

*Your day is to be remembered*



**JAY**  **PEAK**  
VERMONT









[www.TODDSTOILLOV.com](http://www.TODDSTOILLOV.com)





*As we all know, your wedding day is one of the most important days in your life. It's a day that you, your friends, your family, and loved ones will never forget.*

*Your big day is the beginning of an amazing journey between you and the person you have chosen to laugh with, cry with, love with, and share the rest of your life with. At Jay Peak Resort, we are committed to making your day nothing less than spectacular, a day to be filled with love, laughter and making those special memories.*

*Whether we are coordinating your wedding reception, rehearsal dinner, luncheon for the wedding party, or brunch the following morning after the "I DO's", at Jay Peak Resort we strive to bring together the best of everything for your everything. Jay Peak delivers exceptional cuisine, breathtaking venues, luxurious accommodations, and never-ending memories. All of these details, whether big or small, come together to make your day an absolute sensation!*

*Jay Peak's experienced wedding team will be by your side from the first moment you tour our venue to the last toast of the evening. This way you can focus on what matters the most, which is making memories that will last a lifetime.*



# THE VERMONT

\$37.00/person - Buffet or Plated  
*(\$47.73/person inclusive of tax & gratuity)*

## Champagne Toast

### Stationary Hors D'oeuvres

Assorted Cabot Cheeses and Crackers

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### First Course served with Bread & Butter (Choose 1)

Farmer's Salad – Artisan Greens, Carrots, Cucumbers, Shaved Onion & Grape Tomatoes  
served with our Homemade Maple Balsamic Vinaigrette

~or~

Choose from one of our Soup Selections  
*served with Bread and Butter*

### Entrée Selections (Choose 2)

*served with your choice of Starch (see selections) and a Seasonal Vegetable Medley*

#### Grilled Flank Steak

Marinated Flank Steak Grilled to Medium Rare, served Sliced  
served with a Shallot Demi-Glace.

#### Backhandl Chicken

Crispy Boneless Chicken Thigh with Arugula, Pomegranate Seeds and Pomegranate Molasses.

#### Miso Glazed Cod

Cod Baked in an Asian Inspired Miso Glaze. Garnished with Sesame Seeds and Micro Cilantro.

#### Pork Tenderloin

Brined and Grilled Pork Tenderloin Served with a Blueberry Gastrique.

### Coffee Station

# THE BONAVENTURE

\$48.00/person - Buffet or Plated  
*(\$61.92 person inclusive of tax & gratuity)*

## Champagne Toast

### Stationary Hors D'oeuvres

Assorted Cabot Cheeses and Crackers

### Passed Hors D'oeuvres (Choose 2)

Bourbon BBQ Chicken Bites wrapped in Bacon  
German "Pig In Blanket" Brat-Onion-Mustard-Pastry  
Asian Chicken Salad in Tartelette  
Potato Pancakes with Sour Cream-Smoked Salmon or  
Herring- Dill & Scallions  
Crab Cakes Served with Chipotle Aioli

Vegetable Spring Rolls  
Caprese Skewers with Balsamic Drizzle  
Mini Sage Grilled Cheese Sandwiches  
Pork or Vegetable Wontons  
Bacon, Apple & Asiago Bouchee

### First Course served with Bread & Butter (Choose 1)

Farmer's Salad – Artisan Greens, Carrots, Cucumbers, Shaved Onion, Grape Tomatoes  
served with our Homemade Maple Balsamic Vinaigrette

~or~

Choose from one of our Soup Selections

### Entrée Selections (Choose 2)

*served with your choice of Starch (see selections) and a Seasonal Vegetable Medley*

#### Prime Rib Au Jus

Seasoned, Oven Roasted Prime Rib, served with a side of Horseradish Cream Sauce  
*Chef's temperature is Medium Rare unless otherwise instructed*

#### Statler Chicken Breast

Maple Brined Statler Chicken Breast with a Pear-Champagne Gastrique and Garnished with Fried Sage.

#### Pork Chop

Frenched Bone-In Pork Loin Chop topped with a Grilled Peach and Onion Chutney.

#### Salmon

Citrus Marinated Seared Salmon Accompanied with a Fennel and Blood Orange Slaw.

#### Apple & Cheddar Stuffed Chicken

Juicy Chicken Breast with an Apple & Cheddar Stuffing, Served with a Maple Cider Reduction.

### Coffee Station

# ULLR'S DREAM

\$62.00/person - Buffet or Plated  
*(\$79.98/person inclusive of tax & gratuity)*

## Champagne Toast

### Stationary Hors D'oeuvres

Regional Artisan Cheeses and Crackers, Fresh Fruit and Vegetable Crudités

### Passed Hors D'oeuvres (Choose 2)

Bourbon BBQ Chicken Bites wrapped in Bacon  
Steak Crostini with Crumble Blue, and Crème Fraiche  
Potato Pancakes with Sour Cream-Smoked Salmon or  
Herring- Dill & Scallions  
Lobster Mac N Cheese

Scallops Wrapped in Bacon  
Crab Cakes Served with Chipotle Aioli  
Jumbo Shrimp Cocktail  
Mini Phyllo Cup with Brie, Honey & Toasted Walnut  
Roast Tomato & Goat Cheese Bouchee

### First Course served with Bread & Butter (Choose 1)

Roasted Beet Salad – Baby Arugula with Roasted Beets, Toasted Pecans, Goat cheese and Orange segments tossed with a Lemon-White Balsamic Vinaigrette

~or~

Choose from one of our Soup Selections

### Entrée Selections (Choose 2)

*served with your choice of Starch (see selections) and a Seasonal Vegetable Medley*

#### Beef Tenderloin

Pan Seared Filet, served with a Roasted Shallot Demi-glace.  
*Chef's temperature is Medium Rare unless otherwise instructed*

#### Stuffed Quail

Mushroom, Herb and Farro Stuffed Quail with a Marsala-Honey Reduction.

#### Pork Belly

Valencian, Orange and Fennel Rubbed Pork Belly with a Warm Apple Chutney.

#### Swordfish

Grilled Spice Rubbed Swordfish with a Mango-Pineapple Salsa.

### Coffee Station



# ELEVATION 4000'

\$79.00/person – Plated Entrees Only  
*(\$101.91/person inclusive of tax & gratuity)*

## Champagne Toast

### Stationary Hors D'oeuvres

Regional Artisan Cheese and Seasonal Charcuterie Board  
served with Assorted Crackers, Fresh Fruit and Vegetable Crudités

### Passed Hors D'oeuvres (Choose 3)

Lamb Meatball Skewer-Mint Tatziki  
Steak Crostini, Crumble Blue, Horseradish Crème Fraiche  
Prosciutto Wrapped Melon  
Potato Pancakes with Sour Cream-Smoked Salmon or  
Herring- Dill & Scallions

Scallops Wrapped in Bacon  
Crab Cakes Served with Chipotle Aioli  
Jumbo Shrimp Cocktail  
Seared Tuna Wonton-Sambal -Cilantro  
Roasted Tomato & Goat Cheese Bouchee

### First Course served with Bread & Butter (Choose 1)

Nuts & Berry Salad – Artisan Greens tossed with Pickled Red Onions, Candied Pecans and Seasonal Berries  
topped with Vermont Feta served and an Apple-Thyme Vinaigrette

~or~

Choose from one of our Soup Selections

### Entrée Selections (Choose 2)

*served with your choice of Starch (see selections) and a Seasonal Vegetable Medley*

#### Surf & Turf

Pan Seared Petit Filet and Seared Diver Sea Scallops with Citrus Porcini Butter

#### Duo of Duck

Pan Seared Duck Breast and Confit Duck Leg Served with a Honey-Thyme Balsamic Sauce

#### Lamb Chops

Grilled Lamb Chops topped with an Olive-Pomegranate-Feta Relish

#### Center Cut Porterhouse Pork Chop

Grilled Chop topped with Roasted Wild Mushroom Demi-Glace and Crispy Fried Onions

#### Halibut

Pan Sautéed Halibut topped with Fresh Tomato, Olive, Capers and Garlic Salsa

### Coffee Station and/or Service



## Starch & Vegetable Sides for Buffets & Plated Meals

*\*Choose one starch for buffets, and one starch for each plated entree*

Rice Pilaf – Herb Roasted Fingerling Potatoes – Creamy Polenta  
Vermont Cheddar & Garlic Mashed Potatoes – Herbed Quinoa Pilaf

## Soup Selections

Tomato Bisque- Butternut Squash Bisque  
Potato, Garlic & Leek – New England Clam Chowder

## Kid's Meals (13 years and under) \$14/person (Choose 1)

Kid's Buffet Plate  
Kid's Plated Meal – Reduced portion of any plated entrée  
Chicken Fingers & Fries - Cheeseburger & Fries  
Mac N Cheese with Side of Vegetables

## Special Diet Requests – Vegetarian, Vegan and Gluten Free Meals (Choose 1)

*Individual Plates are available at Tier Pricing, **Choose One Option** for All Guests if Needed*

### **Lemon and Asparagus Risotto**

Creamy Risotto served with Asparagus, Shitake Mushrooms and Grilled Peppers. Topped with Lemon Zest and Parmesan Cheese

*\*Can be modified for Vegan, Dairy Free and Gluten Free Diets*

### **Roasted Vegetable En Crouté**

Portobello Cap filled with Spinach, Roasted Red Peppers, Caramelized Onions and Goat Cheese. Wrapped in Puff Pastry and topped with a Balsamic Drizzle.

### **Curry Noodle Bowl**

Rice Noodles, Grilled Asparagus, Grilled Baby Bok Choy, Tofu and a Red Curry Coconut Sauce

*\*This is a Gluten Free, Dairy Free, Nut Free and Vegan Dish!*

### **Ultimate Wedding Bowl**

Kale, Roasted Sweet Potatoes, Quinoa, Roasted Brussel Sprouts, Pea Shoots, Pumpkin Seeds, Goji Berries and a Maple-Tahini Dressing.

*\*This is a Gluten Free, Dairy Free and Vegan Dish!*

This dish is served room temperature.

## ADDITIONAL STATIONARY PLATTERS

### Platters priced Per Person

#### Charcuterie Board \$11.00 Per Person

Seasonal Selection of Smoked and/or Cured Sausages, Meats, Pates, Pickled Vegetables accompanied with Chefs Choice Seasonal Condiments, Stone Ground Mustard & Assorted Crackers

#### Roasted Vegetable & Goat Cheese Platter \$3.00 Per Person

Roasted Zucchini, Summer Squash, Eggplant, Onions and Tomatoes garnished with Dollops of Chevre and a spray of Balsamic Reduction

#### Spinach & Artichoke Dip \$3.00 Per Person

Creamy Spinach and Artichoke Dip Served in a Bread Bowl with Fresh Baguette Slices  
*Add Crab Meat \$62/platter*

#### Baked Brie En Croute \$3.00 Per Person

Soft Brie Wheel Encrusted with Brown Sugar, Dried Fruit and Nuts Wrapped in Pastry Dough and Baked to Perfection, served with Baguette  
*Add Fruit Preserves \$3/platter*

#### Raw Bar \$16.00 Per Person

Oysters, Count Neck Clams, Shrimp Cocktail, Mignonette, Lemons, Cocktail Sauce, Horseradish and Sriracha

#### Antipasti Platter \$4.00 Per Person

Marinated Tomatoes, Mushrooms, Artichoke Hearts and Stuffed Cherry Peppers served with VT Salami, Prosciutto, Caper Berries, Pepperoncini, Mozzarella Balls and Assorted Olives

## PASSED APPETIZERS

### Priced per person

Bourbon BBQ Chicken Bites **\$4.25**  
German "Pig In Blanket" Brat-Onion **\$4.25**  
Asian Chicken Salad in Tartelette **\$4.25**  
Pork or Vegetable Wontons **\$4.25**  
Bacon Apple & Asiago Bouchee **\$4.25**  
Crab Cakes Served with Chipotle Aioli **\$4.25**  
Mini Sage Grilled Cheese Sandwiches **\$4.25**  
Caprese Skewers with Balsamic **\$4.25**  
Phyllo Cup with Brie, Honey & Walnut **\$4.25**  
Vegetable Spring Rolls **\$4.25**  
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Steak Crostini, Crumble Blue, Horseradish Crème Fraiche **\$5.00**  
Prosciutto Wrapped Melon **\$5.00**

Lobster Mac N Cheese **\$5.00**  
Seared Tuna Wonton-Sambal -Cilantro **\$5.00**  
Potato Pancakes with Sour Cream-  
Smoked Salmon or Herring- Dill &  
Scallions **\$5.00**  
Roast Tomato & Goat Cheese  
Bouchee **\$5.00**  
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Jumbo Shrimp Cocktail **\$6.00**  
Scallops Wrapped in Bacon **\$6.00**  
Lamb Meatball Skewer- Mint Tatziki **\$6.00**

## LATE NIGHT SNACK MENU

### Platters priced Per Person

Pricing requires an approximate headcount for your After Party. Trust us, there won't be food leftover.

#### Nacho Bar \$6 Per Person

Tortilla Chips, Salsa, Queso Sauce, Onions, Olives, Shredded Cheese, Scallions

#### Slider Bar \$7 Per Person

Pulled Pork served with all the Fixings

#### Poutine Bar \$5 Per Person

Vermont's Signature Dish... Self-Serve French Fries, Cheese Curds & Homemade Gravy

#### Mac-N-Cheese Station \$7 Per Person

Homemade Mac-N-Cheese

Add Bacon Bites +\$3/person

Add Ham Bites +\$3/person

Add Grilled Veggies +\$3/person

#### Warm Pretzel Bar \$5 Per Person

served with a Cheddar-Ale Sauce and Honey Mustard

#### Buffalo Chicken Dip & Chips \$4 Per Person

Warm Buffalo Flavored Cheese and Chicken Dip served with Tortilla Chips

#### Southwestern 7 Layer Dip & Chips \$4 Per Person

Ground Beef, Refried Beans, Guacamole, Sour Cream, Tomatoes, Scallions and Cheddar Cheese served with Tortilla Chips

#### Chicken Wing Platter \$8 Per Person

Choose from Buffalo, BBQ or Thai Chili Sauces

served with Celery & Carrot Sticks with Ranch Dressing

#### Assorted Cookies & Brownies \$48 Per Platter

### Pizza

16" pizzas cut into 8 slices each - Cheese Pizza \$16.00

Toppings - \$1.50/each

Pepperoni – Sausage – Ham – Pineapple – Onion

Green Pepper – Mushrooms - Extra Cheese



## DESSERT MENU

### Custom Dessert Bar \$6.00/person

*Choose 4 Selections – add \$2.00/person for each additional selection*

Mousse Parfaits  
Mini Cannoli  
Mini Crème Puffs  
Assorted Cookies  
Chocolate Pot de Crème  
Saltine Bark

Chocolate Peanut Bars  
Flourless Chocolate Cakes  
NY Style Cheese Cake  
Lemon Curd Cups  
Wild Berry Mini Fruit Crisp  
Cookie & Milk Shooters

### Cutting Cakes, Cupcakes & Sheet Cakes

*Our catering team at Jay Peak can provide an assortment of custom cake products. For formal wedding cakes with 3 or more tiers and specialized detailing you will want to work with a professional pastry chef outside of Jay Peak.*

*See your preferred vendor list for referrals.*

**Basic Cake Flavors – Chocolate or Vanilla**

**Specialty Cake Flavors – Maple, Red Velvet, Carrot or German Chocolate**

**Filling Flavors – Raspberry, Lemon Curd, German Chocolate**

**All of our cakes are prepared with Buttercream Frosting**

**Cutting Cakes \$80/each (bottom tier provides 35 servings)**

10” base with 6” second tier

6” Cake on its own \$50

*Perfect for your cake cutting ceremony and to take the top home for your one year anniversary*

*Specialty Flavor add \$5.00/each, Fillings add \$5.00/each*

**Cup Cakes \$3.00/each (Minimum of 50 cupcakes)**

*Specialty Flavor add \$0.50/each*

**Sheet Cakes \$3.00/person (Minimum of 50 servings)**

*Specialty Flavor add \$0.50/person, Fillings add \$0.50/person*

### Ice Cream Sundae Bar \$8.00/person

*Choice of Kingdom Creamery's Valiant Vanilla or Classy Chocolate Ice Cream and all the Following Toppings*

Chewy Brownie Bites  
Hot Fudge Sauce  
Caramel Sauce  
Home Made Whip Cream  
M&M Candies

Reese's Pieces Candy  
Crushed Nuts  
Maraschino Cherries  
Rainbow Sprinkles

# BEVERAGE MENU

## Ceremony Beverage Stations

Self-Serve Station Includes: Iced Water, Iced Tea & Lemonade

\*served with recyclable plastic ware. We are unable to bring glass to any of our ceremony venues  
\$75

## Reception Non - Alcoholic Beverage Packages

Non-Alcoholic Beverages \$2.00/drink

Package Includes: Iced Tea & Lemonade Station, Soft Drinks, Juices and Milk.

50 – 100 guests	\$130.00
100 – 200 guests	\$190.00

## Log Pricing

*All logs require pre-purchase, as we do not keep this size on property.*

Zero Gravity Green State Lager – Von Trapp Pilsner – Green Blaze IPA – Long Trail Amber – Switchback – Tram Ale	<b>\$275</b>
Fiddlehead IPA – Hill Farmstead Edward	<b>\$350</b>

## Keg Pricing

*All beer listed below is available on-site and does not require pre-purchase for your event.*

*If there is a beer or brewery you prefer and do not see it listed below, please inquire with your coordinator. We work with several distributors and are more than happy to check on availability. Kegs that we order specific to your event do require a pre-purchase.*

Bud Light – Bud Light	<b>\$475</b>
Harpoon IPA – Green Blaze IPA – Long Trail – Tram Ale	<b>\$525</b>
Zero Gravity Green State Lager – Fiddlehead IPA - Switchback	<b>\$575</b>
Citizen Cider – Von Trapp Pilsner	<b>\$625</b>
14 <sup>th</sup> Star Maple Stout – Zero Gravity Conehead	<b>\$675</b>
Hill Farmstead Edward – Lawson's Sessions	<b>\$725</b>

*\*Please consult your wedding coordinator for specific requests for your party.*

*\*\* Prices listed above do not include 10% Alcohol Tax & 20% Gratuity*

## Liquor Tiers

**House Well Liquors \$7.50 single liquor drink**

**Call Liquors \$9.00 single liquor drink**

**Top Shelf Liquors \$9.75 single liquor drink**

**Premium Liquors \$10.50 - \$14.75**

*\*Please consult your wedding coordinator for specific requests for your party.*

*\*\* Prices listed above do not include 10% Alcohol Tax & 20% Gratuity*

## WINE SELECTIONS

**Canyon Road House Wines (California) \$26.00/bottle, \$8.00/glass**

Chardonnay – Pinot Grigio – Sauvignon Blanc

Pinot Noir - Merlot – Cabernet Sauvignon

All Canyon Roads are available without pre-purchase.

**Below wines are available by the bottle only and require pre-purchase. Please allow 1-2 weeks for delivery.**

### **White Wine**

Kung Fu Riesling	\$32.00
Barone Fini Pinot Grigio	\$36.00
Chateau Souverain Sauvignon Blanc	\$36.00
Went Chardonnay	\$39.00
Eric Chevalier Chardonnay	\$45.00

### **Red Wine**

Gnarly Head Blend	\$36.00
Hob Knob Pinot Noir	\$36.00
Louis Martini Cabernet Sauvignon	\$38.00
McMurray Pinot Noir	\$45.00
Decoy Cabernet Sauvignon	\$65.00

## Sparkling Wine Selections

Tott's Brut, Reserve Cuvee (California)	\$25.00
Lunetta Prosecco (Italy)	\$30.00

*\*Please consult your wedding coordinator for specific requests for your party.*

*\* Prices listed above do not include 10% Alcohol Tax & 20% Gratuity*



# REHEARSAL DINNERS

Jay Peak would love to help you host your Rehearsal Dinner on resort. We have venue locations both public and private and offer a range of meals for plated, sophisticated settings to a more casual, laid back atmosphere. Specific menus and pricing in the SAMPLE MENUS are based on previous seasonal menus and will be updated to reflect 2019 summer menus when they are available at the onset of the season. The options and price points are subject to change, however, will remain comparable to what you see below.

## PUBLIC VENUES

### Alice's Table High Country BBQ Buffet

Friday Evenings June 21st – October 11<sup>th</sup>, 2019  
Adults-\$27.95      Youth-\$12.95 (6-13)      Child - 5 & under - \$5.00

Our most popular Rehearsal Dinner location, every Friday evening Jay Peak hosts the High Country BBQ at Alice's Table, located in the Tram Haus Lodge. The High Country BBQ is a great menu for an informal rehearsal dinner. We can offer indoor or outdoor patio seating for parties of up to 50 people. A complimentary round trip tram ticket is provided with dinner so you and your guests can take a ride to the top of the mountain either before or after dinner or throughout the weekend of your stay.

### SEASONAL SAMPLE MENU

Smoked Short Rib Carving Station  
BBQ Pork Ribs  
Jamaican Jerk Chicken  
Maple Baked Beans  
Cowboy Corn Casserole  
Texas Style New Potato Salad  
Southwest Tortellini Salad  
Grilled Vegetable Skewers  
Seasonal Garden Salad  
Corn Bread  
Hot Dogs and Chicken Tenders for Kids

### Chef's Dessert Table

S'mores by the fire, watermelon, and strawberry shortcake

### The Foundry Pub & Grille ~ Plated Dinner

**\$25.00 - \$30.00/person**

The Foundry Pub & Grille in the Hotel Jay offers a semi-private dining space overlooking the northern valley of the resort. Reservations can be provided for a maximum of 30 guests for your rehearsal dinner. Seating is located in the back alcove of the restaurant. Tables can be arranged side by side, in groups of 8-10, or one long stretch across the room.

## The Clubhouse Grille ~ Plated Dinner

**\$30.00 - \$35.00/person**

The Clubhouse Grille is located alongside Jay Peak's Championship Golf Course. Start the evening with cocktails and hors d'oeuvres on the patio and move into the main dining room for a formal meal. The Clubhouse Grille can seat up to a maximum of 30 guests for your rehearsal dinner. Seating is located in the rear section of the restaurant with immediate access to the patio and fire pit.

## PRIVATE VENUES

### Pump House Courtyard Rehearsal Dinner

The Pump House Courtyard sits right outside the doors of the Pump House Waterpark. This is a great spot to host a casual welcome party for 50-100 guests. Guests can easily access The Drink Bar inside or we can set up a limited, portable hosted bar outside to serve beer and wine. There are plenty of patio tables to seat all guests as well as a fire pit to sit by once the sun goes down. The courtyard provides a small semi-covered area with additional seating indoors if desired.

*Venue fee for this location is \$200 with an additional \$75 set up fee for adding a portable hosted bar.*

### Howie's Restaurant at the Stateside Hotel

Howie's Restaurant at the Stateside Hotel offers a private restaurant to host a rehearsal dinner or welcome party for 50-100+ guests with a custom menu. We feature themed buffet menus throughout the season encouraging you and your guests to have some fun and relax under the bottle lit dining room and on the outdoor patio with mountain views.

*Venue Fee includes bar set up, house music and any audio visual needs. \$500*

### The Haynes Room in the Hotel Jay

The Haynes Room offers an entirely private setting for your Rehearsal Dinner for groups of 40-80 guests.

Located in the Hotel Jay Conference Center, the Haynes Room is capped with vaulted ceilings and surrounded with floor to ceiling windows with terrace access overlooking valley views. Custom buffet and plated menu options can be accommodated, along with a full bar.

*Venue fee for this location is \$200 with an additional \$75 set up fee for adding a portable hosted bar.*

## Menu Options for Private Rehearsal Dinner Venues

### Jay Peak Backyard Cookout

#### Sample Buffet Menu

Adults - \$16.00      Youth (6-13) - \$8.00      Child (5 & under) - \$5.00

Grilled Chicken Legs - Hot Dogs and Burgers  
served with Fresh Rolls and all the Fixings

\*Veggie burgers available on request

#### Sides (Choose 2)

Cole Slaw – Red Bliss Potato Salad - Italian Pasta Salad – New England Baked Beans

Cookies, & Brownies

Iced Tea & Lemonade Station

S'mores – Add On

\$2.50/person

Fluffy Marshmallows, Milk Chocolate and Graham Crackers

*\*Skewers provided for toasting marshmallows*

### Traditional New England Boiled Seafood Dinner

#### Sample Buffet Menu

\$45.00/person (\$56.41 includes tax & gratuity)

Boiled Lobsters

Clams – Mussels – Chorizo Sausage

New England Clam Chowder - Corn on the Cob - Cole Slaw – Boiled Potatoes

Farmer's Green Salad - Rolls & Butter - Cookies & Brownies

Lemonade & Iced Tea Station

#### Drink Specials:

Cape Cods & Martinis



## Hawaiian Luau

### Sample Buffet Menu

\$35.00/person (\$43.87 includes tax & gratuity)

#### **Kalua Roasted Pork**

Smoked Pork Shoulder Cooked in Banana Leaves.

#### **Lomi Lomi Salmon**

Salted Salmon accompanied with Tomatoes, Maui Onions and Scallions.

#### **Huli Huli Chicken**

Brined and Dry Rubbed Grilled Chicken topped with a Pineapple Huli Huli Sauce.  
Poi- Steamed and Mashed Taro Root. Hawaiians most popular Starch.

#### **Spam Fried Rice**

Fried Rice with Spam, Eggs, Peas, Corn, Carrots and Polynesian Flavors.

#### **Hawaiian Coleslaw**

Red and Green Cabbage, Pineapple, Carrots, Scallions and a Sesame Dressing.

#### **Hawaiian Macaroni Salad**

Elbow Macaroni, Ham, Carrots, Scallions, and a Creamy Pineapple-Cider Dressing

#### **Coconut Almond Green Beans & Garden Salad w/ Assorted Dressings**

### Dessert

Banana Crème Pie

### Drink Specials

Pina Colada, Mai Tai & Blue Hawaiian

# BREAKFAST & BRUNCH OPTIONS

## Hosted Brunch

It's always a great idea to let your guests know where to find you the morning after your big day. Friends and families always want an opportunity to thank you both for a great experience, to wish you the best and to say farewell before hitting the road.

We would be happy to host a brunch for you and your guests. The best location for a private brunch is in the Haynes Room in the Hotel Jay Conference Center featuring floor to ceiling windows and terrace seating with gorgeous valley views. Guests can easily check out at the Hotel Jay Front Desk and make their way to brunch upon leaving the resort. We can seat up to 80 people at one time or we can do a rolling brunch over the course of a few hours for up to 200 guests. Venue Fee \$200

### Can Am Breakfast Buffet

**\$25.00/person** (*\$32.25 includes tax & gratuity*)

Sausage, Biscuits and Gravy  
Scrambled Eggs  
Country Style Home Fries & Corned Beef Hash  
Bacon, Sausage or Ham  
French Toast **or** Buttermilk Pancakes served with Vermont Maple Syrup  
Assorted Breakfast Pastries, Muffins and Sliced Sweet Breads  
Fresh Fruit, Yogurt and House Made Granola  
Assorted Toast, Bagels and English Muffins  
served with Smoked Salmon, Red Onion, Capers, Butter, Jams & Cream Cheese  
Selection of Cold Cereals with Milk or Warm Steel Cut Oats & Honey

### Green Mountain Boys Breakfast Buffet

**\$18.00/person** (*\$23.22 includes tax & gratuity*)

Scrambled Eggs  
Country Style Home Fries  
Bacon, Sausage or Ham  
French Toast **or** Buttermilk Pancakes served with Vermont Maple Syrup  
Assorted Breakfast Pastries  
Fresh Fruit, Yogurt and House Made Granola  
Assorted Toast, Bagels and English Muffins served with Butter, Jams & Cream Cheese  
Selection of Cold Cereals with Milk

***Coffee, Tea, and Chilled Fruit Juice Beverage Station  
are included with each buffet option***

## Queens Highway Breakfast Buffet

**\$12.00/person** (\$15.48 includes tax & gratuity)

Assorted Breakfast Pastries  
Fruit, Yogurt and House Made Granola  
Assorted Bagels with Butter, Jams & Cream Cheese  
Selection of Cold Cereals with Milk

***Coffee, Tea, and Chilled Fruit Juice Beverage Station  
are included with each buffet option***

## Breakfast & Brunch Add-Ons

- Add \$6.00/person      Carving Station of Prime Rib, Roasted Turkey or Ham (choose 1)  
Omelet Station made to order omelets with all the fixings  
Crepe Station with assorted fillings made to order
- Add \$4.00/person      Quiches – Spinach, Mushrooms & Cheese or Ham, Spinach & Cheese  
Corned Beef Hash  
Sausage Biscuits & Gravy  
Eggs Benedict (classic Canadian Bacon & Hollandaise over English muffin)  
Eggs Commodore (Sausage Patty takes place of Canadian Bacon)  
Eggs Florentine (Vegetarian Eggs Benedict with Spinach & Tomato)  
Breakfast Sandwiches

## Breakfast & Brunch Refreshments \$9/drink

**Mimosa** - Splash of Sparkling Wine, Fresh Squeezed Orange Juice and a Dash of Cointreau  
**Classic Bloody Mary** - Vodka, Tomato, V-8 Juice, Lime, Horseradish, Tabasco and Black Pepper  
**Bloody Caesar** - Citron Vodka, Clamato Juice and an Assortment of Spices

## Breakfast Meeting Spot

If you do not want to host a private brunch we would be happy to make arrangements for a meeting spot for breakfast at Alice's Table Sunday Brunch where guests can meet up with you and pay on their own or if you prefer you can pick up the bill. No set numbers are needed for meeting spot but reservations are appreciated. See our seasonal brunch menu on the Jay Peak Website listed under Restaurants, Bars & Cafes.

***\*We offer a 10% discount for pre-paid meals at Alice's Table's Sunday Brunch***



## In-Room Catering

*Minimum of 5 people*

Although Jay Peak does not provide room service we do offer a few in-room options to help you get your wedding day started off the right way. Select from the following breakfast and lunch options to be delivered to your room. Sorry.... we cannot deliver hot beverages or alcohol to the rooms.

### Harmony Breakfast

**\$9.00/person**

Assorted Bagels, Muffins & Pastries served with Cream Cheese & Butter  
Platter of Fresh Fruit  
Assorted Juices

### Sweetheart Breakfast

**\$10.00/person**

Assorted Pastries, Cinnamon Rolls, Sweet Breads & Croissant served with Butter  
Platter of Fresh Fruit  
Assorted Juices

### Moonwalk Breakfast

**\$10.00/person**

Breakfast Sandwiches – Bacon, Ham or Sausage  
Platter of Fresh Fruit  
Assorted Juices

### Wrap It Up Lunch

**\$15.00/person**

Assorted Wraps – Ham, Turkey, Roast Beef, Tuna, Chicken Salad or Hummus  
Swiss, Cheddar, Lettuce, Tomato, Onion  
Platter of Fresh Fruit  
Assorted Cookies & Brownies

### Deli Buffet Lunch

**\$18.00/person**

Assorted Breads & Wraps  
Ham, Turkey, Roast Beef, Tuna, Chicken Salad or Hummus (Choose 3)  
American, Cheddar, Lettuce, Tomato, Onion, Pickles  
Cole Slaw, Potato Salad, Pasta Salad, Green Salad (Choose 2)  
Assorted Cookies & Brownies