



WEDDINGS & SPECIAL EVENTS

WEST MOUNTAIN SKI AREA
2025 - 2026





WEDDINGS *at* WEST MOUNTAIN

West Mountain is the perfect venue and scenic backdrop for your wedding day.

Weddings held at West Mountain are nothing short of breathtaking. Our wedding concierge team will collaborate with you to make your wedding day everything you imagined. West Mountain is a spectacular site to gather your family and friends for the celebration of your special day!

West Mountain offers unique possibilities for each couple to make their wedding a truly memorable experience. We are located at the foot of the beautiful Adirondack Mountains nestled between stunning Saratoga Springs and Lake George, New York. Our superb location offers spectacular views of the Hudson River Valley, surrounding lakes, and the beautiful Mountains of Vermont. There is also an abundance of lodging options located nearby.

It is our desire to meet and exceed your expectations on your wedding day. We tailor each event to your specific tastes and budget. We invite you to visit us to see our beautiful property. We will be happy to meet and discuss any questions you may have.

*Let us help
you plan your
dream wedding.*

View our packages.

WEDDING OPTIONS



CEREMONY AND RECEPTION PACKAGES

*All packages include a West Mountain Wedding Coordinator to organize and oversee your event. All wedding ceremony and reception packages must be accompanied by a Beverage Package. Pricing below includes Menu Sampling
Mountain top ceremonies are an additional fee of \$1,500.00 with package A-D*

PACKAGE A*

Base Area Ceremony & Tented Reception for up to 250 people at the NW Base or Main Base Area

\$150+ per person, includes:

Plated Dinner (See Package A Menu)
Tent
WM Wedding Coordinator and Staff to organize and oversee your event
Serving Staff
House Tables and Chairs
House dishware and flatware
House Tablecloths
House Ceremony Chairs
Wedding Arch
2 - hour Rehearsal
Use of one venue space for up to 5 hours* for the reception
Use of Patio
Cash Bar

PACKAGE B*

Base Area Ceremony & Tented Reception for up to 250 people at the NW Base or Main Base Area

\$130+ per person, includes:

Buffet Dinner (See Package B Menu)
Tent
WM Wedding Coordinator and Staff to organize and oversee your event
Serving Staff
House Tables and Chairs
House Tablecloths
House dishware and flatware
House Ceremony Chairs
Wedding Arch
2 - hour Rehearsal
Use of one venue space for up to 5 hours* for the reception
Use of Patio
Cash Bar

PACKAGE C*

Main Base Area Ceremony & Reception. Can accommodate up to 150 people in the Main Lodge or up to 100 people in the West Mountain Bar & Eatery

\$110+ per person, includes:

Plated Dinner (See Package C Menu)
WM Wedding Coordinator and Staff to organize and oversee your event
Serving Staff
House Tables and Chairs
House Tablecloths
House dishware and flatware
House Ceremony Chairs
Wedding Arch
2 - hour Rehearsal
Use of one venue space for up to 5 hours* for the reception
Use of Deck or Patio (Subject to Availability)
Cash Bar

PACKAGE D*

Main Base Area Ceremony & Reception. Can accommodate up to 150 people in the Main Lodge or up to 100 people in the West Mountain Bar & Eatery

\$100+ per person, includes:

Buffet Dinner (See Package D Menu)
WM Wedding Coordinator and Staff to organize and oversee your event
Serving Staff
House Tables and Chairs
House Tablecloths
House dishware and flatware
House Ceremony Chairs
Wedding Arch
2 - hour Rehearsal
Use of one venue space for up to 5 hours* for the reception
Use of Deck or Patio (Subject to Availability)
Cash Bar

PACKAGE E

Bring in a Certified Food Caterer to one or more of our venue spaces. NYS Board of Health Approved Caterers with liability insurance must be approved by West Mountain.

\$2,000.00 per venue space
Includes:

Use of one venue space for up to 4 hours for the reception
WM coordinator
House tables and chairs at indoor location
*Mountaintop ceremonies are an additional \$3,500 fee

+ADDITIONAL FEES

- Upgraded Menu and Bar packages, bartenders, 7% tax, 10% service and 20% gratuity fees.
- Special china, flatware, dishware, special linens, tables, and chairs.
- A fee will be charged for any damaged or missing property or items not picked up on the evening of the event unless prior arrangements have been made.
- \$250 fee will be charged for use of kitchen equipment.
- \$500 fee will be charged if facility is not cleaned upon departure.
- ATV or Hay Wagon transportation to and from venue space or photo location(s). \$100.00/ hour
- ATV rental required for pet transportation.
- Bridal preparation space. \$100.00/ hour, max. 4 hours
- Fire Pit lighting and maintenance for duration of event. \$150.00
- Tent will be additional fee for packages C, D, E
- Special Requests may be subject to additional fees.

**We allow 4 -5 hours for the reception, which begins with the cocktail hour. Extended time (after 10pm) will be billed at \$500.00 per 30 minutes.*

We allow 1 hour for a base area ceremony and 2 hours for a mountain top ceremony which includes lift transportation.

Special Meal Pricing: Children under 4 are free; Ages 4-12 will be 50% less than adult prices; Vendor's meals will be 50% less than adult prices.

Ceremony Only

Mountaintop Ceremony

\$3,500.00+ Includes:

WM Wedding Coordinator and Staff to organize and oversee your event

Chairlift Service with Lift Attendants

Wedding Platform or Arch (specific to location)

House ceremony chairs placed for guests.

up to 2 hours for Ceremony
(Includes lift transportation time)

Just married sign for the lift for the Bride and Groom

Base Area Ceremony

\$1,500.00+ Includes:

WM Wedding Coordinator and Staff to organize and oversee your event.

Wedding Arch

House ceremony chairs placed for guests.

up to 1 hour for Ceremony

+ADDITIONAL FEES

- Upgraded Menu and Bar packages, bartenders, 7%
- tax, 10% service and 20% gratuity fees.
- China, flatware, dishware, special linens, tables, and chairs.
- A fee will be charged for any damaged or missing property or items not picked up on the evening of the event unless prior arrangements have been made.
- \$500 fee will be charged if facility is not cleaned upon departure.
- ATV or Hay Wagon transportation to and from venue space or photo location(s). \$100.00/ hour
- Bridal preparation space. \$100.00/ hour, max. 4 hours
- Fire Pit lighting and maintenance for duration of event. \$150.00
- Special Requests may be subject to additional fees.



Package A

WEDDING MENU

Plated Menu Options - *Package includes entrée, side dish, vegetable, and rolls with butter.*

ENTREE OPTIONS: Please select up to 4 of the following choices.

NY Strip Steak Au Poivre

NY strip steak au poivre

New York Strip Steak with Demi-Glacé

NY strip steak with a decadent demi-glacé

Prime Rib

Top Au Poivre

Top butt steak au poivre

Top Demi-Glacé

Top butt steak with a decadent demi-glacé

Apricot Ginger Pork Chop

Marinated pork chop with an apricot ginger glacé

Honey Orange Salmon

Pan-seared salmon with a honey orange glacé

Lemon Herb Encrusted Salmon

Pan-seared salmon coated with a lemon herb butter

Haddock

Baked haddock topped with a parmesan bread crumble

Haddock Oscar

Baked haddock with asparagus, crab, and hollandaise sauce

Halibut

Pan-seared halibut in a lemon garlic butter sauce

Shrimp Fra Diavolo

Shrimp cooked in a spicy chili tomato sauce.

Ahi Tuna

Sesame encrusted tuna pan-seared with a plum sauce

Shrimp Scampi

Shrimp cooked in a lemon garlic white wine sauce over a bed of orzo.

Cajun Chicken

Blackened chicken breast with a tangy chili sauce

Chicken Pancetta

Chicken breast cooked in a lemon caper pancetta sauce

Chicken Pesto

Chicken breast roasted with garlic pesto

Tortellini

Tortellini in a tomato basil cream sauce

Ravioli

Wild mushroom ravioli in a pepper chianti sauce

Pan-Seared Tofu (GF/ V)

Tofu pan-seared with roasted peppers

Eggplant Napoleon (V)

Panko Encrusted Eggplant, roasted red peppers, sun-dried tomatoes, goat cheese with a basil cream sauce.

Vegetarian Medallions (GF/ V)

Vegetarian black bean medallions served with a tomato chutney.

SIDE OPTIONS:

Please select up to 3 of the following:

Baked Macaroni & Cheese

Cauliflower Puree

Creamy Polenta

Fingerling Potatoes

Herb Roasted Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Risotto

Roasted Garlic Mashed Potatoes

VEGETABLE OPTIONS:

Please select up to 2 of the following:

Asparagus

Garlic Broccoli

Honey Glazed Carrots

House Salad

Mixed Vegetables

Grilled Vegetable Skewers

Seasoned and grilled mushrooms, peppers, onions, and tomatoes.



*GF - Gluten Free,
*V - Vegetarian
Vegan options are available upon request.

Package B

WEDDING MENU

Buffet Menu Options - *Package includes entrée, side dish, vegetable, and rolls with butter.*

ENTREE OPTIONS: Please select up to 4 of the following choices

NY Strip Steak Au Poivre

NY strip steak au poivre

New York Strip Steak with

Demi- Glacé

NY strip steak with a decadent demi-glacé

Prime Rib

Top Au Poivre

Top butt steak au poivre

Top Demi-Glacé

Top butt steak with a decadent demi-glacé

Apricot Ginger Pork Chop

Marinated pork chop

Lemon Herb Encrusted Salmon

Pan-seared salmon coated with a lemon herb butter with an apricot ginger glacé

Honey Orange Salmon

Pan-seared salmon with a honey orange glacé

Haddock

Baked haddock topped with a parmesan bread crumble

Haddock Oscar

Baked haddock with asparagus, crab, and hollandaise sauce

Shrimp Fra Diavolo

Shrimp cooked in a spicy chili tomato sauce.

Ahi Tuna

Sesame encrusted tuna pan-seared with a plum sauce

Shrimp Scampi

Shrimp cooked in a lemon garlic white wine sauce over a bed of orzo.

Chicken Marsala

Chicken breast simmered in a mushroom marsala sauce

Chicken Pancetta

Chicken breast cooked in a lemon caper pancetta sauce

Chicken Pesto

Chicken breast roasted with garlic pesto

Cajun Chicken

Blackened chicken breast with a tangy chili sauce

Chicken Parmesan

Beautifully breaded chicken breast topped with a silky marinara and mozzarella sauce

Pan-Seared Tofu (GF/ V)

Tofu pan-seared with roasted peppers

Eggplant Napoleon (V)

Panko Encrusted Eggplant, roasted red peppers, sun-dried tomatoes, goat cheese with a basil cream sauce.

Tortellini

Tortellini in a tomato basil cream sauce

Ravioli

Wild mushroom ravioli in a pepper chianti sauce

Vegetarian Medallions (GF / V)

Vegetarian black bean medallions served with a tomato chutney.

SIDE OPTIONS:

Please select up to 3 of the following:

Baked Macaroni & Cheese

Cauliflower Puree

Creamy Polenta

Fingerling Potatoes

Herb Roasted Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Risotto

Roasted Garlic Mashed Potatoes

VEGETABLE OPTIONS:

Please select up to 2 of the following:

Garlic Broccoli

Honey Glazed Carrots

House Salad

Mixed Vegetables

Grilled Vegetable Skewers

Seasoned and grilled mushrooms, peppers, onions, and tomatoes.

*GF - Gluten Free,
*V - Vegetarian
Vegan options are available upon request.



Package B

WEDDING MENU

Plated Menu Options - Package includes entrée, side dish, vegetable, and rolls with butter.

ENTREE OPTIONS: Please select up to 3 of the following choices.

NY Strip Steak AuPoivre

NY strip steak au poivre

Prime Rib

Apricot Ginger Pork Chop

Marinated pork chop with an apricot ginger glacé

Honey Orange Salmon

Pan-seared salmon with a honey orange glacé

Lemon Herb Encrusted Salmon

Pan-seared salmon coated with lemon herb butter.

Haddock

Baked haddock topped with a parmesan bread crumble

Haddock Oscar

Baked haddock with asparagus, crab, and hollandaise sauce

Shrimp Fra Diavolo

Shrimp cooked in a spicy chili tomato sauce.

Ahi Tuna

Sesame encrusted tuna pan-seared with a plum sauce

Shrimp Scampi

Shrimp cooked in a lemon garlic white wine sauce over a bed of orzo.

Chicken Marsala

Chicken breast simmered in a mushroom marsala sauce

Chicken Pancetta

Chicken breast cooked in a lemon caper pancetta sauce

Chicken Pesto

Chicken breast roasted with garlic pesto

Cajun Chicken

Blackened chicken breast with a tangy chili sauce

Chicken Parmesan

Beautifully breaded chicken breast topped with a silky marinara and mozzarella sauce

Tortellini

Tortellini in a tomato basil cream sauce

Ravioli

Wild mushroom ravioli in a pepper chianti sauce

Eggplant Napoleon (V)

Panko Encrusted Eggplant, roasted red peppers, sun-dried tomatoes, goat cheese with a basil cream sauce.

Lasagna

Meat or vegetarian

Baked Ziti

Meat or vegetarian

Pan-Seared Tofu (GF / V)

Tofu pan-seared with roasted peppers and onions

Vegetarian Medallions (GF / V)

Vegetarian black bean medallions served with a tomato chutney.

SIDE OPTIONS:

Please select up to 3 of the following:

Baked Macaroni & Cheese

Creamy Polenta

Fingerling Potatoes

Herb Roasted Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Risotto

Roasted Garlic Mashed Potatoes

VEGETABLE OPTIONS:

Please select up to 2 of the following:

Asparagus

Garlic Broccoli

Honey Glazed Carrots

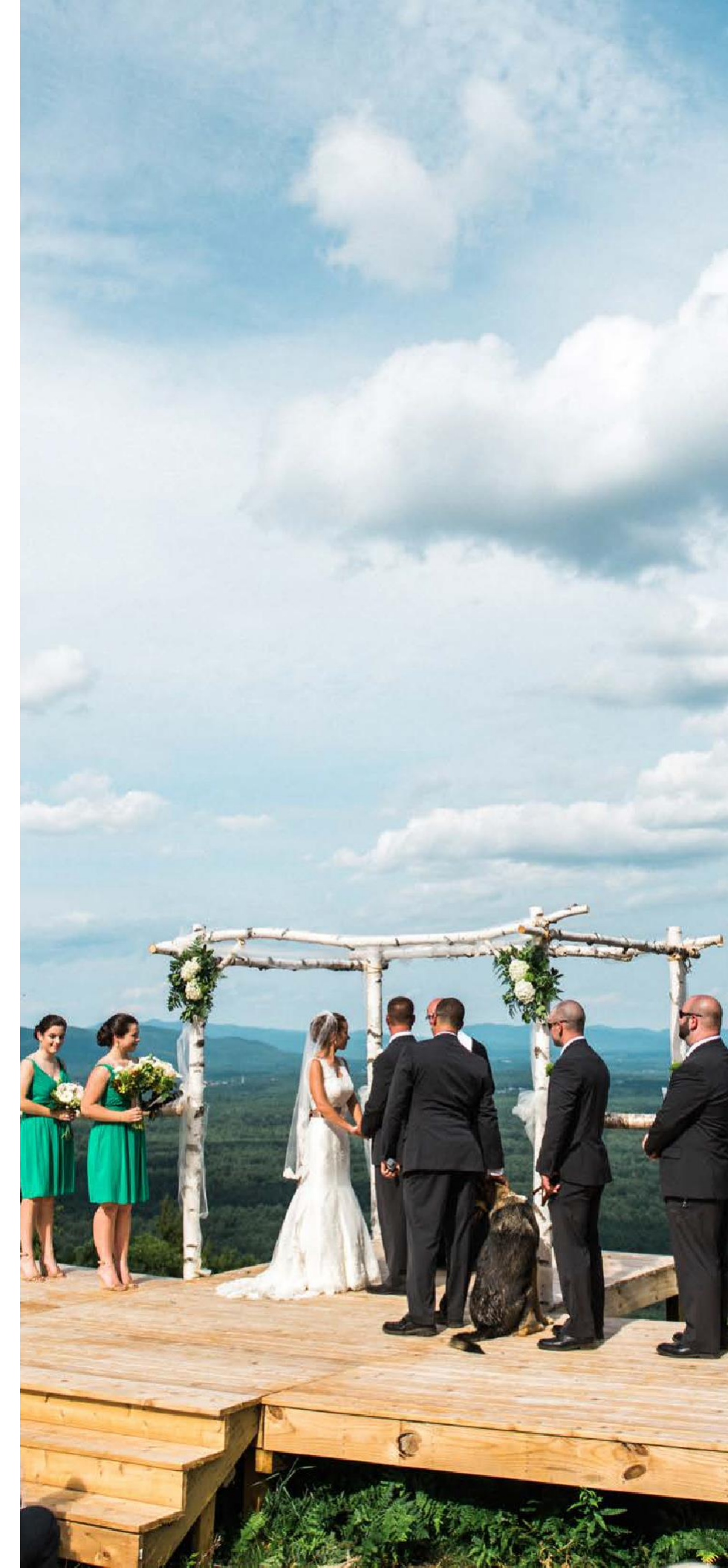
House Salad

Mixed Vegetables

Grilled Vegetable Skewers

Seasoned and grilled mushrooms, peppers, onions, and tomatoes.

*GF - Gluten Free,
*V - Vegetarian
Vegan options are available upon request.



Package D

WEDDING MENU

Buffet Menu Options - *Package includes entrée, side dish, vegetable, and rolls with butter.*

ENTREE OPTIONS: Please select up to 3 of the following choices

NY Strip Steak Au Poivre
NY strip steak au poivre

Prime Rib

Apricot Ginger Pork Chop
Marinated pork chop with an apricot ginger glacé

Honey Orange Salmon
Pan-seared salmon with a honey orange glacé

Lemon Herb Encrusted Salmon
Pan-seared salmon coated with a lemon herb butter

Haddock
Baked haddock topped with a parmesan bread crumble

Haddock Oscar
Baked haddock with asparagus, crab, and hollandaise sauce

Shrimp Fra Diavolo
Shrimp cooked in a spicy chili tomato sauce.

Ahi Tuna
Sesame encrusted tuna pan-seared with a plum sauce

Shrimp Scampi
Shrimp cooked in a lemon garlic white wine sauce over a bed of orzo.

Chicken Marsala
Chicken breast simmered in a mushroom marsala sauce

Chicken Pancetta
Chicken breast cooked in a lemon caper pancetta sauce

Chicken Pesto
Chicken breast roasted with garlic pesto

Cajun Chicken
Blackened chicken breast with a tangy chili sauce

Chicken Parmesan
Beautifully breaded chicken breast topped with a silky marinara and mozzarella sauce.

Tortellini
Tortellini in a tomato basil cream sauce

Eggplant Napoleon (V)
Panko Encrusted Eggplant, roasted red peppers, sun-dried tomatoes, goat cheese with a basil cream sauce.

Ravioli
Wild mushroom ravioli in a pepper chianti sauce

Lasagna
Meat or vegetarian

Baked Ziti
Meat or vegetarian

Pan-Seared Tofu (GF / V)
Tofu pan-seared with roasted peppers

Vegetarian Medallions (GF / V)
Vegetarian black bean medallions served with a tomato chutney.

SIDE OPTIONS:

Please select up to 2 of the following:

Baked Macaroni & Cheese

Cauliflower Puree

Creamy Polenta

Fingerling Potatoes

Herb Roasted Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Risotto

Roasted Garlic Mashed Potatoes

VEGETABLE OPTIONS:

Please select up to 2 of the following:
Garlic Broccoli

Honey Glazed Carrots House

Salad

Mixed Vegetables

Grilled Vegetable Skewers Seasoned and grilled mushrooms, peppers, onions, and tomatoes.



*GF - Gluten Free,
*V - Vegetarian
Vegan options are available upon request.

Enhancements / Substitutions

WEDDING MENU

Entree Enhancements for Packages C & D Side Dish and Soup and Salad Add-Ons/Substitutions for all packages.

ENTREE OPTIONS:

NY Strip Steak Au Poivre

NY strip steak au poivre (Additional \$20 per head)

New York Strip Steak with Demi-Glacé

NY strip steak with a decadent demi-glacé (Additional \$20 per head) **Filet**

Au Poivre

Filet mignon au poivre (Additional \$20 per head) **Top**

Au Poivre

Top butt steak peppercorn au poivre (Additional \$15 per head)

Top Demi-Glace

Top butt steak with a decadent demi-glacé (Additional \$15 per head)

Rack of Lamb

Rack of lamb with a raspberry thyme sauce (Additional \$20 per head)

Duck Two Ways

Pan-seared duck breast and a roasted duck leg with a blueberry cream sauce (Additional \$15 per head)

Scallops with Brie and Bacon

Pan-seared scallops with a brie and bacon bechamel sauce (Additional \$15 per head)

Scallops Oscar

Scallops with asparagus, crab, and hollandaise sauce (Additional \$15 per head)

Smoked Trout

Smoked lake trout encrusted in brown sugar and walnuts (Additional \$10 per head)

Halibut

Pan-seared halibut in a lemon garlic butter sauce (Additional \$20 per head)

CHEF ATTENDED STATIONS

Carving Stations available upon request

Soups & Stews

SOUP & SALAD ADD-ONS:

Additional \$6 per head

Butternut Squash

Braised Apple with Crème Fraiche

Lobster Bisque

With Crabmeat and Chives

Rustic Minestrone

With Tuscan vegetables, beans, and pasta

Poached Pear Salad

A port wine poached pear, artisan lettuces, and vanilla bean vinaigrette

Beet Salad

Pickled beet curls, artisan lettuces, and goat cheese with a dill dressing

Pecan and Goat Cheese Salad

Butterhead lettuce, Praline pecans, goat cheese, and a lemon herb dressing

Caramel Apple Salad

Romaine lettuce, feta cheese, candied walnuts, and Craisins with an apple cream vinaigrette.

SIDE DISH ADD-ONS:

Additional \$7 per head **Lobster/Shrimp**

Macaroni & Cheese Lobster/Shrimp

Risotto



BEVERAGE SERVICE

All beverage packages must accompany a menu package. *For weddings, bar packages can be available for up to 5 hours. For special events, bar packages can be available for up to 4 hours.*

PACKAGE 1*

Cash Bar

Includes 6 selections of House Beer, Hard Seltzer, and Cider, and up to 4 selections of Wine.

Soda, Coffee, and House Liquor

Guests order drinks from the bar and wait staff on an individual basis and pay and tip individually.

Bartender, Bar set up, tax and service fees apply.

PACKAGE 2*

Standard Open Bar

Includes 6 selections of House Beer, Hard Seltzer, and Cider, and up to 4 selections of Wine.

Soda, Coffee, and House Liquor

The package includes one bartender for up to 5 hours depending on the menu package that is selected.

House Red Wines Cabernet Sauvignon, Pinot Noir, Merlot

House White Wines Chardonnay, Pinot Grigio, Riesling

Standard House Bar

House Vodka, Gin, Rye, Scotch, Bourbon, Tequila, Smirnoff Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Cuervo Gold, Seagram's 7, Jim Beam Bourbon, Dewar's Scotch, Kahlua, Peach Schnapps, Amaretto, Triple Sec.

Tax, gratuity, and service fees apply.

PACKAGE 3*

Premium Open Bar

Includes 6 selections of House Beer, Hard Seltzer, and Cider, and up to 4 selections of Wine.

Soda, Coffee, and House Liquor

The package includes one bartender for up to 5 hours depending on the menu package that is selected.

Premium Red Wines Malbec, Rioja, Merlot Cabernet Blend

Premium White Wines Sauvignon Blanc

Premium Bar

Same as Standard Bar (on left) plus Ketel One Vodka, Tanqueray Gin, Crown Royal Whiskey, Jameson Whiskey, Makers Mark Bourbon, Johnny Walker Red.

Tax, gratuity, and service fees apply.

OPEN BAR PRICING PER PERSON

Standard Open Bar

1 hour \$20 ++

2 hours \$25 ++

3 hours \$30 ++

4 hours \$35 ++

5 hours \$40 ++

Premium Open Bar

1 hour \$27 ++

2 hours \$33 ++

3 hours \$39 ++

4 hours \$45 ++

5 hours \$51 ++

PACKAGE 4* PRICING PER PERSON

Beer & Wine

1-2 hours \$20 ++

3 hours \$25 ++

4 hours \$30 ++

5 hours \$35 ++

Includes 6 selections of House Beer, Hard Seltzer, and Cider, and up to 4 selections of Wine.

Bartender, Bar set up tax, and service fees apply.

PACKAGE 5*

Temperance Bar

\$15+ per person

Includes house selections of soft drinks, juice, bottled water, coffee, tea, and hot chocolate.

Bartender, Bar set up, tax and service fees apply.

PACKAGE 6*

Host Paid Bar

(Based on Consumption)

Includes 6 selections of House Beer, Hard Seltzer, and Cider, and up to 4 selections of Wine.

Soda, Coffee, and House Liquor

Guests order drinks from the bar and wait staff and the bartender and wait staff keep a tab.

The Host is charged on consumption, plus tax, service, and gratuity.

The Host can choose this option for the entire event or for a predetermined time.

Bartender, Bar set up, tax and service fees apply.

+ADDITIONAL FEES

Food, bartender(s), bar set up, 7% tax, 10% service charge and 20% gratuity.

Champagne Toast

Bloody Mary

Mimosa

Draft

Additional bartender(s) for more than 75 guests Bartender(s) fees apply.

*All specialty bar requests are subject to availability, approval, and applicable fees.

WEDDING CEREMONY *and* RECEPTION GUIDELINES

CATERING & BEVERAGE

GUIDELINES: Thank you for considering West Mountain for your wedding. Please review our guidelines. If you have any questions, please do not hesitate to call.

FORMS OF PAYMENT: We accept cashier's checks, personal checks, Visa, MasterCard, American Express and Discover Card as forms of payment.

DEPOSITS & PAYMENTS: To hold a date, we ask for a non-refundable deposit of \$2000 and a signed contract. This total deposit goes toward the event balance. A second deposit will be required 16 weeks prior to the event, equal to 50% of the expected total bill based on the expected number of total guests. Two weeks prior to the event we require a final deposit based on the final guaranteed number of guests. Payment for any additional balance is due on the day of the function.

PRICE GUARANTEE: All prices are guaranteed after down payment and signing of the contract.

GUARANTEED NUMBERS: Two weeks prior to your wedding, we require a final count of the number of expected guests. West Mountain will bill on the number of guests in the final count or the number of actual guests in attendance, whichever is greater.

SET UP & CLEAN UP: West Mountain will allow for up to two hours for

set up and one hour for clean-up. All special requests must be pre-approved. A fee will be charged for any items not picked up on the evening of the event unless prior arrangements have been made. All events end by 10pm. Additional fees may apply for special requests.

EARLY ARRIVAL: We strive to provide all our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Formal pictures at our facility prior to the designated start time of your event may not be possible and must be approved in advance.

RENTAL POLICY: All rentals will be booked through West Mountain with the exception of a tent(s) if needed due to inclement weather.

REHEARSAL POLICY: We allow two-hour time slots for rehearsals prior to the wedding. Must be booked in advance.

DECORATIONS: All decorations must be approved prior to the event. West Mountain does not allow decorations to be stapled, taped, or nailed to the walls, floors, or ceilings in the rooms.

BRIDAL PARTY PREPARATION POLICY: We allow bridal parties to use a predetermined preparation area for up to 2 hours before the wedding. Additional fee applies.

OUTSIDE CATERING/ VENDOR GUIDELINES (IF APPLICABLE): All Outside Food Caterers & Vendors

must be Board of Health Approved and have liability insurance and must be approved by West Mountain. Caterers can use West Mountain's kitchen for staging but must provide their own equipment. The venue must be cleaned by the end of the event by your caterer or cleaning crew. The client may not bring their own food or beverage to the premises. For parties using an off-site caterer, there is a \$2,000 venue fee per venue. A \$250 fee will be charged for use of additional kitchen facilities at West Mountain. A \$500 fee will be charged if the facility is not cleaned upon departure.

INDEMNIFICATION:

Vendors and guests are subject to signing an indemnification agreement.

SMOKING/PETS POLICY: We do not allow smoking or vaping on the property. We cannot permit animals on the property.

BEVERAGES POLICY: All alcoholic beverages, coffee, tea, or soda will be purchased from West Mountain. All federal, state, and local laws regarding beverage purchase and consumption will be strictly adhered to. Guests cannot bring any alcoholic beverages to the property. West Mountain reserves the right to ask for proof of photo identification and refuse alcoholic beverages to anyone under 21 or who cannot produce proper identification. West Mountain reserves the right to refuse alcoholic beverages to any person, in West Mountain's judgment, who appears intoxicated.

Under the New York State Alcohol Beverage Control Law, a person may not sell or provide alcohol to a person under age 21. (ABC Law § 65(1)).

SERVICE CHARGES & SALES TAX: All prices are subject to a 7% NY State Sales Tax, 10% service fee, and a 20% gratuity charge that will be added to the final bill. Prices are subject to change.

INCLEMENT WEATHER POLICY:

Our events take place rain or shine. If the ceremony is scheduled outside, it is the client's responsibility to purchase a tent if they wish to have one. It is not West Mountain's responsibility to provide a tent or other accommodations due to inclement weather.

CANCELLATION POLICY: In the event of a cancellation between the contract signing and 90 days prior to the scheduled function date, the deposit + 50% of the total estimated revenue will be paid to West Mountain. In the event of a cancellation after 90 days or less from the scheduled function date, the deposit + 75% of the total estimated revenue will be paid to West Mountain. In the event of a cancellation within 0-14 days of the scheduled function date, the deposit + 100% of the total estimated revenue will be paid to West Mountain.

CEREMONY/RECEPTION POLICY:

We allow 2 hours for the wedding ceremony. We allow 4 - 5 hours for the reception depending on the package selected. All events end at 10pm. Extended time may be added prior to 10pm at the rate of \$500 per half hour. Additional fees may apply for special requests.

HANDICAP ACCESSIBILITY:

Handicap parking available. We also have an elevator in our Main Lodge servicing the West Mountain Bar & Eatery.



SPECIAL EVENTS AT WEST MOUNTAIN

Looking for the perfect location for your special event? You have found it!

West Mountain offers the perfect backdrop for your Bridal or Baby Shower, Graduation, Anniversary or Birthday Party, or Family or Class Reunion, West Mountain is a spectacular site to gather your family and friends!

West Mountain has put together special event buffet packages and stationed hors d'oeuvres options to help make planning your special event as easy as possible.

Special events may be scheduled any time of the year for private groups of 25 or more. Site fees are as follows: **Winter ski season, during regular business hours**, the site fee is \$150 to reserve the Adirondack Room in the West Mountain Bar & Eatery for four hours.

Winter ski season, outside of regular business hours, the site fee is \$200 to reserve the Adirondack Room in the West Mountain Bar & Eatery for four hours.

In the off-season (spring, summer, and fall), the site fee is \$350 for private parties to reserve the Adirondack Room in the West Mountain Bar & Eatery for four hours. The site fee is \$500 for private parties to reserve the restaurant for four hours.

If you wish to bring in an off-site certified food caterer, there is an additional fee of \$2,000.



Special Event Buffet Options

All Buffet Packages must be accompanied by a beverage package. Use of Deck or Patio Area is subject to availability and additional fees.

PASTA LUNCH/ DINNER BUFFET FOR \$35+ PER PERSON INCLUDES:

- Spaghetti and meatballs
- Chicken Alfredo with linguini (substitute with shrimp for an additional fee)
- Seasonal Vegetable Pasta with olive oil and roasted garlic sauce with penne pasta
- House salad
- Brownies and cookies
- Serving staff for the length of the event
- House Tables, Chairs, Dishware, and flatware at indoor location
- Use of venue space for up to 4 hours at appropriate venue space fee

MEXICAN LUNCH/ DINNER BUFFET FOR \$35+ PER PERSON INCLUDES:

- Spicy Mexican Chicken and Beef
- Cheese, Salsa, Guacamole, Lettuce, Corn, Black Beans, Rice
- Hard and soft shells
- House salad
- Brownies and cookies
- Serving staff for the length of the event
- House Tables, Chairs, Dishware, and flatware at indoor location
- Use of venue space for up to 4 hours at appropriate venue space fee

BBQ LUNCH/DINNER BUFFET FOR \$35+ PER PERSON INCLUDES:

- Choose 2 meat selections (Pulled Pork, BBQ Chicken, BBQ Beef, Grilled Sausage & Peppers)
- Garlic mashed potatoes
- Baked Beans
- Cole Slaw
- Corn muffins
- Brownies and cookies
- Serving staff for the length of the event
- House Tables, Chairs, Dishware, and flatware at indoor location
- Use of venue space for up to 4 hours at appropriate venue space fee

PREMIUM BUFFET OPTIONS ARE AVAILABLE BY REQUEST

Special Meal Pricing: Children under 4 are free; Ages 4-12 will be 50% less than adult prices; Vendors meals will be 50% less than adult prices.

BREAKFAST BUFFET FOR \$30+ PER PERSON INCLUDES:

- Scrambled Eggs
- Pancakes or French Toast
- Hash browns
- Sausage or bacon
- Fresh fruit
- Miniature muffins and Danishes
- Serving staff for the length of the event
- House Tables, Chairs, Dishware, and flatware at indoor location
- Use of venue space for up to 4 hours at appropriate venue space fee

BRING IN YOUR OWN OFF-SITE CERTIFIED FOOD CATERER FOR \$2000+

- Staff to oversee your event.
- Kitchen Staging Area
- House Tables and chairs at indoor location
- Use of venue space for up to 4 hours at appropriate venue space fee
- Additional fees may apply.

OUTDOOR GRILLING LUNCH/DINNER FOR \$35+ PER PERSON INCLUDES:

- Hamburgers, Hotdogs, Buns, and condiments
- Baked Beans
- Pasta Salad
- House salad
- Brownies and cookies
- Paper and plastic Products
- Serving staff including grilling attendant for the length of the event
- House Tables, and Chairs at indoor location
- Use of venue space for up to 4 hours at appropriate venue space fee

+ADDITIONAL FEES

Bar packages, bartenders, 7% tax, 10% service charge and 20% gratuity fees.

Special china, flatware, dishware, special linens, tables, and chairs.

Fire Pit lighting and maintenance

Use of more than one venue space

A fee will be charged for any damaged or missing property or items not picked up on the evening of the event unless prior arrangements have been made.

\$250 fee will be charged for use of kitchen equipment.

\$500 fee will be charged if facility is not cleaned upon departure.

Gluten Free and Vegan options available upon request may be subject to additional fees.

STATIONED PLATTERS & HORS D'OEUVRES

Platters and hors d'oeuvres must be accompanied by a beverage package.

PLATTERS

Small and large platters available.

Pricing will be based on current market pricing.

ANTIPASTO PLATTER

Bocconcini, roasted red peppers, radicchio, cornichons gherkins, artichoke hearts, cubed provolone cheese, pepperoncini, mixed olives, marinated mushrooms, thinly sliced salami, and prosciutto.

SAUSAGE AND CHEESE PLATTER

Assortment of sausage and cheese

CRUDITÉ PLATTER

Carrots, celery, peppers, radishes, and broccoli served with hummus and pita chips.

FRUIT AND CHEESE PLATTER

Red/green grapes, strawberries, raspberries, blueberries, pineapple, assortment of cheese

COCKTAIL MEATBALLS

Braised meatballs Swedish or BBQ style

BABY QUICHE

Small quiche served in phyllo dough.

SHRIMP COCKTAIL

Jumbo shrimp served ice cold with cocktail sauce and a squeeze of lemon.

CAPRESE SKEWERS

Fresh mozzarella, tomatoes, and basil on a bamboo skewer

STEAK SKEWERS

Marinated steak and onion on a bamboo skewer

TERIYAKI SKEWERS

Teriyaki chicken or pork served on a bamboo skewer.

BAKED BRIE BITES

Baked brie cheese in golden brown phyllo dough

ASSORTED CROSINI

Three cheese, roasted garlic and pepper, and tomato, and white bean crostini

DESSERTS

S'MORES BAR

OR INDIVIDUAL S'MORE PACKETS

Milk Chocolate
Marshmallows,
Graham Crackers
Roasting sticks

COOKIE /BROWNIE PLATTER

Assortment of cookies and brownies

+ADDITIONAL FEES

Bar packages, bartenders, 7% tax, 10% service charge and 20% gratuity fees.

China, flatware, dishware, special linens, tables, and chairs.

For special events using an off-site food caterer, there is a \$2,000 venue fee that includes use of a venue space for up to 4 hours, staff to organize and oversee your event

A fee will be charged for any damaged or missing property or items not picked up on the evening of the event unless prior arrangements have been made.

\$250 fee will be charged for use of kitchen equipment.

\$500 fee will be charged if facility is not cleaned upon departure.

Additional platters and pricing available upon request

Additional Desserts and pricing available upon request



Corporate Events

APRIL through NOVEMBER

All Corporate events must include a beverage package. A minimum site fee of \$5,000 and a 100 person minimum is required for all corporate events.

Package F Package G

Can accommodate 150 or more people in the Main Lodge or 100 to 120 people in the West Mountain Bar & Eatery

\$100+ per person includes:

WM Event Coordinator and Staff to organize and oversee your event.

Buffet Dinner

Serving Staff

House Tables and Chairs

House Linens

Audio/ Video display

Use of venue space for up to 4 hours

Use of Deck or Patio Area (subject to availability)

Bring in your own Certified Food Caterer or Caterers to one of our venue spaces

(Choose one of our beautiful outdoor or indoor locations)

\$5,000+

Staff to organize and oversee your event.

Kitchen Staging Area

House tables and chairs at indoor location

Use of Venue space for up to 4 hours

Use of Deck or Patio Area (subject to availability)



+ADDITIONAL FEES

- Bar packages, bartenders, 7% tax, 10% service charge and 20% gratuity fees.
- China, flatware, dishware, special linens, tables, and chairs.
- Fire Pit lighting and maintenance.
- Use of more than one venue space
- Tent(s) Rental
- A fee will be charged for any damaged or missing property or items not picked up on the evening of the event unless prior arrangements have been made.
- \$250 fee will be charged for use of kitchen equipment.
- \$500 fee will be charged if facility is not cleaned upon departure.

Corporate rates for West Mountain's Summer & Winter Activities are available. Ask about our scenic chairlift rides with picnic packages, team building tours in the Aerial Treetop Adventure Park, and in the winter, get your team out of the office for Snow Tubing and Skiing/ Snowboarding.

SPECIAL EVENT CATERING & BEVERAGE GUIDELINES

FORMS OF PAYMENT:

We accept cashier's checks, personal checks, Visa, MasterCard, American Express and Discover Card.

DEPOSITS & PAYMENTS:

To hold a date, we ask for a non-refundable deposit of \$500 and a signed contract. This deposit applies to the event balance. One week prior to the event, we require a final deposit based on the final guaranteed number of guests.

Payment for any additional balance is due on the day of the function.

PRICE GUARANTEE:

All prices are guaranteed after deposit and signed contract is received.

GUARANTEED NUMBERS:

One week prior to your special event, we require a final count of the number of expected guests. West Mountain will bill on the number of guests in the final count or the number of actual guests in attendance, whichever is greater.

SETUP & CLEANUP:

West Mountain will allow up to two hours of set up and one hour for clean-up. All special requests must be pre-approved. A fee will be charged for any items not picked up on the evening of the event unless prior arrangements have been made. All events end at 10pm. Additional fees may apply for special requests.

EARLY ARRIVAL:

We strive to provide all our guests with individual attention and dedicated service. Therefore, we must insist on your cooperation by not having your guests arrive prior to your designated start time. Formal pictures at our facility prior to the designated start time of your event must be approved in advance.

DECORATIONS:

All decorations must be approved prior to the event. West Mountain does not allow decorations to be stapled, taped, or nailed to the walls or ceilings in the rooms.

RENTAL POLICY:

All rentals will be booked through West Mountain with the exception of a tent(s) if needed due to inclement weather.

OUTSIDE CATERING/ VENDOR GUIDELINES (IF APPLICABLE):

For parties using an off-site caterer, there is a \$2,000 venue fee. All Outside Food Caterers & Vendors must be Board of Health Approved and have liability insurance. All Caterers & Vendors must be approved by West Mountain. Caterers can use West Mountain's kitchen for staging but must provide their own equipment. The venue must be cleaned by the end of the event by your caterer or cleaning crew. The client may not bring their own food or beverage to the premises. A \$250 fee will be charged for the use of additional kitchen facilities at West Mountain. A \$500 fee will be charged if the facility is not cleaned upon departure.

SMOKING/PETS POLICY:

We do not allow smoking or vaping on the property. We cannot permit animals on the property.

BEVERAGES POLICY:

All alcoholic beverages, coffee, tea, or soda will be purchased from West Mountain. All federal, state, and local laws regarding beverage purchase and consumption will be strictly adhered to. Guests may not bring any alcoholic beverages on the property. West Mountain reserves the right to ask for photo identification and refuse alcoholic beverages to anyone under 21 or who cannot produce proper identification. West Mountain reserves the right to refuse alcoholic beverages to any person, in West Mountain's judgement, who appears intoxicated.

SERVICE CHARGES & SALES TAX:

All prices are subject to a 7% NY State Sales Tax, 10% service fee, and a 20% gratuity charge that will be added to the final bill. Prices are subject to change.

HANDICAP ACCESSIBILITY:

Handicap parking available. We also have an elevator in our Main Lodge servicing the West Mountain Bar & Eatery.

INCLEMENT WEATHER POLICY:

Our events take place rain or shine. If the event is scheduled outside, it is the client's responsibility to purchase a tent if they wish to have one. It is not West Mountain's responsibility to provide a tent or other accommodations due to inclement weather.

CANCELLATION POLICY:

In the event of a cancellation between the contract signing and two weeks prior to the scheduled function date, the deposit + 50% of the total estimated revenue will be paid to West Mountain. In the event of a cancellation within 0 -14 days from the scheduled function date, the deposit + 100% of the total estimated revenue will be paid to West Mountain.

PRIVATE PARTY POLICY:

We allow up to 4 hours for a private party, all events end at 10pm. extended time may be added prior to 10pm at the rate of \$500 per half hour. Additional fees may apply for special requests.

