

# AT ANDOVER COUNTRY CLUB

EST 1925



With elegant ballrooms, stunning views, and exceptional catering, Andover Country Club has been a favorite wedding destination for greater Boston couples for over 100 years. You have a vision, and we have the wedding professionals to ensure every detail is personalized so **your wedding dreams becomes a reality**.

Memories That Will Last A Lifetime

On-Site Ceremonies

All-Inclusive

Wedding Coordinators

Bridal Suites

Panoramic Golf Course Views

In-House Catering

## Wedding Rates & Reception Timing



Our room rental rate covers:

china, flatware, tables, L.E.D Lighting, dance floor(s), floor length linens, napkins, gold Chiavari chairs (please look at the <u>Linens & Room Enhancement</u> Page for more details)

## FRIDAY, SUNDAY & SATURDAY MORNING

(Capacity)

Trumpeters Room (125) Andover Room (250) Ballroom (550)

## FRIDAY & SUNDAY TIMING

Your choice of any 5 hours (exception of holiday weekend Sundays)

## SATURDAY MORNING TIMING

Ask your Event Manager for time availability

## SATURDAY EVENING

(Capacity)

Trumpeters Room (125) Andover Room (250) Ballroom (550)

## SATURDAY EVENING TIMING

On-Site Ceremony Reception Time Frame 5:00PM-10:00PM Off-Site Ceremony Reception Time Frame 6:00PM-11:00PM

\*room rentals may be applied towards food & beverage minimum & please add current state & local meals tax to the room rental fee \*\*Food & Beverage Minimums do not include service charge, house charge, or state & local meals tax Menu prices effective 1/14/25. All prices & menu items subject to change without notice.

Photo by Perla Images



## WEDDING CEREMONY DETAILS



Our wedding ceremonies price come with the set up of up to 300 chairs, removal of chairs, ceremony rehearsal & a back-up location

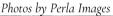
## WEDDING CEREMONIES

Outdoor Gardens Ask your Event Manager About Off-Season Indoor Ceremonies

\*Exception- Holiday Weekend Sundays Menu prices effective 1/14/25. All prices & menu items subject to change without notice.

## **CEREMONY TIMING**

Friday or Sunday 30 minutes prior to start of your reception based on availability\* Saturday Morning Ask your Event Manager for time availability Saturday Evenings 4:30PM-5:00PM





## WEDDING PACKAGES



## **CLUB VIEW**

- 5 Hours Of Coverage
- 3 Passed Hors D'oeuvres
- 1 Displayed Hors D'oeuvres
- 1 First Course
- 2 Second Course
- Dessert, Coffee & Tea

## THE LEGEND'S

- 5 Hours Of Coverage
- 4 Passed Hors D'oeuvres
- 2 Displayed Hors D'oeuvres
- 1 First Course
- 1 Second Course
- 2 Third Course
- Dessert, Coffee & Tea

## **FRENCHMAN'S RESERVE**

- 5 Hours Of Coverage
- 4 Passed Hors D'oeuvres
- 2 Displayed Hors D'oeuvres
- 1 First Course
- 1 Second Course
- 1 Third Course
- 2 Fourth Course
- Dessert, Coffee & Tea

## **EAGLE'S PLACE**

- 5 Hours of Coverage
- 4 Passed Hors D'oeuvres
- 2 Displayed Hors D'oeuvres
- 1 Carving Station
- 1 Salad Station
- 2 Action Station
- Dessert, Coffee & Tea

## **PACKAGES INCLUDE**

- $\heartsuit$  Wedding Coordinators From Start To Finish
- $\heartsuit$  Complimentary Tasting for Two
- $\heartsuit$  Wedding Ceremony Rehearsal
- (for Ceremonies Held on Property)
- $\heartsuit$  Golf Cart Shuttle to Various Property Location
- for One On One Photos
- $\heartsuit$  China, Flatware & Tables
- $\heartsuit$  Dance Floor
- $\heartsuit$  Displayed & Passed Hors D'oeuvres
- $\heartsuit$  Champagne Toast with Garnish
- ♥ Wedding Cake from Listed Vendors (Wedding Cake not included in the winter wedding package)
- ♡ **L.E.D Up Lighting** (excludes Trumpeters Room)
- $\heartsuit$  Floor Length Linens- White or Ivory
- $\heartsuit$  Gold Chiavari Chairs

### For Frenchman's Reserve Package Only:

 $\heartsuit$  Greenery Walls

with "All You Need Is Love" Neon Sign

## WINTER WEDDING PACKAGE

Available The Months Of January & February Only

- 5 Hours Of Coverage
- 3 Passed Hors D'oeuvres
- 1 Displayed Hors D'oeuvres
- 1 First Course
- 1 Second Course
- Dessert, Coffee & Tea

All prices are subjected to 12% service charge, 8% house charge, 7% state & local meals tax. Please inform your event coordinator of any food allergies. Menu prices effective 1/14/25. All prices & menu items subject to change without notice. **CLUB VIEW** 5 Hour Wedding



### **DISPLAYED HORS D'OEUVRES**

(Choice of One) Fresh Crudité Cups cucumber, carrot, celery, broccolini, teardrop tomato, button mushroom, hummus, ranch

Domestic & Imported Cheese Display selection of four imported & domestic cheeses, appropriate accoutrements

### **Passed Hors D'oeuvres**

Please Go To Page 9 & Select Three

## **FIRST COURSE**

(Choice of One) Wedge Salad iceberg lettuce, bacon, tomato, pickled onion, blue cheese & ranch dressing Caesar Salad romaine hearts, herb crouton, shaved parmesan & caesar dressing Baby Greens tomato, cucumber, red onion, carrots, radish & citrus vinaigrette Spring / Summer Salad arcadia greens, berries, goat cheese , watermelon radish, spring peas, almonds, raspberry vinaigrette Fall / Winter Salad arcadia greens, maple roasted squash, radicchio, dried cranberries, candied walnuts, Manchego cheese, pomegranate vinaigrette

#### **SECOND COURSE**

(Choice of Two & a Vegetarian Selection) Lemon Thyme Chicken beluga lentils, baby carrots, natural jus Traditional Stuffed Chicken whipped potato, baby carrot, gravy Chicken Avignon spinach & prosciutto stuffed chicken, whipped potato, carrots & gouda sauce Baked Haddock whipped potato, asparagus, ritz crumb with lemon caper butter sauce Seared Atlantic Salmon\* beluga lentils, asparagus, sundried tomato with tomato caper vinaigrette Braised Short Rib whipped potato, pearl onion, wild mushroom, carrots, natural jus VEGETARIAN OPTIONS:

Mushroom Risotto (GF) cultivated mushrooms, chives, truffle oil, aged balsamic Curried Garbanzo Bean Stew (GF, Vegan, Dairy Free) eggplant, coconut milk served with rice Stuffed Acorn Squash (GF, Vegan, Dairy Free) quinoa, beluga lentils, dried cranberries, balsamic glaze Ratatouille (GF, Vegan, Dairy Free) eggplant, zucchini, squash, bell pepper, red onion, tomato sauce, balsamic reduction Pasta Primavera seasonal vegetables, white wine butter sauce

## Dessert

Cutting & Serving Of Wedding Cake (From One Of Our Preferred Vendors) Coffee & Tea Service

## THE LEGENDS

5 Hour Wedding

## **DISPLAYED HORS D'OEUVRES**

(Choice of Two) Fresh Crudité Cups cucumber, carrot, celery, broccolini, teardrop tomato, button mushroom, hummus, ranch Fresh Fruit Platter

**Domestic & Imported Cheese Display** selection of four imported & domestic cheeses, appropriate accoutrements

Charcuterie Display selection of four cured meats, assorted mustards, olives & house made B&B pickles

## **Passed Hors D'oeuvres**

Please Go To Page 9 & Select Four

## **FIRST COURSE**

(Choice of One) Fruit Cup Or Lobster Bisque crème fraiche, chives

## **Second Course**

(Choice of One) Wedge Salad iceberg lettuce, bacon, tomato, pickled onion, blue cheese & ranch dressing Caesar Salad romaine hearts, herb crouton, shaved parmesan & caesar dressing Baby Greens tomato, cucumber, red onion, carrots, radish & citrus vinaigrette Caprese Salad

tomato, fresh mozzarella, basil, olive oil & balsamic glaze Spring / Summer Salad arcadia greens, berries, goat cheese, watermelon radish, spring peas, almonds, raspberry vinaigrette

Fall / Winter Salad arcadia greens, maple roasted squash, radicchio, dried cranberries, candied walnuts, Manchego cheese, pomegranate vinaigrette

## **THIRD COURSE**

(Choice of Two & a Vegetarian Selection)

Baked Haddock whipped potato, asparagus, ritz crumb with lemon caper butter sauce Seared Atlantic Salmon\* beluga lentils, asparagus, sundried tomato with tomato caper vinaigrette Braised Short Rib whipped potato, pearl onion, wild mushroom, carrots, natural jus Surf & Turf Baked Stuff Shrimp 60z filet and 2 jumbo crab baked stuff shrimp, potato gratin, asparagus, red wine demi-glaze Lemon Thyme Chicken beluga lentils, baby carrots, natural jus Traditional Stuffed Chicken

whipped potato, baby carrot, gravy

Chicken Avignon spinach & prosciutto stuffed chicken, whipped potato, carrots & gouda sauce

7 oz Beef Tenderloin\* potato gratin, asparagus, red wine demi-glaze

#### **VEGETARIAN OPTIONS:**

Mushroom Risotto (GF) cultivated mushrooms, chives, truffle oil, aged balsamic Curried Garbanzo Bean Stew (GF, Vegan, Dairy Free) eggplant, coconut milk served with rice Stuffed Acorn Squash (GF, Vegan, Dairy Free) quinoa, beluga lentils, dried cranberries, balsamic glaze Ratatouille (GF, Vegan, Dairy Free) eggplant, zucchini, squash, bell pepper, red onion, tomato sauce, balsamic reduction Pasta Primavera seasonal vegetables, white wine butter sauce

#### Dessert

Cutting & Serving Of Wedding Cake (From One Of Our Preferred Vendors) Coffee & Tea Service



## **FRENCHMAN'S RESERVE**

5 Hour Wedding

## **DISPLAYED HORS D'OEUVRES**

(Choice of Two)

Fresh Crudité Cups cucumber, carrot, celery, broccolini, teardrop tomato, button mushroom, hummus, ranch

Fresh Fruit Platter Domestic & Imported Cheese Display selection of four imported & domestic cheeses, appropriate accoutrements

**Charcuterie Display** selection of four cured meats, assorted mustards, olives & house made B&B pickles

## **Passed Hors D'oeuvres**

Please Go To Page 9 & Select Four

## **FIRST COURSE**

(Choice of One) Wild Mushroom Risotto truffle essence Jumbo Shrimp Cocktail charred lemon, cocktail sauce Jumbo Lump Crab Cake corn relish, chipotle aioli Tomato Basil Bisque basil oil

## **Second Course**

(Choice of One) Wedge Salad iceberg lettuce, bacon, tomato, pickled onion, blue cheese & ranch dressing Caesar Salad romaine hearts, herb crouton, shaved parmesan & caesar dressing Baby Greens tomato, cucumber, red onion, carrots, radish & citrus vinaigrette Caprese Salad tomato, fresh mozzarella, basil, olive oil & balsamic glaze Spring / Summer Salad arcadia greens, berries, goat cheese , watermelon radish, spring peas, almonds, raspberry vinaigrette

#### Fall / Winter Salad

arcadia greens, maple roasted squash, radicchio, dried cranberries, candied walnuts, Manchego cheese, pomegranate vinaigrette

## **THIRD COURSE**

(Choice of One) Raspberry Sorbet Or Limoncello Sorbet

#### **FOURTH COURSE**

(Choice of Two & a Vegetarian Selection) Lemon Thyme Chicken beluga lentils, baby carrots, natural jus Traditional Stuffed Chicken whipped potato, baby carrot, gravy Chicken Avignon spinach & prosciutto stuffed chicken, whipped potato, carrots & gouda sauce 7 oz Beef Tenderloin\* potato gratin, asparagus, red wine demi-glaze 14 oz Prime Rib\* whipped potato, asparagus, au jus **Baked Haddock** whipped potato, asparagus, ritz crumb with lemon caper butter sauce Seared Atlantic Salmon\* beluga lentils, asparagus, sundried tomato, with tomato caper vinaigrette **Braised Short Rib** whipped potato, pearl onion, wild mushroom, carrots, natural jus Surf & Turf 70z Filet & Lobster Tail 70z filet and butter broiled lobster tail, potato gratin, asparagus, red wine demi-glaze

#### **VEGETARIAN OPTIONS:**

Mushroom Risotto (GF) cultivated mushrooms, chives, truffle oil, aged balsamic Curried Garbanzo Bean Stew (GF, Vegan, Dairy Free) eggplant, coconut milk served with rice Stuffed Acorn Squash (GF, Vegan, Dairy Free) quinoa, beluga lentils, dried cranberries, balsamic glaze Ratatouille (GF, Vegan, Dairy Free) eggplant, zucchini, squash, bell pepper, red onion, tomato sauce, balsamic reduction Pasta Primavera seasonal vegetables, white wine butter sauce

#### Dessert

Cutting & Serving Of Wedding Cake (From One Of Our Preferred Vendors) Cake Garnished with Chocolate Dipped Strawberries Coffee & Tea Service



## **EAGLES PLACE**

5 Hour Wedding



## **DISPLAYED HORS D'OEUVRES**

(Choice of Three)

Fresh Crudité Cups cucumber, carrot, celery, broccolini, teardrop tomato, button mushroom, hummus, ranch

Fresh Fruit Platter Domestic & Imported Cheese Display selection of four imported & domestic cheeses, appropriate accoutrements

Charcuterie Display selection of four cured meats, assorted mustards, olives & house made B&B pickles

## **Passed Hors D'oeuvres**

Please Go To Page 9 & Select Four

## **Build Your Own Salad Bar**

Baby Greens & Romaine Hearts, Tomato, Cucumber, Red Onion, Croutons, Garbanzo Beans, Carrots, English Peas, Spiced Walnuts, Sunflower Seeds, Bacon, Cheddar Cheese, Parmesan Cheese, Blue Cheese, Grilled Chicken, Shrimp with Ranch, Caesar, & Balsamic Vinaigrette

## THE FOLLOWING ITEMS ARE INCLUDED:

Chef's Vegetable Medley Chef's Roasted Potatoes

### Dessert

Cutting & Serving Of Wedding Cake (From One Of Our Preferred Vendors) Assorted Petit Fours Coffee & Tea Service

## **ACTION STATION**

(Choice of Two & Two Chefs Required)

#### Mash Potato Bar

whipped yukon potato, sweet potato, chopped bacon, scallion, sour cream, salted butter, cheddar cheese, broccoli, mushroom, marshmallow, cinnamon sugar

#### **Risotto Station**

poached shrimp, crab, charred mushroom, asparagus, artichokes, spring peas, black kale, parmesan, rosemary, parsley, truffle oil

#### Pasta Station

penne, fusilli, marinara, pesto, béchamel, grilled chicken, poached shrimp, mushrooms, spinach, onions, peppers, sun dried tomato, asparagus, Kalamata olives, capers, garlic, basil, parmesan, chili flakes, extra virgin olive oil

### **CARVING STATION**

(Choice of One & One Chef Required) dinner rolls included with all carving stations Bourbon- Honey Glazed Bone-In Ham assorted mustards Heritage Porchetta assorted mustards, soft Hawaiian bread Salt Baked Salmon with accompaniments Salt Crusted Prime Rib\* horseradish crème, au jus Leg of Lamb\* red wine demi & mint chimichurri Beef Tenderloin\* red wine reduction, horseradish crème

### **CHEF ATTENDED**

Chef Attended Fee

## Passed Hors D'oeuvres



**Club View**- choice of 3 **The Legends**- choice of 4 **Frenchman's Reserve**- choice of 4 **Eagles Place**- choice of 4

#### Pork , Beef & Lamb

**Pigs-In-A-Blanket** dijonnaise Beef Sliders\* caramelized onion, cheddar cheese & ketchup Asparagus Wrapped In Prosciutto Steak & Cheese Spring Rolls Lamb Meatballs arrabiata sauce, pecorino cheese **Beef Satav** teriyaki sauce **Bacon Wrapped Dates** blue cheese stuffed **Pork Pot Stickers** soy-ginger dipping sauce Thai Mu Ping Pork Skewers marinated & charred pork skewers **BBQ Pulled Pork Sliders** coleslaw, house b&b pickles Beef Kushiyaki Japanese style marinated beef skewer Mini Beef Wellington Australian Lamb Popsicles mustard crust, horseradish crème Prosciutto Wrapped Watermelon Ouiche Choice of Flavor: bacon & cheddar **or** ham & swiss

#### **CHICKEN**

Chicken Satay charred chicken thighs with Thai peanut sauce Empanadas braised chicken, smoked chili butter dressing Curry Chicken Salad Wraps almonds, dried cranberry, little gem lettuce

#### Seafood

Bacon Wrapped Scallops Shrimp Cocktail Shooter cocktail sauce, lemon Lobster Tartlets chilled lobster salad in phyllo cup Shrimp Bruschetta avocado mousse, tomato, basil, baguette crostini Crab Cake lemon aioli Scallop Ceviche\* citrus cured scallop, tostones Tuna Tartar\* pickled red onion, avocado mousse, sweet soy reduction, sesame waffle cone

#### **VEGETARIAN:**

Tomato, Basil, Mozzarella Skewer balsamic glaze Tomato Bruschetta olive oil toast points Tomato Gazpacho Shooter Vegetable Spring Rolls sweet chili sauce Mini Grilled Cheese tomato bisque Samosa potato, pea Hummus Cups phyllo cups filled with hummus, tomato, cucumber & feta Antipasto Skewer mozzarella, olive & tomato Spanakopita Mushroom Arancini onion jam & truffle aioli Quiche Choice of Flavor: mushroom & spinach or caramelized onion & goat cheese Deviled Eggs espelette, chive

## WINTER WEDDING PACKAGE

5 Hour Wedding (Available The Months Of January & February Only)

## **DISPLAYED HORS D'OEUVRES**

(Choice of One) Fresh Crudité Cups cucumber, carrot, celery, broccolini, teardrop tomato, button mushroom, hummus, ranch

Domestic & Imported Cheese Display selection of four imported & domestic cheeses, appropriate accoutrements

## **Passed Hors D'oeuvres**

(Choice of Three)

Tomato, Basil, Mozzarella Skewer balsamic glaze Tomato Bruschetta olive oil toast points Tomato Gazpacho Shooter Vegetable Spring Rolls Mini Grilled Cheese tomato bisque **Pigs In A Blanket** dijonnaise Beef Sliders\* caramelized onion, cheddar cheese & ketchup Hummus Cups phyllo cups filled with hummus, tomato, cucumber & feta Asparagus Wrapped In Prosciutto Antipasto Skewer mozzarella, olive & tomato Spanakopita Mushroom Arancini

onion jam & truffle aioli Chicken Satay charred chicken thighs with Thai peanut sauce Steak & Cheese Spring Rolls

## Dessert

Coffee & Tea Service

All prices are subjected to 12% service charge, 8% house charge, 7% state & local meals tax. Please inform your event coordinator of any food allergies. Menu prices effective 1/14/25. All prices & menu items subject to change without notice. \*Meats and eggs may be cooked to order, however, the FDA notes that "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness"

## **FIRST COURSE**

(Choice of One) Wedge Salad iceberg lettuce, bacon, tomato, pickled onion, blue cheese & ranch dressing Caesar Salad romaine hearts, herb crouton, shaved parmesan & caesar dressing Baby Greens tomato, cucumber, red onion, carrots, radish & citrus vinaigrette Spring / Summer Salad arcadia greens, berries, goat cheese , watermelon radish, spring peas, almonds, raspberry vinaigrette Fall / Winter Salad arcadia greens, maple roasted squash, radicchio, dried cranberries, candied walnuts, Manchego cheese, pomegranate vinaigrette

### **Second Course**

(Choice of One & a Vegetarian Selection) Lemon Thyme Chicken beluga lentils, baby carrots, natural jus Traditional Stuffed Chicken whipped potato, baby carrot, gravy Chicken Avignon spinach & prosciutto stuffed chicken, whipped potato, carrots & gouda sauce Baked Haddock whipped potato, asparagus, ritz crumb with lemon caper butter sauce Seared Atlantic Salmon\* beluga lentils, asparagus, sundried tomato with tomato caper vinaigrette Braised Short Rib whipped potato, pearl onion, wild mushroom, carrots, natural jus

#### **VEGETARIAN OPTIONS:**

Mushroom Risotto (GF) cultivated mushrooms, chives, truffle oil, aged balsamic Curried Garbanzo Bean Stew (GF, Vegan, Dairy Free) eggplant, coconut milk served with rice Stuffed Acorn Squash (GF, Vegan, Dairy Free) quinoa, beluga lentils, dried cranberries, balsamic glaze Ratatouille (GF, Vegan, Dairy Free) eggplant, zucchini, squash, bell pepper, red onion, tomato sauce, balsamic reduction Pasta Primavera seasonal vegetables, white wine butter sauce



## **SUGGESTED UPGRADES**



### DISPLAYED

Domestic & Imported Cheese Display selection of four imported & domestic cheeses, appropriate accoutrements Raw Bar\* shrimp cocktail, local oysters, crab claws, little neck clams & accompaniments Fresh Fruit Platter Charcuterie Display selection of four cured meats, assorted mustards, olives & house made B&B pickles Fresh Crudité Cups cucumber, carrot, celery, broccolini, teardrop tomato, button mushroom, hummus, ranch

Assorted Sushi Station *locally sourced* 

#### **Dessert Enhancements**

Cheesecake Lollipop Display Bananas Fosters Station banana, vanilla ice cream, caramel, chocolate sauce, walnuts Viennese Table assorted mini pastries

#### **CARVING STATIONS**

Salt Baked Salmon (serves 40) with accompaniments Salt Crusted Prime Rib\* (serves 30) horseradish crème, au jus, dinner rolls Leg of Lamb\* (serves 30) red wine demi & mint chimichurri Beef Tenderloin\* (serves 20) red wine reduction & horseradish crème Steamship Round of Beef\* (serves 150) horseradish crème, au jus & bourbon mustard

#### **ADDITIONAL MEAL COSTS**

Children's Meal Kids Under 12 fruit cup, chicken fingers & french fries Vendors Meal vendors will receive entrée

#### **ENHANCEMENTS**

Intermezzo Course Raspberry Sorbet Or Limoncello Sorbet

#### LATE NIGHT SNACKS

Pizza handmade cheese & pepperoni pizza Sliders beef sliders, brioche bun & all the fixings

French Fry Bar shoestring & sweet potato, ketchup, gravy, cheddar cheese, bacon, malt vinegar & sour cream

#### New York Pretzel

salted soft pretzels served with assorted mustards

#### **Churro Station**

freshly made churros rolled in cinnamon sugar served with caramel & chocolate sauce

#### Ice Cream Sundae Bar

vanilla & chocolate ice cream, hot fudge, butterscotch, assorted candies, strawberries, nut topping & whipped cream

## **BEVERAGE SERVICE**

### **Open Bars**

Soda Bar All Night

Beer, Wine, Soda bottled & draft beers & wines.

One Hour 4.5 Hours

Premium Full Bar bottled & draft beers, wines, soda & bar selections listed. (High Noons) One Hours 4.5 Hours

Super Premium Full Bar bottled & draft beers, wines, soda & bar selections listed. (High Noons) One Hour 4.5 Hours

### WINE SERVICE

House Wines Wine may be purchased at a per bottle price for service during dinner or placed on your guests tables.

*Please Note: upgraded wines are available at special price per bottle. Please ask your Event Manager for details.* 

Red Angeline Cabernet Sauvignon Angeline Pinot Noir

White Angeline Chardonnay Angelini Pinot Grigio Angeline Sauvignon Blanc

Rosé Angeline Rosé of Pinot Noir

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#### **BAR SELECTIONS**

(Super Premium ~)

Gin

- Beefeater
- Tanqueray
- Bombay Sapphire~
- Whiskey,Bourbon & Scotch
- Seagram's 7
- Seagram's VO
- Canadian Club
- J&B Rare
- Jim Beam
- Southern Comfort
- Dewar's
- Crown Royal~
- Maker's Mark~
- Jameson~
- Jack Daniel's~
- Johnnie Walker Red~
- Johnnie Walker Black~

#### Vodka

- Smirnoff
- Absolut
- Absolut Citrus
- Tito's
- Ketel One~
- Grey Goose~

- Cognac
  - Hennessy ~
  - Courvoisier~
- Cordials
  - Midori
- Irish Mist
- Galliano
- Kahlúa
- Chambord
- Cointreau~
- Drambuie~
- Tia Maria~
- Sambuca~
- Frangelico~
- Bailey's~
- Disaronno Amaretto~
- B&B Liqueur~
- Grand Marnier~

#### Tequila

- Jose Cuervo
- Hornitos Reposado
- Patron~

#### Rum

- Bacardí
- Captain Morgan
- Malibu
- Myer's



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## **BRIDAL/GROOM SUITE MENU**



Crudité With Assorted Dips hummus, buttermilk ranch dip, guacamole

> Assorted Scones Devonshire crème, fruit preserves

Sliced Fruit Tray Chef's selection of assorted seasonal fruits

Cheese Display selection of four imported & domestic cheeses, appropriate accoutrements

Charcuterie Tray selection of four cured meats, assorted mustards, olives & house made B&B pickles

Smoked Salmon Display\* crème fraiche, hard boiled eggs, capers, pickled red onion, belini's

Assorted Tea Sandwich Tray\* cucumber – boursin, egg salad, ham – brie, turkey – cranberry, smoked salmon pinwheel

Drinks: Inquire With Your Event Manager About Drink Options!

Inquire With Your Event Manager About our limited menu from our restaurant! You will receive our latest menu 30 days before your wedding.

All prices are subjected to 12% service charge, 8% house charge, 7% state & local meals tax. Please inform your event coordinator of any food allergies. Menu prices effective 1/14/25. All prices & menu items subject to change without notice. \*Meats and eggs may be cooked to order, however, the FDA notes that "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness"

## **BRIDAL SUITE**



## **GROOM SUITE**



## LINENS & ROOM ENHANCEMENTS

*Please add current state and local tax to all priced items* \*Chiavari Chair holiday delivery/pick-up inquire with event manager



## Table Linen

Included: Standard 85" Lap Length Table Linens (Available in White or Ivory)

Included: Floor Length Table Linens (Available in White or Ivory)

## Napkins

Choice of Colored Linen Napkins Included

$\heartsuit$ Dusty Rose	$\heartsuit$ Plum
$\heartsuit$ Pink	$\heartsuit$ Gold
$\heartsuit$ Red	$\heartsuit$ Sandalwood
$\heartsuit$ Burgundy	♡ Lavender
$\heartsuit$ Navy Blue	$\heartsuit$ Hunter Green
$\heartsuit$ Royal Blue	🌣 Seafoam Green
$\heartsuit$ Light Blue	$\heartsuit$ Chocolate
$\heartsuit$ White	$\heartsuit$ Black
$\heartsuit$ Ivory	🛇 Grey
$\heartsuit$ Yellow	

## Room Set-Up

Specialty Tables | Included Gift Table, Place Card Table, DJ Table, and Other Various Tables with White or Ivory Table Skirting Andover Country Club Padded Banquet Chairs | Included Gold Chiavari Chairs | Included Chiavari Chairs (Different Color) | Inquire With Event Manager\* Greenery Wall (2) | additional cost comes with "All You Need Is Love" Neon Sign Sweetheart Table | Included Half Moon Table, White or Ivory Table Skirting Traditional Head Table | Included Maximum of 20 People, White or Ivory Table Skirting Head Table Staging | Included Risers for the Bride & Groom's Table Cake Table | Included 40" Round Table, White or Ivory Table Skirting State of the Art Color Changing L.E.D. Lighting | Included Available in The Ballroom & Andover Room







## Wedding Information



#### Menu Selection

Please submit a final menu selection 30 days prior to event to the Catering Office. All food items must be supplied & prepared by the Andover Country Club. Any food prepared by the Andover Country Club may not be taken off the premises due to insurance & 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. Ask your Event Manager about Vegan, Gluten Free, & allergy friendly meal options.

#### Food & Beverage

The sale & 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 & 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 one of our insured professional baker.

#### 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 15 days prior to event date.

#### Deposit Schedule

An initial deposit is required in order to hold the wedding date, prior to receiving the contract. The remaining balance is due 10 business days prior to the event date in the form of a certified check, cash or ACH.

All deposits received are non-refundable, non-transferrable.

#### <u>Payments</u>

All functions must be prepaid 10 business days prior to the event. <u>Payment must be made in the form of a certified check, cash or</u> <u>ACH.</u>

#### Rooms

The club reserves the right to charge a service fee for set-up of function rooms with extraordinary requirements. Minimum requirements & 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 & club rules, client assumes full responsibility for the conduct of all persons or vendors in attendance & 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 preapproved 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 or cold sparks 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 & 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.

#### Active Military Discount

Inquire with an event manager regarding active military discounts

\*room rentals may be applied towards food & beverage minimum & please add current state & local meals tax to the room rental fee \*\*Food & Beverage Minimums do not include service charge, house charge, or state & local meals tax Menu prices effective 1/14/25. All prices & menu items subject to change without notice.