

# *Celebrate*

AT KERNWOOD COUNTRY CLUB







# Experience *The Finest*

Champagne Toast  
Full Length Linens  
Votive Candles  
Private Tastings  
Private Bridal Party Attendant  
First Tee Ceremony Site  
Passed Hors D'oeuvres  
Exclusive Location  
Preferred Vendors  
& More...







When booking your wedding, our room rental fees include tables, chairs, linens, and china for all your reception needs. Our Ballroom can accommodate up to 250 guests in a classically elegant environment. We also offer an exquisite outdoor patio reception area which overlooks rolling greens leading to the sea. We provide naturally beautiful settings for photos, including our golf course, floral gardens, and the panoramic views of one of the North Shore's most beautiful shorelines. Kernwood service is a priority here and we have a team of professionals that will work with you to plan, create and execute your event. Our Catering and Event Manager and culinary staff will be at your disposal throughout your planning process. The day of your event you will be greeted by your Event Manager who will be your personal attendant throughout the day from the ceremony until the last dance. They will also coordinate all elements of service with the culinary team. All your guests will be served in a professional and courteous manner ensuring a seamless reception. Kernwood's unique blend of exceptional location, service, and food, combined with the beauty of our function rooms, makes for a truly memorable experience.

**Kernwood Country Club is a private club, however we are available to non-members for private events.**

## **Guarantees**

There is a \$15,000 minimum spending requirement for all private parties that take place in the main dining room on a Friday, Saturday, Sunday or holiday. The correct number of people attending the function must be confirmed 10 business days prior to the event. This number will be considered a guarantee, not subject to reduction. The Club will charge for the guarantee or the number served, whichever is greater. The Club will not be responsible for more than 5% over the guarantee (maximum of 10 people).

## **Laws and Regulations**

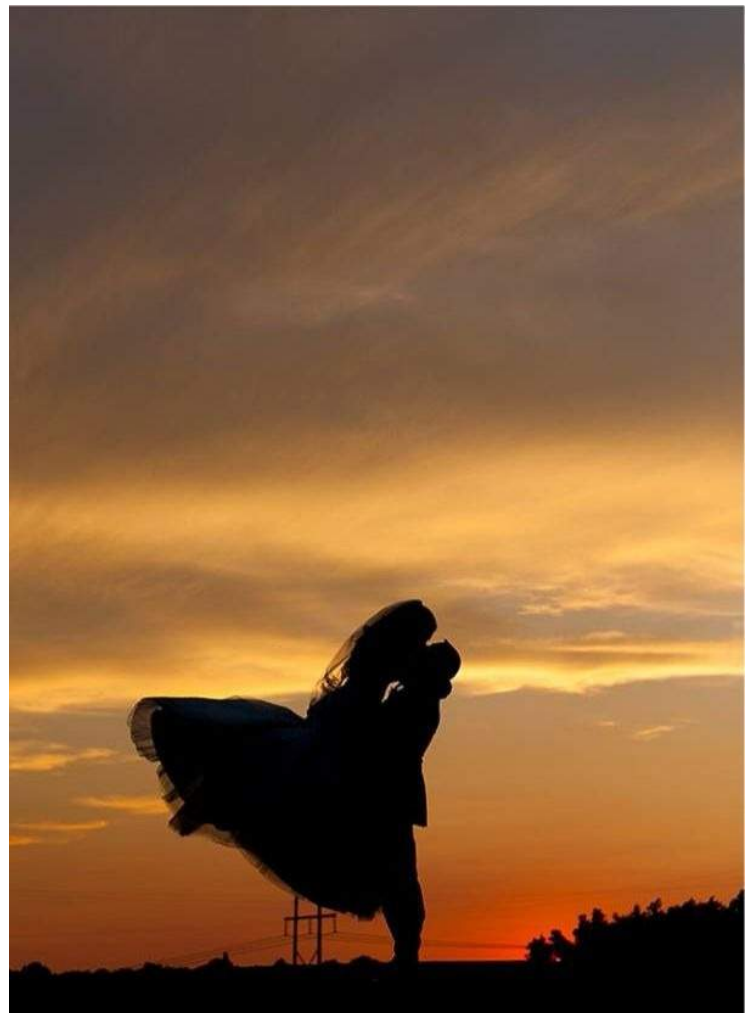
Kernwood Country Club is responsible for the administration of the regulations set forth by the State of Massachusetts. Kernwood policies and the Commonwealth of Massachusetts licensing require that all food and beverage consumed by you and your guests must come from Kernwood Country Club. Food and beverages are prohibited from leaving our premises. For the safety of all of your guests, the Club reserves the right to limit and control the amount of alcoholic beverages served. Our staff is legally responsible to ask for identification of anyone who appears to be under the age of 21.

## **Tax and House Charge**

All food and beverage charges are subject to a 20% house charge and 7% state and local meals tax. All other taxable items are subject to a 6 1/4% state sales tax. All prices are subject to change without notice, but no more than 10%.

## **Additional Amenities Available**

- Main Dining Room
- Grille Room
- Cocktail Lounge
- Chaperone (required for all Bar/Bat Mitzvahs)
- Coat Check
- Valet Parking
- Ticket Agent (required for cash bar)
- Bar/Bat Mitzvah Clean Up Charge
- Indoor Ceremony
- Outdoor Ceremony
- Dance Floor
- Staging
- Podium with Microphone
- LCD Projector
- Chef Attendant



# *Hors D'oeuvres*

Choice of six per person per hour of continuous service.

## **Cashew and Chicken Spring Roll**

chicken & cashews in won ton skin

## **Lemon Peppered Chicken**

chicken nugget in light lemon marinade

## **Coconut Crusted Chicken**

chicken skewered w/ tempura coconut coating

## **Boneless Spare Ribs with Duck Sauce**

marinated pork in Asian spices

## **Lemon Peppered Tenderloin**

bite size beef morsels w/ lemon pepper glaze

## **Mini Reuben**

corned beef & Swiss cheese on mini rye bread

## **Sirloin with Roquefort Cream**

slices of beef on crostini w/ blue cheese

## **Malaysian Beef Sate**

skewered beef w/ peanut marinade

## **Pigs in Blankets**

mini frank in a puff pastry crust

## **Thai Tenderloin**

grilled beef morsels w/ Asian spices

## **Peking Duck Spring Rolls**

tender duck & vegetables in a crispy shell

## **Spanakopita**

spinach and feta in a phyllo shell

## **Caponata Cups**

eggplant compote in a phyllo cup

## **Potato Latkes**

crispy potato cake w/ apple sauce & sour cream

## **Stuffed Mushrooms**

filled with spinach & sauteed vegetable

## **Mushroom and Asparagus Spring Roll**

roasted mushrooms and asparagus in won ton skin

## **Assorted Sushi Rolls**

spicy tuna, California and vegetarian

## **Grilled Scallops Teriyaki**

fresh scallops with flavored soy

## **Glazed Swordfish with Citrus Mayonnaise**

swordfish bites with lemon and orange essence

## **Macadamia Crusted Chicken w/ Pineapple Sauce**

skewered chicken with crispy nut coating

## **Sesame Chicken**

crispy chicken coated w/ sesame seeds

## **Chicken Santa Fe Beggars Purse**

salsa & chicken in a phyllo crust

## **Chicken Sate with Peanut Sauce**

curry spiced chicken & creamy peanut marinade

## **Pot Stickers with Fresh Plum Coulis**

chicken & Asian vegetables in a tender dumpling

## **Classic Beef Wellington**

tenderloin beef & mushroom ragout in puff  
pastry

## **Mini Hot Dogs & Cheeseburgers**

all beef in puff pastry & mini hamburger roll

## **Thai Dumplings with Orange Soy Sauce**

pork & vegetables in tender dough

## **BBQ Bourbon Meatballs**

mini Cajun spiced meatballs w/ blue ribbon  
sauce

## **Maple Glazed Duck and Sweet Potato Tart**

tender duck & sweet potato mash in pastry shell

## **Quesadilla with Salsa**

vegetables and cheddar cheese w/ crispy tortilla

## **Scallion Pancakes with Tiger Sauce**

crispy scallion cake served w/ soy ginger sauce

## **Grilled Vegetable Crostini**

zucchini squash and red peppers on baguette

## **Sweet Potato Fritters with Sour Cream**

maple glazed and crispy fried

## **Stuffed Portabella Mushrooms**

filled with spinach, vegetables and cream  
cheese

## **Tempura with Peking Sauce**

assorted vegetables with soy and ginger dip

## **Scallops Wrapped in Bacon**

jumbo scallops with apple smoked bacon

## **Fresh Crab w/ Mangos on Crostini**

blue crab with island spices and mango



## *Enhanced Hors D'oeuvres*



### **Chilled Jumbo Shrimp w/ Cocktail Sauce**

gulf shrimp w/ lemon & cocktail sauce

### **Cajun Shrimp**

spicy gulf shrimp w/ spiced remoulade

### **Petite Lobster Rolls**

Maine lobster salad in mini roll

### **Maryland Crab Cakes w/ Cajun Remoulade**

mini Jonah crab cake w/ spiced mayo

### **Herb Roasted Lamb Chops**

New Zealand lamb w/ rosemary demi glaze

### **Seared Tuna Ahi on Potato Pancake**

Ahi tuna loin w/ potato cake & wasabi cream

### **Coconut Crusted Jumbo Shrimp w/ Citrus Mayonnaise**

white shrimp w/ toasted coconut topping



# *Specialty Stations*

## **Gravlax Station**

Dill Crusted Salmon with Whipped Cream Cheese, Rye Breads, Capers  
Tomato, Bermuda Onions and Cucumber

## **Middle Eastern Display**

Couscous Salad, Grilled Seasonal Vegetables, Spanakopita, Hummus, Stuffed Grape Leaves,  
Spicy Tahini Dipping Sauce assorted Flat Breads & Pita Points

## **Vegetable Crudités**

Fresh from the Garden Vegetables in the Raw  
Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery & Red Peppers

## **International Cheese Board Display**

Fromage, Formaggio, Queso... a Selection of Hand Crafted  
Imported and Domestic Cheeses Garnished with Dried Fruits and Nuts

## **Antipasto Display**

A Taste of the North End  
Prosciutto Wrapped Asparagus, Sopressata Salami, Spicy Capicola, Aged Provolone, Grilled  
Seasonal Vegetables, Roasted Red Peppers, Herbed Bocconcini Mozzarella  
Tuscan Brick Oven Breads & Flat Bread

## **Mediterranean Display**

Tzatzki, Sun Dried Tomatoes and Feta, Olive Tapenade, Hummus, Marinated Olives, Grilled  
Vegetables, Artichokes, Pita Points & Flat Bread

## **Seafood Raw Bar**

Served with Cocktail Sauce, Vinegar and Lemons,  
Horseradish and Mignonette Sauce

## **Bluepoint Oysters on the Half Shell**

## **Littleneck Clams on the Half Shell**

## **Jumbo Shrimp Cocktail**

# *Served Stations*

## **Sushi Station**

A variety of hand rolled sushi,  
California Nori Rolls, Vegetarian Roll, Tekki Maki & Sashimi  
includes Tuna, Shrimp, Crab & assorted Vegetables, served w/ Pickled Ginger & Wasabi

## **Pasta Station**

Uniformed chef serves guests a variety of pastas  
including Tortellini, Fettuccini and Penne with choice of two sauces: Alfredo, Marinara,  
Meat Sauce or Tomato Cream served w/ Garlic Bread

## **Mashed Potato Martini Station**

Red Skin, Sweet and White Mashed Potatoes served in Martini Glasses  
topped with a choice of:  
Caramelized Onions, Sherried Mushrooms, Crumbled Bacon, Chives, Scallions  
Shredded Cheese, Sour Cream or a Rosemary Demi Glaze

## **Crab Cake Station**

Petite 2oz. Crab Cakes sautéed tableside  
offered with a Spicy Rémoulade Sauce

## **Lobster and Scallop Risotto Station**

Saffron Lobster Risotto served in a Martini Glass w/ Sautéed Sea Scallops

## **Taco Station**

Corn or White Tortillas filled with choice of:  
Seasoned Crumbled Beef, Grilled Sliced Chicken, Shredded Lettuce, Pico de Gallo  
Shredded Cheddar, Diced Tomatoes, Onions, Guacamole & Sour Cream

## **Carving Stations**

### **Roasted Turkey**

with Cranberry Sauce and Chardonnay Brown Gravy

### **Roasted Tenderloin of Beef**

with Shitake Bordelaise Sauce and Horseradish Cream Sauce

### **Honey Baked Ham with Pineapple Glaze**

### **Barbeque Glazed Salmon w/ Cucumber Relish**

All above served stations require an attendant fee per station.



# *Dinner Buffet*

All dinner buffets require a minimum of 40 guests

## **Riverside Barbeque**

Deluxe Hamburgers, Cheeseburgers  
Kernwood Hot Dogs  
Marinated Grilled Chicken Breast  
Baked Beans, Coleslaw, Potato Salad  
Pasta Salad, Garden Salad  
Corn on the Cob  
Chips and Watermelon  
Chilled Lemonade & Freshly Brewed Iced Tea

## **Barbecue Enhancements**

### **per person**

BBQ Ribs  
BBQ One-Half Chicken  
12oz. New York Sirloin  
Carved Prime Rib  
Seafood, Beef, Chicken Kabobs  
Grilled Swordfish or Salmon  
Italian Sausages  
Baked, Mashed or Roasted Potatoes  
& Fresh Seasonal Vegetable

## **Donald Ross Buffet**

Caesar Salad with Garlic Croutons  
Herbed Roasted Lyonnaise Potatoes or Rice Pilaf  
Seasonal Steamed Vegetables with Herbed Olive Oil  
Hand Carved Peppered Grilled Flank Steak with Merlot Bordelaise Sauce  
Carved Roasted Vermont Turkey Breast w/ Cranberry Orange Sauce & Chardonnay Brown Gravy  
Penne Pasta Station w/ Alfredo & Roasted Marinara Sauces  
Freshly Baked Chocolate Chip & Oatmeal Raisin Cookies

## **New England Carvery Buffet**

Caesar Salad w/ Garlic Croutons  
Marinated Tomato & Cucumber Salad  
Herbed Roasted Red Bliss Potatoes or Jasmine Rice Pilaf  
Stir Fry Seasonal Vegetables  
Carved Roasted Vermont Turkey Breast w/ Cranberry Orange Sauce & Chardonnay Brown Gravy  
Herb Crusted Beef Tenderloin w/ Cabernet Bordelaise & Horseradish Cream Sauce  
Penne Pasta Station w/ Alfredo & Roasted Marinara Sauces  
Choice of Hot Fudge Brownie Sundae or Strawberry Shortcake

## **New England Family Style Clam Bake**

Lobster with Drawn Butter, Bone-in Barbequed Chicken, Steamed Clams  
Clam Chowder, Corn on the Cob, Baked Potato  
Corn Bread and Warm Rolls  
Fresh Sliced Watermelon  
Chilled Lemonade and Freshly Brewed Iced Tea

## *Starters*

**French Onion Soup**  
**New England Clam Chowder**  
**Lobster Bisque w/ Crème Fraiche**  
**Lobster Ravioli**  
**Jumbo Shrimp Cocktail**  
**Vol-au-vent Filet w/ Exotic Mushrooms**  
**Crispy Potato Cake w/ Smoked Salmon, Capers and Horseradish Cream**  
**Pan Seared New England Crab Cake w/ Red Pepper Drizzle**  
**Tuna Sashimi w/ Rice Seaweed Salad & Soy Glaze**  
**Mandarin Orange & Almond Salad**  
**Mixed Greens w/ Frizzled Sweet Potato, Cucumber Ribbons  
& Crumbled Goat Cheese**  
**Grilled Vegetable Salad w/ Eggplant, Zucchini, Summer Squash,  
Roma Tomatoes & Basil Oil**

## *Served Entrees*

**Chicken Piccata**  
Sautéed Chicken Breast w/ Lemon & Capers in a Light Chardonnay Sauce  
**Chicken Kernwood**  
Whole Chicken Breast Stuffed w/ Wild Rice & Sautéed Organic Spinach w/ Red Pepper Sauce  
**Chicken Provençal**  
Statler Chicken Breast w/ Olives, Roasted Red Peppers, Artichoke Hearts & Brown AuJus  
**Chicken Asparagus**  
Chicken Breast Stuffed w/ Asparagus, Red Peppers & Rosemary Glaze  
**Chilean Sea Bass**  
Pan Roasted Fillet w/ Roasted Tomatoes & Black Olives  
**Baked Shrimp**  
Jumbo Roasted Shrimp filled w/ Crabmeat w/ a Lemon Beurre Blanc  
**Shrimp and Lobster Scampi**  
Shrimp & Lobster sautéed in White Wine and Basil w/ Fennel, Sweet Peppers & Tomatoes  
served over Linguini  
**Baked Haddock**  
Baked Day Boat Haddock topped w/ Lemon Cracker Crumbs & Sauce Hollandaise  
**Grilled Salmon Fillet**  
Grilled Salmon Fillet w/ Corn, Tomato & Leek Fondue  
**Roasted Swordfish**  
Pan Roasted Swordfish Steak served w/ Olive Tapenade & Tomato Fondue  
**Filet Mignon**  
8oz. Center Cut Beef Filet topped w/ a Cabernet Demi Glace



## *Served Entrees Continued*

### **Roasted Sliced Beef Tenderloin**

Slow Roasted Black Angus Tenderloin, Hand Carved & served w/ a Veal Reduction

### **Prime Rib**

Horseradish Crusted Rib Eye served w/ Natural Au Jus

### **New York Sirloin**

Grilled Individual 10oz. Steaks served w/ Balsamic Glaze & Frizzled Leeks

### **Prime Veal Chop**

Roasted Veal Chop served w/ Lemon Caper Butter & Veal Cognac Reduction

### **Petite Filet Mignon with Baked Stuffed Shrimp**

4oz. Filet & Two Jumbo Shrimp w/ Cabernet Sauce & Lemon Beurre Blanc

### **Petite Filet with Lobster Hollandaise**

4oz. Beef Filet w/ Lobster Morsels topped by Hollandaise

### **Grilled Salmon & Statler Chicken Breast**

4oz. Salmon Fillet & 6oz. Chicken Breast served w/ Corn & Leek Fondue

### **Eggplant Rollentini**

Delicately Breaded Eggplant Stuffed w/ Seasonal Vegetables & Topped w/  
Roasted Hot House Tomatoes.

### **Vegetable Flower**

Grilled Vegetables & Israeli Couscous Enclosed in a Phylo Shell



# *Sweet Endings*

Sugar-Free Desserts Available Upon Request

## **S'mores Cheesecake**

Graham Cookie, Burnt Marshmallow,  
Couverture Chocolate w/ Strawberry  
Compote

## **Brioche Bread Pudding**

Peanut Butter Cups, Chocolate Ganache  
Nutella, Sliced Bananas & Gelato

## **Rice Custard Crisp**

Organic Blueberries, Cinnamon Whipped  
Cream & Meyer Lemon Panna Cotta

## **Triple Berry Shortcake**

Orange Scented Whipped Cream

## **Tahitian Apple Tart**

Warm Caramel Drizzle, Candied Pecans  
& Spiced Vanilla Ice Cream

## **Chocolate Lava Cake**

Warm Individual Molten Chocolate Cake w/  
Vanilla Ice Cream & Couverture Chocolate

## **Chocolate Pot de Crème**

Candied Macadamia Nuts, Chocolate  
Tapioca, Fresh Raspberries & Vanilla  
Mascarpone

## **Kernwood Brownie Sundae**

Vanilla Ice Cream, Valrhona Chocolate  
Ganache & Whipped Cream

## **Assorted Dessert Table**

A variety of Pies, Cakes, Mini Pastries,  
Cookies & Fresh Fruit

## **Make Your Own Sundae Bar**

Two Flavors of Ice Cream, Hot Fudge &  
Butterscotch Sauce, Assorted Candy  
Toppings Whipped Cream,  
Sprinkles & Cherries

**Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee**





# *Beverage Service*

## **Host Bar**

House Wine  
Domestic Beer  
Imported and Premium Beer  
House Brand Mixed Drink  
Call Brand Mixed Drink  
Premium Brand Mixed Drink  
Martini  
Soda and Juice

## **White Wines**

House Chardonnay  
House Pinot Grigio

## **Red Wines**

House Merlot  
House Cabernet Sauvignon  
House Pinot Noir

## **Champagne**

House Champagne  
Korbel  
Moet Et Chandon



## **Tablesides Wine Service**

During dinner service, we can offer a choice of wines for your guests. The pricing for this service is based on bottle consumption. Our wine list features options in all price ranges and styles. However, if you should desire a specific Beer, Wine or Champagne not on our list, you will be responsible for the entire purchase of that wine, whether opened or not.

We will help you to estimate the quantity needed for your specific function.

Massachusetts' liquor law states that no alcoholic beverage may be taken off property.

## **Important Beverage Guidelines**

Kernwood Country Club cannot and will not serve alcoholic beverages to anyone under the age of 21 or those without proper ID. We request the support of our Hosts and their guests in this matter. In accordance to MA liquor regulations, Kernwood Country Club does not allow alcoholic beverages to be brought in by any member or guest.

# Specialty Beverage Stations

## Martini Bar

A selection of gins and vodkas to include Absolute, Belvedere, Grey Goose, Beefeater, Tanqueray Ten, and Bombay Sapphire mixed by our talented bar staff with Vermouth, Sour Apple Schnapps, Crème de Cacao, Olive Juice, and your favorite mixers

## Port and Cordial Bar

Our Function Manager will work with you to choose a selection of our Single Malt Scotches, Ports, Brandies and Cordials for a special after dinner treat

## Specialty Coffee Station

Freshly brewed Regular and Decaffeinated Coffee  
Regular and Decaffeinated Cappuccino and Espresso made to order With Cinnamon Sticks, Chocolate Shavings, Chocolate covered Coffee Beans

## Bar Service Options

1) Cash Bar

Guests pay for drinks  
Ticket Seller

2) Open Bar

Host will be billed ONLY for drinks consumed  
at prevailing club prices

OPTIONS FOR AN OPEN BAR Full Service for Duration of  
Event

1) Open Bar for Cocktail Hour & then Cash Bar

2) Limited Bar Selection

3) Wine and Beer Only

All cash bars require a ticket seller

Estimates are available upon request

Our current Wine list will be made available to you

All Wines and Champagnes priced per selection

All Function Wine and Champagne must be supplied by  
Kernwood Country Club



## Bloody Mary Station

Bold and Spicy & Regular Bloody Mary Mixed in Craft Pitchers and served in Mason Jars.

Specialty Toppings:

Pepperoni Sticks, Blue Cheese Olives, Queen Olives, Carrot Sticks, Celery, Asparagus, Pickled Green Beans, Cheese, Marinated Mushrooms, Cocktail Onions & Peppered Bacon  
Option to Add Shrimp



# Preferred Vendor Network

## Entertainment

Pink Tie Productions  
PO Box 358  
Londonderry, NH 03034  
pinktieproductions.com  
603-689-9500

The Prop Factory  
147 Summit Street  
Peabody, MA 01960  
www.thepropfactory.com  
978-532-2323

## Photography

Glenn Livermore Photography  
21 Green Street  
Newburyport, MA 01950  
www.glennlivermore.com

Nancy Gould Photography  
167 Southville Road  
Southborough, MA 01772  
nancygould.com  
617-283-3882

## Cakes

Cakes for Occasions  
57 Maple Street  
Danvers, MA 01923  
www.cakes4occasions.com  
978-774-4545

## Florals

Evan's Flowers  
49 Warren Street  
Peabody, MA 01960  
978-531-0047  
www.evansflowers.com

Salvy the Florist  
470 Humphrey Street  
Swampscott, MA 01907  
781-598-1124  
www.salvytheflorist.com

## Transportation

Salem Trolley Tours  
8 Central Street  
Salem, MA 01970  
Salemrolley.com  
978-744-5469

Michael's Limousine  
161 Lynn Street  
Peabody, MA 01960  
www.michaelslimousine.com  
978-532-8488



# Testimonials

"Thank you for an absolutely perfect ceremony and reception at Kernwood the other night. Everything was outstanding – the ceremony on the first tee was so special, and it's a million dollar view. The food, service, outdoor gardens, everything was top notch. We never once had to worry about a thing, and could enjoy the evening to it's fullest. The entire process was enjoyable and professional."



"Just wanted to drop a line and thank you and your amazing staff for an awesome reception and dinner last night. The hors d'oeuvres were excellent, the meal superb, and service beyond compare. The staff handled everything with grace and charm, and for that we all thank you. Thank you again for everything you did for us, I just bet we'll be back!"



"We know it takes a team to make an event like this happen... The entire staff was so warm and helpful, especially the attendants in the bride's room and groom's room. Kernwood has been an important part of our family for over 50 years, and while we have had many happy days and experiences there, last week's wedding was probably our best Kernwood day ever."