



GOLF | DINING | WEDDINGS & EVENTS | CATERING

VERMONT'S PREMIER GOLF CLUB

SINCE 1901

YOUR MEMORABLE EVENT

WEDDINGS & EVENTS

2023



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.

Recommended Vendors

Please consider using our list of recommended vendors to make your day extra special

Get Started

To begin planning the event of your choice, 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.
- Absolutely no pyrotechnics or sparklers allowed on premises.
- City noise ordinance includes no music past 10pm.
- 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 Clubhouse

Includes use of the restaurant and backroom. Rutland Country Club will close the entire clubhouse to those not attending the function.

Rent the receptions tent for an additional fee.

\$50++ per person Food & Beverage Minimum

Banquet Room

Enjoy your reception or special occasion in our spacious and versatile banquet hall with views overlooking our gorgeous golf course. Seating up to 125 people.

Monday - Thursday Non Member Room Rental \$350

Friday - Sunday Non Member Room Rental \$500

\$25++ per person Food & Beverage Minimum

Outdoor Reception 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.

Seating up to 175 people

-or-

Cocktail Hour Event up to 225 people

\$50++ per person Food & Beverage Minimum

Pricing for Reception Tent

Reception Tent - Nonmembers

Saturday | \$2,500

Friday & Sunday | \$1,500

Monday-Thursday | \$500

Tent & Clubhouse - Nonmembers

Saturday | \$5,000

Friday & Saturday | \$4,000

Monday-Thursday | \$3,000

Reception Tent - Members*

Saturday | \$1,800

Friday & Sunday | \$800

Monday-Thursday | \$300

*Does not include Fareway Members

Tent & Clubhouse - Members*

Saturday | \$3,300

Friday & Sunday | \$2,500

Monday-Thursday | \$1,800

*Does not include Fareway Members

Services

Additional Labor Charges

Additional Chef or Carver | \$100

Extra Bartenders | \$125

Extra Waitstaff | \$125

Service Charges

Service Charge | 22%

Vermont Meals Tax | 10%

Vermont Liquor Tax | 11%

Vermont Sales Tax | 7%

Charges added to the bill unless otherwise noted. Includes a 1% local option tax.

Included

Extension Cords, Podium & Microphone,
Projection Screen, Wi-Fi, Easels,
House Linens for Dining Tables Only

Additional Rentals

Additional Tables & Chairs

Specialty Linens

Dance Floor



WEDDINGS & EVENTS



Dining Menus

Breakfast & Brunch
Lunch Menu
Hors D'oeuvres
Dinner Buffet
Plated Dinner
Outdoor Dining Options
Desserts

Breakfast



Classic Continental Breakfast

Assorted Juices

Orange, cranberry, grapefruit, or pineapple

Bakery Display of Danish & Muffins

Cherry and cheese danish with selection of blueberry, chocolate chip, and lemon poppyseed muffins

Fresh Fruit (additional \$2.00 per person)

Melons, assorted berries, grapes, pineapple

Coffee & Tea

- \$8.00 per person -

Hot Breakfast Buffet

Assorted Juices

Orange, cranberry, grapefruit, or pineapple

Coffee & Tea

Cherry and cheese danish with selection of blueberry, chocolate chip, and lemon poppyseed muffins

Fruit Salad

Melons, assorted berries, grapes, pineapple

Bakery Display of Danish & Muffins

Cherry and cheese danish with selection of blueberry, chocolate chip, and lemon poppyseed muffins

Farm Fresh Scrambled Eggs

Light and fluffy

Bacon or Sausage

Homestyle Potatoes

Seasoned, cooked until light brown and crispy

Pancakes or French Toast

Served with maple syrup

- \$19.95 per person -

25 Person Minimum

Prices are per person and subject to applicable Vermont Tax and 22% service charge



Breakfast Buffet

Orange & Cranberry Juice

Coffee & Tea

Fresh Fruit

Melons, assorted berries, grapes, pineapple

Bakery Display of Danish & Muffins

Cherry and cheese danish with selection of blueberry, chocolate chip, and lemon poppyseed muffins

Omelets to Order or Quiche

Light and fluffy with various toppings including ham, bacon, cheese, spinach, onion, mushroom, and peppers

Bacon and Sausage

Home Fries

Seasoned, cooked until light brown and crispy

Pancakes, French Toast, or Crepes

Served with maple syrup

- \$22.95 per person -

Fantastic Additions

Carving Station - Additional \$5.00 per person

Selection of turkey or ham

Artisan Cheese Platter - Additional \$2.00 per person

Vermont's finest cheeses with assorted crackers

Beverage Bar - Additional \$3.00 per person

Includes Pepsi, Diet Pepsi, Sierra Mist, and Iced Tea

Cookie Assortment - Additional \$4.00 per person

Homemade cookies, brownies & dessert bars

25 Person Minimum

Prices are per person and subject to applicable Vermont Tax and 22% service charge



Luncheon

Deli Luncheon Buffet

Iced Tea & Lemonade

Garden or Caesar Salad

Crisp butter lettuce or Romaine served with balsamic vinegrette or Caesar dressing

Choice of Two Side Salads

Traditional pasta salad, potato salad, or coleslaw

Assorted Deli Meats and Cheeses

Turkey, ham, roast beef, Swiss cheese, American, Cheddar

Assorted Sandwich Toppings

Freshly sliced tomato, onion, and lettuce

Assorted Breads and Rolls

White, rye, wheat, and sliced rolls

Condiment Selections

Mayonaisse, mustard, oil and vinegar

- \$19.95 per person -

Fantastic Additions

Hot Seasonal Soup - Additional \$2.00 per person

Soup du Jour

Bagged Potato Chips - Additional \$1.00 per person

Individually bagged, assortment

Dessert Assortment - Additional \$4.00 per person

Chef selection of desserts including homemade brownies and cookies

25 Person Minimum

Prices are per person and subject to applicable Vermont Tax and 22% service charge



Luncheon

Hot Luncheon Buffet

Includes fresh garden or Ceasar salad, potato or rice, side vegetable, dinner rolls with butter, coffee, tea, and iced tea

Macaroni & Cheese

Creamy and delicious, baked with crumbling topping

Pasta Primavera

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

Tortellini

Three-cheese stuffed pasta served with choice of alfredo sauce, marinara, or pesto

Penne with Meatballs

Fresh ground beef, sautéed onions and garlic, milk-soaked bread & Parmesan cheese served with a traditional red sauce

Baked Haddock

Fresh haddock served on a creamy bed of spinach

Meat or Vegetarian Lasagna

Italian classic made with fresh ground beef or seasonal vegetables

Roast Pork with Apple Chutney

Spiced pork tenderloin complimented by a sweet and spicy apple chutney

Chicken Piccata, Marsala, or Dijonnaise

Sautéed chicken served with capers lemon juice, white wine - or - marsala wine and mushrooms - or - traditional Dijon mustard sauce

- One Buffet Item \$22.95 per person -

- Two Buffet Items \$25.95 per person -

Fantastic Additions

Hot Seasonal Soup - Additional \$2.00 per person

Soup du Jour

Beverage Bar - Additional \$3.00 per person

Includes Pepsi, Diet Pepsi, Sierra Mist, and Iced Tea

Dessert Assortment - Additional \$4.00 per person

Homemade brownies and cookies

40 Person Minimum

Prices are per person and subject to applicable Vermont Tax and 22% service charge

Hors D'oeuvres



Standard

Cheese & Cracker Display

Vermont's finest cheeses and assorted crackers

Seasonal Fruit Selection & Vegetable Crudité

Fresh fruit assortment & selection of sliced raw vegetables

Stuffed Mushrooms

Baby Bella Mushrooms stuffed with sausage, breadcrumbs, cream cheese, parmesan cheese

Coconut Shrimp

Jumbo shrimp coated with shredded coconut, lightly friend

Bruschetta

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

Spanakopita

Feta and spinach stuffed, tzatziki sauce, served warm

- \$19.95 per person plus tax & tip -

Chef's Selection

Cheese & Cracker Display

Vermont's finest cheeses and assorted crackers

Seasonal Fruit Selection & Vegetable Crudité

Fresh fruit assortment & selection of sliced raw vegetables

Stuffed Mushrooms

Baby Bella Mushrooms stuffed with sausage, breadcrumbs, cream cheese, parmesan cheese

Coconut Shrimp

Jumbo shrimp coated with shredded coconut, lightly friend

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 Meatballs

Fresh ground beef served with a traditional red sauce

- \$21.95 per person plus tax & tip -

Baxter's Special

Cheese & Cracker Display

Vermont's finest cheeses and assorted crackers

Seasonal Fruit Selection & Vegetable Crudité

Fresh fruit assortment & selection of sliced raw vegetables

Bacon Wrapped Scallops

Freshly baked scallops wrapped with thick cut bacon

Coconut Shrimp

Jumbo shrimp coated with shredded coconut, lightly friend

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

Vegetarian Spring Rolls

Served with Sweet Chili Sauce

- \$24.95 per person plus tax & tip -

Limited amount served.

25 person minimum.

All items are stationary please consult event coordinator for passed hors d'oeuvres

Prices are applicable Vermont Tax and 22% service charge



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

Beef Stroganoff

Sauteed beef tips, beef broth and cream, onion, pasta

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

Chicken Cordon Bleu

Breaded chicken stuffed with ham and swiss, topped with a chicken velouté sauce

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 Haddock

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

Salmon with Maple Glaze | Market Price

Baked salmon with a simple but delicious maple butter

Two Entrée Choices

- \$34.95 per person plus tax and tip -

40 Person Minimum

Chef's Selected Dessert Display Available

Prices are per person and subject to applicable Vermont Tax and 22% 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

- \$41.95 per person plus tax and tip-

40 Person Minimum

Chef's Selected Dessert Display Available

Prices are per person and subject to applicable Vermont Tax and 22% 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 | \$21.95

Tender pasta with freshly made pesto

Tortellini Alfredo | \$21.95

Cheese-filled tortellini alfredo served in a creamy white sauce

Carbonara | \$23.95

Spaghetti covered in a silky sauce with freshly sautéed pancetta

Chicken Piccata | \$25.95

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

Cheddar Baked Haddock | \$26.95

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

Boursin Chicken | \$26.95

Chicken breast stuffed with herbed and creamy Boursin cheese sauce

Roast Pork with Apple Chutney | \$27.95

Spiced pork tenderloin complimented by a sweet and spicy apple chutney

Scallop or Shrimp Scampi | \$28.95

Choice of fresh shrimp or scallops over a bed of linguine

Salmon with Maple Glaze | Market Price

Baked salmon with a simple but delicious maple butter

Grilled Sirloin Au Poivre | Market Price

Grilled sirloin crusted with roughly chopped peppercorn

Prime Rib with Horseradish Sour Cream Sauce | Market Price

Cooked medium rare served with spicy horseradish sauce

Filet Mignon | Market Price

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

Prices are per person and subject to applicable Vermont Tax and 22% 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

- \$20.95 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

- \$27.95 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 22% service charge.
25 person minimum

Desserts



Dessert Items - Select One

Chocolate Mousse

Topped with freshly made whipped cream

Carrot Cake

Cream cheese frosting, walnuts, caramel sauce

Chocolate Cake

Decadent chocolate cake with chocolate frosting and a chocolate fudge bottom

Tiger Cake

Swirled chocolate and vanilla cake with vanilla frosting

Cheesecake

Decadent cheesecake in a variety of flavors - turtle, peanut butter, strawberry, traditional vanilla, choice of graham cracker or chocolate cookie crust

Chocolate Covered Strawberries

Milk chocolate covered, three strawberries per person

Gourmet Cookies & Brownies

Homemade cookie variety - chocolate chip, sugar cookies, chocolate cookies, chocolate fudge brownies

Flourless Chocolate Cake

Served with berries and cream

Apple Crisp

Warm apple crisp with cinnamon served with a dollop of cream or a scoop of vanilla ice cream

Banana Cream Pie

Fresh bananas, caramel, whipped cream, and graham cracker crust

Chef's Selection Tiered Dessert Display

Selection of small desserts selected by the chef displayed on a tiered cake stand

One Dessert Choice

- \$7.00 per person plus tax and tip -

Select Two Desserts

- \$12.00 per person plus tax and tip -

Prices are per person and subject to applicable Vermont Tax and 22% service charge



WEDDINGS & EVENTS



Bar Packages

Kegs or Bottled Beer
Beer & Wine
Standard
Premium



Bar Packages

Service

Rutland Country Club offers a versatile selection of bar service plans to accommodate any event from an intimate gathering to a wedding for two hundred. We are passionate about making your event special which is why we give you options for choosing your wine, beer, liquor, and signature drink.

Beer Kegs or Bottled Beer

Our beer keg and bottled beer package is perfect for those looking to have an afternoon lunch or barbecue. The package includes your choice of beer keg or four beer selections, juice, sodas, and water.

Price per Keg | \$500-\$700

Prices per Person for Bottled Beer

| \$12 for one hour | \$17 for two hours | \$22 for three hours | \$26 for four hours |

Beer & Wine

Our beer & wine package is perfect for those looking to have an open bar option for their guests. The package includes your choice of two red and two white wines, six beer selections, juice, sodas, and water.

Prices per Person

| \$15 for one hour | \$23 for two hours | \$31 for three hours | \$34 for four hours |

Standard

Our standard package is an excellent option for any host who enjoys specialty cocktails and getting creative. The package includes all well brand liquor, one signature drink created special for your event, your choice of two red and two white wines, house champagne, six beer selections, juice, sodas, and water

Prices per Person

| \$21 for one hour | \$31 for two hours | \$39 for three hours | \$44 for four hours |

Premium

Our premium package offers brand liquor to satisfy all your guests. The package includes all well and call brand liquor, one signature drink created special for your event, your choice of three red and three white wines, house champagne, eight beer selections, juice, sodas, and water

Prices per Person

| \$25 for one hour | \$35 for two hours | \$44 for three hours | \$54 for four hours |

Prices are per person and subject to applicable Vermont Tax and 22% service charge



Bar Packages

Selection

Review the options for choosing your wine, beer, and liquor selections. Liquor packages may not have exactly everything that is listed below at the bar, but we would have a comparable replacement. Special requests are allowed but additional pricing may apply.

Kegs

Domestic, foreign, and microbrew available

Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra, Corona, Heineken, Guinness, Miller Lite

Craft Beers

Allagash, Long Trail, Shed IPA, Shed Mountain Ale, Blue Moon, Otter Creek, Sam Adams, Switchback, Fiddlehead, Zero Gravity, Harpoon, Rutland Beer Works

Spiked Seltzers

Truly Spiked, White Claw Hard Seltzer, Bud Lite Seltzer, Mike's Hard Lemonade Seltzer

Well Brand Liquor - Standard Package

Vodka: Absolut

Gin: Beefeater

Rum: Bacardi, Captain Morgan, Malibu, Myer's

Tequila: Jose Cuervo

Whiskey: Jack Daniel's, Canadian Club, Seagram's 7, Jameson's

Bourbon: Jim Bean

Scotch: Dewar's White Label

Cordials: Bailey's Irish Cream, Sambuca, Kahlua Coffee Liqueur, Drambuie

Well and Call Brand Liquor - Premium Package

Vodka: Absolut, Ketel One, Tito's

Gin: Beefeater, Tanqueray, Bombay Sapphire, Bar Hill

Rum: Bacardi, Captain Morgan, Malibu, Mount Gay

Tequila: Jose Cuervo, Sauza Hornitos

Whiskey: Jack Daniel's, Canadian Club, Seagram's 7, Jameson's, Crown Royal

Bourbon: Jim Bean, Maker's Mark

Scotch: Dewar's White Label, Johnnie Walker Black Label

Cordials: Bailey's Irish Cream, Sambuca, Kahlua Coffee Liqueur, Drambuie, Cointreau, Amaretto Disaronno