

*An
Affair to
Remember*



*The Inn
of the
Six Mountains
at Killington*

2617 Killington Road ■ Killington, Vermont 05751

In State: 802-422-4302

Out of State: 800-228-4676

We want your wedding to be as special as you do

Making your wedding celebration unforgettable is our catering experts' major objective. We offer assistance from the initial planning straight through to the tossing of the bride's bouquet. We help you choose your table settings and select a menu with something to please all your guests — from hearty eaters to dieters to vegetarians and even kids, if you choose. We can recommend special wines and champagnes, and offer referrals for flowers, entertainment and other additional vendors.



THE RIGHT DINNER PACKAGE FOR YOU

We offer three flexible packages to fit a variety of budgets for a minimum of 100 guests: dinners served at table, buffet-style or station packages. To keep it festive, all Inn of the Six Mountain's wedding packages include the following:

- ♥ Chilled vegetable crudité and cheese board served during the cocktail hour
- ♥ Champagne or sparkling cider dinner toast
- ♥ Dinner served at each table, buffet dinner or station package
- ♥ White skirting for head table and cake table
- ♥ Complimentary coffee station for buffets the entire evening
- ♥ Complimentary cake cutting for your wedding cake
- ♥ Complimentary ballroom setup
- ♥ 18% gratuity and all applicable state and local taxes included
- ♥ Custom bar options available

Menu prices subject to change

Served Dinners

Minimum of 100 Guests

All entrées include choice of salad; potato or rice; vegetable; freshly baked rolls and butter; and freshly brewed coffee and tea.

Choose two entrées from the selection below

Honey Orange Glazed Salmon **\$39.00 per person**
Fresh Atlantic salmon braised and topped with honey orange glaze

Filet Mignon **\$44.00 per person**
Tender and tasty filet of beef topped with your choice of béarnaise, mushroom demi-glaze or Madeira sauce

Surf and Turf **\$44.00 per person**
Tender New York sirloin topped with grilled garlic butter shrimp

Prime Rib of Beef **\$39.00 per person**
Roasted to perfection and served with au jus

Chicken Cordon Bleu **\$39.00 per person**
Breaded breast of chicken stuffed with ham and Vermont cheddar cheese topped with chicken gravy

Broccoli & Cheese Stuffed Chicken **\$39.00 per person**
Breast of chicken stuffed with broccoli florettes and Vermont cheddar cheese, topped with chicken gravy

Fresh Grilled Tuna Steak **\$44.00 per person**
Grilled tuna steak topped with our own kiwi mango salsa

Shrimp Scampi **\$39.00 per person**
Sautéed shrimp with mushrooms, garlic and garlic butter served over a bed of linguine

Lobster Ravioli **\$44.00 per person**
Lobster stuffed ravioli and our roasted red pepper alfredo sauce

Baked Haddock with Shrimp Mornay **\$44.00 per person**
Fresh haddock baked to perfection and topped with shrimp mornay sauce

Served dinners include champagne toast, crudités and cheese board, 18% gratuity and all applicable state and local taxes.

Dinner Buffet

Minimum of 100 Guests

Buffets include freshly baked rolls and butter and freshly brewed coffee and tea.

2 entrées option **\$40.00 per person**

3 entrées option **\$44.00 per person**

Salad Station

Choice of two

A symphony of garden greens and vegetables served with a selection of salad dressings

Tuna Salad

Redskin Potato Salad

Pasta Salad

Waldorf Salad

Cucumber Dill Salad

Tropical Fruit Salad

Cesar Salad

Entrées

Choice of two entrées or three entrées

Beef Tips Burgundy

Cheese Ravioli

Chicken Dijonaise

Chicken Marsala

Fettuccini Alfredo

Maple Glazed Pork Loin

Pasta Primavera

Salmon with Dill Sauce

Seafood Newburg

Sliced London Broil

Beef or Vegetable Lasagna

Vegetable & Starch Accompaniments

Choice of two

Vegetables in Season

Baked Potato

Garlic Mashed Redskin Potatoes

Oven Roasted Red Bliss Potatoes

Rice Pilaf

Buffets include crudités and cheese board during cocktail hour, champagne toast, 18% gratuity and all applicable state and local sales taxes.

Buffet Stations

Minimum of 100 Guests

Stations Package includes crudités and cheese board during cocktails, garden salad, vegetable, fresh baked rolls and butter, champagne toast and coffee station, 18% gratuity, and all applicable state and local sales taxes

Choice of Three Stations **\$44.00 per person**

Pasta Station

Tortellini and linguine sautéed in your choice of Alfredo, marinara, or pesto served with garlic bread and fresh parmesan cheese

Prime Rib of Beef

Slowly roasted rib eye carved and served with au jus and sour cream horseradish sauce and roasted red potatoes

Roast Turkey

Breast of turkey with all the fixings — stuffing, mashed potatoes, cranberry sauce and homemade gravy

Honey Glazed Baked Ham

Carved to order, topped with honey pineapple sauce and served with fresh rolls

Asian Stir Fry

Fresh vegetables and teriyaki chicken served with egg rolls with Oriental rice

Maple Glazed Stuffed Pork Loin

Tender pork loin stuffed with Vermont apples and glazed with Vermont maple syrup with choice of rice or potato

One carver/lattendant per station is included.

Details

Deposits

Upon confirmation, an initial, non-refundable deposit of \$750.00 (for entire ballroom) is required to reserve your space. 75% of your estimated cost is due one month prior to your function. The balance is required three business days prior to your function.

Guarantee

To help us make your day special, we ask your cooperation in confirming the number of guests expected ten (10) business days prior to your event. This number is your guarantee and may not be lowered. If a confirmation number is not received by the due date, the expected attendance will become the number of guests guaranteed. We will set your room for 5% over your guarantee. Final charges will be based upon your guarantee or the actual attendance, whichever is greater.

For Your Convenience . . .

Group Rates

Discounted group rates are available for your overnight guests. Complimentary accommodations for bride and groom.

At Your Service!

Our catering professionals will be happy to assist you with any related events, including rehearsal dinner, bridal shower or farewell brunch. Our staff will ensure you enjoy an affair to remember.

If you prefer . . .

We would be happy to tailor our à la carte menus to your individual requests.

Contact Us

Our special events staff is available to assist you. Please call our catering sales office at 800-228-4676 to make an appointment today. You may also visit our website at www.sixmountains.com, e-mail us at iosm@vermontel.net or contact us by fax at 802-422-4898.