



Golf Tournament Menus

89 Fox Lane Ludlow VT 05149 (802) 228-1396 www.foxrungolfclubvt.com



Fox Run Golf Club is part of Four Square Hospitality VT, which represents the four unique seasons of Vermont signifying our offerings, which include dining, weddings and private events, farm to table dinners, live music & entertainment and golfing.

Fox Run Golf Club is the perfect spot for lunch, dinner or cocktails or to enjoy one of our signature craft cocktails while enjoying our rotating schedule of live music and entertainment.

With a spacious dining room, bar and expansive outdoor patio, offering breathtaking views of our 18-hole championship golf course as well as stunning views of Okemo Mountain, we are the perfect destination after a round of golf, lunch, dinner or evening drinks.

# **DINING**

Experience a culinary
journey that fuses Vermont's
freshest ingredients, global
influences, and expert
craftsmanship into
gastronomic masterpieces at
Four Square Hospitality.

# WEDDINGS & PRIVATE EVENTS

Elevate your gatherings with
Four Square Hospitality's
meticulous catering services,
creating unforgettable
experiences that embody
Vermont's finest flavors and
hospitality.

# LIVE MUSIC & ENTERTAINMENT

Immerse yourself in captivating entertainment at Four Square Hospitality, where live performances and enchanting events celebrate Vermont's cultural heritage and vibrant spirit.

## **GOLFING**

Make your special day an extended celebration with options to include a golf package. Book a round (or two) on our award winning, meticulously maintained golf course – Fox Run Golf Club.

# Welcome To Fox Run

Fox Run Golf Club is an 18-hole championship golf course and 10-acre practice facility featuring a 4-hole short course, and full driving range. The par 70 layout is 6,400 yards in length and features dramatic elevation change through rolling terrain outlined by fescue native areas that enhance the heathland layout. As the course winds up the property, scenic views highlight the natural beauty of the Green Mountains. Our mission is to provide golfers with a fun, authentic mountain golf experience that exceeds expectations. Our agronomic team provides the best possible playing conditions daily and we are known for having outstanding greens, and tight fairways, providing a high-end golf experience that is accessible to players of all skill levels.





Fox Run has been consistently ranked as one of the top public golf courses in Vermont and has received a 5 Star rating in the New England Golf Guide. Our fleet of Club Car golf carts are equipped with luxury seats, USB ports, and GPS units. PGA Golf Professional, Mark Senecal, offers private golf lessons and has our Pro Shop stocked with the newest golf technologies as well as all the latest apparel and gear. We believe that we offer the best mountain golf experience in all of New England and welcome you to come and enjoy our spectacular property.



# History of Fox Run

Fox Run was originally opened in 1969 as a 9-hole executive golf course located on the 150-acre Moore Family dairy farm in Ludlow, Vermont. Local Ludlow resident, Stan Johnson, was hired to design and build the original layout. After several groups owned and operated the property, it was purchased by the Garvey Family and successfully operated from 1977-1997. Okemo Mountain, owned by Tim and Diane Mueller purchased the property and expanded it to an 18-hole championship layout. The original golf course was bulldozed, and Steve Durkee was hired to design and build the new layout, with the help of Construction and Grow-in Superintendent Rodney Williams. In 1999 the first 9 holes of the new Okemo Valley Golf Club were opened and the following year the 18-hole course officially opened.

Between 2000-2018 Okemo Valley Golf Club was operated under the leadership of General Manager/COO Jim Remy, past president of the PGA of America. In 2018 Vail Resorts purchased Okemo Mountain and Okemo Valley Golf Club. The property was sold to current ownership in April of 2021. Since the purchase ownership has changed the name back to the original Fox Run Golf Club and has made a significant investment into the golf course, putting new sand in the bunkers, constructing new forward tee boxes, purchasing state-of-the-art maintenance equipment, among many other capital improvement projects.

Our team is dedicated to making Fox Run Golf Club a premier golf destination.

# Our Setting

Nestled in the heart of the Okemo Valley, Fox Run Golf Club stands as a testament to ownerships commitment to delivering a best-in-class golf experience with challenging greens and year-round, stunning views of the Okemo Mountain, which creates a stunning backdrop for every swing and putt.

The panoramic views from Fox Run Golf Club are nothing short of awe-inspiring. Each hole offers a new perspective, showcasing the natural beauty of the surrounding Ludlow valley, with its quaint charm and serene landscapes.

The design of Fox Run Golf Club seamlessly integrates with the terrain, preserving the natural contours and enhancing the overall aesthetic.

Strategic bunkers, shimmering ponds, and thoughtfully designed landscape add an element of challenge to the game, while also contributing to the visual allure of the course.





































Located at Fox Run Golf Club, Calcuttas is the perfect spot for lunch, dinner or cocktails or to enjoy one of our signature craft cocktails while enjoying our rotating schedule of live music and entertainment.

With a spacious dining room, bar and expansive outdoor patio, offering breathtaking views of our 18-hole championship golf course as well as stunning views of Okemo Mountain, Calcuttas is the perfect destination after a round of golf, lunch, dinner or evening drinks.

In addition, our private dining space, The Gold Room can accommodate meetings, private dinners, and social functions.

Or book our amazing wedding venue, The Barn At Fox Run which is attached to Calcuttas, offering the convenience to accommodate rehearsal dinners and post wedding brunches as an all-inclusive dining destination.

- o Lunch & Dinner
- o Full Bar
- o Outdoor Dining & Patio
- o Live Music & Entertainment
- o Meetings, Private Dinners and Social Events

# Main Gining Room













# Outdoor Patio





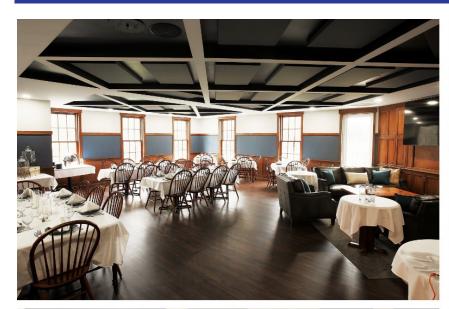








# The Gold Room



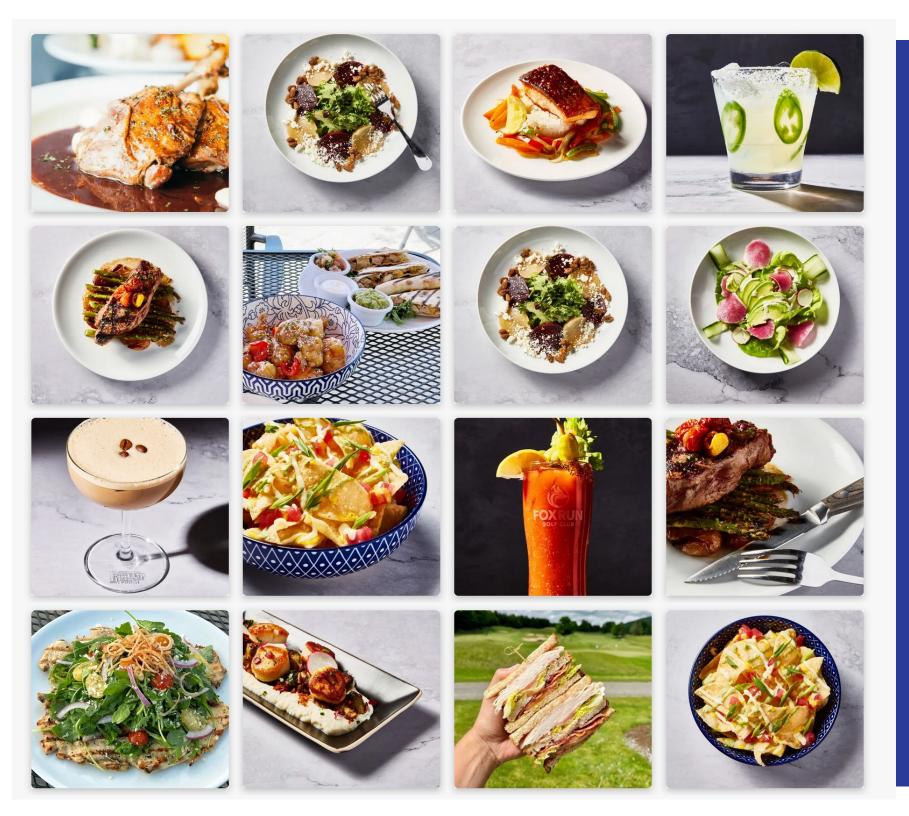






Located upstairs is The Gold Room, an intimate private dining and event space which can accommodate up to 65 guests with couches and a fireplace, perfect to host meetings, private dinners, and luncheons.

The space also includes a small patio overlooking the golf course and offers views of Okemo
Mountain and the surrounding
Okemo Valley.



# Menu Options

Crafted by our Executive
Chef, our menu options
offer a curated selection of
local ingredients and
flavors with multiple
options to choose from.

All of our menu options are served buffet style.

# **OPTION 1: \$35/pp**

(Taxes & Gratuities are not included)

# **ENTRÉE - CHOICE OF (2)**

- o Chicken Breast choice of Parmigiana, Francese, Marsala, Saltimboca
- Sliced Flank Steak, Chimichurri
- Roasted Pork Loin, Apple Jam
- Salmon, Lemon Caper Butter Sauce
- Pasta Primavera
- o Penne Vodka
- o Bucatini, Burrata, Pomodoro sauce

### **VEGETABLE - CHOICE OF (1)**

- Seasonal Vegetable Medley
- o Sauteed Wild Mushrooms

### STARCH - CHOICE OF (1)

- Mashed Potatoes
- o Rice Pilaf
- Roasted Potatoes

### SALAD - CHOICE OF (1)

Caesar or House

### **DESSERTS - CHOICE OF (1)**

- Cookies And Brownies
- Cheesecake, Chocolate Cake, Chef's Choice +\$3/pp

# **OPTION 2: \$40/pp**

(Taxes & Gratuities are not included)

## **ENTRÉE - CHOICE OF (2)**

- o Grilled Flank Steak, Chimichurri Sauce
- o Chicken Breast choice of Parmigiana, Francese, Marsala, Saltimboca
- o Salmon, Lemon Caper Butter Sauce
- o Sirloin Steak, Brandy Peppercorn Sauce
- o Roast Pork Loin, Apple Jam
- o Baked Haddock, Beurre Blanc Sauce

### **VEGETABLE - CHOICE OF (1)**

- Seasonal Vegetable Medley
- Sauteed Wild Mushrooms

### STARCH - CHOICE OF (1)

- Mashed Potatoes
- o Rice Pilaf
- Roasted Potatoes

#### **SERVED WITH:**

- Dinner Rolls & Butter
- Caesar or House Salad

### **DESSERTS - CHOICE OF (1)**

- Cookies And Brownies
- o Cheesecake, Chocolate Cake, Chef's Choice +\$3/pp

# **OPTION 2: \$49/pp**

(Taxes & Gratuities are not included)

## **ENTRÉE - CHOICE OF (2)**

- Salmon, Lemon Caper Butter Sauce
- o Halibut, Beurre Blanc Sauce
- New York Strip, brandy peppercorn sauce
   – Carving Station
- Sliced Tenderloin, Red Wine Reduction
- o Chicken Breast choice of Parmigiana, Francese, Marsala, Saltimboca
- Pasta Primavera Pomodoro or White Wine
- Penne alla Vodka

### **VEGETABLE - CHOICE OF (1)**

- Seasonal Vegetable Medley
- Sauteed Wild Mushrooms

### **STARCH - CHOICE OF (1)**

- Mashed Potatoes
- Rice Pilaf
- Roasted Potatoes

#### **SERVED WITH:**

- Dinner Rolls & Butter
- Caesar or House Salad

### **DESSERTS - CHOICE OF (1)**

- Cookies and Brownies
- o Cheesecake, Chocolate Cake, Chef's Choice +\$3/pp

## **ADDITIONAL OPTIONS**

- o Prime Rib Carving Station, Au Jus, Horseradish Cream +\$650/per piece
- Roasted Sirloin +\$400/per piece
- o Cheese & Fruit Board +\$90/per 20ppl Local Cheeses, Fresh Berries, Honey, Crackers, Jam
- Crudité Board +\$90 per 20ppl Vegetables, Carrots, Cucumbers, Cauliflower, Broccoli
- Charcuterie Board \$225 (20 person minimum) Assorted Meats & Cheeses, Grilled Bread, Olives, Mustard, Fig
   Jam, Crackers, Fruit, Honey
- Charcuterie Grazing Table \$450 (40 person minimum) \$675 (60 person minimum) Assorted Meats & Cheeses,
   Grilled Bread, Olives, Mustard, Fig Jam, Crackers, Fruit, Honey
- o Raw Bar \$500 per 20 ppl, Cocktail Sauce, Champagne Mignonette, Lemon, Horseradish
  - Shrimp & Crab Cocktail
  - Little Neck Clams
  - Oysters
  - o Add King Crab Legs or Lobster Cocktail Market Price

## **VEGETERIAN OPTIONS**

Vegetarian substitutions, in place of one protein option or as an additional protein option - +\$6/pp

- Stir Fried Vegetables
- o Fried Falafel, Tzatziki
- o Mushroom Ravioli, Sage Brown Butter Sauce
- o Orecchiette, Broccoli Rabe, Oven Roasted Tomatoes, White Wine, Garlic & Olive Oil
- Cauliflower Steak, Beet Puree, Oven Roasted Tomatoes





Francesco Belcastro
Director of Operations
<a href="mailto:frank@foursquarehospitalityvt.com">frank@foursquarehospitalityvt.com</a>

Cell: 802-777-5292

Sherry Dennett
Director

sherry@foursquarehospitalityvt.com

Cell: 802-376-7174

Amanda Mark
Event Sales Manager
amanda@foursquarehospitalityvt.com

Cell: 203-837-7084