

2019

THE NEW ENGLAND COUNTRY CLUB



BANQUET MENU

ACCOMMODATING UP TO 200 GUESTS



Please visit us on the web at NewEnglandCountryClub.com

180 Paine Street, Bellingham Massachusetts 02019

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NEW ENGLAND COUNTRY CLUB

Professionally organized events from start to finish.

Convenient Central Location:

Boston – 45 minutes, Worcester – 30 minutes; Providence – 20 minutes

Contact:

Julie Tartsinis, Food & Beverage Manager 508-883-2300 x16

Mark Copithorne, Director of Golf 508-883-2300 x14

New England Country Club is a prime facility for golf and social events of any kind and for any occasion! We are a full course facility offering many amenities. Our talented culinary staff and the professional service staff of Egan's Pub will provide you with all of your personalized food and beverage needs for the duration of your event.

Banquet accommodations include our tented pavilion with a panoramic view of the golf course. Seating from 50 to 200, our 4000 square foot pavilion is the ideal location for golf events, family reunions, baby and bridal showers, and fundraisers. Full bar service is available, and all meals are served buffet style. For smaller, more intimate gatherings of 50 or less, our dining room adjacent to Egan's Pub is perfect for the occasion! The dining room has large picture windows presenting fabulous views of the golf course and a patio offering views of breathtaking sunsets!

Each event is customized according to your specific needs. Our staff is very attentive and friendly and committed to ensuring your guests are well taken care of! Not only will you be impressed with our staff and event offerings, but your guests will also enjoy the relaxing views and atmosphere surrounding this well-manicured championship public golf course designed by **Hale Irwin**.

Please visit our website at www.newenglandcountryclub.com to view all of our offerings and amenities for both golf and social events.

Let us be a key player in the success of your event!



BREAKFAST & BRUNCH SELECTIONS



The Shotgun Start

Coffee Service
Including decaf, tea, and juice
4

The Bunker

Muffins and Pastry
Doughnuts
Fresh Fruit
Coffee, Juice, Tea
9

The Fairway

Pastry & Fruit Basket
Scrambled Eggs
Bacon and Sausage
Home Fries
Coffee, Juice, Tea
16

The Greens

Seasonal Fruit Medley
Breakfast Pastry Display
Scrambled Eggs
Bacon and Sausage
Home Fries
Stuffed Chicken or
Baked Ham
21

Mulligans

Compliment and enhance your breakfast selection with our brunch options

Penne Marinara

3 per Person

Roasted Potatoes

3 per Person

Vegetable Medley

4 per Person

New England Baked Cod

7 per Person

Roast Beef

8 per Person

*Our breakfast and brunch service are served buffet style
Before placing your order, please inform your server if anyone in your party has a food allergy
All menu prices are priced per person and are subject to change
7% Massachusetts meals tax, 20% service charge and \$100 Chef Attendant Fee are not included in pricing.*



LUNCHEON SELECTIONS

Served before 4 pm. All Luncheon buffets include complimentary garden salad and fresh rolls

The Hartford

Sandwich Wraps Including :
Smoked Ham and Cheese,
Tuna Salad and Turkey
Potato Salad or Coleslaw
Potato Chips

16

The Bellingham

Herb Roasted Chicken
Red Bliss Roasted Potatoes
Penne Marinara
Seasonal Vegetable

21

The Federal Hill

Chicken Parmesan
Italian Style Meatballs
Penne Marinara
Seasonal Vegetable

23

The New Hampshire

Chicken Marsala or
Roasted Chicken
Smothered Steak Tips
Baked Potato
Penne Marinara
Seasonal Vegetable

27

Luncheon Add-Ons

Fruit Salad
4 per Person

Coffee Service
2 per Person

Pastry Dessert
3 per Person

Our Luncheon options are served buffet style before 4 pm

Before placing your order, please inform your server if anyone in your party has a food allergy

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DINNER SELECTIONS



The Bellingham

Herb Roasted Chicken
Red Bliss Roasted Potatoes
Penne Marinara
Seasonal Vegetable

23

The Federal Hill

Chicken Parmesan
Italian Style Meatballs
Penne Marinara
Seasonal Vegetables

25

The New Hampshire

Chicken Marsala or Roasted Chicken
Smothered Steak Tips
Roasted or Baked Potato
Penne Marinara
Seasonal Vegetable

30

The Uxbridge

Slow Roasted NY Sirloin
Roasted Mushrooms
Roasted or Baked Potato
Seasonal Vegetable

30

The Springfield

Herb Roasted Chicken
St. Louis Style Ribs
Baked Beans or Tex-Mex Corn
Red Bliss Potato Salad or Baked Potato
Corn Bread

30

Substitutions

Sub Penne Marinara with
Pink Vodka
2 per Person
Sub Garden Salad
with Caesar Salad
2 per Person

Sub Roasted Chicken
with Marsala
3 per Person
Add Pastry Dessert
3 per Person

All dinner buffets include complimentary garden salad, dinner rolls, coffee and tea service

Before placing your order, please inform your server if anyone in your party has a food allergy

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BANQUET



ENHANCEMENTS

Stationary Banquet Accompaniments

Chips & Salsa

3 per Person

Cheese & Crackers

4 per Person

Vegetable Cruudités

4.50 per Person

Assorted Cookie Display

4 per Person

Seasonal Fruit Display

5 per Person

Chilled Passed Hors d'oeuvres

Shrimp Cocktail

Lemon & Cocktail Sauce
\$36 dozen

Fruit Kabobs

Seasons Freshest
\$18 dozen

Tomato Mozzarella Skewers

Balsamic Reduction
\$21 dozen

Prosciutto & Melon

Balsamic Glaze
\$24 dozen

Italian Bruschetta

On Toasted Crostini
\$15 dozen

Hot Passed Hors d'oeuvres

Stuffed Mushrooms

Bread Stuffing
\$27 dozen

Panko Shrimp

Sweet & Tangy Sauce
\$30 dozen

Asian Beef Satays

Teriyaki Glaze
\$27 dozen

Pigs in a Blanket

Creole Mustard
\$24 dozen

Bacon Wrapped Scallops

Applewood Smoked Bacon
\$36 dozen

Extras and Add-Ons

Design your event to suit your taste.

Ceremony Site Setup 150. and up

Chair Cover Rental 3. per chair

Chair Cover/Sash install 2. per chair

Gluten Free & Vegan meals

Glassware or colored linens

Additional service staff

Before placing your order, please inform your server if anyone in your party has a food allergy

All menu prices are priced per person and are subject to change

7% Massachusetts meals tax, 20% service charge and \$100 Chef Attendant Fee are not included in pricing.



Social Event Information

Your social event celebration at New England Country Club includes:

- Complete event coordination
- Banquet room set up, including linens (some restrictions apply)
- Gift/Prize tables, use of PA system
- Cake cutting service
- Bar service (some restrictions apply)
- Professional service staff during your event

Deposit and Payment: A deposit is required to guarantee the date and time of your event no later than 7 days after reserving the date, \$100 for groups under 50, \$300 for groups 50-200. Final payment is due 7 days in advance of the event based on the final guarantee. Final payment may be made in the form of cash, credit card or certified check. Personal checks are not accepted.

Cancellation: Banquets of 51-200 guests, deposit of \$300 is non-refundable.

Cancellation: Banquets of 50 or less guests

- If cancelled at least 90 days or more prior to the event, 100% refund.
- If cancelled at least 60 days or more prior to the event, 75% refund.
- If cancelled at least 31 days or more prior to the event, 50% refund.
- No refund if event is cancelled less than 30 days prior to scheduled event.

Menu Selection and Minimum Guest Count: Menu selection shall be arranged with New England Country Club at least 14 days (2 weeks) prior to the event. Any allergies, special dietary needs or restrictions should be discussed at this time. Your final guest count is required 7 days prior to event. This number is a guaranteed minimum for which you will be billed. Your final headcount may be increased up to 5 days prior. Incidental charges and additional guests may be paid for on the day of the event.

Food and Beverage: Due to insurance and health code regulations, all food and beverages must be supplied by and purchased from NECC, and is not allowed to leave the premises (with the exception of cakes supplied by a qualified vendor). Massachusetts State Law does not allow guest to bring alcoholic beverages onto NECC property. Minimum bar fee may apply. NECC reserves the right to refuse alcohol service to anyone at any time. **We I.D.**

Room Rental Rates: Facility rental rates are as follows: Pavilion: \$300 for 3 hours - \$75 per additional hour (maximum 5 hours). Dining room: \$100 for 3 hours - \$50 per additional hour (maximum 5 hours). Additional rental time must be approved by NECC no later than 14 days prior to event.

Prices: All food & beverage prices listed are subject to 7% state and local meals tax, 20% service charge, and \$100 Chef Attendant Fee. Prices and offerings are subject to change without notice.

Incidentals: Candles and confetti are not allowed. Music/DJ's until 10:00 pm only. Additional enhancements for your event not provided by NECC are the customer's responsibility and subject to NECC management approval.

Any personal items left behind are not the responsibility of New England Country Club.

I accept the terms listed above: Signature: _____ Date: _____

Date of Event: _____ Time: _____ Approximate # of Guests: _____