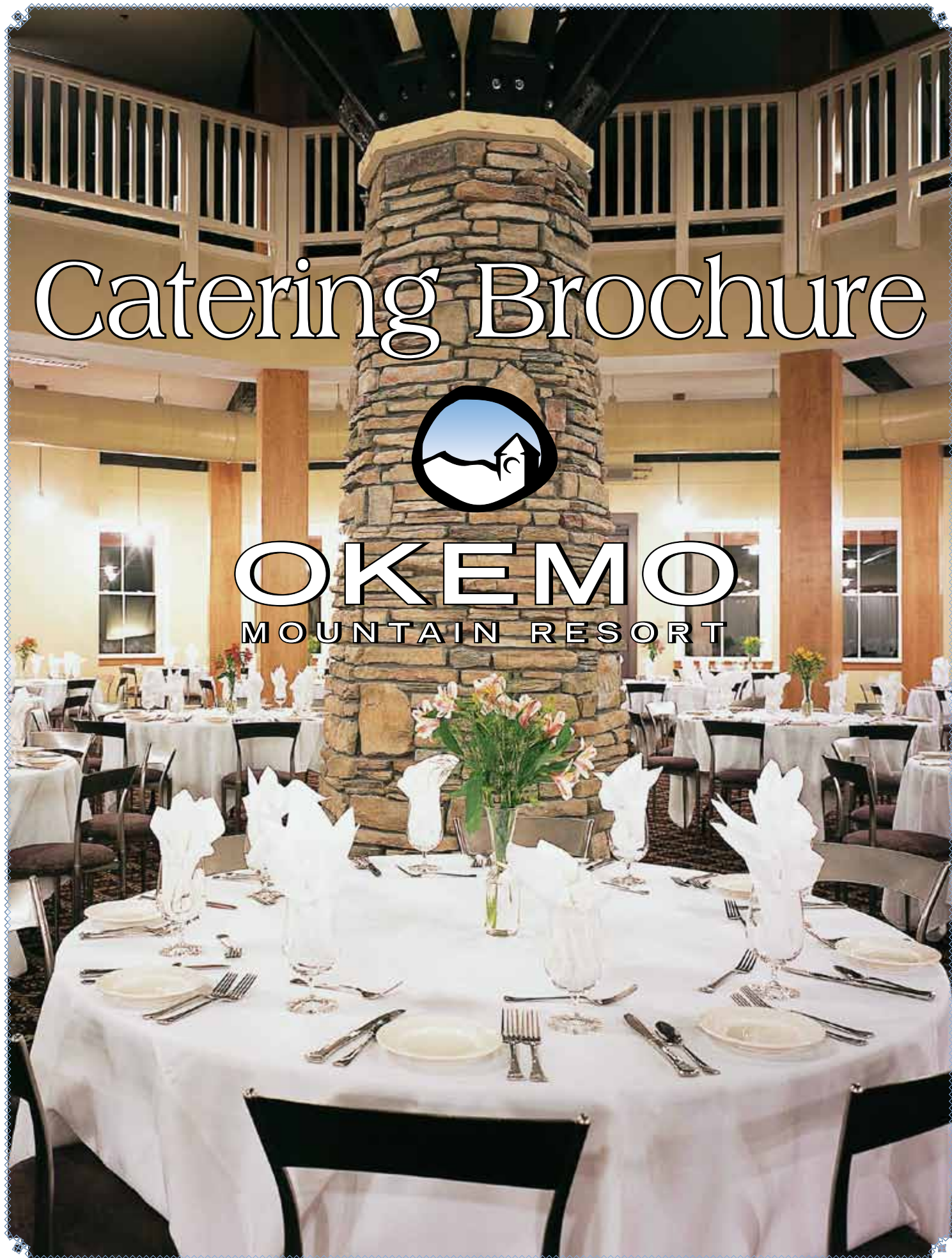


Catering Brochure



OKEMO
MOUNTAIN RESORT





OKEMO

MOUNTAIN RESORT

Thank you for considering Okemo Mountain Resort for your event. As you browse through this brochure please know that excellent guest service is our number one goal. That's the Okemo Difference.

Whether your event is for a group of 15 or 300, Okemo's priority is your satisfaction. You'll see a great variety of menu choices for every type of event. And, as you tour our facilities, you'll see that we have a place for all occasions.

As you plan your event, our staff is prepared to help you all along the way. They're eager to make every detail of your day special.

We hope you'll decide that Okemo Mountain Resort is the right place for your event. And, we look forward to serving you soon.

Sincerely,

Tim and Diane Mueller
Owners
Okemo Mountain Resort

OKEMO BREAKFAST

CONTINENTAL Minimum of 15 people

The Continental \$9.50 per person

Fresh Squeezed Orange Juice,
Grapefruit and Cranberry Juice
Assorted Muffins, Danish, and Bagels
with Cream Cheese, Butter and Jellies
Mocha Joe's Coffee and Assorted Teas

Deluxe Continental \$11.50 per person

Fresh Squeezed Orange Juice,
Grapefruit and Cranberry Juice
Assorted Muffins, Danish, and Bagels
with Cream Cheese, Butter and Jellies
Seasonal Sliced Fresh Fruit Display
Mocha Joe's Coffee and Assorted Teas

Grand Continental \$13.50 per person

Fresh Squeezed Orange Juice,
Grapefruit and Cranberry Juice
Assorted Muffins, Danish, and Bagels
with Cream Cheese, Butter and Jellies
Seasonal Sliced Fresh Fruit Display
Assorted Fruit Yogurts
Mocha Joe's Coffee and Assorted Teas

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted fruit yogurts \$2.25 per person
Assorted Breakfast Cereals \$2.50 per person
Granola Cereal \$2.50 per person
Hot Oatmeal \$3.25 per person
Smoked Atlantic Salmon \$6.50 per person
With cream cheese, capers,
red onion, and pumpernickel

HOT BREAKFAST BUFFETS Minimum of 50 people

Okemo Wake-up Buffet \$16.00 per person

Fresh Squeezed Orange Juice,
Grapefruit and Cranberry Juice
Scrambled Eggs, Bacon or Maple Link Sausage
and Home Fried Potatoes
Assorted Muffins, Danish, and Bagels
with Cream Cheese, Butter and Jellies
Mocha Joe's Coffee and Assorted Teas

The Big Breakfast \$19.00 per person

Fresh Squeezed Orange Juice,
Grapefruit and Cranberry Juice
Scrambled Eggs, Bacon or Maple Link Sausage
and Home Fried Potatoes
Thick Cut French Toast or Buttermilk Pancakes
with Vermont Maple Syrup
Assorted Muffins, Danish, and Bagels
with Cream Cheese, Butter and Jellies
Sliced Seasonal Fresh Fruit Display
Mocha Joe's Coffee and Assorted Teas

BUFFET BREAKFAST ENHANCEMENTS

Chef Prepared Omelet Station \$5.25 per person*
Traditional Eggs Benedict \$4.75 per person
Belgian Waffles \$4.25 per person
Smoked Atlantic Salmon \$6.50 per person
With cream cheese, capers,
red onion, and pumpernickel

*add \$75.00 Chef's fee

Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing

OKEMO BREAKS

MORNING AND AFTERNOON BREAKS

Minimum of 15 people

| | |
|---|--|
| <p>Healthy Choice \$10.50 per person Whole Fresh Fruit, Assorted Granola Bars, Individual Fruit Yogurt, Assorted Juices and Bottled Water.</p> | <p>Apple Fest \$11.50 per person Fresh Whole Apples, Apple Cobbler, Baked Apple Dumplings, sliced Cabot Cheddar Cheese, warm Spiced Cider, Mocha Joe's Coffee and Assorted Tea.</p> |
| <p>Ice Cream Chiller \$8.50 per person Assorted Ice Cream Bars and Ice Cream Sandwiches and Bottled Water.</p> | <p>Chocolate Obsession \$11.50 per person Chocolate Chip Cookies, Chocolate Fudge Brownies, Assorted Chocolate Bars, Chocolate Dipped Strawberries, Assorted Pepsi Soda, Bottled Water.</p> |
| <p>Red Bull Refresher \$10.50 per person Assorted Granola Bars, Whole Fresh Fruit and Red Bull Energy Drink.</p> | <p>Summer Cooler \$8.50 per person Lemonade, Fresh Brewed Iced Tea, Assorted Cookies and Sliced Watermelon.</p> |
| <p>Coffee Time \$8.50 per person Mocha Joe's Coffee, Assorted Tea, Fresh Baked Cookies and Brownies.</p> | <p>Vermont Maple Break \$13.75 per person Maple Whoopie Pies, Maple Walnut Brownie, Maple Sugar Candy, Warm spiced cider, Mocha Joe's coffee and assorted teas</p> |

BREAK PACKAGES

Half Day Break \$7.50 per person
 Groups planning breakfast or lunch with us will enjoy Mocha Joe's Coffee and Assorted Teas throughout the morning, and Assorted Pepsi Sodas and Bottled Water served at break time.

Full Day Break \$10.50 per person
 Groups planning both breakfast and lunch will enjoy Mocha Joe's Coffee and Assorted Teas served throughout the day, Assorted Pepsi Sodas and Bottled Water will be added in the afternoon.

A LA CARTE BREAK ITEMS

| | | | |
|--|-------------|--------------------------------|-------------------|
| Coffee (1.5 gallons) | \$35.00 | Whole Fresh Fruit | \$2.25 per person |
| Assorted Pepsi products, Juice and Bottled Water, by consumption | \$3.00 each | Jumbo Hot Pretzels | \$20.00 per dozen |
| Fresh Baked Cookies | \$2.25 each | Chocolate Covered Strawberries | \$32.50 per dozen |
| Chocolate Fudge Brownies | \$2.25 each | Assorted Pastries | \$32.50 per dozen |
| Rice Krispy Treats | \$2.25 each | Freshly Baked Scones | \$32.50 per dozen |
| Bagels and Cream Cheese | \$2.25 each | Sliced Fresh Fruit | \$3.25 per person |
| Granola and Candy Bars | \$2.25 each | Chips and Salsa | \$3.25 per person |
| Individual Yogurt | \$2.25 each | | |

Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing

LUNCH

Minimum 15 People

ALPINE BOX LUNCH

Ham, Turkey or Vegetarian Sandwich
Chips, Cookies and Whole Fruit
Assorted Pepsi Sodas or Bottled Water
\$16 per person

BLACK DIAMOND DELI

Deli Sliced Ham, Turkey and Cheeses
Assorted Breads and Wraps
Red Bliss Potato Salad and Pasta Salad
Chips and Cookies
Assorted Pepsi Sodas and Bottled Water
\$18 per person

COLEMAN BROOK DELUXE DELI

Deli Sliced Roast Beef, Ham, Turkey and Cheeses
Albacore Tuna Salad
Chicken Salad
Assorted Breads and Wraps
Red Bliss Potato Salad and Pasta Salad
Basket of Chips
Cookie and Brownie Tray
Seasonal Whole Fruit
Assorted Pepsi Sodas and Bottled Water
\$22 per person

OKEMO HOT LUNCH

Minimum 50 People

Tossed Seasonal Mixed Green Salad or Caesar Salad
Red Bliss Potato Salad or Pasta Salad

CHOOSE ONE

Pan-seared Chicken Dijon
Chicken Parmesan
Italian Sweet Sausage and Peppers
Roast Pork or Chicken Stir Fry

CHOOSE ONE

Baked Ziti
Pasta Primavera
Wild Rice Pilaf

Cookie and Brownie Tray
Assorted Pepsi Sodas and Bottled Water

\$19 per person

Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing

HORS D'OEUVRE MENU

DISPLAYS AND PRESENTATIONS

| | | |
|---|---------|-----------------------|
| International and Domestic Cheese Display | Regular | \$110.00 (serves 25) |
| | Medium | \$193.00 (serves 50) |
| | Large | \$330.00 (serves 100) |
| Sliced Seasonal Fresh Fruit Display | Regular | \$110.00 (serves 75) |
| | Medium | \$193.00 (serves 150) |
| | Large | \$330.00 (serves 225) |
| Fresh Vegetable Crudités with Dips | Regular | \$110.00 (serves 75) |
| | Medium | \$193.00 (serves 150) |
| | Large | \$330.00 (serves 225) |
| Baked Brie en Croute | | \$220.00 (serves 50) |
| Sliced Smoked Salmon Display | | \$166.00 (serves 25) |
| Clams/Oysters on the Half Shell | | Market Price |
| Jumbo Shrimp Cocktail | | \$3.25/ea |

COLD

| | |
|--|----------------------|
| Smoked Salmon Rosettes on Pumpernickel | \$139.00 / 50 pieces |
| Tomato Basil Bruschetta | \$83.00 / 50 pieces |
| Crostini with Kalamata Olive and Chevre | \$83.00 / 50 pieces |
| Roast Beef and Boursin Cheese Rolls | \$83.00 / 50 pieces |
| Ahi Tuna Carpaccio on Crispy Wonton | \$100.00 / 50 pieces |
| Southwestern Seafood Salad in Phyllo Cup | \$95.00 / 50 pieces |
| Prosciutto Wrapped Melon | \$100.00 / 50 pieces |
| Smoked Trout Canapés | \$88.00 / 50 pieces |
| Ahi Tuna Nori Rolls | \$139.00 / 50 pieces |

HOT

| | |
|-------------------------------------|----------------------|
| Buffalo Chicken Wings (stationary) | \$83.00 / 50 pieces |
| Swedish Meatballs (stationary) | \$95.00 / 100 pieces |
| Pork Pot Stickers (stationary) | \$83.00 / 50 pieces |
| Sausage Stuffed Mushrooms | \$95.00 / 50 pieces |
| Seafood Stuffed Mushrooms | \$100.00 / 50 pieces |
| Scallops Wrapped in Bacon | \$193.00 / 50 pieces |
| Asparagus and Asiago in Phyllo | \$100.00 / 50 pieces |
| Vegetable Spring Rolls | \$95.00 / 50 pieces |
| Beef Satay with a Thai peanut sauce | \$108.00 / 50 pieces |
| Chicken Satay | \$95.00 / 50 pieces |
| Franks Wrapped in Puff Pastry | \$72.00 / 50 pieces |
| Dill Cheese Puffs | \$72.00 / 50 pieces |
| Thai Shrimp Purses | \$85.00 / 50 pieces |
| Mini Chicken Cordon Bleu | \$95.00 / 50 pieces |
| Sesame Chicken Fritters | \$95.00 / 50 pieces |

Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing

THE OKEMO DIFFERENCE BUFFET DINNER

Minimum 50 People

SALAD (SELECT ANY TWO)

Green Salad

Seasonal Mixed Green Salad

Classic Caesar Salad

Compound Salads

Pasta Salad

Oriental Noodle Salad

Coleslaw

Red Bliss Potato Salad

Balsamic Marinated Grilled Vegetable Salad

Seasonal Fruit Salad

ENTRÉES (SELECT ONE)

Bistro Beef Medallions with Forest Mushroom Demi-Glace

Sliced Roast Pork Loin with a Lentil and Prosciutto Ragout

Grilled Boneless Pork Chops with Maple Chipotle Glaze

SEAFOOD

Maple Crumbed Scrod with Dijon Cream

Corneal Crusted Trout with Caramelized Shallots and Apples

Oven Baked Sole with Lemon Caper Sauce

Potato Crusted Salmon with Roasted Red Pepper Sauce

POULTRY

Herb Breaded Chicken Breast with Roma Tomatoes, Artichokes, and Kalamata Olives

Pan Seared Chicken Dijon

Roast Turkey Breast with Sage Gravy

Grilled Chicken Breast with Shiitake Mushroom Jus

Chicken Parmesan

PASTA (SELECT ONE)

Baked Ziti

Penne Pasta Primavera

Tri-Color Tortellini with Artichoke Hearts and Sun Dried Tomatoes in a Pesto Cream

STARCH (SELECT ONE)

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Wild Rice Pilaf

Baked Potatoes with Sour Cream and Chives

VEGETABLE

Chef's Choice Seasonal Vegetable Medley

\$31.00 per person plus tax and service charge

THE OKEMO VALLEY BUFFET DINNER

Minimum 50 People

SALAD

GREEN SALAD (SELECT ONE)

Seasonal Mixed Green Salad Classic Caesar Salad

COMPOUND SALADS (SELECT TWO)

Pasta Salad Oriental Noodle Salad
Coleslaw Red Bliss Potato Salad
Seasonal Fruit Salad Antipasto
Balsamic Marinated Grilled Vegetable Salad

ENTRÉES (SELECT TWO)

MEAT

Bistro Beef Medallions with Forest
Mushroom Demi-Glace
Sliced Roast Pork Loin with a Lentil and
Prosciutto Ragout
Grilled Boneless Pork Chops with
Maple Chipotle Glaze
Breaded Veal Cutlet with Braised Red Cabbage
and Sage Jus

SEAFOOD

Maple Crumbed Scrod with Dijon Cream
Cornmeal Crusted Trout with Caramelized
Shallots and Apples
Oven Baked Sole with Lemon Caper Sauce
Potato Crusted Salmon with
Roasted Red Pepper Sauce
Mediterranean Spiced Salmon with
Saffron Fennel Broth
Grilled Mahi-Mahi with a Fresh Fruit Salsa

POULTRY

Herb Breaded Chicken Breast with Roma Tomatoes,
Artichokes, and Kalamata Olives
Pan Seared Chicken Dijon
Roast Turkey Breast with Sage Gravy
Grilled Chicken Breast with
Shiitake Mushroom Jus
Chicken Parmesan
Mushroom and Boursin Cheese Stuffed Chicken Breast
with Sun-Dried Tomato Cream

STARCH (SELECT ONE)

Roasted Garlic Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes
Wild Rice Pilaf
Baked Potatoes with Sour Cream and Chives
Parmesan Risotto

PASTA (SELECT ONE)

Baked Ziti
Penne Pasta Primavera
Tri-Color Tortellini with Artichoke Hearts and Sun Dried
Tomatoes in a Pesto Cream
Farfalle Pasta with Portobello Mushrooms, Roasted
Red Peppers, Smoked Chicken in a Chipotle Cream
Sauce

VEGETABLE

Chef's Choice Seasonal Vegetable Medley

\$37.00 per person plus tax and service charge

THE JACKSON GORE BUFFET DINNER

Minimum 50 People

GREEN SALAD (SELECT ONE)

Seasonal Mixed Green Salad

Classic Caesar Salad

COMPOUND SALADS (SELECT TWO)

Pasta Salad

Oriental Noodle Salad

Coleslaw

Red Bliss Potato Salad

Balsamic Marinated Grilled Vegetable Salad

Seasonal Fruit Salad

Antipasto

Seafood Salad

ENTRÉES

(SELECT THREE)

Meat

Bistro Beef Medallions with Forest Mushroom Demi-Glace

Sliced Roast Pork Loin with a Lentil and Proscuitto Ragout

Grilled Boneless Pork Chops with Maple Chipotle Glaze

Breaded Veal Cutlet with Braised Red Cabbage and Sage Jus

Sliced Roast Tenderloin with Merlot Thyme Demi-Glace

SEAFOOD

Maple Crumbed Scrod with Dijon Cream

Corneal Crusted Trout with Caramelized Shallots and Apples

Oven Baked Sole with Lemon Caper Sauce

Potato Crusted Salmon with Roasted Red Pepper Sauce

Mediterranean Spiced Halibut with Saffron Fennel Broth

Grilled Mahi-Mahi with a Fresh Fruit Salsa

Seafood Stuffed Sole with a Tarragon Crea

Broiled Salmon topped with Crab Meat with Roasted Red Pepper Sauce

THE JACKSON GORE BUFFET DINNER

POULTRY

Herb Breaded Chicken Breast with Roma Tomatoes, Artichokes, and Kalamata Olives

Pan Seared Chicken Dijon

Roast Turkey Breast with Sage Gravy

Grilled Chicken Breast with Shiitake Mushroom Jus

Chicken Parmesan

Mushroom and Boursin Cheese Stuffed Chicken Breast with Sun-Dried Tomato Cream

Crab Meat and Asparagus Stuffed Chicken Breast with Saffron Cream

PASTA

(SELECT ONE)

Baked Ziti

Penne Pasta Primavera

Tri-Color Tortellini with Artichoke Hearts and Sun Dried Tomatoes in a Pesto Cream

Farfalle Pasta with Portobello Mushrooms, Roasted Red Peppers, Smoked Chicken in a Chipotle Cream

Seafood Paella

STARCH

(SELECT ONE)

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Wild Rice Pilaf

Baked Potatoes with Sour Cream and Chives

Parmesan Risotto

Roasted Fingerling Potatoes with Truffle Oil and Garlic

VEGETABLE

Chef's Choice Seasonal Vegetable Medley

\$43.00 per person plus tax and service charge

OKEMO PLATED DINNERS

Minimum 50 People

SALAD OR SOUP (SELECT ONE)

Tossed Mixed Green Salad
New England Clam Chowder
Gazpacho

Traditional Caesar Salad
Vegetable Minestrone
Chicken Tortilla

Boston Bibb Salad with Walnuts and Brie

ENTRÉES (SELECT ONE)

Grilled Filet Mignon
Forest mushroom demi-glace
Roasted garlic mashed potatoes
\$45

Potato Crusted Salmon Filet
Roasted red pepper sauce
Saffron Couscous
\$35

Mushroom and Cheese Stuffed Chicken Breast
Sun dried tomato cream
Wild rice pilaf
\$32

Grilled Bone in Pork Chop
Maple Chipotle glaze
Roasted garlic mashed potatoes
\$33

Herb Crusted Rack of Lamb
Dijon-mint demi-glace
Roasted garlic mashed potatoes
\$45

Pan Seared Bistro Steak
Merlot-thyme demi-glace
Rosemary roasted red potatoes
\$41

Grilled New York Strip Steak
Caramelized onions and mushrooms
Rosemary roasted red potatoes
\$43

Herb Breaded Chicken Breast
Roma tomato, Kalamata olive, artichoke sauce
Saffron Couscous
\$34

Pan Fried Filet of Sole
Lemon caper butter sauce
Wild rice pilaf
\$34

Prime Rib of Beef
Natural jus
Baked Potato
\$35

Roasted Turkey Breast
Sage gravy
Corn bread and sausage stuffing
\$33

Veal Saltimbocca
Forest Mushroom Demi-glace
Chive Risotto
\$35

Penne Pasta Primavera
\$29

APPETIZERS (surcharge)

Eggplant, Artichoke,
Portobello Mushroom Strudel. \$7.50
Crab Cake with Dijon Cream. \$8.50
Tri-Color Tortellini with Pesto Cream. \$6.50
Penne with Meat Sauce. \$6.50
Smoked Salmon Plate. \$8.50

A maximum of two entrees

Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing

ALL AMERICAN BARBECUE

Minimum 50 People

\$30.00 per person

Grilled Hamburgers and Hot Dogs and Chicken Breast

Sliced American and Cheddar Cheese

Lettuce Tomato and Sliced Red Onion

New England Maple Baked Beans

Fresh Local Corn on the Cob (seasonal)

Corn Bread with Whipped Maple Butter

CHOICE OF THREE SALADS

Tossed Mixed Green Salad

Red Bliss Potato Salad

Roma Tomato, Basil and Fresh Mozzarella Platter

Marinated Grilled Vegetable Salad

Creamy Coleslaw

Sliced Watermelon

Home-style Apple Crisp or Cookies & Brownies

ALL AMERICAN BARBECUE ENHANCEMENTS

All prices are per person and will be applied to all guests

Beef Medallions

\$10.00

Barbecue Baby Back Ribs

\$10.00

New York Strip Steak (8 oz.)

\$12.00

One Pound Steamed Lobster

(market price)

Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing

BEVERAGE SERVICE

Okemo Mountain Resort believes beverage service is an important part of the success of your event. We offer the option of a cash bar or a hosted banquet bar for your enjoyment. We will gladly consider any special requests for your event. Please note that you must be 21 or older to consume alcoholic beverages and that is against Vermont State Law to provide your own alcohol.

CASH OR HOSTED BANQUET BARS

| | House | Call | Premium |
|---------------------|----------------------|--------------------------------------|---------|
| Cocktails | \$6.00 | \$7.00 | \$8.00 |
| Wine by the Glass | \$6.00 | | \$9.00 |
| Cordials | | \$8.00 | \$9.00 |
| Multi Liquor Drinks | | \$8.00 | |
| Beer | \$5.00 (Domestic) | \$6.00 (Imported & Micro Brew) | |
| Bottled Water | \$2.00 | | |
| Soda/Juice | \$2.00 | | |

Charges are by consumption. A service charge of 18% will be added to a hosted bill. For your convenience, Vermont tax is included in the above prices. If bar revenue is less than \$350 for an event, a service charge of \$100 will be added to your bill.

LIQUOR SELECTIONS

House Brands

A selection of liquors including vodka, gin, tequila, scotch, whiskey and rum.
Domestic and Imported beers and house wine selections.

Call Brands

Absolut, Tangueray, Bacardi, Captain Morgan, Cuervo Gold, Jack Daniels, Dewars, Seagram's 7, Canadian Club, Bailey's, and Kahlua. Other brands are available upon request. Domestic and Imported beers and house wine selections.

Premium Brands

Ketel One, Bombay Sapphire, Maker's Mark, Johnny Walker Black, Chivas Regal, Grand Marnier, Amaretto di Saronno, and Hennessy VS. Other brands available upon request. Domestic and Imported Beers as well as house and premium wine selections.

Wine Selection

House brands are Aquinas Chardonnay, Cabernet Sauvignon and Merlot. Satori Pinot Grigo can be requested as an addition to house selections.

Premium selections are Villa Mt. Eden Chardonnay, Dynamite Cabernet Sauvignon, J. Lohr Merlot and Erath Pinot Noir. Esperto Pinot Grigo may be requested as an additional premium selection.

Subject to availability.

Please add 18% Service Charge, Vermont Liquor Tax is included.

ALCOHOL SERVICE POLICY

Okemo Mountain Resort is committed to the responsible service of alcoholic beverages. We are dedicated to upholding Vermont State Law and the regulations of the Vermont Liquor Commission. Our staff is trained to recognize intoxicated behavior, assess individual limits and to limit or refuse service when necessary. Therefore, the following policies are practiced at all functions:

No guest who is under the legal drinking age of 21 years, or who appears to be and cannot furnish proper ID, will be served or be allowed to consume alcohol.

We may refuse liquor service at a function with a significant number of underage guests or where, in our opinion, circumstances might encourage violation of State alcohol regulations.

No guest who appears to be, in our judgment, intoxicated or shows signs of intoxication will be served.

We reserve the right to limit or suspend service during any function where, in our opinion, Okemo Mountain Resort's liquor license may be in jeopardy or where the comfort and safety of our guests may be in jeopardy.

No alcoholic beverages may be brought onto our licensed premises.

No alcoholic beverages may be removed from the premises nor consumed outside supervised areas.

Our staff must know who is drinking any alcoholic beverage. Therefore, if you're ordering more than one beverage, our staff may ask to see who the other beverages are for.

Alcohol service will end one half hour before the end of the function.

State law requires all alcohol service be suspended at 2:00 am.

IMPORTANT INFORMATION FOR BOOKING AN EVENT

Thank you for choosing Okemo Mountain Resort for your upcoming event. We're confident that our facilities, quality of food and service will make your event memorable. The following guidelines may answer many of your questions:

1. A deposit in the amount of the room or building rental will be required to hold your date. This deposit is non-refundable.
2. Fifty percent (50%) of the estimated meal charges will be due thirty (30) days prior to the event. All other charges are due one (1) day prior to the event. Any cancellations up to 30 days prior to the event will result in a 50% forfeiture of all deposits. Cancellations less than fourteen (14) days prior to the event will result in a 100% forfeiture of the deposit.
3. We reserve the right to change your function room based on the final guest count guarantee provided for the event. Early access to your function room for decoration is available four (4) hours prior to the event.
4. Menu selections are required 30 days prior to your event.
5. To ensure proper staffing and ordering of the appropriate amount of food, wine and liquor, final guest count guarantees are required fourteen (14) days prior to the event. You will be charged for your guarantee plus any additional guests. We will be prepared to serve 5% over the guarantee number. If your event falls below the minimum for your selected menu, you will be charged for the minimum number of guests.
6. Local health regulations prohibit food or beverages to be brought in or taken out of our facility. Wedding cake tops are the only exception.
7. Events are scheduled for five (5) hours. An additional hour may be arranged for a rate of \$150.00
8. Food, wine and liquor pricing may be subject to change when bookings are made more than three months in advance. Pricing will be guaranteed 90 days prior to the event. Menus are subject to change based on seasonal availability of certain foods.
9. Okemo requires that menus be finalized at least four weeks prior to the event. A final guaranteed guest count is required fourteen days prior to the event.
10. All food and beverage served at Okemo must be prepared and served by our staff. No outside food or beverage is allowed at a resort function with the exception of wedding cakes prepared by a licensed food service professional. A cake cutting charge of \$150 will be added to your bill for wedding cakes prepared outside.
11. Buffet tables are replenished frequently so each of your guests will have every selection. Buffets are for a maximum of 90 minutes and at the conclusion, all food and beverage becomes the property of Okemo and may not be taken from the event location.
12. Food service involves delicate preparation. Therefore, Okemo guarantees food quality for 30 minutes beyond the pre-arranged meal time. We cannot guarantee food quality if the event is delayed more than 30 minutes due to guest actions.
13. For plated dinners, a maximum of two entrée selections will be allowed with the exception of special dietary needs. We require final counts for each entrée and any special need fourteen (14) days prior to the event.
14. Okemo will provide you with any special room set-ups needs or help you arrange for outside rentals. Specific requirements must be confirmed at least one week prior to your function. Changes made to pre-arranged set-up plans within a week of the event are subject to a \$100 room change fee.
15. All prices are subject to an 18% service charge and applicable state and local taxes.

Notes

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