



Events at North Andover Country Club





Weddings at North Andover Country Club

Barn Event Room Rental

Friday & Saturday

May-September

Cocktail Hour and Reception- 5 Hour Rental
\$2,000

Ceremony- 45 Minute Rental
\$500

October-April

Cocktail Hour and Reception- 5 Hour Rental
\$1,250

Ceremony- 45 Minute Rental
\$250

Sunday

May-September

Cocktail Hour and Reception- 5 Hour Rental
\$1,500

Ceremony- 45 Minute Rental
\$350

October-April

Cocktail Hour and Reception- 5 Hour Rental
\$1,000

Ceremony- 45 Minute Rental
\$200

Clubhouse Rental

Offered for Cocktail Hour and Reception Only
Requires Board Approval

Friday & Saturday

May-September

Cocktail Hour and Reception- 5 Hour Rental
\$8,000

October-April

Cocktail Hour and Reception- 5 Hour Rental
\$6,000

Sunday

May-September

Cocktail Hour and Reception- 5 Hour Rental
\$6,750

October-April

Cocktail Hour and Reception- 5 Hour Rental
\$5,500

Site Fee Includes Chiavari Chairs, Linen, all Banquet Tables, Chinaware, Glassware, Silverware, and Assorted Napkin Colors
Additional Options Include: Picture Frames, Easels, Speaker, Microphones, Projector and Screen



Weddings at North Andover Country Club

Meal Packages (Lunch)

Stationary Appetizer

Baked Brie with Seasonal Jam in Puff Pastry
Assorted Crackers
Sliced Seasonal Fruit

Passed Hors D'oeuvres

Choice of two (see page 5)

First Course

Salad of Local Greens, Tomato,
Cucumber, Red Onion, Carrot,
and Brioche Croutons
with White Balsamic Vinaigrette

Second Course

Choice of:

Chicken Francaise

Panko Parmesan Baked Haddock

Both Served with Rice Pilaf and
Sauteed Haricot Verts

Dessert

Assorted Mini Pastries

Guest may bring in a dessert of their choosing

\$55 per person

Stationary Appetizer

Mediterranean Platter
(Hummus, Tebouleh, Olives,
Vegetables, Pita Points, Feta)

Passed Hors D'oeuvres

Choice of two (see page 5)

First Course

Caesar Salad
with Brioche Croutons and Shaved Parmesan

Second Course

Choice of:

Chicken Caprese

Citrus Salmon

Both Served with Roasted Fingerlings
and Steamed Asparagus

Dessert

Assorted Mini Pastries

Guest may bring in a dessert of their choosing

\$65 per person



Weddings at North Andover Country Club

Meal Packages (Dinner)

Stationary Appetizer
Cheese Display

Passed Hors D'oeuvres
Choice of four (see page 5)

First Course
Seasonal Salad

Second Course
Choice of:
Roasted Sirloin
New England Baked Haddock
Both Served with Mashed Potatoes and
Vegetable Medley

Dessert
Assorted Mini Pastries

Guest may bring in a dessert of their choosing

\$75 per person

Stationary Appetizer
Cheese and Charcuterie Display

Passed Hors D'oeuvres
Choice of four (see page 5)

First Course
Seasonal Salad

Second Course
Choice of:
Surf and Turf
Seafood Stuffed Haddock
with Lobster Veloute
Both Served with Roasted Fingerlings
and Sautéed Haricot Verts

Dessert
Assorted Mini Pastries

Guest may bring in a dessert of their choosing

\$105 per person



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Hors D'oeuvres- Passed

Cold

Fresh Mozzarella & Vine Ripe Tomato Bruschetta
Apple, Brie and Candied Walnut Crostini
Gazpacho Shooter
Caprese Skewers
Curried Deviled Eggs
Avocado Goat Cheese Truffles

Additional \$1++ each

Jumbo Shrimp Cocktail with Cocktail Sauce
Peruvian Scallop Ceviche
Sesame Tuna on Crispy Wonton with Ponzu Sauce & Wasabi
Phyllo Cups with Jonah Crab Salad (market price)
Miniature Maine Lobster Rolls (market price)

Hot

Spinach & Feta Spanakopita
Crispy Sesame Chicken with Sweet Chili Sauce
Mushroom Caps Stuffed with Herbs & Cheese
Thai Chicken Sate with Peanut Sauce
Jala-mango Meatballs
Shiitake Leek Spring Rolls with Sweet & Sour Sauce
Tomato Soup Shooter with Grilled Cheese

Additional \$1++ each

Coconut Shrimp with Sweet Chili Sauce
Crab Rangoons with Dipping Sauce
Sea Scallops Wrapped in Applewood Smoked Bacon
Miniature Beef Wellington in Puff Pastry
Maryland Style Mini Jonah Crab Cakes with Lemon Caper Aioli
Miniature Kobe Sliders
Lobster Bisque Boule



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Hors D'oeuvres- Stationary

Artisan Cheese

International and Local Cheeses, Fresh & Dried Fruits, Toasted Nuts,
Assorted Crackers
\$8++per person

Fresh Fruit

Cantaloupe, Honeydew, Pineapple, Grapes, Assorted Berries
\$5++per person

Vegetable Crudités

Seasonal Vegetable assortment accompanied by Hummus &
Peppercorn Ranch Dip
\$6++per person

Baked Brie

Double Cream Brie wrapped in Puff Pastry with Seasonal Fruit Compote,
served with assorted Crackers & Toasted Breads
\$9++per person

Smoked Salmon

Hardwood Smoked Wild Salmon, Farm Fresh Eggs, Capers,
Red Onion, Boursin & Toasted Bagel Chips
\$15++per person

Chips & Salsa

Fresh Tomato Salsa, Cilantro-Lime Guacamole
& Southwestern Black Bean Dip, served with Tricolor Corn Tortillas
\$7++per person

Antipasto

Thin Sliced Cured Meats, Ciligiene Mozzarella, Seasonal Roasted & Pickled Vegetables,
Roasted Garlic, Infused Olive Oil, Sliced Artisan Bread & Bread Sticks
\$18++per person

Cocktail Party

Chef Inspired House Made Hot & Cold Hors D'oeuvres Passed Butler Style
accompanied by an Artisan Cheese Display with Crackers and Fruit
\$26++per person



North Andover Country Club

List of House Wines, Beers, Liquors Options

Standard Bar

Tito's Vodka
Sip Smith Gin
Bacardi Rum
El Jimador Tequila
Old Forester Bourbon
Sazerac Rye Whiskey
House Wine and House Beer

Hosted Bar: \$12 per drink

House Wine

Chemistry Pinot Noir
Alberigo Pinot Grigio
Lunetta Sparkling Rose
Tenuta di Collalbrigo Prosecco

Hosted Bar: \$11 per glass

Other Wine by the Glass

Requiem Cabernet Sauvignon
Infamous Goose Sauvignon Blanc
Sonoma-Cutrer Chardonnay
Domaine Vallot Cotes Du Rhone
Studio by Miraval Rose

Hosted Bar: \$14 per glass

Premium Bar

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Patron Blanco Tequila
Tellamore Dew Irish Whiskey
Dewers White Label Scotch
Makers Mark Bourbon
Bulleit Bourbon
Bulleit Rye

Hosted Bar: \$14 per drink

House Beer

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Corona Light
Athletic Non Alcoholic

Hosted Bar: \$6.5 per bottle

Other Beers

Corona Light
Night Shift Santilli
Night Shift Whirlpool
Jack's Abby House Lager
True North Northern Haze IPA
True North Cerveza Mexican Lager
Athletic Non-Alcoholic

Hosted Bar: \$8-\$10 per bottle