The New England Country Club

Intimate Gatherings
Accommodating up to Fifty Guests

Please visit us on the web at NewEnglandCountryClub.com
180 Paine Street, Bellingham Massachusetts 02019
Phone: 508.883.2300 Facsimile 508.883.7223
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. Talented Chef Luis Alicea, his 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! Food service can be plated, buffet or family style (based on menu). 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-maincured 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 Eagle***
Fresh Fruit Medley  
Breakfast Pastry  
Scrambled Eggs  
Texas French Toast  
Home fries  
Coffee, Juice, Tea  
$11.50

**The Bunker**
Muffins and Pastry  
Doughnuts  
Fresh fruit  
Coffee, Juice, Tea  
$6.75

**The Greens**
Seasonal Fruit Medley  
Breakfast Pastry Display  
Scrambled Eggs  
Bacon and Sausage  
Home Fries  
Stuffed Chicken or Baked Ham  
Coffee, Juice, Tea  
$16.95

**The Masters**
Seasonal Fruit Medley  
Breakfast Pastry Display  
Scrambled Eggs  
Bacon and Sausage  
Home Fries  
French Toast or Pancakes  
Stuffed Chicken or Baked Ham  
Coffee, Juice, Tea  
$17.95

**The Shot Gun Start**
(Perfect for business meetings, assemblies, and lectures)
Coffee Service  
Including decaf, tea, and juice  
$3.75

**The Fairway**
Pastry & Fruit Basket  
Scrambled Eggs  
Bacon and Sausage  
Home Fries  
Coffee, Juice, Tea  
$13.50

**Mulligans**
Complement and enhance your breakfast selection with our brunch options
Penne Marinara or Linguini Olio d’Aglio  
$3 per Person  
Rice Pilaf or Roasted Potatoes  
$1.50 per Person  
Vegetable Skewers  
$2 per Person  
New England Baked Cod  
$6 per Person  
Roast Beef  
$5 per Person

**Station Add-ons**
Complement your brunch selection with our chef attended stations
Yogurt Bar  
$5 per Person  
French Toast Station  
$4.50 per Person  
Omelet Station  
$8 per Person  
Crepe Station  
$6.50 per Person

*Denotes selections that can be served buffet style, family style or plated  
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  
Taxes, administrative fees and gratuity are not included.
LUNCHEON SELECTIONS

All Luncheon buffets include complimentary garden salad, and fresh rolls

**The Hartford**
Sandwich Wraps Including:
- Smoked Ham and Cheese
- Turkey, Tuna Salad, and Roast Beef
- Potato Salad or Coleslaw
- Potato Chips

$14

**The New Hampshire** *
- Chicken Marsala, Piccata or Roasted Chicken
- Smothered Steak Tips
- Rice Pilaf or Roasted Potatoes
- Penne Marinara
- Seasonal Vegetable

$24

**The Vermont** *
- Wild Mushroom Stuffed Chicken
- Maple Glazed Baked Ham
- Cheddar Mashed Potatoes
- Maple Butter Carrots

$19

**The Bellingham** *
- Herb Roasted Chicken
- Red Bliss Roasted Potatoes
- Pasta Marinara
- Seasonal Vegetable

$17

**The Federal Hill** *
- Italian Roasted Chicken
- Meatballs or Italian Sausage
- Penne Marinara
- Seasonal Vegetable

$17

**Luncheon Add-Ons**

- Fruit Salad
  - $2 per Person

- Vegetable Skewers
  - $2 per Person

- New England Baked Cod
  - $4 per Person

- Chef Carved Roast Beef
  - $5 per Person

- Chef Attended Pasta Station
  - $5 per Person

- Pastry Dessert
  - $1.50 per Person

Our Luncheon options are served buffet style before 4 pm

*Denotes selections that can be served buffet style, family style or plated

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

Taxes, administrative fees and gratuity are not included.
**DINNER SELECTIONS**

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Entrée Options</th>
<th>Substitutions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Bellingham</strong>*</td>
<td>Herb Roasted Chicken, Red Bliss Roasted Potatoes, Pasta Marinara, Seasonal Vegetable</td>
<td>Sub Rice or Roasted Potato with Garlic Mashed or Au gratin Potatoes for $2, Sub Penne Marinara with Linguini Scampi, Pink Vodka, or Baked Ziti for $2</td>
</tr>
<tr>
<td><strong>The Nantucket</strong></td>
<td>Chef Carved Roast Turkey, Cranberry Bread Stuffing, Rice Pilaf or Roasted Potatoes, Seasonal Vegetables, Corn Bread</td>
<td>Sub Seasonal Vegetable with Green Bean Casserole for $2, Sub Garden Salad with Caesar Salad for $1</td>
</tr>
<tr>
<td><strong>The Federal Hill</strong>*</td>
<td>Italian Roasted Chicken, Meatballs or Italian Sausage, Penne Marinara, Seasonal Vegetable</td>
<td>Sub Chicken Entrée with Baked Cod for $2, Sub Pastry Dessert with Baked Apple Cobbler, Strawberry Shortcake, or Petits Fours for $2</td>
</tr>
<tr>
<td><strong>The Newport</strong></td>
<td>Chicken Marsala or Chicken Piccata, New England Baked Cod, Penne Marinara or Aglio e Olio, Rice Pilaf or Red Bliss Roasted Potatoes, Seasonal Vegetable</td>
<td></td>
</tr>
<tr>
<td><strong>The Little Rhody</strong>*</td>
<td>Roasted Chicken, New England Baked Cod, Roasted Potatoes, Clam Cakes &amp; Chowder, Seasonal Vegetable</td>
<td></td>
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<tr>
<td><strong>The New Hampshire</strong></td>
<td>Chicken Marsala or Roasted Chicken, Smothered Steak Tips, Rice Pilaf or Roasted Potatoes, Penne Marinara, Seasonal Vegetable</td>
<td></td>
</tr>
<tr>
<td><strong>The Springfield</strong>*</td>
<td>Herb Roasted Chicken, St. Louis Style Ribs, Baked Beans or Tex-Mex Corn, Red Bliss Roasted Potatoes, Corn Bread</td>
<td></td>
</tr>
</tbody>
</table>

*Denotes dinner options that can be served buffet, plated or family style

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

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

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

Taxes, administrative fees and gratuity are not included.
**BANQUET ENHANCEMENTS**

**Stationary Banquet Accompaniments**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chips &amp; Salsa</td>
<td>$3.25</td>
</tr>
<tr>
<td>Cheese &amp; Cruditées</td>
<td>$4.75</td>
</tr>
<tr>
<td><strong>International Cheese Display</strong></td>
<td><strong>$7.75</strong></td>
</tr>
</tbody>
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**Chilled Passed Hors d’oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Shrimp Cocktail</td>
<td>Lemon &amp; Cocktail Sauce $30 dozen</td>
</tr>
<tr>
<td>Tomato Mozzarella Skewers</td>
<td>Balsamic Reduction $18 dozen</td>
</tr>
<tr>
<td>Italian Bruschetta</td>
<td>On Toasted Crostini $12 dozen</td>
</tr>
<tr>
<td>Prosciutto &amp; Melon</td>
<td>Cabernet Reduction $20 dozen</td>
</tr>
</tbody>
</table>

**Hot Passed Hors d’oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fruit Kabobs</td>
<td>Seasons Freshest $12 dozen</td>
</tr>
<tr>
<td>Maple Chèvre Canapés</td>
<td>Fresh Chervil $15 dozen</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>Toasted Paprika $18 dozen</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>Herbed Cream Cheese $20 dozen</td>
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**Seasonal Fruit Display**

<table>
<thead>
<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$4</td>
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**Shaved Steak Station**

<table>
<thead>
<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$11</td>
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**Nacho Bar**

<table>
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<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$6.50</td>
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</tbody>
</table>

**Baked Potato Bar**

<table>
<thead>
<tr>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>$6</td>
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</tbody>
</table>

**Extras and Add-Ons**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Made Focaccia</td>
<td>$1</td>
</tr>
<tr>
<td>New England Baked Cod</td>
<td>$4</td>
</tr>
<tr>
<td>Carved Ham or Turkey with Chef Attendant</td>
<td>$4.50</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>$1.50</td>
</tr>
<tr>
<td>Baked Macaroni Cheese</td>
<td>$2</td>
</tr>
</tbody>
</table>

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.

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Social Event Information - Intimate Gatherings

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
- Professional service staff during your event
- Assistance with gifts, centerpieces, favors

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:

A. If cancelled at least 90 days or more prior to the event, 100% refund.
B. If cancelled at least 60 days or more prior to the event, 75% refund.
C. If cancelled at least 31 days or more prior to the event, 50% refund.
D. No refund if event is cancelled less than 14 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 minimum guest count is also to be provided at this time. 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 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. 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 7 days prior to event.

Prices: Taxes, administrative fees and gratuity are not included. Prices 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 signed:____________

Date of event:_________________ Time:_____________ Approximate # of Guests:_________