



TERRA
ITALIAN STEAKHOUSE

Signature Steaks. Italian Classics



As you walk through the doors into Terra Italian Steakhouse, you are greeted with stunning 100+ year old barnwood clad walls, and décor that marries the warmth of Vermont with the intimacy of the rustic Italian countryside.

Founded with a passion for both the culinary arts and the local community, Terra Italian Steakhouse stands as a testament to Ludlow's vibrant charm. Whether you're celebrating a special occasion, enjoying a romantic dinner, or gathering with friends, Terra Italian Steakhouse sets the stage for memorable moments. Savor the juiciest, perfectly grilled steaks meticulously selected by our Executive Chef, and prepared to ensure a dining experience that is nothing short of extraordinary. For those with a penchant for Italian fare, our menu boasts a delightful array of pasta dishes, seafood specialties, and authentic antipasti.



- Dinner & Special Events
- Full Bar
- Outdoor Dining & Patio
- Live Music & Entertainment
- Meetings, Private Dinners and Social Events

www.terraitalianvt.com



Package 1

\$60 per person
choice of salad, entrée & dessert



SALAD

Choose (1)

TERRA SALAD

little leaf crispy greens, radicchio, pepperoncini, pickled red onion, roasted red pepper, toasted chick peas, artichokes, taleggio, italian vinaigrette

CAESAR SALAD

romaine tossed in caesar dressing, parmesan cheese and croutons



ENTRÉE

Choose (3) Entrees From Options Below

STEAK

choose one: hangar steak, flat iron steak or sirloin

roasted garlic whipped potatoes, asparagus, brandy peppercorn sauce

FISH

choose one: halibut or salmon

served with farro salad, asparagus, romesco sauce



CHICKEN

Chicken Francaise: Lightly egg battered, lemon caper sauce

Chicken Parmesan: breaded and fried chicken cutlet, pomodoro sauce, maple brook farms fresh mozzarella

Chicken Marsala: pan seared chicken breast, slipstream farm mushrooms, caramelized leek marsala sauce

PASTA OPTIONS

Bucatini: pomodoro sauce, maple brook farms burrata, crispy prosciutto

Fusilli Pesto: house made pesto, fresh fusilli pasta, slipstream farm mushrooms

Mushroom Linguini: slipstream farm mushrooms, leeks, garlic confit, shallots, arugula, sherry gastrique



DESSERT

Choose (2) Desserts

CAKES

NY STYLE CHEESECAKE

layer of chocolate ganache, covered in roasted pecans and tossed with a house made caramel drizzle

FLOURLESS CHOCOLATE CAKE

chocolate ganache and chocolate mousse, berry gastrique

SORBETTO & GELATO

assorted flavors

MINI DESSERTS

\$8 per person

cookies, pies, brownies, tarts, cheesecakes,
macrons, cupcakes, assorted pastries



Package 2

\$70 per person

choice of salad, appetizer, entrée & dessert



SALAD

Choose (1)

TERRA SALAD

little leaf crispy greens, radicchio, pepperoncini,
pickled red onion, roasted red pepper,
toasted chick peas, artichokes, taleggio, italian vinaigrette

CAESAR SALAD

romaine tossed in caesar dressing,
parmesan cheese and croutons



APPETIZER

Choose (2) Appetizers

CRABCAKE

whole grain mustard, frisee salad

MEATBALLS

pomodoro sauce, maple brook farms ricotta, basil

TUNA TARTARE

ponzu, avocado, yucca chips

DEVEILED DUCK EGG

fried capers, pea tendrils

MUSHROOM TOAST

fresh baked bread, slipstream farm mushrooms



ENTRÉE

Choose (3) Entrees From Options Below

STEAK

choose one: hangar steak, flat iron steak or sirloin

roasted garlic whipped potatoes, asparagus, brandy peppercorn sauce

FISH

choose one: halibut or salmon

served with farro salad, asparagus, romesco sauce

CHICKEN

Chicken Francaise: Lightly egg battered, lemon caper sauce

Chicken Parmesan: breaded and fried chicken cutlet, pomodoro sauce, maple brook farms fresh mozzarella

Chicken Marsala: pan seared chicken breast, slipstream farm mushrooms, caramelized leek marsala sauce

PASTA OPTIONS

Bucatini: pomodoro sauce, maple brook farms burrata, crispy prosciutto

Fusilli Pesto: house made pesto, fresh fusilli pasta, slipstream farm mushrooms

Mushroom Linguini: slipstream farm mushrooms, leeks, garlic confit, shallots, arugula, sherry gastrique



DESSERT

Choose (2) Desserts

CAKES

NY STYLE CHEESECAKE

layer of chocolate ganache, covered in roasted pecans and tossed with a house made caramel drizzle

FLOURLESS CHOCOLATE CAKE

chocolate ganache and chocolate mousse, berry gastrique

SORBETTO & GELATO

assorted flavors

MINI DESSERTS

\$8 per person

cookies, pies, brownies, tarts, cheesecakes,
macrons, cupcakes, assorted pastries



Add Ons/ Enhancements

Appetizer Menu

SHRIMP COCKTAIL: \$50/per 20 pieces

- Shrimp
- Cocktail Sauce
- Lemons

CHEESE & FRUIT BOARD: \$130 - 20 person

- Local Cheeses, Fresh Berries, Honey, Crackers, Jam

CRUDITE BOARD: \$90 – 20 person

- Grilled Vegetables, Carrots, Cucumbers, Cauliflower, Broccoli

CHARCUTERIE BOARD: \$175 - 20 person

- Local Charcuterie & Cheese, Grilled Bread, Olives, Assorted Mustards, Crackers, Fresh Berries, Honey

CHARCUTERIE GRAZING TABLE

\$325 - 40 person \$425 – 60 person

- Local Charcuterie & Cheese, Grilled Bread, Olives, Assorted Mustards, Crackers, Fresh Berries, Honey



Appetizer Menu

RAW BAR - \$500

- Shrimp Cocktail – 60 pc
- Little Neck Clams – 60 pc
- Oysters – 60 pc (east coast) +2 per for West Coast
- Cocktail Sauce
- Mignonette Sauce
- Lemon
- Horseradish
- Add Lobster Cocktail – Market Price
- Add King Crab Legs – Market Price

MINI CRAB CAKES W/REMOULADE

\$150 - 50 pieces

COCKTAIL MEATBALLS

Italian style

\$75 – 50 pieces



Appetizer Menu

HORS D'OEUVRES - PASSED –or- STATIONARY

Choose of (3) - \$20/pp, add additional for \$5/pp

- Wagyu Beef Sliders, Brioche, Ketchup
- Spring Rolls, Sweet Chili
- Tuna Tataki
- Arancini, Pomodoro Sauce
- Prosciutto Wrapped Asparagus, Balsamic Glaze
- Assorted Bruschetta
- Spanakopita, Tzatziki
- Mini Quiche – Assorted Flavors
- Mini Veggie Samosas
- Shrimp Canape
- Caprese Skewers
- Fried Artichokes
- Chicken Parmesan Sliders
- Eggplant Parmesan Sliders
- Fried Mozzarella Wedges





Beer, Wine &
Spirits Packages

Deluxe Bar Package

3 Hour Bar Service

\$60/pp (\$20/pp each additional hour)

Our Premium Bar Package includes the following selections

- Top Shelf Liquors
- Wines
- Domestic, Imported and Non-Alcoholic Beers (Choose (5) Selections)
- Soft Drinks and Mixers

LIQUORS

Titos
Grey Goose
Bacardi
Captain Morgan
Bombay Sapphire
Tanqueray
Casamigos Tequila
Don Julio Tequila
Johnny Walker Black
Label
Macallan 12
Glenlivet 12
Baileys
Triple Sec
Belvedere
Hendricks

WINES

Pinot Noir
Cabernet Sauvignon
Sangiovese
Chardonnay
Sauvignon Blanc
Pinot Grigio

DRAFT BEERS

Peroni & Seasonal Selections

NON ALCOHOLIC BEERS

Rescue Club (Pilsner or IPA)

CORDIALS

Full compliment of cordials

Premium Bar Package

3 Hour Bar Service

\$48/pp (\$15/pp each additional hour)

Our Premium Bar Package includes the following selections

- Liquors
- Wines
- Domestic & Import Beers
- Soft Drinks and Mixers

LIQUORS

Titos Vodka
Killington Distillery Vodka
Bacardi
Captain Morgan
Tanqueray
Beefeater
Teremana Tequila
Johnny Walker Black
Knob Creek
Dewar's
Jack Daniels
Jameson
Baileys
Triple Sec

WINES

Pinot Noir
Cabernet Sauvignon
Malbec
Chardonnay
Sauvignon Blanc
Pinot Grigio

DRAFT BEERS

Peroni & Seasonal Selections

NON ALCOHOLIC BEERS

Rescue Club (Pilsner or IPA)

CORDIALS

Full compliment of cordials

Additional Beverages

Beer & Wine Only

\$38/pp

- Wine includes Cabernet Sauvignon, Pinot Noir, Sangiovese, Chardonnay, Sauvignon Blanc and Pinot Grigio.
- Beer includes house selected bottles and cans.
- Does not include craft beer.

Champagne & Prosecco Bar

\$15/pp per hour

Add to any bar package

Prosecco Toast

\$2/pp per hour

Coffee & Tea Bar

\$10/pp

Add to any bar package:

Choices include:

- Coffee – Regular &/or Decaffeinated
- Assortment of Herbal Teas



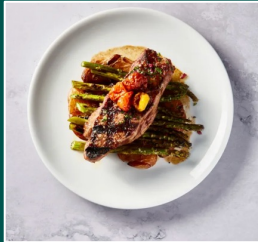
Make More Memories

Our portfolio of restaurants allows us to create an unforgettable experience from pre-ceremony rehearsal dinners, intimate cocktail hours, and late night live music.





FOUR SQUARE
HOSPITALITY
LUDLOW, VT.



GOLFING+ WINTER FUN

Embark on a golfing journey with Four Square Hospitality, where impeccable courses meet exceptional service for a tee-time experience like no other.

DINING

Experience a culinary journey that fuses Vermont's freshest ingredients, global influences, and expert craftsmanship into gastronomic masterpieces at Four Square Hospitality.

WEDDINGS & PRIVATE EVENTS

Transform your special moments into unforgettable experiences with Four Square Hospitality, where weddings and private events are meticulously crafted for perfection.

LIVE MUSIC & ENTERTAINMENT

Elevate your nights with Four Square Hospitality as we curate unparalleled live music and entertainment experiences, setting the stage for unforgettable moments.



FOX RUN GOLF CLUB

Fox Run was originally opened in 1969 as a 9-hole executive golf course located on the 150-acre Moore Family dairy farm in Ludlow, Vermont. Local Ludlow resident, Stan Johnson, was hired to design and build the original layout. After several groups owned and operated the property, it was purchased by the Garvey Family and successfully operated from 1977-1997. Okemo Mountain, owned by Tim and Diane Mueller purchased the property and expanded it to an 18-hole championship layout. The original golf course was bulldozed, and Steve Durkee was hired to design and build the new layout, with the help of Construction and Grow-in Superintendent Rodney Williams. In 1999 the first 9 holes of the new Okemo Valley Golf Club were opened and the following year the 18-hole course officially opened.

Between 2000-2018 Okemo Valley Golf Club was operated under the leadership of General Manager/COO Jim Remy, past president of the PGA of America. In 2018 Vail Resorts purchased Okemo Mountain and Okemo Valley Golf Club. The property was sold to current ownership in April of 2021. Since the purchase, current ownership has changed the name back to the original Fox Run Golf Club and has made a significant investment into the golf course, putting new sand in the bunkers, constructing new forward tee boxes, purchasing state-of-the-art maintenance equipment, among many other capital improvement projects.

OUR SETTING

Nestled in the heart of the Okemo Valley, Fox Run Golf Club stands as a testament to ownerships commitment to delivering a best-in-class golf experience with challenging greens and year-round, stunning views of the Okemo Mountain, which creates a stunning backdrop for every swing and putt. The panoramic views from Fox Run Golf Club are nothing short of awe-inspiring. Each hole offers a new perspective, showcasing the natural beauty of the surrounding Ludlow valley, with its quaint charm and serene landscapes. The design of Fox Run Golf Club seamlessly integrates with the terrain, preserving the natural contours and enhancing the overall aesthetic. Strategic bunkers, shimmering ponds, and thoughtfully designed landscape add an element of challenge to the game, while also contributing to the visual allure of the course.

www.foxrungolfclubvt.com



The Barn

WEDDING & SPECIAL EVENT VENU

With a breathtaking backdrop of Okemo Mountain and our award-winning Fox Run Golf Club, The Barn At Fox Run wedding venue can host all that you need in one place – rehearsal dinner with meet and greet, pre ceremony drinks, ceremony, reception, after party, shuttle service, and late- night dancing. The Barn At Fox Run is committed to providing a comprehensive wedding experience for you to share with your family and friends – we are more than just a venue.

The main reception room, The Barn At Fox Run hosts a flexible layout, allowing you to adapt and personalize the space to make your day magical. Some examples of this include, champagne and charcuterie on arrival to welcome your guests, or drinks and canapes on the deck whilst admiring the beautiful sunsets over Okemo Mountain and the award-winning championship Fox Run Golf Club.

Sitting at just shy of 3,000 sq. ft. in size, this pillarless space can accommodate up to 150 guests for a seated wedding and cocktail receptions. The Barn At Fox Run offers a magical and unique combination of stunning spaces to exchange your vows at our "Fairway" site, providing a unique, customizable and magical canvas of open-air vistas and mountains.

www.thebarnatfoxrunvt.com





Calcuttas

Located at Fox Run Golf Club, Calcuttas is the perfect spot for lunch, dinner or cocktails or to enjoy one of our signature craft cocktails while enjoying our rotating schedule of live music and entertainment.

With a spacious dining room, bar and expansive outdoor patio, offering breathtaking views of our 18 hole championship golf course as well as stunning views of Okemo Mountain, Calcuttas is the perfect destination after a round of golf, lunch, dinner or evening drinks.

In addition, our private dining space, The Gold Room, can accommodate meetings, private dinners and social functions.

Or book our amazing wedding venue, The Barn At Fox Run which is attached to Calcuttas, offering the convenience to accommodate rehearsal dinners and post wedding brunches as an all inclusive dining destination.

- Lunch & Dinner
- Full Bar
- Outdoor Dining & Patio
- Live Music & Entertainment
- Meetings, Private Dinners and Social Events

www.calcuttasvt.com





Off The Rails

Conveniently located at the base of the entrance to Okemo Mountain, Off The Rails is a cool, fun, hip and casual spot to enjoy one of our signature pizzas, sandwiches, and burgers along with our our rotating craft beer, wine, spirits and craft cocktail menu.

With a family friendly dining room, bar, multiple outdoor patios, and a game room for the kids, Off The Rails is a great place to kick back, relax and unwind, anytime of year.

- Full Bar
- Lunch & Dinner
- Craft Cocktails
- Rotating Craft Beer Menu
- Indoor Game Room
- Live Music & Entertainment
- Outdoor Dining & Patio

www.offtherailsvt.com



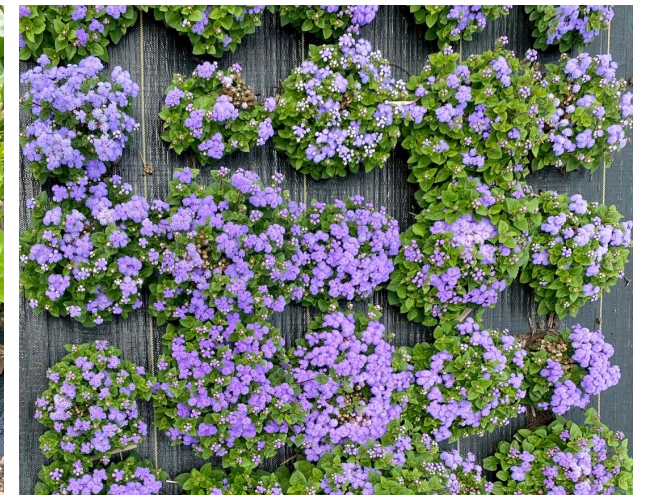


Our Farm To Table Garden has been a multi-year, labor of love project that we are incredibly proud of. Sitting at 3/4 of an acre (30,000 sq./ft.), garden and bee hives are the driving force behind our spring, summer and fall menus across our portfolio of restaurants, wedding and special event venues and experiential events.

Our garden contains herbs, greens, roots, tomatoes, eggplants, peppers, and flowers.

We are always looking to work with creative culinary partners to continue to share our bounty and collaborate in executing:

- Farm-To-Table Dinners
- Wine Tasting Events
- Private Dining Experiences
- Exclusive Culinary Events



ACCOMMODATION

All accommodation bookings are the responsibility of the client. We can assist with recommending hotels and Airbnb properties.

AUDIO

The audio system is available for client use during your function. The audio system provided includes speaker and microphone only. Please discuss your requirements with the Special Events team well in advance to ensure we can cater for your specific needs.

BRING YOUR OWN

No alcohol may be brought onto the premises. Likewise, food may not be brought onto the premises unless it is a Wedding cake for Weddings only.

BOOKING FEE

A deposit of 20% of the proposal amount is due upon tract signing to ensure the booking is confirmed. A second payment based on total contract amount is due three months prior to the function date. The final payment is due four weeks prior to your event, at which time any variations will be adjusted. Please note that the deposit payment is non-refundable and non-transferable, regardless of how far in advance the function is booked.

CANCELLATIONS

Functions cancelled after final payments are due, will not be refunded. The following charges will apply for cancellations within:

90 Days	50% of the total estimated cost.
60 Days	70% of the total estimated cost.
30 Days	100% of the total estimated cost.

CEREMONY

We offer chair set-up and breakdown including trestle set-up and breakdown. Please consult with our Events Team as costs are based on event type.

COMMENCEMENT TIMES

The client agrees to commence the reception at the agreed scheduled time. If the reception commencement is delayed, the reception will still be bound to finish at the scheduled time.

COMPLIANCE

The client will be responsible to ensure the orderly behavior of their guests. We reserve the right to intervene if necessary.

DAMAGES

The client will assume responsibility for any damage caused during their function, whether in the rooms reserved or in any other part of the property.

DÉCOR & DISPLAY

Items to be attached to any wall surface of any venue require written approval of our Events Team. Any item that may be considered offensive to other persons will be removed from public view by staff.

ENTERTAINMENT

A DJ or band playing in The Barn At Fox Run must be reasonable. Any noise level that becomes excessive will be moderated by staff.

FINAL DETAILS

Menu and beverage arrangements, entertainment, room set up and additional details need to be finalized with the Event Manager at least six weeks prior to the booked function date. The manager will contact you to arrange a final meeting.

GUARANTEED NUMBERS

These are required four weeks/30 days prior to the function date and charges will be based on guaranteed numbers or actual attendees, whichever is the greater.

GIFTS

All wedding gifts should be removed from the premises at the conclusion of the function. If not possible, special arrangements need to be made with the Event Manager prior to the function. These gifts and monetary items are the sole responsibility of the client.

TAXES & FEES

The following are the current tax rates; however, tax rates are subject to change when local, state or national governmental authorities make changes to tax rates. Should such an instance occur, we are required by law, to charge the prevailing tax rate which will be reflected in the final amount due and payable for your event.

- Sales Tax: 6% (state) + 1% (local) = 7%
- State of Vermont Meals & Room Tax: 9% (state) + 1% (local) = 10%
- State of Vermont Beer & Wine Tax (If alcohol is provided): 10% (state) + 1% (local) = 11%
- Event Gratuity: 22%
- Ceremony Fee – The Fairway: \$2,500.00 (If ceremony is held at The Fairway on property)

SHUTTLE SERVICE

We can provide shuttle service to and from off site hotel accommodations with unlimited use, day of event. Our shuttle service offering includes a Mercedes Sprinter Van which can hold up to 10 people at a cost of \$500 for the day and our Calcuttas Express Bus which can hold up to 15 people at a cost of \$300 for the day.

LIABILITY

All functions need to run in alignment with the security and the reputation of our overall property inclusive of our Golf Club, Fox Run Golf Club. We reserve the right to make appropriate decisions if this is not the case.

ROOM VACATION

The client agrees to vacate the designated function space at the scheduled time.

MENU VARIATIONS

If a selected menu item can no longer be provided, our Events Team will contact the client to discuss an alternate selection. All outstanding accounts including bar, restaurant or any other ancillary charges will be charged to the listed credit card unless otherwise arranged. This includes “tabs”.

PRICING VARIATIONS

Prices quoted are current at the time of printing; however, all prices are subject to change from time to time. Please note once a deposit has been paid for your upcoming wedding, prices will not then be altered.

PAYMENT METHODS

We accept online direct deposits (bank details available on request) and we accept Cash, Mastercard, and Visa in addition to a 3.5% charge for all credit card payments.

QUOTATIONS

Quotes are based on estimated numbers given at the time of the inquiry. Should numbers or arrangements change from the original specifications, quotes will be revised accordingly.

SMOKING

Please consult the Events Manager in relation to designated smoking areas. Smoking is expressly prohibited indoors.

SECURITY

The client and their guests will be required to abide by the reasonable instructions of the Security and Events Manager and staff. We do not accept responsibility for the loss or damage of any equipment or merchandise left on the premises prior to or after the function. If additional security is required for the function, this cost will be incurred by the client.



FOUR SQUARE
HOSPITALITY
LUDLOW, VT.

Contact Us

Francesco Belcastro

Director of Operations

frank@foursquarehospitalityvt.com

Cell: 516-661-8365

Sherry Dennett

Director of Events

sherry@foursquarehospitalityvt.com

Cell: 802-376-7174

Mark Lcomb

Event Sales

mark@foursquarehospitalityvt.com

Cell: 802-417-1843

www.foursquarehospitalityvt.com