



## **2010 Corporate Package**

*The following information answers the most commonly asked questions about planning a conference or corporate retreat at the Three Stallion Inn. We can accommodate a minimum of twelve guests, and a maximum of sixty guests in one room during the winter and seventy guests in the summer. If your group is smaller than twelve, please give us a call. If we are accommodating other functions the day you would like to book an event we maybe able to accommodate you. We are happy to provide any additional information you need as you progress with planning your event.*

### **Food and Beverage Arrangements**

*Please advise us of your food and beverage selections and final guest count no later than **2 pm, on the Tuesday of the week prior to the meeting date.** The final guest count will be considered your minimum guarantee and this will establish what you will be charged for.*

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

### **Cancellation Policy**

***A non-refundable deposit of \$100.00 is required to book a meeting space. Your event will be tentatively scheduled until we receive your deposit.***

*After the food and guest count has been guaranteed, if a function is cancelled for any reason, with less than 48 hour notice to Three Stallion Inn, the function's organization will be charged for the ordered meals and room charge. We understand the uncertainty of the weather in Vermont; therefore if any cancelled functions can be rescheduled to a date within four days of the original event date, the Inn will forward the charges to that date (**subject to space availability**).*

### **Split Guest Check/Payment Policy**

*For groups of ten or less we are able to split checks according to individual guest's selections. For groups of eleven and more we are able to split the cost of the event evenly amongst guests, so that everyone pays an equal share regardless of the individuals' menu selections. Of course, it is always acceptable for one guest to pick up the entire tab.*

### **Tax and Gratuities**

*9% Vermont rooms and meals tax and 20% gratuity will be added to all functions.*

***State Law dictates that all alcoholic beverages are paid for the day of consumption; therefore they cannot be billed out. We will charge your credit card that we have on file unless otherwise notified.***

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## **Meeting Rental Information**

### **Meeting Facilities**

<i>Small Conference Room (special request)</i>	\$100.00	<i>up to 12 people</i>
<i>Small Conference &amp; Sitting Room (special request)</i>	\$200.00	<i>up to 24 people</i>
<i>Pub</i>	\$115.00	<i>up to 40 people</i>
<i>Deck</i>	\$215.00	<i>up to 75 people</i>
<i>Deck Heat</i>	\$35.00	<i>per hour</i>
<i>Large Conference Room</i>	\$195.00	<i>up to 50 people</i>
<i>Combo Large Conference &amp; Dining Room</i>	\$275.00	<i>up to 75 people</i>
<i>Breakout Rooms</i>		<i>\$ 50.00 per room</i>

### **Equipment**

<i>Flip Chart on Easel with Markers</i>	\$25.00
<i>LCD Projector</i>	\$50.00
<i>Screen</i>	\$20.00
<i>Fax</i>	\$0.75 per page
<i>Photocopies</i>	\$0.25 per page

### **Overnight Guest Room Accommodations**

*Check-in for all rooms is 2:00 p.m., and check-out is 11:00 a.m.*

*There is more than one guest a written roster will be needed to allocate the rooms. The rooming list must be received no later than one week prior to arrival. The corporate rate applies to Sunday through Thursday, and subject to availability during Holidays and our Foliage Season. Room charges can be put on a corporate credit card or billed to the company if arrangements are made in advance.*

*Our Inn guests are invited to use all of the amenities, which include; a fitness center, hot tub, sauna, outdoor pool, trails, in room flat screen TV, and breakfast.*

<b>Single Occupancy</b>	<b>\$115.00</b> plus 9% tax and 6% service charge
<b>Double Occupancy</b>	<b>\$150.00</b> plus 9% tax and 6% service charge

## ***Breakfast Breaks***

### ***Continental Breakfast***

*Chilled Fruit Juices*

*Breakfast Bakeries*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$9.95 / per person*

### ***Bagel Breakfast Break***

*Assortment of Bagels, Cream Cheese*

*Chilled Fruit Juices*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$10.95 / per person*

### ***Stock Farm Breakfast***

*Cheese Omelets*

*Sausage*

*Chilled Fruit Juices*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$12.00 / per person*

### ***Country Continental Breakfast***

*Chilled Fruit Juices*

*Breakfast Bakeries*

*Fruit Compote with Seasonal Whole Fruit*

*Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea*

*\$11.95 / per person*

## ***Three Stallion Inn Add~Ons***

***Freshly Brewed Coffee, Decaffeinated  
Cocoa and Tea***

*\$2.75 / per person*

***Chilled Fruit Juices***

*\$2.75 / per person*

***Lemonade and Iced Tea Carafes***

*\$7.50 / per item*

***Freshly Baked Cookies***

*\$26.00 / per dozen*

***Assorted Brownies & Bars***

*\$24.00 / per dozen*

***Breakfast Breads (Cinnamon Swirl, Coffee,  
Banana, Lemon Glaze & Orange Poppy)***

*\$5.50 / per person*

***Assorted Breakfast Bakeries***

*\$6.50 / per person*

***Regular & Diet Soft Drinks***

*\$2.00 / per person*

***Bottled Water***

*\$2.00 / per person*

***Fruit Salad***

*\$2.50 / per person*

# Luncheon Selections

## Salad Selections

Please select no more than two choices from our Lunch Options.

One preparation of an entrée counts as one choice.

(Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea are served with all Lunches \$1)

### Traditional Caesar Salad

Herb Croutons, tomato wedges, Lemon and Asiago Cheese	\$ 5
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

### Greek Salad

Hearts of Romaine, Feta, Kalamata, Olives, Tomato and Pepperoncini	
Served with a basil vinaigrette	\$ 5.5
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

### Spinach Salad

Crispy Bacon, boiled Eggs, Red Onion & Carrot threads	
Served with a Herb Vinaigrette	\$ 5.5
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

### Classic Bibb Salad

Tomato Wedges, Pickled Red Onion and Blue Cheese Dressing	\$ 5
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

### Fajita Salad

Romaine Hearts, Avocado, Tomato, Cheddar and Red Peppers	
Served with Spicy Ranch Dressing	\$ 6
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

### Pecan & Pear Salad

Mixed Greens, Candied Pecans, Poached Pears, Red onions & Blue Crumbles served with Poppyseed Dressing	\$ 6.5
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

### House Mesclun Mix of Greens

Garden Greens, Tomato, Red onion, Carrot & Cucumbers with a Balsamic Vinaigrette	\$ 5
Grilled Chicken Breast for an Additional	\$ 5
Grilled Shrimp for an Additional	\$ 6

## **Luncheon Selections Continued**

Please select no more than two choices from our Lunch Selections. One preparation of an entrée counts as one choice.

Add Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea to your lunch for only \$1 per person

### **Sandwich Selections**

Add a Caesar, Spinach or House Salad to your Sandwich for only \$1.50 per person

#### **Grilled Chicken Sandwich** \$ 9

Grilled Boneless Breast and Guacamole on a  
Whole Wheat Roll Served with Sweet Potato Fries  
(Add Cheddar, Swiss or Blue Cheese \$1 more)

#### **Deli Plate** \$ 9

Sliced Ham and Turkey or Roast Beef and Turkey with Cheddar &  
Swiss Cheeses, Accompanied by a Market Salad, Lettuce, Tomato,  
Onion, a Dill Pickle Spear and Bulky Roll

#### **Grilled Chicken Caesar Wrap** \$9

Crispy Romaine, Asiago, Tomato and Grilled Chicken Rolled in a  
Whole Wheat Tortilla Served with Potato chip and Kosher pickle wedge

#### **Turkey Club Wrap** \$9

Turkey Breast, Apple Smoked Bacon, Tomato, Lettuce and  
Herbed Aioli served with Potato chips and a Kosher pickle wedge

#### **Grilled Garden Vegetable Burger** \$8

Served on a Multi Grain Bun, Lettuce, Tomato, Onion & a  
Kosher pickle wedge. Along with Potato Chips  
(Add Cheddar, Swiss or Blue Cheese \$1 more)

#### **Oven Roasted Vegetable Strudel** \$8

Seasonal Vegetables Rolled in Phyllo served with Onion Marmalade &  
Red Pepper Coulis. Along with a small Mesclun mix

#### **Char Broiled Angus Burger** \$9

Served on a Kaiser Roll with Lettuce, Tomato, Onion &  
Kosher pickle wedge. Along with French Fries  
(Add Cheddar, Swiss or Blue Cheese \$1 more)

# Luncheon Selections Continued

## Plated Selections

Please select no more than two choices from our Lunch Selections. One preparation of an entrée counts as one choice.

Add Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea to your lunch for only \$1 per person

### **Pasta Katrina with Salad**

<i>Creamy Alfredo Sauce with Bacon and Broccoli Florets</i>	\$9
<i>Grilled Chicken Breast for an Additional</i>	\$ 5
<i>Grilled Shrimp for an Additional</i>	\$ 6

### **Wild Mushroom Ravioli with Salad**

<i>Freshly cooked Ravioli in a Sun Dried Tomato Cream</i>	\$10
<i>Grilled Chicken Breast for an Additional</i>	\$ 5
<i>Grilled Shrimp for an Additional</i>	\$ 6

### **Red Thai Chicken & Shrimp**

<i>Sautéed Chicken and Shrimp with Sweet Bell Peppers, Onions, Garlic, Coconut Milk, Thai Curry Paste and Crushed Tomatoes. Served over Jasmine Rice</i>	\$14
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### **Marinated Beef Tips**

<i>Marinated Sirloin Tips, sautéed with mushrooms &amp; onions. Served with Rice &amp; Seasonal Vegetable</i>	\$14
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### **Marguerite Pizza**

<i>Roasted Tomatoes, Fresh Basil and Mozzarella Cheese</i>	\$9
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### **Sesame Chicken**

<i>Sesame Seed Crusted Sautéed Chicken Breast over Asian Vegetable Salad</i>	\$11
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### **Quiche of the Day**

<i>Served with a Barley &amp; vegetable Salad</i>	
<i>Vegetarian: Cheddar, Scallion &amp; Caramelized Onion</i>	\$9
<i>Meat: Honey Ham, Bacon &amp; Maple Sausage</i>	\$11

### **Roasted Pork loin**

<i>Oven Roasted with Dijon Cream Sauce, Red Potatoes &amp; Seasonal Vegetables</i>	\$12
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### **Pecan Crusted Salmon**

<i>Atlantic Salmon with a Pecan Butter Crust</i>	\$12
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*All Plated Lunches are served with House Salad and Balsamic Vinaigrette & Seasonal Vegetable where applicable. (Substitute a Caesar or Spinach Salad for \$1.50)*

# Luncheon Buffets

Available for a Minimum of 15 People

Add Freshly Brewed Coffee, Decaffeinated Coffee, Cocoa and Tea to your lunch for only \$1 per person

## **The Working Lunch** \$16

*Chef's Soup Creation*

*Tossed House Salad with Balsamic Vinaigrette*

*Roast Beef, Vermont Cob Smoked Ham and Turkey Breast*

*Sliced Swiss and Cabot Cheddar Cheese*

*Fresh Leaf Lettuce, Ripe Tomatoes, Sliced Red Onions, and Half Sour Pickles*

*Assorted Baked Breads*

*Potato Chips & Fresh Sliced Fruit with Cookies*

## **The Sicilian Italian** \$18

*Romaine Hearts Tossed with Peppercorn Dressing*

*Three Cheese Lasagna*

*Chicken Cacciatore*

*Garlic Bread*

*Fresh Sliced Fruit*

*Tiramisu*

## **The Provencal Italian** \$18

*Classic Caesar Salad with Herbed Croutons*

*Baked Penne with Pomodor and Three Cheeses*

*Grilled Chicken Alfredo with Mushrooms*

*Garlic Bread*

*Fresh Sliced Fruit*

*Tiramisu*

## **South of the Border** \$17

*Mixed Greens with Peppers, Onions, Scallions & Spicy Ranch*

*Black Bean Salsa & Chips*

*Shredded Chicken Burritos'*

*Beef Carne with Cheddar Cheese*

*Mexican Rice with Beans*

*Apple Enchilada*

## **At the Barbeque** \$17

*Mixed Greens with Balsamic Vinaigrette*

*Cucumber Sour Cream Dill Bean Salad*

*Potato Salad with Dijon and Celery*

*Barbecued Chicken Fryers*

*Hamburgers with Lettuce, Tomato, Onion, Cheese and rolls*

*Baked Potato Wedges*

*Sliced Watermelon or Seasonal Fruit*

## **Oriental Stir Fry** \$18

*Tossed House Salad with Balsamic Vinaigrette*

*Peanut Noodle Salad with Crispy Vegetables*

*General Tsao's Chicken or General Tsao's Tofu*

*Steamed White Rice*

*Vegetables: Lightly Stir Fried with Soy, Sesame Oil, Ginger, and Garlic.*

*Fresh Sliced Fruit and Cookies*