



**WELCOME**

# *Weddings*

## **NAHANT COUNTRY CLUB ESTATE**

Congratulations on your engagement!

We are delighted to be considered for your wedding venue and vow to provide you with exceptional service and attention to detail. We are a full service venue offering only one wedding per day, allowing for the exclusive experience you deserve. Established in 1987, we have built an unsurpassed reputation of impeccable service, flexibility and first class cuisine. The Nahant Country Club Estate is a historic mansion nestled in the middle of Nahant, Massachusetts. An ocean community located 20 minutes North of Boston situated on seven acres of beautiful lawns and gardens. Our romantic garden side gazebo has captured memories of thousands of wedding ceremonies. We offer indoor ceremony space as well, eliminating the worry of inclement New England weather.

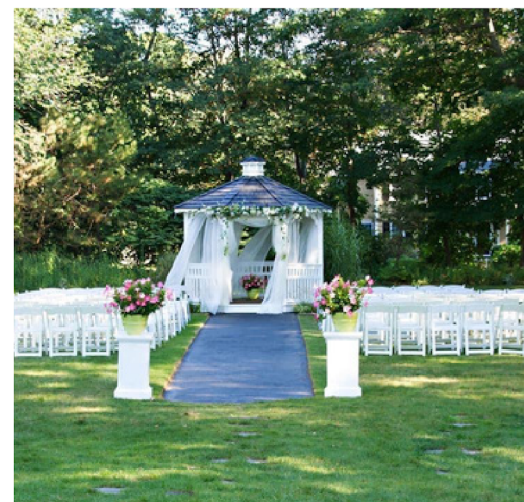
Although there is only one way in and one way out of Nahant, the causeway that bridges land and sea is just over a mile long and provides a perfect view to Boston Harbor. We would love to host your wedding day in our beautiful New England mansion. We welcome and appreciate your own personal touches. Let us Make Our Mansion Yours....

*XO -Yasmene & NCC Event Staff*

**PHONE: 781.581.0515**

**WEB: WWW.NAHANTCOUNTRYCLUB.COM**

**EMAIL: SALES@NAHANTCOUNTRYCLUB.COM**



**280 NAHANT ROAD, NAHANT MASSACHUSETTS 01908**

# WEDDINGS

CATERED WEDDING PACKAGES INCLUDE THE FOLLOWING



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Endless photo opportunities around Nahant of panoramic cliffs, Boston skyline and sandy beaches.

## PLANNING & DETAILS

Experienced planning team & Day of planner  
Menu tasting for two  
Customized Wedding Cake  
Wedding cake tasting with JCakes  
Toasting Glasses  
Cake Knife & Server

## WEDDING DAY BRIDAL SUITE

Ice buckets, glasses & champagne for bridal suite  
FOR YOUR GUESTS  
Lemon water stations on terrace and  
Crystal Room upon guest arrival

## COCKTAIL HOUR STATIONARY APPETIZERS

Fresh seasonal fruit & berry platter  
Charcuterie board  
with assorted meats, cheeses & crackers  
NCC marinated mushrooms & olives  
Fresh Vegetable Crudités with dip  
Mini meatballs marinara & fresh bread

Appetizer & beverage station at cocktail hour for newlyweds and bridal party during photos

## CHEERS! SPARKLING CHAMPAGNE

Champagne toast for you and all of your guests

## EXQUISITE HOMEMADE MENU

Prepared by our in house catering team served from our ovens to your guest tables

## DESSERT & COFFEE

Assorted mini pastries, strawberries, whipped cream, wedding cake, coffee, tea & decaf station



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# PLATED ENTREES

**CATERED WEDDING MENU. PRICED PER PERSON.  
SPLIT ENTREES ARE PRICED AT HIGHER PRICE.  
VEGETARIAN OR ALLERGY ACCOMODATIONS? NO PROBLEM!  
CONSULT THE SALES OFFICE TO CUSTOMIZE YOUR MENU.**

## Salads

### SELECT ONE

- Garden salad. Mixed greens, grape tomato, cucumber, red onion & pepperoncini.  
Served with signature house Italian dressing.
- Caesar Salad. Romaine lettuce with creamy dressing, croutons, parmesan & lemon slice.
- Mixed greens with goat cheese or feta, sweet dried cranberry, red onion & candied walnuts.  
Served with signature house Italian dressing. Add \$2

## Main Entrées

### SELECT ONE OR TWO\*

### Chicken

1. Marinated chicken breast, seared & oven baked. Finished with balsamic glaze. \$80
2. Chicken piccata: Sautéed chicken breast in lemon white wine and caper sauce. \$80
3. Chicken Marsala: Sautéed chicken breast in Marsala wine & mushroom sauce. \$80
4. Chicken Florentine: Sautéed chicken breast in fresh spinach & cheese sauce. \$80
5. Boneless stuffed chicken breast with traditional bread stuffing. Cranberry sauce on side. \$83

### Shrimp

6. Jumbo baked stuffed shrimp. Four jumbo shrimp w/ scallop & crabmeat stuffing. \$84
7. Chicken piccata served with two jumbo baked stuffed shrimp. \$86

### Beef

8. Prime rib of beef with homemade peppercorn gravy or horseradish cream served on side. \$95
9. Tenderloin of beef with homemade peppercorn gravy or béarnaise sauce served on side. \$97

### Surf & Turf

10. Tenderloin of beef with 2 jumbo baked stuffed shrimp. Choice of gravy served on side. \$102
11. Tenderloin of beef and baked stuffed lobster tail. Market Price.

### Fish

12. New England style baked haddock with buttered Ritz crumb. Fresh lemon. \$82
13. New England style baked haddock with crabmeat, scallop & Ritz crumb. Fresh lemon. \$87
14. Seared salmon filet finished in the oven served with hollandaise sauce on side. \$83

### Kids

15. Children meals- 12 years & under. Chicken fingers & French fries. \$40

## Sides

### SPLIT ENTREES ARE SERVED WITH THE SAME SIDES SELECTION

### SELECT ONE VEGETABLE AND ONE STARCH SIDE

- Mixed vegetable medley, baby carrots, green beans (almandine style, add \$1)
- Red roasted potato, mashed, garlic mashed, rice pilaf or long grain wild rice.

**ALL FOOD SUBJECT TO MARKET PRICING, 7% TAX & 18% SERVICE CHARGE**

# BUFFET MENU

CATERED BUFFET WEDDING MENU. PRICED PER PERSON.

VEGETARIAN OR ALLERGY ACCOMODATIONS? NO PROBLEM!  
CONSULT THE SALES OFFICE TO CUSTOMIZE YOUR MENU.

## *Salads*

SELECT ONE

- Signature garden salad with homemade Italian House Dressing.
- Caesar Salad with creamy dressing, croutons, parmesan & lemon slice.
- Mixed greens with goat cheese or feta, sweet dried cranberry, red onion & candied walnuts. Served with NCC dressing, Add \$2 pp.

## *Classic Wedding Buffet*

INCLUDES

NEW ENGLAND STYLE BAKED HADDOCK  
WITH RITZ CRUMB & FRESH LEMON

SELECT ONE:

CHICKEN MARSALA, CHICKEN PICCATA OR  
BALSAMIC GLAZED CHICKEN

MARINATED STEAK TIPS

FRESH STEAMED VEGETABLE MEDLEY

SELECT ONE:

RED ROASTED POTATO, MASHED POTATO,  
GARLIC MASHED OR RICE PILAF

\$105 PER PERSON

ALL CATERED WEDDING PACKAGES INCLUDE:  
-LEMON WATER GLASSES ON EACH GUEST SETTING  
-BREAD BASKETS FOR EACH TABLE

## *Dessert & Coffee*

OUR SIGNATURE WEDDING DESSERT BUFFET SERVED WITH COFFEE, TEA & DECAF STATION IS INCLUDED IN YOUR WEDDING PACKAGE. A FINE ASSORTMENT OF MINI PASTRIES, STRAWBERRIES & WHIPPED CREAM ACCOMPANIED BY YOUR CUSTOM WEDDING CAKE FOR A SWEET ENDING TO A HOMEMADE DINING EXPERIENCE.

ALL FOOD SUBJECT TO MARKET PRICING, 7% TAX & 18% SERVICE CHARGE

# APPETIZERS

SIGNATURE APPETIZERS TO MAKE YOUR COCKTAIL HOUR DELICIOUS



## STATIONARY COLD PLATTERS, PER 75 GUESTS

- Specialty cheese board w/ fontina, brie, mini mozzarella, goat cheese and liver pate served with assorted crackers. \$225
- Fresh seasonal vegetable crudités with dips. \$215
- Smoked Salmon Platter. Includes traditional condiments. \$310
- Antipasto Platter. Assorted meats, cheeses, olives, mushrooms, roasted red peppers & pepperoncini. \$335

## STATIONARY HOT APPETIZERS, PER 100 PIECES

- Homemade mini Italian meatballs w/ grated parmesan cheese. \$215
- Vegetable Quesadillas. Seasoned & served with salsa & sour cream. \$230
- Chicken Quesadillas. Seasoned & served with salsa & sour cream. \$250
- Vegetarian spring rolls served with sweet chili dipping sauce. \$245



## PASSED HOT APPETIZERS, PER 100 PIECES

### *Earth*

- Italian style bruschetta. Roma tomatoes, garlic, onion, parmesan & balsamic glaze. \$210
- Phyllo triangles stuffed with spinach & feta cheese. \$220
- Stuffed Mushrooms with garden vegetable stuffing. \$225
- Watermelon, feta cheese & fresh mint skewers. \$225

### *Land*

- Marinated chicken teriyaki on skewers with sesame seeds. \$230
- Coconut chicken on skewers served with sweet chili dipping sauce. \$230
- Marinated beef teriyaki on skewers with sesame seeds. \$260
- Lollipop lamp chops with mint jelly or balsamic drizzle. \$385

### *Sea*

- Stuffed Mushrooms with crab & scallop stuffing. \$280
- Scallops wrapped in bacon, traditional style. \$260
- Scallops wrapped in bacon, brown sugared. \$275
- Native crab cakes served with chipotle lime aioli. \$300



## PASSED COLD APPETIZERS, PER 100 PIECES

- Fresh cantaloupe & melon wrapped in prosciutto. \$240
- Grape tomato, mini mozzarella balls and fresh basil skewers served with balsamic drizzle. \$240
- Fresh jumbo shrimp cocktail with homemade cocktail sauce & lemon. \$300
- Teriyaki grilled shrimp served with mango salsa. \$320

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# BEVERAGES

COMPLETE SELECTION OF BEVERAGES TO COMPLIMENT YOUR EVENT



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We are fully licensed and responsible for the administration of federal, state and local regulations regarding alcoholic beverages.

The main bar closes 40 minutes before the end of the event or at the discretion of the bartenders and management. Bar selections are priced per person. Alcohol brought on site will be grounds for event closing. No exceptions.

## OPEN BAR ONE- FULL BAR OPTIONS

All call liquors, cordials, wine, beer & soda. NO Shots. Signature drink service included.

One Hour	\$25
Two Hours	\$35
Entire Event	\$40
<i>Looking for Top Shelf?</i>	<b>Add \$5 PP</b>

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## OPEN BAR TWO- BEER, WINE & SODA ONLY

One Hour	\$20
Two Hours	\$26
Entire Event	\$35

## WINE ON TABLES

Merlot, Cabernet, Pinot Noir, chardonnay, Pinot Grigio & Champagne	
Two bottles per table	\$56

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## WINE STATIONS- AVOID LINES & DRINK WINE

\$125 for stations set up plus \$27 per bottle.  
Wine station priced by consumption.

## PUNCHES- BASED ON 40 SERVINGS

<b>Sangria Punch, Red or white</b>	<b>\$250</b>
<b>Mimosa or Bellini Punch</b>	<b>\$250</b>
<b>Non alcoholic sparkling fruit punch</b>	<b>\$150</b>

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