



1923



Needham Golf Club
Function Menus

2024

49 Green Street | Needham, MA | 02492

www.needhamgolfclub.com

Terms & Conditions

Set Up Charges

Our Function Room accommodates up to 150 guests, without a dance floor. For weddings, Bar and Bat Mitzvah 120 guests is the capacity. A deposit equal to the room fee is required to reserve Needham Golf Club for your event. Our Room Fee includes the labor to set up, tear down and clean the space following the event. The room fee also includes the use of our tables, chairs, white china place settings, linen, state of the art speaker system, private coatrooms, and complimentary parking. There is also a mandatory bar set up charge of \$150 for all events.

2024 Non-Refundable Function Room Fees:

Daytime Event (until 4 PM) - \$500 | Evening Event (4 PM and on) - \$1,500
Mitzvahs & Weddings - \$3,000 | Small Grill Room (20 guests max) - \$250

Member Sponsor

All events at Needham Golf Club must have a Member Sponsor.

Minimum Food Revenue

Due to the size of our function room and the anticipated overhead costs, the Needham Golf Club is expecting that a minimum of \$3,000.00 will be spent on food & beverage for daytime events and a minimum of \$5,000.00 will be spent on food for evening events. These food minimums are exclusive of the taxable administrative fee, and sales tax. **All pricing is subject change** until event orders have been signed.

Cancellation Policy

In the event of cancellation, the Needham Golf Club shall retain the entire amount of any deposit and costs incurred.

Service Charge & Tax

All food and beverage orders are subject to a 25% taxable Administrative Fee (18% Gratuity, 7% House Charge) and 7% MA sales and local state tax, which is subject to change without notice. No fee or charge, including but not limited to, set up fees, labor, fees, bartender set up charge or food station fees, is a tip, gratuity, or service charge for any employee. Any additional gratuities you chose to leave must be given to the Manager on Duty.

Guarantees

The host of the event will provide the Club with the number of guests attending no later than seven (7) business days prior to the event. Charges will be based on the number of guests guaranteed. If the number of guests exceeds the guarantee you will be charged for the additional guests.

Payments

Full payment is due no later than seven (7) days prior to the event, payable by cash or certified check. We request that a credit card be kept on file for any additional charges. Payment of any additional charges will be due at the end of event.

Conduct of Event Guest/Security

The Needham Golf Club does not provide security in the function room. The member or guest hosting the event is responsible for the conduct of all guests. Guests are expected to comply with all club rules, applicable laws and regulations. The Needham Golf Club is not responsible for any claims resulting from personal injury, property damage or loss related to the event. In the event of damage, the Member Sponsor will be contacted for payment.

Displays/Decorations

All decorations displayed at the event are subject to the approval of the General Manager. Confetti and open flame candles are not permitted at Needham Golf Club.

Food & Beverage Policy

Members and/or guests are not allowed to bring food or beverages from outside vendors or home into the Club. Special occasion cakes are an exception to policy.

Food and Beverage is Not allowed to leave the club after your event.

NOTE: Prices are subject to change without notice.

Please complete and sign this Function agreement and return the original with your nonrefundable room fee. Your function date will be forfeited if the contract is not signed and returned with your room fee within 14 days. Upon acceptance by Needham Golf Club the reservation will be reserved for you. Upon rental and use of the premises, the renter shall indemnify Needham Golf Club against, and hold Needham Golf Club harmless from all claims, actions, proceedings, costs, damages and liabilities, including attorney fees, arising out of, connected with or resulting from the Renters use of the Needham Golf Club or the premises.

I have read, understand and agree to the Event Terms and Conditions provided to me by
Needham Golf Club.

Signature _____

Date _____

Hors D'oeuvres

Passed Hors D'oeuvres

priced per piece - must order for guarantee

Mini Vegetable Quesadilla
Pigs in a blanket
Spinach & Phyllo
Mini Meatballs - Italian or Sweet
Tomato Mozzarella Flatbreads
Pork Dumpling
Vegetable Dumpling
Mini Chicken Quesadilla
Coconut Chicken Tenders
Chicken Skewers
Asparagus Phyllo
Crispy Tofu

Cucumber with smoked salmon
Thai Vegetable Spring Roll
Grilled Vegetable & Cheese Skewers
Shrimp Cocktail
Beef Short Rib Wrapped in Bacon
Fig & Goat Cheese Flatbread
Mini Beef Wellington
Coconut Shrimp
Scallops wrapped in Bacon
Asian Shrimp Spring Rolls

4.50

Upgraded Options

4

Lamb Lollypop
Tuna Tartare
Crispy Radish Duck Breast

8

Chilled Stationary Platters

priced per person - must order for guarantee

Cheese and Fruit Display
Gourmet selection of Imported
and Domestic Hard and Soft Cheese
accompanied by Crosinis
and garnished with Fresh Fruit

15

Add cured meats, spreads

5

Grilled Fresh Seasonal Vegetable Board

Chefs Choice Vegetables

10

Grand Charcuterie Board

Cheese and Fruit display, Grilled Vegetable
Board, cured meats, spreads

30

NGC Raw Bar

Shrimp Cocktail, Oyster on the Half Shell
and Littleneck Clams Served with Cocktail
Sauce, Horseradish and Mignonette Sauce

Mkt

Tomato Mozzarella Display
Fresh Mozzarella & Sliced Local
Tomatoes, Basil, Olive Oil and Balsamic
Drizzle

10

Tortilla Chips and Dip

With Chopped Tomato and Onion,
Guacamole, Fresh Salsa, Sour Cream

8

Please add 25% Administration Fee (18% Gratuity, 7% House Charge), 7% State & Local Tax. Before placing your order, please inform your server if anyone in your party has a food allergy. Please be informed that consumption of undercooked foods. Such as raw eggs e.g. Caesar salad, poultry, seafood and ground beef may pose certain health risks.

NGC Grand Buffet

**minimum of 25 guests*

Salad (choose one)

Classic Caesar Salad

Fresh Garden Greens with Tomatoes, Cucumbers,
Shredded Carrots and Balsamic Dressing

Entrees (Choose Two)

Baked Haddock with Lemon Crumb

Roasted Pork Tenderloin

Baked Salmon with caper lemon butter sauce

Bistro Beef Tenderloin Tail

BBQ Steak Tips

Seasonal Risotto

Herb Roasted Statler Chicken

Red Snapper (add 14 pp)

Chef Carved Roast Rib Eye (add 14 pp)

Chef Carved Tenderloin of Beef (add 16 pp)

Dessert (Choose One)

Anna's Seasonal Mousse

New England Classic Strawberry Shortcake

Goosey Brownie Sundae with Scoop of French Vanilla Ice Cream

Apple Crisp with Scoop of Vanilla Ice Cream

Dark Chocolate Flourless Layered Cake with Chocolate Ganache

Chocolate Chip Cookies

Buffet Includes:

Fresh Rolls and Butter

Oven Roasted Red Bliss Potato

Chef's Selection of Fresh Seasonal Vegetables

Coffee, Decaf, Assorted Teas

NGC Buffets

**minimum of 25 guests*

Deli Buffet

Tossed garden salad
Potato salad
NGC Chips
Sliced deli meat platter
Assorted cheeses & condiments
Assorted breads
Cookies & Brownies
Coffee, Decaf, Tea

32

Italian Buffet

Tossed garden salad
rolls & butter
Chicken broccoli & ziti
Baked penne with meat sauce
Cookies & Brownies
Coffee, Decaf, Tea

35

Green Street Grille Buffet

Tossed garden salad
Rolls & Butter
Gilled Sirloin Tips
Blackened Salmon
Roasted Potatoes
Seasonal Vegetable
Cookies & Brownies
Coffee, Decaf, Tea

42

Plated Entrees

All options include choice of salad and dessert, fresh rolls and butter, and coffee, decaf and tea

Entrees served with Chef's Choice potatoes and Chef's Choice seasonal vegetable

**minimum of 25 guests*

Salad (Choose One)

Fresh Garden Greens with Tomatoes, Cucumbers and Shredded Carrots

Classic Caesar Salad

Spring Mix with Feta and Craisins

Entree (Choose One)

Roast Prime Rib of Beef Au jus

52

Pan Seared Salmon - Blackened or Teriyaki

45

New York Sirloin Steak

49

Ritz Cracker Crumb Haddock with Lemon Butter

42

Herb Roasted Statler Chicken Breast

42

Choice of Pasta:

Ziti

Spaghetti

Beef Tenderloin with Grilled Shrimp

54

Orecchiette

35

Dessert (Choose One)

Anna's Seasonal Mousse

New England Classic Strawberry Shortcake

Goopy Brownie Sundae with Scoop of French Vanilla Ice Cream

Apple Crisp with Scoop of Vanilla Ice Cream

Dark Chocolate Flourless Layered Cake with Chocolate Ganache

Chocolate Chip Cookies

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Cocktail Party Stations

**minimum of 25 guests*

Pasta Station (chose 2)

House Made Gnocchi
choice of Alfredo or Marinara sauce

Ziti
choice of Alfredo or Marinara Sauce

Penne Pasta tossed with Chicken and Broccoli with a
Garlic Parmesan Cheese Sauce

25

Caesar Salad Station

Crisp Romaine
Creamy Caesar Dressing Herb Croutons
Shredded Parmesan Cheese

15

Crab Cake Station

Pan seared crab cakes sautéed with tarter sauce and
chipotle aioli. Served with fresh baked rolls

Mkt

Burger Bar Station

Steak Burgers, Brioche Buns, French Fries, Assorted
Condiments

25

Carving Station

Pork Tenderloin 22
Sliced bistro Beef Tenderloin 28
Sliced Tenderloin of Beef 32

served with fresh baked rolls and sauces

Shrimp Scampi Station

Served with Linguini, tomatoes, mushrooms,
Capers and Lemon Wine Sauce (based on three
shrimp per person)

27

Fajita Station

Flour & Corn tortillas with chicken, rubbed steak,
roasted peppers, onion, cilantro, pico de gallo,
guacamole

25

Stir Fry Station

Choice of Beef, Shrimp, Chicken, or Tofu

30

Dessert Station

An assortment of fresh baked Chocolate Chip
Cookies and Brownies Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas

12

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Young Adult Menu

Plated Options

Choice of Side (Fries, Fruit or Salad)

Chicken Fingers

16

Macaroni and Cheese

12

Pasta with Sauce and Mini Meatballs

15/17 (GF)

Hot Dog

9

Cheese Quesadilla

12

Cheeseburger

14

Mini Pizza

12

Gluten Free Cheese Pizza

15

Buffet Options

(choose two, sundae bar included)

Chicken Fingers & Fries

Macaroni & Cheese

Mini Meatballs

Hot Dog and French Fries

Cheeseburger and French Fries

Mini Pizzas and French Fries

Sundae Bar

Vanilla, Chocolate Ice Cream, Assorted
Toppings, Caramel Sauce and Hot Fudge

34

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Breakfast & Brunch

**minimum of 25 guests*

Kirkman Continental

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Fresh Seasonal Fruit

Selection of Breakfast pastries

Fresh bagels with cream cheese, butter and preserves

18

Add ons:

Oatmeal 3.50

Yogurt 3.50

Parfaits 4

Bacon, Egg & Cheese Sandwiches 6

Ham & Cheese Croissants 6

NGC Brunch Buffet

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Fresh Seasonal Fruit

Salad Display with Dressings

Scrambled Eggs

Roasted Red Bliss Home Fries

Crisp Maple Smoked Bacon and Breakfast Sausages

Belgian Waffles served with fresh cream, blueberries and Warm Maple Syrup

42

Add Ons:

Avocado Toast 5

Grilled Chicken 6

Eggs Benedict 6

with crab 8

with smoked salmon 8

with canadian bacon 8

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