



District I: 2022 Annual District Meeting
Wellness for All: Clinicians, Patients, and Communities

The Lodge at Spruce Peak | Stowe, Vermont | October 28-30, 2022



District I: 2022 Annual District Meeting Exhibitor Service Manual

**October 28-30, 2022
The Lodge at Spruce Peak
Stowe, VT**

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GETTING TO THE MEETING

AIRPORT INFORMATION

The Burlington International Airport is the closest airport to Stowe, Vermont and the Lodge at Spruce Peak. Stowe is located **37 miles from the Burlington International Airport**, 25 miles from downtown Stowe.

GROUND TRANSPORTATION

We are committed to serving you by meeting all of your ground transportation needs. There are several different options for you to choose from when planning your trip from the airport to the destination of your choice. From rental cars to limousines to taxis and vans, you'll find all the information you need here.

- [Taxis](#)
- [Car Services](#)
- [Rental Cars](#)

EXHIBIT HALL SCHEDULE

Move In	Thursday, October 27 1:00 p.m. to 5:00 p.m.	All exhibits must be set by 5:00 pm on Thursday, October 27.* After this time ACOG reserves the right to use any empty space that will complement the appearance of the exhibits.
Exhibit Hours	Friday, October 28 7:00 a.m. – 8:00 a.m. 10:00 a.m. – 10:30 a.m. 5:00 p.m. – 6:30 p.m. Saturday, October 29 7:00 a.m. – 8:00 a.m. 10:00 a.m. – 10:30 a.m.	Exhibit Hall Breakfast Exhibit Hall Break Welcome Reception Exhibit Hall Breakfast Exhibit Hall Break
Move Out	Saturday, October 29 11:00 a.m. – 3:00 p.m.	Exhibits may not be dismantled prior to 11:00 a.m. on Saturday, October 29. All exhibits must remain intact and staffed until that time. The Lodge at Spruce Peak staff will dismantle any exhibits that are not taken down by the end of the published move out time. Exhibits will be responsible for any charges related to tear down.
*If you are not able to install your exhibit during the move in hours noted above, you are required to request a variance. Please contact Shirley Harris at 703-679-3953 or shirley.harris@spargoinc.com to request a variance.		

EXHIBIT HALL LOCATION

Exhibit Hall Location: The Lodge at Spruce Peak, Stowe, VT, Junior Ballroom

EXHIBITOR RULES, REGULATIONS AND POLICIES

[The Rules and Regulations](#), can be found on the ADM District I Annual Meeting website. The Rules have been established by ACOG to protect the integrity of the technical exhibits and ensure compliance with laws, codes, ordinances and contracts with the exhibition facility. All exhibits need to comply with IAEE Guidelines for Display Rules and Regulations. It is the responsibility of the official exhibitor representative as indicated on the Application and Contract for Exhibit Space to ensure that all booth personnel and contractors working on behalf of the exhibitor adhere to the Rules and conduct themselves in a professional manner.

EXHIBITOR BADGES

Exhibitors receive two (2) complimentary badges per tabletop. Exhibitor personnel badges provides access to the exhibit hall only. All other sessions are restricted to registered meeting attendees with full access badges. Exhibitors can pick up their badges at the registration desk. Exhibitor will have to sign a covid attestation form to receive their badges.

HOTEL RESERVATIONS

Hotel Information

The Lodge at Spruce Peak
7412 Mountain Rd
Stowe, Vermont 05672

The Lodge at Spruce Peak

When you stay at The Lodge at Spruce Peak in Stowe, you'll be in the mountains, just steps from Spruce Peak Performing Arts Center and Stowe Mountain Resort. This 4.5-star resort is 0.2 mi (0.3 km) from Stowe Mountain Club and 2.3 mi (3.6 km) from Smugglers Notch State Park.

How to Make a Hotel Reservation

Please click on the following link to book your housing: <https://www.hyatt.com/en-US/group-booking/BTVDH/G-Y729>. Please use the following code: **G-Y729** to get the group rate.

Please note that no one will be able to make reservations if they call the hotel. Everything needs to be booked through that link. Each exhibiting company is allowed to reserve up to 2 rooms unless you are doing a Presentation Theater, in which case you can get two additional rooms but no more than 4 total per company.

ITEMS INCLUDED IN SPACE CHARGE

- (1) 8' x 10' Booth Space
- (1) 6' draped table
- Two (2) standard chairs
- Carpet—*please note you should not ship carpet to the The Lodge at Spruce Peak. No carpet is required for your tabletop exhibit.*
- Company identification sign - 4" x 12"
- Two (2) complimentary exhibitor hall badges
- Company Listing in Final Program Online and Mobile App
- Inclusion in the Exhibit Hall Traffic Driver Game*
- Pre-registration Attendee List**

**For applications paid and confirmed before print deadlines*

***Pre-registration Attendee List does not include mailing addresses, phone numbers or email addresses.*

SHIPPING INFORMATION

Inbound Shipping

Please be sure to have the following information on all packages:

Name of group/vendor
Name of person receiving the box from your company
October 28-30, 2022
2022 District I Annual District Meeting
The Lodge at Spruce Peak
Address:
7412 Mountain Road
Stowe, VT 05489

Outbound Shipping

The hotel will provide a shipping label and exhibitors will need to complete and make sure that everything is packed/label property for pick-up at their stations.

Please note: In-bound and outbound shipments are accepted between 8:00 a.m. – 5:00 p.m., Monday through Friday.

KEY CONTACTS

HOUSING The Lodge at Spruce Peak 7412 Mountain Rd Stowe, Vermont 05672 Phone: (844) 367-1672 Reserve online	EXHIBITOR REGISTRATION ACOG Rebecca Garcia Email: rgarcia@acog.org
EXHIBITION MANAGEMENT SPARGO, Inc. Shirley D. Harris, CEM Phone: (703) 679-3953 Email: shirley.harris@spargo.com	EXHIBIT SALES & SPONSORSHIPS SPARGO, Inc. Craig Baker (703) 6799-3942 Jazelle Taylor (703) 679-3949 Email: acogexhibits@spargoninc.com
FOOD AND BEVERAGE The Lodge at Spruce Peak Attn: David Hall/Director of Catering Phone: (802) 760-4062 Email: david.hall@destinationhotels.com	AUDIO VISUAL/ELECTRICAL Encore Attn: Matt Garvin Phone: (774) 266-0801 Email: matt.garvin@encoreglobal.com



BANQUETS & EVENTS.
HIGHLY ELEVATED.

BANQUET MENU 2022



The Lodge at Spruce Peak | Banquets and Events Planning | www.SprucePeak.com

BREAKFAST



GREEN MOUNTAIN BREAKFAST

Chilled Orange Juice
Chef's Selection of Cut Fruits & Berries
House Granola
Local Vermont Yogurts
Fresh Baked Croissants, Assorted Danishes,
Muffins, Bagels
Fruit Preserves, Cream Cheese, Vermont
Creamery Butter, Vermont Maple Syrup
Farm Fresh Scrambled Eggs, Fine Herbs
Applewood Smoked Bacon
Vermont Country Sausage
Thyme Roasted Red Bliss Potatoes
Vermont Artisan Coffee, Decaffeinated Coffee
& Teas

\$51

SUNRISE

Chilled Orange Juice & Assorted Juices
Chef's Selection of Cut Fruits & Berries
Fresh Baked Croissants, Assorted Danishes,
Muffins, Bagels
Fruit Preserves, Cream Cheese, Vermont
Creamery Butter, Vermont Maple Syrup
Build-Your-Own Yogurt Parfaits: House
Granola, Local Vermont Yogurts, Macerated
Berries
Assorted Dry Cereals
Selection of Milk
Vermont Artisan Coffee, Decaffeinated Coffee
& Teas

\$42

CONTINENTAL

Chilled Orange Juice & Assorted Juices
Chef's Selection of Cut Fruits & Berries
Fresh Baked Croissants, Assorted Danishes,
Pastries, Muffins
Fruit Preserves, Vermont Creamery Butter,
Vermont Maple Syrup
Vermont Artisan Coffee, Decaffeinated Coffee
& Teas

\$32

HEALTH NUT

Chilled Orange Juice & Assorted Juices
Fruit Smoothies: Spinach & Pineapple with
Almond Milk, Blueberry Acai
Chef's Selection of Cut Fruits & Berries
House Baked Banana Bread, Blueberry Lemon
Bread, Coffee Cake
Fruit Preserves, Cream Cheese, Vermont
Creamery Butter, Vermont Maple Syrup
Steel Cut Oatmeal, Raisins, Cinnamon, Brown
Sugar
Hard Boiled Eggs
Build-Your-Own Yogurt Parfaits: House
Granola, Local Vermont Yogurts, Macerated
Berries
Assorted Dry Cereals
Selection of Milk
Vermont Artisan Coffee, Decaffeinated Coffee
& Teas

\$44



THE LODGE
AT SPRUCE PEAK

April 2022

Prices indicated are valid for 2022 and will increase annually by at least 10%

BREAKFAST



EGG ENHANCEMENTS

- Farm Fresh Scrambled Eggs, Savory Vegetables, Roasted Tomatoes, Vermont Chèvre \$6
- Farm Fresh Scrambled Eggs, Chorizo, Roasted Peppers & Onions, Pepper Jack Cheese, Fine Herbs \$6
- Farm Fresh Scrambled Egg Whites, Vermont Maple Roasted Turkey, Onions, Tomatoes, Crumbled Feta \$7
- Dill Havarti Frittata, Spinach, Onions, Sweet Bell Peppers \$7
- Tomato Frittata, Baby Spinach, Artichoke . . \$7

ENTREE ENHANCEMENTS

- Brioche French Toast OR Buttermilk Pancakes
Macerated Strawberries, Orange Marmalade, Chantilly Cream, Vermont Maple Syrup \$11
- Duck Trapp Smoked Salmon Platter
Shaved Bermuda Onion, Capers, Heirloom Tomatoes, Cream Cheese, Hard-Boiled Eggs, Assorted Bagels. \$21
- Bagel Bar
Assorted Bagels, Plain Cream Cheese, Chive Cream Cheese, Vegetable Cream Cheese, Orange Marmalade, Raspberry Marmalade, Peanut Butter \$11
- Gluten Free Pancakes \$9
- Wild Berries & Lemon Mascarpone on Coffee Cake \$17

SANDWICH & BREAKFAST WRAP ENHANCEMENTS

- Farm Fresh Scrambled Eggs
Local Vermont Cheddar Cheese, Bacon, Buttered Roll \$9
- Breakfast Burrito
Bacon, Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, Hash Brown Potatoes \$9
- Turkey Croissant
Vermont Maple Roasted Turkey, Avocado, Farm Fresh Egg White, Feta Cheese \$10
- Ham, Egg, & Cheese
Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese, English Muffin \$10
- Chorizo Hash Burrito
Roasted Sweet Onions & Peppers, Fried Potatoes, Pepper Jack Cheese \$9
- Sausage & Cheese Biscuit
Farm Fresh Scrambled Eggs, Local Vermont Cheddar Cheese \$10
- Eggs Benedict
Canadian Bacon, English Muffin, Meyer Lemon Hollandaise, Sous Vide Eggs \$10
Add Smoked Salmon | + Crab \$10



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SANDWICH & BREAKFAST WRAP ENHANCEMENTS

- Freshly Filled Crepes
*Fresh Strawberries, Bananas, Nutella,
 Chantilly Cream, Ham, Local Vermont
 Cheddar Cheese \$13*
- Honey Baked Ham Carving Station
*Serves 40 guests
 Hawaiian Rolls, Dijon Mustard, Horseradish,
 Pineapple Chutney \$175*
- Omelet Station
*Farm Fresh Eggs or Egg Whites, Spinach,
 Mixed Peppers, Tomatoes, Mushrooms,
 Onions, Local Vermont Cheddar Cheese,
 Swiss Cheese, Feta Cheese, Ham, Bacon,
 Sausage, Smoked Salmon \$20*

POTATO ENHANCEMENTS

- Hash Browns \$5
- Diced Potato O'Brien \$5
- Tater Tots \$5
- Herb Roasted Sweet Potato \$5
- Chorizo Hash \$5



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BREAKS

THE MAD HATTER

Freshly Baked Warm Cinnamon Rolls, Vermont
Maple Glaze, Chantilly Cream
Freshly Baked Lemon Lavender Scones,
Orange Marmalade, Vermont Creamery
Whipped Butter
Chef's Selection of Tea Sandwiches
Seasonal Artisanal Flavored Tea Selection

\$28

FROM THE ORCHARD

Local Vermont Hot Mulled Cider
Apple Turnovers, Chantilly Cream
Granny Smith Apple Rice Krispie Treats
Vermont Maple Whistle Pig Rye Caramel
Selection of Apple Supremes
Apple Chips

\$28

SILVER SCREEN

Choice of Three Popcorn Flavors:
Truffled Parmesan, White Cheddar, Ultimate
Butter, Maple Caramel, Smoked Paprika & Olive
Oil, Chocolate & Peanut Butter
Twizzlers, Skittles, Reese's Pieces, Gummy
Bears, Snickers, M&M's

\$28

AFTER SCHOOL SPECIAL

Chocolate Chip Cookies
Brownies & Blondies
Orange Wedges
Mini PB&J Sandwiches
Pretzel Rods
Assorted Milks

\$28

SECOND BASE

Mini Hot Dogs
Corn Tortilla Chips, Queso, Fire Roasted Salsa
Soft Pretzel Bites, Stone Ground Mustard
Mini Chicken Corn Dogs
Cracker Jacks
Roasted Peanuts

**Add Local Beer to be Charged on Consumption*

\$28

ICE CREAM PARLOR

New England Soco Ice Cream
Vanilla, Chocolate, Salted Carmel
M&Ms, Oreo Crumbs, Chocolate Chips,
Rainbow Sprinkles, Chopped Nuts, Bananas,
Maraschino Cherries, Chocolate Syrup,
Caramel Sauce, Whipped Cream

**A Cart Attendant Fee of \$150 is Required*

\$28



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DETOX

- Whole Fruit
- Seasonal Fresh Cut Fruit & Berries
- Assortment of Toasted Nuts & Dried Fruits
- Cranberry Quinoa Muffins
- Crudité Platter with Ranch Dipping Sauce
- Assorted Local Fresh Pressed Juices

\$31

VERMONT MAPLE BREAK

- Cider Mill Donuts
- Maple Peanut Brittle
- Caramel Popcorn
- Pumpkin Pie Tarts
- Rosemary Brown Butter Pecans
- Toasted Walnuts
- Local Maple Soda

\$31

THE LINEHOUSE

- Taste of Vermont Cheddar
- Assorted Breads & Crackers
- Vermont Maple Syrup
- Toasted Walnuts
- Vermont Pepperoni & Jerkies
- Pickled Vegetables
- Barq'us Root Beer

\$28

THE SNACK SHACK

An Assortment of Individually Packaged Snacks

- Individual Chex Mix
- Jalapeño Cheddar Chips
- Sweet BBQ Chips
- Salt & Vinegar Chips
- Cheddar Popcorn
- Apple Chips
- Protein Bars
- Assorted Sodas & Seltzers

\$28

STOWE SENSATION

- House Tossed Nuts, Roasted Sunflower Seeds, M&M's, White Chocolate, Shredded Coconut, Pretzels, Yogurt Covered Raisins, Wasabi Peas, Chex Mix, Chocolate Chips, Granola, Dried Fruit

\$19

ADDITIONS

- Whole Fruit (per person) \$4
- Sliced Fruit (per person) \$6
- Fresh Baked Cookies (per dozen)
*Chocolate Chip, Double Chocolate,
 Oatmeal* \$60



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LUNCH

STOWE LUNCH

- Gathered Greens
Vermont Maple Balsamic Vinaigrette
- Tuscan Pasta Salad
Spinach, Baby Heirloom Tomatoes, Kalamata Olives, Aged Balsamic, Parmesan
- Haricot Vert Salad
Cherry Tomatoes, Red Onions, Fine Herbs, Champagne Dressing, Red Pepper Hummus, Grilled Naan Bread
- Pan Seared Chicken
Wild Rice Pilaf, Maple Jus
- Herb Roasted Top Sirloin
Mushroom Bordelaise, Whipped Garlic Mashed Potatoes
- Chef's Seasonal Vegetable
Fine Herbs
- Sweet Treats
- Chocolate Torte
Chantilly Cream, Salted Caramel
- Vermont Maple & Golden Raisin Bread
Pudding
- Crème Fraiche Cheesecake
Grand Marnier Macerated Strawberries

\$80

Menu Price Includes Vermont Artisan Iced Teas

NORTHEAST KINGDOM BBQ

- Gathered Greens
Vermont Maple Balsamic Vinaigrette
- Texas Caviar
Pickled Black Eyed Peas in a Vinaigrette-Style Dressing
- New England Potato Salad
Bacon Lardons, Parsley
- Jalapeño & Local Vermont Cheddar Corn Bread
Vermont Maple Bourbon Butter
- Northeast All Beef Burgers
Sliced Tomatoes, Red Onions, Lettuce, Whole Grain Mustard, Mayonnaise, Horseradish Cream, Sweet BBQ Sauce, Ketchup, Local Vermont Cheddar Cheese, Pepper Jack & Swiss Cheese
- Vermont Maple BBQ Glazed Chicken
Roasted Boneless Chicken Thighs, House Made Vermont Maple BBQ Sauce
- Sweet Treats
- Strawberry Shortcake
- House Baked Sweet Cupcakes
Macerated Strawberries, Orange Blossom, Devonshire Cream
- Maine Blueberry Crisps
Oatmeal Lemon & Lavender Crumble

\$69

Menu Price Includes Vermont Artisan Iced Teas



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LUNCH



THE VILLAGE GREEN LUNCHEON

Build-Your-Own Salad Bar

Hearts of Romaine, Arcadian Greens, Torn Kale, Barley, Quinoa, Black Beans, Garbanzo Beans, Heirloom Tomatoes, Sliced Cucumber, Mushrooms, Shredded Carrots, Hard Boiled Eggs, Sliced Radishes, Avocado, Croutons, Local Vermont Cheddar, Crumbled Feta, Bacon, Pumpkin Seeds, Apples, Grilled Chicken, Grilled Flat Iron, Tofu
Caesar Dressing, Vermont Maple Balsamic Vinaigrette, Green Goddess Ranch, Red Wine Vinaigrette, Red Pepper Hummus
Mansfield Breadworks Assorted Rolls

Choice of Two Soups

Nantucket Chowder
Chicken & Dumplings
Corn Chowder
Vegetable Minestrone
Roasted Cauliflower Soup, Truffle
Acorn Squash, Coconut Curry
Tuscan White Bean & Roasted Garlic
Potato Leek Puree with Truffle Oil

Sweet Treats

Low-fat Oatmeal-Raisin Cookies
Coconut Raspberry & Meyer Lemon
Panna Cotta
Chocolate Mousse Pots, Orange Zest

\$64

Menu Price Includes Vermont Artisan Iced Teas
Chef's Attendant Required: \$175 for 2 Hours

DESTINATION LUNCH

Gathered Greens

Vermont Maple Balsamic Vinaigrette

Mediterranean Quinoa Salad

Fire Roasted Bell Peppers, Grafton Cheddar Cheese, English Cucumber, Fine Herbs, Apple Cider Vinaigrette

Torn Kale Salad

Dried Cranberries, Toasted Almonds, Orange Honey Vinaigrette

Olive Oil Poached Chicken Breast

Roasted Sweet Potatoes, Thyme

Grilled Salmon

Soy Garlic Sauce, Couscous, Zucchini

Vermont Maple Orange Glazed Carrots

Toasted Almonds

Orzo Salad

Fire Roasted Peppers, Squash Medley, Parsley, Parmesan

Sweet Treats

Apple Cider Cobbler

Vanilla Bean Chantilly Cream

Lemon Bars with Fresh Raspberries

Pistachio Flourless Chocolate Torte

Salted Caramel

\$62

Menu Price Includes Vermont Artisan Iced Teas



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LUNCH



THE FARMER'S LUNCHEON SALAD

Gathered Greens

Vermont Maple-Balsamic Vinaigrette

New England Potato & Egg Salad

Baby Spinach Salad

Global Red Grapes, Walnuts, Taragon

Meats & Cheeses

Natural Roast Beef, Salami, Vermont Smoked Turkey & Maple Cured Ham, Sliced Cheddar, Pepper Jack Cheese, Aged Provolone, Vermont Hydroponic Tomatoes, Local Greens & Sliced Onions, Whole Grain Mustard, Mayonnaise, Horseradish Cream, Fresh Breads

Sweet Treats

House-made Vermont Apple "Rice
Crispies" Squares

\$45

Menu Price Includes Vermont Artisan Iced Teas

ALPINE HALL LUNCHEON

Choose your lunch selection in the morning from our Alpine Hall menu featuring the best local ingredients from the surrounding area. Please check with one of our Sales Representatives for a current Alpine Hall Lunch Menu. Menu price includes Vermont artisan iced tea.

Selection will be delivered to your meeting room in the morning to place your lunch orders.

**Available for groups of 16 or less*

EAT & RUN

Served with Whole Fruit, Freshly Baked Cookies, Deli Potato Chips, & Selection of Beverages

Selection of Three:

Turkey Pastrami

*Lettuce, Tomato, Herbed Mayonnaise,
Ciabatta Roll*

Roast Beef

Dijonnaise, Lettuce, Potato Roll

Pastrami & Swiss

on a Baguette

Chicken Salad BLT

on White Bread

Italian

*Soppressata, Black Forrest Ham, Prosciutto,
Iceberg Lettuce, Pepperoncini, Tomato, Herb
Mayonnaise*

California Club

*Turkey, Avocado, Bacon, Tomato, Lettuce,
Croissant Roll*

Grilled Vegetable Wrap (Vegan)

*Roasted Broccoli, Roasted Bell Peppers,
Edamame, Hearts of Romaine, Peanut Dressing,
Wonton Crisps, Cilantro*

Egg Salad

Celery, Chives, Alfalfa Sprouts on White Bread

Garden Salad

*Arcadian Mesclun Greens, Assorted Garden
Fresh Toppings*

\$31

*Gluten Free Bread Available Upon Request
Selection Due 48 Hours Prior to Event*



THE LODGE
AT SPRUCE PEAK

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LUNCH

ALL WORK & NO PLAY

Panzanella Salad

*Baby Heirloom Tomatoes, Red Onions, Basil,
Olive Oil Croûtons, Red Wine Vinaigrette, Fine
Herbs*

Grilled Romaine Hearts

*Caesar Dressing, Garlic Croûtons, Shaved
Parmesan*

Haricot Vert Salad

*Cherry Tomatoes, Red Onions, Champagne
Dressing, Parsley, Toasted Almonds*

Selection of Three:

Garden Sub

*Balsamic Marinated & Roasted Vegetables,
Lemon Dill Aioli, 7-Grain Ciabatta*

Vermont Maple Roasted Turkey

*Vine Ripe Tomatoes, Swiss Cheese, Shredded
Romaine, Maple Mustard*

Grilled Chicken Wrap

Roasted Red Pepper, Mozzarella, Basil Pesto

Steak Sandwich

*Shaved Beef, Caramelized Onions, Provolone,
Teriyaki Sauce, Arugula*

New England Lobster Roll

*Soft Roll, Tarragon Aioli, Shredded Lettuce,
Lemon Zest*

The Italian

*Soppressata, Black Forest Ham, Prosciutto,
Iceberg Lettuce, Pepperoncini, Tomato, Herb
Mayonnaise*

California Club

*Turkey, Avocado, Bacon, Tomato, Lettuce,
Croissant Roll*

Sweet Treats

Double Chocolate Chip Brownies

White Chocolate Blondies

Assorted Cookies

\$64

Menu Price Includes Vermont Artisan Iced Teas



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LUNCH ENHANCEMENTS

- New England Potato Salad \$4
- Orzo Pasta Salad
Kalamata Olives, Roasted Pepper, Feta Vinaigrette \$4
- Cucumber and Feta Cheese Salad \$6
- Red Pepper Hummus & Naan \$6
- Marinated Fruit Salad with Orange Syrup . . \$6

SOUPS

- Nantucket Chowder
Sweet Leeks, New Potatoes, Manila Clams . \$8
- Chicken & Dumplings \$7
- Corn Chowder \$6
- Vegetable Minestrone \$5
- Roasted Cauliflower Soup, Truffle \$6
- Acorn Squash, Coconut Curry \$5
- Tuscan White Bean & Roasted Garlic
Pancetta Lardons \$5
- Potato Leek Puree with Truffle Oil \$7

BROCHETTES

- Korean BBQ Beef
Toasted Sesame Seeds, Fine Herbs \$8
- Herb Marinated Chicken Breast \$7
- Cajun Shrimp \$7
- Balsamic Marinated Vegetable \$6

SALADS

- Butter Lettuce & Arugula
Carrot Ginger Dressing \$7
- Mexican Cobb Salad
Jicama, Fire Roasted Peppers, Charred Corn, Black Bean, Hearts of Romaine, Cilantro Parmesan Dressing \$7
- Pear & Stilton Salad
Arcadian Greens, Vermont Maple Walnuts, D'Anjou Pears, Vermont Maple Balsamic Vinaigrette \$8
- Apple & Frisée Salad
Arugula, Spiced Pecans, Vermont Chèvre, Truffle & Sherry Vinaigrette \$8



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HOT HORS D'OEUVRES

Lamb Meatballs	
<i>Ras el Hanout, Cilantro Yogurt</i>	\$8
Jalapeño Cheddar Fritter	
<i>Sriracha Aioli</i>	\$7
Mini Jonah Crab Cakes	
<i>Sweet Chili & Roasted Red Pepper Aioli</i>	\$7
Black Pepper Shrimp	
<i>Black Pepper Condiment, Dehydrated Pineapple</i>	\$9
Petite Lamb Chops	
<i>Pistachio Pesto</i>	\$9
Soy Marinated Chicken Satay	
<i>Peanut Sauce</i>	\$8
Bacon Wrapped Scallop	
<i>Passion Fruit Gastrique</i>	\$8
Falafel Croquette	
<i>Tzatziki</i>	\$7

SWEET TREATS

Vermont Maple Bourbon Crème	
Brûlée Spoons	\$5
Petite S'mores Cookies	\$6
Mini Chocolate Whoopie Pies with Vanilla	
Bean Butter Cream	\$6
Chocolate Dipped Strawberries	\$5
Mini Oatmeal-Raisin Cookies	\$5
Mini Double Chocolate Brownies with	
Whipped Cream Cheese Icing	\$6
Assorted French Macaroons	\$7
Petite Vermont Maple Pecan Tartlets	\$6

COLD HORS D'OEUVRES

Rice Cracker	
<i>Tuna, Sriracha Emulsion, Fine Herbs</i>	\$8
Tomato Bruschetta	
<i>Grilled Ciabatta</i>	\$6
Roasted Fig	
<i>Yuzu Marmalade, Bayley Hazen Blue Cheese</i>	\$7
Foie Gras Terrine	
<i>Brioche Toast, Blueberry Gastrique</i>	\$9
Antipasto Brochette	
<i>Baby Heirloom Tomato, Maplebrook Mozzarella, Soppressata, Basil</i>	\$6
Endive Spear	
<i>Goat Cheese Mousse, Pomegranate, Pistachio</i>	\$7
Spicy Tuna Tartare	
<i>Taro Chip, Wakami</i>	\$9
Petite Fingerling Potato	
<i>Truffle Salt, Vodka Crème Fraîche, Caviar</i>	\$9
Brie Canapé	
<i>Dalmatia Fig Jam, Brioche</i>	\$6

*Hors d'oeuvres are individually priced
Minimum order of 25 pieces per item*



HORS
D'OEUVRES



THE LODGE
AT SPRUCE PEAK

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RECEPTION



RECEPTION STATIONS

Spruce Garden Display

Arcadian Greens, Hearts of Romaine, Vegetable Crudités, Assorted Dressings & Accompaniments

\$17

Fruit de Mer

King Crab Legs, Atlantic Selection of Oysters, Shrimp Cocktail, Half Lobster Tails, Accoutrements

\$53

Mac & Cheese Station

Choose Four Toppings

Orecchiette Pasta, Local Vermont Cheddar Cheese Sauce, Poached Shrimp, Grilled Chicken, Braised Short Ribs, Truffle Oil, Roasted Mushrooms, Chef's Selection of Seasonal Vegetables

\$20

**Chef Attendant Optional*

American Road House

House Made Truffle Chips OR Fries

Choose Three Proteins

Truffle Burger, Lobster Roll, Falafel Slider, Shrimp Po Boy, Pulled Pork, Nathan's Hot Dog Sliders

\$28

Taco Station

Cilantro Lime Sour Cream, Pickled Red Onions, Jalapeño, Pico de Gallo, Guacamole, Green Chili Hatch, Black Beans, Shredded Local Vermont Cheddar, Lettuce, Soft Corn & Flour Tortilla, Crispy Tortilla Chips

Choose Three Proteins

Grilled Skirt Steak & Chimichurri, Pulled Chicken Carnita, Grilled Mahi Mahi, Pulled Pork Barbacoa, Charred Cauliflower

\$28

Ramen Noodle Bar

Ramen Noodles, Sautéed Vegetables, Grilled Chicken, Cider Braised Pork Belly, Tofu, Sambal Spiced Shrimp, Miso Broth, Fine Herbs

\$22

Bruschetta & Charcuterie Bar

Ovalini Burrata, Tomato Bruschetta, Olive Tapande, Basil Pesto, Aged Balsamic, Olive Oils, Soppresata, Prosciutto, Marinated Olives, Cornichons, Grilled & Crispy Crostinis

\$21



THE LODGE
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RECEPTION



RECEPTION STATIONS

Garden Crudités, Crisps & Dips
Assorted Vegetables, Crackers, Mansfield Breadworks, Assorted Rolls

Choose Three Dips

Warm Spinach & Artichoke Dip, Red Pepper Hummus, White Bean Dip, Crab Rangoon Dip, French Onion Dip, Olive Tapenade, Baked Brie with Raspberry Marmalade

\$21

Risotto Station

Carnaroli Rice, Grilled Chicken, Poached Shrimp, Braised Short Ribs, Aged Parmesan Wheel, Truffle Oil, Seasonal Vegetables

\$32

Local Vermont Artisan Cheese Board

Selection of Local Vermont Cheeses, Seasonal Fresh Fruit, Sliced Baguette, Crackers, Dalmatia Orange & Fig Spread, Vermont Maple Walnuts

\$20

**10 Person Minimum*

Sushi Display

Sushi, Sashimi, & Rolls featuring Yellowfin Tuna, Salmon & Yellowtail, Assorted Rolls featuring California Style Crab, Tuna, & Vegetarian Rolls

\$42

**Chef's Fee of \$500 is Required*

DESSERT STATIONS

Fosters Station

Selection of Seasonal Fruit, Meyers Rum, Grand Marnier, Tequila, Vanilla Bean Ice Cream

\$20

**Chef's Fee of \$175 is Required*

Crepe Station

Selection of Berries & Fruit, Nutella, Vanilla Bean Ice Cream, Whipped Cream

\$19

**Chef's Fee of \$175 is Required*

Vermont Maple Display

Ricotta Donuts with Vermont Maple Glaze Drizzle

Vermont Maple Sugar Cookies

Vermont Maple Crème Brûlée Spoons

Cream Cheese Tarts with Vermont Maple Apple Compote

Vermont Maple Bread Pudding with White Chocolate & Rum

\$14

Petite Fours

Selection of French Macarons

Seasonal Fruit Tarts & Chocolate Mousse

Petite Tiramisu

Local Chocolate Truffles

\$15



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RECEPTION



CARVERY STATIONS

Rack of Lamb

Australian Rack of Lamb with Assorted Condiments, Pistachio Pesto, Smoked Chili Glaze, Tzatziki, Naan, Mansfield Breadworks Assorted Rolls

\$30

**Serves 25*

Herb Crusted Beef Tenderloin

Burgundy Demi, Stone Ground Mustard, Creamy Horseradish, Herb Roasted Fingerling Potatoes, Brioche Rolls

\$31

**Serves 25*

Herb Roasted Prime Rib

Rosemary Au Jus, Horseradish Cream, Local Vermont Cheddar Grits, Assorted Rolls & Baguettes

\$27

**Serves 30*

Vermont Maple Glazed North Country

Leg of Ham

Beer Mustard, Assorted Rolls & Baguettes

\$20

Free Range Breast of Turkey

Macerated Cranberry Marmalade, Tarragon Aioli, Brown Gravy, Boursin Mashed Potatoes, Assorted Rolls & Baguettes

\$25

Vermont Maple Glazed Porchetta

Herb Jus, Fire Roasted Apples, Assorted Rolls & Baguettes

\$25

Whole Roasted Suckling Pig

Sweet Hawaiian Rolls, Vermont Maple Mop Sauce, Pineapple Slaw, Vermont Creamery Butter

\$25

**Serves 30*

*All Carvery Stations require a Chef Attendant at a rate of \$175 per 2 hours
Available for parties of 25 or greater*



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DINNER



PAVILION DINNER

Marketplace Cobb

Bayley Hazen Blue Cheese, Pepper Bacon, Tomatoes, Charred Corn, English Cucumber, Chives, Green Goddess Dressing

New England Potato Salad

Sour Cream, Crispy Shallots

Vermont Apple Fennel Slaw

Apple Cider Dressing

Herb Crusted Strip-Loin Steak

Burgundy Demi

Vermont Maple BBQ Roasted Chicken

Roasted Boneless Chicken Thighs, House Made Vermont Maple BBQ Sauce

Balsamic Marinated Grilled Vegetable

Brochettes

Fresh Garden Vegetables, Balsamic Marinade

Sweet Treats

Strawberry Shortcake

House Baked Sweet Cupcakes

Macerated Strawberries, Orange Blossom, Devonshire Cream

Maine Blueberry Crisps

Oatmeal Lemon & Lavender Crumble

\$91

NEW ENGLAND SEAFOOD BOIL

Gathered Greens

Vermont Maple Balsamic Vinaigrette

New England Egg & Potato Salad

Bacon Lardon, Ranch

Old Bay Cheddar Biscuits

Chilled Old Bay Poached Shrimp

Steamed Maine Lobster

White Wine & Leek Cockles IPA Mussels

Parsley Roasted Potatoes, Maldon Salt

Corn on the Cob

Drawn Butter, Bearnaise

Chimichurri Marinated Tri-tip Steak

Pale Ale Roasted Chicken BBQ

Sweet Treats

Banana Bread Pudding

Vanilla Bean Bavarois

Strawberry Shortcake Trifle

Strawberries coated in a Strawberry Glaze and layered with Whipped Cream Topping and Pound Cake

\$143



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DINNER



JOURNEY ACROSS EUROPE

- Endive & Arugula Salad
D'Anjou Pears, Baley Hazen Blue, Vermont Maple Pecans, Sherry Vinaigrette
- Haricot Verts a la Nicoise
Baby Heirloom Tomatoes, Eggs, Shaved Parmesan, Anchovies, Lemon Dressing
- Minestrone alla Milanese
- Tuscan White Bean & Roasted Garlic
Smoked Paprika
- Pella de Marisco
Sweet Chorizo, Shrimp, Mussels, Chicken, Sweet Peas, Saffron
- Chicken Marsala
Medley of Mushrooms, Parsley
- Beef Bourguignon
Pearl Onions, Burgundy Wine, Baby Potatoes
- Braised Chard
Crispy Garlic, Lemon, Fleur de Sel
- Sweet Treats
 - French Macarons
 - Cannolis
 - Tiramisu

\$105

SATURDAY NIGHT DINNER

- Iceberg Lettuce & Garden Vegetable Salad
Italian Dressing
- Hearts of Romaine
Parmesan Dressing, Olive Oil Croûtons
- Burgundy Braised Short Ribs
- Herb Roasted Pork Loin
Vermont Maple Roasted Apples, Natural Jus
- Chicken Pot Pie
Sweet Vegetables, Puff Pastry
- Garlic Smashed Potatoes & Gravy
- Creamed Spinach
- Sweet Treats
 - Flourless Chocolate Torte
 - Mini Apple Pies with Local Vermont Cheddar Cheese
 - Chef's Selection of Cookies & Brownies

\$83



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PLATED DINNER



PLATED DINNER

Please select one item from each course to create your desired group menu. Pricing is based on higher priced entrée selection for this option.

We ask you provide place cards indicating each guest's final entrée selection, and entrée counts are to be confirmed four days prior to the date of your event.

SALAD COURSE OPTIONS

Gathered Greens

Shaved Vegetables, Vermont Maple Balsamic Vinaigrette

Beet & Arugula Salad

Vermont Chevre Mousse, Pomegranate Molasses, Toasted Pistachio

Torn Kale Salad

Marcona Almonds, Dried Cranberries, Orange Honey Vinaigrette

Artisan Romaine

Baley Hazen Bleu, Baby Tomatoes, Bleu Cheese Dressing, Shaved Raddish

Watercress & Burrata Salad

Candied Pecans, Boston Cranberries, Asian Pear, Pomegranate Vinaigrette

A Chef's selection vegetarian entrée is always available on request.

Table-Side Choice of Entrée

Table-side choice of entrées requires a set first course. When a table-side choice of entrée is offered, all entrées are charged at the highest price, plus a \$20 surcharge per person and requires menu cards.

APPETIZER COURSE (OPTIONAL)

Jonah Crab Salad

Pink Peppercorn, Avocado Mousse, Frisee

\$20

Sliced Hamachi

Soy Yuzu, Cilantro Jalapeño, Shaved Radish

\$20

Beef Carpaccio

Parmesan, Arugula, Crisps, Garlic Cream

\$19

Roasted Beets

Crispy Shallots, House Yogurt, Sunflower Seeds

\$17

First or second courses can be exchanged with a soup from the lunch segment for the price listed with each option.



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DINNER

ENTRÉE OPTIONS

Grilled Filet of Beef

Pommes Puree, Glazed Carrots, Roasted Pearl Onions, Demi

\$121

Herb Marinated Lamb Chops

Pine Nut Gremolata, Succotash, Port Gastrique

\$120

Steak Au Poivre

Peppercorn Crusted Filet, Cheddar Grits, Roasted Root Vegetables, Sauce Bordelaise

\$132

Vermont Maple Glazed Salmon

Warm German Potatoes, Wilted Swiss Chard, Truffle Sauce

\$105

Pan Seared Chicken Breast

Herbed Potatoes, Vermont Maple Glazed Carrots, Rosemary Natural Jus

\$100

Red Wine Braised Short Ribs

Cheddar Polenta, Bacon Lardons, Pearl Onions, Natural Jus

\$116

Pan Seared Striped Bass

Wilted Kale, New Potatoes, Tomato Confit, Mushroom Broth

\$105

Quattro Fromage Ravioli

Brown Butter Sage, Parmesan, Medley of Mushrooms

\$94

Butternut Squash Risotto (Vegan)

Chef's Seasonal Vegetables, Lemon Zest

\$94

Roasted Portobello Mushroom & Corn Pudding

Vermont Chèvre, Roasted Root Vegetables, White Wine

\$105

Prices based on 3 courses



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PLATED
DINNER

DUO ENTRÉE OPTIONS

Pan Seared Chicken Breast & Salmon
*Polenta Cake, Wilted Greens, White Wine &
Confit Tomatoes*

\$121

Burgundy Braised Short Ribs & Jumbo Prawn
Pommes Puree, Sauce Béarnaise

\$132

Grilled Filet & Miso Glazed Cod
*Caramelized Pearl Onions, Maitake Mushrooms,
Soy Beurre Blanc*

\$149

SWEET TREATS

New York Style Cheesecake
*Seasonal Berry Compote or Salter Whiskey
Caramel*

Apple & Cranberry Oatmeal Crumble
Vanilla Bean Chantilly

Chocolate Cream Cake
*Salted Vermont Maple Caramel, Kettle Popcorn,
Whipped Cream*

Banana & Croissant Bread Budding
Candied Walnuts, Vanilla Ice Cream



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