



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.



Vermont National Country Club
1227 Dorset Street
South Burlington, VT 05403
www.vermontnational.com
802.864.7770

Director of Events

Nikki Fitzcharles
nikkif@vermontnational.com
802.264.9403

Executive Chef

Garrett P. Bailey
garrettb@vermontnational.com
802.264.9416

Director of Membership

Jesse Cauchon
jessec@vermontnational.com
802.264.9401

General Manager

Chris Bancroft
christopherb@vermontnational.com
802.264.9420