Your 2019 Jiminy Peak Dream Wedding

"The Lenox Reception"

Full Table Service – Minimum 75 Guests

Reception is five hours in length, and includes the following:

Social Hour

The Lenox Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads

***Salad Presentation* Choose one**

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & salsify, Berkshire spinach

Entrée Service

Choose two entrées or one surf and turf combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

Poultry

Chicken *marsala*	$67
Chicken *Cordon bleu*	$67
Roast chicken *with herbed bread stuffing*	$67
Pecan chicken *with Maple-Dijon glaze*	$69
Quail *stuffed with chanterelle, sage & figs*	$69
Duck confit ravioli	$72
Seared local duck breast *with fresh berry gastrique*	$72

Beef, Pork and Lamb

Grilled sirloin steak *with Maytag cream*	$89
Petit filet duo *with rosemary demi-glace*	$76
Cabernet beef wellington	$85
Roast tenderloin of beef *Bordelaise*	$89
Prime rib of beef *with wild mushroom au jus*	$89
French cut pork chop *with caramelized apples, shallots and sage gravy*	$72
Veal marsala *with roasted local shitake mushrooms*	$67
Rosemary Dijon encrusted lamb chops *with herb demi glace*	$72

Seafood

Maryland style crab cakes	$67
Flounder *with crab meat stuffing and lobster sauce*	$67
Sea bass *beurre blanc*	$67
Poêle of cod	$67
Seafood stuffed shrimp	$67
Seared Boston scallops *with citrus brown butter*	$72
Grilled Atlantic salmon *with maple-ginger glaze*	$67
Seared ahi tuna *with wasabi lemongrass coulis*	$72

Children's Meal $20

Chicken tenders *with French fries, applesauce and fruit salad*

Surf and Turf Combinations

Please choose one surf and one turf entrée $79

Surf Selections: Crab cake, Stuffed shrimp, Grilled salmon, Baked Boston cod

Turf Selections Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation	$67
Chef's vegan creation	$67

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 23% event fee.

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees.

Prices valid for events held in 2019. Contact us: 413.738.5500 x 3930 - www.jiminypeak.com

All prices, services and menus subject to terms as defined by event contract and General Conditions Notice.

Additional Hors D' Oeuvres, Champagne Toasts, Bar Services, Flowers and More are Available.

Your Wedding Consultant Will Review The Many Options to Choose From.

Your 2019 Jiminy Peak Dream Wedding

"The Richmond Reception"

Buffet Style Entrée Service – Minimum 75 Guests

Reception is five hours in length, and includes the following:

Social Hour

The Richmond Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads

Salad Presentation **Choose one**

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & salsify, Berkshire spinach

Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals. Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

Poultry

Chicken *marsala*

Herbed chicken *with traditional bread stuffing & pan gravy*

Chicken *almandine*

Chicken *piccata*

Fig roasted duck *with maple gastrique*

Children's Meal $20

Chicken tenders *with curly French fries, applesauce and fresh fruit salad*

Beef and Pork

Beef medallions *au poivre*

Beef bourguignon *with roasted pearl onions*

Roast top round of beef *with wild mushroom bordelaise*

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin *with pan gravy*

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation $67

Chef's vegan creation $67

Seafood

Grilled swordfish *with sundried tomato tartar sauce*

Shrimp and scallops *scampi*

Lobster tortellini *with tarragon cream*

Shrimp *Provencal*

Roasted Atlantic salmon *with maple-Dijon glaze*

Stuffed sole *Florentine*

Baked Boston cod *with lemon -garlic butter*

The Carvery **(Choose one)**

Rosemary pork loin

Slow roasted turkey

Top round of beef

The Richmond Reception: $82 per person

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 23% event fee.

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Your 2019 Jiminy Peak Dream Wedding

"The Jiminy Peak Premier Reception"

Full Table Service – Minimum 75 Guests

Reception is five hours in length and includes two hours of premium open bar service,* champagne toast, floral centerpieces, chair covers, ice carving and the following:

Social Hour

The Jiminy Peak Welcome

Premium open bar service begins with a magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +$7 pp)

Grand Hors d' Oeuvres

Choose up to four items – *Total of six hors d' oeuvres served per person*

Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Wasabi encrusted portabella spears, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+$2 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+$1.5 pp), Smoked trout deviled eggs, Szechuan duck wings, Lobster and English pea sliders (+$2 pp), Mussels bruschetta

***Salad Presentation* Choose one**

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach

Entrée Service

Choose two entrées or one signature combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

Poultry

Chicken *marsala*	$105
Chicken *Cordon bleu*	$105
Roast chicken *with herbed bread stuffing*	$105
Pecan chicken *with Maple-Dijon glaze*	$105
Quail *stuffed with chanterelle, sage & figs*	$110
Duck confit ravioli	$110
Seared local duck breast *with fresh berry gastrique*	$110

Beef, Pork and Lamb

Grilled sirloin steak *with Maytag cream*	$122
Petit filet duo *with rosemary demi-glace*	$117
Cabernet beef wellington	$121
Roast tenderloin of beef *Bordelaise*	$117
Prime rib of beef *with wild mushroom au jus*	$117
French cut pork chop *with caramelized apples, shallots and sage gravy*	$110
Veal marsala *with roasted local shitake mushrooms*	$100
Rosemary Dijon encrusted lamb chops *with herb demi glace*	$115

Seafood

Maryland style crab cakes	$105
Flounder *with crab meat stuffing and lobster sauce*	$105
Sea bass *beurre blanc*	$105
Poêle of cod	$105
Seafood stuffed shrimp	$105
Seared Boston scallops *with citrus brown butter*	$110
Grilled Atlantic salmon *with maple ginger glaze*	$105
Seared ahi tuna *with wasabi lemongrass coulis*	$110

Children's Meal

$20

Chicken tenders *with French fries, applesauce and fruit salad*

Surf and Turf Combinations

$119

Please choose one surf and one turf entrée

Surf Selections: Crab cake, Stuffed shrimp, Grilled salmon, Baked Boston cod

Turf Selections Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation	$100
Chef's vegan creation	$100

Cake Service & International Coffee Station Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening

Premium bar service included with package opens with hors d' oeuvres reception and continues two contiguous hours - typically concludes with dinner service. Additional open bar service may be purchased in advance, otherwise cash bar service will commence.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 23% event fee.

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Your 2019 Jiminy Peak Dream Wedding

"The Premier Chef's Table Reception"

Buffet Style Entrée Service – Minimum 75 Guests

Reception is five hours in length and includes two hours of premium open bar service,* champagne toast, floral centerpieces, chair covers, ice carving and the following:

Social Hour

The Jiminy Peak Welcome

Premium open bar service begins with a magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +$7 pp)

Grand Hors d' Oeuvres

Choose up to four items – *Total of six hors d' oeuvres served per person*

Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Wasabi encrusted portabella spears, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+$2 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+$1.5 pp), Smoked trout deviled eggs, Szechuan duck wings, Lobster and English pea sliders (+$2 pp), Mussels bruschetta

***Salad Presentation* Choose one**

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach

Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals. Children's and vegetarian meals are served individually.

Poultry

Chicken *Marsala*

Herbed chicken *with traditional bread stuffing & pan gravy*

Chicken *almandine*

Chicken *Piccata*

Fig roasted duck *with maple gastrique*

Children's Meal $20

Chicken tenders *with curly French fries, applesauce and fresh fruit salad*

Beef and Pork

Beef medallions *au poivre*

Beef Bourguignon *with roasted pearl onions*

Roast top round of beef *with wild mushroom bordelaise*

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin *with pan gravy*

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation $100

Chef's vegan creation $100

Seafood

Grilled swordfish *with sundried tomato tartar sauce*

Shrimp and scallops *scampi*

Lobster tortellini *with tarragon cream*

Shrimp *Provencal*

Roasted Atlantic salmon *with maple-Dijon glaze*

Stuffed sole *Florentine*

Baked Boston cod *with lemon -garlic butter*

The Carvery (Choose one)

Rosemary pork loin

Slow roasted turkey

Top round of beef

The Premier Chef's Table Reception: $120 per person

Cake Service & International Coffee Station Cut and serve your wedding cake

Meals served with gourmet coffees, teas and iced tea. Self service beverage station is available all evening

Premium bar service included with package opens with hors d' oeuvres reception and continues two contiguous hours - typically concludes with dinner service. Additional open bar service may be purchased in advance, otherwise cash bar service will commence.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 23% event fee.

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Your 2019 Jiminy Peak Dream Wedding

"The Fisher Reception"

Buffet Style Entrée Service – Minimum 35 Guests - Offered Exclusively at The Country Inn

Reception is five hours in length, and includes the following:

Social Hour

The Richmond Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, shrimp cocktail, Swedish style meatballs, sweet & sour kielbasa, smoked trout deviled eggs

Salad Presentation **Choose one**

Served with fresh baked artisan breads and butter

Greylock mixed greens *or* Classic Caesar with white anchovies

Buffet Style Entrée Service

Choose three entrées; additionally choose necessary children's and vegetarian meals.
Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

Poultry

Chicken *marsala*

Herbed chicken *with traditional bread stuffing & pan gravy*

Chicken *almandine*

Rosemary chicken

Fig roasted duck *with maple gastrique*

Children's Meal $20

Chicken tenders *with curly French fries, applesauce and fresh fruit salad*

Beef and Pork

Beef medallions *au poivre*

Beef bourguignon *with roasted pearl onions*

Roast top round of beef *with wild mushroom bordelaise*

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin *with pan gravy*

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation $70

Chef's vegan creation $70

Seafood

Trout almandine

Shrimp and scallops *scampi*

Lobster tortellini *with tarragon cream*

Shrimp *Provencal*

Roasted Atlantic salmon *with maple-Dijon glaze*

Stuffed sole *Florentine*

Baked Boston cod *with lemon -garlic butter*

The Fisher Reception: $95 per person

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening.

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Your 2019 Jiminy Peak Dream Wedding

Reception Extras

The Bridal Suite

Included in our Premier Receptions, enjoy chef selected cheese and crackers, appetizers, snacks and soft drinks.
Perfect to relax with your bridal party before introductions and dinner service
$225 for up to 15 guests - additional guests +$17

The Suite Toast

Included in our Premier Receptions, assorted packaged beer, champagne and house wines served in your bridal suite
$225 for up to 15 guests - additional guests +$17

International Coffee Cart

Included in our Premier Receptions, enjoy organic coffee laced with your favorite cordial. An assortment of toppings including gourmet candies, whipped cream and citrus zest. Local biscotti completes this upscale addition.
The International Coffee Cart typically opens with cake service and remains open up to one hour
$7.5 per guest

The Champagne Toast

Included in our Premier Receptions, delicious spumante to cheer your good fortune
$8 per guest

The Candy Bar

Opening with cake service, The Candy Bar features a half dozen varieties of popular candies displayed in decorative jars and glasses
$5.5 per guest

Sundae Sundae Sundae

Attendant served Premium ice cream, with self serve topping bar offering hot fudge, cherries, sprinkles, marshmallows, chopped candies and whipped cream - service time is one hour
$6.5 per guest

Ice Cream Cool Down

A variety of local SoCo Ice Cream individually packaged gourmet cups, opens with cake service
$5 per guest

Late Night Snacks

House kettle chips, onion dip, bar snack mix, pretzel rods, fresh tortilla, salsa and hot queso dip, mixed nuts
Offered the final hour of your reception
$6.5 per guest

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Centerplate at Jiminy Peak Mountain Resort

General Terms and Conditions Notice

We require a non-refundable deposit upon booking your event, which will be credited to your final invoice.

Full payment of expected charges must be settled at least ten (10) days prior to event.

We require a signed and executed copy of: The CP event contract, all event and event change orders.

Guaranteed minimum number of guests is due ten (10) days prior to your event, final guest counts is due seven (7) days prior to your event.

All prices per person and subject to Massachusetts sales tax and 23% event fee.
Event fee in no way represents a gratuity or tip paid to service employees.
Service employees do not share in event fees.

Changes to room and facility setup less than twenty-four hours before your event may

be subject to additional fees.

Please inform us if someone in your group has a food allergy.

Menu prices cannot be guaranteed for more than ninety days, due to possible market fluctuations. Prices valid for events held in 2019 only.