



ANDOVER
COUNTRY CLUB

WEDDINGS

WEDDING RATES



Our Ballrooms

(Capacity)

TRUMPETERS ROOM (125)

ANDOVER ROOM (300)

BALLROOM (550)

Event Timings

FRIDAY & SUNDAY

Your choice of any 5 hours**

SATURDAY MORNING

Ask your Event Manager for time availability

SATURDAY EVENING

5:00PM-10:00PM
6:00PM-11:00PM*

Wedding Ceremonies

OUTDOOR GARDENS

Ask your Event Manager about off Season Indoor Ceremonies

INCLUDES:

- Set up of up to 300 chairs
- Removal of chairs
- Ceremony rehearsal
- Back-up location

* For off-site ceremonies

**Exception- Holiday Weekend Sundays

***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
Prices effective 12/20/22. Prices & menu items subject to change.

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



ALL WEDDING PACKAGES

INCLUDES

- ♥ WEDDING COORDINATORS
- ♥ COMPLIMENTARY TASTING FOR TWO
- ♥ WEDDING CEREMONY REHEARSAL FOR CEREMONIES HELD ON PROPERTY
- ♥ GOLF CART SHUTTLE TO VARIOUS PROPERTY LOCATION FOR PHOTOS
- ♥ CHINA, FLATWARE & TABLES
- ♥ DANCE FLOOR
- ♥ DISPLAYED HORS D'OEUVRES
- ♥ 3 COURSE MEAL WITH CHOICE OF TWO ENTREES
- ♥ CHAMPAGNE TOAST
- ♥ WEDDING CAKE FROM LISTED VENDORS
- ♥ L.E.D UPLIGHTING (EXCLUDES TRUMPETERS ROOM)
- ♥ FLOOR LENGTH LINENS- WHITE OR IVORY
- ♥ GOLD CHIAVARI CHAIRS

**All prices are subjected to 12% service charge, 8% house charge, 7% state & local meals tax.*

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CLUB VIEW PACKAGE

5 HOUR WEDDING



Passed Hors D'oeuvres

(Choice of Three)

TOMATO, BASIL, MOZZARELLA SKEWER

balsamic glaze

TOMATO BRUSCHETTA

olive oil toast points

TOMATO GAZPACHO SHOOTER

SMOKED SALMON PINWHEELS

rye crostini

VEGETABLE SPRING ROLLS

MINI GRILLED CHEESE

tomato bisque

PIGS IN A BLANKET

dijonnaise

BEEF SLIDERS

brioche bun, cheddar & ketchup

HUMMUS CUPS

phyllo cups filled with hummus, tomato, cucumber & feta

ASPARAGUS WRAPPED IN PROSCIUTTO

ANTIPASTO SKEWER

salami, mozzarella, olive & tomato

SPANAKOPITA

ARANCINI

onion jam & truffle aioli

CHICKEN SATAY

thai peanut sauce

STEAK & CHEESE SPRING ROLLS

Displayed Hors D'oeuvres

(Choice of One)

FRESH CRUDITÉ CUPS

with hummus & house ranch

DOMESTIC & IMPORTED CHEESE DISPLAY

with accompaniments

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 & italian vinaigrette

Second Course

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 & gouda sauce

BAKED HADDOCK

whipped potato, asparagus, ritz crumb with lemon caper butter sauce

SEARED SALMON

beluga lentils, asparagus, sundried tomato with tomato caper vinaigrette

BRAISED SHORT RIB

whipped potato, pearl onion, wild mushroom, natural jus



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SWAN CROSSING PACKAGE

5 HOUR WEDDING



Passed Hors D'oeuvres

(Choice of Three)

TOMATO, BASIL, MOZZARELLA SKEWER

balsamic glaze

TOMATO BRUSCHETTA

olive oil toast points

TOMATO GAZPACHO SHOOTER

SMOKED SALMON PINWHEELS

rye crostini

VEGETABLE SPRING ROLLS

MINI GRILLED CHEESE

tomato bisque

PIGS IN A BLANKET

dijonnaise

BEEF SLIDERS

brioche bun, cheddar & ketchup

HUMMUS CUPS

phyllo cups filled with hummus, tomato, cucumber & feta

ASPARAGUS WRAPPED IN PROSCIUTTO

ANTIPASTO SKEWER

salami, mozzarella, olive & tomato

SPANAKOPITA

ARANCINI

onion jam & truffle aioli

CHICKEN SATAY

thai peanut sauce

STEAK & CHEESE SPRING ROLLS

Displayed Hors D'oeuvres

(Choice of One)

FRESH CRUDITÉ CUPS

with hummus & house ranch

FRESH FRUIT SKEWERS

with honey greek yogurt dipping sauce

DOMESTIC & IMPORTED CHEESE DISPLAY

with accompaniments

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

CAPRESE SALAD

tomato, fresh mozzarella, basil, olive oil, balsamic glaze

BABY GREENS

tomato, cucumber, red onion, carrots, radish & italian vinaigrette

Dessert

CUTTING & SERVING OF WEDDING CAKE

FROM CHOICE OF VENDOR

COFFEE & TEA SERVICE

Second Course

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 & gouda sauce

BAKED HADDOCK

whipped potato, asparagus, ritz crumb with lemon caper butter sauce

SEARED SALMON

beluga lentils, asparagus, sundried tomato with tomato caper vinaigrette

BRAISED SHORT RIB

whipped potato, pearl onion, wild mushroom, natural jus



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THE LEGENDS PACKAGE

5 HOUR WEDDING



Passed Hors D'oeuvres

(Choice of Four)

TOMATO, BASIL, MOZZARELLA SKEWER

balsamic glaze

TOMATO BRUSCHETTA

olive oil toast points

TOMATO GAZPACHO SHOOTER

SMOKED SALMON PINWHEELS

rye crostini

VEGETABLE SPRING ROLLS

MINI GRILLED CHEESE

tomato bisque

PIGS IN A BLANKET

dijonnaise

BEEF SLIDERS

brioche bun, cheddar & ketchup

LOBSTER TARTLETS

chilled lobster salad in phyllo cup

BEEF SATAY

teriyaki sauce

HUMMUS CUPS

phyllo cups filled with hummus, tomato, cucumber & feta

ASPARAGUS WRAPPED IN PROSCIUTTO

ANTIPASTO SKEWER

salami, mozzarella, olive & tomato

SPANAKOPITA

ARANCINI

onion jam & truffle aioli

CHICKEN SATAY

thai peanut sauce

STEAK & CHEESE SPRING ROLLS

LAMB MEATBALLS

arrabiata sauce, pecorino cheese

Displayed Hors D'oeuvres

(Choice of One)

FRESH CRUDITÉ CUPS

with hummus & house ranch

FRESH FRUIT SKEWERS

with honey greek yogurt dipping sauce

DOMESTIC & IMPORTED CHEESE DISPLAY

with accompaniments

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

CAPRESE SALAD

tomato, fresh mozzarella, basil, olive oil, balsamic glaze

BABY GREENS

tomato, cucumber, red onion, carrots, radish & italian vinaigrette

Second Course

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 & gouda sauce

BAKED HADDOCK

whipped potato, asparagus, ritz crumb with lemon caper butter sauce

SEARED SALMON

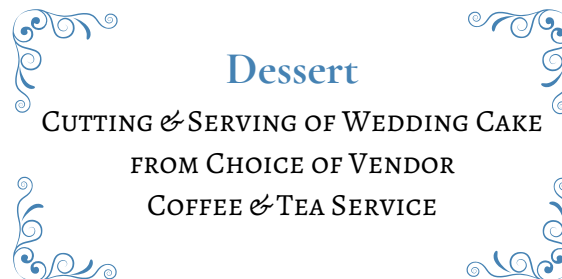
beluga lentils, asparagus, sundried tomato, with tomato caper vinaigrette

BRAISED SHORT RIB

whipped potato, pearl onion, wild mushroom, natural jus

7 OZ BEEF TENDERLOIN

potato gratin, asparagus, red wine demi-glaze



Dessert

CUTTING & SERVING OF WEDDING CAKE

FROM CHOICE OF VENDOR

COFFEE & TEA SERVICE

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FRENCHMAN'S RESERVE PACKAGE

5 HOUR WEDDING



Passed Hors D'oeuvres

(Choice of Four)

TOMATO, BASIL, MOZZARELLA SKEWER

balsamic glaze

TOMATO BRUSCHETTA

olive oil toast points

TOMATO GAZPACHO SHOOTER

SMOKED SALMON PINWHEELS

rye crostini

VEGETABLE SPRING ROLLS

MINI GRILLED CHEESE

tomato bisque

PIGS IN A BLANKET

dijonnaise

BEEF SLIDERS

brioche bun, cheddar & ketchup

LOBSTER TARTLETS

chilled lobster salad in phyllo cup

BEEF SATAY

teriyaki sauce

MINI BEEF WELLINGTON

HUMMUS CUPS

phyllo cups filled with hummus, tomato, cucumber & feta

ASPARAGUS WRAPPED IN PROSCIUTTO

ANTIPASTO SKEWER

salami, mozzarella, olive & tomato

SPANAKOPITA

ARANCINI

onion jam & truffle aioli

CHICKEN SATAY

thai peanut sauce

STEAK & CHEESE SPRING ROLLS

LAMB MEATBALLS

arrabiata sauce, pecorino cheese

SHRIMP COCKTAIL

house cocktail sauce

LAMB POPSICLE

mustard crusted

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

CAPRESE SALAD

tomato, fresh mozzarella, basil, olive oil, balsamic glaze

BABY GREENS

tomato, cucumber, red onion, carrots, radish & italian vinaigrette

Second Course

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 & gouda sauce

BAKED HADDOCK

whipped potato, asparagus, ritz crumb with lemon caper butter sauce

SEARED SALMON

beluga lentils, asparagus, sundried tomato with tomato caper vinaigrette

BRAISED SHORT RIB

whipped potato, pearl onion, wild mushroom, natural jus

7 OZ BEEF TENDERLOIN

potato gratin, asparagus, red wine demi-glaze

14 OZ PRIME RIB

whipped potato, asparagus, au jus

Dessert

CUTTING & SERVING OF WEDDING CAKE

FROM CHOICE OF VENDOR

COFFEE & TEA SERVICE

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Displayed Hors D'oeuvres

(Choice of One)

FRESH CRUDITÉ CUPS

with hummus & house ranch

FRESH FRUIT SKEWERS

with honey greek yogurt dipping sauce

DOMESTIC & IMPORTED CHEESE DISPLAY

with accompaniments

EAGLES PLACE PACKAGE

5 HOUR WEDDING

Passed Hors D'oeuvres

(Choice of Four)

TOMATO, BASIL, MOZZARELLA SKEWER

balsamic glaze

TOMATO BRUSCHETTA

olive oil toast points

TOMATO GAZPACHO SHOOTER

SMOKED SALMON PINWHEELS

rye crostini

VEGETABLE SPRING ROLLS

MINI GRILLED CHEESE

tomato bisque

PIGS IN A BLANKET

dijonnaise

BEEF SLIDERS

brioche bun, cheddar & ketchup

LOBSTER TARTLETS

chilled lobster salad in phyllo cup

BEEF SATAY

teriyaki sauce

MINI BEEF WELLINGTON

Displayed Hors D'oeuvres

(Choice of One)

FRESH CRUDITÉ CUPS

with hummus & house ranch

FRESH FRUIT SKEWERS

with honey greek yogurt dipping sauce

DOMESTIC & IMPORTED CHEESE DISPLAY

with accompaniments

CHARCUTERIE DISPLAY

assortment of dried cured meats & accompaniments

HUMMUS CUPS

phyllo cups filled with hummus, tomato, cucumber & feta

ASPARAGUS WRAPPED IN PROSCIUTTO

ANTIPASTO SKEWER

salami, mozzarella, olive & tomato

SPANAKOPITA

ARANCINI

onion jam & truffle aioli

CHICKEN SATAY

thai peanut sauce

STEAK & CHEESE SPRING ROLLS

LAMB MEATBALLS

arrabiata sauce, pecorino cheese

SHRIMP COCKTAIL

house cocktail sauce

LAMB POPSICLE

mustard crusted

Carving Station

(Choice of One)

BONE-IN HAM

assorted mustards & dinner rolls

PORCHETTA

garlic & herb rubbed pork belly, dinner rolls



Salad Station

Fresh Crudit  Cups,

Baby Greens & Romaine Hearts,

Tomato, Cucumber, Red Onion, Croutons,

Sunflower Seeds, Bacon, Cheddar Cheese,

Parmesan Cheese, Blue Cheese,

Grilled Chicken, Shrimp with Ranch,

Caesar, & Balsamic Vinaigrette

Action Station

(Choice of One)

POTATO BAR

sweet potato & yukon whipped potato, scallion, bacon,

sour cream, butter, cinnamon-sugar, marshmallow

& chopped garlic

RISOTTO STATION

parmesan, peas, tomato, asparagus, mushroom, bell peppers,

crab meat & grilled chicken

PASTA STATION

tomato, capers, olives, artichoke, onion, spinach, asparagus,

mushroom, garlic, red pepper, chili flake, parmesan, chicken,

tomato sauce, pesto & alfredo sauce

Dessert

CUTTING & SERVING OF WEDDING CAKE

FROM CHOICE OF VENDOR

ASSORTED PETIT FOURS

COFFEE & TEA SERVICE

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LATE NIGHT SNACKS

Priced Per Person

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*

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SUGGESTED UPGRADES



Displayed

DOMESTIC & IMPORTED CHEESE DISPLAY

with accompaniments

SMALL (SERVES 10) MEDIUM (SERVES 25)

LARGE (SERVES 50)

RAW BAR | MARKET PRICE

shrimp cocktail, local oysters, crab claws, little neck clams & accompaniments

FRESH FRUIT SKEWERS

with honey greek yogurt dipping sauce

CHARCUTERIE DISPLAY

assortment of dried cured meats & accompaniments

SMALL (SERVES 10) MEDIUM (SERVES 25)

LARGE (SERVES 50)

FRESH CRUDITÉ CUPS

with hummus & house ranch

Dessert Enhancements

CHEESECAKE LOLLIPOP DISPLAY

BANANAS FOSTERS STATION

bananas, brown sugar, rum, fresh cream & vanilla ice cream

VIENNESE TABLE

CHERRIES JUBILEE STATION

dark bing cherries, cognac, fresh cream & ice cream

Enhancements

CHAMPAGNE GARNISH

strawberry or raspberry

INTERMEZZO COURSE

lemon or raspberry sorbet

Carving Stations

SALT BAKED SALMON (SERVES 40)

with accompaniments

SALT CRUSTED PRIME RIB (SERVES 30)

horseradish crème & natural jus

LEG OF LAMB (SERVES 30)

red wine reduction

BEEF TENDERLOIN (SERVES 20)

red wine reduction

STEAMSHIP ROUND (SERVES 150)

veal demi-glaze

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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 below. (High Noons)

ONE HOUR

4.5 HOURS

SUPER PREMIUM FULL BAR

Bottled & draft beers, wines, soda & bar selections listed below.

(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.

WHITE

Proverb Chardonnay

Proverb Pinot Grigio

Proverb Sauvignon Blanc

RED

Proverb Merlot

Proverb Cabernet Sauvignon

Proverb Pinot Noir

ROSÉ

**additional wines available at special price per bottle. Please ask your Event Manager for details.*

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BEVERAGE SERVICE



Bar Selections

(Super Premium ~)

GIN

Beefeater, Tanqueray, Bombay Sapphire~

RUM

Bacardi, Captain Morgan, Malibu & Myers

WHISKEY, BOURBON, & SCOTCH

*Seagram's 7, Seagram's VO, Canadian Club, J & B Rare,
Jim Beam, Southern Comfort, Dewar's, Crown Royal~,
Makers Mark~, Jameson~, Jack Daniels~,
Johnnie Walker Red~, Johnnie Walker Black~*

TEQUILA

Jose Cuervo, Hornitos Reposado, Patron~

COGNAC

Hennessey~, Courvoisier~

CORDIALS

*Midori, Irish Mist, Galliano, Kahlua, Chambord,
Cointreau~, Drambuie~, Tia Maria~, Sambuca~,
Frangelico~, Baileys~, Di Saronno Amaretto~, B & B~,
Grand Marnier~*

VODKA

Smirnoff, Absolut, Absolute Citrus, Tito's, Ketel One~, Grey Goose~

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WEDDING INFORMATION

MENU SELECTION

Please submit a final menu selection 8 weeks in advance 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.

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 an insured, professional baker.

ALLERGY FRIENDLY MEALS

Ask your Event Manager about Vegan, Gluten Free, & 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 15 days prior to event date.

DEPOSIT SCHEDULE

An initial deposit of \$2500 is due at contract signing. The remaining balance is due 14 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 14 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 & 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 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 & 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



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PREFERRED VENDORS

PHOTOGRAPHERS

MC VISUALS (PHOTOGRAPHY AND VIDEOGRAPHY)
MCVISUALSPHOTOGRAPHY@GMAIL.COM
408-341-5154

A PHOTOGRAPHIC MEMORY
888-436-8648
WWW.APMNH.COM

ALEX COLE PHOTOGRAPHY
WWW.ALEXCOLEPHOTOGRAPHY.COM
ALEX@ALEXCOLEMEDIA.COM

METZGER STUDIOS
WWW.METZGERSTUDIOS.COM
781-652-0342

PERLA IMAGES
PERLAIMAGES.COM
INFO@PERLAIMAGES.COM

26 NORTH STUDIOS
WWW.26NORTHSTUDIOS.COM
CC@26NORTHSTUDIOS.COM

FLORISTS

DESIGNS BY LYNN
DEIGNSBYLYNNSTUDIO@GMAIL.COM

FORD FLOWERS
WWW.FORDFLOWER.COM
603-893-9955

FLOWERS BY STEVE
WWW.FLOWERSBYSTEVEINC.COM
978-521-5696

LES FLEURS
WWW.LESFLEURS.COM
978-475-9669

EVENT PLANNERS

ERRANDS AND EVENTS BY LAUREN
WWW.ERRANDSANDEVENTSBYLAUREN.COM
LAUREN@ERRANDSANDEVENTSBYLAUREN.COM
(978) 807-6937

ENTERTAINMENT

GET DOWN TONIGHT ENTERTAINMENT
603-890-1205
MANAGER@GETDOWNTONIGHT.COM

617 WEDDINGS
WWW.617WEDDINGS.COM
617-207-0003

ALL START ENTERTAINMENT
978-470-4700
STAFF@GETADJ.COM

ENTERTAINMENT SPECIALISTS
WWW.ENTERTAINMENTSPECIALISTS.COM
800-540-8157

NORTHSTAR ENTERTAINMENT
WWW.NORTHSTAREVENTS.COM
800-935-2263

CROWN SPECIAL EVENTS
WWW.CROWNSPECIALEVENTS.COM
978-483-0776

MASSIEL IDEAS
WWW.MASSIELIDEAS.COM
603-943-0061
INFO@MASSIELIDEAS.COM OR
M.IDEAS@HOTMAIL.COM

LIMOS

BLACK TIE LIMOUSINE WORLDWIDE
WWW.BLACKTIELIMO.COM
800-624-9990

MICHAEL'S LIMOUSINES
WWW.MICHAELSLIMOUSINE.COM
978-532-8488

HOTELS

DOUBLETREE BY HILTON HOTEL BOSTON- ANDOVER
123 OLD RIVER ROAD
ANDOVER, MA 01810

COURTYARD BY MARRIOTT BOSTON ANDOVER
10 CAMPANELLI DRIVE
ANDOVER, MA 01810
978-794-0700

SPRINGHILL SUITES BY MARRIOTT BOSTON ANDOVER
550 MINUTEMAN ROAD
ANDOVER, MA 01810
978-688-8200

HOMEWOOD SUITES BY HILTON BOSTON/ANDOVER
4 RIVERSIDE DRIVE
ANDOVER, MA 01810
978-475-6000

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*All prices are subjected to 12% service charge, 8% house charge, 7% state & local meals tax.

*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

Prices effective 10/6/23. Prices & menu items subject to change.

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