

# WELCOME TO FERNCROFT COUNTRY CLUB

Ferncroft CC is the perfect location for your special day and boasts a brand new \$5 million expansion. Ferncroft will be THE wedding venue in 2016 for years to come. 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. Conveniently located off the rotary at the intersection of Route 1 & I-95, the Club is just nineteen miles north of downtown Boston. 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.

While you and your guests gaze out at the beautiful scenery, you will be celebrating in a brand new ballroom and the best rooftop lounge north of Boston. Party under the stars with cocktails and an outdoor fireplace three stories up and then enjoy brand new, state-of-the-art AV, bridal suite, restrooms, table and chairs and all the features you need to have a worry-free party of a lifetime.

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.

Ferncroft was the first country club in the U.S. to implement a Zero Food Waste Initiative using a Japanese fermentation technique called Bokashi, diverting over 4 tons of waste annually from landfills to on-site gardens. Our sustainability innovations enable you to have a big celebration while leaving a small footprint. No two weddings at Ferncroft CC are alike. With our facilities, staff and creativity, your reception will be truly unique. We are delighted to host your special day and our mission is to leave you with memories to treasure forever.

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

# WEDDING SERVICES

Planning a wedding reception involves skilled coordination, and the experienced staff at Ferncroft CC pays high attention to detail. We aim to accommodate even the most discerning tastes while facilitating your needs whenever possible. Superior service is our standard, and following items are automatically included in all wedding reception packages so you have less to worry about:

- A minimum four-hour reception at one of the area's premier private clubs
- White or ivory floor-length table linens
- Choice of colored napkin | *some restrictions apply*
- Stemware, china and flatware
- Tables and chiavari chairs
- Round 10" glass vase centerpieces with pillar candles
- Votive candles
- Table numbers
- Cake cutting
- Customized offerings upon request
- Trained, qualified service staff
- One bar and bartender per 75 guests
- Freshly baked rolls and sweet butter
- Water service with dinner
- Coffee station

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# TESTIMONIALS

*“The Ferncroft CC staff did an amazing job planning our wedding and was very resourceful and accommodating to our requests. They took care of everything... not one detail was missed. Thanks again to the staff of Ferncroft for making our BIG day stressless, memorable and most of all enjoyable.”*

- Lu P., Boston

*“The best decision I made when planning my wedding was to have it at Ferncroft. The staff was easy-going, friendly, and stress-free during a big moment in our lives. The venue itself is beautiful - perfect for bridal party pictures. I would suggest FCC to anyone because it's a wonderful place to have a wedding!”*

- Brittany T., Roslindale, MA

*“We had many, many compliments from our guests. Everything ran so smoothly. The food came out on time, the service was terrific – if we needed anything, the staff got it right away. We never had to worry about logistics, which eliminated stress for me so I could enjoy the celebration. The food was excellent, I am very happy with how the event went... the setup is perfect, the service is great, and the food is wonderful!”*

- Leah I., Boston

*“I can't thank you enough for an absolutely fabulous event for my daughter. Hats off to the Chef! The food was the best... a 10 plus! You were fabulous helping me out throughout. The staff was helpful in every way. Thanks to all for making this very special occasion PERFECT!”*

- Gail T., Boston

*“My sincere thanks for my daughter's wedding. I have gotten many compliments on how fantastic the food was and how beautiful the room and service was. The staff was so understanding and helpful in making this happen and I really do appreciate it.”*

- Maria M., Middleton, MA

*“Our event was wonderful; the food was excellent and your wait staff was great.”*

- Carolyn D., Boston

# WEDDING PACKAGES

## ROMANCE

- Four-hour reception
- Buffet or plated menu selections | *three hors d'oeuvres, one salad, two entrées, one vegetable and one rice or potato*
- Freshly baked rolls and sweet butter
- Coffee station
- Water service with dinner
- Cake cutting
- Round 10" glass vase centerpieces with pillar candles
- Votive candles
- Table numbers
- Floor-length white or ivory table linens
- Choice of colored napkin | *some restrictions apply*
- Tables and chiavari chairs
- Takeaway plate for bride and groom
- House champagne toast

## PASSION

### Romance &:

- Additional half-hour for reception | *four and one-half hours total*
- Additional passed hors d'oeuvres
- Soft drink service with dinner
- Korbelt champagne toast
- Display of cheese, fruit and vegetables

## BLISS

### Romance, Passion &:

- Additional half-hour for reception | *five hours total*
- One item from Moonlight menu
- Chef's assortment of after-dinner table sweets
- Moët & Chandon champagne toast
- Floor-length table linens in upgraded color

Prices exclude facility rental fees, alcohol, taxes, service charge and administrative charge.

# HORS D'OEUVRES

**Select three**

## COLD

Curried Chicken Salad with Apples and Raisins in Radicchio Cups

Smoked Salmon Tartlet with Dill

Bruschetta and Fresh Mozzarella

Belgian Endive with Stilton Cheese and Apples

Artichoke and Mushroom Crostini

Beef Tenderloin with Horseradish and Arugula

Pesto with Goat Cheese and Chicken on Crostini

Bocconcini, Tomato, and Artichoke Heart Skewers

Shrimp Cocktail

Prosciutto Wrapped Zucchini with Shaved Parmesan Cheese

Santa Fe Shrimp Tortilla

## HOT

Petite Beef Wellington

Stuffed Mushroom Caps with Boursin Cheese and Spinach

Vegetarian Egg Rolls

Spanakopita

Brie with Fig Jam en Croûte

Scallops Wrapped in Applewood Smoked Bacon

Potato Pancakes with Sour Cream Dollop

Crab Cakes Topped with Remoulade

Mini Meatballs with Sweet Chili Sauce

Beef or Chicken Saté with Thai Peanut Sauce

Coconut Chicken or Shrimp with Orange Marmalade

Marinated Lamb Lollipops

Lobster Mac and Cheese Bites

Chicken Cornucopia with Sour Cream

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

# SOUPS & SALADS

**Select one**

## **Mediterranean Salad**

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

## **Arugula and Baby Red Oak**

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

## **Fruit and Spinach Salad**

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

## **Classic Caesar**

Romaine Lettuce, Homemade Croutons and Freshly Shaved Parmesan Cheese

## **Choice of Soup**

Tomato Basil or Italian Wedding

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# ENTRÉES

Select two

**New York Strip Steak** *gf*

12 oz Grilled Strip Steak Served with a Mushroom 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 Coated with Lemon Garlic Sauce

**Honey Soy Salmon** *gf*

Grilled with a Honey and Soy Glaze

**Tropical Salmon** *gf*

Grilled with Pineapple Salsa

**Eggplant Parmigiana**

Served with Marinara, Mozzarella and Fresh Basil

**Chicken Statler** *gf*

Pan-Seared Breast Served with Herb Gravy

**Boursin-Stuffed Chicken** *gf*

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

**Chicken Saltimbocca** *gf*

Sautéed 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

In addition to these popular selections, we are delighted to customize a menu for you. Offerings may change periodically. Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

# ENTRÉES (CONTINUED)

## **His and Hers**

Petite Filet Mignon with Two Baked Stuffed Shrimp

## **Lobster Tail**

Broiled Maine Lobster Tail with Drawn Butter

## **Rack of Lamb**

Roasted and Encrusted in Herbs with Rosemary Au Jus

## **Carving Station**

### **Select one**

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**

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 Sweet Onions, Fresh Herbs, Mushrooms, Parmesan Cheese

# ACCOMPANIMENTS

**Select one** | *one Vegetable and one 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

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The First Zero Food Waste Country Club in the United States



# STATIONARY DISPLAYS

*For a minimum of 25 people*

## **Mashed Potato Bar**

Display of Martini Glasses to Fill with Mashed Potatoes and Guest Selection of Toppings | Chives, Mozzarella, Cheddar, Chopped Bacon, Sour Cream and Butter

## **Crudité**

Seasonal Vegetables Served with Dipping Sauces

## **Domestic & International Cheeses**

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

## **Mediterranean**

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

## **Antipasto**

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

## **Ferncroft Tapas**

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**

Double Cream French Brie, Crusted with Fig Jam and Baked in a Fluffy Puff Pastry Served with Grape Cluster, Dried Fruit and Sliced French Bread

## **Chilled Shrimp and Lobster Station**

Fresh Shrimp and Lobsters Freshly Cooked and Chilled on a Station of Chopped Ice with Horseradish and Cocktail Sauce

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# MOONLIGHT MENU

## **Sliders**

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

## **Mini Pizzettas**

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

## **Potato Skins Bar**

Top with Bacon, Sour Cream, Cheese, and Scallions

## **Grilled Cheese with Tomato Soup Shooters**

# DESSERT TABLE SELECTIONS

## **Cider and Donut Station**

### **Chocolate Dipped Strawberries**

Fresh Strawberries Dipped in an Assortment of Dark and White Chocolate

### **Assorted Petit Fours**

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

### **Assorted Italian Pastries**

### **Ice Cream Sundae Bar**

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

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