

Black Rock

COUNTRY CLUB

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

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 & 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

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
Your wedding cake cut and served with no cake cutting fee
\$83 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
\$110 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
\$130 per person

15% 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

Citrus Crab Salad in Coronet

Roasted Red Beet Tartar with Goat Cheese Mousse

** Jumbo Shrimp with House-made Cocktail Sauce 2*

Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive

** Tasting Spoon of Lobster Salad with Vanilla Saffron Mayo 1*

** Chilled Tequila and Lime Marinated Shrimp 2*

*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 1*

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

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 1*

Grilled Cheese with Red Pepper and Tomato Soup Shooter

Short Rib Flatbread with Blue Cheese Agrodolce and Bacon

COCKTAIL RECEPTION STATIONS

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 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 3.50 per piece

Chilled Cracked Lobster - Market Price

Shucker suggested at 125 per attendant
(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*

15

Charcuterie Board

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

21

Enhanced Cheese Display

Add sliced Hard Salamis and Pepperoni

2

Enhanced Gourmet Antipasto Display

Add Sopressata, Capicola, Pepperoni and Cheese Roulade

3

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

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

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 4

US Seared Scallop

presented in a Scallop Shell with Pancetta, Peas & Oven-dried Tomato 4

Lobster Stuffed Artichoke Heart

with Caper Olive Beurre Blanc 6

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

* 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

BEEF ~ PORK ~ LAMB ~ VEAL

** Rosemary Crusted Filet Mignon*

with Foie Gras Brioche Pudding, Asparagus and Braised Shallots 2

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 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 STATIONS

Price per person

Simply Sweet

Freshly Baked Cookies and Gourmet Brownies

4

European Pastries

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

11

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*

10

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*

10

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*

9

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*

14*

* Chef Attendant Fee of 85 applies

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

9

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 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

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*

58 per person

WINTER PACKAGE

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

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*

52 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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