



WEDDINGS



42 Lower Mountain Drive, | Colchester, VT 05446
www.VermontEventCenter.com

We Love Having You Here.

Our beautiful Champlain Ballroom accommodates up to 250 guests for your wedding celebration and extends outside to a lovely garden and gazebo. The hotel's dedicated and professional team members are here to make sure every detail of your wedding is attended to. Our chef and banquet team are well known for their outstanding quality and impeccable service. Let the Vermont Event Center make your dreams come true and your guests feel welcome.

Our Wedding Packages Offer:

- Consultation with our wedding coordinator
- Complimentary parking for all of your guests
- Champagne and sparkling cider toast to start your evening
- Cheese and cracker platter for fifty guests
- Your choice of linen
- Your choice of a buffet or plated dinner
- Your choice of wedding package tier
- Dedicated and professional team
- Hotel room block with special pricing available for your guests
- Set-up and clean-up for your wedding



VERMONT
EVENT CENTER

42 Lower Mountain Drive | Colchester, VT 05446
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GREEN MOUNTAIN BUFFET



Prices are per person

Green Mountain Buffet

One Salad or One Soup
Two Entrées
One Starch
One Vegetable

Includes:

Warm Rolls and Butter
Freshly Brewed Coffee and Assorted Teas
\$32.00pp

Salad & Soup Selections

Fresh Tossed Garden Salad
Caesar Salad
Chicken Noodle
Cream of Broccoli

Entrée Selections (Choose Two)

Grilled Balsamic Chicken ~ Marinated in a balsamic vinaigrette then grilled and topped with a tomato, green onion, and feta relish.

Baked Ziti ~ Tossed with a chunky tomato and ricotta sauce and smothered in melted mozzarella cheese.

Roasted Chicken ~ Whole pieces of bone in chicken tossed in rotisserie style herbs and slow roasted.

Roasted Pork Loin ~ Served either with an apple and sage compote or herb crusted with a brandy and green peppercorn sauce.

Roast Turkey and Stuffing ~ An all-time favorite, slow roasted turkey accompanied by cornbread stuffing with pan gravy and cranberry sauce.

Beer Brined Pork Chops ~ Center cut grilled petite pork chops with red onion marmalade

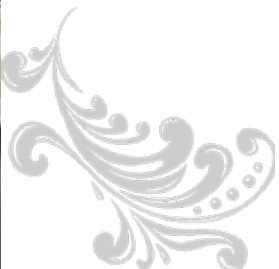
Pasta Prima Vera ~ Sautéed vegetables tossed with penne pasta and a creamy roasted garlic Alfredo sauce.

Enhancements

Maple Glazed Baby Carrots or
Green Beans with Roasted Red Pepper,
Wild Rice Pilaf, Mashed Potatoes or Roasted Red Potatoes

All banquets have a minimum requirement of 100 guests for package pricing
All pricing is subject to a 10% Vermont Tax and 19% Service Charge

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CHAMPLAIN BUFFET

Prices are per person

Champlain Buffet

Two Salad Choices or One Soup & One Salad

Two Entrées

Three Starch or Vegetable

Warm Rolls and Butter

Freshly Brewed Coffee and Assorted Teas

\$36.00pp

Salad Selections

Fresh Tossed Garden Salad

Caesar Salad

Tomato, Basil & Mozzarella Salad

Green Bean & Mushroom with Walnut Vinaigrette

Orange & Cashew Salad

Soup Selections

New England Clam Chowder

Hearty Corn Chowder

Tomato & Rosemary Bisque



CHAMPLAIN BUFFET *Continued...*



Prices are per person

Champlain Buffet Entrée Choices

(Choose two)

Roasted Pork Loin ~ Served either with an apple and sage compote or herb crusted with a brandy and green peppercorn sauce.

Beer Brined Pork Chops ~ Center cut grilled petite pork chops with red onion marmalade.

Chicken Marsala ~ Boneless breast sautéed and topped with a creamy mushroom and Marsala wine sauce.

Chicken Monterey ~ Lightly breaded and baked and smothered in a creamy Swiss cheese sauce, sautéed mushrooms and smoked ham.

Roasted Chicken ~ Whole pieces of bone in chicken tossed in rotisserie style herbs and slow roasted.

Grilled Balsamic Chicken ~ Marinated in a balsamic vinaigrette then grilled and topped with a tomato, green onion, and feta relish.

Roast Turkey and Stuffing ~ An all-time favorite, slow roasted turkey accompanied by cornbread stuffing with pan gravy and cranberry sauce.

Tuscan Farfalle ~ Tri-color pasta tossed with zucchini, mushrooms, sun dried tomatoes, garlic and herbs in olive oil.

Pasta Prima Vera ~ Sautéed vegetables tossed with penne pasta and a creamy roasted garlic Alfredo sauce.

Vegetable Lasagna ~ an old favorite layered with cheese and creamy roasted garlic Alfredo.

Baked Ziti ~ Tossed with a chunky tomato and ricotta sauce and smothered in melted mozzarella cheese.

Meat Lasagna ~ Layered with beef and sausage and seasoned ricotta and smothered with melted mozzarella cheese.

Enhancements

Vegetables

Maple Glazed Baby Carrots

Green Beans Amandine

Sautéed Vegetable Medley

Starches

Herb Roasted Red Potatoes

Cheddar and Chive Mashed Potatoes

Redskin Mashed Potatoes with Horseradish

Rice Pilaf

Wild Rice Blend

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MANSFIELD BUFFET

Prices are per person

Mansfield Buffet

Two Salad Choices or One Soup & One Salad
Three Entrées
Three Combined Starch & Vegetable
Warm Rolls and Butter
Freshly Brewed Coffee and Assorted Teas
\$38.00pp

Salad Selections

Fresh Tossed Garden Salad
Caesar Salad
Tomato, Basil & Mozzarella Salad
Asparagus, Tomato & Mozzarella Salad
Greek Cucumber Salad
Green Bean & Mushroom with Walnut Vinaigrette
Orange & Cashew Salad
Rotini & vegetable Salad
Red Potato Salad
Marinated Artichoke & Provolone with Parmesan & Chive Vinaigrette
Fiesta Tortilla Salad
Broccoli, Bacon & Carrot with Creamy Peppercorn Dressing

Soup Selections

New England Clam Chowder
Hearty Corn Chowder
Tomato & Rosemary Bisque
Creamy Wild Mushroom
Creamy Spinach & Parmesan
Cream of Broccoli
Butternut Squash Bisque
Vegetable Minestrone
Chicken Noodle
Italian Sausage & Potato
Beef Barley
Cheddar Ale

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MANSFIELD BUFFET *Continued...*



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Mansfield Buffet Entrée Choices

(Choose two)

Sliced Top Round of Beef ~ Slow roasted with garlic and herbs and served with a Pancetta and Gorgonzola sauce or a rosemary and balsamic gravy.

Southwest Flank Steak ~ Coated with a house made herb rub, grilled and thinly sliced. Served with chipotle lime butter.

Braised Beef Tips ~ Tender chunks of beef with peppers, onions, and mushrooms in a savory red wine sauce served over white rice.

Barbecue Brisket ~ Roasted low and slow and smothered with a Bourbon barbecue sauce.

Roasted Pork Loin ~ Served either with an apple and sage compote or herb crusted with a brandy and green peppercorn sauce.

Beer Brined Pork Chops ~ Center cut grilled petite pork chops with red onion marmalade.

Chicken Marsala ~ Boneless breast sautéed and topped with a creamy mushroom and Marsala wine sauce.

Chicken Monterey ~ Lightly breaded and baked and smothered in a creamy Swiss cheese sauce, sautéed mushrooms and smoked ham.

Chicken Cordon Bleu ~ The classic dish stuffed with smoked ham and Swiss cheese, crusted with bread crumbs, then topped with a rich sauce supreme.

Roasted Chicken ~ Whole pieces of bone in chicken tossed in rotisserie style herbs and slow roasted.

Roast Turkey and Stuffing ~ An all-time favorite, slow roasted turkey accompanied by cornbread stuffing with pan gravy and cranberry sauce.

Baked Stuffed Sole ~ Filled with a seafood stuffing and topped with a creamy lobster sauce.

Roasted Salmon ~ Seared and roasted then covered in an herb and champagne cream sauce.

Baked Cod ~ Coated with a light lemon butter and dill crust and cooked in white wine.

Shrimp and Sausage Jambalaya ~ A Creole classic loaded with shrimp and chunks of spicy sausage.

Crusted Salmon ~ Roasted salmon with a crabmeat and spinach crust.

Tuscan Farfalle ~ Tri-color pasta tossed with zucchini, mushrooms, sun dried tomatoes, garlic and herbs in olive oil.

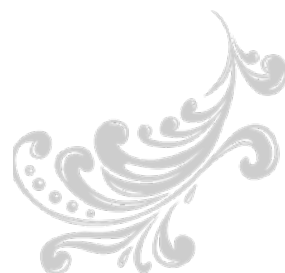
Pasta Prima Vera ~ Sautéed vegetables tossed with penne pasta and a creamy roasted garlic Alfredo sauce.

Vegetable Lasagna ~ An old favorite layered with cheese and creamy roasted garlic Alfredo.

Baked Ziti ~ Tossed with a chunky tomato and ricotta sauce and smothered in melted mozzarella cheese.

Meat Lasagna ~ Layered with beef and sausage and seasoned ricotta and smothered with melted mozzarella cheese.

Grilled Balsamic Chicken ~ Marinated in a balsamic vinaigrette then grilled and topped with a tomato, green onion and feta relish.



Prices are per person

Enhancements

Vegetables

Maple Glazed Baby Carrots
Green Beans Amandine
Sautéed Vegetable Medley
Steamed Broccoli with Garlic and Olive Oil
Maple Thyme Roasted Butternut Squash
Sesame Sugar Snap Peas
Carrots, Cauliflower, Snow Peas

Starches

Herb Roasted Red Potatoes
Cheddar and Chive Mashed Potatoes
Redskin Mashed Potatoes with Horseradish
Rice Pilaf
Wild Rice Blend
Whipped Sweet Potatoes
Potatoes Au Gratin
Baked Potatoes
Garlic and Parsley Orecchiette



PLATED DINNERS



Prices are per person

All Plated Dinners Include

Fresh Tossed Salad or Soup

(Choice of Italian, Ranch, Peppercorn Parmesan, Balsamic Vinaigrette, or Raspberry Vinaigrette Dressing)

One Starch Choice per Entrée

One Vegetable Choice per Entrée

Warm Rolls and Butter

Freshly Brewed Coffee and Assorted Teas

**We serve a maximum of 3 entrée choices per banquet. If more entrées are requested, a \$2.50 per person surcharge applies. To better serve you, the Vermont Event Center cannot split starch and vegetable choices on a per person basis. Each entrée must have the same starch and vegetable throughout. **

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MANSFIELD PLATED DINNER

Prices are per person

Mansfield Plated Dinner

(Choose three)

Filet Mignon ~ Pan seared and topped with a red wine demi-glace. \$35.00

New York Sirloin ~ Charbroiled and topped with roasted red peppers and melted Gorgonzola cheese. \$32.00

Grilled Ribeye ~ Coated in a sweet barbecue herb rub, then grilled and finished with maple and bacon butter. \$30.00

Roast Prime Rib of Beef ~ Slow roasted and served with natural au jus. \$29.00

Au Poivre Flat Iron Steak ~ Coated in cracked peppercorns then pan seared and served with a brandy cream reduction. \$28.00

Herb Crusted Top Sirloin ~ Grilled and smothered with a caramelized onion sauce. \$28.00

Chicken Marsala ~ Boneless breast sautéed and topped with a rich mushroom and Marsala wine sauce. \$24.00

Chicken Parmesan ~ Breaded and smothered with homemade marinara sauce and mozzarella cheese. \$24.00

Chicken Saltimbocca ~ Pan seared with fresh sage and Prosciutto and served with a rich and creamy Fontina cheese sauce. \$25.00

Chicken Chittenden ~ Filled with an apple and walnut stuffing and finished with a cider reduction. \$25.00

Chicken Cordon Bleu ~ The classic dish stuffed with smoked ham and Swiss cheese, crusted with bread crumbs, then topped with a rich sauce supreme. \$27.00

Boursin Stuffed Chicken ~ Stuffed with house made boursin cheese, mushrooms, and fresh chives and served with a smoky bacon cream sauce. \$27.00

Asparagus and Provolone Chicken ~ Boneless chicken breast stuffed with fresh asparagus and Provolone cheese seared and roasted and served with a roasted tomato velouté. \$25.00

Roast Turkey ~ With house made cornbread stuffing, herbed gravy, and cranberry sauce. \$23.00

Herb Crusted Pork Loin ~ Smothered with fresh sage, rosemary, and garlic and topped with a creamy Brandy and green peppercorn sauce. \$25.00

Cider Marinated Pork Chop ~ Grilled center-cut bone in pork chop marinated in a cider vinaigrette and topped with an apple and sage compote. \$26.00

Cherry Stuffed Pork Loin ~ Boneless pork loin filled with a sausage and cherry stuffing and finished with a cherry barbecue glaze. \$26.00

Oven Roasted Salmon ~ Pan seared and then baked and topped with an herb and Champagne cream sauce. \$29.00

Maple Glazed Salmon ~ Coated in fresh cracked black pepper and pan seared and finished with a Vermont maple glaze. \$29.00

Crab Stuffed Shrimp ~ 4 large shrimp stuffed with a crabmeat and bacon stuffing and baked with white wine and butter. \$29.00

Seared Cod ~ Coated in fresh herbs and seared in butter and served with cream stewed tomatoes. \$28.00

Baked Stuffed Sole ~ Twin fillets filled with a seafood stuffing and topped with a creamy lobster sauce. \$28.00

Pasta Prima Vera ~ Penne pasta tossed with fresh vegetables in a creamy roasted garlic Alfredo sauce. \$22.00

Wild Mushroom Ravioli ~ Garnished with a mélange of sautéed wild mushrooms, sweet red peppers, and chives with a truffle cream sauce. \$24.00

Roasted Stuffed Pepper ~ Filled with a mushroom, spinach, and chickpea stuffing on a bed of white rice. \$22.00

Grilled Polenta ~ Served with a hearty roasted vegetable ragout. \$22.00

Stuffed Portabella ~ Extra large portabella cap roasted with spinach and ricotta cheese. \$22.00

MANSFIELD PLATED DINNER *Continued...*



Prices are per person

Enhancements

Vegetables

Maple Glazed Baby Carrots
Green Beans Amandine
Sautéed Vegetable Medley
Steamed Broccoli with Garlic and Olive Oil
Maple Thyme Roasted Butternut Squash
Sesame Sugar Snap Peas
Carrots, Cauliflower, Snow Peas

Starches

Herb Roasted Red Potatoes
Cheddar and Chive Mashed Potatoes
Redskin Mashed Potatoes with Horseradish
Rice Pilaf
Wild Rice Blend
Whipped Sweet Potatoes
Potatoes Au Gratin
Baked Potatoes
Garlic and Parsley Orecchiette





WEDDING PACKAGE TIERS

Prices are per person

****Our Package Tiers are inclusive of all taxes and service charges****

The Silver Package

Includes:

- Room Rental fee of the Champlain Ballroom
- White or Ivory table linen
- Your choice of colored napkins
- Cheese and Cracker Display
- Champagne or Cider Toast
- \$15.00pp

The Gold Package

Includes:

- Room Rental fee of the Champlain Ballroom
- 2 Stationed or Butlered Hors d'oeuvres
- One Overnight Standard Guest Room for the Bride and Groom
- Champagne in the room
- Upgraded table linen with a colored table overlay
- Candlelit Centerpieces
- Cheese and Cracker Display
- Champagne or Cider Toast
- \$22.00pp

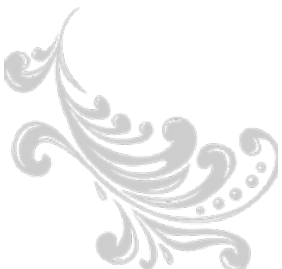
The Diamond Package

Includes:

- Room Rental fee of the Champlain Ballroom
- 3 Stationed or Butlered Hors d'oeuvres
- One Overnight Suite for the Bride and Groom
- Prosecco and Chocolate Covered Strawberries in Suite
- Upgraded Linen with Floor to Table Tablecloths
- Chair Covers and Sashes
- Our Candlelit Centerpieces
- Champagne or Cider Toast
- Cheese and Cracker Display
- \$30.00pp

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Stationed Hors D'oeuvres

Crudite and Dip

Fresh cut vegetables with Ranch dip

Homemade Meatballs

Swedish or Peppercorn

Spinach and Artichoke Dip

Homemade, rich and creamy, served in an Italian loaf with fresh pita chips

Butlered Hors D'oeuvres

Cold

Lemon and Chive Chicken Salad

On Toasted Pita Points

Sun-Dried Tomato, Artichoke and Mozzarella Bruschetta

Caprese Poppers

Cherry Tomatoes Stuffed with Basil and
Fresh Mozzarella

Hot

Stuffed Mushrooms

Crab and Bacon, Maple Sausage or Vegetable Stuffing

Chicken Satay

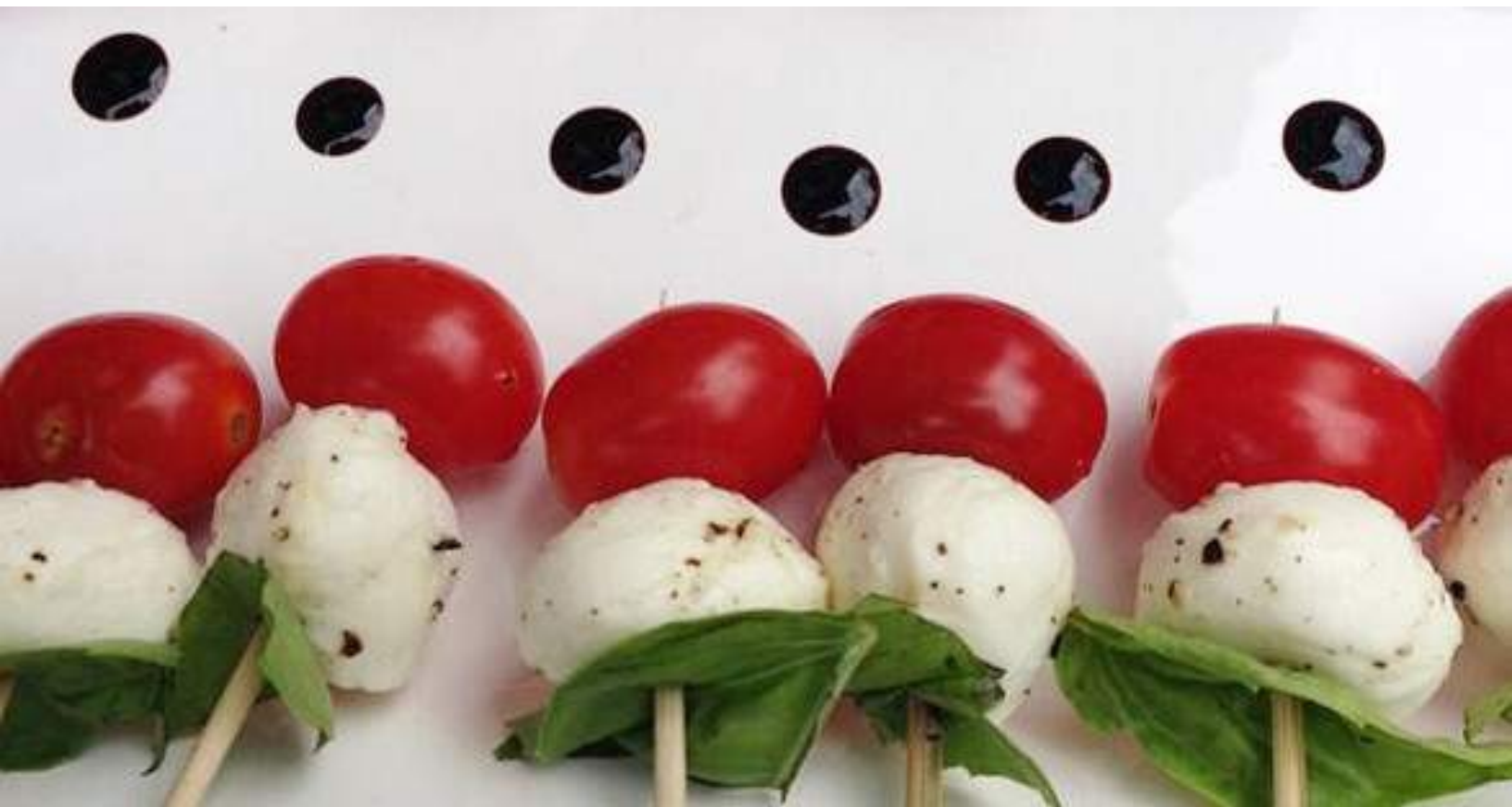
with Spicy Peanut Sauce

Chicken Fingers

Served with Barbecue Dipping Sauce

Vegetable Spring Rolls

With Asian Dipping Sauce



EXTRA HORS D'OEUVRES

(Per 50 pieces)

Cold

Chilled Shrimp Cocktail
with House Made Cocktail Sauce \$150.00

Seared Ahi Tuna
Served on crispy wonton
with cucumber wasabi sauce \$185.00

Smoked Pork Tenderloin
On a corn cake with
cranberry preserve \$105.00

Roast Beef and Asparagus Roulades
With Boursin Cheese \$95.00

Lemon and Chive Chicken Salad
On Toasted Pita Points \$75.00

Melon
wrapped with Prosciutto \$70.00

***Sun-Dried Tomato, Artichoke and
Mozzarella Bruschetta*** \$75.00

Caprese Poppers
Cherry Tomatoes Stuffed with Basil
and Fresh Mozzarella \$75.00

Hot

Scallops
Wrapped with Smokehouse Bacon \$185.00

Maple Barbecue Beef Kabobs
\$125.00

Coconut Shrimp
with Mango Chutney \$125.00

Stuffed Mushrooms
Crab and Bacon, Maple Sausage or
Vegetable Stuffing \$95.00

Chicken Satay
with Spicy Peanut Sauce \$85.00

Chicken and Cheese Quesadillas
\$85.00

Chicken Fingers
Served with Barbecue Dipping Sauce \$85.00

Homemade Meatballs
Swedish or Peppercorn \$100.00

Vegetable Spring Rolls
With Asian Dipping Sauce \$75.00



STATIONED AND CHEF ATTENDED ITEMS



Stationed Hors D'oeuvres

(Each serves 50 People)

Cheese Display

Array of hard and soft cheeses served with crackers \$195.00

Crudite and Dip

Fresh cut vegetables with Ranch dip \$175.00

Fresh Fruit Display

With Raspberry Yogurt Dipping Sauce \$125.00

Combination Platter

Combines a selection of cheese, crisp crudite, and sliced fruit \$150.00

Spinach and Artichoke Dip

Homemade, rich and creamy, served in an Italian loaf with fresh pita chips \$125.00

Baked Brie

Baked with fresh apples and topped with almonds, then drizzled with honey. Served with sliced fresh baguette. \$150.00

Smoked Salmon Platter

House smoked fresh Atlantic salmon served with bagel chips and assorted Toppings (serves 25 people)
\$175.00

Chef Attended Items

Roast Tenderloin of Beef

With Garlic and Peppercorn Mayonnaise, Creamy Horseradish Sauce, Red Wine Demi-Glace
(Serves 25 People)
\$250.00

Slow Roasted Prime Rib

With Au jus and Creamy Horseradish Sauce
(Serves 50 people)
\$325.00

Roast Top Round of Beef

Served with Au jus and Creamy Horseradish Sauce
(Serves 50 people)
\$250.00

Roasted Turkey Breast

With Cranberry Mayonnaise and Sage Gravy
(Serves 25 People)
\$125.00

Baked Maple Glazed Ham

Served with Assorted Flavored and Whole Grain Mustard
(Serves 50 People)
\$195.00

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POLICIES AND PROCEDURES

Split Menu

A colored ticket or other identification system will be required for a split menu event. The Vermont Event Center has a maximum of three entrée choices for a split menu. Other choices can be added for a \$2.50 per person extra charge added.

Minimums

For any function with food service, there is a 25 person minimum. Functions under 25 people are subject to a \$50.00 service fee.

Guarantee Policy

To ensure the success of your food and beverage event, a guaranteed attendance count is required two weeks prior to your event. The final billing will be based on the guaranteed attendance or actual headcount whichever is higher. If a guarantee is not submitted in a timely manner, the original attendee figure will be used as the guarantee. If the Catering Manager is unable to reach the event planner, it is the responsibility of the planner to reach the Catering Manager with a guarantee confirmation in a timely manner.

Pricing

A 19% service charge and applicable Vermont State food and beverage taxes will be applied to all food and beverage sales. Due to market fluctuations, menu prices are subject to change up to 90 days before the event.

Food and Beverage

The Vermont Event Center will provide all food and beverage for an event. There must be prior approval if outside food or beverage will be served. The Vermont Event Center does not allow food to be removed from the property.

Event Space and Room Rental

To confirm that a function space is definite, The Hampton Inn must have a signed contract for an event. The Vermont Event Center may release a function space if there is no signed contract or deposit. Function rooms are assigned according to anticipated number of guests or participants. Event room rates are based on agenda requirements. The Vermont Event Center reserves the right to change function spaces accordingly with fluctuations in the number of attendees.

Security

The Vermont Event Center is not responsible for any damage or loss of articles left in the hotel, event rooms, storage areas, or parking lots. Displays, decorations, or other property associated with a group is the responsibility of said group and the Hampton Inn is not responsible for any loss or damage to those items. The Vermont Event Center will post a daily program of your event on daily schedules posted throughout the hotel, unless instructed otherwise. Approval from management must be given before anything is affixed to walls, floors, or ceilings. Signs or banners may not be placed in public areas without managerial approval.

Liability

The Vermont Event Center reserves the right to inspect and control all private functions. The conduct of a function's attendees, individuals associated with or working for a group's organization, or any damage incurred to the premises associated with a function is the responsibility of the group. Damage to the premises will be charged accordingly to the group.

Shipping and Receiving

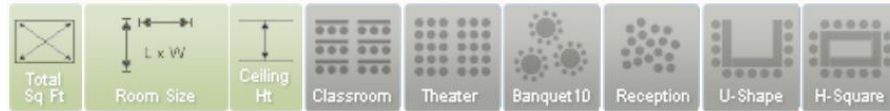
Packages for events may be delivered to The Vermont Event Center no more than one-week prior to the event due to limited storage space. Packages should indicate the name of the on-site contact, date of the event, and number of boxes. Packages should be labeled "Hold for Arrival." Please arrange for the return shipment of packages immediately following your event.



EVENT ROOM CAPACITY CHARTS



Event Room Floor



Room Name	Total Sq Ft	Room Size (L x W)	Ceiling Ht	Classroom	Theater	Banquet 10	Reception	U-Shape	H-Square
Champlain Ballroom	3,750	50' x 75'	12	170	300	250	300	65	90
Chateaugay	700	25' x 28'	10	25	40	40	40	16	20
Library	740	20' x 37'	10	25	40	40	40	16	20
McDonough	700	25' x 28'	10	25	40	40	40	16	20



