



THE LODGE
AT SPRUCE PEAK



Photo Credit: Kathleen Landwehrle

FEATURED MENUS

CURATED MENUS

The Lodge at Spruce Peak is committed to providing the best selection of farm-fresh food and beverage for your special weekend. We strive to exceed your culinary expectations and encourage you to add your personality to each menu. Choose among the following customizable styles of service.

Butler Passed Hors D'oeuvres

Let your guests mingle as we serve them passed bites

Appetizer Displays

Special culinary art pieces, ranging from a cheese display to sushi demonstration

Plated Dinner

Guests are seated and presented with a 3- or 4-course option, featuring a choice of entrée or duo-entrée option.

Family-Style Dinner

Encourage table interaction as guest are presented with a family-size serving of starters, entrées, sides, and dessert.

Buffet-Style Dinner

Offer a wide variety of food presentations and obtain casual, efficient service

Dinner Stations

Boost the energy and interaction of guests by enhancing an existing menu with a dinner station, or build a full dinner menu with a minimum of five displays.

AT A GLANCE

BREAKDOWNS (PER PERSON)

Appetizer Service	\$18-36
Dinner	\$55-125
Dessert	\$9-15
Bar	\$65-80

Your Catering Manager will request a minimum spend on Food & Beverage, based on your estimated guest count and preferred event date. Inquire for more information.



Photo Credit: Sabin Gratz



Photo Credit: Kathleen Landwehrle

COCKTAIL HOUR

BUTLER PASSED HOT HORS D'OEUVRES (PER PIECE)

Lamb Meatballs, Ras el Hanout, Cilantro Yogurt.	\$7
Jalapeno Cheddar Fritter, Sriracha Aioli	\$6
Mini Jonah Crab Cakes, Sweet Chili & Roasted Red Pepper Aioli	\$6
Black Pepper Shrimp, Black Pepper Condiment, Dehydrated Pineapple.	\$8
Petite Lamb Chops, Pistachio Pesto	\$8
Soy Marinated Chicken Satay, Peanut Sauce.	\$7
Bacon Wrapped Scallop, Passion Fruit Gastrique.	\$7
Falafel Croquette, Tzatziki	\$6

BUTLER PASSED COLD HORS D'OEUVRES (PER PIECE)

Rice Cracker, Tuna, Sriracha Emulsion, Fresh Herbs.	\$7
Tomato Bruschetta, Grilled Ciabatta	\$5
Roasted Fig, Yuzu Marmalade, Bayley Hazen Blue Cheese	\$6
Foie Gras Terrine, Brioche Toast, Blueberry Gastrique	\$8
Antipasto Brochette, Baby Heirloom Tomato, Mozzarella, Soppressata	\$5
Endive Spear, Goat Cheese Mousse, Pomegranate, Pistachio	\$6
Spicy Tuna Tartare, Taro Chip, Wakami	\$8
Petite Fingerling Potato, Truffle Salt, Vodka Crème Fraîche, Caviar	\$8
Brie Canapé, Dalmatia Fig Jam, Brioche.	\$5

Hors d'oeuvres are individually priced. Minimum order of 25 pieces per item.

APPETIZER DISPLAYS

VEGETABLE TABLE \$14 PER GUEST

The Freshest Raw, Pickled, & Grilled Vegetables, Housemade Chickpea Hummus, Green Goddess Dip

VERMONT ARTISAN CHEESE BOARD \$19 PER GUEST

Local Vermont Cheeses, Seasonal Fresh Fruit, Dalmatia Orange & Fig Spread, Vermont Maple Walnuts, Crackers, Fresh Baguette

CRISPS & DIPS \$19 PER GUEST

Grilled Flatbread, Sliced Baguette, Crisp Local Crackers, Toasted Pita Bread, House Chickpea Hummus, Cucumber Tzatziki, Tuscan White Bean Dip, Seasonal Vegetable Relish, Olive Tapenade

BRUSCHETTA & CHARCUTERIE \$19 PER GUEST

Soppressata, Prosciutto, Ovalini Burrata, Basil Pesto, Tomato Bruschetta, Olive Tapenade, Cornichons, Marinated Olives, Aged Balsamic, Olive Oils, Grilled Focaccia & Crostini

FRUIT DE MER \$48 PER GUEST

King Crab Legs, Atlantic Selection of Oysters, Shrimp Cocktail, Half Lobster Tails, Accoutrements



Photo Credit: Sabin Gratz

PLATED DINNER

Pricing per guest is based on higher priced entrée selection for this option. We ask you provide placecards indicating each guest's final entrée selection and entrée counts are to be confirmed four days prior to the date of your event.

FIRST COURSE (CHOOSE ONE)

Gathered Greens

Shaved Vegetables, Vermont Maple Balsamic Vinaigrette

Beet & Arugula Salad

Vermont Chevre Mousse, Pomegranate Molasses, Toasted Pistachio

Torn Kale Salad

Marcona Almonds, Dried Cranberries, Orange Honey Vinaigrette

Artisan Romaine

Bayley Hazen Bleu, Baby Tomatoes, Bleu Cheese Dressing, Shaved Radish

Watercress & Burrata Salad

Candied Pecans, Boston Cranberries, Asian Pear, Pomegranate Vinaigrette

Nantucket Chowder

Sweet Leeks, New Potatoes, Manila Clams

Roasted Acorn Squash Soup

Coconut Curry

Potato Leek Puree Soup

Truffle Oil

APPETIZER (OPTIONAL)

Jonah Crab Salad \$18 PER GUEST

Pink Peppercorn, Avocado Mousse, Frisee

Sliced Hamachi \$18 PER GUEST

Soy Yuzu, Cilantro Jalapeño, Shaved Radish

Beef Carpaccio \$17 PER GUEST

Parmesan, Arugula, Crisps, Garlic Cream

Roasted Beets \$15 PER GUEST

Crispy Shallots, House Yogurt, Sunflower Seeds



Photo Credit: Jesse Schloff

PLATED DINNER ENTREES

CHOICE OF TWO - (NOT TO INCLUDE VEGETARIAN OPTION)

Vermont Maple Glazed Salmon	\$85 PER GUEST
<i>Warm German Potatoes, Wilted Swiss Chard, Truffle Sauce</i>	
Pan Seared Chicken Breast	\$80 PER GUEST
<i>Herbed Potatoes, Vermont Maple Glazed Carrots, Rosemary Natural Jus</i>	
Pan Seared Striped Bass	\$85 PER GUEST
<i>Wilted Kale, New Potatoes, Tomato Confit, Mushroom Broth</i>	
Grilled Filet of Beef	\$100 PER GUEST
<i>Pommes Puree, Glazed Carrots, Roasted Pearl Onions, Demi</i>	
Steak Au Poivre	\$110 PER GUEST
<i>Peppercorn Crusted Filet, Cheddar Grits, Roasted, Root Vegetables Sauce Bordelaise</i>	
Red Wine Braised Short Ribs	\$95 PER GUEST
<i>Cheddar Polenta, Bacon Lardons, Pearl Onions, Natural Jus</i>	
Herb Marinated Lamb Chops	\$100 PER GUEST
<i>Pine Nut Gremolata, Succotash, Port Gastrique</i>	
Grilled Bone-In Pork Chop	\$95 PER GUEST
<i>Sautéed Rainbow Chard, Corn Polenta, Stone Fruit Chutney</i>	
Quattro Fromage Ravioli	\$75 PER GUEST
<i>Brown Butter Sage, Parmesan, Medley of Mushrooms</i>	
Butternut Squash Risotto (Vegan)	\$75 PER GUEST
<i>Chef's Seasonal Vegetables, Lemon Zest</i>	
Roasted Portobello Mushroom & Corn Pudding	\$85 PER GUEST
<i>Vermont Chèvre, Roasted Root Vegetables, White Wine</i>	

DUO ENTRÉE OPTIONS - (CHOOSE ONE - NOT TO INCLUDE VEGETARIAN OPTION)

Pan Seared Chicken Breast & Salmon	\$100 PER GUEST
<i>Polenta Cake, Wilted Greens, White Wine & Confit Tomatoes</i>	
Burgundy Braised Short Ribs & Jumbo Prawn	\$110 PER GUEST
<i>Pommes Puree, Sauce Béarnaise</i>	
Grilled Filet & Miso Glazed Cod,	\$125 PER GUEST
<i>Caramelized Pearl Onions, Maitake Mushrooms, Soy Beurre Blanc</i>	

A Chef's selection vegetarian entrée is always available on request. Prices based on 3 courses
Menu Includes Bread & Butter, Vermont Artisan Coffee, and Specialty Teas





Photo Credit: Kathleen Landwehrle

FAMILY STYLE DINNER MENUS

STERLING DINNER \$60 PER GUEST

Panzanella Salad with Toasted Artisan Bread Croutons, Red Onion, Cherry Tomatoes, Shallot Vinaigrette
 Iceberg Wedge Salad with Crumbled Blue Cheese, Candied Bacon, Heirloom Tomatoes, House Made Ranch
 Rosemary Brined Half Chicken with Rosemary Lemon Jus and Roasted Fingerling Potatoes
 Cornmeal Crusted Cod Fish with Brown Butter & Capers Sauce and Charred Broccolini
 Braised Short Ribs with Creamy Polenta and Red Wine Demi
 Maple Glazed Carrots with Toasted Pepitas

MANSFIELD DINNER \$85 PER GUEST

Grilled Caesar Salad with Shaved Baguette Crouton and White Anchovies
 Caprese Salad with Heirloom Tomatoes and Burrata, Balsamic Reduction Focaccia Croutons
 Confit Duck with Braised French Lentils and Pistachio Vinaigrette
 Pan-Seared Halibut with Lemon Beurre Blanc, with Wild Rice Pilaf
 Herb Roasted Beef Tenderloin, Pearl Onion Demi, with Garlic Mashed Potatoes
 Chef Selection of Seasonal Faro Risotto
 Roasted Heirloom Carrots and Grilled Asparagus



Photo Credit: Kathleen Landwehrle

BUFFET STYLE DINNER OPTIONS

AVAILABLE FOR RECEPTIONS LARGER THAN 30 GUESTS

ALPINE DINNER \$82 PER GUEST

Marketplace Cobb Salad with Bayley Hazen Blue Cheese, Pepper, Bacon, Tomatoes, Charred Corn, English Cucumber, Chives, Green Goddess Dressing

New England Potato Salad, Sour Cream, Crispy Shallots, Vermont Apple Fennel Slaw, Apple Cider Dressing

Herb Crusted Strip-Loin Steak, Burgundy Demi

Roasted Boneless Chicken Thighs, House Made Vermont Maple BBQ Sauce

Balsamic Marinated Grilled Vegetable Brochettes Fresh Garden

Vegetables, Balsamic Marinade

Sweet Treats:

Strawberry Shortcakes, House Baked Sweet Cupcakes, Macerated

Strawberries, Orange Blossom, Devonshire Cream

Maine Blueberry Crisps, Oatmeal Lemon & Lavender Crumble

NEW ENGLAND SEAFOOD BOIL \$130 PER GUEST

Gathered Greens with Vermont Maple Balsamic Vinaigrette

New England Egg & Potato Salad with Bacon Lardon, Ranch

Old Bay Cheddar Biscuits

Chilled Old Bay Poached Shrimp

Steamed Maine Lobster

White Wine & Leek Cockles IPA Mussels

Parsley Roasted Potatoes, Maldon Salt

Corn on the Cob, Drawn Butter, Bearnaise

Chimichurri Marinated Tri-Tip Steak

Pale Ale Roasted Chicken BBQ

Sweet Treats:

Banana Bread Pudding, Vanilla Bean Bavarois

Strawberry Shortcake Trifle, Strawberries Coated in a Strawberry Glaze

and Layered with Whipped Cream Topping and Pound Cake

SPRUCE DINNER \$75 PER GUEST

Iceberg Lettuce & Garden Vegetable Salad, Italian Dressing

Hearts of Romaine, Parmesan Dressing, Olive Oil Croûtons

Burgundy Braised Short Ribs

Herb Roasted Pork Loin, Vermont Maple Roasted Apples, Natural Jus

Chicken Pot Pie, Sweet Vegetables, Puff Pastry

Garlic Smashed Potatoes & Gravy

Creamed Spinach

Sweet Treats:

Flourless Chocolate Torte

Mini Apple Pies with Local Vermont Cheddar Cheese

Chef's Selection of Cookies & Brownies

BACKYARD BBQ \$62 PER GUEST

Gathered Greens, Vermont Maple Balsamic Vinaigrette

Texas Caviar, Pickled Black Eyed Peas, Vinaigrette Dressing

New England Potato Salad, Bacon Lardons, Parsley

Jalapeño & Vermont Cheddar Corn Bread, Vermont Maple Bourbon Butter

Vermont Maple BBQ Glazed Chicken

Northeast All Beef Burgers

Sliced Tomatoes, Red Onions, Lettuce, Mayonnaise, Whole Grain Mustard,

Horseradish Cream, Ketchup, Sweet BBQ Sauce, Vermont Cheddar,

Pepper Jack & Swiss Cheese

Sweet Treats:

Strawberry Shortcake

Maine Blueberry Crisp, Oatmeal Lemon & Lavender Crumble

JOURNEY ACROSS EUROPE \$95 PER GUEST

Endive & Arugula Salad, D'anjou Pears, Haley Hazen Blue, Vermont Maple Pecans, Sherry Vinaigrette

Haricot Verts a'la Niçoise, Baby Heirloom Tomatoes, Eggs, Shaved

Parmesan, Anchovies, Lemon Dressing

Minestrone Alla Milanese

Tuscan White Bean & Roasted Garlic, Smoked Paprika

Paella de Marisco, Sweet Chorizo, Shrimp, Mussels, Chicken, Sweet Peas, Saffron

Chicken Marsala, Medley of Mushrooms, Parsley

Beef Bourguignon, Pearl Onions, Burgundy Wine, Baby Potatoes

Braised Chard, Crispy Garlic, Lemon, Fleur De Sel

Sweet Treats:

French Macarons, Cannolis, Tiramisu

Buffet Menus Includes Vermont Artisan Coffee, and Specialty Teas



DINNER STATIONS

To compose a dinner menu with stations, select a minimum of 5 dinner or carvery stations.

GARDEN DISPLAY \$15 PER GUEST

Arcadian Greens, Hearts of Romaine, Vegetable Crudités, Assorted Dressings and Accompaniments

VERMONT MAC & CHEESE STATION . \$18 PER GUEST

Orecchiette Pasta and Local Vermont Cheddar Cheese Sauce

Choose Four Toppings:

Poached Shrimp, Grilled Chicken, Braised Short Ribs, Truffle Oil, Roasted Mushrooms, Chef's Selection of Seasonal Vegetables

Chef Attendant Suggested at \$175

RAMEN NOODLE BAR \$20 PER GUEST

Ramen Noodles, Sautéed Vegetables, Grilled Chicken, Cider Braised Pork Belly, Tofu, Sambal Spiced Shrimp, Miso Broth, Fine Herbs

AMERICAN ROAD HOUSE \$25 PER GUEST

Choice of Housemade Truffle Chips OR Fries

Traditional Fixin's

Choose Three Proteins:

Truffle Burger, Lobster Roll, Falafel Slider, Shrimp Po'Boy, Pulled Pork, Nathan's Hot Dog Sliders

RISOTTO STATION \$29 PER GUEST

Carnaroli Rice, Grilled Chicken, Poached Shrimp, Braised Short Ribs, Aged Parmesan Wheel, Truffle Oil, Seasonal Vegetables

TACO STATION \$25 PER GUEST

Cilantro Lime Sour Cream, Pickled Red Onions, Jalapeño, Pico de Gallo, Guacamole, Green Chili Hatch, Black Beans, Shredded Local Vermont Cheddar, Lettuce, Soft Corn & Flour Tortilla, Crispy Tortilla Chips

Choose Three Proteins:

Grilled Skirt Steak, Pulled Chicken Carnita, Grilled Mahi Mahi, Pulled Pork Barbacoa, Charred Cauliflower

CARVERY STATIONS

All carvery stations require a Chef Attendant at a rate of \$175 per 100 guests. Available for parties of 25 or greater

RACK OF LAMB \$27 PER GUEST

Australian Rack of Lamb with Assorted Condiments, Pistachio Pesto, Smoked Chili Glaze, Tzatziki, Naan, and Mansfield Breadworks Assorted Rolls

HERB CRUSTED BEEF TENDERLOIN . \$28 PER GUEST

Burgundy Demi, Stone Ground Mustard, Creamy Horseradish, Herb Roasted Fingerling Potatoes, and Brioche Rolls

HERB ROASTED PRIME RIB \$24 PER GUEST

Rosemary au Jus, Horseradish Cream, Local Vermont Cheddar Grits, and Assorted Rolls & Baguettes

VERMONT MAPLE GLAZED NORTH COUNTRY LEG OF HAM \$18 PER GUEST

Beer Mustard and Assorted Rolls & Baguettes

FREE RANGE BREAST OF TURKEY . . . \$22 PER GUEST

Macerated Cranberry Marmalade, Tarragon Aioli, Brown Gravy, Boursin Mashed Potatoes, and Assorted Rolls & Baguettes

VERMONT MAPLE GLAZED PORCHETTA \$22 PER GUEST

Herb Jus, Fire Roasted Apples, and Assorted Rolls & Baguettes

WHOLE ROASTED SUCKLING PIG . . \$22 PER GUEST

Sweet Hawaiian Rolls, Vermont Maple Mop Sauce, Pineapple Slaw, Vermont Creamery Butter





Photo Credit: Kathleen Landwehrle

LITTLE ADVENTURES

Kids' plated meal or buffet ordered at \$45 per child under 13 years old
Choose two entrees and two accompaniments.
Includes selection of Juice, Milk, and Water

ENTREES:

- Hot Dogs
- Chicken Fingers
- Mac & Cheese
- Mini Sliders
- Grilled Bistro Steak
- Grilled Chicken Breast
- Kids Pasta - Choice of Marinara, White Cheddar, or Butter Topping

ACCOMPANIMENTS:

- Kids Salad
- Fruit Salad
- French Fries
- Crudité



SWEET TREATS

FOSTERS STATION \$18 PER GUEST
 Selection of Seasonal Fruit, Meyers Rum, Grand Marnier, Tequila,
 Vanilla Bean Ice Cream
Chef Attendant Required at \$175

VERMONT MAPLE DISPLAY \$12 PER GUEST
 Ricotta Donuts with Vermont Maple Glaze Drizzle. Vermont Maple Sugar
 Cookies, Vermont Maple Crème Brûlée Spoons, Cream Cheese Tarts with
 Vermont Maple Apple Compote, Vermont Maple Bread Pudding with
 White Chocolate & Rum

PETIT FOURS \$13 PER GUEST
 Selection of French Macarons, Seasonal Fruit Tarts & Chocolate Mousse,
 Petite Tiramisu, Local Chocolate Truffles

BEN & JERRY'S SCOOP PARTY \$15 PER GUEST
 Deluxe Sundae Party - Includes Two Hours of Service
 Includes Four Flavors, Choice of Four Dry Toppings, Hot Fudge, Hot Caramel,
 and Whipped Cream

MACAROON TOWER \$14 PER GUEST
 Available Flavors:
 Chocolate Ganache, Peppermint Mocha, Raspberry White Chocolate,
 Lemon, Blueberry, Burnt Orange, Vanilla Bean

WEDDING CAKE \$10 PER GUEST

WEDDING CUPCAKES \$6 PER GUEST

Includes basic piping, design, and cake cutting by our master pastry chef. For specific
 design or piping requests, please consult with our pastry chef at your tasting

Cake Flavors

Chocolate, Lemon Sponge, Bourbon Vanilla Bean, Vermont spice, Carrot,
 Strawberries & Cream, Classic Italian wedding white

Frosting Flavors:

(Available as Italian Meringue or Classic American Style)

Vanilla Buttercream, Chocolate Buttercream, Maple Buttercream, Espresso Buttercream,
 Strawberry Buttercream, Almond Amaretto Buttercream

Soak Flavors

Vanilla Simple, Rum, Chocolate

CELEBRATION CAKE \$55

8-inch cake for couples who wish to cut a cake but serve an alternative dessert.
 Following the cutting, cake will be packaged and delivered to the couple's room.

À LA CARTE DESSERT

Vermont Maple Bourbon Crème
 Brûlée Spoons \$4 PER PIECE
 Petite S'mores Cookies \$5 PER PIECE
 Mini Chocolate Whoopie Pies with Vanilla
 Bean Butter Cream \$5 PER PIECE
 Chocolate Dipped Strawberries \$4 PER PIECE
 Mini Oatmeal-Raisin Cookies \$4 PER PIECE
 Mini Double Chocolate Brownies, Whipped
 Cream Cheese Icing \$5 PER PIECE
 Assorted French Macarons \$6 PER PIECE
 Petite Vermont Maple Pecan Tartlets \$5 PER PIECE



PRIMP & PREP

Available while getting ready in guestroom or at The Spa

CONTINENTAL \$29 PER GUEST

Chef's Selection of Cut Fruits & Berries, Fresh Baked Croissants, Local Bagels, Fruit Preserves, Cream Cheese, Vermont Creamery Butter, Vermont Artisan Coffee, Decaffeinated Coffee, and Teas

HEALTHY LIVING \$28 PER GUEST

Whole Fruit, Seasonal Fresh Cut Fruit & Berries, Assortment of Toasted Nuts & Dried Fruits, Cranberry Quinoa Muffins, Crudité Platter with Ranch Dipping Sauce, Assorted Local Fresh Pressed Juices

THE LONG TRAIL \$25 PER GUEST

Taste of Vermont Cheddar, Assorted Breads & Crackers, Toasted Walnuts, Vermont Pepponi & Jerkies, Pickled Vegetables

PICNIC BITES \$42 PER GUEST

Vegetable Crudités, Raw & Grilled Vegetables, Red Pepper Hummus Sandwiches
California Club - Turkey, Avocado, Bacon, Tomato, Lettuce
Garden - Balsamic Marinated Roasted Vegetables, Lemon Dill Aioli
Grilled Chicken - Roasted Red Pepper, Mozzarella, Basil Pesto

BEVERAGE OPTIONS

- Coffee (Hot or Iced) \$5 PER GUEST
- Lemonade \$5 PER GUEST
- Iced Tea \$5 PER GUEST
- Assorted Soft Drinks \$4 PER GUEST
- Sparkling/Still Water \$6 PER GUEST
- Mimosas \$18 PER GUEST
- Assorted Beer Selections \$7 PER GUEST

ENHANCEMENTS

Can be added to a pre-existing menu, or combined together at a minimum of three items

- Yogurt Parfaits \$6 PER GUEST
- Bagel Bar \$10 PER GUEST
- Hash Browns \$6 PER GUEST
- Granola Bars \$5 PER GUEST
- Sliced Fruit \$5 PER GUEST
- Orzo Pasta Salad w/Kalamata Olives & Roasted Pepper \$3 PER GUEST
- Red Pepper Hummus and Naan \$5 PER GUEST
- Grilled Romaine Hearts w/Caesar Dressing \$6 PER GUEST
- Gathered Greens Salad w/Vermont Maple Balsamic Vinaigrette . . . \$6 PER GUEST





Photo Credit: Jesse Schloff

LATE NIGHT

When pre-arranged, items can be served in the reception area, or in select on-site restaurants

SNACKS N' STUFF \$20 PER GUEST

Corn Tortilla Chips, Queso, Fire Roasted Salsa, Soft Pretzel Bites, Stone Ground Mustard, Mini Chicken Corn Dogs, Buffalo & BBQ Wings, Ranch, Blue Cheese, and Crudités

FLATBREADS \$18 PER GUEST

Assorted Toppings and Sauces
Gluten-Free Crust Available if Requested in Advanced

S'MORES \$10 PER GUEST

Roasting Sticks, Marshmallows, Graham Crackers

GUILTY PLEASURES \$18 PER GUEST

Choose Three

- Chicken Fingers
Served with BBQ, Honey Mustard, and Ranch Dressing
- Popcorn Display
Truffled Parmesan, Ultimate Butter, and Maple Caramel
- Quesadillas
Includes Assortment of Cheese and Chicken Quesadillas
Served with Sour Cream, Salsa, and Guacamole
- Mozzarella Sticks
Served with Marinara Dipping Sauce
- Double Chocolate Chip Brownies

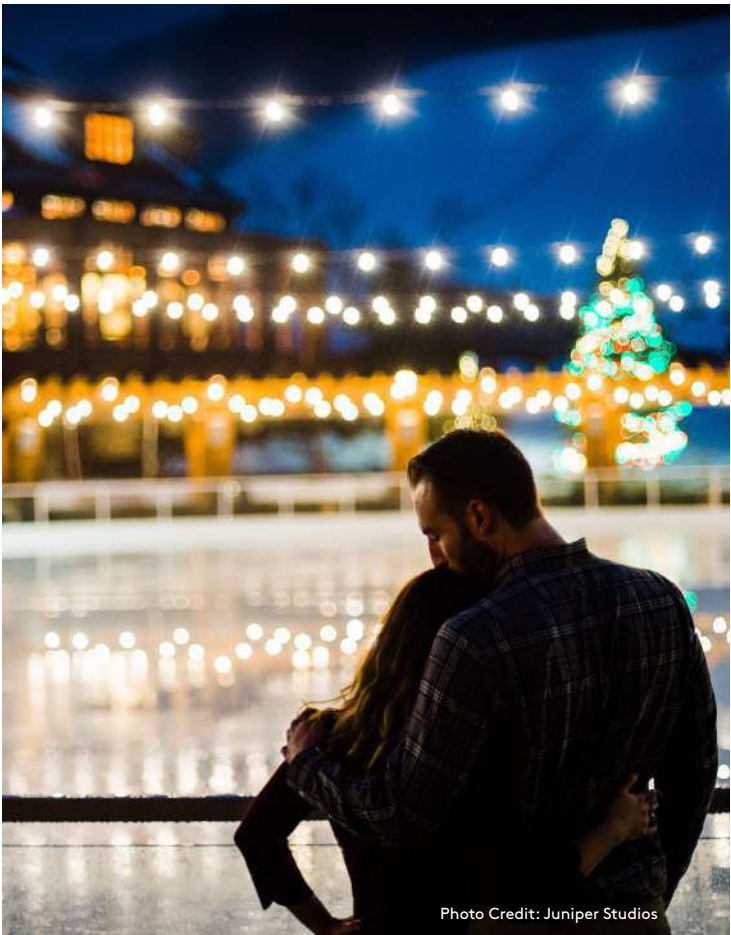


Photo Credit: Juniper Studios

BREAKFAST

GREEN MOUNTAIN BREAKFAST \$46 PER GUEST

Chef's Selection of Cut Fruit & Berries, House Granola, Local Vermont Yogurts
Fresh Baked Croissants, Assorted Danishes, Muffins, and Bagels
Fruit Preserves, Cream Cheese, Vermont Creamery Butter, Vermont Maple Syrup
Farm Fresh Scrambled Eggs, Fine Herbs, Applewood Smoked Bacon, Vermont Country Sausage, Thyme Roasted Red Bliss Potatoes, Vermont Artisan Coffee, Decaffeinated Coffee, and Assorted Teas
Chilled Orange Juice

CONTINENTAL BREAKFAST \$29 PER GUEST

Chef's Selection of Cut Fruit & Berries,
Fresh Baked Croissants, Assorted Danishes, Pastries, and Muffins
Fruit Preserves, Cream Cheese, Vermont Creamery Butter, Vermont Maple Syrup
Vermont Artisan Coffee, Decaffeinated Coffee, and Assorted Teas
Chilled Orange Juice & Assorted Juices

BREAKFAST ENHANCEMENTS

EGG, BACON & CHEESE SANDWICH \$8 PER GUEST

Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, and Bacon on a Buttered Roll

BREAKFAST BURRITO \$8 PER GUEST

Bacon, Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, Hash Brown Potatoes

TURKEY CROISSANT \$9 PER GUEST

Vermont Maple Roasted Turkey, Avocado, Farm Fresh Egg Whites, and Feta Cheese on a Croissant

HAM, EGG & CHEESE SANDWICH. \$9 PER GUEST

Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, and Ham on an English Muffin



EGG ENHANCEMENTS

FARM FRESH SCRAMBLED EGGS \$5 PER GUEST

With Savory Vegetables, Roasted Tomatoes, and Vermont Chèvre

FARM FRESH SCRAMBLED EGG WHITES \$6 PER GUEST

With Vermont Maple Roasted Turkey, Onions, Tomatoes, and Crumbled Feta Cheese

DILL HAVARTI FRITATTA \$6 PER GUEST

With Spinach, Onions, and Sweet Bell Peppers

ENTREE ENHANCEMENTS

PANCAKES OR FRENCH TOAST \$10 PER GUEST

Choice of Brioche French Toast or Buttermilk Pancakes
Served with Macerated Strawberries, Orange Marmalade, Chantilly Cream, and Vermont Maple Syrup

SMOKED SALMON PLATTER \$19 PER GUEST

Duck Trapp Smoked Salmon, Shaved Bermuda Onion, Capers, Heirloom Tomatoes, Cream Cheese, Hard-Boiled Eggs, and Assorted Bagels

BAGEL BAR \$10 PER GUEST

Assorted Bagels, Plain Cream Cheese, Chive Cream Cheese, Vegetable Cream Cheese, Orange Marmalade, Raspberry Marmalade, Peanut Butter

BEVERAGE ENHANCEMENTS

MIMOSA BAR \$18 PER GUEST

Bartender fee of \$150 required - 1 bartender per 50 guests
House Champagne, Orange, Pineapple, and Grapefruit Juices
Served with Assorted Berry Garnishes

CLASSIC BLOODY MARY BAR \$18 PER GUEST

Bartender fee of \$150 required - 1 bartender per 50 guests
Bloody Mary Mix, Premium Vodka
Traditional Toppings - Celery, Lemon, Olives, and Hot Sauce

STATEMENT BLOODY MARY BAR . . . \$25 PER GUEST

Bartender fee of \$150 required - 1 bartender per 50 guests
Bloody Mary Mix, Premium Vodka and Traditional Toppings
Enhanced Garnishes - Sliders, Bacon, Pickles, and Onion Rings



HOSTED BAR PACKAGES

Bartender fee of \$150 required. 1 bartender per 50 guests

FIRST TIER PACKAGE

- 2 Domestic Beer Selections
- 2 Imported Beer Selections
- 2 12oz Microbrew Beer
- 2 House Red Wine Selections
- 2 House White Wine Selections
- Assorted Soft Drinks
- One Specialty Cocktail, Butler Passed at Beginning of Cocktail Hour

1-hour Service	\$23 PER GUEST
2-hour Service	\$32 PER GUEST
3-hour Service	\$39 PER GUEST
4-hour Service	\$46 PER GUEST
5-hour Service	\$53 PER GUEST
Add Champagne Toast	\$8 PER GUEST

SECOND TIER PACKAGE

- 2 Domestic Beer Selections
- 2 Imported Beer Selections
- 2 12oz Microbrew Beer
- 2 House Red Wine Selections
- 2 House White Wine Selections
- Premium Cocktails
Absolut Vodka, Beefeater Gin, Milagro Silver Tequila, Bacardi Rum, Evan Williams Whiskey, Dewar's Scotch
- Assorted Soft Drinks
- One Specialty Cocktail, Butler Passed at Beginning of Cocktail Hour

1-hour Service	\$26 PER GUEST
2-hour Service	\$35 PER GUEST
3-hour Service	\$42 PER GUEST
4-hour Service	\$49 PER GUEST
5-hour Service	\$56 PER GUEST
Add Champagne Toast	\$8 PER GUEST

THIRD TIER PACKAGE

- 2 Domestic Beer Selections
- 2 Imported Beer Selections
- 2 12oz Microbrew Beer
- 2 16oz Microbrew Beer
- 2 Premium Red Wine Selections
- 2 Premium White Wine Selections
- Ultra Premium Cocktails
Tito's Vodka, Hendricks Gin, Herradura Silver Tequila, Captain Morgan Rum, Woodford Reserve, Glenlivet Scotch
- Assorted Soft Drinks
- One Specialty Cocktail, Butler Passed at Beginning of Cocktail Hour

1-hour Service	\$31 PER GUEST
2-hour Service	\$40 PER GUEST
3-hour Service	\$47 PER GUEST
4-hour Service	\$54 PER GUEST
5-hour Service	\$61 PER GUEST
Add Champagne Toast	\$8 PER GUEST



HOSTED BAR ON CONSUMPTION

Your coordinator will provide a pricing estimate for hosted bar on consumption based on industry average consumption - 100% of the estimate will be due prior to service. Cash bar available upon request. Bartender fee of \$150 required. 1 bartender per 50 guests

BANQUET BAR PRICE LIST

Cordials	\$11 PER DRINK
Domestic Beers	\$6 PER DRINK
Imported Beers	\$7 PER DRINK
Local Microbrews 12oz	\$7 PER DRINK
Local Microbrews 16oz	\$12 PER DRINK

PREMIUM OFFERINGS \$11 PER DRINK

Vodka	Ketel One
Gin	Bombay Sapphire
Rum	Mt. Gay
Tequila	Milagro Silver
Bourbon	Makers Mark
Blended	Crown Royal
Scotch	JW Red

ULTRA-PREMIUM OFFERINGS \$13 PER DRINK

Vodka	Chopin
Gin	Hendrick's London Dry
Rum	10 Cane
Tequila	Herradura Silver
Bourbon	Woodford Reserve
Blended	Gentlemen Jack
Scotch	Chivas Regal

HOUSE WINE \$44/BOTTLE

Sparkling	Sommelier's Selection
Rose	Sommelier's Selection
Chardonnay	Sommelier's Selection
Sauvignon Blanc	Sommelier's Selection
Pinot Grigio	Sommelier's Selection
Pinot Noir	Sommelier's Selection
Cabernet Sauvignon	Sommelier's Selection

SECOND TIER WINE \$60/BOTTLE

Sparkling	La Marca Prosecco - Veneto, Italy
Rose	Fleur de Mer - Provence, France
Chardonnay	Broadside "Wild Ferment"
Sauvignon Blanc	Domaine Fournier - Loire Valley
Pinot Grigio	MacMurray Estate Vineyards
Pinot Noir	Etude "Lyric" - California
Cabernet Sauvignon	Chateau Souverain - California

THIRD TIER WINE \$95/BOTTLE

Sparkling	Mumm Napa "Brut Prestige"
Rose	Commaderie de Peyrassol - France
Chardonnay	Au Bon Climat - California
Sauvignon Blanc	Lucien Crochet Sancerre - France
Pinot Grigio	Sommelier's Selection
Pinot Noir	Sommelier's Selection
Cabernet Sauvignon	Sommelier's Selection





MAKE IT YOURS

We encourage adding touches to your reception or dinner that reflect your personality as a couple! Consult your wedding coordinator for help with additional ideas.

CHEESE WHEEL "CAKE" \$24 PER GUEST

Includes Four Tiers of Local Cheese Wheels
Served with Assorted Fruit Jams, Crackers, and Berries

ULTIMATE BACON DISPLAY \$20 PER GUEST

Maple Candied Bacon, Bacon Cupcakes, Prosciutto Wrapped Melon, Slab Bacon Kabobs

DONUT WALL \$18 PER GUEST

Indulge in Your Favorite Flavors of Homemade Donuts
Customizable with Creative Toppings and Frostings

PRETZEL & BEER BAR \$10 PER GUEST

Additional \$150 Bartender Fee Required
Warm Pretzels Served with a Mustard Display and Assorted Vermont Microbrews

LATE NIGHT WAFFLES \$10 PER GUEST

Served with Macerated Strawberries, Orange Marmalade, Chantilly Cream, and Vermont Maple Syrup

SPECIALTY COCKTAIL STATION \$10 PER GUEST

Additional \$150 Bartender Fee Required
Featured Your Favorite Beer, Bubbly, or Spirit!

VENDOR SHOWCASE

The following vendors have been thoroughly vetted through years of experience with working with The Lodge.

CAKE DESIGNER

Vermont Sweet Tooth - Marion Peer
(802) 249-2061
www.VermontSweetTooth.com

VIDEOGRAPHY

Align Film - Joel Boucher
(802) 662-3010
www.align.film

Todd Stoilov Still & Motion
(802) 318-5513
www.ToddStoilov.net

PHOTOGRAPHY

Jesse Schloff Photography
(802) 224-6835
www.JesseSchloffPhotography.com

Jenna Brisson
(802) 236-9160
www.JennaBrisson.com

Sarah Peet Photography
(451) 994-7044
www.SarahPeetPhotography.com

Sabin Gratz Photography
(802) 598-0068
www.SabinGratz.com

FLORISTS

A Schoolhouse Garden - Nancy Murray
(802) 496-6928
www.SchoolhouseGardenFloral.com

Blooma Flicka Flowers Floral & Event Design
Danika Johnson
(802) 533-2158

Folklore Farm - Kate McNellis
www.FolkLoreFarm.com

Twigs et Fleurs - Heather Vianni
(802) 343-6220
www.TwigsetFleurs.com

EVENT DESIGNERS/DECOR RENTALS

Vermont Tent Company
(802) 863-6107
www.VTTent.com

Rain or Shine Tent Rentals
(802) 728-3630
www.RainorShineVT.com

Drape Art Designs - Monica Flynn
www.DrapeArtDesigns.com

Storied Events
(802) 279-2401
www.StoriedEvents.com

borrowed BLU
<https://www.borrowedblu.com>
(310) 963-3058



Photo Credit: Jesse Schloff



Photo Credit: Jenna Brisson

VENDOR SHOWCASE

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CEREMONY MUSICIANS

Dayve Hockett
(802) 233-6618
www.DayveHockett.com

Alouttee Duo - Gregg Jordan
Gregg@GJMusic.com

DJ'S

Supersound Entertainment - Grand Allendorf
(802) 899-2823

Top Hat Entertainment - Mike Detch
(802) 862-2011
www.TopHatDJ.com

802 Events
(802) 777-1695
www.802Event.com

BANDS

A House on Fire
www.AHouseOnFireBand.com

Brandy Band
www.BrandyBand.com

The Phil Abair Band
www.PhilAbairBand.com/home

OFFICIANTS

Justice of the Peace - Mitzi McInnis
(802) 825-1116
mcmitzivt@myfairpoint.com

Justice of the Peace - Greg Trulson
(802) 244-5378
gregtrulson@me.com

Stowe Community Church
(802) 253-7257
www.StoweChurch.org

Blessed Sacrament
(802) 253-7257
www.StoweChurch.org

Jewish Community Center of Greater Stowe
Rabbi David Fainsilber
(802) 253-1800
www.JCOGS.org

ADDITIONAL SERVICES

Hand-Lettering Services & Event Signage
Letterally Speaking
www.LetterallySpeaking.com

Group Recreation & Transportation
Destination North - Tyler Royer
www.destnorth.com

Babysitting Services
Sitter Scout
www.Sitter-Scout.com

Vintage Van Photobooth
Friendly Lens Photobooth
www.FriendlyLens.net



ADDITIONAL INFORMATION

GUARANTEE POLICY

The Lodge at Spruce Peak must be notified of the exact number of persons attending the function at least (72) hours prior to the function. Attendance for Monday/Tuesday activities must be received by the preceding Thursday morning. This minimum number of guests will be considered a guarantee for which The Lodge at Spruce Peak will charge even if fewer guests attend. If a final guarantee is not provided by the Customer, the expected attendance figure last provided to the Customer will be the guarantee. A reasonable increase on the guaranteed attendance will be accepted up to 24 hours before the function. However, The Lodge at Spruce Peak will not be obligated to serve more than five (5%) percent over the guarantee. Food is prepared for the guaranteed number, but the charge will be the price per person in attendance if more than the guarantee. For a last minute increase over the guarantee, The Lodge at Spruce Peak may not be able to serve the same entrée as selected for the guaranteed group.

SERVICE CHARGE & TAX

A 23% service charge will be assessed to all of your bills from The Lodge at Spruce Peak to offset administrative expense for supervisory, sales and other banquet personnel. All products are subject to prevailing taxes. Currently guestrooms, meeting rooms and food are subject to 10% tax. Alcoholic beverages are subject to 11% tax. Audiovisual and other items are subject to 6% tax. Please note 8.5% of service charges are subject to 10% tax.

FOOD & BEVERAGE

Due to legal liability and licensing restrictions for all food & beverage served on the premises, Hotel policy requires that only The Lodge at Spruce Peak purchased food & beverage that is served on the property. The Lodge at Spruce Peak liquor license enables the Hotel to served alcoholic beverages on property only.

Menu selections and beverage requirements are to be finalized and forwarded to the Catering Department no later than four weeks prior to the Function date. Without this advance ordering notice, selected items cannot be guaranteed.

Special dietary substitutes can be made available by prior request. Menu arrangements must be supplied and finalized at least 30 days prior to each function. Should this deadline not be observed, we cannot guarantee menu contents and other necessary arrangements.

SIGNS & DECORATIONS

All displays and/or decorations proposed by the group will be subject to the prior written approval of The Lodge at Spruce Peak. Signs and banners are not allowed in the resort's public areas. In regard to the group's meeting space, all signs must be professionally printed and their placement and posting be pre-approved by the Conference Services Department. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. If the Group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms, sleeping rooms or public space, your conference service manager must be notified of this request in advance, and will assist the Group with the request in order to avoid damages to rooms, walls, etc. Any damage to The Lodge at Spruce Peak as a result of not having prior approval will be billed to the Group.

LIQUOR POLICY

In an effort to make your event memorable, as well as safe, the following policies will be enforced as a part of our Responsible Vendor practices and as a part of our hotel policies:

The Lodge at Spruce Peak must provide all liquor served and consumed in our function facilities or restaurants.

The legal drinking age in Vermont is 21 years old. Per our policy all guests that appear to be under the age of 30 must have their identification checked. The Vermont Liquor Laws require proof of age upon request from our staff. Proof of age requires a picture ID that is valid and meets the requirements of Vermont Liquor Law.

Under no circumstances may adults provide alcohol for an underage person.

We will not serve anyone who is deemed by our staff to be intoxicated. Nor can anyone purchase alcohol for anyone that has been deemed intoxicated by our staff.

No more than one drink may be in front of any guest at any time with the exception of bottled dinner wine.

We do not allow "shots" at any of the The Lodge at Spruce Peak Bars.

Violation of any of the above policies may result in the discontinuation of alcohol service to the entire function.

Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage service to your guests