



HOLIDAY CELEBRATIONS

Lake Money Resort





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.

Let us handle the details so you can enjoy the festivities!





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	<i>All rooms feature a coffee maker, mini refrigerator, hair dryer, iron & ironing board, temperature control & blackout curtains</i>	

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

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 ·

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 \$2 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 <i>GF NF DF</i>
Cheese Board	local & imported cheese · honey · mustards · almonds · assorted crackers <i>GF NF</i>
Antipasto Platter	pepperoni · prosciutto · sopressata · provolone · mozzarella balls · pepperoncini · stuffed peppers · olives <i>GF NF</i>
Grilled Vegetables	hummus · red pepper · zucchini · squash · eggplant · pita chips <i>GF NF DF</i>
Fresh Fruit Display	seasonal fresh fruit · yogurt dipping sauce <i>GF NF</i>

Hot Selections

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

· 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 · *denotes possible cross-contamination with food allergen.*





Station Buffet

Stationary Displays

STATION BUFFETS INCLUDE

Fresh Baked Rolls & Butter
Coffee & Tea



Stations

	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, spinach, Caesar, Greek · plus a selection of dressings · croutons · grated cheese	12.
Soup Station	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentin Soup · crackers	11.

Carved Selections

	PRICE PER GUEST
PRIME RIB	natural beef au jus <i>NF DF GF* upon request</i> MP
NEW YORK STRIP LOIN	roasted garlic · red wine demi <i>GF NF</i> MP
VT MAPLE CURED HAM	maple mustard <i>GF NF DF</i> 24.
ROASTED TURKEY	savory pan gravy <i>NF</i> 21.
BRISKET	natural au jus <i>NF DF GF</i> 14.
ROASTED PORK LOIN	sundried tomato cream sauce <i>GF, NF</i> 13.

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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 *GF NF*

Cumin Lentil Soup mixed garden vegetables · lentils · vegetable broth *GF NF DF*

Chicken Tortilla Soup fresh vegetables · pulled chicken · chipotle · lime *GF NF DF*

Salads

Mixed Green Salad baby greens · cucumber · heirloom tomato · carrot · watermelon radish

Spinach Salad baby spinach · heirloom tomato · 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 <i>NF DF *GF upon request</i>	55.
Fillet of Salmon	choice of maple-mustard or honey soy glaze <i>GF NF DF</i>	48.
Shrimp Provencal	French tomato sauce · arugula · white wine <i>NF</i>	43.
Grilled Portabella	spinach · tomato confit · fresh mozzarella <i>GF NF</i>	33.
Traditional Turkey Dinner	stuffing · gravy · cranberry sauce <i>NF</i>	41.
Baked Brown Sugar Ham	Dijon maple sauce <i>GF, NF, DF</i>	36.
Three Cheese Ravioli	Poreccini mushroom cream sauce <i>NF</i>	30.
Roasted Pork Loin	sundried tomato cream sauce <i>GF, NF</i>	41.

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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



Choice of Two Entrees | Price per Guest MP.

- Fillet of Salmon** choice of maple-mustard or honey soy glaze *GF NF DF*
- Carved Beef Tenderloin** roasted garlic · red wine demi *GF NF*
- Bourbon Pecan Chicken** Pecans · fresh herbs · bourbon glaze *DF*
- Tri Color Tortelli** roasted red pepper cream · chevre · herbs *NF*

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Italian Buffet

BUFFET INCLUDES

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



Entrees

Choice of Two Entrees | Price per Guest MP.

- | | |
|------------------------------|---|
| Fillet of Salmon | choice of maple-mustard <i>GF NF DF</i> |
| Marinated Flank Steak | chimichurri sauce <i>GF DF NF</i> |
| Pesto Tortellini | broccoli · roasted red pepper <i>NF</i> |
| Chicken Piccata | lemon caper demi <i>GF NF</i> |

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



Entrees

Choice of Three Entrees | Price per Guest MP.

- | | |
|--------------------------------|--|
| Roast Prime Rib of Beef | natural au jus <i>NF DF *GF upon request</i> |
| Roasted Turkey | savory pan gravy <i>NF</i> |
| Baked Brown Sugar Ham | Dijon maple sauce <i>GF, NF, DF</i> |
| Three Cheese Ravioli | Poreccini mushroom cream sauce <i>NF</i> |

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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 Portabella | spinach · tomato confit · fresh mozzarella <i>GF NF</i> |
| Tri Color Tortelli | roasted red pepper cream · chevre · herbs <i>NF</i> |

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 <i>GF, NF, DF</i> |
| Three Cheese Ravioli | Poreccini mushroom cream sauce <i>NF</i> |

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Beverage and Bar Service

Open Bar Pricing

	Price per Guest
First Hour	22.
Two Hours	28.
Three Hours	35.
Four Hours	44.
Five Hours	51.
House Champagne Toast	5.



House Wine · Domestic Bottle Beer · Imported Bottle Beer · Craft Beer · Captain Morgan · Malibu · Bacardi · Absolut · Absolut Citron · Stolichnaya · 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 \$5 per Guest

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	250.
1/2 Keg Domestic Beer	390.
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 ·



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 <i>NF GF</i>
Pesto Chicken Bruschetta	fresh tomato · garlic · mozzarella <i>NF GF</i>
Chicken Provencal	French tomato sauce · garlic · herbs <i>GF NF DF</i>
Bourbon Pecan Chicken	fresh herbs · bourbon glaze <i>DF</i>
Marinated Flank Steak	chimichurri sauce <i>GF</i>
Maple Mustard Salmon	Vermont maple syrup <i>NF GF DF</i>
Scallops Provencal	garlic olive oil <i>GF</i>
Sautéed Shrimp Scampi	lemon · garlic · parsley · white wine <i>GF</i>
Quinoa Stuffed Peppers	vegetables · tomato sauce · feta <i>NF GF</i>
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

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