

Weddings

2024

Lake Money Resort



Lake Morey Resort

We specialize in creating weddings as unique and distinct as each couple. We have been hosting friends and families for three generations and over our 50 years, we have cultivated a variety of lakefront event rooms, spectacular lakeside and garden spaces, freshly appointed guest rooms, classically trained chefs and professional service staff; all awaiting to make your day exceptional. Lake Morey provides each wedding with a personal wedding coordinator, a full-service set-up department, wedding host, professional service staff and complimentary cake cutting service. During the event, your coordinator will handle all the details so you can focus on what's important - *the people you love and the occasion that brought them together.*



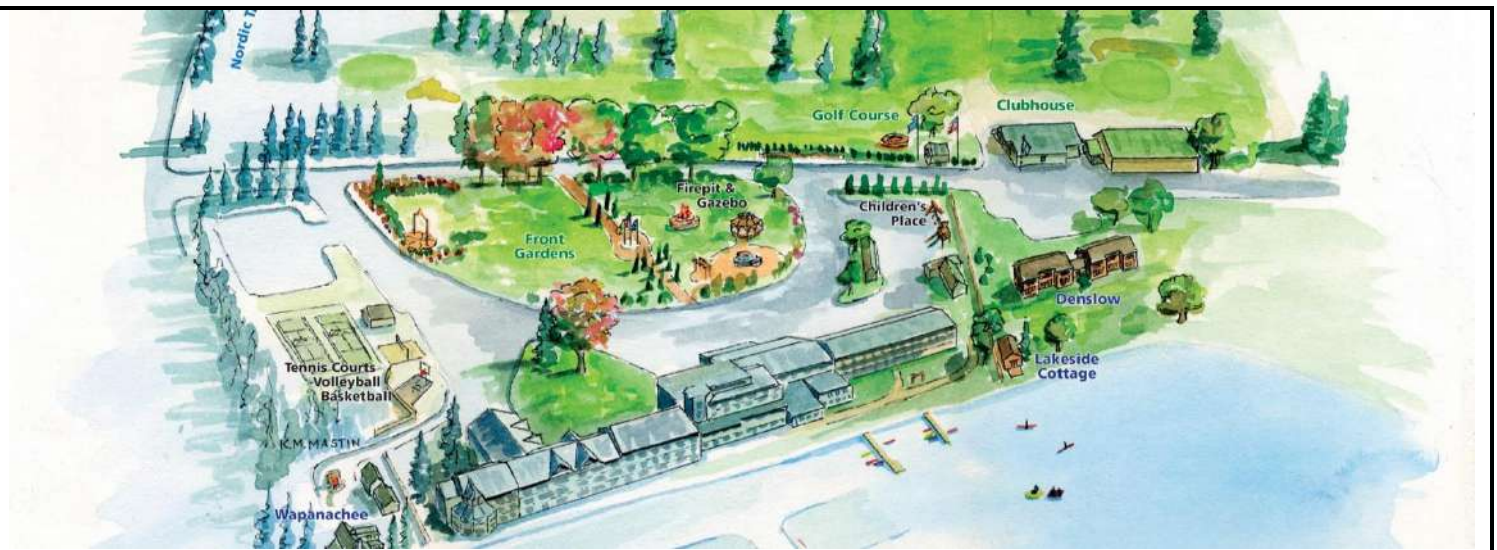
Your Day

Lake Morey Resort has everything you need to celebrate your special day; from our spacious reception rooms to our inspiring ceremony locations. Our spectacular lakefront, romantic gardens and 16,000 square feet of indoor venues make us Vermont's most distinctive wedding location. Every Lake Morey wedding enjoys access to lovely grounds, gazebos and the breathtaking lake for spectacular wedding pictures. As our gift, the Wedding Couple always receive a complimentary room on their wedding night.

The Experience

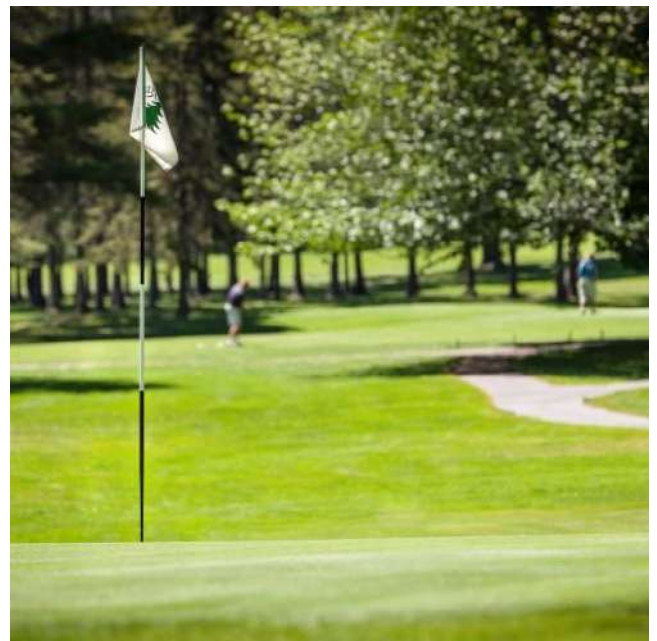
Set on a pristine lake surrounded by green hills, the Resort provides a beautiful setting that is welcoming to people of all ages. At night you'll hear the call of the loons across the lake and feel like you can reach out and touch the stars. In the villages surrounding the Resort, you'll find charming town centers, farms and general stores, as well as ski areas and multi-use trails. Lake Morey Resort provides all the best features of a full-service resort and many of our Resort Amenities are complimentary to overnight guests. From our 18 Hole Championship Golf Course the beautiful Lake Morey, there is something for everyone. Let your guests arrive and enjoy your celebration.





Resort Amenities

- 18-Hole Championship Golf Course
- 600-Acre Lake with Swimming
- Guided Waterskiing, Wakeboarding & Tubing
- Pontoon Boat Tours
- Stand Up Paddle Boards
- Kayaks & Canoes
- Tennis Courts
- Basketball & Volleyball
- Bicycles
- Swing Set & Play Structure
- Indoor Pool
- Fitness Center & Saunas
- Fire Pit & Lawn Games
- Local Hiking Trails



- Billiards Room
- Table Tennis
- Movie Theater
- Card Room & Board Games
- Ice Skating and Rentals
- Nordic Skating Rentals
- 4.5 Mile Skate Trail & Pond Hockey
- Snowshoeing and Rentals
- Seasonal Live Entertainment
- Lakeside Dining Room and Lounge
- 130 Guest Rooms
- 4 Private Luxury Lake Front Cottages
- Level 2 EV Charger
- Complimentary WiFi



Overnight Guest Rooms

We offer 130 guest rooms and suites that combine classic Vermont style with modern amenities, such as Dish TV, wireless internet and individual climate control. Let your guests enjoy your celebration without leaving the resort.

GUEST ROOMS	SET UP	SLEEPS
CLASSIC	Garden or Golf Course View	2-4
LAKEVIEW DELUXE	Moderately Sized Lake View	2-4
GARDEN DELUXE	Larger with Two Queens & Sofa Bed	2-6
LAKEVIEW TERRACE	Two Queen Beds, Sofa Bed & Balcony	2-6
JUNIOR SUITE	One Bedroom Suite with Two Doubles, Sofa Bed & Wet Bar	2-6
AVERY SUITE	Lake View, King Bed & Jetted Tub	2
STANDARD AMENITIES	<i>All rooms feature a coffee maker, mini refrigerator, hair dryer, iron & ironing board, A/C & blackout curtains</i>	

RESERVATIONS

CHECK-IN	3pm
CHECK-OUT	11am
LATE CHECK-OUT	\$75 based on availability
BOOKING	Call Reservations for Special Rate
BOOKING DEPOSIT	\$100 per Room
CANCELLATION	Refundable up to 7 Days before Arrival



GROUP BLOCK DETAILS

GROUP RATES	Based on 2 Adults & 2 Children
ADDITIONAL ADULTS	\$20 per Adult per Night
ROOM BLOCKS	2 Night Minimum Fri & Sat
ROOM TYPES	Blocks are a variety of room types based on availability.
BLOCK RELEASE	Group Rooms are held up to 2 Months before your Event. Bookings after that are based on Availability.



Guest Cottages

You and your guests may choose to stay in one of our luxury Lakefront Cottages. Offering a bit more space and privacy, lake access, docks, kitchens, laundry, and access to standard resort amenities.



LAKE FRONT COTTAGES	SET UP	SLEEPS
DENSLOW EAST	3 Bedroom 3 Bath	12
DENSLOW WEST	3 Bedroom 3 Bath	12
WAPANACHEE COTTAGE	5 Bedroom 4.5 Bath	14
LAKESIDE COTTAGE	One Bedroom Studio	4



DETAILS

JUNE - AUGUST	Weekly Rentals Only
SEPT - MAY	3 Night Minimum
BOOKING DEPOSIT	50% of Rental Rate
SECURITY DEPOSIT	Refundable \$500



Venue Selections

Ceremony Locations

VENUE	CAPACITY	COST
MAPLE VIEW GARDENS	75	750.
HEMLOCK GARDEN	250	550.
TERRACE PATIO	250	1000.
LAKEFRONT PATIO	250	1000.

Ceremony Locations include cedar arbor, white outdoor chairs, chair set-up & break down, and use of site for ceremony rehearsal. Ceremony locations are subject to a 9% VT Tax.



Reception Locations



VENUE	CAPACITY	COST
TERRACE BALLROOM	250	7500.
MOREY ROOM	180	2750.
WATERLOT ROOM	100	4000.
EDGEWATER ROOM	60	800.
TENTED FRONT LAWN	200	2000. <i>plus tent rental</i>

www.undercover-tents.com

Midweek Discount: Ceremony & Reception Venue prices are reduced by 30% on Sunday-Thursday, Non-Holiday.

The Terrace, Morey and Waterlot Rooms include a dance floor and stage · Room rentals include tables, chairs, linens, china, glassware, place settings, gift table, guest book table, place card table, cake table, and DJ table · Room rentals are based on a maximum five-hour time period · Additional time is billed at \$350 per hour · Room rental may not exceed 11:00pm · Outside events may not exceed 10pm · Room rentals are subject to 9% VT Tax · All room rentals include a personal Wedding Coordinator.

Event Set-Up

CEREMONY	Standard Ceremony set up is arranged in theater rows with white outdoor chairs.
RECEPTION	Unless otherwise requested, six-foot round tables will be set with seating for ten people.
DECORATIONS	Provided by you and approved by our Wedding Coordinator prior to use. Set up may begin at 9am of your event day.
WELCOME BAGS	We are happy to deliver welcome bags to your guests' rooms. Deliveries are a \$2 per bag charge.
ENTERTAINMENT	Wedding is responsible for supplying entertainment. May not exceed 11pm for indoor events and 10pm outdoors.
CLEAN UP	Decorations, party favors, and any other party specific items must be cleaned up by 9am the following morning.

Deposits

All deposits are non-refundable · Any additional charges incurred during the event are due in full upon departure · A credit card is required on file for any outstanding charges incurred.

DEPOSITS	AMOUNT
To Guarantee Event	50% of Reception Rental Fee
30 Days Prior to Event Date	75% of Estimated Balance
7 Days Prior to Event Date	25% of Estimated Balance



Guarantees

The following timelines help us all plan accordingly · You will be billed for the final count unless the actual count is higher.

FINALIZATIONS	TIMELINE
Menu Selections	30 Days Prior to Event
Estimated Guest Count	30 Days Prior to Event
Final Guest Count	10 Days Prior to Event

Miscellaneous

TAXES	SUBJECT
VT Sales Tax 6%	Set Up Fees
VT Alcohol Tax 10%	Beer, Wine & Liquor
VT Rooms & Meals 9%	Food, Beverage, Guest Rooms, Venue Rentals & Service Charges
Service Charge 20%	Food, Beverage, Guest Rooms & Venue Rentals



Hors D'Oeuvres

Cold Selections

Pricing is per One Hundred Pieces

<i>Crudités Display</i>	herbed dips · hummus · cherry tomatoes · broccoli · snap peas · cucumbers · celery · carrots · peppers · pita chips <i>GF NF DF</i>	250.
<i>Cheese Board</i>	local & imported cheese · honey · mustards · almonds · assorted crackers <i>GF NF</i>	350.
<i>Ice Shrimp Display</i>	tangy cocktail sauce <i>GF NF DF</i>	325.
<i>Antipasto Platter</i>	pepperoni · prosciutto · sopressata · provolone · mozzarella balls · pepperoncini · stuffed peppers · olives <i>GF NF</i>	350.
<i>Classic Bruschetta</i>	tomato · garlic · balsamic · parmesan <i>NF</i>	250.
<i>Tuna Tartare</i>	capers · red onion · olive oil <i>GF NF</i>	Market Price
<i>Smoked Salmon Canape</i>	cucumber · horseradish cream <i>GF NF</i>	280.
<i>Caprese Skewers</i>	tomato · basil · balsamic · mozzarella <i>GF NF</i>	250.
<i>Grilled Vegetable Display</i>	balsamic glaze · baguette slices <i>GF NF DF</i>	260.

Hot Selections

Pricing is per One Hundred Pieces

<i>Spring Rolls</i>	vegetable or spicy chicken & cashew <i>DF</i>	250.
<i>Cocktail Meatballs</i>	Italian or sweet & sour <i>NF</i>	220.
<i>Chicken Wings</i>	mild · hot or barbecue <i>NF GF* DF*</i>	325.
<i>Pork Pot Stickers</i>	coconut curry sauce <i>NF DF*</i>	240.
<i>Crispy Coconut Shrimp</i>	dipping sauce <i>NF DF*</i>	325.
<i>Miniature Crab Cake</i>	cumin lime aioli <i>NF</i>	325.
<i>Crab Rangoon</i>	dipping sauce <i>NF DF*</i>	260.
<i>Salmon Cakes</i>	fresh herbs · parmesan panko · herb rémoulade	325.
<i>Falafel Cakes</i>	tzatziki sauce <i>NF</i>	240.
<i>Toasted Ravioli</i>	house-made marinara dipping sauce <i>NF</i>	240.
<i>Stuffed Mushroom Caps</i>	fennel sweet Italian sausage or sautéed vegetables <i>NF</i>	230./255.
<i>Spanakopita</i>	seasoned spinach · feta <i>NF</i>	240.
<i>Assorted Phyllo Stars</i>	pear & Roquefort · apple chutney & brie · fig & goat cheese	240.
<i>Bacon Wrapped Scallops</i>	maple glaze <i>NF GF DF</i>	Market Price
<i>Prosciutto Wrapped Asparagus</i>	brie cheese <i>NF GF</i>	255.
<i>Arancini</i>	Asparagus · red peppers · fontina or saffron · arborio rice · shrimp · chorizo <i>GF NF</i>	300.

**Minimum order of five pieces per person required · Half orders are available ·
Steward Service Fee of \$50 per selection for passed Hors D'Oeuvres**



Outdoor banquets are subject to a \$3 per person setup fee · Food pricing is subject to 20% service charge and 9% VT tax · Pricing is subject to change
GF Gluten Free · *NF* Nut Free · *DF* Dairy Free · *denotes possible cross-contamination with food allergen.



Rehearsal and Welcome Dinners

Start your nuptials off with a relaxing evening with your family and friends before vows are exchanged. Either an intimate affair with just your wedding party and immediate family or a larger rambunctious get-together to include all your weekend wedding revelers (and everything in between), we can help create a gathering just your style.

Outside Locations

<i>Venue</i>	<i>Capacity</i>	<i>Price</i>
<i>Maple View Gardens</i>	75	400.
<i>Front Lawn</i>	200	400.
<i>Terrace Patio</i>	200	600.



Inside Locations

<i>Venue</i>	<i>Capacity</i>	<i>Price</i>
<i>Edgewater Room</i>	60	450.
<i>Garden View</i>	40	250.

Fire Pit

<i>Rental</i>	<i>Price</i>
<i>3 Hour Rental</i>	300.
<i>S'Mores Add On</i>	5. Per Guest

The Fire Pit is maintained and stocked by Resort Staff · Includes Lawn Games · Reservation Required.

Our liquor license specifies that alcohol at the Fire Pit must be serviced by Lake Morey Resort.

Event Locations are subject to 9% VT Tax.



Barbecue Buffet

BARBECUE BUFFETS INCLUDE

Mini Corn Muffins & Butter
BBQ Condiments
Garden Salad & Coleslaw
Baked Beans
Watermelon
Apple, Blueberry & Strawberry Rhubarb Pies
Iced Tea & Lemonade



ENTREES		Price per Guest
<i>Backyard Barbecue</i>	hot dogs · hamburgers · cheeseburgers · veggie burgers · barbeque chicken legs GF DF NF	34.
<i>Southern Barbecue</i>	honey barbecue chicken breast · baby back ribs GF DF NF	44.
<i>Texas Barbecue</i>	spicy rubbed chicken · ribs with chipotle sauce · barbecue flank steak GF DF NF	52.

ADDITIONAL OPTIONS

Price per Guest

<i>Grilled Portabella Mushrooms</i>	GF DF NF Vegan	6.00
<i>Grilled Pork Tenderloin</i>	GF DF NF	8.50
<i>Pulled Pork</i>	GF DF NF	6.00
<i>Grilled Salmon Steak</i>	GF DF NF	Market Price
<i>Grilled Shrimp</i>	GF DF NF	Market Price
<i>Grilled Scallops</i>	GF DF NF	Market Price

New England Clam Bake

INCLUDES

Market Price per Guest

Green Salad	Corn on the Cob GF NF
Rolls & Butter	Potato Salad GF DF NF
Steamer Clams	Watermelon
1 ½ Pound Lobster & Drawn Butter	Lemonade & Ice Tea
New England Clam Chowder NF	Apple, Blueberry & Strawberry Rhubarb Pies



Pricing is subject to 20% service charge and 9% VT tax ·
Subject to change · a \$3 per person setup fee is applied to
outdoor buffets.

GF Gluten Free · NF Nut Free · DF Dairy Free

Station Buffet

Stationary Displays

STATION BUFFETS INCLUDE

Fresh Baked Rolls & Butter
Coffee & Tea



Minimum of three stations and carving selection

Price per Guest

<i>Antipasto Station</i>	selection of Italian meats and cheeses · roasted vegetables · assorted olives · pepperoncini · sliced bread · olive oil · garlic	22.
<i>Pasta Station</i>	choice of two pasta · penne, rigatoni, linguini, ziti · choice of two sauces · alfredo, marinara, pesto · choice of two extras · chicken, meatballs, shrimp, sautéed vegetables · plus grated cheese	17.
<i>Raw Bar</i>	oysters · scallops · shrimp · tuna · cocktail sauce · horseradish · oyster crackers	Market Price
<i>Stir Fry Station</i>	choice of two · chicken, beef, shrimp, tofu · plus vegetables, rice · Chinese noodles	22.
<i>Salad Station</i>	choice of two salads · mixed garden, spinach, quinoa, roasted beet, Caesar · plus a selection of dressings · croutons · grated cheese	12.
<i>Charcuterie</i>	selection of Vermont cured meats and local cheese · pickled vegetables · local mustards · Vermont lavash	22.
<i>Soup Station</i>	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentin Soup · crackers	11.
<i>Baked Potato Bar</i>	sour cream · grated cheese · chives · bacon bits · chili · broccoli	13.



Carved Selections

Price per Guest

<i>Prime Rib</i>	natural beef au jus NF DF GF* upon request	MP
<i>Beef Tenderloin</i>	roasted garlic · red wine demi GF NF	MP
<i>VT Maple Cured Ham</i>	maple mustard GF NF DF	24.
<i>Roasted Turkey</i>	savory pan gravy NF	21.
<i>Roasted Leg of Lamb</i>	port demi sauce GF NF	65.
<i>Brisket</i>	natural au jus NF DF GF	MP

Pricing is subject to 20% service charge and 9% VT tax · Subject to change · A \$3 per person setup fee applies to outdoor buffets.

GF Gluten Free · NF Nut Free · DF Dairy Free · MP Market Price

Plated Dinner

ENTRÉES INCLUDE

Fresh Baked Sourdough Rolls & Butter
Garden Salad
Chef's Choice of Rice or Potato
Seasonal Vegetables
Coffee & Tea



Entrees

Select One

41. Per Guest

Grilled Statler Chicken Breast	chimichurri sauce GF DF NF
Chicken Marsala	wild mushrooms · shallots · marsala wine reduction NF
Grilled Citrus Chicken Breast	with fresh thyme GF NF
Mediterranean Chicken	lemon · garlic · sumac GF DF NF
Traditional Turkey Dinner	Stuffing · gravy · cranberry sauce NF
Fillet of Salmon	choice of maple mustard or honey soy glaze GF DF NF
Marinated Flank Steak	chimichurri sauce GF DF NF
Eggplant Parmesan	marinara sauce · over a bed of linguine and seasonal vegetable NF
Vegetable Stir Fry	choice of chicken, beef, salmon or tempeh with ginger-garlic soy sauce GF DF NF Vegan Tempeh

If you wish to offer more than one entrée selection, there is a \$3 per person surcharge · The required number of each selection must be provided at least 72 hours prior to event date.



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GF Gluten Free · NF Nut Free · DF Dairy Free

Wood Fired Pizza Oven

Located in Maple Gardens and Available for this Venue Selection Only

INCLUDES

- Garden Salad
- Potato Chips
- Cookies & Brownies
- Coffee & Tea

<i>Pizza Selection</i>	<i>Price per Guest</i>
<i>Cheese, Pepperoni & Veggie</i>	35.
<i>Margherita, Italian Sausage, Pesto Chicken Primavera & Bianca</i>	40.



Pizza Buffet

INCLUDES

- House Made Pizza
- Garden Salad
- Potato Chips
- Cookies & Brownies
- Coffee & Tea

<i>Pizza Selection</i>	<i>Price per Guest</i>
<i>Four Cheese, Pepperoni & Veggie</i>	26.
<i>Margherita, Italian Sausage, Pesto Chicken Primavera & Bianca</i>	31.

Lakeside Dining Room

Simply enjoy your Welcome Dinner off our tasty Lakeside Dining Room menu while taking in waterfront views · Confirm reservations with your coordinator.



Reception Banquet Dinner

ENTRÉES INCLUDE

Fresh Baked Sourdough Rolls & Butter
Choice of Soup or Salad
Chef's Choice of Rice, Pasta or Potato
Seasonal Vegetables
Coffee & Tea



Soups

<i>Tuscan Vegetable Soup</i>	fresh vegetables · beans · spinach <i>GF NF DF</i>
<i>Corn Chowder</i>	fresh corn kernels · cream · pancetta <i>NF</i>
<i>Tomato Bisque</i>	San Marzano tomatoes · cream <i>GF NF</i>
<i>Cumin Lentil Soup</i>	mixed garden vegetables · lentils · vegetable broth <i>GF NF DF</i>
<i>Chicken Tortilla Soup</i>	fresh vegetables · pulled chicken · chipotle · lime <i>GF NF DF</i>

Salads

<i>Mixed Green Salad</i>	baby greens · cucumber · heirloom tomato · carrot · watermelon radish
<i>Spinach Salad</i>	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper
<i>Caesar Salad</i>	romaine hearts · parmesan · pepperoncini · croutons
<i>Greek Salad</i>	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta

Entrees

Price per Guest

<i>Grilled Statler Chicken</i>	choice of fresh herb or lemon sauce <i>GF NF DF</i>	42.
<i>Pesto Chicken Bruschetta</i>	fresh tomatoes · garlic · mozzarella <i>GF NF</i>	43.
<i>Bourbon Pecan Chicken</i>	Pecans · fresh herbs · bourbon glaze <i>DF</i>	45.
<i>Grilled Chicken Saltimbocca</i>	Prosciutto · provolone · herb butter	47.
<i>Roast Prime Rib of Beef</i>	natural au jus <i>NF DF *GF upon request</i>	55.
<i>Filet of Beef</i>	choice of red wine demi-glaze or béarnaise sauce <i>GF NF</i>	65.
<i>Rack of Lamb</i>	sweet chili port wine reduction <i>GF NF DF</i>	65.
<i>Pork Chop</i>	pomegranate & balsamic reduction <i>GF NF DF</i>	44.
<i>Fillet of Salmon</i>	choice of maple-mustard or honey soy glaze <i>GF NF DF</i>	48.
<i>Scallops Provencal</i>	French tomato sauce · arugula · white wine <i>NF</i>	55.
<i>Baked Stuffed Shrimp</i>	New England style · crabmeat · breaded crust · butter sauce	48.
<i>Grilled Portabella</i>	spinach · tomato confit · fresh mozzarella <i>GF NF</i>	42.



More than one entrée selection is a \$3 per person surcharge · The required number of each selection must be provided at least 72 hours prior to event date. · Place cards are required with entrée choice ·

Pricing is subject to change · Outdoor food service is subject to a \$3 per person setup fee · Pricing is subject to 20% service charge and 9% VT tax ·
GF Gluten Free · NF Nut Free · DF Dairy Free · MP Market Price

Reception Buffet Dinner

BUFFETS INCLUDE

Fresh Baked Sourdough Rolls & Butter
Choice of Soup or Salad
Chef's Choice of Rice or Potato
Seasonal Vegetables
Coffee & Tea



Soups

<i>Tuscan Vegetable Soup</i>	fresh vegetables · beans · spinach <i>GF NF DF</i>
<i>Corn Chowder</i>	fresh corn kernels · cream · pancetta <i>NF</i>
<i>Tomato Bisque</i>	San Marzano tomatoes · cream <i>GF NF</i>
<i>Cumin Lentil Soup</i>	mixed garden vegetables · lentils · vegetable broth <i>GF NF DF</i>
<i>Chicken Tortilla Soup</i>	fresh vegetables · pulled chicken · chipotle · lime <i>GF NF DF</i>

Salads

<i>Mixed Green Salad</i>	baby greens · cucumber · heirloom tomato · carrot · watermelon radish
<i>Spinach Salad</i>	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper
<i>Caesar Salad</i>	romaine hearts · parmesan · pepperoncini · croutons
<i>Greek Salad</i>	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta

Entrees

One Entrée 51. | Two 54. | Three 57. | per Guest

<i>Grilled Chicken Breast</i>	chimichurri sauce <i>GF NF DF</i>
<i>Chicken Marsala</i>	mushroom white wine sauce <i>GF NF</i>
<i>Chicken Piccata</i>	lemon caper demi <i>GF NF</i>
<i>Mediterranean Chicken</i>	lemon · sumac · garlic <i>GF, NF</i>
<i>Baked Brown Sugar Ham</i>	Dijon maple sauce <i>GF, NF, DF</i>
<i>Roasted Pork Loin</i>	sundried tomato cream sauce <i>GF, NF</i>
<i>Stuffed Manicotti</i>	ricotta · mushroom · spinach in a marinara sauce <i>NF</i>
<i>Ravioli</i>	Poreccini mushroom cream sauce <i>NF</i>
<i>Pesto Tortellini</i>	broccoli · roasted red pepper <i>NF</i>
<i>Grilled Tofu</i>	Spanish rice, black beans, cilantro <i>GF, NF, DF</i>
<i>Crab Stuffed Haddock*</i>	breaded crust · lemon caper beurre blanc <i>NF</i>
<i>Fillet of Salmon*</i>	maple mustard glaze <i>GF, NF, DF</i>
<i>Sirloin Steak Tips*</i>	sautéed onions and peppers <i>GF, NF, DF</i>
	<i>Tenderloin option available for an additional Market Price per person</i>
	<i>*Market Price for One Entrée plus \$3 for each additional Entrée</i>



Reception Station Buffet

Stationary Displays

STATION BUFFETS INCLUDE

Fresh Baked Sourdough Rolls & Butter
Coffee & Tea

	Minimum of three stations and carving selection	Price per Guest
<i>Antipasto Station</i>	selection of Italian meats and cheeses · roasted vegetables · assorted olives · pepperoncini · sliced bread · olive oil · garlic	22.
<i>Pasta Station</i>	choice of two pasta · penne, rigatoni, linguini, ziti · choice of two sauces · alfredo, marinara, pesto · choice of two extras · chicken, meatballs, shrimp, sautéed vegetables · plus grated cheese	17.
<i>Raw Bar</i>	oysters · scallops · shrimp · tuna · cocktail sauce · horseradish · oyster crackers	Market Price
<i>Stir Fry Station</i>	choice of two · chicken, beef, shrimp, tofu · plus vegetables, rice · Chinese noodles	22.
<i>Salad Station</i>	choice of two salads · mixed garden, spinach, quinoa, roasted beet, Caesar · plus a selection of dressings · croutons · grated cheese	12.
<i>Charcuterie</i>	selection of Vermont cured meats and local cheese · pickled vegetables · local mustards · Vermont lavash	22.
<i>Soup Station</i>	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentil Soup · crackers	11.
<i>Baked Potato Bar</i>	sour cream · grated cheese · chives · bacon bits · chili · broccoli	13.

Carved Selections

		Price per Guest
<i>Prime Rib</i>	natural beef au jus NF DF GF* upon request	MP
<i>Beef Tenderloin</i>	roasted garlic · red wine demi GF NF	MP
<i>VT Maple Cured Ham</i>	maple mustard GF NF DF	24.
<i>Roasted Turkey</i>	savory pan gravy NF	21.
<i>Roasted Leg of Lamb</i>	port demi sauce GF NF	65.
<i>Brisket</i>	natural au jus NF DF GF	MP



Late Night Snacks

Price per Guest

<i>Soft Pretzels</i>	4.50
<i>Pulled-Pork Sliders</i>	5.50
<i>Cheese Pizza</i>	5.50
<i>Salty French Fries</i>	3.00
<i>Gourmet Popcorn</i>	5.00



Pricing is subject to 20% service charge and 9% VT tax · Subject to Change · A \$3 per person setup fee is applied to Outdoor Food Service · Steward Service Fee of \$50 per selection for passed snacks.

GF Gluten Free · NF Nut Free · DF Dairy Free · MP Market Price

Beverage and Bar Service

Open Bar Pricing

	Price per Guest
First Hour	22.
Two Hours	28.
Three Hours	35.
Four Hours	44.
Five Hours	51.
House Champagne Toast	5.



House Wine · Domestic Bottle Beer · Imported

Bottle Beer · Craft Beer · Captain Morgan · Malibu · Bacardi · Absolut · Absolut Citron · Stolichnaya · Stolichnaya Raspberry · Titos · Jose Cuervo · Jim Beam · Jack Daniels · Canadian Club · Crown Royal · Jameson · Dewar's · Johnny Walker Red · Tanqueray · Baileys · Kahlua · Disaronno · Well Liquors · Full Wine List Available

**Open Bar Pricing not available for Welcome Receptions – Must be based on consumption*

Premium Open Bar

Includes These Additional Liquors

Add \$5 per Guest

Call Wine · Premium Craft Beer · Kettle One · Grey Goose · Patron · Makers Mark · Johnny Walker Black · Glenlivet · Bombay Sapphire · Hendricks · Grand Marnier · Cointreau

Logs and Kegs of Beer

	Prices
Log of Beer	250.
1/2 Keg Domestic Beer	390.
1/2 Keg Imported/Microbrew	Market Price

Tiki Bar

House-made Piña Colada and Strawberry Daiquiris served from a custom wood portable Tiki Bar · Open Bar Pricing

Bar Set Up Fees

	Prices
Tiki Bar	250.
Indoor · Beer & Wine	400.
Indoor · Full Bar	500.
Outdoor · Beer & Wine	600.
Outdoor · Full Bar	750.

· Bar Fee covers up to 6 hours ·



Add Cocktail Service

Available for Smaller Groups · Maximum 40 guests · Replaces Bar Set-up Fees · \$3 per guest · Beverage costs are additional · Refer to "Beverage and Bar Options" · Subject to 6% VT tax

A 20% service charge and 10% VT Tax applies to Prices · 6% VT Tax applies to Set Up Fees · Subject to change.

Liquor Policy

The staff at Lake Morey Resort works hard to ensure that our guests enjoy our facilities and services. However, when we are serving alcoholic beverages, we have legal and social obligations to uphold. For everyone's safety and welfare, we insist that alcohol consumption be done in a responsible and legal manner. Among the major laws and policies our guests should be aware of are: Absolutely no one under the age of 21 may consume alcohol. Persons who appear underage will be asked to produce a valid state photo identification card. We reserve the right to reject any ID in order to comply with Vermont State Law. We are mandated to control consumption. We must refuse anyone who we perceive to be under the influence. No shots nor cocktails with four or more liquors will be served. All alcoholic beverages consumed during group events or in public areas of the resort must be furnished by Lake Morey Resort. Under no circumstances may guests bring their own alcohol into a group function, as it is strictly prohibited by Vermont State Law. Problems with alcohol consumption can undermine the success of an event. We appreciate in advance your concern, understanding and cooperation.



Farewell Breakfast

Gather your wedding party, close friends and those guests who traveled long distances to enjoy a few more moments together. More elaborate private brunch affairs can be arranged amongst several locations around the resort or you can simply gather in the Lakeside Dining Room for our traditional breakfast buffet.

Outside Locations

Venue	Capacity	Price
Lake Front	80	500.

Inside Locations

Venue	Capacity	Price
Edgewater Room	60	450.

Brunch Buffet

INCLUDES

Sliced Fruit
Classic Eggs Benedict
Belgian Waffles with Berries & Cream
Smoke Cured Bacon & Maple Sausage Links
Fresh Vegetables
Chef's Selection of Potato or Rice
Assorted Dessert Display
Coffee, Tea & Juice



Brunch Entree Options

One Entrée 35. | Two 39. | Three 41. | Per Guest

Grilled Chicken Breast	Dijon cream sauce <i>NF GF</i>
Pesto Chicken Bruschetta	fresh tomato · garlic · mozzarella <i>NF GF</i>
Chicken Provencal	French tomato sauce · garlic · herbs <i>GF NF DF</i>
Bourbon Pecan Chicken	fresh herbs · bourbon glaze <i>DF</i>
Marinated Flank Steak	chimichurri sauce <i>GF</i>
Maple Mustard Salmon	Vermont maple syrup <i>NF GF DF</i>
Scallops Provencal	garlic olive oil <i>GF</i>
Sautéed Shrimp Scampi	lemon · garlic · parsley · white wine <i>GF</i>
Quinoa Stuffed Peppers	vegetables · tomato sauce · feta <i>NF GF</i>
Add an Omelet Station	Additional \$5. Per Guest

Breakfast Buffet

Simply enjoy our Resort's traditional breakfast buffet while taking in waterfront views in the Lakeside Dining Room. Please confirm reservations with your coordinator. Final guest count is due 72 hours before breakfast and billed by guest count or consumption, whichever is higher. Guests must check in with the host.

INCLUDES

16. per Guest

Sliced Fruit
Toast & Pastry Station
Hot & Cold Cereals
Fresh Granola & Yogurt
Smoke Cured Bacon & Maple Sausage Links
French Toast or Pancakes with Pure VT
Maple Syrup
Scrambled Eggs
Home Fried Potatoes
Coffee, Tea & Juice



Pricing is subject to 20% service charge and 9% VT tax · Subject to change · A \$3 per person setup fee applies to outdoor buffets.

GF Gluten Free · NF Nut Free · DF Dairy Free

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Congratulations on Your Engagement!



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