

Conference Catering Menu



Jay Peak is a four season resort in Northern Vermont, close to Canada and Burlington, and far from anything resembling ordinary.

Our Conference Catering Menu provides an enticing array of menu options, featuring the freshest of ingredients and incorporating local flavor to please a multitude of palates.

We consider any event hosted at Jay Peak to be a special event. With a variety of facilities to accommodate events, ranging from 10 to 400 people, our goal is to ensure that all of your guests have a first class experience.

Our staff is dedicated to working with you to plan all aspects of your event. Please discuss special options or dietary restrictions with us as we are happy to make adjustments during the planning process.

We look forward to seeing you soon.

BREAKFAST

All menu items are subject to applicable state tax and 20% gratuity

Grab & Go Breakfast Options

Priced Per Person | 20 Person Minimum

Raccoon Run \$9 per person

Hardboiled Egg
VT Cabot Cheese Slice
Homemade Granola Bar
Piece of Whole Fruit
Bottled Water

Continental Buffet Options

All Breakfast Buffets Include Coffee, Hot Tea, and Juice Beverage Station

Priced Per Person | 20 Person Minimum

Harmony Lane \$9 per person

Bagels with Cream Cheese
Muffins
Pastries
Fresh Fruit

Sweetheart \$10 per person

Assortment of Pastries
Cinnamon Rolls
Croissants
Sliced Sweet Bread
Fresh Fruit

Queens Highway \$12 per person

Assortment of Pastries
Bagels with Cream Cheese
Assortment of Bread for Toasting
Fresh Assorted Fruit
Yogurt and Homemade Granola
Cold Cereals and Milk



BREAKFAST

All menu items are subject to applicable state tax and 20% gratuity

Hot Breakfast Options

The Moonwalk \$10 per person

Breakfast Sandwiches

Chef's choice selection of Bacon or Ham or Sausage Patty

with Fried Egg and Sliced Cheese

Served on a Toasted English Muffin

Fresh Fruit

The Flash \$12 per person

Breakfast Burrito

Flour Tortilla Filled with Scrambled Eggs

Sausage, Onion, Peppers,

Pepper Jack Cheese

Served with Salsa and Guacamole

Country Home Fries

The Powerline \$14 per person

Scrambled Eggs

Country Home Fries

Select one for Buffet: Bacon or Ham or Sausage

Assortment of Bread for Toasting

Cold Cereals with Milk

Fruit Salad

Green Mountain Boys \$18 per person

Scrambled Eggs

Country Home Fries

Select one for Buffet: Bacon or Ham or Sausage Links

Homemade French Toast with Warm Vermont Maple Syrup

Assortment of Bread for Toasting

Assorted Pastries

Fresh Fruit, Yogurt & Homemade Granola

Cold Cereals and Milk

The Can Am Brunch Buffet \$25 per person

Scrambled Eggs

Country Home Fries

Bacon

Sausage Gravy & Biscuits

Corned Beef Hash

Hot Oatmeal Bar with Assorted Toppings

Assorted Bagels with Smoked Salmon, Red Onions, Capers & Cream Cheese

Assorted Pastries, Muffins, Sliced Sweet Bread

Fresh Fruit, Yogurt & Homemade Granola

Assortment of Bread for Toasting

Select one for Buffet: Homemade French Toast or Pancakes served with Warm Vermont Maple Syrup

All pricing subject to applicable state tax and 20% gratuity.

Minimum of 20 Guests for Buffet Service.

Prices are subject to change.



BREAKFAST

LIVE ACTION BREAKFAST STATION ADD-ONS

\$100 Chef Fee | 50 People

| | |
|---|-----|
| Omelet Station: Made to order Omelets with all the fixings..... | \$6 |
| Crepe Station: Made to Order Crepes with Assorted Sweet or Savory Fillings..... | \$6 |
| Carving Station: Herb Crusted Prime Rib, Roasted Turkey, or Ham..... | \$6 |

BREAKFAST ADD-ONS

Priced Per Person | 20 Person Minimum

| | |
|--|-----|
| Sliced Sweet Breads..... | \$2 |
| Varieties include Banana Bread, Pumpkin Bread, Zucchini Bread, and Cinnamon Streusel | |
| Country Home Fries..... | \$2 |
| Assorted Breakfast Cereals | \$3 |
| Bacon or Ham or Sausage Links | \$3 |
| Assorted Pastries..... | \$3 |
| Cinnamon Rolls..... | \$3 |
| Croissants..... | \$3 |
| Hot Oatmeal | \$4 |
| Choice of 4 Toppings: Raisins, Brown Sugar, Cinnamon Sugar, Dried Cranberries, Fresh Blueberries, Maple Syrup, Chocolate chip, Walnuts, Almonds | |
| Quiche..... | \$4 |
| Meat & Vegetarian options | |
| Bagels | \$4 |
| with Cream Cheese, Jams and Butter | |
| Corned Beef Hash | \$5 |
| Sausage Gravy and Biscuits | \$5 |
| Homemade Granola and Yogurt | \$5 |
| Smoked Salmon | \$6 |
| with Red Onions and Capers | |

All pricing subject to applicable state tax and 20% gratuity.
Minimum of 20 Guests for Buffet Service.
Prices are subject to change.



BREAK OPTIONS

All menu items are subject to applicable state tax and 20% gratuity
Priced Per Person | 20 Person Minimum

The Magic Carpet \$8 per person
Select Two Pre-made Smoothies
Triple Berry, Strawberry Banana, Blueberry Banana, Sunrise Smoothie
Banana Mocha, Easy Being Green

The Jet \$8 per person
Pre-made Milk Shakes using Vermont Ice Cream
Selections Vary

The Flyer \$7 per person
Assorted Pastries
Green Mountain Coffee Roasters Coffee & Assorted Tea

The Bonnie \$7 per person
Tortilla Chips and Salsa
Lemonade, Iced Tea and Water Station

The Village \$10 per person
Fresh Fruit, Homemade Granola Bars, Yogurt
Coffee and Hot Teas

The Taxi \$7 per person
Homemade Cookies
Coffee, Hot Teas & Sodas

The Queen's T-bar \$12 per person
Finger Sandwiches, Scones, Lemon Curd and Jams
Hot Teas

The Metro \$12 per person
Nuts and Dried Fruits
Locally Made Jerky
Lemonade, Iced Tea and Water Station

The Tram \$16 per person
Vermont Cheese Platter with Crackers, Fresh Fruit and Vegetable Crudité
Apple Cider



BREAK OPTIONS

BREAK ADD-ONS

Priced Per Person | 20 Person Minimum

| | |
|---|-----|
| Mini Canned Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale | \$2 |
| Hard Boiled Eggs | \$2 |
| Individual size Perrier Water | \$3 |
| Bottled Coconut Water | \$3 |
| Chobani Yogurt | \$3 |
| Assorted Mixed Nuts | \$5 |
| Energy Drinks | \$5 |

COFFEE ADD-ONS

Priced Per Person | 20 Person Minimum

½ Day Coffee Tea & Juice

\$7 per person

Coffee, Hot Teas, Assorted Juices & Bottled Water
Refreshed for 4 Hours

Full Day Coffee Tea & Juice

\$9 per person

Coffee, Hot Teas, Assorted Juices, & Bottled Water
Refreshed for 8 Hours

Coffee by Consumption

\$50 Per 192 ounce Urn

Regular or Decaffeinated Coffee
Hot Water and Assorted Tea
with Milk, Cream and Sugar



LUNCH

All menu items are subject to applicable state tax and 20% gratuity

Grab & Go Lunch Options

Priced Per Person | 20 Person Minimum

Lunch on the Run \$14

Deli Sandwiches

Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad or Vegetarian

Swiss or Cheddar Cheese and Lettuce

Bag of Chips

Fresh Fruit

Cookie

Bottled Water

Wrap it up \$15

Chef's Choice of Freshly Made Wraps

Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad or Hummus Wrap

Swiss or Cheddar Cheese and Lettuce

Bag of Chips

Fresh Fruit

Cookie

Bottled Water



LUNCH

All menu items are subject to applicable state tax and 20% gratuity

Lunch Buffet Selections

All Lunch Buffets Include Iced Tea and Lemonade Station.
Priced Per Person | 20 Person Minimum

The Jay Peak Backyard Cookout \$16 per person

Grilled Chicken, Hamburgers, Veggie Burgers and Hot Dogs
American and Cheddar Cheese Slices
Mayonnaise, Mustard, Ketchup
Lettuce, Tomato, Onion, Pickles
Select two for buffet: Cole Slaw, Potato Salad, Pasta Salad or Baked Beans
Chips
Cookies and Brownies

Deli Buffet \$18 per person

Select one from Soup Selections on Page 10
Breads, Rolls and Wraps
Select three for buffet: Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad, or Egg Salad
Swiss and Cheddar Cheese Slices
Mayonnaise and Mustard
Lettuce, Tomato, Onion, Pickles
Chips
Cookies and Brownies

Grilled Chicken Salad Bar \$18 per person

Select one from Soup Selections on Page 10
Sliced Grilled Chicken
Select one for buffet:

Caesar: Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing
Buffalo: Buffalo Sauce, Romaine Lettuce, Shredded Carrots, Diced Celery, Tomatoes, Shredded Cheese, Ranch & Blue Cheese Dressing
Asian: Romaine Lettuce, Shredded Carrots, Sliced Red Peppers, Cucumbers, Green Onions, Mandarin Orange Segments, Sliced Almonds, Asian Sesame Seed Dressing
VT Maple: Romaine Lettuce, Arugula, Shredded Carrots, Apples, Chopped Pecans, Crumbled Bacon, Shredded Cheddar Cheese, Vermont Maple Balsamic Vinaigrette
Baked Rolls
Fresh Fruit
Cookies and Brownies



LUNCH

Vermont Maple BBQ \$20 per person

Pulled Pork and Grilled Chicken with Vermont Maple BBQ Sauce

Select two for Buffet: Cole Slaw, Potato Salad, Pasta Salad or Baked Beans

Fresh Fruit

Cookies and Brownies

Italian Pasta Station \$20 per person

Caesar Salad

Minestrone Soup

Penne Pasta with

Marinara and Bolognese Sauces

Sausage & Grilled Chicken

Cookies and Brownies

South of the Border Buffet \$22 per person

Make your own Burrito & Taco Bar

Select two for Buffet: Chicken, Shredded Beef, Ground Beef, Pork or Fish

Tortillas and Taco Shells

Shredded Lettuce, Tomatoes, Onions, Shredded Cheese

Grilled Onions and Peppers

Spanish Rice and Beans

Tortilla Chips with Guacamole, Salsa & Sour Cream

Cookies or Brownies



LUNCH

Plated 3 Course Meal \$26

Escort cards with meal selection required

First Course: Select one soup or one salad for entire service

Second Course: Select two entrees for entire service
(1 additional entrée can be added for \$4.00 per person)

Third Course: Select one dessert for entire service
See Page 10 for Soup, Salad and Dessert Selection List

Butternut Squash Ravioli

With Braised Spinach and Roasted Walnuts in a Vermont Maple Cream Sauce with Cranberry Coulis

Eggplant Parmesan

Breaded & Deep Fried Eggplant layered with Marinara Sauce and Cheese baked and served with Linguini

Home Style Chicken & Biscuits

Roasted Chicken, Carrots, Celery, Potatoes & Onions in a Creamy Chicken Gravy served over an Herb Biscuit

Chicken Picatta

Chicken in a Lemon, White Wine & Caper Sauce with Risotto & Seasonal Vegetables

Baked Stuffed Haddock

Atlantic Haddock with a Seafood Stuffing served with Rice Pilaf and Seasonal Vegetables

Grilled Filet of Salmon

Atlantic Salmon Grilled with a Lemon Dill Beurre Blanc served with Rice Pilaf & Seasonal Vegetables

Pork Tenderloin Roulade +\$4

With Apple, Sausage & Sage Stuffing topped with a Sambuca Cream Sauce served with Garlic Mashed Potatoes & Seasonal Vegetables

Steak 'n Potatoes +\$4

London Broil with a Shallot Demi Glaze served with Garlic Mashed Potatoes & Seasonal Vegetables



LUNCH

LUNCH SOUP, SALAD & DESSERT SELECTIONS

Soup Selections

- Apple & Butternut Squash
- Classic Chicken Noodle
- Kale Chorizo
- Minestrone
- Tomato Bisque (with or without Bacon)
- New England Seafood Chowder + \$3

Salad Selections

- Mixed Green Salad with Maple Balsamic Vinaigrette
- Caesar Salad
- Garden Salad
- Caprese +\$2
- Iceberg wedge with bacon & blue cheese crumbles +\$3

Dessert Selections

- Seasonal Fruit Crisp
- Pie Selection: Apple, Berry Crumb, Peanut Butter or Key Lime
- Chocolate Brownie Sundaes
- Homemade Lemon Curd
- Double Chocolate Layer Cake with Buttercream Frosting
- Vanilla Custard
- Chocolate Pot de Crème
- Raspberry Mousse
- Chocolate Mousse
- Tiramisu
- New York Style Cheesecake
- Vermont Maple Crème brûlée

LUNCH ADD-ONS

Priced Per Person | 20 Person Minimum

| | |
|---|-----|
| Mini Canned Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale | \$2 |
| Individual size Perrier Water | \$4 |
| Chobani Yogurts | \$4 |
| Soup Station | \$4 |



HORS D' OEUVRES

All menu items are subject to applicable state tax and 20% gratuity

Passed Platters

Priced Per Dozen | Two Dozen Minimum

Spanakopita \$24

Spinach & Feta Wrapped in Filo

Smoked Salmon Canapés \$30

Cream Cheese, Dill, & Scallions on Rye Crisps

Satay \$30

Beef, Chicken Teriyaki, or Vegetable served with Peanut Sauce

Wontons \$30

BBQ Pork, Vegetable, or Sausage with Sweet Thai Chili Sauce

Bourbon Chicken Bites \$32

Bacon Wrapped Grilled Chicken with a Vermont Maple Bourbon Sauce

Stuffed Mushrooms \$32

Sausage & Cheese, Crab, or Veggie Stuffing

House Made Crab Cakes \$36

With Sriracha Lime Aioli

Scallops Wrapped in Bacon \$38

Mini Beef Wellington \$38



HORS D' OEUVRES

All menu items are subject to applicable state tax and 20% gratuity

Stationary Platters

Priced per Platter | Approximately 25 people per Platter

Mediterranean Platter \$55

Hummus

Kalamata Olives

Sun Dried Tomato Tapenade

Tzatziki

Served with Toasted Garlic Pita Chips

Spinach & Artichoke Dip \$55

Served in a Bread Bowl with a Baguette

Vegetable Crudité \$70

Seasonal Assorted Fresh Vegetables with Ranch & Hummus Dips

Roasted Vegetables & Goat Cheese \$75

Zucchini, Summer Squash, Eggplant

Portabello Mushrooms, Vidalia Onion, and Tomatoes

With a Balsamic Reduction Drizzle

Southwestern 7 Layer Dip \$75

Ground Beef

Refried Beans, Cheese

Guacamole, Sour Cream, Salsa

Sprinkled with Scallions and Black Olives

Served with Tortilla Chips

Baked Brie \$80

Wrapped in Puff Dough with Brown Sugar & Dried Fruit, served with Baguette

Fruit Platter \$85

Seasonal Assorted Fresh Fruit



HORS D' OEUVRES

All menu items are subject to applicable state tax and 20% gratuity

Stationary Platters

Priced per Platter | Approximately 25 people per Platter

Cabot Cheese Platter \$105

A variety of Cabot Cheeses and Crackers

Artisan Cheese Platter \$175

A selection of 4 Artisan cheeses, local or imported

Assorted Crackers

Fresh Fruit

Mixed Party Platter \$200

Chicken Wings, Meatballs

Cocktail Franks and Mozzarella Sticks

Served with a Variety of Dipping Sauces



DINNER

All menu items are subject to applicable state tax and 20% gratuity

Priced Per Person | 20 Person Minimum
All Dinner options include Coffee, Hot Teas, & Ice Water
(Or substitute Iced Tea and Lemonade)

BBQ Buffet \$24 per person

Mixed Green Salad with Maple Balsamic Dressing
Baked Rolls and Butter
Slow Roasted Ribs with house made BBQ Sauce
BBQ Grilled Chicken
Italian Sausages, Grilled Onions and Peppers
Cole Slaw, Red Bliss Potato Salad
Assorted Fruit Crisps

Italian Buffet \$26 per person

Caesar Salad
Minestrone Soup
Garlic Bread
Baked Three Cheese Lasagna
Chicken Parmesan
Pasta Bar: Served with Marinara Sauce, White Clam Sauce and Bolognese Sauce
Tiramisu



DINNER

All Tier-Options available as a Buffets

Priced Per Person | 20 Person Minimum

Plated Meal Cost Adjustment add \$2.00 per person

Seating assignments with escort cards required

Select either one soup or one salad for entire service

See List of Page 17

Freshly Baked Rolls & Butter

Select two Entrée Selections

Select One Starch for entire service

See List of Page 17

Chefs Choice of Seasonal Vegetable Medley

Select one dessert for entire service

See List of Page 17

Coffee, Hot Teas and Ice Water

Tier One Dinner Entrée Selections \$26 per person

Select choice of two entrées for dinner service

Additional entrée may be added at \$4 per person

Braised Beef Tips served over Broad Egg Noodles

Lemon Rosemary Marinated Grilled Turkey Breast

Braised Pulled Pork with House made BBQ

Baked Lemon Peppered Haddock Filet with Parsley Butter

Pasta Primavera with seasonal vegetables sautéed in White Wine Garlic Cream Sauce with Parmesan Cheese

Tier Two Dinner Entrée Selections \$29 per person

Select choice of two entrées for dinner service

Additional entrée may be added at \$4 per person

Sliced Roasted Turkey with Stuffing & Cranberry Jus

Sliced Roasted Beef Sirloin with Red Wine Reduction

Baked Pecan Crusted Chicken Drizzled with Raspberry Butter Sauce

Herb Crusted Haddock

General Tso's Crispy Seitan served with Oriental Vegetables

Tier Three Dinner Entrée Selections \$34 per person

Select choice of two entrées for dinner service

Additional entrée may be added at \$4 per person

Grilled Flank Steak with Shallot Demi Sauce

Apple & Cheddar Stuffed Chicken Breast with Maple Cider Jus

Citrus Crumb Baked Haddock with Lemon Butter

Roasted Pork Loin with Caramelized Onion Sauce

Broiled Scallops & Shrimp with Garlic Herb & White Wine Broth

Mushroom Risotto Cake, Carrot Coulis with Wilted Greens

All pricing subject to applicable state tax and 20% gratuity.

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Prices are subject to change.



DINNER

Tier-Options Continued

Tier Four Dinner Entrée Selections \$38 per person

Select choice of two entrées for dinner service
Additional entrée may be added at \$5 per person

Broiled Salmon Filet with Citrus Beurre Blanc
Sliced Roasted Prime Rib Au Jus Cooked Medium Rare with Horseradish Cream
Crab Stuffed Baked Haddock with Lemon Beurre Blanc
Chicken Cordon Bleu with Dijon Mustard Cream
Pan Seared Bone-In Pork Chop with Apple Maple Jus
Portobello Mushroom Napoleon with VT Goat Cheese and Balsamic Reduction

Tier Five Dinner Entrée Selections \$44 per person

Select choice of two entrées for dinner service
Additional entrée may be added at \$5 per person

Pan Seared Lac Brome Duck Breast with Cherry Port Reduction
8 ounce Beef Tenderloin with Béarnaise Sauce
Chicken Oscar with Jumbo Crab Meat, Asparagus and Hollandaise Sauce
Surf & Turf: 6 ounce Grilled Beef Tenderloin topped with your choice of either
Sea Scallops or Baked Stuffed Shrimp with a Béarnaise Sauce
Spinach & Goat Cheese Stuffed Salmon Roulade with Cranberry Coulis
Vegetable Strudel: Seasonal Vegetables Wrapped in Filo Dough with Carrot Puree



DINNER

LIVE ACTION DINNER STATION ADD-ONS

\$100 Chef Fee | 50 People

Carving Station: Herb Crusted Prime Rib, Roasted Pork Loin, Roasted Turkey, or Ham\$6

Crepe Station: Made to Order Crepes with Assorted Sweet or Savory Fillings.....\$6

DINNER SOUP, SALAD, STARCH & DESSERT SELECTIONS

Soup Selections

Apple & Butternut Squash
Classic Chicken Noodle
Kale Chorizo
Minestrone
Tomato Bisque (with or without
Bacon)
New England Seafood Chowder + \$3

Salad Selections

Mixed Green Salad with Maple
Balsamic Vinaigrette
Caesar Salad
Garden Salad
Caprese +\$2
Iceberg wedge with bacon & blue
cheese crumbles +\$3

Starch Selection

Classic Rice Pilaf
Herbed Roasted Potatoes
Garlic & Chive Mashed Potatoes
Quinoa Pilaf
Vermont Cheddar & Herb Risotto

Dessert Selections

Seasonal Fruit Crisp
Pie Selection: Apple, Berry Crumb,
Peanut Butter or Key Lime
Chocolate Brownie Sundaes
House Made Lemon Curd
Double Chocolate Layer Cake with
Buttercream Frosting
Vanilla Custard
Chocolate Pot de Crème
Raspberry Mousse
Chocolate Mousse
Tiramisu
New York Style Cheesecake
Vermont Maple Creme Brulée



LATE NIGHT SNACK OPTIONS

All menu items are subject to applicable state tax and 20% gratuity
Priced Per Person | 20 Person Minimum

Chips and Dips \$4 per person

Potato Chips served with Creamy Onion, Creamy Bacon & Creamy Horseradish Dips

Chips and Salsa \$4 per person

Tortilla Chips and House Made Salsa

Poutine Bar \$7 per person

French Fries, Vermont Cheese Curds & Homemade Gravy

Nacho Bar \$8 per person

Tortilla Chips

Salsa, Queso Sauce

Shredded Cheese, Olives and Scallions

Hot Dog Station \$8 per person

Steamed Hot Dogs and Buns

Mustard, Ketchup, Onions and Relish

Quesadillas \$9 per person

Chicken

Assorted Vegetable & Cheese

Served with Sour Cream, Guacamole and Salsa

Cookies and Brownies \$4 per person



LATE NIGHT SNACK OPTIONS

All menu items are subject to applicable state tax and 20% gratuity
Priced Individually | 20 Person Minimum

Pizza Orders

16" pizzas cut into 8 slices each

Cheese Pizza

\$16

Toppings

\$1.50/each

Pepperoni • Sausage • Ham • Pineapple • Onion
Green Pepper • Mushrooms • Extra Cheese

Chicken Wing Platter

10 for \$12, 20 for \$21, 30 for \$30

Buffalo, BBQ or Teriyaki Sauces
Blue Cheese or Ranch Dressing



BEVERAGE SERVICE

All liquor prices are inclusive of state tax

Jay Peak Resort and Conference Center understands that beverage service is an important part of many functions. We are pleased to offer the option of a cash bar or a hosted banquet bar for your enjoyment. We will consider any special requests that you may have concerning your event. Jay Peak strictly adheres too, and firmly enforces the liquor laws of the state of Vermont. These laws are posted and can be made available to guests upon request. Please note that individuals must be 21 years or older to consume alcoholic beverages and it is against State Law to bring your own alcoholic beverages into the Conference Center Facilities.

Cash or Hosted Banquet Bar

Bar set up fee of \$75.00 per location for Cash or Hosted Bars. Charges are by consumption. A service charge of 20% will be added to a hosted bar bill. For your convenience VT state liquor tax of 10% is included in price.

| | House | Call | Top Shelf | Premium |
|------------------|--------|---------|-----------|-----------------|
| Soda/Juice/Water | \$2.00 | | | |
| Bottled Beer | \$4.00 | \$5.00 | \$6.00 | |
| Draft Beer | \$4.00 | \$5.50 | \$5.50 | |
| Wine | \$7.00 | \$8.00 | \$9.00 | \$10.00-\$12.00 |
| Cocktails | \$6.50 | \$8.00 | \$9.00 | \$10.00-\$14.00 |
| Multi-Liquor | \$8.00 | \$10.00 | \$11.00 | \$12.00-\$14.00 |



BEVERAGE SERVICE

Conference Wine List

All menu items are subject to applicable state tax of 10% and 20% gratuity

SPARKLING WINE

| | |
|--------------------------------|------|
| Lunetta Prosecco..... | \$30 |
| Mumm Napa Brut Prestige | \$39 |
| Domaine Carneros Brut | \$48 |
| Perrier-Jouet Grand Brut | \$69 |

HOUSE WINE

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|--|------|
| Canyon Road (Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon) | \$20 |
|--|------|

WHITE WINE

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|--|------|
| Ecco Domani Pinot Grigio (Italy) | \$28 |
| Maso Canali Pinot Grigio (Italy) | \$35 |

| | |
|--|------|
| Seaglass Sauvignon Blanc(Lake County) | \$28 |
| Marisco "The Ned" Sauvignon Blanc (N.Z.) | \$30 |
| Cakebread Sauvignon Blanc(Napa Valley) | \$49 |

| | |
|--|------|
| Kendall Jackson Chardonnay(California) | \$32 |
| Hook & Ladder Chardonnay(California)..... | \$36 |
| Cakebread Chardonnay(California)..... | \$59 |

| | |
|------------------------------------|------|
| Clean Slate Riesling(Germany)..... | \$26 |
|------------------------------------|------|

RED WINE

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|--|------|
| Bridlewood Pinot Noir (California)..... | \$28 |
| MacMurray Pinot Noir (Central Coast) | \$39 |

| | |
|--------------------------------------|------|
| Rutherford Ranch Merlot (Napa) | \$32 |
| Whitehall Lane Merlot (Napa) | \$49 |

| | |
|---------------------------------|------|
| Zolo Malbec (Argentina) | \$28 |
| LaMadrid Malbec (Mendoza) | \$32 |

| | |
|--|------|
| William Hill Cabernet Sauvignon..... | \$30 |
| Hook & Ladder Cabernet Sauvignon (Russian River) | \$48 |

| | |
|-------------------------------|------|
| Stelztner Claret (Napa) | \$40 |
|-------------------------------|------|

All pricing subject to applicable state tax and 20% gratuity.
Minimum of 20 Guests for Buffet Service.
Prices are subject to change.



General Guidelines and Policies

1. A non-refundable deposit and signed contract is required to secure Conference Center and Event facilities at Jay Peak Resort.
2. Jay Peak reserves the right to modify function space based on requirements.
3. All menu selections are due 30 days prior to an event.
4. All Food & Beverage guarantees are due 2 weeks prior to the first event.
5. Banquet Event Orders (BEO's) that specify and confirm the details and terms and conditions for each event, final menu selections, pricing, room set-ups, audio visual requirements, miscellaneous information, and billing information must be signed by the client prior to the start of any function. Any changes to the BEO's during the event may require client's signature and coordinator's initials.
6. Due to licensing requirements and for quality control issues, all Food & Beverage served in the Conference Center must be supplied and prepared by Jay Peak. Exceptions will be made for Wedding/Event Cakes from a licensed food service professional.
7. Buffet tables are replenished as needed to maintain quality and selection for each guest.
8. Buffets are served for a maximum of 90 minutes. At the conclusion, all food and beverage, with the exception of Wedding/Event Cakes, becomes the property of Jay Peak and may not be taken from the event venue.
9. Jay Peak cannot guarantee food quality should an event be delayed more than 30-minutes due to guests actions.
10. Due to Market fluctuations, menu prices cannot be guaranteed more than six months prior to your event.
11. Menu prices are subject to a 20% service charge and 9% Vermont State meals tax.
12. Jay Peak fully complies with and strictly enforces the rules and regulations set by the state of Vermont in regards to the sales and consumption of alcoholic beverages.
13. A set-up fee of \$75.00 per bar, cash or hosted, will be added to the bill at the conclusion of an event.
14. Banquet bars can serve alcohol for a maximum of 5 hours. Alcohol service will end 30 minutes prior to the end of the event.
15. Beverage pricing includes 10% Vermont State Sales Tax
16. Hosted bars are subject to a 20% service charge to be added to the bill at the conclusion of the event.
17. Should additional security be required for your event functions pricing and arrangements will be made in conjunction with Jay Peak Resort Security and reflected on final bill.
18. Jay Peak reserves the right to refuse any outside vendor that has not been approved prior to an event.
19. Tax exempt status must be established prior to the start of any function. A State tax exempt certificate is required to be on file with Jay Peak Resort 14 days prior to the start of any function.
20. Jay Peak Resort is not responsible for damage, loss of personal property, or equipment left in Conference Center or Event Venues.

