

WELCOME TO FERNCROFT COUNTRY CLUB

Ferncroft CC is the perfect location for your special day. We are delighted to host your wedding reception and ceremony and our mission is to leave you with memories to treasure forever.

Amidst 287 acres of a neatly manicured championship golf course, tranquil ponds and the soft rolling hills of the North Shore, the Club has a breathtaking setting that offers gorgeous backdrops for timeless wedding photographs. The secluded grounds and sweeping vistas have been compared to a Currier & Ives scene. Out-of-town guests have access to a number of conveniently located hotels including the 364 bedroom DoubleTree Hotel (formerly the Sheraton Ferncroft) less than a mile away.

Our culinary team goes to great lengths to create wonderful memories with extraordinary cuisine and attentive service. They blend first class quality, unparalleled taste and excellent presentation in all of the Club's offerings.

In 2012, Ferncroft CC became the first country club in the U.S. to implement a Zero Food Waste Initiative, diverting over 4 tons of waste from landfills to on-site gardens annually. This along with our other sustainability practices and naturally beautiful setting makes your wedding more eco-friendly without the worry of arranging it.

With our facilities, staff and creativity, your wedding will be truly unique.

For more details, contact our wedding specialist by calling (978) 739-4040 x255 or emailing weddings@ferncroftcc.com.

Weddings at Ferncroft



Site fees include the use of our ballroom, deck, rooftop terrace, floor-length white or ivory table linens, choice of basic colored linen napkin, Chiavari Fruitwood chairs, portable dance floor, menu tasting for up to four people, access to golf course for wedding day photos, and a first anniversary dinner for the bride and groom.

Fridays

\$3,500

Saturdays

(and holidays)

\$4,500

Sundays

(excepting holiday weekends)

\$3,300



Ceremonies

Our ceremony fee is \$1,200 and includes white garden chairs with deluxe padded seats, set up, clean up, and a one-hour rehearsal the day before the wedding.

A Bridal Suite is available at no charge. Inquire for details.

Off-Season rates are available at a 15% discount for dates in January through March.

WEDDING PACKAGES

ROMANCE

\$99 per person

- One hour cocktail hour, four additional hours of reception
- House champagne toast
- Selection of three hors d'oeuvres for cocktail hour
- First course and main course with two entree selections, one vegetable, and one starch (buffet and station options also available)
- Freshly baked rolls and sweet butter
- Coffee and tea station
- Cake Cutting

PASSION

\$110 per person

Romance &:

- Stationary display of cheeses, fruits, and vegetables
- One additional passed hors d'oeuvres

BLISS

\$125 per person

Romance, Passion &:

- One item from Moonlight menu
- One dessert enhancement to compliment your wedding cake
- Upgraded champagne toast
- Uplighting decor

HORS D'OEUVRES

Select three | *Add an additional selection for \$5 per person*

COLD

Smoked Salmon Tartlet with Dill

Bruschetta and Fresh Mozzarella

Chicken, Goat Cheese and Pesto Crostini

Artichoke and Mushroom Crostini

Prosciutto Wrapped Zucchini with Shaved Parmesan Cheese

Bocconcini Mozzarella, Tomato, and Artichoke Heart Skewers

Beef Tenderloin with Horseradish and Arugula | *add \$3 per person*

Shrimp Cocktail | *add \$3 per person*

Southwest Shrimp Tortilla | *add \$3 per person*

HOT

Mini Beef Wellington

Stuffed Mushroom Caps with Boursin Cheese and Spinach

Vegetarian Egg Rolls

Spanakopita

Scallops Wrapped in Applewood Smoked Bacon

Potato Pancakes with Sour Cream Dollop

Lobster Mac and Cheese Bites

Chicken Cornucopia with Sour Cream

Mini Meatballs with Sweet Chili Sauce

Beef or Chicken Saté with Thai Peanut Sauce

Coconut Chicken or Shrimp with Orange Marmalade | *add \$3 per person for shrimp*

Brie with Fig Jam en Croûte | *add \$3 per person*

Crab Cakes Topped with Remoulade | *add \$3 per person*

Marinated Lamb Lollipops | *add \$5 per person*

In addition to these popular selections and those that follow below, we are delighted to customize a menu for you. Offerings may change periodically.

STATIONARY DISPLAYS

For a minimum of 25 people

Mashed Potato Bar

\$9 per person

Mashed Potatoes and Guest Selection of Toppings:
Chives, Mozzarella, Cheddar, Chopped Bacon, Sour Cream and Butter

Crudité

\$8 per person

Seasonal Vegetables Served with Ranch and Blue Cheese Dipping Sauces

Domestic & International Cheeses

\$9 per person

Brie, Manchego, Smoked Gouda and Goat Cheese with Fruit, Nuts, Crackers and Bread

Mediterranean

\$11 per person

Hummus, Cucumber-Yogurt Mint Dip, Grilled Vegetables, Tabbouleh Salad,
Kalamata Olives and Pita Crisps

Antipasto

\$15 per person

Seasonal Grilled Vegetables, Italian Meats and Cheeses,
Imported Olives and Fresh Mozzarella with Focaccia Bread

Ferncroft Tapas

\$13 per person

Artisan Young Manchego Cheese, Sliced Capicola Ham and Grilled Eggplant topped with Goat Cheese
and Sun-Dried Tomatoes, served with Marinated Roasted Vegetables, Kalamata Olives and Crostini

Baked Brie en Croûte

\$15 per person

Double Cream French Brie, baked in a Puff Pastry with Apples, Almonds, Honey,
Berries and Brown Sugar, served with Fig Jam, Fresh and Dried Fruit, and Fresh Sliced Bread

Raw Bar

(market price)

Oysters, Little Necks, Jonah Crab Claws, Shrimp Cocktail, chilled on Chopped Ice, with
Cocktail Sauce, Mignonette Sauce and Fresh Cut Lemons

SOUPS & SALADS

Select one

Mixed Greens

Vine-Ripened Tomatoes, English Cucumbers, Carrots and Red Onions

Mediterranean

Romaine, Kalamata Olives, Roasted Peppers and Feta Cheese served with a Garlic Crostini and an Extra Virgin Olive Oil Vinaigrette

Arugula and Pear

Topped with Goat Cheese, Roasted Pears, Toasted Pecans and a Sherry Vinaigrette

Fruit and Spinach

Spinach, Sliced Mandarin Oranges, Strawberries, Avocado, Candied Walnuts and a Champagne Vinaigrette

Classic Caesar

Romaine, Homemade Croutons and Freshly Shaved Parmesan Cheese

Caprese Napoleon | *add \$2 per person*

Beef Steak Tomato, Mozzarella and Basil Tower with a Balsamic Vinaigrette Drizzle

Soups

Tomato Basil

Italian Wedding

New England Clam Chowder

Minestrone

Butternut Squash Bisque

ENTRÉES

Select two | *Add an additional selection for \$10 per person*

New York Strip Steak *gf*

12 oz. Grilled Strip Steak served with a Mushroom Demi-Glace

Filet Mignon *gf* | add \$3 per person

8 oz. Grilled Filet served with a Port Wine Demi-Glace

Pork Tenderloin *gf*

Roasted with Cinnamon Apples

Grilled Swordfish

Grilled Swordfish Served with Pearled Couscous and a Julienne of Vegetables with a Basil Broth Topped with Avocado Salsa

Baked Stuffed Shrimp

Jumbo Shrimp stuffed with Fresh Crabmeat and soated with Lemon Garlic Sauce

Honey Soy Salmon *gf*

Grilled Fillet with a Honey and Soy Glaze

Tropical Salmon *gf*

Grilled Fillet with Pineapple Salsa

Baked Haddock

Traditional New England Style with Sherry Ritz Cracker Crumbs and a Lemon Beurre Blanc

Chicken Statler with Herb Gravy *gf*

Pan-Seared Breast Served with Herb Gravy

Boursin-Stuffed Chicken *gf*

Oven-roasted Chicken Breast Stuffed with Spinach and Boursin Cheese in a Madeira Sauce

Chicken Saltimbocca *gf*

Sautéed Chicken Breast Rubbed with Sage and Topped with Prosciutto in a Lemon Butter Sauce

Pasta Primavera

Fresh Vegetables Tossed with Penne Rigate in a Roasted Red Pepper Cream Sauce

Pappardelle

Chanterelle, Crimini and Portabella Mushroom Ragout Tossed with Wide Noodles

Butternut Squash Ravioli

With Sage Cream Sauce

ENTRÉES CONTINUED

His and Hers | *add \$12 per person*

Petite Filet Mignon with Two Baked Stuffed Shrimp

Lobster Tail | *market price*

Broiled Maine Lobster Tail with Drawn Butter

Rack of Lamb | *add \$12 per person*

Roasted and Encrusted in Herbs with Rosemary Au Jus

Carving Station | *add \$10 per person*

Select one of:

Honey Roasted Turkey Breast with Cranberry Relish \\ Country Baked Ham with Apple Raisin Compote \\
Hawaiian Pork Loin with Pineapple and Mango Salsa \\ Drunken Skirt Steak with Cilantro Mojo \\
Roasted Top Round of Beef with Horseradish Cream \\ New York Strip Loin with Port Wine Reduction

Pasta Station | *add \$5 per person*

Pastas: Three Cheese Tortellini, Penne Rigate and Cavatelli \\ Sauces: Roasted Garlic Parmesan Cream,
Roasted Tomato Sauce or Mushroom \\ Additional Ingredients: Artichokes, Tomatoes, Black Olives,
Crushed Red Peppers, Broccoli, Roasted Red Peppers, Grilled Onions, Fresh Herbs, Mushrooms, Parmesan

ACCOMPANIMENTS

Select one each Vegetable and Rice & Potato

VEGETABLES

Medley of Seasonal Vegetables
Fresh Haricot Vert
Buttered Asparagus
Glazed Baby Carrots
Steamed Broccoli and Baby Carrots
Ratatouille
Butternut Squash with Cranberries
Pan-Roasted Brussels Sprouts with
Bacon and Onions

RICE & POTATOES

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Duchesse Potatoes
Sweet Potatoes Mashed with
Cinnamon Butter
Wild Rice
Rice Pilaf
Saffron Risotto
Couscous

MOONLIGHT MENU

Sliders | \$9 per person

Grilled 2 oz Burgers with American Cheese and Sautéed Onions or a Home-Style Breaded 2 oz Chicken Breast

Mini Pizzettas | \$7 per person

Grilled Tuscan Flatbread, Mozzarella Cheese and Pizza Sauce // Toppings: Caramelized Onions, Shrimp Scampi, Prosciutto with Caramelized Onion and Pear, Roasted Garlic and Three Cheeses, Pineapple and Ham, Goat Cheese and Spinach, Roasted Eggplant and Ricotta

Sweet Sausages | \$9 per person

Sweet Italian Sausages sautéed with Onions and Peppers on Fresh Rolls

DESSERT TABLE SELECTIONS

Cider and Donut Station | \$7 per person

Chocolate Dipped Strawberries | \$4 per person

Fresh Strawberries Dipped in an Assortment of Dark and White Chocolate

Assorted Petit Fours | \$6 per person

Assortments of Carrot Cake, Red Velvet Cake, Double Chocolate Cake

Italian Pastry Assortment | \$8 per person

Ice Cream Sundae Bar | \$7 per person

Two Flavors of Ice Cream with Chocolate Sauce, Caramel, Cherries, Whipped Cream, and Assorted Toppings

Cannoli Station | \$10 per person

\$75 Attendant fee

Mini Cannoli Shells, fillings including Chocolate Chip, Traditional Ricotta and Nutella Hazelnut

BEVERAGE OPTIONS

OPEN BEER, WINE & SODA BAR

Prices are per person.

	House	Premium
One Hour	\$18	\$22
Four Hours	\$32	\$38

OPEN BEER, WINE, LIQUOR & SODA BAR

	House	Premium
One Hour	\$22	\$29
Four Hours	\$36	\$42

*Premium Open Beer, Wine, Liquor & Soda Bar includes a Passed Signature Cocktail for one hour which is served during cocktail hour

CASH OR CONSUMPTION BAR

Prices are per drink.

Guests may pay by cash or credit card, or host may arrange to pay.

	House	Premium
Soft Drinks	\$2	-
Mineral Water	\$3	-
Non-Alcoholic Beer	\$5	-
Domestic Beer	\$5	-
Imported Beer	\$6	-
Wines by the Glass	\$8	\$10
Mixed Drinks*	\$10	\$10-15

*Drinks with multiple liquors will contain no more than 2 oz total alcohol.

No shots or doubles permitted.

Bar will close 30 minutes prior to end of event.

For a list of our current House and Premium selections please inquire with your event coordinator.

Prices exclude taxes, 15% service charge and 7% administrative charge.

INTERNATIONAL COFFEE BAR

\$8 per person for one hour | \$75 attendant fee

Grand Marnier, Kahlua, Tia Maria, Baileys Irish Cream, Jameson Irish Whiskey
Served with Rock Candy Swizzle Sticks, Raw Sugar Cubes and Fresh Whipped Cream

SPECIALTY MARTINI BAR

\$12 per person for one hour, minimum of 70 guests | \$75 attendant fee

Select two

Cosmopolitan, Appletini, Raspberry Lemon Martini, Pomegranate Martini,
White Chocolate Martini, Chocolate Martini, Dirty Martini, Espresso Martini

or

Create Your Own Signature Martini

We would be delighted to help you customize a special martini for your event

*Drinks with multiple liquors will contain no more than 2 oz total alcohol.

No shots or doubles permitted.

Bar will close 30 minutes prior to end of event.

For a list of our current House and Premium selections please inquire with your event coordinator.

Prices exclude taxes, 15% service charge and 7% administrative charge.