



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 four distinct dining venues - from a cozy scenic Pond Pavilion to a formal ballroom.

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 in Phyllo

Smoked Chicken Quesadilla Cone

Beef & Duxelles en Croute

Scotch Egg, House Mustard

Pork Belly, Black Bao Bun, Pickled Red
Cabbage, Benne Seed

Yakitori – Wood Fired Chicken, Scallions,
Sesame Seed, Tare

Spanakopita

Vegetable Spring Roll

Chorizo Stuffed Date

Beef Slider

Caramelized Onion & Goat Cheese Phyllo Cup

Mini Croque-Monsieur

Prime Rib Stuffed Pretzel Nuggets

Tomato & Mozzarella Skewer

Faroe Island Salmon Tartare, Roe, Furikake,
Crisp Skin

Bruschetta Crostini

Vadouvan Curry Chicken Salad

DLT – House Smoked Duck, Micro Greens,
Tomato

Mini Taco - Chicken, Beans, Pico De Gallo

RECEPTION DISPLAY

SELECT ONE

VERMONT CHEESE DISPLAY

Local cheeses from Vermont Farms for example but not limited to: Consider Bardwell Tarentaise, Cave Aged Cabot Clothbound Cheddar, Vermont Butter & Cheese Bijou, Bayley Hazen Blue, Blythedale Brie, Vermont Farmstand Lillé Bébé, Crackers, Crostini, Nuts & 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

SEASONAL FRUIT TABLE

Seven Seasonal Hand Cut Fruits & Berries, Wild Flower Honey

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

Wild Rice Pilaf

Roasted Fingerling Potatoes

Slow Braised Beans, Herb Butter

ENTRÉES

SELECT THREE

SMOKED MAPLE BRINED PORK

Whole Grain Mustard Cider Jus

SEARED SALMON

Tomato Relish, Three-Grain Risotto

GRILLED SWORDFISH

Lemon Butter Sauce, Anise Fronds

SALMON PUTANESCA

Stewed Tomatoes, Olives, Capers, White Anchovies

MISTY KNOLLS CHICKEN

Tomatoes, Herb Chicken Sauce

BEEF STRIP LOIN BISTECCA

Charred Tomatoes, Bleu Cheese, House Steak Sauce

CHAR-GRILLED MARINATED SKIRT STEAK

Caramelized Onion & Truffle Jus, Fine Herbs

MUSHROOM RAVIOLI (VEG.)

Roasted Tomatoes, Mushrooms, 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 in Phyllo	Beef Slider
Shrimp Wonton, Sweet Chili Sauce	Caramelized Onion & Goat Cheese Tarte
Smoked Chicken Quesadilla Cone	Mini-Croque Monsieur
Crab Cake with Spicy Remoulade	Prime Rib Stuffed Pretzel Nuggets
Beef & Duxelles en Croute	Bacon Wrapped Scallops
Spanakopita	Smoked Salmon on a Bagel Crisp
Vegetable Spring Roll	Tomato & Mozzarella Skewer
Scotch Egg, House Mustard	Bruschetta Crostini
Pork Belly, Black Bao Bun, Pickled Red Cabbage, Benne Seed	Chilled Shrimp & Cucumber
Yakitori – Wood Fired Chicken, Scallions, Sesame Seed, Tare	Vadouvan Curry Chicken Salad
Chorizo Stuffed Date	Faroe Island Salmon Tartare, Roe, Furikake, Crisp Skin
Short Rib Empanada	DLT – House Smoked Duck, Micro Greens, Tomato
Peking Duck Roll	Steak Tartare on a Potato Chip
	Mini Taco - Chicken, Beans, Pico De Gallo

RECEPTION DISPLAY

SELECT TWO

VERMONT CHEESE DISPLAY

Local cheeses from Vermont Farms for example but not limited to: Consider Bardwell Tarentaise, Cave Aged Cabot Clothbound Cheddar, Vermont Butter & Cheese Bijou, Bayley Hazen Blue, Blythedale Brie, Vermont Farmstand Lillé Bébé, Crackers, Crostini, Nuts & 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

SEASONAL FRUIT TABLE

Seven Seasonal Hand Cut Fruits & Berries, Wild Flower Honey

FIRST COURSE

SELECT ONE

FRESH TOMATO SOUP (Vegan)

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

WILD MUSHROOM RAVIOLI | \$12

Roasted Tomatoes, Mushroom Ragout, Parmesan Cream Sauce, Fines Herbs

MAIN COURSE

SELECT ONE, CHOOSE A SECOND ENTRÉE FOR AN ADDITIONAL \$5 PER PERSON, HIGHER PRICE PREVAILS
(FINAL NUMBERS DUE IN ADVANCE)

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 in Phyllo	Caramelized Onion & Goat Cheese Tarte
Smoked Chicken Quesadilla Cone	Mini Croque-Monsieur
Beef & Duxelles en Croute	Prime Rib Stuffed Pretzel Nuggets
Scotch Egg, House Mustard	Smoked Salmon
Pork Belly, Black Bao Bun, Pickled Red Cabbage, Benne Seed	Tomato & Mozzarella Skewer
Yakitori – Wood Fired Chicken, Scallions, Sesame Seed, Tare	Bruschetta Crostini
Spanakopita	Chilled Shrimp & Cucumber
Vegetable Spring Roll	Vadouvan Curry Chicken Salad
Chorizo Stuffed Date	Faroe Island Salmon Tartare, Roe, Furikake, Crisp Skin
Beef Slider	DLT – House Smoked Duck, Micro Greens, Tomato
	Mini Taco – Chicken, Beans, Pico De Gallo

RECEPTION DISPLAY

SELECT ONE

VERMONT CHEESE DISPLAY

Local cheeses from Vermont Farms for example but not limited to: Consider Bardwell Tarentaise, Cave Aged Cabot Clothbound Cheddar, Vermont Butter & Cheese Bijou, Bayley Hazen Blue, Blythedale Brie, Vermont Farmstand Lillé Bébé, Crackers, Crostini, Nuts & 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

SEASONAL FRUIT TABLE

Seven Seasonal Hand Cut Fruits & Berries, Wild Flower Honey

FIRST COURSE

SELECT ONE

FRESH TOMATO SOUP (VEGAN)

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

WILD MUSHROOM RAVIOLI | \$12

Roasted Tomatoes, Mushroom Ragout, Parmesan Cream Sauce, Fines Herbs

MAIN COURSE

SELECT ONE, CHOOSE A SECOND ENTRÉE FOR AN ADDITIONAL \$5 PER PERSON, HIGHER PRICE PREVAILS
(FINAL NUMBERS DUE IN ADVANCE)

FILET MIGNON | \$110

GRILLED SALMON | \$95

Farmstead Buttermilk Potato Puree, Bordelaise Sauce

Ancient Grain Risotto, Beurre Blanc

CORK BRAISED SHORT RIB | \$95

BEEF TENDERLOIN & JUMBO SHRIMP SCAMPI | \$130

Polenta Integrale, Natural Jus

Roasted Fingerling Potatoes, Béarnaise Butter Sauce

ROASTED CHICKEN BREAST (\$90)

MUSHROOM RAVIOLI (VEG.) | \$85

Braised Leg Risotto, Albufera Sauce

Roasted Tomatoes, Mushrooms, 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

CHEF ATTENDANT \$125

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
(No Attendant required, oyster attendant optional)

SEASONAL FRUIT TABLE | \$15

Seven Seasonal Hand Cut Fruits & Berries, with Wild
Flower Honey
(No Attendant required)

GEMELLJ 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
(Attendant required)

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
(No Attendant required)

CARVING

CHEF ATTENDANT \$125

Cider Brined Breast of Vermont Turkey, Cranberry Aioli | \$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

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.