



# Vermont National Country Club



**2026**  
*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 7 (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.



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## **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, 40 Cocktail Style  
\$650 (Peak) \$400 (Off-Peak)

## **Member's Lounge**

Capacity: 8  
\$250

## **PDR & Partial Dining Room\***

Capacity: 40 Seated, 60 Cocktail Style  
\$1000 (Peak) \$750 (Off-Peak)

## **Dining Room & Bar (PDR Excluded)**

Capacity: 70 Seated, 110 Cocktail Style  
\$4000 (Peak) \$3250 (Off-Peak)

## **Full Clubhouse**

Capacity: 130 Seated, 175+ Cocktail Style  
\$7500 (Peak) \$5000 (Off-Peak)

## **Ceremony Lawns**

\$1000 Standing only  
\*seating rental available upon request

**\*PDR Rental blocks are up to 4 hours. Additional rental time is \$100 per hour up to 3 additional hours**

**All Weddings Require a Full Clubhouse Rental**

## **Additional Services**

\*exclusive of tax

Laser Projector with Sound Bar, 6x6 Screen, Microphone & Podium **\$300**

Flip Charts & Easel **\$50**

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 \$20 - 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 Buffets

*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



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## 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**

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## Plated Luncheon \$32

Artisan Rolls & Cabot Butter

First Course: Garden Salad or Caesar Salad

Choice of Entrée from Above Options

Chef's Choice of Starch

Seasonal Vegetables

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## BBQ Package \$32

**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 Crudité** - 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

## Six Dollars

**Sliced Beef Tenderloin** - Horseradish on Sliced Baguette

**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 \$54

**Beef Tenderloin & Jumbo Shrimp** \$62

**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

**Seasonal Ravioli** \$40

## Choose One Starch

Mashed Potatoes

Herb Roasted Fingerling Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Creamy Risotto

## Dessert \$6

**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 **\$36**

**Stuffed Filet Mignon** - Spinach - Gorgonzola **\$38**

**Braised Beef Short Rib** **\$38**

**Beef Bourguignon** - Pearl Onion - Mushrooms **\$34**

**Flank Steak Florentine** - Red Pepper - Spinach - Jus **\$34**

## Poultry & Pork

**Roasted Chicken** -Herb Jus **\$26**

**Chicken Piccata** - Capers - Fresh Lemon **\$26**

**Roasted Chicken** -Artichokes - Sundried Tomatoes **\$28**

**Seared Chicken** - Tomato - Mozzarella **\$28**

**Porchetta** - Fennel - Sage **\$27**

**Slow Roasted Pork Loin** - Cherry Demi-Glace **\$27**

## Seafood

**Roasted Salmon** - Seasonal Fruit Salsa **\$28**

**Pan Seared Salmon** - Beurre Blanc **\$28**

**Roasted Halibut** - Parmesan Crusted **\$28**

## Vegetarian

**Cheese Tortellini** - Tomato Cream Sauce **\$22**

**Classic Ratatouille** - Fresh Oregano **\$22**

**Eggplant Roulades**- Herbed Ricotta **\$24**

**Seasonal Ravioli** - **\$22**



# Dinner Buffet Accoutrements

\*priced per item

## Salad \$6

**Seasonal Garden Salad** - Assorted Dressings

**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 \$5

**Haricot Verts**

**Garlicky Broccolini**

**Spring Asparagus**

**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 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 \$34

**Beef Tenderloin** - Port Wine Demi-Glace \$32

**Slow Roasted Pork Loin** - Onion Marmalade \$22

**Slow Roasted Turkey Breast** - Thyme Gravy \$20

**Steam Ship Round** - Horseradish Cream - Au Jus \$24

## Stations

### Pasta Station \$20

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

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

### Seafood Bar \$26

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 \$15

VT Cheddar Cheese Sauce - Sautéed Mushrooms - Peas -

Grilled Asparagus - Crumbled Bacon

### Mashed Potato Bar \$15

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

### Taco Bar \$15

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

## Allergies

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dietary restrictions and food allergies. Please let us know how we can  
accommodate you and your guests.

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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 - Stella Artois - Green State Lager Light - Zero Gravity Conehead IPA - 14 Star Mexican Lager - High Noon Sun Sips Variety - 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 \$9

Switchback Amber Ale - Guinness Irish Stout - BBCO Elaborate Metaphor Hazy IPA - Fiddlehead IPA - Von Trapp Helles

\*Draft Beer is on a rotation. Draft beer will vary depending on the current rotation

### **Wine**

#### Tier 1 \$12

Pinot Grigio - Pizzolato - Italy

Sauvignon Blanc - Greg Norman Estates - New Zealand

Chardonnay - Louis Jadot - France

Syrah - Iron Wolf - Washington

Cabernet - Bonanza - California

#### Tier 2 \$14

Chardonnay - BloodRoot - California

Rose - Triennes - France

Pinot Noir - Violet Hill- Oregon

Cotes du Rhone - St. Comse - France

### **Spirits**

#### Tier 1 \$11

Tito's Vodka - Absolut Vodka - Bombay Dry Gin - Flor De Cana Spiced Rum - Bacardi Silver Rum - Jose Cuervo Gold Tequila -

Jim Beam Bourbon - Jack Daniels Whiskey - Canadian Club Canadian Whiskey - Seagrams 7 Whiskey - Baileys Irish Cream - Dewars Blended Scotch

#### Tier 2 \$13

Stoli Vodka - Captain Morgan Spiced Rum - Goslings Spiced Rum - Bombay Saphire 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 \$14

Grey Goose Vodka - Kettle One Vodka - Bacardi 8 Rum - Hendricks Gin - Olafsson Gin - Patron Silver Tequila - Casamigo's Silver Tequila

Bushmills Irish Whiskey - 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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