



Renaissance is an exclusive private club located on the North Shore of Boston – just a short drive from Newburyport, The Andovers and southern New Hampshire.

We pride ourselves on providing exceptional service in an elegant New England setting. Our Clubhouse features a Grand Ballroom, which can accommodate up to 210 guests and boasts a cathedral ceiling with graceful chandeliers, raised paneled walls and exposed ceiling beams. The Clubhouse also offers private rooms and a flower-surrounded Porte-cochere for your indoor/outdoor cocktail hour. Our beautiful covered veranda is accessed from the Grand Ballroom for your guests to enjoy during the reception.

An outdoor ceremony location is available with woodland backdrop, trellis and bridal garden.

Overnight accommodations may be booked for you or your guests to enjoy before or after your wedding.

Allow us to assist you with all the details to ensure a flawless, magical experience.

This is your Renaissance...
a new beginning to a beautiful life together.

Holly Harris Vose
Wedding Sales Director

Renaissance
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WeddingsatRenaissance.com

WEDDINGS AT RENAISSANCE

Site Fees

June - October (Saturdays) & New Year's Eve

SITE FEE	\$2,000
CEREMONY FEE	\$1,000
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

June - October (Fridays and Sundays)

SITE FEE	\$1,000
CEREMONY FEE	\$500
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

April, November and December (Saturdays)

SITE FEE	\$1,000
CEREMONY FEE	\$750
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

April, November and December (Fridays and Sundays)

SITE FEE	\$500
CEREMONY FEE	\$500
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

May (Saturdays)

SITE FEE	\$1,500
CEREMONY FEE	\$750
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

May (Fridays and Sundays)

SITE FEE	\$750
CEREMONY FEE	\$500
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

January, February and March (Saturdays)

SITE FEE	\$750
CEREMONY FEE	\$500
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

January, February and March (Fridays and Sundays)

SITE FEE	\$500
CEREMONY FEE	\$500
Cocktail hour and reception	
5 ½ hour block of your choice	

Additional hours may be booked for \$250 per 1/2 hour.

SITE FEE INCLUDES:

- *Chaivari chairs*
- *Guest tables, cake table and banquet tables, china, glass and silverware*
- *Ivory guest and banquet table linen to the floor, overlays and napkins*
- *Basic set up of place cards, table numbers, favors, votive candles, gift table, picture frames*

ADDITIONAL OPTIONS:

- *Indoor and outdoor ceremonies are available. Winter wedding ceremonies are available, please inquire.*
- *Additional outdoor cocktail hour locations may be available, priced per location*
- *Eight overnight Club Rooms are available for booking on a first come first served basis*

CLIENT TO PROVIDE:

Cake, music, flowers, photographers and other additional vendor services

**Site and ceremony fees are subject to 7% state and local tax.*

The Renaissance

WEDDING PACKAGE

\$134 per person*

COCKTAIL HOUR

Signature Cocktail

Butler-Passed during Cocktail Reception

Passed Hors D'oeuvres

Choose six Hors D'oeuvres (pg. 7)

RECEPTION

Champagne Toast

With Choice of Blueberry or Raspberry Garnish

Amuse Bouche or Pasta Course

Full-Course Gourmet Meal

Tablesides Wine Service with Dinner

Cake Service or Station with Strawberry Coulis or Chocolate Ganache Drizzle Garnished Plates

Cake Provided by Client

Coffee and Tea Service or Station

Late-Night Station

Chivari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

Golf for Four (Tuesday, Wednesday or Thursday)

**Renaissance Package includes a Five-Hour Open House Bar*

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The Overlook

WEDDING PACKAGE

\$89 per person*

COCKTAIL HOUR

Passed Hors D'oeuvres

Choose four Hors D'oeuvres (pg. 7)

RECEPTION

Champagne Toast

Full-Course Gourmet Meal

Tableside Wine Pour with Entrée

Cake Station with Coulis Chocolate or Ganache Drizzle Garnished Plates

Cake Provided by Client

Coffee and Tea Station

Chivari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

A bar package is available to add on the Overlook Wedding Package.

If you're interested, please ask your Event Planner.

CUSTOMIZED WEDDINGS

If you prefer to hand-pick your wedding options, let our Event Planner help you design the perfect package.

Custom reception stations and buffets available for 140 people or less.

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The Winter

The Winter Wedding Package is offered in January, February and March

WEDDING PACKAGE

\$59 per person*

COCKTAIL HOUR

Passed Hors D'oeuvres

Choose four Hors D'oeuvres (pg. 7)

Artisan Cheese Display or Mediterranean Spreads for Fifty People

RECEPTION

Champagne Toast

Salad

Choose one from salad selections (pg. 9)

Rolls and Butter

Entrées

Choose two proteins and one vegetarian:

Boursin Stuffed Chicken	Baked Haddock with Buttery Crumbs
Tuscan Stuffed Chicken	Nova Scotia Salmon
Champagne Chicken	Haddock and Crab Roulade
New England Stuffed Chicken	<i>Vegetarian Options (pg. 10)</i>

Choose two sides (pg. 10)

Cake Station with Whipped Cream Garnished Cake Plates

Cake Provided by Client

Coffee and Tea Station

Private Wedding Menu Tasting

Additional Winter Features

Reduced Overnight Room Rates

Cocktail Hour Area with Wood Burning Fireplace

Add 6oz. Filet Entree – \$71 (\$12 per person)*

*A bar package is available to add on the Winter Wedding Package.
If you're interested, please ask your Event Planner.*

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The Kenoza

The Kenoza Wedding Package is offered in April, November and Sundays year-round

WEDDING PACKAGE

\$69 per person*

COCKTAIL HOUR

Passed Hors d'oeuvres

Choose four Hors D'oeuvres:

Antipasto Skewer	Pesto Chicken Flatbread
Chicken Satay <i>with Mango Chutney</i>	Sesame Beef Skewer <i>with Soy Dipping Sauce</i>
Coconut Chicken or Shrimp	Brie and Raspberry Puff Pastry
Herb-Stuffed Mushroom Cap	Tomato and Mozzarella Bruschetta <i>with Basil Pesto</i>
Vegetable Spring Rolls	

RECEPTION

Choose one salad:

Caesar Salad | Renaissance Salad | Spinach Salad | Simply Green Salad

Rolls and Butter

Entrées

Choose two proteins and one vegetarian:

6 oz. Filet | Tuscan Stuffed Chicken | New England Stuffed Chicken | Boursin-Stuffed Chicken

Vegetarian Options (pg 10)

Choose two sides (pg 10)

Cake Station with Whipped Cream Garnished Plate

Cake Provided by Client

Coffee and Tea Station:

Chiavari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

A bar package is available to add on the Kenoza Wedding Package.

If you're interested, please ask your Event Planner.

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WEDDINGS AT RENAISSANCE

Hors D'Oeuvres Passed

COLD

Prosciutto-Melon Wrap
Crostinis with Goat Cheese and Balsamic Fig
Basil-Marinated Tomato and Mozzarella Brochette
Mozzarella Crostinis with Roasted Tomato Tapenade
Crostinis with Roasted Tomato Tapenade
Salmon Mousse with Cornbread Crostinis
Antipasto Skewer
Wild Mushroom and Goat Cheese in a Phyllo Cup
Smoked Salmon Cucumber Cup
Crab Salad in Phyllo Cup

ADD \$1/pp*

Jumbo Shrimp Cocktail
Maine Lobster Salad served in a phyllo cup
Tuna Tartar in Cucumber Cup drizzled with Wasabi Sauce

HOT

Bacon-Wrapped Scallop
Tomato and Mozzarella Bruschetta with Basil Pesto
Tandoori Chicken Satay with Mango Chutney
Sesame Beef Skewer with Soy Dipping Sauce
Sausage and Mozzarella Stuffed Mushroom Cap
Herb-Stuffed Mushroom Cap
Chicken Saltimbocca Bits
Mini Beef Wellington
Goat Cheese Arancini
Coconut Shrimp
Coconut Chicken
Brie and Raspberry in Puff Pastry
Teriyaki Beef Satay
Smoked Cheese Trumpet
Pesto Chicken Flatbread
Vegetable Spring Rolls
Empanadas – Chicken or Beef

ADD \$1/pp*

Sweet Chili-Glazed Shrimp on a Sugar Skewer
Mini Crab Cake with Spicy Remoulade
Lobster Crostinis with Grafton Vermont Cheddar

ADD \$2/pp*

Grilled Lamb Lollipop with Mint Pesto

Each additional passed hors d'oeuvre selection over count included in package

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WEDDINGS AT RENAISSANCE

Hors D'Oeuvres Stationary

ARTISAN CHEESE DISPLAY (\$9/pp*)

Imported and Domestic Cheese Selection with Gourmet Bread and assorted Crackers

Add Fresh Fruit (\$5/pp*)

Add Raw Vegetable Crudités (\$4/pp*)

ANTIPASTO DISPLAY (\$14/pp*)

Assorted Gourmet Italian Meats and Cheeses, Olives, Peppers and Marinated Artichoke Hearts.

Olive Oil Dip, Pesto and Tapenades with Sliced Baguettes and Gourmet Crackers

MEDITERRANEAN SPREADS (\$9/pp*)

Assorted Tapenades, Hummus and Taboule served with Toasted Pita Chips and Crackers

MASHED POTATO BAR (\$7/pp*)

Mashed Sweet Potato and Yukon Gold Potatoes with an Assortment of Garnishes:

Gravy, Bacon, Mushrooms, Broccoli, Worcestershire and Tabasco Sauce, Onions, Scallions, Sour Cream, Butter, assorted Shredded Cheeses, Marshmallows and Brown Sugar

GUACAMOLE MARTINI BAR (\$8/pp*)

Freshly Smashed Avocados, Pico de Gallo, Shrimp Ceviché, Fresh Queso, Olives, Jalapenõs, Cilantro and Crisp Tortilla Chips

RAW BAR (MARKET PRICE*)

Local Ipswich Clams, Massachusetts Oysters and Jumbo Gulf Shrimp Served with assorted Dips, Sauces and Condiments:

Mignonette Dressing, Cocktail Sauce, Horseradish, Sliced Lemons, Tabasco Sauce and Oyster Crackers

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WEDDINGS AT RENAISSANCE

Salad Selections

(Choice of One)

Served with Warm Artisan Rolls and Butter

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Anchovies and House-Made Croutons tossed with Renaissance Caesar Dressing

ICEBERG WEDGE SALAD

Crisp Iceberg Lettuce, Great Hill Blue Cheese, Chopped Smoked Bacon and Tomato with House-Made Dressing

RENAISSANCE SIGNATURE SALAD

Mixed Greens, Dried Fruit, assorted Nuts and Great Hill Blue Cheese with Balsamic Vinaigrette

SPINACH SALAD

Baby Spinach, Red Onion, Sun-Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette – Add Crumbled Goat Cheese for \$1/pp

SIMPLY GREEN SALAD

Baby Lettuce, Shaved Carrots, Grape Tomatoes, Cucumber, Red Onion and Croutons with Balsamic Vinaigrette

CAPRESE SALAD (ADD \$2/pp*)

Fresh Mozzarella, Sliced Tomatoes and Basil on a bed of Greens drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette

OVERLOOK SALAD (ADD \$3/pp*)

Cucumber-Wrapped Baby Lettuce Bouquet, Roasted Red and Yellow Peppers, Toasted Pistachio Crusted Goat Cheese and Red Onions with Prosecco Vinaigrette

PROSCIUTTO WRAPPED MELON SALAD (ADD \$3/pp*)

Prosciutto di Parma, Cantaloupe Melon, Organic Baby Arugula, Spiced Pecans, Honey Balsamic Vinaigrette

HEIRLOOM TOMATO AND WATERMELON SALAD (seasonal) (ADD \$2/pp*)

Baby Spinach and Arugula, Maplebrook Farm Feta, Basil, Toasted Pistachios, White Balsamic Vinaigrette

FRENCH NISCOISE SALAD (ADD \$3/pp*)

Boston Bibb Lettuce, Seasonal Greens, Haricot Verte, Sliced Red Bliss Potatoes, Niscoise Olives, Quail Egg, Roast Shallot Dijon Vinaigrette

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WEDDINGS AT RENAISSANCE

Entrée Selections

Choose two proteins and one vegetarian:

MEAT

- Filet Mignon with choice of Sauce
- Grilled New York Sirloin Strip Steak with choice of Sauce
- Prime Rib of Beef Served with Aus Jus
- Pork Chop with Apple Cranberry Chutney

(Choose) Blue Cheese Butter, Béarnaise, Cabernet Demi Glace, Horseradish Cream or Green Peppercorn Sauce

POULTRY

- Tuscan Stuffed Chicken Breast with Spinach, Sun-Dried Tomatoes, Mozzarella and Prosecco Cream
- New England Stuffed Chicken Breast with Cranberry-Walnut Stuffing and a Cider Reduction Sauce
- Champagne Chicken with Champagne and Chive Sauce
- Boursin-Stuffed Chicken with Boursin Cheese, Herb Bread Crumb Stuffing and Champagne Cream Sauce

SEAFOOD

- Baked Haddock with Buttery Crumbs and Lemon Beurre Blanc
- Haddock Roulade with Crabmeat Stuffing and Lobster Sherry Nage
- Herb-Crusted Swordfish with Preserved Lemon Butter
- Atlantic Salmon with Citrus Beurre Blanc or Apple Cider Glaze

VEGETARIAN

- Wild Mushroom and Roasted Tomato Risotto
- Asparagus and Goat Cheese Ravioli
- Butternut Squash Ravioli with Brown Butter Sauce
- Gnocchi Sorrentino with Marinara and Fresh Mozzarella
- Chef Seasonal Creation of Roasted Root Vegetable Stew (Vegan)

ENTRÉE ENHANCEMENTS

- Crabmeat Oscar (\$9/pp*)
- Crabmeat-Stuffed Shrimp (\$9/pp*)
- Broiled Lobster Tail (\$14/pp*)
- Crabmeat-Stuffed Lobster Tail (\$17/pp*)

CHILDREN AND VENDOR MEALS

- Children's Meals (12 and under) (\$20/pp*)
- Vendor Meals (\$30/pp*)

Side Selections

VEGETABLE

- Sauteed Broccoli, Onion, Red Pepper and Carrots
- Asparagus and Red Pepper
- Fresh Green Beans with Almond or Shallot
- Maple-Glazed Baby Carrots
- Steamed Broccoli with Pepper Confit

STARCH

- Rosemary and Garlic Roasted Yukon Gold Potatoes
- Truffle Roasted Yukon Gold Potatoes
- Basmati Rice Pilaf
- Wild Mushroom and Roasted Tomato Risotto
- Twice-Baked Potato
- Buttermilk Mashed Potato
- Gruyere Potato Gratin – Add \$1*
- Scalloped Sweet Potato – Add \$1*

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WEDDINGS AT RENAISSANCE

Menu Enhancements

CHAMPAGNE BERRY GARNISH (\$1/pp*)

AMUSE BOUCHE (\$4/pp*)

(a tasty bite for your guests before salad)

Seared Scallop with Saffron Cream

Duck Confit Stuffed Mushroom

Lobster Arancini with Sage Brown Butter

PASTA COURSE (\$4/pp*)

Fusilli Amatriciana

Pasta Caprese

Ziti Bolognese

ENHANCEMENT SOUPS (\$5/pp*)

Cream of Tomato with Grilled Cheese Hearts

Cream of Asparagus with Crispy Leeks

Wild Mushroom Soup with Truffle Oil

Clam Chowder with Oyster Crackers

Butternut Squash and Apple Bisque with Spiced Popcorn

Gazpacho with Sour Cream and Chive Oil

Lobster Bisque (\$2/pp*)

INTERMEZZO (\$3/pp*)

Champagne Sorbet

Lemon Sorbet

CAKE PLATE ADDITIONAL GARNISHES (\$3/pp*)

Ice Cream Bonbon

Chocolate-Dipped Strawberry

TABLE SIDE COFFEE, TEA AND CAKE SERVICE (\$50)

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WEDDINGS AT RENAISSANCE

Desserts and Late Night Snacks

Late Nite Snacks

SLIDER STATION (CHOICE OF 2) – \$6/pp*

Selection of Mini Sliders: Burgers, Pulled Pork, Gourmet Grilled Cheese, Hawaiian Chicken and House-Made Chips or French Fries

PASSED SLIDERS (CHOICE OF 2) – \$5/pp*

Selection of Mini Sliders: Burgers, Pulled Pork, Gourmet Grilled Cheese, Hawaiian Chicken

GOURMET FLATBREAD PIZZA – \$5/pp*

Pesto Chicken, Caprese and Pepperoni

GOURMET COOKIE DISPLAY – \$6.50/pp*

Fresh baked and warm. Macadamia and White Chocolate, Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

SWEET TREATS STATION – \$5/pp*

Petite Fours, Chocolate-Covered Fruit, Cannoli and Éclairs

SEASONAL HOT DRINK STATION – \$5/pp*

Warm Cider with Cinnamon Sugar Rim

Hot Chocolate with a selection of Whipped Cream, Shaved Chocolate, Crushed Peppermints, Cinnamon Sticks and Marshmallows

Desserts

CHOCOLATE FOUNTAIN – \$9/pp*

An impressive display of White, Milk or Dark Chocolates: display to include Fresh Fruit, Dried Fruits, Pretzel Rods, Marshmallows and Cookies

MINIATURE ITALIAN PASTRIES – \$10/pp*

Éclairs, Tarts, Napoleons, Cannolis, Cookies and more

ICE CREAM SUNDAE STATION – \$8/pp*

Choice of two Ice Cream flavors, served with Traditional and Creative Toppings, Sauces and Fresh Whipped Cream

PIES AND PASTRIES – \$7/pp*

Assorted fresh baked Fruit and Cream Pies, Gourmet fresh baked Cookies, Whoopie Pies, Cupcakes and Dessert Bars

Additional Late Night Options

SUSHI BOAT (MARKET PRICE*)

Fresh Sashimi, Hand-Rolled Sushi, Wasabi, Ginger and Soy Sauce

COFFEE BARISTA – \$7/pp*

Delicious Coffee pairings of Whipped Cream, Grand Marnier Soaked Orange Rinds, Shaved Chocolate and Cinnamon Sticks with a taste of Grand Marnier, Baileys Irish Cream or Sambuca

Any specialty desserts must be from a BOH licensed facility and will be subject to a \$3/pp plating/cleaning/set-up fee.

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WEDDINGS AT RENAISSANCE

Bars

Pricing for bars can be configured as:

CASH BAR

OPEN, PRICED BY CONSUMPTION

OPEN, PRICED PER PERSON

HOUSE OPEN BAR

House Liquor, House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$18 per person*
2 Hour	\$23 per person*
3 Hour	\$28 per person*
4 Hour	\$32 per person*
5 Hour	\$34 per person*

PREMIUM OPEN BAR

Premium Liquor, House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$22 per person*
2 Hour	\$27 per person*
3 Hour	\$32 per person*
4 Hour	\$36 per person*
5 Hour	\$38 per person*

SUPER PREMIUM OPEN BAR

Super Premium Liquor, House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$25 per person*
2 Hour	\$30 per person*
3 Hour	\$35 per person*
4 Hour	\$39 per person*
5 Hour	\$41 per person*

BEER AND WINE OPEN BAR

House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$14 per person*
2 Hour	\$20 per person*
3 Hour	\$24 per person*
4 Hour	\$28 per person*
5 Hour	\$30 per person*

All bars include assorted mixers.

Prices are subject to market increase costs.

House Wines poured through dinner service (\$10/PP).*

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List of House Wines, Beers, Liquor Tiers

HOUSE BAR INCLUDES:

Absolut Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Seagram's 7 Whiskey
Dewar's Scotch
Wild Turkey Bourbon
Jose Cuervo Tequila
Southern Comfort
Kahlua
Amaretto Disaronno
House Wine, House Beer and Premium Beer

PREMIUM BAR INCLUDES:

Ketel One Vodka
Reyka Icelandic Vodka
Stoli Raz and Citrus Vodka
Bombay Sapphire Gin
Jameson Irish Whiskey
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Baileys Irish Cream
Sambuca
House Wine, House Beer and Premium Beer

SUPER PREMIUM BAR INCLUDES:

Belvedere Vodka
Grey Goose Vodka
Basil Hayden's Bourbon
Chivas Regal Scotch
Johnny Walker Black Scotch
Glenlivet 12-Year Scotch
Blackbush Irish Whiskey
Crown Royal Whiskey
Grand Marnier
House Wine, House Beer and Premium Beer

HOUSE BEER INCLUDES:

Budweiser
Bud Light
Miller Lite
Coors Light

PREMIUM BEER INCLUDES:

Amstel Light
Heineken
Lagunitas IPA
Sam Adams
Corona

WINE BY THE GLASS:

Ballard Lane Chardonnay
Ballard Lane Sauvignon Blanc
Ballard Lane Merlot
Ballard Lane Cabernet
Beringer White Zinfandel
Angelini Pinot Grigio

Specialty items may be available and restocking charges will apply.

WEDDINGS AT RENAISSANCE

Wedding Enhancements

Pre-Ceremony

PRIVATE REHEARSAL DINNER - Lunch or Brunch

Enjoy an intimate meal with your wedding party in one of the Club's private dining rooms. Based on space availability.

Founder's Room (up to 12 guests)

Bermuda Room (up to 30 guests)

Ballroom (22 guests or more)

CLUB ROOM BREAKFAST

Buffet menus are available upon request.

Enjoy a gourmet breakfast in one of our private dining rooms prepared for your friends and family staying in our world-class Club Rooms.

Additional Set Up Options Include:

LED candle placement on windows or ledges (client to provide candles) \$50*

Chair bows or covers (client to provide bows or covers) \$50*

Other set up services may be available, please inquire if interested.

Silver or Gold Round Chargers \$.50 each*

Buffet and station menus available for weddings of 140 or less due to space limitations, please inquire.

Overnight Accommodations

CLUB ROOMS

Each luxurious Club Room is outfitted for post-celebration relaxation with a majestic four-post bed, large flat-screen television, "Rain Shower" shower heads, premium toiletries and complimentary wireless internet.

Seasonal prices available on request

Complimentary suite when four or more Club Rooms are booked for the night of your wedding.

**Site and ceremony fees are subject to 7% state and local tax.*

WEDDINGS AT RENAISSANCE

Vendor Partners

FLORISTS

Evan Flowers	(978) 531-0047
F...as in Flowers (Lynn)	(603) 778-8934
Flowers by Steve.....	(978) 373-1627
Ford Flowers Co.....	(603) 893-9955
Holland Flowers	(978) 373-1700
Les Fleurs	(978) 475-9669
Longview Floral Designs	(978) 491-8979
Nunan Florist & Greenhouses, Inc.....	(978) 352-8172
The Flower Shop of Eric's	(781) 944-0547
Flowers by Steve.....	(978) 521-5696

PHOTOGRAPHERS

Wynne Weddings.....	(978) 996-3403
Dan Aquire.....	(617) 863-7562
Bharat Parmar	(781) 435-1261
Brian Pescatore	(781) 910-7457
Debbie Segreve.....	(508) 887-6173
Erica Ferrone	(781) 254-9616
Glenn Livermore Photography.....	(978) 462-1686
Heather Nicole Weddings.....	(978) 561-2000
Holly Redmond	(978) 339-5144
John LoConte.....	(781) 241-3560
Katrina Bernard	(603) 505-6520
Kiki Larouge Photography.....	(617) 875-7339
Leah Haydock.....	(603) 571-5324
Maureen Cotton Photography	(617) 501-5197
Person + Killian	(617) 236-1662
Tammy Byron	(603) 431-2296
Todd Thamer	(603) 930-5273
Ron Koliass Studios	(617) 971-8783
Eye Sugar	(603) 617-6119
Christina Ward.....	(617) 833-9522
Amanda Hathaway	(978) 837-8423
Arielle Unger	(603) 234-5294
JMK	(508) 735-0476
Barbara Lynch	(978) 774-7193
Alexandra Wiciel	(603) 553-7569

VIDEOGRAPHER

After Image Productions.....	(617) 484-7611
Andy Cushner - Mobile Video	(781) 237-5570
Boston Wedding Films	(617) 461-6809
Mavid Production	(617) 501-7871
Rick Macomber	(781) 639-9819
SHVideography	(617) 840-4119

CAKES

Cakes by Erin.....	(978) 469-9136
Cakes for Occasions	(978) 774-4545
Chickadee Hill	(603) 887-2253
Jacques.....	(603) 485-4035
Jenny's Cakes	(978) 388-7579
Mixing Bowl.....	(978) 373-9798
Topsfield Bake Shop	(978) 887-0795
Sweet Cheeks Cakes	(508) 451-8099

TRANSPORTATION

Andover Coach	(877) 557-6527
Black Tie Limousine.....	(978) 373-9625
Cloud Nine Limousine (Antique Cars).....	(508) 384-8094
First Student (Yellow School Buses)	(603) 883-0251

Grace	(603) 666-0203
Lynette's Limousine Service	(781) 938-0014
MBT Worldwide.....	(877) 233-2424
Old Town Trolley (Ceremony Trolley Service) ..	(617) 269-7010
Seacoast Trolley	(603) 431-6975
SALON	
Interlocks	(978) 465-3010
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Teased Blow Dry Bar	(978) 521-8011
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