



**Trapp Family Lodge**

Weddings



Congratulations!

Let Us Provide the Perfect Setting

The Trapp Family Lodge is owned & managed by the renowned von Trapp Family, whose life story inspired the classic musical "The Sound of Music". The Lodge & its resort amenities embrace 2,500 acres of Vermont's finest private landscape, just minutes away from the quintessential New England Village of Stowe.

Whether you prefer a summer-time celebration in the Wedding Meadow with panoramic views of the Worcester Range or the Concert Meadow, with an autumnal Nebraska Valley backdrop, all can be expertly arranged.

All of Our Wedding Packages Include:

- Tables with House China, Flatware, Glassware & Linen
- Complimentary Dinner Menus & Table Numbers: Printed on Specialty Paper
- Dance Floor
- Chairs
- Cake, Gift & Guest Book Tables
- Complimentary Suite for the Newlyweds on their Wedding Night
- Ceremony Rehearsal Management
- Day of Coordination

*"Summer and the leafy shade of a birch tree
sanctuary"*

*"Autumn and the majestic mountain vista ablaze in
crimson"*

Imagine the Perfect Day to Celebrate Your Love in Any Season

Our picturesque wedding sites allow for a truly unique wedding with many possibilities for customization.

Ceremony Sites

- The Concert Meadow (outdoors)
- The Croquet Lawn (outdoors)
- The Mozart Room

Reception Sites

- The Wedding Meadow (100 - 200 guests)
- The Mozart Room (100 guests or less)
- The Saint George's Room (100 guests or less)
- The Salzburg Room (50 guests or less)

Cocktail Sites

- The Maria Lawn (outdoors)
- The Mozart Patio (outdoors)
- The Croquet Lawn (outdoors)
- The Schubert & Strauss Rooms

Wedding

The Mozart Room

(Year Round)

The Mozart Room is a stunning, high-ceilinged post & beam room with an open-hearth fireplace adding a rustic elegance to your wedding celebration.

Our largest indoor venue, the Mozart Room accommodates up to 100 guests for receptions throughout the year. A lovely adjoining patio & lawn provide additional space, with optional tented enclosure during warmer months.

Mozart Room Site Fee:

\$2000.00 peak season Saturdays

\$1500.00 peak season Sunday & Friday
& November-May



The Salzburg Room

(Year Round)

Our private dining space located adjacent to our Dining Room. The Salzburg Room features panoramic views of the Worcester Mountain Range. This room is perfect for smaller, more intimate weddings or rehearsal dinners up to 50 guests.

Salzburg Room Site Fee:

\$450.00 during Peak Season



The Wedding Meadow

(Late May - Early October)

Our Wedding Meadow accommodates up to 200 guests, with panoramic views of the surrounding mountain ranges & is secluded from the Main Lodge – rustic, romantic elegance & an idyllic setting for a tented wedding ceremony or reception.

Wedding Meadow Reception

Site Fee:

\$7,500.00

This elegant tented space includes a full floor, catering tent, & a walkway to the comfort stations/restrooms.



The Concert Meadow - Wedding Ceremony

(Late May - Early October)

With the broad vistas of Nebraska Valley as its backdrop, this is a dramatically beautiful setting for any occasion, including our summer "Concerts in the Meadow". We are pleased to offer our concert stage for your wedding ceremony.

Concert Meadow - Ceremony Site Fee:

\$750.00 (peak season Saturday dates require booking of Wedding Meadow or Mozart Room Reception)

Ceremony Site Fee include the following:
House White Chairs, Setup/Breakdown, &
Ceremony Coordination



The Mozart Room - Wedding Ceremony

(Year Round)

The Mozart Room can accommodate up to 150 guests for an elegant indoor ceremony. The wood burning fireplace is a wonderful winter ceremony touch.

The Mozart Room - Ceremony

Site Fee:

Dependent on Season & Availability

Ceremony Site Fee include the following:
Chivari Chairs, Setup/Breakdown, &
Ceremony Coordination



The Croquet Lawn

(Late May - Early October)

Tucked into a lower lawn of the Main Lodge, the Croquet Lawn is an intimate, garden setting for ceremonies & cocktail receptions

Croquet Lawn - Ceremony

Site Fee:

\$500

Ceremony Site Fees include the following:
House White Chairs, Setup/Breakdown, &
Ceremony Coordination

Packages

Salzburg Package

Menu Includes Vermont Coffee & Teas & Freshly Baked Dinner Rolls
\$95++ Per Person

Passed Hors d'oeuvres

Choice of Three

Smoked Salmon Éclair with Boursin Cheese
Caponata on Olive Crostini
Chicken, Blue Cheese and Apple Feuillet
Smoked Chicken Quesadilla with Chipotle Aioli
Curried Chicken Lollipop with Buttermilk Dressing
Chicken Sate with Thai Peanut Sauce
Lamb Merguez "In a Blanket"
Tomato & Mozzarella Kabob with Basil Oil
Brie Crostini with Pear Chutney
Crispy Pistachio Crusted Goat Cheese with Local Honey
Garlic Grilled Mushroom Kabob
Creamy Leek Tartlets

First Course

Choice of Two

Trapp's Greens, Cucumber Wrap, Pear Tomato, Sherry Vinaigrette
Baby Romaine Hearts, Herbed Croutons, Lemon- Anchovy Dressing
Heirloom Tomato Salad, Sorrel, Figs, Ricotta Insalata
Crisp Green Kale Salad, Trapp Poached Farm Egg, Roasted Onion Vinaigrette
Chopped Salad, Seasonal Vegetables, Herbs, Clothbound Cheddar, White Balsamic
Spinach Salad, Goat Cheese, Toasted Pecans, Bacon-Blueberry Vinaigrette
Rutabaga-Potato Soup, Crispy Trapp Pancetta & Truffle Oil
Cauliflower Soup, Potato Croquette & Caviar
Roasted Butternut Squash Soup, Maple Marshmallow
Smoked Tomato Bisque, Clothbound Cheddar Crostini
New England Seafood Chowder, Spicy Cornbread Crumble
Chilled Melon Soup, Vermont Crème Fraiche, Cured Ham

Entrées

Choice of Three

Flat Iron Steak, Broccolini, Gingered Shitake Mushrooms, Soy Caramel Sauce
Apple Cider Brined Bone-in Pork Chop, Sweet Potato Soufflé, Roasted Brussels Sprouts, Maple Grain Jus
Misty Knoll Chicken Breast, Smoked Grits, Kale Foie Gras Emulsion, Peel Onion Jam
Slow Baked Salmon, English Pea Risotto, Trapp Pork Cracklings, Spicy Carrot Broth
Vermont Tofu & Cashew Red Curry, Jasmine Rice, Seasonal Vegetables, Coconut Milk
Beet Ravioli, Marjoram Butter, Beet Greens, Ricotta Cheese

Dessert

Choice of Custom Designed Wedding Cake, Cupcakes or Pies

Vienna Package

Menu Includes Vermont Coffee & Teas & Freshly Baked Dinner Rolls
\$115++ Per Person

Passed Hors d'oeuvres

Choice of Three

Includes Vermont Artisan Cheese Display
Smoked Salmon Éclair with Boursin Cheese
Caponata on Olive Crostini
Chicken, Blue Cheese and Apple Feuillet
Smoked Chicken Quesadilla with Chipotle Aioli
Curried Chicken Lollipop with Buttermilk Dressing
Chicken Sate with Thai Peanut Sauce
Lamb Merguez "In a Blanket"
Tomato and Mozzarella Kabob with Basil Oil
Brie Crostini with Pear Chutney
Crispy Pistachio Crusted Goat Cheese with Local Honey
Garlic Grilled Mushroom Kabob
Creamy Leek Tartlets
Tuna Tartar on Crostini with Lemon Confit
Hamachi on Bamboo with Citrus & Sea Salt
Seared New Bedford Scallop with Wakame & Soy Ginger Glaze
Potato Rosti with American Caviar & Crème Fraiche
Chilled Poached Shrimp with Sambuca Infused Cocktail Sauce
Crispy Curried Oysters with Citrus Sabayon
Mini Crab Cakes with Lemon Remoulade
Lobster Risotto Demitasse
Grilled Rosemary Shrimp
Braised Beef Short Rib with Baby Potato & Cabot Cheddar
Compote & Clothbound Cheddar
Mini Bacon and Blue Cheese Sliders
Creamy Morel Mushroom Shooter

First Course

Choice of Two

Trapp's Greens, Cucumber Wrap, Tomato, Vinaigrette
Baby Romaine Hearts, Herbed Croutons, Lemon-Anchovy Dressing
Heirloom Tomato Salad, Sorrel, Figs, Ricotta Insalata

Crisp Green Kale Salad, Trapp Poached Farm Egg, Roasted Onion Vinaigrette
Chopped Salad, Seasonal Vegetables, Herbs, Clothbound Cheddar, White Balsamic
Spinach Salad, Goat Cheese, Toasted Pecans, Bacon-Blueberry Vinaigrette
Rutabaga-Potato Soup, Crispy Trapp Pancetta & Truffle Oil
Cauliflower Soup, Potato Croquette & Caviar
Roasted Butternut Squash Soup, Maple Marshmallow
Smoked Tomato Bisque, Clothbound Cheddar Crostini
New England Seafood Chowder, Spicy Cornbread Crumble
Chilled Melon Soup, Vermont Crème Fraiche, Cured Ham

Entrées

Choice of Three

New York Strip, Broccolini, Gingered Shitake Mushrooms, Soy Caramel Sauce
Apple Cider Brined Bone-in Pork Chop, Sweet Potato Soufflé, Roasted Brussels Sprouts, Maple Grain Jus
Misty Knoll Chicken Breast, Smoked Grits, Kale Foie Gras Emulsion, Peel Onion Jam
Slow Baked Salmon, English Pea Risotto, Trapp Pork Cracklings, Spicy Carrot Broth
Vermont Tofu & Cashew Red Curry, Jasmine Rice, Seasonal Vegetables, Coconut Milk
Beet Ravioli, Marjoram Butter, Beet Greens, Ricotta Cheese
Braised Lamb Shank, Ricotta Gnocchi, Baby Carrots, Rosemary Jus

Dessert

Choice of Custom Designed Wedding Cake, Cupcakes or Pies

von Trapp Package

Menu Includes Vermont Coffee & Teas & Freshly Baked Dinner Rolls

\$135++ Per Person

Chopped Salad, Seasonal Vegetables, Herbs, Clothbound Cheddar, White Balsamic

Passed Hors d'oeuvres

Choice of Four

- Smoked Salmon Éclair with Boursin Cheese
- Caponata on Olive Crostini
- Chicken, Blue Cheese & Apple Feuillet
- Smoked Chicken Quesadilla with Chipotle Aioli
- Curried Chicken Lollipop with Buttermilk Dressing
- Chicken Sate with Thai Peanut Sauce
- Lamb Merguez "In a Blanket"
- Tomato & Mozzarella Kabob with Basil Oil
- Brie Crostini with Pear Chutney
- Crispy Pistachio Crusted Goat Cheese with Local Honey
- Garlic Grilled Mushroom Kabob
- Creamy Leek Tartlets
- Tuna Tartar on Crostini with Lemon Confit
- Seared New Bedford Scallop with Wakame & Soy Ginger Glaze
- Potato Rosti with American Caviar & Crème Fraiche
- Chilled Poached Shrimp with Sambuca Infused Cocktail Sauce
- Crispy Curried Oysters with Citrus Sabayon
- Mini Crab Cakes with Lemon Remoulade
- Lobster Risotto Demitasse
- Grilled Rosemary Shrimp
- Braised Beef Short Rib with Baby Potato & Cabot Cheddar
- Mini Bacon & Blue Cheese Sliders
- Creamy Morel Mushroom Shooter

Stationary Hors d'oeuvres Display

Choice of One

Vintner's Choice

Display of Domestic & Imported Artisan Cheeses, Crostini, crackers, seasonal berries and grapes

Antipasto Display

European and Domestic Cured Meats, Imported and Domestic Cheese, Marinated Olives, Grilled and Marinated Vegetables, Grissini and Focaccia

First Course

Choice of Two

- Trapp's Greens, Cucumber Wrap, Tomato, Vinaigrette
- Baby Romaine Hearts, Herbed Croutons, Lemon-Anchovy Dressing
- Heirloom Tomato Salad, Sorrel, Figs, Ricotta Insalata
- Crisp Green Kale Salad, Trapp Poached Farm Egg, Roasted Onion Vinaigrette

- Spinach Salad, Goat Cheese, Toasted Pecans, Bacon-Blueberry Vinaigrette
- Rutabaga-Potato Soup, Crispy Trapp Pancetta & Truffle Oil
- Cauliflower Soup, Potato Croquette & Caviar
- Roasted Butternut Squash Soup, Maple Marshmallow
- Smoked Tomato Bisque, Clothbound Cheddar Crostini
- New England Seafood Chowder, Spicy Cornbread Crumble
- Chilled Melon Soup, Vermont Crème Fraiche, Cured Ham
- Warm Wild Mushroom & Duck Confit Torte, Baby Greens, Aged Balsamic Glaze
- Grilled Maple & Chili Vermont Quail, Corn Succotash
- Porcini Mushroom Gnocchi, Sage Cream Sauce
- Buttered Poached Maine Lobster, Leek Fondue, Saffron Tomato Broth
- Prosciutto Di Parma, Fig Salad, Parmesan Wafer, Lemon
- Smoked Bay Scallops, Jicama, Wakame, Soy Ginger Glaze

Entrées

Choice of Three

- New York Strip, Broccolini, Gingered Shitake Mushrooms, Soy Caramel Sauce
- Apple Cider Brined Bone-in Pork Chop, Sweet Potato Soufflé, Roasted Brussels sprouts, Maple Grain Jus
- Misty Knoll Chicken Breast, Smoked Grits, Kale Foie Gras Emulsion, Peel Onion Jam
- Slow Baked Salmon, English Pea Risotto, Trapp Pork Cracklings, Spicy Carrot Broth
- Grilled Angus Filet, Roasted Garlic Puree, Asparagus, Maine Crab Garnish
- Crispy Pork Belly and Gulf Shrimp, Stone Ground Polenta, Haricot Vert, Meyer Lemon Butter
- Vermont Tofu & Cashew Red Curry, Jasmine Rice, Seasonal Vegetables, Coconut Milk
- Beet Ravioli, Marjoram Butter, Beet Greens, Ricotta Cheese
- Braised Lamb Shank, Ricotta Gnocchi, Baby Carrots, Rosemary Jus
- George Bank's Scallops, Smoked Ham Hock, Farmer Potato, Braised Fennel, Blistered Tomato

Dessert

- Choice of Custom Designed Wedding Cake, Cupcakes
- Or pies

Premium Package

Menu Includes Vermont Coffee & Teas & Freshly Baked Dinner Rolls
\$155++ Per Person

Passed Hors d'oeuvres

Choice of Four

- Smoked Salmon Éclair with Boursin Cheese
Caponata on Olive Crostini
Chicken, Blue Cheese & Apple Feuillet
- Smoked Chicken Quesadilla with Chipotle Aioli
Curried Chicken Lollipop with Buttermilk Dressing
Chicken Sate with Thai Peanut Sauce
Lamb Merguez "In a Blanket"
- Tomato & Mozzarella Kabob with Basil Oil
Brie Crostini with Pear Chutney
- Crispy Pistachio Crusted Goat Cheese with Local Honey
Garlic Grilled Mushroom Kabob
Creamy Leek Tartlets
- Tuna Tartar on Crostini with Lemon Confit
- Seared New Bedford Scallop with Wakame & Soy Ginger Glaze
Potato Rosti with American Caviar & Crème Fraiche
- Chilled Poached Shrimp with Sambuca Infused Cocktail Sauce
Crispy Curried Oysters with Citrus Sabayon
Mini Crab Cakes with Lemon Remoulade
Lobster Risotto Demitasse
Grilled Rosemary Shrimp
- Braised Beef Short Rib with Baby Potato & Cabot Cheddar
Mini Bacon & Blue Cheese Sliders
Creamy Morel Mushroom Shooter

Stationary Hors d'oeuvres Display

Choice of Two

Vintner's Choice

Display of Domestic & Imported Artisan Cheeses, Crostini,
Crackers, Seasonal Berries & Grapes

Antipasto Display

European & Domestic Cured Meats, Imported & Domestic
Cheese, Marinated Olives, Grilled & Marinated Vegetables,
Grissini & Focaccia

Appetizer

Choice of Two

- Warm Wild Mushroom and Duck Confit Torte, Baby Greens,
Aged Balsamic Glaze
- Grilled Maple & Chili Vermont Quail, Corn Succotash
Porcini Mushroom Gnocchi, Sage Cream Sauce
- Buttered Poached Maine Lobster, Leek Fondue, Saffron
Tomato Broth
- Prosciutto Di Parma, Fig Salad, Parmesan Wafer, Lemon
Smoked Bay Scallops, Jicama, Wakame, Soy Ginger Glaze

Starter

Choice of Two

- Trapp's Greens, Cucumber Wrap, Tomato, Vinaigrette
Baby Romaine Hearts, Herbed Croutons, Lemon- Anchovy
Dressing
- Heirloom Tomato Salad, Sorrel, Figs, Ricotta Insalata
Crisp Green Kale Salad, Trapp Poached Farm Egg, Roasted
Onion Vinaigrette
- Chopped Salad, Seasonal Vegetables, Herbs, Clothbound
Cheddar, White Balsamic
- Spinach Salad, Goat Cheese, Toasted Pecans, Bacon-
Blueberry Vinaigrette
- Rutabaga-Potato Soup, Crispy Trapp Pancetta & Truffle Oil
Cauliflower Soup, Potato Croquette & Caviar
- Roasted Butternut Squash Soup, Maple Marshmallow
Smoked Tomato Bisque, Clothbound Cheddar Crostini
- New England Seafood Chowder, Spicy Cornbread Crumble
Chilled Melon Soup, Vermont Crème Fraiche, Cured Ham

Entrées

Choice of Three

- New York Strip, Broccolini, Gingered Shitake Mushrooms, Soy
Caramel Sauce
- Apple Cider Brined Bone-in Pork Chop, Sweet Potato Soufflé,
Roasted Brussels Sprouts, Maple Grain Jus
- Misty Knoll Chicken Breast, Smoked Grits, Kale Foie Gras
Emulsion, Peel Onion Jam
- Slow Baked Salmon, English Pea Risotto, Trapp Pork
Cracklings, Spicy Carrot Broth
- Grilled Angus Filet, Roasted Garlic Puree, Asparagus, Maine
Crab Garnish
- Crispy Pork Belly and Gulf Shrimp, Stone Ground Polenta,
Haricot Vert, Meyer Lemon Butter
- Vermont Tofu & Cashew Red Curry, Jasmine Rice, Seasonal
Vegetables, Coconut Milk
- Beet Ravioli, Marjoram Butter, Beet Greens, Ricotta Cheese
Braised Lamb Shank, Ricotta Gnocchi, Baby Carrots, Rosemary
Jus
- George Bank's Scallops, Smoked Ham Hock, Farmer Potato,
Braised Fennel, Blistered Tomato

Dessert

Choice of One

- Custom Designed Wedding Cake, Cupcakes, Pies or a Sundae
Bar

Preferred Vendors

Please see the list of respected vendors below. Our Event Team works very closely with all vendors for set-up, timelines, locations, etc... to make your day smooth & flawless.

Photographers:

- Hannah Weddings: (802) 349 - 5986; www.hannahweddings.com
- John Andersen Photography: (802) 825-8779; www.johnrandersenphoto.com
- Kathleen Landwehrle: (802) 253-8831; www.llphoto.com
- Lauren Stagnitti Photography: (802) 888-5433; www.laurenstagnitti.com
- Love Buzz Photo: (802) 999-7642; www.lovebuzzphoto.com

DJs:

- 802 DJ: (802) 777-1695; www.802dj.com
- Premier Entertainment & Events: (802) 495-0892; www.premierdjvt.com
- Supersounds Entertainment, Inc.; (802) 899-2823; www.supersounds.com

Officiates:

- Greg Trulson: (802) 244-5378; www.gregtrulson.com
- Mitzi McInnis: (802) 825-1116; mcmitzi@myfairpoint.net

Hair & Makeup:

- Jennifer Perellie Makeup: (802) 355-0073; www.jenniferperellie.com
- Lush Salon(they will travel to the Lodge): (802) 253-7750; www.lushstowe.com
- Salon Salon:(802) 253-7378; www.salonsalonvt.com

Musicians:

- Dayve Huckett (Guitar): (802) 223-6618; www.dayvehuckett.net
- Elisabeth von Trapp: (802) 496-3171; www.elisabethvontrapp.com; vtm@madriver.com Vermont
- Judi Bryon (Harpist): (802) 244-7237
- Seth Eames (Guitar & Vocals): (802) 324-5427; seth@eamesbrothersband.com

Florists:

- Erin Ostreicher Designs:(203)451-3781; www.erinostreicher.com
- Maria's Garden: Maria Somweber: (802) 345-3698; maria@frommariasgarden.com
- Wildflower Designs: (802) 253-6303; www.wildflowerdesignsstowe.com

Event Planners:

- Et Cetera Event Company: Jerica Dziki: (802) 585-1009; www.etceteraeventco.com

Stationery Designers:

- Laura Macchia: (802) 279-4063; www.lauramacchia.com

Third Party Vendors

We maintain a roster of respected vendors with whom we have extensive experience including:
Photographers, Officiants, Entertainment, Salon, & Local Transportation.
Certain Vendor Guidelines will be presented during the planning process by our Event Team.

Additional Information

Deposits

A non-refundable deposit equivalent to 25% of the estimated function cost is necessary to reserve the date & location of your function. Full payment of the remaining estimated balance of the function cost is required 30 days in advance of the function with any remaining actual balance due on the day of the function.

Cancellations

In the event that your function is cancelled, the following policies will apply: cancellations occurring after signing the Function Prospectus will result in the forfeiture of the initial deposit. Cancellations occurring between 29 days & 8 days prior to the wedding function will result in the forfeiture of 50% of the estimated cost of the function. Cancellations occurring between 7 days & 4 days to the wedding function will result in the forfeiture of 75% of the total estimated cost of the function. Cancellations occurring within 3 days of the function will result in the forfeiture of 100% of the total estimated cost of the function.

Guarantees

For staffing & ordering purposes, the guaranteed number of attendees is required 30 days prior to the function. This guaranteed count, plus any additional attendees, will be the basis upon which all charges are calculated.

Vermont State Taxes & Lodge Service Charges

All charges are subject to Vermont State & Stowe local liquor & meals tax (currently 11% & 10% respectively) & a 20% service charge. Service of alcohol at the Trapp Family Lodge Vermont State Law requires us to uphold all statutes & Liquor Commission Regulations regarding the service of alcoholic beverages. Our servers cannot legally serve a customer exhibiting intoxicated behavior. No guest under the age of 21 or unable to furnish acceptable proof of legal age will be served. We reserve the right to suspend the service of alcoholic beverages when in our opinion the Trapp Family Lodge's liquor license or the safety of guests may be in jeopardy. According to Vermont State Law, it is illegal to bring alcoholic beverages onto a licensed property. We would be happy to set up a hospitality bar, with bartender. Vermont State Law requires that alcoholic beverage service be suspended at 2:00 am Sunday through Friday nights and 1:00 am on Saturday nights.

Trapp Family Lodge Contact

Jenna Piper Emrich
Wedding & Event Coordinator

(802)253-5770

jpe@trappfamily.com