

A full-page photograph of a wedding couple walking away from the camera on a lush green golf course. The bride is wearing a long white dress with a long train and a veil, carrying a bouquet of flowers. The groom is wearing a dark blue suit. In the background, a ski lift with several chairs is visible against a backdrop of trees with autumn foliage. The scene is bathed in warm, golden light, suggesting late afternoon or early morning.

Create Unforgettable Memories

BRISTOL
MOUNTAIN

Occasions
The summit of wedding experiences

Liv T Photography



Katherine Anne Photography

"We could not have been happier with our experience with Bristol Mountain Occasions. The venue was beautiful, and the staff was very attentive to detail and helpful."

– Grace C. 2024 Bride

RUSTIC ELEGANCE DEFINED

Set in the beautiful Bristol Hills in the Finger Lakes, Bristol Mountain's 1,000 acres offer a unique setting. Our landscape is your canvas.

SEAMLESS SUPPORT, EASY PLANNING

Our coordinator will guide you, ensuring planning is straightforward. We personalize your experience, so that you can focus on enjoying the process.

CHOOSE YOUR PERFECT SEASON

Each season, from spring through fall, showcases unique beauty in Bristol Hills. Our spaces are versatile, our menus customizable, ensuring your day is exactly as you dream.

*"Our daughter's wedding was magical!
[Our coordinator]
was outstanding – response and excellent
customer service and organization
throughout the process. The ceremony,
reception, and food were superb!
Bristol made this a stress-free wonderful
experience for all! Thank you!"*
– Kim G. 2024, Mother of the Bride



Sarah McGinnis Photography





Lenses & Laughter Photography

Ceremonies



Liv T Photography



Lenses & Laughter Photography

SUMMIT CEREMONY

Choose the summit for a memorable ceremony with the beautiful Bristol Hills as your backdrop. The summit can be reached by vehicle or chairlift.

\$1,750

BASE CEREMONY

Host your ceremony at the base of Bristol Mountain, using the mountain as your backdrop. Choose from options such as our lawns or patios for a memorable ceremony space.

\$1,250

We include seating for 100 guests, with additional chairs available for \$3 each. Bristol Mountain is not offering ceremonies without receptions at this time.

A full-page background image showing a wedding couple on a chairlift. The groom, in a blue suit, is leaning in to kiss the bride on the cheek. The bride, in a white wedding dress, is holding a bouquet of flowers. They are on a metal chairlift that is moving up a hill. Other empty chairlifts are visible in the background, and the surrounding area is filled with green trees and grass under bright, sunny conditions.

Summit Chairlift Rides

Enhance your event by including a chairlift ride to the summit, allowing your guests to enjoy the scenery and setting the tone for the celebration.

\$2,500 FOR 2 HOURS OF EXCLUSIVE USE

(additional time to be charged at \$600 an hour)
(\$15* Per person Group rate available during Fall Sky Rides)

*2024 rate

Please ensure to reserve your chairlift rides at least three months in advance to secure availability.



Kathryn Anne Photography





Rocket Lodge

The Rocket Reception room provides a unique setting with panoramic mountain views through its floor-to-ceiling windows. It features vaulted ceilings, a walk-out patio with two fire pits, and more. The charming Rocket Lodge combines rustic accents with a simple atmosphere, providing a versatile space to personalize for your wedding celebration.

Rocket Lodge Reception Fees for up to 200 guests

Larger guest counts custom quoted.

2026 VENUE FEES

Saturday: **\$4,150**

Friday/Sunday: **\$3,500**

Monday – Thursday: **\$2,750**

Prime Season Pricing

(September 14, 2026 – November 1, 2026)

Saturday: **\$4,650**

Friday/Sunday: **\$4,150**

Monday – Thursday: **\$3,000**

2027 VENUE FEES

Saturday: **\$4,250**

Friday/Sunday: **\$3,750**

Monday – Thursday: **\$2,900**

Prime Season Pricing

(September 13, 2027 – October 31, 2027)

Saturday: **\$4,750**

Friday/Sunday: **\$4,250**

Monday – Thursday: **\$3,150**



Destiny Burke Photography

Sunset Lodge

The Sunset Reception room provides understated elegance, accommodating up to 112 guests for seated events. This space, fully equipped with air conditioning, boasts stunning views of the mountain and its base. Included with the Sunset Reception room is The Cannery, a beautifully renovated bar and lounge area that adds a distinctive touch to your event.

A minimum of 40 guests applies.

2026 VENUE FEES

Saturdays: \$3,000

Friday/Sunday: \$2,500

Monday – Thursday: \$1,750

Prime Season Pricing

(September 14, 2026 – November 1, 2026)

Saturday: \$3,500

Friday/Sunday: \$2,750

Monday – Thursday: \$2,000

2027 VENUE FEES

Saturdays: \$3,250

Friday/Sunday: \$2,750

Monday – Thursday: \$2,000

Prime Season Pricing

(September 13, 2027 – October 31, 2027)

Saturday: \$3,750

Friday/Sunday: \$3,000

Monday – Thursday: \$2,250



Wedding Reception Offerings

Bristol Mountain offers customizable wedding receptions to help couples meet both their budget and vision for their big day. Our professional team will assist you throughout the planning process. Your event coordinator will help create a memorable experience for you and your guests. Special requests are welcome and will be priced according to the selections made.

"The food, service and bartending was fantastic. The [onsite coordinator] was incredible to work with, super responsive and flexible even as we planned from across the country. As someone who grew up skiing at

Bristol, it was so special to get married here and the team did such an amazing job making it the memorable and beautiful event we envisioned." - Serena P



ALL CATERED RECEPTION PACKAGES INCLUDE:

- Detail-Oriented Professional Event Staff
- 5 Hours of Reception Time
- 15'x15' Dance Floor
- 60" Round Tables & Cross Back Event Chairs
- Ivory, White or Black Floor Length Table Linens
- Choice of Colored Linen Napkins
- Cake Cutting

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.



Destiny Burke Photography



Richard Paprocki Photography

Liv T Photography

Ceremony & Welcome Options

ICED WATER WITH FRESH FRUIT GARNISH

\$3pp (base) | **\$6pp** (summit)

LEMONADE AND ICED TEA

\$4pp (base) | **\$7pp** (summit)

CHAMPAGNE AND BERRIES

\$8pp (base) | **\$11pp** (summit)

HOT CHOCOLATE AND APPLE CIDER

\$4pp (base) | **\$8pp** (summit)

CAN'T WAIT TO GET TO THE BAR

\$7pp (base) | **\$9pp** (summit)

Canned domestic beer and cider for your guests as they make their way to or from the ceremony.



Beverage & Bar Service

All receptions include complimentary iced water, coffee, and tea service. Beverage & bar service packages cover the entire 5-hour reception.

SKYWAY BEER & WINE PACKAGE

4 house wines, 2 light beers, 2 domestic beers, 2 craft beers, and 1 hard cider.

\$27pp

INFINITY WELL PACKAGE

4 house wines, 2 light beers, 2 domestic beers, 2 craft beers, and 1 hard cider.

Plus: Recipe 21 Brand Vodka, Gin, Rum, Tequila, and Cabin Still Whiskey.

\$34pp

SOUTHERN CROSS CALL PACKAGE

4 house wines, 2 light beers, 2 domestic beers, 2 craft beers, and 1 hard cider.

Plus: Tito's Vodka, Bombay Gin, Bacardi, Espolon Tequila, Corralejo Silver Tequila, and Jack Daniels Red Label.

\$38pp

COMET PREMIER PACKAGE

premium wines, 2 light beers, 2 domestic beers, 2 craft beers, and 1 hard cider.

Plus: Belvedere Vodka, Tanqueray Gin, Bacardi, Patron Tequila, Jack Daniels, and Glenfiddich Whisky.

\$44pp



BEVERAGE SERVICE ENHANCEMENTS

Cocktail Hour Scotch and Whiskey Tasting

A big hit to make an impression on your guests! 5 bottles of spirits, rocks glasses, and a tasting attendant.

\$750 for the experience

Champagne Toast

\$8pp

Cash or Consumption Bar

\$250 Bar Setup Fee, \$500 Minimum Spend Required

Open bar fees apply to all 21+ guests in attendance when open bar packages are purchased. Soft drink packages for underage guests are \$6 per person.

Cocktail Hour

NOVA CELEBRATION DISPLAY

An artful display of domestic and imported cheeses with fresh and dried fruits, served with baguettes and an assortment of crackers.

\$6pp

NORTH STAR VEGETABLES AND DIPS

A colorful bounty of freshly cut vegetables with hummus and dip.

\$7pp

GALAXY CHARCUTERIE BOARD

An ever-changing mélange of imported and domestic meats, cheeses, nuts, dried fruits, preserves, mustards, dips, pickled vegetables, and/or honey. Every board brings a new adventure to your event.

\$9pp

WARM PRETZEL STATION

Sweet and salty soft pretzels with mustard, cheese, dips and toppings.

\$7pp

BIG DIPPER BAR

A trio of dips; buffalo chicken, spinach and artichoke, and crab dip, served with pita chips and baguettes.

\$9pp

BUTLERED HORS D'OEUVRES

Minimum of 50 pieces each.

\$3.75/piece

- Boneless Buffalo Chicken Bites with Blue Cheese Dip
- Rosemary Goat Cheese, Figs and Honey on Crostini
- Beef on Weck Sliders
- Southwest Chicken Spring Roll with Chipotle Dipping Sauce
- Caprese Skewer with Aged balsamic
- BLT Crostini
- Mini Stuffed Mushrooms (Choose sausage or spinach artichoke)
- Mini Assorted Quiches
- Spanakopita
- Shrimp Tostada



Polaris Buffet \$47pp

SALAD PRESENTATION

Start the meal off with one of our plated salads, served to you with a basket of warm artisan rolls and butter or our toasty cheesy garlic bread (\$1pp). [Choice of 1]

Classic Caesar

Crisp romaine, freshly toasted, house made croutons, and shaved parmesan cheese, lightly tossed with creamy Caesar dressing and a lemon wedge.

Market Salad

Fresh vegetables adorn a mixture of chopped romaine and mesclun lettuce, served with a choice of Balsamic or Italian dressing.

Strawberry & Field Greens Salad (\$2pp)

With feta, cucumbers, red onion, and balsamic vinaigrette.

Spinach Salad (\$2pp)

With bacon, hard boiled eggs, cucumber, red onion, and sweet vidalia dressing.

Harvest Salad (\$2pp)

With pecans, craisens, blue cheese, red onions, and apples.

BUFFET ENTRÉE SERVICE

Roasted Baby Potatoes

Italian Roasted Vegetables

Penne with Marinara

Substitute asiago alfredo or vodka sauce for marinara add an *additional \$1.50pp*.

Chicken Parmesan

Substitute veal parmesan for an *additional \$3pp*.

Optional Additions

Stuffed Shells (\$2pp)

Meatballs and Marinara (\$2.50pp)

Children's meal of chicken tenders and fries or baked ziti \$20pp available for those 10 and under.

Aries Buffet *\$49pp*

SALAD PRESENTATION

Start the meal off with one of our plated salads, served to you with a basket of warm artisan rolls and butter or our toasty cheesy garlic bread (*\$1pp*). [Choice of 1]

Classic Caesar

Crisp romaine, freshly toasted, house made croutons, and shaved parmesan cheese, lightly tossed with creamy Caesar dressing and a lemon wedge.

Market Salad

Fresh vegetables adorn a mixture of chopped romaine and mesclun lettuce, served with a choice of Balsamic or Italian dressing.

Strawberry & Field Greens Salad (*\$2pp*)

With feta, cucumbers, red onion, and balsamic vinaigrette.

Spinach Salad (*\$2pp*)

With bacon, hard boiled eggs, cucumber, red onion, and sweet vidalia dressing.

Harvest Salad (*\$2pp*)

With pecans, craisens, blue cheese, red onions, and apples.

BUFFET ENTRÉE SERVICE

BBQ Pulled Pork with Soft Rolls

Grilled BBQ Chicken

White Cheddar Mac & Cheese

Roasted Green Beans with Pecans and Warm Maple Vinaigrette

Loaded Baked Potato Salad

Children's meal of chicken tenders and fries or baked ziti *\$20pp* available for those 10 and under.

Eclipse Buffet *\$60pp*

SALAD PRESENTATION

Start the meal off with one of our plated salads, served to you with a basket of warm artisan rolls and butter or our toasty cheesy garlic bread (*\$1pp*).

Please select one salad option from the Polaris or Aries Buffet Menus.

BUFFET ENTRÉE SELECTIONS

Please select two options.

POULTRY

Chicken French

Airline Breast stuffed with Basil Pesto with a Fontina Cream Sauce

PORK

Herb and Mustard Crusted Pork Tenderloin

Rosemary and Garlic Brined Pork Loin with a Local Cider Jus

SEAFOOD

Atlantic Salmon with Fresh Dill and Lemon Sauce

Broiled Pongo topped with a Shrimp and Parmesan Cream

BUFFET SIDE SELECTIONS

Please choose one vegetable and one starch (*each additional side \$2pp*)

STARCH

Herb Roasted Fingerling Potatoes | Roasted Garlic Mashed Red Skin Potatoes

Chipotle Mashed Sweet Potatoes | Herbed Wild Rice

VEGETABLES

Seasonal Roasted Vegetables | Roasted Broccolini with Lemons

Green Beans with Pecans and Warm Maple Vinaigrette | Baby Rainbow Carrots Roasted with Fresh Thyme

CARVERY SELECTIONS

An impressive cut to order presentation for an additional \$5pp

Top Round of Beef

Bourbon Glazed Pit Ham

Rosemary Brined Turkey Breast

Children's meal of chicken tenders and fries or baked ziti *\$20pp* available for those 10 and under.

Meteor Plated

Price varies with options selected

Dinner Service

SALAD PRESENTATION

Start the meal off with one of our plated salads, served to you with a basket of warm artisan rolls and butter or our toasty cheesy garlic bread (\$1pp).

Please select one salad option from the Polaris or Aries Buffet Menus.

PLATED ENTRÉE SELECTIONS

Please choose 2 protein entrées and 1 vegetarian entrée.

Chicken Saltimbocca \$67pp

A sophisticated breast of chicken wrapped with fresh sage and Italian prosciutto finished with a delicate wine pan sauce.

Smokey Blackberry Chicken \$68pp

Goat cheese stuffed airline chicken breast topped with a chipotle, roasted garlic blackberry sauce.

New York Strip Loin \$71pp

A generous hand cut grilled steak topped with a roasted red pepper and garlic compound butter.

8 Ounce Bacon Wrapped Beef Tenderloin \$69pp

A classic that speaks for itself.

Bone-In Pork Chop \$70pp

A succulent New York Maple Syrup brined pork chop with a fresh thyme and apple jus.

Sesame Crusted Seared Ahi Tuna* \$68pp

Splashed with a ginger sesame sauce presented on a soba noodle salad.

Shrimp and Scallop Scampi* \$67pp

A garlic and butter lovers' dream, served over linguine pasta.

Grilled Atlantic Salmon \$68pp

With a luscious double mustard cognac cream.

(V) Thai Noodles \$64pp**

Fresh rainbow carrots, broccoli, snap peas, water chestnuts, and marinated tofu in a sweet and spicy Thai ginger sauce.

(V) Late Summer Harvest Ratatouille \$65pp**

With a vibrant blend of tri-color quinoa.

PLATED ACCOMPANIMENTS

Please choose one vegetable and one starch to complete your entrée selections.

Starch Options

Mashed Roasted Garlic Red-Skin Potatoes | Chipotle Sweet Potatoes | Wild Rice with a Confetti of Vegetables

Vegetable Options

Fresh Thyme Roasted Rainbow Baby Carrots | Grilled Asparagus | Roasted Broccolini with a Garlic-Lemon Butter

**These dishes are accompanied by the starch listed in their menu description. **Our vegetarian and vegan options are complete meals, gluten free, and require no additional starch or vegetable choices.*



Late Night Bites

S'mores Selection | \$8pp

Everything your guest will need to roast and assemble delicious s'mores on the patio around the fire pits

Donut Bar | \$8pp

An assortment of specialty donut holes including maple bacon, cinnamon dusted, chocolate drizzle and more.

Soft Pretzel Bar | \$7pp

Warm salty and sweet pretzels with beer cheese, mustards, sweet dips and assorted toppings.

Chicken Finger Station | \$15pp

French Fries and Chicken Tenders with all your favorite dipping sauces

Pizza Station | \$10pp

Nothing beats a hot slice late in the evening!

Bristol Plate Station | \$20pp

Hamburgers, Mac Salad, Home Fries, Chopped Onions, Hot Meat Sauce, and mustard

Carnival Station | \$11pp

All your carnival favorites- Corn Dogs, Pop Corn and Fried Dough!

Cookie Station | \$7pp

A variety of cookies, beautifully plated

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 GAMES

Complimentary

A great option for a more causal atmosphere.
Bristol Mountain is happy to provide any of the
following by request: bocce ball, corn hole,
ladder ball, or yard pong.

RECEPTION EXTENSION

\$1,000

If you can't fit the festivities into 5 hours, you may
extend your reception by up to 1 hour. All events
must conclude by 11pm regardless of extension.
Two weeks' notice required.

FIREWORKS DISPLAY

starting at

\$3,000

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 display.



Liv T Photography





Lenses & Laughter Photography

Event Guidelines & Information

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

EVENT GUIDELINES

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 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 using the minimum number of tables needed to accommodate your guests.

Changes to the agreed upon floor plan within ten (10) days of the event may be subject to a \$300 change fee.

Final menu selections are due two (2) weeks 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.

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. Deposit is not refundable.
- b. 6 months before the event: 50% of anticipated event total
- c. 10 days before the event: Remainder of the event balance

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 the production fee in any way. The production fee is also subject to NYS Sales Tax.



EVENT TIMELINES

All events must be concluded no later than 11pm. Event timelines will be agreed upon with your event coordinator not later than one (1) month prior to the event date. For dates with two events booked on the same day, timeline preferences will go to the first booked event of the date. Timelines must be approved by the coordinator and we highly recommend consulting your coordinator prior to printing invitations.

Events may be extended by one (1) hour from the agreed upon timeline for a \$1,250 extension fee. Events will not be allowed to be extended beyond 11pm.

EVENT 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. 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.

Open flame is not permitted on the premises and 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.

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.

CEREMONIES

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 are scheduled in conjunction with the Bristol Mountain Event Calendar.

In the case of inclement weather, an alternate indoor ceremony location will be provided with exact location dependent on availability.

PERSONAL BELONGINGS

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.

VENDORS

All vendors are required to provide proof of insurance to Bristol Mountain no later than two (2) weeks prior to the event. Detailed information can be provided to you for your vendors.

Vendor delivery and set-up is to be coordinated with Bristol Mountain's Event Coordinator and availability for delivery and set-up is not guaranteed unless agreements are made at least two (2) days prior to the delivery date.

You may bring in bakery items (ex. 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. Additional requests for services related to bakery items beyond cake cutting (ex. Dessert bar set-up) may be subject to additional fees.

ALCOHOL

All alcohol must be purchased through and served by Bristol Mountain. Consumption or possession of outside alcohol is strictly prohibited at all times. Any outside alcohol brought onto the property may result in a \$250 fine to the event hosts. We recommend reiterating our outside alcohol policy to your bridal party. We reserve the right to not serve any guests who do not provide a valid ID or who appear to be intoxicated.

MARKETING RELEASE

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 credit work to the appropriate photographer / videographer.

