

# *Black Rock*

COUNTRY CLUB

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## WEDDINGS

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## *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 15% gratuity,  
7% house charge and 7% state and local meals tax.  
Prices and menu selections are subject to change.*



# SETTINGS AT BLACK ROCK

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## **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:

<i>January through March</i>	<i>April and November</i>	<i>May through October &amp; December</i>
<i>Friday thru Sunday</i>	<i>Friday and Sunday</i>	<i>Friday and Sunday</i>
<i>\$1,000/\$7,500</i>	<i>\$1,000/\$7,500</i>	<i>\$1,800/\$10,000</i>
	<i>Saturday</i>	<i>Saturday</i>
	<i>\$1,500/\$10,000</i>	<i>\$2,500/\$15,000</i>

## **CEREMONIES AT THE BLACK ROCK PAVILION**

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 \$1,000 (Pavilion)  
January through April & November \$750 (Ballroom)

## **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 140 guests for a seated dinner and 220 guests for a cocktail-style reception.

### Room Fee:

December only \$1,500

## PACKAGE OFFERINGS

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### *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

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### 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*  
*Your wedding cake cut and served with no cake cutting fee*

### 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*

### 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*

# HORS D'OEUVRE SELECTIONS

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*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*

*Citrus Crab Salad in Coronet*

*Roasted Red Beet Tartar with Goat Cheese Mousse*

*\* Jumbo Shrimp with House-made Cocktail Sauce*

*Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive*

*\* Tasting Spoon of Lobster Salad with Vanilla Saffron Mayo*

*\* Chilled Tequila and Lime Marinated Shrimp*

*Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese  
and Aged Balsamic Onion Reduction*

*Apricot & Sage Crostini with Duck Confit & Brie*

*\* Horseradish Tomato Oyster Shooter*

*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*



# HORS D'OEUVRE SELECTIONS

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## HOT

*House-made Spring Rolls with Sesame Dipping Sauce*

*Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce*

*Fresh Crab & Artichoke Dip Bruschetta*

*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*

*Goat Cheese & Caramelized Fig 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*

*Tasting Spoon of Sliced Duck Breast with Chorizo Corn Salsa*

*Smoked Chicken & Asparagus en Croûte*

*Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing*

*Baby Brussels Sprouts with Bacon Lardon and Lemon Zest*

*\* Miniature Beef or Chicken Wellingtons with Béarnaise Sauce*

*Grilled Cheese with Red Pepper and Tomato Soup Shooter*

*Short Rib Flatbread with Blue Cheese Agrodolce and Bacon*

# COCKTAIL RECEPTION STATIONS

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*Crystal and Pearl Package select 1 option*

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

***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*

***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 applies*

# ENHANCED COCKTAIL RECEPTION STATIONS

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

*Jumbo Shrimp*  
*Cherrystone Clams*  
*Oysters*  
*Cracked Crab Claws*  
*Chilled Cracked Lobster*

*Shucker suggested*  
*(minimum of 50 pieces)*

## ***Japanese Sushi***

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

## ***Charcuterie Board***

*Country Pâté Froi Gras Mousse, Beef Jerky, Sopressata, Prosciutto, Duck Liver Pâté, Cornichons, Pickled Onions, Grain Mustard and Gourmet Breads*

## ***Enhanced Cheese Display***

*Add sliced Hard Salamis and Pepperoni*

## ***Enhanced Gourmet Antipasto Display***

*Add Sopressata, Capicola, Pepperoni and Cheese Roulade*

# PLATED DINNER SELECTIONS

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*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*

## PLATED APPETIZERS

### **Potato Gnocchi**

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

### **House-made Sweet Potato Ravioli**

*with Sage Cream, Fennel & Prosciutto*

### **Golden Beet Risotto**

*with Goat Cheese and Toasted Pecans*

### **Penne Alfredo**

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

### **Ginger Scented Braised Short Ribs**

*with Warm Asian Slaw*

## 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

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## 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*

## ENHANCED SALADS & PLATED APPETIZERS

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

### **Confit Duck Leg**

*with Citrus Jalapeno Red Quinoa*

### **US Seared Scallop**

*presented in a Scallop Shell with Pancetta, Peas & Oven-dried Tomato*

### **Lobster Stuffed Artichoke Heart**

*with Caper Olive Beurre Blanc*

### **Caprese Salad**

*with Fresh Mozzarella, Agrodolce Drizzle and Fresh Basil*

### **Baby Iceberg Salad**

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

# PLATED DINNER SELECTIONS

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## ENTRÉE SELECTIONS

\* Indicates upgraded selection with an additional cost per person

### 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

#### **Soy Marinated Seared Duck Breast**

with Fried Sesame Rice Cake, Sautéed Wax Beans and Hoisin Glaze

### 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

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## BEEF ~ PORK ~ LAMB ~ VEAL

### *\* Rosemary Crusted Filet Mignon*

*with Foie Gras Brioche Pudding, Asparagus and Braised Shallots*

### *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*

### *Chèvre Crusted Rack of Lamb*

*over Potatoes, Capers, Kalamata Olives and Arugula with Lamb Jus*

### *Pan Roasted Veal Medallions*

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

## MÉLANGE

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

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

### *Pan Seared Salmon and Scallop Medallions*

*over Celeriac Mashed Potatoes with Grilled Asparagus, Shiitake Caps  
and Tarragon Beurre Blanc*

### *\* Grilled Petite Filet and Poached Lobster*

*with Red Wine Sauce paired with Seafood Beurre Blanc over Sweet Corn Pudding  
and Seasonal Vegetables*

## 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 STATIONS

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## ***Simply Sweet***

*Freshly Baked Cookies and Gourmet Brownies*

## ***European Pastries***

*An assortment of Miniature Pastries, Sweets, Biscotti and Cannoli  
Seasonal Carved Fruits & Mixed Berries*

## ***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*

## ***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*

## ***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*

## ***Assorted Individual Pies with Nitro Ice Cream Station***

*Pies to include Blueberry, Apple and Cherry  
Topped with Vanilla Bean Nitro Ice Cream Prepared by a Chef Attendant*

*\* Chef Attendant Fee applies*



# FINISHING STATIONS

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*Pearl Package select 1 option*

## **Fenway Frenzy**

*“Mini” Franks & Sausage, Pepper & Onion Sliders  
“Boxed” Fries and Fried Pickles  
Warm Pretzels and Appropriate Condiments*

## **Chinatown Chow**

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

## **Taste of the North End**

*Choose 3 of the following Flatbreads:  
Margherita; Pepperoni; Meat Lovers; Vegetarian;  
Chicken & Bacon with Ranch Dressing & Mozzarella;  
Buffalo Chicken*

## **Pub Fare**

*Crispy Cheese-Steak Spring Roll & Warm Pastrami Sliders  
Buffalo Chicken Tenders  
House Fried Potato Chips*

## **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*

## OFF-SEASON PACKAGE

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*Our off-season wedding package is available in April and November*

### **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*  
*Goat Cheese & Caramelized Fig Spanakopita*  
*Crispy Buttermilk Chicken with Honey Mustard*  
*Grilled Cheese with Red Pepper and Tomato Soup Shooter*  
*Citrus Crab Salad in Coronet*  
*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*

# OFF-SEASON PACKAGE

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## 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*

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

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

### **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*

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

# WINTER PACKAGE

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*Our winter wedding package is available from January through March*

## **PASSED HORS D'OEUVRE SELECTIONS**

*(Select 3 options)*

*House-made Spring Rolls with Sesame Dipping Sauce  
Roasted Red Beet Tartar with Goat Cheese Mousse  
Steamed Edamame Pot Stickers with Sesame Soy Dipping sauce  
Pistachio Coated Goat Cheese Lollipop  
Citrus Crab Salad in Coronet  
Shrimp and Scallop Ceviche in Fresh Cucumber Cup  
Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta  
Crispy Buttermilk Chicken with Honey Mustard  
Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce  
Grilled Cheese with Red Pepper and Tomato Soup Shooter  
Smoked Chicken & Asparagus en Croûte  
Short Rib Flatbread with Blue Cheese Agrodolce and Bacon*

## **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*

### **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*

# WINTER PACKAGE

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## 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*

### **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*

### **Crispy Skin Salmon**

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

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

# BEVERAGE INFORMATION

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## **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*





BLACK ROCK  
COUNTRY CLUB

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