



Congratulations!

Thank you so much for considering The Essex Resort & Spa for your upcoming wedding. Whether you dream of a large wedding or a more intimate affair, our exceptional staff will create an experience you and your friends and family will not soon forget.

Because The Essex is Vermont's Culinary Resort & Spa, our wedding packages feature an array of menu choices that will delight your palate. Please inquire about rehearsal dinners, brunches and even offsite catering!



Christian Arthur Photography

Email us at weddings@vtculinaryresort.com for more information or to set up a tour.



Our resort offers a full service salon and spa, two distinct restaurants on property, a bonfire pit, fitness center, indoor and (seasonal) outdoor pool, outdoor hot tub and airport shuttle service. We have 120 overnight accommodations for your family and friends and we are happy to provide a complimentary overnight room for the Newlyweds on the night of the wedding. All overnight accommodations will include a \$20.00 resort fee per room per night which will allow access into the spa, free parking, free WiFi, morning coffee, and afternoon cookies in the lobby. A discounted rate and lodging block can be discussed with your wedding coordinator. Check in time is 4pm and check out is 11am. You may inquire about an early check in or late check out but neither will be guaranteed.

Every Saturday evening throughout the year (weather permitting) we hold a bonfire with complimentary s'mores near the East Lawn. Should you wish to rent this bonfire pit privately, the cost would be \$250.00 plus applicable gratuities and fees and would be based on availability. The bonfire runs from 8pm-11:00pm.

There will be a ceremony fee (plus 9% tax) assessed for an onsite ceremony. This fee will cover a thirty (30) minute ceremony, setup, and breakdown of our white garden chairs. In the event of rain, the reception space will be utilized for the backup space.

Site fees will vary based on the date you choose as well as the space you book. Site fees include the space for a 5 hour reception, the tables and chairs, white or ivory table and napkin linen, silverware, stemware, glassware and dishware. Five months prior to your wedding, one of our experienced wedding coordinators will be available to assist you through your planning. On your wedding day a team of wedding professionals, including your coordinator, will ensure a flawless wedding from start to finish.

Extending the end time of the event is at the discretion of The Resort. Time extensions will not include the bar service as this must remain within a 5 hour timeframe. The fee for extension is \$100.00 per half hour, and it does not cover any additional fees or contracted vendors.

Facilities:

| Room | Capacity |
|---|-------------------|
| <i>Salons</i> | <i>65 people</i> |
| <i>Ballroom</i> | <i>125 people</i> |
| <i>Atrium</i> | <i>200 people</i> |
| <i>The Ponds at Bolton Valley (offsite)</i> | <i>250 people</i> |

Capacities are subject to change with the specific event setup requirements. Ask sales associate for details on site fees.



VERMONT'S CULINARY
RESORT & SPA™

Wonderful Tonight

\$57.00 per person

Cocktail Hour

Choice of three butlered or stationary appetizers

Sweet Corn Chowder

Garden Fresh Salad

with two dressings

Entrees:

(Select two proteins- all served with rolls and butter, vegetables)

Herb & Parmesan-Crusted Cod

Cauliflower Mashed

Oregano Garlic-Rubbed Pork Loin, Whole Grain Honey Mustard Sauce

Herb Roasted Potatoes

Chicken Florentine

Potato Hash

Chef's Choice of Vegetable

Butternut Squash Ravioli (included in package)

Chef's Choice of Vegetable

Coffee, Decaffeinated Coffee, Tea

Traditional Wedding Cake

Wedding Buffets



*All menu items are subject to current state sales tax and a 22% gratuity. (Subject to Change)
There might be an additional set up charge as previously discussed. Management reserves all rights.*

All prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.

THE PONDS
at Bolton Valley



VERMONT'S CULINARY
RESORT & SPA™

The Way You Look Tonight

\$82.00 per person

Cocktail Hour

Choice of 5 butlered or stationary appetizers
Sparkling Wine Toast

Watercress Salad

*Asian Pear, Papaya, Avocado and Bayley Hazen Bleu Cheese
Honey Mustard Dressing*

Entrees:

(Select two proteins- all served with rolls and butter, vegetables)

Ginger Soy Glazed Salmon

with Pineapple Salsa, Coconut Rice, Baby Bok Choy

Beef Tenderloin Carving Station

Tenderloin of Beef with Horseradish Jus

Penne Pomodoro (included in package)

Pan Roasted Tomato, Basil, Garlic, Extra Virgin Olive Oil and Parmesan

Coffee, Decaffeinated Coffee, Tea

Traditional Wedding Cake

Wedding Buffets



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THE PONDS
at Bolton Valley



VERMONT'S CULINARY
RESORT & SPA™

It Had To Be You

\$68.00 per person

Cocktail Hour

Choice of 4 butlered or stationary appetizers
Sparkling Wine Toast

Caesar Salad

Hearts of Romaine, Parmesan Cheese and Croutons

Entrees:

(Select two proteins- all served with rolls and butter, vegetables)

Crab Stuffed Red Trout

*Stuffed with Blue Crab Cilantro, Jalapeno,
Fingerling Potatoes and Broccoli Florets*

Chicken Florentine

*Potato Hash
Chef's Choice of Vegetable*

Oven Roasted Rack of New Zealand Lamb

*Roasted Fingerling Potatoes
Pearl Onion Confit, Rosemary Jus*

Wild Mushroom Ravioli (included in package)

*Artichoke Hearts, Spinach Fondue, Asparagus Tips
Tarragon Vermouth Cream, Goat Cheese*

Coffee, Decaffeinated Coffee, Tea

Traditional Wedding Cake



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Plated Weddings

THE PONDS
at Bolton Valley



VERMONT'S CULINARY
RESORT & SPA™

At Last

\$87.00 per person

Cocktail Hour

Choice of 4 butlered or stationary appetizers
Sparkling Wine Toast

Vine Ripened Caprese Salad

Maplebrook Mozzarella, Heirloom Tomatoes, Basil Vinaigrette

Choice of Cheddar Ale or Potato Leek Soup

Entrees:

(Select two proteins- all served with rolls and butter, vegetables)

Macadamia Nut Halibut

Chive-Plum Sauce, Grilled Bok Choy, Roasted Fingerling Potatoes

Tenderloin of Beef With Horseradish Jus

*Topped with Melted Bleu Cheese
Garlic Mashed Potatoes*

Herb Crusted Pork Chop

*With Apple Cream Jus, Fried Shoestring Yams,
Grilled Cipollini*

Herb Risotto (included in package)

Portobello Mushrooms, Fresh Vegetables, Red Pepper Coulis

Coffee, Decaffeinated Coffee, Tea

Traditional Wedding Cake



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Plated Weddings

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VERMONT'S CULINARY
RESORT & SPA™

Better Together

\$113.00 per person

Cocktail Hour

Choice of 5 butlered or stationary appetizers
Sparkling Wine Toast

Classic New England Clam Chowder

Arugula Red Onion and Feta Salad, Red Wine Vinaigrette

Entrees:

(Select two proteins- all served with house-made rolls and butter)

New York Strip and Crab Cakes

*Served with Hoisin Sauce, Forbidden Rice
Root Vegetables*

Herb Roasted Chicken and Tenderloin of Beef

*Filet Topped with Melted Bleu Cheese
Chicken Served with Cabernet Reduction
Garlic Mash*

Petite Filet and Lobster Ravioli

*Sauce Americaine and Lobster Ravioli, Black Truffle Butter
Garlic Roasted Broccolini*

Penne Pomodoro and Wild Mushroom Ravioli (included in package)

Coffee, Decaffeinated Coffee, Tea

Traditional Wedding Cake



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THE PONDS
at Bolton Valley

Plated Weddings



VERMONT'S CULINARY
RESORT & SPA™

Love Me Do

\$77.00 per person

Cocktail Hour

Choice of 2 butlered or stationary appetizers
Sparkling Wine Toast
Fresh Fruit Display

Buffet Offerings:

Baby Spinach, Red Onion, Strawberry Salad

Vermont Bacon and House-made Sausage

Buttermilk Biscuits

Breakfast Potatoes

Crab Benedict

Choice of **Omelet Station** or **Waffle Bar**

Herb Butter Basted Tom Turkey

*To Include Chef Carving \$100.00 per hour
Old Fashioned Gravy, Orange Cranberry Sauce*

Coffee, Decaffeinated Coffee, Tea
Assorted Fruit Juices

Traditional Wedding Cake

Wedding Brunch



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THE PONDS
at Bolton Valley



VERMONT'S CULINARY
RESORT & SPA™

Select Hors d'oeuvres may be butler passed or stationary
(prices are shown for when adding on a la carte).

| | |
|--|---|
| <i>Assorted Tea Sandwiches</i> | <i>Glazed Lamb on Sweet Potato Chips</i> |
| \$2.50 Each | \$4.00 Each |
| <i>Grilled Zucchini Canapés</i> | <i>Cucumber Tuna Rolls</i> |
| \$3.00 Each | \$4.00 Each |
| <i>Vegetable Roll with Soy Dipping Sauce</i> | <i>Mango and Crab Tower</i> |
| \$3.00 Each | \$4.00 Each |
| <i>Grilled Shiitake Mushrooms on Rosemary</i> | <i>Grilled Shrimp in Cucumber Cup</i> |
| <i>Skewers</i> | \$4.00 Each |
| \$3.25 Each | <i>Grilled Duck with Mascarpone on Crostini</i> |
| <i>Duck Spring Roll</i> | \$4.25 Each |
| <i>with Mango Soy Sauce</i> | <i>Grilled Mahi-Mahi on Cilantro Rice Cake</i> |
| \$3.50 Each | \$4.25 Each |
| <i>Assorted Piped Crudités</i> | <i>Caviar Napoleon</i> |
| \$3.50 Each | \$4.50 Each |
| <i>Potato Pancakes with Pear-Apple Compote</i> | <i>Miniature Crab Cakes</i> |
| \$3.50 Each | \$4.50 Each |
| <i>Toasted Goat Cheese and Shredded Beets</i> | <i>Oysters Rockefeller</i> |
| \$3.50 Each | \$4.50 Each |
| <i>Jerk Chicken Bundles</i> | <i>Carpaccio on Parmesan Toast</i> |
| \$3.75 Each | <i>With Red Pepper Mustard</i> |
| <i>Chicken Satay with Thai Hot Sauce</i> | \$4.50 Each |
| \$3.75 Each | <i>Sliced Tenderloin of Beef</i> |
| <i>Wild Mushroom Pizza</i> | <i>with Tomato and Garlic Salsa</i> |
| \$3.75 Each | \$4.50 Each |
| <i>Roasted Root Vegetable Skewers</i> | <i>Sesame Ginger Flank Steak, Pickled</i> |
| \$3.75 Each | <i>Seaweed</i> |
| <i>Miniature Beef Wellington</i> | \$4.75 Each |
| \$4.00 Each | <i>Teriyaki Salmon Martini</i> |
| <i>Grilled Bay Scallop on Crostini</i> | \$5.00 Each |
| \$4.00 Each | |

Hors D'oeuvres



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THE PONDS
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Your Essex Specialty Wedding Cake order includes:

*A choice of one cake, filling, & frosting with wedding cake
Display on in house silver cake stand
Small take home topper*

Cakes:

*Vanilla Chiffon
Ultimate Chocolate
Red Velvet
Harvest Carrot (with or without nuts)*

*Coconut
Italian (coconut with pecans)
Marble (vanilla with chocolate)
Almond*

Fillings:

*Vanilla or Chocolate Buttercream
Cream Cheese Frosting
Vanilla Pastry Cream
Diplomat Cream
Coconut Cream*

*Lemon Cream
White Chocolate or White Chocolate Hazelnut
Mousse
Chocolate Mousse
Pastry Cream and Fresh Berries*

Frostings:

*Swiss Buttercream
French Buttercream
American Buttercream
Chocolate Buttercream*

*Cream Cheese
Maple Cream Cheese
Ganache (only available on round cakes)*

You may also substitute the following at no additional charge in place of a traditional wedding cake:

Two (2) Cupcake Flavors and Frostings with a small cutting cake (must be same flavor as one of the cupcakes)

Or

Miniature Pies - Two (2) Flavors

Or

Mini Dessert Duo

You may choose to supply your own decorative topper, floral arrangements or décor, or original artistry is available with a price quoted per cake.



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THE PONDS
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Cakes and Desserts



Bar Offerings

HOUSE BAR (\$8 HOSTED/ \$9 CASH - PER DRINK)

Pepe Lopez Gold Tequila *Ron Rico Silver Rum*
Clan MacGregor Scotch *Gordon's Vodka*
Evan Williams Bourbon *Peach Schnapps*
Woodchuck Hard *Amaretto*
Kahlua
Dry/Sweet Vermouth
Bailey's Irish Cream
Gilbey's Gin

BEER AND WINE SELECTION

Beer (\$5 HOSTED/ \$5 TO \$6 CASH - PER DRINK)
All bars have:
2 Domestic Beers, 2 Vermont Microbrews,
Cider, and Clausthaler Non-Alcoholic Beer

House Wines (\$8 HOSTED/ \$9 CASH - PER DRINK)
House bars offer: Canyon Road Pinot Noir,
Chardonnay, and Cabernet Sauvignon

SELECT BAR (\$9 HOSTED/ \$10 CASH - PER DRINK) (House bar selection plus...)

Johnny Walker Red Label *Absolute Vodka*
Crown Royal *Maker's Mark*
Jack Daniels *Tanqueray Gin*
Captain Morgan

BEER AND WINE SELECTION

Same as House Bar Selection plus Lunetta Prosecco

PREMIUM BAR (\$10 HOSTED/ \$11 CASH - PER DRINK) (Select bar selection plus...)

Grey Goose Vodka
Bombay Sapphire
Johnny Walker Black Label

BEER AND WINE SELECTION

Same as House Bar plus Premium Wines

PREMIUM WINES (\$10 HOSTED/ \$11 CASH - PER DRINK)

William Hill Cabernet
William Hill Chardonnay
Callia Alta Malbec

Beverage Services

BARTENDER CHARGES: *Should the revenues from either a cash or hosted bar be less than \$250.00, an additional \$50.00 bartender charge will be assessed.*

All Alcoholic Beverage Service will be provided in accordance to Vermont State Law

All Prices are subject to a 22% Service Charge and state and local taxes in effect at the time of the function. Prices and offerings subject to change.



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Keg Offerings

Micro/Craft Brews

Seasonal Beers Available Upon Request

| | <u>Size</u> | <u>Price</u> |
|---------------------------------|-------------|--------------|
| Long Trail Ale | 13.2gal | 530 |
| Long Trail Ale | 5.16gal | 260 |
| Harpoon IPA | 13.2g | 530 |
| Harpoon IPA | 5.16gal | 260 |
| Harpoon Seasonal | 13.2gal | 570 |
| Harpoon Seasonal | 5.16gal | 260 |
| Magic Hat #9 | 15.5gal | 540 |
| Magic Hat #9 | 5.16gal | 250 |
| Switchback | 15.5gal | 540 |
| Switchback | 5.16gal | 250 |
| Shed Mountain Ale | 13.2gal | 580 |
| Shed Mountain Ale | 5.16gal | 250 |
| Fiddlehead IPA | 13.2gal | 560 |
| Fiddlehead IPA | 7.75gal | 370 |
| Allagash White | 15.5gal | 650 |
| 14 th Star Valor Ale | 15.5gal | 660 |
| Citizen Cider | 13.2gal | 700 |
| Citizen Cider | 5.16gal | 380 |
| Trapp Helles Lager | 15.5gal | 630 |
| Trapp Helles Lager | 5.16gal | 260 |

Domestic

| | <u>Size</u> | <u>Price</u> |
|--------------|-------------|--------------|
| Budweiser | 15.5gal | 400 |
| Budweiser | 5.16gal | 160 |
| Bud Light | 15.5gal | 400 |
| Bud Light | 7.75gal | 225 |
| Coors Light | 15.5gal | 400 |
| Miller Light | 15.5gal | 400 |
| PBR | 15.5gal | 300 |

Import

| | <u>Size</u> | <u>Price</u> |
|-----------------|-------------|--------------|
| Amstel Light | 13.2gal | 350 |
| Heineken | 13.2gal | 350 |
| Molson Canadian | 15.5gal | 320 |
| Labatt Blue | 15.5gal | 320 |

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