



# ***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](mailto: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:

<b>Room</b>	<b>Capacity</b>
<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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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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**THE PONDS**  
*at Bolton Valley*

**Plated Weddings**



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

THE PONDS  
at Bolton Valley



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 Brocollini*

**Penne Pomodoro and Wild Mushroom Ravioli (included in package)**

Coffee, Decaffeinated Coffee, Tea

**Traditional Wedding Cake**



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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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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  
at Bolton Valley



## 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 <sup>th</sup> 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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