



THE *Essex*
VERMONT'S CULINARY
RESORT & SPA™

CORDIALLY INVITES YOU TO...
Say yes to your dream wedding affair



Since The Essex is Vermont's Culinary Resort & Spa, our wedding packages are designed to feature an array of menu choices that will delight your palate.



We are pleased to offer a few different but equally lovely venues for your wedding weekend, including The Atrium, Salons, Ballroom, Garden Terrace, as well as our offsite venue, The Ponds at Bolton Valley. Should you choose another wedding venue, please inquire about hosting your wedding room block, rehearsal dinner, welcome reception, and farewell brunch at The Essex.

We also offer offsite catering and bar service at other venues throughout Vermont. Once again, congratulations and best wishes!



RSVP

Please email us at weddings@essexresort.com for more information or to set up a tour of any of our beautiful spaces.





WEDDING WEEKEND

FRIDAY:

4 p.m. Arrival: Your guests start to arrive for your wedding weekend! Upon check-in, our front desk can hand out welcome bags to your guests with weekend itinerary and specialty Vermont treats.

4:30 p.m. Ceremony Rehearsal: Your personal wedding coordinator walks you through the ceremony rehearsal to ensure a flawless wedding on your special day.



5:30 p.m. Rehearsal Dinner: Enjoy an intimate rehearsal dinner in one of our event spaces or Junction, our signature restaurant.

8 p.m. Welcome Reception & Campfire: Privately reserve our onsite Garden Terrace and Campfire Ring, complete with all the s'more fixings you would need. Order appetizers from our reception menus for light snacks for your guests to munch on and enjoy with beverages from our Tavern restaurant.

SATURDAY:

8 a.m. Wedding Day! Bridal party arrives in the Spa at The Essex for hair and makeup services. Pre-ordered breakfast cocktails and food to be delivered to the Spa.

4:30 p.m. – 10 p.m. Ceremony and PARTY TIME! Guests will enjoy appetizers from our passed and stationary appetizer menus during cocktail reception followed by dinner and dancing. For your wedding dinner menu, choose from either our more traditional plated/buffet dinner packages or more unique chef-operated specialty stations.





WEDDING WEEKEND

(continued)

SATURDAY (continued):

10:30 p.m. After Party in our Tavern restaurant & Late Night Snacks in our Timber Room.



11 p.m. A Late Night Picnic is delivered to the wedding suite for midnight gnashing. A complimentary overnight stay in our wedding suite is included for the newlyweds if a wedding room block is set up at The Essex for your wedding. Room blocks are available at a negotiated rate for your friends and family.

SUNDAY:

9 a.m. – 11 a.m. Farewell Brunch: From a simple continental breakfast to chef-operated omelet and waffle bars, your guests will depart your wedding weekend feeling full and happy!

11 a.m. Checkout: Guests are welcome to enjoy the Spa facilities before they depart. Inquire about luggage storage and airport shuttles.

Don't want to leave? We don't blame you! Stay a few extra days and enjoy a private cooking class, vineyard or brewery tours, a 3D movie over at the T-Rex Theatre, or just a relaxing massage at our Spa.





GREEN MOUNTAIN WEDDING

(Plated or Buffet)

Choice of Two Passed Hors d'Oeuvres

Choice of One Stationary Appetizer Display

Sparkling Wine Toast

Choice of Soup or Salad

Assorted Dinner Rolls with Butter

Choice of One Vegetable Side

Choice of One Starch Side



Choice of Two Entrees & One Vegetarian Entrée:

Searched Boneless Chicken Breast with Creamy Champagne Sauce

Roasted Pork Loin with Vermont Maple Balsamic Sauce

Searched Cod with Vermont Maple Glaze



Traditional Wedding Cake or Cupcakes & Cutting Cake

Coffee, Decaf Coffee, & Tea Service and/or Display

\$75.00 per person

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CHAMPLAIN WEDDING

(Plated or Buffet)

Choice of Three Passed Hors d'Oeuvres
Choice of One Stationary Appetizer Display
Sparkling Wine Toast
Choice of Soup or Salad
Assorted Dinner Bread with Butter
Choice of One Vegetable Side
Choice of One Starch Side



Choice of Two Entrees & One Vegetarian Entrée:

Roasted Leg of Lamb with Vermont Mint Demi
NY Strip Steak, Wild Mushroom & Vermont Whiskey Sauce
Pork Tenderloin with Dijon Marsala Sauce
Seared Salmon with Lemon Garlic Cream Sauce
Seared Boneless Stuffed Chicken Breast with Rosemary Wine Sauce



Traditional Wedding Cake or Cupcakes & Cutting Cake
Coffee, Decaf Coffee, & Tea Service and/or Display

\$96.00 per person

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MOONLIGHT IN VERMONT WEDDING

(Plated or Buffet)

Choice of Three Passed Hors d'Oeuvres
Choice of Two Stationary Appetizer Displays
Sparkling Wine Toast
Choice of Soup
Choice of Salad
Assorted Dinner Breads with Butter
Choice of One Vegetable Side
Choice of One Starch Side



Choice of Two Entrees & One Vegetarian Entrée:

Filet Mignon with Vermont Bleu Cheese & Bacon Demi
Seared Halibut with Dill Bechamel Sauce
Seared Lamb Chops with Red Wine Demi
Grilled Porterhouse with Steak Bordelaise Sauce
Seared Tuna Steak with Champagne Dijon Cream Sauce
Seared Statler Chicken Breast with Vermont Apple Brandy Sauce



Traditional Wedding Cake or Cupcakes & Cutting Cake
Coffee, Decaf Coffee, & Tea Service and/or Display
\$120.00 per person



PASSED HORS D'OEUVRES

HOT



Grilled Bay Scallops on Crostini

Sun-Dried Tomato Silver Dollars

Baguette Croustade with Herb Chicken Mousse

Cabot Cheddar Cheese & Vegetable-Stuffed Mini Mushroom

Mini Crab Cake with Lemon Aioli

Polenta Tomato Bruschetta

Thai Chicken Skewer

Mini Beef En Croute

Duck Spring Roll with Mango Soy Sauce

Vermont Goat Cheese & Apple Tartlet

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PASSED HORS D'OEUVRES

COLD



Teardrop Tomatoes Stuffed with Herb Cream Cheese

Cherry Tomatoes Stuffed with Crabmeat Salad

Prosciutto Wrapped Dates

Gazpacho Soup Shooters

Lobster Salad on Endive Leaves

Tenderloin & Boursin Cheese Crostini

Seared Scallop & Lemon Crostini

Tomato Bruschetta

Smoked Salmon & Cucumber

Fresh Mozzarella Cheese & Sun-Dried Tomatoes on Basil Leaves

Roasted Red Pepper Hummus & Olive Tapenade on Pita Chips

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STATIONARY APPETIZER DISPLAYS

Traditional Crudités

An Assortment of Fresh Vegetables
Served with Ranch & Bleu Cheese Dips

Antipasto Platter

Market Meats and Cheeses
Olives, Artichoke Hearts, Pickled Vegetables,
Sun-Dried Tomatoes & Feta Cheese on a Bed of Baby Spinach

Traditional Cheese Platter

Encompassing a Wide Variety of Domestic Cheeses & Seasonal Fruit Garnish
Accompanied by Sliced Baguettes & Crackers

Specialty Cheese Board

Pecan & Brown Sugar Baked Brie, Maytag Bleu Cheese, Smoked Gouda Cheese,
& Vermont Specialty Cheeses
Accompanied by Baguette Slices & Crackers

Smoked Salmon Platter

Coarse Grain Mustard Sauce, Capers, Minced Bermuda Onion, Crostini
Grilled Vegetable Platter
Accompanied with Garlic Aioli & Balsamic Sauces

Chilled Shrimp Cocktail

With Horseradish Cocktail Sauce
(only available with "Moonlight in Vermont" menu)

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RECEPTION DISPLAYS

Chilled Shrimp on Ice

(50 Pieces)

House-Made Cocktail Sauce

\$210.00

Smoked Salmon Platter

(Approximately 35 Servings)

Coarse Grain Mustard Sauce, Capers,

Red Onion & Miniature Bagels

\$210.00

Grilled Vegetable Platter

(Approximately 50 Servings)

With Garlic Aioli & Balsamic Reduction

\$155.00

Oysters on the Half-Shell

With House-Made Cocktail Sauce

\$62.00 per dozen

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RECEPTION DISPLAYS

(continued)

Sushi Rolls

50 Piece Minimum

Vegetable or California Rolls

Wasabi & Hot Soy Sauce

\$8.00 per roll

(6 pcs per roll)

Ice Sculpture

Four Weeks' Notice Necessary

Based on Availability

\$600.00 per sculpture

Ice Bar

Four Weeks' Notice Necessary

Based on Availability

\$900.00 per Six-Foot Bar

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SALADS

Beet & Vermont Goat Cheese

Roasted Beets, Vermont Goat Cheese, Mixed Greens,
Candied Walnuts with a Maple Balsamic Vinaigrette

Heirloom Tomato

Fresh Mozzarella, Baby Arugula, Heirloom Tomatoes,
EVOO & Balsamic Reduction

Mini Lettuce Wedge

Vermont Applewood Bacon, Cherry Tomatoes,
Green Onion with a Bleu Cheese Dressing

Garden Salad

Baby Greens, Local Tomatoes, Cucumbers, Red Bell Peppers, Carrots,
Dried Cranberries, Sunflower Seeds with a Sun-Dried Tomato Vinaigrette

Classic Caesar

Hearts of Romaine, House Caesar, Seasoned Croutons,
Parmesan Cheese & a Lemon Wedge

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SOUPS

Roasted Tomato Basil Soup
with Parmesan Cheese & Crispy Basil

Butternut Squash
with Rosemary Paprika

Roasted Vegetable Soup
with Micro Greens

Sweet Corn Chowder
with Crispy Pancetta

Fresh Herb Gazpacho
with a Parmesan Crisp

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VEGETABLE SIDES

Grilled Asparagus

Broccolini

Maple-Glazed Tri-Colored Carrots

Roasted Root Vegetables

Butter & Garlic Green Beans



STARCH SIDES

Roasted Garlic Mashed Potatoes

Saffron Risotto Cakes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

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VEGETARIAN ENTREES

Vegetable Quinoa Stuffed Bell Pepper
with Balsamic Reduction

Wild Mushroom Ravioli
with Truffle Cream Sauce

Ratatouille with Mozzarella Cheese
with Balsamic Reduction

Roasted Vegetable Stuffed Shells
with Tomato Basil Sauce

Vegetable Risotto Stuffed Eggplant
with Beurre Blanc

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WEDDING CAKE

WEDDING CAKE & CUPCAKE FLAVORS

White Vanilla	Marble	Orange
Yellow	Carrot	Rose
Chocolate	Red Velvet	Almond
	Coconut	

FILLINGS

Mousse:	Cream:	Chocolate	Cream	Buttercream:
Chocolate	Lemon	Ganache:	Cheese:	Swiss
White Chocolate	Pastry	Milk	Plain	French
Raspberry	Diplomat	Dark	Lemon	American
Maple	Coconut		Maple	Italian
Peanut Butter	Whipped			

FROSTINGS

Buttercream:	Cream Cheese Icing:	Whipped Chocolate
Swiss	Plain	Ganache:
French	Lemon	Milk
American	Maple	Dark
Italian		

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CARVING STATIONS

All Carving Stations Served with an Assortment of Rolls

Roasted New York Tenderloin

Service for 20

Rich Cabernet Demi Glaze & Horseradish Cream

\$335.00

Roasted Turkey Breast

Service for 30

Old Fashioned Gravy & Orange Cranberry Sauce

\$265.00

Roasted Leg of Lamb

Service for 20

Dijon Mustard Sauce

\$285.00

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CARVING STATIONS

(continued)

Garlic-Crusted Loin of Pork

Service for 40

Apple Chutney & Rich Demi-Glace

\$258.00

Roasted Filet of Atlantic Salmon

Service for 20

Chilled Dill Cream Sauce

\$180.00

Slow Roasted Prime Rib

Service for 30

Herb Jus & Creamy Horseradish Sauce

\$360.00

One Chef Attendant Required for Every 100 Guests

\$100.00 Per Chef Attendant Per Hour

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SPECIALTY STATIONS

Stir-Fry Station

Chicken, Beef, Onions, Peppers, Bean Sprouts, Bamboo Shoots,
Water Chestnuts, Baby Corn, Mandarin Oranges, White Rice,
Hoisin Sauce, Soy Sauce & Teriyaki Sauce
\$28.00 per person

Southwest Station

Chicken, Beef & Vegetarian Fajitas with Soft Flour Tortillas,
Sour Cream, Pico de Gallo, Green Onions
Shredded Jack Cheese & Spicy Salsa
\$24.00 per person

Pasta & Gnocchi Station

Cheese Tortellini with Creamy Pesto & Sun-Dried Tomatoes
Gnocchi with Garlic, White Wine & Seasonal Sautéed Vegetables
Penne Pasta with Roasted Garlic Marinara
Focaccia Bread & Freshly Shaved Parmigiano-Reggiano Cheese
\$24.00 per person

One Chef Attendant Required for Every 100 Guests

\$100.00 Per Chef Attendant Per Hour

Minimum 25 Guests

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**THE STEWART
REHEARSAL DINNER**

Stewart and Penelope are The Essex's two goat friends.

(Plated or Buffet)

Fresh Rolls & Butter

Choice of Salad

Garden Salad/Caesar Salad/Spinach Salad

Choice of Two Entrees

Each Entrée Served with Chef's Choice of Seasonal Vegetables

London Broil with Red Wine Demi & Garlic Mashed Potatoes

Seared Chicken Breast with Rosemary Demi & Roasted Fingerling Potatoes

Pork Chop with Dijon Cream Sauce & Potato Rösti

Butternut Squash Ravioli with Maple Cream

Spinach & Artichoke Farfalle

White Wine Garlic Fettuccini

Choice of One Dessert

Chocolate Flourless Torte/Seasonal Fruit Tart

Assorted Cake Slices/Tiramisu

Coffee, Decaf Coffee & Assorted Tea

\$49.00 per person

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THE PENELOPE REHEARSAL DINNER

Stewart and Penelope are The Essex's two goat friends.

(Plated or Buffet)

Fresh Rolls & Butter

Choice of Salad

Caprese Salad/Pear & Bleu Cheese Salad

Beet & Chevre Salad

Choice of Two Entrees

Each Entrée Served with Chef's Choice of Seasonal Vegetables

Bourbon Grilled Pork Loin, Apricot Glaze & Mashed Sweet Potatoes

New York Strip Steak, Rosemary Demi & Parmesan Risotto

Seared Chicken Breast, Spinach & Artichokes with Garlic Cream & Roasted Potatoes

Salmon with White Wine Sauce & Wild Rice

Ratatouille with Mozzarella Cheese & a Balsamic Reduction

Wild Mushroom Ravioli with Cream Sauce

Choice of One Dessert Duo

Chocolate Flourless Bombe & Seasonal Fruit Mousse

Lemon Merengue Tart & Chocolate Mousse

Coffee, Decaf Coffee & Assorted Tea

\$61.00 per person



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LATE NIGHT SNACKS

CHICKEN WINGS

Buffalo Hot Wings, Buffalo Medium Wings, Maple Apple Wings,
Salt & Vinegar Wings, Celery Sticks, Carrot Sticks, Bleu Cheese Dip & Ranch Dip
\$19.00 per dozen

TACO BAR

Pulled Roasted Chicken & Grilled Flank Steak Tacos
Freshly Made Tomato Salsa, Pico de Gallo, Guacamole
Sour Cream, Cilantro, Jalapenos, Chopped Onions, Lime Wedges
Warm Corn Tortillas & Flour Tortillas
\$22.00 per person

FLATBREAD STATION

includes House Made Chips & Dip

Vermont Three-Cheese Flatbread

Cheddar, Mozzarella & Jack
\$6.00 per flatbread

Vermont Meat & Bleu Cheese Flatbread

Vermont Pepperoni, Summer Sausage & Crumbled Blue Cheese
\$10.00 per flatbread

Goat Cheese & Caramelized Onion Flatbread

\$8.00 per flatbread
Per flatbread price or \$24.00 per person

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LATE NIGHT SNACKS

SLIDER STATION

Beef Sliders

Cheddar Cheese, House Made Pickles & Freshly Made Fry Sauce

Pulled Pork Slider

Vermont's Own Richard's BBQ Sauce & Freshly Made Coleslaw

Fried Chicken Slider

Caramelized Onions, Lettuce, Tomato & Fresh Herb Aioli

House made Chips & Dips

\$60.00 per Dozen

NACHO BAR

Queso Fundido, Freshly Made Tomato Salsa, Guacamole,

Sour Cream, Black Beans, Jalapenos, Green Onions,

Olives & Tortilla Chips

\$20.00 per person

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BRUNCH

The Sugar Maple Continental

Sliced Seasonal Fruit

Yogurt with Freshly Made Granola

House-Made Granola, Yogurt, Assorted Berries & Vermont Maple Syrup

Assorted Bagels

Plain Cream Cheese, Herb Cream Cheese & Butter

Assorted Pastries

Assorted Freshly Made Pastries from Our Bake Shop

Coffee, Decaf Coffee, Assorted Tea

Orange Juice, Cranberry Juice & Apple Juice

\$28.00 per person

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BRUNCH

The Essex Brunch

Waffle Bowl Parfait Bar

House-Made Granola, Yogurt & Assorted Berries

Sliced Fruit & Berries

Assorted Bagels

Plain Cream Cheese, Herb Cream Cheese & Butter

Smoked Maple Salmon

Scrambled Eggs

Made with Cage-Free Eggs

French Toast Bread Pudding

Vermont Smoked Bacon

Maple Breakfast Sausage

Roasted Fingerling Potatoes

Sautéed Red & Yellow Bell Peppers, Red Onions & Herbs

Assorted Breads and Pastries

Variety of Jams & Butters

Coffee, Decaf Coffee, Assorted Tea

Orange Juice, Cranberry Juice & Apple Juice

\$45.00 per person

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BREAKFAST COCKTAILS

MIMOSA BAR

Fresh Berries, Fruit Purees & Flavored Sugar to Top
\$21.00 per person

BLOODY MARY BAR

Bacon, Assorted Olives, Cheeses, Cornichons,
Celery & Vermont Summer Sausage
\$24.00 per person



DESSERTS

Mini Cheesecake Bites

Salted Caramel, Vanilla, Chocolate, Mocha, Mint, Lemon & Raspberry
\$42.00 per dozen

Mini Cookies

Mexican Wedding Cookies, Vegan Ginger, Double Chocolate, Chocolate Chip,
Oatmeal, Peanut Butter & French Macarons
\$32.00 per dozen

3" Pies

Apple, Blueberry, Lemon Meringue, Key Lime,
Pecan, Chocolate Chiffon, Cherry & Fruit Tart
\$54.00 per dozen

Bars

Pecan, DF/GF Lemon Bars, Brownies, Blondies,
Cherry Oat Vegan Bars & Salted Caramel Bars
Mini Cannoli
Plain, Chocolate & White Chocolate
\$36.00 per dozen

Donuts

Made in House
VT Cider, Glazed, Chocolate, Sugar & Cinnamon
\$36.00 per dozen
Custom donuts start at \$48.00 per dozen
Donut Wall \$100.00 Rental Fee

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GENERAL INFORMATION

MENUS

Wedding details and banquet menus must be submitted three (3) weeks prior to the wedding date. Your Wedding Service Manager will create Banquet Event Orders (BEOs) based on this information for your approval.

GUARANTEES

The guaranteed food and beverage numbers must be provided by 72 hours prior to your wedding. This number will be the final guaranteed minimum and not subject to reduction. The Hotel will prepare 5% above the guaranteed number of guests. Final charges will be based on the guaranteed number of guests or the total number of guests served, whichever is greater. If no guarantee number is provided, then the number of persons originally booked at time of contract will be used.

PRICES

Menu prices quoted are estimates only and may be subject to change, due to extraordinary changes in costs of commodities, labor, taxes or other similar reasons. Your Wedding Services Manager may make reasonable menu substitutions should the situation arise.

SERVICE CHARGE AND TAX

All food and beverage will be subject to a 22% service charge which is taxable at 3.27% state sales tax. Food and non-alcoholic beverages are subject to 9% sales tax. Alcoholic beverages are subject to an 10% sales tax.

