



Congratulations!!

The Essex, Vermont's Culinary Resort & Spa, looks forward to making your wedding day dreams come true.

Whether you dream of a large, formal celebration or a more intimate event, our exceptional staff will create an experience that you will not soon forget.

Our wedding professionals provide you with the guidance and expertise needed to help you plan your perfect event. We offer both outdoor and indoor ceremony sites, any of which can be custom-tailored to suit your style and desires.

Because The Essex is Vermont's Culinary Resort, our wedding packages feature an array of menu choices that will truly stun your taste buds; we are also ideal for hosting your rehearsal dinner and a delicious family brunch. And we are pleased to offer special room rates for your overnight guests.

We hope you also take advantage of our Spa, Salon, and Fitness Center, and get away for a soothing massage, a bridal makeup consultation, or just a dip in our indoor pool and oversize hot tub.

The Essex is the perfect destination for the celebration of your love.

Thank you for considering us.

Each five-hour wedding package at The Essex includes:

Sparkling wine toast

A specialty wedding cake designed for you

A complimentary tasting of your entrée choice and cake choice

*Your own experienced wedding coordinator to guide you through the process
and oversee the proceedings on the day of the wedding*

*A complimentary overnight stay the evening of your wedding when ten
guest rooms are reserved for a two-night minimum*

Your choice of both passed and stationary hors d'oeuvres for your cocktail hour

*A late night picnic awaiting you in your guest room the evening of
your wedding, including sparkling wine and two slices of wedding cake*

**and to ensure your culinary desires are fulfilled,
The Essex offers several options for your reception:**

Plated Dining

*The Sonoma
The Napa
The Bordeaux*

Buffet Dining

*The Prosecco Buffet
The Zinfandel Buffet*

Brunch

The Rosé Brunch

or we would be happy to customize your experience to suit your tastes.

The Sonoma

COCKTAIL HOUR

Choice of three butlered hors d'oeuvres

Choice of one stationary hors d'oeuvre



Sparkling wine toast

Mesclun green salad, chef's daily dressing

House-made rolls and butter



PLATED ENTRÉES (please select two)

New York strip with herb compound butter, garlic mashed potato, seasonal vegetables

*Cider brined pork loin, creamy braised red cabbage, maple cider reduction,
apple chutney, scalloped potatoes*

Oven-seared Atlantic salmon, white wine sauce, classic risotto, seasonal vegetables

Ratatouille-stuffed portobello mushroom, herb risotto

Roasted Chicken Statler, aromatic juices, mushroom risotto, seasonal vegetables



Traditional wedding cake

Coffee, decaffeinated coffee, tea

Vegetarian and special dietary requests will be honored.

The Napa

COCKTAIL HOUR

Choice of four butlered hors d'oeuvres

Choice of two stationary hors d'oeuvres



Sparkling wine toast

Mesclun green salad, chef's daily dressing

House-made rolls and butter

House-made intermezzo



PLATED ENTRÉES (please select two)

*Herbed chicken breast and sautéed garlic shrimp, Lemon-parsley sauce,
crispy capers, classic shrimp risotto, seasonal vegetables*

Arctic char, grilled pineapple salsa, fingerling potatoes, seasonal vegetables

Free-form seasonal lasagna, white sauce

Filet mignon, bordelaise sauce, roasted garlic mashed potatoes, seasonal vegetables



Traditional wedding cake

Coffee, decaffeinated coffee, tea

Vegetarian and special dietary requests will be honored.

The Bordeaux

COCKTAIL HOUR

Choice of five butlered hors d'oeuvres



Vermont artisan cheeses

Premium sparkling wine toast

Choice of caramelized scallops or lobster bisque

Boston lettuce, caramelized pears, Jasper Hill blue cheese, spiced walnuts, vinaigrette

Assorted artisan baked breads and butter

House-made intermezzo



PLATED ENTRÉES (Please select two.)

*Petite filet mignon, cabernet demi-glace,
lobster mashed potatoes, seasonal baby vegetables*

Oven seared lamb tenderloin, fig demi-glace, Dauphinoise potatoes, seasonal vegetables

Sesame crusted seared tuna, Wasabi potato purée, baby bok choy

Vol-au-vent, herb beurre blanc, seasonal baby vegetables



Traditional wedding cake

Coffee, decaffeinated coffee, tea

Mignardise plates or Groom's cake

Vegetarian and special dietary requests will be honored.

The Prosecco Buffet

COCKTAIL HOUR

Choice of three butlered hors d'oeuvres

Choice of one stationary hors d'oeuvre



Sparkling wine toast

Mesclun green salad, chef's daily dressing

Seasonal couscous salad or soup du jour

House-made rolls and butter



BUFFET FARE

Seasonal vegetable ravioli

Seasonal vegetables

Choice of two:

Oven seared Atlantic salmon, lemon beurre blanc, classic risotto

Chicken Statler, au jus, garlic mashed potatoes

Pork loin, bacon & apple cheddar stuffing, Jack Daniels maple glaze



Traditional wedding cake

Coffee, decaffeinated coffee, tea

The Zinfandel Buffet

COCKTAIL HOUR

Choice of three butlered hors d'oeuvres

Choice of two stationary hors d'oeuvres



Premium sparkling wine toast

Assorted artisan baked breads and butter

Soup du jour

*Boston lettuce, caramelized pears, Jasper Hill blue cheese,
spiced walnuts, vinaigrette*



BUFFET FARE

Shrimp & scallops linguine, white wine sauce

Stuffed breast of chicken, pancetta, fontina, fresh basil, rice pilaf

Beef tenderloin carving station, horseradish cream

Seasonal vegetables

Mashed potatoes



Traditional wedding cake

Mignardise plates or Groom's cake

Coffee, decaffeinated coffee, tea

Hors d'Oeuvres Options

(for **The Sonoma, The Napa, The Bordeaux, The Proseco, and The Zinfandel**)

BUTLERED

Seasonal bruschetta with fresh mozzarella

Spanakopita

Fingerling potato with Vermont goat cheese mousse & black sea salt

Maple glazed dates wrapped in bacon with blue cheese stuffing

Chilled shrimp with cocktail sauce

Smoked salmon canapé with crème fraîche

Scallops wrapped in bacon

Mushroom caps with Vermont cheddar & bacon stuffing

Filet mignon crostini with tarragon mustard

Lemon-rosemary pulled chicken with Parmesan tuille

STATIONARY

Baked brie en croûte with toasted walnuts & baguettes

Seasonal fruit garnish with French baguettes

Fresh fruit display

Vegetable crudités, roasted onion sour cream

Charcuterie display including country-style pâtés

Selection of imported and domestic cheeses & chutneys

Antipasti display

Assorted sushi rolls, wasabi, pickled ginger

The Rosé

(available between 10:00 a.m. and 2:00 p.m.)

BRUNCH FARE

Sparkling wine toast

Selection of fruit juices

Fresh fruit display

Breakfast pastries

Bagels, smoked salmon, traditional accompaniments

Frisée and mixed green salad, gorgonzola

Classic Eggs Benedict

Country Inn potatoes

Waffles

Applewood smoked bacon and sausage

Omelets to order

Classic risotto

Seasonal vegetables

Roasted chicken, herb jus

Traditional wedding cake

Coffee, decaffeinated coffee, tea

Specialty Wedding Cakes

CAKE FLAVORS

Bride's Batter White

Chocolate Chiffon

Carrot

Marble

Traditional Red Velvet

All cakes are lightly moistened with complimenting liquor. Please let us know if you would prefer no liquor.

ICINGS

Vanilla Italian butter cream

Chocolate Italian butter cream

Cream cheese

Dark or white chocolate ganache

Rolled fondants

Traditional white, white chocolate, dark chocolate

FILLINGS

White chocolate mousse

Dark chocolate mousse

Raspberry mousse

Strawberry mousse

Espresso mousse

Maple cream

Lemon cream

Cream cheese icing

*You are welcome to bring your own cake knife and server, or borrow ours.
Please remember it is your responsibility for selecting floral arrangements or figurines.*

Celebration Enhancements

We are pleased to offer the following special touches:

Strawberry-garnished champagne glasses

Grand Collection of Seafood display

Artisan bread

Sorbet intermezzo

Chocolate-dipped strawberries

Mignardise plate

Raspberry or chocolate coulis plate paintings

Collection of patisseries and confections

Signature cocktails

Chair covers and sashes

Overnight Accommodations

We are pleased to offer a special wedding rate on a block of 10 overnight rooms, which we will reserve under your name. When those 10 rooms are booked, we can then open up additional rooms, based upon availability. One month prior to the wedding all rooms not used from your block will be released back to The Essex for general sale.

Check in is 3:00 p.m. If you arrive before your room is prepared, you are invited to make use of our pools, tennis courts, and fitness center. You are also welcome to dine in one of our two restaurants or make an appointment for a relaxing spa treatment. Check out time is 11:00 a.m.

Every Saturday evening throughout the year (weather permitting), we hold a bonfire with complimentary s'mores near the East Lawn, which our overnight guests are welcome to enjoy. If your event falls on a day other than Saturday, we will gladly set up a bonfire for you at an additional fee.

We are pleased to be pet-friendly.

Beverage Service

All alcoholic beverages are served in accordance with the regulations of Vermont state law. Outside alcohol is not permitted in any function space. Any guest who appears to be under the age of 21 will only be served with proper identification. We reserve the right to limit or suspend the service of alcoholic beverages if we feel that the comfort and safety of our guests and staff are compromised.

Please remember to never drink and drive. Our Front Desk will gladly assist in arranging transportation.

Facilities

<u>Rooms</u>	<u>Capacity</u>	<u>Site Fee</u>
Atrium	200 people (w/ side tent)	\$1500-\$3500
Salons I, II, III	65 people	\$500-\$1500
The Ponds*	250 people	\$2500-\$4500
Ceremony	200 people	\$750

The above capacities include a dance floor, gift table, cake table, bar set-up, and an area for a DJ or band. Capacities are subject to change with the specific event set up requirements. Please add a 22% service charge and 9% tax.

*The Ponds is located adjacent to the Bolton Valley Resort, approximately 30 minutes from The Essex Resort & Spa.

The Fine Print

A non-refundable deposit of \$1000.00 is due with your signed contract.

All food and beverage services will be furnished by The Essex Resort & Spa.

We ask that you please provide a preliminary guest count, including menu choices, 14 business days prior to your event. A final guest count is due at least 72 hours prior to the event.

Your Wedding Coordinator will schedule a final detailing of your event during the week of your reception, during which time we ask you please provide final payment for your event.

Extending the end time of your event is at the discretion of the Resort. Time extensions will not include the hours of bar service. The fee for extension is \$100.00 per half hour, and it does not cover any additional fees for contracted vendors.

Our ceremony site fee is \$750.00 and includes the use of the Resort for your ceremony, the services of our Wedding Coordinator, and chairs (including setup and breakdown).

A clean-up fee of \$250.00 will be charged for the usage of confetti or rice.

The Fine Print cont.

The cost of all vendors is the responsibility of the client. The client is to make all delivery and payment arrangements with the vendors and coordinate timing with the Wedding Coordinator.

When reserving an outside venue for the ceremony or reception, a backup indoor facility will also be reserved. An alternate plan is always in place in case of inclement weather. A tent may be rented from Vermont Tent Company at an additional charge.

During the planning process we will finalize the floor plan and room set up. Please provide your Wedding Coordinator with the seating arrangement, including: alphabetized place cards, table numbers, and completed diagrams with the number of guests per table.

Glossary

Bordelaise {bohr-dl-AYZ}: *A French sauce made with red or white wine, brown stock, bone marrow, shallots, parsley, and herbs*

Beurre blanc {burr-BLAHNK}: *A thick sauce of butter, white wine, and vinegar*

Canapé {kan-UH-PAY}: *Small, decorative pieces of bread topped with savory garnishes such as cheese, anchovy, or spreads*

Caprese salad {kah-PREE-see}: *Sliced tomato and mozzarella with olive oil*

Calvados sauce: *Apple brandy sauce*

Charcuterie {shahr-KOO-tuhr-ee}: *Assortment of patés and other meat products*

Chevre {SHEHV-ruh}: *Pure white goat's milk cheese*

Chicken Statler: *Chicken on the bone*

Confit {kohn-FEE}: *This specialty of France derives from an ancient method of preserving meat (usually goose, duck, or pork) whereby it is salted and slowly cooked in its own fat.*

Cornichon {KOR-nih-shohn}: *French word for "gherkin" pickle.*

Glossary, cont.

- Crème fraîche** {krehm FRESH}: Cultured, thickened cream with a slightly tangy, nutty flavor and velvety rich texture
- Crostini** {kroh-STEE-nee}: Thin slices of toasted bread brushed with olive oil
- Crudité** {KROO-dih-TAY}: Often served as an appetizer- raw seasonal vegetables, frequently accompanied with a dipping sauce
- Dauphine** {doh-FEEN}: Potatoes that have been peeled and sliced and then cooked with heavy cream and seasonings such as herbs, pepper, and mustard.
- Demi-glace** {DEHM-ee glahs}: Brown sauce enriched with wine and veal stock
- Empanada** {em-pah-NAH-dah}: Spanish single-serving turnovers with a pastry crust and savory meat and vegetable filling
- En croute** {ahn KROOT}: Thick hollowed-out slice of bread (usually toasted) filled with food
- Espagnole sauce:** {ehs-pahn-YOHL}: Brown sauce (one of the “mother sauces”)
- Fricassee** {FRIHK-uh-see}: A dish that has been sautéed before being stewed with vegetables. The end result is a thick, chunky stew, often flavored with wine.
- Intermezzo** {in-ter-METZ-zos}: Sorbet in the middle of courses to cleanse your palate
- Mignardise Plate** {mee-nyar-DEES}: A collage of petite dessert offerings including chocolate-covered strawberries, tea cakes, and petit fours
- Orecchiete** {oh-rek-kee-EHT-the}: Tiny disk-shaped pasta
- Remoulade** {ray-muh-LAHD}: Classic French sauce made by combining mayonnaise with mustard, capers, chopped gherkins, herbs, and anchovies
- Seitan** {SEY-tan}: A protein-rich food made from wheat gluten, used in vegetarian dishes
- Tuille** {twill}: Twisted-shape garnish
- Vol-au-vent** {vawl-oh-VAHN}: A puff pastry shell that resembles a pot with a lid. Classically filled with cream-sauce based mixture.