



2020 Celebrations, Functions and Golf Outings

Blackstone National Golf Club is a premier golf and function facility located in scenic Sutton, Massachusetts. The Blackstone Valley location, just minutes from both the Rhode Island and Connecticut state lines, offers easy access to the city of Worcester, routes 146, 90 (Mass Pike), and 395.

Blackstone National Golf Club offers year-round private function space in the clubhouse for groups up to 50 guests in the Putnam Room. For the 2020 season, Blackstone National's three season heated and air-conditioned tent will be available beginning in late April.

The **Barn at Blackstone National Golf Club**, our new year-round function facility, has an anticipated opening date of mid-Summer 2020. In addition to our golf outing and full function menus, wedding ceremony and reception packages will be available.

2020 Room Fees (includes white or ivory linen tablecloths and linen napkins color chart available for selections). Wedding ceremony fees are not included in room fees. Blackstone National has a state and local tax of 7% and an industry standard administrative fee for functions of 20% for all functions. Staff gratuity is appreciated but not billed on function invoices. All function staff are given a full hourly wage for service.

All prices subject to change with market fluctuations.

All function space is available for four hours. Hosts may arrive up to thirty minutes prior to start of function to decorate space (no glitter or confetti). Additional time may be added (fee varies).

Fresh fruit and vegetables sourced locally when available in season.



Breakfast & Brunch

Continental Breakfast \$10

Fresh Cut Fruit Platter • Muffins • Breakfast Pastry • Coffee • Tea • Juice

- ★ Add Bagels with Cream Cheese \$3
- ★ Add Yogurt Cups \$1
- ★ Add Eggs Baked in Roasted Pepper Cups (GF) \$3

Blackstone Breakfast Buffet \$16

Fresh Fruit Platter • Scrambled Eggs • Bacon • Sausage • New England Home Fries • Choice of Traditional French Toast or Signature Baked Blueberry French Toast • Coffee • Tea • Juice

- ★ Add Eggs Baked in Roasted Pepper Cups (GF) \$3
- ★ Add Eggs Benedict \$3
- ★ Add Omelet Station \$5
 - ◆ Chef Fee Twenty-five or Fewer Guests \$35
 - ◆ Chef Fee Twenty-five or More Guests \$70

Celebration Brunch Buffet

- ◆ **With One Luncheon Entrée (minimum 25 guests) \$25**
- ◆ **With Two Luncheon Entrees (minimum 30 Guests) \$30**

Fruit Cut Fruit Platter • Scrambled Eggs • Bacon • Sausage • New England Home Fries • Choice of Traditional French Toast or House Specialty Baked Blueberry French Toast • Choice of Luncheon Entrée(s) Served with Tossed Salad, • Seasonal Vegetable • Coffee and Tea Service • Orange Juice

Luncheon Entrée Selections:

- ◆ **Baked Haddock Served with Rice Pilaf**
- ◆ **Chicken Florentine with Rice Pilaf**
- ◆ **Chicken Picatta with Lemon & Capers Served with Penne**
- ◆ **Chicken Marsala with Mushroom Wine Sauce Served with Penne**
- ◆ **Carved London Broil Served with Mashed Potatoes and Au Jus**
- ◆ **Roast Pork Served with Rice Pilaf**
- ◆ **Baked Salmon Served with Rice Pilaf**
- ◆ **Carved Smoked Beef Brisket Served with Mashed Potatoes and Au Jus**
- ◆ **Vegetarian Stir Fry Served over Steamed Rice or Noodles**

Mimosa Bar \$7

Prosecco by the Glass Served with Assorted Juices and Berries

Prosecco by the Glass \$6

Sparkling Moscato by the Glass \$7

Sparkling Pink Moscato by the Glass \$7

Weekday Corporate Meetings

Private function space available in the Putnam Room located on the upper level of the clubhouse. Wi-fi access, flat screen wall mounted television or traditional screen for presentations.

Continental Breakfast on Arrival

Fresh Cut Fruit Platter • Assorted Mini Muffins • Breakfast Pastry • Orange Juice • Coffee & Tea Service

Lunch Service

Assorted Turkey, Roast Beef, Ham, and Chicken Salad Sandwiches and Wraps • Grilled Chicken Served Over Tossed Salad • Choice of Pasta or Potato salad • Condiment Tray • Fresh Baked Cookies or Brownies • Coffee and Tea Service

Room Fee of \$200 includes use of space for five hours • linens • set-up • and servers.

Breakfast and lunch beginning at \$20 per person. Additional menu options available.

Luncheons – Buffet & Plated

Luncheon Buffet - One Entrée \$20 • Two Entrées (minimum 30 guests) \$28

Choice of Entrée Served with Seasonal Vegetable Medley • Fresh Baked Rolls & Butter • Chef's Choice Dessert Display • Coffee and Tea Service

- ★ Add Tossed Salad \$2
- ★ Add Baked Macaroni & Cheese \$3

Entrée Selections

- ◆ Baked Haddock Served with Rice Pilaf
- ◆ Carved Smoked Beef Brisket Served with Mashed Potatoes and Au Jus
- ◆ Chicken & Broccoli Alfredo served with Penne Pasta
- ◆ Chicken Florentine served with Rice Pilaf
- ◆ Chicken Picatta with Lemons and Capers with Penne Pasta
- ◆ Chicken Marsala with Mushrooms with Penne Pasta
- ◆ Grilled Steak Tips with Rice Pilaf
- ◆ Grilled Salmon served with Rice Pilaf
- ◆ Pasta Primavera with Penne
- ◆ Vegetarian Stir Fry Served over Steamed Rice or Noodles

(Gluten Free Pasta available)

Deli Buffet \$16

Assorted Turkey, Roast Beef, Ham & Chicken Salad Sandwiches and Wraps • Served with Potato Salad • Condiment Tray with Fresh Sliced Tomatoes • Lettuce • Pickles • Onion • Fresh Baked Cookies or Brownies • Coffee & Tea Service

- ★ Add Cup of Soup \$3
- ★ Add Baked Beans \$2
- ★ Add Grilled Chicken Served over Garden Salad \$4

Plated Luncheon

Entrées Served with Seasonal Vegetable Medley • Rolls & Butter • Chef's Choice Dessert • Coffee & Tea Service

With One Entrée \$23 • With Two Entrees \$30

★ Add Plated Garden Salad \$4

Entrée Selections

- ◆ Baked Haddock Served with Rice Pilaf
- ◆ Carved London Broil Served with Mashed Potatoes and Au Jus
- ◆ Chicken & Broccoli Alfredo Served with Penne Pasta
- ◆ Chicken Florentine with Rice Pilaf
- ◆ Chicken Picatta with Lemons and Capers with Penne Pasta
- ◆ Chicken Marsala with Mushrooms with Penne Pasta
- ◆ Grilled Steak Tips with Rice Pilaf
- ◆ Grilled Salmon Served with Rice Pilaf
- ◆ Pasta Primavera with Penne Pasta
- ◆ Vegetarian Stir Fry Served over Steamed Rice or Noodles

(Gluten Free Pasta and Rice available)

Appetizers & Appetizer Displays

Priced Per Person (minimum 20 Guests)

Fruit, Cheese and Cracker Display \$5

Fresh Cut Fruit • Assorted Cheeses • Crackers

Vegetable Crudité Display \$4

Fresh Cut Vegetables Served with Dipping Sauces

Fruit, Cheese, Cracker and Vegetable Crudité Display \$7

Fresh Cut Fruit • Assorted Cheeses and Crackers • Fresh Cut Vegetables Served • Assorted Dipping Sauces

Mediterranean Display \$11

Fresh Cut Vegetables • Hummus • Tabbouleh • Marinated Olives • Pita bread

- ★ Add Stuffed Grape Leaves \$3
- ★ Add Spanakopita \$3
- ★ Add Baked Feta Filo Cups \$2

Antipasto & Charcutier Display \$14

Italian Cured Meats • Cheeses • Olives • Assorted Breads & Breadsticks • Dried Fruits • Pickled Vegetables • Seasoned Olive Oil Dip

Baked Brie & Raspberry Phyllo Cups \$5

Beef Empanadas with Mexican Dipping Sauce \$5

Chicken Tenders with Choice of Dipping Sauce \$4

- ★ Barbeque
- ★ Buffalo
- ★ Teriyaki

Cocktail Meatballs - Beef

- ★ Italian \$4
- ★ Swedish \$5

Cocktail Meatballs – Turkey

- ★ Italian \$5
- ★ Swedish \$6

Mini-Bruschetta – Served on toasted baguette rounds

- ★ Tomato • Basil • Fresh Mozzarella • Balsamic Glaze \$2
- ★ Buttery Garlic • Mushrooms • Herbed Ricotta Spread \$3
- ★ Summer Tomatoes • Herbed Ricotta Spread • Balsamic Glaze \$3

Stuffed Mushrooms

- ★ Vegetarian \$2
- ★ Sausage \$3
- ★ Seafood \$5

Teriyaki Chicken Skewers \$3

Vegetable Spring Rolls \$3

- ★ Served with Sweet and Sour Dipping Sauce

Scallops Wrapped in Bacon *Market*

Shrimp Cocktail *Market*

Dinner Selections - Buffet Service

Valley Buffet \$30

Choice of Two Entrees **or** One Entrée & One Carved Entrée

Served with Seasonal Vegetable • Fresh Baked Rolls & Butter • Dessert Display • Coffee & Tea

Entrée Selections

- ★ Baked Haddock with Cracker Crumb Topping and Rice Pilaf
- ★ Chicken Florentine with Rice Pilaf
- ★ Chicken Picatta with Capers Served over Penne Pasta
- ★ Chicken Marsala with Mushrooms and Wine Sauce Served over Penne Pasta
- ★ House Signature Chicken Stuffed with Prosciutto & Mozzarella Served with an Orange Beurre Blanc Sauce
- ★ Roast Pork with Mashed Potatoes
- ★ Pork Tenderloin with Apricot Glaze Served with Rice Pilaf
- ★ Steak Tips Served with Roasted Potatoes

Carved Entrée Selections

(add chef fee of \$35 for thirty guests or less or \$70 for over thirty guests)

- ★ Bone-in Baked Ham with Roasted Sweet Potatoes
- ★ Roast Beef Served with Mashed Potatoes and Au Jus
- ★ Roast Turkey Served with Mashed Potatoes or Traditional Stuffing

Additional Surf Selections *Market Pricing*

- ★ Grilled Marinated Shrimp
- ★ Steamed Lobster
- ★ Grilled Salmon
- ★ Sautéed Scallops

North End Buffet \$20

Tossed Salad • Penne Pasta with Marinara • Italian Sausage • House Meatballs • Garlic Bread • Italian cookie • Cannoli dessert display • Coffee and Tea Service

- ★ Add Chicken Parmesan \$3
- ★ Add Eggplant Parmesan \$3
- ★ Add Veal Parmesan \$9
- ★ Add Cheese Ravioli \$3
- ★ Substitute Caesar Salad for Tossed Salad \$2

Stateline Roast Chicken \$16

Regional Favorite Roast Chicken Served with Seasoned Steak Fries • Penne with Marinara Sauce • Fresh Baked Rolls & Butter • Dessert Display • Coffee and Tea Service

- ★ Add Tossed Garden Salad \$2
- ★ Add Caesar Salad \$3
- ★ Add Sautéed Seasonal Vegetables \$2
- ★ Add Chocolate Mouse Dessert Cups \$2
- ★ Add Strawberry Shortcake or Apple Crisp (Available in Season) \$2

Smokehouse \$20

House Smoked Chicken Wings • Pulled Pork • Carved BBQ Beef Brisket • Cole Slaw • Seasoned Steak Fries • Fresh Baked Corn Bread • Dessert Display • Coffee and Tea Service

- ★ Add Tossed Garden Salad \$2
- ★ Add Sautéed Seasonal Vegetables \$2
- ★ Add Baked Macaroni and Cheese \$3
- ★ Add Chocolate Mouse Dessert Cups \$2
- ★ Add Strawberry Shortcake or Apple Crisp (Available in Season) \$2

Taco Bar \$15

A Mexican Fiesta Served with Seasoned Pulled Chicken and Ground Beef • Mexican Style Rice • Black Beans • Lettuce • Diced Tomatoes • Jalapeno Peppers • Shredded Cheddar Jack • Soft Tortillas • Salsa

- ★ Add Seasoned Fish \$2
- ★ Add Guacamole \$2
- ★ Add Sour Cream \$1

Tex-Mex Surf & Turf \$16

Smoked Beef Brisket and Fish Tacos Served with Fresh House Made Salsa • Soft Tortillas • Shredded Cheddar Jack • Lettuce • Diced Tomatoes • Onions • Sour Cream • Mexican Style Rice • Coffee and Tea Service • Fresh Baked Cookies or Brownies

- ★ Add Guacamole \$2
- ★ Add Southwest Cole Slaw \$2
- ★ Add Fresh Baked Corn Bread \$1

Dinner Selections - Plated Entrees

Plated Dinner Entrees Served with Plated Tossed Garden Salad • Seasonal Sautéed Vegetables • Fresh Baked Rolls & Butter • Chocolate Mousse Cups (Strawberry Shortcake or Apple Crisp Available in Season) • Coffee & Tea Service

Select from One Entrée for Functions Under Twenty-Five Guests

Select from Two Entrees for Functions Over Twenty-Five Guests

Entrée Selections

- ★ Baked Haddock with Cracker Crumb Topping and Rice Pilaf 25
- ★ Chicken Marsala Served with Mushroom Wine Sauce and Penne Pasta 22
- ★ Chicken Stuffed with Prosciutto, Mozzarella and an Orange Beurre Blanc and Rice Pilaf 23
- ★ Chicken Picatta with Lemons and Capers Served over Penne Pasta 22
- ★ Baked Salmon served with Rice Pilaf 24
- ★ Grilled Steak Tips Served with Mashed Potatoes and Au Jus 26
- ★ Prime Rib of Beef served with Mashed Potatoes and Au Jus 30
- ★ Roast Tenderloin of Beef Served with Roasted Potatoes 34
- ★ Roast Tenderloin of Pork with Apricot Glaze Served with Roasted Sweet Potatoes 23