



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](mailto: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.

\$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

*In order to receive the "member discount" a member must be directly booking or paying for the event via their member account.*

### **Entire Clubhouse - Nonmembers**

Saturday | \$3,500

Friday & Sunday | \$2,500

Monday-Thursday | \$2,000

### **Entire Clubhouse - Members\***

Saturday | \$2,400

Friday & Sunday | \$1,800

Monday-Thursday | \$1,200

\*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

### **Additional Rentals**

Additional Tables & Chairs  
Specialty Linens



# 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 vinaigrette 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***

Mayonnaise, 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 Caesar 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