

# Nahant Country Club Weddings

*Endless photo opportunities around Nahant of panoramic cliffs, Boston skyline & sandy beaches*

## *Your wedding package includes*

A dedicated team for planning and wedding day  
Complimentary guest parking  
Menu tasting

## *One wedding at a time and the entire mansion is yours\**

Beautifully landscaped grounds with garden side gazebo for ceremonies and wedding day photos  
Private bridal suite  
Tudor room with fireplace (for indoor ceremonies and photos)  
Nautical lounge and bartender service  
Crystal room with patio terrace for cocktail hour  
Classic 2-tiered ballroom with hardwood floors for reception space (from 65-220 guests)

## *Stationary appetizer display for cocktail hour*

Ice sculptured bowl with fresh fruit  
Cheese & cracker selection with marinated mushrooms and olives  
Vegetable display with homemade dips  
Italian or Swedish style mini Meatballs  
Pesto breadsticks  
Champagne and hors d' oeuvres for bridal party during cocktail hour

## *All the details*

Wedding cake  
Cake Knife and server  
Toasting glasses  
Customized seating place cards and beverage napkins

## *Eat, drink & be married*

Sparkling champagne toast for all guests  
Exquisite three course dinner and luxurious dessert buffet  
Orchid & willow silk branch centerpieces for each guest table  
White chiavari ballroom chairs  
Floor length formal white linens and dinner napkins

Any 5 hour timeframe, you're choice\*...

*Love, Nahant Country Club*

\*Exclusivity in the mansion & timeframe is based on a Ballroom wedding.

\*All Items Subject to 6.25% Mass. Sales Tax and 18% Service Charge

## NCC Wedding Menu Selection 1 – Plated Dinners

We offer many different menus to satisfy your personal taste in style and dining. Whether it's family style menus, buffets, clam bakes or cocktail reception menus that make you smile, that's our goal. Please don't hesitate to ask if you are interested in customizing your menu.

### Salads, Select One

Garden salad w/ signature house dressings OR Caesar salad w/ homemade croutons, parmesan cheese and a fresh lemon slice  
Mixed baby greens w/ goat cheese, sweet dried cranberries, chopped red onion & candied walnuts (add \$2)

### Additional Course, Optional:

#### Pasta:

Penne marinara	\$4 per person	Minestrone	\$4 per person
Penne alfredo	\$4 per person	Chicken tortellini	\$4 per person
Penne pesto	\$5 per person	Escarole	\$5 per person
Cheese ravioli w/ marinara sauce	\$5 per person	New England clam chowder	\$6 per person

#### Soup:

## *Entrée Selection*

**Split menus will be charged highest entrée price for both menu items, excluding children.**

### Chicken

1. Organic chicken breast grill seared and oven baked. Finished with balsamic glaze, light & delicious \$65
2. Chicken piccata: Sautéed chicken breast w/ lemon white wine and caper sauce \$65
3. Chicken marsala: Sautéed chicken breast w/ mushrooms and marsala wine sauce \$65
4. Baked boneless breast of chicken stuffed with bread stuffing and cranberry sauce \$66
5. Chicken Florentine: Baked boneless breast of chicken stuffed with spinach & ricotta Cheese\* \$66
6. Chicken cordon bleu: Baked boneless breast stuffed with ham & Swiss cheese \$66
7. Baked boneless chicken filet topped with mushrooms, artichokes and fontina cheese\* \$68
8. Baked boneless breast stuffed with roasted red pepper, prosciutto & provolone cheese\* \$68
9. Baked boneless breast stuffed with roasted red Pepper, asparagus & fontina cheese \$68

### Shrimp

10. Four baked stuffed jumbo shrimp with scallop and crabmeat stuffing \$69

### Chicken & Shrimp

11. Chicken Florentine or chicken piccata accompanied by two jumbo baked stuffed shrimp\* \$73

### Beef

12. Roast prime rib of beef with peppercorn gravy or horseradish cream served on side \$75
13. Tenderloin of beef with peppercorn gravy or béarnaise sauce served on side \$76

### Surf & Turf

14. Tenderloin of beef and two jumbo baked stuffed shrimp \$80
15. Tenderloin of beef and baked stuffed lobster tail market price

### Fish

16. Baked haddock topped with seasoned breadcrumbs, scallop & crabmeat \$69
17. Seared salmon filet topped with fresh asparagus. Hollandaise sauce served on side. \$69

Kids Chicken tenders with baked French fries \$30

**All entrees served with Fresh Assorted Breads at each table \* Champagne Cream sauce served on side**

## NCC Wedding Menu Selection 1 – Plated Dinners

(Continued)

### *Sides for your entrees...*

#### Vegetables, Select one

All fresh vegetables sides are buttered & seasoned

Green beans almandine

Baby carrots

Medley of seasonal vegetables

Broccoli florets and/or cauliflower florets

#### Starch Sides, Select One

Red roasted potatoes, *NCC specialty*

Twice baked stuffed potato

Garlic whipped potato

Traditional mashed potato

Rice pilaf OR Long grain wild rice

### *How sweet it is*

A delicious compilation of fine mini pastries, your wedding cake,

Strawberries with whipped cream displayed on platters & tiers

Coffee, tea & decaf station included.

Note: Our dessert buffet & coffee station is served with high quality plastic plates and coffee cups  
So your guests can wander through the mansion and grounds without the chance of breaking/losing glassware.  
We can accommodate all glassware with dessert & coffee service at an additional charge of \$3 per person.

### *Dessert extras*

Consult office for chocolate fountains & candy bar/ buffets. Surcharges apply.

### *Your family tradition*

Your wedding package includes a scrumptious array of sweet treats

But we understand if your nana wants to make cookies, your own personal touches are welcome.

### *Late night bites*

Consult with your planner on your favorite late night munchies!

We would love to end your event with one of YOUR favorite selections.

## NCC Cocktail Hour Appetizer Menu

Make your cocktail hour stand out with some of our signature appetizer selections.

A minimum of five pieces per person are suggested. Half orders can be accommodated for smaller groups.

### *Stationary cold platters, per 75 guests*

1. Specialty cheese board w/ fontina, gorgonzola, brie, mini mozzarella & goat cheese served w/ liver pate & hummus, \$200.00
2. Fresh vegetable display w/ homemade garlic basil & bleu cheese dips, \$210.00
3. Smoked salmon platter served on a bed of greens w/ capers, cream cheese, red onion and hardboiled egg, \$310.00
4. Antipasto platter- prosciutto, Genoa salami, sopressata, provolone, marinated mushrooms, olives, artichoke hearts, pepperoncini & grilled sweet peppers, \$335.00

### *Stationary hot appetizers, Priced per 100 pieces unless otherwise noted*

1. Italian meatballs w/ fresh grated cheese or Swedish meatballs (150 pcs.), \$210.00
2. Seasoned mixed vegetable quesadillas served with medium salsa & sour cream, \$225.00
3. Chicken quesadillas w/ green and red peppers served with medium salsa & sour cream, \$235.00
4. Vegetarian spring rolls served with orange scallion teriyaki dipping sauce, \$250.00

*Stations:* We offer N.E. Clam chowder stations, slider stations, mash potato & mac n' cheese bars, ask for our additional menus!

### *Passed Hot Hors d' Oeuvres*

(Per 100 pieces)

- |              |  |              |
|--------------|--|--------------|
| <i>Earth</i> | 1. Italian style brushetta: Chopped Roma tomato, onion, garlic & fresh herbs topped with parmesan cheese | 1) \$210.00  |
|              | 2. Phyllo triangles stuffed with spinach & feta cheese   | 2) \$215.00  |
|              | 3. Assorted mini quiche (Selection contains meat & seafood)  | 3) \$215.00  |
|              | 4. Fresh asparagus in a flaky phyllo wrapper topped with asiago cheese                                   | 4) \$215.00  |
|              | 5. Stuffed mushroom caps w/ seasonal vegetable & seasoned breadcrumb Stuffing                            | 5) \$215.00  |
| <i>Land</i>  | 6. Chicken teriyaki on skewers topped with sesame seeds  | 6) \$225.00  |
|              | 7. Coconut chicken on skewers served with sweet chili dipping sauce                                      | 7) \$225.00  |
|              | 8. Marinated beef teriyaki on skewers  | 8) \$245.00  |
|              | 9. Lollypop lamb chops served with mint jelly  | 9) \$385.00  |
| <i>Sea</i>   | 10. Stuffed mushroom caps with scallop, crabmeat & seasoned breadcrumb stuffing                          | 10) \$230.00 |
|              | 11. Scallops wrapped in bacon (traditional)  | 11) \$240.00 |
|              | 12. NCC brown sugared scallops wrapped in bacon  | 12) \$245.00 |
|              | 13. Naive crab cakes served with mild chipotle lime aioli  | 13) \$290.00 |

### *Passed Cold Hors d' Oeuvres:*

(Per 100 pieces)

- |  |  |              |
|--|--|--------------|
|  | 1. Fresh cantaloupe melon wrapped in imported prosciutto   | 1) 235.00    |
|  | 2. Grape tomato & marinated mini mozzarella balls skewered with fresh herbs and balsamic drizzle | 2) 235.00    |
|  | 3. Sweet roasted peppers & baby mozzarella skewered with fresh herbs and balsamic drizzle        | 3) 235.00    |
|  | 4. Smoked salmon, fresh asparagus & cream cheese pin wheels                                      | 4) 270.00    |
|  | 5. Fresh jumbo shrimp cocktail served with signature cocktail sauce                              | 5) 300.00    |
|  | 6. Teriyaki grilled shrimp served with homemade mango salsa                                      | 6) 310.00    |
|  | 7. Nahant Country Club specialty raw bar   | Upon Request |

## NCC Beverage Services

We offer a complete selection of beverages and wines to compliment your event.

The NCC is licensed and responsible for the administration of federal, state and local regulations regarding alcoholic beverages.

**It is our policy that no alcoholic beverages are brought into the club from an outside source.**

**Main Bar will close 40 minutes prior to end of function.**

### *Open Bar*

**Design your own *Signature drink* service included in open bar.**

All Call Liquors, Cordials, Wine, Beer, and Soda- Priced Per Person

One Hour	\$20.00
Two Hours	\$26.00
Four Hours	\$30.00
Entire Function	\$35.00

### *Premium Selection*

Premium top shelf selection, add \$5 per person.

### *Open Bar, beer, wine soda only*

Domestic and Imported Beer, Wine, and Soda only- Priced Per Person

One Hour	\$18.00
Two Hours	\$24.00
Four Hours	\$29.00
Entire Function	\$30.00

**Additional Bartender and set up in Crystal Room for Cocktail Hour**

\$120.00

Recommended for open bar selection of groups 125+

### Wine Services

#### *On the tables*

\$54.00 per table (2 bottles)

\*Bottles of Wine (California, Australian, Italian & German Wineries)

White: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling

Red: Cabernet Sauvignon, Merlot & Sangiovese

Blush: White Zinfandel, **\$27.00 per bottle**

#### *Wine stations*

Reduce lines & drink wine! Our signature wine station is the perfect addition to cocktail hour or any event.

By consumption at \$27.00\* per bottle.

**Consult office to customize you wine selection.**

#### *Punch Bowls*

**Sangria Punch**, Red or White: \$195.00

**Sparkling fruit punch**, non alcoholic: \$150.00

**Mimosas & Bellini punches:** \$250.00

Punch bowls based on 40 servings.

## NCC Special Services

Please let us know how we can make your planning process as smooth and easy as possible.  
We are full service and can help you with all your plans, décor through dinner, just let us know where you need us.

### Wedding Ceremonies

*Unions, marriages, promises, vows... make it yours, garden side gazebo or inside the mansion.*

\$700.00

#### Includes:

Additional 30 minutes to package for ceremony time  
White isle runner  
Rehearsal

#### Bridal Suite:

Ceremony charge includes use of exclusive bridal suite  
at least one hour before ceremony & throughout your wedding.

### Ceremony Chairs

Set up charge, white folding chairs  
w/ leather cushion & back, \$2.00 per chair

### Gazebo Décor

White sheer drapery, \$125.00  
Additional gazebo décor offered,  
Consult your planner.

### Up Lighting

1-3 lights= \$95 each, 3-6 lights= \$75 each, 6-11 lights= \$60 each  
**Let your wedding glow & light the entire ballroom \$700.00 (12 lights)**

### Table Linens and Extras

Long formal white table linens included in wedding package.  
White chiavari ballroom chairs – Included.  
Chair sashes available, consult office for colors & pricing.  
Specialty linens available upon request.

### Rose Petal Cleanup Fee

\$50.00 Charge for ceremonies  
\$150.00 for reception

### Coat Check & Security

Hosted coat check is available for your guests, \$100.00  
A police detail is required at all functions. Nahant Country Club will make the necessary arrangements. \$180.00

### Showers & Rehearsal Dinners

Host any wedding related event with us (even a baby shower down the road!)  
There is a 60% discounted facility fee for your loyalty if both the wedding & 2<sup>nd</sup> event takes place with us

## Finances & Timeline

### *Deposits*

1. Upon booking, an initial deposit of One Thousand Dollars (\$1000.00) is required to secure your wedding date.
2. A second deposit of Twenty-Five Hundred Dollars (\$2500.00) is required seven (7) months prior to your wedding date.
3. A third deposit of One Thousand Dollars (\$1,000.00) is required two (2) months prior to your wedding date.
4. Total required deposits = \$,4500.00

Four Thousand, Two Hundred Dollars (\$4,200.00) of the reservation fee shall be applied toward the final bill. Three Hundred Dollars (\$300.00) will be returned after completion of the Function in no damage has been incurred by the Nahant Country Club.

### *Minimum Spending Requirements:*

- Saturday evening weddings minimum spending is \$12,000 (food, beverage & ceremony charges).
- No minimum spending on Saturday evenings November 15th through April 15<sup>th</sup>.
- Sunday Holidays minimum spending is \$12,000 (food, beverage & ceremony charges). -No minimum spending on Fridays, Saturday a.m. Events and non-holiday Sundays.

**NAHANT COUNTRY CLUB DOES ACCEPT MASTERCARD, VISA & AMERICAN EXPRESS CREDIT CARDS**

### *Timeline*

Please use the following as a rough guide. Timelines vary depending on each individual event.

- 7 months - Second deposit is due seven months prior to wedding (\$2,500.00)
- 3-4 months - Check out our invitations with Birchcraft Studios, visit [www.yourinvitationplace.com/nahantcc](http://www.yourinvitationplace.com/nahantcc)
- 2 months -Schedule you wedding detail appointment if you haven't already.
- 2 months - Final deposit is due two months prior to wedding (\$1,000.00).
- 3-4 weeks - Please call to schedule your final payment and drop off appointment. Pick up place cards for seating. We will supply you with a floor-plan. You are responsible to fill out the seating cards and then place them in alphabetical order by last name. This is all due no later than the Wednesday prior to your wedding day
- 10 days - Final count, guarantee count, is due and must be called in to the office no later than 8 days prior to your wedding date. Final Payment is due no later than the Wednesday the week of the wedding. Please submit a certified check, money order or cash. Personal checks are not accepted. At your final payment appointment you will bring everything you need for wedding day.

### *Planning...*

We want to ensure your planning process is enjoyable.

**Please let us know what you need so we can make sure  
Your wedding day is a reflection of the unique couple you are.**

## NCC Wedding Facility Fees

Our menu pricing is based on 150 adults. If you have 150 adults, there is no facility fee.

Facility fee is based on the final adult count given 10 days prior to your wedding day.

### Main Ballroom Capacity, 200 Guests

1. Friday (any 5 hrs.)	101 adults or more	No Charge
	80 to 100	\$650.00
	Under 80	\$850.00
2. Saturday, noon-5pm & Sundays-Any 5 hrs.	125 adults or more	No Charge
	110 to 124	\$600.00
	101 to 109	\$650.00
	80 to 100	\$750.00
	Under 80	\$900.00
3. Saturdays, 7pm-midnight Sunday Holidays, Any 5 hours	150 adults or more	No Charge
	140 to 149	\$600.00
	130 to 139	\$650.00
	120 to 129	\$750.00
	110 to 119	\$900.00
	101 to 109	\$1,200.00
	Under 100	\$1,600.00

### Tudor Room & Crystal Room Wedding Reception s

Room fee, \$600

Perfect for your intimate wedding celebration. Includes a four hour wedding reception up to 65 guests.

Minimum food spending requirement of \$2,600 before tax & service charges.

Not available Saturday nights or Sunday Holidays April 15<sup>th</sup> –November 15<sup>th</sup>.

### Off Season Wedding Savings

November 15<sup>th</sup> – April 15<sup>th</sup>, 100 Guest Minimum

*\*10% OFF All Food & Beverage Services \*30% OFF Facility Fees \*No Minimum Spending*

### Military, thank you

Military Discount – 10% OFF food & beverage. Military ID required. Cannot be combined with other savings.

### Weekday Weddings

Tuesday, Wednesday or Thursday, 35-200 guests

*No Facility Fees \*No Minimum Spending*