

Wachusett Wedding Buffet I

- Bouquet of mixed greens with garden vegetables
 - Cranberry walnut couscous salad
- Choice of New England clam chowder or Tomato and basil soup
- Chef's choice of fresh vegetables & potato selection
 - Assorted artisan rustic loaves and rolls

Choice of two:

- Grilled statler chicken with bacon, baby onions, mushrooms and a red wine sauce
- Roasted breast of chicken filled with asparagus and herb hoursin cheese lightly breaded served with a wild mushroom sauce
 - Jack Daniels whiskey glazed salmon
- Baked haddock filet topped with fresh tomatoes and spinach florentine
 - Vegetarian options available

Choice of one chef carved item:

- Herb roasted turkey
 - Roast pork loin with andouille sausage, apples, cornbread stuffing and a sage cream sauce
 - Dijon peppercorn encrusted sirloin of beef

\$89.00

Wachusett Wedding Buffet II

- Bouquet of mixed greens with garden vegetables
- Panzanella salad garnished with salad greens with olive oil, white balsamic and shavings of parmigiana
 - Grape tomato, mozzarella salad with thinly sliced red onions and fresh basil
- New England clam chowder or minestrone soup
- Chef's choice of fresh vegetables and potato selection
 - Assorted artisan rustic loaves and rolls

Choice of three:

- Rosemary marinated tenderloin with peppercorn demi-glace (carved)
- Roast pork loin with andouille sausage, apples, cornbread stuffing and a sage cream sauce (carved, stuffing on the side)
- Slow braised beef brisket with a brown sugar glaze (carved)
 - Grilled statler chicken with bacon, baby onions, mushrooms and a red wine sauce
- Boneless short ribs topped with a red port wine demi
 - Whiskey glazed salmon fillets
- Roasted breast of chicken filled with asparagus and herb hoursin cheese, lightly breaded served with a wild mushroom sauce
- Ravioli filled with ricotta cheese in a roasted garlic and chive cream sauce
 - Vegetarian options available

\$98.00

Wachusett Barbecue Buffet

- Mountain chili with shredded cheese, sour cream & scallions
- Potato salad • Coleslaw
- BBQ chicken breasts
- Grilled steak tips with peppers & onions
- Baby back ribs • Boston baked beans
- Buttermilk biscuits /corn bread

\$78.00 per person

Wachusett Brunch Buffet

- Assorted fruit juices • Sliced seasonal fruit display
 - Assorted fresh bagels
- Breakfast bakeries • Muffins • Cream cheese
- Preserves & butter • Mixed field greens with garden fresh vegetables and herb vinaigrette
 - Home fried potatoes
- Apple smoked bacon and link sausage
- Buttermilk pancakes with maple syrup
 - Eggs benedict
- Sautéed chicken breast with sun-dried tomatoes portobello mushrooms and artichokes
- Chef's selection of fresh vegetables and starches

\$90.00 per person

New England Clambake

- Mixed green salad with vinaigrette & ranch dressing
 - Cole slaw • New England clam chowder
 - Steamed clams • Lemon thyme chicken
- Mussels with tomatoes and chorizo sausage
 - 1¼ pound lobster (one per person)
 - Roasted yukon gold potatoes
 - Sweet corn on the cob
 - Homemade corn bread
 - Buttermilk biscuits

- Market Price -



May We Suggest:

Our Wedding Coordinator can help enhance your day with a variety of special options:

Cocktail hour Skyride	\$1,000
Chair covers with sashes (basic)	\$7 per person
Butler passed pre-ceremony mimosas or champagne w/ strawberry	\$8.00 per person
S'mores bar	\$6.00 per person
Wachusett Mountain shuttle bus	\$200 per hour (3 hour minimum)
Outside fire pit during reception	\$250
Vanilla Ice Cream served with dessert.....	\$3 per person



- Site Rental \$2,500 - Minimum Spend \$15,000

Prices subject to 19% Service Charge and 6.25% Massachusetts Sales Tax. Prices subject to change.

Wachusett Mountain Ski Area
499 Mountain Road • Princeton, MA 01541-1105
sales@wachusett.com • 978-464-3175 • wachusett.com



Mountain Magic
Weddings



WACHUSETT.COM



Mountain Magic Wedding Package:

Pond-side Ceremony / Ceremony set-up

Event Manager

Hors d'oeuvres during cocktail hour

Complimentary bottled water during cocktail hour

Three course, four course or dinner buffet

Champagne toast

Bridal hospitality room with hors d'oeuvres, bottled water, assorted soda & a bottle of champagne

Dressing room

Wedding tasting for bridal couple

Mountain setting for formal portraits

Choice of white, ivory or black floor-length table linen and choice of napkin color



Hors d'Oeuvres

Choice of 3 (Passed)

- Roma tomato, buffalo mozzarella & basil crostini
- Pulled pork & avocado tostadas with pica de gallo
 - Mini beef wellingtons wrapped in puff pastry and filled with a mushroom duxelle
 - Buttermilk fried chicken & waffles with maple butter
 - Coconut shrimp with pineapple chutney
- Tomato soup garnished with grilled cheese bites

- Pan seared sea scallops with crispy pancetta
- Mini chicken burger served on a mini bun with a lime mayonnaise
 - Mediterranean stuffed mushrooms
- Twice baked potato topped with avocado cream, bacon and chives
 - Caprese skewers
- Watermelon cubes topped with feta and red onion finished with balsamic glaze
 - Raspberry brie in puff pastry

Choice of 1 (Display)

- Fresh fruit display
- Cheese & crackers
- Vegetable crudité
- Mediterranean display
- Mashed potato bar with assorted toppings to include bacon, scallions, sour cream and cheese

Three or Four Course Dinner

Appetizers

Choice of one:

- Seasonal fresh fruit plate with dollop of sorbet & fresh mint
 - New England clam chowder
- Bouquet of mixed greens with garden vegetables with maple dijon vinaigrette
- Classic caesar salad with romaine lettuce tossed with garlic croutons and parmesan cheese & creamy caesar dressing
- Red & yellow tomato mozzarella salad finished with micro basil

Add-ons:

- Panzanella salad; garnished with salad greens with olive oil, white balsamic and shavings of parmigiana \$7.00
- Ravioli filled with ricotta cheese roasted garlic & chive cream sauce \$7.00
- Maryland crab cakes with boom boom sauce \$9.00
- Fresh mozzarella with prosciutto parma, heirloom tomatoes & balsamic reduction \$9.00

Entrées (Choice of three)

Surf and Turf

6 oz filet of beef with jumbo shrimp stuffed with spinach and crab-meat stuffing
\$99.00

Roast Breast of Chicken

Lightly breaded chicken filled with asparagus & herb hoursin cheese served with a wild mushroom sauce
\$85.00

Grilled Salmon

Grill marked salmon fillet in a Jack Daniels whiskey glaze
\$89.00

Grilled Statler Chicken

With bacon, baby onions, mushrooms and a red wine sauce
\$89.00

Prime Rib of Beef Au Jus

Slow roasted prime rib of beef
\$94.00

Haddock

Baked Haddock Filet topped with fresh tomato and spinach florentine
\$87.00

Bone-in Pork Chop

Tender bone-in pork chop seasoned to perfection and served with cranberry apple stuffing
\$87.00

Soz Filet of Beef

Topped with crispy onion straws and finished with a red wine demi glace
\$99.00

Vegetarian Options Available

\$85.00



Our Executive Chef will be happy to customize any menu alternatives to enhance your special day.