

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 It Lifetime

On-Site Ceremonies

Wedding Coordinators

Panoramic Golf Course Views

All-Inclusive Bridal Suites

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)

OUR ROOMS FOR FRIDAYS, SATURDAYS & SUNDAYS

(Capacity)

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

OUR ROOM FOR MONDAY-THURSDAY

Trumpeters Room (125)

FRIDAY & SUNDAY TIMING

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

SATURDAY MORNING & WEEKDAY TIMING

Ask your Event Manager for time availability

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 4/1/2025. All prices & menu items subject to change without notice.



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 4/1/2025. 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

Monday-Thursday

Ask your Event Manager for time availability



Andover's Ever After Collections



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

COLLECTIONS INCLUDE

- Wedding Coordinators From Start To Finish
- Wedding Ceremony Rehearsal

(for Ceremonies Held on Property)

○ Golf Cart Shuttle to Various Property Location

for One On One Photos

- China, Flatware & Tables
- O Dance Floor
- O Displayed & Passed Hors D'oeuvres
- Champagne Toast with Garnish
- Wedding Cake from Listed Vendors
 (Wedding Cake not included in "Winter/Weekday Wedding")
- ♡ L.E.D Up Lighting

(excludes Trumpeters Room)

- ♥ Floor Length Linens- White or Ivory
- OGold Chiavari Chairs

For Frenchman's Reserve Collection Only:

Oreenery Walls

with "All You Need Is Love" Neon Sign

WINTER/ WEEKDAY WEDDING

Winter Wedding Only Available The Months Of January & February For Friday, Saturday & Sunday **OR** Weekday Wedding Year Round

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

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

6oz 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

baisamic 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 Satay

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/WEEKDAY WEDDING

5 Hour Wedding

(Winter Wedding Only Available The Months Of January & February For Friday, Saturday & Sunday **OR** Weekday Wedding Year Round)



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

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 4/1/2025. 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 accourrements

Small (serves 10) Medium (serves 25) Large (serves 50)

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

Small (serves 10) Medium (serves 25) Large (serves 50)

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

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

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

WEDDING TASTING

Wedding tastings will be arranged six months before your wedding date. Please reach out to your event manager for further details.

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 Hour 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
- Hendrix~

Whiskey, Bourbon & Scotch

- Seagram's 7
- Seagram's VO
- Canadian Club
- J&B Rare
- Iim Beam
- Southern Comfort
- Dewar's
- Crown Royal~
- Maker's Mark~
- Jameson~
- Iack 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



BRIDAL/GROOM SUITE MENU



Crudité With Assorted Dips

hummus, buttermilk ranch dip, guacamole

Serves 2-4 Serves 6-8 Serves 10-12

Assorted Scones

Devonshire crème, fruit preserves

Serves 2-4 Serves 6-8 Serves 10-12

Sliced Fruit Tray

Chef's selection of assorted seasonal fruits

Serves 2-4 Serves 6-8 Serves 10-12

Cheese Display

selection of four imported & domestic cheeses, appropriate accoutrements

Serves 2-4 Serves 6-8 Serves 10-12

Charcuterie Tray

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

Serves 2-4 Serves 6-8 Serves 10-12

Smoked Salmon Display*

crème fraiche, hard boiled eggs, capers, pickled red onion, belini's

Serves 2-4 Serves 6-8 Serves 10-12

Assorted Tea Sandwich Tray*

cucumber – boursin, egg salad, ham – brie, turkey – cranberry, smoked salmon pinwheel

Serves 2-4 Serves 6-8 Serves 10-12

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.

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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

Ousty Rose

O Plum

O Pink

♥ Gold

♡ Red

♡ Sandalwood

♡ Burgundy

♡ Lavender

♡ Navy Blue

♡ Hunter Green

♡ Royal Blue

Seafoam Green

♡ Light Blue

♡ Chocolate

White

♡ Black

♡ Ivory

♡ Grev

♡ 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)

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.

Payments

All functions must be prepaid 10 business days prior to the event.

Payment must be made in the form of a certified check, cash or

ACH.

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 4/1/2025. All prices & menu items subject to change without notice.