



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 \$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, 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.

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 **2.50 per piece**

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

Gorgonzola Arancini with Balsamic Drizzle

Chicken Dumpling with Thai Dip

Honey Sriracha Chicken Meatball

Crab Stuffed Mushrooms **2.75 per piece**

Mini Chicken Quesadilla with Salsa

Shrimp Spring Rolls with Asian Dip

Chicken Skewers

Asparagus Phyllo

Fiery Chicken Spring Roll

Candied Apple Pork Belly Bacon

Potato Pancake with Smoked Salmon
Beef Hibachi Skewers **3.50 per piece**

Raspberry and Brie En Croute

Quince and Manchego Cheese Tart

Antipasto Skewers

Pear and Blue Cheese Purse

Sesame Chicken Tenders with Spicy Thai Sauce

Coconut Chicken Tenders with Cilantro Dip

Crab Rangoon

Crab Cakes with Remoulade
Shrimp Cocktail **3.75 per piece**

Beef Short Rib Wrapped in Bacon

Fig and Goat Cheese Flatbread

Mini Beef Wellington

Coconut Shrimp

Scallops Wrapped in Bacon

Shrimp Lollipops

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 5.00/pp

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 5.00/pp

NGC Raw Bar

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

Tortilla Chips and Dip

With Chopped Tomato and Onion,
Guacamole, Fresh Salsa, Sour Cream
6.00/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, Shredded Carrots and Balsamic Dressing
- Chopped Romaine, Grape Tomatoes, Croutons, Parmesan and Caesar Dressing

Guests Invited to Buffet for 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 Price 42.00/pp

Dinner Price 45.00/pp

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 46.00/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
- Garden Vegetable Lasagna served with Marinara Sauce
Lunch 28.00/pp or Dinner 32.00/pp

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
- 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

Antipasto Display

10.00/pp

Assorted Sliced Italian Meats and Cheeses with
Marinated and Grilled Vegetables

Pasta Station

served with homemade
garlic bread
20.00/pp

Ziti

served with choice of Alfredo or Marinara Sauce
- and -
Penne Pasta tossed with Chicken, Broccoli
with a Garlic Parmesan Cheese Sauce

Caesar Salad Station

served with fresh baked rolls
12.00/pp

Crisp Romaine
Creamy Caesar Dressing
Herb Croutons
Shredded Parmesan Cheese

Crab Cake Station

16.00/pp

Pan Seared Crab Cakes sautéed served with
Tartar Sauce or Chipotle Aioli

Carving Station

served with warm dinner rolls
and sauces on the side

Roasted Breast of Turkey 14.00/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 three shrimp per person)

Dessert Station

8.00/pp

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

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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

Hot Food Station

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

Breads and Muffins

Fresh Assorted Bagels and Cream Cheese
Assorted Danish and
Freshly Baked Blueberry Muffins

Dessert

Chocolate Chip Cookies and Brownies
37.00/pp

Children's Menu

Children's Plated Options

Chicken Fingers with French Fries
13.00 per child

Macaroni and Cheese
9.00 per child

**Pasta with Sauce
and Mini Meatballs (or plain)**
14.00 per child

Hot Dog with French Fries
9.00 per child

Cheese Quesadilla
10.00 per child

Cheeseburger with French Fries
13.00 per child

Mini Pizza (six inch) with French Fries
11.00 per child

Gluten Free Cheese Pizza (six inch)
with Fresh Fruit
15.00 per child

Children's Buffet

Choose two options from list
Includes platter of fresh fruit

Chicken Fingers and French Fries
Macaroni and Cheese
Pasta with Sauce and Mini Meatballs (or plain)
Hot Dog and French Fries
Cheese Quesadilla
Cheeseburger and French Fries
Mini Pizzas (six inch) and French Fries
18.00 per child

Dessert Station

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

Platter of Chocolate Chips Cookies and Brownies
David's Freshly baked Chocolate Chip Cookies and
Ghirardelli baked Brownies
6.00 per person

Beverage Table

Coke, Diet Coke, Sprite and Lemonade
6.00 per child

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

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