



2027

Killington Resort Hotel Wedding Menus

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What is included in your Killington Resort Wedding?

All Killington Resort Weddings Include:

- Assistance of a Professional On-Site Wedding Coordinator
- Complimentary Parking
- Discounted Room Rates for Guests
- Complimentary Menu Consultation for Two
- Tables, Chairs, Linens, Napkins
- Dance Floor
- Complimentary Cutting and Service of your Wedding Cake

All Weddings Of 100 or More Guests Also Include:

- 2 Night Stay: Complimentary One Bedroom Suite the Weekend of your Wedding at the Killington Grand Hotel
- Killington Season Pass for the following season after your wedding OR a Bridal Luncheon for up to 15 people.

Wedding Dinner Packages

Ballroom Package

\$126 per guest

One Hour of Deluxe Host Bar

Hors d'oeuvres: Including Two Stationed and Four Butlered Hors d'oeuvres

Buffet or Plated Dinner

Killington Package

\$154 per guest

One Hour of Deluxe Host Bar

Hors d'oeuvres: Including Two Stationed and Five Butlered Hors d'oeuvres

Buffet or Plated Dinner

Grand Package

\$193 per guest

One Hour of Premium Host Bar

Hors d'oeuvres: Including Three Stationed and Five Butlered Hors d'oeuvres

Buffet or Plated Dinner

All Packages Include:

Traditional Wedding Toast

Cutting and Service of Wedding Cake

Coffee & Tea Station

Additional Pricing

Per Guest

Kids Meal

\$21.00

Vendor Meals

\$48.00

Menus and prices are subject to change at any time.

Prices subject to applicable 10% state and local taxes and 20% service charges

Killington Resort is not a certified gluten free kitchen, but some items can be prepared gluten free; please inform your coordinator of any allergies. The Vermont Department of Health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

***Prices subject to applicable state and local taxes, 20% service charge, and may change without notice**

Grand Package

\$193 per guest

Displayed Hors d'oeuvres ~ Select Three

House Smoked Salmon served warm with a Cucumber and Dill Relish
Grilled and Chilled Vegetable Mirror served with Dipping Sauces
Maine Crab and Artichoke Dip with Seasoned Grilled Bread
House Kipper Salmon and Lox, English Cucumbers, Tomato, Red Onion and Capers
Seasonal Fruit Display with Fresh Berries and Sweet Cream
Roasted Wheel of Brie Cheese with Amaretto, Toasted Almonds and Grilled Bread
Artisan Cheese Display accompanied by Champagne Grapes, Strawberries and Quince
Antipasti Display of Cured Italian Meats, Cheese and Marinated Vegetables
Fresh Vegetable Crudités with Dipping Sauces

Butlered Hors d'oeuvres ~ Select Five

Beet Cured Salmon Crostini with Crème Fraîche & Red Onion Syrup
Salmon Croquette, Lemon Curd, Apple Relish
Lamb Lollipop, Whipped Feta, Lemon Harissa, Marinated Tomato
Ahi Tuna Poke, Cucumber, Avocado, Fried Chili & Scallion Oil
Togarashi Ahi Tuna on English Cucumber and Seaweed Salad
Chipotle Scallop with Avocado Lime Salsa
Slab Bacon Scallops, Pea Tendrils, Maple Rice Wine
Prosciutto Wrapped Shrimp, Maple Chili Aioli
Farmstead Cheddar Gnocchi Mac & Cheese
Beef Tartare on Brioche
Maine Crab Cakes with Horseradish Marmalade
Smoked Salmon, Dill Cream and Yukon Gold Blini
Roasted Pear, Walnut and Roquefort Stuffed Fig
Stuffed Mushrooms, Italian Fennel Sausage
Stuffed Mushrooms, Maine Crab and Artichoke
Oyster on the Half Shell with Mignonette
House-made Vegetarian Spring Rolls, Sweet Thai Chili Dipping Sauce
Spanakopita
Assorted Bruschetta
Truffled Goat Cheese Gougere
Jerk Chicken Satay, Peanut Sauce
Seared Duck Breast, Sweet Potato Blini, Sour Cherry & Apricot Preserves
Char Siu Beef Bao Bun, Black Garlic Aioli, Orange Sesame Pak Choy, Pickled Jalapeno

Soup ~ Select One

Lobster Bisque
Italian Wedding Soup
Grilled Chicken and Creamy Wild Rice Soup, fried rosemary garnish (GF)
Roasted Tomato and Basil Bisque (V) (GF)
Cream of Wild Mushroom (V)
New England Clam Chowder
Roasted Autumn Squash Bisque (V)
Hearty Vegetarian Minestrone (V)

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***Prices subject to applicable state and local taxes, 20% service charge, and may change without notice**

Grand Package

\$193 per guest

Salad ~ Select One

Mixed Greens, Apples, Pears, Mandarin Oranges, Strawberries,
Blue Cheese Crumbles, Toasted Almonds, Poppy Seed Dressing
Field Greens, Cherry Tomato, Cucumber, Carrots, Ranch or Balsamic Dressing
Roasted Beet Salad with Mache, Chevre and Champagne Vinaigrette
Caesar Salad, Crisp Romaine, Croutons, Parmesan Romano, Caesar Dressing
Vermont Country Salad with Greens, Apples, Pears, Candied Walnuts, Chevre, Raspberry Vinaigrette
Baby Spinach, Candied Walnuts, Chevre, Red Onion and Balsamic Vinaigrette
Roasted Pear, Fireweed Honey Pecans, Stilton, Arugula and Cider Vinaigrette

Entrées ~ Select Three, must include a vegetarian entrée.

Prime Rib Au Jus

All-Natural Sirloin of Beef Finished with Classic Bordelaise Sauce

***Upgrade to Beef Tenderloin \$9.00 per person*

All-Natural New York Strip au Poivre

Bacon Wrapped Scallops, Truffle Scented Lobster Ragout, Sweet Corn Ravioli, Cream Roasted Corn Sauce

Shrimp and Crab Stuffed Cod, Parsley Pesto Risotto, Old Bay Breadcrumbs, Sherry Cream

Bone-In Pork Chop, Sherried Mirepoix, Blackberry Demi-Glace

Mediterranean Sea Bass, Artichokes, Prosciutto, Basil, Charred Tomato, Lemon Vinaigrette

Faroe Island Salmon, Grilled Zucchini Succotash, Butternut Puree, Basil Oil

Maple Miso Salmon, Celery Root Puree, Sesame Broccolini, Tamari Ginger Glaze

Glazed Duck Breast, Firewood Honey and Maple

Pan Roasted Statler Chicken, Sundried Tomato, Baked Feta Orzo, Pecorino Romano

Pan Roasted Statler Chicken, Black Truffle Merlot Glace, Garlic Whipped Yukon Potatoes

Pan Roasted Pheasant Breast, Salsify Puree, Creamed Kale, Saba

Rack of Lamb, Rosemary, Dijon Crusted, Merlot Demi-Glace

Lobster Poached Halibut, Wild Mushroom Risotto

Prosciutto Wrapped Tenderloin Oscar, Veal Demi-Glace, Sauce Béarnaise

Wild Mushroom and Goat Cheese Strudel with Anise Creamed Spinach and Lentils

Creamy Mascarpone Farro, Leeks, Asparagus, Tomatoes, Fresh Herbs, Buffalo Mozzarella

Grilled Portobello Risotto, Roasted Butternut Squash, Grilled Asparagus and Grated Asiago Cheese

Roasted Butternut Squash Ravioli, Walnut, Sage, Rosemary Pesto

Swiss Chard Ravioli with Sweet Mascarpone and Sofrito

Roasted Vegetable, White Vegetarian Lasagna

Wild Mushroom Agnolotti with Tarragon Pesto

Crispy Garlic Tofu, Garlic-Soy Glaze, Fresh Vegetables, Rice Noodle Stir-Fry

Killington Package

\$154 per guest

Displayed Hors d'oeuvres ~ Select Two

Maine Crab and Artichoke Dip, Grilled Bread

House Kipperd Salmon and Lox, English Cucumbers, Tomato, Red Onion and Capers

Seasonal Fruit Display with Fresh Berries and Sweet Cream

Roasted Wheel of Brie Cheese, Amaretto, Toasted Almonds, Grilled Bread

Artisan Cheese Display accompanied by Champagne Grapes, Strawberries and Quince

Antipasti Display of Cured Italian Meats, Cheese and Marinated Vegetables

Fresh Vegetable Crudités with Dipping Sauces

Butlered Hors d'oeuvres ~ Select Five

Beet Cured Salmon Crostini with Crème Fraiche & Red Onion Syrup

Salmon Croquette, Lemon Curd, Apple Relish

Lamb Lollipop, Whipped Feta, Lemon Harissa, Marinated Tomato

Ahi Tuna Poke, Cucumber, Avocado, Fried Chili & Scallion Oil

Maine Crab Cakes with Horseradish Marmalade

Chipotle Scallop with Avocado Lime Salsa

Seared Duck Breast, Sweet Potato Blini, Sour Cherry, Apricot Preserve

Smoked Salmon, Dill Cream and Yukon Gold Blini

Roasted Pear, Walnut and Roquefort Stuffed Fig

Togarashi Ahi Tuna on English Cucumber and Seaweed Salad

Italian Fennel Sausage Stuffed Mushroom

Oyster on the Half Shell with Mignonette

Vegetarian Spring Rolls, Sweet Thai Chili Dipping Sauce

Spanakopita

Assorted Bruschetta

Truffled Goat Cheese Gougere

Eggplant Meatball, Classic Vegetarian Mix simmered in Sunday Sauce

Mini Ratatouille Tartlets

Jerk Chicken Satay, Peanut Sauce

Farmstead Cheddar Gnocchi Mac & Cheese

Soup ~ Select One

Lobster Bisque

Italian Wedding Soup

Grilled Chicken and Creamy Wild Rice Soup, Fried Rosemary Garnish (GF)

Roasted Tomato and Basil Bisque (V) (GF)

Cream of Wild Mushroom (V)

New England Clam Chowder

Roasted Autumn Squash Bisque (V)

Hearty Vegetarian Minestrone (V)

Killington Package

\$154 per guest

Salad ~ Select One

Mixed Greens, Apples, Pears, Mandarin Oranges, Strawberries, Bleu Cheese Crumbles, Toasted Almonds, Poppy Seed Dressing
Field Greens, Cherry Tomato, Cucumber, Carrots, Ranch and Balsamic Dressing
Roasted Beet Salad with Mache, Chevre and Champagne Vinaigrette
Caesar Salad, Crisp Romaine, Croutons, Parmesan Romano, Caesar Dressing
Baby Spinach, Candied Walnuts, Chevre, Red Onion and Balsamic Vinaigrette
Roasted Pear, Fireweed Honey Pecans, Stilton, Arugula and Cider Vinaigrette

Entrées ~ Select Three, must include a vegetarian entrée.

Prime Rib Au Jus
Shrimp and Crab Stuffed Cod, Parsley Pesto Risotto, Old Bay Breadcrumbs, Sherry Cream
Bone In Pork Chop, Sherried Mirepoix, Blackberry Demi-Glace
Mediterranean Sea Bass with Artichokes, Prosciutto, Torn Basil, Charred Tomato & Lemon Vinaigrette
All-Natural Sirloin of Beef finished with Classic Bordelaise Sauce
***Upgrade to Beef Tenderloin \$9.00 per person*
All-Natural New York Strip au Poivre
Faroe Island Salmon, Grilled Zucchini Succotash, Butternut Puree, Basil Oil
Duck Breast, Fireweed Honey and Maple Glazed
Pan Roasted Statler Chicken, Sundried Tomato, Baked Feta Orzo, Roasted Chicken Glace, Pecorino Romano
Maple Miso Salmon, Celery Root Puree, Sesame Broccolini, Tamari Ginger Glaze
Pan Roasted Statler Chicken, Black Truffle Merlot Glace, Garlic Whipped Yukon Potatoes
Wild Mushroom and Goat Cheese Strudel with Anise Creamed Spinach and Lentils
Creamy Mascarpone Farro, Leeks, Asparagus, Tomatoes, Fresh Herbs and Buffalo Mozzarella
Grilled Portobello Risotto, Roasted Butternut Squash, Grilled Asparagus and Grated Asiago Cheese
Roasted Butternut Squash Ravioli with a Walnut, Sage, and Rosemary Pesto
Swiss Chard Ravioli with Sweet Mascarpone and Sofrito
Roasted Vegetable, White Vegetarian Lasagna
Wild Mushroom Agnolotti with Tarragon Pesto
Crispy Garlic Tofu, Garlic-Soy Glaze, Fresh Vegetables, Rice Noodle Stir-Fry

Ballroom Package

\$126 per guest

Displayed Hors d'oeuvres ~ Select Two

Seasonal Fruit display with Fresh Berries and Sweet Cream
Roasted Wheel of Brie Cheese with Amaretto Toasted Almonds and Grilled Bread
Artisan Cheese Display accompanied by Champagne Grapes, Strawberries and Quince
Antipasti Display of Cured Italian Meats, Cheese and Marinated Vegetables
Fresh Vegetable Crudités with Dipping Sauces

Butlered Hors d'oeuvres ~ Select Four

Beet Cured Salmon Crostini with Crème Fraiche & Red Onion Syrup
Eggplant Meatball, Classic Vegetarian Mix simmered in Sunday Sauce
Roasted Pear, Walnut and Roquefort Stuffed Fig
Togarashi Ahi Tuna on English Cucumber and Seaweed Salad
Italian Fennel Sausage Stuffed Mushroom
Seared Duck Breast, Sweet Potato Blini, Sour Cherry & Apricot Preserve
Vegetarian Spring Rolls, Sweet Thai Chili Dipping Sauce
Spanakopita
Assorted Bruschetta
Mini Ratatouille Tartlets
Jerk Chicken Satay, Peanut Sauce
Farmstead Cheddar Gnocchi Mac & Cheese

Salad ~ Select One

Field Greens, Cherry Tomato, Cucumber, Carrots, Ranch or Balsamic Dressing
Caesar Salad, Crisp Romaine, Croutons, Parmesan Romano, Caesar Dressing
Baby Spinach, Candied Walnuts, Chevre, Red Onion and Balsamic Vinaigrette
Roasted Pear, Firewood Honey Pecans, Stilton, Arugula and Cider Vinaigrette

Entrées ~ Select Three, must include a vegetarian entrée.

Bone In Pork Chop, Sherried Mirepoix, Blackberry Demi-Glace
Mediterranean Sea Bass with Artichokes, Prosciutto, Basil, Charred Tomato & Lemon Vinaigrette
All-Natural Sirloin of Beef finished with Classic Bordelaise Sauce

**** Upgrade to Beef Tenderloin \$9.00 per person**

Faroe Island Salmon, Grilled Zucchini Succotash, Butternut Puree, Basil Oil
Duck Breast, Fireweed Honey and Maple Glazed
Pan Roasted Statler Chicken, Sundried Tomato, Baked Feta Orzo, Pecorino Romano
Maple Miso Salmon, Celery Root Puree, Sesame Broccolini, Tamari Ginger Glaze
Pan Roasted Statler Chicken, Black Truffle Merlot Glaze, Garlic Whipped Yukon Potatoes
Wild Mushroom and Goat Cheese Strudel with Anise Creamed Spinach and Lentils
Creamy Mascarpone Farro, Leeks, Asparagus, Tomatoes, Fresh Herbs and Buffalo Mozzarella
Grilled Portobello Risotto, Roasted Butternut Squash, Grilled Asparagus and Grated Asiago Cheese
Roasted Butternut Squash Ravioli with a Walnut, Sage, and Rosemary Pesto
Swiss Chard Ravioli with Sweet Mascarpone and Sofrito
Roasted Vegetable, White Vegetarian Lasagna
Wild Mushroom Agnolotti with Tarragon Pesto
Crispy Garlic Tofu, Garlic-Soy Glaze, Fresh Vegetables, Rice Noodle Stir-Fry

Bar Service

The State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee of the State of Vermont, we are obligated to adhere to its laws. Therefore, it is our responsibility to enforce the policy of not allowing individuals or groups to bring liquor from outside sources into our facility. **No outside alcohol allowed.** Your compliance is appreciated. We reserve the right to suspend the service of alcohol to any guest or group of guests that we feel could jeopardize the comfort or safety of another guest or our Vermont State Liquor License.

Alcohol service is governed by the following policies:

- No guest, who is under the legal drinking age of 21 years old, will be served alcohol at any function.
- All guests must provide a valid, government issued, photo ID indicating date of birth.
- 5 Hours is the MAX for a Bar to be Open for Service.
- We may choose not to serve alcohol at a function with a significant number of underage guests, or where, in our opinion, circumstances might encourage a violation of state alcohol regulations.
- No guest who appears to be, in our judgement, intoxicated or showing signs of intoxication will be served at any function.
- We reserve the right to limit or suspend service during any function, where in our opinion, the Killington Grand Resort Hotel's liquor license may be in jeopardy.
- Alcoholic beverages cannot be removed from the banquet function area.
- Alcohol service will cease fifteen minutes prior to the end of the function. Non-alcoholic beverages only will be available at that time.
- State law requires that alcohol service be suspended at 2:00 a.m. nightly.
- Toast Pours - Event planners will be required to furnish the names and seating locations of all guests under the age of 21.

Menus and prices are subject to change at any time & without notice.
Alcohol Prices DO NOT Include 11% applicable state and local taxes or 20% service charge.
Selections based upon availability; we reserve the right to substitute products.

Bar Service

Pricing and Selections:

Once your **1 hour cocktail hour has concluded** (*which is included in the package*), please select from the following options:

- **4 Hour Open Bar Service:** \$71 per person plus 11% Tax and 20% service charge, over the age of 21
 - Domestic/Microbrew Beer
 - House Wines
 - Ready to Drink Cans such as High Noon and Seltzers
 - Selection of Spirits listed below
 - Non-Alcoholic Beverages
- **Individual Pay Bar Service:** Individuals pay for their own drinks. Credit Cards Only, No Cash.
- **Based on Consumption:** You can run a tab and be charged based on what is consumed, a credit card is required.

Beer

Our standard bar set up includes domestic and local microbrew selections.

Wine:

Cabernet Sauvignon, Merlot, Malbec, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco

For additional wine selections and pricing, including full bottles and premium glass pours, please ask your coordinator for our current wine list.

Spirits

The package includes brands listed below and appropriate substitutions at Killington's discretion based on availability.

Vodka: Absolut, Absolut Citron, Ketel One, Tito's, Assorted Flavored Vodka's

Gin: Beefeater, Tanqueray, Bombay Sapphire

Rum: Bacardi, Captain Morgan, Malibu, Goslings

Tequila: Jose Cuervo, Sauza Hornitos

Whiskey: Jack Daniel's, Canadian Club, Jameson's, Crown Royal, Bulleit Rye

Bourbon: Jim Beam, Bulleit, Makers Mark

Scotch: Dewar's White Label, Chivas Regal, Johnnie Walker Black Label, Glenlivet 12 Single Malt

Cordials: Bailey's Irish Cream, Sambuca, Kahlua Coffee Liqueur, Peach Schnapps, Drambuie Cointreau, Amaretto Disaronno, Frangelico

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Selections based upon availability; we reserve the right to substitute products.