

# THREE STALLION INN

at the  Green Mountain Stock Farm

## **2008 Conference/Retreat General Information**

*The following information will enable you to answer the most commonly asked questions about planning a conference or retreat at the Three Stallion Inn. We can accommodate a minimum of twelve guests and a maximum of sixty guests in one room. (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 will do everything we can to accommodate you.) We are happy to provide any additional information you need as you progress with planning your event.*

### **Food and Beverage Arrangements**

*Enclosed are the menu suggestions. Please advise us of your food 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.*

***A non-refundable deposit of \$100.00 is required to book a meeting space at the Inn. Your event will be tentatively scheduled until we receive your deposit.***

### **Cancellation Policy**

*After the food and guest count has been guaranteed, if a function is cancelled for any reason, with less than 24 hour notice to Three Stallion Inn, the function's organization will be charged for the ordered meals and room 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 ten or less we are able to split checks according to individual guest's selections. For groups of eleven and more 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. Of course, it is always acceptable for one guest to pick up the entire tab.*

### **Overnight Guest Room Requirements**

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

*A written roster will be needed to allocate the rooms. The rooming list must be received no later than one week prior to arrival. The corporate rate will apply to single occupancy Sunday through Thursday, excluding Holidays and our Foliage Season. Room charges can be put on a corporate credit card or billed to the company if arrangements are made in advance.*

*Our Inn guests are invited to use all of the amenities, which include; a fitness center, hot tub, sauna, outdoor pool and trails.*

### **Tax and Gratuities**

*9% Vermont rooms and meals tax and 20% gratuity 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.***

## ***Meeting Rental Information***

### ***Meeting Facilities***

<i>Small Conference Room (special request)</i>	<i>\$ 100.00</i>	<i>up to 12 people</i>
<i>Pub</i>	<i>\$115.00</i>	<i>up to 20 people</i>
<i>Deck</i>	<i>\$215.00</i>	<i>up to 75 people</i>
<i>Large Conference Room</i>	<i>\$195.00</i>	<i>up to 50 people</i>
<i>Combo Large Conference &amp; Dining Room</i>	<i>\$275.00</i>	<i>up to 75 people</i>
<i>Breakout Rooms</i>		<i>\$ 50.00 per room</i>

### ***Equipment***

<i>Flip Chart on Easel with Markers</i>	<i>\$25.00</i>
<i>LCD Projector</i>	<i>\$50.00</i>
<i>Screen</i>	<i>\$20.00</i>
<i>Fax</i>	<i>\$0.75 per page</i>
<i>Photocopies</i>	<i>\$0.25 per page</i>

### ***Overnight Corporate Lodging Rates: Sunday - Thursday***

<i>Single Occupancy</i>	<i>\$95.00</i>
<i>Double Occupancy</i>	<i>\$195.00</i>

## ***The Three Stallion Coffee Breaks***

***Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea***

*\$1.75 / per person*

***Chilled Fruit Juices***

*\$2.75 / per person*

***Breakfast Bakeries***

*\$4.5 / per person*

***Continental Breakfast***

*Chilled Fruit Juices*

*Breakfast Bakeries*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$8.95 / per person*

***Bagel Breakfast Break***

*Assortment of Bagels, Cream Cheese*

*Chilled Fruit Juices*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$9.95 / per person*

***Stock Farm Breakfast***

*Cheese Omelets*

*Sausage*

*Chilled Fruit Juices*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$12.00 / per person*

***Country Continental Breakfast***

*Chilled Fruit Juices*

*Breakfast Bakeries*

*Fruit Compote with Seasonal Whole Fruit*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$10.75 / per person*

***Afternoon Additions***

***Assorted Regular and Diet Soft Drinks***

*\$2.00 / per person*

***Bottled Water***

*\$2.00 / per person*

***Freshly Baked Cookies***

*\$18.00 / per dozen*

***Assorted Brownies & Bars***

*\$20.00 / per dozen*

***Fruit Salad***

*\$4.50 / per person*

## ***Luncheon Selections***

***Please select no more than two choices from this page. One preparation of an entrée counts as one choice. Groups of twelve or less will be served the deli plate or the "Working Lunch" plated.***

### ***Stock Farm Caesar Salad***

*With Herb Croutons and Asiago Cheese* \$ 8.00  
*Add Grilled Chicken Breast for an Additional* \$ 5.00  
*Add Grilled Shrimp for an Additional* \$ 6.00

### ***Pasta Katrina with Salad***

*Creamy Alfredo Sauce with Bacon and Broccoli Florets* \$15.95  
*Add Grilled Chicken Breast for an Additional* \$ 5.00  
*Add Grilled Shrimp for an Additional* \$ 6.00

### ***Wild Mushroom Ravioli with Salad***

*Freshly cooked Ravioli in a Sun Dried Tomato Cream* \$16.95  
*Add Grilled Chicken Breast for an Additional* \$ 5.00  
*Add Grilled Shrimp for an Additional* \$ 6.00

### ***Red Thai Chicken & Shrimp***

\$16.95  
*Sautéed Chicken and Shrimp with Sweet Bell Peppers, Onions, Garlic, Coconut Milk, Thai Curry Paste and Crushed Tomatoes. Served over Jasmine Rice*

### ***Marinated Beef Tips***

\$14.50  
*Marinated Sirloin Tips Served with Rice and Vegetable of the Day*

### ***Marguerite Pizza***

\$12.00  
*Roasted Tomatoes, Fresh Basil and Mozzarella Cheese with a small House Salad*

### ***Sesame Chicken***

\$13.95  
*Sesame Seed Crusted Sautéed Chicken Breast over Asian Vegetable Salad*

### ***Grilled Chicken Sandwich***

\$ 9.50  
*With Pepper Jack Cheese and Guacamole on a Whole Wheat Roll Served with Sweet Potato Fries*

### ***Deli Plate 15 person maximum***

\$ 9.50  
*Sliced Ham and Turkey or Roast Beef and Turkey with Cheddar & Swiss Cheeses, Accompanied by a Market Salad, Lettuce, Tomato, Onion, a Dill Pickle Spear and Bulky Roll*

### ***Quiche of the Day***

\$12.00pp  
*Bob's Own, Served with a Tossed Garden Salad. One Quiche serves four people. Please choose Vegetarian or Meat.*

## **Luncheon Buffets**

*Available for a Minimum of 15 People*

### **The Working Lunch**

\$16.50

*Chef's Daily Soup*

*Tossed House Salad*

*Roast Beef, Vermont Cob Smoked Ham and Turkey Breast*

*Sliced Swiss and Cabot Cheddar Cheese*

*Fresh Leaf Lettuce, Ripe Tomatoes, Sliced Red Onions, and Half Sour Pickles*

*Assorted Baked Breads*

*Potato Chips*

*Fresh Sliced Fruit and Cookies*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

### **The Italian**

\$18.95

*Garlic Bread*

*Seasonal Fresh Greens with Homemade Salad Dressing*

*Bob's Own Three Cheese Lasagna*

*Fresh Sliced Fruit and Cookies*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

### **Oriental Stir Fry**

\$18.95

*Tossed House Salad*

*White Rice*

*Chef's Choice of Vegetables, Lightly Stir Fried with Soy, Sesame Oil, Ginger, and Garlic*

*General Tsao's Chicken (or for a Vegetarian Option, General Tsao's Tofu)*

*Fresh Sliced Fruit and Cookies*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

## **Hors D'oeuvres**

Minimum 20 per item

### **Passed Hors D'oeuvres**

#### **Hot**

- Greek Spanikopita Triangles \$40.00
- Mushroom and Feta Mini Turnovers \$30.00
- Scallops wrapped in Maple Glazed Bacon \$60.00
- Grilled Chicken Satay – with Peanut Sauce \$35.00
- Boursin Stuffed Mushroom Caps \$30.00
- Coconut Shrimp with Thai Sweet-Hot Dipping Sauce \$60.00
- Brandade Fritters with Cajun Remoulade Sauce \$45.00
- Crab Rangoon with a hot mustard dipping sauce \$50.00
- Wild Mushroom Purse \$50.00
- Artichoke Fritters lightly breaded & deep fried \$60.00
- Chicken Samosa seasoned with Coriander, garlic & curry \$40.00
- Pesto Grilled Shrimp Skewers \$60.00

#### **Cold**

- Atlantic Smoked Salmon with Dill Herb Crostini \$55.00
- Chilled Jumbo Shrimp with Traditional Cocktail Sauce \$60.00
- Dilled Salmon Salad in Phyllo Cup \$45.00
- Italian Cured Prosciutto with Fresh Steamed Asparagus \$55.00
- Sun Dried Tomato Tapenade on Crostini \$40.00
- Cajun Cheddar Puff Pastry Pinwheels \$40.00
- Cucumber Rounds piped with Smoked Trout Mousse \$40.00

### **Stationary Display**

**Wings Two Ways** \$60.00

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

**Fresh Fruit Display** \$75.00

*With Ginger-Lime- Honey Yogurt Dipping Sauce*

**Brie en Croute** \$60.00

*Served with a Selection of Fresh Bread and Crackers*

**Smoked Fish Board** \$110.00

*A Selection of Smoked Salmon, Mussels, Trout and Traditional Garnish*

**Vermont and International Cheese Board** \$65.00

*Served with Assorted Common Crackers*

**Antipasto** \$65.00

*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*

**Black Bean and Corn Salsa** \$35.00

*With Freshly Fried Corn Tortilla Chips*

**Vegetable Crudité and Buttermilk Herb Dip** \$45.00

## **Dinner Menus**

*Please choose three entrees for your guests to enjoy. Parties of twelve or less can order from our regular dinner menu.*

### **Pasta Katrina**

<i>Creamy Alfredo Sauce with Bacon and Broccoli Florets</i>	<i>\$16.95</i>
<i>Add Grilled Chicken Breast for an Additional</i>	<i>\$ 5.00</i>
<i>Add Grilled Shrimp for an Additional</i>	<i>\$ 6.00</i>

### **Wild Mushroom Ravioli**

<i>Freshly cooked Ravioli in a Sun Dried Tomato Cream</i>	<i>\$17.95</i>
<i>Add Grilled Chicken Breast for an Additional</i>	<i>\$ 5.00</i>
<i>Add Grilled Shrimp for an Additional</i>	<i>\$ 6.00</i>

### **8 oz. Filet Mignon**

*\$25.95*

*Char Grilled with Madeira Demiglace Sauce and Horseradish Mashed Potatoes*

### **Catch of the Day / Market Price**

*Please ask about our catch of the day. Chef Bob would be glad to suggest something other than the options below. Orders are subject to availability.*

### **Roast Rainbow Trout**

*\$18.95*

*Stuffed with Sautéed Fennel, Onion, Celery, and Breadcrumbs. Served with Tomato Beurre Blanc*

### **Potato String Wrapped Halibut**

*\$24.95*

*with Lemon Basil Beurre Blanc*

### **Seared Salmon**

*\$19.50*

*seared over Sautéed Cucumber Finished with a Pesto Butter and Served with Pearl Cous Cous Medley*

### **Statler Chicken Tarragon**

*\$18.95*

*Sautéed and Finished with a Tomato, Tarragon, Crème Fraiche Sauce Accompanied by Wild Rice Pilaf*

### **Moroccan Vegetable Tagine**

*\$17.00*

*A Seasonal Selection of Vegetables, Simmered in a sauce featuring Saffron, Coriander and Cinnamon. Served with Cous Cous*

*All Dinner Entrees are served with Fresh Bread, Tossed Green Salad, and Accompanied by the Chef's Choice of Vegetable.*

## **Dinner Buffets**

*Available for a Minimum of 25 People*

### **The Stock Farm Buffet**

\$38.00

*Tossed Garden Salad*

*Selection of Potato and Pasta Salad*

*Stuffed Shells finished with a Seafood Newburg Sauce*

*Choice of Baked Cod with a Sherrie herb crumb Crust or Grilled Atlantic Salmon with Lemon-Butter Sauce*

*Choose two: Boneless Chicken Breast Marsala, Roast Pork Loin with Apple Cider-Brandy Gravy, or Beef Tenderloin Tips Simmered in Burgandy with Mushrooms and Pearl Onions*

*Roast Prime Rib served with au jus*

*and horseradish cream sauce, carved to order*

*Vegetable Rice Pilaf*

*Garlic Mashed Potatoes*

*Chef's Choice of Vegetable*

*Assorted Cookies, Bars, Pecan Pie and Chocolate Cake or*

*The Pie and Cake with a fresh Fruit and Berry Display*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

### **Little Italy**

\$38.00

*Antipasto Salad*

*Caesar Salad*

*Tomatoes with Fresh Mozzarella*

*Beef Top Round Bracioli with Tomato Braising Sauce*

*Fresh Cod with Sautéed Peppers and Onions*

*Chicken Piccata*

*Three Cheese Lasagna*

*Garlic Bread*

*Tiramisu*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

### **Bullrush Buffet**

\$32.00

*Tossed Garden Salad*

*Pasta Salad*

*White Lasagna with Spinach and Italian Vegetables*

*Choice of Baked Cod with a Sherry herb crumb Crust or Grilled Atlantic Salmon with Lemon-Butter Sauce*

*Choose two: Boneless Chicken Breast Marsala, Roast Pork Loin with Apple Cider-Brandy Gravy, or Beef Tenderloin Tips Simmered in Burgandy with Mushrooms and Pearl Onions*

*Mashed Potatoes*

*Chef's Choice of Vegetable*

*Pecan Pie, Chocolate Cake and Fresh Fruit Display*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

### **Sherman Buffet**

\$28.00

*Tossed Garden Salad*

*Pasta Salad*

*Choice of Baked Cod with a Sherry herb crumb Crust or Grilled Atlantic Salmon with Lemon-Butter Sauce*

*Choice of Boneless Chicken Breast Marsala or Roast Pork Loin with Apple Cider-Brandy Gravy*

*Vegetable Rice Pilaf*

*Chef's Choice of Vegetable*

*Assorted Cookies, Bars with a Fresh Fruit Display*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*