

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.

In an effort to satisfy all of our guests' appetites, we do keep the buffets full. Due to our commitment to food quality, excellence and the highest health standards, take out containers are not available for buffets.

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 40 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 & 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

\$4.50 / 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