



Needham Golf Club

BANQUET PACKET

Needham Golf Club | 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. There is a non-refundable room fee charge of \$850.00 for Dinner and \$425.00 for Lunch, (6.25% tax) for a four-hour period payable to Needham Golf Club. Weddings & Bar/Bat Mitzvah room fee is \$1,062.50. A deposit equal to the room fee is required to reserve Needham Golf Club for your event. Additional hours are charged at \$106.25 per hour. 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 coat rooms, and complimentary parking. There is also a mandatory bartender set up charge of \$106.25 for all events.

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 \$1,600.00 will be spent on food for daytime events and a minimum of \$2,400.00 will be spent on food for evening events. These food minimums are exclusive of the taxable administrative fee, gratuity and sales tax.

Cancellation Policy

In the event of cancellation, the Needham Golf Club shall retain the entire amount of any deposit and costs incurred. If, however, in the event of cancellation, the patron contacts the Needham Golf Club to re-schedule the function within 12 months of the cancelled date, the Needham Golf Club shall apply the deposit toward the total amount of the said function.

Service Charge and Tax

All food and beverage orders are subject to a 3% taxable Administrative Fee, 7% MA sales and local state tax and 18% Gratuity, 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.

Guarantees

The host of the event will provide the Club with the number of guests attending no later than seven 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 five 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 Guests/Event 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.

Displays/Decorations

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

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

Pricing

All menu prices and items are subject to change until the Event Orders have been signed and ordered.

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

Chilled Stationary Platters

priced per person and must be ordered for guarantee

Thai Vegetable Spring Roll **2.25 per piece**
Franks in a Blanket with Honey Mustard (order in increments of 25)

Spinach and Phyllo
Italian or Sweet and Sour Meatballs
Buffalo Chicken Poppers
Tomato Mozzarella Flatbreads
Pork Dumpling with Thai Dip
Gorgonzola Arancini with Balsamic Drizzle

Crab Stuffed Mushrooms **2.75 per piece**
Mini Quesadilla with Salsa (order in increments of 25)

Shrimp Spring Rolls with Asian dip
Artichoke and Olive Quiche
Mini Deep Dish Pizza (assorted flavors)
Chicken Skewers
Asparagus Phyllo
Fiery Chicken Spring Roll

Potato Pancake with Smoked Salmon **3.50 per piece**
Beef Hibachi Skewers (order in increments of 25)

Raspberry and Brie En Croute
Quince and Manchego Cheese Tart
Antipasto Skewers
Pear and Blue Cheese Purse
Mushroom Vol Au Vent
Scallops Wrapped in Bacon
Sesame Chicken Tenders with Spicy Thai Sauce
Coconut Chicken Tenders with Cilantro Dip

Crab Cakes with Remoulade **3.75 per piece**
Shrimp Cocktail (order in increments of 25)

Beef Short Rib Wrapped in Bacon
Fig and Goat Cheese Flatbread
Mini Beef Wellington
Coconut Shrimp

International Cheese & Fruit

A gourmet selection of imported and domestic hard and soft Cheese accompanied by assorted crackers and garnished with fresh fruit 4.50/pp

Vegetable Crudit 

A Colorful Array of Vegetables including:

Summer and Zucchini Squash, Cherry Tomatoes, Red and Green Peppers, Carrots and Celery, Broccoli, Cucumbers, and Asparagus, with Ranch Dip 4.50/pp

Smoked Salmon Presentation

Thinly sliced smoked salmon accompanied by capers, chopped egg and cornichons with a variety of breads and crackers 7.00/pp

Tortilla Chips and Dip

With chopped tomato and onion, guacamole, fresh salsa, sour cream 5.00/pp

Antipasto Display

Assorted sliced Italian meats and cheeses with marinated and grilled vegetables 7.00/pp

Tomato Mozzarella Display

Fresh mozzarella and sliced local tomatoes, basil, olive oil and balsamic drizzle 8.00/pp

Please add 3% Administration Fee, 7% State & Local Tax, and 18% Gratuity.

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.

Dinner

NGC Dinner Buffet

Salad

Choose one salad to be served at each place setting with freshly baked rolls and butter

- Fresh garden greens with tomatoes, cucumbers and shredded carrots
- Chopped romaine, grape tomatoes, croutons and parmesan
- Spring mix with feta and raisins

Guests Invited to Buffet for Entrées

(choose two)

- Chef carved roast round of beef
- Baked haddock with lemon crumb
- Chicken Masala with mushrooms
- Traditional stuffed chicken breast cranberry sauce
- Baked lemon crumb salmon
- Bistro Beef Tenderloin tail
- Chef carved roast sirloin of beef (add 10.00/pp)
- Chef carved tenderloin of beef (add 12.00/pp)
- (Chef carved beef served au jus and with horseradish cream)

All buffets include

- Penne Pasta with sundried tomatoes, julienne squashes, roasted peppers, grilled asparagus, fresh garlic and herbs
- Oven roasted red bliss potato
- Chef's selection of fresh seasonal vegetables

Dessert

Choose one dessert to be served to each place setting with coffee

- Strawberry shortcake
- Brownie sundae with scoop of vanilla ice cream
- Blueberry cobbler with scoop of vanilla ice cream
- Apple crisp with scoop of vanilla ice cream
- Chocolate molten cake with whipped cream
- We will slice your cake and serve with vanilla ice cream

Lunch Price 40.00/pp

Dinner Price 44.00/pp

Plated Entrées

All meals served with your choice of salad, freshly baked rolls and butter, your choice of dessert and coffee, tea or decaffeinated coffee

Salad

- Fresh garden greens with tomatoes, cucumbers & shredded carrots
- Chopped romaine, grape tomatoes, croutons & parmesan
- Spring mix with feta and raisins

Entrees

All entrées served with oven roasted red bliss potatoes and Chef's selection of fresh seasonal vegetables

- Roast Prime Rib of Beef Au jus
Lunch 46.00/pp or Dinner 50.00/pp
- New York Sirloin Steak
Lunch 46.00/pp or Dinner 50.00/pp
- Stuffed Chicken Breast with Cranberry Sauce
Lunch 35.00/pp or Dinner 39.00/pp
- Baked Lemon Crumb Salmon
Lunch 38.00/pp or Dinner 42.00/pp
- Broiled North Atlantic Haddock with Lemon Butter
Lunch 36.00/pp or Dinner 40.00/pp

Dessert

- Strawberry shortcake
- Brownie sundae with scoop of vanilla ice cream
- Blueberry cobbler with scoop of vanilla ice cream
- Apple crisp with scoop of vanilla ice cream
- White chocolate and raspberry ice cream truffle
- Chocolate molten cake with whipped cream
- We will slice your cake and serve with vanilla ice cream

Please add 3% Administration Fee, 7% State & Local Tax, and 18% Gratuity.

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.

Cocktail Party

Cocktail Party Food Stations

Pasta Station

served with homemade garlic bread

14.00/pp

Cheese Tortellini

served with choice of Alfredo or Marinara Sauce

- or -

Penne Pasta tossed with Chicken, Broccoli

with a Garlic Parmesan Cheese Sauce

Caesar Salad Station

served with fresh baked rolls

10.00/pp

Crisp Romaine

Creamy Caesar Dressing

Herb Croutons

Shredded Parmesan Cheese

Anchovies

Crab Cake Station

15.00/pp

Pan seared Crab Cakes sautéed served with tartar sauce or chipotle aioli

Carving Station

served with warm dinner rolls & sauces on the side.

Roasted Breast of Turkey 13.00/pp

Top Round of Beef 15.00/pp

Sliced Bistro Beef Tenderloin 15.00/pp

Sliced Tenderloin of Beef 18.00/pp

Shrimp Scampi Station

17.00/pp

Served with Linguini, Tomatoes, Mushrooms, Capers and Lemon Wine Sauce (based on 3 shrimp per person)

Dessert Table

8.00/pp

An assortment of fresh baked Chocolate Chip Cookies and Brownies

Coffee and Tea

Please add 3% Administration Fee, 7% State & Local Tax, and 18% Gratuity.

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Brunch

Green Street Brunch Menu

Chilled Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Teas Fresh
Seasonal Fruit
Salad Display with Dressings

Hot Food Station

Scrambled Eggs
Vegetable Quiche
Quiche Lorraine
Roasted Red Bliss Home Fries
Crisp Maple Smoked Bacon
Breakfast Sausages
Belgian Waffles served with Whip Cream,
Fresh Blueberries and Warm Maple Syrup

Breads and Muffins

Fresh Assorted Bagels & Cream Cheese
Apple Danish & Freshly Baked Blueberry Muffins

Dessert

Chocolate Chip Cookies and Brownies

32.00/pp

Children's Menu

Children's Plated Options

All of the selections are offered with fresh fruit cup

Chicken Fingers with French Fries

10.00 per child

Macaroni & Cheese

8.00 per child

Pasta with Sauce & Mini Meatballs (or plain)

10.00 per child

Hot Dog with French Fries

8.00 per child

Cheese Quesadilla

8.00 per child

Cheeseburger with French Fries

11.00 per child

Mini Pizzas (6") and French Fries

10.00 per child

Children's Buffet

Choose 2 options from list

Includes fresh fruit and platter of cookies & brownies

Chicken Fingers with French Fries
Macaroni & Cheese
Pasta with Sauce & Mini Meatballs (or plain)
Hot Dog with French Fries
Cheese Quesadilla
Cheeseburger with French Fries
Mini Pizzas (6") and French Fries

15.00 per child

Beverage Table

Pepsi, Diet Pepsi, Sprite, Orange Soda and Lemonade

6.00 per child

Please add 3% Administration Fee, 7% State & Local Tax, and 18% Gratuity.

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