HOLIDAY
CELEBRATIONS
Lake Morey Resort

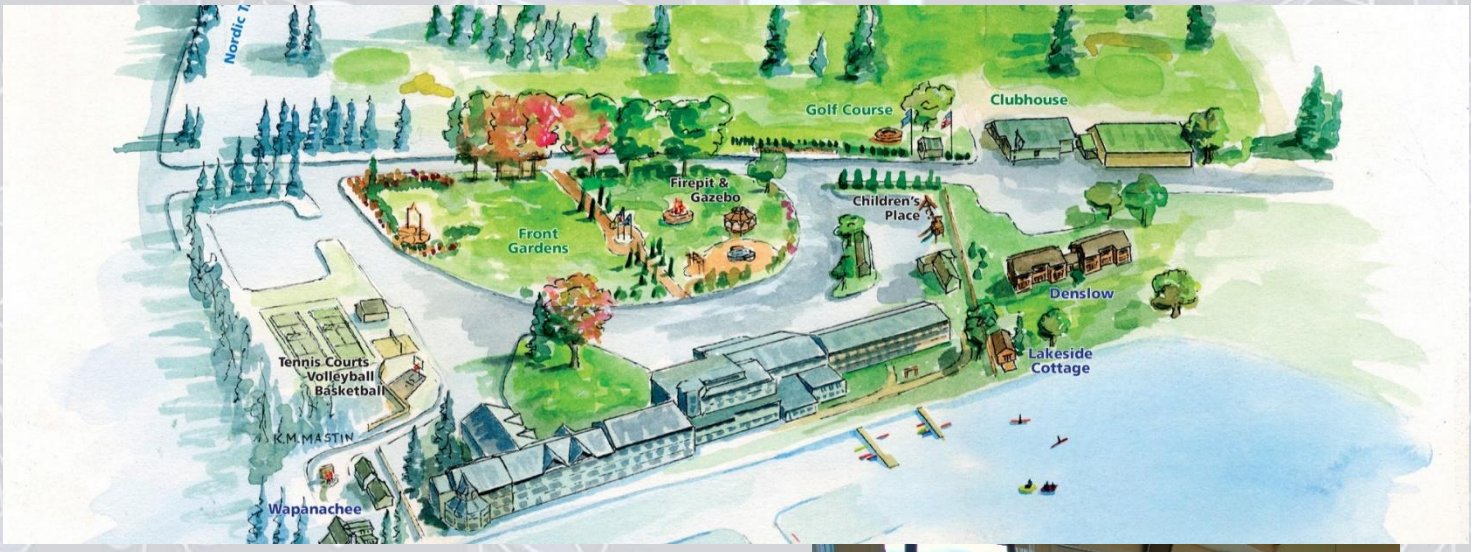
Gift an Event at Lake Morey Resort

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*
- Fire Pit & S'Mores
- Lakeside Dining Room and Lounge
- 130 Guest Rooms
- 4 Private Luxury Lake Front Cottages
- Level 2 EV Charger
- Complimentary WiFi

**Availability Weather Dependent*

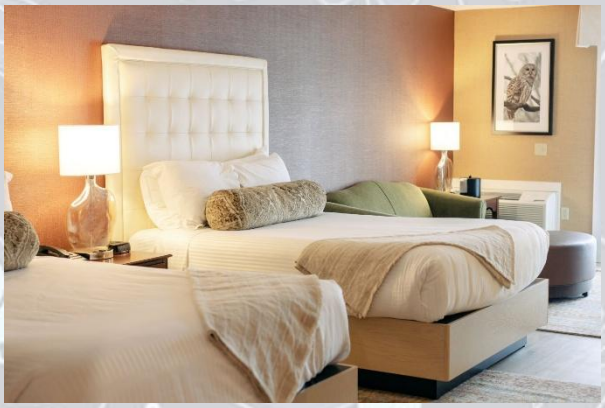
Overnight Guest Rooms

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	coffee maker · mini refrigerator · hair dryer · iron · ironing board · Air Conditioning · blackout curtains · complimentary Wi-Fi	

RESERVATIONS

CHECK-IN	3pm
CHECK-OUT	11am
LATE CHECK-OUT	$75 based on availability
BOOKING	Book Online with Group Code
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, 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
BOOKING DEPOSIT	50% of Rental Rate
CANCELLATION	Non-Refundable
SECURITY DEPOSIT	Refundable $500
CHECK-IN	After 4pm
CHECK-OUT	11am
PET POLICY	Service Animals Only
NO EVENTS OR PARTIES	Approval from Coordinator

Venue Selections

Gathering Locations

VENUE	CAPACITY
TERRACE BALLROOM	250
MOREY ROOM	180
WATERLOT ROOM	90
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 your Event Coordinator prior to use. Set up may begin at 9am on your event day. We cannot store flowers or decorations.
WELCOME BAGS	We are happy to deliver welcome bags to your guests' rooms. Deliveries are $5 per bag, received at the Front Desk 24hrs before arrival.
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

41. Per Guest | Up to 5 Selections

CRUDITÈS 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 VEGETABLE DISPLAY	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 DF
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 CAKES	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
PHYLLO STARS VARIETY	pear & Roquefort · apple chutney & brie · fig & goat cheese V

· A 20% service charge and 9% VT Meals Tax is applied to Food and Beverage · Pricing and options are 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	28.
SALAD STATION	choice of two salads · mixed garden, Caesar, Greek · plus a selection of dressings · croutons · grated cheese	20.
SOUP STATION	choice of two · Corn Chowder, Tomato Bisque, Tuscan Vegetable, Cumin Lentil Soup · crackers	18.

Carved Selections

		Price per Guest
BACON WRAPPED PORK LOIN	sundried tomato cream sauce GF NF	21.
ROASTED TURKEY	savory pan gravy · cranberry chutney NF	30.
MAPLE CURED HAM	maple mustard GF NF DF	33.
PRIME RIB	horseradish cranberry sauce GF NF DF	MP
BEEF TENDERLOIN	roasted garlic · red wine demi GF NF	MP
BEEF BRISKET	natural au jus NF DF GF	MP.

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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
CAESAR SALAD	romaine hearts · parmesan · pepperoncini · croutons
GREEK SALAD	romaine hearts · cucumber · heirloom tomato · red onion · pepperoncini · kalamata olive · bell pepper · feta
SPINACH SALAD	baby spinach · heirloom tomato · cucumber · red onion · roasted red pepper · carrot · radish · mandarin orange

Entrees

		Price per Guest
THREE CHEESE RAVIOLI	Porcini mushroom cream sauce NF V	36.
GRILLED PORTABELLA	spinach · tomato confit · fresh mozzarella GF NF V	57.
ROASTED TURKEY	stuffing · gravy · cranberry sauce NF	48.
BAKED BROWN SUGAR HAM	Dijon maple sauce GF NF DF	42.
ROASTED PORK LOIN	sundried tomato cream sauce GF NF	48.
FILET OF SALMON	choice of maple-mustard or honey soy glaze GF NF DF	65.
SCALLOPS PROVENCAL	French tomato sauce · arugula · white wine NF	61.
ROASTED BEEF PRIME RIB	natural au jus NF DF *GF upon request	73.

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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 51.

Entrees

ROASTED TURKEY	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.

Entrees

TRI COLOR TORTELLINI	roasted red pepper cream · chevre · herbs NF V
BOURBON PECAN CHICKEN	pecans · fresh herbs · bourbon glaze DF
FILET OF SALMON	choice of maple-mustard or honey soy glaze GF NF DF
CARVED BEEF TENDERLOIN	roasted garlic · red wine demi GF NF

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Italian Buffet

BUFFET INCLUDES

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

Choice of Two Entrees | Price per Guest 70.

Entrees

PESTO TORTELLINI	broccoli · roasted red pepper NF V
CHICKEN PICCATA	lemon caper demi GF NF
FILET OF SALMON	choice of maple-mustard or honey soy glaze GF NF DF
MARINATED FLANK STEAK	chimichurri sauce GF DF 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 Three Entrees | Price per Guest MP.

Entrees

THREE CHEESE RAVIOLI	Porcini mushroom cream sauce NF V
ROASTED TURKEY	stuffing · gravy · cranberry sauce NF DF
BAKED BROWN SUGAR HAM	Dijon maple sauce GF NF DF
ROASTED BEEF PRIME RIB	natural beef au jus NF DF GF* upon request

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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 52.

GRILLED PORTABELLA	spinach · tomato confit · fresh mozzarella GF NF V
TRI COLOR TORTELLINI	roasted red pepper cream · chevre · herbs NF V

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 52.

THREE CHEESE RAVIOLI	Porcini mushroom cream sauce NF V
BAKED BROWN SUGAR HAM	Dijon maple sauce GF NF DF

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Beverage and Bar Service

Open Bar Pricing

	Price per Guest
FIRST HOUR	28.
TWO HOURS	36.
THREE HOURS	44.
FOUR HOURS	56.
FIVE HOURS	65.
HOUSE CHAMPAGNE TOAST	10.
PROSCCO TOAST	12.

House Wine · Domestic Bottle Beer · Imported Bottle Beer · Craft Beer · Malt Seltzer · Non-Alcoholic 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

Logs and Kegs of Beer

	Prices
LOG OF BEER	315.
1/2 KEG DOMESTIC BEER	460.
1/2 KEG IMPORTED/MICROBREW	Market Price

Add Cocktail Service

Available for Smaller Groups · Maximum 40 guests · Replaces Bar Set-up Fees · Beverage costs are additional · Refer to "Beverage and Bar" options

Bar Set Up Fees

	Prices
INDOOR BAR	550.
OUTDOOR BAR	800.

Cocktail Service Fees

	Prices
INDOOR SERVICE	200.
OUTDOOR SERVICE	300.

· A 20% service charge and 10% VT Alcohol Tax is applied to Beverages · A 6% VT Sales Tax is applied to set-up and service fees ·

· Pricing and options are 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
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 50. | Two 53. | Three 56. | Per Guest

QUINOA STUFFED PEPPERS	vegetables · tomato sauce · feta NF GF V
CHEESE TORTELLINI PRIMAVERA	fresh seasonal vegetables NF V
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
BOURBAN PECAN CHICKEN	fresh herbs · bourbon glaze DF
MAPLE MUSTARD SALMON	Vermont maple syrup NF GF DF
SCALLOPS PROVENCAL	garlic olive oil GF
SAUTÉED SHRIMP SCAMPI	lemon · garlic · parsley · white wine GF
MARINATED FLANK STEAK	chimichurri sauce GF
OMELETTE STATION	ham · sausage · garden veggies · Cabot cheese GF NF DF

Breakfast Buffet

20. per Guest

INCLUDES	
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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Notes

Lake Morey Resort

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