



Stowe Mountain Lodge

Weddings in the midst of nature...and the height of luxury.



The perfect beginning to your happily ever after.

Whether you've always envisioned your dream wedding as a private mountaintop ceremony for two, or a spirited gala with 300 of your closest friends in attendance, Stowe Mountain Lodge offers the ideal location for any wedding experience. Located at the base of Vermont's most romantic and storied mountain resort, a wedding at Stowe Mountain Lodge means whimsy, inspiration and personalized attention every step of the way.

The Stowe Mountain Lodge Wedding

Reception Package Includes

*Complimentary use of our Reception Space
Luxurious White Linens and Napkins
Cake, Gift and Guest Book Tables
Elegantly Appointed Tables with China,
Silverware and Votive Candles
Dance Floor and Staging
Complimentary Dinner Menus on SML Specialty Paper
Complimentary Champagne or Sparkling Cider Toast
Complimentary Bartender and Butler Service
Complimentary Valet Parking During the Event
Complimentary Suite for the Bride and Groom on the Wedding
Night*

Ceremony Package Includes

*Rehearsal of Ceremony
White Cushioned Garden Chairs
Standing Microphone and Sounds System
Provision for Inclement Weather
Site Fee*

*Wedding Ceremonies are offered in conjunction with our
Reception Packages*

*Additional Decorations can be added through your Catering
Sales Manager*

Passed Hors d'oeuvres

Cold

Boyden Farm Beef Tartar on Crostini
Mini North Country BLT
Local Lamb Sausage with Smoked Cheddar & Blueberry
Smoked Duck with Champlain Cream Cheese & Raspberry
Organic Salmon Tartare on Potato Crisp
Foie Gras Mousse on Toast with Chutney
Hydroponic Tomato with Basil & Mozzarella
Black Olive, Feta & Red Pepper Crostini
Truffled Deviled Eggs
House Pâté with Seasonal Chutney
Scallion Pancake with Smoked Salmon & Goat Cheese
Strawberry & Ginger Shooters
Scallop Ceviche with Citrus
Tomato Gazpacho Shooter
Grilled Asparagus Wrapped in Smoked Salmon
Crab Salad on Flatbread Crisp

Hot

Fried Blythedale Farms Brie with Berry Jam
Champlain Honey & Blue Cheese Crostini with Bacon
BBQ Pork on Cheddar Crisp
Cider Glazed Pork Belly
Cheddar & Corn Fritter with Spiced Aioli
Mini Jonah Crab Cakes
Vegetable Eggroll with Maple Mustard
Foraged Mushroom on Horseradish Potato Cake
Bacon Wrapped Georges Bank Scallops
Fried Mushrooms with Malt Vinegar Dip
Maine Lobster Bisque Shooters
Truffled Parsnip Shooters
Warm Rosemary Cider Shooters

Action Stations

Action stations are offered as enhancements to your reception or dinner

Whole Roasted Suckling Pork Tacos

Salsa Verde, Tomato Salsa, Cheddar, Sour Cream & Pickled Onion

Mini Burgers by the Grill

choice of 2 burgers

Lamb & Vermont Feta Burgers with Olive Tapenade

Boyden Farm Beef Burgers with Seasonal Aioli

Organic Salmo

Pan Seared Local Steak Bites

choice of 2 sauces

Brandy Peppercorn Sauce

Boucher Blue Cheese Cream

Raspberry Ginger Chutney

Georges Bank Scallops to Order

Champlain Honey Glaze

Seasonal Fruit Relish

Pasta Cooked to Order

choice of 2

Lobster Mac & Cheese

Wild Mushrooms & Leek Cream

Seasonal Tomatoes with Roasted Garlic & Torn Basil

Risotto Station

Wild Mushrooms & Duck Confit

Baby Pea with Leeks & Greens

Stationary Embellishments

Smoked Seafood Board

Smoked Salmon, Smoked Trout & Smoked Mussels
Lemons, Capers, Cream Cheese & Red Onion

Vermont Artisan Cheese Board

Award Winning & Rare Cheeses from Around the State
Served with Crisps & Fresh Breads

Charcuterie Board

Salumi, Smoked Pepperoni, Artisan Cured Meats & Pâté
House Mustard, Pickled Onions & Cornichons

Vegetable Table

The Freshest Raw & Pickled Vegetables

Wild Shrimp Cocktail on Ice

Cocktail Sauce, Lemons, Spiced & Aioli

Carving Stations

Vermont Boneless Leg of Lamb

Red Wine Jus & Mint Relish

Vermont Natural Dry-Aged Beef Rib-Eye

Natural Jus & Horseradish Cream

Misty Knoll Farm Turkey Breast

House Mustard, Cranberry Chutney & Natural Turkey Gravy

Dakin Farm Maple Smoked Ham

Champlain Honey Mustard & Herb Aioli

Scottish Salmon

Rémoulade, Horseradish Cream & Lemon

Wedding Brunch

Bar

3 Hour Hosted Premium Bar
Complimentary Champagne Toast
Organic Orange, Grapefruit & Cranberry Juices

Harvest Selection

Seasonal Fresh Fruit
Arugula and Apple Salad with Boucher Farm Cheese & Candied Walnuts
Roasted Harvest Vegetable Salad
Hot Smoked Organic Salmon with Condiments
Vermont Artisan Cheese Tasting Board with Breads & Crisps

Omelet Station

Maple Meadows Farm Omelets & Eggs made to order

Entrée

Traditional Eggs Benedict
Pan Seared Hake with Mussels and Scallops in a Mustard Cream
Wood Creek Farm Roasted Roulade of Beef with Natural Herb Jus

Accompaniments

Roasted Potatoes with Fresh Herbs
Vermont Smoked & Cured Bacon
Vermont Country Farms Maple Sausage
Butternut Squash with Cortland Apples

Fresh Baked Seasonal Pastry Selection
Red Hen & Elmore Mountain Breads
Sweet Butter & Preserves

Sweet

Apple & Frangipane Mini Tarts
Cinnamon and Maple Cheesecake
Chocolate Dipped Strawberries

Fair Trade Coffee, Decaffeinated Coffee & Teas

Served Dinner

Menu price includes 5 Hour Hosted Bar, Salad or Soup,
Appetizer, Entrée, Dessert, Coffee & Tea
Our Chef will hand pick your starch and vegetable
based on what our local farms have in season

Bar

5 Hour Hosted Premium Bar
Complimentary Champagne Toast

Appetizer

Mushroom Ravioli with Sage Cream
Jonah Crab Cake with Orange Ginger Butter

Salad

Baby Greens with Maple Dressing
Dried Cranberries, Candied Walnuts, Blue Cheese & Pickled Onions

Grafton Spinach Caesar with Croutons & Clothbound Cheddar

Frisée Salad with Mustard Vinaigrette
Goat Cheese, Radish, Egg & Tomato

OR

Soup

Local Squash Soup with Cinnamon Crème Fraîche

Roasted Garlic Soup with Boucher Blue Crostini

Entrée

Wood Creek Farm Steak with Maple & Black Pepper Jus

Misty Knoll Chicken with Lemon Thyme Glace

Seasonal Northeast Fish with Chef's Preparation

Sweet

Maple Cheesecake with Maine Blueberries

Chocolate & Raspberry Torte

Seasonal Fruit Tart with Vanilla Gelato

New England Lobster Bake

Menu price includes Coffee & Tea

Bar

5 Hour Hosted Premium Bar
Complimentary Champagne Toast

Cold

Wild Shrimp Cocktail on Ice
Cocktail Sauce, Lemons & Spiced Aioli
Hydroponic Tomato Salad
Farmers Salad with Seasonal Vinaigrette
Local Bread with Vermont Butter

Steamed

Steamed Whole Maine Lobster
Drawn Butter, Roasted Garlic & Sweet Chili Sauce
Clams with Bacon, White Beans & White Wine
Seasonal Mussels with Garlic, Lemon & Parsley

Warm

Jonah Crab Cakes with Orange Ginger Butter
Hourglass Ale Marinated Misty Knoll Chicken with Honey Glaze
Fingerling Potatoes with Fresh Herbs
Seasonal Vegetables with Brown Butter
Grilled Corn with Basil Butter

Sweet

Maple Cheesecake with Maine Blueberries
Chocolate & Raspberry Torte
Mini Chocolate Éclairs

Grand Buffet Dinner

Bar

5 Hour Hosted Premium Bar
Complimentary Champagne Toast

Cold

Farmers Salad with Seasonal Vinaigrette
Smoked Seafood Platter
Lemons, Capers, Cream Cheese & Red Onion
Wild Caught Shrimp Cocktail
Cocktail Sauce, Lemons & Spiced Aioli
Local Bread with Vermont Butter

Warm

Seasonal Northeast Fish with Chef's Preparation
Cider Glazed Cavendish Quail
Fingerling Potatoes with Fresh Herbs
Seasonal Vegetables with Brown Butter

Carved

Roast Boyden Farm Beef
Natural Jus & Horseradish Cream

OR

Dry Rubbed Local Leg of Lamb
Honey Plum Glaze & Mint Relish

Cooked to Order

Lobster Mac & Cheese
Wild Mushrooms Gnocchi

Sweet

Maple Cheesecake with Maine Blueberries
Chocolate & Raspberry Torte
Mini Chocolate Éclairs

Summer Action Buffet Dinner

Bar

5 Hour Hosted Premium Bar
Complimentary Champagne Toast

Harvest

Farmers Salad with Seasonal Vinaigrette
Grafton Spinach Caesar with Croutons & Clothbound Cheddar
Hydroponic Tomato Salad
Local Bread with Vermont Butter

Local Steaks to Order

choice of 2 sauces
Brandy Peppercorn Sauce
Boucher Blue Cheese Cream
Raspberry Ginger Chutney
Fingerling Potatoes with Fresh Herbs
Seasonal Vegetables with Brown Butter

Pasta Cooked to Order

choice of 2
Lobster Mac & Cheese
Wild Mushrooms & Leek Cream
Seasonal Tomatoes with Roasted Garlic & Torn Basil

Georges Bank Scallops to Order

Champlain Honey Glaze
Seasonal Fruit Relish
Jonah Crab Cakes with Orange Ginger Butter
Seafood Paella

Pastry

Maple Cheesecake with Maine Blueberries
Chocolate & Raspberry Torte
Mini Chocolate Éclairs