WEDDINGS & SPECIAL EVENTS

WEST MOUNTAIN SKI AREA

2026 - 2027

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

WEDDING CEREMONY WITH RECEPTION AND RECEPTION ONLY PACKAGES

Our Wedding Ceremony with Reception Package and Reception Only Package includes a West Mountain Wedding Coordinator and Staff to organize and oversee your event. Our Wedding ceremony With Reception Package and Reception Only Package must be accompanied by a Beverage Package.

WEDDING CEREMONY WITH RECEPTION PACKAGE*

Base Area Ceremony & Reception. Can accommodate up to 250 people in the Main Lodge, up to 120 people in the West Mountain Bar & Eatery, and up to 50 people in the Northwest Lodge.

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$100+ per person, includes:

Buffet Dinner (See Menu below. Premium Enhancements are an upcharge.)

- WM Wedding Coordinator and Staff to organize and oversee your event
- Serving Staff
- Complimentary House Crudité Board during Cocktail Hour
- House Tables and Chairs
- House dishware, flatware and glassware
- House Ceremony Chairs
- House Wedding Arch
- 1 - hour Rehearsal and Base Area Ceremony (Mountaintop Ceremonies are an additional fee)
- Use of one venue space for up to 5 hours for the reception
- Menu tasting for up to 4 people (1 hour tasting and by appointment)
- Use of Deck or Patio (Subject to Availability)

WEDDING RECEPTION ONLY PACKAGE*

Can accommodate up to 250 people in the Main Lodge, up to 120 people in the West Mountain Bar & Eatery, and up to 50 people in the Northwest Lodge.

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$75+ per person, includes:

Buffet Dinner (See Menu below. Premium Enhancements are an upcharge.)

- WM Wedding Coordinator and Staff to organize and oversee your event
- Serving Staff
- Complimentary House Crudité Board during Cocktail Hour
- House Tables and Chairs
- House dishware, flatware and glassware
- Use of one venue space for up to 5 hours for the reception
- Use of Deck or Patio (Subject to Availability)

**We allow 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 have a 50-person minimum for weddings and receptions.*

We allow 1 hour for a base area ceremony and 2 hours for a mountaintop ceremony. The mountaintop ceremony includes lift transportation and is an additional fee.

+ADDITIONAL FEES

- Bar packages, bartenders, 7% tax, 10% service and 20% gratuity fees.
- Premium upgrades
- Mountaintop Wedding Ceremony is an additional $1500 fee.
- Special China, flatware, dishware, tables, and chairs.
- Linens
- Tent Rental and site fees. With a tent rental, outdoor tables and chairs are a separate fee.
- 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 the 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
- $250 fee will be charged for use of kitchen equipment.
- Special Requests may be subject to additional fees.

WEDDING MENU

The Standard Buffet Package includes choice of 2 Standard Entrées (S), Dinner Rolls, and a selection of side dishes and vegetables (mix and match to equal 3). Premium selections (P) are an upcharge.

ENTREE OPTIONS: Please select up to 2 of the following choices (Premium Enhancements (P) are an upcharge)

BEEF

NY Strip (P)/Top Round (S)

New York strip steak or top round covered in sweet, caramelized onions and Wisconsin bleu cheese served with a rich burgundy demi-glace.

NY Strip(P)/Top Round (S)

Strip steak or top round seared and served in a classic au poivre cognac and cream demi-glace with crispy onions.

Filet Ears (P)/Braised Beef Tips (S)

Braised top round beef tips or fillet ears seared and served with roasted mushrooms, pearl onions in a Borolo wine demi-glace.

Beef Brasola (P)

Thinly pounded beef rolled with fresh herbs, roasted almonds, capers, raisins, and garlic, braised in Barolo wine and marinara.

NY Strip (P)/Top Round (S)
NY Strip or top round marinated in mole and wine then grilled and served with crispy onions.

Meatballs (S)
Hand rolled Meatballs in a rich Barolo marinara or served in traditional Swedish meatball sauce.

Carving Station (P)

NY Strip or Ribeye Au Jus

CHICKEN

Chicken Chasseur (P)
Roasted chicken seared with garlic and thyme, covered in a traditional "hunter" sauce of roasted mushrooms, fresh herbs and tomato, deep burgundy wine and rich stock.

Chicken AOA (P)
Pan seared chicken breast in a garden sage and sherry cream sauce with sweet gala apples and imported prosciutto.

Chicken Marsala (S)
Pan seared chicken breast in a rich and decadent roasted mushroom and marsala wine demi-glace with shallots and diced tomatoes.

Chicken Piccata (P)
Hand trimmed chicken breast seared and roasted then covered in a Chablis and lemon Velouté with shallots, cappers and parsley.

Chicken Parmesan (S)
Golden crispy chicken cutlet with panko crust and mozzarella cheese, served in a robust Barolo marinara.

Roasted Chicken (S)
Bone-in breast and thigh tossed in traditional rotisserie seasoning and marinated overnight then slow roasted to capture the natural juices.

BBQ Chicken (S)
Bone-in breast and thigh roasted and glazed with your choice of smoky Memphis BBQ sauce, sweet heat Texas dry rub or Carolina Gold BBQ sauce.

PORK

Pork Tenderloin (P)/Loin (S)
Pork loin or tenderloin dry rubbed with coffee, then grilled and served with caramelized onions in a velvety bourbon demi cream.

Milanese Pork Tenderloin (P)
Pounded pork tenderloin, golden panko and topped with fresh tomato, fresh mozzarella and torn basil then drizzled with balsamic glaze and truffle oil.

Center Cut Pork Chops (S)
Center cut pork chops marinated in franks then grilled and topped with bleu cheese, carrot and celery brunoises.

BBQ Pork Ribs (S)
Succulent Ribs braised and glazed with a choice of smokey Memphis BBQ sauce, sweet heat Texas dry rub or Carolina gold BBQ sauce

Pork Tenderloin (P)/Loin (S)
Pork loin or Tenderloin portioned and grilled with chef herbs, and served with a local hard cider au jus, and seared brandy apples.

Carving Station (P)
Ham Pork Loin or
Turkey with Pan Gravy

FISH

Herbed Salmon (P)
Herb coated Salmon roasted and served in a light sauce of shallots, cappers and Chablis with grilled lemon and parsley.

Cajun Salmon (P)
Cajun spice seasoned Salmon seared and drizzled with a creamy dill sauce.

Seafood Stuffed Salmon (P)
Sustainably raised salmon filled with shrimp and scallops, and fresh herbs, with a smooth lobster sherry Newburgh sauce.

Caribbean Swordfish (P)/Monk Fish (S)
Wild caught Monk Fish or Swordfish Agri dulce marinated and grilled, served with a tropical salsa.

Caribbean Swordfish (P)/Monk Fish (S)
Wild caught Monk Fish or Swordfish, herb rubbed and roasted with Roma tomatoes and mixed olive ragu.

Haddock (P)/Monk Fish (S)
Sustainably caught Haddock or Monk Fish in a rustic tarragon scented vermouth cream sauce studded with roasted tomato.

Catfish (S)
Beer Battered chanel catfish golden fried and served with a spicy cajun remoulade or tartar sauce and lemon wedges.

Shuck Station (P)
Lobster, Oysters, or Crab

PASTA

Penne Bolognese (S)
A blend of angus beef, Italian sausage and mire poix, with Barolo marinara and a touch of cream.

Penne Carbonara (S)
Caramelized pancetta, roasted mushrooms, sweet English peas in a white wine parmesan cream.

Penne Marinara
Penne tossed in a light white wine and basil pesto sauce with onions, peppers, mushrooms, squash, zucchini, broccoli, diced tomatoes and fresh herbs, finished with parmesan cheese.

Seafood Risotto (P)
Risotto with shrimp, scallops, and calamari in a Pernod tomato cream.

Mushroom Risotto (P)
Risotto with sweet English peas, roasted mushrooms, and finished with black truffle oil.

Options for Children
Cheeseburgers, Hamburgers and hotdogs
Chicken Fingers
Mac 'N Cheese
Wings (Buffalo, Garlic Parmesan, or Honey Glazed)
French Fries

SIDES

Mix and match

(Select a combination of side dishes and vegetables to equal 3)

Penne Vodka (S)
Penne in a vodka sauce tossed with Italian sausage, roasted mushrooms, fresh tomatoes and scallions.

Penne Alfredo (S)
Penne in a rich white wine alfredo with seasoned chicken and fresh market broccoli.

Macaroni & Cheese (S)

Potatoes (Mashed or roasted)
Rice (plain, brown or pilaf) (S)

Scalloped or Dutchess potatoes (P)

Broccoli, Cauliflower, Green Beans, Baby Carrots, Mixed Vegetables (S)

- Rosted or Steamed
- Topped with butter or olive oil

House Salad with cucumbers, red onion, tomatoes, peppers and carrots (S)

Corn on the Cob, Asparagus, Grilled Vegetables, or Root Vegetables (P)

Beet, Pear, or Cob Salad (P)

DESSERTS

Please ask about our pie, cake, pastry, s'mores or ice cream bar rates.

Ceremony Only

Mountaintop Wedding Ceremony Only

$3500 and 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 the Ceremony (includes transportation time)

Northwest Wedding Ceremony Only

$2500 and 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 the Ceremony

Base Area Wedding Ceremony Only

$1500 and 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 the Ceremony

Prices are subject to tax and additional fees.

BEVERAGE SERVICE

All beverage packages must accompany a wedding or special event food 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 4 selections of House Beer, Hard Seltzer, and Cider, and up to 3 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 4 selections of House Beer, Hard Seltzer, and Cider, and up to 3 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.

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 4 selections of House Beer, Hard Seltzer, and Cider, and up to 3 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 Bar

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

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 $50 ++

PACKAGE 4*
PRICING PER PERSON

Beer & Wine

1-2 hours $20 ++

3 hours $25 ++

4 hours $30 ++

5 hours $35++

Includes 4 selections of House Beer, Hard Seltzer, and Cider, and up to 3 selections of Wine.

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

PACKAGE 5*

Temperance Bar

Up to 3 hours $15++

4 hours $20++

5 hours $25++

Includes up to 4 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 4 selections of House Beer, Hard Seltzer, and Cider, and up to 3 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 except for 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 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, Family or Class Reunion, or school event such as Prom. West Mountain is a spectacular site to gather your family, friends and more!

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 at any time of the year for private groups of 25 or more.

For wedding packages and information, please see above.

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 $40+ PER PERSON INCLUDES:

Choose 2 main selections:

(Penne Vodka, Penne Alfredo, Penne Pesto, Penne Bolognese, Penne Carbonara, Chicken Parmesan, Sausage and Peppers, Chicken Cacciatore)

Choose 1 salad selection
(Ceasar Salad or House Salad)

Plus:

House Rolls

Brownies and cookies

Serving staff for the length of the event

House Tables, Chairs, Dishware, flatware and glassware at indoor location

Use of one venue space for up to 4 hours

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

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

Staff to oversee your event.

Kitchen Staging Area

House Tables, Chairs, Dishware, and flatware at indoor location

Use of one venue space for up to 4 hours.

SOUTHWESTERN LUNCH OR DINNER BUFFET FOR $40+ PER PERSON INCLUDES:

Choose 2 main selections: (chicken or pork quesadillas, chicken or pork enchiladas, chicken or beef tacos, beef chili, chicken or pork mole

Plus:

Red Beans and Rice

Salsa, Guacamole, and Sour Cream

Flan and Churros

Serving staff for the length of the event

House Tables, Chairs, Dishware, flatware and glassware at indoor location

Use of one venue space for up to 4 hours

BREAKFAST BUFFET FOR $35+ PER PERSON INCLUDES:

Choose 2 Main Selections

(Scrambled Eggs,

Pancakes, French Toast)

Plus:

Sausage and Bacon

Hash browns

Fresh fruit

Miniature muffins and

Danishes

Serving staff for the length of the event

House Tables, Chairs, Dishware, flatware and glassware at indoor location

Use of one venue space for up to 4 hours

BBQ LUNCH OR DINNER BUFFET FOR $40+ PER PERSON INCLUDES:

Choose 2 main selections:
Grilled Sausage & Peppers. Catfish Pulled Pork (with choice of Smokey Memphis BBQ or Carolina Gold BBQ) BBQ Chicken, BBQ Grilled Loin, BBQ Ribs (with choice of Smokey Memphis BBQ, Sweat Heat Texas Dry Rub or Caroline Gold BBQ)

Choose 2 side selections
(Potato Salad, Cole Slaw, House Salad)

Plus:

House rolls

Brownies and cookies

Serving staff for the length of the event

House Tables, Chairs, Dishware, flatware and glassware at indoor location

Use of one venue space for up to 4 hours

AMERICAN LUNCH/DINNER FOR $40+ PER PERSON INCLUDES:

Hamburgers, Hotdogs and Pizza

Choose 2 side selections
(Potato Salad, Cole Slaw, House Salad)

Plus:

Buns, and condiments

Brownies and cookies

Paper and plastic Products

Serving staff for the length of the event

House Tables, Chairs, Dishware, flatware and glassware at indoor location

Use of one venue space for up to 4 hours

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

Menu substitutions and enhancements are subject to additional fees.

PLATTERS & STATIONED HORS D'OEUVRES MENU

Platters and Hors D'oeuvres must be accompanied by a beverage package.
Pricing is based on current market pricing and is priced per person when added to our Wedding or Special Event buffet packages for cocktail hour. They can also be purchased by the platter.

PLATTERS

TRADITIONAL ANTIPASTO
An assembly of Italian cured meats with Prosciutto, mortadella, soppressata and capicola, accompanied by assorted, aged and fresh cheeses with roasted peppers pepperoncini, artichoke hearts, pickled onions, olives, and grissini

AMERICAN CHARCUTERIE AND CHEESE
A variety of American meats to include Roast beef, cured ham, summer sausage and turkey, accompanied by selected regional cheese and presented with pickled onion, horseradish sauce and Dijon

FRUIT
A selection of fresh fruit to include pineapple, a variety of melons, berries and grapes accompanied by wildflower honey yogurt

CHEESE
Cheese display featuring locally sourced and selected imported cheeses with an offering of assorted water crackers

CRUDITÉ
A display of seasonal fresh vegetables accompanied by a garden herb and buttermilk dressing

BREAD
Assorted and abundant showing of rolls, sliced baguette, grissini, grilled baguette with a selection of infused olive oils and whipped compound butter

DIPS & SPREADS
International selection of spreads and dips to include roasted garlic hummus, warm buffalo chicken with blue cheese dip, creamy spinach and artichoke dip, and traditional eggplant caponata paired with an assortment of crackers

COCKTAIL MEATBALLS
Succulent hand rolled meatballs married in a rich Barolo marinara or served in the traditional Swedish meatball sauce

GRILLED VEGETABLES
Grilled asparagus, portobello mushrooms, eggplant, summer squash, zucchini, red onion and peppers all grilled and marinated in balsamic vinegar

HORS D'OEUVRES

COCKTAIL SLIDERS
Bite size burgers or paninis, customized by request

PIGS IN A BLANKET
All beef cocktail franks wrapped in puff pastry and served with guldens spicy brown

PROSCIUTTO MELON
A selection of melons wrapped in imported Prosciutto, drizzled with truffle oil

DEVILED EGGS
Summer truffle deviled eggs topped with chives and a selection of caviars

STUFFED MUSHROOMS
Filled with classic mushroom duxelles, and gruyere cheese finished with a porcini crisp, creme fraiche and chives

SHRIMP COCKTAIL
A shot of our signature bloody Mary with old bay poached shrimp and celery leaf

CLAMS CASINO
Just like the original featuring clams on the half-shell topped with bacon, breadcrumbs, garlic, and herbs, then baked until crispy

ARANCINI
Golden crispy rice balls stuffed with mozzarella cheese and served with Barolo marinara

CROSTINI
- Topped with a balance of sweet ricotta and fig jam then elevated with prosciutto and balsamic glaze
- Topped with warm caramelized onions, soft Munster cheese and crispy prosciutto
- Topped with a Bruschetta of heirloom tomato, fresh basil and chives finished with a ricotta quenelle
- Topped with cheddar, roast beef, caramelized onion and chives
- Topped with ricotta with smoked salmon and finished with a dill cream and chives
- Topped with prosciutto, apples, sprouts and a balsamic glaze

PHYLO
- Filled with warm feta, roasted tomato and kalamata olive with oregano and thyme
- Filled with warm crab Rangoon or creamy southwest shrimp dip
- Filled with spinach and artichoke dip or buffalo dip
- Filled with light curry shrimp salad with raisins and cashews

+ADDITIONAL FEES
- Buffet and Bar packages, bartenders, 7% tax, 10% service charge and 20% gratuity fees.
- Special flatware, dishware, tables, and chairs.
- Fire Pit lighting and maintenance.
- Use of more than one venue space.
- Tent(s) and Linen Rentals
- 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.

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 except for 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.