

# Weddings

at Mount Snow

## Breakfast

Based on 1 ½ hours of service

Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Orange, Cranberry, and Apple Juices included with all breakfast menus

### The Continental

*minimum of 15*

Chef's Freshly Baked Muffins, Scones, and Pastries  
Selections of Klinger's Vermont Artisan Breads  
Served with Assorted Jams and Butter  
Fresh Whole Fruit  
\$10

### The Grand Continental

*minimum of 15*

Chef's Freshly Baked Muffins, Scones, and Pastries  
Selections of Klinger's Vermont Artisan Breads  
Bagels and Cream Cheese  
Served with Assorted Jams and Butter  
Assorted Cereals and Oatmeal  
Green Mountain Greek Yogurt  
Granola  
Fresh Fruit Salad  
Thomas Farm Fresh Whole and 2% Milk  
\$15

### The Breakfast Buffet

*minimum of 25*

Chef's Freshly Baked Muffins, Scones, and Pastries  
Selections of Klinger's Vermont Artisan Breads  
Served with Assorted Vermont Jams and Butter  
Fresh Fruit Salad  
Scrambled Eggs  
Crisp Vermont Bacon or Sausage Links  
Home Fried Potatoes  
\$16

### Enhance your breakfast with the below options

#### Breakfast Sandwiches

*All Sandwiches served on an English Muffin*

Egg and Cheese \$4  
Egg, Sausage, and Cheese \$6  
Egg, Bacon, and Cheese \$6  
Egg, Ham, and Cheese \$6

#### Carving Station

*Chef Attendant Fee of \$75*

Turkey with House Gravy and Citrus Cranberry Sauce  
Pit Ham with Maple-Mustard Glaze and Golden Raisin  
Chutney  
\$7

#### Omelet Station

*Chef Attendant Fee of \$75*

Selection of Assorted Meats, Vermont Cheeses,  
and Fresh Vegetables  
\$6

#### Waffle Station

*Chef Attendant Fee of \$75*

Freshly Made Waffles, Vermont Butter,  
Assorted Fruit Toppings, Whipped Cream  
\$4

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## **The Grand Breakfast Buffet**

*minimum of 25*

Chef's Freshly Baked Muffins, Scones, and Pastries  
Selections of Klinger's Vermont Artisan Breads  
Bagels and Cream Cheese  
Served with Assorted Vermont Jams and Butter  
Assorted Cereals and Oatmeal  
Green Mountain Greek Yogurt  
Granola  
Fresh Fruit Salad  
Scrambled Eggs  
Crisp Vermont Bacon and Sausage Links  
Home Fried Potatoes  
French Toast or Buttermilk Pancakes with Vermont Maple Syrup  
Thomas Farm Fresh Whole and 2% Milk  
\$18

## **The Valley Brunch Buffet**

*minimum of 25*

Chef's Freshly Baked Muffins, Scones, and Pastries  
Selections of Klinger's Vermont Artisan Breads  
Bagels and Cream Cheese  
Served with Assorted Vermont Jams and Butter  
Assorted Cereals and Oatmeal  
Green Mountain Greek Yogurt  
Granola  
Fresh Fruit Salad  
Scrambled Eggs  
Crisp Vermont Bacon and Sausage Links  
Home Fried Potatoes  
French Toast or Buttermilk Pancakes with Vermont Maple Syrup  
Duck Trap Smoked Salmon with Cream Cheese, Minced Onions, and Capers  
Chilled Penne Pasta Salad with Roasted Vegetables and Pesto  
Whipped Yukon Potatoes or Wild Rice Pilaf  
Thomas Farm Fresh Whole and 2% Milk

*Choice of one:*

Rigatoni, Chicken, Kale, Roasted Tomato, and Garlic Cream  
Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw  
Maple Glazed Pork Loin with Apple-Cranberry Chutney

\$28

*Choose any additional soups or salads for \$4; entrees for \$6*

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## Luncheons

Based on 1½ hours of service

Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Iced Tea and Lemonade, Warm Klinger's Artisan Rolls and Vermont Butter included with all lunch menus

### Brook Lunch

*minimum of 25*

#### **Soup or Salad**

*Choice of one*

Mesclun Garden Salad with Maple-Mustard Vinaigrette  
Seasonal Fruit Medley  
Red Bliss Potato Salad with Whole Grain Mustard  
and Bacon Vinaigrette  
Chilled Penne Salad with Seasonal Vegetables  
Seasonal Soup

#### **Sandwich Board**

Sliced Mackenzie Roast Beef, Turkey, and Ham  
Vermont Cheddar, Swiss, and Gouda  
Served with Kettle Chips and accoutrements

#### **Dessert**

*Choice of one*

Freshly Baked Cookies & Brownies  
Carrot Cake  
Chocolate Fudge Cake  
Lemon Bars  
\$18

### Box Lunch

*(exact counts can be provided or we will give you an assortment)*

Choice of any Two Sandwiches or Wrap Selections from  
Above Menus  
Packed with Fruit, Chips, Cookie, and a Bottle of Water  
\$18

### Summit Lunch

*minimum of 25*

#### **Soup or Salad**

*Choice of two*

Mesclun Garden Salad with Maple-Mustard Vinaigrette  
Spinach and Goat Cheese Salad with Strawberries  
Seasonal Fruit Medley  
Red Bliss Potato Salad with Whole Grain Mustard  
and Bacon Vinaigrette  
Chilled Penne Salad with Seasonal Vegetables  
Seasonal Soup

#### **Composed Sandwiches or Wraps**

*Choice of two*

Turkey Club with Apple Wood Smoked Bacon,  
Arugula, and Tomato  
Roast Beef with Horseradish Cream, Spinach,  
and Red Onion  
Turkey and Cranberry with Smoked Gouda,  
Cranberry Aioli, Arugula, and Tomato  
Chicken Caesar with Roasted Corn  
Roast Beef with Roasted Garlic Aioli, Swiss Cheese,  
and Tomato  
Marinated Grilled Vegetable with Hummus  
and Smoked Gouda

#### **Dessert**

*Choice of one*

Freshly Baked Cookies & Brownies  
Carrot Cake  
Chocolate Fudge Cake  
Lemon Bars  
\$21

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## **Grand Lunch Buffet**

*minimum of 25*

### **Soup or Salad**

*Choice of one*

Mesclun Garden Salad with Maple-Mustard Vinaigrette  
Caesar Salad, White Anchovies, Roasted Tomato  
Spinach, Roasted Beet, Vermont Chèvre, and White Balsamic Vinaigrette  
Chilled Penne Pasta Salad with Seasonal Vegetables  
Seasonal Soup

### **Entrée**

*Choice of two*

Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce  
Pan-Roasted Boneless Breast of Chicken in a Piccata Sauce  
Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw  
New England Cod Baked with Horseradish Leek Crumb  
Maple Roast Pork Loin in a Sherry Mustard Sauce  
Grilled Marinated Flank Steak with Chimichurri  
New England Pot Roast with Jardinière Vegetables  
Roasted Sirloin with Caramelized Shallot and Demi-Glace  
Rigatoni, Kale, Roasted Tomato, and Garlic Cream  
Sesame Tofu, Stir Fried Peppers and Mushrooms, Soy-Miso Glaze

### **Starch**

*Choice of one*

Whipped Yukon Potato  
Wild Rice Pilaf  
Herb Roasted Fingerling Potatoes  
Whipped Sweet Potato

### **Choice of Seasonal Vegetable**

### **Dessert**

*Choice of one*

Freshly Baked Cookies & Brownies  
Chocolate Mousse Cake  
New York Style Cheesecake with Fresh Strawberries  
Maple Apple Strudel  
\$26

*Additional entrée selection \$4*

*Additional soup or salad selection \$3*

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# Weddings

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## **Breaks**

Based on 1/2 hour of service

### **Cheese Tasting**

Selection of Local and Imported Cheeses, Fresh Fruit, Castleton Crackers, Jam, Local Honey Comb  
\$10

### **Fresh Fruit Board**

Selection of Fresh Fruits and Berries, Quick Breads, Vermont Castleton Crackers, and Yogurt Dip  
\$8

### **Yogurt Bar**

Selection of Green Mountain Greek Yogurts, House-Made Granola, Dried Fruits, and Fresh Berries  
\$12

### **Pastry Shop**

Assorted Pastries including Danish, Muffins, Breakfast Breads or Scones  
\$6

### **The Cookie Jar**

Selection of Freshly Baked Cookies and Brownies, Thomas Whole and 2% Milk  
\$6

### **Chips and Pretzels**

Individual Assorted Deep River Kettle Chips and Pretzels  
\$4

### **The 7th Inning Stretch**

Freshly Popped Popcorn, Soft Pretzels, Cracker Jacks, Assorted Soft Drinks  
\$5

### **Sundae Afternoon**

Jake's Chocolate, Vanilla, and Strawberry Ice Cream  
Assorted Fruit Toppings, Whipped Cream, Hot Fudge, Butterscotch Chips, Toasted Coconut, Chopped Nuts  
\$12

### **Assorted Soft Drinks**

Selection of Coke Products and Bottled Water  
\$4

### **Coffee**

Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Thomas Farm Fresh Whole and 2% Milk  
\$4

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## Receptions

### Hors d'oeuvres Boards

*Each board satisfies 50 guests*

#### **Crudité Board**

Selection of Fresh Vegetables, Berries, House Dips, and Castleton Crackers  
\$175

#### **Cheese Board**

Selection of Local Vermont and Imported Cheeses, House Jams, Vermont Honey Comb, Spiced Nuts, and Vermont Castleton Crackers  
\$200

#### **Fresh Fruit Board**

Selection of Fresh Fruits and Berries, Quick Breads, Vermont Castleton Crackers, and Yogurt Dip  
\$200

#### **Smoked Salmon Board**

Ducktrap Smoked Salmon, Lemon, Capers, Minced Red Onions, Herbed Cream Cheese, Hard Boiled Vermont Eggs, and Toast Points  
\$250

#### **Antipasto Board**

Selection of Local Vermont and Imported Charcuterie and Cheese, Stuffed Peppers, Marinated Olives, Fresh Tomato and Maplebrook Mozzarella, Marinated Artichokes, Roasted Cipollini Onions, White Bean Spread, and Focaccia  
\$300

#### **New England Raw Bar**

Shrimp Cocktail, New England Littlenecks and Oysters on the Half, Lemons and Limes, House Made Cocktail Sauce, Horseradish, and Mignonette  
\$350

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# Weddings

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## Stations

Based on 1 hour of service

Add any station to enhance your cocktail reception or pick three to create your own Stationed Dinner

### **South of the Border**

Chicken and Cheese Quesadillas  
Pulled Pork Tacos  
Black Bean Chili  
Cheddar Corn Bread  
Sour Cream, Guacamole, and Pico de Gallo  
\$11

### **Risotto Station**

*Chef Attendant Fee of \$75*  
*Choice of three*  
Wild Mushroom and Herb  
Leek and Butternut Squash  
Shrimp and Saffron  
Parmesan and Chive  
Roasted Corn and Bacon  
\$10

### **Slider Station**

*Choice of three*  
Pulled Pork with Fried Onions and Cumin BBQ  
Mini Beef Burgers and Fire Roasted Tomato Ketchup  
Crab Cakes Served with Ginger-Lime Aioli  
Butternut Bean Burgers with Chèvre and Arugula  
Mini Bacon Cheeseburgers  
\$12

### **Pasta Station**

*Chef Attendant Fee of \$75*  
*Choice of three*  
Penne, Vodka, Peas, Grana Padano  
Ravioli Marinara  
Farfalle, Garlic Cream and Mushrooms  
Tortellini Pesto Cream  
Cavatelli with Herb Brown Butter and Spinach  
Grated Pecorino Romano and Crushed Red Pepper  
\$8

### **Carving Station**

*Chef Attendant Fee of \$75*  
Turkey with House Gravy and Citrus Cranberry Sauce  
Pit Ham with Maple-Mustard Glaze and Golden Raisin Chutney  
Roasted Pork Loin with Apple Bourbon Chutney  
Roast Prime Rib of Beef with Horseradish Cream and Charred Shallot au Jus *add \$1*  
\$8

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## Passed Hors d'oeuvres

Based on a selection of three for 1 hour of service  
Each additional hour \$10 per person. Each additional selection \$4 per person

### **Hot Selections**

Beef or Chicken Teriyaki

Spanakopita\*

Sweet Potato and Coconut Chicken with Lemon Aioli

Vegetable Spring Rolls with Plum Sauce\*

Goat Cheese and Wild Mushroom Tarts with Caramelized Onions\*

Scallops Wrapped in Maple Cured Bacon

Oriental Chicken Wontons with Orange Pepper Glaze

Crab Cakes with Red Pepper Remoulade *add \$2*

Pan-Seared Scallop with Fried Caper Relish and Micro Green Salad *add \$2*

Curried Lamb Lollipops with Minted Yogurt Sauce *add \$2*

### **Cold Selections**

Grilled Vegetable Bruschetta\*

Tomato and Mozzarella Skewers\*

Smoked Salmon, Caper Relish, Boursin Spread, Crostini

Bruschetta Crostini\*

California Roll

Ducktrap Smoked Trout, Leek Fondue, Crisp Sage, Crostini

Cardamom Scented Butternut Squash and Chèvre Tartlet\*

Black Pepper Polenta Cakes with Fire Roasted Tomato, Caper, and Chèvre\*

Smoked Deviled Egg, Pickled Shallot, Togarashi Spice\*

Pear, Prosciutto, and Bayley Hazen Blue Cheese with Fig Essence

Chilled Jumbo Shrimp with Horseradish *add \$2*

Mascarpone and Prosciutto Tart with Fig Essence *add \$2*

Spicy Tuna Rolls *add \$2*

*(\*) denotes vegetarian selection*

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# Weddings

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## Dinners

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Freshly Brewed Pierce Brothers Coffee®, Bigelow Teas with Honey, Iced Tea and Lemonade,  
Warm Klinger's Artisan Rolls and Vermont Butter included with all dinner menus

### Grand Dinner Buffet

*minimum of 25*

#### **Soup or Salad**

*Choice of one*

Mesclun Garden Salad with Maple-Mustard Vinaigrette  
Caesar Salad, White Anchovies, Roasted Tomato  
Spinach, Roasted Beet, Vermont Chèvre, and White Balsamic Vinaigrette  
Chilled Penne Pasta Salad with Roasted Vegetables and Pesto  
Seasonal Soup

#### **Entrée**

*Choice of two*

Penne, Pancetta, Pea, and Vodka Sauce  
Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce  
Pan-Roasted Boneless Breast of Chicken in a Piccata Sauce  
Searred Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw  
New England Cod Baked with Horseradish Leek Crumb  
Grilled Swordfish with Arugula and Walnut Pesto  
Maple Roast Pork Loin in a Sherry Mustard Sauce  
Braised Veal with Basil, Prosciutto, and Tomato  
Grilled Marinated Flank Steak with Chimichurri  
New England Pot Roast with Jardinière Vegetables  
Roasted Sirloin with Caramelized Shallot and Demi-Glace  
Rigatoni, Kale, Roasted Tomato, and Garlic Cream  
Sesame Tofu, Stir Fried Peppers and Mushrooms, Soy-Miso Glaze  
Penne, Portabella Mushroom, Roasted Red Pepper, and White Wine Butter Sauce

#### **Starch**

*Choice of one*

Whipped Yukon Potato  
Wild Rice Pilaf  
Herb Roasted Fingerling Potatoes  
Whipped Sweet Potato

#### **Choice of Seasonal Vegetable**

\$36

*Additional entrée selection \$6. Additional soup or salad \$4*

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# Weddings

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## **Plated Dinner**

*minimum of 25*

## **Soup or Salad**

*Choice of one*

Mesclun Garden Greens with Maple-Mustard Vinaigrette

Caesar Salad, White Anchovies, Roasted Tomato

Spinach, Roasted Beet, Vermont Chèvre, and White Balsamic Vinaigrette

Seasonal Soup

House Made New England Clam Chowder *add \$3*

Sliced Tomatoes, Maplebrook Mozzarella, Cardamom Balsamic *add \$3*

## **Entrées**

*Choice of two*

Grilled Boneless Breast of Chicken with Tomato-Cilantro Sauce \$35

Boneless Breast of Chicken Stuffed with Spinach and Prosciutto with Velouté \$36

Seared Statler Chicken Breast with Orange-Sesame Sauce \$38

Seared Salmon with Miso-Mustard Glaze over Asian Vegetable Slaw \$38

Grilled Swordfish with Sumac-Citrus Butter \$38

Roasted Halibut Filet with Warm Caper and Tomato Vinaigrette \$42

Saffron Seafood Risotto with Mussels, Scallops, Shrimp, and Saffron Broth \$45

Maple Roast Pork Loin with Apple-Cranberry Chutney \$40

Grilled Five Spice Pork Tenderloin with Ginger-Pear Relish \$42

Grilled Sirloin with Wild Mushrooms, Caramelized Onion, and Demi-Glace \$42

Roast Prime Rib with Shallot au Jus \$45

Grilled Tenderloin with Bayley Hazen Blue Cheese, Bacon, and Demi-Glace \$48

Marinated Grilled Vegetables, Sautéed Spinach and Toasted Couscous \$32

Penne, Portabella Mushroom, Roasted Red Pepper, and White Wine Butter Sauce \$32

Fried Sesame Tofu, Asian Vegetable Slaw, Sautéed Soba \$34

## **Starch**

*Choice of one*

Whipped Yukon Potato

Wild Rice Pilaf

Herb Roasted Fingerling Potatoes

Whipped Sweet Potato

## **Choice of Seasonal Vegetable**

*Additional entrée selection \$6.*

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## Children's Meals

*Ages 5 to 12*

Individual Cheese Pizzas with Parmesan Cheese  
Chicken Tenders with French Fries and Ketchup  
Ziti with Butter and Parmesan Cheese on the Side  
Penne Marinara

\$15

## Late Night

Based on up to 2 hours of service

*Choice of three*

Loaded Nachos with Guacamole, Sour Cream, Bacon, Olives, and Pico de Gallo  
Assorted Meat Lovers, Vegetable, and Cheese Pizzas  
Buffalo Wings with Blue Cheese, Carrots, and Celery  
Chicken Potstickers with Asian Dipping Sauce  
Fresh Vegetables with Dip

\$14

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## Banquet Information

At Mount Snow our goal is to make your event a success and to ensure that your every need is met. Groups are assigned a dedicated Conference Manager to provide personalized attention. Please let us know how we can assist you in creating an unforgettable event.

### Menu & Guest Guarantees

All menu selections must be submitted no later than two (2) weeks prior to your event. Dietary restrictions/allergies should be communicated at this time. The exact number of guests attending each event must be provided five (5) **business days** prior to the start of your event. Should no changes be received, the last number given will be considered the guarantee to represent a minimum billing.

The guaranteed numbers can increase up to 20% (up to 2 days prior to your event) but may not decline. The guarantee or actual number served, whichever is greater, will be the number that your master account will be charged. If fewer than the guaranteed number of guests attend the event, the client is charged for the final guaranteed number. The menus are charged on a per person basis unless otherwise stated.

The Mount Snow kitchen will prepare 5% above the guaranteed guest count. An increase in attendees of more than 5% after the due date will be subject to possible substitution of menu items based on availability.

Due to the delicate preparation involved in creating your guests' meals, Mount Snow shall not be responsible for food quality if meal periods or service times are delayed by the customer.

### Food and Beverage Clause

Local health ordinances prohibit food and beverage from being brought into or removed from our function rooms. Outside caterers or liquor are not permitted. The Grand Summit Resort Hotel must supply all food and beverage. The hotel is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. At the conclusion of each event, all food and beverages (with the exception of wedding cakes) become the property of Mount Snow Resort and cannot be taken from the function room.

Group dining in our à la carte restaurants are subject to the same guarantee and pricing policy as banquet functions. No-shows/less than guaranteed numbers in restaurants will be charged for the guaranteed number, or if higher than guaranteed, the actual number will be charged.

### Buffets

Buffets are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90 minutes of continuous services only. Please note that all buffet menus are offered with minimum order requirements of twenty-five (25) guests. If you wish your buffet to continue longer, there will be an additional price increase of 25% per person, per half hour extension. Events served with less than the required minimum attendance of twenty-five (25) people will be charged a surcharge up to \$100.00. We suggest a plated meal for groups less than 25.

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## **Pricing**

We require counts on each entrée and any dietary needs within five (5) business days of your event. If a selection is chosen for less than the required minimum, a minimum of \$100.00 will be charged.

All food and beverage functions are subject to 20% service charge and prevailing State and Local Taxes. Food is currently 10% and Beverage is currently 11% tax. Prices are guaranteed thirty (30) days prior to the date of the event, with the exception of seasonal items. Prices are subject to change.

Children ages 5 to 12 are charged at 60% of the buffet price. We have children's meals for plated options. Children under the age of 5 are free.

## **Beverage and Alcohol Service**

A banquet bar consisting of beer and wine with a limited liquor selection will be offered for groups with 25 or more people. There will be a \$75.00 bar fee if sales do not exceed \$350.00 for each bar.

All alcoholic beverages must be contained within the function area. Events in and around the Grand Summit Resort Hotel are subject to Vermont State Liquor Laws and require that a perimeter be established and controlled. It is our responsibility to enforce the policy of not allowing individuals or groups to bring liquor from outside sources into our facility.

Any special order alcohol must be requested no less than three (3) weeks in advance and will be subject to availability. All special order alcohol must be paid for in advance and may not be taken from the licensed room at any time.

## **Function Space**

Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location. Early Access to the rooms for decoration is subject to availability. The removal of fixtures or alterations of the rooms is not permitted.

Specific requirements for the setup of a room which include audio visual, must be confirmed a minimum of five (5) days prior to your event. Changes made to the pre-arranged set-up within 24 hours of the event are subject to a \$100.00 minimum room change reset fee. There will be additional charges should your meeting room require more than one setup in a single day. Please consult with your Conference Manager for applicable fees.

## **Décor**

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No tape, nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages incurred due to carelessness, negligence, or decorating will be the group's responsibility. All hanging of signs and banners must be done by the Mount Snow staff at a cost of \$25.00 per hour.

## **Audio Visual**

Our audio visual is provided by our in-house staff. If you prefer to bring your own audio visual product we will not have an audio visual tech on property to assist with your audio visual. Our audio visual staff is available to assist at a cost of \$25.00 per hour.

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