

YOUR BEST LIFE
STARTS HERE



BEAUTIFUL GARDEN
SETTING

PROFESSIONALLY
PLANNED AND
EXECUTED

EXQUISITE DINING



260 North Main Street, Andover MA 01810
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YOUR BEST LIFE STARTS HERE

"Intimate, elegant and timeless"

"Every detail meticulously planned and prepared"

The prestigious Lanam Club has hosted the finest weddings in the Merrimack Valley and north of Boston for more than five decades. Our outstanding reputation ensures the Lanam Club is the venue of choice for sophisticated families seeking a chic and unforgettable location to celebrate this special day. We only host one wedding at a time at the Lanam Club and host a small number of weddings for non-members each year.

Our culinary and wedding planning expertise is second-to-none, and the private setting of the Club features beautiful indoor and outdoor garden spaces for you to make your own, for every aspect of your day. We also host destination weddings for planners from afar, and intimate ceremonies and receptions for small groups.

- A private walled garden for your wedding ceremony
- Gorgeous and well-established gardens for timeless photographs
- Cocktail hour can take place outside in the gardens or inside the Lanam clubhouse
- Impeccable service and delicious food freshly prepared in our kitchens, from the finest ingredients.
- More than two decades of wedding planning and day-of-coordination expertise to make sure your special day runs smoothly and according to your vision.
- Complimentary use of the bridal suite and grooms lounge, complete with pool table
- Accommodating parties of up to 200 for an informal reception, 100 for a sit-down reception and 150 guests for a seated reception in the marquee tent from May to October

Proposal prepared for:



- Complimentary menu tasting for the wedding couple
- An experienced Day-Of-Wedding Coordinator
- Private Bride and Grooms Suites for two hours to get ready
- One hour Cocktail Reception with your selection of five passed hors d'oeuvres
- Three point five hour Dinner Reception featuring an elegant two-course meal with champagne toast, complimentary cake cutting and coffee and tea service
- Professional food service and bartending staff
- Traditional white linen tablecloths and napkins, tables and chairs, silverware, plates
- Complimentary guest parking

Food & Beverage Minimum Spend

The Lanham Club has a Food and Beverage Minimum Spend for weddings as indicated on the rate sheet (next page). This is the minimum amount that you must spend on the day of your wedding for all beverages and food consumed. The per person price of food and beverages ordered, multiplied by the total number of guests, equals your expected food and beverage costs prior to tax, house charges and administrative charges.

Fees and Charges

Your wedding proposal will include a venue rental fee for the day of your wedding, plus food charges which are based on the entrée price of your selection from this menu, and beverage costs, which will be based on consumption. Please add 25% to food and beverage charges to cover facility and administrative fees.

Gratuities

Gratuities are not included but may be paid at your discretion for outstanding service. At your request, the Lanham Club will add 20% gratuity to the food and beverage total.

The Lanam Classic Wedding Package



- Complimentary menu tasting for the wedding couple
- An experienced Day-Of-Wedding Coordinator
- Private Bride and Grooms Suites for two hours to get ready
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Venue Rental Fees

Venue rental fees include exclusive use of the Lanam Clubhouse and beautifully landscaped gardens for your special day



Day	Peak	Off Peak		Food and Beverage
Saturday	\$6,000	\$4,500	Full Day > 11pm	\$15,000
Saturday Half Day	\$3,000	\$2,500	Half Day > 3pm	\$10,000
Sun/Thurs/Fri	\$5,000	\$3,500	Full day/evening	\$10,000
Mon-Weds	\$4,000	\$3,000		\$7,500

Wedding Day Ceremony, Cocktail Hour and Reception Package 7 Hours

Includes 2 hours to use the bridal and grooms' suites before your wedding ceremony, 30-minutes for your wedding ceremony, a one-hour cocktail hour and 3.5 hours for your wedding reception. Departure by 11pm. The bar closes 30 minutes before the end of your wedding. Additional hours may be purchased up to 11pm for \$500/hour

Wedding Half Day Ceremony, Cocktail Hour and Lunch Reception Package 5 Hours

Includes 1 hour to use the bridal and grooms suites before your wedding ceremony, a 30-minute ceremony, one-hour cocktail hour and 2.5 hour lunch reception. Departure by 3pm. Additional hours may be purchased up to 3pm for \$500/hour

Cocktail Hour–Hors d'Oeuvres



Please select five butler-passed hors d'oeuvres

Basil Parmesan Arancini *pomodoro* (V)
Artichoke Goat Cheese Beignet *English Pea pesto* (V)
Oyster Mushroom Ragout *brioche whipped goat cheese, micro thyme* (V)
Maryland Crab Cake *old bay*
Ahi Tuna Tartare *kimchi aioli, wonton chip*
Bacon Wrapped Short Rib Skewer *house A-1 sauce*
Manchego & Quince Tart
French Onion Boules *chives* (V)
White Truffle Potato Croquette *truffle aioli*
Bonemarrow 'Nara *meatballs, whipped burrata*

Enhanced Passed Hors d'Oeuvres - additional charge

Grilled Lamb Lollypop Chops <i>preserved lemon mint chimichurri</i>	36/doz
Mini Maine Lobster Roll <i>bernaise aioli, American caviar</i>	market
Jumbo Shrimp <i>cocktail sauce, fresh lemon</i>	24/doz
Scallops Wrapped in Bacon <i>lobster tartare sauce</i>	24/doz
Smoked Salmon Tartare <i>potato gaufrette, salmon roe</i>	24/doz
Wagyu Beef Carpaccio <i>focaccia, whipped burrata, fig vin cotto</i>	market
American Caviar & Blini <i>crème fraiche, gold leaf</i>	market

Cocktail Hour–Stationary Hors d'Oeuvres–Additional Charge



Seasonal Crudites Board <i>pickled and raw vegetables, green goddess dressing</i>	12pp
Hummus Mezze <i>assorted pickled & raw vegetables, tabbouleh, house zaatar naan</i>	14pp
Raw Bar–Local Oysters, Crab Claws, Shrimp Cocktail <i>mignonette, horseradish, cocktail sauce, lemon wedges</i> add Lobster Tail	market market
Cheese & Fruit Platter New England curated cheeses <i>assorted jams, fruits and crackers</i>	12pp
Cured Meat & Cheese Board Locally curated meats and cheese <i>assorted jams and mustards, crackers</i>	24pp
Caviar & Blini Station Smoked Salmon & American Caviar hard boiled eggs, pickled shallots, <i>Crème fraiche, chives, chilled Grey Goose vodka shots</i>	market
Tuna Sashimi <i>ginger soy, wasabi, seaweed salad, pickled ginger</i>	16pp
Burrata Bar, Varietals of Crostini, Breadsticks & Focaccia <i>mostardas, vin cotto, mustards</i>	22pp
Fiesta Bar <i>House tortilla chips, guacamole, ceviches, salsa fresca, mini street tacos</i>	18pp

Wedding Reception Dinner - Soup or Salad (select 1)

Served with freshly baked rolls and cultured butter



Soup

Lobster Bisque

Sherry crème fraîche

New England Clam Chowder

Oyster crackers

Salad

Local Greens Salad

Seasonal vegetables, champagne vinaigrette

Classic Caesar Salad

Garlic croutons, parmesan frico, white anchovy

Hydro Bibb Wedge Salad

Tomatoes, pickled red onion, bacon lardons, blue cheese, green goddess dressing

Seasonal Burrata Salad

Chef's Creation—add \$6pp

The Price of the highest -
priced entrée will apply
to all meals

Please inform the Lanam
Club of any food
allergies.

Consuming raw or un-
dercooked meats, poul-
try, seafood, shellfish or
eggs may increase the
risk of food-borne illness

All food and beverage
prices are subject to 7%
sales tax, 18% facility
charge and 7% adminis-
trative fee. Prices are
subject to change.

Gratuuity is not included

Plated Dinner Selections - Entrees (Select two)

All entrees served with Chef's choice of seasonal vegetables and starch



Grilled 6oz Filet of Beef \$105/person
Bordelaise sauce

Grilled Faroe Island Salmon \$95/person
Currant jam, grain mustard beurre blanc

Pan Roasted Striped Bass (Seasonal) \$105/person
Caviar beurre blanc

Grilled Swordfish \$100/person
Confit tomato, saffron beurre mounte

Braised Beef Short Rib \$105/person
Mushroom shallot jam, braising jus

Duck Confit a l'Orange \$95/person
Kumquat Grand Marnier compote, duck jus

Herbs de Provence Cornish Game Hen \$98/person
Lemon tarragon chicken jus

Pan Roasted Statler Chicken Breast \$69/person
Sauce Perigordine

Vegetarian or Vegan Entrée \$69/person
Seasonally curated

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Plated Dinner Selection—Enhanced Entrees

All entrees served with Chef's choice of seasonal vegetables and starch



Grilled 6oz Filet of Beef, Maine Lobster Tail market
Demi glace, bernaïse

Herb Dijon Crusted Rack of Lamb market
Sauce Robert, mint jelly

Prime Rib market
Au jus, horseradish crème fraîche, duck fat popover

Grilled Veal Chop market
Oyster mushroom ragout, madeira demi glace, gremoulata

Seafood Stuffed Maine Lobster market
Sauce Americaine'

Pan Roasted Diver Scallop market
Beurre noisette, capers, parsley

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Wedding Cake Service/Cutting



Your Wedding Cake *professionally sliced and served* 5/person

With painted plate decoration 10/person

Dessert Options—additional charge (please choose 1)

Strawberry Shortcake Mason Jars 12/person
House baked scones, whipped cream

New York Cheesecake 12/person
Luxardo cherries

Vanilla Crème Brulee 12/person
Mascerated Berries, whipped cream

Nutella Mousse Mason Jars 12/person
Espresso whipped cream, lady fingers

Flourless Chocolate Torte 12/person
Seasonal Berries

Strawberry Shortcake Mason Jars 12/person

Ice Cream Sundae Bar 16/person
A trio of flavors accompanied by assorted toppings including nuts, gummies, chocolate fudge and whipped cream

After Dinner Snacks



Crispy Chicken Wings 16/person

Truffalo, sambal BBQ, Lemon Pecorino, General Tsao's,
Yuzu ranch, blue cheese, carrots, celery

Flat Bread Pizza 16/person

Chef's curated selection

French Fry Bar 10/person

Truffle parmesan, garlic aioli, traditional,
sweet potato & chipotle BBQ spices
House BBQ, maple mustard, ketchup

Slider Bar 18/person

Nashville Hot Chicken Sliders *maple hot honey*
Cheeseburger Sliders *American, bacon, thousand island,*
Caramelized onions, house pickles

Preferred Vendors

We are delighted to present our selection of trusted professionals who are available to assist you in adding your personal touches to your special day at the Lanam Club. We can also recommend additional vendors including JP's, event design, lighting, photobooths and other specialists.



Florists

Flowers By Steve—Haverhill MA

Enterprises by Michael—Haverhill MA

Nature's Design—North Andover MA

Photographers

A Perfect Image Photography, Middleton MA

Brit Perkins Photography, Andover MA

Bakers

Jacques Fine European Pastries, Suncook NH

The Andover Bakeshop, Andover MA

Cakes by Design, North Andover MA

Entertainment

DJ Aziz- Fuego Prodz—Methuen MA

Get Down Tonight—Salem NH

All Star Entertainment—Andover MA