



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 225 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.

Jennifer Dewar
Private Events Director

Renaissance
377 Kenoza Street
Haverhill, Massachusetts 01830
978.241.6711
jend@renaissancema.com
WeddingsatRenaissance.com

WEDDINGS AT RENAISSANCE

Site Fees

SATURDAYS

May - October

SITE FEE \$2,250

Cocktail hour and reception
5-hour block of your choice

CEREMONY \$1,000

½ hour immediately before reception

Minimums: \$15,000 (includes food, bar and site fees).

November - April

SITE FEE \$1,150

Cocktail hour and reception
5-hour block of your choice

CEREMONY \$750

½ hour immediately before reception

Minimums: \$10,000 (includes food, bar and site fees).

FRIDAYS & SUNDAYS

May - October

SITE FEE \$1,150

Cocktail hour and reception
5-hour block of your choice

CEREMONY \$500

½ hour immediately before reception

Minimums: \$12,000 (includes food, bar and site fees).

November - April

SITE FEE \$1,000

Cocktail hour and reception
5-hour block of your choice

CEREMONY \$500

½ hour immediately before reception

Minimums: \$7,000 (includes food, bar and site fees).

Off season weddings, mid-December-March, include the use of our Grille Room for cocktail hour. Sunday weddings that fall on holiday weekends: Memorial Day, Labor Day, Columbus Day, as well as New Year's Eve, follow our Saturday minimums. One additional hour may be added to your room block for an additional \$500.

SITE FEE INCLUDES:

- Chiavari chairs
- Floor-length table linens
- Guest tables, cake table and banquet tables
- China, glass and silverware
- Assorted napkin colors
- Basic set up of place cards, table numbers, favors, votive candles, gift table, picture frames

HOSPITALITY SUITE ADD-ON:

- Additional \$450
- Use of the Hospitality Suite for getting ready up to 8 hours prior to the ceremony start time. Includes private bridal attendant.
- Breakfast, lunch, and beverages available at an additional charge

ADDITIONAL OPTIONS:

- Indoor and outdoor ceremony options
- Eight overnight Club Rooms are available for booking on a first-come, first-served basis
- 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 125 people or less

CLIENT TO PROVIDE:

- Vendors (insured) for cake, music, flowers, photography, up lighting or other vendor services

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

The Renaissance

WEDDING PACKAGE

\$140 per person*

Five-Hour Open Premium Bar

COCKTAIL HOUR

Signature Cocktail

Butler-Passed during Cocktail Reception

Passed Hors D'oeuvres

Choose five Hors D'oeuvres (pg. 6)

RECEPTION

Champagne Toast

Full-Course Gourmet Meal *(pg. 9)*

Tableside Wine Pour with Dinner

Wedding Cake from Our Preferred Vendors

Coffee and Tea Service or Station

Late-Night Station *(pg. 11)*

Chiavari Chairs, Floor-Length Table Linens and Table Settings

Wedding Menu Tasting

Golf for Four (Tuesday, Wednesday or Thursday)

Complimentary Suite

**Food and beverage prices are subject to an additional 20% administrative fee plus 7% state/local tax. The administrative fee is paid to the Club and does not represent a tip or service charge for wait staff employees, service employees or bartenders.*

The Overlook

WEDDING PACKAGE

\$90 per person*

COCKTAIL HOUR

Artisan Cheese Display

Passed Hors D'oeuvres

Choose four Hors D'oeuvres (pg. 6)

RECEPTION

Champagne Toast

Full-Course Gourmet Meal *(pg. 9)*

Coffee and Tea Station

Chiavari Chairs, Floor-Length Table Linens and Table Settings

Wedding Menu Tasting

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

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

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The Winter

WEDDING PACKAGE

\$79 per person*

The Winter Wedding Package is offered December - March

COCKTAIL HOUR

Passed Hors d'oeuvres

RECEPTION

Champagne Toast

Full-Course Gourmet Meal *(pg. 9)*

Coffee and Tea Station

Chiavari Chairs, Floor-Length Table Linens and Table Settings

Wedding Menu Tasting

Choice of Stationary Display *(pg. 7)*

Transportation Credit with Black Tie Limousine

Complimentary Coat Check

**Minimum of 100 People*

*A bar package is available to add on to the Winter 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
Crostini with Goat Cheese and Balsamic Fig
Basil-Marinated Tomato and Mozzarella Brochette
Mozzarella Crostini with Roasted Tomato Tapenade
Salmon Mousse with Cornbread Crostini
Antipasto Skewer
Wild Mushroom and Goat Cheese in a Phyllo Cup
Smoked Salmon Cucumber Cup

ADD \$3/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 \$3/pp*

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

ADD \$4/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*)

Gourmet Cheese Variety, House-Made Bread, Assorted Crackers, and Toasted Walnuts.
Garnished with Grapes and Fresh Seasonal Berries.

Add Fresh Fruit (\$5/pp*)

Add Raw Vegetable Crudités (\$4/pp*)

Add Seasonal Jams (\$2/pp*)

ANTIPASTO DISPLAY (\$14/pp*)

Grilled Seasonal Vegetable Platter, Assorted Gourmet Italian Meats and Cheeses, Olives,
Peppers, Marinated Artichoke Hearts.

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

MEDITERRANEAN DISPLAY (\$9/pp*)

Assorted Tapenades, Hummus, Taboule served with Marinated Olives, Mushrooms,
Artichokes, Toasted Pita Chips and Crackers.

MASHED POTATO BAR (\$9/pp*)

Mashed Sweet Potato and Yukon Gold Potatoes with an Assortment of Garnishes:
Gravy, Bacon, Mushrooms, Broccoli, Worcestershire Sauce, Tabasco Sauce, Onions, Scallions, Sour Cream, Butter,
assorted Shredded Cheeses, Marshmallows, Brown Sugar.

*Chef Attended

GUACAMOLE MARTINI BAR (\$8/pp*)

Freshly Smashed Avocados, Pico de Gallo, Fresh Queso, Olives, Jalapeños, Cilantro, Roasted Corn, Almonds,
Red Onion, Black Beans, Chopped Tomatoes, Lime, Crisp Tortilla Chips.

Add Shrimp Ceviché (\$2/pp*)

*Chef Attended

RAW BAR (MARKET PRICE*)

Raw Bar is Customized Based On Availability of Market Offerings.

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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, House-Made Croutons, Renaissance Caesar Dressing

ICEBERG WEDGE SALAD

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

RENAISSANCE SIGNATURE SALAD

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

SPINACH SALAD

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

SIMPLY GREEN SALAD

Baby Lettuce, Shaved Carrots, Grape Tomatoes, Cucumber, Red Onion, House-Made Croutons, Balsamic Vinaigrette

SEASONAL CAPRESE SALAD (ADD \$2/pp*)

Sliced Fresh Mozzarella, Sliced Tomatoes, Basil, Greens, Extra Virgin Olive Oil, Aged Balsamic Vinaigrette

OVERLOOK SALAD (ADD \$3/pp*)

Cucumber-Wrapped Baby Lettuce Bouquet, Roasted Red, Yellow Peppers, Toasted Pistachio-Crusted Goat Cheese,
Red Onion, 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, Arugula, Maplebrook Farm Feta, Basil, Toasted Pistachios, White Balsamic Vinaigrette

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

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

RENAISSANCE HOUSE-MADE BREAD BASKET \$2/PP

Olive Oil, Whipped Butter and Red Pepper Flake

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WEDDINGS AT RENAISSANCE

Entrée Selections

Choose two proteins and one vegetarian:

MEAT

- Filet Mignon
- Grilled New York Sirloin Strip Steak with choice of Sauce
- Prime Rib of Beef 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

- Eggplant or Portobella Mushroom Napoleon
- 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*)
- Split Plate (\$12/pp*)

CHILDREN AND VENDOR MEALS

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

Side Selections

VEGETABLE

- Mashed Butternut Squash
- Sautéed Brussel Sprouts (Add Bacon – \$1*)
- Roasted Broccoli with Garlic
- Roasted Root Vegetables
- 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
- Roasted Fingerling 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, 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, Pepperoni

GOURMET COOKIE DISPLAY – \$6.50/pp*

Fresh baked and warm. Macadamia and White Chocolate, Chocolate Chip, Oatmeal Raisin, 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, 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, Dessert Bars

Additional Late Night Options

SUSHI ACTION STATION (MARKET PRICE*)

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

COFFEE BARISTA – \$12/pp*

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

Any specialty desserts must be from a BOH licensed facility.

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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

Passed Signature Drink During Cocktail Hour

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

Passed Signature Drink During Cocktail Hour

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

1 Hour	\$24 per person*
2 Hour	\$29 per person*
3 Hour	\$34 per person*
4 Hour	\$38 per person*
5 Hour	\$40 per person*

SUPER PREMIUM OPEN BAR

Passed Signature Drink During Cocktail Hour

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

1 Hour	\$27 per person*
2 Hour	\$32 per person*
3 Hour	\$37 per person*
4 Hour	\$41 per person*
5 Hour	\$43 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 Pour service (\$30 bottle).*

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WEDDINGS AT RENAISSANCE

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
House Wine, House Beer and Premium Beer
Malibu

PREMIUM BAR INCLUDES:

Titos 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
Sam Adams
Sam Seasonal
Smuttnose Seasonal
Corona

WINE BY THE GLASS:

Ballard Lane Chardonnay
Ballard Lane Sauvignon Blanc
Ballard Lane Merlot
Ballard Lane Cabernet
Beringer White Zinfandel
Stella 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 16 guests)

Ballroom (25 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 125 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.

**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

TRANSPORTATION CONTINUED...

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
Courtney Bridal On-Site Service	(978) 857-7269
Teased Blow Dry Bar	(978) 521-8011
Renee LeBlanc On-Site Service.....	(978) 821-3494

D.J.s, MUSICIANS AND BANDS

Greg Gates	(978) 352-4448
Meritage / James Dinanno	(781) 627-7963
617 Wedding / Jimmie Espo.....	(617) 765-0005
Bash Entertainment.....	(781) 231-2274
Blue Ribbon Entertainment.....	(603) 275-7678
Brandy (band)	(978) 453-3337
Dan Sky.....	(978) 257-6729
Entertainment Specialist (Mike)	(617) 723-1115
Get Down Tonight Entertainment.....	(603) 890-1204
K2 Band	(877) 777-6856
Lisa Love Band	(978) 535-4823
Matthew Condon Vocals.....	(978) 979-8618
Men In Black / Pamela (band)	(508) 824-8172
Michael Saigel at Saigel Productions	(617) 614-5422
Moonglow	(978) 455-1588
Night Rhythm (Daniel).....	(978) 256-1400
Nu-image / Sean.....	(877) 683-9991
Shine Band	(781) 545-6011
Soul City (Pat Wallace)	(617) 868-7447
Sound Spectrum / Ron Reid	(603) 749-6161

OFFICIANTS

Brenda Fernandez.....	(781) 706-6292
Carol Roberts.....	(508) 339-7898
Deacon Economos.....	(978) 777-5698
Donna Coppola	(978) 888-5672
Donna Cunio, J.P.	(781) 659-7667
Jeffrey DeMarco	(603) 867-7976
Jodi Paris Anastos, J.P.	(781) 820-8444
Michael Edward Capozzi.....	(978) 470-4700
Rabbi Alan Press.....	(508) 372-8598
Reverend David Tomkinson	(603) 770-7492
Reverend Dennis Robinson.....	(508) 435-4412
Steven M. Dembow, J.P.	(603) 429-0902
Northeast Nuptials and The Marrying Priest ...	(603) 396-7564

INVITATIONS AND PRINTING

Crane & Company	(617) 247-2822
Paper Potpourri.....	(978) 372-3861
Soiree, Trish Martini	(978) 474-6400
Yours Truly.....	(978) 664-6622

HONEYMOON PLANNING

A Girl's Gotta Go.....	(617) 314-7266
Nancy Raymond	(508) 865-4939

DÉCOR

Antea Amarose	(508) 259-0934
Patricia White Ingalls.....	(781) 249-1286