

WEDDING PLANNING & COST GUIDELINES

MOUNTAIN TOP INN & RESORT

Lodging & Rates

Total Capacity of Lodge, Cabins & Guest Houses is 290 Guests (Double Occupancy)
Rates for all of our accommodations vary seasonally.

MAIN LODGE

32 guest rooms (king & queen beds)

CABINS

4 cabins (king bed) (pet friendly)

GUEST HOUSES 25 private guest houses with up to 93 additional bedrooms to accommodate guests

RECEPTION SITE FEE

The site fee* includes china, glassware, flatware, **Chiavari** chairs and round tables. Linen rental is **not included**. Vermont Handcrafted Farmhouse Tables are available in The Barn as an optional rental at \$50 per table.

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

THE BARN

November & April

Saturday: \$3000

Friday or Sunday: \$1500**

December - March

Saturday: \$6000

Friday or Sunday: \$3000**

May Through October

Saturday: \$12000

Friday or Sunday: \$6000**

The Barn has a minimum guest count of 125 on Saturdays and 100 on Fridays & Sundays. New Year's Eves are priced as Peak Season Saturdays, \$12000 site fee.

THE BEACH PAVILION

Available May through October Saturday: \$3000 | Sunday: \$1500**

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

***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 use of one of our ceremony sites with custom rustic wooden benches. This will ensure that the site is private for your ceremony and a back-up weather location has been secured. (* Fee is inclusive of taxes)

PAYMENT SCHEDULE

A \$5,000 non-refundable deposit is required at the time of booking to secure all weddings.

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

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

MOUNTAIN TOP INN & RESORT

FOOD & BEVERAGE COSTS

RECEPTION DINNER

Our Reception menus range in price from \$75 - \$95 per guest plus 9% tax and 20% gratuity (++) . See sample menus.

BREAKFAST

We offer 3 options for Breakfast:

1) Traditional Vermont Country (hot & cold) Breakfast served daily. **This can be hosted as a private function for \$17 (++) per guest.** 2) Hosted Farewell Brunch (A La Carte/ Buffet plus Chef-run Station Options) **\$17 plus option (++) per guest. Add Brunch Cocktails (w/alcohol) to options 1 or 2 \$10 (++) each.** 3) Hosted Grab 'n Go Breakfast **\$12.50(++) per guest.**

LUNCH

Our Tavern is open year-round, daily for lunch & offers a casual menu priced à la carte for the convenience of resort guests. For a hosted lunch, a buffet or brown bag lunch is also available. Pricing is based on menu choices and service duration. (Tavern hours vary seasonally).

HORS D'OEUVRES

We offer a variety of hot and cold hors d'oeuvres with an average range in price from \$25-\$40 (++) per guest depending on the food selection and service duration.

REHEARSAL DINNERS

Rehearsal dinners are hosted in our Dining Room or Beach Pavilion (seasonally). Menus can be designed with your preferred theme such as backyard barbecues, **lakeside lobster bakes** and traditional dinners with a price range of \$35-65 (++) per guest. There is a \$500 rental fee for the Beach Pavilion. Rental includes private use of the pavilion as well as tables, chairs, glassware and flatware. **Linen rental is not included.**

Due to limited lakeside parking, Mountain Top requires use of our shuttle service to and from the Beach Pavilion. Our 14-passenger shuttle with driver is included in the pavilion rental fee.

LATE NIGHT MENU

We also offer a wide variety of late night menu options starting at \$10 (++) per guest.

BEVERAGE OPTIONS

FIXED RATE OPEN BAR: Includes 5 hours of open bar. Host pays \$60 (++) per guest. Fee applies to all guests over 21 years of age. Table wine service at dinner, champagne toast and other upgrades are also available.

OPEN BAR BASED ON CONSUMPTION: Fully stocked bar allowing event guests to order anything they would like; cost based on consumption. 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: Host chooses to pay for all beer and wine based on consumption. Liquor will be available on a cash basis.

DINNER WINE SERVICE: Choose to host wine during dinner only. Charged by the bottle, with prices ranging from \$32 - \$260 (++) per bottle.

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

COCKTAIL PRICE GUIDE: Beer: \$6 (++) per bottle or draft
Wine: \$8 (++) per glass; by the bottle starting at \$32 (++)
Liquor: House \$10 (++); Premium \$12 (++); Super Premium \$14 (++)

++ 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 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 Mountain Top Inn & 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 alcoholic beverages 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 Inn & Resort and to our guests, should they be ignored. All items and prices are subject to change.