



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 soft palate allow 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 170+ for a plated meal or buffet.

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 and Sales Director  
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## COCKTAIL HOUR

### Passed Hors d'oeuvres

#### Cold

- Wedge Salad Spears, Bacon, Bleu Cheese Dressing  
\$3.25pp
- Marinated Mushroom, Goat Cheese Crostini  
\$3.50pp
- Bruschetta with Tomato, Local Mozzarella  
\$4pp
- Chicken Liver Mousse Crostini, Fruit Mostarda,  
Walnuts  
\$3.25pp
- Tuna Tartare, Wasabi Aioli, Pickled Ginger  
\$4.50pp
- Jumbo Shrimp Cocktail  
\$5pp
- House-made Pork Pate, Mustard  
\$3.75pp
- Chilled Prime Rib Crostini, Horseradish Spread, Chives  
\$4.50pp

#### Hot

- Chicken Satay, Peanut Sauce  
\$3.75pp
- Bacon wrapped Scallops  
\$4pp
- Petit Crab Cakes, Sriracha Aioli  
\$4.50pp
- Coconut Shrimp, Sweet Chili Sauce  
\$4.50pp
- Warm Ricotta Crostini, Honey, Almonds  
\$3pp
- House-made Falafel, Tzatziki Sauce  
\$3.75pp
- Chickpea "Fries," Harissa Aioli, Fried Herbs  
\$3.25pp
- Crispy Potato Wedges, Tedesco Secret Sauce  
\$2.75pp
- Fried Meatballs, Marinara Sauce  
\$3.25pp
- Lamb Lollipop, Harissa  
\$5pp
- Tenderloin Crostini, Mushroom Duxelles, Fried Garlic  
\$4.25pp

### Stationary Hors d'oeuvres

- Vegetable Platter \$4pp  
Fresh Cut Garden Crudités with assorted Dips
- Fresh Fruit Platter \$5pp  
Assorted Seasonal Fresh Fruits and Berries
- Gourmet Cheese Platter \$8pp  
International and Domestic Cheese with assorted  
Gourmet Crackers
- Mediterranean Platter \$8pp  
Olives, Spicy Feta Cheese, Hummus, Tabbouleh,  
Crudités and Pita

- Charcuterie Platter \$13pp  
Sliced Artisanal Meats, Pickles, Mustards and Breads
- House-made Chips and Dips  
2 Dips \$5pp / 3 Dips \$7pp / 4 Dips \$8pp  
House-made Potato Chips with choice of  
Onion Dip, Spicy Chicken Dip, Fish Dip,  
Spinach & Artichoke Dip
- Guacamole Bar \$8pp  
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 \$54pp

Sweet Onion Sauce

Faroe Island Salmon \$49pp

Tomato Caper Relish

Haddock \$49pp

Buttered Cracker Crumbs

Chicken \$49pp

Discuss Custom Options with Chef

Seared Halibut \$54pp

Suma Beurre Blanc

Swordfish Loin \$49pp

Tomato Caper Relish

Vegetarian or Vegan \$49pp

Discuss Custom Options with Chef

### Buffet \$58pp

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

Caesar Salad  
Mixed Greens Garden Salad  
Baby Kale Salad  
Goat Cheese, Candied Nuts  
Greek Salad  
chopped Romaine, Onion, Feta, Olives, Tomatoes, Cucumbers

### Sides

Roasted Cauliflower  
Broccoli  
Green Beans  
Asparagus  
Roasted Potatoes  
Mashed Potatoes  
Steak Fries  
Roasted Baby Carrots  
Grilled Summer Squash  
Roasted Sweet Potato Wedges

Custom menus welcome

Wedding cake must be from a Board of Health Licensed Facility

Prices do NOT include 20% administrative fee or 6.25% tax.

The service charge does not represent a gratuity

### SET UP FEES

\$2500

1-hour outdoor cocktail hour (weather permitting)

4 1/2-hour reception WITH TENT / must end by 12:00 pm

Dark Fruitwood Chivari Chairs

Ivory or white linen

60" and 70" round tables / 6' and 8' banquet tables (for gifts and displays)

Private menu tasting for up to 6 people

On site planning, design and coordination

Additional time available for \$250 per half hour

Ceremonies available for \$500