



Welcome

TO
WATERVILLE VALLEY RESORT

WEDDING PACKET





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CEREMONY & RECEPTION SITE FEES

GARDEN TERRACE TENT

All Packages Include: Tent, Garden Terrace Gazebo, Cocktail Hour in Speakeasy, Back-up Site, Bridal Refresh, Dance Floor, Standard Chairs, Tables, and Linens.

***Additional Prime Package Elements:** Waterville Valley Trolley (2hrs.)

**** Additional Premium Package Elements:** Osceola Arbor Ceremony | Waterville Valley Trolley (3-5pm)

SAMPLE MENU - SAMPLE PRICING - PRICING SUBJECT TO CHANGE SEASONALLY

SEASON	VALUE PACKAGE	PRIME PACKAGE*	PREMIUM PACKAGE**
Off Season October 25-December 17, 2022 and April 1- May13, 2023	Not Available	Not Available	Not Available
Winter December 18-March 31, 2023	Not Available	Not Available	Not Available
Spring & Summer May 14-September 5, 2023 125 guest mininum	Not Available	Available Friday, Saturday, & Sunday \$6,000	Available Friday, Saturday, & Sunday \$7,000
Fall & Holiday Weekends Fall: September 6-Octpber 23, 2023 Holidays: Memorial Day-May 27-29, 2023 Independence Day-July 1-3, 2023 Labor Day-September 2-4, 2023 Columbus Day-October 7-9, 2023 125 guest minimum	Not Available	Available Friday, Saturday, & Sunday \$6,500	Available Friday, Saturday, & Sunday \$7,000

5% Discount on facility fee for Fridays and Sundays during Winter, Spring, Summer, Fall Seasons.

*Not applicable during Holiday Weekends.

Tax & Service Fees included.



CEREMONY & RECEPTION SITE FEES

FREESTYLE LOUNGE

All Packages Include: Reception in the Freestyle Lounge, Ceremony inside Base Lodge, Skybox for Bridal Refresh, Cocktail Hour, Dance Floor, Standard Chairs, Tables, and Linens

***Additional Prime Package Elements:** Mountain Top Ceremony

**** Additional Premium Package Elements:** Mountain Top Ceremony | Transportation for guests from the Valley to the Freestyle Lounge
(4 hour bus transport included before ceremony; 2 hours before ceremony (2-4pm), 2 hours after reception (8:30-10:30pm))

SAMPLE MENU - SAMPLE PRICING - PRICING SUBJECT TO CHANGE SEASONALLY

SEASON	VALUE PACKAGE	PRIME PACKAGE*	PREMIUM PACKAGE**
Off Season October 25-December 17, 2022 and April 1- May13, 2023 50 person minimum	Available Monday - Thursday \$3,000	Available Friday, Saturday, & Sunday \$5,900	Available Friday, Saturday, & Sunday \$6,300
Winter December 18-March 31, 2023	Not Available	Not Available	Not Available
Spring & Summer May 14-September 5, 2023 80 guest minimum	Available Monday-Thursday \$4,000	Available Friday, Saturday, & Sunday \$6,000	Available Friday, Saturday, & Sunday \$7,000
Fall & Holiday Weekends Fall: September 6-October 23, 2023 Holidays: Memorial Day-May 27-29, 2023 Independence Day-July 1-3, 2023 Labor Day-September 2-4, 2023 Columbus Day-October 7-9, 2023 125 guest minimum	Available Monday-Thursday \$4,500	Available Friday, Saturday, & Sunday \$6,500	Available Friday, Saturday, & Sunday \$7,000

5% Discount on facility fee for Fridays and Sundays during Winter, Spring, Summer, Fall Seasons.

*Available for Buffet receptions only.

**Not applicable during Holiday Weekends.

Tax & Service Fees included.



CEREMONY & RECEPTION SITE FEES

WATERVILLE VALLEY ROOM

All Packages Include: Ballroom, Ceremony Inside, Bridal Refresh, Cocktail Hour in Speakeasy, Dance Floor, Standard Chairs, Tables, Linens

***Additional Prime Package Elements:** Bus Transportation for Guests in the Valley

**** Additional Premium Package Elements:** Bus Transportation for Guests in the Valley (2-4pm) | Champagne Toast

SAMPLE MENU - SAMPLE PRICING - PRICING SUBJECT TO CHANGE SEASONALLY

SEASON	VALUE PACKAGE	PRIME PACKAGE*	PREMIUM PACKAGE**
Off Season October 25-December 17, 2022 and April 1- May13, 2023 80 person minimum	Available Monday - Thursday \$3,000	Available Friday, Saturday, & Sunday \$3,500	Available Friday, Saturday, & Sunday \$4,000
Winter December 18-March 31, 2023	Available Monday - Thursday \$3,000	Available Friday, Saturday, & Sunday \$3,500	Available Friday, Saturday, & Sunday \$4,000
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5% Discount on facility fee for Fridays and Sundays during Winter, Spring, Summer, Fall Seasons.

*Available for buffet receptions only, November-April.

*Not Applicable during Holiday Weekends.

*Not applicable during Holiday Weekends.

Tax & Service Fees included.



REHEARSAL DINNERS

Rehearsal Dinners are available 5-7pm or 6-8pm in the Valley Room (Conference Center) and Freestyle Lounge (Base Lodge).

BUFFET DINNER SELECTIONS

All selections below come with your choice of salad, seasonal vegetables, Chef's choice accompaniment, fresh dinner rolls, Chef's dessert table, coffee, decaf, and herbal teas.

*50 guest minimum

THE WAGON TRAIN...\$31 PP

(Pick 2 plus a Vegetarian Option)

- ☐ Grilled Chicken Breast
- ☐ Italian Sausage with peppers & Onions
- ☐ BBQ Chicken Wings & Drumettes
- ☐ Pulled Pork

THE STAMPEDE...\$37 PP

(Pick 2 plus a Vegetarian Option)

- ☐ 10 oz Marinated New York Strip Steak, garnished with Caramelized Onions & Roasted Red Peppers
- ☐ Grilled Marinated Sirloin Tips
- ☐ Blackened Swordfish Steaks with Pineapple Salsa

THE NEW ENGLAND CLAM BAKE... MARKET PRICE PP

- Grilled Chicken Breast
- Italian Sausage with Peppers & Onions
- BBQ Chicken Wings & Drumettes

THE MEDITERRANEAN...\$39 PP

- Panzanella Salsa with Grilled Watermelon
- Seasonal Vegetable
- Chef's Starch Accompaniment
- Cheesecakes & Baklava
- Coffee, Decaf, and Herbal Teas
- Dinner Rolls

Select (2) Entrées

- ☐ Beef Souvlaki
- ☐ Braised Pork Shoulder with Fennel and Orange
- ☐ Roasted Vegetable Pasta with Pesto Cream Sauce
- ☐ Pan Seared Salmon with Tomato Caper Tampenade
- ☐ Mediterranean Chicken

VEGETARIAN OPTIONS

(Pick 1 per Buffet)

- ☐ Veggie Stack
- ☐ Cavatappi Pasta with Pesto Cream Sauce
- ☐ Stir-fry



THE WORLD CUP...\$41 PP

- Gourmet Soup du Jour
- Rolls & Butter
- Fresh Seasonal Vegetable
- Dessert Table
- Coffee, Decaf, and Herbal Teas
- Chef's Choice Starch

Select (1) of the following

- ☐ Cobb Salad
- ☐ Caesar Salad
- ☐ Strawberry Spinach Salad
- ☐ Garden Salad
- ☐ Sunkiss Salad

Select (2) Entrées

- ☐ Sliced Sirloin of Beef Bordelaise
- ☐ Walnut Crusted Chicken with Amaretto Cream Sauce
- ☐ Pan Seared Halibut with Pineapple Sauce
- ☐ Baked Haddock with Seasoned Breadcrumbs
- ☐ Ratatouille
- ☐ Sichuan Stir Fry with Chicken, Beef, Pork, Shrimp, or Tofu over Lo Mein Noodles
- ☐ Cajun Chicken Scampi

Entrées Continued

- ☐ Rosemary & Dijon Crusted Porkloin
- ☐ Grilled Salmon Filets with Bernaise Sauce
- ☐ Mediterranean Chicken with Plum Tomatoes, Kalamata Olives, Feta, Capers, and Garlic
- ☐ Marinated Sirloin Tips
- ☐ Vegetarian Lasagna
- ☐ Boneless Chicken Breast With Pico de Gallo and Pepper Jack Cheese

Add vegetarian option (+\$2 pp)

Add third non-vegetarian option (+\$4 pp)

(v) vegetarian, (gf) gluten free, vegan options available.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness. All prices are subject to the 8.5% NH State Tax and 18% service charge.

RECEPTION MENUS

THE WHITE MOUNTAIN PACKAGE

Plated Dinner \$85.00 per person, tax & service fee included
Buffet Dinner \$75 - add carving station, additional \$2 per person
plus tax and service charge, plus \$50 carving station attendant fee

All dinners include fresh baked bread rolls,
chef's choice starch, seasoned vegetables, coffee, and tea
*Buffet served indoors, September-October

SALAD

Select One(1) of the following:

- ☐ **Sunkissed Salad:** Mescaline mix, craisins, mandarin oranges, slivered almonds with orange ginger vinaigrette
- ☐ **Spinach Salad:** Spinach, feta cheese and strawberries with maple balsamic vinaigrette
- ☐ **Mixed Field Greens:** Mescaline mix, cucumbers, carrots, cherry tomatoes and pickled onions, choice of italian, balsamic, or ranch dressing
- ☐ **Caesar Salad:** Romaine, parmesan, croutons and cherry tomatoes with caesar dressing

ENTRÉE

Select Two(2) of the following, plus vegetarian option:

- ☐ **Frangelico Chicken**
- ☐ **Mediterranean Chicken** boneless chicken breast (gf)
- ☐ **Quinoa Stuffed Tomatoes** with cucumbers, tomatoes, and fresh herbs topped with parmesan cheese (gf, v)
- ☐ **Roasted Prime Rib** (gf)
- ☐ **Salmon Oscar** fresh baked salmon with asparagus, crabmeat, and béarnaise sauce (Contains Shellfish)
- ☐ **Filet Medallions** (gf w/o sauce)

(v) vegetarian, (gf) gluten free, vegan options available.

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THE VALLEY BUFFET PACKAGE

\$65.00 per person, tax and service fee included

All dinners include fresh baked bread rolls,
chef's choice starch, seasoned vegetables, coffee, and tea
*Buffet served indoors, September-October

SALAD

Select One(1) of the following:

- ☐ **Sunkissed Salad:** Mescaline mix, craisins, mandarin oranges, slivered almonds with orange ginger vinaigrette
- ☐ **Spinach Salad:** Spinach, feta cheese and strawberries with maple balsamic vinaigrette
- ☐ **Mixed Field Greens:** Mescaline mix, cucumbers, carrots, cherry tomatoes and pickled onions, choice of italian, balsamic, or ranch dressing
- ☐ **Caesar Salad:** Romaine, parmesan, croutons and cherry tomatoes with caesar dressing

ENTRÉE

Select Two(2) of the following, plus vegetarian option:

- ☐ **Sliced Sirloin** with a madeira sauce
- ☐ **Walnut Crusted Chicken** w/ light Frangelico cream sauce
- ☐ **Oven Roasted Pork Loin** with a Swedish sauce
- ☐ **Baked Salmon Filets** with white wine, lemon and dill
- ☐ **Marinated Sirloin Tips** with mushroom demi glaze
- ☐ **Mediterranean Chicken** with sundried tomatoes, kalamata olives, feta, capers, and roasted garlic (gf)
- ☐ **Quinoa Stuffed Tomatoes** with cucumbers, tomatoes, and fresh herbs topped with parmesan cheese (gf, v)
- ☐ **Eggplant Lasagna** (v)

RECEPTION MENUS

THE MAD RIVER BBQ BUFFET

*\$55.00 per person, tax and service fee included
Buffet includes coffee and tea service
Buffet served indoors, September-October

BUFFET INCLUDES

Mixed Field Greens Salad
Fresh Corn Bread
Sliced Watermelon
Corn on the Cob

BUFFET SIDES

Select One(1) of the following:

- ☐ Baked Beans
- ☐ Macaroni Salad
- ☐ Potato Salad

ENTRÉE

Select Two(2) of the following, plus vegetarian option:

- ☐ Grilled Hamburgers with Fixings
- ☐ BBQ Chipotle Glazed Ribs
- ☐ Baked Seasoned Chicken Drumsticks, Wings, & Thighs
- ☐ Grilled Brats with Peppers and Onions
- ☐ Homemade Mac and Cheese (v)
- ☐ Veggie Burgers with Fixings (v)

(v) vegetarian, (gf) gluten free, vegan options available.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.
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HORS D'OEUVRES & APPETIZER PLATTERS

HORS D'OEUVRES

All prices are per order, 50 pieces

Bacon Wrapped Sea Scallops (gf)...\$185
Brie and Raspberry in Phyllo (v)...\$135
Ahi Tuna on a Fried Wonton...\$185
Seafood Stuffed Mushrooms (gf)...\$160
Swedish Meatballs...\$110
Chicken Fajita Quesadillas...\$135
Spinach & Cheese in Phyllo (v)...\$110
Vegetable Spring Rolls (v)...\$135
Pork Pot Stickers...\$110
Bruschetta w/Tomatoes, Herbs, & Garlic (v)...\$135

FEATURED ENHANCEMENT APPETIZER PLATTERS

All platters serve 75 people

Assorted Fruits Platter...\$220
Arrangement of fresh seasonal fruits and berries
Traditional Crudites...\$210
Arrangement of raw vegetables including cherry tomatoes, cucumbers, carrots, celery, broccoli, and a variety of dips
Specialty Cheese Board...\$325
Assorted domestic cheese, crackers, and seasonal berries
Add on Charcuterie
(Assorted imported smoked and cured meats add \$150)

Antipasto Display...\$375

A colorful offering of grilled asparagus tips, imported olives, marinated mushrooms, roasted sweet and yellow peppers, grilled artichoke hearts, cured Italian meats, gorgonzola, and provolone accompanied with bread sticks

Bounty of the Sea...\$500

Jumbo shrimp, ahi tuna, smoked trout pate, smoked salmon, and smoked mussels. Served with lime cocktail sauce and lemons.

FAREWELL BRUNCH

Farewell Brunch is available 10am-12pm in the Valley Room inside the Waterville Valley Conference Center.

EYE OPENER PACKAGE

\$25 pp

*50 guest minimum

Select One(1) of the following:

- ☐ Chocolate Chip Pancakes
- ☐ Maine Blueberry French Toast

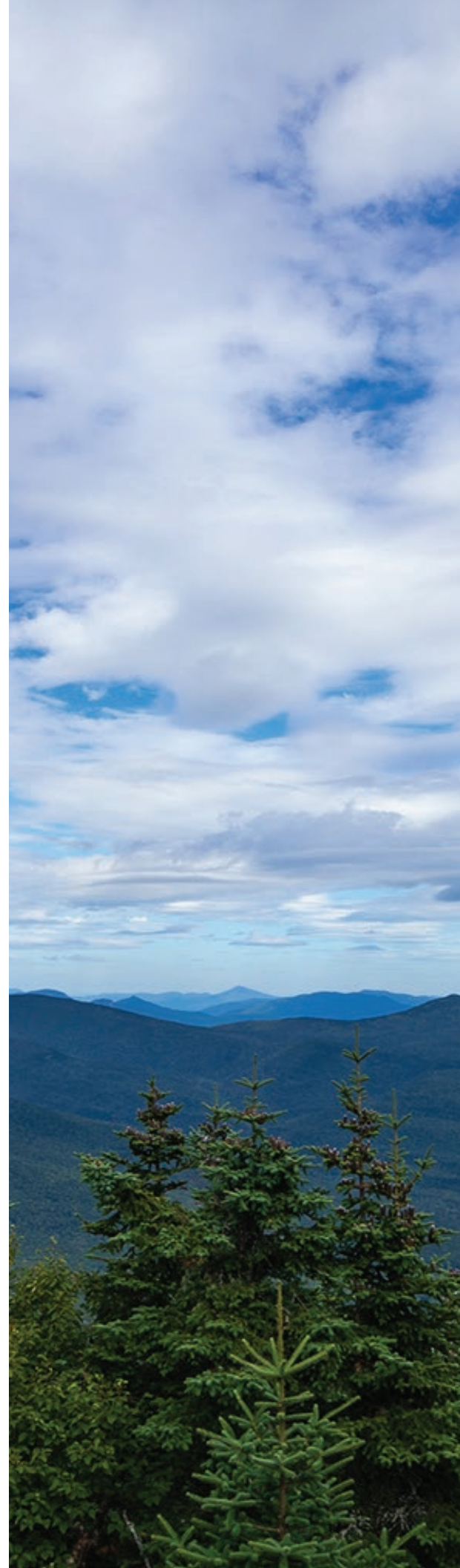
Select One(1) of the following:

- ☐ Fresh Scrambled Eggs
- ☐ Fresh Scrambled Eggs with Ham & Cheese

Select Two(2) of the following:

- ☐ Hickory Smoked Bacon
- ☐ Pork Sausage Links
- ☐ Canadian Bacon
- ☐ Turkey Sausage

The Eye Opener Package is served with home fries, breakfast pastries, chilled juices, coffee, decaf, New Hampshire pure maple syrup, and herbal teas.



BAR MENU

DRINK OPTIONS

Cash bar pricing based on single liquor cocktails; multiple-liquor cocktails will be charged accordingly.

*Signature Cocktails may only be added to full hosted bars | All hosted bars must chose one of the packages below

**Signature Beer and Wine permitted

LIQUOR SELECTIONS

Tier 1 Liquors...\$9

Stolichnaya, Stoli Razberi & Vanilla, Bacardi, Captain Morgan, Malibu, Tanqueray, Beefeater, Canadian Club, Seagram's 7, Southern Comfort, Jack Daniel's, Jim Beam, Kahlua, Hornito's Reposado, Hornito's Blanco

Tier 2 Liquors... \$12

Tito's, Ketel One, Bombay Sapphire, Crown Royal, Mount Gay, Midori, Dewar's, B&B, Sambuca, Frangelico, Chambord, Milargo Silver & Reposado, Jameson

Tier 3 Liquors...\$15

Grey Goose, Amaretto Disaronno, Cointreau, Hendick's, Knob Creek, Maker's Mark, St. Germain, JW Black, Glenlivet 12, Glenfiddich 12, Grand Marnier, Casamigos Reposada, Casamigos Blanco

BOTTLED BEER

Domestic...\$7

Bud, Bud Light, Coors Light, Miller Light, NA Sam Adams, Truly Hard Selzter Variety Pack

Import/Regional Microbrews... \$9

Angry Orchard Hard Cider, Blue Moon, Harpoon IPA, Sam Adams Sam Seasonal, Corona, Corona Light

Draft Beer

Domestic...\$5.95

Import/Microbrew...\$7.95

*Kegs are available for purchase, prices may vary with type and size.

*Selections are subject to change. Beer ordered outside of menu are subject to a restocking fee of \$50 per case.

WINE SELECTIONS

House Wine...\$8

Proverb | Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

Wycliff | Sparkling White

Specialty Wine...\$12

Ecco Domani | Pinot Grigio
White Haven | Sauvignon Blanc
William Hill | Chardonnay, Cabernet
Meioni | Pinot Noir
Whispering Angels | Rose
Lamarca | Prosecco

*Selections are subject to change. Wine ordered outside of menu are subject to a restocking fee of \$80 per case.

NON-ALCOHOLIC BEVERAGES

Non-alcoholic...\$5

Coca-Cola Products
Assorted Juices
Redbull

OPEN BAR PACKAGES

*Does not include bottle service

Magic Carpet Package

Beer, House Wine, Non-Alcoholic Beverages

Bourbon Street Package

Beer, House Wine, Specialty Wine, Non-Alcoholic

Oblivion Package

Beer, House Wine, Tier 1 Liquors

The Chute Package

Beer, House Wine, Specialty Wine, Tier 1 & 2 Liquors

True Grit Package

Full Bar, all options available

1ST HOUR

\$20 per person

\$23 per person

\$25 per person

\$27 per person

\$28 per person

FULL RECEPTION

\$31 per person

\$35 per person

\$50 per person

\$57 per person

\$60 per person

*Full reception = 5.5 hours of open bar service. Bar closes at 9:30pm per town ordinance.

*No outside Alcohol is permitted. **Signature Beer & Wine permitted, must order 30 days prior to event, subject to availability.

* Guests may not leave reception with Alcohol.

*Tax included in pricing. Service not included in pricing.



ADD-ONS & ENHANCEMENTS

MENU ADD-ONS

50 guest minimum for stations

\$50 per station attendant fee

*(v) vegetarian, (gf) gluten free, vegan options available

STATIONS

Whipped Potato Station...\$14 per person

Homemade traditional sweet Yukon gold mashed potatoes accompanied by a variety of toppings including roasted garlic, caramelized onions, cheddar, crumbled bacon, gravy and julienne grilled vegetables

Southwest Station... \$16 per person

Tequila marinated sliced beef and cilantro lime chicken, sautéed onions, bell peppers, guacamole, sour cream, shredded cheddar, salsa, and warm flour tortillas

CARVING STATIONS

Roasted Prime Rib...\$13 per person

Served with a horseradish crème, and au jus

Herb and Pepper Crusted Tenderloin or Beef...\$16 per person

Served with garlic dijonaise

Sage Rubbed Breast of Turkey...\$11 per person

Served with sundried cranberry-onion marmalade and gravy

Ginger Crusted Rack of Lambs...\$17 per person

Served with rosemary au jus

Pasta Station...\$15 per person

Make it your own! Pasta dishes made with fresh vegetable choices such as tomatoes, broccoli, mushrooms, onions, peppers, and garlic. As for proteins, you get a choice between chicken, pancetta, or shrimp. Finally, it is topped off with your selection of one of our three homemade sauces; pesto, pomodoro, or a parmesan crème.

ICE CREAM STATION

Ice Cream Sundae Bar...\$12 per person

Includes chocolate and vanilla ice cream and 5 topping options; whipped cream, sprinkles, gummy bears, crushed Oreos, and flavored syrup.

CHILDREN'S MEALS

For children 12 & under, one menu item choice per wedding...\$17 each

Cavatappi Pasta with Butter

Chicken Fingers & French Fries

Grilled Cheese & French Fries

Hot Dog & French Fries

*All children's meals are served with a salad of carrots, celery, cucumber, and ranch dip.



ENHANCEMENTS

WATER STATION

Water Station for Ceremony...\$100

Includes an accessible table, linen, disposable cups, additional trash can, and two flavored water options; fruit/mint and citrus.

CAKE CUTTING

2-Tier Cake...\$65

3-Tier Cake...\$95

GUEST TRANSPORTATION

Bus...\$150/hour*

Trolley...\$150/hour*

Transports around 48 people per trip

Transports around 28 people per trip

*Must be booked with consecutive hours (i.e. 4-6pm)

FIREWORKS

Firework Show...\$3,500

9:45-10pm in Town Square | An amazing experience for you and your guests!

WELCOME CAMPFIRE

Welcome Campfire...\$300

Campfire at the Osceola Arboretum with s'mores kit. Times based on season & daylight.

ADDITIONAL ENHANCEMENTS

Opportunity to Take Engagement Photos at Waterville Valley

Rental Upgrades please inquire at time of booking

RECOMMENDED VENDORS

PHOTOGRAPHERS

K&A Photography: www.k-a-photography.com
Jimmy Gray Photography: www.jimmygrayphoto.com
A Photographic Memory: www.apmnh.com
TARA Photography: www.taraphotography.com
Boro Creative Visions: www.borophotos.com
Philbrick Photography: www.philbrickphoto.com
Kate & Keith Photography: www.kateandkeithphotography.com
Kiss the Bride Wedding Photography: www.kissthebridewedding.com
Rick Bouthlette Photography: www.masterevent.com
Ashley Yeaton Photography: www.yeatonphotography.com
Katy Bee Photography: www.katybeephoto.com

PLANNERS

Taylor & Thyme: www.tayloredandthyme.com
Michael Marcoux Events: www.michaelmarcouxevents.com

FLORISTS

Fleurish-Allyson Rand: fleurishnh@gmail.com
Lotus Floral Design: www.lotusfloraldesign.com
Mountain Laurel: www.mountainlaurelflowers.com
Simple Bouquets: www.simplebouquets.com

OFFICIANTS

Perfect Vows, Janet Pratt: 201.860.1663
Paul Calabria: paulcalabria19@gmail.com
Reverend Joe: joe@northeastnuptials.com

BAKERS

Borger's Bakes & Cakes: www.hey-cafes.com/0167179/Borgers_Cakes_&_Bakes
Ooh La La Creative Cakes: www.ohhlalacreativecakes.com
Wicked Good Bakery: www.wickedgoodbakery.vweb.com
Cookie Creations: 802.249.2302
Campbell's Sugar Cookies: www.campbellssugarcookies.com

ENTERTAINMENT

SOWA Entertainment: www.sowaentertainment.com
Get Down Tonight: 603.703.8348
Crown Entertainment: www.crownentertainment.com
Main Event Entertainment: www.amainevent.com
DJ Jodi Entertainment: www.djjodi.com

SPA SERVICES

Plymouth Professionals: www.plymouthprofessionalhairstyling.com
Chic Hair Boutique: www.chichairboutiqueandspa.com
Larissa McLaughlin-Makeup: www.blushbb.com
Jo Louise Beauty: 603.316.0240
Daydreams: www.daydreamshairandnailstudio.com
Envy Nail & Spa: 603.536.9000

TUXEDO RENTALS

Dressers Unlimited LLC: www.dressersunlimited.com

TRANSPORTATION

Royal Airport Services: www.royalairportservices.com
Prestige Limousine: www.prestigelimousinesnh.com



SAMPLE TIMELINE

THE DAY BEFORE

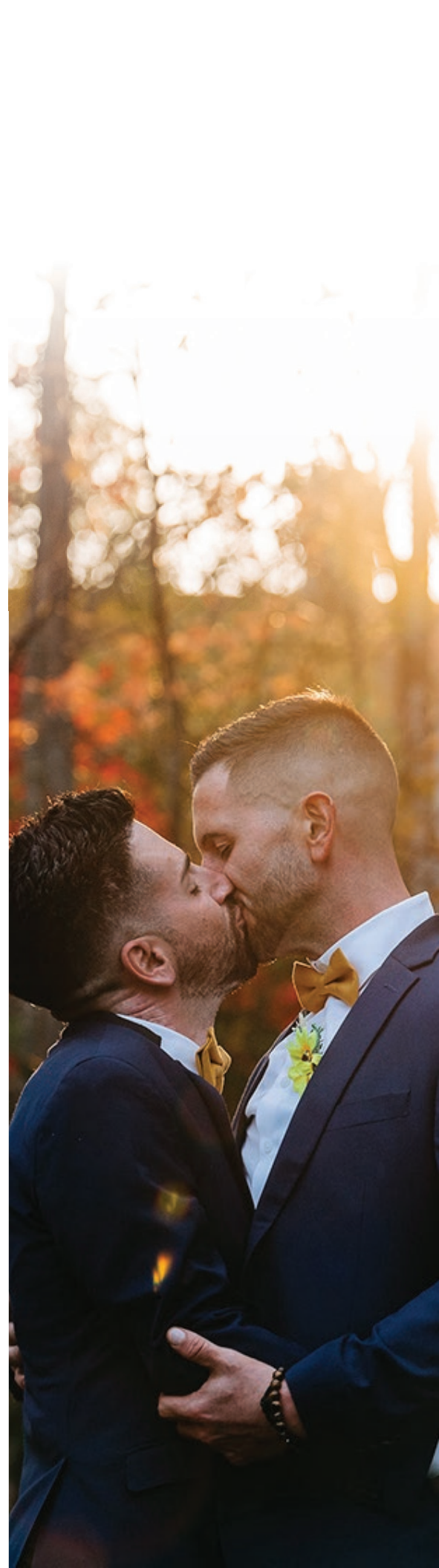
- 1 1:00pm - Meet with your wedding planner to go over final details/decorations, 2:00pm - ceremony rehearsal
- 2 Rehearsal Dinner
- 3 8-10:00pm May-Aug | 7-9:00pm Sept-Oct
Enjoy campfire at Osceola Arbor

THE DAY OF

- 1 Guys morning golf game
- 2 Girls head to spa/hair & make-up
- 3 11:00am - Reception space opens for decorating
- 4 3:30pm - Trolley picks up groom & groomsmen
- 5 3:45pm - Trolley picks up bride & bridesmaids
- 6 4:00pm - Ceremony
- 7 4:40pm - Cocktail hour
- 8 6:00pm - Reception
- 9 10:00pm-1:00am - Head to Town Square to continue celebration

THE DAY AFTER

- 1 9-11:00am - Farewell brunch at the Conference Center



LODGING BLOCKS

HOW IT WORKS:

- 1 Book your wedding at Waterville Valley
- 2 Tour the lodges with your wedding contact (optional, based on seasonal availability, May-November)
- 3 Email Central Reservations to place blocks (WVLodging@waterville.com)
- 4 Central Reservations reserves blocks
- 5 Guest calls lodges directly to reserve rooms

LODGES IN THE VALLEY

- **Town Square Condos**

Condos that sleep up to 8 in the center of Town Square with surrounding shops, restaurants, and skating rink

- **Silver Fox Inn**

Resort-owned standard hotel style rooms including a complimentary breakfast for guests

- **The Valley Inn**

Many different styles of rooms from hotel rooms to 2 bedroom suites, can be seen on virtual tour

- **Village Condos**

2 to 5 bedroom condos with washer and dryer access, grills available for guests to use, and dog-friendly units

- **Snowy Owl Inn**

Hotel style rooms that sleeps up to 7 people, offers guests a light fare breakfast, dog-friendly units, and in-house pub & restaurant

- **Golden Eagle Lodge**

Condo style lodging with full kitchens, an indoor pool and sauna, and one or two bedroom units

- **Black Bear Inn**

Condo style lodging complete with full kitchens, living & dining areas, workout facilities, and game room

Rate range: \$150-\$300/night

2 night minimum stay, 3 night minimum stay on holiday weekends

4pm check-in, 11am check-out

5-10% discount (excludes holidays) for room blocks

5-10 rooms required to create room block



FAQ

Are there any time constraints? Parties clear out Bridal Refresh on night of the wedding and take decor at 10am the next day. Reception cannot be extended past 10:00pm.

Where is the closest airports? Manchester and Boston are the closest cities with transportation options.

When is best for a fall wedding? Peak fall foliage during last weeks of Sept. & first weeks of Oct.

What is our timeframe to decorate? Decorations can be dropped off the day before at the Conference Center. Tented receptions may start decorating as early as 11 am. Servers will collect decorations at the end of reception to one table in the tent. Please pickup décor by 10am from the tent post wedding reception day.

Where can I find wedding inspiration? Waterville Valley Weddings on Instagram!

Are candles with flame and sparklers allowed? Yes!

What is not allowed? Confetti cannons, fake flower petals, glitter... if you're not sure if something is allowed, ask!

Are you dog-friendly? Yes! We love our furry friends at ceremonies - however pets are not allowed at the reception.

Can I put Welcome Bags in hotel rooms? Yes! Please do not personalize bags to ease check-in process.

What are the best locations for first looks? Mad River Path, Snows Mtn, Town Square bridge.

What does the service charge cover? The service charge covers administration fees and gratuity for servers and bartenders.

Do we have to use your onsite catering? Yes! Our guests love our food! Please peruse our menu.

Do you have tables and chairs that we can use? Yes! Our standard chair is a white garden chair that pairs with our in-house rounds.

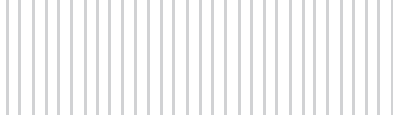
My uncle owns a brewery, can we serve his beer? We encourage you to host your special brew at the welcome campfire. WVR offers a selection of beer in cans and kegs.

My friend is a baker, can we use them as a vendor? We require unlicensed bakers to sign a waiver.

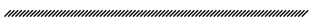
Do you offer onsite event planning? No. We offer onsite coordination the day of your event, and we are here to help with support, as needed during the planning process. We will make sure that all onsite logistics are handled seamlessly. Our Wedding Coordinator will create floor plans, lead your ceremony rehearsal and be your vendor liaison.

Event Planners (we love working with planners!), should you choose to work with one, will custom create your design aesthetics and orchestrate all the elements that tie the theme of your big day together. These responsibilities often include: management of your guest list, keeping you "on time" for hair/makeup and during the day of the event. Event Planners also help ensure that on the day of your wedding, you are free to mingle with your guests and enjoy the party.





NOTES & DRAFT QUOTE



ADDITIONAL NOTES

Site Fee: _____

Menu Choice: _____

Bar Choice: _____

Msc: _____ TOTAL: _____

NEXT STEPS TO RESERVING YOUR WEDDING

- Hold a date for 7 days without a deposit or signed contract
- Secure your wedding venue with a signed contract and \$2,000 deposit (cash, check, credit card)
 - Once secured, mark your calendars for our tasting; March prior to your wedding date
 - Create room blocks through our Wedding Sales Manager and Central Reservations
- Payment Plan
 - Non-Refundable Initial Deposit: \$2,000**
 - 2nd Deposit: Due 6 Months Out ; 25% of Total Bill**
 - 3rd Deposit: Due 3 Months Out ; 25% of Total Bill**
 - Final Deposit: Due 15 Days Out**

PLANNING PROCESS

- Connect and ask questions with our Wedding Sales Manager via
 - Email: esullivan@waterville.com
 - Phone: 603.236.4517 x1
- Meet our Waterville Valley event team at the tasting
- Finalize details 1-3 month(s) before your wedding with our Wedding Coordinator