

# EVENTS & CELEBRATIONS

## *at the Foundry*

Nestled in the heart of the Green Mountains on the banks of Summit Pond, The Foundry is one of Vermont's most breathtaking wedding and special event locations. Stunning views, an attentive staff and unsurpassed food make any event an unforgettable occasion. Menus created by our culinary team offer seasonal selections that consist of only the freshest, highest-quality ingredients. We also offer an extensive array of wine, craft beer, and signature cocktails, all of which may be tailored specifically for you to create an absolutely unique experience.



The  
**FOUNDRY**  
AT SUMMIT POND



# HEARTHSTONE ROOM

For intimate parties of up to 50 guests, consider our Hearthstone Room. Located on our 2nd floor level, it overlooks both our formal dining and tavern areas in a private space with a large fireplace that is both relaxed and charming.

Room rental rates vary seasonally and by day of the week. For larger events, full property rentals may also be available. Please contact us for pricing information.



# BEVERAGE SERVICE

We are happy to work directly with you to create the bar service option that best fits your event. Some options include:

HOSTED BAR with a time or monetary limit

FULL OPEN CASH BAR

CUSTOMIZED LIMITED MENU to include a limited selection of your choice of items

BEER & WINE BAR

DINNER WINE SERVICE

*The Vermonter*

FEATURING A CATALOG OF SPIRITS MADE LOCALLY IN VERMONT

Smuggler's Notch  
Vodka

Mad River Rye

Whistlepig  
Whiskey

Barr Hill Gin

*Champagne Toast*

NO CELEBRATION WOULD BE COMPLETE WITHOUT ONE 8PP

NON-ALCOHOLIC BEVERAGES \$2/GUEST // COFFEE & TEA SERVICE \$3/GUEST



# Cocktail Hour

## HORS D'OEUVRES



Minimum of 2 hors d'oeuvres selections per person. Your choice of any combination of the items below:

### *Tier 1* 8 PP/ITEM\*

PIGEON PEA HUMMUS  
with plantain chips

BACON WRAPPED DATES  
with honey sriracha

CAPRESE SKEWERS, ciliegine, basil,  
grape tomato and balsamic glaze

SEASONAL FLAT BREAD

SEASONAL VEGETABLE SKEWERS  
with a tzatziki dipping sauce

SEASONAL FRUIT SKEWERS  
with marshmallow sauce

### *Tier 2* 10 PP/ITEM\*

SALMON TARTAR  
with crispy rice chips

MOZZARELLA STUFFED MEATBALLS  
with marinara sauce

BEEF SATAY  
with peanut sauce

PORK BELLY BITES  
with honey ginger sauce

MINI CRAB CAKE  
with remoulade

LAMB LOLLIPOP  
with mint and parsley chimichurri

### *Tier 3* 13 PP/ITEM\*

GRILLED PROSCIUTTO WRAPPED  
SCALLOP SKEWERS

SEARED BLACK AND WHITE SESAME  
ENCRUSTED AHI TUNA with red  
cabbage slaw and a honey sriracha aioli

KALBI SHORT RIB  
marinated with soy and brown sugar

BEEF TENDERLOIN SLIDERS  
beef tenderloin, blue cheese  
horseradish crème fraîche, pickled  
red onion on a brioche bun topped  
with a cornichon

JUMBO SHRIMP COCKTAIL



\*price does not include tax or gratuity

The Foundry does not have a certified gluten free kitchen, but some items can be prepared as such. Please let your coordinator know of any allergies or special dietary restrictions and our team will prepare your meal accordingly.

# MENU PRICING

## TIER 1: \$60/GUEST

Includes your choice of one Tier 1 soup or salad & up to 3 Tier 1 entrée options

## TIER 2: \$70/GUEST

Includes your choice of one Tier 1 or Tier 2 soup or salad and up to 3 Tier 2 or Tier 1 entrée options

## TIER 3: \$80/GUEST

Includes your choice of one Tier 1 or Tier 2 soup or salad and up to 3 Tier 3, Tier 2 or Tier 1 entrée options

Upgrade to include both soup AND salad for +\$10/pp

Prices do not include tax and gratuity.

Please have itemized entrée counts to your event coordinator at least 21 days before your event.



## Starter Options MENU OPTIONS



## SALADS

### Tier 1

**CEASAR SALAD** with house dressing, cured egg, prosciutto crumble, shaved parmesan and rye croutons,

**MIXED GREENS** with cucumber, heirloom tomato and red onion

**choice of:** maple balsamic, honey garlic, apple cider vinaigrette, blue cheese, ranch and ceasar

### Tier 2

**BEET AND BURRATINI** mostrado pears, heirloom tomato, balsamic glaze and maple balsamic

**CHOPPED SALAD** blue cheese, crispy prosciutto crumble, grape tomato and chives and red onion

**ARUGULA SALAD** dried cranberries, goat cheese, candied walnuts and roasted butternut squash, and sweet potato

**HEIRLOOM TOMATO & CUCUMBER** red onion, red bell pepper, green onion, cilantro apple cider vinegar and extra virgin olive oil

## SOUP

### Tier 1

**CORN CHOWDER** with pomegranate and coconut milk

**PUREE OF CELERY ROOT AND SWEET POTATO** topped with crispy sweet potato skin

### Tier 2

**SEAFOOD CHOWDER**

**CORN AND SHRIMP BISQUE**

**NEW ENGLAND CLAM CHOWDER**

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# Dinner

## MENU OPTIONS



### VEGETARIAN

#### *Tier 1*

VERMONT FRESH FETTUCCINE PASTA  
creama rosa, mushrooms and peas

FARMERS BASKET RISOTTO  
seasonal vegetables with a seasonal sousibe

#### *Tier 2*

SEASONAL RAVIOLI  
VEGETABLE LASAGNA

#### *Tier 3*

CAULIFLOWER STEAK PAKORA  
with cauliflower purée and pomegranate molasses

EGGPLANT MOUSSAKA  
baked eggplant, mushroom bolognese,  
gruyere mornay sauce

### FISH AND SEAFOOD

#### *Tier 1*

PAN SEARED FAROE ISLAND SALMON  
with seasonal risotto

APPLE, MISO GLAZED SALMON  
with sofrito yellow rice pilaf

SHRIMP AND CRAB STUFFED FLOUNDER  
with cilantro lime rice

#### *Tier 2*

WHOLE TROUT  
stuffed with chorizo over farro

GRILLED MAHI MAHI  
with fruit salsa over garlic, parsley orzo

#### *Tier 3*

OVEN ROASTED COD with corn succotash

PAN SEARED SCALLOP over achiote farro with spinach  
beurre blanc

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*Dinner*

# MENU OPTIONS



## POULTRY

### *Tier 1*

BALSAMIC DIJON CHICKEN  
with zucchini and tomatoes

LEMON GARLIC CHICKEN  
over garlic mashed potato

### *Tier 2*

CHICKEN PROSCIUTTO ROULADE with roasted  
red pepper, goat cheese and cream cheese  
over garlic mashed potato

HERB CRESTED CHICKEN PAILLARD  
topped tomato, shallot, cucumber and basil cous cous

### *Tier 3*

CHICKEN MARSALA with garlic mashed potato

PAN SEARED DUCK with sweet potato and fennel puree

HALF ROASTED CHICKEN with caramelized baby carrots  
and pommel aligot

## BEEF, PORK, LAMB AND GAME

### *Tier 1*

HANGER STEAK with smashed rosemary, thyme salted  
fingerling potato and bearnaise

ADOBO PORK LOIN with sofrito yellow rice

### *Tier 2*

GRILLED BONE IN RIBEYE with roasted fingerling

GRILLED NEW YORK STRIP  
with sautéed mushrooms and bordelaise

BRAISED SHORT RIB with pommes aligot

### *Tier 3*

BEEF WELLINGTON port demi and rosemary potato pave

RACK OF LAMB herb crusted in whole grain dijon with  
garlic mashed potato

RACK OF ELK with cranberry gastic and lemon  
herbed cous cous

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# Kids'



**STEAK & MASHED POTATO 22 PP**  
8oz steak, roasted garlic mashed potatoes

**MAC & CHEESE 14PP**  
cavatappi pasta, cheese sauce

**GRILLED CHICKEN 16PP**  
8oz grilled chicken breast, mashed potatoes

**KIDS BURGER 16PP**  
8oz Northeast raised ground beef, country style bun, lettuce, tomato, pickle, fries ADD cheddar, bacon +3

**CHICKEN FINGERS 12PP**  
served with french fries

# Desserts



**TRUFFLES**  
salted caramel, seasonal fruit and cream and white chocolate  
\$10/dozen (1 dozen minimum)

**MINI FRUIT CRISP 3PP**  
**MINI CRÈME BRÛLÉE 4PP**  
**MINI CHEESE CAKE 5PP**  
(mimum of 2 items pp)

**COFFEE & TEA SERVICE +\$3/GUEST**

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