



VERMONT NATIONAL
COUNTRY CLUB

BANQUET PACKAGE
2020



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 & BEO 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 is a smoke free facility. 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 per attendant. 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 each.



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 or ivory 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 dates include Fridays, Saturdays and holiday Sundays. Off-Peak dates include (non-holiday) Sundays-Thursdays. Some additional seasonal discounts and/or referral discounts may apply and are at the discretion of club management.

FACILITY FEES

Private Dining Room

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

Member's Lounge

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

Private Dining Room + 1/2 Main Dining Room

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

Full Facility

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

ALCOHOL POLICIES

All alcohol consumed on Vermont National Country Club property must be purchased through VNCC. Vermont State Law prohibits alcohol purchased outside of VNCC for consumption on club grounds. 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

Standard Hosted Bar: \$12 per person for the first hour, \$7 per person for each additional hour

Includes any bottled or draft beer, two red and two white house wines, any house liquor

Top Shelf Hosted Bar: \$15 per person for the first hour, \$10 per person for each additional hour

Includes any bottled or draft beer, any house wine, any house/call/top shelf liquor

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.

LIGHT CONTINENTAL

Muffins & Pastry
Fresh Fruit
\$10

STANDARD CONTINENTAL

Fresh Fruit
Yogurt & Granola
Single Serve Oatmeal Cups
\$14

BASIC BREAKFAST

Muffins & Pastry
Scrambled Eggs
Breakfast Home Fries
Smoked Bacon
VT Maple Sausage
\$18

DELUXE BREAKFAST

Fresh Fruit
Scrambled Eggs with VT Cheddar Cheese
Breakfast Home Fries
Choice of: Bacon & Sausage or Veggie Sausage
Choice of: French Toast or Sticky Buns
\$23

COLD LUNCH OFFERINGS

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, Apples, Cheddar & Lettuce
Ham & Swiss, Dijonnaise, Lettuce & Tomato
Roast Beef with Lettuce, Cheddar, Horseradish Sour Cream
Classic Chicken Salad with Herb Mayo
Tuna Salad with Lettuce & Tomato
Grilled Vegetables with Hummus & Balsamic Reduction
Classic BLT with Aioli
Turkey Club with Bacon, Lettuce, Tomato & Cheddar

Choose One Salad

Seasonal Garden Salad with Assorted Dressings
Classic Caesar Salad with Parmesan Cheese, Croutons
Beet Salad with Balsamico, Arugula & Goat Cheese
Baby Spinach Salad with Feta, Balsamic, Agrodolce Onions
& Toasted Walnuts

Choose One Side Dish

Potato Salad
Pasta Salad
Classic Cole Slaw
Roasted French Green Bean w/Lemon, Parmesan
Quinoa Tabbouleh

SALAD BUFFET

Choice of Salad and Side Dish from Above
Tuna Salad, Egg Salad & Classic Chicken Salad
Assorted Breads
\$17

BOXED LUNCHES

Choice of up to 3 Sandwiches from Above
Bag of Chips, Piece of Fruit, Cookie
\$17



HOT LUNCH OPTIONS

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

PLATED LUNCHEON

Groups of 20 or fewer may make selections upon arrival

Groups of 21 or more must have entrée selections one week in advance

Artisan Rolls & Cabot Butter

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

Choice of Entrée: Salmon, Flat Iron Steak, Chicken or Vegetarian

Entrées Served with Chef's Choice of Starch & Seasonal Vegetables

\$26

BUFFET LUNCHEON

Artisan Rolls & Cabot Butter

Choice of Salad from Previous Page

Choice of 2 Entrées from Dinner Buffet Page

Chef's Choice of Starch

Seasonal Vegetables

\$29

BBQ BUFFETS

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

BBQ PACKAGE

Choice of Salad from Previous Page

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

Assorted Buns & Condiments

Cheddar & American Cheese

Dill Pickles, Lettuce, Tomato & Onion

Sea Salted Kettle Chips

Choice of Side Dish from Previous Page

\$26

DELUXE BBQ

Choice of Salad from Previous Page

Choice of Two Proteins: BBQ Pulled Pork, Country Ribs, BBQ Chicken, Smoked Brisket (\$3 supplement)

Choice of One Bread: Maple Corn Bread or Dinner Rolls with Cabot Butter

Choice of Hot Side Dish: Macaroni & Cheese, Whipped Potatoes or Corn on the Cob

Choice of Side Dish from Previous Page

\$35



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 Ranch & Gorgonzola

Grilled Seasonal Vegetables with Balsamic Reduction

Assorted Cheese Board with Crackers

DIPS \$4.00 per item

Artichoke Dip served with Assorted Crackers

3 Onion Dip with Sea Salted Potato Chips

Spinach Dip with Crackers

Classic Hummus with Pretzels & Veggies

STANDARD \$5.00 per item

Classic Shrimp Cocktail with Horseradish Cocktail Sauce

BBQ Meatballs

Vegetable Spring Rolls with Thai Chili Sauce

Caprese Salad with Fresh Mozzarella & Balsamic

Popcorn Chicken with Pickles & Spicy Mayo

COMBINATION \$5.50 per item

Assorted Smoked & Cured Meats with Local Cheeses

Fresh Fruit & Cheese Display with Crackers

DELUXE \$6.00 per item

Artisan Cheese & Meat Display with Honey,

Candied Nuts, Dried Fruits & Crackers

Crab Dip with Crackers

& Sliced French Baguette

Deluxe Antipasto Display

with Pickles, Cured Meats & Vegetables

PASSED HORS D'OEUVRES

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

STANDARD \$4.00 per item

Falafel Bite with Tzatziki

Goat Cheese Fritters

Chilled Gazpacho Soup Shooters

Mini Potato Latkes with Sour Cream & Chives

Tomato & Mozzarella Bruschetta

Vegetable Pot Stickers

Vegetable Spring Rolls

Watermelon Skewers with Chili Powder (Seasonal)

Risotto & Mozzarella Arancini

BBQ Meatball Skewers

Chicken Salad in Phyllo Cup

Vermont Sweet Corn Bisque Shooters

Chicken Satay

Broccoli & Vermont Cheddar Puff

Macaroni & Cheese Poppers with Ham

PREMIUM \$5.00 per item

Braised Short Rib Pierogi

Stuffed Mushroom Caps with Herbed Boursin Cheese

Grilled Jumbo Shrimp Skewer with Lemon Aioli

Chicken & Lemongrass Pot Stickers

Maple Glazed Pork Belly Skewer

Pork Pot Stickers

Grilled Steak Skewers

Beef Tartare Toasts

Scallops Wrapped in Bacon

Seared Crab Cakes with Citrus Aioli

Chicken Cordon Bleu Bits

Pig in a Blanket

DELUXE \$6.00 per item

Grilled Lamb Lollipops with Balsamic Reduction

Beef Tenderloin Bites au Jus

Pan Seared Sea Scallops

Lobster Arancini

Fried Oysters with Classic Tartar Sauce



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 House Vinaigrette
- Classic Caesar Salad with Croutons, Parmesan Cheese & Lemon
- Beet Salad with Balsamico, Arugula & Goat Cheese
- Baby Spinach Salad with, Feta, Balsamic, Agrodolce Onions
& Toasted Walnuts

CHOOSE UP TO FOUR ENTRÉES

- Roasted Sirloin au Poivre with Horseradish Sauce \$44
- Filet of Beef with Port Wine Demi Glace \$46
- Surf & Turf of Beef Tenderloin & Jumbo Shrimp \$49
- Roasted Chicken with Lemon & Garlic Jus \$40
- Grilled Chicken with White Wine Caper Sauce \$40
- Buttermilk Fried Chicken with Pepper Honey \$41
- Chicken Marsala with Porcini Mushroom & Marsala Sauce \$40
- Roasted Glazed Pork with Cider Pork Jus \$41
- Pan Seared Halibut with Charred Red Pepper Coulis \$48
- Maple Mustard Glazed Salmon \$42
- Salmon with Tarragon Beurre Blanc \$42
- Grilled Swordfish with Basil Aioli \$40
- Seasonal Vegetable Pasta with Pomodoro Sauce \$36
- Cheese Tortellini with Pesto Cream Sauce \$37
- Marinated & Grilled Portobello Mushroom "Steak" \$36

CHOOSE A STARCH

- Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Roasted Mushroom Quinoa

CHOOSE ONE DESSERT

- Chocolate Chip Cookies
- Classic Tiramisu
- Flourless Chocolate Cake with Berry Coulis
- House Made Caramel Flan
- Cheesecake with Berry Coulis



DINNER BUFFET OFFERINGS

All dinner buffets are priced per person and include warm dinner rolls, a choice of one salad, two side dishes, one entrée, and one dessert.

Additional entrées may be added to any buffet at the second price listed.

POULTRY & PORK \$29/\$9

Roasted Chicken with Lemon & Garlic Jus

Buttermilk Fried Chicken with Pepper Honey

Grilled Chicken Breast with White Wine & Capers

Chicken Marsala with Mushroom Marsala Sauce

Roasted Pork Chop with Cider Glaze

Slow Roasted Pork Loin with Maple Pork Jus

SEAFOOD \$31/\$11

Pan Roasted Salmon with Lemon Beurre Blanc

Maple Mustard Glazed Salmon

Grilled Swordfish with Basil Aioli

Pan Seared Cod with Lemon Caper Sauce

Seafood Bouillabaisse with Cod, Mussels & Shrimp

VEGETARIAN \$26/\$6

Roasted Veggie Pasta with White Wine Cream Sauce

Seasonal Veggie Pasta with Pomodoro Sauce & Parmesan

Cheese Tortellini with Pesto Cream Sauce

Deluxe Ratatouille

Eggplant Parmesan

BEEF \$32/\$12

Choice of: Roasted Sirloin or Flat Iron

Served with Choice of Sauce:

Au Jus & Horseradish Sauce,

Red Wine Demi Glace or Béarnaise

SALADS

CHOOSE ONE

Seasonal Garden Salad with Assorted Dressings

Classic Caesar Salad with Parmesan Cheese

Beet Salad with Balsamico, Arugula & Goat Cheese

Baby Spinach Salad with, Feta, Balsamic, Agrodolce Onions
& Toasted Walnuts

SIDE DISHES

CHOOSE TWO

Haricot Verts

Steamed Broccolini

Glazed Baby Carrots

Sautéed Summer Squash

Grilled Asparagus with Parmesan & Lemon

Brussels Sprouts with Bacon, and Maple Syrup

Wild Rice Pilaf

Scalloped Potatoes

Roasted Mushroom Quinoa

Macaroni & Cheese

Boiled New Potatoes

Mashed Potatoes

Herb Roasted Fingerling Potatoes

DESSERTS

CHOOSE ONE

Chocolate Chip Cookies

House Made Tiramisu

Flourless Chocolate Cake with Berry Coulis

House Made Caramel Flan

Cheesecake with Berry Coulis

Seasonal Fruit Crisp or Cobbler with Whipped Cream

Carrot Cake with Cream Cheese Frosting

Mini French Macarons & Petit Fours



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 \$12

Slow Roasted Pork Loin with Onion Marmalade \$9

Beef Tenderloin with Port Wine Demi Glace \$14

Slow Roasted Turkey Breast with Thyme Gravy \$11

Pasta Station \$8

Chef's Choice Pasta, House Pomodoro Sauce, Alfredo and Pesto Cream Sauce

Roasted Mushrooms, Artichokes, Kalamata Olives, Sundried Tomatoes, Scallions, Parmesan Cheese

Add Grilled Chicken \$4

Add Crumbled Bacon \$4

Add Sausage \$4

ADDITIONAL STATIONS

Seafood Bar \$18

Choice of 3 of the following:

Blue Point Oysters, Jonah Crab Claws, Cherry Stone Clams, Poached Shrimp, Smoked Mussels

Served with Cocktail Sauce, Lemon Wedges, Tabasco, Mignonette Sauce & Horseradish

Salad Bar \$8

Mixed Greens, Carrots, Pickled Red Onion, Cherry Tomatoes, Croutons, Hard Boiled Egg, Sunflower Seeds,

Shredded VT Cheddar, Ranch Dressing & House Vinaigrette

Macaroni & Cheese Bar \$8

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

Chocolate Fountain \$9

Milk Chocolate with Assorted Dipping Items



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

EVENTS MANAGER

Emily Rodovick

emilyr@vermontnational.com

802.264.9428

EXECUTIVE CHEF

Jean-Luc Matecat

jeanlucm@vermontnational.com

802.264.9416

MEMBERSHIP INQUIRIES

Jesse Brown

jesseb@vermontnational.com

802.264.9401

GENERAL MANAGER

Chris Bancroft

chrisb@vermontnational.com

802.264.9420