



*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. We are also pleased to offer special room rates for your overnight guests.*

*We hope you also take advantage of our new 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  
The Zinfandel*

*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 two stationary hors d'oeuvres*



*Sparkling wine toast*

*Mesclun green salad, chef's daily dressing*

*House-made rolls and butter*



## **PLATED ENTRÉES (please select two)**

*Filet mignon with classic espagnole sauce, 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*

*Seitan stroganoff pasta, crisp cornichons*

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



*Traditional wedding cake*

*Coffee, decaffeinated coffee, tea*

*Vegetarian and special dietary requests will be honored, in addition to the two plated entrées.*

# 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*



## PLATED ENTRÉES (please select two)

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

*Sole stuffed with seafood mousse, rice pilaf, seasonal vegetables*

*Prime rib au jus, horseradish cream sauce, garlic mashed potatoes, seasonal vegetables*

*Orecchiete pasta with fricassée of mushrooms, braised greens, oven-roasted Roma tomatoes*

*Filet mignon and Maine crab cake, bordelaise sauce, potato gratin, seasonal vegetables*



*Traditional wedding cake*

*Coffee, decaffeinated coffee, tea*

*Vegetarian and special dietary requests will be honored, in addition to the two plated entrées.*

# *The Bordeaux*

## **COCKTAIL HOUR**

*Choice of five butlered hors d'oeuvres*



*Classical charcuterie and Vermont artisan cheeses*

*Premium sparkling wine toast*

*Choice of shrimp cocktail 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.)**

*Maine lobster tail, petite filet mignon, cabernet demi-glace,  
roasted fingerling potatoes, seasonal baby vegetable*

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

*Sesame crusted seared tuna, Wasabi potato puree, baby bok choy*

*Cornish game hen, cherry demi-glace, wild rice pilaf, seasonal baby vegetables*

*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, in addition to the two plated entrées.*

# *The Proseco*

## **COCKTAIL HOUR**

*Choice of three butlered hors d'oeuvres*

*Choice of two stationary hors d'oeuvres*



*Sparkling wine toast*

*Mesclun green salad, chef's daily dressing*

*Caprese salad*

*House-made rolls and butter*



## **BUFFET FARE**

*Seasonal vegetables*

*Garlic mashed potatoes*

*Oven seared Atlantic salmon, lemon beurre blanc*

*Chicken Statler, au jus*

*Vegetable lasagna*

*Carved top round of roast beef, horseradish sour cream, garlic demi-glace*



*Traditional wedding cake*

*Coffee, decaffeinated coffee, tea*

# *The Zinfandel*

## **COCKTAIL HOUR**

*Choice of five butlered hors d'oeuvres*



*Classical charcuterie and Vermont cheeses*

*Premium sparkling wine toast*

*Assorted artisan baked breads and butter*

*Lobster bisque*

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



## **BUFFET FARE**

*Seasonal vegetables*

*Rice pilaf*

*Scalloped potatoes*

*New England Seafood Newburg*

*Pork loin, apple fennel sausage stuffing, calvados sauce*

*Salmon en croute carving station*

*Beef tenderloin carving station*



*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*

*Duck confit empanada with cherry dipping sauce*

*Chinese "Tootsie Rolls"*

*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*

*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 mini tea sandwiches of lobster, chicken & watercress*

*Assorted sushi rolls, wasabi, pickled ginger*

*Peking roast pork, moo-shi pancakes, hoi sin sauce*

# *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*

*Applewood smoked bacon and sausage*

*Choice of omelets or waffles to order*

*Classic risotto*

*Seasonal vegetable*

*Salmon filet, citrus glaze*

*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 or chocolate Italian butter cream*

*Cream cheese*

*Dark or white chocolate ganache*

*Rolled fondants (additional \$1.00 per person):*

*Traditional white, white chocolate, dark chocolate*

## **FILLINGS**

*White or dark chocolate mousse*

*Raspberry mousse*

*Strawberry mousse*

*Espresso mousse*

*Maple cream*

*Lemon cream*

*Cream cheese icing*

*Additional artistry is available with a price quoted per cake. 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. If you choose to supply your own cake, please add a fee of \$3.00 per guest, plus tax and service.*

# *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 cocktail*

*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 proud 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

<b><u>Rooms</u></b>	<b><u>Capacity</u></b>	<b><u>Site Fee (Seasonal)</u></b>
Atrium	200 people (with side tent)	\$1000-\$3500
Salons I, II, III	65 people	\$500-\$1500
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 20% service charge and 9% tax.

# *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 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
- Canape** {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.
- Crème fraiche** {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
- Cruidente** {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
- Orecchiette** {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.