



Needham Golf Club

Function Menus 2021

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 \$1,200. A deposit equal to the room fee is required to reserve Needham Golf Club for your event. Additional hours are charged at \$120 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 \$150 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 \$2,500.00 will be spent on food for daytime events and a minimum of \$3,000.00 will be spent on food for evening events. These food minimums are exclusive of the taxable administrative fee, 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 21% taxable Administrative Fee (18% Gratuity, 3% House Charge) 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.

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.

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.

Signature _____

Date _____

Hors D'oeuvres

Passed Hors D'oeuvres

priced per piece and must be ordered for guarantee

Mini Vegetable Quesadilla
Thai Vegetable Spring Roll
Franks in a Blanket with Honey Mustard
Spinach and Phyllo
Italian or Sweet and Sour Meatballs
Tomato Mozzarella Flatbreads
Pork Dumpling with Thai Dip
Chicken Dumpling with Thai Dip
Crab Stuffed Mushrooms
Mini Chicken Quesadilla with Salsa
Shrimp Spring Rolls with Asian Dip
Chicken Skewers
Asparagus Phyllo
Fiery Chicken Spring Roll

3.75

Potato Pancake with Smoked Salmon
Beef Hibachi Skewers
Raspberry and Brie En Croute
Antipasto Skewers
Sesame Chicken Tenders with Spicy Thai Sauce
Coconut Chicken Tenders with Cilantro Dip
Crab Rangoon
Crab Cakes with Remoulade
Shrimp Cocktail
Beef Short Rib Wrapped in Bacon
Fig and Goat Cheese Flatbread
Mini Beef Wellington
Coconut Shrimp
Scallops Wrapped in Bacon
Shrimp Lollipops

4

Chilled Stationary Platters

priced per person and must be ordered for guarantee

International Cheese and Fruit

A gourmet selection of Imported and Domestic Hard and Soft Cheese accompanied by Assorted Crackers and garnished with Fresh Fruit

7

Vegetable Crudité

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

6

NGC Raw Bar

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

Market Price

Tortilla Chips and Dip

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

5

Tomato Mozzarella Display

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

8

Please add 21% Administration Fee (18% Gratuity, 3% 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.

Dinner

NGC Dinner Buffet

Salad

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

- Chopped Romaine, Grape Tomatoes, Croutons, Parmesan and Caesar Dressing
- Fresh Garden Greens with Tomatoes, Cucumbers, Shredded Carrots and Balsamic Dressing

Entrées (choose two)

- Baked Haddock with Lemon Crumb
- Traditional Stuffed Chicken Breast with Cranberry Sauce
- Baked Lemon Crumb Salmon
- Bistro Beef Tenderloin Tail
- Chef Carved Roast Sirloin of Beef (add 12.00/pp)
- Chef Carved Tenderloin of Beef (add 14.00/pp)
- Chicken Piccata with Mushrooms
- Herb Roasted Statler Chicken
- 6oz Chicken Breast with the Small Wing Bone served with Lemon Wine Sauce

All Buffets Include

- Penne Pasta with Tomatoes, Julienne Squashes, Roasted Peppers, 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 freshly brewed coffee, decaffeinated coffee and herbal teas

- Old Fashion 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 - 42

Dinner - 45

Plated Entrées

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

Salad

- Fresh Garden Greens with Tomatoes, Cucumbers and Shredded Carrots
- Chopped Romaine, Grape Tomatoes, Croutons and Parmesan
- Spring Mix with Feta and Craisins

Entrées

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 Dinner 50
- New York Sirloin Steak
Lunch 46 Dinner 50
- Stuffed Chicken Breast with Cranberry Sauce
Lunch 35 Dinner 40
- Baked Lemon Crumb Salmon
Lunch 38 Dinner 42
- Broiled North Atlantic Haddock with Lemon Butter
Lunch 36 Dinner 40
- Garden Vegetable Lasagna
Lunch 28 Dinner 32

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Cocktail Party Stations

Pasta Station

Ziti

served with choice of Alfredo or Marinara Sauce

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

20

Caesar Salad Station

Crisp Romaine

Creamy Caesar Dressing

Herb Croutons

Shredded Parmesan Cheese

12

Crab Cake Station

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

16

Carving Station

Roasted breast of Turkey 12

Sliced bistro Beef Tenderloin 15

Sliced Tenderloin of Beef 18

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)

17

Dessert Station

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

8

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of undercooked foods. Such as raw eggs e.g. Caesar salad, poultry, seafood and ground beef
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Brunch

Green Street Grille Brunch Menu

Chilled Orange and Cranberry Juice, Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas
Fresh Seasonal Fruit
Salad Display with Dressings
Platter of Grilled Chicken
Scrambled Eggs
Eggs Benedict
Roasted Red Bliss Home Fries
Crisp Maple Smoked Bacon
Breakfast Sausages
Belgian Waffles served with Whip Cream,
Fresh Blueberries and Warm Maple Syrup
Fresh Assorted Bagels and Cream Cheese
Assorted Danish and Freshly Baked Blueberry Muffins

35



Children's Menu

Children's Plated Options

Chicken Fingers 13
Macaroni and Cheese 9
Pasta with Sauce and Mini Meatballs 14
Hot Dog 9
Cheese Quesadilla 10
Cheeseburger 13
Mini Pizza 11
Gluten Free Cheese Pizza 12

Dessert Station

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

8

Children's Buffet

Choose two options from list
Includes platter of fresh fruit

Chicken Fingers & Fries
Macaroni & Cheese
Mini Meatballs
Hot Dog and French Fries
Cheeseburger and French Fries
Mini Pizzas and French Fries

13

Beverage Table

Coke, Diet Coke, Sprite and Lemonade

6

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