



# Vermont National Country Club



*2022 Banquet Package*



## **Dress Code**

All members and their guests are required to wear suitable attire in the Clubhouse.

Appropriate attire for the dining room and bar is dress casual or golf attire during the day and dress casual in the evening. Specifically prohibited are tee shirts, athletic apparel, or clothing that is faded, torn or with holes. If the client has reserved the entire clubhouse for the event, the dress code is left to his/her discretion.

## **Pricing**

All prices listed are the base price without service charge and sales tax. A 10% rooms/meals tax on food, beverage and room rental, an 11% tax on alcoholic beverage, and a 22% taxable surcharge on food and beverage will be applied. Prices are guaranteed only if planned within sixty (60) days prior to the event. All prices prior to sixty (60) days are subject to change without notice due to fluctuations in the market.

## **Menu, Final Counts & Signoff**

Final menu selections are due two (2) weeks prior to the event. The final event count is due no later than seven (7) days prior to the event. The client is financially responsible for the final event count. If the actual event numbers exceed the guaranteed final count, the client is financially responsible for the costs associated with accommodating additional guests. The Banquet Event Order listing the final count, menu selection, event details and pricing information must be signed by both a VNCC authorized representative and the client/event representative no later than seven (7) days prior to the event.

## **Cancellation Policy**

Any event cancelled after a facility agreement is signed will result in loss of deposit.

Cancellations fewer than thirty (30) days in advance will result in loss of deposit and a 50% estimated food charge will be assessed. Cancellations fewer than seven (7) days in advance will result in loss of deposit and 100% of food charges. Act of God cancellations will be assessed food costs, labor costs and other associated costs to be determined by club management.

## **Outside Food & Beverage**

No outside food or beverage will be permitted without the consent of club management. No outside alcoholic beverages will be permitted under any circumstances.

## **Smoking Policy**

VNCC does not allow smoking inside the clubhouse. Smoking is only permitted on the front porch of the Clubhouse.

## **Responsibility of Property**

VNCC is not responsible for property left by members and/or guests or entrusted to any employee.

## **Additional Services**

Valet parking is available for a fee of \$100. Coat check is available for a fee of \$75. Audio/visual devices including a projector, 6x6 screen, HDTVs and flip charts are available for a fee of \$15.

## **Deposits and payment**

For events where the client agrees to have fifty (50) guests or more, a non-refundable deposit of \$1000.00 will apply. If estimated event charges fail to reach \$1000.00, client will not be responsible for the deposit. Final payment is due within thirty (30) days following the event. All deposits and final payments must be paid via cash or check. Direct billing may be established with an accepted credit application.

## **Facility Details & Discounts**

Facility fees include the following: all house china, flatware, glassware, chairs, tables and standard white linen and napkins for up to 125 people. Any equipment needed for more than 125 people is at the responsibility of the client. VNCC Members receive a discount off all facility fees. Peak season is May through December. Off-Peak season is January through April.

## **Facility Fees**

### **Private Dining Room**

Capacity: 32 Seated, 50+ Cocktail Style  
\$500 (Peak)                      \$300 (Off-Peak)

### **Private Dining Room + 1/2 Main Dining**

Capacity 70 Seated, 100+ Cocktail Style  
\$1600 (Peak)                      \$1200 (Off-Peak)

### **Member's Lounge**

Capacity: 8 Seated  
\$150 (Peak)                      \$100 (Off-Peak)

### **Full Facility**

Capacity: 125 Seated, 200+ Cocktail Style  
\$5000 (Peak)                      \$4000 (Off-Peak)

## **Alcohol Policies**

All alcohol consumed, according to Vermont State Law, on Vermont National Country Club property must be purchased through VNCC. In addition, VNCC reserves the right to refuse alcohol service to anyone who is deemed intoxicated, by any member of our staff. This policy is upheld regardless of the event or package purchased. All alcohol purchases are subject to both alcohol tax of 11% and a taxable surcharge of 22%.

## **Cash Bar & Hosted by Consumption Pricing**

Domestic Beer: \$4

House Wine by Glass: \$8

House Liquor: \$8

Imported/Microbrews: \$6

House Wine by Bottle: \$34-\$38

Call/Top Shelf: \$10-12

## **Hosted Bar Packages BY CONSUMPTION**

### **Satellite Bar**

An additional portable bar with a limited selection is available for any event for a \$100 fee.

## **Breakfast Buffet Offerings**

All breakfast buffets are priced per person and include regular and decaf coffee, orange and cranberry juice and assorted teas.

### **Standard Continental \$14**

Muffins & Pastry  
Fresh Fruit  
Granola & Yogurt

### **Basic Breakfast \$18**

Muffins & Pastry  
Fresh Fruit  
Scrambled Eggs  
Breakfast Potatoes  
Crispy Bacon  
VT Maple Sausage

### **Deluxe Breakfast \$23**

Muffins & Pastry  
Fresh Fruit  
Scrambled Eggs  
Breakfast Potatoes  
Crispy Bacon  
VT Maple Sausage  
French Toast with VT Maple Syrup

### **Cold Lunch**

All cold lunch buffets are priced per person and include iced tea, lemonade, sea salted potato chips and chocolate chip cookies.

### **Sandwich Buffet \$18**

Choose up to Three Sandwiches

Turkey with Mayo, Cranberry, Cheddar and Lettuce

Ham & Swiss, Mayo, Lettuce and Tomato

Roast Beef with Lettuce, Cheddar, Horseradish Mayo

Chicken Salad with Craisins and Apples

Tuna Salad with Lettuce and Tomato

Grilled Vegetables with Hummus and Balsamic Reduction

Classic BLT

### **Choose Two Compliments +\$4**

Seasonal Garden Salad with Assorted Dressings

Classic Caesar Salad with Parmesan Cheese, Croutons

Beet Salad , Arugula & Chevre with Maple Balsamic Vinaigrette

Baby Spinach Salad with Feta, Strawberries

and Toasted Walnuts with Balsamic Vinaigrette

All American Potato Salad with Dill

Greek Orzo Salad

Creamy Cole Slaw with Cilantro & Craisins

Green Bean Salad with Grape Tomatoes

Quinoa Tabbouleh, Cucumbers, Fresh Mint,

Tomatoes, Parsley, Mint and Lemon

### **Salad Buffet \$17**

Choice of two compliments from Above

Tuna Salad, Egg Salad & Chicken Salad

Assorted Breads

### **Boxed Lunches \$20**

Choice of up to 3 Sandwiches from Above

Bag of Chips, Piece of Fruit, Cookie

## **Hot Lunch Options**

All hot lunches include non-alcoholic beverages & chocolate chip cookies.

Groups of 15 or fewer may make selections upon arrival

Groups of 15 or more must have entrée selections one week in advance

### **Plated Luncheon \$26**

Artisan Rolls & Cabot Butter

Choice of First Course: Cup of Soup, Garden Salad or Caesar Salad

Choice of Entrée from Below Options

Chef's Choice of Starch

Seasonal Vegetables

### **Buffet Luncheon \$29**

Artisan Rolls & Cabot Butter

#### **Choice of Salad**

Seasonal Garden Salad with Assorted Dressings

Classic Caesar Salad with Parmesan Cheese, Croutons

Beet Salad , Arugula and Goat Cheese with Maple Balsamic Vinaigrette

Baby Spinach Salad with Feta, Strawberries

and Toasted Walnuts with Balsamic Vinaigrette

#### **Choice of Two Entrées**

Roasted Chicken

Grilled Chicken Breast with White Wine & Capers

Slow Roasted Pork Loin with Cider Jus

Pan Seared Salmon with Lemon Beurre Blanc

Vegetable Ratatouille with Tomato and Fresh Oregano

Cheese Tortellini with Pesto Cream Sauce

Roasted Sirloin Served with Au Jus & Horseradish Sauce

Chef's Choice of Starch

Seasonal Vegetables

## **BBQ Buffets**

All BBQ buffets include chocolate chip cookies, lemonade & iced tea.

## **BBQ Package**

Choice of Garden or Caesar Salad

Choice of Two Proteins: Hot Dogs, Hamburgers, Smoked Pulled Pork or BBQ Chicken

Assorted Buns & Condiments

## **Stationary Hors D'oeuvres**

All items are categorized and priced per person.

### **Light \$4.00 per item**

Seasonal Fresh Fruit Display

Market Vegetable Crudit  with Creamy Herb & Hummus

Grilled Seasonal Vegetables with Balsamic Reduction

Cabot Cheddar with Crackers

Artichoke Dip served with Corn Tortilla Chips

Caramelized Onion Dip with House Fried Potato Chips

Moroccan Salsa with Tortilla Chips

Mediterranean Tomato Bruschetta with Sliced Baguette

Artichoke Salsa with Fresh Lemon and Tortilla Chips

### **Standard \$5.00 per item**

Shrimp Cocktail with Cocktail Sauce

BBQ Meatballs

Crab Dip with Crackers & Sliced French Baguette

Buffalo Chicken Dip with Tortilla Chips

Warm Crab Dip with Crackers

& Sliced French Baguette

### **Deluxe \$6.00 per item**

VT Artisan Cheese & Meat with Honey,

Candied Nuts, Dried Fruits & Crackers

Meatball Slider Station with Meatballs,

Fresh Mozzarella and Slider Rolls

### **Passed Hors D'oeuvres**

All items are priced 2 pieces per person for one hour.

#### **Standard \$4.00 per item**

Gazpacho Soup Shooters  
Mini Potato Latkes with Crème Fraiche & Chives  
Tomato Mozzarella Basil Skewers  
Vegetable Spring Rolls with Thai Chili Sauce  
Watermelon Cube with Fresh Mint & Feta (Seasonal)  
Buffalo Chicken Cake with Ranch Salsa  
Teriyaki Meatball Skewers with Grilled Pineapple  
BLT Salad in Phyllo Cup  
Tomato Bisque with Miniature Grilled Cheese  
Chicken Satay with Peanut Sauce  
Spanakopita with Tzatziki Sauce  
Creamy Macaroni & Cheese Balls  
Pig in a Blanket

#### **Premium \$5.00 per item**

Stuffed Mushroom Caps with Quinoa Caprese  
Jumbo Shrimp Skewer with Lemon Aioli  
Beef Tartare on Potato Chip with Caper Aioli  
Scallops Wrapped in Bacon  
Seared Crab Cakes with Citrus Aioli  
Sliced Beef Tenderloin with Horseradish on  
Sliced Baguette

#### **Deluxe \$6.00 per item**

Grilled Lamb Lollipops with Mint Demi Glace  
Pan Seared Sea Scallops with Crème Fraiche & Thai Chili Sauce  
Miniature Lobster Roll with Fresh Lemon  
Braised Short Rib with Crispy Fried Onions  
Beef Rumaki with Bourbon Glaze  
Scotched Egg with Smoked Aioli

## **Plated Dinner Options**

Entrée counts are required one week in advance. Packages include non-alcoholic beverages, a choice of one salad, warm dinner rolls and butter, up to four entrée selections, choice of starch, seasonal vegetables and a choice of one dessert.

### **Choose One Salad**

Seasonal Garden Salad with Maple Balsamic Vinaigrette  
Classic Caesar Salad with Croutons, Parmesan Cheese & Lemon  
Beet Salad, Arugula & Goat Cheese with Maple Sherry Vinaigrette  
Baby Spinach Salad, Crumbled Gorgonzola, Maple Balsamic, Strawberries  
& Toasted Walnuts

### **Choose up to Four Entrées**

Roasted Sirloin au Poivre \$46  
Seared Filet Mignon with Port Wine Demi Glace \$52  
Beef Tenderloin & Jumbo Shrimp \$54  
Roasted Chicken with Lemon & Garlic Jus \$44  
Pan Seared Chicken with Sundried Tomatoes & Artichoke Hearts \$46  
Chicken Marsala with Wild Mushrooms \$44  
Maple Glazed Pork Loin with Cider Jus \$45  
Salmon with Fruit Salsa \$45  
Pan Seared Salmon with Beurre Blanc \$46  
Roasted Cod with Blistered Tomatoes \$45  
Cheese Tortellini with Pesto Cream Sauce \$38  
Open faced Butternut Squash Ravioli \$36  
Tabouli Quinoa Stuffed Acorn Squash \$36

### **Choose a Starch**

Mashed Potatoes  
Herb Roasted Fingerling Potatoes  
Scalloped Potatoes  
Wild Rice Pilaf  
Roasted Mushroom Quinoa  
Creamy Risotto

### **Choose One Dessert**

Flourless Chocolate Cake with Berry Coulis  
Cheesecake with Berry Coulis  
Death By Chocolate

## **Custom Dinner Buffet Offerings**

All dinner buffet menus are built to fit the client's needs. Additional entrées may be added to any buffet at the second price listed.

### **Poultry & Pork \$26/\$10**

Roasted Chicken with Lemon & Garlic Jus  
Chicken Piccata with Capers  
Chicken with Artichokes & Sundried Tomatoes  
Chicken Marsala with Mushrooms  
Porchetta with Fennel & Sage  
Slow Roasted Pork Loin with Cider Jus

### **Seafood \$28/\$11**

Pan Roasted Salmon with Fresh Fruit Salsa  
Pan Seared Salmon with Beurre Blanc  
Classic Baked Haddock  
Pan Seared Cod with Blistered Tomatoes  
Seafood Bouillabaisse with Cod, Mussels & Shrimp

### **Vegetarian \$16/\$6**

Cheese Tortellini with Tomato Cream Sauce  
Classic Ratatouille with Fresh Oregano  
Quinoa Stuffed Acorn Squash  
Grilled Stuffed Zucchini with Panzanella Salad

### **Beef \$32/\$14**

Sliced Beef Tenderloin with Bourguignon & Horseradish Sauce  
Stuffed Filet Mignon with Spinach & Gorgonzola  
Braised Beef Short Rib

### **Salad \$6**

Seasonal Garden Salad with Assorted Dressings  
Classic Caesar Salad with Parmesan Cheese & Lemon  
Beet Salad, Baby Arugula & Goat Cheese with Maple  
Sherry Vinaigrette  
Baby Spinach Salad with, Crumbled Gorgonzola, Balsamic,  
Strawberries & Toasted Walnuts

**Side Dishes \$4**

Haricot Verts  
Garlicy Broccolini  
Sautéed Summer Squash  
Spring Asparagus with Parmesan & Lemon  
Roasted Brussels Sprouts  
Wild Rice Pilaf  
Scalloped Potatoes  
Mashed Potatoes  
Herb Roasted Fingerling Potatoes  
Double Stuffed Sweet Potatoes

**Desserts \$6**

Chocolate Chip Cookies  
House Made Tiramisu  
Flourless Chocolate Cake  
Cheesecake with Fresh Berries  
Seasonal Fruit Crisp or Cobbler with Whipped Cream  
Carrot Cake with Cream Cheese Frosting  
Seasonal Fruit Trifle

**Buffet Additions & Stations**

All items are priced per person.

**Carving & Stations**

Minimum of 35 People, Carving/Chef Fee of \$75

Prime Rib of Beef with Horseradish Sour Cream & au Jus \$22  
Slow Roasted Pork Loin with Onion Marmalade \$18  
Beef Tenderloin with Port Wine Demi Glace \$24  
Slow Roasted Turkey Breast with Thyme Gravy \$14  
Roasted Leg of Lamb with Minted Jus \$18

**Pasta Station \$16**

Chef's Choice Pasta, House Pomodoro Sauce, Alfredo and Pesto Cream Sauce  
Roasted Mushrooms, Artichokes, Kalamata Olives, Sundried Tomatoes,  
Scallions, Parmesan Cheese, Sausage & Grilled Chicken

## **Additional Stations**

### **Seafood Bar \$18**

Choice of 3 of the following:

Assorted Oysters, Jonah Crab Claws, Cherry Stone Clams,  
Poached Shrimp, Smoked Mussels  
Served with Cocktail Sauce, Lemon Wedges, Tabasco,  
Mignonette Sauce & Horseradish

### **Salad Bar \$10**

Mixed Greens, Carrots, Pickled Red Onion, Cherry  
Tomatoes, Croutons, Hard Boiled Egg, Sunflower Seeds,  
Shredded VT Cheddar, Ranch Dressing & House Vinaigrette

### **Macaroni & Cheese Bar \$12**

VT Cheddar Cheese Sauce, Sautéed Mushrooms, Peas,  
Grilled Asparagus, Crumbled Bacon

### **Taco Bar \$12**

Shredded Chicken or Seasoned Beef, Shredded Lettuce,  
Guacamole, Sour Cream, Salsa, Tomatillo Salsa, Shredded  
Cheese, Hot Sauce, Cilantro  
Flour and Corn Tortillas

### **Ice Cream Sundae Bar \$10**

Crushed Oreo Cookies, Crushed Mint Wafers, Hot Fudge  
Sauce, Hot Butterscotch Sauce, M&M's , Reese's Pieces &  
Whipped Cream

## **Allergies**

Our experienced kitchen staff is comfortable working with a wide variety of dietary restrictions and food allergies. Please let us know how we can accommodate you and your guests.



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