The Abbey

Restaurant & Banquet Facilities

THE ABBEY
FARM
ROOM

FARM ROOM EVENTS PACKET

2026–2027



THIS CALLS FOR A PARTY



Call Julie Darrow
Event Planner

There's always a reason to celebrate, and we'd love to celebrate with you! Whether you're planning a birthday, shower, corporate gathering, or another special occasion, The Abbey's Farm Room is the perfect place to bring everyone together. We've put together this packet to help you plan an event that's easy, enjoyable, and memorable!

Located just off our lively pub, the Farm Room offers the best of both worlds! Keep your gathering connected to the fun and energy of the pub, or close off the space for a more private, intimate celebration. Whatever the occasion, we'll help you create an atmosphere that's just right for your event.

Thank you for considering The Abbey's Farm Room for your special occasion. We look forward to working with you to bring your ideas to life! If you have any questions or are ready to start planning, please don't hesitate to reach out to our event coordinator, Julie Darrow.

We can't wait to celebrate with you!

802-933-4747 | EVENTS@THEABBEYVT.COM

The Abbey | 6212 VT Route 105 Enosburg Falls, VT 05450
www.theabbeyvt.com

PRICING & RENTAL INFORMATION

Farm Room
RENTAL FEE – ½ DAY RENTAL
$250



Pricing

A few things to know before the fun begins!

All listed prices are per person unless otherwise noted. Vermont tax and an 18% gratuity will be added to your final bill.

Half-Day Rental | $250

Our half-day rental is $250, with a minimum food and beverage spend of $750. This minimum can be met through any combination of food and drink purchases made by you or your guests during the event. If the $750 minimum is not reached, the remaining balance will be charged to the credit card on file.

Paying by credit card? A 3% convenience fee applies.

The fine print:

- Vermont Rooms & Meals Tax: 9% (food and beverages)
- Vermont Sales & Use Tax: 6% (equipment rentals)

THE ABBEY FARM ROOM

Pick your party time!

Whether you're planning a daytime celebration or an evening get-together, we've got a time slot for you!

Our Farm Room is available for half-day rentals. Simply choose the time that works best for your celebration!

Daytime Fun: 11:00 AM – 4:30 PM
Evening Celebrations: 5:00 PM – 10:00 PM

Party Requirements

Good food, great company, and a reason to celebrate!

To make the most of your Farm Room experience, all rentals include the purchase of food and beverages for your guests.

Planning a Friday or Saturday night party? We ask for a minimum of 40 guests.

Looking for a buffet? Our buffets require a 40-person minimum. If fewer than 40 guests attend, the 40-person minimum will still apply.

A LITTLE SOMETHING TO START THE PARTY

Every great gathering deserves great food! Choose three to five appetizers from our selection below. Pricing is based on approximately 50 guests.
Disposable plates, napkins, and utensils are included. Upgrade to glass plates and silverware for just $1 per guest.

APPETIZERS

Veggie & Dip Platter	$150
Cheese Board & Pepperoni w/ Crackers	$150
Combination Veggie and Cheese Board Platter	$150
Baked Brie with Jam and Walnuts	$90
Coconut Shrimp –Served with Dipping Sauce	$125
Mini Turkey or Chicken Salad Croissants	$125
Bruschetta	$125
Cajun Crab Puffs	$130
Sweet N Sour Meat Balls	$75
Swedish Meat Balls	$75
Buffalo Chicken Wings –Served with Carrots and Celery	$125
Hot Buffalo Chicken Dip –Served with Chips	$85
Chicken Breaded Wing Dings –Served with Dipping Sauce	$130
Chicken Fingers –Served with Dipping Sauce	$135
Sea Scallops Wrapped in Bacon	$140
Seafood Stuffed Mushroom Caps	$90
Assorted Fruit Platter –Served with Fruit Dip	$110
Spinach & Artichoke Dip in Bread Bowl	$65
Caprese Skewers	$75
Jumbo Shrimp Bowl	$200
Mini Veggie Spring Rolls	$200
Soft Pretzels with Cheese Sauce	$125

OUR MOST POPULAR BUFFETS

Buffets are based on a minimum of 40 guests. Prices listed valid until June 2027.



THE ABBEY FARM ROOM

MENU OPTIONS

On the following pages, you'll find a selection of our most popular buffet options.

Looking for something a little different?

We're happy to make modifications or create a custom buffet just for you! Let us help bring your vision to life and make your event truly your own.

All prices are listed per person.



BUFFETS

The Abbey Buffet

Seven-Green Tossed Salad with Choice of Two Dressings, Dinner Rolls, Hand Carved Pepper and Garlic Encrusted Roast Beef, Hand Carved Vermont Maple Glazed Ham, Home Style Mashed Potatoes with Gravy, Penne Pasta in a Creamy Alfredo Sauce, Maple Glazed Baby Carrots, Green Beans Almandine, Coleslaw, and Cranberry Sauce. $ 29.00

The Traditional Buffet

Seven-Green Salad with Choice of Two Dressings, Dinner Rolls, Hand Carved Vermont Roast Turkey, Hand Carved Vermont Maple Glazed Ham, Home Style Mashed Potatoes with Gravy, Baked Ziti with Marinara Sauce, Maple Garlic Glazed Baby Carrots, and Cranberry Sauce. $ 29.00

The Country Sider Buffet

Seven-Green Salad with Choice of Two Dressings, Dinner Rolls, Hand Carved Pepper and Garlic Encrusted Roast Beef, Hand Carved Vermont Roast Turkey, Home Style Mashed Potatoes w/ Gravy, Traditional Stuffing, Baked Ziti with Marinara Sauce, Green Beans Almandine, and Cranberry Sauce. $ 29.00

Prime Rib Buffet

Seven Green Salad with Choice of Two Dressings, & Dinner Rolls, Prime Rib Au jus, VT Maple Grilled Chicken Breast, Seafood Stuffed Baked Haddock with Drizzled Hollandaise Sauce, Red Roasted Potatoes, Penne Pasta Alfredo, and Roasted Seasonal Vegetables. $35.00

THE ABBEY
FARM ROOM



BUFFETS

The Abbey Seafarer Buffet

Seven-Green Tossed Salad with Choice of Two Dressings, Dinner Rolls, Hand Carved Western Choice Roast Beef, Hand Carved Vermont Maple Glazed Ham, Seafood Newburg with a Sherried Newburg Sauce, Accompanied by Puff Pastry Shells, Roasted Red Bliss Potatoes, Wild Rice, Roasted Vegetables, Garden Pasta Salad, and Coleslaw. $ 34.00

Classic Carving Buffet

Seven-Green Tossed Salad with Maple Vinaigrette Dressing, Carved VT Roast Turkey, Maple Baked Ham, Marinated Flank Steak, Penne Pasta Alfredo, Red Roasted Bliss Potatoes, Roasted Summer Squash and Zucchini Baskets of Assorted Homemade Bakery Breads, Honey Mustard Spread, Herb Garlic Spread, Horseradish Spread, Wild Rice & Cranberry Salad. $ 33.00

Beef Tenderloin Buffet

Caesar Salad, Dinner Rolls, Grilled 8oz Bacon Wrapped Filet Mignon, Honey Garlic baked Salmon, Red Smashed Potatoes, White Creamy Spinach and Mushroom Lasagna, and Roasted Seasonal Vegetables. $ 42.00

THE ABBEY
FARM ROOM

LIGHTER FARE



BUFFETS

Hot Brunch Buffet	Abbey Ham, Scrambled Eggs, Waffles, Bacon, Home Fries & Danish	$25.00
Pizza Party	A selection of pepperoni, buffalo chicken and our sugar shack sausage pizzas	$25.00
BBQ Buffet	Grilled chicken, pulled pork with slider buns, macaroni and cheese, corn muffins, coleslaw, potato salad, and tossed salad with two dressings	$25.00
Tex Mex Buffet	Hard- and soft-shell tacos with lettuce, tomatoes, onions, shredded cheese with spiced ground beef and grilled chicken, our house chili, tortilla chips, cheese sauce, salsa and sour cream along with Mexican spiced rice, Mexican street corn dip	$25.00
Pub Buffet	Chicken Strips, French Fries, Tossed Salad and two dressing options	$20.00

Pub Buffet Ad-Ons at an additional cost:
·Meatballs
·Wings
·Flatbread Pizzas

THE ABBEY FARM ROOM

CUSTOM BUFFET OPTIONS

Salad

Garden Pasta Salad
Potato Salad
Fruit Salad
Three Bean Salad
Coleslaw
Cottage Cheese
Cranberry Sauce
Caprese Salad
Pesto Tortellini Salad
Taco Salad
Seafood Salad
Greek Salad
Caesar Salad
Tossed Green Salad
Wild Rice & Cranberry Salad
Traditional Broccoli Salad

Starch

Mashed Potatoes
Smashed Red Potatoes
Roasted Red Bliss
Traditional Stuffing
Potatoes Au Gratin
Baked Potatoes
Wild Rice
Rice Pilaf
Lasagna
Baked Ziti
Penne Pasta Alfredo
Butternut Squash Lasagna
Vegetarian White Lasagna

Entree

Roast Beef
Marinated London Broil
Roast Turkey
Roast Pork
Stuffed Chicken Breast
Vermont Maple Ham
Teriyaki Chicken
Chicken Cordon Bleu
Vermont Maple Chicken
Prime Rib
Filet Mignon
Flank Steak

Vegetable

Green Beans Almandine
Maple Glazed Baby Carrots
Roasted Seasonal Vegetable
Steamed Broccoli
Cauliflower w/ Cheese Sauce
Corn w/ Pimento
Peas w/ Pearl Onions
Asian Style Green Beans

Seafood

Seafood Stuffed Haddock
Filet of Haddock
Seafood Newberg
Alaskan King Crab
Lobster Tails
Shrimp Scampi
Grilled Salmon



SWEET ENDINGS & ENHANCEMENTS

Desserts

The following options are $8 per person.
Available served or at a self-serve station.

Peanut Butter Pie
Carrot Cake
Cheesecake with Strawberries
Warm Lava Cake with a Scoop of Ice Cream

Sundae Station
- *Vanilla ice cream with choice of hot fudge, maple syrup and caramel*

Coffee Station

Regular, decaf, and tea set-up are available at $4 per person.

Mimosa Bar

Our make-your-own mimosa bar features five bottles of sparkling wine, accompanied by orange, cranberry, and grapefruit juices, plus a selection of fresh blueberries, orange slices, and raspberries. $250 per set-up, serves 25-30 guests.

FACILITY DETAILS

Event Setup

Please note that early access cannot be guaranteed unless the room is reserved for an additional day.

Hosts are responsible for arranging tables and chairs to suit their event. When planning your layout, please keep in mind that buffet placement and music setup require certain locations within the room and must remain accessible.

To protect the space, we do not allow tacks, tape, staples, or command strips to be used on the walls. Glitter is also not permitted as part of event décor.

Real candles are welcome.

Wedding Sites & Photography

We encourage guests to enjoy our grounds as part of their special day. Please note that photography is not permitted in the riverside area or around the Riverside Pavilion.

Our gazebo near the parking lot is available as a ceremony site. While we do not provide chairs or setup for this space, you are welcome to arrange chair rentals through a local vendor. We recommend Champlain Tents or McCracken Tent Rental.

The Farm Room is decorated seasonally throughout the year, and these decorations remain in place during events. You are welcome to complement the existing décor with your own decorations with prior approval from management.

Event Conclusion

All events must conclude by 11:00 PM, with last call announced at 10:45 PM.
Following the event, all decorations and personal items must be removed from the Farm Room.

DEPOSIT POLICY AND CONTRACT

Thank you for choosing The Abbey for your special event! To reserve the space and date of your choice, we require a $350 deposit for our Banquet Facility and/or a $250 deposit for the Farm Room. This deposit is subtracted from the final total of your invoice and is non-refundable.

The final guest count for your event is due 14 days before the event date. After this date, your final guest count may not change, unless it is increased. Final payment is due 10 days prior to the event, and may be paid only by the following methods:

- Cash
- Credit Card (American Express, Visa or Discover) – 3% fee
- Bank Certified Check

Hanging decorations from the ceiling or on the walls is prohibited. Any outside food products besides desserts are prohibited. By signing this contract, you have read and understand this policy and those outlined in this packet. If any damage does occur your credit card will be charged a $500 fee.

By signing this contract, you are agreeing to reading and understanding our policies, pricing, and procedures. It is your responsibility to ensure your wedding team helping with set up and tear down are aware of these polices.

Check one or both:

Farm Room Rental
_____ $250 (1/2-day rental)

We require a valid Credit Card number to keep on file for our records.
Please mail or email this signed contract with your deposit to the Abbey Restaurant.

Name(s)	
Address	
Address	
Phone #	
Credit Card Type & #	
Exp Date l CCV Code	
Date of Function	
Time of Event	
Signature	