



Mansion Weddings

*"Endless photo opportunities around Nahant of panoramic cliffs, Boston skyline & sandy beaches with a New England mansion nestled in the middle...
A true hidden treasure."*

*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 & indoor photo options)

Nautical lounge & bartender service

Crystal room with patio terrace for cocktail hour

Classic 2-tiered ballroom with hardwood floors for reception space (from 65-220 guests)

Your wedding package includes

A dedicated team for wedding planning

Day of on-site planner

Complimentary guest parking

Menu tasting for two

Stationary appetizer display for guests cocktail hour

Fresh Fruit Platter: melons, pineapples & berries

Cheese & cracker selection with marinated mushrooms and olives

Vegetable & homemade dip display

Homemade Italian or Swedish style mini Meatballs

Homemade Pesto Bread

Exclusive set up for bridal party during cocktail hour

Stationary appetizer selection & 2 bottles of champagne included for bridal party during cocktail hour.

All the details

Wedding cake designed by D'Amici's Bakery

Sparkling champagne toast for all guests

Cake Knife and server to use for cake cutting

Toasting glasses to keep forever

Customized seating place cards

Customized beverage napkins

Eat, drink & be married

Delicious oven-to-table three course meal

Luxurious dessert buffet

Just because we Love you...

Orchid & willow silk branch centerpieces for each guest table

White chiavari ballroom chairs

Floor length formal white linens and dinner napkins

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

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

Perfect Package – 2018

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
Penne alfredo	\$4 per person
Penne pesto	\$5 per person
Cheese ravioli w/ marinara sauce	\$5 per person

Soup:

Minestrone	\$4 per person
Chicken tortellini	\$4 per person
Escarole	\$5 per person
New England clam chowder	\$6 per person

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 bruschetta: 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

\$60.00 per table (2 bottles)

*Bottles of Wine (California, New Zealand, Italian & German Wineries)

White: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato

Red: Cabernet Sauvignon, Merlot & Merlot/ Cabernet Blend

Blush: White Zinfandel, **\$30.00 per bottle**

Bubbly: Champagne & Prosecco, \$30.00

Wine stations

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

By consumption at \$30.00* per bottle.

Consult office to customize you wine selection.

Punch Bowls (Punch bowls based on 40 servings)

Sangria Punch, Red or White: \$210.00

Sparkling fruit punch, non-alcoholic: \$165.00

Mimosas & Bellini punches: \$275.00

Mimosa Bar, \$15.00 per person (3-hour service)

Unlimited Champagne

5 Juices: orange juice, grapefruit juice, fruit punch, peach n& mango nectars

Seasonal Fruits & Berries

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.

\$800.00

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.
Includes cheese & crackers 1 hour prior to ceremony start. Water & 2 bottles of champagne.
Additional champagne available for purchase at \$30/ per bottle.

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 & 2nd 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 \$13,000 (food, beverage & ceremony charges).
- No minimum spending on Saturday evenings November 15th through April 15th.
- Sunday Holidays minimum spending is \$13,000 (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
- 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

EXTRA TIME, \$500/ HOUR Must be decided upon by time of final count.

Tudor Room & Crystal Room Wedding Receptions

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 15th –November 15th.

Off Season Wedding Savings

November 1st – April 15th, 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*