

## WEDDING PLANNING + COST GUIDELINES

# MOUNTAIN TOP RESORT

### Lodging + Rates

**Total Capacity of Lodge, Cabins, + Guest Houses is 290 Guests (Double Occupancy)**

Rates for all accommodations vary seasonally.

#### MAIN LODGE

32 Guest Rooms (King or Queen Beds)

#### CABINS

4 Cabins (King Bed, Pet Friendly)

**GUEST HOUSES** 25 Private Guest Houses Accommodating up to 93 additional bedrooms for guests.

#### RECEPTION SITE FEE

The Site Fee\* includes china, glassware, flatware, Chiavari chairs and round tables. Linen rental is not included. Farmhouse Tables are available in The Event Barn as an optional rental of \$75 per table.

*PLEASE NOTE: For non-holiday Mondays through Thursdays, there is no site fee. A 30% discount is offered on all lodging and a 10% discount on food (no discounts on alcohol)*

#### THE BARN

November + April

Saturday \$5000

Friday or Sunday \$2500\*\*

December through March

Saturday \$8000

Friday or Sunday \$4000\*\*

May through October

Saturday \$15000

Friday or Sunday \$7500\*\*

*The Barn has a minimum guest count of 125 on Saturdays and 100 on Fridays + Sundays year-round.*

*New Year's Eve is priced as a peak-season Saturday with a \$15000 site fee.*

*\*All site fees are inclusive of taxes. A 3% transaction fee will be applied to all payments above \$2500 made with a credit card.*

*\*\*Sundays that fall on a 3-day weekend are priced as Saturdays. All events are assigned a dedicated in-house coordinator.*

#### CEREMONY SITE FEE

The Ceremony Site Fee\* for all weddings is \$750 which includes the site and custom rustic wood benches. This fee ensures that the site is private for your ceremony, and includes a back-up weather location.

\*Fee is inclusive of taxes.

#### PAYMENT SCHEDULE

A \$5000 non-refundable deposit is required at the time of booking to secure all weddings.

A deposit equal to 50% of the estimated food + beverage costs is required 180 days in advance of wedding date.

Full payment of the remaining balance is due the day prior to the event.

# MOUNTAIN TOP RESORT

## FOOD + BEVERAGE COSTS

### BREAKFAST

We offer three options for breakfast:

- 1) Traditional Vermont Country Breakfast (hot + cold) served daily. This can be hosted at \$20++ per guest.
- 2) Hosted Farewell Brunch (a la carte/buffet plus Chef-run station options) at \$30++ per guest.  
*Add Brunch Cocktails to (1) or (2) for \$10++ per guest*
- 3) Hosted Grab 'n' Go Breakfast at \$15++ per guest.

### LUNCH

Our Tavern is open year-round, daily for lunch + offers a causal menu priced a la carte for the convenience of resort guests. For a hosted lunch, a buffet or brown bag lunch option is available. Pricing is based on menu choices and service duration. *Tavern Hours may vary seasonally.*

### HORS D'OEUVRES

We offer a wide variety of hot + cold hors d'oeuvres with an average range of \$25 - \$40++ per guest, depending on food selection and service duration.

### REHEARSAL DINNERS

Rehearsal Dinners are hosted in our Restaurant or Beach Pavilion (weather-dependent). Menus are designed with hosts' preferred theme, such as Lakeside Lobster Bakes, Pasta Parties, or Traditional Dinners with a price range of \$40 - \$70++ per guest. There is a \$500 rental fee for the Beach Pavilion. Rental includes private use as well as tables, chairs, glassware + flatware - also securing access to our on-property shuttle service\*. Linen rental is NOT included.

*Due to limited lakeside parking, Mountain Top requires the use of complimentary on-property shuttle service to and from the Beach Pavilion.*

### RECEPTION DINNERS

Our Reception Menus range in price from \$85 - \$105++ per guest. *See sample menus for more.*

### LATE NIGHT MENU

We offer a wide selection of Late Night Menu options starting at \$12++ per guest.

### BEVERAGE OPTIONS

**FIXED RATE OPEN BAR:** Includes five (5) hours of open bar. Starts at \$70++ per guest. Fee applies to all guests 21+ years. Table wine service at dinner, champagne toast + other upgrades are also available.

**OPEN BAR BASED ON CONSUMPTION:** Fully stocked bar allowing event guests to order anything they would like; cost is based on consumption (++) per guest. The consumption hosted bar is to be paid-in-full by the following morning. This option can be set with a time or monetary limit.

**BEER + WINE BAR:** Hosts choose to pay for all beer + wine based on consumption (++) per guest. Liquor available on a cash basis.

**CASH BAR:** Designed for functions where guests are responsible for their own beverage charges. Set-up fee is \$150.

### COCKTAIL PRICE GUIDE

**Beer:** Starts at \$8++ per bottle

**Wine:** Starts at \$10++ by the glass, starting at \$32++ by the bottle

**Liquor:** Starts at \$12++ per drink

*++ refers to food tax (9%) or alcoholic beverage tax (10%) and 20% service. Vermont State Law requires us to uphold all statutes and Liquor Commission Regulations regarding the service of alcoholic beverages. Our servers cannot legally serve a customer showing intoxicated behavior and will refuse service when deemed necessary. No guests 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 Mountain Top Resort's liquor license or the safety of guests may be in jeopardy. It is illegal to bring alcoholic beverages onto a licensed property according to Vermont State Liquor Laws. Vermont State Law requires that all alcoholic beverage service be suspended at 2:00 a.m. We ask that all of our guests respect these laws and understand the severity of the penalty to the Mountain Top Resort and to our guests, should they be ignored. All items and prices are subject to change.*