



SKI BUTTERNUT

2018 Banquet Menu

May – October

Ski Butternut's rustic upper lodge, affordable pricing, and experienced in house catering staff are ideally suited for:

Wedding Receptions

Rehearsal Dinners

Anniversary Parties

Birthday Parties

Family Reunions

Graduation Parties

Class Reunions

Special Events

Fund Raisers

Conferences

Breakfast Meetings

Luncheons

Picnics

Bar/Batmitzvahs



380 State Road – Route 23, Great Barrington, MA 01230

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Butternut Traditional Wedding

\$40 per person

(plus 7% state & local taxes and 18% service & administration fee)

Includes linen table clothes, linen napkins, china plates, silver flatware, and water glass table settings.

APPETIZER - Station

Cheese Board & Crudite'

Premium cheeses, assorted crackers, fresh seasonal vegetables, and assorted dips artfully displayed on a self-serve station for a duration of one hour.

Champagne Toast & Bread Basket – Served

Glasses of Champagne served to your guests at each table along with an assortment of breads & butter.

DINNER – Buffet

Mixed Greens Salad

Mixed greens dinner salad with choice of dressing

Roast Beef - Carving Station

Chef carved Roast Beef with au jus and horseradish sauces served on the side.

Chicken Entrée'

Boneless chicken breast prepared in the style of your choice: Marsala, Piccata, Francaise, Lemon Pepper, Herbed, Garlic Herb, Parmesian, Barbecue or Provencale (wine, garlic, tomatoes & olives).

Potato, Rice or Pasta

Choice of roasted potatoes seasoned with fresh herbs, mashed potatoes, garlic mashed potatoes, rice pilaf, wild rice or pasta of your choice.

Vegetable Du Jour

Chef's choice of seasonal vegetables.

COFFEE & TEA - Station

Coffee & Tea – Station

Coffee and herbal tea station for your guests to enjoy after dinner is included at no extra charge.

Cutting and plating of wedding cake or other dessert supplied by you is included at no extra charge.

Recommended Additions:

*1 Hour Beer & Wine Open Bar - \$12/pp Bacon Wrapped Scallops - \$6/pp
Grilled Salmon or Swordfish - \$8/pp Plated Cake Dessert - \$4/pp*

Butternut Dinner Banquet

\$32 per person

(plus 7% state & local taxes and 18% service & administration fee)

Includes linen table clothes, linen napkins, china plates, silver flatware, and water glass table settings.

APPETIZER - Station

Cheese Board & Crudite'

Premium cheeses, assorted crackers, fresh seasonal vegetables, and assorted dips artfully displayed on a self-serve station for a duration of one hour.

DINNER - Buffet

Mixed Greens Salad

Mixed greens dinner salad with choice of dressing.

Chicken Entrée'

Boneless chicken breast prepared in the style of your choice: Marsala, Piccata, Francaise, Lemon Pepper, Herbed, Garlic Herb, Parmesan, Barbecue or Provencale (wine, garlic, tomatoes & olives).

Potato, Rice or Pasta

Choice of roasted potatoes seasoned with fresh herbs, mashed potatoes, garlic mashed potatoes, rice pilaf, wild rice, pasta primavera with your choice of sauce, or baked ziti.

Vegetable Du Jour

Chef's choice of seasonal vegetables.

Assorted Rolls

An assortment of plain, rye, and multi grain rolls.

COFFEE & DESSERT - Station

Coffee & Dessert

Regular and Decaf Coffee and Chef's Choice of Desserts for your guests to enjoy after dinner and throughout the remainder of event.

Recommended Additions:

1 Hour Beer & Wine Open Bar - \$12/pp

Passed Appetizer of Your Choice - \$6/pp

Roast Beef Carving Station - \$8/pp

Champagne Toast - \$2/pp

Butternut Lasagna Dinner

\$24 per person

(plus 7% state & local taxes and 18% service & administration fee)

Includes linen table clothes and high quality plastic scalloped plates, utensils, water glasses & paper napkins.

APPETIZERS - Station

Cheese Board & Crudite'

Premium cheeses, assorted crackers, fresh seasonal vegetables, and assorted dips artfully displayed on a self-serve station for a duration of one hour.

DINNER - Buffet

Mixed Greens or Caesar Salad

Mixed Greens salad with choice of dressing or Caesar salad.

Baked Lasagna

House made traditional Italian meat lasagna and/or vegetable lasagna.

Vegetable Du Jour

Chef's choice of seasonal vegetable.

Garlic Bread

Homemade garlic bread.

COFFEE & DESSERT - Station

Coffee & Dessert

Regular and Decaf Coffee and Chef's Choice of Desserts for your guests to enjoy after dinner and throughout the remainder of event.

Recommended Additions:

1 Hour Beer & Wine Open Bar - \$12/pp

Grilled Sausage, Onions & Peppers - \$6/pp

Chicken Parmesan - \$4/pp

China, Silver & Water Glass - \$4/pp

Butternut Picnic

\$24 per person

(plus 7% state & local taxes and 18% service & administration fee)

Includes linen table clothes and high quality plastic scalloped plates, utensils, glasses & paper napkins

APPETIZERS - Station

Potato Chips, Pretzels and Chips & Salsa

Assorted potato chips & dips, pretzels & mustard, and tortilla chips and salsa displayed on a self-serve station for a duration of 60 minutes.

LUNCH /DINNER - Buffet

Mixed Greens or Caesar Salad

Choice of a Mixed Greens, Caesar or Greek Salad.

Hot Dogs, Hamburgers & Cheeseburgers

All beef Hot Dogs and 1/3 lb. premium all beef burgers hot off the grill with fresh rolls, sliced cheese, lettuce, tomatoes, onions and condiments.

Potato Salad or Pasta Salad

Choice of homemade Potato Salad or Pasta salad.

Baked Beans, Bean Salad or Cole Slaw

Choice of Boston Baked Beans, Three Bean Salad or Black Bean Salad.

DESSERT - Station

Assorted Cookies

Chef's Choice of assorted cookies, brownies and bars to complete your meal.

Recommended Additions:

Unlimited Assorted Fountain Soda - \$3/pp

Grilled Sausage, Onions & Peppers - \$5/pp

Barbecued Pulled Pork & Rolls - \$5/pp

Keg of Domestic Beer - \$275

Grilled Chicken - \$6/pp

Butternut Beverage Service

*All beverages must be purchased from Butternut per Massachusetts state law
All prices subject to 7% state & local taxes and 18% service charge & administration fee*

Cash Bar Prices (includes 7% sales tax)

<i>Bottled Water</i>	<i>\$1.50</i>
<i>Assorted Soda</i>	<i>\$2.00</i>
<i>Assorted Juices</i>	<i>\$2.50</i>
<i>Domestic Bottled Beer</i>	<i>\$4.00</i>
<i>Premium Domestic and Imported Bottled Beer</i>	<i>\$5.00</i>
<i>Ultra Premium Craft Brews</i>	<i>\$6.00</i>
<i>House Wine (Red, White or White Zinfandel)</i>	<i>\$5.00</i>
<i>Premium Wine</i>	<i>\$7.00</i>
<i>House Brand Liquor Mixed Drink</i>	<i>\$5.00</i>
<i>Premium Brand Liquor Mixed Drink</i>	<i>\$7.00</i>
<i>Ultra Premium Brand Liquor Mixed Drink</i>	<i>\$TBD</i>

Host Bar Prices (i.e. run a tab)

Same Pricing as Cash Bar plus 18% service charge

Open Bar (price per person per hour)

<i>Beer & Wine Open Bar (first hour)</i>	<i>\$12.00</i>
<i>Beer & Wine Open Bar (each subsequent hour)</i>	<i>\$ 8.00</i>
<i>Full Beer, Wine and House Liquor Open Bar (first hour)</i>	<i>\$16.00</i>
<i>Full Beer, Wine and House Liquor Open Bar (each subsequent hour)</i>	<i>\$10.00</i>
<i>Full Beer, Wine and Premium Liquor Open Bar (first hour)</i>	<i>\$20.00</i>
<i>Full Beer, Wine and Premium Liquor Open Bar (each subsequent hour)</i>	<i>\$12.00</i>

Ala Carte Kegs & Cases of Wine

Keg of Beer (approximately 140 beers per keg)

<i>Domestic - Bud, Bud Light, Coors Light, Miller Lite (\$2/beer)</i>	<i>\$280.00</i>
<i>Premium - Heineken, Sam Adams, Newcastle (\$2.50/beer)</i>	<i>\$350.00</i>
<i>Craft Beer - Lagunitas, Founders, Troegs (\$3/beer)</i>	<i>\$420.00</i>
<i>Premium Craft Beer – Special Order</i>	<i>\$ TBD</i>

Case of Wine (approximately 50 glasses per case)

<i>House Wine - Glen Ellen, Fronterra (\$2/glass)</i>	<i>\$100.00</i>
<i>Preferred Wine – Yellow Tail, Beringer (\$2.50/glass)</i>	<i>\$125.00</i>
<i>Premium Wine – C. K. Mondavi, Woodbridge (\$3/glass)</i>	<i>\$150.00</i>
<i>Ultra Premium Wine – Special Order</i>	<i>\$ TBD</i>

Note: Ski Butternut and I.E. Inc. reserve the right to refuse service to any individual and/or terminate beverage service if outside alcohol is being consumed on premises.

Butternut Passed Appetizers

All prices subject to 7% state & local taxes and 18% service & administration fee

Price per person, 3 pieces per order

<i>Cheese Stuffed Mushrooms</i>	<i>\$5.00</i>
<i>Assorted Mini Quiches</i>	<i>\$5.00</i>
<i>Mini Vegetable Egg Rolls</i>	<i>\$5.00</i>
<i>Spanikopita</i>	<i>\$5.00</i>
<i>Vegetable Quesadilla</i>	<i>\$5.00</i>
<i>Chicken Quesadilla</i>	<i>\$6.00</i>
<i>Mini Sausage Calzone</i>	<i>\$6.00</i>
<i>Beef Satay</i>	<i>\$6.00</i>
<i>Chicken Satay</i>	<i>\$6.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$6.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$6.00</i>
<i>Pear & Brie in Phyllo</i>	<i>\$6.00</i>
<i>Coconut Shrimp</i>	<i>\$6.00</i>
<i>Shrimp Cocktail</i>	<i>Market Price</i>
<i>Special Order Appetizers</i>	<i>TBD</i>

Butternut Desserts

All prices subject to 7% state & local taxes and 18% service & administration fee

Dessert to be cut, plated and included on Coffee & Tea Station

<i>Choice of Cake</i>	<i>\$4.00</i>
<i>Choice of Pie</i>	<i>\$4.00</i>
<i>Assorted Cookie Platter</i>	<i>\$4.00</i>
<i>Special Order Dessert</i>	<i>TBD</i>

Frequently Asked Questions

Capacity? *Ski Butternut can accommodate wedding receptions with a minimum of 75 to a maximum of 300 guests or other functions with a minimum of 50 to a maximum of 300 guests.*

Available Dates? *Ski Butternut conducts banquets from May through October each year. Due to ski area operations, we are unable to conduct banquets at any other time of the year.*

Room Fees? *A \$250 non-refundable date reservation fee is required to reserve a date if you utilize Butternut's in house catering services. This fee is completely separate from any food and/or beverage charges. If you do not use Butternut's catering services, lodge rental rates begin at \$3000 per day.*

Beverage Service? *Ski Butternut has a full beer, wine, and liquor alcohol license. You may opt to choose from any combination of Open Bar (hourly cost per person), Host Bar (pay per each drink/item), Cash Bar (whereby your guests pay), and/or Ala Carte Bar. Under no circumstances may any outside alcohol be brought in and/or consumed on premises.*

Menus? *Ski Butternut offers a full range of menu items that are prepared from our in-house staff to your liking. If you don't see your desired menu, we would be glad to price out and provide any menu you prefer.*

Taxes, Fees & Gratuities? *All food & beverage prices are per person and are subject to a 6.25% Massachusetts State and .75% Local Tax = 7.0% total tax. A service charge of 15% and an administration fee of 3% = 18% total service & administration fee will be added to all banquet food and beverage charges, of which 15% will be given directly to the wait staff and 3% may be retained by the resort as an administrative fee and does not represent a tip, gratuity or service charge for any wait staff associates.*

Table Settings? *All functions at Ski Butternut include linen table cloths. Wedding banquets also include linen napkins, china, silverware, champagne and water glasses. Other banquets include high quality plastic scalloped plates, utensils, and paper napkins. Glass, china, silver, bar glassware and additional amenities are available for an additional charge (if applicable).*

Buffet vs. Full Service? *All banquet menus listed below are buffet style. Full service sit down banquets are available for an additional \$5 cost per person.*

Duration? *Ski Butternut allocates 6 hours for wedding receptions and 4 hours for other events however functions may be extended for an additional fee of \$200 per hour.*

On Site Ceremony? *You are more than welcome to have your wedding ceremony on premises but you are responsible for providing everything necessary for the ceremony including, but not limited to, renting and setting up chairs, hiring a justice of the peace, providing music, alters, and/or anything else that might be necessary for the ceremony.*

Damage Deposit? *No Damage Deposit is required however you are responsible for any damages to premises. Absolutely no confetti or glitter permitted.*