

THE *Height* OF Romance

Weddings at Blue Mountain Resort...

CONGRATULATIONS!

We would like to thank you for considering Blue Mountain Resort as your wedding destination. Our staff will be by your side throughout the whole planning process until the end of your special day. We will assist you with menu selection, day of timeline, vendor suggestions, linen and decor choices, and so much more! We will be glad to help you with all the little things for the big day! *-Blue Mountain Resort Staff*

Blue Mountain Resort Weddings are:

CONVENIENT: Located just 20 minutes from many hotels, Jim Thorpe, and the LVIA Airport.

BEAUTIFUL: Guests enjoy the scenic privacy of our mountainside location for indoor and outdoor ceremonies.

ACCOMODATING: Our spacious facilities can accommodate up to 250 guests in the Alpine Room or Vista Ballroom.

DELICIOUS: We offer exceptional cuisine from our very own Executive Chef and in-house Pastry Chef.

PHOTOGRAPHIC: Capture your special moments in a number of our scenic locations.

COMFORTABLE AND ACCESSIBLE: Our rooms are smoke-free and air-conditioned, with handicap accessibility.

SOMETHING TO SEE! E-mail us now for a tour.



Contact Banquets@skibluemt.com
or 610.826.7700 X 8409.

Blue Mountain
RESORT

PLATINUM WEDDING PACKAGE \$147

5 HOUR RECEPTION in the Vista or Alpine Ballroom

4.5 HOUR OPEN BAR – Platinum Wine & Spirits Reception with Complimentary Signature Cocktail

COCKTAIL HOUR – We'll start the first hour of your affair with lavish cocktails and hors d'oeuvres

BLUE MOUNTAIN WEDDING CAKE – An exquisite creation, custom designed by our in-house Pastry Chef

COCKTAIL HOUR

Open bar featuring Blue Mountain Resort's Platinum Wine & Spirits

Complimentary ornate fruit table and vegetable crudité

BUTLERED HORS D'OEUVRES AND ARTISAN CHEESE & MEDITERRANEAN STATION

Choice of five single hors d'oeuvres from our Classic Selection plus an impressive presentation of imported & domestic cheeses, thinly sliced meats, herb-infused oils, olives, hummus & Artisan breads

SALAD COURSE

Northeastern – Fresh spring mix with julienne carrots, candied walnuts, dried cranberries, chopped green apple and feta cheese, topped with Champagne vinaigrette

Mountain Wedge – Classic Iceberg lettuce with chopped bacon, grape tomato and red onion topped with crispy crostini and buttermilk ranch dressing

Classic Caesar – Crispy romaine with croutons, shaved parmesan and house-made Caesar dressing

MAIN ENTRÉE

(Please select two single Entrées or the Entrée Duet)

Chef's choice entrée preparation suitable for Allergy Specific or Dietary Requests is available

ROAST PRIME RIB OF BEEF

Slowly roasted and served with wild mushroom au jus

ORANGE BRAISED SHORT RIBS

Orange BBQ Braised Ribs in a Demi wine reduction, accompanied by roasted Vidalia pearl onions

CHATEAUBRIAND BURGUNDY VINO

6 oz Oven Roasted Beef Tenderloin Medallions with burgundy wine sauce

CHAMPAGNE CHICKEN FLORENTINE

All-Natural Chicken Breast stuffed with fresh baby spinach and a variety of cheeses, served with a rich Champagne cream sauce

PECAN CRUSTED CHICKEN BREAST

Crispy coated All Natural Chicken Breast featuring AppleJack gastrique sauce

CHICKEN ITALIANO

All-Natural Chicken Breast stuffed with Parma prosciutto, spinach, roasted red peppers, and provolone cheese served with a sage demi-glaze mushroom au jus

GRILLED PRIME PORK TENDERLOIN

Succulent Tenderloin of Pork with a bourbon balsamic-cranberry reduction

JUMBO LUMP CRAB CAKE

Handcrafted Jumbo Lump Crab with a creamy aioli sauce

GRILLED NORWEGIAN SALMON

Layered and seasoned with fresh herbs and served with a lemon beurre blanc

ENTRÉE DUET

Chateaubriand Burgundy VINO – 3 oz & the Jumbo Lump Crab Cake

ACCOMPANIMENTS

Each entrée is partnered with your choice of one classic vegetable and one starch.

Starches: Herbed Buttered Red Potatoes, Truffle Mashed, Wild Rice Pilaf, Sweet Potato Mashed

Vegetables: Green Beans with Julienne Red Peppers, Grilled Seasonal Vegetables, Sugar Snap Peas

Rolls, butter, coffee, tea and water accompany meal. Bar is closed .5 hour prior to the end of the evening.

6% sales tax and 18% gratuity included in pricing. (2019)

SILVER WEDDING PACKAGE \$132

5 HOUR RECEPTION in the Vista or Alpine Ballroom

4.5 HOUR OPEN BAR – House Select Wine & Spirits Reception with Complimentary Signature Cocktail

COCKTAIL HOUR – We'll start the first hour of your affair with lavish cocktails and hors d'oeuvres

BLUE MOUNTAIN WEDDING CAKE – An exquisite creation, custom designed by our in-house Pastry Chef

COCKTAIL HOUR

Open bar featuring Blue Mountain Resort's House Select Wine & Spirits

BUTLERED HORS D'OEUVRES AND STATIONARY DISPLAY

Choice of four single hors d'oeuvres from our Classic Selection plus a fresh fruit and vegetable crudité

SALAD COURSE

Caesar Salad - Crispy romaine greens, grated Parmesan cheese, croutons, and Caesar dressing

Greek Salad – Romaine greens sprinkled with feta cheese, black olives, and red onion drizzled with a Greek Vinaigrette

Garden Salad – Spring mix topped with tomatoes, onion, shaved carrots and your choice of Italian, Ranch, or Balsamic Vinaigrette

MAIN ENTRÉE

(Please select two)

Chef's choice entrée preparation suitable for Allergy Specific or Dietary Requests is available

PRIME RIB

Prime Cut of Beef slow roasted overnight and finished with au jus

CHICKEN MARSALA

Pan Seared Tender Breast of Chicken served in a rich Marsala wine sauce

GRILLED SALMON

Perfectly Grilled Filets of Salmon, drizzled with a butter lemon white wine sauce

HERB ENCRUSTED STUFFED PORK LOIN

Filled with prosciutto, fontina, and fresh spinach, finished with a garlic wine sauce

CRAB STUFFED FLOUNDER

Delicate Flounder filled with Lump Crab and topped with a rich butter sauce

SHRIMP SCAMPI

Jumbo Shrimp sautéed in a traditional garlic white wine scampi sauce

CORNBREAD HERB STUFFED CHICKEN

Breast of Chicken filled with a traditional cornbread stuffing, topped with our chef's specialty creamy Alfredo sauce

ROAST BEEF

Slowly Roasted Top Round of Beef sliced to perfection, served with a savory beef au jus

CHICKEN SMITHANE

Medallions of Chicken sautéed with onions and mushrooms, presented in a delicate white wine cream sauce

ACCOMPANIMENTS

Each entrée is partnered with your choice of one classic vegetable and one starch.

Starches: Herbed Buttered Red Potatoes, Rosemary Garlic Mashed, Wild Rice Pilaf, Sweet Potato Mashed

Vegetables: Freshly Grilled Vegetables, Green Beans with Julienne Red Peppers, Sweet Corn with Lima Beans

Rolls, butter, coffee, tea and water accompany meal. Bar is closed .5 hour prior to the end of the evening.
6% sales tax and 18% gratuity included in pricing. (2019))

BUFFET WEDDING PACKAGE \$116

5 HOUR RECEPTION in the Vista or Alpine Ballroom

4.5 HOUR OPEN BAR – House Select Wine & Spirits Reception with Complimentary Signature Cocktail

COCKTAIL HOUR – We'll start the first hour of your affair with lavish cocktails and hors d'oeuvres

BLUE MOUNTAIN WEDDING CAKE – An exquisite creation, custom designed by our in-house Pastry Chef

COCKTAIL HOUR

Open bar featuring Blue Mountain Resort's House Select Wine & Spirits

BUTLERED HORS D'OEUVRES AND STATIONARY DISPLAY

Choice of four single hors d'oeuvres from our Classic Selection plus a fresh fruit and vegetable crudité

SALAD COURSE

Garden Salad – Spring mix topped with tomatoes, onion, shaved carrots and your choice of Italian, ranch, or balsamic vinaigrette

Caesar Salad – Crispy romaine greens, grated parmesan cheese, croutons, tossed with Caesar dressing - Please add \$1.00 pp

Greek Salad – Romaine greens with sprinkled feta cheese, black olives, and red onion drizzled with a Greek Vinaigrette - Please add \$1.00 pp

MAIN ENTRÉE

(Please select two)

Chef's choice entrée preparation suitable for Allergy Specific or Dietary Requests is available

HERB ENCRUSTED STUFFED PORK LOIN

Filled with prosciutto, fontina, and fresh spinach, finished with a garlic wine sauce

ROAST BEEF

Slowly Roasted Top Round of Beef sliced to perfection, served with a savory beef au jus

ROTISSERIE CHICKEN

Slowly Roasted bone in Chicken tossed in a fine blend of herbs and spices

GRILLED SALMON

Perfectly Grilled Filets of Salmon, drizzled with a butter lemon white wine sauce

CHICKEN FRANCESE

Pan-Seared Tender Breast of Chicken served in a butter lemon white wine sauce

CHICKEN MARSALA

Pan Seared Tender Breast of Chicken served in a rich mushroom Marsala wine sauce

HONEY GLAZED BAKED HAM

Country Ham glazed with honey and brown sugar, slowly baked and topped with pineapple for a sweet finish

CRAB STUFFED FLOUNDER

Delicate Flounder filled with an Arctic Crab stuffing and topped with a rich butter sauce

CORNBREAD HERB STUFFED CHICKEN

Breast of Chicken filled with a traditional cornbread stuffing, topped with our chef's specialty creamy Alfredo sauce

ACCOMPANIMENTS

Please choose one starch and two classic vegetables from our seasonal selection

Starches: Herbed Buttered Red Potatoes, Rosemary Garlic Mashed, Wild Rice Pilaf, Sweet Potato Mashed

Vegetables: Green Beans with Julienne Red Peppers, Seasonal Vegetable Medley, Sweet Corn with Lima Beans

Rolls, butter, coffee, tea and water accompany meal. Bar is closed .5 hour prior to the end of the evening.

6% sales tax and 18% gratuity included in pricing. (2019)

MAKE IT PERSONAL

Cocktail hour add-on options

ANTIPASTO DISPLAY - \$5.95 pp

Prosciutto, Salami, Capicola, Mortadella, imported Provolone, Parmigiana-Reggiano, fresh Mozzarella, Roasted Red Peppers, Italian olives, marinated artichoke hearts, traditional tomato and basil bruschetta, Italian focaccia bread, herbed dipping oil and aged balsamic vinegar

MEDITERRANEAN DISPLAY - \$5.95 pp

Grape Leaves, Baba Ganoush, Hummus, Mixed Olives, Feta Stuffed Roasted Cherry Tomatoes, Tabbouleh, Falafel with Tzatziki sauce, Crumbled Feta, Warm Pita

PASTA STATION - \$5.95 pp

\$100 ATTENDANT FEE

Your selection of two pastas (Penne, Cavatappi, Bowties, Fusilli)

Paired with your choice of two sauces (Alfredo, Pesto (nut free), Marinara, Blush Sauce)

Choose (1) protein - Grilled Chicken, Bolognese, Ground Italian Sweet Sausage, Shrimp (Please add \$1 pp)

Station accompanied by shaved parmesan, romano cheese, fresh ricotta

DOMESTIC CHEESE DISPLAY - \$225

A combination of the following domestic cheeses:

Swiss, Cheddar, Pepper Jack, Munster, Colby Jack

Accompanied by an assortment of gourmet crackers and a creamy Dijon

IMPORTED CHEESE DISPLAY - \$275

A combination of the following imported cheeses:

Edam, Smoked Gouda, Havarti, Fontina, Jarlsberg, Danish Bleu, Brie en Croute, Smoked Cheddar

Accompanied by an assortment of thinly sliced artisan breads, Stone Ground mustard, and a creamy Dijon

RAW BAR - Market Price

Oysters and Clams on the half shell, chilled rare Seared Tuna, Oyster shooters, Chilled Italian Seafood Salad (to include grilled octopus, shrimp, calamari, bay scallops)

OYSTER BAR - Market Price

Oysters on the half shell served with cocktail sauce & lemon wedges

CARVING STATION- Market Price

\$100 ATTENDANT FEE

Your choice of Prime Rib, Filet, Turkey, Roast Pork Loin, Honey Glazed Ham, or Top Round carved to order

Accompanied by an assortment of petite rolls and tasteful condiments

SHRIMP COCKTAIL MARTINI STYLE- Market Price

A trio of Jumbo Shrimp displayed over a lemon crown cup, served over zesty cocktail sauce

MASHED POTATO STATION - \$5.95 pp

\$100 ATTENDANT FEE

Guests choose from mashed Yukon Gold or Sweet Potatoes. Potatoes are combined with a choice of protein and warmed over a burner. Finished delicately, served in a martini glass. Choose two proteins: Pulled Pork, Blackened Chicken Breast, Shredded Beef, White Chicken Chili, Beef Chili garnished with sour cream, bacon bits, chives, and cheddar cheese

LATE NIGHT SNACKS

Add-on Options for events with 75 guests or more

SEVENTH INNING STRETCH - \$5.75 pp

Root for your new team with freshly popped popcorn and Bavarian soft pretzel twists served with beer cheese fondue and honey mustard

MIDNIGHT AT THE DINER - \$4.50 pp

Take a pit stop from the dance floor for a classic breakfast sandwiches prepared with egg and cheese

Add your choice of pork roll, sausage or bacon

A PIZZA MY HEART

\$1.95 pp 1 slices

\$3.75 pp 2 slices

Fresh pizza straight from the oven with a variety of toppings – that's amore!

Topping options of cheese, pepperoni, pepper and onion or Hawaiian

WINGIN' IT - \$4.25 pp

Boneless chicken wings tossed in your choice two sauces -

Buffalo, tangy BBQ, sweet & spicy and/or garlic sauces served with blue cheese and ranch dipping sauce

LOVE IS CHEESY MAC BAR - \$2.95 pp

Mixed pasta in a classic cheese sauce on a serve yourself bar with toppings of bacon, peas, bread crumbs and jalapenos

SOUTHERN COMFORT - \$7.95 pp

Bless your heart...and your stomach with our sweet cornbread, crispy fried pickles and pulled pork sliders

UNDER THE BOARDWALK - \$4.25 pp

Hot and salty French Fry bar to include curly fries, sweet potato fries, and regular fries

Topping options to include : ketchup, mustard, malt vinegar, cheese, scallions, brown sugar, bacon bits, sour cream and chipotle aioli

CLASSIC SELECTION HORS D'OEUVRES

MARYLAND CRAB CAKES

Lump crab seared golden with a dollop of creamy aioli

PETITE BEEF WELLINGTON

Savory beef tenderloin accented with wild mushroom paté wrapped in French puff pastry

ANTIPASTO SKEWER

Charcuterie meats, Kalamata olives, imported cheese and roasted red pepper

THAI SPRING ROLLS

Golden wontons stuffed with julienne vegetables paired with a Thai chili dipping sauce

SCALLOPS WRAPPED IN BACON

Bay scallops wrapped in Applewood smoked bacon and candied with a sweet sugar glaze

TOASTED COCONUT SHRIMP

Juicy, white shrimp encrusted with coconut and fried golden brown

TOMATO BISQUE GRILLED CHEESE SHOOTER

Rich, chunky tomato soup shooter with mini grilled cheese wedge for dipping

CHICKEN AND LEMONGRASS POT STICKER

Flash-fried pot sticker stuffed with minced chicken, topped with citrus lemongrass

SMOKED SALMON MOUSSE CUCUMBER CUP

English cucumber piped with a creamy smoked salmon cream cheese mousse

BUFFALO PIEROGIE

Mini potato filled dumpling coated in buffalo sauce, breaded and baked

AHI TUNA TARTAR ON SESAME WONTON

Seared raw tuna with avocado and soy-ginger sesame sauce on crispy wonton

SPANAKOPITA

Spinach and feta cheese blend wrapped in golden, flaky phyllo dough

PEPPERCORN PARMESAN CRUSTED PIEROGIE

Golden baked mini potato filled dumpling dusted with a peppery cheese crumb topping

CAPRESE SKEWER

Grape tomato, fresh mozzarella and basil drizzled with balsamic glaze

RASPBERRY KISSED BRIE TART

Softened brie enveloped in a toasted phyllo cup, topped with sweet raspberry preserves

CRAB RANGOON

Deep-fried dumpling stuffed with a sweet and savory combination of seasoned cream cheese and flaked crab meat

PHYLLO BAKED BRIE WITH FIG JAM

A light puff pastry lined with fig jam, stuffed with creamy brie, rolled up and baked crisp

SWEET AND SOUR MEATBALL

Toasted red pepper infused meatballs served with a savory sweet and sour sauce

SEASONED PUFF PASTRY SPIRALS

Parmesan chive, sesame seed, and balsamic mozzarella flavors of twisted breadsticks

ARTICHOKE AND SPINACH BRUSCHETTA

A creamy blend of artichokes, spinach and Italian cheeses on grilled crostini

BEEF TENDERLOIN & CARAMELIZED ONION CROSTINI

Shaved tenderloin paired with sweet caramelized onions on grilled crostini

TOMATO AND BASIL BRUSCHETTA

Traditional toasted crostini topped with a mixture of tomato, red onion, extra virgin olive oil and fresh basil

THE *Height* OF *Romance*

Wedding Bar Packages

Platinum

VODKA

Absolut
Absolut Citron
Grey Goose
Kettle One
Stoli
Stoli Orange
Stoli Vanil

GIN

Beefeater
Bombay Sapphire
Tanqueray

RUM

Bacardi
Captain Morgan Spiced
Malibu Coconut

TEQUILA

Cuervo Gold

WHISKEY

Canadian Club
Crown Royal
Dewars
Jack Daniels
Jim Beam
Makers Mark
Seagrams VO
Seagrams 7

BRANDY

Christian Brothers

CORDIALS

Amaretto
Disaronno
Baileys
Dekuyper Peachtree
Dekuyper Sour Apple
Dekuyper Triple Sec
Kahlua

BEER

(choose 3)
Blue Moon
Budweiser/Light
Coors Light
Dogfish C60
Guinness
Long Trail Ale
Green Blaze IPA
Miller Lite
Leinenkugel Seasonal
Yuengling

WINE

Cabernet
Champagne
Chardonnay
Merlot
Moscato
Pinot Grigio
Riesling
White Zinfandel

House Select

VODKA

Faber
Faber Citron
Faber Vanilla
Faber Orange
Faber Chocolate

GIN

Faber
New Amsterdam

RUM

Admiral Nelson Coconut
Calico Jack Spiced
Faber

TEQUILA

Tornitos

WHISKEY

Canadian Club
Evan Williams Bourbon
Old Smugglers Scotch
Seagrams 7
Seagrams VO

BRANDY

Christian Brothers

CORDIALS

Carolans Irish Cream
Dekuyper Peachtree
Dekuyper Sour Apple
Dekuyper Triple Sec
Kapali Coffee Liqueur

BEER

(choose 2)
Blue Moon
Budweiser/Light
Coors Light
Labatt Blue
Miller Lite
Shock Top
Yuengling

WINE

Cabernet
Champagne
Chardonnay
Merlot
Moscato
Riesling
White Zinfandel

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Blue Mountain
RESORT

THE *Height* OF *Romance*

Blue Mountain Cakes

*Our cakes are always baked fresh with the best ingredients available . . .
Our in-house bakery artist will personally meet and guide you through the design process.*

Cakes

Vanilla | Chocolate | Marble | Traditional White

Blue Mountain Signature Cakes

Vanilla Bean (\$1 pp) | Red Velvet (\$1 pp) | Carrot (\$1 pp) | Lemon (\$1 pp)

Icings

American or Swiss Buttercream

Vanilla | Chocolate

Blue Mountain Signature Icings

Vanilla Bean Buttercream (\$.50 pp) | Cream Cheese (\$.50 pp)

Fillings

(please add \$1 per person)

Chocolate Ganache | Chocolate Mousse | Raspberry Mousse | Strawberry Mousse

Blue Mountain Signature Fillings

Vanilla Bean Bavarian Cream (\$1.50 pp) | Salted Caramel Buttercream (\$1.50 pp)

All design options including but not limited to sugar paste flowers, fondant decorations, edible jewels, ribbons, etc. may incur an additional fee.

Our pastry chef is happy to talk through your ideas at your tasting to give you information on any additional fees.

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