



THE EQUINOX
GOLF RESORT & SPA
VERMONT

THE
LUXURY
COLLECTION

WEDDING MENU

Delight your taste buds throughout your wedding weekend at the Equinox Resort. We proudly offer five distinct dining venues - from a cozy steakhouse restaurant, to the historic Marsh Tavern, as well as a welcoming bar with a varied cheese and chocolate truffle list for your guests to enjoy throughout their stay.

The backbone of any memorable event is not only the beautiful venue setting but the delectable cuisine. The Equinox's unique location grants it an enviable proximity to many exceptional cheese makers, organic vegetable producers, and farmers. This is a critical component for our chef, who places paramount significance on using fresh ingredients in all our menus as well as supporting New England's local farms.

THE EQUINOX WEDDING BUFFET

PRICE PER GUEST

PASSED HORS D'OEUVRES

SELECT FOUR

Raspberry, Almond, Pear & Brie	Mini Croque-Monsieur
Smoked Chicken Quesadilla Cone	Prime Rib Stuffed Pretzel Nuggets
Beef & Duxelles en Croute	Tomato & Mozzarella Skewer
Spanikopita	Bruschetta Crostini
Vegetable Spring Roll	Vadouvan Curry Chicken Salad
Chorizo Stuffed Date	House Cured Bresaola
Beef Slider	Smoked Duck, Lettuce, Tomato
Caramelized Onion & Goat Cheese Tarte	Trio of Beets

RECEPTION DISPLAY

SELECT ONE

VERMONT CHEESE DISPLAY

Local cheeses from Vermont Farms for example but not limited to: Taylor Farm Smoked Gouda, Grafton Farm Cheddar, Vermont Chèvre, Bayley Hazen Blue, Blythedale Brie, West River "Equinox", Crackers, Sliced Baguettes & Dried Fruits

FRESH VEGETABLE CRUDITÉS

Display of Crisp Garden Vegetables, Hummus & Tapenade, Buttermilk Ranch

ANTIPASTO TABLE

Capicola, Genoa Salami, Soppressata & Prosciutto, Fresh Mozzarella, Marinated Feta, Gorgonzola

SALADS

SELECT TWO

NEW ENGLAND ORGANIC GREENS

Vermont Farm Vegetables, Sugar Bob's Smoked Maple Vinaigrette

BEEF SALAD

Arugula, Chèvre, Candied Pecan, Citrus Vinaigrette

BOSTON BIBB SALAD

House Made Bacon Lardons, Cherry Tomatoes, Seasonal Squash, Farmstead Buttermilk Dressing

ANCIENT GRAINS SALAD

Quinoa, Farro, Wheatberries, Radish, Carrots, Beet Tops, Cider Vinaigrette

ICEBERG WEDGE

Bacon, Tomatoes, Bleu Cheese & Shaved Red Onion

CHOP HOUSE CAESAR

Romaine Hearts, Grana Podano, Brioche Croutons & Caesar Dressing

CAPRESE SALAD

House Pulled Mozzarella, Fresh Tomatoes, Basil Leaves, Aged Balsamic, Extra Virgin Olive Oil

SIDES

SELECT TWO

Roasted Seasonal Vegetables

Caramelized Onion Smashed Potatoes

Roasted Fingerling Potatoes

Boiled Baby Potatoes, Corn on the Cob & Carrots

Whole Grain Mustard Potato Salad

ENTRÉES

SELECT THREE

MAPLE BRINED PORK

Whole Grain Mustard Cider Jus

SEARED SALMON

Tomato Relish, Three-Grain Risotto

GRILLED SWORDFISH

Wild Rice, Lemon Butter Sauce

SALMON PUITANESCA

Stewed Tomatoes, Olives & Capers, White Anchovies

MISTY KNOLLS CHICKEN

Sautéed Greens, Tomatoes, Herb Chicken Sauce

BEEF STRIP LOIN BISTECCA

Charred Tomatoes, Bleu Cheese, House Steak Sauce

CHAR-GRILLED MARINATED SKIRT STEAK

Garlic, Onions, Truffle au Jus, Fine Herbs

MUSHROOM RAVIOLI (VEG.)

Roasted Tomatoes, Parmesan Cream Sauce

COFFEE SERVICE

\$105

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee & Selection of Tea Service

Menus and prices subject to change. 10% meals tax and 24% taxable service charge will be added.

THE EQUINOX GOLD PLATED DINNER

PRICE PER GUEST

PASSED HORS D'OEUVRES

SELECT FIVE

Raspberry, Almond, Pear & Brie	Prime Rib Stuffed Pretzel Nuggets
Smoked Chicken Quesadilla Cone	Bacon Wrapped Scallops
Crab Cake with Spicy Remoulade	Smoked Salmon on a Bagel Crisp
Beef & Duxelles en Croute	Tomato & Mozzarella Skewer
Spanikopita	Bruschetta Crostini
Vegetable Spring Roll	Chilled Shrimp & Cucumber
Chorizo Stuffed Date	Vadouvan Curry Chicken Salad
Short Rib Empanada	House Cured Bresaola
Peking Duck Roll	Smoked Duck, Lettuce, Tomato
Beef Slider	Steak Tartare
Caramelized Onion & Goat Cheese Tarte	Trio of Beets
Mini-Croque Monsieur	

RECEPTION DISPLAY

SELECT TWO

VERMONT CHEESE DISPLAY

Local cheeses from Vermont Farms for example but not limited to: Taylor Farm Smoked Gouda, Grafton Farm Cheddar, Vermont Chèvre, Bayley Hazen Blue, Blythedale Brie, West River "Equinox", Crackers, Sliced Baguettes & Dried Fruits

FRESH VEGETABLE CRUDITÉS

Display of Crisp Garden Vegetables, Hummus & Tapenade, Buttermilk Ranch, Toasted Pita Chips

ANTIPASTO TABLE

Capicola, Genoa Salami, Soppressata & Prosciutto, Fresh Mozzarella, Marinated Feta, Gorgonzola, Marinated & Grilled Vegetables & Mushrooms, Marinated Olives, Roasted Tomatoes & Artichoke Hearts

FIRST COURSE

SELECT ONE

FRESH TOMATO BISQUE

VERMONT CHEDDAR & ALE SOUP

HOUSE SALAD

BABY SPINACH

Baby Field Greens, Cherry Tomato, Cucumber, Carrots,
Vermont Goat Cheese & House Vinaigrette

Sautéed Apples, Polenta Croutons, Marcona Almonds,
Cider Vinaigrette

BUTTER LETTUCE SALAD

CHICORY LYONNAISE

Asian Pear, Candied Pecans, Vermont Farmstead
Buttermilk Dressing

Brioche Croutons, Grated Egg, Tomatoes, House Cured
Bacon, Lemon Truffle Vinaigrette

CAESAR SALAD

CAPRESE

Romaine Hearts, Grana Podano, Parmesan, Brioche
Croutons & Caesar Dressing

House Pulled Mozzarella, Tomatoes, Fresh Basil Leaves,
Aged Balsamic & Extra Virgin Olive Oil

ENHANCED MID-COURSE OPTIONS

MARYLAND STYLE CRAB CAKE | \$12

Roasted Corn Succotash, Lemon Aioli

SHRIMP COCKTAIL | \$16

Remoulade Sauce, Grilled Lemon Wedge

LOBSTER RAVIOLI | \$18

Tomato Vodka Sauce

SECOND COURSE

SELECT ONE, CHOOSE A SECOND ENTRÉE FOR AN ADDITIONAL \$5 PER PERSON, HIGHER PRICE PREVAILS

FILET MIGNON | \$125

Farmstead Buttermilk Potato Puree, Thyme Reduction

GRILLED SALMON | \$115

Ancient Grain Risotto, Beurre Blanc

CORK BRAISED SHORT RIB | \$115

Polenta Integrale, Natural Jus

BEEF TENDERLOIN & JUMBO SHRIMP SCAMPI | \$130

Roasted Fingerling Potatoes & Grilled Asparagus

ROASTED CHICKEN BREAST | \$110

Braised Leg Risotto, Albufera Sauce

MUSHROOM RAVIOLI (VEG.) | \$105

Roasted Tomatoes, Parmesan Cream Sauce

COFFEE SERVICE

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee & Selection of Tea Service

Menus and prices subject to change. 10% meals tax and 24% taxable service charge will be added.

THE EQUINOX SILVER PLATED DINNER

PRICE PER GUEST

PASSED HORS D'OEUVRES

SELECT FOUR

Raspberry, Almond, Pear & Brie	Prime Rib Stuffed Pretzel Nuggets
Smoked Chicken Quesadilla Cone	Smoked Salmon
Beef & Duxelles en Croute	Tomato & Mozzarella Skewer
Spanikopita	Bruschetta Crostini
Vegetable Spring Roll	Chilled Shrimp & Cucumber
Chorizo Stuffed Date	Vadouvan Curry Chicken Salad
Beef Slider	House Cured Bresaola
Caramelized Onion & Goat Cheese Tarte	Smoked Duck, Lettuce, Tomato
Mini Croque-Monsieur	Trio of Beets

RECEPTION DISPLAY

SELECT ONE

VERMONT CHEESE DISPLAY

Local cheeses from Vermont Farms for example but not limited to: Taylor Farm Smoked Gouda, Grafton Farm Cheddar, Vermont Chèvre, Bayley Hazen Blue, Blythedale Brie, West River "Equinox", Crackers, Sliced Baguettes & Dried Fruits

FRESH VEGETABLE CRUDITÉS

Display of Crisp Garden Vegetables, Hummus & Tapenade, Buttermilk Ranch, Toasted Pita Chips

ANTIPASTO TABLE

Capicola, Genoa Salami, Soppressata & Prosciutto, Fresh Mozzarella, Marinated Feta, Gorgonzola, Marinated & Grilled Vegetables & Mushrooms, Marinated Olives, Roasted Tomatoes & Artichoke Hearts

FIRST COURSE

SELECT ONE

FRESH TOMATO BISQUE

CAESAR SALAD

Romaine Hearts, Grana Podano, Parmesan, Brioche
Croutons & Caesar Dressing

VERMONT CHEDDAR & ALE SOUP

BABY SPINACH

Sautéed Apples, Polenta Croutons, Marcona Almonds,
Cider Vinaigrette

HOUSE SALAD

Baby Field Greens, Cherry Tomato, Cucumber, Carrots,
Vermont Goat Cheese & House Vinaigrette

CAPRESE

House Pulled Mozzarella, Tomatoes, Fresh Basil Leaves,
Aged Balsamic & Extra Virgin Olive Oil

BUTTER LETTUCE SALAD

Asian Pear, Candied Pecans, Vermont Farmstead
Buttermilk Dressing

ENHANCED MID-COURSE OPTIONS

MARYLAND STYLE CRAB CAKE | \$12

Roasted Corn Succotash, Lemon Aioli

SHRIMP COCKTAIL | \$16

Remoulade Sauce, Grilled Lemon Wedge

LOBSTER RAVIOLI | \$18

Tomato Vodka Sauce

SECOND COURSE

SELECT ONE, CHOOSE A SECOND ENTRÉE FOR AN ADDITIONAL \$5 PER PERSON, HIGHER PRICE PREVAILS

FILET MIGNON | \$105

Farmstead Buttermilk Potato Puree, Thyme Reduction

GRILLED SALMON | \$95

Ancient Grain Risotto, Beurre Blanc

CORK BRAISED SHORT RIB | \$95

Polenta Integrale, Natural Jus

BEEF TENDERLOIN & JUMBO SHRIMP SCAMPI | \$110

Roasted Fingerling Potatoes & Grilled Asparagus

ROASTED CHICKEN BREAST | \$90

Braised Leg Risotto, Albufera Sauce

MUSHROOM RAVIOLI (VEG.) | \$85

Roasted Tomatoes, Parmesan Cream Sauce

COFFEE SERVICE

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee & Selection of Tea Service

Menus and prices subject to change. 10% meals tax and 24% taxable service charge will be added.

ACTION & CARVING STATIONS

PRICE PER GUEST; BASED ON 60 MINUTES OF CONTINUOUS SERVICE

PASTA A LA MINUTE

INCLUDES CHEF ATTENDANT

SEAFOOD BAR | 3 for \$30; 4 for \$38; 5 for \$45

Crab Salad with Remoulade, Celery Leaves, Sourdough
Toasts

Cape Oysters on the Half Shell with Cubeb Peppercorn
Raspberry Mignonette

Shrimp Cocktail with Caramelized Lemon, Lime,
Cocktail Sauce

Champagne Poached Little Neck Clams & Mussels

Togarashi Tuna Crudo with Smoked Maple Soy, Wasabi
Scallop Ceviche with Popcorn

SEASONAL FRUIT TABLE | \$15

Seven Seasonal Hand Cut Fruits & Berries, with Wild
Flower Honey

GEMELLI AND TORTELLINI PASTAS | \$28

Roasted Peppers, Caramelized Onions, Olives, Baby
Spinach, Roasted Mushrooms & Garlic Confit,

Italian Sausage, Sliced Grilled Chicken & Shrimp

Grana Podano Cheese, Basil Marinara, Herb Cream,
Extra Virgin Olive Oil, Garlic Bread

SIGNATURE SWEETS | \$25

Selection of Miniature Dessert Bites, for example but
not limited to:

Lemon Bars, Peanut Butter Tarts, Chocolate Dipped
Madeline's, Raspberry Almond Tarts, Chocolate
Cremeux Shooters

CARVING

INCLUDES CHEF ATTENDANT

VERMONT CHEESE DISPLAY

Cider Brined Breast of Vermont Turkey, Cranberry Mayonnaise | \$20

Slow Roasted Prime Rib of Beef, Horseradish Sauce and Au Jus | \$25

Maple Glazed Smokehouse Ham, Spicy Pommery Mustard and Fruit Compote | \$18

Roasted Beef Tenderloin, Horseradish Cream Sauce and Bordelaise | \$28

Roasted Pork Loin, Apple Raisin Butter and Honey Dijon Sauce | \$22

Cedar Plank Roasted Salmon, House Ground Mustard Glaze | \$20

FAREWELL BREAKFAST

PRICE PER GUEST

MORNING SUNRISE | \$19

Whole & Hand Cut Seasonal Fruits & Berries
Freshly Baked Morning Pastries with Fruit Preserves
Granola & Energy Bars

Freshly Squeezed Orange & Grapefruit Juice
Green Mountain Regular & Decaffeinated Coffee & a
Selection of Black & Herbal Teas

EQUINOX CLASSIC | \$27

Whole & Hand Cut Seasonal Fruits & Berries
Breakfast Cereals with Whole, 2%, & Skim Milk
Low Fat Fruit & Plain Yogurt
Steel Cut Oatmeal accompanied by Brown Sugar, Dried
Fruits & Nuts

Sliced Breads & Bagels with Flavored & Regular Cream
Cheese, Butter & Preserves Freshly Baked
Morning Pastries with Fruit Preserves
Freshly Squeezed Orange & Grapefruit Juice
Green Mountain Regular & Decaffeinated Coffee & a
Selection of Black & Herbal Teas

HEARTY NEW ENGLANDER | \$35

MINIMUM OF 20 GUESTS

Whole & Hand Cut Seasonal Fruits & Berries
Freshly Baked Morning Pastries with Fruit Preserves
Sliced Breads & Bagels with Flavored Cream Cheese &
Preserves
Breakfast Cereals with Whole, Skim or 2% Milk
Farm Fresh Vermont Scrambled Eggs
Choice of Two | Applewood Smoked Bacon, Country
Sausage Links or House Made Chicken Apple Sausage

Choice of One | Oven Roasted Breakfast Potatoes with
Fresh Herbs or Hash Browns
Choice of One | Brioche French Toast, Griddle
Pancakes, Belgian Waffles with Fresh Berries, Warm
Syrup & Whipped Creamery Butter
Freshly Squeezed Orange & Grapefruit Juice
Green Mountain Regular & Decaffeinated Coffee & a
Selection of Black & Herbal Teas

Menus and prices subject to change. 10% meals tax and 24% taxable service charge will be added.

BREAKFAST ENHANCEMENTS

MINIMUM OF 20 GUESTS

- Breakfast Bacon & Scrambled Egg on a Buttermilk Biscuit | \$6
- Breakfast Sausage & Scrambled Egg on a New York Style Bagel | \$6
- Smokehouse Ham, Farm Fresh Scrambled Eggs, Aged Cheddar on an English Muffin | \$6
- Southwestern Breakfast Burrito with Fire Roasted Salsa | \$6
- Equinox Granola & Fruit Yogurt Parfait with Fresh Berries | \$6
- Classic Eggs Benedict | \$7
- Steel Cut Oatmeal accompanied by Brown Sugar, Dried Fruits & Nuts | \$6
- Plain & Fruit Yogurt | \$2.50
- Equinox Bake Shop Doughnuts | \$18 *per dozen*
- Buckwheat Pancakes, Brown Sugar Flambé, Bananas & Vermont Maple Syrup | \$14
- Breakfast Pizza with Scrambled Eggs, Maple Pork Sausage, Vermont Cheddar | \$7

BREAKFAST STATIONS

PRICES PER GUESTS; BASED ON 60 MINUTES OF CONTINUOUS SERVICE; UNIFORMED ATTENDANT REQUIRED
WITH ALL STATIONS AT \$125 PER HOUR

- Breakfast Bacon & Scrambled Egg on a Buttermilk Biscuit | \$6
- Breakfast Sausage & Scrambled Egg on a New York Style Bagel | \$6
- Smokehouse Ham, Farm Fresh Scrambled Eggs, Aged Cheddar on an English Muffin | \$6
- Southwestern Breakfast Burrito with Fire Roasted Salsa | \$6
- Equinox Granola & Fruit Yogurt Parfait with Fresh Berries | \$6
- Classic Eggs Benedict | \$7
- Steel Cut Oatmeal accompanied by Brown Sugar, Dried Fruits & Nuts | \$6
- Plain & Fruit Yogurt | \$2.50
- Equinox Bake Shop Doughnuts | \$18 *per dozen*
- Buckwheat Pancakes, Brown Sugar Flambé, Bananas & Vermont Maple Syrup | \$14
- Breakfast Pizza with Scrambled Eggs, Maple Pork Sausage, Vermont Cheddar | \$7

PRIVATE BREAKFAST VENUES

DORMY PORCH

Relax and enjoy your first married morning with your friends & family on the porch of the Dormy Clubhouse. The Porch offers stunning views overlooking the Green Mountains and our 18-hole golf course.

MARSH TAVERN

Built in 1769, the Marsh Tavern is the foundation of the Equinox Resort. Invite your guests to enjoy a cozy breakfast in this quintessential Vermont dining room.

Private Breakfast Venues are subject to site fees. Please contact our Wedding Coordinator for more information and prices. Menus and prices subject to change. 10% meals tax and 24% taxable service charge will be added.

BEVERAGES

*Below are guidelines to assist you in making your selections. We are happy to consider special requests or any other arrangements you might have to make your reception a memorable one. *Note: it is against Vermont state law for the Equinox to serve any alcoholic beverages not purchased by the resort.*

FAVORITE BRANDS

LIQUOR

New Amsterdam Vodka, Bacardi Superior Rum, Beefeater Gin, Jim Beam Bourbon, Canadian Mist, Dewar's Scotch

WINE

Sycamore Lane Cabernet Sauvignon & Chardonnay, Merlot & Pinot Grigio, Beringer White Zinfandel, SMWE Michelle NV Brut, Sparkling

BEER

Equinox Ale, Budweiser, Sam Adams Boston Lager, Coors Light, Corona Extra & St. Pauli Girl N.A.

APPRECIATED BRANDS

LIQUOR

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Jack Daniels Bourbon, Canadian Club 6 yr., Johnnie Walker Red Scotch

WINE

Trinity Oaks Cabernet Sauvignon, Chardonnay, & Merlot, Sycamore Lane Pinot Grigio, Beringer White Zinfandel, SMWE Michelle NV Brut, Sparkling

BEER

Equinox Ale, Budweiser, Sam Adams Boston Lager, Coors Light, Corona Extra & St. Pauli Girl N.A.

FIXED PRICE

PER PERSON, NOT TO EXCEED FIVE HOURS

	FAVORITE	APPRECIATED
1 ST Hour	\$17	\$19
2 nd Hour	\$13	\$14
Each Additional Hour	\$10	\$10

This offering includes appropriate liquor, beer, wine, fruits and mixers. The hourly service bar is designed to assist you with your budgetary guidelines. The amount charged will be in accordance with guaranteed attendance or actual number of guests, whichever is greater. A taxable service charge of 24% of the beverage total will be added to each bill as well as prevailing Vermont state tax.

HOST SPONSORED BAR

BASED ON CONSUMPTION

	FAVORITE	APPRECIATED
Cocktail	\$9	\$11
Beer	\$7	\$7
Wine by the Glass	\$9.50	\$11
Cordials	\$12	\$12
Soft Drinks	\$3	\$3

CASH BARS*

	FAVORITE	APPRECIATED
Cocktail	\$11	\$14
Beer	\$8.25	\$8.25
Wine by the Glass	\$12	\$14.25
Cordials	\$13	\$16
Soft Drinks	\$3	\$3

**Cash Bar Bartender Fee not included \$100/first hour and \$75/each additional hour per bartender. Guests purchase their own beverages. Prices include Vermont state tax. There is a \$75.00 bartender guarantee per bar. If cash gratuities are less than \$75.00 per hour, the balance will be charged to the client's master account.*

WINE ENHANCEMENTS

PRICES PER BOTTLE

CHAMPAGNE & SPARKLING WINES

Charles de Fere, Jean Louis Brut, France | \$39
Zonin Prosecco, Italy | \$46
Domain Chandon, Blanc de Noirs, Napa, CA | \$54
Moet Chandon, Brut Imperial, France N.V. | \$110

CHARDONNAY

Francis Ford Coppola Chardonnay, Unoaked CA | \$40
Sonoma-Cutrer, Russian River, Sonoma, CA | \$59
Ferrari Carano, Chardonnay, 'Tre Terre Russian River, Sonoma, CA | \$65

PINOT GRIGIO

Francis Ford Coppola, Sonoma CA | \$37
Le Rime, Toscano, Italy | \$41
Santa Margherita, Alto Adige, Italy | \$59

OTHER WHITES

Esser, Sauvignon Blanc, Monterey, CA | \$37
Kim Crawford, Sauvignon Blanc, NZ | \$54
Chateau St. Michelle, Riesling, Columbia Valley, WA | \$35
Bolla, Moscato, Italy | \$35

SYRAH/SHJRAZ

Dr. Angrove, South Australia | \$35

PINOT NOIR

Esser, Monterey, CA | \$37
J. Lohr, "Falcon's Perch", CA | \$45
La Crema, Monterey, CA | \$59
Byron, Santa Barbara, CA | \$54

MERLOT

Seven Falls, WA | \$48

CABERNET SAUVIGNON

Hays Ranch, CA | \$37
Louis Martini, Sonoma, CA | \$45
Hall, Napa, CA | \$71

OTHER REDS

Ravenswood, Zinfandel, North Coast, CA | \$37
Alamos Malbec, Mendoza, Argentina | \$37
Francis Ford Coppola, Claret, Bordeaux Blend, Sonoma, CA | \$49
Ferrari-Carano, Siena, Sangiovese Blend, CA | \$47

Menus and prices subject to change. 11% meals tax and 24% taxable service charge will be added.