

Hope Lake Lodge
& INDOOR WATERPARK

GREEK PEAK
MOUNTAIN RESORT

WEDDINGS AT GREEK PEAK



2000 RT 392 CORTLAND, NY 13045

salesinquiry@greekpeakmtnresort.com

All pricing and details in this guide apply to 2026/27 events and are subject to 8% New York State sales tax, 12.5% gratuity, and a 7.5% administrative fee. Events for 2028 and beyond are subject to an additional 8% charge.

All-Inclusive Wedding Experience at Greek Peak

Our Thoughtfully Designed Wedding Packages Include Everything You Need for a Seamless, Stress-Free Celebration – from “I Do” to the Last Dance.

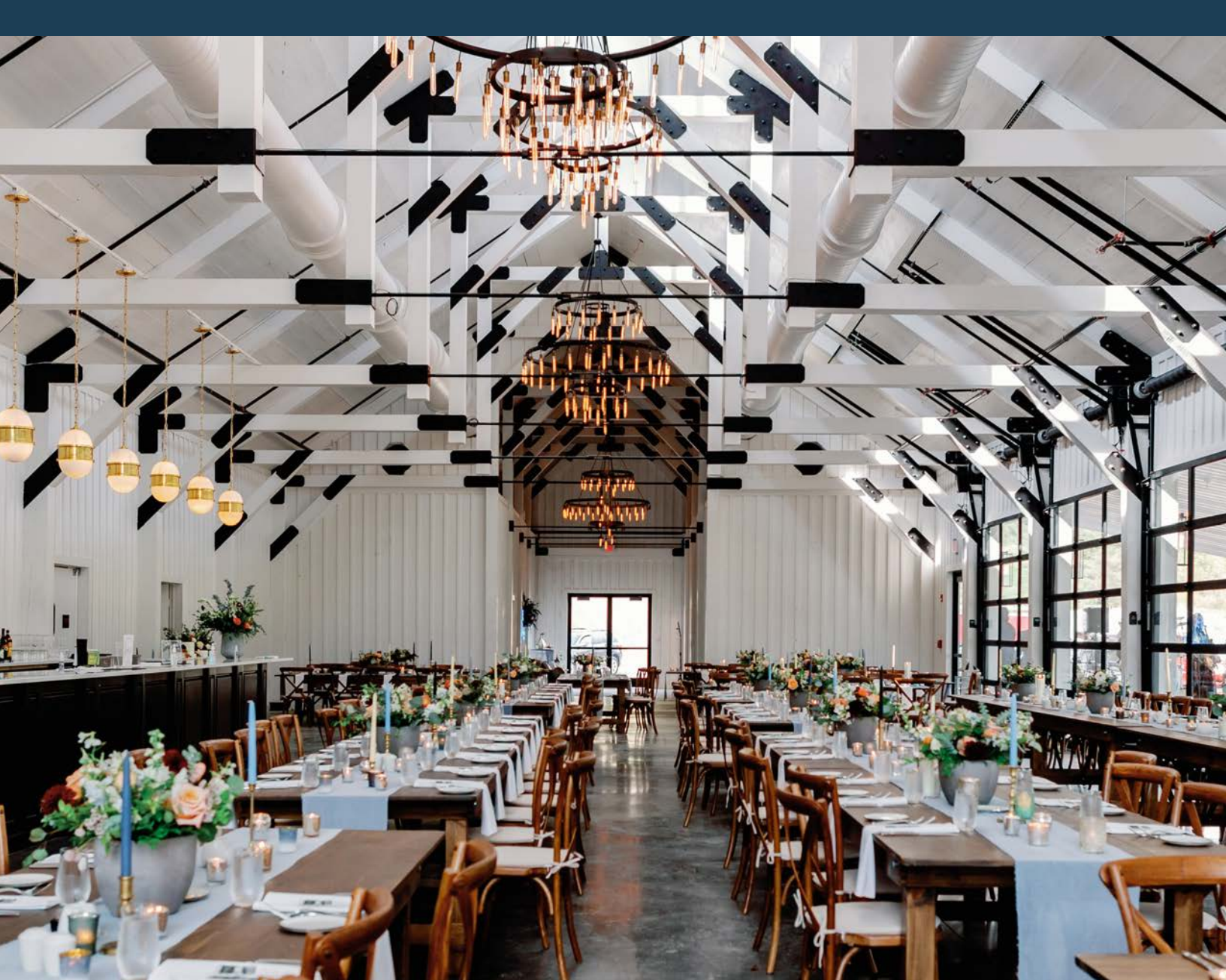
What's Included:

- Open Bar with Every Food Package
- Half-Hour Ceremony
- 1-Hour Cocktail Hour
- 4-Hour Reception
- Tables & Chairs for Dining
- Ceremony Chairs
- Table Numbers
- Glass Votive Holders
- Choice of Napkin Color
- Champagne Toast for all Guests
- Cake-Cutting Utensils

Culinary Perks:

- Wedding Tasting for the Couple
- Additional Tasting Guests Welcome
(\$100 per Person, up to Four Guests)





Your Love Story Deserves a Setting that Delivers Elegance, Convenience, and Unforgettable Moments all in One Extraordinary Destination.

Wedding Coordination

- Our on-site Wedding Event Coordinator will work closely with you to finalize your timeline, coordinate vendor arrivals, and manage all the details of your day. They represent the venue and ensure everything runs seamlessly, so you can focus on enjoying your celebration.

Exclusive Guest Experience

- Two-Night Stay at Hope Lake Lodge for the Wedding Couple
- Shuttle Service Included at The Lookout
Meteora/Acropolis/Taverna Shuttle Service Available (\$)

Bonus Celebration Spaces:

Enjoy one complimentary venue space for one of the following:

- Rehearsal Dinner
- Welcome Reception
- Thank-You Breakfast
- Bridal Shower

Food & Beverage Purchase Required. Ask Your Coordinator for Details

The Lookout

This unique venue offering 4,500 square feet of indoor space complemented by a large covered outdoor patio complete with firepit overlooking Hope Lake and Greek Peak Mountain Resort. The space seamlessly blends farmhouse elegance with wooden tables and chairs accented by striking wrought iron chandeliers.

Amenities include a 25-foot built-in full-service bar, private bridal suites with salon-style stations for you and your wedding party.

The Lookout welcomes celebrations of up to 240 guests and is available year-round. To ensure the best experience, we recommend a minimum of 100 guests. For more intimate gatherings, a food and beverage minimum of approximately \$15,000 applies, which can be customized to enhance your menu and bar selections for a truly memorable celebration.

- PEAK - JUNE-OCTOBER

FRIDAY- \$15,000
SATURDAY- \$17,000
SUNDAY- \$12,500

- NON-PEAK - NOVEMBER-MAY

FRIDAY- \$8,000
SATURDAY- \$10,500
SUNDAY- \$8,000

*FOOD AND BEVERAGE MIN: \$15,000

What Every Reception Includes

All wedding receptions at Greek Peak and The Lookout include:

- 30 minutes for your ceremony
- 1 hour for cocktail hour
- 4 hours for your reception
- Cake cutting utensils and service
- Dining tables and chairs
- Table numbers
- Glass votive holders
- Choice of napkin color
- Champagne toast for all guests
- Tasting for the wedding couple
- Wedding event coordination
- Two-night stay at Hope Lake Lodge for the wedding couple
- Choice of one complimentary venue space for one of the following events: rehearsal dinner, welcome reception, thank-you breakfast, or bridal shower, with a required food and beverage purchase. Complimentary venue space is subject to availability and cannot be guaranteed until 30 days prior to the event due to other potential bookings. If you wish to guarantee a specific venue space prior to 30 days, the corporate venue rental fee will apply and must be paid to secure the location.

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

STUNNING MOUNTAIN VIEWS...



The Lookout Ceremony Sites

Elegant Interior

Located indoors in front of elegant sliding doors, this ceremony setting offers the option of a refined hexagon arch or a timeless square arch, creating a beautifully framed backdrop for your vows. Designed to accommodate up to 180 guests, the space is available year-round and is equipped with a reliable power supply to support a seamless and elegant event experience.

Mountain View



This breathtaking mountain-view setting is beautifully framed by a classic white pergola and accommodates up to 240 guests. Available from May through November, the space is equipped with a reliable power supply to support a seamless and refined event experience.

Meteora Center

Host your celebration in a setting that is both breathtaking and refined, accommodating up to 180 guests in an effortless style. Elegant Chiavari chairs complement sweeping panoramic views of the resort. Soft, flowing white drapery frames the space with a touch of romance and movement, enhancing the natural beauty that surrounds you.

The result is a timeless, sophisticated atmosphere that feels both grand and intimately unforgettable.



- PEAK -
JUNE-OCTOBER

FRIDAY- \$5,500
SATURDAY- \$7,000
SUNDAY- \$4,000

*FOOD AND BEVERAGE MIN: \$9,000

What Every Reception Includes

All wedding receptions at Greek Peak and The Lookout include:

- 30 minutes for your ceremony
- 1 hour for cocktail hour
- 4 hours for your reception
- Cake cutting utensils and service
- Dining tables and chairs
- Table numbers
- Glass votive holders
- Choice of napkin color
- Champagne toast for all guests
- Tasting for the wedding couple
- Wedding event coordination
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Acropolis

Spanning 4,500 sq. ft., the Acropolis offers an exquisite setting for unforgettable events. Step out onto the charming veranda and take in panoramic views of the Greek Peak ski mountains, providing a breathtaking natural backdrop. The space is designed for elegance and comfort, featuring round tables with sophisticated banquet chairs. Available year-round, it accommodates up to 250 guests, with a minimum of 51, ensuring a refined and intimate ambiance for every celebration.

- PEAK -

JUNE-OCTOBER

FRIDAY- \$5,000
SATURDAY- \$6,500
SUNDAY- \$4,000

- NON-PEAK -

NOVEMBER-MAY

FRIDAY- \$4,000
SATURDAY- \$5,000
SUNDAY- \$3,000

*FOOD AND BEVERAGE MIN: \$9,000

What Every Reception Includes

All wedding receptions at Greek Peak and The Lookout include:

- 30 minutes for your ceremony
- 1 hour for cocktail hour
- 4 hours for your reception
- Cake cutting utensils and service
- Dining tables and chairs
- Table numbers
- Glass votive holders
- Choice of napkin color
- Champagne toast for all guests
- Tasting for the wedding couple
- Wedding event coordination
- Two-night stay at Hope Lake Lodge for the wedding couple
- Choice of one complimentary venue space for one of the following events: rehearsal dinner, welcome reception, thank-you breakfast, or bridal shower, with a required food and beverage purchase. Complimentary venue space is subject to availability and cannot be guaranteed until 30 days prior to the event due to other potential bookings. If you wish to guarantee a specific venue space prior to 30 days, the corporate venue rental fee will apply and must be paid to secure the location.

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Taverna

Accommodates up to 160 guests.

APRIL-NOVEMBER

FRIDAY- \$5,500
SATURDAY- \$7,000
SUNDAY- \$4,000

*FOOD AND BEVERAGE MIN: \$9,000

What Every Reception Includes

All wedding receptions at Greek Peak and The Lookout include:

- 30 minutes for your ceremony
- 1 hour for cocktail hour
- 4 hours for your reception
- Cake cutting utensils and service
- Dining tables and chairs
- Table numbers
- Glass votive holders
- Choice of napkin color
- Champagne toast for all guests
- Tasting for the wedding couple
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Ceremony Sites

Ceremony sites available for Meteora Center, Taverna, and Acropolis Ballroom Weddings
Includes Ceremony Chairs for Your Guests

Portico

The grand entrance to Hope Lake Lodge, offering outdoor accommodations for up to 180 guests beneath a stylish overhead covering. Available May through November, with convenient power supply access for all your event needs.



Gazebo

Located behind the Meteora Tent and Hope Lake Lodge, this charming outdoor venue accommodates up to 200 guests. Available June through October, it offers a picturesque setting for weddings and events, with nature as your backdrop. Please note: power supply is not available.



Hope Lake Atrium

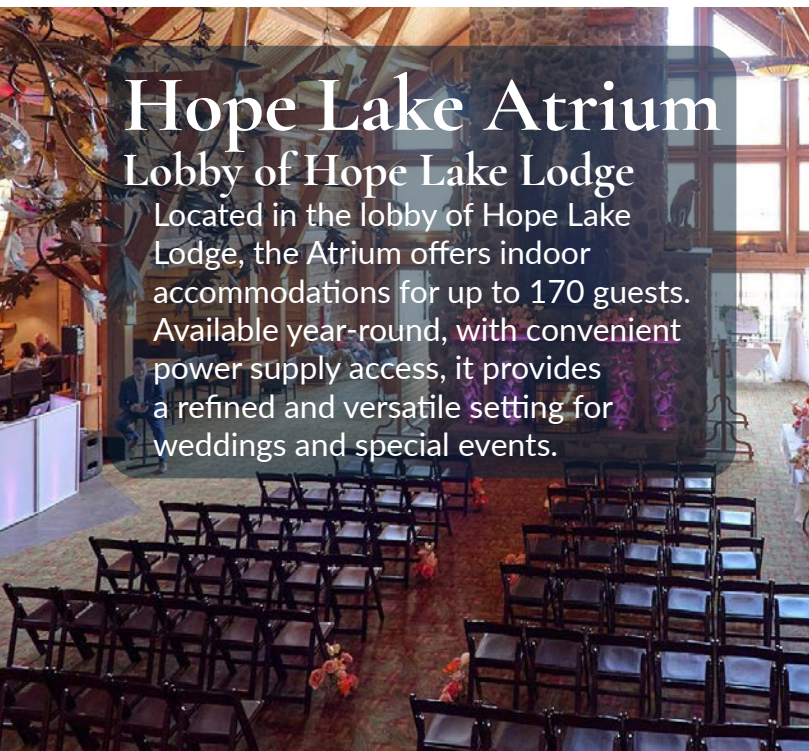
Lobby of Hope Lake Lodge

Located in the lobby of Hope Lake Lodge, the Atrium offers indoor accommodations for up to 170 guests. Available year-round, with convenient power supply access, it provides a refined and versatile setting for weddings and special events.

Mountain Top

For the grandest view and the peak experience.

Additional \$2,000



Bronze Menu

\$130.95 Per Guest

Buffet Only Option

Available at the Meteora, Acropolis and Taverna; excludes The Lookout.



Displayed Hors D'oeuvres Artisan Meats, Assorted Cheeses, and Crackers
Stationary Hors D'oeuvres Choice of 2
Swedish Cocktail Meatballs | Buffalo Chicken
Crostiti | Spanakopita | Pork Asian Pot Stickers |
Vegetable Spring Rolls | Sweet Chili Soy Sauce | Crab
Cakes (+\$3pp) | Scallops Wrapped in Bacon (+\$3pp)

SALADS - CHOOSE 1

Garden Salad

Ranch & Balsamic

Caesar Salad

Caesar Dressing

Hope Lake Salad

Apple Cider Vinaigrette

SIDES - CHOOSE 1 STARCH & 1 VEGETABLE

STARCHES

Mashed Potatoes

Roasted Red Garlic Potatoes

Wild Rice Blend

VEGETABLES

Broccoli

Green Beans

Zucchini & Squash Blend

MAIN ENTREES - CHOOSE 2 & 1 DIETARY

Chicken Marinated Chicken Breast
Chicken Marsala

Beef Sliced Roast Beef

Pork Braised Pork Shoulder

Fish Panko Parmesan Cod
Lemon Pepper Haddock

Pasta Tri-Color Cheese Tortellini
with Pesto Alfredo

Dietary Vegetable Ravioli

Pasta Primavera
with Marinara or Alfredo

BAR SERVICE

4 Hour Premium Open Bar

Add 1 Hour - additional \$12 pp

LATE NIGHT OPTION

This enhancement is not included in the wedding package; however, it may be added through our Late Night offerings to further elevate your guests' experience.



Couples are welcome to select any menu items from a lower price tier at no additional cost. Should you wish to incorporate items from a higher-priced tier, an upgrade fee of \$15.95 per person will apply to all guests, regardless of individual entrée selection.

The Lookout F&B Minimum - \$15,000 • Meteora/Acropolis/Taverna F&B Minimum - \$9,000

All prices are subject to 8% state tax, 12 % gratuity and 7.5% administrative fee. Events beyond 2027 incur additional 8% charge.

Silver Menu

\$150.95 Per Guest

Plated or Buffet
Available at all locations.



Displayed Hors D'oeuvres Artisan Meats, Assorted Cheeses, and Crackers

Passed Hors D'oeuvres Choice of 2
Swedish Cocktail Meatballs | Buffalo Chicken
Crostitini | Spanakopita | Pork Asian Pot Stickers |
Vegetable Spring Rolls | Sweet Chili Soy Sauce | Crab
Cakes (+\$3pp) | Scallops Wrapped in Bacon (+\$3pp)

SALADS - CHOOSE 1

Garden Salad

Ranch & Balsamic

Caesar Salad

Caesar Dressing

Hope Lake Salad

Apple Cider Vinaigrette

SIDES - CHOOSE 1 STARCH & 1 VEGETABLE

STARCHES

Mashed Potatoes

Roasted Red Garlic Potatoes

Wild Rice Blend

VEGETABLES

Broccoli

Green Beans

Zucchini & Squash Blend

MAIN ENTREES - CHOOSE 2 & 1 DIETARY

Chicken Marinated Chicken Breast
Chicken Piccata

Beef Sirloin Steak (plated)
Top Sirloin (buffet carving station)

Pork Roasted Pork Loin

Fish Salmon with Lemon Dill Sauce
Parmesan Encrusted Haddock

Pasta Tri-Color Cheese Tortellini
with Pesto Alfredo

Dietary Vegetable Ravioli
Pasta Primavera
with Marinara or Alfredo

BAR SERVICE

5 Hour Premium Open Bar

LATE NIGHT OPTION

This enhancement is not included in the wedding package; however, it may be added through our Late Night offerings to further elevate your guests' experience.



Couples are welcome to select any menu items from a lower price tier at no additional cost. Should you wish to incorporate items from a higher-priced tier, an upgrade fee of \$15.95 per person will apply to all guests, regardless of individual entrée selection.

The Lookout F&B Minimum - \$15,000 • Meteora/Acropolis/Taverna F&B Minimum - \$9,000

All prices are subject to 8% state tax, 12 % gratuity and 7.5% administrative fee. Events beyond 2027 incur additional 8% charge.

Gold Menu

\$170.95 Per Guest

Plated or Buffet
Available at all locations.

Displayed Hors D'oeuvres Artisan Meats, Assorted Cheeses, and Crackers,
Fresh Cut Vegetables with Herb Dill Sauce

Passed Hors D'oeuvres Choice of 3
Swedish Cocktail Meatballs | Buffalo Chicken
Crostini | Spanakopita | Pork Asian Pot Stickers |
Vegetable Spring Rolls | Sweet Chili Soy Sauce | Crab
Cakes (+\$3pp) | Scallops Wrapped in Bacon (+\$3pp)

SALADS - CHOOSE 1

Garden Salad

Ranch & Balsamic

Caesar Salad

Caesar Dressing

Hope Lake Salad

Apple Cider Vinaigrette

SIDES - CHOOSE 1 STARCH & 1 VEGETABLE

STARCHES

Rosemary Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Wild Rice Blend

VEGETABLES

Roasted Brussel Sprouts

Green Bean

Honey Glazed Carrots

MAIN ENTREES - CHOOSE 2 & 1 DIETARY

Chicken Chicken Cordon Bleu
Gouda Stuffed Chicken

Beef NY Strip Steak (plated)
Prime Rib (buffet carving station)

Pork Bone-in Pork Chop (plated)
Roasted Porchetta (buffet carving station)

Fish Honey Siracha Salmon
Parmesan Encrusted Haddock

Pasta Shrimp Scampi
Dietary Stuffed Portobello Mushroom

Seasoned Cauliflower Steak
with Mushroom Risotto

BAR SERVICE

5 Hour Premium Open Bar

LATE NIGHT OPTION

Late Night Snack (serves 25)
2 Sheet Pizzas, 25 Wings, 25 Chicken Tenders

*Venue fee may apply.

Couples are welcome to select any menu items from a lower price tier at no additional cost. Should you wish to incorporate items from a higher-priced tier, an upgrade fee of \$15.95 per person will apply to all guests, regardless of individual entrée selection.

The Lookout F&B Minimum - \$15,000 • Meteora/Acropolis/Taverna F&B Minimum - \$9,000

All prices are subject to 8% state tax, 12% gratuity and 7.5% administrative fee. Events beyond 2027 incur additional 8% charge.

Platinum Menu

\$190.95 Per Guest

Elevated Plated Only
Only Available at The Lookout.



Displayed Hors D'oeuvres Full Charcuterie of Artisan Meats, Assorted Cheeses, and Crackers, Fresh Cut Vegetables with Herb Dill Sauce and Fresh Fruit

Passed Hors D'oeuvres Choice of 4
Swedish Cocktail Meatballs | Buffalo Chicken
Crostitini | Spanakopita | Pork Asian Pot Stickers |
Vegetable Spring Rolls | Sweet Chili Soy Sauce | Crab
Cakes (+\$3pp) | Scallops Wrapped in Bacon (+\$3pp)

SALADS - CHOOSE 1

Garden Salad

Ranch & Balsamic

Caesar Salad

Caesar Dressing

Hope Lake Salad

Apple Cider Vinaigrette

SIDES - CHOOSE 1 STARCH & 1 VEGETABLE

STARCHES

Baked Potato with Sour Cream & Chives

Oven Roasted Fingerling Potatoes

Parmesan & White Wine Risotto

VEGETABLES

Asparagus

Rainbow Carrots

Cauliflower

MAIN ENTREES - CHOOSE 2 & 1 DIETARY

Chicken Stuffed Airline Chicken

Lamb Grilled Lamb Loin Chop

Beef NY Strip Steak (plated)

Duck Roasted Duck

Fish Lobster Tail

Stuffed Sole

Pasta Seafood Ravioli

Dietary Stuffed Portobello Mushroom

Seasoned Cauliflower Steak
with Mushroom Risotto

BAR SERVICE

5 Hour Super Premium Open Bar

LATE NIGHT OPTION

Late Night Snack (serves 50)
4 Sheet Pizzas, 50 Wings, 50 Chicken Tenders

*Venue fee may apply.



Couples are welcome to select any menu items from a lower price tier at no additional cost. Should you wish to incorporate items from a higher-priced tier, an upgrade fee of \$15.95 per person will apply to all guests, regardless of individual entrée selection.

The Lookout F&B Minimum - \$15,000 • Meteora/Acropolis/Taverna F&B Minimum - \$9,000

All prices are subject to 8% state tax, 12 % gratuity and 7.5% administrative fee. Events beyond 2027 incur additional 8% charge.

Premium Bar Packages

Meteora/Acropolis/Taverna

Beer Selection - CHOOSE 4

Labatt Blue Light
Michelob Ultra
Miller Lite
Coors
Heineken
Corona
Heineken 0.0 (N/A)

Wine Selection - CHOOSE 4

Pinot Grigio
Moscato
Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

Liquor Selection

Recipe 21 House Liquors	Southern Comfort
Tito's Vodka	Jack Daniel's
Beefeater Gin	Jameson
Captain Morgan	Jim Beam
Bacardi Superior Rum	Dewar's
Patrón	RumHaven
Jose Cuervo Gold	Amaretto

Seltzers

White Claw Hard Seltzers

The Lookout at Hope Lake

Beer Selection

Bottles:	On Tap:
Labatt Blue Light	Miller Light
Michelob Ultra	Yuengling Lager
Miller Lite	Blue Moon
Coors	1911 Cider
Heineken	Meier's Creek Velvet Fog IPA
Corona	
Heineken 0.0 (N/A)	

Wine Selection

Pinot Grigio
Moscato
Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

Liquor Selection

Recipe 21 House Liquors	Southern Comfort
Tito's Vodka	Jack Daniel's
Beefeater Gin	Jameson
Captain Morgan	Jim Beam
Bacardi Superior Rum	Dewar's
Patrón	RumHaven
Jose Cuervo Gold	Amaretto

Seltzers

White Claw Hard Seltzers

FOR MORE PREMIUM OPTIONS:

Additional Cost: \$25 per person

Upgrade your Premium Bar to our **Super Premium** level by adding the following high-end liquor selections:

Grey Goose, Bombay, Casamigos or Blanco Repo, Crown Royal, Makers Mark, Johnny Walker, Basil Hayden

Alcohol Service Policy:

Please be advised that valid government-issued identification may be required for the service of alcoholic beverages. Guests should be prepared to present ID upon request. This policy is enforced to comply with state and venue regulations, and service may be refused to any guest unable to provide proper identification.

All 2027 prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Rehearsal Dinner Options

STEAKHOUSE DINNER PLATED \$50.95 PP

Dinner Rolls with Butter
Fresh Garden Salad with House Dressing
Served w/ Vegetable of Day

Choice of Two Entrees
Filet with Baked Potato
Grilled Marinated Chicken with Mashed
Potatoes

Salmon Over a Bed of Wild Rice
Ribeye Steak with Baked Potato
Cajun Chicken Pasta
Shrimp Scampi

Choice of One Dessert:
NY Style Cheesecake with Berry Compote
Mini Chocolate Mousse Shooters
Build Your Own Strawberry Shortcake
Brownies

ITALIAN DINNER BUFFET \$39.95 PP

Garlic Bread
Caesar Salad

Choice of One Vegetable:
Italian Green Beans, Mixed Vegetables, or
Broccoli

Choice of Two Entrees:
Chicken Parmesan
Penne Alfredo
Eggplant Parmesan
Baked Ziti w/ Meat or Vegetable

Choice of One Dessert:
NY Style Cheesecake
Canolis

*All rehearsal dinner menus include coffee, decaf, hot tea, water, lemonade, and iced tea. Pricing per person, unless otherwise specified.

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Rehearsal Dinner Options

THE SLIDER BAR \$34.95 PP

Fresh Garden Salad
Ranch and Balsamic Dressings
Corn Bread
French Fries

Choice of 2 Entrees:
Pulled Pork Sliders
Chicken Sliders
Beef Brisket
Vegetable Kabobs

Choice of One Side:
Corn | Macaroni Salad | Pasta Salad |
Coleslaw

Choice of One Dessert:
Cookies
Build-Your-Own Strawberry Shortcake

A TASTE OF ASIA \$36.95 PP

Miso Soup
Vegetable Stir Fry

Choice of One:
Vegetable Egg Roll
Pork Potstickers

Choice of One:
Egg Fried Rice
Lo Mein

Choice of Two Entrees:
Sesame Chicken
Teriyaki Chicken
Beef Broccoli
Sweet Chili Shrimp

Dessert:
Fortune Cookies

*All rehearsal dinner menus include coffee, decaf, hot tea, water, lemonade, and iced tea. Pricing per person, unless otherwise specified.

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Welcome Reception Options

CLASSIC COCKTAIL
\$19.95 PP

Cheese
Crackers
Assorted Berries
Assorted Meats
Fresh Cut Vegetables
Dill Cream Sauce

Make Your Own Bruschetta
Crostini & Tortilla Chips
Spinach & Artichoke Dip

GRAND COCKTAIL
APPETIZER ELEGANCE
\$29.95 PP

Cheese
Crackers
Assorted Berries
Assorted Meats
Fresh Cut Vegetables
Dill Cream Dip

Choice of Four Appetizers

*All welcome reception menus include coffee, decaf, hot tea, water, lemonade and iced tea.



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All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Welcome Reception Options

STATIONARY HORS D'OEUVRES

\$5.95 Per Person for Each Additional Appetizer

Roasted Red Pepper Hummus
Served with Pita Bread
Tuscan Bruschetta
Assorted Fresh Cut Vegetables
Served with Dill Dip
Spinach and Artichoke Dip
Chicken Wing Dip

Shrimp Cocktail \$7 Per Person

PASSED HORS D'OEUVRES

\$7.95 Per Person for Each Additional Appetizer

Swedish Cocktail Meatballs
Buffalo Chicken Crostini
Spanakopita
Pork Asian Pot Stickers
Vegetable Spring Rolls
Sweet Chili Soy Sauce

Crab Cakes \$10 Per Person
Scallops Wrapped in Bacon \$10 Per Person

A LA CARTE

Serves up to 25 people each

Tuscan Bruschetta | \$55.95
Pork Asian Pot Stickers | \$75.95
Buffalo Chicken Crostini | \$55.95
Assorted Berries, Cheese, Crackers | \$160.95
Fresh Cut vegetables with Dip | \$80.95
Charcuterie Grazing Station | \$240.95

*All welcome reception menus include coffee, decaf, hot tea, water, lemonade and iced tea.

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Getting Ready Packages

BREWS & BITES

\$250.95

Serves up to 10 people

10 Domestic Bottled Beers

1 Sheet Pepperoni Pizza
1 Sheet Cheese Pizza
1 Dozen Mild Wings
1 Dozen Medium Wings
1 Dozen Hot Wings
Bleu Cheese and Ranch Dressing
Chocolate Chips Cookies

Add-on - \$25.95/Person

THE NEWLYWED BREAKFAST

\$180.95

Serves up to 10 people

Champagne and Orange Juice

Fresh Cut Fruit
Bagels
Assorted Mini Pastries
Yogurt & Granola
Cinnamon Buns
Muffin Donuts

Add-on - \$18.95/Person

MOUNTAINVIEW LUNCHEON

\$250.95

Serves up to 10 people

10 seltzers

Fresh Cut Fruit
2 Wraps of your choice
Chips
Chocolate Chip Cookies

Add-on - \$25.95/Person

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Late Night Food Offerings

Late night food offerings require a reserved venue and must be pre-ordered at least 30 days prior

A LA CARTE

Serves up to 10 people each

Cheese Sheet Pizza | \$34.95
Pepperoni Sheet Pizza | \$37.95
Chicken Bacon Ranch Sheet Pizza | \$42.95
Buffalo Chicken Sheet Pizza | \$42.95
Meat Lovers Sheet Pizza | \$49.95
White Garlic Chicken Sheet Pizza | \$49.95
Bone-in Chicken Wings - 50 pieces | \$105.95
Served with Ranch or Blue Cheese Dressing

MOONLIGHT MUNCHIES \$850.95

Serves up to 40 people

Cheese Pizza
Pepperoni Pizza

Boneless Mild Chicken Wings
with Blue Cheese Dressing
or
Chicken Fingers
with BBQ Sauce and Honey Mustard

LATE NIGHT BARS \$15.95 PER PERSON

Slider Bar - Choice of two slider varieties, served with french fries. Pork, chicken, burger, brisket.

Pretzel Bar - Soft pretzels served with warm beer cheese and mustard.

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

Thank You Breakfast Offerings

The brunch and the a la carte options require a reserved venue. Must be pre-ordered at least 30 days prior.

MOUNTAINSIDE DELUXE BUFFET \$27.95 PER PERSON

Fresh Seasonal Fruit, Yogurt, Dried Cranberries, Granola, Muffins, Pastries, Buttermilk Pancakes, Cinnamon Vanilla Battered French Toast, Applewood Smoked Bacon, Breakfast Sausage, Scrambled Eggs, Home Fries, Orange Juice, Cranberry Juice, Apple Juice, Coffee, Decaf, and Hot Tea

MORNING DELIGHT \$22.95 PER PERSON

Provide Your Guests with a Voucher
Towards Their Breakfast.
Available to Redeem at Carvers During
Normal Operating Hours.

A LA CARTE

Per Dozen / Serves 12 People

Assorted Mini Pastries | \$50.95

Fresh Cut Fruit | \$54.95

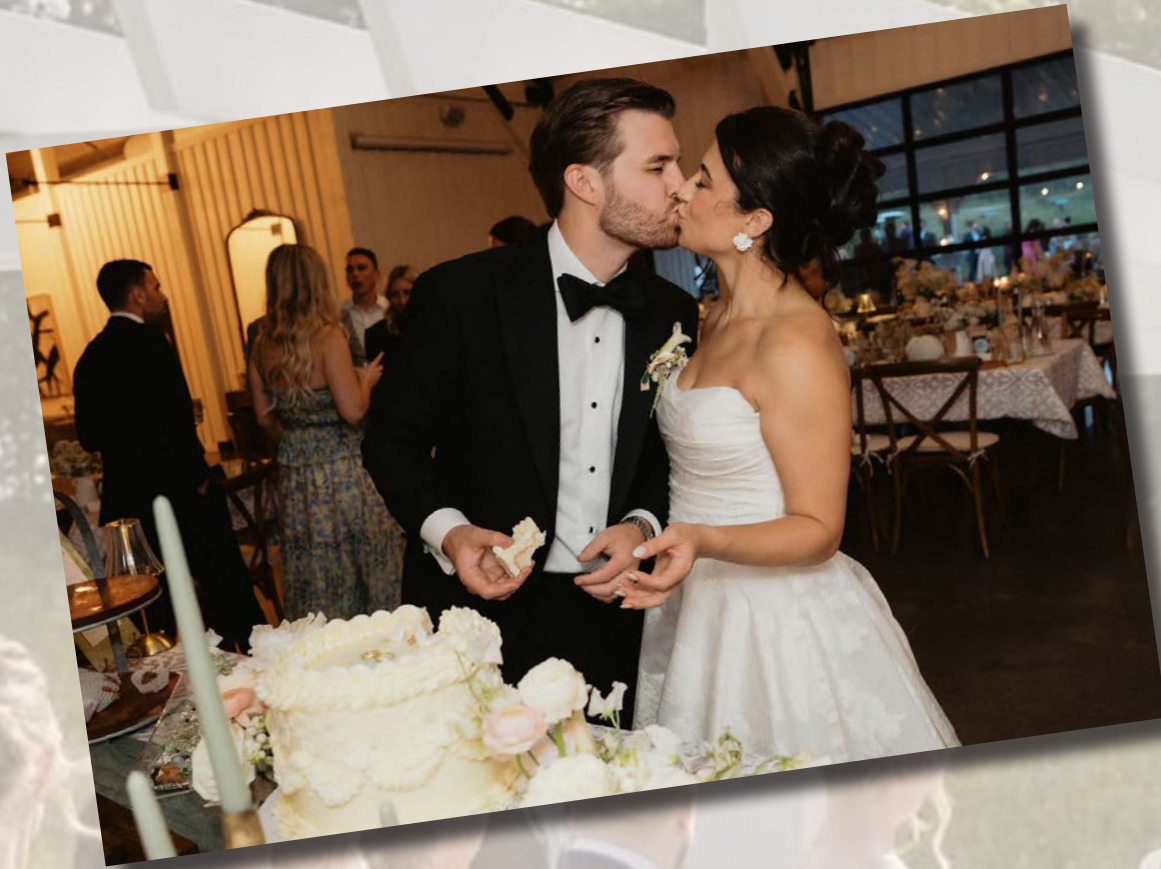
Yogurt Parfaits | \$60.95

Mimosa Bar | \$20.95

Coffee- Per Person | \$5.95

All prices are subject to 8% sales tax, 12.5% gratuity, and a 7.5% administrative fee.

A Few Last Things...



YOUR DESTINATION WEDDING:

Greek Peak Mountain Resort offers a complete, effortless setting for your dream destination wedding. Say 'I do' against breathtaking mountain views, then celebrate in style with a reception crafted to delight every guest. From luxurious lodging and gourmet catering to a full-service bar and a wealth of resort amenities, every detail is thoughtfully designed to make your celebration seamless and unforgettable. Here, love, beauty, and celebration come together to create memories your guests will cherish forever.

PREFERRED VENDORS

We partner with a long list of trusted vendors and are happy to recommend them to help bring your wedding vision to life. From photographers and florists to entertainment and specialty rentals, our curated connections ensure you have access to experienced professionals who share our commitment to making your day seamless, beautiful, and unforgettable.

MENU STANDARDS

Menu items and prices may vary depending on seasonal changes, product availability, and fluctuating market prices for perishable goods. Greek Peak Mountain Resort and The Lookout at Hope Lake, retain the right to substitute a product if these factors are beyond our control. Pricing is subject to adjustment for up to 8% based on the current market values for all listed menu items.

PLATED SELECTIONS

A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menus. If more than three entrées are selected for a plated meal, the price for the menu will be determined by the highest priced entrée. For pre-selected entrées, a per entrée final guarantee must be submitted 10 days prior. Wedding couples are required to denote entrée selection with guest place cards.

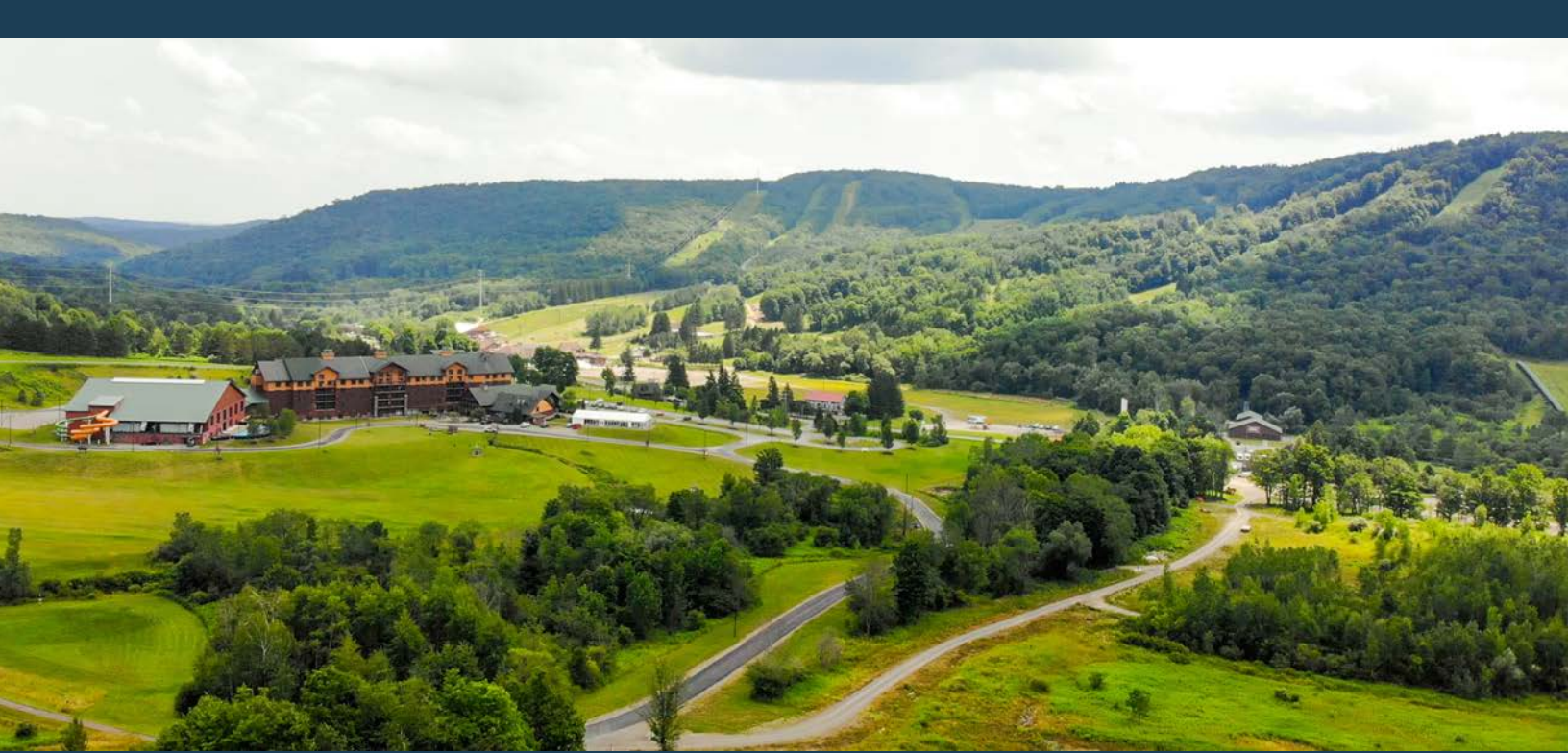


FOOD POLICIES

Greek Peak Mountain Resort does not allow any food or beverages to be brought in from the outside by guests due to city, state, health and liquor laws. Greek Peak Mountain Resort has exclusive rights to provide, control and maintain all food and beverage services throughout the resort. All food and beverage must be purchased through Greek Peak Mountain Resort for consumption on premise. Excluding hotel rooms. Any leftover food or nonalcoholic beverage cannot be taken off property at the conclusion of your event. Greek Peak will purchase any reasonable special items or product from a licensed approved vendor. Gluten-free or specialty products must be guaranteed 10 business days prior to the event. All menu prices are subject to service charges, taxes, and any applicable fees as outlined in this document and event contracts.

TAXES AND SERVICE CHARGES

All prices are subject to 8% New York State sales tax, a 12% gratuity paid to wait and bar staff, and a 7.5% administrative fee. The administrative fee is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests. This can be a taxable item.




GREEK PEAK
MOUNTAIN RESORT

Hope Lake Lodge
& INDOOR WATERPARK

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THE LOOKOUT
AT HOPE LAKE

