



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 and 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 of any of our beautiful spaces.



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.

The cost of all outside vendors is the responsibility of the client. While The Essex Resort & Spa is the exclusive cater and bartending provider for The Resort as well as The Ponds at Bolton Valley, we do not require the use of any other vendors. We do have a recommended vendor list and would be happy to share that information with you.

There will be a ceremony fee of \$750.00 (plus 9% tax) assessed for an onsite ceremony and 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 linen, silverware, stemware, glassware and dishware. You are also assigned a wedding coordinator 5 months prior to the wedding to assist with detailing and for day of services.

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 maintain 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	Site Fee*
Salons	65 people	\$500-\$2000
Ballroom	125 people	\$1000-\$3500
Atrium	200 people	\$2500-\$5500
The Ponds at Bolton Valley (offsite)	250 people	\$4000-\$7500

Capacities are subject to change with the specific event setup requirements. (add 9% tax.)

*On occasion, site fees may be less than listed prices based on value-season. Ask sales associate for details.



Wedding Buffets

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 with Cabernet Demi Glaze

Chef's Choice of Vegetable

Butternut Squash Ravioli (included in package)

Chef's Choice of Vegetable

Coffee, Decaffeinated Coffee, Tea

Traditional Wedding Cake



*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



The Way You Look Tonight

\$82.00 per person

Cocktail Hour

Choice or 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



*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



It Had To Be You

\$68.00 per person

Cocktail Hour

Choice of 4 butlered or stationed 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 with Cabernet Demi Glaze
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



*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.

Plated Weddings

THE PONDS
at Bolton Valley



At Last

\$87.00 per person

Cocktail Hour

Choice of 4 butlered or stationed appetizers
Sparkling Wine Toast

Vine Ripened Caprese Salad

*Maplebrook Mozzarella, Heirloom Tomatoes, Basil Vinaigrette
and*

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
Cabernet Reduction, 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



*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

Plated Weddings



Better Together

\$113.00 per person

Cocktail Hour

Choice of 5 butlered or stationed appetizers
Sparkling Wine Toast

Classic New England Clam Chowder

and

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

*Grilled and 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



*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

Plated Weddings



Love Me Do

\$77.00 per person

Cocktail Hour

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

Buffet Offerings:

Baby Spinach, Red Onion, Strawberries 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



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™

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

Hors D'oeuvres



*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



Cakes:

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

Coconut
Chocolate Chiffon
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)

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

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



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

Cakes and Desserts



Banquet Bars

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
Kahlua Amaretto
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...)

Prosecco

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

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.*



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



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

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.*



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