

The

HERMITAGE

WEDDINGS AT THE HERMITAGE

Your wedding reception at The Hermitage Inn is a carefully crafted experience designed just for you. Begin with the elegance and splendor of The Hermitage Inn's picturesque grounds — the exquisite wedding lawn, the lovely flower gardens, the charming patio — each with stunning views of the surrounding Green Mountains. Add truly superb cuisine, elegant dining rooms, and dedicated personnel totally committed to the delight of your entire party. You will find the Inn's fine service and attention to detail throughout, from the gardens to the elegant interiors to the creative menus and presentation. Our goal is for your wedding reception to surpass your expectations.

Each of our offerings features products of local organic farmers and producers to ensure the freshest of ingredients. Our creative chef focuses on fresh and local ingredients to create memorable meals. Our Sommelier is available to assist in pairing wines specific to your taste and menu selections.

We invite you to use the inn as a gathering place for your family and friends for the entire weekend. Enjoy a sunset rehearsal dinner on our patio, and end the weekend with Sunday brunch in our main dining room.

We can arrange beautiful events indoors or out, with all the technology that modern events require. We offer a large fine dining atmosphere with private dining options; an upscale pub, and a beautiful, smaller upscale casual dining room. We provide seating up to 120 people in our main dining room. Please let us know if you have any special requests.

At The Hermitage we offer three reception packages to accommodate your individual tastes.

Cold Brook

Choice of three passed hors d'oeuvres

Salad

Entrée

Coffee, tea, and sodas

\$88 per person plus tax and service charge

Green Mountain

Choice of one display

Choice of three passed hors d'oeuvres

Salad

Entrée

Champagne Toast

Coffee, tea, and sodas

\$98 per person plus tax and service charge

Hermitage Inn

Choice of one display

Choice of three passed hors d'oeuvres

Soup

Salad

Entrée

Premium Champagne Toast

Coffee, tea, and sodas

\$116 per person plus tax and service charge

Hors d'oeuvres

(Choice of three)

Mini Egg Rolls	Satay (Chicken or Beef)
Fritters (Cheese, Shrimp or Corn)	Spicy Tuna Tartar
Scallops or Shrimp Wrapped in Bacon	Smoked Salmon Blini
Fried Dumplings (Shrimp, Pork or Chicken)	Mini Crab Cakes
Beef Tenderloin on Crostini with Horseradish Herb Mayo	Shrimp and Chorizo on Crostini
Goat Cheese Tarts	Lamb Pops (additional \$2 per person)
Fresh Mozzarella and Tomato Skewers	Lobster or Shrimp in Coconut Batter (additional \$2 per person)

Displays

Crudités with Assorted Dips

Taste of the Mediterranean Display

Seasonal Fruit Display

Domestic & International Artisanal Cheeseboard

Raw Table Of Oysters, Shrimp Cocktail, Clams, Mussels
(Additional price per person)

Sushi Table (Additional price per person)

Soups

Watermelon Gazpacho (chilled)

Potato Leek

Cantaloupe Soup (chilled)

Tomato Soup with Cheddar Crouton

Corn Chowder

Butternut Squash Soup

Pea Soup

Chicken Consommé

Salads

Tomato Salad with Fresh Mozzarella and Herbs

Roasted Beet Salad with Goat Cheese

Strawberries and Feta Cheese in Balsamic Dressing

Caesar Salad

Waldorf Salad

Field Greens and Seasonal Vegetables with Vinaigrette

Entrées

Beef Tenderloin with Wild Mushrooms and Spinach in a Port Wine Reduction
(Additional charge per person)

New York Strip in a Shallot Herb Vinaigrette with Garlic Mashed Potato

Pork Chop with Cheddar Bacon Gratin and Seasonal Vegetable

Frenched Chicken Breast Served with Corn Puree and Kale

Quail with Swiss Chard and Pickled Cherries

Halibut with Miso Vinaigrette and Radish
(Additional charge per person)

Wild Salmon with Fennel Puree and Herb Salad

Butter Poached Lobster with Fingerling Potatoes and Béarnaise Sauce
(Additional charge per person)

Dessert

\$5 per person plus tax and service charge

Assorted Cookies

Chocolate Dipped Strawberries

Our Beverage Program:

We offer two bar packages at the Hermitage Inn:

- Premium liquors (Grey Goose, Patron, Johnny Walker Black, Hendricks Gin, etc.), entire premium beer selection, and carefully hand selected wines from our Award Winning Wine Cellar.
\$45 per person plus tax and service charge
- Call liquors (Absolut, Stolli, Jack Daniels, Dewars, etc.), entire premium beer selection, and a fine wine selection.
\$35 per person plus tax and service charge

Prices are based on a three hour open bar. Consumption or cash bar also available.

FRIDAY NIGHT REHEARSAL DINNER

- ❖ **BBQ Party** – with backyard games such as croquet, bocce ball and badminton.
Menu below.
- ❖ **Lobster Bake Dinner** – on our picturesque Patio
Menu below.
- ❖ **Hors D'oeuvres & Cocktail Party** – in our elegant Private Dining Room
Menu above.
- ❖ **Wine Tasting & Hors D'oeuvres Party** – in our Award Winning Wine Cellar
Menu above.

Additional Rehearsal Dinner Menus available upon request.

For parties of 16 or more please provide meal selections 2 weeks prior to event.

BBQ PARTY

\$35 per person plus tax and gratuity

Sides

(Choice of three)

German Potato Salad with Bacon

Pasta Salad

Cole Slaw

Mixed Greens Salad

Corn on the Cob

Roasted Potatoes

Grilled Seasonal Vegetables

Seasonal Fruit Salad

Off the Grill

(Choice of three)

Barbequed Chicken Breasts

Grilled Peel and Eat Shrimp

Marinated Flank Steaks

Miso Grilled Salmon

Grilled Sausage with Sweet Onions and Peppers

Slow Roasted BBQ Ribs

Desserts

(Choice of one)

Seasonal Cobbler

Strawberry or Blueberry Shortcake

Brownie Sundaes

Ben and Jerry's Make Your Own Sundaes (Additional \$6 per person)

Fresh Brewed Iced Tea and Hand-Squeezed Lemonade included

LOBSTER BAKE or MARYLAND CRAB FEAST

\$50 per person plus tax and gratuity

Mixed Green Salad

Boiled Potatoes

Cheddar Biscuits

Corn on the Cob

Steamed Mussels and Clams

Peel and Eat Shrimp

Steamed Maine Lobster or Steamed Maryland Crabs (when in season)

Strawberry or Blueberry Shortcake

Fresh Brewed Iced Tea and Hand-Squeezed Lemonade included

BACKYARD PIG ROAST

\$38 per person plus tax and gratuity

Box Roasted Suckling Pig

Cheddar Biscuits

Corn on the Cob

Mixed Green Salad

Baked Beans

Seasonal Cobbler

Fresh Brewed Iced Tea and Hand-Squeezed Lemonade included

SUNDAY BRUNCH

\$20 per person plus tax and service charge

(Includes fresh muffins and scones, coffee and tea, and cranberry, orange, or grapefruit juice)

First Course

(Choice of one)

Fresh Fruit Salad Topped with Sorbet

Field Green Salad with Raspberry Vinaigrette

Chilled Cantaloupe Soup

Second Course

(Choice of three)

Eggs Benedict with Petite Ham or Smoked Salmon Served on a Thick-Cut English
Muffin with Hollandaise and Potatoes

Buttermilk Pancakes with Vermont Maple Syrup

Brioche French Toast

Vegetable Frittata

Cheddar Omelet with Spinach and Potatoes

LODGING AT THE HERMITAGE INN



Deluxe Room Wine Wing



Queen Room Main House



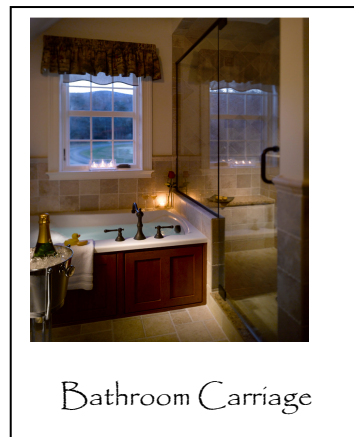
Superior Room Main House



King Room Wine Wing



King Room Carriage House



Bathroom Carriage

The Inn offers lodging in 15 guest rooms, all with private bath featuring high-quality natural Aveda toiletries modern amenities individually appointed in the craftsman style, and air conditioning. All of the rooms feature gas-burning fireplaces, charming antiques and carefully selected reproductions, flat-screen TVs, stocked mini-fridges, wireless internet, deluxe linens, and robes.

SEASONAL ACTIVITIES

The Mount Snow Valley offers activities for all seasons. Visitors can enjoy the natural beauty of Southern Vermont along with the New England spirit. Although best known for alpine skiing in the winter, Southern Vermont offers foliage and harvest activities in the fall and hiking, biking and outdoor adventures in the spring, summer and fall.

Be sure to check our website for any upcoming events in the area.

Fall & Winter Activities

Fall is a special time of the year here at The Hermitage. During the early part of September, the shorter days and cooler temperatures signal the trees to prepare for winter. After a long warm and sunny summer the trees reward Vermonters and visitors alike with a breathtaking burst of colors - brilliant shades of red, yellow, and orange, which begin to appear at the higher elevations and moves southward through the Green Mountains throughout the month October. It is a perfect time to enjoy mountain biking, fishing, or hiking.

The beauty of Vermont's winter is also undeniable. From alpine skiing and snowboarding to ice skating, or just relaxing around a roaring fire at our Pub, there is no place better than right here in Southern Vermont.

While winter sports prevail everywhere in Vermont, our guests can enjoy cross-country skiing, snowshoeing, tubing, ice-skating, the sauna, hot tub, full fitness center, spa treatments, and game room, all without leaving The Hermitage. We also host special culinary events, including wine and beer tastings paired with our favorites from The Hermitage kitchen.

Spring & Summer Activities

We invite you to enjoy the simple pleasures that make Southern Vermont special. You can swim in our cool clean lakes, fish in our crystal clear streams, hike and bike the hills and valleys, visit our state parks, picnic, or just enjoy the peace and quiet.

Activities at our Inn include: fly fishing in our stocked pond, hiking and bicycling miles of trails throughout and beyond our own property, a nightly bonfire including marshmallow roasting, garden tours, full fitness center, the sauna, hot tub, and special culinary events. Make an appointment at our spa for a relaxing massage.

THE HERMITAGE INN SPA

We are proud to offer you and your guests a full spa with the finest natural treatments for body and spirit. We offer two massage rooms, with licensed massage therapists who focus on your needs with the assistance of all-natural oils and lotions.

Vermont Relaxation Massage

Traditional techniques are used in a nurturing environment.

25 minutes \$65

50 minutes \$95

75 minutes \$145

Deep Tissue Massage

Applies deeper pressure to points in the body needing release from stress and relief for muscle tension.

50 minutes \$115

75 minutes \$165

Cold Brook Purifying Stone Massage

Warm stones are gently placed on your body to promote balance, providing ultimate body rejuvenation.

60 minutes \$125

90 minutes \$175

Expectant Mother

Relax, be pampered and soothed as you are gently lulled into a relaxing state of mind.

50 minutes \$115

75 minutes \$165

WEDDING & SPECIAL EVENT POLICIES

Guarantees on Number of Guests and Room Policy:

Food, beverage and add-on item charges based on guest count will be based on the Client's final guarantee. Menu changes and table arrangements are due no later than two weeks before the date of the event.

Final guest count is due four weeks prior to date of event. If no final guest count is received, The Hermitage will use the number of guests used in the most current proposal. The client will be billed for guaranteed number or actual attendance, whichever is greater. We will make every effort to accommodate any last minute increases in the guest count.

Rooms at the inn will only be booked for persons included on the guest list supplied by the Client. Any changes to the list must be agreed to by both the Client and The Hermitage. All guests are subject to the terms and conditions of our lodging policies. If a guest cancels or otherwise vacates the room, it is the responsibility of the Client to either fill the room with another guest or pay associated charges for the room including occupancy tax and service charge. A minimum two-night stay is required of all guests.

Deposit & Cancellation Policy:

A deposit of 50% of the Total Estimated Amount is needed to confirm the booking of your event.

Notice of cancellation 180 days or more prior to event will result in 100% refund of deposit minus \$250.00 administrative fee. Notice of cancellation 90 days or more prior to event will result in 75% refund of deposit. Notice of cancellation 61 days or more prior to event will result in 50% refund of deposit. Notice of cancellation 60 days or less prior to event will result in forfeiture of the entire deposit. After final contract payment there is no refund.

Final Payment:

Balance of estimated contract amount is due 14 days before wedding. Any remaining balance is due the day after the event. An additional fee of three percent (3%) is charged for American Express payments.

Event Particulars:

- All charges are subject to Vermont state liquor, meal, and occupancy tax, as well as a 20 % gratuity on all food and beverages, and 18% service charge on rooms.
- There is a facility and coordination fee of \$ 1,000. This fee covers consultation services, setup of ceremony and reception, use of our linens and wares, and Bridal Suite on the night of your wedding.
- Wedding parties of 35 or more are required to reserve all inn rooms for a 2 night minimum.
- The Hermitage reserves the right to regulate the volume of music. DJ or band is welcome to play music until 11:00 pm, after which time all guests are invited into the tavern.
- All food and beverage items must be prepared and presented by The Hermitage, unless prior approval (excluding wedding cake).
- By Vermont state law alcoholic beverages must be purchased through the Hermitage, and are permitted only in the reception area, patio and garden.
- The Hermitage reserves the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guest.
- For use of our private dining room or wine cellar there is a \$250 usage fee.
- For set-up and use of an additional bar there is a \$250 fee.
- For exclusivity of The Hermitage for wedding parties of less than 70 there is a \$ 1,000 fee.
- Weekend weddings December 1st-March 31st will be charged an additional \$ 10,000. There is no additional charge for mid-week weddings.
- Rates are subject to change without notice until a signed contract is returned.