



Tedesco Country Club Weddings  
154 Tedesco Street  
Marblehead, Massachusetts 01945  
[www.tedesco.org](http://www.tedesco.org)

The beautiful American Shingle Style clubhouse and lush green golf course will be the perfect backdrop for your wedding.

The Garden Tent with clean lines and a neutral palate allows you to build a personal look for your own special reception. Magnificent views abound as the sun sets and you dance the night away.

The Garden Tent can accommodate up to 200+

This very Exclusive Wedding Venue is a Private Club with a contemporary feel and just enough tradition to keep things elegant.

Conveniently located near Salem, Marblehead, Swampscott and all North Shore locations, this a fun destination for your wedding guests.

A variety of local hotel and rehearsal dinner options will keep your guests in comfort and entertained for the weekend.

You can take advantage of our local history and culture by offering them a historical tour of nearby Salem. Local cruises, whale watches, museums and galleries provide additional fun activities.

Proximity to Logan International Airport for your out of town guests.

Flexible menus and professional service

Full wedding planning on site and a private menu tasting

Holly Harris Vose  
Catering Director  
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781-476-2227



## COCKTAIL HOUR

### Passed Hors d'oeuvres for 1 hour / per person

#### Cold

Wedge Salad Spears, Bacon, Bleu Cheese Dressing

Marinated Mushroom, Goat Cheese Crostini

Bruschetta with Tomato, Local Mozzarella, Basil Pesto,  
Aged Balsamic Drizzle

Tuna Tartare, Wasabi Aioli, Pickled Ginger

Jumbo Shrimp Cocktail

Chilled Prime Rib Crostini, Horseradish Spread, Chives

#### Hot

Buffalo Chicken Bites, Bleu Cheese Dip

Crispy Arancini, Pesto or Marinara

Crispy Mushroom Arancini

Crispy Prosciutto and Pea Arancini

#### Hot (continued)

Chicken Satay, Peanut Sauce

Bacon wrapped Scallops

Petit Crab Cakes, Sriracha Aioli

Chicken or Coconut Shrimp, Sweet Chili Sauce

Warm Ricotta Crostini, Honey, Almonds

House-made Falafel, Tzatziki Sauce

Chickpea "Fries," Harissa Aioli, Fried Herbs

Fried Meatballs, Marinara Sauce

Lamb Lollipop, Harissa

Tenderloin Crostini, Mushroom Duxelles, Fried Garlic

### Stationary Hors d'oeuvres

#### Vegetable Platter

Fresh Cut Garden Crudités with assorted Dips

#### Fresh Fruit Platter

Assorted Seasonal Fresh Fruits and Berries

#### Gourmet Cheese Platter

International and Domestic Cheese with assorted

Gourmet Crackers

#### Mediterranean Platter

Olives, Whipped Feta Cheese, Hummus, Tabbouleh,

Crudités and Pita

#### Charcuterie Platter

Sliced Artisanal Meats, Pickles, Mustards and Breads

#### House-made Chips and Dips

House-made Potato Chips with choice of

Onion Dip or Spicy Chicken Dip

#### Guacamole Bar

Guacamole, Pico de Gallo, Queso Fresco, Jalapenos, Cilantro  
and Tortilla Chips

#### Raw Bar

Custom and Market Pricing



## DINNER

### Plated

(choose two proteins and one vegetarian)

**(entree count must be provided 10 days prior to the wedding)**

Choice of one Salad

Warm Rolls and Butter

Choice of two Sides

Coffee, Tea and Decaf

#### Filet Mignon

7 oz., Brandy Peppercorn Sauce  
or Port Wine Demi Glaze

#### Faroe Island Salmon

Tomato Caper Relish

#### Haddock

Buttered Cracker Crumbs

#### Statler or Boneless Chicken

Roasted, Picatta, Marsala

#### Seared Halibut

Lemon Beurre Blanc

#### Swordfish Loin

Tomato Caper Relish

#### Vegetarian or Vegan

Discuss Custom Options with Chef

### Buffet

Entree (choose two proteins and one vegetarian)

**(guest count must be provided 10 days prior to the wedding)**

Choice of one Plated Salad

Warm Rolls and Butter

Choice of two Sides

Coffee, Tea and Decaf

#### Sliced Tenderloin or Prime Rib

Chicken

Haddock

Salmon

Vegetarian

Vegan



## DINNER

### Salads - Choose One

Caesar Salad

Mixed Greens Garden Salad

Baby Kale Salad

Goat Cheese, Candied Nuts

Greek Salad

chopped Romaine, Onion, Feta, Olives, Tomatoes,  
Cucumbers

### Sides - Choose Two

Roasted Cauliflower

Broccolini

Green Beans with Tomato, Garlic

Roasted Asparagus

Roasted Red Potatoes with Garlic, Herbs, EVOO

Mashed Potatoes

Roasted Baby Heirloom Carrots

Grilled Summer Squash

Wild Rice Pilaf

## LATE NIGHT

Assorted Pizza

Grilled Cheese

with Tomato Soup Dippers

Sliders

and House made Chips

Cookies and Milk

## CUSTOM MENUS WELCOMED

Wedding cake must be from a Board of Health Licensed Facility.



TEDESCO  
WEDDINGS

## BAR

Bars are available as CASH / CONSUMPTION or a COMBINATION

### BAR LIQUOR

#### VODKA

New Amsterdam  
Absolut  
Titos  
Ketel One  
Grey Goose  
Grey Goose Citron

#### GIN

Tanqueray  
Hendricks

#### RUM

Bacardi  
Captain Morgan  
Goslings  
Mount Gay

#### WHISKEY

Canadian Club  
Jameson

#### SCOTCH

Dewar's  
Johnnie Walker Black

#### BOURBON

Jack Daniels  
Makers Mark

#### TEQUILA

Lunazul  
Patron Silver  
Don Julio Anejo

### BAR BEER & WINE

#### WINE

Round Hill Chardonnay  
Borgo Pinot Grigio  
Wither Hill Sauvignon Blanc  
Guenoc Cabernet Sauvignon  
Steelhead Pinot Noir

#### SPARKLING

Segura Viudas Brut Cava  
Lucien Albrecht Rose

#### BEER

Budweiser  
Bud Light  
Heineken  
Amstel Light  
Sam Adams  
Corona  
Night Shift  
O'Doul's Green Non Alcohol

### TENT SET UP INCLUDES

1-hour outdoor cocktail hour (weather permitting on lawn)

Additional cocktail hour areas available / priced per location

4 ½-hour reception WITH TENT / must end by 11:00 pm

Dark Fruitwood Chivari Chairs

Ivory or white linen

On site planning, design and coordination

60" and 70" round tables / 6' and 8' banquet tables

(for gifts and displays)

Private menu tasting for up to 6 people

Additional time available

Ceremonies available