

VERMONT WEDDINGS.
HIGHLY ELEVATED.



Photo Credit: Barrie Fisher

WEDDING PACKAGES 2019



THE LODGE
AT SPRUCE PEAK

The Lodge at Spruce Peak | Banquets and Events Planning | www.SprucePeak.com

THE PERFECT BEGINNING TO YOUR HAPPILY EVER AFTER.

Whether you've always envisioned your dream wedding as a private mountain-top ceremony for two or a spirited gala with 300 of your closest friends in attendance, the Lodge at Spruce Peak offers the ideal location for any wedding experience. Located at the base of Vermont's most romantic and storied mountain resort, a wedding at Spruce Peak means whimsy, inspiration and personalized attention every step of the way.

THE LODGE AT SPRUCE PEAK WEDDING PACKAGE

- Wedding Ceremony on the Ballroom Terrace
- Indoor Provision for Inclement Weather
- 45-minute Rehearsal the Day Prior to the Wedding
- White Cushioned Garden Chairs
- One Wireless Lapel Microphone for the Officiant
- One Wireless Handheld Microphone with Stand for Readers
- Use of our Ballroom Terrace and Tamarack Ballroom for a 5 Hour Period
- Luxurious White Linen and Napkins
- Customized Up-lighting Package with 12 Lights
- Chivari Chairs (Gold, Natural, or Mahogany)
- Cake, Gift and Guest Book Tables
- Elegantly Appointed Tables with China, Flatware, Stemware & Votive Candles
- 12'x15' Dance Floor and 12'x16' Stage
- Complimentary Dinner Menus printed on Specialty Paper
- Complimentary Cake Cutting
- Complimentary Suite for the Betrothed on the Wedding Night
- Day of Wedding Coordination

\$6,500

The Tamarack Ballroom does require a \$25,000.00 Food & Beverage Minimum for all Saturdays during peak season.



Photo Credit: Landwehrle

We believe that being supplied by the best local farms allows you to enjoy ingredients at their peak of flavor. Whether it is the first strawberry of the summer or a carefully aged sheep's milk cheese, we want to know the path your food has taken from the farm to your table. Our Executive Chef has partnered with farms and producers across the state to ensure that when you and your guests dine at Spruce Peak you are truly getting a taste of Vermont's finest ingredients. Sample Menus and Packages are noted on the following pages, and we are certainly happy to work with you on creating custom menus to suite your wants and desires.



Photo Credit: Barrie Fisher

MANSFIELD DINNER PACKAGE

Prices are based on a 60 guest minimum

\$215 per guest

5 HOUR HOSTED BAR

Premium Selection Spirits
Two House White Wines
Two House Red Wines
House Champagne Toast
Selection of 6 Beers
Soft Drinks, Juices & Water

Selection of four passed Hors D'oeuvres

COLD HORS D'OEURVES

Heirloom Tomato, Maplebrook Mozzarella, Soppressata, Basil
Foie Gras Terrine, Brioche Toast, Blueberry Gastrique
Crab Salad, Yuzu Cream, Microgreens
Tuna, Rice Cracker, Sriracha Emulsion, Fine Herbs
Fingerling Potato, Truffle Salt, Vodka Crème Fraîche, Caviar
Brie Canapè, Dalmatia Fig Jam, Brioche
Spicy Tuna Tartare, Taro Chip, Wakami
Endive, Goat Cheese Mousse, Pomegranate, Pistachio
Roasted Fig, Yuzu Marmalade, Bayley Hazen Blue Cheese
Tomato Bruschetta, Grilled Ciabatta

HOT HORS D'OEURVES

Lamb Meatball, Ras el Hanout, Cilantro Yogurt
Jalapeño Cheddar Fritter, Sriracha Aioli
Mini Jonah Crab Cake, Sweet Chili & Roasted Red Pepper Aioli
Shrimp, Black Pepper Condiment, Dehydrated Pineapple
Petite Lamb Chop, Pistachio Pesto
Soy Chicken Brochette, Peanut Sauce
Bacon Wrapped Scallop, Passion Fruit Gastrique
Falafel Croquette, Tzaziki
Medjool Date, Chorizo, Applewood Smoked Bacon
Duck Confit, Crispy Corn Cracker, Sweet Chili Sauce, Cotija

MANSFIELD DINNER PACKAGE CONT.

\$215 per guest

Select One Alpine Table Display:

VERMONT ARTISAN CHEESE BOARD

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

VEGETABLE TABLE

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

CRISPS & DIPS

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

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

PLATED MEAL

Menu Includes Bread & Butter, Vermont Artisan Coffee, and Specialty Teas

FIRST COURSE

Choice of One:

Gathered Greens, Shaved Vegetables, Vermont Maple Balsamic Vinaigrette
Beet & Arugula, Vermont Chevre Mousse, Pomegranate Molasses, Toasted Pistachio
Torn Kale, Marcona Almonds, Dehydrated Cranberries, Orange-Honey Vinaigrette
Artisan Romaine, Bayley Hazen Blue Cheese, Baby Tomatoes, Shaved Radish, Vermont Maple Balsamic Vinaigrette
Watercress & Burrata, Candied Pecans, Boston Cranberries, Asian Pear, Pomegranate Vinaigrette
Nantucket Chowder, Sweet Leeks, New Potatoes. Manila Clams
Roasted Acorn Squash, Coconut Curry
Potato Leek Puree, Truffle Oil

MANSFIELD DINNER PACKAGE CONT.

\$215 per guest

SECOND COURSE

Choice of Two, not to include vegetarian option as needed

Grilled New York Strip, Smashed Red Bliss Potatoes, Asparagus, Peppercorn Demi
Pan Seared Chicken Breast, Herbed Potatoes, Heirloom Carrots, Rosemary Natural Jus
Vermont Maple Glazed Salmon, Warm German Potatoes, Wilted Swiss Chard, Truffle Sauce
Red Wine Braised Short Ribs, Cheddar Polenta, Bacon Lardons, Pearl Onions, Haricot Verts, Natural Jus
Quattro Formage Ravioli, Brown Butter Sage, Parmesan, Medley of Mushrooms (vegetarian)
Butternut Squash Risotto, Chef's Seasonal Vegetables, Lemon Zest (vegan)

THIRD COURSE

Choice of One:

WEDDING CAKE OR CUPCAKE DISPLAY CAKE CHOICES

Chocolate Fudge Chunk, Lemony Snicket, Bourbon Vanilla
Bean, Vermont Spice, Carrot, Rum, Strawberries and Cream,
Amaretto Almond

FROSTING CHOICES

Vanilla Buttercream, Vanilla Bourbon Buttercream, Chocolate
Buttercream, Maple Buttercream, Espresso Buttercream,
Strawberry Buttercream, Almond Amaretto Buttercream,
Cream Cheese

BEN & JERRY'S SCOOP PARTY

Deluxe Sundae Party

Up to Two Hours of Service

Up to Six Flavors

Hot Fudge, Hot Caramel, & Whipped Cream

Freshly Baked Brownies or Cookies

Bananas

Choice of Dry Toppings:

M&Ms, Rainbow Sprinkles, Walnuts, & Oreos

THE SUMMIT DINNER PACKAGE

Prices are based on a 60 guest minimum

\$250 per guest

5 HOUR HOSTED BAR

Premium Selection Spirits
Two House White Wines
Two House Red Wines
House Champagne Toast
Selection of 6 Beers
Soft Drinks, Juices & Water

Selection of four passed Hors D'oeuvres

COLD HORS D'OEURVES

Heirloom Tomato, Maplebrook Mozzarella, Soppressata, Basil
Foie Gras Terrine, Brioche Toast, Blueberry Gastrique
Crab Salad, Yuzu Cream, Microgreens
Tuna, Rice Cracker, Sriracha Emulsion, Fine Herbs
Fingerling Potato, Truffle Salt, Vodka Crème Fraîche, Caviar
Brie Canapé, Dalmatia Fig Jam, Brioche
Spicy Tuna Tartare, Taro Chip, Wakami
Endive, Goat Cheese Mousse, Pomegranate, Pistachio
Roasted Fig, Yuzu Marmalade, Bayley Hazen Blue Cheese
Tomato Bruschetta, Grilled Ciabatta

HOT HORS D'OEURVES

Lamb Meatball, Ras el Hanout, Cilantro Yogurt
Jalapeño Cheddar Fritter, Sriracha Aioli
Mini Jonah Crab Cake, Sweet Chili & Roasted Red Pepper Aioli
Shrimp, Black Pepper Condiment, Dehydrated Pineapple
Petite Lamb Chop, Pistachio Pesto
Soy Chicken Brochette, Peanut Sauce
Bacon Wrapped Scallop, Passion Fruit Gastrique
Falafel Croquette, Tzaziki
Medjool Date, Chorizo, Applewood Smoked Bacon
Duck Confit, Crispy Corn Cracker, Sweet Chili Sauce, Cotija

THE SUMMIT DINNER PACKAGE CONT.

Select One Alpine Table Display:

VERMONT ARTISAN CHEESE BOARD

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

CRISPS & DIPS

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

VEGETABLE TABLE

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

BRUSCHETTA & CHARCUTERIE

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

PLATED MEAL

Menu Includes Bread & Butter, Vermont Artisan Coffee, and Specialty Teas

FIRST COURSE

Choice of One:

Jonah Crab Cake, Pink Peppercorn, Avocado Mousse, Frisee
Roasted Beets, Crispy Shallots, House Yogurt, Sunflower Seeds
Sliced Hamachi, Soy Yuzu, Cilantro, Jalapeño, Shaved Radish
Beef Carpaccio, Parmesan, Arugula, Crisps, Garlic Cream
Nantucket Chowder, Sweet Leeks, New Potatoes. Manila Clams
Roasted Acorn Squash, Coconut Curry
Potato Leek Puree, Truffle Oil

THE SUMMIT DINNER PACKAGE CONT.

SECOND COURSE

Choice of One:

Gathered Greens, Shaved Vegetables, Vermont Maple Balsamic Vinaigrette

Beet & Arugula, Vermont Chevre Mousse, Pomegranate Molasses, Toasted Pistachio

Torn Kale, Marcona Almonds, Dehydrated Cranberries, Orange-Honey Vinaigrette

Artisan Romaine, Bayley Hazen Blue Cheese, Baby Tomatoes, Shaved Radish, Vermont Maple Balsamic Vinaigrette

Watercress & Burrata, Candied Pecans, Boston Cranberries, Asian Pear, Pomegranate Vinaigrette

THIRD COURSE

Choice of Two, not to include vegetarian option as needed

Grilled Filet of Beef, Pommés Puree, Glazed Carrots, Roasted Pearl Onions, Demi

Pan Seared Striped Sea Bass, Wilted Greens, Sautéed Cockle Clams, Spicy Tomato Broth

Herb Marinated Lamb Chops, Pine Nut Gremolata, Succotash, Port Gastrique

Grilled Bone-In Pork Chop, Sautéed Rainbow Chard, Corn Polenta, Stone Fruit Chutney

Quattro Formage Ravioli, Brown Butter Sage, Parmesan, Medley of Mushrooms (vegetarian)

Roasted Portobello Mushroom & Corn Pudding, Vermont Chèvre, Roasted Root Vegetables, White Wine (vegetarian)

Butternut Squash Risotto, Chef's Seasonal Vegetables, Lemon Zest (vegan)

ALPINE VIENNESE DISPLAY

Cupcake Duet

Chocolate Mousse

Trio of Macaroons

Petite Tiramisu

Seasonal Fruit Tarts

Local Chocolate Truffles

ALPINE BUFFET PACKAGE

Prices are based on a 60 guest minimum

\$265 per guest

5 HOUR HOSTED BAR

Premium Selection Spirits
Two House White Wines
Two House Red Wines
House Champagne Toast
Selection of 6 Beers
Soft Drinks, Juices & Water

Selection of four passed Hors D'oeuvres

COLD HORS D'OEURVES

Heirloom Tomato, Maplebrook Mozzarella, Soppressata, Basil
Foie Gras Terrine, Brioche Toast, Blueberry Gastrique
Crab Salad, Yuzu Cream, Microgreens
Tuna, Rice Cracker, Sriracha Emulsion, Fine Herbs
Fingerling Potato, Truffle Salt, Vodka Crème Fraîche, Caviar
Brie Canapè, Dalmatia Fig Jam, Brioche
Spicy Tuna Tartare, Taro Chip, Wakami
Endive, Goat Cheese Mousse, Pomegranate, Pistachio
Roasted Fig, Yuzu Marmalade, Bayley Hazen Blue Cheese
Tomato Bruschetta, Grilled Ciabatta

HOT HORS D'OEURVES

Lamb Meatball, Ras el Hanout, Cilantro Yogurt
Jalapeño Cheddar Fritter, Sriracha Aioli
Mini Jonah Crab Cake, Sweet Chili & Roasted Red Pepper Aioli
Shrimp, Black Pepper Condiment, Dehydrated Pineapple
Petite Lamb Chop, Pistachio Pesto
Soy Chicken Brochette, Peanut Sauce
Bacon Wrapped Scallop, Passion Fruit Gastrique
Falafel Croquette, Tzaziki
Medjool Date, Chorizo, Applewood Smoked Bacon
Duck Confit, Crispy Corn Cracker, Sweet Chili Sauce, Cotija

ALPINE BUFFET PACKAGE CONT.

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CRISPS & DIPS

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

VEGETABLE TABLE

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

BRUSCHETTA & CHARCUTERIE

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

PLATED MEAL

Menu Includes Vermont Artisan Coffee, and Specialty Teas

COLD OPTIONS

Local Bread with Vermont Butter

Gathered Greens, Shaved Vegetables, Vermont Maple Balsamic Vinaigrette
Endive & Arugula, D 'Anjou Pear, Bayley Hazen Blue, Vermont Maple Pecans, Sherry Vinaigrette

Raw Bar

*Shrimp, Oysters, Crab, Smoked Trout,
Lemons, Capers, Remoulade, Cocktail Sauce*

ALPINE BUFFET PACKAGE CONT.

WARM OPTIONS

Choice of Two:

Seasonal Northeast Fish, Roasted Meyer Lemon, Black Quinoa
Seared Beef Tenderloin, Mushrooms, Potato Cream, Truffle Onion Vinaigrette
Roasted Misty Knoll Chicken, Rosemary Pearl Onion Jam
Black Opal Crispy Duck, Maple Mustard, Cherry Duck Glaze
Local Pork Loin, Cold Hollow Apple Cider Reduction

COOKED TO ORDER

Chef's Pasta with Choice of Two Sauces:

*Local Beef Bolognese with Ricotta, Sundried Tomato Cream
Fresh House-made Pesto or Vermont Artisan Cheese Sauce*

VERMONT MAPLE DISPLAY

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

MANSFIELD & SUMMIT DINNER ENHANCEMENTS

Additional Course Selections \$26 per guest

Jonah Crab Cake, Pink Peppercorn, Avocado Mousse, Frisee
Roasted Beets, Crispy Shallots, House Yogurt, Sunflower Seeds
Sliced Hamachi, Soy Yuzu, Cilantro, Jalapeño, Shaved Radish
Beef Carpaccio, Parmesan, Arugula, Crisps, Garlic Cream
Nantucket Chowder, Sweet Leeks, New Potatoes. Manila Clams
Roasted Acorn Squash, Coconut Curry
Potato Leek Puree, Truffle Oil

New York Style Cheesecake, Seasonal Berry Compote or Salter Whiskey Caramel

Apple & Cranberry Oatmeal Crumble, Vanilla Bean Chantilly

Chocolate Cream Cake, Salted Vermont Maple Caramel, Kettle Popcorn, Whipped Cream

Banana & Croissant Bread Pudding, Candied Walnuts, Vanilla Ice Cream

Strawberry Shortcake: House Baked Sweet Cupcakes, Macerated Strawberries, Orange Blossom, Devonshire Cream

Maine Blueberry Crisps, Oatmeal Lemon & Lavender Crumble

Duo Entree Enhancements \$40 per guest

Pan Seared Chicken Breast & Salmon, Polenta Cake, Wilted Greens, White Wine & Confit Tomatoes

Burgundy Braised Short Ribs & Jumbo Prawn, Asparagus, Pommes Puree, Sauce Béarnaise

Grilled Filet & Miso Glazed Cod, Caramelized Pearl Onions, Maitake Mushrooms, Soy Beurre Blanc

Filet Mignon & Lobster Tail, Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Demi

ACTION STATIONS

*Action Stations are offered as enhancements to your reception or dinner.
Prices are based on a 60 guest minimum.*

SPRUCE GARDEN DISPLAY

Arcadian Greens, Hearts of Romaine, Vegetable Crudites,
Assorted Dressings & Accompaniments

\$15 per guest

VERMONT MAC & CHEESE STATION

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

\$18 per guest

Chef Attendant Suggested at \$175

RAMEN NOODLE BAR

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

\$20 per guest

SUSHI DISPLAY

Sushi, Sashimi, and Rolls

Yellowfin Tuna, Salmon and Yellowtail, Assorted Rolls
Featuring California Style Crab, Tuna and Vegetarian
Selections

\$38 per guest

Chef Fee Required \$500

FRUIT DE MER

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

\$48 per guest

AMERICAN ROAD HOUSE

House Made Truffle Chips OR Fries

Choose Three Proteins:

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

Traditional Fixin's

\$25 per guest

RISSOTO STATION

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

\$29 per guest

TACO STATION

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

\$25 per guest

PRIMP & PREP

The following items can be delivered to a Guest Room or the Salon during Wedding Day preparations

CONTINENTAL

Chef's Selection of Cut Fruits & Berries

Fresh Baked Croissants, Local Bagels

Fruit Preserves, Cream Cheese, Vermont Creamery Butter

Vermont Artisan Coffee, Decaffeinated Coffee, & Teas

\$30 per guest

Add mimosas at \$18 per guest

LIGHT & EASY

Vegetable Crudités

*Raw & Grilled Vegetables, Red Pepper Hummus,
Grilled Pita Bread*

Vermont Artisan Cheeses

*Seasonal Fresh Fruit, Vermont Maple Walnuts, Crackers,
Fresh Baguette*

Sweets

Double Chocolate Chip Brownies, Blondies, Assorted Cookies

Still & Sparkling Water, Assorted Soft Drinks

\$42 per guest

SUNRISE

Chef's Selection of Cut Fruits & Berries

Fresh Baked Croissants, Local Bagels

Fruit Preserves, Cream Cheese, Vermont Creamery Butter

Yogurt Parfaits

House Granola, Vermont Yogurt, Macerated Berries

Vermont Artisan Coffee, Decaffeinated Coffee, & Teas

\$39 per guest

Add mimosas at \$18 per guest

PICNIC BITES

All sandwiches served as wraps

California Club

Turkey, Avocado, Bacon, Tomato, Lettuce

Garden

Balsamic Marinated Roasted Vegetables, Lemon Dill Aioli

Grilled Chicken

Roasted Red Pepper, Mozzarella, Basil Pesto

Vegetable Crudités

Raw & Grilled Vegetables, Red Pepper Hummus,

Sweets

Double Chocolate Chip Brownies, Blondies, Assorted Cookies

Still & Sparkling Water, Assorted Soft Drinks

\$48 per guest

LATE NIGHT SNACKS

The following items can be served in the Ballroom or Hourglass Bar & Lounge

SNACKS N' STUFF

Corn Tortilla Chips, Queso, Fire Roasted Salsa

Soft Pretzel Bites, Stone Ground Mustard

Mini Chicken Corn Dogs

Wings: Buffalo & BBQ, Ranch, Blue Cheese, Crudités

\$20 per guest

FLATBREADS

Assorted Toppings and Sauces

Gluten Free Crust Available if Requested in Advance

\$18 per guest

CRISPS & DIPS

Grilled Flatbread, Sliced Baguette, Crisp Local Crackers

Red Pepper Hummus, French Onion Dip, Warm Spinach &

Artichoke Dip, Crab Rangoon Dip

\$19 per guest

AMERICAN ROAD HOUSE

House Made Truffle Chips OR Fries

Choose Three Proteins:

Truffle Burger, Lobster Roll, Falafel Slider, Shrimp Po Boy,

Pulled Pork, Nathan's Hot Dog Sliders

Traditional Fixin's

\$25 per guest

LOADED POTATO SKINS

Bacon, Cheddar, Sour Cream, Scallions

Broccoli, Cheddar, Sour Cream, Scallions

\$18 per guest

LUX S'MORES AT THE TERRACE FIRE PIT

Roasting Sticks, Marshmallows, Graham Crackers

Reese's Peanut Butter Cups, Hershey's Milk Chocolate Bars,

Caramello Bars, York Peppermint Patties

\$20 per guest

REHEARSAL DINNERS

FAMILY DINNER

Served Family Style and includes Vermont Artisan Coffee & Specialty Teas

Iceberg Lettuce & Garden Vegetable Salad, Italian Dressing
Hearts of Romaine, Parmesan Dressing, Olive Oil Croutons

Chicken Pot Pie

Creamy Chicken & Vegetables, Flaky Puff Pastry

Burgundy Braised Short Ribs

Herb Roasted Pork Loin

Vermont Maple Roasted Apples, Natural Jus

Garlic Smashed Potatoes with Gravy

Creamed Spinach

Flourless Chocolate Torte

Mini Apple Pie with Vermont Cheddar

Selection of Cookies and Brownies

\$75 per guest

BACKYARD BBQ

Includes Vermont Artisan Coffee & Specialty Teas

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*

Strawberry Shortcake

Maine Blueberry Crisp, Oatmeal Lemon & Lavender Crumble

\$62 per guest

NEW ENGLAND SEAFOOD BOIL

Includes Vermont Artisan Coffee & Specialty Teas

Gathered Greens, Vermont Maple Balsamic Vinaigrette
New England Egg and Potato Salad, Bacon Lardon, Ranch
Old Bay Cheddar Biscuits

Chimichurri Marinated Tri-tip Steak

Pale Ale Roasted Chicken BBQ

Chilled Old Bay Poached Shrimp

White Wine & Leek Cockles, IPA Mussels

Parsley Roasted Potatoes Malden Salt, Corn on the Cob, Drawn Butter, Béarnaise

Banana Bread Pudding Vanilla Bean Bavarois, Strawberry Shortcake Trifle

\$130 per guest

FAIRWELL BRUNCH

*Prices are based on a 60 guest minimum.
Mimosas and Bloody Marys can be added to any menu for +\$18 per guest*

GREEN MOUNTAIN BREAKFAST

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

\$46 per guest

MANSFIELD BRUNCH BUFFET

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

Choice of One Station:

Omelet Station

*Vermont Cheddar, Swiss, Feta, Local Ham, Applewood Smoked
Bacon, Vermont Country Sausage, Mushrooms, Peppers,
Tomatoes, Spinach, Caramelized Onions*

Buttermilk Pancake Station

*Blueberries, Strawberries, Bananas, Chocolate Chips, Vermont
Maple Syrup*

\$65 per guest

Chef Fee Required \$175

THE BAR

House Wine - Sommelier's Selection

Sparkling | Rose | Chardonnay | Sauvignon Blanc | Pinot Grigio | Pinot Noir | Cabernet Sauvignon | Malbec

\$44 per bottle | \$11 per glass

Enhancement Options Per Bottle

Sparkling: La Marca Prosecco, Veneto, Italy **\$60**
Rose: Fleur de Mer, Provence, France **\$60**
Chardonnay: Broadside "Wild Ferment" **\$60**
Sauvignon Blanc: Domaine Fournier, Loire Valley **\$60**
Pinot Grigio: MacMurray Estate Vineyards **\$60**
Pinot Noir: Etude "Lyric", California **\$60**
Cabernet Sauvignon: Chateau Souverain, California **\$60**
Malbec: Zorzal, Argentina **\$60**

Sparkling: Mumm Napa "Brut Prestige" **\$95**
Rose: Commaderie de Peyrassol, France **\$95**
Chardonnay: Au Bon Climat, California **\$95**
Sauvignon Blanc: Lucien Crochet Sancerre, France **\$95**
Pinot Grigio: Santa Margherita, Italy **\$95**
Pinot Noir: Elouan, Oregon **\$95**
Cabernet Sauvignon: Notary Public, California **\$95**
Zinfandel: Neyers "Vista Luna", California **\$95**

CORDIAL LIQUORS

Bailey's Irish Cream | Grand Marnier | Sambuca Romana
Cointreau | Frangelico | B&B
\$11 per drink

DOMESTIC BEER \$6 per bottle
IMPORTED BEER \$7 per bottle
LOCAL MICROBREWS \$7 per bottle

PREMIUM SELECTION LIQUORS

JW Red Scotch | Maker's Mark Bourbon | Ketel One Vodka
Bombay Sapphire | Mount Gay Rum | Milagro Silver | Crown
Royal Canadian Whiskey
\$11 per drink

BARTENDER FEE

\$175 per Bartender
1 Bartender per every 75 Guests

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 22% 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 6% 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.

ADDITIONAL INFORMATION

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.

SUGGESTED VENDORS

CAKE DESIGNERS

Vermont Sweet Tooth

Marion Peer

(802)-249-2601

www.vermontsweettooth.com

VIDEOGRAPHY

Boucher Visuals

Joel Boucher

(802)-662-3010

www.bouchervisuals.com

822 Weddings

Micah Dudash

www.822weddings.com

PHOTOGRAPHY

Barrie Fisher Photography

Barrie Fisher

(802)496-5215

www.bfisherphoto.com

Daria Bishop Photography

Daria Bishop

(802) 872-7842

www.dariabishop.com

Landwehrle Photography

Kathleen Landwehrle

(802)253-8831

www.llphoto.com

Lucas DeSousa Photography

Lucas DeSousa

(802) 272-0698

www.lucasdesousa.com

Sabin Gratz Photography

Sabin & Melissa Gratz

(802) 598-0068

www.sabingratz.com

Jesse Schloff Photography

Jesse Schloff

(802) 224-6835

www.jesseschloffphotography.com

Christian Arthur Photography

Christian Arthur

(802) 373-3994

www.christianarthurphotography.com

Illume Imaging Studio

Paul Reynolds

(802) 922-3010

www.illume.studio.com

SUGGESTED VENDORS

FLORISTS

A Schoolhouse Garden

Nancy Murray

(802)-496-6928

www.schoolhousegardenfloral.com

Blooma Flicka Flowers Floral & Event Design

Danika Johnson

(802)-533-2158

www.bloomaflicka.com

Nectar & Root

Erin Ostreicher

(203)-451-3781

www.nectarandroot.com

Floral Artistry

Allison Ellis

(802) 899-1490

www.floralartvt.com

Village Green Florist

Dennille

(802) 879-7980

www.vgfloristvt.com

EVENT DESIGNERS/DECOR/RENTALS

Vermont Tent Company

(802)863-6107

www.vttent.com

Rain or Shine Wedding Tent & Event Rentals

(802)728-3630

www.rainorshinevt.com

Chickadee Hill

Sophia

sophia@chickadeehillevents.com

www.chickadeehillevents.com

Drape Art Designs

Monica Flynn

www.drapeartdesigns.com

WEDDING PLANNERS

Silver Toad Weddings & Events

Randi Noni

(802) 878-7350

randi@silvertoad.com

Jaclyn Watson Events

Jaclyn Watson

(802) 324-1433

www.jaclynwatsonevents.com

SUGGESTED VENDORS

MUSICAL ENTERTAINMENT

Dayve Hockett (ceremony)

(802) 233-6618

www.dayvehockett.net

Vermont Symphony Orchestra (ceremony)

(802) 864-5741

www.vso.org

Top Hat Entertainment

Mike Detch

(802) 862-2011

www.tophatdj.com

802 Event Group

(802) 777-1695

www.802events.com

Best Bands Bookings

Hans Jenny

(800) 639-6380

www.bestbands.com

OFFICIANTS & RELIGIOUS CEREMONY VENUES

The Parsonne

Annie Alexander-Kramer

(802) 433-1293

annie@pwshift.com

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

Pastor Will Vaus

(802) 253-7257 (Mary Lou Durett)

www.stowechurch.org

Blessed Sacrament

Rev. Monsignor Peter A. Routhier

(802) 253-7536 (Phyllis Lepito)

www.catholicchurch-stowe.net

Jewish Community of Greater Stowe

Rabbi David Fainsilber

(802) 253-1800

www.jcogs.org