

Stowe Mountain Resort

Sample Wedding Menu Package

5 Hour Open Bar & Champagne Toast

Resort Liquor

Absolut Vodka	Stolichnaya Vodka	Tanqueray Gin
Seagram's V.O.	Seagram's 7	Mount Gay Rum
Dewar's White Label	Canadian Club	Jim Beam
Captain Morgan	José Cuervo Tequila	Amaretto Di Amore
Bacardi Silver	Jameson's	Beefeater Gin
Malibu	Johnny Walker Red	Bushmills
Deville	Goldschlager	Jagermeister
Sambucca	Kahlua	Bailey's Irish Cream
Rumpleminz	Southern Comfort	Yukon Jack

Beer Assortment

(Please select 2 beers from each of the three varieties)

Domestic Beer

Labatts Blue	Labatts Blue Light
Budweiser	Bud Light
Miller Light	Coors Light

Import Beer

Heineken	Heineken Light
Corona	Corona Light
Stella Artois	

Micro Brews

Magic Hat #9	Magic Hat Select
Sam Adams Seasonal	Sam Adams Lager
Otter Creek Porter Ale	Otter Creek Copper Ale
Otter Creek Wolavers Brown Ale	Otter Creek Wolavers IPA
Otter Creek Wolavers Pale Ale	

House Wine for Bar Service

Columbia Crest Two Vines Chardonnay, Merlot or Cabernet Sauvignon

House Champagne for the Champagne Toast

Cooks Brut or Freixenet Brut

House Wine Pour with Dinner

A house wine pour with the meal is available at an additional per person fee

All packages are subject to an 18% Service Charge, 10% Vermont State Beverage Tax, 9% Vermont State Meals Tax and 1% Local Tax

~ 2009 ~

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Wedding Hors d'oeuvres

Included with all plated menus

Displayed Hors d'oeuvre Table

Vermont Farmhouse Cheese and Fresh Vegetable Display

Vermont's finest hand crafted cheeses and seasonal vegetables with fresh and dried fruits, assorted chutneys, artisan breads and crackers

Butler Passed Hors d'oeuvres

(Choice of four)

Grilled Sea Scallops with Apple Wood Smoked Bacon

Baby Spinach and Vermont Chèvre Stuffed Crimini Mushrooms

Seared Maple Chicken Breast on Brioche with Vermont Apple Chutney

Mini Grilled Gruyere & Munster Sourdough Wedges with Tomato Basil Coulis

Seared Tenderloin of Beef on Herbed Crostini with Horseradish Crème Fraîche

Grilled Chicken and Smoked Gouda Quesadilla with Cilantro Lime Sour Cream

Belgian Endive with Gore-Dawn-Zola and Candied Pecans

Beef and Seasonal Vegetable Brochette with Rosemary Aioli

Miso Seared Scallops with Ponzu Glaze in Asian Spoons

Grilled Shrimp Bloody Mary Cocktail Shooters

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Plated Dinners

First Course

Please select one

For each additional first course selection an additional per person fee will apply

Grafton Smoked Cheddar Fritter

over Vermont apple, walnut, and baby spinach salad with champagne vinaigrette

Charred Beef Carpaccio

arugula & roasted tomato salad, shaved Romano & Dijon cream

Poached Maine Lobster Tail

over a cherry, peach, honey and cilantro chutney

Roasted Sweet Corn Chowder

Blue crab, cognac & sour cream

Butternut Squash Soup

candied pecans, dried cherries and pumpkin cream

Vermont Cheddar & Ale Soup

Green apple compote and candied pecans

Creamy Potato and Leek Soup

herbed grissini and parsley puree

Seasonal Mixed Greens

red and golden tomato, sliced cucumber, shaved radish & house-made Vermont maple sage vinaigrette

Chèvre & Seasonal Berry Salad

tender baby spinach, crumbled Vermont Chèvre, seasonal berries, and candied pecans
tossed with champagne vinaigrette

Caesar Salad

romaine hearts, fresh shaved Asiago, prosciutto ribbons, house-made garlic croutons
and smoked chili oil with house-made dressing

Buffalo Mozzarella & Heirloom Tomato

sliced heirloom tomatoes, layered with Buffalo Mozzarella and fresh basil
drizzled with balsamic reduction and cracked black pepper

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Entrée Selections

Three Menu Tiers are available - please select two entrees
For each additional entree selection an additional per person fee will apply

Spruce Entrées

Pan Seared Fillet of Salmon

wild rice & shiitake pancake, delicate lemon butter baby spinach
and lingonberry sherry vinaigrette

Grilled Herb Marinated NY Sirloin

roasted garlic & caramelized onion whipped potatoes,
grilled asparagus spears and a rosemary merlot reduction

Chèvre Stuffed Grilled Chicken Breast

Statler chicken breast stuffed with Vermont Chèvre, spinach and sun-dried tomato,
herb roasted red bliss potatoes, baby green beans and beurre blanc

Herb Crusted Double Cut Pork Chop

sweet potato gratin, seasonal vegetable trio and Vermont apple chutney

Pan Roasted Duck Breast

Manchego smashed potatoes, sugar snap peas and rosemary jus

Roasted Vegetable Risotto

parmesan crisp, tempura vegetables and balsamic reduction
(vegetarian)

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Sterling Entrées

Gorgonzola Crusted Petit Filet Mignon

roasted garlic whipped potatoes, grilled asparagus,
and a green peppercorn demi glace

Blackened Sea Scallop & Lobster Fettuccini

blackened sea scallops, half lobster tail, and gulf shrimp
over fettuccini with a saffron tomato jus

Mansfield Mixed Grill

Petit Beef Tenderloin and Maine Crab Cake

Chèvre potato gratin, haricot vert and chipotle scallion hollandaise

Chilean Sea Bass

poached fingerling potatoes, French beans, and salsify

Wild Mushroom Ravioli

wilted spinach, sage brown butter, pine nuts & port wine reduction
(vegetarian)

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Mansfield Entrées

Duck Two Ways

Duck Confit and Pan Roasted Duck Breast

garlic truffle whipped potatoes, braised cipollini onions,
blood orange chutney & port wine jus

Pan Roasted Alaskan King Salmon

Chèvre risotto cake, broccolini,
and pomegranate butter sauce

Herb Crusted Seared Lamb Loin

goat cheese soufflé, asparagus, and merlot sauce

Filet Mignon "Rockport"

7 oz. Grilled Beef Tenderloin and Maine Lobster Tail

oven-roasted garlic smashed potatoes, baby green beans and béarnaise

*All tiers include Elmore Mountain Breads, Vermont butter and freshly brewed Green Mountain Coffee & Herbal Teas

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