



2027

Killington Peak & K-1 Lodge Wedding Package

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What is included in your Killington Peak Lodge or K-1 Wedding

- Assistance of a Professional On-Site Wedding Coordinator
- Discounted Room Rates for Guests
- Complimentary Menu Tasting for Two
- Tables and Chairs, Cake Table, Cutlery & China
- Dance Floor and Linens
- Complimentary Cutting and Service of Your Wedding Cake
- 2 Night Stay: Complimentary One Bedroom Suite the Weekend of Your Wedding at the Killington Grand Hotel
- Killington Season Pass for the Season following your Wedding
 - **OR** a Bridal Luncheon for up to 15 people
- Gondola Usage for your event at the Peak Lodge

Peak & K-1 Wedding Reception Package

\$163 Per Person

One Hour of Deluxe Host Bar for your Cocktail Hour

Traditional Wedding Toast

Hors d'oeuvres: Including Two Stationed and Five Butler Passed Hors d'oeuvres

Plated 2 Course Dinner Reception

Coffee & Tea Station

Additional Pricing

Kids Meal	\$21 per person
Vendor Meals	\$48 per person
Dessert	\$11 per person

Menus and prices are subject to change at any time.

Prices subject to Alcohol and Rooms and Meals State and Local Taxes plus 20% service charges

The Peak Lodge 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.

Stationary Hors d'oeuvres

Select Two:

Artisan Cheese Board

Vermont Crafted Cheeses, Fresh Berries, Local Honey and Preserves, Crackers, and Artisan Bread

Charcuterie add on:

Assorted Sausages, Prosciutto, Capicola, Chicken Mousse *\$3.00 per person surcharge*

Bountiful Fruit Platter

Crystal Grapes, Seasonal Berries, Honeydew, Cantaloupe, Pineapple, Watermelon, Seasonal Fruit, VT Maple Yogurt

Mediterranean Platter

Balsamic Marinated Grilled Vegetables, Pickled Asparagus, Local Mozzarella, Pesto Tomatoes, Assorted Hummus, Marinated Olives, Cucumber Yogurt, Goat Cheese Spread, Oregano Marinated Feta Cheese, Olive Tapenade, Grilled Flatbread

Charcuterie add on:

Assorted Sausages, Prosciutto, Capicola, Chicken Mousse *\$3.00 per person surcharge*

Vegetable Platter

Broccoli, Caulilini, Baby Carrots, Radish, Garbanzo Hummus, Dill Yogurt, Avocado Spread, Onion Sour Cream, Assorted Cheese, Pickled Asparagus, Marinated Olives, Crackers & Flatbread Chips

NE Raw Bar ** *\$market price per person surcharge*

New England Raw Oysters and Clams, Jumbo Poached Shrimp, Ahi Tuna, Smoked Salmon, Seasonal Ceviche, Crab Salad, Cucumber Cocktail Sauce, Verjus Mignonette

Shrimp Cocktail Tower *\$market price per person surcharge***

Tower of Jumbo Shrimp, Served with Cocktail Sauce

Oyster Bar *\$market price per person surcharge***

Two Species of New England Raw Oysters with Mignonette and Hot Sauces

Additional Display

Add \$6.00 per person for a 3rd display. If there is a surcharge listed, the cost would still apply to a 3rd stationary display in addition to the \$6 per person.

Passed Hors D'oeuvres

Select Five:

Coastal Crab Cake - Pan-Seared Crab Cake, Preserved Lemon Aioli, Radish and Chive
Chicken Kofta Skewer - Grilled Chicken Kofta, Sumac-Feta Tzatziki, Dill
Harissa Lamb Kefta - North American Lamb Kefta, Harissa Glaze, Chermoula Cabbage, Minted Yogurt
Old Bay Poached Shrimp - Chilled Old Bay Shrimp, Smoked Horseradish Cocktail Sauce
Vermont Brie & Bourbon Tart – Warm Brie, Blueberry Bourbon Conserve, Walnut Crumble
Applewood Bacon-Wrapped Yukon – Stuffed Baby Yukon, Truffle Chive Crème Fraiche
Inasal Pork Wonton – Filipino Spiced Pork, Garlic-Calamansi Vinegar
Crispy Gochujang Pork Belly – Toasted Crispy Rice Cake, Kimchi Relish, Black Sesame, Scallion
Vermont Smash Slider – Bacon Wrapped Smashed Beef, Vermont Cheddar, Caramelized Onion, Peak Sauce
Peri-Peri Chicken Skewer – Charred Peri-Peri Chicken, Herb Oil, Charred Lime
Seared Duck Breast Roti – Medium-Rare Duck, Sweet Potato Corn Posti, Hoisin Shallot, Scallion Curl
Clothbound Cheddar Mac Phyllo – Creamy Cheddar Macaroni, Black Truffle, Crispy Panko
Wild Mushroom Arancini – Crisp Arborio Rice Ball, Roasted Wild Mushrooms, Tomato Sugo
Shiitake Mushroom Spring Roll – Napa Cabbage, Bean Sprouts, Flaky Spring Roll Wrapper, Tamari Glaze
Sesame Seared Ahi Wonton – Sesame Ahi, Pickled Daikon & Fresno Chili, Sriracha Chili Aioli
Roasted Butternut Crostini – Sage Orange Ricotta, Brown Butter Roasted Butternut, Pine Nuts
Roasted Cherry Tomato Crostini – Whipped Lemon Ricotta, Roasted Cherry Tomato, Basil Oil
Prosciutto and Peach Crostini – Whipped Ricotta, Folded Prosciutto, Grilled Peach, Hot Honey
New England Garlic Clam – Littleneck Clam, Garlic Bacon Panko Crumb, Lemon Beurre Blanc
Lomo Saltado Skewer – Aji Amarillo Steak, Charred Onion, Blistered Tomato, Cilantro
Plantain and Chickpea Falafel – Crisp Falafel Disc, Lime Cashew Crema, Toasted Coconut

Specialty item: add \$4/person

*Rosemary Skewer Sea Scallop, Applewood Bacon, Maple Bourbon Glaze, Rosemary Skewer
*Seared Lamb Chop – Flattop Seared Cumin Lamb Chop, Bright Chimichurri, Wild Arugula
*Classic New England Lobster Roll – Butter Poached Lobster, Bibb Lettuce, Lemon Chive Aioli, Toasted Split Roll

Salad or Soup

Salad or Soup Course Served with Artisan Baked Bread and Vermont Butter

Select One:

- Little Gem and Cucumber – Little Leaf Greens, Cucumber Ribbon, Pickled Red Onion and Mustard Seed, Pomegranate Arils, Toasted Sunflower Seeds, VT Chevre Crumble, Champagne Vinaigrette
- Candied Beet and Grape Salad – Peppery Rocket and Shaved Fennel, Roasted Candy Cane Beets, Red Wine-Compressed Grapes, VT Feta Crumble, Sherry Vinaigrette, Candied Pecans, Crispy Quinoa
- Smoky Caesar Wedge – Grilled Petite Romaine Wedge, Chopped Romaine and Tuscan Kale, Smoked Anchovy Dressing, Sourdough Batons, Pink Peppercorn, Parmesan Crisp Shatter
- Heirloom Tomato Gazpacho – Chilled Heirloom Tomato Blend, Cucumber, Basil Oil, Summer Herb Finish
- Carrot Ginger Velouté – Silky Carrot – Ginger Soup, Coconut Milk Reduction, Toasted Pepitas

Entrees

All entrees served with the chef's selection of seasonal vegetables and appropriate starch

Select Two:

Merlot Demi Top Sirloin

8 oz. Worcestershire Marinade, Whipped Garlic Potato, Baby Carrots, Charred Cipollini

Add: Butter Poached Lobster Tail \$8.00 per person

Char Grilled Filet Mignon - Add: \$x.00 per person

8 oz. Worcestershire Marinade, Whipped Garlic Potato, Baby Carrots, Charred Cipollini

Add: Butter Poached Lobster Tail \$8.00 per person

Maple Brook Prosciutto Chicken

Sun-Dried Tomato Pesto, Fresh Vermont Mozzarella, Spinach, Creamy Orzo, Roasted Asparagus

Brown Sugar Seared Pork Chop

10 oz. Bone-In Chop, Blueberry Plum Mostarda, Baked Sweet Potato Wedges, Shaved Brussels, Bacon

Woodland Brined Airline Chicken

Porcini Crust, Crispy Smashed Yukons, Charred Cipollini, Baby Cauliflower, Mushroom Rosemary Glace

Za'atar Crusted Rack of Lamb - Add: \$4.00 per person

Minted Labneh, Cherry Pomegranate Glaze, Ancient Grain Blend, Grilled Baby Eggplant

Citrus-Miso Glazed Salmon

Wild Rice Stir Fry, Charred Bok Choy, Carrot and Scallion Nest

Mediterranean Swordfish

Saffron Romesco, Pearled Couscous, Charred Broccolini, Preserved Lemon Gremolata

Coriander Chilean Sea Bass - Add: \$5.00 per person

Tomato-Fennel Salad, Lemon Herb Farro, Grilled Haricots Vert

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Vegetarian Options

Select One:

Roasted Ricotta-Squash Ravioli

Carrot-Madeira Velouté, Spiced Butternut, Crispy Kale, Chevre Snowfall

Sesame Soy Tofu

Sesame Quinoa, Shaved Brussels and Broccolini, Shishito Peppers, Pickled Carrot Nest
(gluten-free, dairy free)

Rustic Eggplant Pappardelle

Tomato Sugo. Charred Artichoke, Eggplant Ragu, Ricotta Salata, Fried Capers
(gluten-free) *available dairy free if requested

Basil Summer Gnocchi

Charred Corn and Tomato, Crispy Chickpeas, Lemon Pangrattato, Pea Tendrils

Kid's Menu

\$21.00 Per Person

Mac and Cheese -Cavatappi Pasta, Vermont Cheddar Sauce, Broccoli

Chicken Finger - French Fries and Carrot Sticks

Meatballs -House made with our Red Sauce and Chefs' Pasta

Dessert

Select Two:

\$11.00 Per Person

Godiva Chocolate Mousse

Mini Maple Bourbon Crème Brûlée

Mini Cannoli

S'mores Bars

Tiramisu

*Additional dessert items may be added \$3 per person, per item

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 alcohol service 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 over the age of 21 *(plus 11% Tax and 20% service charge)*
Includes:
 - Domestic/Microbrew Beer
 - House Wines
 - 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.

Our Selections:

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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