HOLIDAY CELEBRATIONS





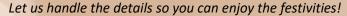


Gift an Event at Lake Morey Resort

Appreciation Luncheons · Award Dinners · Winter Retreats · Cocktail Receptions · Holiday Parties · Annual Banquets · Family Gatherings

Warm and Inviting Space · Festive Setting · Easily Accessible · On Site Catering · Menu Options · Various Venues · Event Planner · Lodging Options · Audio-Visual Services · Free-Time Activities

We can help you plan a day, evening, overnight or weekend gathering. We have a variety of lakefront event rooms, freshly appointed guest rooms, classically trained chefs and fully equipped venue rentals; all waiting to make your event memorable. Lake Morey provides each event with a coordinator, a full-service set-up department and professional service staff. Lake Morey Resort provides all the best features of a full-service resort and many of our Resort Amenities are complimentary to overnight guests.







Resort Winter Amenities

Indoor Pool

Fitness Center & Saunas

Billiards Room

Table Tennis

Movie Theater

Card Room & Board Games

Ice Skating and Rentals*

Nordic Skating Rentals*

4.5 Mile Skate Trail & Pond Hockey*

Snowshoeing and Rentals*

Lakeside Dining Room and Lounge

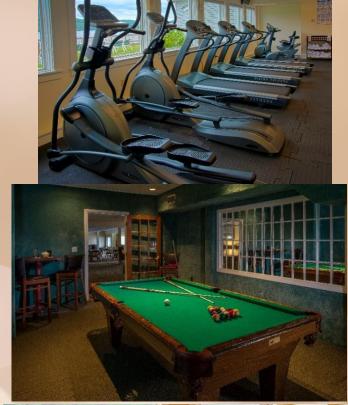
130 Guest Rooms

4 Private Luxury Lake Front Cottages

Level 2 EV Charger

Complimentary WiFi

*Availability Weather Dependent









Overnight Guest Rooms

We offer 130 guest rooms and suites that combine classic Vermont style with modern amenities, such as Dish TV, wireless internet and individual climate control. Let your guests enjoy your celebration without leaving the resort.

GUEST ROOMS	SET UP	SLEEPS
CLASSIC	Garden or Golf Course View	2-4
LAKEVIEW DELUXE	Moderately Sized Lake View	2-4
GARDEN DELUXE	Larger with Two Queens & Sofa Bed	2-6
LAKEVIEW TERRACE	Two Queen Beds, Sofa Bed & Balcony	2-6
JUNIOR SUITE	One Bedroom Suite with Two Doubles, Sofa Bed & Wet Bar 2-6	
AVERY SUITE	Lake View, King Bed & Jetted Tub 2	
STANDARD AMENITIES	All rooms feature a coffee maker, mini refrigerator, hair dryer,	
	iron & ironing board, temperature control & blackout curtains	

RESERVATIONS

CHECK-IN	3pm	
CHECK-OUT	11am	
LATE CHECK-OUT	\$75 based on availability	
BOOKING	Call Reservations for Special Rate	
BOOKING DEPOSIT	\$100 per Room	
CANCELLATION	Refundable up to 7 Days before Arrival	





GROUP BLOCK DETAILS

5

GROUP RATES	Based on 2 Adults & 2 Children
ADDITIONAL ADULTS	\$20 per Adult per Night
ROOM TYPES	Blocks are a variety of room
	types based on availability.



Guest Cottages

You and your guests may choose to stay in one of our luxury Lakefront Cottages. Offering a bit more space and privacy, lake access, kitchens, laundry, and access to standard resort amenities.



LAKE FRONT COTTAGES	SET UP	SLEEPS
DENSLOW EAST	3 Bedroom 3 Bath	12
DENSLOW WEST	3 Bedroom 3 Bath	12
WAPANACHEE COTTAGE	5 Bedroom 4.5 Bath	14
LAKESIDE COTTAGE	One Bedroom Studio	4



DETAILS

SEPT - MAY	3 Night Minimum
CHECK IN	After 5pm
CHECK OUT	By 11am
BOOKING DEPOSIT	50% of Rental Rate
SECURITY DEPOSIT	Refundable \$500

Venue Selections

Gathering Locations

VENUE	CAPACITY
TERRACE BALLROOM	250
MOREY ROOM	180
WATERLOT ROOM	100
STEAMBOAT LOUNGE	75
EDGEWATER ROOM	60
GARDENVIEW ROOM	40
CAPTAIN'S ROOM	20
LAKESIDE EAST & WEST	20
CARD ROOM	15
PARLOR ROOM	10



[·] All room rentals include a personal Event Coordinator · Venue Rentals are subject to 9% VT Tax ·

Event Set-Up

VENUE	Unless otherwise requested, six-foot round tables will be set
	with seating for ten people.
DECORATIONS	Provided by you and approved by our Event Coordinator prior to
	use.
WELCOME BAGS	We are happy to deliver welcome bags to your guests' rooms.
	Deliveries are a \$3 per bag charge.
ENTERTAINMENT	Group is responsible for supplying entertainment. Not to exceed
	11pm for indoor events.
CLEAN UP	Decorations, party favors, and any other party specific items
	must be cleaned up by 9am the following morning.





Holiday Hors D'Oeuvres

Cold Selections

35. Per Guest | Up to 8 Selections

Crudités Display	herbed dips · hummus · cherry tomatoes · broccoli · snap peas · cucumbers · celery · carrots · peppers · pita chips GF NF DF V	
Cheese Board	local & imported cheese · honey · mustards · almonds · assorted crackers GF NF V	
Antipasto Platter	pepperoni · prosciutto · soppressata · provolone · mozzarella balls · pepperoncini · stuffed peppers · olives GF NF	
Grilled Vegetables	hummus · red pepper · zucchini · squash · eggplant · pita chips GF NF DF V	
Fresh Fruit Display	seasonal fresh fruit · yogurt dipping sauce GF NF V	

Hot Selections

Spring Rolls	vegetable or spicy chicken & cashew <i>DF</i>
Cocktail Meatballs	Italian or sweet & sour NF
Chicken Wings	mild · hot or barbecue NF GF* DF*
Grilled Satay	chicken or beef · spicy peanut sauce GF
Crab Rangoon	dipping sauce NF DF*
Falafel	chickpeas · onions · garlic · tzatziki sauce · fresh herbs GF NF V
Stuffed Mushroom Caps	fennel sweet Italian sausage or sautéed vegetables NF
Spanakopita	seasoned spinach · feta NF V
Assorted Phyllo Stars	pear & Roquefort \cdot apple chutney & brie \cdot fig & goat cheese $ \it v $

· Food pricing is subject to 20% service charge and 9% VT tax · Pricing is subject to change · GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian *denotes possible cross-contamination with food allergen.





Station Buffet

STATION BUFFETS INCLUDE

Fresh Baked Rolls & Butter
Coffee & Tea
Dessert Selection



Stationary Displays

	Minimum of two stations and carving selection	Price per Guest
Pasta Station	choice of two pasta · penne, rigatoni, linguini, ziti · choice of two sauces · alfredo, marinara, pesto · choice of two extras · chicken, meatballs, shrimp, sautéed vegetables · plus grated cheese	17.
Salad Station	choice of two salads · mixed garden, Caesar, Greek · plus a selection of dressings · croutons · grated cheese	12.
Soup Station	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentil Soup · crackers	11.

Carved Selections

		Price per Guest
Prime Rib	natural beef au jus NF DF GF* upon request	MP
New York Strip Loin	roasted garlic · red wine demi GF NF	MP
VT Maple Cured Ham	maple mustard GF NF DF	28.
Roasted Turkey	savory pan gravy NF	24.
Brisket	natural au jus NF DF GF	17.
roasted Pork Loin	sundried tomato cream sauce GF, NF	16.

· Pricing is subject to 20% service charge and 9% VT tax · Subject to change · GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian · MP Market Price





Plated Holiday Dinner

ENTRÉES INCLUDE

Fresh Baked Sourdough Rolls & Butter
Choice of Soup or Salad
Chef's Choice of Rice, Pasta or Potato
Seasonal Vegetables
Coffee & Tea
Dessert Selection

Soups

-	
Tuscan Vegetable Soup	fresh vegetables · beans · spinach GF NF DF
Corn Chowder	fresh corn kernels · cream · pancetta NF
Tomato Bisque	San Marzano tomatoes · cream <i>GF NF</i>
Cumin Lentil Soup	mixed garden vegetables · lentils · vegetable broth GF NF DF
Chicken Tortilla Soup	fresh vegetables · pulled chicken · chipotle · lime GF NF DF



Mixed Green	baby greens · cucumber ·
Salad	heirloom tomato · carrot ·
	watermelon radish
Spinach	baby spinach · heirloom tomato ·
Salad	cucumber · red onion · roasted
	red pepper
Caesar Salad	romaine hearts · parmesan ·
	pepperoncini · croutons
Greek Salad	romaine hearts · cucumber ·
	heirloom tomato · red onion ·
	pepperoncini · kalamata olive ·
	bell pepper · feta

Entrees		Price per Guest
Roast Prime Rib of Beef	natural au jus NF DF *GF upon request	65.
Fillet of Salmon	choice of maple-mustard or honey soy glaze GF NF DF	48.
Shrimp Provencal	French tomato sauce · arugula · white wine NF	43.
Grilled Portabella	spinach · tomato confit · fresh mozzarella GF NF	42.
Traditional Turkey Dinner	stuffing · gravy · cranberry sauce NF	41.
Baked Brown Sugar Ham	Dijon maple sauce GF, NF, DF	36.
Three Cheese Ravioli	Poreccini mushroom cream sauce NF	30.
Roasted Pork Loin	sundried tomato cream sauce GF, NF	41.

 $[\]cdot$ Pricing is subject to change \cdot Pricing is subject to 20% service charge and 9% VT tax \cdot GF Gluten Free \cdot NF Nut Free \cdot DF Dairy Free \cdot V Vegetarian \cdot MP Market Price



New England Buffet

BUFFET INCLUDES

Fresh Baked Sourdough Rolls & Butter
Corn Chowder
Glazed Carrots
Herbed Stuffing
Mashed Potato & Gravy
Coffee & Tea
Dessert Selection



Price per Guest 43.

Entrees

Traditional Turkey Dinner stuffing · gravy · cranberry sauce *NF*

Baked Brown Sugar Ham Dijon maple sauce GF, NF, DF

Holiday Buffet

BUFFET INCLUDES

Fresh Baked Sourdough Rolls & Butter
Mixed Green Salad
Chef's Choice of Potato, Rice or Pasta
Coffee & Tea
Dessert Selection



Entrees

Choice of Two Entrees | Price per Guest MP.

Fillet of Salmonchoice of maple-mustard or honey soy glaze GF NF DFCarved Beef Tenderloinroasted garlic · red wine demi GF NFBourbon Pecan ChickenPecans · fresh herbs · bourbon glaze DF

Tri Color Tortelli roasted red pepper cream · chevre · herbs *NF*

· Pricing is subject to change · Pricing is subject to 20% service charge and 9% VT tax · GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian · MP Market Price



Minestrone Soup
Ratatouille & Garlic Roasted Potatoes
Coffee & Tea
Dessert Selection

Entrees

Fillet of Salmon choice of maple-mustard GF NF DF

Marinated Flank Steak chimichurri sauce GF DF NF

Pesto Tortellini broccoli · roasted red pepper *NF*

Chicken Piccata lemon caper demi GF NF

Carvery Buffet

BUFFET INCLUDES

Fresh Baked Sourdough Rolls & Butter

Mixed Green Salad

Tomato Bisque Soup

Chef's Choice of Potato or Rice

Seasonal Vegetables

Coffee & Tea

Dessert Selection



Choice of Two Entrees | Price per Guest MP.

Choice of Three Entrees | Price per Guest MP.

Entrees

Roast Prime Rib of Beef natural au jus NF DF *GF upon request

Roasted Turkey savory pan gravy NF

Baked Brown Sugar Ham Dijon maple sauce GF, NF, DF

Three Cheese Ravioli Poreccini mushroom cream sauce NF

· Pricing is subject to change · Pricing is subject to 20% service charge and 9% VT tax · GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian · MP Market Price



Vegetarian Buffet

BUFFET INCLUDES

Fresh Baked Sourdough Rolls & Butter
Mixed Green Salad
Tuscan Vegetable Soup
Chef's Choice of Potato, Rice or Pasta
Seasonal Vegetables
Coffee & Tea
Dessert Selection



Entrees Price per Guest 41.

Grilled Portabellaspinach \cdot tomato confit \cdot fresh mozzarella GF NFTri Color Tortelliroasted red pepper cream \cdot chevre \cdot herbs NF

Country Buffet

BUFFET INCLUDES

Fresh Baked Sourdough Rolls & Butter
Mixed Green Salad
Tuscan Vegetable Soup
Garlic Green Beans
Red Skin Garlic Mashed Potato
Coffee & Tea
Dessert Selection



Entrees Price per Guest 42.

Baked Brown Sugar Ham Dijon maple sauce GF, NF, DF

Three Cheese Ravioli Poreccini mushroom cream sauce NF

· Pricing is subject to 20% service charge and 9% VT tax · Subject to Change · GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian · MP Market Price

13



Beverage and Bar Service

Open Bar Pricing

	Price per Guest
First Hour	26.
Two Hours	33.
Three Hours	41.
Four Hours	52.
Five Hours	60.
House Champagne Toast	8.



House Wine · Domestic Bottle Beer · Imported Bottle Beer · Craft Beer · Captain Morgan · Malibu · Bacardi · Absolut · Absolut · Citron · Stolichnaya Raspberry · Titos · Jose Cuervo · Jim Beam · Jack Daniels · Canadian Club · Crown Royal · Jameson · Dewar's · Johnny Walker Red · Tanqueray · Baileys · Kahlua · Disaronno · Well Liquors · Full Wine List Available

Premium Open Bar

Includes These Additional Liquors

Add \$10 per Guest

Call Wine · Premium Craft Beer · Kettle One · Grey Goose · Patron · Makers Mark · Johnny Walker Black · Glenlivet · Bombay Sapphire · Hendricks · Grand Marnier · Cointreau

Add Cocktail Service

Call Wine · Premium Craft Beer · Kettle One · Grey Goose · Patron · Makers Mark · Johnny Walker Black · Glenlivet · Bombay Sapphire · Hendricks · Grand Marnier · Cointreau

Add Cocktail Service

Maximum 40 guests · Replaces Bar Set-up Fees · \$3 per guest · Beverage costs are additional · Refer to "Beverage and Bar Options" · Subject to 6% VT tax.

Logs and Kegs of Beer

	Prices
Log of Beer	290.
1/2 Keg Domestic Beer	425.
1/2 Keg Imported/Microbrew	Market Price

Bar Set Up Fees

	Prices
Indoor · Beer & Wine	400.
Indoor · Full Bar	500.

[·] A 20% service charge and 10% VT Tax applies to Prices · 6% VT Tax applies to Set Up Fees · Subject to change ·

14



Liquor Policy

The staff at Lake Morey Resort works hard to ensure that our guests enjoy our facilities and services. However, when we are serving alcoholic beverages, we have legal and social obligations to uphold. For everyone's safety and welfare, we insist that alcohol consumption be done in a responsible and legal manner. Among the major laws and policies our guests should be aware of are: Absolutely no one under the age of 21 may consume alcohol. Persons who appear underage will be asked to produce a valid state photo identification card. We reserve the right to reject any ID in order to comply with Vermont State Law. We are mandated to control consumption. We must refuse anyone who we perceive to be under the influence. No shots nor cocktails with four or more liquors will be served. All alcoholic beverages consumed during group events or in public areas of the resort must be furnished by Lake Morey Resort. Under no circumstances may guests bring their own alcohol into a group function, as it is strictly prohibited by Vermont State Law. Problems with alcohol consumption can undermine the success of an event. We appreciate in advance your concern, understanding and cooperation.





Brunch Buffet

INCLUDES

Sliced Fruit

Classic Eggs Benedict

Belgian Waffles with Berries & Cream

Smoke Cured Bacon & Maple Sausage Links

Fresh Vegetables

Chef's Selection of Potato or Rice

Assorted Dessert Display

Coffee, Tea & Juice



Brunch Entree Options

One Entrée 35. | Two 39. | Three 41. | Per Guest

Grilled Chicken Breast Dijon cream sauce NF GF **Pesto Chicken Bruschetta** fresh tomato · garlic · mozzarella NF GF **Chicken Provencal** French tomato sauce · garlic · herbs GF NF DF **Bourbon Pecan Chicken** fresh herbs · bourbon glaze DF **Marinated Flank Steak** chimichurri sauce GF **Maple Mustard Salmon** Vermont maple syrup NF GF DF **Scallops Provencal** garlic olive oil GF lemon · garlic · parsley · white wine GF Sautéed Shrimp Scampi vegetables · tomato sauce · feta NF GF **Quinoa Stuffed Peppers** Add an Omelet Station Additional \$5. per Guest

Breakfast Buffet

INCLUDES 16. per Guest

Sliced Fruit French Toast or Pancakes with Pure VT Maple Syrup

Toast & Pastry Station Scrambled Eggs
Hot & Cold Cereals Home Fried Potatoes
Fresh Granola & Yogurt Coffee, Tea & Juice
Smoke Cured Bacon Maple Sausage Links

 \cdot Pricing is subject to 20% service charge and 9% VT tax \cdot Subject to change \cdot

GF Gluten Free · NF Nut Free · DF Dairy Free

16

Notes	

