



ANDOVER COUNTRY CLUB

Wedding Packages

60 CANTERBURY STREET | ANDOVER, MA 01810 | WWW.ANDOVERCOUNTRYCLUB.COM



Each Package Includes

Personal Wedding Coordinator
Complimentary Tasting for 2 at Our Grand Tasting
Wedding Ceremony Rehearsal for Ceremonies Held at the Club
Golf Cart Shuttle to Various Property Locations for Photos
China, Flatware, Glassware, & Tables
Votive Candles
Dance Floor
Displayed Hors D'oeuvres
4 Course Meal with Choice of 2 Entrées
Champagne or Sparkling Cider Toast
Wedding Cake from I Dream of Jeanne or Frederick's Pastries
L.E.D* Lights
Floor Length Linens – White or Ivory**
Complimentary Honeymoon Hotel Room on Wedding Night
Bottle of Champagne and Chocolate Covered Strawberries on Wedding Night

Gold Package Also Includes

Choice of 4 Passed Hors D'oeuvres
1 Hour Premium Open Bar
Complimentary Prosecco for Wedding Party During Photos

Platinum Package Also Includes

Choice of 5 Passed Hors D'oeuvres
4.5 Hour Premium Open Bar
Complimentary Prosecco for Wedding Party During Photos

**L.E.D. lights are not available in Trumpeters Room*

***Only available for Silver, Gold, and Platinum Packages*

***All prices are subject to 12% service charge, 8% ECF, 6.25% state and .75% local meals tax. Prices effective 9/26/18. Prices & menu items subject to change.*



Silver

5 HOUR WEDDING

Displayed Hors D'oeuvres

Domestic & Imported Cheese Display

Fresh Crudité with Seasonal Dip

Plated Appetizer

Fresh Fruit Cup

OR

Choice of: Italian Wedding, Minestrone, or Butternut Squash Soup

Starter

Clubhouse or Caesar Salad

Served with Fresh Rolls and Butter

Main Entrées

(Choice of 2)

Traditional Stuffed Chicken

Pumpkin & Cranberry Stuffed Chicken

Chicken Picatta

Chicken Avignon

Chicken Oscar

Baked Haddock

Prime Rib

*Served with Roasted Red Bliss Potatoes and
Medley of Fresh Vegetables*

Dessert

Wedding Cake from I Dream of Jeanne Cakes or Frederick's Pastries served with Chocolate Covered Strawberries.



Coffee & Tea Service

Cake/Coffee & Tea Served Buffet Style

**Ask your Event Manager about Vegan, Gluten Free, and allergy friendly meal options.*

***All prices are subject to 12% service charge, 8% ECF, 6.25% state and .75% local meals tax. Prices effective 9/26/18. Prices & menu items subject to change.*



Gold
5 HOUR WEDDING

Bar

1 Hour Premium Open Bar

Displayed Hors D'oeuvres

Domestic & Imported Cheese Display

Fresh Crudit  with Seasonal Dip

Passed Hors D'oeuvres

(Choice of 4)

Vegetable Spring Rolls

Tomato, Basil, & Mozzarella Skewers

Chicken Satay with Peanut Sauce

Asparagus with Prosciutto

Pork Dumplings

Mini Crab Cakes with Remoulade

Mini Beef Wellingtons

Sweet Potato Encrusted Coconut Chicken

Chicken & Cilantro Quesadillas

Mushrooms Stuffed with Spinach & Feta

Scallops Wrapped in Bacon

Steak & Cheese Spring Rolls

Plated Appetizer

Fresh Fruit Cup

OR

Choice of: Italian Wedding, Minestrone, or

Butternut Squash Soup

Starter

Clubhouse or Caesar Salad

Served with Fresh Rolls and Butter

Main Entr es

(Choice of 2)

Traditional Stuffed Chicken

Pumpkin & Cranberry Stuffed Chicken

Chicken Picatta

Chicken Avignon

Chicken Oscar

Baked Haddock

Filet of Salmon

Prime Rib

Served with Roasted Red Bliss Potatoes and

Medley of Fresh Vegetables

Dessert

Wedding Cake from I Dream of Jeanne Cakes or Frederick's Pastries

served with Chocolate Covered Strawberries.



Coffee & Tea Service

Cake/Coffee & Tea Served Buffet Style

**Ask your Event Manager about Vegan, Gluten Free, and allergy friendly meal options.*

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Platinum
5 HOUR WEDDING

Bar

4.5 Hour Premium Open Bar

Displayed Hors D'oeuvres

Domestic & Imported Cheese Display

Fresh Crudit  with Seasonal Dip

Passed Hors D'oeuvres

(Choice of 5)

Vegetable Spring Rolls

Tomato, Basil, & Mozzarella Skewers

Chicken Satay with Peanut Sauce

Asparagus with Prosciutto

Pork Dumplings

Mini Crab Cakes with Remoulade

Mini Beef Wellingtons

Sweet Potato Encrusted Coconut Chicken

Chicken & Cilantro Quesadillas

Calamari

Cheeseburger Sliders

Mushrooms Stuffed with Spinach & Feta

Scallops Wrapped in Bacon

Steak & Cheese Spring Rolls

Lobster Tartlets

Shrimp Cocktail

Plated Appetizer

Seasonal Berries

OR

Choice of: Italian Wedding, Minestrone, or
Butternut Squash Soup

Starter

Clubhouse or Caesar Salad

Served with Fresh Rolls and Butter

Main Entr es

(Choice of 2)

Traditional Stuffed Chicken

Pumpkin & Cranberry Stuffed Chicken

Chicken Picatta

Chicken Avignon

Chicken Oscar

Baked Haddock

Baked Stuffed Shrimp

Filet of Salmon

Chilean Sea Bass

Prime Rib

Sliced Tenderloin

Filet Mignon

*Served with Roasted Red Bliss Potatoes and
Medley of Fresh Vegetables*

Duet Plated Options

Sliced Tenderloin with your choice of

Filet of Salmon, Baked Haddock, Chicken Avignon,
Stuffed Shrimp

Dessert

Wedding Cake from I Dream of Jeanne Cakes or Frederick's Pastries
served with Chocolate Covered Strawberries.



Coffee & Tea Service

Cake/Coffee & Tea Served Buffet Style

**Ask your Event Manager about Vegan, Gluten Free, and allergy friendly meal options.*

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Winter Wedding

5 HOUR WEDDING

*Available for wedding dates in January, February, & March.
Weekday Wedding Special Food & Beverage Minimums Apply.
No Room Rental.*

Displayed Hors D'oeuvres

Domestic & Imported Cheese Display

Plated Appetizer

Fresh Fruit Cup or

Choice of: Italian Wedding, Minestrone, or Butternut Squash Soup

Starter

Clubhouse or Caesar Salad

Served with Fresh Rolls and Butter

Main Entrées

(Choice of 2)

Traditional Stuffed Chicken

Pumpkin & Cranberry Stuffed Chicken

Chicken Picatta

Chicken Avignon

Chicken Oscar

Baked Haddock

Prime Rib

Served with Roasted Red Bliss Potatoes and Medley of Fresh Vegetables

Dessert

Wedding Cake from I Dream of Jeanne Cakes served with Chocolate Covered Strawberries



Coffee & Tea Service

Cake/Coffee & Tea Served Buffet Style

**Ask your Event Manager about Vegan, Gluten Free, and allergy friendly meal options.*

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Suggested Upgrades

Additional Hors D'Oeuvres

Passed

- Tomato, Basil & Mozzarella Skewers
- Lobster Tartlets
- Chicken Satays with Spicy Peanut Sauce
- Sweet Potato Encrusted Coconut Chicken
- Scallops wrapped in Bacon
- Deep Fried Coconut Shrimp with Raspberry Duck Sauce
- Crab Rangoon
- Asian Vegetable Dumplings with Ginger Soy Sauce
- Arancini
- Asian Pork Dumplings with Ginger Soy Sauce
- Mini Beef Wellington
- Baby Lamb Chop Persile

Displayed

- Antipasto Display**
Italian Meats and Cheeses, Peppadews, Marinated Mushrooms & Artichokes, Roasted Red Peppers, Assorted Olives & Pepperoncini, Assorted Breads & Breadsticks
- Sushi Bar**
Assortment of Vegetable, Salmon & Tuna Rolls
- Raw Bar**
Cocktail Shrimp, Little Neck Clams, Oysters & Crab Claws

Enhancements and Additional Courses

- Intermezzo Course** Lemon or Raspberry
- Strawberry/Raspberry Champagne Garnish**
- Baby Greens Salad** Goat Cheese & Beets, Raspberry Walnut Vinaigrette
- Field Greens Salad** Spiced Pecans, Gorgonzola, Fig & Bacon Vinaigrette



Choice of 3 Entrées

Children's Meals

Vendor's Meals

*Chiavari Chairs***



Beverage Service Premium Hosted Bars

Beer, Wine & Soda

- One Hour
- 4 ½ Hour

Premium Full Bar

- One Hour
- 4 ½ Hour

Super Premium Full Bar

- One Hour
- 4 ½ Hour

Soda Bar

All Night

Wine Service

**All prices are subject to 12% service charge, 8% ECF, 6.25% state and .75% local meals tax. Prices effective 9/26/18. Prices & menu items subject to change.*

***Chiavari chair delivery fee and additional holiday delivery/pick-up \$500 fee added to final bill.*



Late Night Snacks

Pizza

Handmade Cheese & Pepperoni Pizza

New York Pretzels

Salted Soft Pretzels, Served with Fancy Mustards

Burgers

Burger Sliders, Served with all the Fixings

Calzone

Steak & Cheese, Chicken Parmesan, & Pepperoni

Churro Station

Freshly made Churros Rolled in Cinnamon and Sugar. Served with Chocolate Ganache

Chocolate Fondue

Pretzels, Pineapple, Strawberries, Marshmallows & Graham Crackers, with Chocolate Ganache

French Fry Bar

Shoestring & Sweet Potato Fries Served with Ketchup, Gravy, Cheddar Cheese, Bacon Bits, Malt Vinegar & Sour Cream

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Hot Fudge & Butterscotch, Assorted Candies, Strawberries & Nut Toppings, Whipped Cream & Maraschino

Additional Desserts and Enhancements

Cheesecake Lollipops Display

Variety of Flavored Cheesecakes Dipped in Chocolate

Viennese Table

(Minimum of 75% of your guarantee and no less than 50 people)

Flaming Desserts Station

All Flaming Desserts Served over Vanilla Ice Cream

Bananas Foster

Bananas, Brown Sugar, Rum, and Fresh Cream

Cherries Jubilee

Dark Bing Cherries, Cognac, and Fresh Cream

**Ask your Event Manager about Vegan, Gluten Free, and allergy friendly meal options.*

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The Inn Accommodations

Rooms & Rates

Bard Suite

One King Size Bed, One King Size Murphy Bed, Kitchenette, Dining Area, and Two Bathrooms (one with Jacuzzi tub) with Views of the Golf Course.

King

One King Size Bed Overlooking the Golf Course.

Double Queen

Two Queen Beds Overlooking the Driving Range.

Queen

One Queen Size Four-Poster Bed. Located in a Private Wing of the Clubhouse Next to the Executive Boardroom.

Jacuzzi King

One King Size Bed with Jacuzzi Tub Overlooking the Golf Course.

Handicapped Accessible King

One King Size Bed Overlooking the Garden. Bathroom has Wider Doorways, Lower Counters, Grab Bars, and Walk-In Shower.

Room Blocks

Room blocks are available on a first come, first serve basis. Please call the Front Desk at 978.475.1263 to reserve a block of rooms.

Bookings

Please call the Front Desk at 978.475.1263 to reserve rooms.

Policies

- All rooms must be guaranteed with a credit card, and a valid credit card is required upon check-in, regardless of payment.
- Cancellation Policy: Cancellations must be received 7 days prior to arrival date, or the full room rate plus tax per night will be charged to the credit card provided. If reserving more than 5 rooms, group cancellation policies apply.
- Reservations are on a first-come, first-serve basis.
- All rooms (cots and cribs) are subject to a 5.7% state room occupancy tax and a 6% Andover room occupancy tax.
- A fee of \$25 per night applies to all cots & cribs.
- All guest rooms are non-smoking.
- Check-in is after 3:00pm; Check-out is before 11:00am.
- The Restaurant is open April 1st – December 31st. Reservations are suggested.
- It is prohibited to bring alcoholic beverages on the premises.
- Group Cancellation Policy: Any unused rooms must be cancelled 30 days in advance for release. If not cancelled 30 days in advance, the credit card on file will be charged for all remaining rooms in the block.



Package Specials

Military - 5% off the package price

(Must be active Military)

Fall & Spring Wedding Dates

Friday, Saturday AM, & Sunday Rates apply to Saturday PM Events

Available April & November

Weekday Wedding Special

Discounted Food & Beverage Minimums Available

Available Monday through Thursday year-round

*Only one special allowed per event.
(Specials exclude service charge, administrative fee (ECF), state and local meals tax.)*



Wedding Cake Vendors

I DREAM OF JEANNE CAKES

2144 Main Street

Tewksbury, MA 01876

Tel. (978) 869-6013

Email. jtcakes@comcast.net

Website: www.jtcakes.com



FREDERICK'S PASTRIES

119 Main Street

North Andover, MA 01845

Tel. (978) 208-7806

Email. wedding@pastry.net

Website: www.pastry.net



Wedding Information

Menu Selection

Please submit a final menu selection 8 weeks in advance to the Catering Office. All food items must be supplied and prepared by the Andover Country Club. Any food prepared by the Andover Country Club may not be taken off the premises due to insurance and health code regulations. We are pleased to honor special dietary requests, please speak with an Event Manager. Before placing your order, please inform your manager if a person in your party has a food allergy.

Food & Beverage

The sale and service of all Alcohol is strictly regulated by the Massachusetts Alcohol Beverage Commission. As a licensee, the Andover Country Club is responsible for the enforcement of the regulations. Our policy is that all alcoholic beverages must be supplied by the Andover Country Club, including those used for favors. The club reserves the right to limit and control the amount of alcoholic beverages consumed by club guests. No alcoholic beverages can be allowed to leave the premises. The duration of service for alcoholic beverages is limited to no more than 4.5 hours per event. No outside food is permitted with the exception of a wedding cake provided by an insured, professional baker.

Allergy Friendly Meals

Ask your Event Manager about Vegan, Gluten Free, and allergy friendly meal options.

Guarantees

A guarantee of the exact number of guests for any function is required 14 business days prior to the function; otherwise, the highest estimated number will be used as a guarantee. In addition, events offering two entrees will need to submit exact numbers of each. Final guarantee is not subject to reduction.

Prices

Prices are locked after menu selection 8 weeks prior to event date.

Deposit Schedule

An initial deposit of \$2000 is due at contract signing. The remaining balance is due 10 business days prior to the event date. All deposits received are non-refundable, non-transferrable.

Payments

Without establishing billing privileges, all functions must be prepaid 10 business days prior to the event. Payment must be made in the form of a certified check.

Rooms

The club reserves the right to charge a service fee for set-up of function rooms with extraordinary requirements. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Catering Department for specifics.

Conduct of Event

In compliance with applicable laws, regulations and club rules, client assumes full responsibility for the conduct of all persons or vendors in attendance and for any damage done to any part of the club's premises. There is to be no confetti, rice, bird seed or any similar materials thrown on the club premises. No games involving metal or plastic coasters are allowed on the dance floors.

Displays / Decorations

All displays and/or decorations proposed by guests must be pre-approved in each specific instance. The club will not permit the affixing of anything to walls, doors, light fixtures or ceilings of any rooms with materials other than those supplied by the club. The club will not be responsible for any articles left after the event. No open flames allowed. No confetti, silly string, birdseed, rice, or colored water are permitted. Some restrictions may apply for photos on the golf course or cart paths.

Ceremonies

Ceremonies may be held on either the Trumpeters Terrace or in the Gardens. Please keep time of year and darkness factor in mind if considering an outdoor ceremony. The Trumpeters Terrace may only be utilized by patrons who have reserved the Trumpeters Room; a ceremony set up fee will apply. A ceremony set up fee will apply for all ceremonies. Some restrictions may apply. Please inquire about indoor winter weddings.



ANDOVER COUNTRY CLUB

The Premiere Wedding Venue North of Boston