



GOLF | DINING | WEDDINGS & EVENTS | CATERING

VERMONT'S PREMIER GOLF CLUB

SINCE 1901

YOUR MEMORABLE EVENT

WEDDINGS & FORMAL EVENTS

UPDATED FOR 2021



Congratulations on your engagement!

Your wedding deserves the perfect setting. Our spacious banquet facility is filled with windows to enjoy the beautiful greens, the outdoor patio, and natural light from every angle. Such a breathtaking location is the perfect place to hold your wedding ceremony. With seating for up to 175 in our banquet room, your family and friends will dine and dance the night away, creating a memorable event from the vows to the last dance. Hold your reception in our outdoor events tent to enjoy a beautiful Vermont night under the stars.

We believe planning your wedding should be as smooth as possible. With this in mind, we offer wedding packages that range from a sit down dinner or an enticing buffet designed to meet your personal taste. We include many options in the menu, price, and experience.

Our staff will be happy to discuss the possibility of an on-site wedding ceremony, specialized bar service, additional hors d'oeuvres, or to tailor a menu to your individual requests. Whether you are planning a wedding reception, bridal luncheon, rehearsal dinner or an engagement party, our Chef and staff will be happy to assist you in planning all the special details.

We look forward to meeting you!

The Events Team at Rutland Country Club, 2021



Deposits

Weddings: A non-refundable deposit of \$400.00 must be submitted within ten (10) days of booking to guarantee your selected date.

Other Events: A non-refundable deposit of \$200.00 must be submitted within ten (10) days of booking to guarantee your selected date.

All Events: No date will be guaranteed without a deposit. Contract and party arrangements will be made at the time of the deposit.

Guarantee

To help make your day special, we ask your cooperation in confirming the number of guests expected ten (10) business days prior to your event. This number is your guarantee and may not be lowered. If a confirmation number is not received by the due date, the expected attendance will become the number of guests guaranteed. We will set your room for 5% over your guarantee. Final charges will be based upon your guarantee or the actual attendance, whichever is greater.

COVID-19

The size of indoor and outdoor events are limited by federal government mandates and orders from the Office of the Vermont Governor. Rutland Country Club is doing our part to limit the spread by taking temperatures, taking contact information, and asking guests to mask when not seated at their tables.

Get Started

To begin creating the wedding of your dreams, please contact us at 802-773-7061, fill out our request form or e-mail us events@rutlandcountryclub.com.



Policies

- Due to safety regulations, rice, confetti, birdseed and/or glitter will not be permitted on the premises, whether it is in the clubhouse or on the grounds. Failure to adhere to this policy will result in a minimum additional clean-up charge of \$250.00.
- Special decorations must be approved by management prior to your event. Nothing shall be attached to the walls in any room without approval. No fixed club decorations in any room may be removed.
- A very accurate cost calculation has been made of all menus and service. However, due to the fluctuating market, all prices listed are subject to change. All prices will be guaranteed sixty (60) days prior to your function date.
- The introduction of outside food and beverage for consumption at an event is not permitted (except wedding cake).
- No leftover food or beverage may be removed from the clubhouse (with the exception of the wedding cake or prepaid wine).
- There will be no buffet served to a group consisting of less than forty (40) people. For groups of less than forty (40) people a surcharge will be applied.
- Dietary substitutes will be made available, upon request, with prior notice of seventy-two (72) hours.
- The club is not responsible for personal property of guests which may be stolen, lost, or misplaced at a private party.
- The club may require, for certain events, the services of a security guard provided at the client's expense.
- All functions are available for a six (6) hour time limit. Set up may be done the day of the event with decorations taken down at the conclusion. Any time over the allowance will be charged two hundred dollars (\$200.00) per hour.

Room Capacities, Fees, & Services



The Entire Clubhouse

Includes use of the restaurant and backroom. Rutland Country Club will close the entire clubhouse to those not attending the function for \$2,500. Rent the outdoor tent for an additional fee.

Banquet Room

Enjoy your reception or special occasion in our spacious and versatile banquet hall with views overlooking our gorgeous golf course. Discuss your design ideas with our events coordinator.

Seating up to 175 people

Room rental fee is \$400 for weddings

Room rental fee is \$200 for all other events

Outdoor Receptions Tent

Our outdoor tent is the perfect location for your dream wedding reception. With wood flooring, string & fixture lighting, and drapery you'll be dancing the night away under the stars.

Seating up to 140 people

-or-

Cocktail hour event up to 200 people

Saturday Wedding \$1,000 | Friday or Sunday Wedding \$700

Holiday Weekends* \$2,000

Memorial Day, Labor Day, Columbus Day

All other events \$500

Services

Additional Labor Charges

Additional Chef or Carver | \$100

Extra Bartenders | \$100

Extra Waitstaff | \$100

Service Charges

Service Charge | 22%

Vermont Meals Tax | 10%

Vermont Liquor Tax | 11%

Charges are added to the bill
unless otherwise noted

Included

Extension Cords, Podium & Microphone,

Projection Screen

Wi-Fi, Easels,

House Linens for Dining Tables Only

Additional Rentals

Chair Covers

Additional Tables & Chairs

Specialty Linens

Dance Floor



WEDDINGS & FORMAL EVENTS



Dining Menus

Hors D'Oeuvres
Dinner Buffet
Plated Dinner
Outdoor Dining Options

Hors D'Oeuvres



Hot & Chilled

Cheese & Cracker Display

Vermont's finest cheeses and assorted crackers

Fruit Selection & Vegetable Crudit 

Fresh fruit assortment & sliced raw vegetables served with vinaigrette and dipping sauces

Stuffed Mushrooms

Baby Bella mushrooms stuffed with breadcrumbs, cream cheese, and parmesan, baked and served warm

Coconut Shrimp

Jumbo shrimp coated with shredded coconut and lightly fried, served warm

Bruschetta

Grilled Italian bread topped with freshly chopped tomato and basil

Assorted Mini Quiche

Thin buttery crust with quiche flavors including bacon, ham and cheese, spinach, and mushroom

- \$18.95 per person plus tax and tip -

Chef's Selection

Cheese & Cracker Display

Vermont's finest cheeses and assorted crackers

Fruit Selection & Vegetable Crudit 

Fresh fruit assortment & selection of sliced raw vegetables served with vinaigrette and dipping sauces

Stuffed Mushrooms

Baby Bella mushrooms stuffed with breadcrumbs, cream cheese, and parmesan, baked and served warm

Coconut Shrimp

Jumbo shrimp, shredded coconut, lightly fried

Bruschetta

Grilled Italian bread, freshly chopped tomato and basil

Chicken & Beef Skewers

Marinated grilled chicken and beef with assorted bell peppers and onions, skewered, served warm

Italian Meatballs

Fresh ground beef served with a traditional red sauce

- \$20.95 per person plus tax and tip -

Baxter's Special

Cheese & Cracker Display

Vermont's finest cheeses and assorted crackers

Seasonal Fruit Selection & Vegetable Crudit 

Fresh fruit assortment & selection of sliced raw vegetables served with vinaigrette and dipping sauces

Bacon-Wrapped Scallops

Freshly baked scallops wrapped with thick cut bacon, served warm

Salmon-Wrapped Asparagus

Seasoned and roasted asparagus wrapped with a slice of smoked salmon, served at room temperature

Bruschetta

Grilled Italian bread rubbed with olive oil, garlic, and salt topped with freshly chopped tomato and basil

Chicken & Beef Skewers

Marinated grilled chicken and beef with assorted bell peppers and onions, skewered, served warm

Italian or Swedish Meatballs

Fresh ground beef served with a traditional red sauce or traditional gravy sauce

- \$24.95 per person plus tax and tip -

Hors D'Oeuvres are served on platters and delivered to tables for enjoyment.

Limited amount served.

25 person minimum.



Dinner Buffet

Starters

Garden Salad

Homemade Soup (additional \$2.00 per person)

Entrée Items - Select Two

All entrées served with a side of potato or rice, a fresh vegetable, dinner roll with butter, coffee and tea

Teriyaki Beef Tips

Sautéed beef tips with onion and red peppers, fresh ginger and garlic in our Teriyaki sauce

Classic or Vegetable Lasagna

Italian classic made with fresh ground beef or seasonal vegetables

Chicken Piccata

Italian-American dish made with sautéed chicken, capers, mushrooms, lemon juice, and white wine

Chicken Marsala

Golden pan-fried chicken cutlets with mushrooms in a rich Marsala wine sauce

Chicken Scallopini

Thinly sliced chicken sautéed in a lemony butter sauce, light and aromatic

Stuffed Chicken

Baked chicken with a broccoli and cheddar stuffing

Roast Pork with Apple Chutney

Spiced pork tenderloin complimented by a sweet and spicy chutney

Baked Haddock Florentine

Fresh haddock served on a creamy bed of spinach

Vermont Cheddar Scrod

Fresh scrod baked in white wine, butter and topped with tomato, spinach, Cheddar cheese and seasoned bread crumbs

Baked Ziti Bolognese

Classic Italian dish served with traditional red sauce and fresh ground beef

Cheese Tortellini

Creamy ricotta, Parmesan, and Romano cheese-filled tortellini with choice of alfredo, marinara, or pesto sauce

Pasta Primavera

Penne pasta served with fresh seasonal vegetables topped with freshly grated Parmesan

Two Entrée Choices

\$36.95 per person plus tax and tip

40 Person Minimum

Chef's Selected Dessert Display Available - Additional \$4.00 per person

Prices are per person and subject to applicable Vermont Tax and 20% service charge



Dinner Buffet - Carving Station

Optional Carving Station - Select One

Roast Peppercorn Sirloin Au Poivre

Sirloin coated with coarsely cracked peppercorns

Roast Pork Tenderloin

Seasoned tenderloin oven roasted to tender perfection

Prime Rib of Beef au jus

Slow-roasted to medium rare, au jus and horseradish cream sauce

Roast Turkey

Slow-roasted served with traditional gravy

Glazed Virginia Ham

Baked spiral ham with sweet glaze and served with Dijon mustard

Two Entrée Choices with One Carving Station

\$39.95 per person plus tax and tip

40 Person Minimum

Chef's Selected Dessert Display Available - Additional \$4.00 per person

Prices are per person and subject to applicable Vermont Tax and 20% service charge

Plated Dinner



Starters

Garden Salad

Homemade Soup (additional \$2.00 per person)

Entrée Items - Select Two

All entrées served with a side of potato or rice, a fresh vegetable, dinner roll with butter, coffee and tea

Pesto Penne Pasta | \$20.95

Tender pasta with freshly made pesto

Tortellini Alfredo | \$20.95

Cheese-filled tortellini alfredo served in a creamy white sauce

Carbonara | \$21.95

Spaghetti covered in a silky sauce with freshly sautéed pancetta

Chicken Piccata | \$23.95

Italian-American dish made with sautéed chicken, capers, mushrooms, lemon juice, and white wine

Cheddar Baked Haddock | \$24.95

Fresh haddock baked in white wine, topped with tomato, spinach, Cheddar cheese and bread crumbs

Boursin Chicken | \$24.95

Chicken breast topped with herbed and creamy Boursin cheese sauce

Roast Pork with Apple Chutney | \$25.95

Spiced pork tenderloin complimented by a sweet and spicy apple chutney

Scallop or Shrimp Scampi | \$26.95

Choice of fresh shrimp or scallops over a bed of linguine

Salmon with Maple Glaze | \$27.95

Baked salmon with a simple but delicious maple-soy marinade

Grilled Sirloin Au Poivre | \$31.95

Grilled sirloin crusted with roughly chopped peppercorn

Prime Rib with Horseradish Sour Cream Sauce | \$33.95

Cooked medium rare served with spicy horseradish sauce

Filet Mignon | \$36.95

Cooked to perfection

New York Sirloin with Lobster Tail | Market Price

Grilled sirloin steak with a Maine lobster tail served with melted butter

Filet with Garlic Shrimp | Market Price

Filet mignon topped with jumbo garlic shrimp and a garlic butter sauce

Select two options from any price range above.

For three or more entrée options add \$2.00 per person to selected entrées.

Chef's Selected Dessert Display Available for \$4.00 per person

Prices are per person and subject to applicable Vermont Tax and 20% service charge

Outdoor Events Cook-Out



The Backyard Grill

Hot Dogs

Beef franks, toasted buns, all the fixings

Hamburgers

Fresh ground beef patties, toasted buns, all the fixings

Choice of Two Fresh Salads

Traditional pasta salad, potato salad, or coleslaw

Potato Chips

Served with dip

Baked Beans

Sweet and salty

Assorted Beverages, Condiments, and Fruit

Pepsi, Diet Pepsi, Sierra Mist, and iced tea; ketchup, mustard, relish, onions, tomato, lettuce; freshly sliced watermelon

- \$18.95 per person plus tax and tip -

Summer BBQ Festival

Flank Steak

Marinated, grilled, and sliced

BBQ 1/2 Chicken

Grilled with sweet barbeque sauce

Choice of Two Fresh Salads

Traditional pasta salad, potato salad, or coleslaw

Baked Beans

Sweet and salty

Corn on the Cob

When in season

Assorted Beverages, Condiments, and Fruit

Pepsi, Diet Pepsi, Sierra Mist, and iced tea; ketchup, mustard, relish, onions, tomato, lettuce; freshly sliced watermelon

- \$25.95 per person plus tax and tip -

New England Clam Bake

New England Clam Chowder

Clams, potatoes, onion, celery, topped with crispy bacon bits, side of crackers

1 lb. Steamers

Fresh Clams

1 1/4 lb. Maine Lobsters

Served with melted butter

Steamed Red Potatoes

Seasoned and roasted

Corn on the Cob

When in season

Fresh Sliced Watermelon

Summertime classic

- Market Price plus tax and tip -

Seasonal Dessert Selections Available

Additional \$4.00 per person

Prices are per person and subject to applicable Vermont Tax and 20% service charge.
25 person minimum