
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

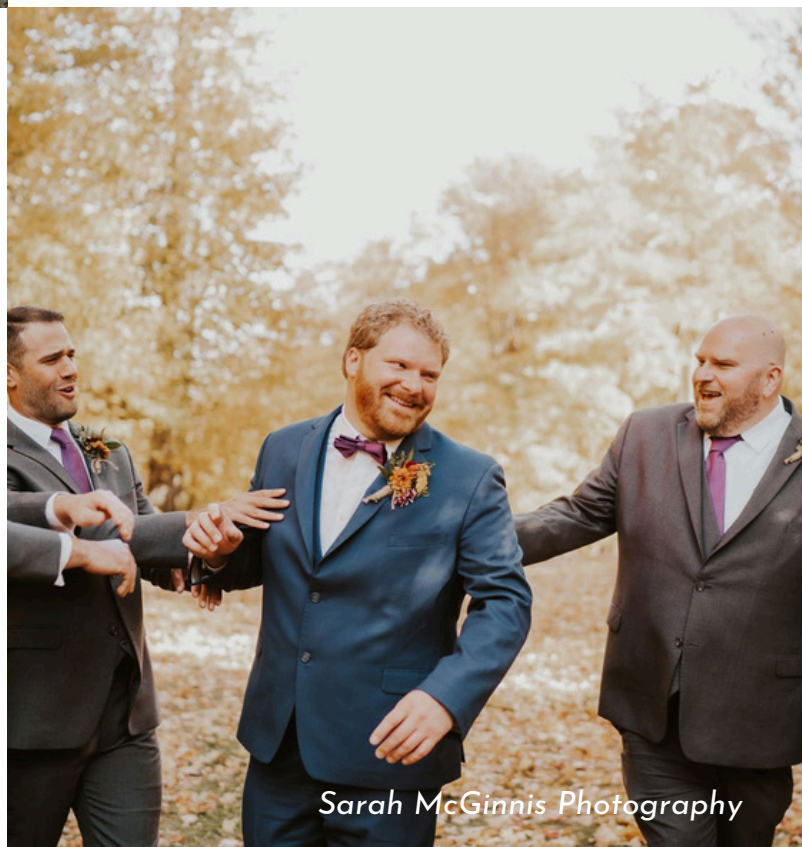
Our coordinator will guide you, ensuring planning is straightforward. We personalize your experience, so that you can focus on enjoying the process.

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 event 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



Liv T Photography





Lenses & Laughter Photography

Ceremonies



Liv T Photography

SUMMIT CEREMONY | $1,750

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



Lenses & Laughter Photography

BASE CEREMONY | $1,250

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.

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



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.

FOR 2 HOURS OF EXCLUSIVE USE | $2,500

additional time to be charged at $600 an hour
($15* Per person Group rate available during Fall Sky Rides)
*2026 rate

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


Kathryn Anne Photography











Rocket Lodge

Larger guest counts custom quoted.

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 firepits, 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.
Minimum spend of $12,000 on food and beverage applies.

2026 VENUE FEES

Saturday | **$4,150**

Friday/Sunday | **$3,500**

Monday – Thursday | **$2,750**

Prime Season Pricing
(September14, 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
(September13, 2027–October31, 2027)

Saturday | **$4,750**

Friday/Sunday | **$4,250**

Monday – Thursday | **$3,150**



Destiny Burke Photography

Sunset Lodge

A minimum of 40 guests applies.

The Sunset Reception room provides under stated 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.

2026 VENUE FEES

Saturdays | **$3,000**

Friday/Sunday | **$2,500**

Monday – Thursday | **$1,750**

Prime Season Pricing
(September14,2026–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
(September13,2027–October31, 2027)

Saturday | **$3,750**

Friday/Sunday | **$3,000**

Monday – Thursday | **$2,250**





Gillian Lee Photography





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 event 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

3 Gallon Dispenser approximately 50 servings
$35 (base) | $45 (summit)

LEMONADE OR ICED TEA

3 Gallon Dispenser approximately 50 servings
$40 (base) | $50 (summit)

CHAMPAGNE TOAST

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

CHAMPAGNE AND BERRIES TOAST

$9pp (base) | $12pp (summit)

HOT CHOCOLATE OR HOT APPLE CIDER

1.5 Gallon Dispenser approximately 30 servings
$50 (base) | $75 (summit)

CAN"T WAIT TO GET TO THE BAR

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

House variety of canned domestic beer and hard cider for your guests as they make their way to or from the ceremony.





Beverage & Bar Service

Beverage & Bar Service packages cover the entire 5-hour reception, and include complimentary coffee and tea service.

SKYWAY BEER & WINE PACKAGE | $31pp

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

INFINITY WELL PACKAGE | $37pp

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

SOUTHERN CROSS CALL PACKAGE | $41pp

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.

COMET PREMIER PACKAGE | $47pp

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

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.





BEVERAGE SERVICE ENHANCEMENTS

Signature Cocktails
Containing ingredients not included in your bar package will have an additional fee of $3pp

Champagne Toast
$8pp

Champagne and Berry Toast
$9pp

A La Carte Coffee and Tea Service for receptions optioning out of the Beverage & Bar service package:
2 Carafes (60 cups) | $45
1 Carafe (30 cups) | $30

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.
$250 for 25 or $450 for 50

NORTH STAR CRUDITE

A colorful bounty of freshly cut vegetables with hummus and dip.
$250 for 25 or $350 for 50

GALAXY CHARCUTERIE BOARD

An ever-changing mélange of imported and domestic meats, cheeses, and accoutrements such as: nuts, dried fruits, preserves, mustards, dips, pickled vegetables, and honey.
$375 for 25 or $700 for 50

MEDITERRANEAN PLATTER

Lemon Hummus, Olive Tapenade, Whipped Feta, Cucumbers with Grilled Pita
$225 for 25 or $450 for 50

SHRIMP COCKTAIL

Shrimp with Cocktail Sauce and Lemon
$125 for 25 or $250 for 50

BIG DIPPER BAR

A trio of dips; buffalo chicken, spinach and artichoke, and crab dip(made with pollock), served with pita chips and baguettes.
$225 for 25 or $450 for 50

WARM PRETZEL STATION

Sweet and salty soft pretzels with mustard, cheese, dips and toppings.
$175 for 25 or $350 for 50

BUTLERED HORS D'OEUVRES

$100 for 25

Southwest Chicken Egg Roll
with Chipotle Dipping Sauce

Mini Assorted Quiches

Spanakopita

Caprese Skewer with Aged Balsamic

Boneless Buffalo Chicken Bites
with Blue Cheese Dip

Rosemary Goat Cheese,
Figs and Honey on Crostini

Stuffed Mushrooms
(Choose sausage or spinach artichoke)

Crab Cakes with Remoulade

Shaved Roast Beef on Crostini with
Horseradish Cream





Polaris Buffet | $47pp

SALAD COURSE

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

CLASSIC CAESAR
Crisp romaine and crouton lightly tossed with a creamy Caesar dressing garnished with a lemon wedge and a parmesan crisp.
*Dressing my contain anchovies

MARKET SALAD
Spring mix and romaine topped with fresh heirloom cherry tomatoes, red onion, cucumbers and carrots with a balsamic vinaigrette.

STRAWBERRY & FIELD GREENS SALAD *($2pp)*
With feta, cucumbers, red onion, with a balsamic vinaigrette.

HARVEST SALAD *($2pp)*
Spring mix with candied pecans, craisins, blue cheese, red onions, and apples.

BUFFET ENTRÉE SERVICE

CHICKEN PARMESAN

ROASTED FINGERLING POTATOES

ITALIAN ROASTED VEGETABLES

CAVATAPPI WITH MARINARA AND RICOTTA
Substitute alfredo sauce for marinara add an *additional $1.50pp*.

OPTIONAL ADDITIONS

STUFFED SHELLS *($3.50pp)*

MEATBALLS AND MARINARA *($3.50pp)*

EGGPLANT PARMESAN *($3.50pp)*

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

Aries Buffet | $51pp

SALAD COURSE

Start the meal off with one of our plated salads, served to you with a basket of warm artisan rolls and butter.
[Select 1]

CLASSIC CAESAR

Crisp romaine and crouton lightly tossed with a creamy Caesar dressing garnished with a lemon wedge and a parmesan crisp .
*Dressing my contain anchovies

MARKET SALAD

Spring mix and romaine topped with fresh heirloom cherry tomatoes, red onion, cucumbers and carrots with a balsamic vinaigrette.

STRAWBERRY & FIELD GREEN SALAD *($2pp)*

With feta, cucumbers, red onion, with a balsamic vinaigrette.

HARVEST SALAD *($2pp)*

Spring mix with candied pecans, craisins, blue cheese, red onions, and apples.

BUFFET ENTRÉE SERVICE

PULLED PORK WITH HAWAIIAN STYLE ROLLS

GRILLED BBQ CHICKEN

CHEDDAR MAC & CHEESE

COLESLAW

ROASTED GREEN BEANS WITH CANDIED 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 COURSE

Start the meal off with one of our plated salads, served to you with a basket of warm artisan rolls and butter.
[Select 1]

CLASSIC CAESAR | MARKET SALAD |
STRAWBERRY & FIELD GREENS SALAD OR HARVEST SALAD FOR AN ADDITIONAL $2PP

BUFFET ENTRÉE SERVICE

[Select 2]

POULTRY

CHICKEN BRUSCHETTA (GF) | Boneless Chicken Breast, roasted in basil pesto, topped with fresh mozzarella and tomato salad
CHICKEN FRENCH | Egg battered, sauteed Chicken Breast with a lemon-sherry pan sauce

PORK

HERB AND MUSTARD CRUSTED PORK TENDERLOIN
ROSEMARY AND GARLIC BRINED ROASTED PORK LOIN WITH LOCAL CIDER JUS (GF)
STUFFED PORK LOIN WITH BRANDIED APPLE AND DRIED FRUIT CHUTNEY

SEAFOOD

SHRIMP AND SCALLOPS TOSSED WITH ORECCHIETTE PASTA IN A LIGHT SCAMPI INSPIRED CREAM SAUCE
ATLANTIC SALMON WITH A DOUBLE MUSTARD COGNAC CREAM (GF)
BROILED PONGO TOPPED WITH SHRIMP STUFFING

BUFFET SIDE SELECTIONS

[Select 1 vegetable and 1 starch *(each additional side $2pp)*]

STARCH (ALL GF)

Herb Roasted Fingerling Potatoes
Chipotle Mashed Sweet Potatoes
Herbed Wild Rice
Garlic Smashed Red Skin Potatoes

VEGETABLES (ALL GF)

Seasonal Roasted Vegetables
Roasted Broccolini with Lemons
Green Beans with Candied Pecans and Warm Maple Vinaigrette
Fresh Thyme Roasted Baby Carrots

CARVING STATION

Add an impressive cut to order presentation

TOP ROUND with au jus and horseradish ($18pp)
BAKED HAM with multigrain mustard ($12pp)
PORK LOIN with hard cider jus and roasted apples ($14pp)
PRIME RIB with au jus ($22pp)

Meteor Plated

Dinner Service

Price varies with options selected

SALAD COURSE

Choose one of our signature plated salads, served to you with a basket of warm artisan rolls and butter .

CLASSIC CAESAR | MARKET SALAD | STRAWBERRY & FIELD GREENS SALAD | HARVEST SALAD

PLATED ENTRÉE SELECTIONS

CHICKEN SALTIMBOCCA | MARKET PRICE
Chicken breast wrapped with fresh sage and Italian prosciutto finished with a delicate wine pan sauce

CHICKEN AND ARTICHOKE FRENCH | MARKET PRICE
Egg battered with a lemon-sherry pan sauce

PRIME RIB AU JUS | MARKET PRICE

8 OUNCE BEEF TENDERLOIN WITH MUSHROOM BORDELAISE | MARKET PRICE
A classic that speaks for itself, cooked medium rare

BONE-IN PORK CHOP | MARKET PRICE
A succulent New York Maple Syrup brined pork chop with a fresh thyme and apple jus

***SESAME CRUSTED SEARED AHI TUNA | MARKET PRICE**
Served with a ginger sesame sauce presented on a soba noodle salad

***SHRIMP AND SCALLOP SCAMPI | MARKET PRICE**
A garlic and butter lovers' dream, served over linguine pasta

GRILLED ATLANTIC SALMON | MARKET PRICE
With a luscious double mustard cognac cream

****THAI NOODLES (V) (GF) | MARKET PRICE**
Fresh rainbow carrots, broccoli, snap peas, water chestnuts, with marinated tofu in a sweet and spicy Thai ginger sauce
may add Chicken or Shrimp

****LATE SUMMER HARVEST RATATOUILLE (V)| MARKET PRICE**
With a vibrant blend of tri-color quinoa

PLATED ACCOMPANIMENTS

[Select 1 vegetable and 1 starch]

STARCH

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

VEGETABLE

Fresh Thyme Roasted 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.*

GALAXY GRAZING STATIONS

We recommend at least 2 to 3 Stations for a buffet filled with fun favors and variety.
Or chose any of these Stations for a Late Night Bite or Cocktail Hour enhancement.

POTATO STATION | $17pp

Mashed or Baked Idaho Potatoes and Sweet Potatoes with Toppings such as
sour cream & chives | bacon | shredded cheese | butter | cinnamon-brown sugar butter | steamed broccoli | local maple syrup
*Add Bristol Mountain Chili $4pp

PASTA STATION#1 | $20pp

Served with Cheesy Garlic Bread
Fried Cheese Ravioli with Housemade Marinara
Cheese Tortellini with Grilled Chicken and Broccoli lightly coated in Sundried Tomato Cream
Cavatappi with Marinara served with Meatballs Marinara on the side

PASTA STATION#1 | $24pp

Served with Cheesy Garlic Bread
Cavatappi with Julienne Prosciutto, Spinach, and Roasted Red Peppers
Shrimp and Scallop Orecchiette with a Garlic Cream Sauce
Fettucini with a Gorgonzola Cream Sauce
*Gluten Free Pasta with vegetables, spinach and artichokes with Vegan Cheese Sauce additional $4pp

WINGING IT STATION | $18pp

Assortment of drums and wings or choose boneless wings tossed in:
Buffalo | Garlic Parmesan | Barbeque
Garnished with carrots and celery sticks, served with Blue Cheese and Ranch Dressing

TACO STATION | $18pp

Handcrafted Tacos with Flour & Corn(GF) Tortillas
Choice of Two Tacos: Carne Asada with Pico de Gallo | Blackened Chicken with Grilled Pineapple & Mango Salsa
Margarita Marinated Shrimp with Cilantro Lime Slaw | Pork Carnitas with Apple Slaw
Grilled Portobello Verde with Corn & Black Bean Salsa (Vegan, GF)
Toppings for Tacos include:
Shredded Cheese | Sour Cream | Salsas | Fresh Lime Wedges
House Fried Tortilla Chips

MAC & CHEESE STATION | $17pp

Classic Cheddar Mac and Cheese | Gruyere with Crispy Bacon and Mushrooms |
Buffalo Chicken with Blue Cheese and Scallions |
*Vegan Cheese Sauce with Spinach and Artichokes on Gluten Free Pasta additional $1.50pp



Late Night Bites

S'MORES BAR

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

$200 for 25 or $400 for 50

SOFT PRETZEL BAR

Warm salty and sweet pretzels with beer cheese, mustards, sweet dips

$175 for 25 or $350 for 50

CHICKEN FINGER STATION

Chicken Tenders with delicious dipping sauces
Buffalo, BBQ, Ranch, Blue Cheese with carrots and celery

$375 for 25 or $750 for 50

PIZZA STATION

Pepperoni | Cheese | Buffalo Chicken
Vegetarian w/ peppers, tomatoes and spinach

$24 for 12 slices

COOKIE PLATTER

A variety of cookies, beautifully plated

$40 for 20 or $80 for 40

Reception Enhancements

Looking to add alittle 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

Ask for our most current pricing

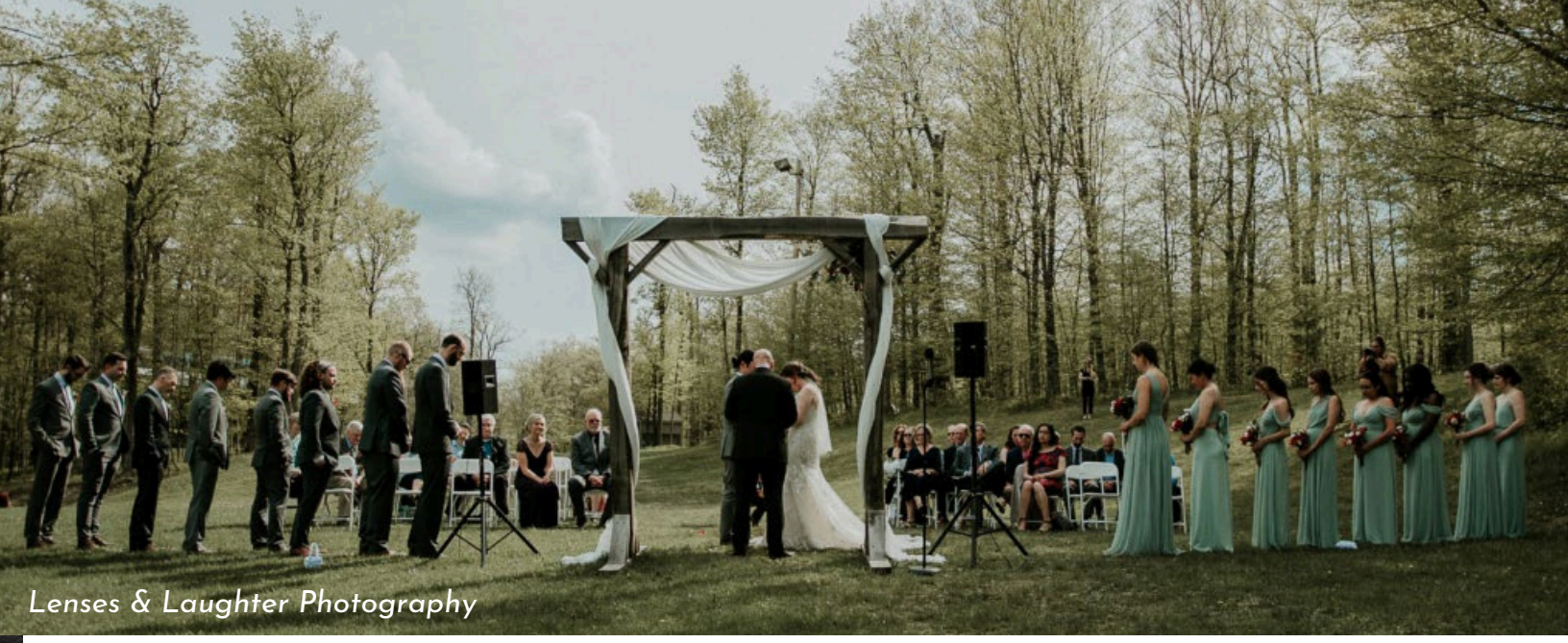
Bristol Mountain is one of the only locations in the area with permission to host fireworks displays! Wow your guests with an incredible mountainside aerial display.



Liv T Photography



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.

FINAL GUEST COUNT, EVENT DETAILS & PAYMENT SCHEDULE

Your guaranteed guest count must be submitted no later than two (2) weeks prior to your event date. Final table counts and the number of guests assigned to each table must also be provided at this time to allow our Events Team adequate time to prepare and set the room according to your event layout.

If final counts are not received by the deadline, Bristol Mountain will use the estimated guest count listed in your contract and will arrange seating using tables of eight (8) guests, utilizing the minimum number of tables required to accommodate your party.

Any changes to the approved floor plan made within ten (10) days of the event may be subject to a $300 room reset fee. Final menu selections are also due no later than two (2) weeks prior to the event. If menu selections are not submitted by the deadline, Bristol Mountain reserves the right to make menu selections on your behalf to ensure product availability and proper event preparation.

A valid credit card must be provided and kept on file prior to the event to cover any incidental charges incurred during the event.

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. 14 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.
This production fee does not represent gratuity or tip, service employees do not share in the production fee in any way.
The production fee is also subject to NYS Sales Tax.







EVENT TIMELINES & END TIME

All events must conclude no later than 11:00 PM.

A final event timeline must be established and approved by your Event Coordinator no later than one (1) month prior to the event date. We strongly recommend consulting with your coordinator before printing invitations or communicating event times to guests.

For dates with multiple events scheduled, timeline preferences will be granted to the event that secured its booking first.

Any event timeline must be approved by Bristol Mountain. Events may be extended by up to one (1) additional hour beyond the agreed-upon end time for a fee of $1,000, subject to venue approval and availability. Under no circumstances may an event be extended beyond 11:00 PM.

EVENT SPACE GUIDELINES & VENUE ACCESS

Access to your event space for decorating is guaranteed beginning at 10:00 AM on the day of your event. All decorations, personal items, & vendor materials must be removed within one (1) hour following the conclusion of the event.

Depending on venue availability, there may be an opportunity to access the event space for decorating on the day prior to your event. Early access is not guaranteed and will be granted solely at Bristol Mountain's discretion based on scheduling and operational needs.

For the safety of our guests and facility, open flames are prohibited. Candles are permitted only when fully enclosed within a glass globe or container, with the flame positioned at least two (2) inches below the top edge of the enclosure.

Decorations and embellishments may not be affixed to walls, ceilings, windows, doors, trim, or other venue surfaces using nails, pins, staples, tape, glue, adhesives, or any other permanent or potentially damaging materials.

The use or distribution of confetti, glitter, rice, birdseed, or other small disposable materials is prohibited anywhere on the premises. Violation of this policy may result in a cleaning fee of up to $250.

Bristol Mountain is a year-round operation and active ski resort. During the off-season, maintenance and improvement projects may occur on the property. While every effort will be made to minimize disruptions and preserve the guest experience, certain construction or maintenance activities outside of the rented event space may be visible during your event.

CEREMONY REHEARSALS & WEATHER

All ceremonies booked with Bristol Mountain include one (1) complimentary rehearsal, limited to one (1) hour. Rehearsals are scheduled based on venue availability and the Bristol Mountain Events Calendar and are not guaranteed to take place the evening before the wedding.

For Summit ceremonies, rehearsals are not guaranteed to be held at the summit, and chairlift access is not available for rehearsal purposes.

In the event of inclement weather, an indoor ceremony location will be provided, subject to 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.

