

Burlington Country Club

Packages

Each Wedding Package Includes:

1 Complementary Tasting for up to Four Guests

Sparkling Wine Toast

Passed and Stationary Hors d'Oeuvres for your Cocktail Hour

Wedding Cake

Coffee, Decaffeinated Coffee, Tea

PLATED DINING

The Fairway

The Green

Farm to Table

BUFFET DINING

The Par Three

The Par Four

BRUNCH

The Mulligan's Brunch

The Hole in One Brunch

...or we would be happy to customize your experience to suit your tastes.



Burlington Country Club

The Fairway

COCKTAIL HOUR

Choice of Three Butler Passed Hors d'Oeuvres

Choice of One Stationary Hors d'Oeuvres

Sparkling Wine Toast

SALAD (Please Select One)

Green Salad or Caesar Salad

Rolls with Vermont Maple Butter

PLATED ENTREES (Please Select Three)

New York Strip with Herb Compound Butter

Garlic Mashed Potatoes and Seasonal Vegetables

Scottish Salmon

White Wine Sauce, Classic Risotto and Seasonal Vegetables

Quinoa Stuffed Portobello Mushroom

Roasted Red Pepper Sauce, Grilled Radicchio with Balsamic Drizzle

Roasted Statler Chicken

Aromatic Juices, Rice Pilaf and Seasonal Vegetables

Braised Short Ribs

Cabernet Sauce, Mashed Potatoes and Seasonal Vegetables

Traditional Wedding Cake

\$65 per person



Burlington Country Club

The Green

COCKTAIL HOUR

Choice of Four Butler Passed Hors d'Oeuvres
Choice of Two Stationary Hors d'Oeuvres

Sparkling Wine Toast

SOUP

Seasonal Soup

SALAD (Please Select One)

Choice of Green Salad, Caesar Salad, or Frisée with Apples and Walnuts

Rolls with Vermont Maple Butter

INTERMEZZO

PLATED ENTRÉES (Please Select Three)

Statler Chicken Breast

Fingerling Potatoes with Madeira Mushroom Sauce and Seasonal Vegetables

Arctic Char

Rock Shrimp Risotto, Pink Peppercorn Beurre Blanc and Seasonal Vegetables

Free-Form Seasonal Lasagna

White Sauce

Seared Scallops

Vermont Maple Gastrique, Creamy Polenta and Grilled Radicchio

Filet Mignon

Bordelaise Sauce, Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Lamb Loin

Cherry Demi-Glace, Mashed Potatoes and Seasonal Vegetables

Traditional Wedding Cake

\$80 per person



Burlington Country Club

Farm to Table (June-October)

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Local Beet Skewers with Baily Hazen Blue Cheese

Cherry Tomatoes Stuffed with Vermont Butter and Cheese Chèvre

Beef Tartare

Nitty Gritty Corncakes with Vermont Apple Butter

B.L.T Sliders

STATIONARY HORS D'OEUVRES

Vermont Artisan Cheese Board

Grilled Local Vegetables with White Bean Hummus and Grilled House-Made Naan

Fresh Baked Breads and Vermont Butter and Cheese Cultured Butter

SOUP

Carrot Ginger Soup

Corn Chowder

SALAD

Beet Salad

Green Salad

INTERMEZZO



Burlington Country Club

Farm to Table (Cont.)

PLATED ENTRÉES (Please Select Two)

Braised Rabbit

With Ricotta Gnocchi

Lamb Loin Pan Seared

With Anna Potatoes, Sherry Lamb Jus and Seasonal Vegetables

Venison Scaloppini

Port Wine Demi-Glace, Mashed Potatoes and Seasonal Vegetables

Vol-Au-Vent

Herb Beurre Blanc and Seasonal Baby Vegetables

Oven Roasted Trout with Fresh Herbs

Zambucca Beurre Blanc, Red Potatoes and Seasonal Vegetables

Boyden Farms Filet Mignon

Balsamic Demi-Glace, Mashed Potatoes and Seasonal Vegetables

Traditional Wedding Cake

\$120 per person



Burlington Country Club

The Par Three

COCKTAIL HOUR

Choice of Three Butler Passed Hors d'Oeuvres

Choice of One Stationary Hors d'Oeuvres

Sparkling Wine Toast

SALAD OR SOUP

Plated Green Salad or Soup Du Jour

Rolls with Vermont Maple Butter

BUFFET FARE

Seasonal Vegetable Ravioli

Seasonal Vegetables

Atlantic Salmon

Lemon Beurre Blanc, Herb Risotto

Chicken Statler

House-Made Bacon Carbonara, Roasted Garlic Mashed Potatoes

New York Sirloin

Red Wine Demi-Glace

Traditional Wedding Cake

\$59 per person



Burlington Country Club

The Par Four

COCKTAIL HOUR

Choice of Three Butler Passed Hors d'Oeuvres

Choice of Two Stationary Hors d'Oeuvres

Sparkling Wine Toast

Rolls with Vermont Maple Butter

SOUP

Soup Du Jour

SALAD (Please Select One)

Boston Lettuce Plated with Caramelized Pears, Vermont Blue Cheese, Spiced Walnuts and Vinaigrette or Green Salad

BUFFET FARE

Seasonal vegetables

Mashed potatoes

Eggplant Rollatini

Roasted Red Pepper Sauce

Shrimp & Bay Scallops

With Fettuccini in Pesto Cream Sauce

Stuffed Misty Knoll Chicken

Pancetta and Fennel Stuffing, Rice Pilaf

Beef Tenderloin Carving Station

Horseradish Cream and Red Wine Demi-Glace

Traditional Wedding Cake

\$86 per person



Burlington Country Club

Mulligan's Brunch

Sparkling Wine Toast

BRUNCH FARE

Fresh Fruit Display

Breakfast Pastries

Bagels, Smoked Salmon, Traditional Accompaniments

Frisée and Mixed Green Salad with Gorgonzola

Classic Eggs Benedict

Fingerling Potatoes

Waffles

Applewood Smoked Bacon and Sausage

Omelets Made to Order

Classic Risotto

Seasonal Vegetables

Roasted Chicken with Herb Jus

New York Strip with Red Wine Demi-Glace

Traditional Wedding Cake

Selection of Fruit Juices

\$62 per person



Burlington Country Club

The Hole in One Brunch

Sparkling Wine Toast

BRUNCH FARE

Fresh Fruit Display

Breakfast Pastries

Bagels, Smoked Salmon, Traditional Accompaniments

Green Salad

Scrambled Eggs

Corned Beef Eggs Benedict

Home Fries

Waffle Bar

Bacon and Vermont Smoke and Cure Sausage

Herb Risotto

Seasonal Vegetables

Cider Roasted Pork Loin

Traditional Wedding Cake

Selection of Fruit Juices

\$36 per person



Burlington Country Club

Hors d'Oeuvres

BUTLER PASSED

Anti Pasta Skewer
Vegetable Sushi
Fresh Spring Rolls
Miniature Crab Cakes
Tuna Tartare in Cucumber Cup
Bacon Wrapped Scallops
Cherry Tomatoes and Goat Cheese
Arancini with Red Sauce
Prosciutto Wrapped Melon
Roasted Beet Skewers
Beef Tenderloin on Croustade, Bleu Cheese and Balsamic
Mushroom Caps with Cabot Cheddar and Bacon
Fingerling Potato with Goat Cheese and Smoked Sea Salt
BLT Sliders
Truffled Beef Tartare
Potato Latke with Apple Butter
Spanakopita
Lobster Deviled Eggs
Chicken Satay with Peanut Sauce

STATIONARY

Imported & Domestic Artisan Cheese Board
Assorted Crackers and Fresh Baguette
Vegetable Crudités
Assorted Seasonal Vegetables served with Bleu Cheese Dip
Seasonal Fresh Fruit Display
Yogurt Dipping Sauce
Jumbo Shrimp Cocktail
Spicy Cocktail Sauce and Lemons
Vermont Pepper Jack Nacho Bar
Tortilla Chips, Sour Cream, Pico de Gallo, Guacamole
Smoked Salmon Display
Capers, Egg White, Egg Yolk, Red Onion, Sour Cream and Baguette
Antipasto Platter
Italian Cured Meats, Cheeses, Roasted Red Peppers, Grilled Onions, Marinated Mushrooms & Olives
Baked Brie en Croute
Apples, Walnuts, Grapes and Baguette



Burlington Country Club

Cake Menu

CAKES

Yellow

Chocolate

Red Velvet

Harvest Carrot (with or without nuts)

FILLINGS

Vanilla or Chocolate Butter Cream

Maple Cream Cheese

Vanilla Pastry Cream

Coconut Cream

Lemon Cream

FROSTINGS

Vanilla Butter Cream

Chocolate Butter Cream

Vermont Maple Butter Cream

Cream Cheese Frosting



Burlington Country Club

Burlington Country Club prides itself on creating memorable occasions. Our goal is to provide an exceptional culinary and service experience with beautiful surroundings for you and your guests.

Please note the following information.

Burlington Country Club Member Fees

Members receive a 50% discount on the facility fee. This discount is nontransferable to any person, organization, or event that is not a current member of the club.

Facility Fees/Room Rental

Our facility fee covers the following: Room rental, all house china, standard white or ivory linen and napkins, glassware, flatware, tables, and chairs for up to 175 people.

Pricing

All menu prices listed are the base price, without service charge, and sales tax. An 11% food tax, 12% tax for alcoholic beverages, and a 22% service charge on food and beverage will be applied. Prices are guaranteed if planned within sixty (60) days prior to your event. All prices prior to sixty (60) days are subject to change without notice due to market fluctuations.

Contracts/Payments

All events require a contract and a reservation deposit of the full facility fee. All menu selections are finalized 15 days prior to the event. Food and beverage guest counts are required 10 days prior to the event. You may add additional guests up to 5 days prior to your event, though not over a 10% increase. Final payment is due 3 days before the event and additional invoicing will be handled either COD or within 3 days post event. Acceptable forms of payment include certified check, cash, or credit card. Credit cards as a form of payment will incur a surcharge of 2% on the total transaction amount on Visa and MasterCard products, which is not greater than our cost of acceptance.

Cancellation Policy

If the event is cancelled within 90 days of the scheduled date, the client will forfeit the reservation deposit. Either party may terminate this agreement at any time prior to the 90 day period before the event by giving written notice to the other party. Cancellations fewer than 10 days in advance will result in loss of reservation deposit, as well as 100% of food charges. In the event that fire or casualty destroys the BCC facility, this contract shall be immediately terminated with the client and the reservation deposit will be returned.

Final Counts & CEO Signoff

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 additional guests. The Catering Event Order listing this final count, menu selection, event details and pricing information must be signed by both a Burlington Country Club representative and the Member/Client or authorized event representative no later than ten (10) days prior to the event.

Buffets

A minimum of 25 people are required for a buffet. If less than 25 people, a surcharge of \$3 per person will be added.

Decorations/Displays

All decorations and displays are subject to approval by Burlington Country Club. Tacks, paint, gum or any other fixtures that will harm or alter the facility are not permitted. Burlington Country Club does not decorate; it is the responsibility of the guest for the placement of any and all decorations and flowers. No confetti of any sort is allowed, and all decorations are to be removed immediately after the event. Burlington Country Club is not responsible for equipment, materials, garments and/or any items brought to the Burlington Country Club property for the purpose of the event.



Burlington Country Club

Damages

Any property damage or damage to the facility as a result of the event or guests of the event will be the responsibility of the person or entity hosting the event.

Smoking Policy

Burlington Country Club is a smoke free facility.

Outside Food & Beverage Policy

No outside food or beverage shall be brought onto the property from outside sources by members, guests, or attendees. Burlington Country Club is responsible for the sale and service of all alcoholic beverages under the Vermont State Liquor Board. All of our bartenders and servers are tip certified.

Vermont Liquor Ordinances

The legal drinking age in the State of Vermont is 21 years. Burlington Country Club strictly adheres to this ordinance and reserves the right to ask for identification with proof of age for any member/guest. Bar service is not open prior to your event and will close 1/2 hour before your event ends. Vermont Liquor Control regulates the sale and service of alcoholic beverages. Burlington Country Club reserves the right to limit and control the amount of alcoholic beverages consumed by all members and guests. Management reserves the right to remove anyone not following Vermont Liquor Laws.

