

Wedding Special Offers

Weekday Special

Monday through Thursday excluding Holidays
20% Discount off the package price
(excludes Hors d'oeuvres, Administrative Fee & Meals Tax)

Winter Wedding Special

January ~ February ~ March
15% Discount off the package price
(excludes Hors d'oeuvres, Administrative Fee & Meals Tax)

Spring Wedding Special

April
10% Discount off the package price
(excludes Hors d'oeuvres, Administrative Fee & Meals Tax)

Saturday Day Wedding Special

Offered All Year
Saturdays 11:00 am – 4:00 pm
10% Discount off the package price for Grand Sequoia & Balsam Wedding Packages
(excludes Hors d'oeuvres, Administrative Fee & Meals Tax)

Military Wedding Special

5% Discount off the package price
Must be an Active Member of the Military
(excludes Hors d'oeuvres, Administrative Fee & Meals Tax)

Only one discount allowed per event except for Military Discount ~ Highest Discount Prevails

Grand Sequoia Wedding Package

The Five Hour Grand Sequoia Wedding Package
includes the following

The Cypress Room for Cocktail Hour
separate room on second level with outdoor balcony

Open bar for Cocktail Hour

International Cheese, Fruit, and Vegetable Platter

Piano Player for Cocktail Hour

Flower Centerpieces for Tables

Formal Table Linens

Chiavari Chairs

The Grand Sequoia Ballroom for your Reception
includes outdoor patio space for your guests

Champagne Toast

Four-Course Dinner prepared by our Chef

Wedding Cake

Bridal Suite for Bridal Party

Event Coordinator

Complimentary Food Tasting for Two

Eight Complimentary Golf Passes

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax, & .75% local tax

Grand Sequoia Wedding Package Dinner Menu

Included with your Served Entrée is your choice of the following

Beginnings *(choice of one)*

- Chilled Fresh Fruit Cup
- Cold Gemelli Salad with feta, olives, roasted red peppers, cucumber, & olive oil
- Penne with San Marzano tomato sauce
- Tew-Mac & Cheese with tomatoes and toasted Ritz crumbs
- Tortellini with tomato cream sauce
- Cavatappi with scampi sauce & brunoise vegetables
- Gnocchi with San Marzano tomato sauce, sausage, and asiago
- Substitute One Beginning with Shrimp Cocktail ~ **add \$5 pp**

Served Entrée *(choice of two)*

- Parmesan Crusted Chicken ~ **92**
- Baked Stuffed Chicken Pomme ~ **93**
- Chicken Saltimbocca ~ **95**
- Roasted Turkey & Stuffing ~ **90**
- Baked Haddock ~ **98**
- Roast Prime Rib of Beef Au Jus ~ **105**
- New York Sirloin Steak ~ **109**
- Filet Mignon with Port Wine Demi-Glace ~ **115**

- Add Two Baked Stuffed Shrimp ~ **18**
- Add Baked Stuffed Lobster Tail ~ **market price**

Salad *(choice of one)*

- House Salad
- Caesar Salad
- Summer Salad **add \$1 pp**
- Harvest Salad **add \$1 pp**

Starch *(choice of one)*

- Mashed Potato
- Smashed Red Bliss with Leeks
- Roasted Red Bliss Potato
- Harvest Rice
- Roasted Fingerling Potato

Vegetable *(choice of one)*

- Roasted Asparagus with Lemon Butter
- Vegetable Medley
- Buttery Green Beans & Shallots
- Maple Glazed Baby Carrots

Dessert

- Wedding Cake served with
Fresh Strawberries Dipped in Chocolate

Freshly Brewed Coffee and Tea

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax & 0.75% local tax

Balsam Wedding Package

Friday Evenings & Sundays (any five hours)

~ 80 ~
per person

The Five Hour Balsam Wedding Package includes the following

The Grand Sequoia Ballroom for your Cocktail Hour & Reception

Formal Table Linens

Chiavari Chairs

Champagne Toast

Four-Course Dinner prepared by our Chefs

Choice of One Pasta

Tortellini with tomato cream sauce

Penne with San Marzano tomato sauce

Cavatappi with scampi sauce & brunoise vegetables

House Salad

Choice of Two Entrées

Chicken Saltimbocca

Baked Haddock

Roasted Turkey & Stuffing

Queen Cut Prime Rib

Slow Roasted Beef Brisket

Smashed Red Bliss Potato with Leeks

Vegetable Medley

Wedding Cake served as Dessert

Freshly Brewed Coffee and Tea

Bridal Suite for Bridal Party

Event Coordinator

Complimentary Food Tasting for Two

Includes Room Charge & Bartender Fee

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax, & 0.75% local tax

TEWKSBURY

COUNTRY CLUB

Azalea Wedding Package

Available in Cypress Room or Andrea's Room Only
Recommended 80 Guests or less*

~ 75 ~

per person

The Five Hour Azalea Wedding Package for Cocktail Hour & Reception includes the following

Formal Table Linens

Chiavari Chairs

Choice of 3 passed Hors D'oeuvres
(see event sales manager for options)

Champagne Toast

Four-Course Dinner prepared by our Chef

Choice of One Pasta

Tortellini with tomato cream sauce

Penne with San Marzano tomato sauce

Cavatappi with scampi sauce & brunoise vegetables

House Salad

Choice of Two Entrées

Parmesan Crusted Chicken

Baked Stuffed Chicken Pomme

Baked Haddock

Roasted Turkey & Stuffing

Queen Cut Prime Rib

Apple Stuffed Pork Loin

Additional Beef selections available for an additional charge

Smashed Red Bliss Potato with Leeks

Vegetable Medley

Wedding Cake by Frederick Pastries served as Dessert

Freshly Brewed Coffee and Tea

Event Coordinator

Complimentary Food Tasting for Two

Includes Room Charge & Bartender Fee

***Cypress Room subject to availability**

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax & 0.75% local tax

Salad & Entrée Descriptions

House Salad – Mixed Field Greens, Tomato, Cucumber, Carrots, Croutons, & House Vinaigrette

Caesar Salad – Crisp Romaine with house-made Caesar Dressing topped with Asiago Cheese & Croutons

Summer Salad – Mixed Field Greens, Raspberries, Goat Cheese Crumbles, Candied Walnuts, Cucumber, & House Vinaigrette

Harvest Salad – Mixed Field Greens, sliced Apple, Cucumber, Carrot, Candied Walnuts & Cider Vinaigrette

Baked Stuffed Chicken Pomme – Skin-on Chicken Breast with Apple-Craisins-Cornbread Stuffing topped with Cider Demi-Glace

Chicken Saltimbocca – Boneless Chicken Breast stuffed with Mozzarella, Prosciutto and Sage finished with White Wine Cream Sauce

Parmesan Crusted Chicken – Parmesan breaded Chicken Cutlet with a Lemon Caper Sauce

Chicken Mirabella – Pan seared Chicken Breast with roasted Peppers, summer Squash, Zucchini, Tomatoes, baby Spinach and white wine Garlic Cream topped with Parmesan Cheese

Roasted Turkey – Slow roasted Turkey with house-made Herb Stuffing, Gravy & Cranberry Sauce

Roast Prime Rib of Beef - Slow roasted, hand carved Prime Rib Au Jus

Filet Mignon – Center Cut Tenderloin topped with Port Wine Demi-Glace

New York Sirloin Steak – Grilled New York Sirloin with Roasted Shallot Demi-Glace

Baked Haddock – Fresh North Atlantic Haddock topped with Ritz Cracker Crumbs & Lemon Beurre Blanc

Shrimp Scampi – Shrimp sautéed with Garlic, white Wine & Lemon, tossed with baby Spinach, Tomatoes & Penne Pasta garnished with Parmesan Cheese

Harvest Ravioli – Roasted Butternut Squash, exotic Mushrooms, Pumpkin Seeds & Sage Brown Butter Sauce ~ **vegetarian option**

Tew-Mac & Cheese – Our famous mac & cheese with 3 cheeses & stewed Tomatoes topped with buttery Ritz Cracker Crumbs ~ **vegetarian option**

Baked Stuffed Jumbo Shrimp – Jumbo Shrimp with fresh Crabmeat stuffing & Lemon Beurre Blanc

Baked Stuffed Lobster – Seafood stuffed Lobster Tail

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax & 0.75% local tax

TEWKSBURY COUNTRY CLUB

Hors d'oeuvres

(minimum 50 pieces)

Stationary

per person

Domestic & Imported Cheeses, Seasonal Fresh Fruit, Vegetable Crudites and an assortment of Crackers	4
Artisinal Cheese Display – Dried Fruits, Truffle Honey, assortment of Crackers and Flatbreads	7
Chips, Salsa & Guacamole	4
Hummus & Pita Chips with roasted peppers, tomatoes & black olives	5
Antipasto Station – an assortment of Italian Meats, Cheeses, Olives, Artichokes, Peppers & Tomatoes served with Olive Oil & Balsamic Vinaigrette	10
Raw Bar with Shrimp, Cherrystone Clams & Oyster on the Half Shell	<i>market price</i>

Passed

per piece

Italian Meatballs	3
Crab Rangoon	3
Coconut Chicken Tenders served with a Sweet Plum Sauce	3
Chicken Tenders served with a Sweet Plum Sauce	3
Spinach & Ricotta stuffed Mushrooms	3
Tomato, Basil, & Mozzarella Bruschetta	3
Spanakopita - Spinach & Cheese wrapped in Filo	3
Coconut Shrimp served with an Orange Ginger Sauce	3
Beef Satay	3
Steak & Cheese Spring Rolls with Spicy Ketchup	3
Mediterranean Vegetable Skewers	3
Smoked Salmon & Cucumber Canape with Caper Vinaigrette	4
Vegetable Spring Roll	3
Petite Three-Cheese Potato Croquettes	3
Brie & Pear Crostini with Orange Marmalade	3
Petite Crab Cakes topped with Chipotle Remoulade	3
Mini Beef Wellington	4
Seared Beef Tenderloin Crostini with Horseradish Aioli	3
Pulled Pork Sliders with Cole Slaw	4
Mini Cheeseburger Sliders	4
Chicken & Grape Salad Crostini	3
Prosciutto wrapped Roasted Asparagus	4
Scallops Wrapped in Bacon	4
Shrimp Cocktail with Lemon & Horseradish Cocktail Sauce	4
Lollipop Lamb Chop	6
Lobster Salad Sliders	11

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax & 0.75% local tax

Beverage & Bar Service Options

Prepaid Beer, Wine, & Soda Bar

for 3.5 hours added to your Event Invoice
Beer, House Wine, & Soda

30/per person

+27% Admin Fee & Tax

Full Prepaid Open Bar

for 3.5 hours added to your Event Invoice
Beer, House Wine, Soda, & Mixed Drinks

40/per person

+27% Admin Fee & Tax

Consumption Open Bar

May be limited or unlimited

May be for a specific time period or specific dollar amount

Paid the day of the Event by Cash or Credit Card

+Tax * Gratuity added by contact (not included)

Bartender Fee of \$50.00 is charged for any bar service

Bottles of Wine for the Guest Tables

Priced per Wine List

House Wine 26/Bottle

Requested Wine MP/Bottle

+27% Admin Fee & Tax

Bar Service Notes

Prices listed are per person and are based on the event guaranteed guest count

Alcohol service closes 30 minutes prior to the end of event

Alcohol service cannot exceed 6 hours

Late Night Snacks

Served any time after dessert and within one half hour from the end of your event

Any assortment of the following priced per person

Mini Roast Beef Sliders with Horseradish Sauce	4
Mini Cheeseburger Sliders	4
Mini Pulled Pork Sliders with Cole Slaw	4
Mini Lobster Salad Sliders	11
Taco Bar – Beef or Chicken, Cheese, Lettuce, Tomatoes, Pickled Jalapenos, Avacodo & an assortment of gourmet hot sauces	10
Nacho Bar – Corn Tortillas, Warm Queso Sauce, Sour Cream, Guacamole, Chili, Pickled Jalapenos & Salsa	9

Items are served individually & station style with containers to go!

Donut & Coffee Cordial Station

*Assortment of Donuts provided by Donna's Donuts
(Home of the famous cheeseburger donut)*

Minimum order of 48 donuts

Donuts & Coffee
Cordials

6 *per person*
10 *per person*

Bartender Fee **\$50**

Cordials include: Sambucca, Jameson, Peppermint Schnapps, Buttershots, Kahlua, Frangelico,
Amaretto Di Saronno & Baileys

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax & 0.75% local tax.

Wedding Package Vendor List

Florist

A Whole Bunch Flower Market

LaCascias Plaza
326 Cambridge Street
Burlington, MA 01803
781-221-0016

Ford Flowers

83 South Broadway
Salem, NH 03079
603-893-9955
Bert Ford

Floral Arts Flowers

129 Littleton Road
Westford, MA 01886
978-692-3350
Michael Spanos

Hillside Florist

888 Main Street
Woburn, MA 01801
781-933-2670
Charlie Hardy

Evergreen Florist

397 Main Street
Stoneham, MA 02180
781-438-6910
Pat Flaherty

Wedding Cake

Frederick's Pastries

101 Route 101A
Amherst, NH 03031
603-882-7725

25 South River Road
Bedford, NH 03110
603-647-CAKE

119 Main Street
North Andover, MA 01845
978-208-7806

Konditor Meister

32 Wood Road
Braintree, MA 02184
781-849-1970

Montillio's Baking Co.

134 Spark Street
Brockton, MA 02302
508-894-8855

638 Adams Street
Quincy, MA 02169
617-472-5500

Weddings - General Information

Package Info & Fees

Weddings: Our Grand Sequoia Wedding Package includes the Cypress Room for the Cocktail Hour and the Grand Sequoia Ballroom for the Reception. The Balsam Wedding Package includes the Grand Sequoia Ballroom for **both** your Cocktail Hour & Reception. The Azalea Wedding Package is available for our smaller weddings for use in our Cypress Room & Andrea's Room only. Receptions using any of our 3 Packages are five hours. Ceremonies performed on site in our Ballroom or outside require additional set up and increases your rental to six hours and therefore will incur a \$1,000.00 Ceremony Fee and includes the use of our Ceremony Chairs at no additional charge. A Ceremony on site using our Azalea Wedding Package increases your rental to six hours and will incur a \$250.00 Ceremony Fee. Ceremonies in our smaller rooms are usually standing room only.

Deposits

Deposits are payable by Cash, Personal Check or Bank Check. **We do not accept credit cards for event payments.**

Ballroom Weddings: The first deposit of \$2,000.00 is required to book all Wedding Dates. A second deposit of \$2,000.00 is due 6 months after your Booking date. **Deposits are non-refundable.**

Cypress Room & Andrea's Room Weddings: A **non-refundable** deposit of \$1,000.00 is required to confirm your wedding date. All deposits are non-refundable and are applied against your final balance.

Room Charges & Minimum Guest Count

Grand Sequoia Ballroom - Room Rentals for our wedding packages are for five hours. Room Charge for Ballroom events is \$1,000.00 (for set up, breakdown, cleaning & bartender). Minimum Guest Count is 125 guests for a Saturday evening. Minimum Guest Count is 100 guests for a Friday or Sunday, any five hours. Charge for an additional hour is \$500.00

Cypress Room - Room Rentals for our wedding packages are for five hours. The Room Charge and Bartender Fee are included in the Azalea Package. Minimum Guest Count is 50 guests. Charge for an additional hour is \$250.00.

Andrea's Room - Room Rentals for our wedding packages are for five hours. The Room Charge and Bartender Fee are included in the Azalea Package. Minimum Guest Count is 35 guests. Charge for an additional hour is \$150.00.

General Information

Menu Selections & Food Allergies: The Final Menu and Headcount are due 14 days prior to the function date. The Final Headcount will be considered a guarantee for which you will be charged. All Food and Beverage items must be supplied and prepared by the Tewksbury Country Club. No food can be brought on or off the premises due to insurance and health regulations. Any food allergies should be brought to our attention at this time, please inform your Event Manager if anyone in your party has a food allergy. We reserve the right to alter the menu in the event of a severe food allergy.

Final Balances: All Final Balances are due 10 days prior to the function date by Bank Check or Cash only. Deposits are non-refundable.

Liquor Policy: The Clients are responsible for the behavior of their guests at all times. The Tewksbury Country Club staff reserves the right to limit beverages to persons who appear intoxicated. All persons must be of legal drinking age to be served alcohol and positive ID will be required. No alcoholic beverages may be given to persons under the legal drinking age or to persons without positive ID by other guests. No Alcoholic Beverages may be removed from the building. No glasses or bottles are allowed on the dance floor. We will not be held responsible in case of injury to client or guests. **The bar will shut down ½ hour before the end of the function.**

Displays, Decorations and Personal Property: All displays and/or decorations proposed by the Client must be approved by the Management. Rice, bubbles, flame candles and confetti are prohibited. We will not permit any items to be affixed to the walls, floors or ceilings. Any items found to have been damaged and/or stolen from the premises will be replaced by the Client. Tewksbury Country Club will not be responsible for any personal items left behind after a function. Tewksbury Country Club is a golf course and due to the proximity of the course to the clubhouse we will not be held responsible for any errant golf play.

Taxes and Administrative Fee: Prices quoted are subject to a 6.25% Massachusetts Sales Tax, a 0.75% Local Tax and a 20% Administrative Fee. Please note that Massachusetts law requires the 7.00% Sales Tax to include the Administrative Fee. The Administrative Fee allows us to pay a higher hourly rate to our staff, offer benefits and defray other overhead costs and assures that your Event will be adequately & professionally staffed at all times. **Prices are subject to change without notice and may be confirmed 90 days prior to the event.**

Vendor Disclaimer: Although the Tewksbury Country Club recommends preferred vendors for your convenience in planning your wedding, we are not responsible for the vendors' actions or services. Vendor agreement forms must be completed for each vendor contracted, signed by the vendor and submitted to Tewksbury Country Club 14 days prior to event date.