

2011 Formal & Corporate Dinner Package



The following information answers the most commonly asked questions about planning a conference or corporate retreat at the Three Stallion Inn. We can accommodate a minimum of twelve guests and a maximum of sixty guests in one room during the winter and seventy guests in the summer. If your group is smaller than twelve, please give us a call. If we are accommodating other functions the day you would like to book an event we maybe able to accommodate you. We are happy to provide any additional information you need as you progress with planning your event.

Food and Beverage Arrangements

*Please advise us of your food and beverage selections and final guest count no later than **2 pm, on the Tuesday of the week prior to the meeting date.** The final guest count will be considered your minimum guarantee and this will establish what you will be charged for.*

In an effort to satisfy all of our guests' appetites, we do keep the buffets full. Due to our commitment to food quality, excellence and the highest health standards, take out containers are not available for buffets.

Cancellation Policy

A non-refundable deposit of \$100.00 is required to book a meeting space plus a 30% deposit on food. Your event will be tentatively scheduled until we receive your deposit.

*After the food and guest count have been guaranteed, if a function is cancelled for any reason, with less than 48 hour notice to Three Stallion Inn, the function's organization will be charged for the ordered meals and room rental charge. We understand the uncertainty of the weather in Vermont; therefore if any cancelled functions can be rescheduled to a date within four days of the original event date, the Inn will forward the charges to that date (**subject to space availability**).*

Split Guest Check/Payment Policy

For groups of eleven to twenty we are able to split the cost of the event evenly amongst guests, so that everyone pays an equal share regardless of the individuals' menu selections. Split checks must be arranged prior to the dinner. Of course, it is always acceptable for one guest to pick up the entire tab.

Tax and Gratuities

9% Vermont rooms and meals tax, 10% alcohol tax and 20% service charge will be added to all functions.

State Law dictates that all alcoholic beverages are paid for the day of consumption; therefore they cannot be billed out. We will charge your credit card that we have on file unless otherwise notified.

665 Stock Farm Road • Randolph • Vermont 05060
802-728-5575 or 1-800-424-5575 • fax: 802-728-4036
e-mail: Events@ThreeStallionInn.com • www.ThreeStallionInn.com

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Meeting Rental Information

Meeting Facilities

* Set-up & facility usage rates range between \$50-\$500 depending on event specifics

Small Conference Room (special request)	\$100.00	up to 12 people
Small Conference & Sitting Room (special request)	\$200.00	up to 24 people
Pub (Sun & Mon)	\$115.00	up to 40 people
Deck	\$500.00	up to 75 people
Deck Heat	\$35.00	per hour
Large Conference Room	\$195.00	up to 50 people
Dining Room	\$195.00	up to 40 people
Combo Lrg Conference & Dining Room	275.00	up to 75 people
Breakout Rooms	\$ 50.00-\$100	per room

Equipment

Flip Chart on Easel with Markers	\$25.00
TV w/ HDMI-USB converter cable	\$20.00
Podium	\$10.00
LCD Projector	\$50.00
Laptop Computer	\$30.00
Screen	\$20.00
Microphone	\$15.00
Fax	\$0.75 per page
Photocopies	\$0.25 per page

Corporate & Group Overnight Guest Room Accommodations

Check-in for all rooms is 2:00 p.m., and check-out is 11:00 a.m.

If there is more than one guest, a written roster will be needed to allocate the rooms. The rooming list must be received no later than one week prior to arrival. Group rates may only be applied on full house rentals and two-night minimums do apply on weekends. The corporate rate applies to Sunday through Thursday. Corporate & Group rates are not available during Holidays and our Foliage Season. Corporate Room charges can be put on a corporate credit card or billed to the company if arrangements are made in advance. Deposits of \$100 per room are required to reserve the room. Reservations of 5 nights or more require a \$500 deposit. If the reservation is cancelled 15 days or more in advance you will receive a credit toward a future stay, or a refund less a \$25 service fee. If you cancel within the 15 day period prior to your arrival, your deposit is forfeited unless the space is rebooked. If rebooked your full refund may be credited to a future stay or refunded less the \$25 service charge. Our Inn guests are invited to use all of the amenities, which include; a fitness center, hot tub, sauna, outdoor pool, trails, in room flat screen TV, and breakfast.

Corporate Rates (Sun-Thur; No Holiday or Foliage):	Single Occupancy	\$115-\$150	plus 9% tax and 6% service charge
	Double Occupancy	\$150-\$185	plus 9% tax and 6% service charge
Group Rates (Entire house; Two-Night Min.; No Holiday or Foliage):		\$95-\$220	plus 9% tax and 6% service charge

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Corporate and Social Dinner Menus

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Plated Dinner Selections Pages 7

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Soup

Second Course
Salad

Third Course
Appetizer

Fourth Course
Entrée

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~Hors D'Ouerves~

Passed Hors D'oeuvres

Hot

\$2 per piece

Greek Spanakopita Triangles
Mushroom and Feta Mini Turnovers
Boursin Stuffed Mushroom Caps
Roasted Red Pepper and Artichokes
Honey Onions and Basil Turnover

\$2.5 per piece

Brandade Fritters with Cajun Remoulade
Sweet Potato and Green Chile Turnover
Grilled Chicken Satay with Peanut Sauce
Artichoke Fritters with Chipotle Aioli
Chicken & Smoked Gouda Beignets

\$3 per piece

Pesto Grilled Shrimp Skewers
Scallops wrapped in Bacon with Maple
Blue Cheese and Asparagus Turnover
Petite Egg Rolls with Mustard Dip

\$3.5 per piece

Wonton Triangles with Lump Crabmeat
Coconut Shrimp with Thai Sweet-Hot Sauce
Crab Rangoon and Hot Mustard
Mini Crab Cake with Spicy Remoulade

Cold

\$2 per piece

Sun Dried Tomato and Black Olive Turnover
Cajun Cheddar Puff Pastry Pinwheels
Cherry Tomatoes Stuffed with Goat cheese
Endive with Blue Cheese and walnuts
Sun Dried Tomato Tapenade on Crostini

\$2.5 per piece

Asparagus wrapped in Prosciutto
Italian Prosciutto wrapped Melon
Grilled Eggplant & Red Pepper on Focaccia
Fresh Mozzarella, Tomato & Basil Crostini

\$3 per piece

Dilled Salmon Salad in Phyllo Cup
Cucumber Rounds with Smoked Trout
Smoked Salmon with Dill Herb Crostini

\$3.5 per piece

Chilled Jumbo Shrimp with Cocktail Sauce
Duck & Mushroom Crostini

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Stationary Displays

(Each Display is for approximately 30-35 people)

~**Cold Salad Selections**~ (Choice of 2 Salads) \$6 / person

Traditional Caesar with Croutons, Parmesan Cheese & Romaine Hearts
Spinach with Warm Bacon Dressing Mushrooms and Minced Hard Boiled Egg
Mixed Greens with assorted Dressings
Greek Pasta Salad
Cherry Tomatoes with Fresh Mozzarella and Basil
Beets with Tarragon Sherry Vinaigrette
Potato Salad with Dijon Dressing & Celery
Grilled Vegetable Salad with Balsamic Vinaigrette
Sesame Peanut Noodles with Baby Shrimp and Asian Vegetables

\$60 **Wings Two Ways**

Half with Our Own Spicy Mango Sauce *Served with Blue Cheese Dressing* and Half Thai Marinated *with Spicy Peanut sauce*

\$75 **Fresh Fruit Display** *With Ginger-Lime- Honey Yogurt Dipping Sauce*

\$50 **Chilled Grilled Vegetable Platter** *Served with lemony Hummus*

\$85 **Vermont & International Cheese** *Served with Assorted Common Crackers*

\$120 **Smoked Salmon Platter**

Cold Smoked Salmon garnished *with Capers, red onion, cream cheese, diced eggs, crackers and flatbreads*

\$55 **Mascarpone Dip**

Mascarpone cheese layered *with Pesto and Sun Dried Tomatoes Served with Flatbreads & Crackers*

\$85 **Antipasto**

A Selection of Assorted Italian Meats and Cheeses, Marinated Olives, Red Peppers, Artichoke Hearts, Tuscan White Bean Puree, Honey Baby Onions, Marinated Mushrooms and Pepperoncini

\$45 **Black Bean and Corn Salsa** *With Freshly Fried Corn Tortilla Chips*

\$45 **Vegetable Crudités** *Garden Vegetables with Buttermilk Herb Dip*

\$85 **Fondue** *Traditional Cheese with Bread and Garden Vegetables*

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Chef Action Stations

*Each Station can be manned by a Chef (\$50 per hour) or Displayed
(Each Station is for approximately 30-35 people)*

~Tossed to Order~

- \$60 **Caesar Salad**
Traditional Caesar with Croutons, Parmesan Cheese & Romaine Hearts
- \$60 **Spinach Salad**
Baby Spinach with Citrus Dressing Roasted Pears and Candied Pecans

~Stations~

- \$160 **Crepe Station** – Guest have their choice of:
Sautéed Vegetable, Seafood Newburg or Creamy Chicken Fillings
- \$190 **Pasta Station**
Wild Mushroom Ravioli with Sun Dried Tomato Alfredo, Penne with Marinara,
Sausage & Parmesan and Farfalle with Pesto

~Carving Stations~

- \$225 Peppercorn Crusted Tenderloin of Beef *with Horseradish and Maple Mustard*
- \$160 Herb-Roasted Vermont Turkey *with Pan Gravy and House made Cranberry Sauce*
- \$155 Slow Roast Herb Crusted Pork Loin *with Vermont Apple Cider Maple Glaze and Dijonaise*
- \$175 Whole Poached Atlantic Salmon *with Lemon Aioli*
- \$245 Prime Rib *served with Mini Rolls Au jus and Creamy Horseradish*

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Dinner Menus/Plated Dinner Selections

*Please select one option from each course to accompany your meal.
Each additional choice is 2\$ per person. One preparation per course counts as one choice.*

First Course

~Soup~

- \$3 Eggplant Roasted Red Pepper and Tomato Bisque Served with garlic Crostini
- \$3 Puree Cannellini Bean with Crème Fraiche and Truffle oil
- \$3 Squash Bisque Finished with Mascarpone and Chives
- \$4 New England Clam Chowder, Thyme Cloud and Scallions
- \$4 Lobster Bisque Served with Artichoke Ravioli

Second Course

~Salads~

- \$4 Classic Caesar Salad Served with Asiago and EVO Croutons
- \$4 Baby Spinach & Frisée Roasted Pears, Candied Pecans with Citrus Vinaigrette
- \$4 Mixed Baby Greens Seasonal Vegetable and Balsamic Vinaigrette Mixed Petite Greens
- \$5 Goat Cheese, Oven Roasted Roma's & Red Pepper Vinaigrette
- \$4 Hearts of Romaine & Carrot Threads Tossed with Peppercorn Dressing

Third Course

~Appetizers~

- \$10 Crab Cakes with Vegetable Threads Ancho Chili Aioli
- \$12 Jumbo Grilled Shrimp Cocktail, Bloody Mary Sauce
- \$7 Fresh Mozzarella, Vine ripe Tomatoes, Red Onion, Basil Oil & Balsamic Drizzle
- \$7 Porcini Mushroom Soufflé Watercress Salad and Sweet Onion-Dijon Vinaigrette
- \$7 Brioche and Brie "Grilled Cheese" with Heirloom Tomatoes Relish

Fourth Course

~Entrée~

*Please select only two choices from our Dinner Options.
Each additional choice is 5\$ per Person. One preparation of an entrée counts as one choice.
All Entrée Accompanied by the Chef's Seasonal of Vegetable.*

- \$22 Slow Roasted Prime Rib of Beef au Jus
- \$22 Grilled Fillet Mignon Port Wine Demi glace Sauce
- \$20 Grilled New York Strip, Caramelized Onion Crust and Madeira Demi Glace
- \$18 Roast Pork Loin Stuffed with Apples and Apricots with a Cider Maple Glaze
- \$18 Grilled Pork Tenderloin, Roasted Pears and Thyme Demi Glace
- \$17 Chicken Stuffed w/Spinach, Sun Tomatoes and Feta with Roasted Shallot Sauce
- \$17 Sherry Tarragon Chicken with a Roasted Shallots and Crème Fraiche Sauce
- \$20 Grilled Atlantic Salmon Sautéed Peppers and Baby Tomatoes
- \$19 Boston Market Haddock with Baby Shrimp, Citrus Herb Sauce
- \$23 Baked Stuffed Shrimp with Lump Crab Stuffing Lemon Caper Sauce
- \$19 Atlantic Salmon with Thyme & Horseradish Crust and Lemon Beurre Blanc
- \$16 Vegetable and Gruyere Strudel Herb Beurre Blanc & Tomato Chutney
- \$16 Moroccan Vegetable Tagine with Dried Fruit Saffron

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Buffet Selections

(Coffee & Tea Station add \$1/person)
(Soda, Juice, Lemonade & Iced Tea add \$2/person)

~Woodbury Buffet~ \$45.00/person

~Salad Selection~

Tossed Garden Salad with vegetables and Balsamic Vinaigrette
Selection of Potato or Pasta Salad

~ Entrées ~

(Selection of **two**)

Baked Cod with a Sherrie herb crumb Crust
Grilled Atlantic Salmon with Lemon-Butter Sauce
Boneless Chicken Breast Marsala
Roast Pork Loin with Apple Cider-Brandy Gravy
Beef Tenderloin Tips Simmered in Burgundy with Mushrooms and Onions
~Chef's Selection of Seasonal Vegetables and Starch~

~Dessert~

(Select One of the following)

Assorted Cookies, Bars, Pecan Pie and Chocolate Cake or
Pie and Cake with a fresh Fruit and Berry Display

~Little Italy~ \$41.00/person

~Salad Selection~

Antipasto Salad an Italian Classic
Caesar Salad, Asiago Cheese, Olive Oil Croutons and Creamy Dressing
Tomatoes with Fresh Mozzarella, Pesto & Balsamic Syrup

~ Entrées ~

(Selection of **two**)

Beef Top Round Bracioli with Tomato Braising Sauce*
Fresh Cod with Sautéed Peppers and Onions*
Chicken Piccata*
Three Cheese Lasagna
*Chef's Selection of Seasonal Vegetables and Starch

~Dessert~

Tiramisu and Fruit Display

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~Bullrush Buffet ~ \$36.00/person

~Salad Selection~

Tossed Garden Salad with vegetables and Balsamic Vinaigrette
Mediterranean Style Pasta Salad

~ Entrées ~

(Selection of **two**)

White Lasagna with Spinach and Italian Vegetables
Baked Cod with a Sherry herb crumb Crust
Grilled Atlantic Salmon with Lemon-Butter Sauce
Boneless Chicken Breast Marsala
Roast Pork Loin with Apple Cider-Brandy Gravy
Beef Tenderloin Tips Simmered in Burgundy with Mushrooms and Onions

~ Chef's Selection of Seasonal Vegetables and starch~

~Dessert ~

(Please Select one)

Pie or Cake With Fresh Fruit Display

~Sherman Buffet~ \$32.00/person

~Salad Selection~

Tossed Garden Salad
Pasta Salad

~ Entrées ~ (Selection of **two**)

Baked Cod with a Sherry herb crumb Crust
Grilled Atlantic Salmon with Lemon-Butter Sauce
Boneless Chicken Breast Marsala
Roast Pork Loin with Apple Cider-Brandy Gravy

~ Chef's Selection of Seasonal Vegetables and starch~

~Dessert~

Assorted Cookies with a Fresh Fruit Display