

BRISTOL
MOUNTAIN



Occasions

The summit of wedding experiences





@nomadic_weddings

YOUR FINGER LAKES

WEDDING DESTINATION

"I would recommend Bristol Mountain to anyone looking for a rustic wedding where the trees and beauty of the surrounding mountains bring it all together."

- CASEY J.

Make the Mountain Your Own

Bristol Mountain is the destination for your Finger Lakes wedding. Set on over 1,000 acres with a 2,200' summit, the options are limitless to make the mountain your own for your special day.



@desireespencer_photography

Turn Our Sweeping Landscapes into the Backdrop of Your Memories

Weddings are hosted from April through October, with limited availability in November and December, to give you the choice of seasons. Imagine saying "I Do" from the top of the mountain and having your first dance at the base in one of our unique reception spaces. With multiple ceremony and reception locations, you can personalize your experience at Bristol Mountain. Our culinary team will help you customize your event menu and serve you an incredible experience to remember.

Experience Our Unparalleled Venue

From base to summit, ceremony to reception, the Bristol Mountain events team would be honored to bring your vision to life.



@stacylynn.photography



CEREMONIES AT BRISTOL MOUNTAIN

SUMMIT CEREMONY

Your ceremony space should be as remarkable as your commitment. You and your guests can gather at the top of the mountain and have your ceremony with the stunning Finger Lakes as your backdrop. The summit is accessible by vehicle or chairlift. Ceremony seating for 100 is included, additional seating can be provided for \$3 a chair.

\$1,500

SKY RIDES

Chairlift rides to the summit add a unique touch to your day, giving your guests the opportunity to take in the scenery and set the tone of your day on the way to your ceremony. Chairlift rides must be reserved at least 3 months prior to the event to guarantee availability.

\$2,500 FOR 2 HOURS OF
EXCLUSIVE USE

(\$10* PER PERSON GROUP RATE
AVAILABLE DURING FALL SKY RIDES)
*2021 RATE

BASE CEREMONY

Bristol Mountain can host your ceremony at our scenic base with the mountain as your backdrop. With endless options including beautiful lawns or lovely patios, your ceremony space will be one to remember. Ceremony seating for 100 guests is included, additional seating can be provided for \$3 a chair.

\$1,000

Bristol Mountain is not offering ceremonies without receptions at this time.

Rocket Lodge

Our stunning Rocket Reception room is a space like no other that offers panoramic views of the mountain with floor to ceiling windows, gorgeous vaulted ceilings, a walk-out patio with two firepits and more. The enchanting lodge is the perfect space to celebrate your marriage. Rocket Lodge features warm rustic accents while maintaining a simple atmosphere to allow you to customize the space your way.



Rocket Reception Fees for up to 200 guests:

(Larger guest counts custom quoted)

2023: \$3,500 Saturday Events, \$3,000 Friday/ Sunday*

**Prime season pricing of \$4,000 applies to Sept 16-Oct 29, 2023.*

A minimum spend of \$8,000 on food and beverage applies.

Sunset Lodge

The Sunset Reception room offers simple elegance for up to 130 seated guests. This fully air-conditioned space offers beautiful views of the mountain and base. The Sunset Reception room includes The Cannery, a beautiful newly remodeled bar and lounge space to give your event unique dimension.



Sunset Reception Fees :

2023: \$2,500 Saturday Events, \$2,000 Friday/ Sunday*

**Prime season pricing of \$3,000 applies to Sept 16-Oct 29, 2023.*

A minimum of 40 guests applies.

Cannery Micro-Wedding

Bristol Mountain's Cannery space is an intimate venue perfect for the couple looking to host a carefully curated affair with their closest friends and family, without the stress of a larger event. We've created a tailored package including:

- 3 Hours of Event Time
- Detail-oriented, professional event staff
- Auxiliary Tables with Linens as needed
- Linen Napkins
- Sound System with Bluetooth
- Private Venue Space
- Informal seating for 25-40 guests

All for \$1,500 plus Catering.



Micro-Wedding Curated Catering : \$100 per person*

Nova Celebration Display

One Cold and One Hot Butlered Hors D'Oeuvres (Selections on page 9)

3 Hours of Open Well Bar

Champagne Toast

Choice of 3 Dinner Stations (Selections on pages 13 & 14)

**Subject to 20% catering production fee.*

ALL CATERED RECEPTION PACKAGES INCLUDE:

Detail-Oriented,
Professional Event Staff

5 Hours of Reception Time

15'x15' Dance Floor

60" Round Tables &
Crossback Event Chairs

Ivory, White or Black
Table Linens

Choice of Colored Linen
Napkins

Cake Cutting

China, Glassware, &
Flatware



Planner + Designer: @toneyconsulting
Photographer: @desireespencer_photography
Florals: @in_bloom_florals
Signage: @thefamilyforgecompany
Stationery: @gpinvitations



Wedding Reception Offerings

Bristol Mountain is pleased to offer customizable wedding receptions to help couples meet the budget and vision for their big day. Our detail oriented, professional team will assist throughout your planning process. Your event coordinator will work with you to select from the below menus to give you and your guests an experience to remember. We welcome special requests to be priced based on selection.



Ceremony Welcome Options

Beverage station options at the entrance of your ceremony space for your guests to enjoy before the ceremony. Champagne is served to guests individually.

- Iced Water with Fresh Fruit Garnish..... \$2 per guest
- Lemonade and Iced Tea.....\$4 per guest
- Champagne & Berries.....\$8 per guest
- Specialty Welcome Cocktail.....Based on Selection

Please inform us if someone in your group has a food allergy. All catering prices subject to New York State sales tax and a 20% production fee. Production fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in production fees.

Wedding Reception Offerings

Beverage & Bar Service

All receptions include complimentary iced water, coffee, and tea service. Open bar pricing is based on per 21+ person event attendance per hour. Soft drink packages for underage guests are \$6 per person. Conclusion of open bar service will see the bar switch to either cash or consumption-based service to be determined by the event host's preference.

• Skyway Beer & Wine Package

3 House Wines, 1 Domestic & 4 Craft Beers, 1 Hard Cider

- 3 hours of Open Bar.....\$21 pp
- 4 hours of Open Bar.....\$24 pp
- 5 hours of Open Bar.....\$27 pp

• Infinity Well Package

3 House Wines, 1 Domestic & 4 Craft Beers, 1 Hard Cider
Recipe 21: Vodka, Gin, Rum, Tequila, Cabin Still Whiskey

- 3 hours of Open Bar.....\$26 pp
- 4 hours of Open Bar.....\$30 pp
- 5 hours of Open Bar.....\$34 pp

• Southern Cross Call Package

3 House Wines, 1 Domestic & 4 Craft Beers, 1 Hard Cider
Tito's Vodka, Bombay Gin, Bacardi, Espolon Tequila, Jack Daniels & Red Label

- 3 hours of Open Bar.....\$30 pp
- 4 hours of Open Bar.....\$34 pp
- 5 hours of Open Bar.....\$38 pp

• Comet Premier Package -Finger Lakes Local

3 Wines from local vineyard (Arbor Hill, Bully Hill, Fox Run, Heron Hill), 1 Domestic & 4 Local Craft Beers, 1 Local Hard Cider
Belvedere Vodka, Tanqueray Gin, Bacardi, Patron Tequila, Jack Daniels & Glenfeddich

- 3 hours of Open Bar.....\$34 pp
- 4 hours of Open Bar.....\$39 pp
- 5 hours of Open Bar.....\$44 pp

• Beverage Service Enhancements

- Champagne Toast..... \$8 pp
- Cash or Consumption Bar \$250 Bar Set Up Fee and \$500 minimum spend required
- Soft Drinks Package(under 21 guests).....\$6 pp



Wedding Reception Offerings

Hors D'Oeuvres Selections



- **Nova Celebration Display.....\$8 pp**
An artful display of cheeses, crackers, and baguettes. Also includes a delicious array of fresh cut fruits and vegetables with hummus and herbed creme fraiche.

Cold Options

- Apple Maple Syrup Compote, Triple Cream Brie on Baguette.... \$4.50
- Rosemary Goat Cheese, Figs, Local Honey Crostini.... \$3.75
- Caprese Skewer with Aged Balsamic \$3.50
- Red pepper Hummus, Cucumber Basket \$3.50
- Ratatouille, Herbed Goat Cheese Tartlet..... \$3.75
- Lemon Basil Chicken Salad Crostini..... \$3.75
- Smoked Salmon and Caper Creme Crostini..... \$4.00
- Grilled Asparagus, Smoked Salmon and Herb Cream.... \$4.50
- Ahi Tuna, Avocado Cilantro Ceviche and Lime Vinaigrette.... \$4.50
- Blackened Beef and Blue Cheese Pinwheel.... \$4.00
- Beef Tenderloin Croutade Tomato Basil Bruschetta..... \$4.50

Hot Options

- Boneless Buffalo Chicken Bites with Blue Cheese Dip.... \$3.75
- Beef on Weck Slides on Kummelweck Rolls.... \$4.00
- Feta and Spinach Phyllo Roll \$3.50
- Wild Mushroom and Swiss Cheese Tartlet \$3.75
- Southwestern Chicken Spring Roll, Chile Dipping Sauce..... \$3.50
- Tempura Shrimp, Sweet Chile Dipping Sauce..... \$4.50
- Parmesan Crusted Scallop, Red pepper Coulis..... \$4.50
- Blackened Tuna Skewer, Cucumber Wasabi Aioli.... \$4.50
- Maryland Mini Crab Cake, Red Brick Remoulade.... \$4.50
- Short Rib, Fig, Bleu Cheese Tartlet.... \$5.00

Wedding Reception Offerings

Eclipse Buffet Dinner Service

\$60 Per Person

• Salad Presentation

Salads served individually plated. Served with fresh baked artisan breads & butter. Choose one.

- Classic Ceasar
- Strawberry & Field Greens
- Spinach Salad with Warm Bacon Dressing
- Market Salad



• Buffet Entree Service

Please choose two entrees & one carvery selection from the below options. Entrees served with chef selected seasonal vegetable & starch.

- Poultry
 - *Grilled Chicken Bruschetta, Chicken Piccata, Chicken French, Apple Pecan Stuffed Chicken, Chicken & Broccoli Penne with Asiago Cream Sauce*
- Beef & Pork
 - *Beef Bourgionon, Dijon Pork Tenderloin, Brandied Apple & Raisin Pork Chutney*
- Seafood
 - *Baked Encrusted Cod, Shrimp & Scallop Scampi, Roasted Atlantic Salmon with Dill Bechamel Sauce, Stuffed Sole Florentine*
- Carvery Selection
 - *Top Round of Beef, Bourbon Glazed Pit Ham, Brined Turkey Breast with Savory Rub*
- Vegetarian, Vegan, or Gluten Free Chef Creations available at \$55 pp and served plated. Children's Meals available at \$20 for guests 12 and under.

Wedding Reception Offerings

Meteor Plated Dinner Service

Priced based on entree selections.

• **Salad Presentation**

Salads served individually plated. Served with fresh baked artisan breads & butter. Choose one.

- Classic Ceasar
- Strawberry & Field Greens
- Spinach Salad with Warm Bacon Dressing
- Market Salad



• **Plated Entree Service**

Please choose two entrees from the below options. A third option may be chosen for an additional \$4 per guest. Entrees served with chef selected seasonal vegetable & starch.

- Poultry
 - *Chicken Marsala (\$57), Chicken Florentine (\$57), Chicken French (\$58), Chicken Alexander (\$58), Seared Duck Breast with Orange Sauce (\$62)*
- Beef & Pork
 - *Veal Marsala (\$58), Prime Rib of Beef with Au Jus (\$64), Grilled NY Strip with Chimi Churri (\$65), Fresh Cut Pork Chop with Caramelized Apples (\$58)*
- Seafood
 - *Seafood Stuffed Shrimp (\$58), Broiled Haddock topped with Crab Meat Stuffing (\$58), Grilled Atlantic Salmon (\$58), Brandied Pan Seared Grouper with Balsamic Brown Butter (\$58)*
- Vegetarian, Vegan, or Gluten Free Chef Creations available at \$55 pp and served plated. Children's Meals available at \$20 for guests 12 and under.



Wedding Reception Offerings

Galaxy Grazing Station Service

Priced based on station selections. Minimum of 4 stations required for dinner service with 1.5 hours of service. Stations can be added to other dinner options or your cocktail hour.

- Potato Bar\$15 pp
 - Includes choice of two potatoes: Idaho Baked Potato, Baked Sweet Potato, Mashed Potatoes or Mashed Sweet Potatoes. Enjoyed with toppings such as sour cream, chives, bacon, cheddar, whipped butter, jalapeno, steamed broccoli, cinnamon brown sugar butter, mini marshmallows, & local maple syrup.
- Pasta Station.....\$17 pp
 - Includes Garlic Bread
 - Choose Three:
 - Fried Cheese Ravioli with House Nonna's Marinara Sauce
 - Succulent Scallop and Shrimp Orecchiette Pasta with sweet tomatoes, fresh basil, and roasted garlic, tossed in a white wine cream reduction
 - Cheese Tortellini with grilled chicken and broccoli, lightly coated with sweet, smoked sun-dried tomato cream sauce
 - Wild Mushroom Ravioli with an asiago cream sauce, fusilli pasta with julienne prosciutto and spinach, topped with gorgonzola cream sauce
 - Brasied Short Rib and Vegetable Ravioli, Chantrelle Mushrooms, and Tomato Cream Sauce
 - Mild Mushroom Ravioli with an Appalachian Cheddar Cream Sauce
- Street Tacos Station.....\$16 pp
 - Warm flour tortillas with a side of mexican roasted corn and tomato salad. Choose Two: Zesty carne asada steak with pico de gallo and chipotle crema, Blackened Chicken topped with grilled pineapple and mango glaze, Juicy Pulled Pork topped with apple slaw and homemade salsa, Grilled blackened Shrimp topped with cilantro slaw and chipotle lime aioli.
- Winging It.....\$18 pp
 - Assortment of drums and wings tossed in buffalo, teriyaki, bbq, garlic parmesan, or country sweet..



Wedding Reception Offerings

Galaxy Grazing Station Service Continued

- Local Handcrafted Sliders.....\$18 pp
 - *Grass-fed local beef on weck, smoked chicken breast with regional slaw and maple honey bbq sauce, impossible meat with shitake jam and vegan mayo. Served with pickles, onion rings and condiments.*
- Simply Mac & Cheese\$15 pp
 - *Classic three cheese sauce, gruyere with mushrooms and crispy bacon lardoon, buffalo cream sauce with blue cheese and green onion, vegan cheese sauce with spinach and artichokes.*
- Salad Station.....\$10 pp
 - *Choice of Baby Field Greens or Romaine Hearts*
 - *Feta Cheese, Cheddar Cheese, Tomatoes, Cucumbers, Mushrooms, Black Olives, Candied Pecans, Red Onions, Bacon*
 - *Choice of Herb Vinaigrette or Chipotle Ranch*
- Thai Noodle Station.....\$14 pp
 - *Stir Fry of Thai noodles with carrots, bell peppers, peas, broccoli, water chestnuts, and scallions with sesame thai ginger glaze*
 - *Choose Two Proteins:*
 - *Beef, Chicken, Shrimp, Pork, or Tofu*
 - *Accompanied by Vegetable Lumpia and Plum Sauce*
- Seafood Station.....Market Pricing
 - *A variety of crustaceans, fish and shellfish based on host and chef selections.*

Wedding Reception Offerings

Reception Enhancements

Looking to add a little something extra to your party? Add any of the following enhancements to your cocktail hour or reception.

- Lawn GamesComplimentary
 - A great option for a more casual atmosphere. Bristol Mountain is happy to provide any of the following by request: bocce ball, croquet, cornhole, ladder ball, or spike ball.
- Reception Extension.....\$650
 - If you aren't ready to end the party after 5 hours, you may extend your reception by up to 1 hour. All events must conclude by 11pm regardless of extension.
- Sundae Bar.....\$7.50 pp
 - Features attendant served premium ice cream with self-serve topping bar featuring hot fudge, cherries, sprinkles, warm caramel sauce, chopped candies, & whipped cream. One hour service.



- Candy Bar.....\$7 pp
 - Opening with cake service, The Candy Bar features a half dozen varieties of candies displayed in decorative jars and glasses.
- S'mores Selection.....\$5 pp
 - Everything your guests will need to roast and assemble delicious s'mores at our patio fire pits. .
- Fireworks Display.....starting at \$2,500
 - Bristol Mountain is one of the only locations in the area with permission to host fireworks displays! Wow your guests with an incredible mountainside aerial firework display.



EVENT GUIDELINES & INFORMATION

To help us make your day perfect, the following guidelines apply to events hosted at Bristol Mountain.

1. All events must be concluded no later than 11pm. Event timelines will be agreed upon with your event coordinator no later than one (1) month prior to the event date. We highly recommend consulting your coordinator on timing before printing your invitations. Events may be extended by one (1) hour from the agreed upon timeline for a \$650 extension fee. Events will not be allowed to be extended beyond 11pm.
2. All ceremonies booked with Bristol Mountain are entitled to a complimentary rehearsal. All rehearsals must be no longer than one (1) hour. Summit ceremony rehearsals are not guaranteed to take place at the top of the mountain, nor will the chairlift be available for rehearsal. Rehearsals are not guaranteed to be the evening before the wedding and may need to take place on the Thursday prior to the event pending the event calendar.
3. In the case of inclement weather, an alternate indoor ceremony location will be provided with exact location dependent on availability.
4. Bristol Mountain is not responsible for any personal belongings at any time. This includes during setup, the event itself, and clean up. We highly recommend choosing a person within your party to be responsible for your card box. Bristol Mountain will not take any responsibility for securing or supervising your card box or gifts.
5. There may be an opportunity for your party to decorate your event space on the day before your event. This is not guaranteed and will be based on the availability of the space. Access to begin decorating is guaranteed by 10am the day of the event. All decorations must be removed no later than 1 hour after the conclusion of the event.
6. Open flame is not permitted on the premises, and centerpiece candles must be contained inside a globe with the flame at least two inches below the top of the globe. Embellishments may not be attached to walls or trim with permanent fixtures such as nails, pins, staples, tape or glue. Confetti, rice, glitter, birdseed or other small disposable objects may not be thrown on premise. Use of these prohibited items may be subject to a \$250 cleaning fee.
7. You may bring in bakery items (ie. wedding cake) from a health department approved bakery. Bristol Mountain agrees to cut and serve your cake as part of your wedding contract. However, Bristol Mountain is not responsible for any damages to your bakery items at any time.
8. All alcohol must be purchased through, and served by, Bristol Mountain. Consumption or possession of outside alcohol is strictly prohibited at all times. We reserve the right to not serve any guests who do not provide a valid ID.
9. Vendor delivery and set up is to be coordinated with Bristol Mountain's Venue Coordinator. Bristol Mountain can not guarantee any availability for delivery and set up unless agreements are made at least two (2) days prior to the intended delivery date.
10. All vendors are **required** to provide proof of insurance to Bristol Mountain no later than two weeks prior to the event. Detailed information can be provided to you for your vendors.
11. Your guaranteed guest count is due no later than two weeks prior to your event. Number of guests per table is also due at this time in order for our events team to have ample time to set the room as needed for your day. If you do not deliver the counts by this date, Bristol Mountain will use your expected guest count from your contract and set the tables for 8 people each using the minimum number of tables needed to accommodate your guests.
12. Changes to the agreed upon floor plan within 10 days of the event may be subject to a \$300 change fee.
12. Final menu selections are due one month prior to the event. Failure to meet the selection deadline will result in Bristol Mountain making selections for you to guarantee availability for your event.
13. Bristol Mountain is a working ski area and off-season maintenance is required. Some construction projects not impacting the rented area may take place with every effort to minimize the disruption to views from the venues.
13. Bristol Mountain requires a valid credit card number to be on file prior to the event for incidentals incurred the night of. The following payment schedule applies to all events:
 - a. At time of booking: \$1,000 deposit to be applied to event total
 - b. 6 months before the event: 50% of anticipated event total
 - c. 10 days before the event: Remainder of event balance
14. Bristol Mountain reserves the right to obtain and use images from events for promotion and marketing. We always appreciate event clients sharing their galleries with us and will always credit work to the photographer/videographer.
13. A 20% production fee applies to all food and beverage purchases. This fee will not be applied toward any required food and beverage minimums and does not represent gratuity or tip to be paid to service employees. Service employees do not share in production fee in any way. This production fee is also subject to NYS Sales Tax.

All questions can be directed to the Bristol Mountain Venue Coordinator at banquets@bristolmt.com or by calling (585)374-1135.