

**NATIONAL
GOLF CLUB**



2017/2018 Events Menu

300 St. Andrews Drive
Fort Washington, MD 20744
301.292.1100 Phone 301.292.2943 Fax

Rental Fees and Charges

We do not require that you have a membership to host an event. Our banquet facility room rentals are calculated based on a four hour rental during peak season. Off season and holiday discounts are available.

Grand Ballroom & Formal Dining Room seating for up to 300 guests	\$ 2750.00*
Grand Ballroom seating for up to 220 guests	\$ 2200.00*
Formal Dining Room seating for up to 80 guests	\$ 600.00*
Conference Room seating for up to 20 guests	\$ 300.00*

Additional Services and Fees

Outdoor Ceremony Includes 1 Additional Hour \$1300.00 for 125 guest \$1800.00 for 125 and over	Additional Hour(s) Ballroom Dining Room Conference Room \$300 \$150 \$50
Coat Check Attendant \$125.00	Audio/Visual Equipment Projection Screen & Microphone \$125.00
Linen Upgrades Pricing is dependent upon style & fabric selection	Cake Cutting Fee \$1.00
	Bar Tender \$150 for Four hours
	Set-up fee Grand Ballroom \$500
	Set-up fee Dining Room \$150

Ballroom & Formal Dining Room Food & Beverage Minimums

April-October		November-March	
Saturday Evening	\$6000	Saturday Evening	\$4000
Friday Evening	\$5000	Friday Evening	\$3000
Saturday Daytime	\$2500	Saturday Daytime	\$2000
Sunday-Thursday	\$2500	Sunday-Thursday	\$1500

COCKTAIL RECEPTION PACKAGES

A minimum of 50 guests are required for all receptions. All items available a-la-carte.

State reception package is available for 1 hour, prior to a dinner event.

National & Presidential packages are available for 2 hours. Additional hour \$10.00pp.

State

\$24.95 per guest

Two Displays from Group One
Two Passed Hors D'oeuvres

National

\$27.95 per guest

One Display from Group One
One Display from Group Two
Three Passed Hors D'oeuvres

Presidential

\$31.95 per guest

One Display from Group One
One Display from Group Two
One Display from Either Group
Three Passed Hors D'oeuvres

DISPLAYS

Group One

Fresh Fruit

Assortment of Seasonal Fruits

Crudité

*Fresh Seasonal Vegetables,
served with Zesty Ranch Dip*

Domestic Cheeses

*Assortment of Cheeses,
served with Fresh Bread & Crackers*

Spinach & Artichoke Dip

Creamy Dip served with Pita Chips

Meatballs

Marinara Sauce or Swedish, Barbeque

Group Two

Italian Bruschetta

*Black Olive Tapenade, Tomato, Basil, served
with Assorted Breads & Extra Virgin Olive
Oil*

Antipasto

*Grilled Asparagus, Roasted Red Peppers,
Marinated Artichokes, Mushrooms, Fresh
Mozzarella, Assorted Italian Deli Meats, &
Focaccia Bread*

Chesapeake Crab Dip

*Creamy Maryland Blue Crab Dip,
served with Fried Pita Chips*

Grilled Vegetables Display

*Seasonal Vegetables, Grilled until Smokey &
Drizzled with Rosemary Oil*

DISPLAY ENHANCEMENTS

\$9 per person

Chilled Gulf Shrimp

*Fresh Shrimp,
served with Lemon & Cocktail Sauce*

HORS D'OEUVRES

Available to purchase by the dozen to enhance your menu.

Vegetarian

\$36 per dozen

Spanakopita

Spinach & Feta wrapped in Phyllo Pastry

Petite Vegetable Eggrolls

Assorted Mini Quiche

*Kale Pot Stickers
Vegan*

Seafood

\$43 per dozen

Petite Crab Cakes

Traditional Maryland Style

Crab Stuffed Mushrooms

Coconut Shrimp

Served with Tangy Orange Dipping Sauce

Barbeque Shrimp and Grit

Chicken

\$37 per dozen

Pecan Crusted Chicken Skewers

*Strips of Maple Glazed Chicken, rolled in a
Pecan Crumb*

Buffalo Chicken Spring Rolls

*Filled with Chicken, Celery, Carrot,
Bleu Cheese & a Spicy Sauce*

Bacon Wrapped Chicken

Chicken Quesadilla Trumpet

Beef

\$43 per dozen

Mini Beef Wellington

*Beef Tenderloin & Mushrooms in
French pastry Dough*

Grilled Teriyaki Beef Satay

*Sirloin Strips Marinated in Teriyaki on a
Skewer*

Chipotle Steak Churrasco

Gluten Free

Peppery Beef Kabobs

PLATED ENTREES

*Entrees include:
Choice of One Soup or Salad
Choice of One Vegetable & One Starch per Entree
Bread Service*

Chicken Entrees

\$39.95 per plate

Herb Roasted French Chicken Breast
Airline Chicken Breast with Herb Pan Gravy

Chicken Chesapeake
*Pan Seared Chicken Breast Topped
with Crab & Lemon Butter Sauce*

Chicken Chasseur
*Seared Chicken Breast
with Wild Mushroom & Madeira Sauce*

Chicken Piccata
*Francaise Style Chicken
with Lemon & Capers Sauce*

Seafood Entrees

\$49.95 per plate

Horseradish Crusted Salmon
With Dijon Cream Sauce

NGC Traditional Crab Cake
With Hollandaise Sauce

Shrimp Scampi
*Large Shrimp Sautéed
with Garlic, Butter & White Wine*

Beef & Pork Entrees

\$45.95 per plate

6oz Filet Mignon
*with Wild Mushroom Confit
& Port Wine Demi Glaze*

Steak Diane
*New York Steak
with Brandy Cream Sauce*

Beef Short Ribs
Braised in Red Wine

Center Cut Pork Chops
Herb Rubbed Pork Chop with Soubise Sauce

Vegetarian Entrees

\$34.95 per plate

Portabella Mushroom Napoleon
*with Mushrooms, Zucchini, Squash, Carrots
& Marinara Sauce*

Vegetable Spaghetti
*Zucchini, Squash, and Carrots Slivers, in a
Marinara Sauce*

Vegetable Pot Pie
*Personal Pie filled with Seasonal Veggies in a
Thick and Creamy Sauce*

BUFFET PACKAGES

A minimum of 30 guests are required for all receptions. All dinner buffets include Bread Service

Legislative

\$29.95 per guest

House Salad
Choice of One Entrée
Choice of One Vegetable
Choice of One Starch

Judicial

\$39.95 per guest

Choice of One Salad
Choice of Two Entrées
Choice of One Vegetable
Choice of One Starch

Executive

\$47.95 per guest

Choice of One Soup
Choice of One Salad
Choice of Three Entrées
Choice of Two Vegetables
Choice of One Starch

Entrée Selections

Chicken

Herb Crusted Pan Roasted Chicken

Chicken Breast with Old Fashioned Pan Gravy

Hunter Style Chicken

With Wild Mushrooms & Rich Demi Glaze

Chicken Scaloppini

*Pounded Chicken Breast with
Tomato Cream Sauce*

Chicken Parmesan

*Breaded Chicken Breast with Tomato Sauce
and Topped with Parmesan Cheese*

Seafood

Pretzel Crusted Salmon

With Dijon Cream Sauce

Tomato Glazed Filet of Sole

With Shrimp Sauce

Blackened Tilapia

with Chipotle Cream Sauce

Beef & Pork

Additional to add beef \$3.00 pp

Sliced Rib Eye Steak

*With Red Wine Demi Glaze & Tobacco
Onions*

Braised Home Style Pot Roast

With Carrots & Onions

Grilled Flank Steak

*Fire Grilled Flank Steak with creamy
Chimichurri Sauce*

Beef Stroganoff

*Tender Strips of Beef & Mushrooms, swirled
with Sour Cream*

Honey BBQ Glazed Spare Ribs

Grilled Pork Medallions

with Roasted Red Bell Pepper Sauce

Center Cut Pork Chop

with Caramelized Onion Sauce

Soup

Sweet Corn & Smoked Chowder

Creamy Potato Leek

Grilled Chicken & Wild Rice Soup

New England clam chowder

Broccoli Cheddar Soup

Salad

*Choice of Two Dressings: Creamy Ranch,
Classic Italian, Balsamic Vinaigrette,
Homemade Caesar, Blue Cheese, or Raspberry
Vinaigrette*

Classic Caesar Salad

*Crisp Romaine Lettuce, Fresh Parmesan,
and Savory Croutons*

House Salad

*Mixed Greens, Cherry Tomatoes,
Cucumbers, and Julienne Carrots*

NGC Salad

*Mixed Greens, Strawberries, Goat Cheese,
and Candied Walnuts*

Baby Spinach Salad

*Baby Spinach, Crumbled Bacon,
Blue Cheese and Tomatoes*

Vegetable

Roasted Mixed Vegetables
Sautéed Green Beans
Steamed Broccoli & Cauliflower Florets
Grilled Asparagus
Sautéed Spinach

Starch

Wild Rice
Jasmine Rice
Risotto
Garlic Mashed Potatoes
Herb Red Bliss Mashed Potatoes

Children's Menu

Plated meals available for children under 12 years of age.

Chicken Tenders
Mini Assorted Pizzas
Macaroni & Cheese

Cheese Quesadillas
French Fries

Penne Pasta with
Marinara Sauce
Baby Carrots, Broccoli
and Ranch Dip

Choice of 2 Items: \$12.95 Choice of 3 Items: \$16.95

ENHANCEMENTS FOR YOUR DINNER

Enhance your menu with an action station. Stations require a Chef Attendant Fee of \$100 for every 75 guests.

Carving Stations

Classic Prime Rib
with Horseradish Cream Sauce
\$15.95 per guest

Roasted Turkey Breast
with Scallion Cream Gravy
\$11.95 per guest

Apple wood Smoked Ham
with Sweet Country Mustard Sauce
\$11.95 per guest

Parmesan Crusted Pork Loin
with Buttermilk Sage Gravy
\$11.95 per guest

Pasta Station

*Chef Attendant creates made to order dishes
for your guests.*
\$19.95 per guest

*Choice of Two: Penne, Farfalle, Cheese
Tortellini, and Fettuccine*

*Toppings: Grilled Chicken, Baby Shrimp,
Italian Sausage, Broccoli, Mushrooms,
Roasted Red Peppers, and Spinach*

Sauces: Traditional Marinara & Alfredo Sauce

Desserts

Chocolate Lava Cake
with Vanilla Cream Anglaise
\$8.95 per guest

Port Wine Poached Pears
*with Vanilla Scented Mascarpone Cheese
& a Port Wine Glaze*
\$6.95 per guest

Key Lime Pie
Home made Classic Pie
\$4.95 per guest

Chocolate Mousse Duo
*Dark and White Chocolate Mousse with
Strawberry Fan*
\$4.95 per guest

Make Your Own Sundae Station

*Vanilla & Chocolate Ice Cream served with
Chocolate & Rainbow Sprinkles, Crushed Oreo
Cookies, Mini M&Ms, and Chocolate Syrup &
Strawberry Sauce*
\$7.95 per guest

Chocolate Fondue Fountain
*Served with strawberries, pound cake,
marshmallow, & pineapple slices*
\$6.95 per guest

Cookies, Brownies & Dessert Bars
Assorted Seasonal Selection
\$4.95 per guest

Scoop of Ice Cream
Choice of Vanilla & Chocolate Ice Cream
\$3.95 per guest

BEVERAGES

One bartender is required per seventy-five (75) guests. For non-sponsored events there is a \$150 fee per attendant.

Sponsored Bar

Charged per adult guest, to the host

<u>Bar</u>	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>Additional Hours</u>
Beer, Wine & Soda	\$13.50	\$16.50	\$19.50	\$22.50	\$3.00 per hour
House Bar	\$14.50	\$18.50	\$22.50	\$26.50	\$4.00 per hour
Premium Bar	\$20.50	\$25.50	\$30.50	\$35.50	\$5.00 per hour

Beer, Wine & Soda

Domestic & Imported Beer, House Red & White Wine and Sodas

House Bar

Smirnoff Vodka, Beefeater Gin, Dewar's Scotch, Bacardi Light Rum, Jim Beam Bourbon, Jose Cuervo Tequila, Seagram's 7 Whiskey

Premium Bar

Absolut Vodka, Tanqueray Gin, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal, Patron Tequila, Bacardi 8

Beverage Enhancements

Signature Cocktail

Create a customized libation to suit your occasion!

\$8.00 per Cocktail

Champagne Toast

\$4.00 per Guest

Sparkling Cider Toast

\$3.00 per Guest

Strawberries with Toast

\$.50 per Guest

Non-Alcoholic Beverages

National Beverage Package

Soda, Punch, Lemonade, Ice Tea, Coffee & Hot Tea

\$5.50 per Guest

Essential Beverage Package

Ice Tea & Lemonade or Coffee & Hot Tea

\$3.25 per Guest

Menu Selection

Our banquet menus are only a sample of our culinary expertise. We welcome the opportunity to create custom menus for your event. In order to effectively plan and execute your function, your menu selection is due to the catering department no later than forty-five (45) days prior to your function. If your event is booked within thirty (30) days of the event, the menus will be need to be decided shortly after we receive the contract and deposit. Kosher Style Menus are available upon request.

Food and Beverage

National Golf Club handles all catering of food and beverage. Individuals, or outside caterers will not be permitted to bring food or beverages of any kind onto the club premises except wedding & birthday cakes. Local Health Department regulation regarding proper handling and sanitation prohibits the removal of any food and/or beverage from the National Golf Club following and event.

Guarantees

An estimated attendance figure is required at contract signing. We ask that the final guest count be given ten (10) business days prior to the function. Once this count is received, it may not be lowered. If no guarantee is received, the estimated count listed on the contract will be the final count and you will be charged accordingly. If more guests attend than expected, every effort will be made to accommodate them, however, we cannot guarantee service.

Room Rental

All parties are subject to the appropriate room rental fees. Our room rental includes: a tasting for two, tables, chairs, in house center pieces, white or ivory linens and food service staff. Tastings are available by appointment only, with at least seven (7) days notice. All room rental fees are waived for members of National Golf Club.

Event Time

All event time must be pre-approved by the catering department. There is a **four-hour limit** on room rentals. The time block for the ballroom on Saturdays are concluding by 4:00 pm and beginning at 6:00 pm. When available additional hours can be purchased for your event, if booked at least 7 days in advance of the event date. If our time blocks are not convenient for you, you may rent the ballroom for the entire day by paying a premium charge. Please inquire about the current rate. Events must end by 1:00am, unless, an alternate time has been approved by the Catering Director. Guests at private parties are required to stay in the contracted party area and not roam the building. They will be asked to leave areas reserved as "Members Only" throughout the club.

Deposits and Payments

The Club requires a \$1000.00 non-refundable deposit to guarantee the date selected. All deposits are due with the return of the signed contract at the time of reserving a private banquet event space. All initial deposits are non-refundable, however, the deposit is applied toward the final balance. Private rooms will not be confirmed until the deposit, and signed contract are received. In the event of a date and time change, after signing the agreement, the initial deposit made will **not** be applied to the new date and time. A second twenty-five (25) percent deposit will be required ninety (45) days prior to the event date. All hosts of events are expected to pay 100% of the estimated charges ten (10) business days prior to the scheduled event. Acceptable methods of payments are cash, checks and charge (MasterCard, Visa, and American Express). There will be a 3.5% convenience fee added to the total for parties wishing to pay with a credit card. All returned checks will incur a service fee of \$50.00. Any additional charges incurred on the day of the event must be paid in full on that day. We will only accept cash, and credit card payments to cover charges incurred the day of the event

Pricing & Menu Items

All prices & menu items are subject to change without notice. Pricing & menu items will be guaranteed from the date your contract is signed and deposit is received.

Service Charges and Taxes

A 21% service charge (gratuity) will be added to all service, food and beverage items, and applicable state sales tax will be applied to your bill

Cancellations

Cancellations within ninety (90) days of a scheduled party are subject to a cancellation charge of both the initial deposit and the second twenty-five (25) percent of the estimated charges. Cancellations based on acts of God or civil disturbances that materially effect either parties ability to perform, will be terminated without prejudice.

Set Up and Break Down

All events require a setup fee (\$100-\$300), contracted space will be available two (2) hours prior to your function.

Décor, Decorations and Personal Property

All props and décor must be approved by the club and meet fire department codes and standards. All candles must be enclosed in glass. **We do not allow birdseeds, rice or confetti on our property. Should they be present, a cleanup fee of \$100 will be charged.**

Dress Code

National Golf Club requires members and guest to conform to traditional dress code while attending events at the club. Jeans, tee shirts, and baseball caps are not acceptable attire. The club reserves the right to remove or exclude any and all objectionable persons from the premises. Please inform guest invited to your event and any rehearsals or rehearsal dinners of the guidelines of the club.

Contracted Vendors

All Vendors and entertainers must meet the approval of the club. Alcoholic beverages will not be made available to them. Access to the building will be made through the service entrance. No parking allowed, only loading and unloading is permitted. It is the responsibility of the host to advise the vendors that amplification must be confined to certain areas.

Lost and Found

National Golf Club is not responsible for damage or loss of any article or merchandise left in the club prior to, during, or following your event. All items should be delivered on the day of your event and removed upon your departure.

Damages

Any damage to National Golf Club property by the host or their guest or contracted vendors will be the responsibility of the host.

Tax Exempt Status

All parties will be billed the appropriate Maryland State Sales & Amusement taxes. Tax-exempt organizations must provide a copy of their Tax Exempt Certificate no later the thirty (30) days prior to the event. If the Tax Exempt Certificate is not received, the event will be billed all appropriate Maryland State Sales & Amusement Taxes. Please note: Tax Exempt organizations are not exempt from paying Maryland Amusement Taxes.