



Weddings

2025

Lake Money Resort



Lake Morey Resort

We specialize in creating weddings as unique and distinct as each couple. We have been hosting friends and families for three generations and over our 50 years, we have cultivated a variety of lakefront event rooms, spectacular lakeside and garden spaces, freshly appointed guest rooms, classically trained chefs and professional service staff; all awaiting to make your day exceptional. Lake Morey provides each wedding with a personal wedding coordinator, a full-service set-up department, wedding host, professional service staff and complimentary cake cutting service. During the event, your coordinator will handle all the details so you can focus on what's important - *the people you love and the occasion that brought them together.*



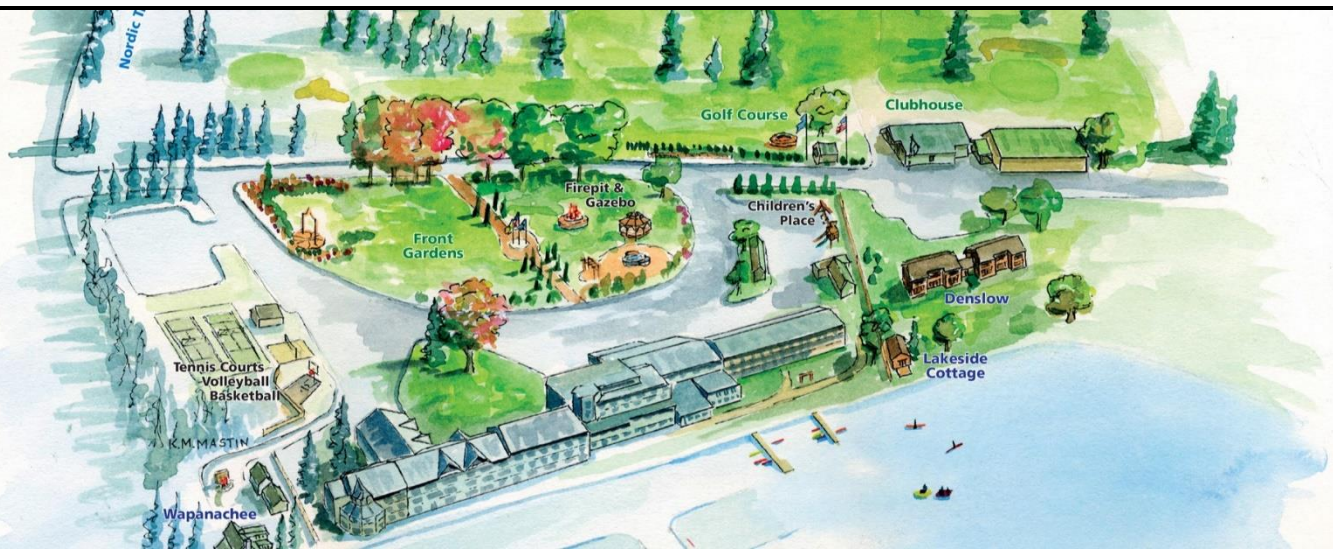
Your Day

Lake Morey Resort has everything you need to celebrate your special day; from our spacious reception rooms to our inspiring ceremony locations. Our spectacular lakefront, romantic gardens and 16,000 square feet of indoor venues make us Vermont's most distinctive wedding location. Every wedding enjoys access to lovely grounds, gazebos and the breathtaking lake for spectacular wedding pictures. As our gift, the Wedding Couple receives a complimentary room on their wedding night when hosting a reception at Lake Morey Resort.

The Experience

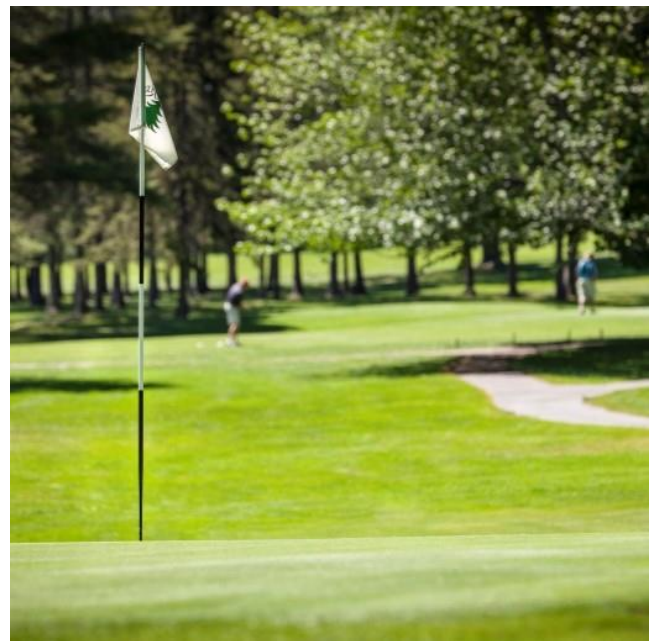
Set on a pristine lake surrounded by green hills, the Resort provides a beautiful setting that is welcoming to people of all ages. At night you'll hear the call of the loons across the lake and feel like you can reach out and touch the stars. In the villages surrounding the Resort, you'll find charming town centers, farms and general stores, as well as ski areas and multi-use trails. Lake Morey Resort provides all the best features of a full-service resort and many of our Resort Amenities are complimentary to overnight guests. From our 18 Hole Championship Golf Course to beautiful Lake Morey, there is something for everyone. Let your guests arrive and enjoy your celebration.





Resort Amenities

- 18-Hole Championship Golf Course
- 600-Acre Lake with Swimming
- Guided Waterskiing, Wakeboarding & Tubing
- Pontoon Boat Tours
- Stand Up Paddle Boards
- Kayaks & Canoes
- Tennis & Pickleball Courts
- Basketball & Volleyball
- Adult & Child Bicycles
- Swing Set & Play Structure
- Indoor Pool
- Fitness Center & Saunas
- Fire Pit & Lawn Games
- Vermont Bike & Brew E-Bike Rental Discounts



- 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
- Local Hiking Trails
- Seasonal Live Entertainment
- Lakeside Dining Room and Lounge
- 130 Guest Rooms
- 4 Private Luxury Lake Front Cottages
- Level 2 EV Charger
- Complimentary WiFi



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, A/C & 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 BLOCKS	2 Night Minimum Fri & Sat
ROOM TYPES	Blocks are a variety of room types based on availability.
BLOCK RELEASE	Group Rooms are held up to 90 days before your Event. Bookings after that are 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, docks, 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

JUNE - AUGUST	Weekly Rentals Only
SEPT - MAY	3 Night Minimum
BOOKING DEPOSIT	50% of Rental Rate
SECURITY DEPOSIT	Refundable \$500
CHECK-IN	After 4pm
CHECK-OUT	11am





Venue Selections

Ceremony Locations

VENUE	CAPACITY	COST
MAPLE VIEW GARDENS	75	900.
HEMLOCK GARDEN	250	700.
TERRACE PATIO	250	1200.
LAKEFRONT PATIO	250	1200.
DENSLOW LAWN*	250	1200.

*Both Denslow Cottages must be rented for this location.

Ceremony Locations include cedar arbor, white outdoor chairs, chair set-up & break down, and use of site for ceremony rehearsal. Ceremony locations are subject to a 9% VT Tax.



Reception Locations



VENUE	CAPACITY	COST
TERRACE BALLROOM	250	7500.
MOREY ROOM	180	3000.
WATERLOT ROOM	90	4000.
TENTED FRONT LAWN	200	3000. <i>plus tent rental</i>

www.undercover-tents.com

Midweek Discount: Ceremony & Reception Venue prices are reduced by 30% on Sunday-Thursday, Non-Holiday.

The Terrace, Morey and Waterlot Rooms include a dance floor and stage · Room rentals include tables, chairs, linens, china, glassware, place settings, gift table, guest book table, place card table, cake table, and DJ table · Room rentals are based on a maximum five-hour time period · Additional time is billed at \$350 per hour · Room rental may not exceed 11pm · Outside events may not exceed 10pm · Room rentals are subject to 9% VT Tax · All room rentals include a personal Wedding Coordinator.

Event Set-Up

CEREMONY	Standard Ceremony set up is arranged in theater rows with white outdoor chairs.
RECEPTION	Unless otherwise requested, six-foot round tables will be set with seating for ten people.
DECORATIONS	Provided by you and approved by our Wedding Coordinator prior to use. Set up may begin at 9am of your event day.
WELCOME BAGS	We are happy to deliver welcome bags to your guests' rooms. Deliveries are a \$3 per bag charge.
ENTERTAINMENT	Wedding is responsible for supplying entertainment. May not exceed 11pm for indoor events and 10pm outdoors.
CLEAN UP	Decorations, party favors, and any other party specific items must be cleaned up by 9am the following morning.

Deposits

All deposits are non-refundable · Any additional charges incurred during the event are due in full upon departure · A credit card is required on file for any outstanding charges incurred.

DEPOSITS	AMOUNT
To Guarantee Event	50% of Reception Rental Fee
30 Days Prior to Event Date	75% of Estimated Balance
7 Days Prior to Event Date	25% of Estimated Balance



Guarantees

The following timelines help us all plan accordingly · You will be billed for the final count unless the actual count is higher.

FINALIZATIONS	TIMELINE
Menu Selections	30 Days Prior to Event
Estimated Guest Count	30 Days Prior to Event
Final Guest Count	10 Days Prior to Event

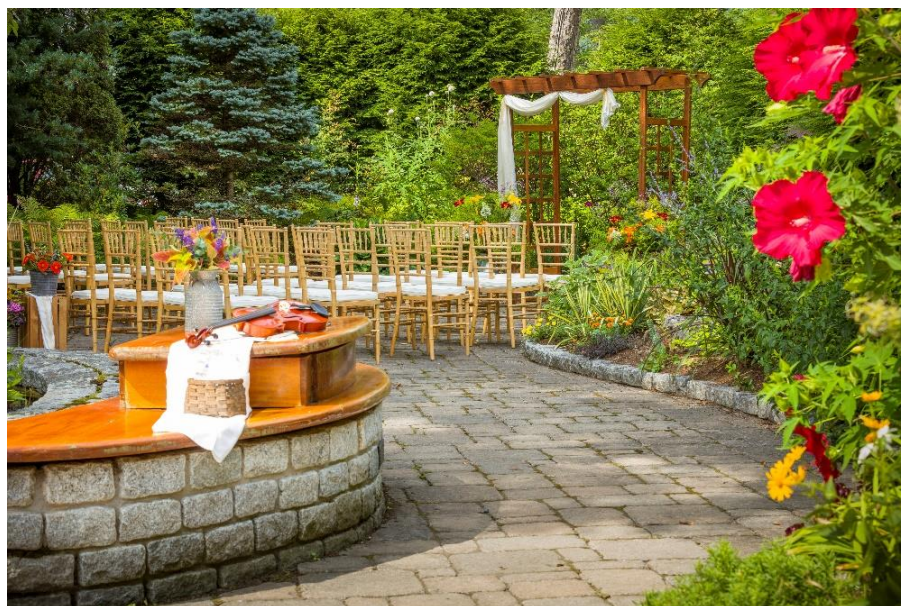
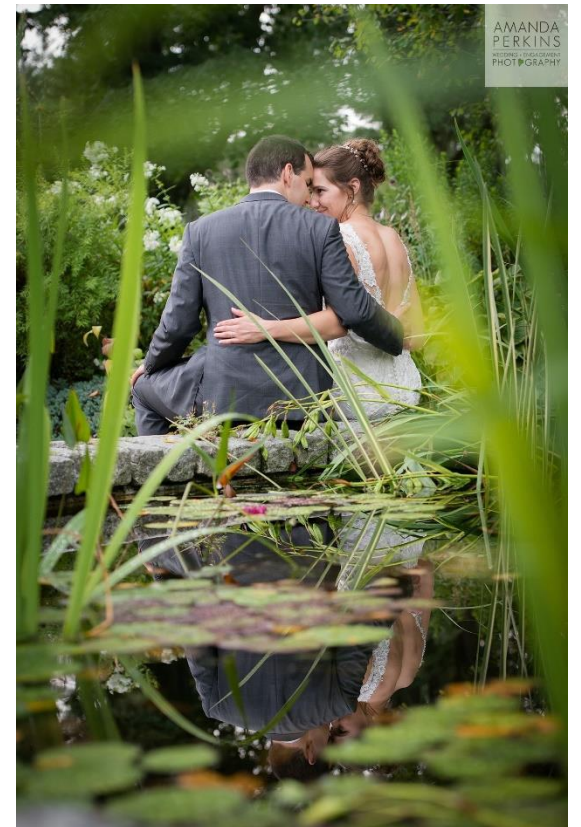
Miscellaneous

TAXES	SUBJECT
VT Sales Tax 6%	Set Up Fees
VT Alcohol Tax 10%	Beer, Wine & Liquor
VT Rooms & Meals 9%	Food, Beverage, Guest Rooms, Venue Rentals & Service Charges
Service Charge 20%	Food, Beverage & Alcohol



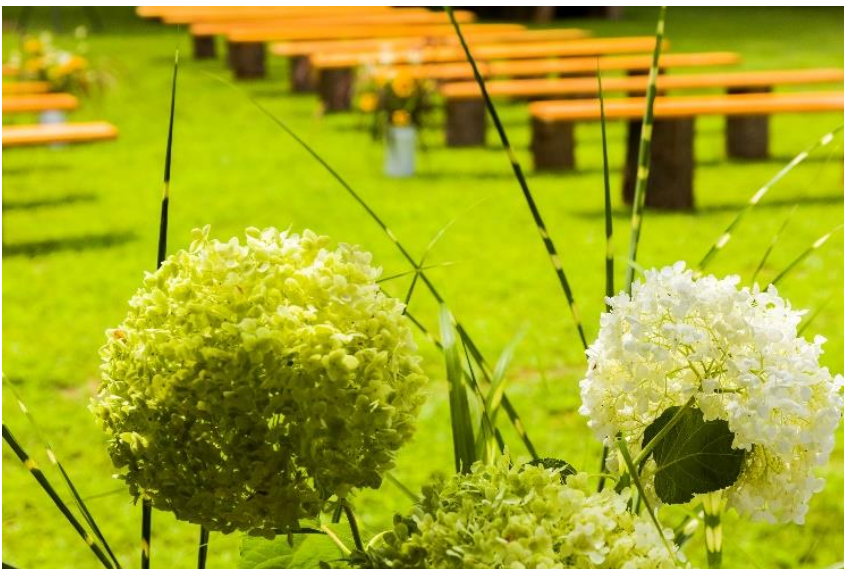
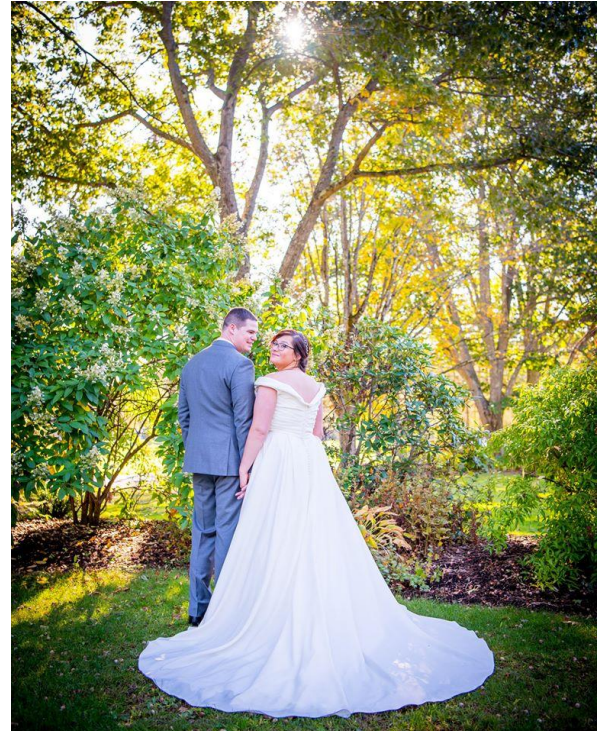
Ceremony Locations

Maple View Gardens



Ceremony Locations

Hemlock Gardens



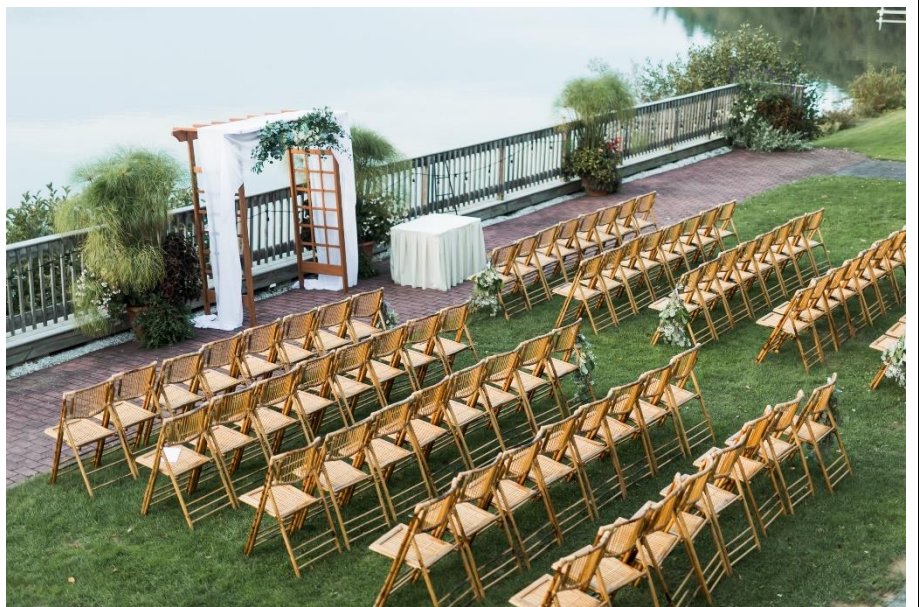
Ceremony Locations

Terrace Patio



Ceremony Locations

Lakefront Patio



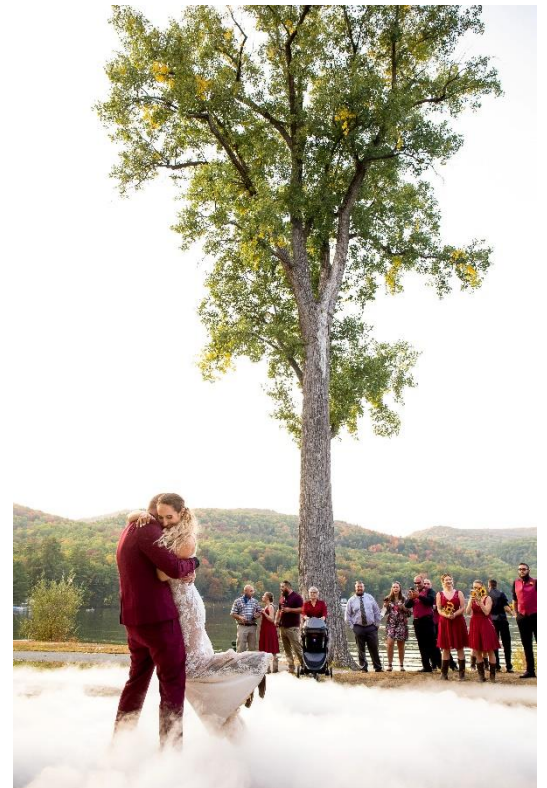
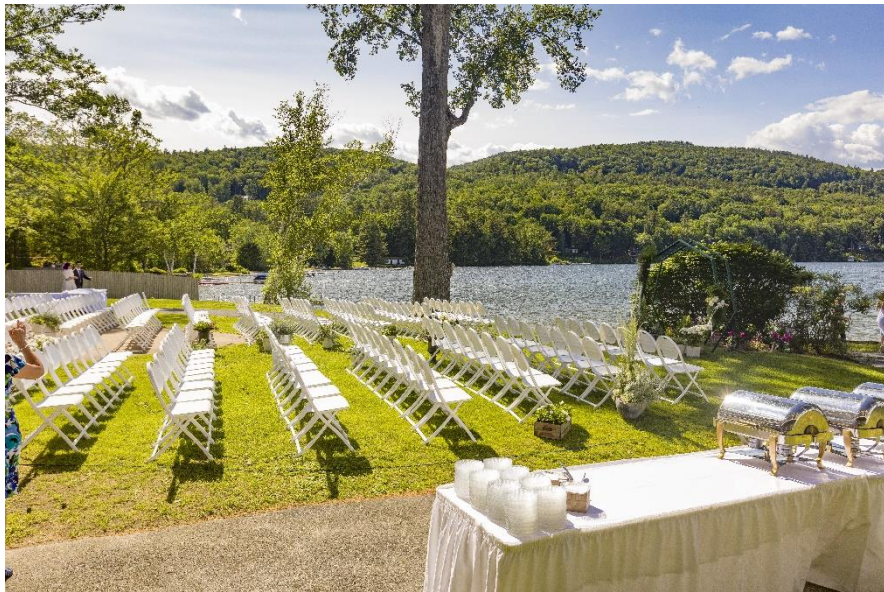
Ceremony Locations

Denslow Lawn

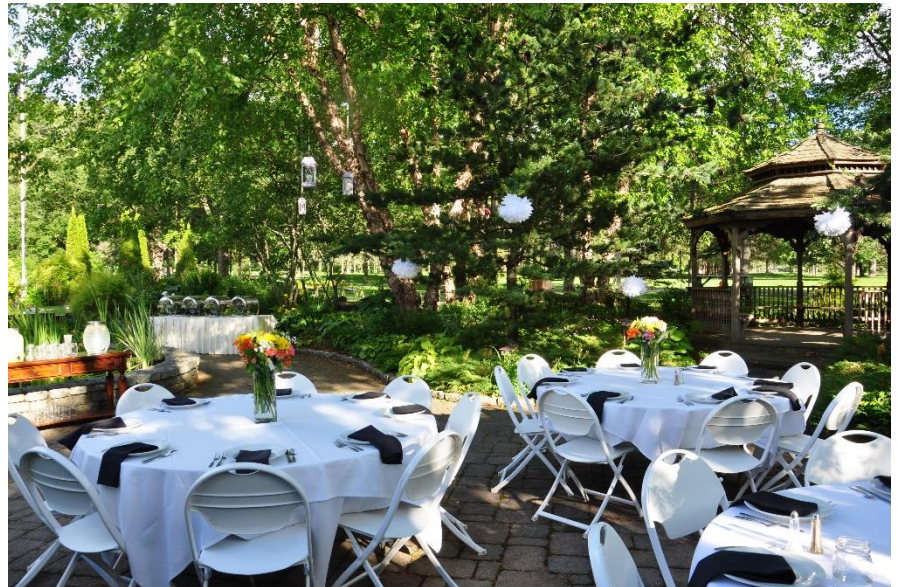


Rehearsal Locations

Terrace Patio



Rehearsal & Reception Locations Mapleview Gardens



Rehearsal & Reception Locations

Waterlot Ballroom



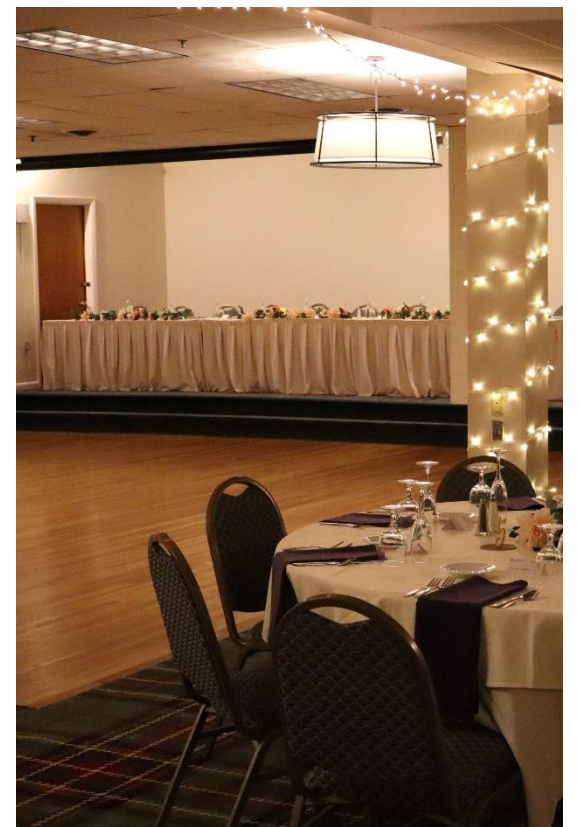
Reception Locations

Terrace Ballroom



Reception Locations

Morey Room



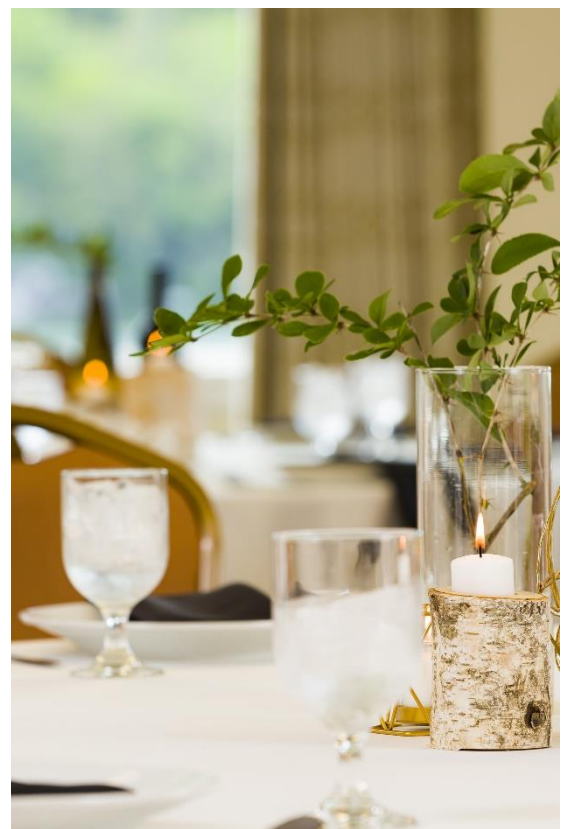
Reception Locations

Tented Front Lawn



Rehearsal & Brunch Locations

Edgewater Room





Rehearsal and Welcome Dinners

Start your nuptials off with a relaxing evening with your family and friends before vows are exchanged. Either an intimate affair with just your wedding party and immediate family or a larger rambunctious get-together to include all your weekend wedding revelers (and everything in between), we can help create a gathering just your style.

Outside Locations

Venue	Capacity	Price
Maple View Gardens	75	600.
Terrace Patio	200	800.

Inside Locations

Venue	Capacity	Price
Waterlot Room	90	1000.
Edgewater Room	60	600.
Garden View	40	300.



Fire Pit

Rental	Price
3 Hour Rental	400.
S'Mores Add On	5. Per Guest

The Fire Pit is maintained and stocked by Resort Staff · Includes Lawn Games · Reservation Required.

Our liquor license specifies that alcohol at the Fire Pit must be serviced by Lake Morey Resort.

Event Locations are subject to 9% VT Tax.



Rehearsal and Welcome Dinners

Station Buffet

Stationary Displays

STATION BUFFETS INCLUDE

Fresh Baked Rolls & Butter

Coffee & Tea



	Minimum of three stations and carving selection	Price per Guest
<i>Antipasto Station</i>	selection of Italian meats and cheeses · roasted vegetables · assorted olives · pepperoncini · sliced bread · olive oil · garlic	27.
<i>Pasta Station</i>	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	23.
<i>Raw Bar</i>	oysters · scallops · shrimp · tuna · cocktail sauce · horseradish · oyster crackers	Market Price
<i>Stir Fry Station</i>	choice of two · chicken, beef, shrimp, tofu · vegetables · Chinese noodles	28.
<i>Salad Station</i>	choice of two salads · mixed garden, spinach, Greek, Caesar · plus a selection of dressings · croutons · grated cheese	16.
<i>Charcuterie</i>	selection of Vermont cured meats and local cheeses · pickled vegetables · local mustards · Vermont lavash	26.
<i>Soup Station</i>	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentin Soup · crackers	14.
<i>Baked Potato Bar</i>	sour cream · grated cheese · chives · bacon bits · chili · broccoli	14.

Carved Selections



		Price per Guest
<i>Prime Rib</i>	natural beef au jus NF DF GF* upon request	MP
<i>Beef Tenderloin</i>	roasted garlic · red wine demi GF NF	MP
<i>Maple Cured Ham</i>	maple mustard GF NF DF	28.
<i>Roasted Turkey</i>	savory pan gravy NF	25.
<i>Roasted Leg of Lamb</i>	port demi sauce GF NF	MP
<i>Brisket</i>	natural au jus NF DF GF	MP

· Pricing is subject to 20% service charge and 9% VT tax · Subject to change · a \$5 per person setup fee is applied to outdoor buffets · GF Gluten Free · NF Nut Free · DF Dairy Free · MP Market Price

Rehearsal and Welcome Dinners

Plated Dinner

ENTRÉES INCLUDE

- Fresh Baked Sourdough Rolls & Butter
- Garden Salad
- Chef's Choice of Rice or Potato
- Seasonal Vegetables
- Coffee & Tea



Entrees

Select One

Grilled Statler Chicken Breast	chimichurri sauce GF DF NF	45.
Chicken Marsala	wild mushrooms · shallots · marsala wine reduction NF	47.
Grilled Citrus Chicken Breast	with fresh thyme GF NF	45.
Mediterranean Chicken	lemon · garlic · sumac GF DF NF	48.
Traditional Turkey Dinner	Stuffing · gravy · cranberry sauce NF	46.
Fillet of Salmon	choice of maple mustard or honey soy glaze GF DF NF	53.
Marinated Flank Steak	chimichurri sauce GF DF NF	52.
Eggplant Parmesan	marinara sauce · linguine · seasonal vegetable NF V	47.
Vegetable Stir Fry	choice of chicken, beef, salmon or tempeh · ginger-garlic soy sauce GF DF NF Vegan Tempeh	49.

If you wish to offer more than one entrée selection, there is a \$3 per person surcharge · The required number of each selection must be provided at least 72 hours prior to event date.

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GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian



Rehearsal and Welcome Dinners

Barbecue Buffet

BARBECUE BUFFETS INCLUDE

- Mini Corn Muffins & Butter
- BBQ Condiments
- Garden Salad & Coleslaw
- Baked Beans
- Watermelon
- Apple, Blueberry & Strawberry Rhubarb Pies
- Iced Tea & Lemonade



ENTREES

Price per Guest

<i>Backyard Barbecue</i>	hot dogs · hamburgers · cheeseburgers · veggie burgers · barbeque chicken legs <i>GF DF NF</i>	38.
<i>Southern Barbecue</i>	honey barbecue chicken breast · baby back ribs <i>GF DF NF</i>	49.
<i>Texas Barbecue</i>	spicy rubbed chicken · ribs with chipotle sauce · barbecue flank steak <i>GF DF NF</i>	57.

ADDITIONAL OPTIONS

Price per Guest

<i>Grilled Portabella Mushrooms</i>	<i>GF DF NF Vegan</i>	8.00
<i>Grilled Pork Tenderloin</i>	<i>GF DF NF</i>	9.50
<i>Pulled Pork</i>	<i>GF DF NF</i>	8.00
<i>Grilled Salmon Steak</i>	<i>GF DF NF</i>	Market Price
<i>Grilled Shrimp</i>	<i>GF DF NF</i>	Market Price
<i>Grilled Scallops</i>	<i>GF DF NF</i>	Market Price

New England Clam Bake

INCLUDES Market Price per Guest

- Green Salad
- Rolls & Butter
- Steamer Clams
- 1 ½ Pound Lobster & Drawn Butter
- New England Clam Chowder *NF*
- Corn on the Cob *GF NF*
- Potato Salad *GF DF NF*
- Watermelon
- Apple, Blueberry & Strawberry Rhubarb Pies
- Lemonade & Ice Tea



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Rehearsal and Welcome Dinners

Wood Fired Pizza Oven

Located in Maple Gardens and Available for this Venue Selection Only

INCLUDES

- Garden Salad
- Antipasta
- Cookies & Brownies
- Coffee & Tea

<i>Pizza Selection</i>	<i>Price per Guest</i>
<i>Cheese, Pepperoni & Veggie</i>	40.
<i>Margherita, Italian Sausage, Pesto Chicken Primavera & Bianca</i>	45.

· Maximum 30 Persons ·



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 Subject to change · a \$5 per person setup fee is applied to
 outdoor buffets ·

Pizza Buffet

INCLUDES

- House Made Pizza
- Garden Salad
- Potato Chips
- Cookies & Brownies
- Coffee & Tea

<i>Pizza Selection</i>	<i>Price per Guest</i>
<i>Four Cheese, Pepperoni & Veggie</i>	30.
<i>Margherita, Italian Sausage, Pesto Chicken, Primavera & Bianca</i>	35.

Lakeside Dining Room

Simply enjoy your Welcome Dinner off our Lakeside Dining Room menu while taking in waterfront views
 · Confirm reservations with your coordinator ·



Wedding Day Preparations

Stay nourished with a selection of light fare to be delivered to the Wedding Suite or Cottages while you and your Wedding Party prepare for your event.

Sandwiches

Select Two Sandwiches or Wraps | 18. per Guest

Turkey Wrap	greens · apples · cheddar cheese · cranberry mayo <i>NF</i>
Cobb Salad Wrap	greens · tomato · Swiss cheese · ham · bacon <i>NF</i>
Roast Beef Wrap	horseradish aioli · cheddar cheese · greens <i>NF</i>
Egg Salad Sandwich	greens · tomato <i>NF V *GF upon request</i>
Chicken Caesar Wrap	romaine hearts · grilled chicken · parmesan · Caesar dressing <i>NF</i>
Hummus & Veggie Wrap	mixed greens · sweet onion · cucumber · shredded carrot <i>NF DF V</i>
Fresh Veggies Wrap	mixed greens · tomato · cucumber · mushrooms · avocado <i>NF DF V</i>
Caprese Sandwich	fresh mozzarella · tomato · pesto · balsamic glaze <i>NF V *GF upon request</i>
Curried Chicken Salad Sandwich	cranberry · celery · curry · sweet pickles · greens <i>NF *GF upon request</i>

If you wish to offer more than two selections, there is a \$3 per person surcharge
Minimum 10 Persons · Maximum 25 Persons

Food Boards

Pricing per Guest

Crudités Display	herbed dips · hummus · cherry tomatoes · broccoli · snap peas · cucumbers · celery · carrots · peppers · pita chips <i>GF NF D FV</i>	6.
Cheese Board	local & imported cheese · honey · mustards · almonds · assorted crackers <i>NF V</i>	8.
Fresh Fruit Display	seasonal fresh fruit · yogurt dipping sauce <i>GF NF V</i>	7.
Ice Shrimp Display	tangy cocktail sauce <i>GF NF DF</i>	9.
Antipasto Platter	pepperoni · prosciutto · soppressata · provolone · mozzarella balls · pepperoncini · stuffed peppers · olives <i>GF NF</i>	8.
Classic Bruschetta	tomato · garlic · balsamic · parmesan <i>NF</i>	7.
Smoked Salmon Canape	cucumber · horseradish cream <i>GF NF</i>	8.
Caprese Skewers	tomato · basil · balsamic · mozzarella <i>GF NF V</i>	7.
Grilled Vegetable Display	balsamic glaze · baguette slices <i>GF NF DF V</i>	7.

Minimum 10 Persons · Maximum 25 Persons



Clubhouse Lunch

Simply enjoy our Clubhouse Lunch menu with a pick up to-go order for your Wedding Party
· Confirm selections with your Coordinator ·
May – October Season

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

Hors D'Oeuvres

Cold Selections

<i>Crudités Display</i>	herbed dips · hummus · cherry tomatoes · broccoli · snap peas · cucumbers · celery · carrots · peppers · pita chips <i>GF NF DF V</i>	275.
<i>Cheese Board</i>	local & imported cheese · honey · mustards · almonds · assorted crackers <i>GF* NF V</i>	375.
<i>Ice Shrimp Display</i>	tangy cocktail sauce <i>GF NF DF</i>	350.
<i>Antipasto Platter</i>	pepperoni · prosciutto · soppressata · provolone · mozzarella balls · pepperoncini · stuffed peppers · olives <i>GF NF</i>	350.
<i>Classic Bruschetta</i>	tomato · garlic · balsamic · parmesan <i>NF V</i>	250.
<i>Tuna Tartare</i>	capers · red onion · olive oil <i>GF NF</i>	Market Price
<i>Beef Tenderloin Canape</i>	herbs · horseradish cream <i>GF NF</i>	375.
<i>Smoked Salmon Canape</i>	cucumber · horseradish cream <i>GF NF</i>	300.
<i>Caprese Skewers</i>	tomato · basil · balsamic · mozzarella <i>GF NF V</i>	275.
<i>Grilled Vegetable Display</i>	balsamic glaze · baguette slices <i>GF NF DF V</i>	300.

Hot Selections

<i>Spring Rolls</i>	vegetable or spicy chicken & cashew <i>DF V</i>	275.
<i>Cocktail Meatballs</i>	Italian or sweet & sour <i>NF</i>	250.
<i>Chicken Wings</i>	mild · hot or barbecue <i>NF GF* DF*</i>	350.
<i>Pork Pot Stickers</i>	coconut curry sauce <i>NF DF*</i>	275.
<i>Crispy Coconut Shrimp</i>	dipping sauce <i>NF DF*</i>	350.
<i>Crab Rangoon</i>	dipping sauce <i>NF DF*</i>	275.
<i>Salmon Cakes</i>	fresh herbs · parmesan panko · herb rémoulade	350.
<i>Falafel Cakes</i>	tzatziki sauce <i>NF V</i>	250.
<i>Toasted Ravioli</i>	house-made marinara dipping sauce <i>NF V</i>	240.
<i>Stuffed Mushroom Caps</i>	fennel sweet Italian sausage or sautéed vegetables <i>NF</i>	260./245.
<i>Spanakopita</i>	seasoned spinach · feta <i>NF V</i>	275.
<i>Assorted Phyllo Stars</i>	pear & Roquefort · apple chutney & brie · fig & goat cheese <i>V</i>	250.
<i>Bacon Wrapped Scallops</i>	maple glaze <i>NF GF DF</i>	375.
<i>Arancini</i>	asparagus · red peppers · fontina or saffron · arborio rice · shrimp · chorizo <i>GF NF</i>	340.
<i>Prosciutto Wrapped Asparagus</i>	brie cheese <i>NF GF</i>	275.

Pricing is per 100 pieces · Minimum order of five pieces per person required · Half orders are available · Steward Service Fee of \$75 per selection for passed Hors D'Oeuvres



Outdoor food service is subject to a \$5 per person setup fee · 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.

Reception Dinners

Plated 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



Soups

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

Salads

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

Entrees

Price per Guest

<i>Grilled Statler Chicken</i>	choice of fresh herb or lemon sauce <i>GF NF DF</i>	45.
<i>Bourbon Pecan Chicken</i>	pecans · fresh herbs · bourbon glaze <i>DF</i>	47.
<i>Grilled Chicken Saltimbocca</i>	Prosciutto · provolone · herb butter	49.
<i>Roast Prime Rib of Beef</i>	natural au jus <i>NF DF *GF upon request</i>	60.
<i>Filet of Beef</i>	choice of red wine demi-glaze or béarnaise sauce <i>GF NF</i>	70.
<i>Rack of Lamb</i>	sweet chili port wine reduction <i>GF NF DF</i>	MP.
<i>Pork Chop</i>	pomegranate & balsamic reduction <i>GF NF DF</i>	48.
<i>Fillet of Salmon</i>	choice of maple-mustard or honey soy glaze <i>GF NF DF</i>	53.
<i>Scallops Provencal</i>	French tomato sauce · arugula · white wine <i>NF</i>	61.
<i>Baked Stuffed Haddock</i>	New England style · crabmeat · breaded crust · butter sauce	53.
<i>Grilled Portabella</i>	spinach · tomato confit · fresh mozzarella <i>GF NF V</i>	45.



More than one entrée selection is a \$3 per person surcharge · The required number of each selection must be provided at least 72 hours prior to event date.
 · Place cards are required with entrée choice ·
 · Pricing is subject to 20% service charge and 9% VT tax · Subject to change · a \$5 per person setup fee is applied to outdoor food service ·
 GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian · MP Market Price

Reception Dinners

Buffet Dinner

BUFFETS INCLUDE

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



Soups

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

Salads

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

Entrees

One Entrée 54. | Two 57. | Three 60. | per Guest

<i>Grilled Chicken Breast</i>	chimichurri sauce <i>GF NF DF</i>
<i>Chicken Marsala</i>	mushroom white wine sauce <i>GF NF</i>
<i>Chicken Piccata</i>	lemon caper demi <i>GF NF</i>
<i>Mediterranean Chicken</i>	lemon · sumac · garlic <i>GF, NF</i>
<i>Baked Brown Sugar Ham</i>	Dijon maple sauce <i>GF NF DF</i>
<i>Roasted Pork Loin</i>	sundried tomato cream sauce <i>GF NF</i>
<i>Stuffed Manicotti</i>	ricotta · mushroom · spinach · marinara sauce <i>NF</i>
<i>Three Cheese Ravioli</i>	Porcini mushroom cream sauce <i>NF V</i>
<i>Pesto Tortellini</i>	broccoli · roasted red pepper <i>NF V</i>
<i>Grilled Tofu</i>	Spanish rice · black beans · cilantro <i>GF NF DF V</i>
<i>Crab Stuffed Haddock*</i>	breaded crust · lemon caper beurre blanc <i>NF</i>
<i>Fillet of Salmon*</i>	maple mustard glaze <i>GF NF DF</i>
<i>Sirloin Steak Tips*</i>	sautéed onions · peppers <i>GF NF DF</i>
	<i>Tenderloin option available for an additional Market Price per person</i>
	*Market Price for One Entrée plus \$3 for each additional Entrée



· Pricing is subject to 20% service charge and 9% VT tax · Subject to change · a \$5 per person setup fee is applied to outdoor buffets ·

GF Gluten Free · NF Nut Free · DF Dairy Free · V Vegetarian · MP Market Price

Reception Dinners

Station Buffet

Stationary Displays

STATION BUFFETS INCLUDE

Fresh Baked Sourdough Rolls & Butter
Coffee & Tea

	<i>Minimum of three stations and carving selection</i>	<i>Price per Guest</i>
<i>Antipasto Station</i>	selection of Italian meats and cheeses · roasted vegetables · assorted olives · pepperoncini · sliced bread · olive oil · garlic	27.
<i>Pasta Station</i>	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	23.
<i>Raw Bar</i>	oysters · scallops · shrimp · tuna · cocktail sauce · horseradish · oyster crackers	MP.
<i>Stir Fry Station</i>	choice of two · chicken, beef, shrimp, tofu · vegetables · Chinese noodles	28.
<i>Salad Station</i>	choice of two salads · mixed garden, spinach, Greek, Caesar · plus a selection of dressings · croutons · grated cheese	16.
<i>Charcuterie</i>	selection of Vermont cured meats and local cheese · pickled vegetables · local mustards · Vermont lavash	26.
<i>Soup Station</i>	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentil Soup · crackers	14.
<i>Baked Potato Bar</i>	sour cream · grated cheese · chives · bacon bits · chili · broccoli	14.



Carved Selections

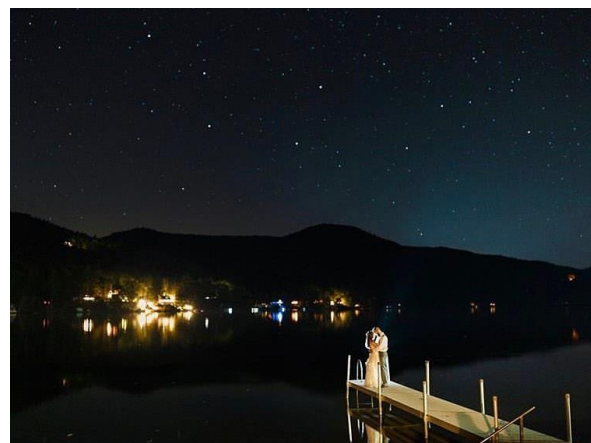
	<i>Price per Guest</i>
<i>Prime Rib</i>	natural beef au jus <i>NF DF GF* upon request</i> MP
<i>Beef Tenderloin</i>	roasted garlic · red wine demi <i>GF NF</i> MP
<i>Maple Cured Ham</i>	maple mustard <i>GF NF DF</i> 28.
<i>Roasted Turkey</i>	savory pan gravy <i>NF</i> 25.
<i>Roasted Leg of Lamb</i>	port demi sauce <i>GF NF</i> MP
<i>Brisket</i>	natural au jus <i>NF DF GF</i> MP

Evening Snacks *Price per Guest*

<i>Soft Pretzels</i>	6.50
<i>Pulled-Pork Sliders</i>	8.00
<i>Cheese Pizza</i>	7.00
<i>Salty French Fries</i>	5.00
<i>Cookies & Brownies*</i>	6.00

Evening Snacks Available until 9pm

*Available until 10pm



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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 · 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

**Open Bar Pricing not available for Welcome Receptions – Must be based on consumption*

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

Logs and Kegs of Beer

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

Tiki Bar

House-made Piña Colada and Strawberry Daiquiris served from a custom wood portable Tiki Bar · Open Bar Pricing

Bar Set Up Fees

	Prices
Tiki Bar	250.
Indoor · Beer & Wine	400.
Indoor · Full Bar	500.
Outdoor · Beer & Wine	600.
Outdoor · Full Bar	750.

· Bar Fee covers up to 6 hours ·



Add Cocktail Service

Available for Smaller Groups · Maximum 40 guests · Replaces Bar Set-up Fees · \$5 per guest · Beverage costs are additional · Refer to “Beverage and Bar” options · Subject to 6% VT tax

· 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.



Farewell Breakfast

Gather your wedding party, close friends and those guests who have travelled long distances to enjoy a few more moments together. More elaborate private brunch affairs can be arranged amongst several locations around the Resort or you can simply gather in the Lakeside Dining Room for our traditional breakfast buffet.

Outside Locations

Venue	Capacity	Price
Lake Front	80	500.

Inside Locations

Venue	Capacity	Price
Edgewater Room	60	450.

Brunch Buffet

INCLUDES

- Sliced Fruit
- Classic Eggs Benedict
- French Toast with Vermont Maple Syrup
- 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 39. | Two 42. | Three 44. | 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 V</i>
Add an Omelet Station	additional \$5. per Guest

Breakfast Buffet

Simply enjoy our Resort's traditional breakfast buffet while taking in waterfront views in the Lakeside Dining Room. Please confirm reservations with your coordinator. Final guest count is due 72 hours before breakfast and billed by guest count or consumption, whichever is higher. Guests must check in with the host.



INCLUDES

18. per Guest

- Sliced Fruit
- Toast & Pastry Station
- Hot & Cold Cereals
- Fresh Granola & Yogurt
- Smoke Cured Bacon & Maple Sausage Links
- French Toast or Pancakes with Pure VT Maple Syrup
- Scrambled Eggs
- Home Fried Potatoes
- Coffee, Tea & Juice

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Congratulations on Your Engagement!



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