



GOLF | DINING | WEDDINGS & EVENTS | CATERING

VERMONT'S PREMIER GOLF CLUB

SINCE 1901

YOUR MEMORABLE EVENT

WEDDINGS & EVENTS

2024



Deposits

Weddings: A non-refundable deposit of \$400.00 is needed to confirm a date.

Other Events: A non-refundable deposit of \$200.00 is needed to confirm within 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

We ask you to confirm the number of guests expected 7 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.

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

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

Service Charges

Service Charge | 22%

Vermont Meals Tax | 10%

Vermont Liquor Tax | 11%

Vermont Sales Tax | 7%

Included

Extension Cords, Podium & Microphone,

Projection Screen, Wi-Fi, Easels, House Linens

Additional Rentals

Additional Tables & Chairs

Please note: There will be a 3% credit card convenience fee added to all credit card payments



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.
- No outside food and beverage unless permitted.
- No leftover food or beverage may be removed from the clubhouse due to the Vermont Dept. of Health (with the exception of the wedding cake or prepaid wine).
- There will be no buffet served to a group consisting of less than 40 people. For groups of less than 40 people a surcharge will be applied.
- Dietary substitutes will be made available, upon request, with a 72 hour notice.
- The club is not responsible for personal property of guests which may be stolen, lost, or misplaced at a private party. Lockers are available for use. Client provides lock.
- 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 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 \$200.00 per hour.



Breakfast

Classic Continental Breakfast

Assorted Juices

Orange, cranberry, grapefruit, or pineapple

Coffee & Tea

Bakery Display of Danish & Donuts

Cherry & cheese danish, cinnamon rolls, assorted donuts

Fresh Fruit (additional \$2.00 per person)

Melons, assorted berries, grapes, pineapple

- \$10.00 per person -

Hot Breakfast Buffet

Assorted Juices

Orange, cranberry, grapefruit, or pineapple

Coffee & Tea

Fruit Salad

Melons, assorted berries, grapes, pineapple

Bakery Display of Danish & Donuts

Cherry & cheese danish, cinnamon rolls, assorted donuts

Farm Fresh Scrambled Eggs

Bacon or Sausage

Homestyle Potatoes

Pancakes or French Toast

Served with maple syrup

- \$21.95 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

Orange, cranberry, grapefruit, or pineapple

Quiche or Egg Frittata

Meat or vegetarian

Bacon and Sausage

Home Fries

Pancakes, French Toast, or Crepes

Served with maple syrup

- \$24.95 per person -

Additions

Carving Station - Additional \$7.00 per person

Selection of turkey or ham

Artisan Cheese Platter - Additional \$3.50 per person

Vermont's finest cheeses with assorted crackers

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



Deli Luncheon Buffet

Iced Tea & Lemonade

Salad

Garden or Caesar

Choice of Two Side Salads

Pasta salad, potato salad, veggie salad medley, or coleslaw

Assorted Deli Meats and Cheeses

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

Assorted Sandwich Toppings

Sliced tomato, onion, and lettuce

Assorted Breads

White, rye, wheat, and rolls

Condiment Selections

Mayonnaise, mustard, oil and vinegar

- \$21.95 per person -

Additions

Hot Seasonal Soup - Additional \$3.00 per person

Soup du Jour

Bagged Potato Chips - Additional \$1.50 per person

Individually bagged, assortment

Dessert Assortment - Additional \$4.50 per person

Homemade brownies and cookies

25 Person Minimum

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



Hot Luncheon Buffet

Includes garden or caesar salad, potato or rice, side vegetable, dinner rolls with butter, coffee, hot tea, and iced tea.

Macaroni & Cheese

Baked with crumbling topping

Pasta Primavera

Penne pasta served with seasonal vegetables topped with grated parmesan

Tortellini

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

Penne with Meatballs

Ground beef, sautéed onions and garlic, milk-soaked bread & parmesan cheese served with red sauce

Baked Haddock

Fresh haddock served on a bed of spinach

Meat or Vegetarian Lasagna

Italian classic with fresh ground beef or seasonal vegetables

Roast Pork with Apple Chutney

Spiced pork tenderloin with sweet and spicy apple chutney

Chicken Piccata, Marsala, or Dijonnaise

Sautéed chicken with capers lemon juice, with choice of white wine, marsala wine and mushrooms, or dijon mustard sauce

- One Buffet Item \$25.95 per person -

- Two Buffet Items \$28.95 per person -

Additions

Hot Seasonal Soup - Additional \$3.00 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

35 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 tomato and basil

Spanakopita

Stuffed with feta, spinach, tzatziki sauce

- \$24.95 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 bacon

Coconut Shrimp

Jumbo shrimp coated with shredded coconut, lightly friend

Bruschetta

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

Chicken & Beef Skewers

Marinated grilled chicken and beef with bell peppers and onions

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

- \$29.95 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 tomato and basil

Chicken & Beef Skewers

Marinated grilled chicken and beef with bell peppers and onions

Italian Meatballs

Fresh ground beef served with a traditional red sauce

- \$26.95 per person plus tax & tip -

Limited amount served.

25 person minimum

All items are stationary please consult event coordinator for passed hors d'oeuvres. Staffing fee may apply.

Prices are applicable Vermont Tax and 22% service charge.



Dinner Buffet

Starters

Garden salad
Homemade soup (additional \$3.00 per person)

Entrée Items - Select Two

Served with a side of potato or rice, vegetable, dinner roll with butter, coffee and tea

Beef Stroganoff

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

Classic or Vegetable Lasagna

Ground beef or seasonal vegetables

Chicken Piccata

Sautéed chicken, capers, mushrooms, lemon juice, and white wine

Chicken Marsala

Fried chicken cutlets with mushrooms in a rich marsala wine sauce

Chicken Scallopini

Chicken sautéed in a lemony butter sauce

Chicken Cordon Bleu

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

Roast Pork with Apple Chutney

Spiced pork tenderloin with sweet and spicy chutney

Baked Haddock Florentine

Fresh haddock served on a 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

Served with red sauce and 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 seasonal vegetables topped with grated parmesan

Salmon with Maple Glaze | Market Price

Baked salmon with maple butter

Two Entrée Choices

- \$41.95 per person plus tax and tip -

40 Person Minimum, Under 40 Persons, Add \$5 Per Person

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 cracked peppercorns

Roast Pork Tenderloin

Seasoned and oven roasted tenderloin

Prime Rib of Beef au jus

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

Roast Turkey

Slow-roasted served with gravy

Glazed Virginia Ham

Baked spiral ham with sweet glaze and served with dijon mustard

Two Entrée Choices with One Carving Station

- \$51.95 per person plus tax and tip-

35 Person Minimum

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

Plated Dinner



Starters

Garden salad
Homemade soup (additional \$3.00 per person)

Entrée Items - Select Two

Served with a side of potato or rice, vegetable, dinner roll, coffee and tea

Pesto Penne Pasta | \$29.95

Tender pasta with pesto

Tortellini Alfredo | \$29.95

Cheese-filled tortellini alfredo served in a creamy white sauce

Carbonara | \$29.95

Spaghetti covered in a silky sauce with freshly sautéed pancetta

Chicken Piccata | \$32.95

Sautéed chicken, capers, mushrooms, lemon juice, and white wine

Cheddar Baked Haddock | \$32.95

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

Boursin Chicken | \$32.95

Chicken breast stuffed with herbed and creamy boursin cheese sauce

Roast Pork with Apple Chutney | \$32.95

Spiced pork tenderloin with a sweet and spicy apple chutney

Scallop or Shrimp Scampi | \$35.95

Choice of fresh shrimp or scallops over a bed of linguine

Salmon with Maple Glaze | Market Price

Baked salmon with maple butter

Grilled Sirloin Au Poivre | Market Price

Grilled sirloin crusted with peppercorn

Prime Rib with Horseradish Sour Cream Sauce | Market Price

Cooked medium rare served with spicy horseradish sauce

Filet Mignon | Market Price

New York Sirloin with Lobster Tail | Market Price

Grilled sirloin steak with a Maine lobster tail served with butter

Filet with Garlic Shrimp | Market Price

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

35 Person Minimum

Select two options from any price range above.

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

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

Summer Options



The Backyard Grill

Hot Dogs

Hamburgers

Choice of Two Fresh Salads

Pasta salad, potato salad, or coleslaw

Potato Chips

Served with dip

Baked Beans

Watermelon

- \$25.95 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

Pasta salad, potato salad, or coleslaw

Baked Beans

Corn on the Cob

Watermelon

- \$35.95 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

Corn on the Cob

Fresh Sliced Watermelon

- Market Price plus tax and tip -

35 Person Minimum

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



Desserts

Dessert Items - Select One

Chocolate Mousse

Topped with freshly made whipped cream

Carrot Cake

Cream cheese frosting, walnuts, caramel sauce

Chocolate Cake Flourless

Chocolate cake with chocolate frosting and a chocolate fudge bottom

Tiger Cake

Swirled chocolate and vanilla cake with butter cream frosting

Cheesecake

Turtle, peanut butter, strawberry, or vanilla with choice of graham cracker or chocolate cookie crust

Chocolate Covered Strawberries

Three strawberries per person

Flourless Chocolate Cake

Served with raspberry coulis and cream

Apple Crisp

With cinnamon and a dollop of cream or a scoop of vanilla ice cream

Key Lime Pie

Bananas, caramel, whipped cream, and graham cracker crust

One Dessert Choice

- \$8.00 per person plus tax and tip -

Select Two Desserts

- \$14.00 per person plus tax and tip -

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



Bar Packages

Service

Rutland Country Club offers a versatile selection of bar service plans. 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 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 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 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

Liquor packages may not have exact items listed below at the bar, but will provide 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

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