

Love can move mountains

WEDDINGS

AT MASSANUTTEN RESORT



Located on 6,000 acres in the heart of the Shenandoah Valley, Massanutten sets the scene for a perfect mountain wedding.

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*Bringing Our Passion
to Your Table*



Welcome to Massanutten Resort

With indoor and outdoor wedding & reception venues, accommodations ranging from spacious hotel rooms to luxury condominiums, in-house catering team, and **endless activities** in all four seasons, Massanutten sets the scene for a perfect mountain wedding.

Located on **6,000 acres in the heart of the Shenandoah Valley** of Virginia, Massanutten is an easy drive from Harrisonburg, Charlottesville, Richmond, Northern Virginia, Washington, D.C. and Baltimore, MD.

Love Can Move Mountains



Event Space

The Conference Center

Host your ceremony and reception all in one place for the ultimate convenience. Our **outside veranda** is the perfect location for both your ceremony and cocktail reception. Then, head just a few feet inside to the Grand Ball Room for your reception dinner. Indoor wedding ceremony options are also available.

The Massanutten Conference Center can comfortably accommodate a wedding of up to **160 guests** for a seated dinner or a buffet-style meal.



Package Pricing

Massanutten Wedding Package

- Use of the Veranda and Conference Center during a 6-hour time frame
- Access to Bridal & Groom's Suites all day
- Free, convenient parking

Venue Includes

- Round banquet tables of various sizes
- Portable bars
- Standing high cocktail tables
- Rectangular tables
- All china dinnerware
- All silver flatware
- All glassware including red and white wine glasses, rocks glasses, high ball glasses, and champagne flutes
- Outdoor lounge furniture
- Fire pit
- Havana Ivory weaved linen tablecloths
- White napkins
- White folding ceremony chairs
- Accent lanterns to use around your event



Audio/Visual

- The Conference Center is equipped with an in-house sound system for streaming music during your cocktail hour and reception. You will need to check for compatibility prior to the event date. The Conference Center is also equipped with built-in screens and projectors for playing videos.

Staff

- Professional and highly-trained waitstaff, bartenders, and captains will deliver quality service throughout your event.

Services

- A dedicated wedding coordinator to oversee menu selection, tasting, and execution day-of.
- A wedding coordinator to create your wedding day timeline and manage it day-of, to include overseeing vendor installation, setup of client provided items, coordinating the ceremony, cueing vendors for introductions, first dances, and other special moments throughout the reception and ensuring breakdown and pack-up of all client provided items at the end of the night.

Price

- The Massanutten Wedding Package starts at \$3,000 for exclusive use of the venue on a Friday, Saturday, or Sunday. We only host one wedding per weekend, so you have our undivided attention for all of your wedding activities. Please inquire for pricing for rehearsal dinner, welcome party, and brunch venue locations.

A La Carte Items

- Transportation: Consult your wedding coordinator for transportation from the venue to place of lodging.
- For an additional fee, a stage and/or a dance floor can be provided for your wedding reception.

Accommodations

Hosting your wedding at Massanutten gives you the unique opportunity to gather your guests together for the weekend to create the most memorable wedding experience. A true Blue Ridge experience, our mountain accommodations offer **year-around** breathtaking views and abundant, natural wildlife. Staying on the mountain allows you an easy drive to all wedding activities, as well as Campfire Grill, Base Camp, the Ski and Family Adventure Park area, Mountain Greens Golf Course, Massanutten Fitness & Rec Club, and the General Store.

Your guests will have the option to book a room at the **Massanutten Hotels**, a centralized location which will allow them the chance to visit each other throughout the wedding weekend and easily walk or drive to all wedding activities.

Our **in-house accommodations coordinator** will work with your guests to arrange the perfect accommodations, ensuring their comfort throughout the weekend.

Lodging group discounts are available. Massanutten also offers condos that can sleep up to 12 people.



Our newly renovated hotel rooms sleep up to four and offer a choice of one king size bed with a sleep sofa or two queen size beds.



The Bridal Experience

The Bridal Suite is the ideal place to get ready before the ceremony. There is ample space for hair and makeup services and our culinary team can provide light fare and beverages throughout the day for **ultimate indulgence**.

The Groom's Experience

At Massanutten, our brides aren't the only ones who will be getting ready in style. Grooms deserve to be spoiled, too, and the groom's suite offers a private room for the groom, groomsmen, family, and friends to relax and enjoy each other's company before the festivities begin. **Customizable** food & beverage options are also available.

Enjoy a round of golf at one of the resort's two incredible golf courses!



Activities

The ultimate all season resort destination, Massanutten offers many activities for everyone, including:

A nationally award-winning **Indoor/Outdoor WaterPark**
Family Adventure Park area with zip lines, tubing, Kid's Adventure Park,
90-minute Canopy Tour, and Ridge Rappel & Climbing Excursion

Two **fitness & recreation centers**

Two outstanding **golf** courses

Skiing & snowboarding

Relaxing day **spa**

Mountain biking

Hiking

Our **activities coordinator** can help you put together a schedule of activities for your guests throughout your stay. Group discounts are available!



Catering at Massanutten

Shenandoah Provisions, our **in-house catering group**, takes great pride in delivering enticing food and exceptional service. Your event is important to us and we will do our professional best to not only produce delicious cuisine, but remember all the little details to ensure your occasion is a memorable one. **That's the Massanutten difference.**

Capable of handling all of your food & beverage needs, Shenandoah Provisions offers a variety of formal and informal dining choices and can create **memorable menus** for your rehearsal dinner, welcome party, wedding reception, and farewell brunch. Our team ensures all menu offerings are customized to your unique requests.

For sample seasonal menus and beverage packages, please see pages 8 - 11.



Food Stations

Pricing Per Person

\$29 for three stations • \$35 for four stations • \$40 for five stations • \$45 for six stations

Pasta

Red Sauce • White Sauce • Olive Oil • Garlic Butter
Clams • Shrimp • Scallops • Grilled Chicken • Meatballs • Soppresata
Peppers • Mushrooms • Asparagus • Peas • Onions • Broccoli • Capers
Linguini • Spinach Fettuccine • Buckwheat Penne

Stir Fry

Teriyaki • Red Chili • Sweet n' Spicy • Schezuan
Shrimp • Chicken • Beef • Pork
Broccoli • Cauliflower • Snow Peas • Mushrooms • Sweet Peppers • Sprouts
White Rice • Brown Rice

Street Tacos

Chipotle Beef • Grilled Chicken • Shrimp • Pork
Corn Tortillas • Flour Tortillas
Pico de Gallo • Corn Salsa • Cilantro • Onions • Guacamole • Jalapeños • Pickled Onions • Radishes • Cabbage • Salsa

Curry

Red • Garam Masala • Green
Lamb • Chicken • Beef
Mushrooms • Onions • Peppers • Carrots • Celery
Rice • Potatoes

Carved Prime Rib

Roasted Rib of Beef
Assorted House-made Breads
Mayo Dijon • Stone Ground Mustard • Au Jus • Horseradish

Sundae Bar

Vanilla • Chocolate • Strawberry Ice Cream
Chocolate • Strawberry • Caramel • Butterscotch • Sprinkles • Cherries • Strawberries
Chocolate Chips • Whipped Cream • Candied Base Camp Bacon

Market Station

Chef will decide on selections.

Seasonal Menus

Spring Menu

Plated | \$45 per person

- Arugula and red oak with heirloom tomatoes, fresh mozzarella, and baby red onions with a basil vinaigrette
- Strawberry mint soup
- Sautéed summer squash
- Herb butter red potatoes

Choice of:

- Tournedos' of beef with grilled spring veggies and a blackberry bordelaise
- Pecan encrusted seabass with chardonnay butter sauce

Buffet | \$35 per person

- Baby greens with roasted asparagus, heirloom tomatoes, and sprouts with champagne vinaigrette
- Deviled eggs with lumpfish caviar
- Pan seared chicken breast with shrimp and blue crab and lemon hollandaise
- Spring leg of lamb (sub sirloin beef if available) with grilled scallions, oyster mushrooms, and a Pinot Noir glaze
- Sautéed green beans in garlic butter and almonds
- Sautéed zucchini, yellow squash, and sweet potatoes with buckwheat penne
- New potatoes in butter and parsley

Fall Menu

Plated | \$45 per person

- Mixed greens with roasted beets, pecans, and English sharp cheddar with a tangy apple dressing
- Roasted butternut squash
- Roasted fingerling potatoes
- Steamed asparagus

Choice of:

- Filet mignon with sautéed forest mushrooms and a chive roasted garlic demi glaze
- Seared salmon with sautéed spinach, roasted tomato sauce, and local feta

Buffet | \$35 per person

- Iceberg and arugula salad with walnuts, goat cheese, baby red onions, golden raisins, and a dijon vinaigrette
- Platter of smoked salmon canapes
- Roasted NY Strip with foyot sauce and grilled cipollini
- Seared salmon with roasted shiitakes in scallion ginger butter
- Roasted winter squash
- Roasted asparagus
- Potato gratin



Bar Packages

Luxury Bar Package

First hour - \$30 per person
Each additional hour - \$16 per person

Wines | Choose 4
Beer | Choose 4

Liquor

Grey Goose Vodka, Hendricks Gin, Sailor Jerry Rum, Espolon Silver 7, Macallan 12 Scotch, Knob Creek Bourbon Whiskey

Also includes: *Sparkling Wine, Sparkling Blanc de Blanc, Sparkling Rose', Sparkling Toast*

Wines

Choose 4 - *Inquire for list.*

Beer | Choose 4

Bud Light, Miller Light, Corona, Blue Moon, Devil's Backbone Vienna Lager, Starr Hill Love, Brothers Great Outdoors, Basic City 6th Lord

Premium Bar Package

First hour - \$26 per person
Each additional hour - \$14 per person

Wines | Choose 4
Beer | Choose 4

Liquor

Tito's Vodka, Bombay Sapphire, Kraken Rum, 1800 Silver Tequila, Monkey Shoulder Scotch, Bulliet Rye Whiskey

Also includes: *Sparkling Wine, Sparkling Blanc de Blanc*

Classic Bar Package

First hour - \$22 per person
Each additional hour - \$12 per person

Wines | Choose 4
Beer | Choose 4

Liquor

Stolichnaya Vodka, Beefeater Gin, Captain Morgan Rum, Jose Cuervo Gold Tequila, Dewar's Scotch, Jim Beam Bourbon

Upgrade Your Package

Add Signature Cocktails | \$10 per person

Please refer to our Signature Cocktails Menu.

Add Champagne For Toasting | \$4 per person

Included in Luxury Package.

Bar Standards

Included with all bar packages: *Club soda, tonic, cranberry juice, orange juice, Pepsi products, grenadine, lemons, limes, cherries*



Pricing based on total guest count of all adults over the age of 21. Pricing does not include taxes or 18% gratuity. Non-alcoholic bar (sodas & juices) available for children, expectant mothers, and guests - \$10 per person.

Signature Cocktails

Spring & Summer

Honey Mooners

Gin, Mint, Ginger Syrup, Honey, Lemon

Raspberry Belini

Sparkling Rose', Raspberry Syrup, Raspberries

Rosemary Gold

Vodka, Rosemary, Lemon, Soda Water

Honey Lavender Bees Knees

Gin, Honey, Lavender, Lemon

You Are My Sunshine Sangria

Sweet White Wine, Peach Brandy, Fruit



Fall & Winter

The Long Hello

Apple Brandy, Elderflower, Bitters, Champagne

Heart Of Gold

Tequila, Spiced Rum, Agave, Lemon, Orange, Bitters

Hugs & Kisses

Cranberry Vodka, Ginger, Spiced Apple, Lime, Cranberries

The Great Maple Pumpkin

Spiced Rum, Bourbon, Maple Syrup, Pumpkin Puree, Half & Half, Nutmeg

Mulled Wine

Warm Red Wine, Spices, Fruit

Bios



Matthias Smith

General Manager of Massanutten Resort

Prior to beginning his position at the **Resort in 2014**, Matthias served as General Manager of Keswick Hall in Charlottesville, VA and the Inn at Perry Cabin in St. Michaels, MD. Both properties were part of the Orient Express (now Belmond) Hotel Collection. Earlier in his career, Matthias held several key management positions with the Four Seasons Hotels & Resorts in Maui, HI and Boston, MA.

With nearly **20 years of experience** as a leader in the industry in all parts of the country, Matthias has always kept one goal in constant focus: maintaining an environment of engagement, excitement, and delight for both the client and the team.

Born in England, Matthias graduated from the University of California at Berkeley and was a Teacher for America Corps Members on the Mexican border in Texas.

When not working with his team of Directors and staff to ensure that all owners and guests receive the best possible experience, you might find Matthias watching one of his three kids at a swim meet, running with his wife, or exploring a hiking spot in the foothills of Virginia. In the community, he serves as Vice Chair for the **Blue Ridge Community College Educational Foundation** and is a Board Member for the **Harrisonburg-Rockingham Chamber of Commerce**.

Mark Litz

Vice President of Operations for Great Eastern Purveyors at Massanutten Resort

Mark was born in Poughkeepsie, New York and grew up in Wappinger Falls, New York where he lived in the family quarters of his family's hotel and bar, **Wappinger Falls Hotel**. The world of Food & Beverage was an integral part of his childhood and is still alive and well today.

In 1995, after an accomplished and diverse career in Florida; including all parts of the service industry, exciting detours as an EMT and in carpentry; Mark was recruited to run the **Food & Beverage Operations at Massanutten Resort**. Twenty-four years later, Mark is as enthused about the industry and creating memorable experiences as he was when he started.

Responsible for all parts of the Food & Beverage operation, Mark is keenly focused on developing high-performing teams and constantly evolving experiences. Mark has been instrumental in launching new restaurant concepts throughout the Resort (including **Base Camp & Campfire Grill**) and the introduction of the new catering division in 2017.

Mark's deeply embedded service background and rich portfolio of experience all comes into play with the weddings program. He knows that each event is as personal and unique as the relationship being celebrated, and he is eager to guide his team to be the champions of memories that last a lifetime.



Bios



Chef Michael Ritenour

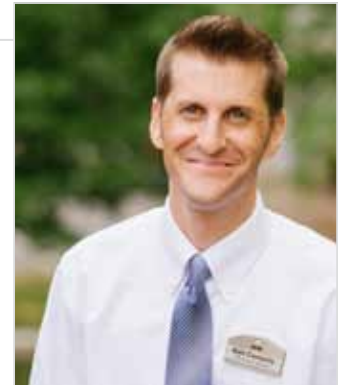
Executive Chef of Massanutten Resort

Before graduating from the **Baltimore International Culinary Arts Institute**, Chef Michael Ritenour started his culinary career in 1988 at Virginia's Wayside Inn. Quickly ascending to the position of Executive Chef at the Baltimore Ramada Convention Center, Chef Ritenour then worked in various large hotels in the Baltimore and Denver areas. Ritenour joined Massanutten in 1995 and holds the title of Executive Chef for the Resort. Over the years, he has won several awards, including an **Iron Chef distinction**. He has been featured in Southern Living Magazine and has been contacted by several other culinary magazines, including **Gourmet**, for his recipes. Chef Ritenour creates the menus for our restaurants and all of our seasonal specialty dinners and he can't wait to meet you at your Tasting. When Chef Ritenour is not leading his exceptional team in the kitchen, you can find him at the gym power lifting, exploring the great outdoors, or spending time with his family.

Matthew Clements

Wedding & Catering Specialist

Matt brings over **20 years of combined experience** in Food & Beverage, Banquets, and Event Planning. His previous titles include Catering Sales & Marketing Manager for a high volume restaurant in Charlottesville, VA and Events Manager for a private dining club in Albemarle County, VA. Matthew specializes in **event planning/coordinating and day-of-event coordinator for weddings**. Matt currently resides in Augusta County, VA with his family.



Priscilla Bussey

Food & Beverage Operation Specialist

With **over two decades** of Food & Beverage and Catering experience, Priscilla is as excited about creating memorable experiences today as she was when she began her career. After working her way through virtually every operational position, she is now leading the **Customer Service and Special Projects** team to make sure all details are tended to. When she is not connecting all of the dots throughout the operation, she is spending time with her husband, three younger sons, and their Mastiff, Zoey.

Frequently Asked Questions

- **May we bring in an outside caterer?** Shenandoah Provisions is the exclusive caterer at Massanutten Resort. No outside caterers are allowed.
- **Does Shenandoah Provisions provide a wedding cake?** Depending on the style and complexity of the cake, we can provide a wedding cake. We also allow outside wedding cake vendors. For outside vendors, the vendor will be responsible for his/her own cake and a cake cutting fee of \$3.50 per person will be applied.
- **Do you offer kids meals?** Yes, we do offer a discounted rate for children 12 and under. We do not charge for children under the age of 2.
- **Can you accommodate dietary restrictions?** Yes, we are happy and able to accommodate guests with dietary restrictions, including vegetarian, vegan, gluten-free, dairy-free, and other allergies. Any dietary restrictions will need to be communicated to the wedding coordinator in advance.
- **Can we bring in our own alcohol?** In accordance with Virginia Alcohol Beverage Control Laws and Regulations, no outside alcoholic beverages are permitted.
- **What decorations do you allow?** You are welcome to bring in flowers and lighting. We do not allow anything to be attached to walls. Candles must be in enclosed containers.
- **What is the timing for my wedding?** Your contracted 6-hour time block starts when your ceremony begins.
- **When must music end?** All of our events must end by 11:30 pm. We ask that the music end by 11:00 pm.
- **How much time is allowed for set-up and clean-up?** Standard day-of set-up time for your event will be 3 hours prior to the guest arrival time. One hour after the reception is allowed for cleanup.
- **What is the timing for a ceremony rehearsal?** Your wedding coordinator will help schedule your rehearsal with you.
- **Do you allow sparklers?** We do not allow sparklers but do allow bubbles and flowers outside of the venue.
- **Is a coordinator included in the Massanutten Wedding Package?** Yes! Our enthusiastic wedding coordinator will serve as your day-of coordinator, helping to create your wedding day timeline and manage it day-of; overseeing vendor installation, assisting in setup of client provided items, coordinating the ceremony, cueing vendors for introductions, first dances and other special moments throughout the reception and ensuring breakdown and assisting in pack-up of all client provided items at the end of the night.
- **Does Massanutten provide a stage for the band, as well as additional lighting and A/V equipment?** A stage is available for use for an additional fee. We also have A/V equipment and set-up available for an additional fee. We do not provide additional lighting. You would need to use an outside vendor for lighting.
- **Do you require we purchase liability insurance?** We do not require that you purchase liability insurance.
- **What happens if it rains on the day of my wedding?** Your wedding coordinator will be in contact with you throughout the planning process to establish the best plan for you and your special day. We will pay close attention to the weather as the day approaches and in the case of inclement weather, we will ask to make the decision of moving the event inside 3-4 hours prior to allow proper set-up time.
- **Do you have a preferred vendor list?** Yes, we have a variety of vendors that we recommend hiring who are familiar with our venues and policies. You are not required to use vendors from our preferred vendors list, but we do highly recommend them.
- **Who is responsible for setting up and breaking down the décor?** The hosting party is responsible for setting up and taking down décor. Your wedding coordinator will be available to assist as needed.
- **Where should guests park?** There is ample parking at the Conference Center with overflow parking available.





Contact Us

Our highly trained, dedicated wedding staff provides professional and personalized attention from the moment of inquiry to the end of your wedding. Contact us today and let us help you create the wedding of your dreams!

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