



GOLF OUTING INFORMATION

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ www.charteroakcc.com ■ 978.562.0800 x606



Charter Oak Country Club was designed by Robert Trent Jones, Jr. He has designed or remodeled more than 200 award-winning golf courses around the world and has been called "the father of modern environmental golf course architecture." The Jones name is unrivaled among golf course architects, showcased around the world with more than 200 courses in 38 countries on six continents.

"We use our vision to reveal and sculpt the course inherent in each site so golfers can enjoy the challenges and wonders of the game." -Robert Trent Jones, Jr.

Mr. Jones Jr. used over 215 acres of land to carve out a Championship golf course that will challenge the more accomplished player while allowing a higher handicap player a more user friendly course. Charter Oak has the honor of being listed as one of the top 20 private courses in this area and has had the privilege of hosting PGA Professionals such as Nick Price and Fred Funk in prior Corporate Events.

Charter Oak has a large selection of merchandise, which can be customized with your logo or outing information. Our elegant Grand Ballroom holds up to 300 guests, and arrangements can be made for any specialty evening or event, such as an auction, show, or entertainment. In addition to the challenging 18 hole course, Charter Oak also offers an Olympic size swimming pool, children's play area, "kiddie pool", three tennis courts and a fitness room besides the challenging 18-hole golf course, for those wishing to have a total Country Club experience.



Enjoy your day while Charter Oak handles all the details of your special event.

*Your outing will be complete from beginning to end
and Includes:*

75 Precedent Golf Cart Fleet

Personalized Cart Signs & Score Cards

Valet Bag Service, Cart Staging & Professional Scoring

Driving Range & Putting Practice Areas

Golf Rules & Format Sheets

Contest Events (Longest Drive, Closest to the Pin, etc.)

Sauna & Locker Room Facilities

Grand Ballroom, Clubhouse & Personal Coordinator

\$5 Pro-Shop Credit per player

Contact Liam Reardon (ext. 606) for Golf Outing Fee

For Lunch and Dinner options please see attached menus

CHARTER OAK OUTING TEES

MEN

Blue 68.5/126 5708 yards

LADIES

Red 69.5/125 5045 yards





DIRECTIONS

North Framingham/South Sudbury

From Sudbury take Rte 20 W. Just after passing Marlboro Town Line, make right at next light onto Wayside Inn Rd. In 0.3 miles make left onto Sudbury St. Go 1.7 miles and make left onto Concord Rd. Go 0.1 miles and make first right onto Goodale St. Club entrance is 0.5 miles on the right.

West Stow/Bolton

Rte 117 E to Rte 62 W. Go 3.7 mile on 62 W and make sharp left at light onto East Main St. Go 0.8 miles and make right onto Chestnut St. Follow Chestnut St for 1.2 miles. Club entrance will be on your left.

Sudbury/Wayland Area

Route 20 West to Route 27 North. After 3 miles on Route 27 North you will come to a light in Sudbury Center, go straight thru and continue 0.3 more miles along Route 27 North. When Route 27 North bends right towards Maynard stay straight to go towards Hudson. This will put you on Hudson Road heading West. Go 4.3 miles down Hudson Road, make left onto Parmenter Road. Go to end of Parmenter Road, bear right at stop sign onto Concord Road. Go 0.4 miles, make right onto Goodale Road. Club Entrance will be 0.5 mile on your right.

Southboro/Marlboro

Rte 85 N to Rte 20 E. Go 1.0 mile East on Rte 20 and make left onto Concord Rd (note - Firefly Restaurant will be on your left). Go 2.2 miles down Concord Rd and make left onto Goodale Rd. Club Entrance will be 0.5 miles on your right.

Using 495

Take exit 26, proceed straight through rotary onto East Main Street. Follow Main Street East for 2.8 miles and take Right onto Chestnut Street. Follow Chestnut Street for 1.2 miles. Club Entrance is on the left.



OUTING CONTACT INFORMATION

LIAM REARDON

978-562-0800 x606 OR LREARDON@CHARTEROAKCC.COM

Outing Menu

BREAKFAST

BREAKFAST BUFFET \$24 pp

Scrambled Eggs, Smoked Bacon & Sausage, Roasted Breakfast Potatoes, Assortment of Danish, Coffee Cake, Muffins, Bagels & Sliced Fresh Fruit
Orange Juice & Cranberry Juice, Coffee, Decaf & Herbal Teas

CONTINENTAL SELECTION \$15 pp

Chilled Orange & Cranberry Juices
Assortment of Muffins, Bagels, & Sliced Fresh Fruit
Coffee, Decaf & Herbal Teas

COFFEE STATION \$3 pp

Coffee, Decaf & Herbal Teas

ON COURSE BEVERAGE STATION \$8 pp

Assorted Soda, Gatorade & Water

ON COURSE FRUITS & SNACKS \$6 pp

Assorted Whole Fruits & Granola Bars

LUNCH

LUNCH COOKOUT (Available before shotgun start) \$29 pp

Grilled Cheeseburgers, Hamburgers, Hot Dogs & Grilled Chicken with Chipotle Sauce, Red Bliss Potato Salad, Pasta Salad, Mixed Field Greens Garden Salad
Assorted Condiments, Lettuce, Tomato, Onion & Pickles, Kettle Potato Chips
Oven Baked Cookies & Brownies, Lemonade & Iced Tea

DELI BUFFET \$26 pp

Mixed Field Greens Salad, Red Bliss Potato Salad, Cole Slaw
Fresh Deli Platter with Oven Roasted Turkey, Honey Ham, *Lean Roast Beef Chicken
Salad, Tuna Salad, American, Swiss & Cheddar Cheeses
Assortment of Breads & Rolls, Lettuce, Tomatoes, Onions & Pickles
Kettle Potato Chips, Oven Baked Cookies & Brownies, Lemonade & Iced Tea

BOXED LUNCH \$18 pp

Choice of Wrap:

Ham & Swiss with Lettuce
Turkey & Cheddar Cheese with Lettuce
Roast Beef & Pepper Jack Cheese with Lettuce
Sliced Chicken Salad with Lettuce
Seasonal Whole Fresh Fruit, Bag of Chips, Candy Bar, Bottled Water

Outing Menu

DINNER

THE CHARTER OAK BUFFET \$48 pp

Stationed Hors d'Oeuvres: Vegetable Crudite & Cheese Display

Buffet: Mixed Field Greens Salad, Caesar Salad, Garlic Mashed Potato, Mixed Seasonal Vegetables, Penne Bolognese, Chicken Marsala, New England Baked Scrod

Choice of One Chef Carved: Roasted Turkey, Cured Ham, Pork Loin, or *Roast Sirloin
Dessert: Assorted Cakes & Pastries

ITALIAN BUFFET \$44 pp

Stationed Hors d'Oeuvres: Vegetable Crudite & Cheese Display

Two Salads: Mixed Field Greens with Mozzarella & Tomato, and Caesar Salad
Garlic Bread, Bread Sticks

Buffet: Penne Bolognese, Pasta Alfredo, Sausage with Peppers, and Onions,
Chicken Cacciatore, Baked Cod Puttanesca

Dessert: Assorted Cakes and Pastries

Shrimp Scampi Pasta Station add \$9.00 pp

BBQ DINNER \$ 48 pp

Stationed Hors d'Oeuvres: Vegetable Crudite & Cheese Display

Buffet: Mixed Field Greens Salad, Caesar Salad, Potato Salad,
Corn Bread, Corn on the Cob, Baked Beans, BBQ Chicken, BBQ Ribs,
Grilled Pineapple Salmon, Smoked Beef Brisket

Dessert: Homemade Apple Crisp with Vanilla Ice Cream

NEW ENGLAND CLAMBAKE \$Market Price

Stationed Hors d'Oeuvres: Vegetable Crudite & Cheese Display

Buffet: Corn Bread, Rolls & Butter, House Salad, Clam Chowder, Corn on the Cob,
Roasted New Potatoes, New England Baked Scrod, Grilled NY Sirloin Steaks, 1 1/4 lb
Native Whole Lobsters with drawn butter

Dessert: Watermelon, Cookies & Brownies

Outing Menu

HORS D'OEUVRES (priced per 100 pieces)

Shrimp Cocktail per	\$350
Smoked BBQ Pulled Pork on Mini Biscuit	\$275
Sliced Tomatoes & Fresh Mozzarella	\$275
Bacon Wrapped Scallops	\$350
Mini Beef Wellington, Horseradish Aioli	\$300
Miniature Maryland Crab Cakes	\$350
Caribbean Coconut Dipped Shrimp	\$350
Spinach & Goat Cheese in Phyllo	\$275
Raspberry Brie Puff Pastry Sachets	\$275
Pigs N Blanket, Spicy Beer Mustard	\$275
Oriental Vegetable Spring Rolls	\$275
Marinated Chicken Satay, Thai Peanut Sauce	\$300
Miniature Chicken Cordon Bleu	\$275
Asian-Style Chicken Dumplings & Ponzu Dipping Sauce	\$275
Pastrami Spring Roll, 1000 Island Sauce	\$275
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$300
Coconut Chicken, Sweet N' Sour Sauce	\$300
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$300
Tomato Mozzarella Bruschetta	\$275

Antipasto Display \$13 pp

Selection of Italian Meats and Cheeses, Marinated Olives, Artichokes, Roasted Red Peppers, Grilled Vegetables, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread Sticks

New England Raw Bar Display (minimum 100 ppl) Market

Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Crab Claws, Lemon, Spicy Cocktail Sauce, Mignonette and Horseradish

*Consuming raw or undercooked fish, meat, egg or seafood may increase your risk of foodborne illness.
Please alert your server of any allergies

A twenty percentage (20%) club charge is added to all food and beverage charges. Unlike many hospitality businesses, Charter Oak is a NO-TIPPING facility. The Club pays all staff a generous hourly wage, and our staff understands not to expect any tips or gratuities, either from Members of the Club, guests or persons who have functions at the Club. This Club Charge is not intended and is not a gratuity or a tip. No portion of the Club Charge is paid directly to any staff, whether regularly employed or engaged for functions. Members and Guests and all others using the Club are strongly discouraged from providing any payment above the Club Charge. A seven (7%) percent meals tax will be added to all food & beverage