



# Black Rock

## COUNTRY CLUB

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WEDDINGS





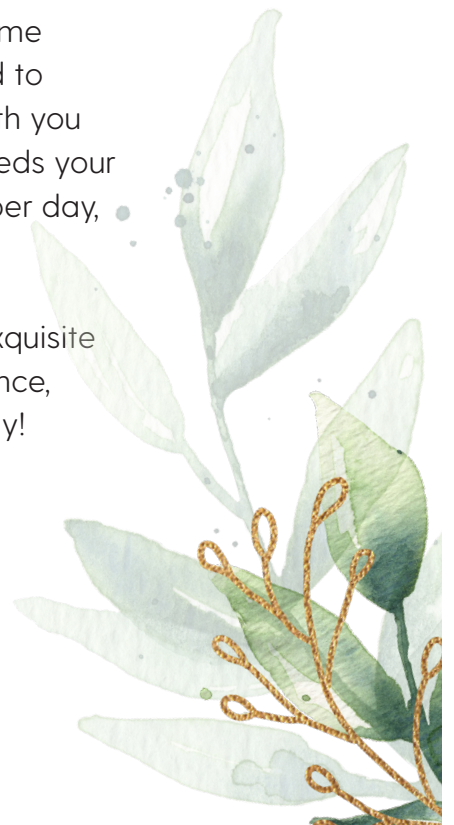
## *Welcome to Black Rock Country Club*

Black Rock Country Club welcomes you, your family, and your guests to spend a day that you will always remember. The stunning layout of our clubhouse, built in grand style, offers sweeping panoramic views of the golf course. Conveniently located just 17 miles south of Boston, Black Rock offers a unique and elegant ambiance that is perfect for your special day.

At Black Rock, we take special pride in creating celebrations that become your most treasured memories. Your Wedding Coordinator is dedicated to assisting you in designing a truly unique wedding day. We will work with you every step of the way to create an unforgettable experience that exceeds your expectations in every way. We are pleased to host only one wedding per day, enabling us to focus on your individual vision.

Our commitment to exceptional service, unsurpassed hospitality and exquisite cuisine will delight your guests from their arrival to the final farewell dance, making Black Rock Country Club the perfect setting for your perfect day!

All prices are subject to 18% gratuity,  
7% house charge and 7% state and local meals tax.  
Prices and menu selections are subject to change.





# Settings

AT BLACK ROCK

## BALLROOM & ATRIUM DEN

The Black Rock Ballroom is located in the Main Clubhouse and offers magnificent views of our championship golf course visible through floor to ceiling windows. Experience the modern elegance with our neutral décor, designer ballroom chairs and vaulted ceiling, which lends an open and airy feel to the space. The Atrium Den is the perfect location for our custom-built bar, positioned in front of a wall of windows. Our Ballroom accommodates private wedding events with up to 180 guests for a seated dinner.

## ROOM FEES/FOOD & BEVERAGE MINIMUMS:

**January - April and November**  
Friday and Saturday  
\$1,800 Room Fee  
\$12,500 Food/beverage minimum  
Sunday  
\$1,500 Room Fee  
\$10,000 Food/beverage minimum

**May through October & December**  
Friday and Saturday  
\$2,500 Room Fee  
\$15,000 Food/beverage minimum  
Sunday  
\$1,800 Room Fee  
\$12,500 Food/beverage minimum





# Settings

AT BLACK ROCK

## GRILLE ROOM

The Grille Room, elegantly decorated for the season, is available during the month of December and offers an exquisite blend of elegance, warmth and New England charm while providing only the finest in contemporary amenities. The Grille Room, with its cozy fireplace and twenty-foot custom cherry bar, can accommodate up to 120 guests for a seated dinner and 220 guests for a cocktail-style reception. When combined with the Function Room in December, we can accommodate up to 220 for a seated dinner.

## ROOM FEES:

December Only  
\$1,500





# Ceremonies

THE BLACK ROCK PAVILION OR ATRIUM DENK

Say "I Do" in front of the lush green backdrop and magnificent views of the picturesque 18th fairway. Our classic white garden chairs will line your aisle as you walk down to say your vows. In the event of inclement weather, the Pavilion has custom side panels to shelter your guests from the elements.

## CEREMONY FEE:

May through October \$1,500 (Pavilion)

January through April & November \$1,500 - up to 160 guests (Ballroom)





# Package Offerings



## ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

Personal wedding coordinator to guide you throughout your planning process

Day of wedding coordinator to oversee all of your timing and details

Personal attendant for Bride & Groom on the day of your wedding

Professional wait staff and bartender services

Private menu tasting for Bride & Groom

Champagne for bridal party during photos

Champagne toast

Private bridal suite & restroom

Breathtaking backdrops for endless photo opportunities

Spacious ballroom with panoramic views of golf course through floor to ceiling windows

Use of outdoor stone terrace overlooking manicured golf course

Floor-length white or ivory linens with overlay and coordinating napkins

Classic framed table numbers

20' x 20' oak parquet dance floor

Custom designed ballroom chairs

White garden chairs for ceremony

One-hour ceremony rehearsal Monday through Thursday

Your wedding cake cut and served

Convenient free parking & handicap accessibility

Golf cart shuttle to gazebo for Bride & Groom pictures

Special discount for hosting your rehearsal dinner or bridal shower at Black Rock



# Package Offerings



## LACE

Four passed hors d'oeuvre selections  
Choice of appetizer, soup or salad for first course  
Two entrée selections  
Artisan rolls & whipped butter  
Coffee, decaffeinated coffee & assorted teas  
Wedding cake, provided by you, cut and served with no cake cutting fee  
\$87 per person

## CRYSTAL

Five passed hors d'oeuvre selections  
One cocktail reception station  
Choice of appetizer, soup or salad for first course  
Two entrée selections  
Artisan rolls & whipped butter  
Coffee, decaffeinated coffee & assorted teas  
Wedding cake designed by Montilios or Veronica's Sweetcakes  
One hour open bar beer, wine & soft drinks  
\$118 per person

## PEARL

Five passed hors d'oeuvre selections  
One cocktail reception station  
Choice of appetizer, soup or salad for first course  
Two entrée selections  
Artisan rolls & whipped butter  
Coffee, decaffeinated coffee & assorted teas  
Wedding cake designed by Montilios or Veronica's Sweetcakes  
One-hour premium open bar  
Two wine pours during dinner  
Late night finishing station  
\$138 per person

18% gratuity, 7% house fee, and 7% state & local taxes not included in price



# Hors d'oeuvre Selections

Passed Butler Style

Lace Package select 4 options

Crystal & Pearl Package select 5 options

\*Indicates upgraded selection with an additional cost per person

## COLD:

Blackened Scallop topped with Tropical Salsa

Roulade of Smoked Salmon and Herb Cheese on Toasted Rye

Roasted Red Beet Tartar with Goat Cheese Mousse

Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive

Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese

and Aged Balsamic Onion Reduction

Apricot & Sage Crostini with Duck Confit & Brie

Shrimp and Scallop Ceviche in Fresh Cucumber Cup

Pistachio Coated Goat Cheese Lollipop

Melon Gazpacho

Tasting Spoon of Seared Tuna with Cucumber Salad  
and Coconut Wasabi Aioli

Jumbo Shrimp with House-made Cocktail Sauce \*2

Tasting Spoon of Lobster Salad \*1

Chilled Tequila and Lime Marinated Shrimp \*2



# Hors d'oeuvre Selections

\*Indicates upgraded selection with an additional cost per person

## HOT:

Crispy Spring Rolls with Sesame Dipping Sauce

Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce

Crispy Buttermilk Chicken with Honey Mustard

Maryland Style Crab Cakes with Roasted Pepper Aioli

Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce

Smoked Bacon-Wrapped Scallops

Spinach & Feta Spanakopita

Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta

Tamirind Glazed Steak Tips with Fingerling Potatoes

Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce

Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo

Smoked Chicken & Asparagus en Croûte

Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing

Baby Brussels Sprouts with Bacon Lardon and Lemon Zest

Grilled Cheese with Red Pepper and Tomato Soup Shooter

Short Rib Flatbread with Blue Cheese Agrodolce and Bacon

Miniature Beef or Chicken Wellingtons with Béarnaise Sauce \*1





# Cocktail Reception Stations

Crystal and Pearl Package select 1 option

\*Indicates upgraded selection with an additional cost per person

**New England and Imported Cheese Display**  
garnished with Fresh Fruit and Seasonal Berries

**Enhanced Cheese Display**  
Add sliced Hard Salamis and Pepperoni, Sopresetta, Prosciutto and Pickled Onions \*3

**Smoked Seafood Display**  
Nova Scotia Salmon, Peppered Mackerel, Smoked Scallops and Trout  
with Capers, Red Onions, Chopped Eggs, Cream Cheese and Rye Points

**Vegetable Crudités**  
with Buttermilk Herb Dipping Sauce

**Colorful Display of Carved Fruits**  
garnished with Seasonal Berries and Grapes

**Gourmet Antipasto Display**  
with an array of Grilled Vegetables, Artichoke Hearts, Stuffed Cherry Peppers,  
Grilled Asparagus, Marinated Mushrooms, Olives, Plum Tomatoes with Fresh Mozzarella,  
Thinly Sliced Prosciutto and Roasted Peppers, served with Sliced Breads and Grissini

**Enhanced Gourmet Antipasto Display**  
Add Sopressata, Capicola, Pepperoni and Cheese Roulade \*3

**Middle Eastern Display**  
An assortment of Marinated Olives, Roasted Pepper Salad, House-made Hummus,  
Baba Ghanoush, Tabbouleh Salad and Olive Oil Toasted Lavash Chips

**Baked Brie in Crusty Puff Pastry**  
choice of Marsala Apple, Dried Cherry-Port Chutney,  
or Garlic Sautéed Wild Mushrooms served with Assorted Bread Crostini

**Gourmet Crostini Display**  
Assorted Toasted Breads with a Medley of Dips & Spreads consisting of Mediterranean Artichoke,  
Baked Crab-Spinach and Buffalo Chicken Fondue

**\*Fiesta Grande**  
Shredded Mahi Mahi and Pulled Pork Garnished with Cabbage Slaw and Lime Sour Cream  
in a Soft Tortilla with Crisp Tortilla Chips and Tomato Salsa. Assembled to Order

\*Chef Attendant Fee of 85 applies



# Enhanced Cocktail Reception Stations

## Price per person

**New England Raw Bar Served Over Ice**  
with Lemons and Traditional Accompaniments

Jumbo Shrimp 3.75 per piece

CherryStone Clams 2.50 per piece

Oysters 3.50 per piece

Cracked Crab Claws - Market Price

Chilled Cracked Lobster - Market Price

Shucker suggested at 125 per attendant  
(minimum of 1 piece per person)

## Japanese Sushi

A decorative mixture of Hosomaki, Futomaki, and Nigiri Sushi with Pickled Ginger,  
Wasabi, Aged Soy Dipping Sauce and Zesty Cucumber Salad





# Plated Dinner Selections



All Packages include one choice of either Appetizer, Soup or Salad and two Entrées accompanied with an assortment of Freshly Baked Breads, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Enhance your plated dinner with an additional course for 6 dollars per person

\*Indicates upgraded selection with an additional cost per person

## PLATED APPETIZERS

### Potato Gnocchi

with sautéed King Trumpet, Maitake and Beech Mushrooms with Truffle cream sauce

### Golden Beet Risotto

with Goat Cheese and Toasted Pecans

### Penne Alfredo

with Pancetta, Truffle Oil, Italian Parsley & Shaved Pecorino Romano

### House-made Sweet Potato Ravioli

with Sage Cream, Fennel & Prosciutto \*2

### Ginger Scented Braised Short Ribs

with Warm Asian Slaw \*3

## SOUPS

### Creamy New England Clam Chowder

with Westminster Oyster Crackers

### Roast Pepper & Tomato Soup

with Basil Olive Oil & Shaved Parmigiano-Reggiano

### Seasonal Harvest Vegetable Bisque

with Pumpkin Seed Oil and Maple Chantilly

### Italian Wedding Soup

with Escarole, Orzo Pasta and Meatballs

# Plated Dinner Selections

\*Indicates upgraded selection with an additional cost per person

## SALADS

### Mixed Baby Lettuces

with Garden Vegetables and Herb Vinaigrette

### Traditional Caesar Salad

with Shredded Parmesan Cheese and Oregano Scented Croutons

### Spinach Salad

with Crumbled Goat Cheese and Rough-cut Olive Tapenade

### Panzanella Salad

tossed with Capers, Feta Cheese and Red Onions over Arugula

### Frisee Watercress Salad

with rendered Bacon, toasted Hazelnuts and grilled Red Onions with a Champagne Vinaigrette

### Baby Arugula

with Prosciutto, Medjool Date Compote, Shaved Manchego and Sherry Vinegar Dressing

Enhance your salad or plated appetizer course with one of the following:

### Caprese Salad

with Fresh Mozzarella, Agrodolce Drizzle and Fresh Basil \*2

### Baby Iceberg Salad

with Toasted Walnuts, Dried Cherries, Smoked Bacon & Crumbled Bleu Cheese \*2





# Plated Dinner Selections



## ENTRÉE SELECTIONS

### POULTRY

All Chicken Entrees are made with Murray's Organic Chicken

**Black Rock's Crusted Breast of Chicken**  
over Fontina tossed Spinach-Potato Gnocchi, Onion Confit, French Beans and Baby Carrots

**Prosciutto and Manchego Stuffed Statler Chicken**  
with Garlic Mashed Potato and Asparagus

**Herb Seared Statler Chicken**  
with Parmesan Red Bliss Potato and Broccoli Rabe

**Baked Breast of Chicken**  
with an Apple and Cranberry Cornbread Stuffing  
over Butternut Squash Puree and Haricot Verts

### SEAFOOD

**Pan Roasted Loin of Swordfish**  
over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

**Crispy Pan Seared Local Cod**  
atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

**Pan Seared Diver Scallops**  
over Lemon Fettuccine with Leeks, Corn, Peppers and Asparagus

**Crispy Skin Salmon**  
with Chestnut Puree, Butternut Squash-Potato Gratin and Baby Zucchini

**Sesame Crusted Tuna**  
with Baby Bok Choy, Forbidden Black Rice and Wasabi Aioli

# Plated Dinner Selections

\*Indicates upgraded selection with an additional cost per person

## BEEF • PORK • LAMB • VEAL

**Smoke Grilled Angus Sirloin**  
with Fines Herbes Gnocchi, Broccolini and Flash Fried Sweet Onions

**Herb Seared Pork Chop**  
over Creamy Polenta and Spicy Broccoli Rabe

**Pan Roasted Veal Medallions**  
over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers  
and Porcini Mushroom Sauce

**Rosemary Crusted Filet Mignon**  
with Foie Gras Brioche Pudding, Asparagus and Braised Shallots \*3

**Chèvre Crusted Rack of Lamb**  
over Potatoes, Capers, Kalamata Olives and Arugula with Lamb Jus \*2

## MÉLANGE

**Grilled Organic Breast of Chicken and Baked Stuffed Shrimp**  
with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots  
and Herb Chardonnay Butter \*4

**Pan Seared Salmon and Scallop Medallions**  
over Celeriac Mashed Potatoes with Grilled Asparagus, Shiitake Caps and Tarragon Beurre Blanc \*4

**Grilled Petite Filet and Poached Lobster**  
with Red Wine Sauce paired with Seafood Beurre Blanc over Sweet Corn Pudding  
and Seasonal Vegetables \*10

## VEGETARIAN

**Vegetable Purse**  
Grilled Portabella Mushrooms, Wilted Spinach and Goat Cheese  
wrapped in Puff Pastry with Olive Butter Sauce

**Golden Beet Risotto**  
with Goat Cheese and Toasted Pecans





# Dessert Selections



Price per person

## **Simply Sweet**

Freshly Baked Cookies and Gourmet Brownies

7

## **European Pastries**

An assortment of Miniature Pastries, Sweets, Biscotti and Cannoli

Seasonal Carved Fruits & Mixed Berries

12

## **Back to the Basics**

Assorted traditional rich desserts that Mom would be proud of:

Carrot Cake, Apple Crisp, Chocolate Cake, Fruit Tart, Freshly Baked Cookies

and a display of Seasonal Carved Fruits & Mixed Berries

12

## **Death By Chocolate**

Chocolate Dipped Strawberries, Chocolate Mousse Parfaits, Chocolate Decadent Cake,

Fudge Brownies, Bourbon Chocolate Pecan Pie, Macadamia White Chocolate and

Double Chocolate Chip Cookies

14

## **Ice Cream Sundae Bar**

An assortment of French Vanilla & Chocolate Ice Cream served with a Variety of Fruits,

Candies, Nuts and Cookies. Accompanied by Fresh Strawberries,

Chocolate & Caramel Sauces with Fresh Whipped Cream

12

# Finishing Stations



## Pearl Package select 1 option

### Fenway Frenzy

“Mini” Franks & Sausage, Pepper & Onion Sliders

“Boxed” Fries and Fried Pickles

Warm Pretzels and Appropriate Condiments

10

### Chinatown Chow

Individual servings of Stir-fry Noodles, Crispy Crab Rangoons  
and Chicken Pots Stickers served with Chop Sticks and Fortune Cookies

11

### Taste of the North End

Choose 3 of the following Flatbreads:

Margherita; Pepperoni; Meat Lovers; Vegetarian;

Chicken & Bacon with Ranch Dressing & Mozzarella;

Buffalo Chicken

11

### Pub Fare

Crispy Cheese-Steak Spring Roll & Warm Pastrami Sliders

Buffalo Chicken Tenders

House Fried Potato Chips

12

### Sliders & Boxed Fries

Choose 2 of the following:

Crab Cake; Chicken Parmesan; Angus Burger;

Pulled Pork; Turkey Burger; Reuben; Crispy Cod

Served with appropriate condiments

10



# Off-Season Package



OUR OFF-SEASON WEDDING PACKAGE IS  
AVAILABLE JANUARY THROUGH APRIL AND NOVEMBER

\*Indicates upgraded selection with an additional cost per person

## PASSED HORS D'OEUVRE SELECTIONS

(Select 3 options)

House-made Spring Rolls with Sesame Dipping Sauce  
Roasted Red Beet Tartar with Goat Cheese Mousse  
Buffalo Chicken Rangoon with Creamy Blue Cheese Dipping Sauce  
Tamarind Glazed Steak Tips with Fingerling Potato  
Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce  
Short Rib Flatbread with Blue Cheese Agrodolce and Bacon  
Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta  
Spinach & Feta Spanakopita  
Crispy Buttermilk Chicken with Honey Mustard  
Grilled Cheese with Red Pepper and Tomato Soup Shooter  
Shrimp and Scallop Ceviche in Fresh Cucumber Cup

## SALAD OR APPETIZER COURSE

(Select 1 option)

**Mixed Baby Lettuces**  
with Garden Vegetables and Herb Vinaigrette

**Traditional Caesar Salad**  
with Shredded Parmesan and Oregano Scented Croutons

**Spinach Salad**  
with Crumbled Goat Cheese and Rough-cut Olive Tapenade

**Golden Beet Risotto**  
with Goat Cheese and Toasted Pecans

**Penne Alfredo**  
with Pancetta, Truffle Oil, Italian Parsley, & Shaved Pecorino Romano

**House-made Sweet Potato Ravioli**  
with Sage Cream, Fennel & Prosciutto \*2

# Off-Season Package



## ENTRÉE SELECTIONS

(Select 2 options)

### **Baked Breast of Chicken**

with Apple & Cranberry Cornbread Stuffing, Pureed Butternut Squash & Haricot Verts

### **Herb Seared Statler Chicken**

with Parmesan Red Bliss Potato and Broccoli Rabe

### **Prosciutto and Manchego Stuffed Statler Chicken**

with Garlic Mashed Potato and Asparagus

### **Pan Roasted Veal Medallions**

over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers  
and Porcini Mushroom Sauce

### **Smoke Grilled Angus Sirloin**

with Fines Herbes Gnocchi, Broccolini, and Flash Fried Sweet Onions

### **Herb Seared Pork Chop**

over Creamy Polenta and Spicy Broccoli Rabe

### **Crispy Pan Seared Local Cod**

atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

### **Pan Roasted Loin of Swordfish**

over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

### **Grilled Organic Breast of Chicken and Baked Stuffed Shrimp**

with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots  
and Herb Chardonnay Butter \*4

Served with an assortment of Freshly Baked Breads, Freshly Brewed Coffee,  
Decaffeinated Coffee and Assorted Teas

63 per person

# Beverage Information



## HOSTED PREMIUM BAR

A Hosted Premium Bar includes Premium Liquors, House Red and White Wines, and Sparkling Wine with a selection of Domestic and Imported Beers

### Price per person

20 First Hour

10 Second Hour

6 Each Additional Hour

All prices are billed at a flat rate per person, per hour

Hosted Premium Bar charge for a four and one half hour reception: 45 per person

## HOSTED BAR - BEER & WINE ONLY

A selection of Imported and Domestic Beers, House Red and White Wines, Juices, Sparkling Water and Soft Drinks

### Price per person

15 First Hour

8 Second Hour

5 Each Additional Hour

All prices are billed on a flat rate per person, per hour.

Hosted Bar - Beer and Wine Only charge for a four and one half hour reception: 36 per person

## CASH BAR

A cash bar includes premium and elite selections and provides full liquor, beer and wine service.

Your guests are required to pay published prices, which include tax, gratuity and service charge.

Cash bar fee of 250 applies

Note: Guest counts greater than 170 require an additional bar set up

Additional bar fee of 350 applies





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