



Vesper Country Club Weddings

All food prices are subject to a 20% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

To the Happy Couple,

Congratulations on your engagement, we are so excited for you and we look forward to being with you through your planning process. We want your wedding to be everything you've always dreamed of. Our event coordinator will work with you to ensure every detail is just as you want it, creating a day with memories that will be cherished for a lifetime.

Nestled on Tyng's Island, your journey begins as you drive over the bridge and past our first tee. Our stunning architecture and landscape has the warmth and elegance that you just can't find most places. Our location on the Merrimack River boasts ample opportunities for waterfront photo's or even a ceremony.

Our dedicated event planner will work with you to select the wedding package that suits your needs or tailor our packages to create a customized experience for you. From start to finish, she will be with you every step of the way, ensuring all your questions are answered and your dream wedding becomes a reality.

Each Vesper wedding offers something unique, that any couple will get excited about and something all your guests can enjoy. Our beautiful setting can't help but make your celebration captivating and the perfect beginning to the rest of your lives together.

Again, Congratulations,

Vesper Country Club

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Vesper Gold Wedding Package

\$85.00 per person ++

The Package Includes:

- ❖ On -Site Wedding Coordinator
- ❖ Private Bridal Suite with Complimentary Champagne
 - ❖ Bridal Party Attendant During Photos
- ❖ White or Ivory Floor Length Linen and Choice of Napkin Color
 - ❖ Artisan Cheese Display
 - ❖ Selection of (4) Passed Hors d'Oeuvres
 - ❖ Selection of a Salad
 - ❖ Warm Rolls & Butter
 - ❖ Selection of (2) Plated Entree's
(Vegetarian and Special Allergy Meals are Always Available)
 - ❖ Choice of Starch & Vegetable
- ❖ Custom Designed Wedding Cake from Fredrick's Bakery
 - ❖ Cake Plated and Served
- ❖ Fresh Brewed Coffee, Decaffeinated, Assorted Teas

*** Does Not Include \$600.00 Ballroom Rental***

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Gold Package Selections

Passed Hors d'Oeuvres

Select Four

- Caprese Skewers, Basil Marinade
- Mini Shepherd's Pie, Chive Sour Cream
- Tempura Coconut Shrimp, Sweet Thai Chili Sauce
- Smoked Red Pepper Hummus, Cucumber, Pita Toast
- Mushroom Ragout Crostini, Gorgonzola Cream
- Chipotle Chicken Salad Crostini
- Vegetable Pakora, Tomato Chutney
- Spinach and Parmesan Stuffed Mushrooms
- Coconut Chicken, Mango Dipping Sauce
- Virginia Ham and White Cheddar Croquettes
- Miniature Beef Wellingtons

Dinner Can be Served Platted or in Buffet Form

Salad

Select One

Garden Salad

Caesar

Baby Spinach Salad

Entrée

Select Two

- ❖ Leek and Wild Mushroom Stuffed Chicken, Belle Pepper Cream
- ❖ Slow Roasted Rosemary and Garlic Chicken, Chianti Rouge
- ❖ Panko and Parmesan Crusted Haddock, Lemon-Thyme Butter
 - ❖ Seared Atlantic Salmon, Grilled Artichoke Relish
 - ❖ Carved Herb Roasted Pork Loin, Apple Port Reduction
- ❖ Slow Roasted Turkey Breast, Cranberry and Herb Gravy
 - ❖ Roasted Sirloin, Roasted Garlic Demi Glace

Vegetarian Option

Wild Mushroom Vol au Vent, Cream Spinach, Quinoa, Roasted Baby Vegetables

Select One Starch

- ❖ Roasted Fingerling Potatoes
- ❖ Yukon Gold Whipped Potato
- ❖ Parmesan Risotto Cakes

Select One Vegetable

- ❖ Roasted Seasonal Root Vegetables
- ❖ Haricot Vert, Braised Shallots
- ❖ Chef's Seasonal Vegetable

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Vesper Platinum Wedding Package

\$115.00 per person ++

The Package Includes:

- ❖ On -Site Wedding Coordinator
 - ❖ Private Bridal Suite with Complimentary Champagne
 - ❖ Bridal Party Attendant During Photos
 - ❖ White or Ivory Floor Length Linen and Choice of Napkin Color
 - ❖ Champagne Toast with Fresh Raspberry
 - ❖ One Hour House Brand Open Bar During Cocktail Hour
 - ❖ Artisan Cheese Display
 - ❖ Seasonal Vegetable Crudit  Display
 - ❖ Selection of Five Passed Hors d 'Oeuvres
 - ❖ Selection of a Salad
 - ❖ Warm Rolls & Butter
 - ❖ Selection of (2) Plated Entree's
- (Vegetarian and Special Allergy Meals are Always Available)
- ❖ Choice of Starch & Vegetable
 - ❖ Custom Designed Wedding Cake from Fredrick's Bakery
 - ❖ Cake Platted and Served with Chocolate Dipped Strawberry
 - ❖ Fresh Brewed Coffee, Decaffeinated, Assorted Teas

*** Does Not Include \$600.00 Ballroom Rental***

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Platinum Package Selections

Passed Hors d'Oeuvres

Select Five

- ❖ Caprese Skewers, Basil Marinade
- ❖ Parmesan Aranchini, Spiced Marinara
- ❖ Truffle Mac & Cheese Spoon
- ❖ Mini Grilled Vermont Cheddar Cheese
- ❖ Maryland Crab Cake, Spicy Remoulade
- ❖ Spinach & Parmesan Stuffed Mushrooms
- ❖ Coconut Chicken, Mango Dipping Sauce
- ❖ Applewood Smoked Scallops & Bacon
- ❖ Herb Baby Lamb Chops
- ❖ Sesame Tuna Wonton
- ❖ Miniature Chicken Wellingtons
- ❖ Chipotle Chicken Salad Crostini
- ❖ Shrimp Spring Rolls

Dinner Can be Served Platted or in Buffet Form

Salad

Select One

- ❖ Tender Field Greens
Heirloom Cherry Tomatoes, English Cucumbers,
Shredded Carrots, Aged Sherry Vinaigrette
- ❖ Caesar,
Romaine Hearts, Shaved Parmesan, Focaccia
Croutons, Parmesan Crisp
- ❖ Arugula and Beet Salad,
Goat Cheese, Roasted Beets, Toasted Almonds
- ❖ Grilled Asparagus,
Artisan Romaine, Roasted Wild Mushrooms,
Tomato Confit, Asiago, Balsamic Vinaigrette

Entrée

Select Two

- ❖ Leek and Wild Mushroom Stuffed Chicken, Belle Pepper Cream
- ❖ Slow Roasted Rosemary and Garlic Chicken, Chianti Rouge
- ❖ Panko and Parmesan Crusted Haddock, Lemon-Thyme Butter
 - ❖ Seared Atlantic Salmon, Grilled Artichoke Relish
 - ❖ Roasted Ribeye, Roasted Garlic Demi Glace
- ❖ Herb Rubbed Beef Tenderloin, Red Wine Shallot Sauce
- ❖ Surf & Turf, Roasted Sirloin & House Made Lobster & Crab Cake

Vegetarian Option

Wild Mushroom Vol au Vent, Cream Spinach, Quinoa, Roasted Baby Vegetables

Select One Starch

- ❖ Roasted Fingerling Potatoes
with Fresh Herbs
- ❖ Yukon Gold Whipped Potato
- ❖ Parmesan Risotto Cakes
- ❖ Spinach & Garlic Jasmine Rice

Select One Vegetable

- ❖ Roasted Seasonal Root Vegetables
- ❖ Haricot Vert, Braised Shallots
- ❖ Grilled Asparagus
- ❖ Chef's Seasonal Vegetable

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Upgrades to Cocktail Hour

Priced per Person

Minimum Order of 1/2 of Guarantee

Jumbo Shrimp Cocktail \$12.50

With Homemade Cocktail Sauce

Other Raw Bar Options Available at Market Price Upon Request

Seasonal Vegetable Crudité \$4.50

With Chipotle Ranch and Bleu Cheese Dipping Sauces

Artisan Cheese Display \$6.50

Chefs Selection of Cheeses, Seasonal Fruits, Assorted Crackers, Lavash, and Grilled Bread

Antipasto Italiano \$10.50

Arrangement of Artisan Italian Meats, Cheeses, Vegetables with EVOO, Fresh Herbs and Assorted Italian Breads

Mediterranean Display \$8.50

Tabbouleh, Hummus, Roasted Vegetables, Marinated Olives, Grilled Artichokes, Feta, Grilled Pita

Assorted Tapas \$17.00

Grilled Chorizo Skewers, Shrimp with White Wine, Tomatoes and Herbs, Serrano Ham, Manchego Cheese, Peppers, Garlic Aioli, Citrus Marinated Olives

Flatbreads \$8.00

Choose Two:

Margherita

San Marzano Tomatoes, Fresh Mozzarella Cheese, Basil, Drizzle of EVOO

Carne

Pepperoni, Bacon, Sausage with Red Sauce

Roasted Beet

Valley View Farm Goat Cheese, Arugula, Organic Basil, Toasted Almonds

Shrimp Scampi

Garlic Oil, Mozzarella Cheese, Parmesan, Cherry Tomatoes, Fresh Basil, Balsamic Drizzle

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Banquet Bar Options

Bar Setup Fee: \$125.00

Bartender Fee: \$75.00 per Bartender (*1 needed for every 75 guests*)

Types of Bars Available:

Hosted Bar – A bar tab is run for the agreed amount of time, charged per drink

Cash Bar – All guests pay cash for every drink they have

Combination Bar – Host pays the bar tab for an agreed amount of time, then switch to cash bar for the remainder of the event.

Package Bar - Pricing per Hour per Person (*Must be Paid for All Guests*)

Hosted Bar Pricing

Soda / Juice \$2.50

Beer \$6.50

House Wines \$9.00

House Liquor \$9.00

Call Liquor / House Liquor Martini's \$11.00

Premium Liquor \$13.00

Ultra Premium / High End Scotch \$16.00

Cash Bar Pricing

Soda / Juice \$3.00

Beer \$7.00

House Wines \$9.00

House Liquor \$10.00

Call Liquor / House Liquor Martini's \$12.00

Premium Liquor \$14.00

Ultra Premium / High End Scotch \$17.00

Package Bar Pricing

1st Hour \$28.00

Each Additional Hour \$10.00

Under 21 & Pregnant Women – 1st Hour \$6.00, Each Additional Hour \$3.00

House Wine Service with Dinner - \$35.00 per Bottle – Charged on Consumption

Drink Stations:

Iced Tea and Lemonade Station \$85.00

Serves Approximately 50 People

Soda Station \$18.00 per Pitcher

Charged on Consumption

Choice of Coke, Diet Coke, Sprite, Ginger Ale

Shirley Temples (\$2.00 per Pitcher Up Charge)

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Banquet Bar Liquors

Vodka

New Amsterdam, Citrus, Berry, Tito's

Rum

Bacardi, Captain Morgan, Rumhaven Coconut Rum

Gin

Beefeater, Bombay Sapphire

Scotch

Dewars White Label, Johnnie Walker

Whiskey/ Bourbon

Seagrams 7, Seagrams VO, Jack Daniels, Redemption, Jameson

Tequila

Bribon Silver

Cordials

Baileys, Kahlua

Other Liquors Can Be Available Upon Request

Banquet Wines

Prosecco

Chardonnay

Pinot Grigio

Pinot Noir

Cabernet

White Zinfandel

Beer Selection

Bud Light, Miller Light, Founders All Day IPA, Corona, Heineken

Other Beers Can Be Available Upon Request

*****May Require the Purchase of the Whole Case if it is not Something We Carry*****

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Banquet Wine List

	Sparkling	Bottle
Wycliff		\$35
	Pinot Grigio	
Proverb		\$35
Maso Canali (Italy)		\$50
	Sauvignon Blanc	
Whitehaven (New Zealand)		\$48
	Chardonnay	
Proverb		\$35
Hess Select (California)		\$42
La Crema (California)		\$57
	Rosé	
Whispering Angel (France)		\$66
	Cabernet	
Proverb		\$35
Freakshow (California)		\$51
Alexander Valley (California)		\$54
	Pinot Noir	
Proverb		\$35
MacMurray (California)		\$45
	Merlot	
Raymond (California)		\$48

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Thank you for choosing Vesper Country Club as the site for your event. We have hosted rehearsal dinners, weddings, conferences, meetings, dinner parties, family reunions and charity events for over 100 years and we are confident that you and all attending your event will be delighted with our charming facilities, artful cuisine and exceptional service.

Our Staff looks forward to collaborating with you to customize your event.

Please review the policies and guidelines outlined in the attached documents and contact us if you should have any questions.

We await the opportunity to work with you in creating a successful and memorable event.

Banquet Room Reservations

Facility Fees**

Space Rental is always complimentary to the Vesper Membership

Ballroom Daytime	\$350.00
Ballroom Nighttime	\$600.00
Ballroom with Veranda for Cocktails	\$850.00
Whole Clubhouse	\$1,250.00

****Facility fees include setup and breakdown of the function, standard Club white or ivory linen, Club Chairs & Tables, in stock Club china, glassware and flatware. Any items that need to be rented will be paid for by the event host.**

Event Deposit

Upon confirmation of your event date, a banquet contract will be written and Vesper Country Club will require the facility fee as a non-refundable room deposit. We will apply this deposit to your final invoice to cover the facility fee.

Wedding Ceremony

Whether you opt for an outdoor ceremony at the point with break taking views of the Merrimack River or an indoor ceremony, Vesper Country Club offers an ideal setting for weddings. A ceremony fee of \$550 will apply. If you have the event outside, we will require you rent chairs at an additional cost. If poor weather is forecasted, we will suggest moving your ceremony indoors

Guest Guarantees

Ten business days prior to your event, you must confirm the final number of guests by signing the official Banquet Event Order. If you do not provide a number, we will move forward with the number of guests on the original banquet contract. We will charge based of the final guarantee of guests stated ten days prior to you function or the actual number of guests, whichever is greater.

Food and Beverage Arrangements

Service

We will make sure that your event is staffed with the appropriate number of personnel. If you would like additional staff for your event (service staff, carving chefs, bartenders, restroom attendant, coat check, security), we will determine a charge and apply it to the total cost of your event.

Cakes

You may bring in a cake or cupcake display for your event. We will cut and serve your cake for a fee of \$2.00 per person. We will waive the cake cutting fee if you choose a cake enhancement or an additional item from our dessert menu. Wedding cakes included in the package will not be charged a cake-cutting fee.

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Food and Beverage Arrangements

Menu Selection

Our Event Coordinator will work with you to create a personalized menu. Your menu selection must be finalized no later than one month prior to your event. If your event is taking place before 2:00pm, you may select from our lunch menu.

You are welcome to have your choice of two entrée options at a maximum. All entrees will be charged at the higher price entrée amount. Please have your guests pre-order their entrée selections and provide us with a list by table. On events with a choice of entrée, there must be assigned seating by table. The breakdown of the entrée selections will be due with your guarantee 10 days prior to your event. To alleviate this extra work, please ask about doing a duet entrée which offers 2 protein options on one plate.

Please alert our Event Coordinator to any food allergies or aversions. Special dietary requests and vegetarian meals are available upon special request, however we do ask that you know about them prior to the event. As the contract guarantor, you may choose to remove the allergic ingredient from the entire menu or sign a liability waiver. Vesper Country Club also reserves the right to remove an item from any dish due to allergies.

If you prefer to rent china for your event, approval of our Chef is required for serving purposes. Any event offering family style service must rent matching platter for the items and the service utensils to accompany them. If you choose to rent specialty dinner plates, the matching plate covers must be rented as well. After the menu is finalized, you will be provided a list of items that need to be rented if this is the direction you choose to go.

All food and beverage prices are subject to 20% house charge, as well as 7% Massachusetts State and Local Tax. All menu prices are subject to change 60 days prior to your event depending on market trends. The house charge is an administrative fee and does not represent a tip or service charge for the wait staff, service employees or service bartenders.

Vendors

We are delighted to make recommendations for every detail of your event, including florists, bakeries, entertainers, photographers, transportation and specialty linen. Please speak with your Event Coordinator about all deliveries, pickups and unloading for bands, DJ's, etc. You may offer vendors a vendor meal at \$28.00; it is typically a chicken entrée, with no salad or started course. Please let us know if your vendor has dietary restrictions and advise them they are not allowed to consume alcohol while providing their service at Vesper Country Club. We will feed your vendors in a separate location from your event. Please let us know if the vendor has a specific timeline in which they are contracted to eat, if not they will be served after all the guests.

Menu Tastings

Vesper Country Club has a world class culinary team and receives rave reviews on the food for all weddings and private events. Tastings of menu items before the function are possible for up to 2 people, but are not encouraged or necessary and all other guests will be charged at \$45.00 per person plus a 20% House Charge and applicable taxes. Our banquet wines may be tasted complimentary, but any bottles of wine off the wine list opened will be charged at the wine list price.

Admin Fee

A 2% Fee will be added to all food and beverage total on the event order.

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Food and Beverage Arrangements

Alcoholic Beverages

We have a bar set up fee of \$125.00, and a bartender fee of \$75.00 per bartender.

In order to ensure the safety and enjoyment of you and your guest, all of our policies and procedures regarding alcohol align with the Massachusetts State Liquor Commission:

1. The legal drinking age in the State of Massachusetts is 21. The Commission requires proof upon request, we will require picture ID of anyone who appears under 30 years of age.
2. The liquor license of Vesper Country Club requires that we provide all alcoholic beverages served and consumed in our function facilities. Therefore, no outside alcohol may be brought onto the property.
3. All functions with alcoholic beverage service must purchase food or dry snacks to be served with alcoholic beverages.
4. No shots will be served.
5. We do not serve more than two drinks at one time to the same person.
6. We remove the cap before dispensing bottled beer.
7. Multiple alcoholic drinks will contain no more than 4oz. of liquor.
8. Guests will not remove/transport liquor from the function room.
9. We limit alcohol service to those who are not intoxicated and drinking responsibly.
10. Any complaints due to noise or disruptive behavior could result in the possible eviction of the person or person(s) involved.

Vesper Country Club reserves the right to discontinue beverage service if any of the policies are violated.

Club Policies

Lost or Stolen Items

Please remind your guests to retrieve all of their belongings immediately following the event. We will do our best to find lost items and return them for pick up in the office. However, Vesper Country Club is not responsible for any items lost, stolen, or left behind.

Parking

The club offers complimentary parking in the lot next to the clubhouse. Please ensure your guests know which door to enter as ballroom events should enter through the ballroom doors, which are in the parking lot. Any River Room or Main Dining Room events can enter through the main club entrance.

Force Majeure

Vesper Country Club will be excused from any of its material obligations if it is prevented by operation of law or any cause beyond the reasonable control of such party, including without limitation fire, flood, disruption of transportation (but not the failure of a party to reasonably anticipate possible transportation delays), earthquake, public disaster, strike, labor dispute, unrest, accident, breakdown of electrical or other equipment, riot, war, insurrection, civil unrest, Act of God, any act of any legal or governmental authority. If the event is cancelled or curtailed because of the occurrence of any of the foregoing events of force majeure, Vesper Country Club shall remit the full portion of the deposit, less any out-of-pocket costs incurred in connection with the cancelled or curtailed event.

House Policies

Event hosts and guests are required to follow all house policies set forth by Vesper Country Club. Smoking is prohibited inside the Clubhouse. Vesper Country Club does not permit affixing and decorations to the walls, floors, ceilings or fixtures unless the Club gives prior approval. Cakes are the only outside food or beverage allowed on the Vespers Country Club premises. Additionally, removing any leftover food from Vesper Country Club is prohibited.

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VESPER

Est. 1875

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