The Abbey
Restaurant & Banquet Facilities

# YOUR PERFECT DAY

*by The Abbey*

# THANK YOU

THANK YOU SO MUCH FOR TRUSTING US WITH YOUR EVENT!

We take pride in decades of hands-on industry experience, and we're committed to delivering exceptional quality with careful attention to every detail.

Should you have any questions, please reach out to our events coordinator
Julie Darrow - julie@theabbeyvt.com

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# FIRST TASTES

We suggest selecting three to five options below to serve a party of 50. Set-up includes linen, and chaffing dishes, paper plates and utensils. Upgrade to glass plates and silverware for $1 per person.

| | |
|---|---|
| Veggie & Dip Platter | $150 |
| Cheese Board & Pepperoni w/ Crackers | $150 |
| Combination Veggie and Cheese Board Platter | $150 |
| Coconut Shrimp – Served with Dipping Sauce | $125 |
| Bruschetta | $125 |
| Cajun Crab Puffs | $130 |
| Sweet N Sour Meat Balls | $90 |
| Swedish Meat Balls | $90 |
| 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 |
| Pretzels with Cheese Sauce | $125 |
| Charcuterie Board | $250 |

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# SIGNATURE SPREADS

Buffet packages are based on a minimum of 50 guests. Prices listed valid until December 2027. Buffet service includes, salt and pepper shakers for the tables, silverware set-up and glass dinner plates. All meals are charged a 18% gratuity and all applicable taxes. Water glasses, glass appetizer plates and linen napkins can be rented for an additional $1 per item. For food safety reasons, leftover buffet food cannot be packaged or taken off-site.

Listed below are our most popular buffets. Looking for something else? We are happy to make modifications or create a custom buffet just for you. Let us help bring your vision to life! Prices shown are per person.

## THE ABBEY

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, Cranberry Sauce, a Seven-Green Tossed Salad with Choice of Two Dressings, and Dinner Rolls. $34

## THE CLASSIC

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, Cranberry Sauce, a Seven-Green Salad with Choice of Two Dressings, and Dinner Rolls. $34

# SIGNATURE SPREADS

## THE COUNTRY SIDER

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, Cranberry Sauce, a Seven-Green Salad with Choice of Two Dressings, and Dinner Rolls. $34

## THE PRIME CUT

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, Cranberry Sauce, a Seven-Green Tossed Salad with Choice of Two Dressings, and Dinner Rolls. $34

## THE SEAFARER

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, Coleslaw and a Seven-Green Salad with Choice of Two Dressings, and Dinner Rolls. $34

## THE CLASSIC CARVING

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, Cranberry Sauce, a Seven-Green Salad with Choice of Two Dressings, and Dinner Rolls. $34

## THE UPPER CUT

Grilled eight ounce Bacon wrapped filet mignon, Honey Garlic baked Salmon, Red Smashed Potatoes, Classic Lasagna, Roasted Seasonal Vegetables, Caesar Salad and Dinner Rolls. $45

# CUSTOM BUFFET OPTIONS

## ENTREES

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

## VEGETABLES

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

## 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

## SALADS

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

# BAR SERVICES

A cash bar service is included for parties larger than 75 guests. We can accommodate pre-purchased beer and wine or a fully open or semi-open bar in a variety of ways, depending on your needs.

A typical cash bar service would include (but is not limited to) the following:

Bottled Beer: Budweiser, Bud Light, Labatt Blue, Labatt Light, Coors Light, Corona, Corona Light, Miller Lite, Miller High Life, Heineken, Mich Ultra,

Wine: A variety of Maquam, Woodbridge and Kendal Jackson Merlot, Cabernet, Pinot Grigio and Chardonnay, Sutter Home White Zinfandel, Chateau Michele Reisling

Liquor and Spirits:

Vodka: Well, Absolut, Smirnoff, Stoli, Grey Goose, Titos
Gin: Well, Tanqueray, Beefeater, Sloe Gin
Rum: Well, Captain Morgan, Bacardi, Myers, Malibu

Whiskey: CC, Seagram's 7, VO, Jack Daniels, Jim Bean, Crown Royal
Misc: Dewar's, Peachtree Schnapps, Butterscotch Schnapps, Kahlua, Bailey's, Amaretto, Tequila, Jose Cuervo, Triple Sec

If there is something you're interested in and isn't listed, please let us know —we always strive to accommodate all requests.

Pre-purchased Kegs and Wine: 10% VT State Tax and 18% gratuity is added to the total invoice. See pricing on the next page.

The listed beer types on the next page are intended to be a sample of offerings. Please inquire on our full list of keg beer options.

## PREPURCHASED KEG BEER

| Keg Size | Serves | Types | Price |
|---|---|---|---|
| 7.75 Gallon | 83 -12oz. Cups<br>62-16oz. Cups | Fiddlehead | $341 |
| 5 Gallon | 53<br>-12oz. Cups<br>40-16oz.<br>Cups | Switchback-<br>Mich Ultra-Lunch -<br>14th Star | $220 |

# PREPURCHASED WINE BY THE BOTTLE

| Brand | Type | Price Per Bottle |
|---|---|---|
| Woodbridge | Pino Grigio | $22 |
| Kendall Jackson | Pinot Noir<br>Chardonnay<br>Merlot | $24<br>$24<br>$32 |
| Chateau Ste. Michelle | Riesling | $22 |
| Maquam Wine | Sauvignon Blanc<br>Cabernet Sauvignon<br>Chardonnay | $26<br>$26<br>$26 |
| Sutter Home | White Zinfandel | $19 |
| Ballatore | Asti Spumante | $22 |
| Cupcake | Prosecco | $22 |
| Korbel | Brut<br>Sparkling Rose | $22<br>$22 |

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# DESSERT

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.

# FACILITY DETAILS

## SET UP

You are welcome to set up the day before your event if there is not an event the night before. We cannot guarantee availability unless the room is rented for an additional day.

You are responsible for moving and setting up tables and chairs to your needs, however, there are a few practical limitations of layout of where we need to put the buffets and music that will need to be considered.

We do not allow the use of tacks, tape, staples, or command strips to hang decorations on the walls or use glitter as a part of your decoration.
Real candles are allowed.

## WEDDING SITES AND PHOTOGRAPHY

Please take advantage of our grounds for your special day, however the riverside area or around the Riverside Pavilion is not permitted for photos.

You are welcome to use our gazebo near the parking lot as a wedding site; however, we do not offer chairs or set-up for this space. If you are interested in holding your wedding there, you are welcome to rent chairs. We suggest Champlain Tents or McCracken Tent Rental.

The banquet facilities are decorated for holidays, and these decorations cannot be removed for your event. You are always welcome to enhance the decorations of the space with your own with prior permission from management.

## TAKE DOWN

Parties must be finished before 11PM. The last call must be announced by 10:45pm.

All decorations and personal event supplies need to be removed before noon the next day.

# DEPOSIT POLICY AND CONTRACT

Thank you for choosing The Abbey for your special event! To deserve the space and date of your choice, we require a $1,000 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)
-Bank Certified Check

Hanging decorations from the ceiling or on the walls is prohibited. By signing this contract, you have read and understood 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 agree to reading and understanding our policies, pricing, and procedures. It is your responsibility to ensure your wedding team helping with set up and tearing down are aware of these polices.

Check off desired rentals Signed_____

Farm Room Rental
_____ $250 (1/2-day rental)
The Abbey Banquet Room & Lounge Rental
_____ $2,000 (3-day rental for Friday, Saturday & Sunday)

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.

Names(s) _____
Address _____
Address _____
Phone # _____
Credit Card Type & # _____
Exp Date I CCV Code _____
Date of Function _____
Time of Event _____

# PRICING & RENTAL

The Abbey Banquet Room & Lounge Rental Fee - $2,000 includes Friday set-up, Saturday & Sunday morning for decoration removal)

All prices shown do not include the relevant Vermont Tax or our 18% gratuity charge. These fees will be added to your final bill. If a credit card is used, guests will be charged a 3% convenience fee.

- Vermont Rooms and Meals Tax is 9%
  - Applies to all food and beverages. Alcohol is taxed at 10%
- Vermont Sales and Usage Tax is 6%
  - Applies to all equipment rentals

Includes: Tables; Chairs; Linen (napkins* and ivory or white tablecloths); Necessary China Dinnerware; Necessary Glassware; Necessary Silver Flatware; Salt and Pepper Shakers; All Necessary Buffet Equipment; Private Access to our Lounge Bar Area

- Napkin Colors can be customized upon request
- Parties that have fewer than 50 guests will be required to pay an additional fee of $75.00 for a separate bartender for event.
- *Tables and chairs are not custom set*

Please note: All prices are per person unless otherwise noted.

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