

EQUINOX

A LUXURY COLLECTION
GOLF RESORT & SPA

Vermont



Life is a collection of experiences...

Steeped in history and charm, boasting spacious rooms with modern amenities and comforts, the Luxury Collection Equinox Golf Resort & Spa represents quintessential New England – an ideal blend of tradition and elegance.

Situated on 1,300 acres nestled between the Green and Taconic Mountains, the Equinox is an expansive property offering spectacular views, world class service, an array of year round activities and the comforts of an authentic New England village. The legendary resort offers a selection of exceptional ceremony and rehearsal sites, accommodating weddings both large and small. Each venue offers allure and ambiance. Discover the possibilities of the Equinox Resort & Spa and share with your loved ones a destination celebration they will remember forever.

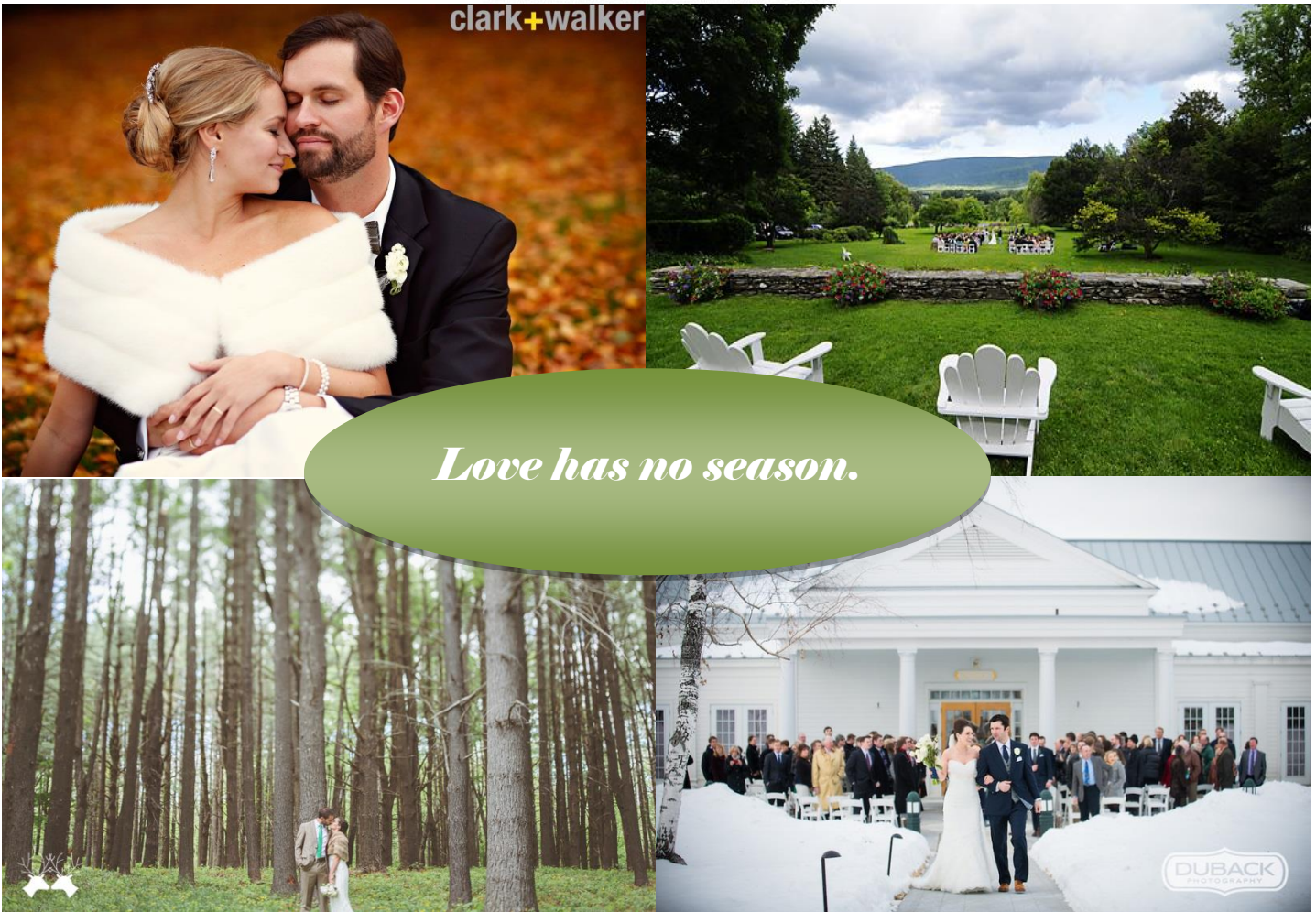


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Love has no season.

*The Equinox Resort & Spa provides a beautiful setting
any time of year.*

Is your date flexible? Dynamic pricing options in winter and spring make the Equinox Resort an affordable option for nearly every budget.



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Colonnade Ballroom

Elegantly renovated with a muted color palette, handsome bay windows and a vintage crystal chandelier, the Colonnade Ballroom is traditional New England sophistication. The Colonnade adjoins the exquisite Lincoln Gardens for an open air cocktail reception before dinner or the bright and elegant Lincoln Terrace for a sleek indoor cocktail reception.

~Site Fees~

Memorial Day - Columbus Day

141 - 200 guests \$8,000* (with chiavari chairs)

140 guests or less \$7,000* (with Equinox Colonnade chairs shown above)

Mid October - Mid May

141 - 200 guests \$6,500* (with chiavari chairs)

140 guests or less \$5,500* (with Equinox Colonnade chairs shown above)

November, December, January, February

141 - 200 guests \$4,000* (with chiavari chairs)

140 guests or less \$3,000* (with Equinox Colonnade chairs shown above)

March & April

141 - 200 guests \$3,000* (with chiavari chairs)

140 guests or less \$2,000* (with Equinox Colonnade chairs shown above)

*All site fees are subject to the prevailing Vermont state tax.



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Pond Pavilion

Nestled in a dramatic mountain setting, the Pond Pavilion is a majestic choice for couples dreaming of an intimate and rustic wedding. Restored to its turn of the century grandeur, the Pond Pavilion overlooks the tranquil Orvis trout pond. The Pavilion's vaulted ceiling and original stone fireplace is reminiscent of the original 1920's boat house.

A slate terrace at the edge of the pond provides the perfect location for a unique ceremony or cocktail reception before moving into the screened Pavilion for dinner.

The Pond Pavilion is available mid-May through mid-October.

Capacity is 90 guests for dinner with entertainment or up to 120 for dinner only.

~Site Fees~

Saturday Weddings: \$5,000*

Sunday-Friday Weddings: \$4,000*

Rehearsal Dinner with Onsite Wedding: \$4,000*



*All site fees are subject to the prevailing Vermont state tax.



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1811 House & Lawn



An historic estate with expansive views overlooking the Green Mountains. The private, tiered lawn provides a quintessential setting for your Vermont celebration. The charming 1811 House is preserved to its original character and serves as a unique gathering location for guests to enjoy.

The 1811 Lawn is available mid-May through mid-October.

Use of this venue requires a buyout of the historic 13- bedroom 1811 House and is subject to a minimum stay of at least two nights.

~Site Fees~

Ceremony \$500.00

Ceremony & Reception \$3,000.00

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The Rockwell Room



Neutral color scheme and ornate chandeliers provide you with a clean palette to create your dream wedding. High ceilings and a large window provide a sense of New England grandeur. The Rockwell is coupled with a beautiful patio and foyer to serve both ceremonies and cocktail hours.

~Site Fees~

May - October \$5,500
November - April \$1,500



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Kosher Catering

The Equinox is pleased to partner with Prestige Kosher Catering. Ask the Wedding Events Manager how to incorporate Kosher Catering into your wedding.

Off-Site Catering

Enjoy the Equinox's outstanding cuisine at the location of your choice! We welcome the opportunity to cater your event at locations throughout the area, including the Southern Vermont Arts Center and the Orvis Flagship Store. The Wedding Events Manager would be happy to discuss all available options. The Equinox is unique in off-site catering as we provide all dishware, glassware, and silver for your event at no additional charge. We pride ourselves on providing an experience that is stress free and expertly serviced by our year-round banquet staff. Every need will be met with unparalleled grace and professionalism.



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Passed Hors d'oeuvres

It is suggested for an hour cocktail reception to serve 5 passed hors d'oeuvres per person along with a stationary display. Should you wish to host a cocktail reception that exceeds an hour, we do suggest that you increase your quantities or add additional stationary displays.

Canapes

Smoked Salmon

Bagel Chip, Chive, Crème Fraiche

4.25 per piece

Tomato and Mozzarella Skewer

Balsamic "Caviar"

3.75 per piece

Bruschette Crostini

3.75 per piece

Chilled Shrimp and Cucumber

On a Toast Point

5.75 per piece

Oysters Onion Asian Spoon

Preserved Lemon Mignonette

5.00 per piece

Vadouvan Curry Chicken Salad

Phyllo Cup

4.00 per piece

Spicy Tuna Roll

Sesame Ginger Dipping Sauce

6.00 per piece

Foie Gras Torchon

Brioche, Fruit Gastrique

6.25 per piece

House Cured Bresaola

Ricola, Grana Padano, Flake Sea Salt

3.75 per piece

D.L.T. Smoked Duck

Micro Greens, Roasted Tomato, Rye Toast

4.25 per piece

Steak Tartare

Gribiche, Potato Chip

3.75 per piece

Mini Lobster Roll Slider

Micro Celery

7.00 per piece

Sevruga Caviar

Buckwheat Blini, Crème Fraiche

6.25 per piece

Trio of Beets

Vermont Chevre, Bulls Blood

4.00 per piece



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Hors D'oeuvres

Raspberry, Almond, Pear and Brie
in Phyllo
4.00 per piece

Smoked Chicken Quesadilla Cone
with Salsa
4.00 per piece

Crab Cake
Red Pepper Remoulade
5.50 per piece

Beef and Duxelle en Croute
4.75 per piece

Spanikopita
4.00 per piece

Vegetable Spring Roll
Sweet Chili Sauce
4.00 per piece

Chorizo Stuffed Date
Wrapped in Bacon
4.00 per piece

Short Rib Empanada
Green Goddess Sauce
4.25 per piece

Grilled Lamb Chop
Onion Marmalade
6.50 per piece

Peking Duck Roll
Sweet Chile Dipping Sauce
4.75 per piece

Beef Slider *Shallot Marmalade*
4.25 per piece

Caramelized Onion & Goat Cheese Tarte
4.00 per piece

Mini Croque Monsieur
Speck Ham, Gruyere, Mornay Sauce
4.00 per piece

Macadamia Crusted Shrimp
Sweet Chili Sauce
6.50 per piece

Prime Rib Stuffed Pretzel Nuggets
4.00 per piece

Bacon Wrapped Scallops
6.00 per piece





Reception Tables

Priced per guest and based on 60 minutes of continuous service

Vermont Cheese Display

local cheeses from Vermont Farms for example but not limited to:

Featuring a selection of Vermont's finest cheeses

Taylor Farm Smoked Gouda

Grafton Farm Cheddar,

Vermont Chèvre

Bailey Hazen Blue, Blythedale Brie,

West River "Equinox"

Crackers, Sliced Baguettes & Dried Fruits

20 per person

Fresh Vegetable Crudités

Display of Crisp Garden Vegetables

Hummus and Tapenade

Buttermilk Ranch

Toasted Pita Chips

13 per person

Seasonal Fruit Table

Seven Seasonal Hand Cut Fruits and Berries

Wild Flower Honey

13 per person

Antipasto Table

Capicola, Genoa Salami, Mortadella and Prosciutto

Fresh Mozzarella, Marinated Feta, Gorgonzola

Marinated and Grilled Vegetables and Mushrooms

Marinated Olives, Roasted Tomatoes and Artichoke Hearts

Country Bread

19 per person

Signature Sweets

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

Green Mountain Regular and Decaffeinated Coffee, Selection of Black and Herbal Teas

30 per person



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Buffet & Action Station Suggestions

*The following menu options are recommended for a reception or rehearsal dinner at the Pond Pavilion.
All Buffet and Station Menus are changeable and can be customized.*

Lobsterbake

~*~

Assorted Breads, Corn Muffins and Rolls

New England Clam Chowder

Mixed Seasonal Greens
Cucumber, Tomato, Carrots & Red Onion

Apple Cole Slaw

Whole Grain Mustard Potato Salad

Steamed Littleneck Clams and PEI Mussels
Lemon Butter Sauce

1 ½ lb Maine Lobsters (1 Lobster per Guest)*
Melted Butter

Grilled New York Steaks
Tobacco Onions, Mushrooms, Bordelaise Sauce

Grilled Chicken Breast
White Beans and Chicken Herb Jus

Boiled Baby Potatoes, Corn on the Cob and Carrots

Old Fashioned Apple Pie

Strawberry Shortcake, Whipped Cream

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Selection of Imported Teas

125 per person

Additional Lobsters available at market price when requested in advance.



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Green Mountain Table

~*~

Basket of Assorted Breads

Soup du Jour

New England Organic Greens
Vermont Farm Vegetables, Maple Balsamic Vinaigrette

Beet Salad
Arugula, Chevre, Candied Pecan, Citrus Vinaigrette

Maple Brined Pork
Farro, Whole Grain Mustard Cider Jus

Grilled Swordfish
Wild Rice & Medley of Seasonal Vegetables

Misty Knolls Chicken
Sautéed Greens, Tomatoes, Herb Chicken Sauce

Roasted Yukon Gold Potatoes

Seasonal Vegetables

Vermont Maple Bread Pudding
Vanilla Anglaise & Whipped Cream

Chocolate Éclairs

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Selection of Imported Teas

65 per person



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Nor'Easter

~*~

Marsh Tavern Corn Bread & Whipped Butter

Soup du Jour

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

Char-Grilled Marinated Skirt Steak

Garlic, Onions, Truffle au Jus, Fine Herbs

Seared Salmon

Forbidden Black Rice, Tomato Relish

Roasted Fingerling Potatoes

Chef's Selection of Seasonal Vegetables

Devil's Food Cake

Seasonal Fruit Tarts

70 per person



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Chop House

~*~

Baskets of Assorted Breads

Soup du Jour

Iceberg Wedge

Bacon, Tomatoes, Bleu Cheese & Shaved Red Onion

Chop House Caesar

Romaine Hearts, Grana Podano, Brioche Croutons & Caesar Dressing

Tomato and Mozzarella

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

Grilled Ribeye

Vermont Mushrooms, Cool Horseradish Cream, Bordelaise

Seared Atlantic Salmon Filets

Wheat Berries, Watercress, Lemon Aioli

Roasted Chicken

Herbs, Chicken Jus

Grilled Seasonal Vegetables

Caramelized Onion Mashed Potatoes

Cheesecake with Fresh Fruit Compote

German Chocolate Cake with Coconut and Pecan Icing

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Selection of Imported Teas

80 per person



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Inspired Italy

~*~

Focaccia Bread Basket & Extra Virgin Olive Oil

Soup du Jour

Escarole Salad

Fried Prosciutto, Radicchio, Walnuts, Goat Cheese, Vinaigrette

Tomato Salad

Fresh Mozzarella, Basil, Garlic Infused Croutons, Oregano Vinaigrette

Baby Spinach Salad

Artichokes, Roasted Peppers, Olives, Asiago Cheese and Herb Vinaigrette

Parmesan Crusted Chicken

Carnaroli Risotto, Roasted Cauliflower, Almonds, House Mustard Sauce

Salmon Puttanesca

Stewed Tomatoes, Olives & Capers, White Anchovies

Beef Strip Loin Bistecca

Charred Tomatoes, Bleu Cheese, House Steak Sauce

Gremelli Pomodoro

Broccoli Rabe, Peppers, Basil Arugula Pesto, Ricotta Salatta

Dessert

Chocolate Espresso Cake

Biscotti and Cannoli

Tiramisu

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Selection of Imported Teas

72 per person



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Action Stations

Based on 60 minutes of continuous service, Includes Chef Attendant

Pasta A La Minute

Gemelli and Tortellini Pastas

~

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

~

Italian Sausage, Sliced Grilled Chicken & Shrimp

~

Grana Podano Cheese

~

Basil Marinara, Herb Cream, EVOO

~

Garlic Bread
28 per person

Salad

Romaine Hearts, Kale, Baby Spinach Leaves

~

Julienne Carrots and Peppers, Tomatoes, Red Onion, Sliced Cucumber

~

Roasted Nuts, Grana Podano, Blue Cheese, House Cured Bacon, Eggs, Brioche Croutons
Rolls and Sweet Butter

~

Buttermilk Ranch, Caesar Dressing, Sesame-Ginger, Citrus Olive Oil Vinaigrette
20 per person

Carving

Cider Brined Breast of Vermont Turkey, *Cranberry Mayonnaise* **325**
Serves 20 Guests

Slow Roasted Prime Rib of Beef, *Horseradish Sauce and Au Jus* **425**
Serve 4s 25 Guests

Maple Glazed Smokehouse Ham, *Spicy Pommery Mustard and Fruit Compote* **325**
Serves 35 Guests

Roasted Beef Tenderloin, *Horseradish Cream Sauce and Bordelaise* **200**
Serves 12 Guests

Roasted Pork Loin, *Apple Raisin Butter and Honey Dijon Sauce* **300**
Serves 20 Guests

Cedar Plank Roasted Salmon, *House Ground Mustard Glaze* **225**
Serves 15 Guests



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Plated Dinner Suggestions

Entrée prices listed are for a three course plated dinner including artisanal rolls & sweet butter, your choice of Soup or Salad, two entrées choices (higher price prevails), or Duet Entrée, Dessert and Coffee and Tea Service with Dessert. Counts for each entrée and guarantees are due 72 hours prior to event.

First Course

Please select one

Soup du Jour

Vermont Cheddar and Ale

House Salad

Baby Field Greens, Cherry Tomato, Cucumber, Carrots, Vermont Goat Cheese & Maple Balsamic

Wild Arugula & Endive

Fourme d'Ambert Bleu Cheese, Port Infused Pear, Hazelnut Vinaigrette

Butter Lettuce Salad

Asian Pear, Candied Pecans, Vermont Farmstead Buttermilk Dressing

Caesar Salad

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

Baby Spinach

Sautéed Apples, Polenta Croutons, Marcona Almonds, Cider Vinaigrette

Chicory Lyonnaise

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

Caprese

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

Enhanced First Course Options

Maryland Style Crab Cake

*Roasted Corn Succotash, Lemon Aioli **12***

Shrimp Cocktail

*Remoulade Sauce, Grilled Lemon Wedge **16***

Lobster Ravioli

*Tomato Vodka Sauce **18***



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Plated Entrée

Please select two entrees for pre-order, higher price prevails

Grass Fed Vermont Family Farms Beef Filet Mignon
Caramelized Onion, Smashed Potato, Cabernet Sauce 85

New York Strip
Duchess Potato, Bordelaise Sauce 75

Filet Mignon
Farmstead Buttermilk Potato Puree, Thyme Reduction 80

Cork Braised Short Rib
Polenta Integrale, Natural Jus 70

Roasted Chicken Breast
Braised Leg Risotto, Albufera Sauce 68

Peppercorn Crusted Rack of Lamb
Vermont Chevre Mashed Potatoes, Marjoram Lamb Jus 72

Fresh Catch
Toasted Farro, Confit Garlic, Lemon-Thyme and Butter and Herb Oil
Market Price Starting at 63

Grilled Salmon
Ancient Three Grain Risotto, Buerre Blanc 68

Beef Tenderloin and Jumbo Shrimp Scampi
Roasted Fingerling Potatoes & Grilled Asparagus 85

Mushroom Ravioli (*veg.*)
Roasted Tomatoes, Parmesan Cream Sauce 55

Ratatouille (*veg.*)
Quinoa, Squash, Peppers, Cippolini Onion, Stewed Tomatoes 55





Desserts

PLEASE SELECT ONE

Chocolate Flourless Torte
Raspberry Coulis

Seasonal Fresh Fruit
Spoon of Sorbet

Chocolate Mousse Cake
Chocolate Sauce & Whipped Cream

Vanilla Bean Mousse Parfait
Fresh Berries & Whipped Cream

Fruit Tart of the Season
Fruit Coulis

Carrot Cake
Caramel Sauce

Cheesecake
Fresh Fruit Compote

Chocolate Bourbon Pecan Tart
Caramel Sauce & Whipped Cream

Shortcake with Seasonal Fresh Berries
Whipped Sweet Cream

Enhanced Dessert Options

PLEASE SELECT ONE

Dessert Trio
Crème Brule, Chocolate Mousse Tulip and Lemon Curd Bar 3

Equinox Ice Cream Cart
(3) Flavors and Assorted Toppings 600





Farewell Breakfast

Morning Sunrise

Whole and Hand Cut Seasonal Fruits and Berries
Freshly Baked Morning Pastries with Fruit Preserves
Pure and Natural Granola and Energy Bars
Freshly Squeezed Orange and Grapefruit Juice
Green Mountain Regular and Decaffeinated Coffee and a Selection of Black and Herbal Teas
19 per person

Equinox Continental

Whole and Hand Cut Seasonal Fruits and Berries
Breakfast Cereals with *Whole, 2%, and Skim Milk*
Low Fat Fruit and Plain Yogurt
Steel Cut Grist Mill Oatmeal accompanied by Brown Sugar, Dried Fruits and Nuts
Sliced Breads and Bagels with Flavored and Regular Cream Cheese, Butter and Preserves
Freshly Baked Morning Pastries with Fruit Preserves
Freshly Squeezed Orange and Grapefruit Juice
Green Mountain Regular and Decaffeinated Coffee and a Selection of Black and Herbal Teas
27 per person

Black Diamond Breakfast[^]

(Minimum of 20 guests)

Whole and Hand Cut Seasonal Fruits and Berries
Freshly Baked Morning Pastries with Fruit Preserves
Sliced Breads and Bagels with Flavored Cream Cheese and Preserves
Breakfast Cereals with *Whole, Skim or 2% Milk*
Farm Fresh Vermont Scrambled Eggs
Choice of Two:
Applewood Smoked Bacon, Country Sausage Links or 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 and Whipped Creamery Butter
Freshly Squeezed Orange and Grapefruit Juice
Green Mountain Regular and Decaffeinated Coffee and a Selection of Black and Herbal Teas
35 per person



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Enhancements

Breakfast Bacon and Scrambled Egg on a Buttermilk Biscuit[^] 6

Breakfast Sausage and 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

Pure and Natural Granola and Fruit Yogurt Parfait with Fresh Berries 6

Eggs Benedict[^] 7

Steel Cut Grist Mill Oatmeal accompanied by Brown Sugar, Dried Fruits and Nuts 6

Plain and Fruit Yogurt 2.50

Equinox Bake Shop Doughnuts - Per Dozen 18

Buckwheat Pancakes with Brown Sugar Flambé, Bananas and Vermont Maple Syrup⁺⁺ 14

Farm Fresh Egg and Omelet Station^{^**} 10

Cheddar Cheese, Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Tomatoes, Fresh Spinach and Smoked Bacon
Egg Beaters Available

Smoked Salmon with Assorted Bagels, Flavored and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg[^] 10

Prices are per guest and based on 60 minutes of Continuous Service

**** Uniformed Attendant Required - 125/hour**

[^] Consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses

⁺⁺ We are committed to preparing our menus with focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.



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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. Notes* It is against Vermont State Law for the Equinox to serve any alcoholic beverages not purchased by the resort.

Favorite Brands

Liquor - Svedka Vodka, Bacardi Superior Rum, Gilbey's Gin, Jim Beam Bourbon, Canadian Mist, Grant's Family Reserve 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, Beefeater Gin, Jack Daniels Bourbon, Canadian Club 6 yr., Dewar's Scotch

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

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

Selections requested other than the above are subject to pre-purchase.

Specialty Spirits

For a reception as distinctive as your event, choose a specialty spirit. Our fine selection of Single Malt Scotches, Cognacs and Vintage Ports will complement your dining experience.

Fixed Price (per person, not to exceed 6 hours)	Favorite	Appreciated
1st Hour	17	19
2nd Hour	13	14.50
Each Additional Hour	10.50	10.50

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.



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Host Sponsored Bar (based upon consumption)	Favorite	Appreciated
Cocktail	9	11
Beer	7	7
Wine by the Glass	9.50	11.50
Cordials	12	12
Sparkling Water	3	3
Soft Drinks	3	3
Energy Beverages	5	5

Cash Bars*	Favorite	Appreciated
Cocktail	11	14
Beer	8.25	8.25
Wine by the Glass	12	14.25
Cordials	13	16
Sparkling Water	4	4
Soft Drinks	4	4
Energy Beverages	5.50	5.50

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

Enhancements

Equinox House Selections

Sycamore Lane, CA

Available in Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon

33

Trinity Oaks, CA

Available in Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon

\$39

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**

White Selections

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**



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Pinot Grigio

Francis Ford Coppola, Sonoma CA **37**
Le Rime, Toscano, Italy **41**
Santa Margherita. Alto Aldige, Italy **59**

Other Whites -

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

Red Selections

Syrah/Shiraz

Dr. Angrove, South Australia ~ **35**
Morgan, Monterey, CA ~**47**

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**





Additional Considerations

Deposit and Payment

A deposit in the amount of the agreed upon room rental (or offsite catering fee) is required to reserve your date. This deposit is refundable if the event is cancelled up to one year in advance of the event date. All cancellations must be done in writing.

The client will be provided with a complete event estimate approximately 12 business days prior to the event. Full payment of the event estimate is due 10 business days prior to the event date. Any over- or under-payment on the total cost of the event will be reconciled with a final bill or refund mailed to the client approximately 3-4 weeks following the event.

The costs of all outside vendors (tents, chairs, linen, flowers, transportation, photographers, etc.) will be the responsibility of the client. The client is to make all delivery and payment arrangements with the vendors. The Equinox will allow vendors to bill the hotel directly, services plus a taxable 20% handling fee will be added to the client's master bill. The Equinox will not be responsible if outside vendors fail to satisfy the client's wishes and demands.

Guarantee Policy

The Equinox requires that all menu choices be submitted to the Wedding Events Manager at least three weeks prior to your function and include all vendor meal requirements. A final guaranteed guest count, including individual entrée counts for a plated meal, is required three business days prior to the event. This guaranteed count or the actual number served, whichever is greater, will be the number for which you will be charged. The Equinox will prepare food for 5% above the guarantee.

Linens and Votives

The Equinox offers complimentary floor length table linens, napkins, and votive candles. You may choose either white or ivory striped linen. Specialty linens, overlays, napkins, and wedding favors may be arranged for an additional charge.

Liquor Policy

The Equinox reserves the right to refuse alcohol to any individual or individuals that we feel places our liquor license in jeopardy. Guests may be asked to provide a valid photo ID at any time. Guests unable to provide a valid ID will be refused service of all alcoholic beverages. Beverages chosen, other than those on our Banquet List, are subject to a pre-purchase of the amount we feel necessary to cover your function.



Menus and Prices subject to change. 10% meals tax and 24% taxable service charge not included in prices.



Miscellaneous

Early access to the rooms for decoration is subject to availability. The removal of fixtures or alterations of the rooms is not permitted. All vendors must remove décor items at the conclusion of an event, the Equinox is not responsible for items left behind or not removed. At the time of the contract, it is the client's responsibility to inform the band that the dancing portion of the event is to be completely set up one hour prior to the start of the event.

Guest room accommodations

We are delighted to reserve a block of rooms for you and your guests for your wedding weekend. The Equinox Resort and the Inns at Equinox offer many different options for your attendees. Weekend stays require a two night minimum stay and holiday weekend stays require a three night minimum stay. Guest rooms and rates are subject to availability. See your wedding specialist or sales manager to reserve your rooms or for additional information.

Taxes and Service Charges

All food, beverage, and audio visual equipment rentals are subject to a taxable 24% service charge and the prevailing Vermont State tax.

Valet Parking

The Equinox is pleased to provide complimentary valet parking to wedding guests while they are on property for an event.

Weather Calls

Weather calls are made with the client, Wedding Events Manager and the Banquet Service Manager. All weather calls are made by 10AM on the day of an event. If at any time during a scheduled outdoors event there is a 40% or greater chance of inclement weather events will be moved to their indoors back up space to ensure the safety of your guests and the Equinox staff.

Wedding Suite

The Equinox is pleased to extend a complimentary suite to the couple on their wedding night for weddings where food and beverage costs for the event meet or exceed \$10,000 (excluding tax and service charge). This offer is based on availability and is subject to a 2-night minimum stay requirement. We will provide the suite at a discounted rate for the non-wedding night of the 2-night stay, along with any other nights the couple wishes to stay.

Local health ordinances prohibit food or beverages from being brought into or removed from our function rooms. Neither outside caterers nor liquor is permitted.



Menus and Prices subject to change. 10% meals tax and 24% taxable service charge not included in prices.