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 guests 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: $21-42
- Dinner: $64-145
- Dessert: $11-18
- Bar: $74-92

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.
COCKTAIL HOUR

**BUTLER PASSED HOT HORS D’OEUVRES (PER PIECE)**
- Lamb Meatballs, Ras el Hanout, Cilantro Yogurt ........................................... $8
- Jalapeno Cheddar Fritter, Sriracha Aioli .................................................. $7
- Mini Jonah Crab Cakes, Sweet Chili & Roasted Red Pepper Aioli .......... $7
- Black Pepper Shrimp, Black Pepper Condiment, Dehydrated Pineapple .... $9
- Petite Lamb Chops, Pistachio Pesto ..................................................... $9
- Soy Marinated Chicken Satay, Peanut Sauce ........................................... $8
- Bacon Wrapped Scallop, Passion Fruit Gastrique ................................... $8
- Falafel Croquette, Tzatziki ...................................................................... $7

**BUTLER PASSED COLD HORS D’OEUVRES (PER PIECE)**
- Rice Cracker, Tuna, Sriracha Emulsion, Fresh Herbs ........................... $8
- Tomato Bruschetta, Grilled Ciabatta ....................................................... $6
- Roasted Fig, Yuzu Marmalade, Bayley Hazen Blue Cheese ................. $7
- Foie Gras Terrine, Brioche Toast, Blueberry Gastrique ......................... $9
- Antipasto Brochette, Baby Heirloom Tomato, Mozzarella, Soppressata .... $6
- Endive Spear, Goat Cheese Mousse, Pomegranate, Pistachio .............. $7
- Spicy Tuna Tartare, Taro Chip, Wakami ................................................. $9
- Petite Fingerling Potato, Truffle Salt, Vodka Crème Fraîche, Caviar .... $9
- Brie Canapè, Dalmatia Fig Jam, Brioche ................................................... $6

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

**APPETIZER DISPLAYS**

**VEGETABLE TABLE** ................................................................. $16 PER GUEST
The Freshest Raw, Pickled, & Grilled Vegetables, Housemade Chickpea Hummus, Green Goddess Dip

**VERMONT ARTISAN CHEESE BOARD** ........................................ $22 PER GUEST
Local Vermont Cheeses, Seasonal Fresh Fruit, Dalmatia Orange & Fig Spread, Vermont Maple Walnuts, Crackers, Fresh Baguette

**CRISPS & DIPS** ................................................................. $22 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** ........................................ $22 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** ............................................................... $55 PER GUEST
King Crab Legs, Atlantic Selection of Oysters, Shrimp Cocktail, Half Lobster Tails, Accoutrements
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
  - Pink Peppercorn, Avocado Mousse, Frisée
- Sliced Hamachi
  - Soy Yuzu, Cilantro Jalapeño, Shaved Radish
- Beef Carpaccio
  - Parmesan, Arugula, Crisps, Garlic Cream
- Roasted Beets
  - Crispy Shallots, House Yogurt, Sunflower Seeds  

$22 PER GUEST
$22 PER GUEST
$21 PER GUEST
$18 PER GUEST
PLATED DINNER ENTREES

CHOICE OF TWO - (NOT TO INCLUDE VEGETARIAN OPTION)

Vermont Maple Glazed Salmon ............................... $98 PER GUEST
  Warm German Potatoes, Wilted Swiss Chard, Truffle Sauce
Pan Seared Chicken Breast ................................. $92 PER GUEST
  Herbed Potatoes, Vermont Maple Glazed Carrots, Rosemary Natural Jus
Pan Seared Striped Bass ................................. $98 PER GUEST
  Wilted Kale, New Potatoes, Tomato Confit, Mushroom Broth
Grilled Filet of Beef ........................................ $115 PER GUEST
  Pommes Puree, Glazed Carrots, Roasted Pearl Onions, Demi
  Peppercorn Crusted Filet, Cheddar Grits, Roasted, Root Vegetables
  Sauce Bordelaise
Red Wine Braised Short Ribs .............................. $110 PER GUEST
  Cheddar Polenta, Bacon Lardons, Pearl Onions, Natural Jus
Herb Marinated Lamb Chops ................................ $115 PER GUEST
  Pine Nut Gremolata, Succotash, Port Gastrique
Grilled Bone-In Pork Chop ................................. $110 PER GUEST
  Sautéed Rainbow Chard, Corn Polenta, Stone Fruit Chutney
Quattro Fromage Ravioli ..................................... $88 PER GUEST
  Brown Butter Sage, Parmesan, Medley of Mushrooms
Butternut Squash Risotto (Vegan) ......................... $88 PER GUEST
  Chef’s Seasonal Vegetables, Lemon Zest
Roasted Portobello Mushroom & Corn Pudding .......... $98 PER GUEST
  Vermont Chévre, Roasted Root Vegetables, White Wine

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

Pan Seared Chicken Breast & Salmon .................... $110 PER GUEST
  Polenta Cake, Wilted Greens, White Wine & Confit Tomatoes
Burgundy Braised Short Ribs & Jumbo Prawn .......... $120 PER GUEST
  Pommes Puree, Sauce Béarnaise
Grilled Filet & Miso Glazed Cod, ......................... $140 PER GUEST
  Caramelized Pearl Onions, Maitake Mushrooms, Soy Beurre Blanc

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
FAMILY STYLE DINNER MENUS

STERLING DINNER . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $70 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 & Caper Sauce and Charred Broccolini
Braised Short Ribs with Creamy Polenta and Red Wine Demi
Maple Glazed Carrots with Toasted Pepitas

MANSFIELD DINNER . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $100 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
BUFFET STYLE DINNER OPTIONS
AVAILABLE FOR RECEPTIONS LARGER THAN 30 GUESTS

ALPINE DINNER ................. $94 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 .......... $150 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:
  - Strawberry Shortcake Trifle, Strawberries Coated in a Strawberry Glaze and Layered with Whipped Cream Topping and Pound Cake

SPRUCE DINNER ............... $88 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 ......................... $72 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 ........... $110 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 . . . . . . . . $20 PER GUEST
Arcadian Greens, Hearts of Romaine, Vegetable Crudités, Assorted Dressings and Accompaniments

VERMONT MAC & CHEESE STATION . $22 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 . . . . . . $25 PER GUEST
Ramen Noodles, Sautéed Vegetables, Grilled Chicken, Cider Braised Pork Belly, Tofu, Sambal Spiced Shrimp, Miso Broth, Fine Herbs

AMERICAN ROAD HOUSE . . . . $30 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 . . . . . . . $32 PER GUEST
Carnaroli Rice, Grilled Chicken, Poached Shrimp, Braised Short Ribs, Aged Parmesan Wheel, Truffle Oil, Seasonal Vegetables

TACO STATION . . . . . . . . . $30 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 . . . . . . . . . $32 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 . $33 PER GUEST
Burgundy Demi, Stone Ground Mustard, Creamy Horseradish, Herb Roasted Fingerling Potatoes, and Brioche Rolls

HERB ROASTED PRIME RIB . . . . $28 PER GUEST
Rosemary au Jus, Horseradish Cream, Local Vermont Cheddar Grits, and Assorted Rolls & Baguettes

VERMONT MAPLE GLAZED NORTH COUNTRY LEG OF HAM . . . . $22 PER GUEST
Beer Mustard and Assorted Rolls & Baguettes

FREE RANGE BREAST OF TURKEY . . $26 PER GUEST
Macerated Cranberry Marmalade, Tarragon Aioli, Brown Gravy, Boursin Mashed Potatoes, and Assorted Rolls & Baguettes

VERMONT MAPLE GLAZED PORCHETTA $26 PER GUEST
Herb Jus, Fire Roasted Apples, and Assorted Rolls & Baguettes

WHOLE ROASTED SUCKLING PIG . . $26 PER GUEST
Sweet Hawaiian Rolls, Vermont Maple Mop Sauce, Pineapple Slaw, Vermont Creamery Butter
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 ............... $22 PER GUEST
Selection of Seasonal Fruit, Meyers Rum, Grand Marnier, Tequila,
Vanilla Bean Ice Cream
Chef Attendant Required at $175

VERMONT MAPLE DISPLAY ....... $15 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 .................. $16 PER GUEST
Selection of French Macarons, Seasonal Fruit Tarts & Chocolate Mousse,
Petite Tiramisu, Local Chocolate Truffles

BEN & JERRY’S SCOOP PARTY ...... $20 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 ............... $17 PER GUEST
Available Flavors:
Chocolate Ganache, Peppermint Mocha, Raspberry White Chocolate,
Lemon, Blueberry, Burnt Orange, Vanilla Bean

WEDDING CAKE .................. $12 PER GUEST
WEDDING CUPCAKES .......... $8 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 ............... $64
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 .................. $5 PER PIECE
Petite S’mores Cookies .......... $6 PER PIECE
Mini Chocolate Whoopie Pies with Vanilla
Bean Butter Cream............... $6 PER PIECE
Chocolate Dipped Strawberries ... $5 PER PIECE
Mini Oatmeal-Raisin Cookies .... $5 PER PIECE
Mini Double Chocolate Brownies, Whipped
Cream Cheese Icing ............ $6 PER PIECE
Assorted French Macaroons ...... $7 PER PIECE
Petite Vermont Maple Pecan Tartlets .. $6 PER PIECE

Photo Credit: Sarah Salvas
PRIMP & PREP
Available while getting ready in guestroom or at The Spa

CONTINENTAL ........................................... $34 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 ........................................... $34 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 ........................................... $30 PER GUEST
Taste of Vermont Cheddar, Assorted Breads & Crackers, Toasted Walnuts, Vermont Pepperoni & Jerkies, Pickled Vegetables

PICNIC BITES ........................................... $50 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) ........................................... $6 PER GUEST
Lemonade ........................................... $6 PER GUEST
Iced Tea ........................................... $6 PER GUEST
Assorted Soft Drinks ........................................... $5 PER GUEST
Sparkling/Still Water ........................................... $7 PER GUEST
Mimosas ........................................... $20 PER GUEST
Assorted Beer Selections ........................................... $8 PER GUEST

ENHANCEMENTS
Can be added to a pre-existing menu, or combined together at a minimum of three items
Yogurt Parfaits ........................................... $7 PER GUEST
Bagel Bar ........................................... $12 PER GUEST
Hash Browns ........................................... $7 PER GUEST
Granola Bars ........................................... $6 PER GUEST
Sliced Fruit ........................................... $6 PER GUEST
Orzo Pasta Salad w/Kalamata Olives & Roasted Pepper ........................................... $4 PER GUEST
Red Pepper Hummus and Naan ........................................... $6 PER GUEST
Grilled Romaine Hearts w/Caesar Dressing ........................................... $7 PER GUEST
Gathered Greens Salad w/Vermont Maple Balsamic Vinaigrette ........................................... $7 PER GUEST
LATE NIGHT
When pre-arranged, items can be served in the reception area, or in select on-site restaurants.

SNACKS N’ STUFF ............................. $23 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 ................................. $21 PER GUEST
Assorted Toppings and Sauces
Gluten-Free Crust Available if Requested in Advanced

S’MORES ...................................... $12 PER GUEST
Roasting Sticks, Marshmallows, Graham Crackers

GUILTY PLEASURES .......................... $21 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
BREAKFAST

GREEN MOUNTAIN BREAKFAST . . . . $54 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 . . . . . . $34 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 . . . . . . . . . . . . $11 PER GUEST
Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, and Bacon on a Buttered Roll

BREAKFAST BURRITO . . . . . . . . . . . . . . . . . . . . . . $11 PER GUEST
Bacon, Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, Hash Brown Potatoes

TURKEY CROISSANT . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $13 PER GUEST
Vermont Maple Roasted Turkey, Avocado, Farm Fresh Egg Whites, and Feta Cheese on a Croissant

HAM, EGG & CHEESE SANDWICH . . . . . . . . . . . . $13 PER GUEST
Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, and Ham on an English Muffin
EGG ENHANCEMENTS

FARM FRESH SCRAMBLED EGGS . . . . . . . . . . $6 PER GUEST
With Savory Vegetables, Roasted Tomatoes, and Vermont Chèvre

FARM FRESH SCRAMBLED EGG WHITES . . . . $7 PER GUEST
With Vermont Maple Roasted Turkey, Onions, Tomatoes, and Crumbled Feta Cheese

DILL HAVARTI FRITATTA . . . . . . . . . . . . . $7 PER GUEST
With Spinach, Onions, and Sweet Bell Peppers

ENTREE ENHANCEMENTS

PANCAKES OR FRENCH TOAST . . . . $12 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 . . . . $24 PER GUEST
Duck Trapp Smoked Salmon, Shaved Bermuda Onion, Capers, Heirloom Tomatoes, Cream Cheese, Hard-Boiled Eggs, and Assorted Bagels

BAGEL BAR . . . . . . . . . . . . . . . . $12 PER GUEST
Assorted Bagels, Plain Cream Cheese, Chive Cream Cheese, Vegetable Cream Cheese, Orange Marmalade, Raspberry Marmalade, Peanut Butter

BEVERAGE ENHANCEMENTS

MIMOSA BAR . . . . . . . . . . . . . . . . $24 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 . . . . $24 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 . . . $30 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 .................................. $27 PER GUEST
2-hour Service .................................. $38 PER GUEST
3-hour Service .................................. $45 PER GUEST
4-hour Service .................................. $53 PER GUEST
5-hour Service .................................. $62 PER GUEST
Add Champagne Toast ......................... $10 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 .................................. $30 PER GUEST
2-hour Service .................................. $40 PER GUEST
3-hour Service .................................. $48 PER GUEST
4-hour Service .................................. $55 PER GUEST
5-hour Service .................................. $64 PER GUEST
Add Champagne Toast ......................... $10 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 .................................. $36 PER GUEST
2-hour Service .................................. $46 PER GUEST
3-hour Service .................................. $54 PER GUEST
4-hour Service .................................. $62 PER GUEST
5-hour Service .................................. $70 PER GUEST
Add Champagne Toast ......................... $10 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

**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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cordials</td>
<td>$13 PER DRINK</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$7 PER DRINK</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>$8 PER DRINK</td>
</tr>
<tr>
<td>Local Microbrews 12oz</td>
<td>$8 PER DRINK</td>
</tr>
<tr>
<td>Local Microbrews 16oz</td>
<td>$14 PER DRINK</td>
</tr>
</tbody>
</table>

**PREMIUM OFFERINGS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>$14 PER DRINK</td>
</tr>
<tr>
<td>Gin</td>
<td>Ketel One</td>
</tr>
<tr>
<td>Rum</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td>Tequila</td>
<td>Mt. Gay</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Milagro Silver</td>
</tr>
<tr>
<td>Blended</td>
<td>Makers Mark</td>
</tr>
<tr>
<td>Scotch</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Woodford Reserve</td>
</tr>
<tr>
<td>Blended</td>
<td>Gentlemen Jack</td>
</tr>
<tr>
<td>Scotch</td>
<td>JW Red</td>
</tr>
</tbody>
</table>

**ULTRA-PREMIUM OFFERINGS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>$16 PER DRINK</td>
</tr>
<tr>
<td>Gin</td>
<td>Chopin</td>
</tr>
<tr>
<td>Rum</td>
<td>Hendrick’s London Dry</td>
</tr>
<tr>
<td>Tequila</td>
<td>10 Cane</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Herradura Silver</td>
</tr>
<tr>
<td>Blended</td>
<td>Woodford Reserve</td>
</tr>
<tr>
<td>Scotch</td>
<td>Gentlemen Jack</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Woodford Reserve</td>
</tr>
<tr>
<td>Blended</td>
<td>Gentlemen Jack</td>
</tr>
<tr>
<td>Scotch</td>
<td>JW Red</td>
</tr>
</tbody>
</table>

**HOUSE WINE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Rose</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Sommelier’s Selection</td>
</tr>
</tbody>
</table>

**SECOND TIER WINE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>La Marca Prosecco - Veneto, Italy</td>
</tr>
<tr>
<td>Rose</td>
<td>Fleur de Mer - Provence, France</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Broadside “Wild Ferment”</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Domaine Fournier - Loire Valley</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>MacMurray Estate Vineyards</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Etude “Lyric” - California</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Chateau Souverain - California</td>
</tr>
</tbody>
</table>

**THIRD TIER WINE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Mumm Napa “Brut Prestige”</td>
</tr>
<tr>
<td>Rose</td>
<td>Commaderie de Peyrassol - France</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Au Bon Climat - California</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Lucien Crochet Sancerre - France</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Sommelier’s Selection</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Sommelier’s Selection</td>
</tr>
</tbody>
</table>
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” . . . . . . . $30 PER GUEST
Includes Four Tiers of Local Cheese Wheels
Served with Assorted Fruit Jams, Crackers, and Berries

ULTIMATE BACON DISPLAY . . . . . . $23 PER GUEST
Maple Candied Bacon, Bacon Cupcakes, Prosciutto Wrapped Melon, Slab Bacon Kabobs

DONUT WALL . . . . . . . . . . . . . . . . $21 PER GUEST
Indulge in Your Favorite Flavors of Homemade Donuts
Customizable with Creative Toppings and Frostings

PRETZEL & BEER BAR . . . . . . . . . . . . $12 PER GUEST
Additional $150 Bartender Fee Required
Warm Pretzels Served with a Mustard Display and Assorted Vermont Microbrews

LATE NIGHT WAFFLES . . . . . . . . . . . . $12 PER GUEST
Served with Macerated Strawberries, Orange Marmalade, Chantilly Cream, and Vermont Maple Syrup

SPECIALTY COCKTAIL STATION . . . . . $12 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.

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

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

Adam Frehm
(802) 999-7642
adam@lovebuzzphoto.com

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

FLORISTS
Creg Oosterhardt | Creg Richard Design
creg.design@gmail.com
(267) 252-5205

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

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

EVENT DESIGNERS/DECOR RENTALS
Vermont Tent Company
(802) 863-6107
www.VTTent.com

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

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

Shelburne Gift Company
(802) 985.8732
shelbrunegift.com

WEDDING PLANNERS
Jaclyn Watson Events
(802) 324-1433
https://jaclynwatsonevents.com

NJOY Events
(802) 229-8665
www.njoyevent.com

Photo Credit: Jenna Brisson
Photo Credit: Lindsay Vann
VENDOR SHOWCASE
The following vendors have been thoroughly vetted through years of experience with working with The Lodge.

CEREMONY MUSICIANS
Dayve Huckett
(802) 233-6618
www.DayveHuckett.net

Alouette Duo - Gregg Jordan
Gregg@GJMusic.com

DJ'S
Peak Entertainment
(802) 888-6978
www.peakdj.com

Supersounds Entertainment - Grand Allendorf
(802) 899-2823
www.Supersounds.com

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

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

BANDS
A House on Fire
800-639-6380
www.AHouseOnFireBand.com

Brandy
(978) 453-3337
www.BrandyBand.com

The Phil Abair Band
(802) 863-0565
www.PhilAbairBand.com/home

OFFICIANTS
Justice of the Peace - Mitzi McInnis
(802) 825-1116
www.marryusmitzi.com
mcmitzi@myfairpoint.com

Justice of the Peace - Greg Trulson
(202) 361-8582
www.GregTrulson.com
gregtrulson@me.com

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

Blessed Sacrament
(802) 253-7536
www.BSCVT.com

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

ADDITIONAL SERVICES
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

All Paws on Deck - Pet walking & sitting
(802) 653-7617
www.PegsPaws.com
**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.

**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 serve 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.