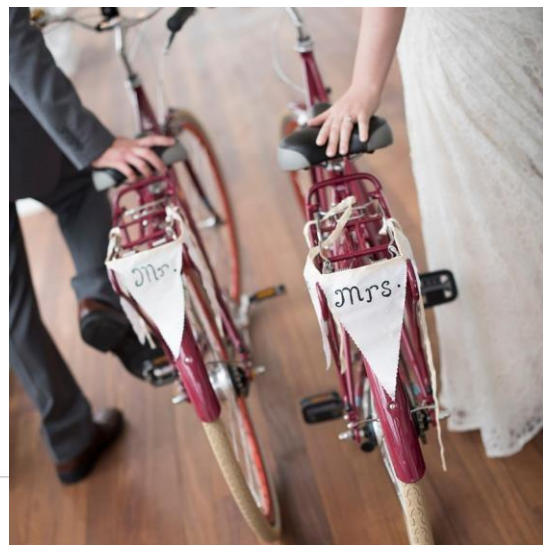
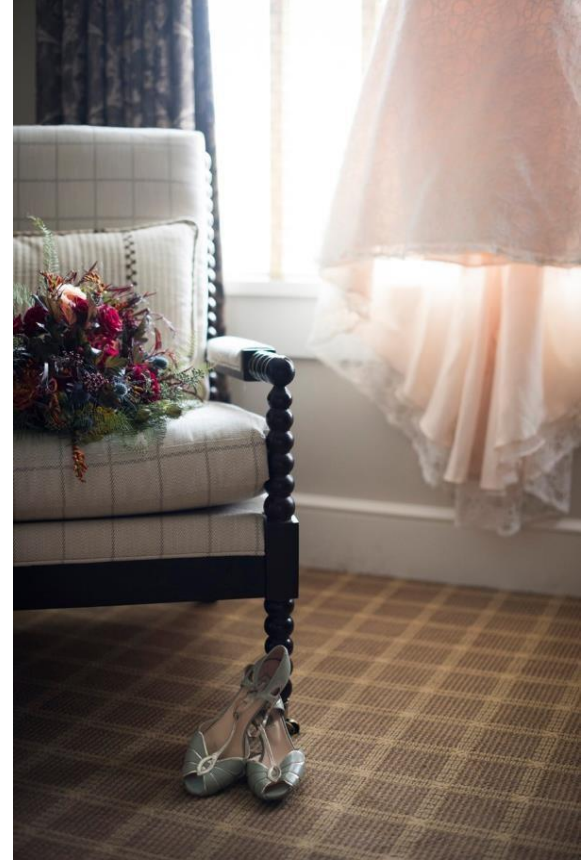


WEDDINGS

AT KIMPTON TACONIC HOTEL

THANK YOU FOR CONSIDERING US
AS THE BACKDROP TO YOUR SPECIAL DAY!







THANK YOU FOR CONSIDERING KIMPTON TACONIC HOTEL
AS THE BACKDROP TO YOUR SPECIAL DAY!
TO ENHANCE YOUR EXPERIENCE, WE ARE DELIGHTED TO
OFFER THESE AMENITIES WITH OUR PACKAGES:

Complimentary menu tasting for the wedding couple

Our experienced wedding guru to guide you & assist with planning your
wedding from start to finish...Including day of event coordination

A complimentary one-night stay on the night of your wedding –
based on a two-night minimum stay

60" round tables, floor length table linen in either white or ivory,
chiavari chairs, glassware, plate ware and china

Sparkling Wine Welcome to enhance your Cocktail Reception
Sparkling Cider or Sparkling Water available upon request

Hors d'oeuvres and Display Station at your Cocktail Reception

Choice of plated dinner, buffet stations dinner or family style dinner
Wedding cake cutting and plating, served with coffee + tea

KIMPTON TACONIC HOTEL

3835 Main Street Manchester Village, Vermont 05254

Sales + Catering: 802.367.3230 www.taconichotel.com



MAGIC MOUNTAIN

COCKTAIL HOUR

Sparkling Wine Welcome to enhance your Cocktail Reception

Sparkling Cider or Sparkling Water available upon request

Passed hors d'oeuvres

Choice of three

One displayed station

Choice of one stationary display

PLATED DINNER

First course

Soup or salad

Entrée

Choice of two entrees with complementing
Sides | final numbers due in advance

DESSERT

Your Wedding Cake

with coffee and tea service

\$135.00 PER PERSON



Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event.

BROMLEY MOUNTAIN

COCKTAIL HOUR

Sparkling Wine Welcome to enhance your Cocktail Reception

Sparkling Cider or Sparkling Water available upon request

Passed hors d'oeuvres

Choice of three

One displayed station

Choice of one stationary display

BUFFET STATIONED DINNER

First course

Soup and salad

Entrée

Choice of two entrees, one starch,
one vegetable and one station

DESSERT

Your Wedding Cake

with coffee and tea service

\$145.00 PER PERSON



Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

TOP OF THE MOUNTAIN

COCKTAIL HOUR

Sparkling Wine Welcome to enhance your Cocktail Reception
Sparkling Cider or Sparkling Water available upon request

Passed hors d'oeuvres
Choice of four

Two displayed stations
Choice of two stationary displays

PLATED DINNER
(FAMILY STYLE AVAILABLE UPON REQUEST)

First Course
Soup or salad

Second Course
Choice of Plated Appetizer

Entrée
Choice of three entrees with complementing
Sides | Final numbers due in advance

DESSERT

Your Wedding Cake
with coffee and tea service

LATE NIGHT BITES

Choice of Late Night Station

\$175.00 PER PERSON

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.
Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).
Please advise catering of any food allergies prior to event



COCKTAIL HOUR

COLD HORS D' OEUVRES

Seasonal Bruschetta, Crostini

Smoked Salmon

rye toast, chive, house made crème fraîche

Steak Tartare

Tarragon, cured egg yolk, herb crostini

D. L. T. Duck with oven-roasted tomato

Micro greens, toasted brioche

Tomato and fresh mozzarella skewer

balsamic syrup, basil (GF)

Caramelized onion and Goat Cheese Tart

HOT HORS D' OEUVRES

Mini Crab Cake

red pepper remoulade

Vegetable Spring Roll

Sweet Chili Sauce

Miniature Beef Wellington

Boeuf duxelle en Croute

Trio of Beets

Vermont Chevre, Bulls Blood (GF)

Mini Croque Monsieur

Speck Ham, Gruyere, Mornay Sauce

Spanakopita

HOT HORS D' OEUVRES (CONT.)

Cheesecake Sliders

Pretzel Bun, Gruyere, Peppers, Onions

Beef Slider

Vermont Cheddar, Bacon Jam

Coconut Crusted Shrimp

Sweet Chili Sauce

Almond, Pear and Brie in Phyllo

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

COCKTAIL HOUR

DISPLAY STATIONS

Choose One

Vermont Cheese Board

local cheeses from Vermont farms, dried fruits, assorted crackers + sliced baguettes

Mediterranean Display

garlic hummus, tabbouleh, roasted red peppers, marinated artichoke hearts + pita chips

Charcuterie Board

assortment of house made + artisanal charcuterie, fruit compote, pickled red onion, stone ground mustard, crostini

Copper Grouse Pretzel Bites

stone ground mustard

Crudité

crisp garden vegetables, buttermilk ranch, hummus + tapenade

ENHANCED OPTIONS

Priced per person

Mini Lobster Roll Slider \$12.00

Micro celery

Grilled Lamb Lollipops \$18.00

Onion marmalade (GF)

Taconic Raw Bar \$45.00

North Atlantic oysters on the half shell, cocktail shrimp, poached clams, chef's infused mignonettes, house-made cocktail sauce

Add lobster tails + \$42.00 PER PERSON

Seasonal Fruit Table 15.00

Seasonal hand-cut fruits and berries + wildflower honey

Antipasto Table \$28.00

capicola, genoa salami, mortadella, prosciutto, fresh mozzarella, marinated feta, bleu cheeses, mushrooms, olives, roasted tomatoes + artichoke hearts

Jumbo Shrimp Display \$25.00

Poached jumbo shrimp, horseradish cocktail sauce + grilled lemon

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event.

PLATED DINNER

Assorted rolls, sliced breads and house whipped butter

SALADS AND SOUPS

Select one

New England Clam Chowder

Applewood smoked bacon

Vermont Cheddar Ale

Vermont aged cheddar, local beer, chive

Organic Greens

mixed baby greens, cherry tomatoes, cucumbers, shredded carrots, Cabot Clothbound Cheddar, smoked maple balsamic

Butter Lettuce Salad

Asian pears, candied pecans, Vermont farmstead buttermilk dressing

Caesar Salad

romaine hearts, Grana Padano, brioche croutons, Caesar dressing

Baby Spinach Salad

Vermont Creamery Chevre, crispy shallots, apple cider vinaigrette

Caprese

Maple Brook Farms mozzarella, Hot House tomatoes, fresh basil leaves, aged balsamic, extra virgin olive oil

ENTREES

Choice of two plus a vegetarian option

Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Beurre Blanc

Pan Seared Cod

Yukon Golds, Preserved Meyer Lemon, Puttanesca Sauce

Braised Beef Short Ribs

Smashed Potatoes, Cabernet Reduction

Grilled Filet of Beef

Smashed potatoes, garlic compound butter, crispy leeks, port wine reduction

VT Statler Roasted Chicken Breast

Rosemary Potato Gratin, Chicken Jus

Mushroom Ravioli (vegetarian)

roasted mushrooms, parmesan cream sauce

All Entrees served with Seasonal Vegetable

DESSERT

Your Wedding Cake, cut and served tableside or displayed
Coffee & Tea Station

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

BUFFET STATIONED DINNER

Assorted rolls, sliced breads and house whipped butter

Choice of 2 Starters, two entrees, one starch, one vegetable and one station

STARTERS

New England Clam Chowder

Applewood smoked bacon

Vermont Cheddar Ale

Vermont aged cheddar, local beer, chive

Organic Greens

mixed baby greens, cherry tomatoes,
cucumbers, shredded carrots, Cabot
Clothbound Cheddar, smoked maple
balsamic

Butter Lettuce Salad

Asian pears, candied pecans, Vermont
farmstead buttermilk dressing

Caesar Salad

romaine hearts, Grana Padano, brioche
croutons, Caesar dressing

Baby Spinach Salad

Vermont Creamery Chevre, crispy shallots,
apple cider vinaigrette

ENTRÉES

Grilled Atlantic Salmon

Beurre Blanc

Pan Seared Cod

Preserved Meyer Lemon,
Puttanesca Sauce

Braised Beef Short Ribs

Cabernet Reduction

Maple Brined Pork Loin

Whole Grain Mustard, Cider Jus

VT Statler Roasted Chicken Breast

Chicken Jus

Mushroom Ravioli (vegetarian)

roasted mushrooms, parmesan cream
sauce

DESSERT

Your Wedding Cake, cut and served
tableside or displayed
Coffee & Tea Station

SIDES

Garlic whipped potatoes

Crispy fingerling potatoes

Roasted sweet potatoes

Rosemary Potato Gratin

Herb rice pilaf

“Vermont Pasta Co.” Ravioli
Tomatoes, olive oil, fresh herbs

Marinated + grilled asparagus

Brussels sprouts with red onion

Root vegetable medley

Market summer vegetables
with garlic herb oil

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

BAR PACKAGES

All bars include house wines, selection of craft, imported, and domestic beers, soft drinks and juices.

WORTHY PACKAGE (CALL BRANDS) - ONE HOUR \$17 PER PERSON, EACH ADDITIONAL HOUR \$11 PER PERSON

Smirnoff Vodka , Beefeater Gin, Bacardi Rum, El Jimador Tequila, Evan Williams Bourbon, Dewars Scotch

BENNETT PACKAGE (PREMIUM BRANDS) - ONE HOUR \$20 PER PERSON, EACH ADDITIONAL HOUR \$12 PER PERSON

Absolut Vodka, Bombay Sapphire Gin, Sailor Jerry Rum, Bacardi Rum, Espolon Blanco Tequila, Jack Daniels Whiskey, Bulleit Bourbon, Monkey Shoulder Scotch

NICKLEWHITE PACKAGE (ULTRA PREMIUM BRANDS) - ONE HOUR \$22 PER PERSON, EACH ADDITIONAL HOUR \$14 PER PERSON

Grey Goose Vodka, Hendrick's Gin, Bank's Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Tin Cup Whiskey, Grand Mariner, Aperol, St. Germain, Campari

SIGNATURE COCKTAIL ENHANCEMENTS : Craft your own personal cocktail | \$15.00 Each



Hosted Consumption Bar: Priced per drink - Based on actual consumption

Domestic \$8 each Bud Light

Craft & Imported \$9 each Stella Artois, Switchback Ale, Zero Gravity Conehead

House Wine/Prosecco by the glass \$13 each

Soft Drinks, Juices, Water \$5 each

Worthy Cocktails \$11 each

Bennett Cocktails \$13 each

Nicklewhite Cocktails \$15 each

Beverage collections and offerings are subject to change based on availability

There is a Bartender Fee of: \$150.00 per 75 guests

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

ENHANCEMENTS

CARVING STATIONS

Priced per 20 guests
Uniformed Chef Required: \$300.00
All carving stations come with assorted rolls

Beef Tenderloin

Served with horseradish cream
and bordelaise
\$450.00

Roasted Pork Loin

Apple Raisin Butter, Honey Dijon Sauce
\$300.00

Maple Glazed Ham

Served with dried fruit chutney
\$275.00

Slow Roasted Prime Rib

Served with au jus
\$425.00

Cider Brined VT Turkey Breast

Served with rosemary gravy, cranberry sauce
\$325.00

PLATED APPETIZER COURSE

Included with "Top of the Mountain Package"
Priced per person

Maine Crab Cake

micro greens, preserved lemon, red pepper remoulade
\$15.00

Shrimp Cocktail

lemon, smoked tomato cocktail sauce
\$15.00

Mushroom Ravioli

goat cheese cream, caramelized onions
\$13.00

Tuna Tartare

cucumber, chili sauce, chive cream, pita chips
\$14.00

Parmesan Arancini

balsamic syrup
\$12.00

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

DAY-OF GETTING READY MENU

**Treat your bridal party or family members with a snack or two,
a bite to enjoy before the “I Do’s”**

Available for delivery to your guest room(s) between 10:00am – 3:00pm.
All orders must be placed in advance, 6 business days prior to check-in



GETTING READY MENU OFFERINGS

All food items priced per person – Minimums may apply

Wake Up and Get Married \$18.00

Assorted Breakfast Pastries and Croissants
OJ & Coffee

The Copper Grouse Breakfast Sandwich \$15.00

Bacon, pepper jam, hash browns, fried egg, cheddar cheese, toasted brioche bun

Get a Little Nutty \$18.00

Spiced Nuts & Maple Glazed Nuts
House made Soft Pretzels
Stone Ground Mustard Dip
House made Caramel Popcorn

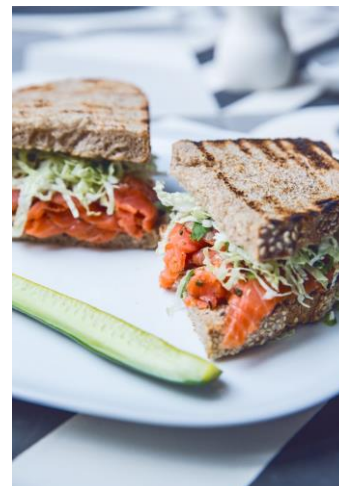
Assorted Finger Sandwiches \$35.00

mini caprese sandwiches with olive oil + basil
ham + brie with stone ground mustard
chicken salad with sliced apple
Sliced Seasonal Fruit with Honey Yogurt dip
25.00/person

Sandwich Platter \$42.00

choice of up to 3 selections:

roast beef, havarti, horseradish cream
turkey, cheddar, maple aioli
soppresata, ham, capicola, provolone, white balsamic vinaigrette
vegetarian mushroom, red pepper, goat cheese
Includes kettle potato chips



Bucket of Beers

8.00/per beer

Bottle of Prosecco

45.00/bottle

add 5.00/person for juice acc
grapefruit, orange, cranberry



Bottle of Champagne

50.00/bottle

add 5.00/person for juice accompaniments:
grapefruit, orange, cranberry

House wine

40.00/bottle

CK Mondavi + Trinity Oaks

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and a 8% administrative fee (subject to 10% sales tax).

Please advise catering manager of any food allergies prior to event

LATE NIGHT BITES

A LA CARTE

Priced per dozen pieces unless otherwise noted

Vegetable Spring Rolls

Sweet chili sauce

\$72.00

Grilled Flatbread

Whipped ricotta, heirloom tomato, maple brook mozzarella

\$60.00

Spiced Popcorn

\$36.00

Warm Pretzel Bites

sweet IPA mustard

\$48.00

Mini Grilled Cheese Bites

VT cheddar

\$48.00

Cookies 'N Brownies

\$42.00

Apple Cider Donuts

\$42.00

SLIDER STATION \$30.00 PER PERSON

(Choice of 3 sliders – vegetarian option available)

Pulled Pork Slider

house made slaw

Beef Slider

Vermont cheddar, bacon jam

Philly Cheesesteak Slider

Pretzel bun, gruyere, peppers, onions

Lobster Roll Slider *(Add \$12.00 pp)*

Micro celery

Hand Cut Fries

truffle oil

PUB FOOD STATION \$40.00 PER PERSON

Maple Sriracha Wings

bleu cheese

Vermont Mac & Cheese

Buttered panko, herbs

Crudite

Veggies, buttermilk ranch

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

CHILDREN'S MEALS

Available to children 12 years old and younger

Please select one option below:

Chicken Tenders

Cheeseburger Sliders

Macaroni and Cheese

Pasta with Marinara Sauce

Grilled Cheese Sandwich

All entrées served with:

French Fries

Fruit Cup

Soda, milk or juice

\$35.00 per child



Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

REHEARSAL DINNER BUFFETS

THE DUNMORE

Soup Du Jour

Bibb Salad

Bacon lardons, cherry tomatoes, walnuts, farmstead buttermilk dressing

Quinoa Tabbouleh

Shaved radish, carrots, herbs, olive oil, aged balsamic vinegar

Char-Grilled Terrace Major

Roasted local mushrooms, caramelized onions, herbs, bordelaise

Sautéed Shrimp

Vermont Cheddar grits, beurre blanc

Roasted Chicken

Rosemary Roasted Potatoes, Chicken Jus

Chef's Selection of Vegetables

Maple Bread Pudding

\$110.00 per person

THE WILLOUGHBY

Soup Du Jour

Iceberg Wedge

Cherry tomatoes, bacon lardons crumbled gorgonzola pickled red onions, red wine vinaigrette

Caprese Salad

Maple Brook Farms mozzarella, Hot House tomatoes, basil, aged balsamic vinegar, extra virgin olive oil

Roasted Prime New York Strip

Local Mushrooms, roasted garlic mashed potatoes, bordelaise

Pan Seared Salmon

Lyonnais Potatoes, Saffron Aioli

Spinach Risotto

parmesan crisps, grilled red peppers

Grilled Seasonal Vegetables

Caramelized Onion Mashed Potatoes

New York Style Cheesecake

Blueberry compote

\$120.00 per person

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

REHEARSAL DINNER BUFFETS (CONT.)

THE BOMOSEEN

Soup Du Jour

House Salad

Tomatoes, Cucumbers, Crumbled Goats
Cheese Smoked Maple Vinaigrette

Cole Slaw And Potato Salad

Hamburgers, Hot Dogs, BBQ Chicken, Pulled Pork

BBQ Sauce, Ketchup, Mayonnaise,
Mustard, Vermont Cheddar,
Potato Buns, Lettuce, Tomatoes, Onions

Vermont Cheese Mac And Cheese

Apple Pie

Bourbon Whipped Cream

\$115.00 per person

LOBSTERBAKE

New England Clam Chowder

Mixed Greens Salad

Cherry Tomatoes, Shaved Red Onion,
Clothbound Cheddar, Maple Vinaigrette

Apple Cole Slaw, German Potato Salad

Steamed Littleneck Clams and PEI Mussels Lemon Butter Sauce

1 ½ Pound Maine Lobster with Drawn Butter*

Roasted Prime New York Strip Local Mushrooms, Bordelaise

Boiled Marble Potatoes, Corn on the Cob, Vermont Wagyu Kielbasa, Seasonal Vegetables Corn Bread, Vermont Creamery Butter

Strawberry Shortcake Vanilla Whipped Cream

\$150.00 per person

*One lobster per person

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

FAREWELL BRUNCH

BRUNCH BUFFET

Organic La Colombe and Mighty Leaf tea selections
Chilled orange, grapefruit and cranberry juice
Sliced seasonal fruit
Greek yogurt, granola, fresh berries
Freshly baked breakfast breads and croissants
Fruit preserves and Vermont butter
Herb roasted red bliss potatoes
Scrambled Vermont farm fresh eggs
Vermont bacon or Country sausage

\$38.00 per person

Morning After Bar – Made to Order Bloody Mary – Bellini's - Mimosas

Prosecco, peach puree, orange, grapefruit,
pineapple and cranberry juice

Tito's Handmade Vodka, Bloody Mary mix, with all the
vegetable toppings, seasonings, and hot sauces!

\$14.00 each on consumption
\$150 bartender set up fee required

ENHANCEMENTS

Blueberry Pancakes \$15.00
Fresh Blueberries and Vermont Syrup

Bananas Foster French Toast \$11.00
Vermont Butter and Vermont Maple Syrup

Smoked Salmon \$22.00 Bagels, Flavored and Plain
Cream Cheese, Capers, Red Onions, Sliced Tomatoes
and Chopped Eggs

Steel-Cut Oatmeal \$11.00
Vermont Maple Syrup, Dried Fruit

Egg White Frittata \$14.00
Mushrooms, Goat Cheese, Leeks

Sandwiches + Wraps \$14.00 per item
BLT-Scrambled Eggs, Vermont Bacon, Roma Tomato,
Arugula, Vermont Cheddar, Sourdough
Applewood Smoked Bacon or Pork Sausage,
Scrambled Eggs, English Muffin
Southwestern Breakfast Burrito with Fire Roasted
Salsa Prosciutto
Panini, Fig Jam, Arugula, Sourdough

Available as additions to buffet

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event

PREFERRED VENDOR LIST

For more vendor recommendations, ask your wedding professional or visit: <https://vermontweddings.com/>

PHOTOGRAPHERS

Daria Bishop Photography

802.872.7842

daria@dariabishop.com

www.dariabishop.com

Barrie Fisher Photo

802.496.5215

office@bfisherphoto.com

www.bfisherphoto.com

ENTERTAINMENT

802 Events, DJ, Lighting, Photo Booth

Nick Stryker 802.777.1695

www.802events.com

Sam Hill Entertainment

Candace DeBartolo 212.518.6554

Booking Manager to bands

www.samhillbands.com/bands

TENTS AND EVENT RENTALS

Rain or Shine

Judy 518.587.8755

www.tentrent.com

Celebration Tent and Event Rentals

Shirley 802.247.0002

Shirley@celebrateinvermont.com

AUDIO VISUALS

Equinox Audio Visuals

Doug Kunnath

619.764.9919

doug@equinoxaudiovisuals.com

www.equinoxaudiovisuals.com

FLORISTS

Lily of the Valley Florist

802.362.7181 lilyofthevalleyfloristvt@gmail.com

www.lilyofthevalleyflorist.com

Nancy Bishop Floral Design

802.375.6359 nbishop04@myfairpoint.net

www.nancysvermontflowers.com

TRANSPORTATION

Ice House Limousine

802.438.9800 icehouselimo@comcast.net

Dufour Tours

802.442.5995

www.dufourtours.com

BAKERIES & DESSERT

Blackbird Cake Designs

802.380-5237 blackbirdcakedesign@gmail.com

Dorset Rising Bakery

802.867.7021 Chloe@dorsetrising.com

Ben & Jerry's Ice Cream Cart

John Rindell (Manchester Location)

manchesterbenjerry@gmail.com

Menu pricing subject to change. All food is subject to 10% tax and beverage (liquor) subject to (VT State) 11% tax.

Total charges shall be subject to a 16% service charge and an 8% administrative fee (subject to 10% sales tax).

Please advise catering of any food allergies prior to event.

EXPERIENCES

Ask your Sales + Catering professional about pricing and availability

LAND ROVER EXPERIENCE

Roam the stunning Green Mountains, and hone your skills on icy hill climbs, side tilts, and rocky terrain. You won't need the in-room walking stick for this adventure, enjoy the Green Mountains while cruising in a gorgeous Land Rover. Custom tailor an experience for your guests including a to-go lunch or a return lunch on the Green or the Copper Grouse. Driving gloves optional.

FIRE.FIRE

That's hot! Like really hot! Sit back and relax under the stars gathered around your own custom-built firepit. With a wide variety of styles and sizes, Fire.Fire. offers an amazing evening experience for you and your group on our Green paired with custom food and drink offerings. S'mores, of course, are a must!

AXE THROWING

Need a fun way to burn off some steam? Plan an axe-throwing event on our Green! Nothing beats a little friendly competition for your friends or colleagues. After crowning your "Axe Throwing Champ" allow the Taconic to create an amazing spread and bar set up for your hungry and thirsty guests.

MANCHESTER HOT GLASS

Located in Manchester a short drive from the hotel, Manchester Hot Glass offers a unique experience in glass blowing. Learn about the glass making process or even take a turn at the blow tube. Enhance the experience by taking home a glass to fill with a custom cocktail at the Copper Grouse when you return!

For more ideas for your Wedding Weekend in Manchester visit:

<https://vermontexplored.com/17-of-the-best-things-to-do-in-manchester-vermont/>



FAQ'S

What is the deposit to secure Taconic as our venue?

The deposit amount is 25% of your food + beverage minimum and site fee total. This amount may vary based on size of wedding.

What is a "food + beverage minimum?"

The food + beverage minimum is a required amount of revenue to guarantee your wedding with us. It is typically based on the estimated guest count multiplied by the wedding package price, however it may vary based on day of week and time of year. This minimum is just a minimum and not the total amount that you will spend on your wedding. The minimum is your food and hosted beverage selections, prior to taxes and fees. Your catering sales manager will provide the required food + beverage minimum based specifically on your needs and requirements.

When are final counts due?

Final counts and any known allergies/dietary restriction are due 6 business days in advance. For plated dinners offering two or more entrée selections, the breakdowns for each entrée are also due at this time.

What is the site fee and what does it include?

Our catering manager is happy to provide a quote for the site fee as it varies by day of week and time of year.

The site fee covers round dinner tables, cocktail tables, white or ivory floor-length linens, mahogany chiavari chairs, china, glassware, flatware, votive candles for dinner and accent tables, hard-wood dancefloor and includes the outdoor lighting (bistro lights and twinkle lights) on The Green. This fee provides exclusivity of the banquet space for your wedding..

Do you offer on-site ceremonies?

Yes! We can do ceremonies outside on The Green or inside in the Trillium Ballroom. We can offer flexibility of our space, as your wedding will be the only wedding on site that day. Your catering manager will be happy to provide pricing for onsite ceremonies.

Do you offer after parties?

We do not offer after parties, but we do partner with Mulligan's Pub directly across the street and they can accommodate you to extend the festivities!

Do you have a list of recommended vendors?

Yes! We have a list of recommended vendors that is included in this package. You are not limited to use only those listed, feel free to hire whomever you'd like! All vendors must have proof of insurance.

What is the Manchester Village noise ordinance policy? The DJ or Band must end their set promptly at 11pm inside the ballroom. Outdoor events (Terrace or Green) must end their set promptly at 10pm.

Do you allow outside catering?

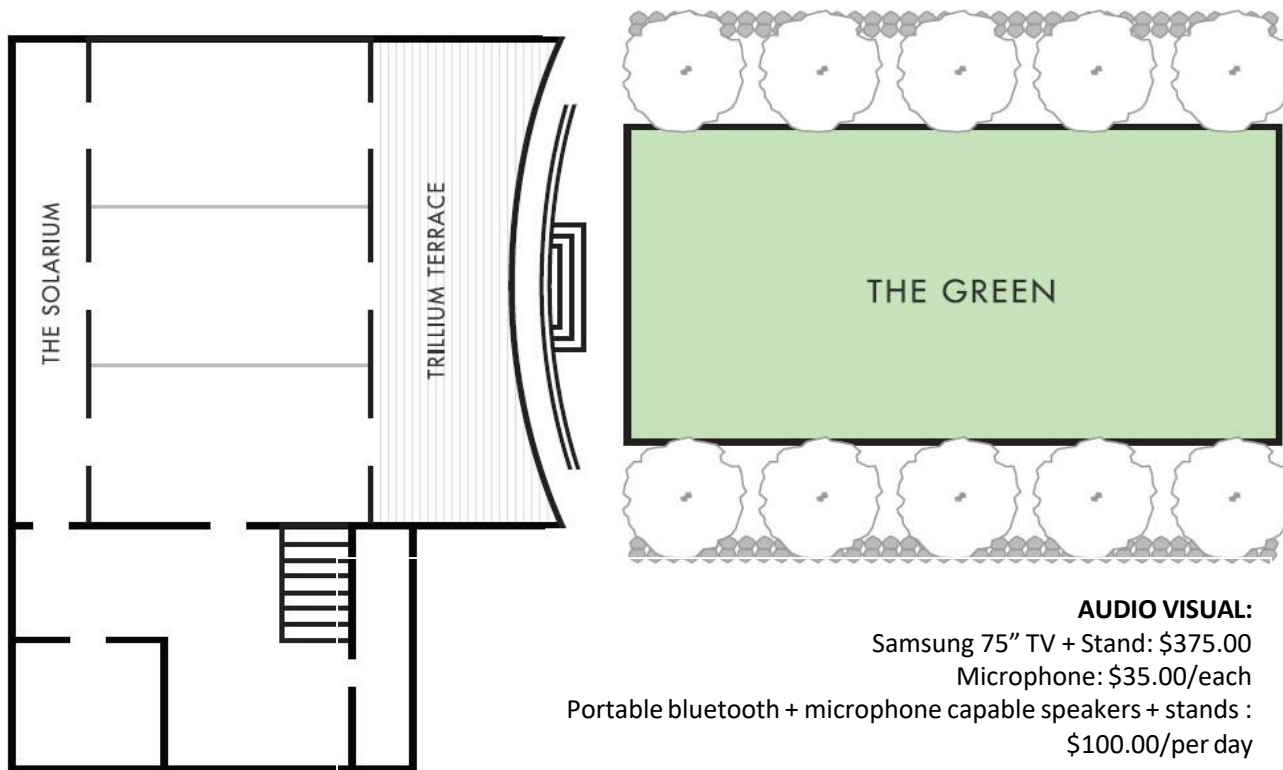
No, we provide all of our catering on-site, with the creative talent of our Executive Chef.

What is the capacity of the Trillium Ballroom?

We can accommodate up to 175 guests with a dancefloor.

Is there parking on site?

Yes! We offer complimentary valet + self-parking on-site.



MEETING SPACE	SQ FT	DIMENSIONS	RECEPTION	USHAPE	THEATER	CLASS	HOLLOW	CONF	BANQUET
Trillium Ballroom	2800	74' x 38'	275	80	350	150	80	90	200
Trillium A	930	38' x 25'	75	26	80	52	26	30	60
Trillium B	930	38' x 25'	75	26	80	52	26	30	60
Trillium C	930	38' x 25'	75	26	80	52	26	30	60
The Green	5000	50' x 94'	350	-	400	-	-	-	300