

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 828 1

BlueMountain
RESORT

PLATINUM WEDDING PACKAGE

5 HOUR RECEPTION in the Vista or Alpine Ballroom

4.5 HOUR OPEN BAR - Platinum Wine & Spirits and complimentary signature cocktail

COCKTAIL HOUR - One hour of lavish cocktails and hors d'oeuvres

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

COURSE ADD ON - Choice of cocktail hour station, late night snack, or dessert display

COCKTAIL HOUR

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

Complimentary fresh fruit display and vegetable erudite

Choice of six hors d'oeuvres from our Classic Collection

Cheese board, crackers, and stone ground mustard

SALAD COURSE

Chef's Seasonal Salad - Field greens, housemade vinaigrette, and seasonally appropriate toppings

Classic Caesar - Crispy romaine with croutons, shaved Parmesan, and classic Caesar dressing

Garden Salad - Spring mix, tomatoes, onion, shaved carrots and Italian, ranch, or balsamic vinaigrette dressing

MAIN ENTREE

(Please select three)

Allergy specific and special dietary accommodations available upon request

PRIME RIB

Prime cut of Beef slow roasted overnight and finished with a wild mushroom au jus

FILET MIGNON

6 oz oven roasted Filet served with a Burgundy wine sauce

CHAMPAGNE CHICKEN FLORENTINE

All-Natural Chicken Breast stuffed with fresh baby spinach, fontina, asiago, and smoked gouda served with a rich champagne cream sauce

BONE IN PORK CHOP

Thick bone in Pork Chop, seared in butter, rosemary, thyme, and garlic and baked to juicy perfection

SHRIMP PORTOFINO

Shrimp served with rigatoni, sundried tomato, and peas in a white wine sauce

JUMBO LUMP CRAB CAKE

Handcrafted Jumbo Lump Crab served with a creamy lime aioli sauce *market price

CHICKEN ITALIANO

All-Natural Chicken Breast stuffed with Parma prosciutto, spinach, roasted red peppers, and provolone cheese served with a fresh San Marzano tomato sauce

GRILLED NORWEGIAN SALMON

Salmon layered and seasoned with fresh herbs and served with lemon beurre blanc

ACCOMPANIMENTS

Each entree is individually paired with your choice of one starch and one vegetable

Starches - Herb Buttered Red Potatoes, Truffle Mashed, Parmesan Saffron Risotto, Sweet Potato Mashed

Vegetables - Green Beans with Julienne Red Peppers, Grilled Seasonal Vegetables, Sautéed Shaved Brussel Sprouts, Steamed Asparagus

YOUR CHOICE OF ONE COCKTAIL STATION, LATE NIGHT SNACK, OR DESSERT DISPLAY

available selections denoted with an (*)

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% service fee included in pricing.

SILVER WEDDING PACKAGE

5 HOUR RECEPTION in the Vista or Alpine Ballroom

4.5 HOUR OPEN BAR - House Select Wine & Spirits and complimentary signature cocktail

COCKTAIL HOUR - One hour of 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

Complimentary fresh fruit display and vegetable erudite

Choice of four hors d'oeuvres from our Classic Collection

Cheese board, crackers, and stone ground mustard

SALAD COURSE

Classic Caesar - Crispy romaine with croutons, shaved parmesan, and classic 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 ENTREE

(Please select two)

Allergy specific and special dietary accommodations available upon request

PRIME RIB

Prime cut of Beef slow roasted overnight and finished with a wild mushroom au jus

SHRIMP SCAMPI

Jumbo Shrimp sautéed in a traditional garlic white wine scampi sauce

CHICKEN MARSALA

Pan-seared tender breast of Chicken served in a rich Marsala wine sauce

CORNBREAD HERB STUFFED CHICKEN

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

GRILLED SALMON

Perfectly grilled filet of Salmon, drizzled with a butter lemon white wine sauce

ROAST BEEF

Slowly roasted top round of Beef sliced to perfection, served with a savory beef au jus

HERB ENCRUSTED STUFFED PORK LOIN

Pork Loin filled with prosciutto, fontina, and fresh spinach, finished with a garlic wine sauce

CHICKEN SMITHANE

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

CRAB STUFFED FLOUNDER

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

ACCOMPANIMENTS

Each entree is individually paired with your choice of one starch and one vegetable

Starches - Herb buttered Red Potatoes, Rosemary Garlic Mashed, Wild Rice Pilaf, Sweet Potato Mashed

Vegetables - Grilled Seasonal Vegetables, Green Beans with Julienne Red Peppers, Steamed Asparagus

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% service fee included in pricing.

BUFFET WEDDING PACKAGE

5 HOUR RECEPTION in the Vista or Alpine Ballroom

4.5 HOUR OPEN BAR - House Select Wine & Spirits and complimentary signature cocktail

COCKTAIL HOUR - One hour of 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

Complimentary fresh fruit display and vegetable crudite

Choice of four hors d'oeuvres from our Classic Collection

SALAD COURSE

Garden Salad - Spring mix, tomatoes, onion, shaved carrots and Italian, ranch, or balsamic vinaigrette dressing

Classic Caesar - Crispy romaine with croutons, shaved Parmesan, and classic Caesar dressing

- Please add \$1.00 pp

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

- Please add \$1 .00 pp

MAIN ENTREE

(Please select two)

Allergy specific or special dietary accommodations available upon request

HERB ENCRUSTED STUFFED PORK LOIN

Pork Loin filled with prosciutto, fontina, and fresh spinach, finished with a garlic wine sauce

CHICKEN MARSALA

Pan-seared tender breast of Chicken served in a rich mushroom marsala wine sauce

ROAST BEEF

Slowly roasted top round of Beef sliced to perfection, served with a savory beef au jus

HONEY GLAZED BAKED HAM

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

ROTISSERIE CHICKEN

Slowly roasted Chicken tossed in a fine blend of herbs and spices

CRAB STUFFED FLOUNDER

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

GRILLED SALMON

Perfectly grilled filets of Salmon, drizzled with a butter lemon white wine sauce

CORNBREAD HERB STUFFED CHICKEN

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

CHICKEN FRANCESE

Pan-seared tender breast of Chicken served in a butter lemon white wine sauce

ACCOMPANIMENTS

Please select two starches and two vegetables

Starches - Herb Buttered Red Potatoes, Rosemary Garlic Mashed, Wild Rice Pilaf, Sweet Potato Mashed

Vegetables - Grilled Seasonal Vegetables, Green Beans with Julienne Red Peppers, Steamed Asparagus

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% service fee included in pricing.

COCKTAIL STATIONS

Cocktail hour add-on options

ANTIPASTO DISPLAY - \$9.95 pp

Prosciutto, salami, capicola, mortadella, imported provolone, parmigiana-reggiano, fresh mozzarella, roasted red peppers, Italian olives, marinated artichoke hearts, traditional tomato and basin bruschetta, Italian focaccia bread, herbed dipping oil and aged balsamic vinegar.

MEDITERRANEAN DISPLAY - \$8.95 pp *

Grape leaves, baba ganoush, hummus, mixed olives, reta stuffed roasted cherry tomatoes, tabbouleh, falafel with tzatzki sauce, crumbled feta, warm pita

PASTA STATION - \$7.95 pp *

\$100 ATTENDANT FEE

Choose (2) pastas - penne, cavatappi, bow tie, fusilli

Choose (2) 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, and fresh ricotta

DOMESTIC CHEESE DISPLAY - \$3.95 pp

A combination of the following domestic cheeses:

Swiss, cheddar, pepper jack, Muenster, Colby jack, accompanied by an assortment of gourmet crackers and a creamy Dijon

IMPORTED CHEESE DISPLAY - \$6.95 pp

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)

NONNAS TUSCAN FLATBREAD - \$4.75 pp *

Warm and delicious thin crust flat-breads just like Nonna used to make!

Choose (3) flavors- BBQ chicken, buffalo chicken, veggie, caprese, and/or meat lovers

CARVING STATION - market price

\$100 ATTENDANT FEE

Choose (1) protein - prime rib, filet mignon, oven roasted 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 DISPLAY - market price

Jumbo shrimp displayed with zesty cocktail sauce and lemon

MASHED POTATO STATION - \$5.95 pp *

\$100 ATTENDANT FEE

Guests choose from mashed Yukon gold or sweet potatoes.

Potatoes are combined with protein and warmed over a burner.

Choose (2) proteins - pulled pork, blackened chicken breast, shredded beef, white chicken chili, beef chili accompanied by sour cream, bacon bits, chives, and cheddar cheese

LATE NIGHT SNACKS

Add-on options for events with 75 guests or more

MIDNIGHT AT THE DINER - \$4.50 pp *

Take a pit stop from the dance floor with a classic egg and cheese breakfast sandwich.
Add your choice of pork roll, sausage, or bacon

A PIZZA MY HEART

\$1.95 pp 1 slice

\$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 - \$5.95 pp *

Boneless chicken wings tossed in your choice of two sauces- buffalo, tangy BBQ, sweet and spicy and/ or garlic sauce served with bleu cheese and ranch for dipping

LOVE IS CHEESY MAC BAR- \$4.95

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 your choice of curly fries, sweet potato fries or regular fries Topping options to include: ketchup, mustard, malt vinegar, cheese, scallions, brown sugar, bacon bits, sour cream, and chipolte aioli

CLASSIC COLLECTION HORS D'OEUVRES

MARYLAND CRAB CAKES

Lump crab seared until golden and served with a dollop of creamy lime aioli

PETITE BEEF WELLINGTON

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

THAI SPRING ROLLS

Rice paper filled with julienne vegetables, baked and paired with a Thai chili dipping sauce

SCALLOPS WRAPPED IN BACON

Bay scallops wrapped in Applewood smoked bacon and baked until bacon is crisp

TOASTED COCONUT SHRIMP

Juicy shrimp encrusted with coconut and fried until golden brown

TOMATO BISQUE GRILLED CHEESE SHOOTER

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

CHICKEN AND LEMONGRASS POT STICKER

Flash-fried pot sticker stuffed with minced chicken and citrus lemongrass

HUMMUS FILLED CUCUMBER CUP

A hollowed out English cucumber piped with a creamy hummus filling

PEPPERCORN PARMESAN CRUSTED PIEROGIE

Potato filled mini pierogie baked and dusted with a peppery cheese crumb topping

CAPRESE SKEWER

A cold skewer of grape tomato, fresh mozzarella, roasted red pepper, and basil drizzled with balsamic glaze

BRIE TART

Softened brie enveloped in a toasted phyllo cup and topped with your choice of sweet raspberry preserves or fig jam

CRAB RANGOON

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

BEEF TENDERLOIN & CARMELIZED ONION CROSTINI

Shaved tenderloin paired with sweet caramelized onions served on slices of toasted baguette

TOMATO AND BASIL BRUSCHETTA

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

BONELESS WING BITES

Bite size boneless wings fried and coated in your choice of two sauces: Buffalo, BBQ, sweet Thai chili, honey mustard

MAC AND CHEESE BITE

Homemade macaroni and cheese deep fried into perfect bite size balls

COCKTAIL FRANKS

Miniature beef franks wrapped in a buttery puff pastry

PHILLY CHEESESTEAK SPRING ROLL

Rice paper filled with thinly sliced sirloin of beef, onions, and cheese, baked and served with a chipotle aioli

BUFFALO CHICKEN WONTON

Chicken, cream cheese, shredded cheddar, blue cheese, ranch, and hot sauce folded in a wonton wrapper and fried

STUFFED MUSHROOMS

Mushroom caps piped with artichoke hearts, spinach, and a combination of cheeses

MINI CHICKEN POT PIE

Chicken, peas, carrots, and spices mixed with a light creamy sauce served in a flakey pot pie crust

ASIAGO CHEESE AND ASPARAGUS

Tender asparagus coated with asiago cheese and tenderly wrapped in fillo dough

BBQ CHICKEN QUESADILLA

Tender chicken mixed with tangy BBQ sauce, caramelized onions, and Mexican cheese blend, perfectly melted inside a crispy flour tortilla

WEDDING BAR PACKAGES

All wedding packages include 4.5 hours of open bar

Draft Beer Selections

Select 3

Blue Moon, Bud Lite, Coors Lite, Miller Light, Yuengling,
Seasonal Option based on seasonal availability

Wine Selections

the following wines are included in your package

Canyon Road Cabernet, Canyon Road Merlot, Canyon Road Pinot Grigio, Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon Road White Zinfandel, Champagne, Mazza Concord

Liquor Selections

the following liquors are included in your package

Absolute, Absolut Citron, Tito's, Smirnoff Flavors Assorted, Stolli, Bacardi, Captain Morgan, Malibu, Beefeater, Tanqueray, Dewars, Jose Cuervo Gold, Canadian Club, Jack Daniels, Seagrams, Seagrams VO, Jim Beam, Old Granddad, Amaretto Disaronno, Bailey's Irish Cream, Christian Brothers Brandy, Kahlua, Peach Schnapps, Sloe Gin, Sour Apple Pucker, Southern Comfort

All packages include a selection of soda, hot tea, and coffee service, and a complimentary signature drink

OPEN BAR UPGRADES

PLATINUM

\$5 additional per guest

All House Select bar selections and the following:

Breckenridge Juicy Drop IPA

Chambord

Crown Royal

Frangelico

Ginger Beer

Ketal One Vodka

Red Bull

Sambuca Romana

(Included with Platinum plated package)

ULTRA PLATINUM

\$7 additional per guest

All House Select & Platinum bar selections and the following:

Black Cherry White Claw

B&B

Grand Marnier

Grey Goose

Hennessy VS

Johnnie Walker Black

Knob Creek

Standard Bar Policy

** All selections subject to change based on availability **

Bar will close one half hour prior to end of scheduled reception – no exceptions.

Shots are not permitted. Blue Mountain Resort strictly adheres to and enforces all PLCB laws. Outside liquor, beer, and wine is prohibited while on Blue Mountain Resort's property and will be confiscated accordingly.

BLUE MOUNTAIN CAKES

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

CAKES

Traditional White | Vanilla | Chocolate | Marble | Funfetti

UPGRADED CAKE FLAVORS: \$1 pp

Red Velvet | Carrot | Lemon | Almond Sponge | Pumpkin

ICINGS

Available in American or Swiss Buttercream
Vanilla | Chocolate | Cream Cheese

UPGRADED ICING FLAVORS: \$1 pp

Mocha Chip | Cookies 'N Cream | Peanut Butter | Salted Caramel | Cinnamon Maple

FILLINGS: \$1.25 pp

Chocolate Mousse | White Chocolate Mousse | Chocolate Ganache | Lemon Curd | Fruit Mousse
- ex. raspberry, strawberry, coconut, mango, etc.

Fondant additional \$1 pp | Custom Flavor Request additional \$1.50 pp

BAKER'S CHOICE: \$2.25 pp

All Baker's Choice cakes are frosted with vanilla buttercream. Flavors cannot be altered.

Boston Creme Pie: Vanilla cake, pastry cream, chocolate ganache

White Chocolate Matcha: Vanilla bean cake, raspberry soak, white chocolate and matcha
mousse

Banana Hazelnut: Chocolate chip banana cake, chocolate hazelnut mousse

Lime in the Coconut (rum): Coconut chiffon cake, lime curd, coconut mousse

Chocolate, Chocolate, Chocolate!: Chocolate cake, chocolate mousse, chocolate ganache

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 the time of your tasting to
give you information on any additional fees.

DESSERT DISPLAYS

Bakeshop Add-on Items

Chocolate Lovers Dream | \$6 per person* | Select 5

A display of Chocolate Mousse Shooters, Chocolate Panna Cotta, Flourless Chocolate Cake, Chocolate Meringues, Mini Chocolate Cheesecakes, Chocolate Covered Strawberries, Mini Chocolate Cupcakes, or Chocolate Crinkle Cookies

Donuts | \$4.95 per person* | Select 3

Maple Bacon, Cinnamon Sugar, Double Chocolate, Classic Old Fashion, Powdered Sugar, Jelly, Boston Creme, S'mores, or Lemon Meringue

Cookies | Select 3

\$2.95 per person (2 cookies per person) | \$4.95 per person (4 cookies per person)

Chocolate Chip, Oatmeal Raisin, Pecan Shortbread, Lemon Crinkle, Brown Butter Bourbon Chocolate Chip, Gingersnap, Pumpkin, White Chocolate Cranberry

Viennese Table | \$6 per person* | Select 5

White Chocolate Raspberry Shooter, Coconut Lime Petite Fours, Mini Chocolate Chip Cheesecakes, Brownie Bites, Rhum Cake, Chocolate Hazelnut Shooters, Pecan Pie Bars, Blueberry Cheesecake Bars, Triple Chocolate Cake, Banana Cream Cheese Roll

Create Your Own | \$7 per person | Select 3

2 flavors included for each individual item selected
Assorted Truffles, French Macaroons, Dessert Shooters,
Cake Pops, Petite Fours, Mini Cheesecakes

Cut Out Cookies | \$3 per person | 2-3 Designs

Decorated and individually packaged

6% sales tax and 18% gratuity included in pricing (2022)