



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.

665 Stock Farm Road • Randolph • Vermont 05060
802-728-5575 or 1-800-424-5575 • fax: 802-728-4036
e-mail: info@threestallioninn.com • www.3stallioninn.com

Meeting Rental Information

Meeting Facilities

<i>Small Conference Room (special request)</i>	<i>\$100.00</i>	<i>up to 12 people</i>
<i>Small Conference & Sitting Room (special request)</i>	<i>\$200.00</i>	<i>up to 24 people</i>
<i>Pub</i>	<i>\$115.00</i>	<i>up to 40 people</i>
<i>Deck</i>	<i>\$215.00</i>	<i>up to 75 people</i>
<i>Deck Heat</i>	<i>\$35.00</i>	<i>per hour</i>
<i>Large Conference Room</i>	<i>\$195.00</i>	<i>up to 50 people</i>
<i>Combo Large Conference & Dining Room</i>	<i>\$275.00</i>	<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>	<i>\$25.00</i>
<i>LCD Projector</i>	<i>\$50.00</i>
<i>Screen</i>	<i>\$20.00</i>
<i>Fax</i>	<i>\$0.75 per page</i>
<i>Photocopies</i>	<i>\$0.25 per page</i>

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 not available 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.

Single Occupancy	\$115.00 plus 9% tax and 6% service charge
Double Occupancy	\$150.00 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 & onions. Served with Rice & 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 & vegetable Salad</i>	
<i>Vegetarian: Cheddar, Scallion & Caramelized Onion</i>	\$9
<i>Meat: Honey Ham, Bacon & Maple Sausage</i>	\$11

Roasted Pork loin

<i>Oven Roasted with Dijon Cream Sauce, Red Potatoes & 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

Fresh 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