



THE EQUINOX
GOLF RESORT & SPA
VERMONT

THE
LUXURY
COLLECTION

WEDDING MENU

EXPLORE THE DESTINATION AT EQUINOXRESORT.COM



THE EQUINOX
GOLF RESORT & SPA
VERMONT

THE
LUXURY
COLLECTION

THE EQUINOX WEDDING BUFFET

(price per guest)

PASSED HORS D'OEUVRES

(select four)

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

ANTIPASTO TABLE

Capicola, Genoa Salami, Soppressata and Prosciutto
Fresh Mozzarella, Marinated Feta, Gorgonzola
Marinated and Grilled Vegetables and Mushrooms

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 and Carrots

Whole Grain Mustard Potato Salad

ENTREES

(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 PUTTANESCA

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

SEASONAL EQUINOX DESSERT

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

\$105

THE EQUINOX GOLD PLATED DINNER

(price per guest)

PASSED HORS D'OEUVRES

(select five)

Raspberry, Almond, Pear and 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 and Duxelles en Croute	Tomato and Mozzarella Skewer
Spanikopita	Bruschetta Crostini
Vegetable Spring Roll	Chilled Shrimp and 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 and Tapenade
Buttermilk Ranch
Toasted Pita Chips

ANTIPASTO TABLE

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

FIRST COURSE

(select one)

Fresh Tomato Bisque
Vermont Cheddar & Ale Soup

HOUSE SALAD

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

SECOND COURSE

(select one)

Choose a second entrée for an additional \$5 per person

FILET MIGNON

Farmstead Buttermilk Potato Puree, Thyme Reduction \$125

GRILLED SALMON

Ancient Grain Risotto, Beurre Blanc \$115

CORK BRAISED SHORT RIB

Polenta Integrale, Natural Jus \$115

BEEF TENDERLOIN AND JUMBO SHRIMP SCAMPI

Roasted Fingerling Potatoes & Grilled Asparagus \$130

ROASTED CHICKEN BREAST

Braised Leg Risotto, Albufera Sauce \$110

MUSHROOM RAVIOLI (VEG.)

Roasted Tomatoes, Parmesan Cream Sauce \$105

THIRD COURSE

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

THE EQUINOX SILVER PLATED DINNER

(price per guest)

PASSED HORS D'OEUVRES

(select four)

Raspberry, Almond, Pear and Brie
Smoked Chicken Quesadilla Cone
Beef and Duxelles en Croute
Spanikopita
Vegetable Spring Roll
Chorizo Stuffed Date
Beef Slider
Caramelized Onion & Goat Cheese Tarte
Mini Croque-Monsieur

Prime Rib Stuffed Pretzel Nuggets
Smoked Salmon
Tomato and Mozzarella Skewer
Bruschetta Crostini
Chilled Shrimp and Cucumber
Vadouvan Curry Chicken Salad
House Cured Bresaola
Smoked Duck, Lettuce, Tomato
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 and Tapenade
Buttermilk Ranch
Toasted Pita Chips

ANTIPASTO TABLE

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

FIRST COURSE

(select one)

Fresh Tomato Bisque
Vermont Cheddar & Ale Soup

HOUSE SALAD

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

CAPRESE

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

ENHANCED MID-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

SECOND COURSE

(select one)

Choose a second entrée for an additional \$5 per person

FILET MIGNON

Farmstead Buttermilk Potato Puree, Thyme Reduction \$105

GRILLED SALMON

Ancient Grain Risotto, Beurre Blanc \$95

CORK BRAISED SHORT RIB

Polenta Integrale, Natural Jus \$95

BEEF TENDERLOIN AND JUMBO SHRIMP SCAMPI

Roasted Fingerling Potatoes & Grilled Asparagus \$110

ROASTED CHICKEN BREAST

Braised Leg Risotto, Albufera Sauce \$90

MUSHROOM RAVIOLI (VEG.)

Roasted Tomatoes, Parmesan Cream Sauce \$85

THIRD COURSE

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

ACTION & CARVING STATIONS

(prices per guest)

Based on 60 minutes of continuous service

PASTA A LA MINUTE

Includes Chef Attendant

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, Extra Virgin Olive Oil
Garlic Bread \$28

SEAFOOD BAR

Crab Salad - Remoulade, Celery Leaves, Sourdough Toasts
Cape Oysters on the Half Shell - Cubeb Peppercorn Raspberry Mignonette
Shrimp Cocktail - Caramelized Lemon, Lime, Cocktail Sauce
Champagne Poached Little Neck Clams & Mussels
Togarashi Tuna Crudo - Smoked Maple Soy, Wasabi
Scallop Ceviche - Popcorn
3 \$30 4 \$38 5 \$45

SEASONAL FRUIT TABLE

Seven Seasonal Hand Cut Fruits and Berries
Wild Flower Honey \$15

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 \$25

CARVING

Includes Chef Attendant

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

(prices per guest)

MORNING SUNRISE

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

\$19

EQUINOX CLASSIC

Whole and Hand Cut Seasonal Fruits and Berries
Breakfast Cereals with Whole, 2%, and Skim Milk
Low Fat Fruit and Plain Yogurt
Steel Cut 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 & Herbal Teas

\$27

HEARTY NEW ENGLANDER

(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 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 and Grapefruit Juice
Green Mountain Regular and Decaffeinated Coffee
and a Selection of Black & Herbal Teas

\$35

BREAKFAST ENHANCEMENTS

(prices per guest)

- 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
- Equinox Granola and Fruit Yogurt Parfait with Fresh Berries \$6
- Classic Eggs Benedict \$7
- Steel Cut Oatmeal accompanied by Brown Sugar, Dried Fruits & Nuts 6
- Plain and Fruit Yogurt \$2.50
- Equinox Bake Shop Doughnuts \$18 Per Dozen
- Buckwheat Pancakes, Brown Sugar Flambé, Bananas & Vermont Maple Syrup \$14
- Breakfast Pizza - Scrambled Eggs, Maple Pork Sausage, Vermont Cheddar \$7

BREAKFAST STATIONS

(prices per guest)

Based on 60 minutes of continuous service

- Farm Fresh Egg and Omelet Station **
- Cheddar Cheese, Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Tomatoes, Fresh Spinach and Smoked Bacon
- Egg Beaters Available \$10

Smoked Salmon with Assorted Bagels, Flavored and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg \$10

*** Uniformed Attendant required with all Stations \$125/hour*

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 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.

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 – Finlandia 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 – Absolut 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.

Selections requested other than the above are available 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
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 upon 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

**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, 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, Riseling, Columbia Valley, WA \$35
Bolla, Moscato, Italy \$35

SYRAH/SHIRAZ

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

EQUINOX RESORT WEDDING VENUES & RECEPTION SITES

COLONNADE BALLROOM

(capacity 220 guests)

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.

POND PAVILION

(capacity 120 guests)

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 is the perfect venue for a rehearsal dinner or intimate wedding celebration.

1811 HOUSE LAWN

(tented reception or ceremony - capacity 150 guests)

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.

TACONIC LAWN

(tented reception or ceremony - capacity 300 guests)

Tucked behind the Resort Townhouses at the base of the Equinox Mountain, the Taconic Lawn is perfect of hosting larger, tented receptions.

Reception Venues are subject to associated site fees.
Please contact our Wedding Coordinator for more information.

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 canceled 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 three-four 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

Included in the site fee The Equinox offers floor length table linens, napkins, and votive candles. You may choose either classic 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.

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.

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 two-night minimum stay requirement. We will provide the suite at a discounted rate for the non-wedding night of the two-night stay, along with any other nights the couple wishes to stay.