



Dining Room Rental

Available for private parties of 20-40 people.

Email Anna at threepondsvt@gmail.com for more information.

What's Included:

- Four hours of private use of our dining room for your gathering.
 - Lunch: 10am-2pm
 - Dinner: 4pm-8pm

Pick Your Meal Style:

Buffet

Best for family-style meals.

Options:

Hors d'oeuvres Platters
Meal
Cold Drink Station
Hot Drink Station
Bar Service

see back for options/pricing

Individual

Hosts choose a curated selection of regular menu items for guests to order from.

Options:

Snacks - pick 2
Salad - pick 1
Sandwiches - pick 4
Soups - custom
Full Cafe & Bar Menu

check menu for options/pricing

Pricing:

- Winter Season (December-April) - \$150
- Summer Season (May-October) - \$500
- Additional Time: \$100/hour

Buffet Options

Hors d'oeuvres Platters

Each feeds 10.

Fried Snacks

An assortment of wings, polenta fries, fried brussels, french fries, and dipping sauces.

Charcuterie

Specialty cheeses, cured meats, crackers, and accoutrements.

Crudités

Cut veggies and dips.

Deviled Eggs

Assorted craft deviled eggs.

Mini Quiches

3-Cheese and Seasonal Options.

Cold Drink Station

Priced per person

Lemonade, Iced Tea, Water

Hot Drink Station

Priced per person

Coffee, Tea, Water

Meals

Priced per person.

Classic

Choice of mains includes roasted chicken, maple-glazed salmon, and stuffed squash (pick 2). Served with rice pilaf, seasonal veg, house salad, and rolls with maple butter.

BBQ Picnic

Choice of mains includes pulled pork, smoked brisket, and veggie skewers (pick 2). Served with coleslaw, potato salad, and cornbread.

Pasta Night

Choice of marinara, pesto, and cheese sauces (pick 2) with choice of meatballs, braised chicken, and roasted veg (pick 2). Served with house salad and rolls with maple butter.

Brunch

Assorted quiches, scones, parfait bar, and house salad.

Custom Meals

\$75 menu design consultation.

Cash Bar

Specialty Soft Drinks

Beer • Wine

House Cocktails

Custom Cocktails

\$25 menu design consultation.