



Needham Golf Club

Banquet Menu

2026

Terms & Conditions

Our Function Room can accommodate up to 150 guests without a dance floor. For weddings and Bar or Bat Mitzvahs which utilize the dance floor, the maximum capacity is 120 guests. To reserve the Needham Golf Club for your event, a deposit equal to the room fee is required. The room fee covers labor for setup, teardown, and cleaning after the event, as well as the use of tables and chairs, white China place settings and linen. Acceptable payment method is in check form only.

There is also a mandatory bar set up charge of \$150 for all events.

2026 Non-Refundable Function Room Fees:

Daytime Event (until 4 PM) – \$800 | Evening Event (4 PM and on) – \$2,500

Mitzvahs & Weddings – \$4,500 | Small Grill Room (20 guests max) – \$300

Member Sponsor

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

Minimum Food Revenue

Needham Golf Club anticipates a minimum expenditure of \$3,000.00 on food and beverages for daytime events and \$5,000.00 for evening events. Please note that these food minimums do not include the taxable administrative fee or sales tax. All pricing is subject to change until event orders are signed.

Cancellation Policy

In the event of cancellation within 14 days of the event, 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) 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 Director of Events.

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

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. 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 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 with prior approval from the General Manager and/or Event Director. 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, then return the original along with your nonrefundable room fee in check form. If the contract is not signed and returned with your room fee within 14 days of receipt, your function date will be forfeited. Once accepted by the Needham Golf Club, your reservation will be confirmed. By renting and using the premises, the renter agrees to indemnify and hold Needham Golf Club harmless from any claims, actions, proceedings, costs, damages, and liabilities, including attorney fees, that arise from or are connected to the renter's use of the Needham Golf Club or its facilities.

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

Signature _____

Date _____

Hors D'oeuvres

priced per piece

Mini Vegetable Quesadilla
Pigs in a Blanket
Spinach & Phyllo
Fresh Vegetable Spring Roll
Tomato Mozzarella Flatbreads
Pork Dumpling
Vegetable Dumpling
Mini Chicken Quesadilla
Coconut Chicken Tenders
Chicken Skewers
Asparagus Phyllo

4.50

Upgraded Options

Shrimp Cocktail

7

Lamb Lollypop

Smoked Duck Breast

8

Cucumber with Smoked Salmon
Thai Vegetable Spring Roll
Crab Rangoon
Beef Short Rib Wrapped in Bacon
Fig & Goat Cheese Flatbread
Mini Beef Wellington
Coconut Shrimp
Scallops Wrapped in Bacon
Asian Shrimp Spring Rolls

5

Chilled Stationary Platters priced per person

Cheese and Fruit Display

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

18

Add cured meats, spreads

8

Grilled Fresh Seasonal Vegetable Board

Chefs Choice Vegetables

12

Grand Charcuterie Board

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

38

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

Pan Seared Halibut (add 15 pp)

Chef Carved Roast Rib Eye (add 16 pp)

Chef Carved Tenderloin of Beef (add 18 pp)

Dessert (Choose One)

Anna's Seasonal Mousse

New England Classic Strawberry Shortcake

Goey 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

34

Italian Buffet

Tossed garden salad

Rolls & Butter

Alfredo Broccoli & ziti

or

Baked penne with Red Sauce

Grilled Chicken

Cookies & Brownies

Coffee, Decaf, Tea

38

Green Street Grille Buffet

Tossed garden salad

Rolls & Butter

Gilled Sirloin Tips

Blackened Salmon

Roasted Potatoes

Seasonal Vegetable

Cookies & Brownies

Coffee, Decaf, Tea

49

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

56

Pan Seared Salmon – Blackened or Miso

48

New York Sirloin Steak

53

Ritz Cracker Crumb Haddock with Lemon Butter

44

Herb Roasted Statler Chicken Breast

44

Choice of Pasta:

Ziti

Spaghetti

Beef Tenderloin with Grilled Shrimp

57

Orecchiette

38

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

Cocktail Party Stations

*minimum of 25 guests

Pasta Station (choose 2)

Ziti

choice of Alfredo or Marinara Sauce

Penne Pasta tossed with Chicken and Broccoli with a Garlic

Parmesan Cheese Sauce

Shrimp Scampi add 6 PP

27

Caesar Salad Station

Crisp Romaine

Creamy Caesar Dressing Herbed Croutons

Shredded Parmesan Cheese

15

Burger Bar Station

Choice of Two:

Steak Burgers, Grilled Chicken or Portabella Mushroom

Brioche Buns, French Fries, Assorted Condiments

28

Carving Station (add chef carving fee of \$150)

Pork Tenderloin 22

Sliced bistro Beef Tenderloin 30

Sliced Tenderloin of Beef 34

Served with Fresh Baked Rolls and Sauces

Baja Taco Station

Flour & Corn tortillas, roasted peppers, onion, cilantro,
pico de gallo, cole slaw

Choice of Two:

Grilled Chicken, Grilled Steak, Shrimp Scampi, Baked Fish

32

Poke Bowl Station

Fresh diced Tuna, avocado, seaweed, pineapple, teriyaki
sauce

34

Dessert Station

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

12

Young Adult Menu

Plated Options

Choice of Side (Fries, Fruit or Salad)

Chicken Fingers

16

Macaroni and Cheese

16

Pasta with Sauce and Mini Meatballs

15/17 (GF)

Hot Dog

12

Cheese Quesadilla

14

Cheeseburger

17

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

36

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

19

Add On's:

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

44

Add On's:

Avocado Toast 5

Grilled Chicken 6

Eggs Benedict 6

with smoked salmon, Canadian bacon or crab 8