



Vermont National Country Club



2025
Banquet Package



Policies & Payments

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 their 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 ten (10) 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 ten (10) 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.



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.

Deposits and payment

For events where the client agrees to have fifty (50) guests or more, a non-refundable deposit of 50% of room rental will apply. If estimated event charges fail to reach 50%, client will not be responsible for the deposit. Deposit is due sixty (60) days prior to event. If event is booked within sixty (60) days, payment is due that day. 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, tables and standard white linen and napkins for up to 120 people. Events larger than ninety (90) people, chair rental is required for dining room seating, and it is at the responsibility of the client. Rental through VNCC is available. VNCC Members receive a discount off all facility fees.

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%.

Minimums

We do have a food minimum for weddings & events. Wedding minimum is \$50 per person before tax and gratuity. Event minimum is \$30 per person before tax & gratuity. This minimum can be met with any of the food offerings in our banquet package, but the most common selection is two to three different hors d'oeuvres in addition to either a plated dinner or a buffet dinner with two protein selections. We do not have any alcohol minimums because we offer various options including a cash bar where the amount spent is not the client's responsibility.



Room Rentals

Pricing is Exclusive of Tax

(Off-Peak January 1 through March 31)

Private Dining Room (PDR)

Capacity: 28 Seated, 45 Cocktail Style

\$650 (Peak) \$400 (Off-Peak)

Member's Lounge

Capacity: 10 Seated

\$200

PDR & Partial Dining Room

Capacity: 40 Seated, 60 Cocktail Style

\$1000 (Peak) \$750 (Off-Peak)

Dining Room & Bar (PDR Excluded)

Capacity: 80 Seated, 110 Cocktail Style

\$3000 (Peak) \$2250 (Off-Peak)

Full Clubhouse

Capacity: 120 Seated, 175+ Cocktail Style

\$7500 (Peak) \$5000 (Off-Peak)

Ceremony Lawns

\$1000 Standing only

*seating rental available upon request

***all weddings require full clubhouse rental**

Additional Services

*exclusive of tax

Laser Projector with Sound Bar, 6x6 Screen,
HDTVs and Flip Charts **\$100**

Wedding Arbor **\$100**

Dance Floor **\$350**

Satellite Bar **\$100**



✦ 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.

All Food and Drink Prices are Subject to Change

Dining Packages

Pricing is Exclusive of Tax & Gratuity

Breakfast Buffet

Priced Per Person

Continental \$15 - The National \$18 - Deluxe \$25

Continental

Muffins - Pastries - Fresh Fruit - Granola - Yogurt - Orange Juice - Cranberry Juice -
Coffee - Assorted Hot Teas

The National Breakfast

Muffins - Pastries - Fresh Fruit - Scrambled Eggs - Breakfast Potatoes - Crispy Bacon - VT Maple Sausage - Orange
Juice - Cranberry Juice - Coffee - Assorted Teas

Deluxe Breakfast

Muffins - Pastries - Fresh Fruit - Scrambled Eggs - Breakfast Potatoes - Crispy Bacon - French Toast with VT Maple
Syrup - Sausage Gravy & Biscuits - Orange Juice - Cranberry Juice - Coffee - Assorted Teas



Lunch Buffet

Priced Per Person

Sandwich Buffet \$20

Choose Three Sandwiches

Turkey - Cheddar - Lettuce - Tomato - Mayonnaise

Ham - Mayo - Swiss - Lettuce - Tomato - Dijon Mustard

Roast Beef - Lettuce - Cheddar - Horseradish Mayonnaise

Chicken Salad - Craisins - Apples - Lettuce

Tuna Salad - Lettuce - Tomato

Grilled Vegetable - Balsamic Reduction

Classic BLT - Mayo

Choose Two Compliments +\$4

Seasonal Garden Salad - Assorted Dressings

Classic Caesar Salad - Parmesan Cheese - Croutons

Beet & Arugula Salad - Chevre - Maple Balsamic Vinaigrette

Spinach Salad - Feta - Strawberries - Walnuts - Balsamic Vinaigrette

All American Potato Salad - Dill - Pickles

Greek Orzo Salad - Feta Cheese - Tomato - Spinach - Olives

Quinoa Tabbouleh Salad - Cucumbers - Fresh Mint -

Tomatoes - Parsley - Mint - Lemon

Buffet Includes Kettle Chips & Chocolate Chip Cookies

Boxed Lunches \$20

Turkey & Cheddar - Chicken Salad - Grilled Vegetable

Bag of Chips - Piece of Fruit - Cookie - Water



Buffet Luncheon \$32

Choice of Salad

Seasonal Garden Salad - Assorted Dressings

Classic Caesar Salad - Parmesan Cheese - Croutons

Beet Salad - Arugula - Goat Cheese - Maple Balsamic Vinaigrette

Spinach Salad - Feta - Strawberries - Walnuts - Balsamic Vinaigrette

Choice of Two Entrées

Roasted Chicken - Herbed Pan Jus

Grilled Chicken Breast - White Wine- Capers

Slow Roasted Pork Loin - Cider Jus

Pan Seared Salmon - Lemon Beurre Blanc

Vegetable Ratatouille - Tomato - Fresh Oregano

Cheese Tortellini - Pesto Cream Sauce

Denver Cut Steak - Au Jus - Horseradish Sauce

Chef's Choice of Starch

Seasonal Vegetables

Artisan Rolls & Butter

Chocolate Chip Cookies

Plated Luncheon \$30

Artisan Rolls & Cabot Butter

First Course: Garden Salad or Caesar Salad

Choice of Entrée from Above Options

Chef's Choice of Starch

Seasonal Vegetables

BBQ Package \$30

Garden or Caesar Salad

Two Proteins: **Hot Dogs - Hamburgers - Pulled Pork - BBQ Chicken**

Potato Salad - Dill - Pickles

Coleslaw - Craisins - Cilantro

Assorted Buns - Condiments



Stationary Hors D'oeuvres

Priced Per Person

Five Dollars

Vegetable Crudit  - Creamy Herb Dip - Hummus

Chorizo Fundido - Corn Tortilla Chips

Seasonal Fresh Fruit Display

Cabot Cheddar - Crackers

Caramelized Onion Dip - House Fried Potato Chips

Mediterranean Tomato Bruschetta - Sliced Baguette

Artichoke Salsa - Fresh Lemon - Corn Tortilla Chips

Shrimp Cocktail - Cocktail Sauce

Greek Hummus Dip - Cucumbers - Olives - Feta

Buffalo Chicken Dip - Corn Tortilla Chips

Baked Brie - Seasonal Fruit Compote - Crackers

Six Dollars

VT Artisan Cheese & Meat - Honey - Candied Nuts - Dried Fruits - Crackers

Meatball Slider Station - Meatballs - Fresh Mozzarella - Slider Rolls

Warm Crab Dip - Crackers - Sliced French Baguette

Lamb Kofte Meatballs - Tomato & Saffron Picada

Cajun Shrimp - Guacamole

Anti Pasto Station - Eggplant Caponata - Olives - Marinated Vegetables



Passed Hors D'oeuvres

Priced Per Person

Five Dollars

Gazpacho Soup Shooters

Mini Potato Latkes - Crème Fraiche - Chives

Caprese Skewers - Tomato - Mozzarella - Basil - Balsamic Reduction

Vegetable Spring Rolls - Thai Chili Sauce

Buffalo Chicken Cakes - Ranch Salsa

Teriyaki Meatball Skewers - Grilled Pineapple

BLT Salad in Phyllo Cup

Chicken Satay - Peanut Sauce

Spanakopita - Tzatziki Sauce

Funj Mushroom Toast - Crostini - Oyster Mushroom - Tarragon - Dijon

Goat Cheese Crostini - Seasonal Compote

Pig in a Blanket

Stuffed Mushroom Caps - Quinoa Caprese

Jumbo Shrimp Skewer - Lemon Aioli

Beef Tartare on Potato Chip - Caper Aioli

Seared Crab Cakes - Tomato Remoulade

Sliced Beef Tenderloin - Horseradish on Sliced Baguette

Six Dollars

Grilled Lamb Lollipops - Mint Demi-Glace

Pan Seared Sea Scallops - Crème Fraiche & Thai Chili Sauce

Miniature Lobster Roll - Fresh Lemon

Braised Short Rib - Crispy Fried Onions

Beef Rumaki - Bourbon Glaze

Tomato Bisque - Miniature Grilled Cheese

Bacon Wrapped Scallops



Plated Dinner

Choose One Salad

Rolls & Butter Served with Salad

Seasonal Garden Salad - Cheddar - Grape Tomato - Cucumber - Champagne Vinaigrette

Classic Caesar Salad - Croutons - Parmesan Cheese - Lemon

Beet & Arugula Salad - Goat Cheese - Pecans - Maple Balsamic

Choose Three Entrées

Seared Filet Mignon - Shiitake Demi Glace **\$52**

Beef Tenderloin & Jumbo Shrimp **\$58**

Roasted Chicken - Herbed Pan Jus **\$44**

Pan Seared Chicken - Sundried Tomatoes - Artichoke Hearts **\$46**

Chicken Marsala - Wild Mushrooms **\$44**

Slow Roasted Pork Loin - Fennel - Sage **\$45**

Roasted Halibut - Parmesan - Lemon **\$48**

Pan Seared Salmon - Grapefruit Beurre Blanc **\$46**

Pumpkin & Mascarpone Ravioli - Brown Butter - Sage **\$38**

Choose One Starch

Mashed Potatoes

Herb Roasted Fingerling Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Creamy Risotto

Choose One Dessert

Flourless Chocolate Cake - Berry Coulis

Cheesecake - Berry Coulis

Death By Chocolate Trifle

White Chocolate Mousse - Raspberries



Dinner Buffet Entree

Includes Rolls & Butter

Beef

Sliced Beef Tenderloin - Bourguignon - Horseradish Sauce \$32

Stuffed Filet Mignon - Spinach -Gorgonzola \$34

Braised Beef Short Rib \$38

Beef Bourguignon - Pearl Onion - Mushrooms \$30

Flank Steak Florentine - Red Pepper - Spinach - Jus \$30

Poultry & Pork

Roasted Chicken -Herb Jus \$24

Chicken Piccata - Capers - Fresh Lemon \$24

Roasted Chicken -Artichokes - Sundried Tomatoes \$26

Seared Chicken - Tomato - Mozzarella \$26

Porchetta - Fennel - Sage \$25

Slow Roasted Pork Loin - Cherry Demi-Glace \$25

Seafood

Roasted Salmon - Seasonal Fruit Salsa \$26

Pan Seared Salmon - Beurre Blanc \$26

Roasted Halibut - Parmesan Crusted \$28

Vegetarian

Cheese Tortellini - Tomato Cream Sauce \$18

Classic Ratatouille - Fresh Oregano \$20

Quinoa Stuffed Squash - Herbed Wild Rice \$20

Mushroom Ravioli - Blistered Tomatoes - Basil - Garlic \$18



Dinner Buffet Accoutrements

Salad \$6

Seasonal Garden Salad - Assorted Dressing

Classic Caesar Salad - Parmesan Cheese - Lemon

Beet & Root Salad - Goat Cheese - Maple Sherry Vinaigrette

Baby Spinach Salad - Crumbled Gorgonzola - Strawberries - Walnuts - Maple Balsamic Vinaigrette

Side Dishes \$4

Haricot Verts

Garlicky Broccolini

Spring Asparagus - Parmesan Cheese - Lemon

Roasted Brussel Sprouts

Wild Rice Pilaf

Scalloped Potatoes

Mashed Potatoes

Herb Fingerling Potatoes

Desserts \$6

Chocolate Chip Cookies

Flourless Chocolate Cake

Cheesecake with Fresh Berries

Seasonal Fruit Crisp or Cobbler with Whipped Cream

Carrot Cake with Cream Cheese Frosting



Carving Station

Minimum of 35 People, Carving Fee **\$75**

Prime Rib of Beef - Horseradish Cream - Au Jus **\$28**

Beef Tenderloin - Port Wine Demi-Glace **\$26**

Slow Roasted Pork Loin - Onion Marmalade **\$18**

Slow Roasted Turkey Breast - Thyme Gravy **\$16**

Steam Ship Round - Horseradish Cream - Au Jus **\$20**

Stations

Pasta Station \$18

Chef's Choice Pasta - House Pomodoro Sauce - Alfredo - Pesto Cream Sauce

Roasted Mushrooms - Artichokes - Kalamata Olives - Sundried Tomatoes - Scallions Parmesan Cheese - Sausage -
Grilled Chicken

Seafood Bar \$25

Assorted Oysters - Cherry Stone Clams - Poached Shrimp

Cocktail Sauce - Lemon - Tabasco - Mignonette - Horseradish

Salad Bar \$12

Mixed Greens - Carrots - Red Onion - Cherry Tomatoes Croutons - Cucumbers - Sunflower Seeds - Shredded VT
Cheddar - Gorgonzola Crumble Ranch Dressing - House Vinaigrette

Macaroni & Cheese Bar \$14

VT Cheddar Cheese Sauce - Sautéed Mushrooms - Peas -

Grilled Asparagus - Crumbled Bacon

Mashed Potato Bar \$12

Bacon Bits - Gorgonzola - Scallions - Sour Cream - Shredded Cheddar - Sautéed Mushrooms

Taco Bar \$12

Shredded Chicken or Seasoned Beef - Shredded Lettuce - Guacamole - Sour Cream - Salsa - Tomatillo Salsa -

Shredded Cheese - Hot Sauce Cilantro - Flour Tortillas - Corn Tortillas

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Non-Alcoholic Beverage Station

Brewed Iced Tea - Fresh Squeezed Lemonade \$4

Non-Alcoholic Beverages By The Bottle

Coca-Cola, Sprite - Barqs Root Beer - Powerade Variety - Saratoga Sparkling Water \$4

Beverage Pricing

Beer

Tier 1 \$6

Bud Light - Coors Light - Miller Lite - Labatt Blue - Michelob Ultra - Zero Gravity Rescue Club Golden Ale or IPA N/A

Tier 2 \$8

Lawson's Lil' Sip of Sunshine IPA - Lawson's Hazy Rayz Hazy IPA - Stella Artois - Green State Lager Light - Zero Gravity Conehead IPA
14 Star Mexican Lager - High Noon Sun Sips - Nutrl Seltzer Variety - White Claw Setzer Variety - Vermont Cider Lab Dry or Ginger

Tier 3 \$9

Lawson's Sip of Sunshine Double IPA - 14 Star Tribute Imperial IPA - Heady Topper IPA

Draft \$8

Switchback Amber Ale - Guinness Irish Stout - Burlington Beer Co Elaborate Metaphor Hazy IPA - Fiddlehead IPA
Von Trapp Helles - Rotating Seasonal Drafts

Wine

Tier 1 \$10

Pinot Grigio - Luna Nuda - Italy
Sauvignon Blanc - Greg Norman Estates - New Zealand
Chardonnay - Josh Cellar - California
Cabernet - Bonanza - California

Tier 2 \$12

Chardonnay - Louie Jadot - France
Rose - Maris - France
Pinot Noir - Salem Wine Company - Oregon
Cotes du Rhone - St. Comse - France
Malbec - Domaine Bousquet - Argentina

Spirits

Tier 1 \$8

Stoli Vodka - Absolut Vodka - Smirnoff Vodka - Bombay Dry Gin - Flor De Cana Spiced Rum - Bacardi Silver Rum - Jose Cuervo Gold Tequila - Jim Beam
Whiskey - Jack Daniels Whiskey - Canadian Club Canadian Whiskey - Seagrams Whiskey - Baileys Irish Cream - Dewars Blended Scotch

Tier 2 \$11

Titos Vodka - Captain Morgan Spiced Rum - Goslings Spiced Rum - Bombay Sapphire Gin - Tanquary Gin - Milagro Silver Tequila - Hornitos Reposado
Tequila - Espolon Silver Tequila - Jameson Irish Whiskey - Powers Irish Whiskey - Makers Mark Bourbon - Bulleit Rye Whiskey - Bulleit Bourbon - Johnny
Walker Black Blended Scotch Whiskey - Chivas Regal Blended Scotch - Aperol - Campari - Chambord - Cointreau

Tier 3 \$15

Grey Goose Vodka - Kettle One Vodka - Bacardi 8 Rum - Hendricks Gin - Olafsson Gin - Patron Silver Tequila - Casamigo's Silver Tequila - Basil Hayden
Bourbon - Knob Creek Bourbon - Knob Creek Rye Whiskey - Woodford Reserve Bourdon

***Additional upcharge on all long pours (up, rocks, neat) and specialty cocktails**
***Please ask us if there is an item not listed that you would like to have available for your event**





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