

# *West Mountain Inn*

## *Weddings*



# *Weddings at West Mountain Inn*

P.O. Box 40 River Rd. Arlington, VT 05250 802.375.6516 [www.westmountaininn.com](http://www.westmountaininn.com)

West Mountain Inn has been hosting country weddings for over 40 years and provides a wonderful, caring & experienced staff for the special day. We customize our weddings based on each couple's vision and budget so there are many options.

We have a total of 17 rooms and can accommodate up to 50 guests at the inn - but you are only required to rent all guest rooms if you are planning a Weekend wedding. Some of our rooms are suites or apartments that house up to 6 people, others are regular rooms better suited for just a couple. There are plenty of other Inns, B&Bs and Motels in our area - at least 60 rooms in Arlington itself with 100's more in the surrounding towns.

We have a beautiful 1850's barn for receptions, gardens for ceremonies, mountain views, a restaurant with onsite catering and full bar, and 150 mountainside acres with lovely hiking trails on the property and the historic Battenkill River at the base of our drive. We also do fully tented weddings in our meadow overlooking the mountains, or a combination of Tent and Barn, as well as "Country House" weddings in our Main Inn building.

We cater all wedding meals which range from \$85-\$100 per person including hor d'oeuvres and dinner. We have many menu options to choose from, or you can make up your own menu. Alcohol can be priced based on consumption or at a flat rate for open bar. We don't allow outside catering or bar services but otherwise don't have any vendors that you are required to use for things such as flowers, cake, music or photography. Our facility fees range from \$3,000-\$9,500, depending on whether you are "In-season" or in the shoulders, which day of the week and how many people you are inviting. Facility and meal prices include the ceremony site, reception site, staffing, ceremony & banquet set up, dinnerware, silverware, tables (dinner, buffet, cocktail & service), chairs (white wedding for ceremony & dinner), basic linens (available in a variety of solid colors), and lawn furniture (white canvas umbrellas & adirondack chairs). A tent for a Reception or Ceremony is an additional cost. We also are here for you to help throughout the planning process with recommendations for vendors as well as being here on the day of the wedding to coordinate everything.

# *Wedding Ceremony Sites*

Many couples choose to hold their ceremonies on our beautiful grounds, which can accommodate up to 300 guests. Couples often utilize both sites; one for their ceremony and one for cocktail hour so they can enjoy all the beautiful garden areas and scenery the inn has to offer.

Our facility fee includes the use of our ceremony and reception sites as well as white ceremony chairs, ceremony set up, white canvas umbrellas, and black wrought iron patio furniture if desired. Power is available in both sites. Any audio equipment for ceremonies must be supplied by the client.

## *Labyrinth Garden*

Our Labyrinth Garden site faces a lovely mountain view and is bordered by a small pine grove, colorful perennial beds, a meditation garden, a lily pond and stone wall.

## *The Meadow*

Our Meadow site is on an open sunny field with expansive views of the Green Mountain range. The Meadow is bordered by pine, maple, lilac & hydrangea trees and includes a stone patio.

## *The Barn*

Our antique Barn has a charming rustic interior with a large open area for seating of up to 300 for a ceremony.

## *Reception Sites*

### *The Main Inn – A Country House Wedding*

The Main Inn is a charming and flexible space for weddings of up to 85 guests. The Main Inn includes our living room with fireplace & picture windows, our tavern and main dining room. Dinner is served in the main dining room and reception and dancing take place in the living room which accommodate a small band or DJ.

- Maximum capacity in the Main Inn is 85 people (120 if both rooms are used for dining)
- \$8,500 facility fee (April – November weekends), \$3,000 (Mid-week or Winter)
- Room rental of all 17 Inn rooms required for a April – November weekend reception. Room rental of 14 Main Inn rooms required for a Summer mid-week or Winter wedding.

### *The Main Inn for Dining @ the Barn for Dancing*

Some couples choose to hold their wedding dinner in the main dining room and then move to the Barn for dancing and cake. This is often our plan for a smaller wedding or a Winter wedding where we want to use the Barn for the ceremony and dancing, but eat dinner in the Main Inn.

- Maximum capacity for Main Inn dining is 85 people (120 if both rooms are used for dining)
- \$8,500 facility fee (weekend), \$4,000 (Mid-week)
- Room rental of all 17 Inn rooms required for a April – November weekend reception. Room rental of 14 Main Inn rooms required for a mid-week or Winter wedding.

### *Historic West Mountain Inn Barn*

Our 100-year-old Vermont barn has a classic, country charm unlike any other wedding venue. The space is 40x70 square feet and accommodates up to 210 guests for both dinner and dancing. It's cathedral ceilings, beautiful wooden beams, white paper lanterns and twinkle lights create a rustic elegance for your reception and the space can be decorated in any way that fits your vision.

- Maximum capacity is 210 guests for dinner & dancing.
- \$8,500 facility fee (weekend) for up to 200 guests, \$5,500 (mid-week)
- \$9,500 facility fee (weekend) for over 200 guests, \$7,500 (mid-week), not available in Winter.
- Banquet tables required for 155-210 guests to allow for adequate dance floor area
- Room rental of all 17 rooms and apartments required for Friday or Saturday receptions

### *Tented Weddings in the Meadow*

Our Meadow wedding site for tented weddings is a large sunny field overlooking beautiful views of the Green Mountain range. The Meadow can accommodate reception tents for up to 310 guests. Sometimes larger weddings will decide to eat dinner under a tent, and then move to the Barn for dancing.

- \$8,500 facility fee (weekend) for up to 200 guests, \$5,500 (mid-week).
- \$9,500 facility fee (weekend) for over 200 guests, \$7,500 (mid-week), not available in Winter.
- Reception tent, dance floor & tent lighting not included, \$3,700-\$10,000 (depending on size & choices)
- Room rental of all 17 rooms and apartments required for Friday or Saturday Tented receptions

## *Additional Rentals*

Additional rentals below may be required depending on weather and your wedding plan:

Ceremony Tent (for rain plan) (prices subject to change):

\$2,500 (40'x40') - up to 100 guests

\$2,500-\$3,500 (30'x60' or 40x40) - 121-180 guests

\$4,800 (40'x60') - 181-300 guests

Tent Heaters -: \$600-\$900

Shuttle Buses: \$85-\$100 per hour

We provide everything that is needed to cater the reception, but you may choose additional rentals as a decorative choice:

Farmhouse Tables(\$75 - \$120 each)/Upgraded Chairs (\$4.75 - \$15 each)

Chandeliers (\$125 for Crystal, \$250 for Big Iron)

Café Lights (\$50 per strand)

Drapery (\$150 per drape)

Runners/Specialty Linen (\$15 - \$50 per table)

# *Dining & Beverages*

## *About our Dining & Beverage Services*

Your Wedding Coordinator & our Chef will assist you in designing the perfect menu for your event, special requests and individually customized menus are always a possibility. Included in this packet are several menus that you can use as a starting point, or develop an entirely customized menu.

## *Rehearsal Dinners*

If you are hosting your wedding reception with us, we do not usually need to bring in additional rentals for a rehearsal dinner, so, unless additional tents, tables or other rentals are requested, there are no rentals fees (except linens) when you host both events at the Inn. A set up fee of \$150-\$500 will apply depending on size & location of your dinner. A gratuity charge of 20% of the dining and beverage total will be added to each bill as well as prevailing Vermont state tax. If you are hosting your wedding at the Inn and want to choose from the sit-down wedding dinner menus for your rehearsal dinner, please ask for special discount pricing.

## *Meal Pricing*

We have a minimum guest count of 100 guests for catering on a weekend in "season". A maximum of three entrées per event is allowed for sit-down dinners, with the exception of any special dietary requirements. We require counts on each entree (unless dinner is buffet) and any special dietary requirements 21 days in advance. All meals and beverages are subject to an 20% service charge and the prevailing Vermont state tax. Prices are subject to change.

## *Guarantee Policy*

The West Mountain Inn requires that all menus be submitted to your Wedding Coordinator at least one month prior to your function. A final guarantee is required fourteen working days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged.

# *Wedding Policies*

## *Payment Terms & Cancellation*

### 1. Payment Terms:

Payment of the facility fee is required to reserve your dates. When the first payment is received with the signed contract the wedding date shall be reserved and the West Mountain Inn will not make other reservations or accept any other clients for that date. A second payment of 50% of the total estimated wedding cost is due 90 days prior to the wedding date.. Payment in full of the remaining estimated wedding cost is due 2 weeks prior to the date of the event. Any remaining balance is due the day after the event. Check or cash is preferred – there is a 4% service charge for credit card payments.

### 2. Cancellation Policy:

If a couple cancels their wedding and the date is subsequently taken by another equivalent event, any payments made to date will be refunded, less a \$500 administrative fee. For cancellations where an equivalent event has not taken the date, payments are non-refundable in order to offset the loss of business.

## *Liquor Policy*

Vermont State liquor laws require that The West Mountain Inn refuse to serve alcohol to any individual or individuals that we feel places our liquor license in jeopardy. We cannot serve alcohol to guests who are visibly intoxicated or to those who our bartenders have knowledge of above-average consumption levels – we do have to cut people off if needed and are required to have visibly intoxicated guests leave the party. It is also against Vermont State Law for the West Mountain Inn to serve any alcoholic beverages not purchased by the Inn from a Vermont State Distributor. All alcoholic beverages consumed in any public or common space at the inn must also be purchased through the Inn and served by a West Mountain Inn employee. Beverages chosen, other than those on our beer & wine list are subject to a pre-purchase of the amount we feel necessary to cover your function. Any special order beverages should be requested as early as possible to ensure availability.

## *Miscellaneous*

The timeframe of events will be arranged through the Wedding Coordinator and all events must end no later than 11:00pm. Early access to the rooms for decoration can be arranged through the Wedding Coordinator. The removal of fixtures or alterations of the rooms is not permitted. Local health ordinances prohibit food or beverages from being brought into or removed from our function rooms. The costs of all outside vendors (flowers, transportation, photographers, etc.) will be the responsibility of the client. The client is to make all delivery and payment arrangements with the vendors. The West Mountain Inn will not be responsible if outside vendors fail to satisfy the customer's wishes and demands.

# *Wedding Menu Suggestions*

All entrée choices may be customized to suit your tastes or to include your favorite dishes. All wedding menus include a choice of 4 hors d'oeuvres served during cocktail hour, garden salad, fresh rolls, seasonal vegetables, coffee & tea. Additional hors d'oeuvres, an appetizer course, dessert course or late night snacks may be added to any event. Menus may be offered as either Sit-down or Buffet, with a choice of three entrées, but for Sit-down entree counts are required 14 days prior to the event.

Base menu is \$90 per person, 100 person minimum weekends in "season."

## **Grilled Top Sirloin of Beef**

with Roasted Shallots and Horseradish  
or with a Red Wine Sauce and Crispy Leeks  
or with Roasted Peppers, Artichokes and Red Wine  
or with a Mushroom Demi glaze

## **Free Range Breast of Chicken**

with Mushrooms, Artichokes and Sage  
or Stuffed with Bacon, Vermont Creamery Goat Cheese and Roasted Garlic  
or Pan-seared with an Apple, Leek and Cranberry Relish  
or with Caramelized Onions and Vermont Cheddar  
or Marinated and Grilled served with Roasted Corn and Tomato Relish

## **Grilled Pork Tenderloin**

with a Spiced Apple Chutney  
or Pecan-Encrusted with an Orange-Honey Glaze  
or with a Raspberry-Mustard Sauce

## **Atlantic Salmon**

with a Tomato-ginger Jam  
or Wrapped in Phyllo with Spinach, Hummus and a Sweet Pepper Coulis  
or with a Tomato, Basil and Olive Relish  
or with an Apple-leek Relish  
or Pecan-encrusted with an Orange-ginger glaze

## **Filet of Sole**

Stuffed with Spinach and Roasted Peppers with a Yogurt-Dill Sauce  
or Parmesan-Encrusted with a Roasted Pepper and Olive Relish

## **Vegetarian**

Sweet Potato, Caramelized Onion, Spinach and Goat Cheese Tart  
Grilled Vegetable and Quinoa Cakes with a Sweet Pepper and Dill Puree  
Spinach, Mushroom and Sweet Pepper Polenta with Pesto  
Butternut Squash Ravioli tossed with Caramelized Onions, Hazelnuts and Cheddar Cheese



## **Upgraded Entrée Suggestions - \$100**

### **Lamb Chops**

Tabouli Encrusted with Red Wine Sauce  
or Grilled with a Roasted Garlic, Artichoke Puree  
or Grilled with an Apple Leek Relish

### **Filet Mignon**

Grilled with wild mushroom ragout  
or with smoked bacon & Great Hill blue cheese  
or with roasted shallots & horseradish

### **Shrimp**

Baked and Stuffed with spinach, roasted peppers and dill  
or crab stuffed with a sweet pepper sauce  
or grilled with a cantaloupe lime salsa

### **Roast Duck Breast**

with mixed berries and Grand Marnier  
or grilled breast with a sweet onion and apple chutney  
or roast half duck with a maple chipolte glaze

### **Seared Lamb Medallions**

with black currants and honey  
or with a minted red wine sauce  
or with a raspberry mustard sauce

### **Grilled Veal Chop**

with Sun-Dried Tomatoes, Artichokes & Sage  
or with Roasted Garlic, Sweet Peppers and Smoked Cheddar  
or with Carmelized Onions, Pancetta & Red Wine

20% gratuity & 9% tax will be added

# *Family-style Meal Sample Menus*

Family-style dinners usually offer one Entrée, one Pasta/Vegetarian and 2 side-dishes and can be less expensive, depending on the entrée choice, with an average of \$85 per person, 100 person minimum weekends in "season." Family-style meals also include a choice of 4 hors d'oeuvres to be served during cocktail hour.

## **SPRING MENU SAMPLE**

Garden Salad with Creamy Cucumber-Feta Dressing  
Fresh Bread/Vermont Butter

Grilled Swordfish with a Citrus Salsa  
Orecchiette with Peas and Pea shoots, Spring Onion, Olive Oil and  
Parmesan  
Lightly Sautéed Asparagus and Morel Mushrooms

## **SUMMER MENU SAMPLE**

Arugula and Heirloom Tomato Salad with Creamy Balsamic  
Fresh Rolls/Vermont Butter

Grilled Salmon with 2 sauces Tomato-Ginger Jam/Cucumber Dill Sauce  
Wild Mushroom and Sweet Potato Cakes  
Roasted Brussell Sprouts  
Roasted Fingerling Potatoes

## **FALL MENU SAMPLE**

Garden Salad with Dried Cranberries, Walnuts and Maple-Mustard Vinaigrette  
Fresh Rolls/Vermont Butter

Roasted Misty Knoll Farm Chicken  
Butternut Squash Ravioli with Hazelnuts, Caramelized Onions and Cheddar Cheese  
Roasted Root Vegetables  
Goat-cheese Mashed Potatoes

20% gratuity & 9% tax will be added

# *Buffet Suggestions*

Buffet menus are customized and individually priced with our chef, but a standard Wedding dinner with 3 “Entrée” choices and 4 “Side Dish” choices is \$90 per person, and includes a choice of 4 hors d’œuvres to be served during cocktail hour. 100 person minimum weekends in “season.”

## **Carving/Meats**

Sirloin of Beef with Sweet Onion Marmalade or Horseradish Cream Sauce  
Roast Leg of Lamb with Minted Red Wine Sauce  
Roast Vermont Turkey with Cranberry-apple Chutney  
Stuffed Pork Loin with Apples, Cornbread and Sage  
Slow Braised Beef Brisket with Cherry-Zinfandel BBQ Sauce

## **Seafood**

Grilled Salmon with Cucumber-Dill Sauce  
Grilled Swordfish with a Citrus-Pepper Salsa  
Baked Haddock with Parmesan and Tomato  
Sable with Miso Sauce  
Crabcakes with a Roasted Tomato Aioli  
Garlic Shrimp with Rice

## **Pasta & Vegetarian**

Cheese Tortellini Tossed with Marinara or Pesto Sauce  
Baked Butternut Squash Ravioli tossed with Porcini Mushrooms, Caramelized Onions and Goat Cheese  
Tomatoes & Mozzarella with Basil Oil  
Sweet and Spicy Italian Sausage & Peppers  
Antipasto Platter  
Meat or Vegetable Lasagna  
Polenta with a Tomato and Mushroom Ragout  
Mushroom and Two-Bean Ragout with Grilled Flatbread  
Barley-Spinach Risotto with a Roasted Corn and Tomato Relish  
Caramelized Onion, Asparagus and Goat Cheese Tart

## **Vegetable Side Dishes**

Roasted Summer Vegetables  
Roasted Root Vegetables  
Sautéed Green Beans  
Herb Roasted Fingerling Potatoes  
Baked Squash with Maple Syrup  
Mini Twice-baked Potatoes with Bacon and Chives  
Mashed Butternut Squash with Apple  
Brussel Sprouts with Caramelized Onions and Dijon Mustard  
Grilled Vegetable and Quinoa Salad

# *Menu Add-on Suggestions*

## **Soups \$6 (per person)**

Summer Watermelon Gaspacho  
Butternut Squash and Apple Soup  
Sweet Potato and Smoked Bacon Chowder  
Asparagus and Vermont Chevre

## **Desserts (per person)**

Wilcox Dairy Ice Cream Sundae Bar \$6  
Cheese Cake \$6  
Fruit Pie \$6  
Chocolate Truffle Cake \$6  
Scoop of Wilcox Ice Cream \$2  
Fruit Parfaits \$5  
Chocolate Mousse \$5  
Cookies and Brownies \$4  
Milk in a Shot glass with a cookie on top \$4

## **Sliders & Late Night Snacks (per person)**

BBQ Pork Sliders with Pickle Relish \$6  
Oriental Duck Sliders with Asian Slaw \$7  
Cheeseburger and Hamburger Sliders \$6  
Grilled Cheddar Cheese on Sourdough \$5  
Flatbread with various toppings \$6  
French Fries \$4  
Chicken Fingers \$6  
Fruit and Cheese Platter \$6  
Veggies & Dip \$5  
Chicken and Cheese Quesadillas \$6  
Cheese Quesadillas \$5

## **Lunches & Light Buffets**

Assorted Sandwiches with Chips, Salad & Cookies \$15  
Potato, Pasta, Asparagus, Fruit or Garden Salad \$4  
Chili, Rolls, Garden Salad, Cookies \$17

20% gratuity & 9% tax will be added

# *Casual Rehearsal Dinner Suggestions*

## **Wood-fired Pizza Party**

Rehearsal Dinner - \$24

Served with Garden Salad (sides are additional)

A selection of homemade Pizzas from our outdoor wood-fired oven topped with local cheeses, meats and vegetables. A casual option using paper plates and our patio furniture. This is a seasonal option – depending on the weather, Spring or Fall weddings may have to have an alternate dinner in the Dining Room instead.

## **Comfort Food Selections (pick one)**

Rehearsal Dinner - \$28

Served with Garden Salad (sides are additional)

Calzones – made with the same dough and fresh ingredients as our Pizzas

Macaroni & Cheese – Plain, Roasted Vegetable and Chicken

Lasagna – Vegetarian with Arugula Pesto and Sausage with Tomato

Chicken and Eggplant Parmesan

Pasta – with Sausage and Peppers, Vegetarian with Arugula Pesto

Chili – Beef or Venison and Vegetarian

Pheasant and White Bean Cassoulet with Buttermilk Biscuits

Shepard's Pie

Seafood Pot Pie with Roasted Vegetables and Puff Pastry

Braised Duck Legs with Apples, Blueberries and Leeks

## **Backyard BBQ**

Rehearsal Dinner - \$28

Hamburgers/Veggie Burgers • Hot Dogs • BBQ Chicken Breast

A choice of 4 Side Dishes

## **Classic BBQ**

**Choose 3 Entrees & 4 Side Dishes**

Rehearsal Dinner - \$36

Smoked Beef Brisket

Slow-Braised Pork Ribs with a Cherry-zinfandel BBQ Sauce

Marinated Chicken Breast

Grilled Portabello Mushrooms

Grilled Kielbasa or other Grilled German Sausages

Smoked Pork Butt with a Cherry Zinfandel BBQ Sauce

Marinated Flank Steak

Grilled Salmon with Lemon Butter

Grilled Swordfish with a Citrus-Pepper Salsa

## **Salads and Side Dishes**

Pasta Salad  
Potato Salad  
Grilled Vegetable Salad  
Sliced Tomatoes with Fresh Mozzarella  
Green Salad  
Corn on the Cob  
Fresh Fruit Salad  
Grilled Vegetables  
Cole Slaw  
Macaroni and Cheese  
Baked Beans  
Cookies & Brownies  
Apple Crisp  
Watermelon

20% gratuity & 9% tax will be added

## *Hors D'oeuvres*

(choice of 4 included in dinner price – extra hors d 'oeuvres can be added at an additional cost )

### *Cold*

Curried Crab and Cucumber Canapes  
Marinated Tomato and Mozzarella Kabobs with Pesto  
Grilled Vegetable and Sweet Pepper Bruschetta  
Beet and Goat Cheese Napoleons with Arugulla Pesto  
Citrus-Marinated Scallop and Pepper Ceviche  
Chilled Duck, Mushroom and Arugula Pate on Toasted French  
Beef Tenderloin on French Bread with Horseradish Cream  
Smoked Salmon Cakes with Dill Sour Cream  
Vermont Artisan Cheeses and Fresh Fruit

### *Hot*

Chicken Satay with an Apple-branding BBQ Sauce  
Pulled Pork on Garlic Toast with Red Onion Compote  
Bacon, Apple and Cheddar Spring Rolls with a Maple-mustard Dip  
Broccoli, Caramelized Onion and Cheddar Cheese-Stuffed Mini Potatoes  
Herbed Zucchini Cakes with a Tomato, Roasted Garlic Relish  
Roasted Vegetable, Spinach and Artichoke in Phyllo  
Panko-encrusted Chicken with a Roasted Garlic and Feta Dip  
Braised Duck and Caramelized Onion Tartlets  
Vegetable Spring Rolls with Soy Dipping Sauce  
Wild Mushroom and Sweet Potato Cake with a Roasted Garlic Aioli  
Homemade Pretzels with Cheddar Cheese Sauce  
Scallops Wrapped in Bacon  
Duck Wontons with Soy Dipping Sauce  
Mini Maine Crabcakes with a Lemon Dill Aioli  
Cheddar Cheese and Apple Fritters with Maple Syrup  
Pork Meatballs with a Honey Ginger Glaze  
Fried Bacon and Macaroni Cheese bites  
Brie Puffs with Apple Chutney  
Crabmeat and Risotto Fritters with Lemon-dill Aioli

Add a Woodfired Pizza Station to your Cocktail Party - \$12 per person

20% gratuity & 9% tax will be added

# Breakfast

Saturday and Sunday Breakfast is included in the room rate for guests staying at the inn. Outside guests are welcome to join your party at \$18 per person for Saturday's sit-down breakfast and \$24 per person for Sunday's Breakfast Buffet. On Saturday we serve a full country breakfast ordered from a menu from 8-10am. On Sunday we serve a breakfast buffet for groups larger than 35 – the buffet can be customized from the options below and is served from 9-11am.

## **Sunday Breakfast Buffet Menu**

### **Omlette Station**

with Fresh Garden Vegetables, Ham & Vermont Cheddar

### **Cold Breakfast Items - Choose 3**

Fresh Fruit Tray  
Fresh Fruit Salad  
Vermont Artisan Cheese Tray  
Assorted Smoked Seafood with Capers and Onions  
Smoked Turkey Waldorf Salad  
Sliced Tomatoes & Fresh Mozzarella  
Marinated Mushrooms & Artichokes  
Asparagus, Roasted Red Peppers & Chevre Salad

### **Hot Brunch Items - Choose 5**

Bacon & Sausage  
Country Ham  
Broccoli & Cheddar Quiche  
Bacon and Gouda Quiche  
French Toast (regular or raspberry cream cheese stuffed)  
Plain or Blueberry Buttermilk Pancakes  
Grilled Vegetable & Smoked Gouda Straata (bread & egg casserole)  
Steel Cut Oats with Raisins and Cream  
Cheese Blintzes with Raspberry Sauce  
Homefry Casserole (onions, asiago cheese, heavy cream)  
Country Potatoes  
Potato Cakes  
Bagels with Cream Cheese  
Blueberry or Raspberry Muffins

20% service & 9% tax will be added to all meals



# *Beverages*

Below are guidelines to assist you in making your beverage selections. We are happy to consider special requests. Note: It is against Vermont State Law for the West Mountain Inn to serve any alcoholic beverages not purchased by the Inn. All alcoholic beverages consumed in any public or common space at the inn must also be purchased through the Inn and served by an Inn employee.

## **Liquor Selections**

We serve a variety of house and premium brand liquors including Canadian Club Whiskey, Dewar's Scotch, Jack Daniel's Bourbon, Tanqueray Gin, Absolut Vodka, Absolut Citron, Captain Morgan Spiced Rum, Cuervo Tequila, Kaluah Liquor. **Selections requested other than the above are subject to pre-purchase.**

## **Specialty Spirits & Signature Cocktails**

For a reception as distinctive as your event, choose a specialty spirit or signature cocktail. Our fine selection of single malt Scotches, Cognacs, Vintage Ports or a special cocktail will complement your dining experience.

## **Pricing**

**Fixed Price** (per person, per time period, not to exceed 6 hours)

1st Hour - \$16

Each Additional Hour - \$8

This offering includes appropriate liquor, beer, house wine, fruits and mixers. The hourly service bar is designed to assist you with your budgetary guidelines. The amount charged will be in accordance with guaranteed attendance or actual number of guests, whichever is greater. A gratuity charge of 20% of the beverage total will be added to each bill as well as prevailing Vermont state tax.

## **Host Sponsored Bar** (based upon consumption)

Cocktails - \$8

Beer - \$140-\$210 per quarter keg (holds approx. 60 glasses per quarter keg)

Wine by the Bottle - see wine list for pricing starting at \$24 per bottle

This offering includes appropriate liquor, beer, wine, fruits and mixers. Full set-ups are included. Charges are based on the number individual cocktails, bottles of wine and kegs consumed. A gratuity charge of 20% of the beverage total will be added to each bill as well as prevailing Vermont state tax.

## **Cash Bars**

Cocktails - \$8

Beer - \$6 (draft) or bottled beer priced according to choices

Wine by the Glass - \$8

Guests purchase their own beverages. Full set-ups are included. There is a \$75.00 bartender guarantee per bartender. If cash gratuities are less than \$75.00 per bartender, the balance will be charged to the client's master account.

## *Wedding Room Rates*

To hold a Friday or Saturday wedding at the Inn, the wedding party is required to take all 14 guest rooms located in the Main Inn building as well as the 3 Townhouse Apartments in the Historic Mill. For weddings we offer a single discounted rate for all rooms. We recommend that couples assign rooms to their guests and ask that a room assignment list is provided before Save the Dates are mailed. Our wedding room rates range from \$195 - \$230 per night, including bed and breakfast for two people, depending on the season. We can provide guests with individual room rates based on room size and location, however we recommend offering one rate for weddings to simplify the room assignment and reservation process for large groups.

We require a 2-night minimum for all stays which include a Saturday. All room reservations require a one night's stay deposit, either from the wedding couple or the guests assigned to the room. Room subsidies provided by the couple should be noted on their room assignment list. Any unfilled rooms or unpaid room bills are the responsibility of the bride and groom. All room rates below include breakfast.

### **Room Rates:**

\$205 per night, double occupancy incl. breakfast for 2 for weddings before May 1 or after October 28.

\$235 per night, double occupancy incl. breakfast for 2 for weddings between May 1 and September 15.

\$255 per night, double occupancy incl. breakfast for 2 for weddings between September 16 and October 28.

\$36 for each additional person in a room including breakfast

\$18 for children 3-12yrs including breakfast

no charge for children under 2yrs and under

Note: 9% room tax is added to above rates for any room in the inn

# *Recommended Wedding Professionals*

## **Wedding Vendors**

### **Justices of the Peace/Minister**

Rev. Claire North 802-362-2346  
Rev. Meghan Ferguson 802-747-8380  
JP David Shaffe 802.442.2521  
JP Wayne Bell 802.362.4756  
JP Mary Ann Carlson 802.375.8353

### **Wedding Cakes & Desserts**

Fancy Pants Cakes - 802-379-8459 - [fancypantscakes.com](http://fancypantscakes.com)  
Mother Myrick's - 802.362.1560 - [mothermyricks.com/index](http://mothermyricks.com/index)  
Audrey's Cake Corner – 802.681.5395 – [audreyscakecorner@yahoo.com](mailto:audreyscakecorner@yahoo.com)  
That Little Cake Place – 802-753-7787 - [thatlittlecakeplace.com](http://thatlittlecakeplace.com)  
Dorset Rising – 802-867-7021 – [dorsetrising.com](http://dorsetrising.com)  
Centerpiece Cakes by Steph – 802-282-3634 - <https://www.centerpiececakesbysteph.com>

### **Wedding Favors**

Sugar Shack (maple & donuts) - 802.375.6747 - [sugarshackvt.com](http://sugarshackvt.com)  
Village Chocolate Shoppe - 802.375.6037 - [villagepeddlervt.com](http://villagepeddlervt.com)

### **Florists**

Nancy Bishop Floral Design - 802.375.6359 - [nancysvermontflowers.com](http://nancysvermontflowers.com)  
Lily of The Valley - (802) 362-7181 - [lilyofthevalleyflorist.com](http://lilyofthevalleyflorist.com)  
The Tuscan Sunflower – 802-447-4900 - [thetuscansunflower.net](http://thetuscansunflower.net)  
Flowers by Cara - 802-768-8112 - [flowersbycara.com](http://flowersbycara.com)  
Fast Pony Flowers - 802.869.1541 - [fastponyflowers.com](http://fastponyflowers.com)

### **Photography**

Celia Kelly [celiakellyphotography.com](http://celiakellyphotography.com)  
Alexandra Roberts [alexandraroberts.com](http://alexandraroberts.com)  
LoveBuzzPhoto [lovebuzzphoto.com](http://lovebuzzphoto.com)  
Mary Dougherty [marydougherty.com](http://marydougherty.com)  
Paul Reynolds [paulreynoldspphotograpy.com](http://paulreynoldspphotograpy.com)  
Meagan Emilia [meaganemilia.com/ashley-ron/](http://meaganemilia.com/ashley-ron/)  
Jessica Merrill [www.facebook.com/JessicaMerrillPhotography/](https://www.facebook.com/JessicaMerrillPhotography/)  
Daria Bishop [www.dariabishop.com](http://www.dariabishop.com)  
Dreamlove Photography [www.dreamlovephotography.com](http://www.dreamlovephotography.com)  
Andy Duback [vermontphotographer.com](http://vermontphotographer.com)  
Sally Carpenter [sallycarpenterphotography.com](http://sallycarpenterphotography.com)

## **Beauty /Salons – On-site**

Village Salon and Spa 802.442.0112  
Green Door Day Spa 802.362.1528  
Pam's Hair Studio 802.362.1645  
Hair By Liz 518.854.3096  
Patty Bassett Hair Design 518.232.7464  
American Hairlines 802.362.3644  
Stella's Salon Plus 802.362.5347  
Adrienne Signor (Make-up) 802.362.0906  
Tiffany Martin (Make-up) 802-430-4264  
Stacey Hunter (Make-up) 802.362.2496  
Marianne Souza(Make-up) 802.548.9968  
Sensationails by Ruth (Nails) 802-774-8171  
True Grace Makeup: <https://truegracemakeup.format.com>  
Jessica Lynne Hair and Makeup: <https://www.jessicalynnehairandmakeup.com>  
Leah Francesca Makeup - <http://www.leahfrancescamakeup.com>  
Jennifer Perellie - <https://www.jenniferperellie.com/about>  
Frances from the Hair Retreat: <http://thehairretreat.com>

## **Music**

### Bagpipes

Merrick Hand 802.734.8620  
John Skinner 802.375.6632

### Guitar

Joel Brown 518.583.0180  
Jim Carter 802.362.8124  
Brett Grigsby 802.362.2955

### Piano/Keyboard

Jan Burnett 802.442.3875  
Marina Carter 802.362.8124

### Harpists

Debbi Craig 518.692.9740  
Ralph Thomas 802.375.6612  
Elizabeth Huntley 518.893.7495

### Strings

Harriet Welther 802.375.9736  
Aurora Music 802.442.4834 alhambra@sover.net  
Equinox String Quartet 802.362.8162 joanaguenova@hotmail.com  
Dorset Trio 802.440.4512

### Contra Dance/Fiddle

Bliss & Robbie MacIntosh 518.677.3151

### DJ'S

802 DJs	802.777.1695	<a href="mailto:info@802dj.com">info@802dj.com</a>
JSB Music	518-813-5458	<a href="https://facebook.com/joe.bell.568">facebook.com/joe.bell.568</a>
Top Hat Entertainment	802.862.2011	<a href="http://tophatdj.com">tophatdj.com</a>
BASH Entertainment	802-375-5574	<a href="mailto:ryanbusheeradio@gmail.com">ryanbusheeradio@gmail.com</a>
JENT Events	518-925-5966	<a href="http://www.jentevents.com">www.jentevents.com</a>

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### Dance Bands

Silver Arrow Band	720.937.5185	<a href="http://silverarrowband.com">silverarrowband.com</a>
Ripcord	<a href="mailto:mail2kjo@gmail.com">mail2kjo@gmail.com</a>	<a href="http://ripcordmusic.com">ripcordmusic.com</a>
Cover Story	954.494.4438	<a href="http://coverstoryentertainment.com">coverstoryentertainment.com</a>
Best Bands	800.639.6380	<a href="http://bestbands.com">bestbands.com</a>
Chicken Slacks	<a href="mailto:curtis@chickenslacks.com">curtis@chickenslacks.com</a>	<a href="http://chickenslacks.com">chickenslacks.com</a>
Luster Kings	518.966.5863	
Normandy	802.874.4207	
Grippio Funk	802.324.1216	
Uptown Swing	973.515-4666	<a href="http://nycswing.com">nycswing.com</a>

### Local Rock/Classic

Julie Shea Band	802-855-7602	<a href="http://thejuliesheaband.com">thejuliesheaband.com</a>
Andy Avery Entertain	802-874-4207	<a href="http://andyavery.com/music.html">andyavery.com/music.html</a>
The Horse Traders		<a href="http://horsetradersband.com/">horsetradersband.com/</a>

### Bluegrass Bands

Chrome Cowboys	802.655.3285
William Seeders Mosheim	802-829-7317

## **Transportation**

Dufour Shuttle – Amie will book these for you  
(School Buses) Phone 802-442-5995 Cell 802-558-6133

Carmen's Car Service  
(Joanna) Bennington, Vt. Phone 802-442-6050

All Hour Airport Car Service  
Susan (1 8-15 person passenger vans) Manchester, Phone 802-362-0062, [macsallhour.com](http://macsallhour.com)

Manchester Mini Van  
Leonard , Phone (802-362-7039) "After party Shuttle" must call ahead to reserve, Rate is based on # of guests and distance required.

Northshire Taxi  
Rob 802-345-9333

Manchester Taxi  
802-362-4118

Premiere Transportation  
[premierelimo.com](http://premierelimo.com)  
518.459.6123, 800.515.6123  
Albany, NY.

Advantage Limousine & Car Service  
518-433-0100, [albanycarservice.com](http://albanycarservice.com)  
Antique cars, Limos & Shuttles

# *Frequently Asked Questions* *about being Married in Vermont*

**How do we get married in Vermont?** Before your ceremony, you will need to get a Vermont marriage license. The state of Vermont no longer requires pre-marital blood tests.

**Where do we get a marriage license?** If both the bride and groom are Vermont residents, you may go to the Town Clerk in either town of residence. If just one of you is a Vermont resident, you must go to the Town Clerk of the resident's hometown.

**What if we are not Vermont residents?** If neither party is a Vermont resident, you may get the license from any Town Clerk in the state.

**How much does a marriage license cost?** A Vermont marriage license costs \$30.00, which includes a Certified Copy of the License.

**What information do we need to purchase a marriage license in Vermont?** You must know your legal town of residence and your place and date of birth. You will also need to know your parents' names, including your mother's maiden name, and the states where your parents were born. Vermont law requires that at least one of you must sign in the presence of the Town Clerk, certifying that all facts are correct. However, most Town Clerks prefer to see both of you in person before issuing you license to marry, as the law requires that they satisfy themselves that you are both free to marry under Vermont laws. They may legally ask to see documented proof of your statements, for example birth certificates, divorce decrees, etc. A Vermont marriage license cannot be issued through the mail.

**What statistical information will I need to provide?** You will need to provide information about your race, the highest grade you completed in school, the number of times you have been married and how your previous marriage(s), if any, ended. This information is used by Vital Records for statistical information and does not become part of the marriage certificate.

**What if either of us has been married before?** If you are a widow/widower, you will be asked the date your spouse died. If you are divorced, the Town Clerk can, by law, ask to see your divorce decree before issuing your marriage license.

**How soon can we marry once we have our license?** There is no waiting period in the state of Vermont. A couple may marry on the same day they purchase their license.

**How long is our marriage license valid?** Your marriage license is valid for 60 days from the date of issue.

**Where can we get married?** If you are a resident, you may be married anywhere in the state. If you are not residents of the state, you must be married in the county where your license was issued.

**Who can marry us?** A Judge, Justice of the Peace, or a member of the clergy recognized by the State of Vermont. By obtaining a temporary certificate of authorization from the Probate Court in the district where the ceremony will be performed, a Priest, Minister, or Rabbi from another state can marry you in Vermont. A private individual may marry you after applying for and obtaining a one-day license from the Vermont Secretary of State.

**What do we do with the license?** You must deliver the license to the person who will conduct your wedding ceremony (officiant) before the marriage can be performed. After the ceremony, the officiant will complete and sign your license, and return it to the Town Clerk's office where it was issued. It is not a complete legal document until it has been recorded in the Town Clerk's office where it was purchased.

**Do we need witnesses?** Vermont law does not require witnesses.

**How do we get a copy of the marriage certificate?** You can request a copy from the Town Clerk or the Vermont Department of Health, Vital Records Unit.



# *Places of Worship & Justices of the Peace*

## **Federated Church of East Arlington**

East Arlington, VT  
Rev. Thomas Trescott  
(802) 375-2548

## **St. James Episcopal Church**

Arlington, VT  
(802) 375-9952

## **St. Margaret Mary Catholic**

Arlington, VT  
(802) 375-2849

## **St. John the Baptist Catholic Church**

North Bennington, VT  
Rev. James Doherty  
(802) 446-7504

## **First Congregational Church**

Manchester, VT  
(802) 362-2709

## **Israel Congregation Synagogue**

Manchester Center, VT  
(802) 362-4578

## **Beth El Synagogue**

Bennington, VT  
(802) 442-9645

## **Zion Episcopal Church & St. James Chapel**

Manchester Center, VT  
Rev. John Mitchell / Rev. Christopher Smith  
(802) 362-1987

## **Justices of the Peace/Minister**

JP David Shaffe 802.442.2521  
JP Wayne Bell 802.362.4756  
JP Mary Ann Carlson 802.375.8353  
Rev. Claire North 802-362-2346