

Raffael's

Functions For All Occasions

Golf Outing Receptions

Thank you for your interest in Raffael's at South Shore Country Club where we offer spectacular settings, exquisite cuisine and a professional staff that will cater to your every need. A family business with over 30 years of experience, we look forward to the opportunity of making your celebration one to remember.

Set the stage for a reception to remember overlooking the rolling green hills that make South Shore Country Club. A historic venue with contemporary touches, Raffael's offers two ballrooms for your grand reception each outfitted with floor to ceiling windows looking over the luxurious landscaping. Our Lincoln Ballroom provides a picturesque and intimate venue for gatherings of 60 to 125 guests. Featuring a vaulted ceiling with dormer windows, an oversized bamboo dance floor, holographic fireplace and a raised reception area, our Hingham Ballroom offers a unique atmosphere for gatherings of 125 to 200 guests.

Our expert professionals will cater to your every need all while providing all the amenities your guests will surely take advantage of as you celebrate this great day and create memories to last a lifetime.

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Buffet Style Receptions

We have designed our menus to accommodate all your guests' culinary needs. Should any special requests or specific dietary needs arise, we are only too happy to accommodate.

Early Start

Fresh Fruit Bowl® | *Assorted Muffins* | *Assorted Danish* | *Bagels with Condiments*
Freshly Brewed Coffee & Tea | *Chilled Juices*

Boxed Lunch

Freshly Made Deli Wrap | half wrap of turkey, half wrap of ham
Fresh Whole Fruit® | *Freshly Baked Cookie* | *Potato Chips*

Arnold Palmer

Grilled Certified Angus Beef Burgers | *Grilled Old Neighborhood Hot Dogs*
Pasta Salad | *Potato Salad* | *Potato Chips* | *Coleslaw* | *Chilled Watermelon*

Golf In Italy

Grilled Italian Sausage, Peppers & Onions® | *Chicken Parmigiana* | *Tortellini Marinara*
Caesar Salad | *Ratatouille*® | *Bakery Fresh Rolls* | *Chef's Dessert Tray*

Lefty's Special

Marinated Steak Tips, Peppers & Onions® | *Herb Marinated Grilled Chicken*®
Tavern Mac 'n' Cheese | *Caesar Salad* | *Rice Pilaf* | *Buttered Corn on the Cob*®
Potato Salad | *Bakery Fresh Rolls* | *Bakery Fresh Cornbread* | *Strawberry Shortcake*

South Shore Pig Roast

Carved Roasted Pig® | *Herb Marinated Grilled Chicken*® | *Tavern Mac 'n' Cheese*
Potato Salad | *Bakery Fresh Rolls* | *Bakery Fresh Cornbread* | *Peach Cobbler*

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Cocktail Hour Additions

Hors D'oeuvres Displays

Seasonal Vegetable Board® | local seasonal squash, English cucumber, garden carrots, bell peppers, broccoli crowns, buttermilk black pepper ranch dip

Artisan Cheese Board | imported and local cheese, seasonal melons and berries, jams, local honey, artisan breads and crackers

Mediterranean Grilled Vegetable Display | zucchini, summer squash, asparagus, tomato, eggplant, olives, hummus, pita

Middle Eastern Display | marinated olives, roasted peppers, hummus, baba ghanoush, tabbouleh salad, pita

Build Your Bruschetta Bar | fresh mozzarella, sundried tomato and white bean hummus, tomato jam, basil ricotta, eggplant caponata, confit garlic, olive oil cured tomatoes, focaccia and artisan breads

Imported Antipasto & Charcuterie Board | cured meats, imported cheeses, roasted vegetables, stuffed peppers, artisan breads

Raw Bar® | local clams, oysters, shrimp, accoutrement

Sushi Station | an array of hand rolls, spicy tuna, California, vegetable maki, nigori accompanied by wakame seaweed salad, aged soy sauce, wasabi, pickled ginger

Passed Hors D'oeuvres

All our passed hors d'oeuvres are priced per piece. Minimum 100 piece order is required; further orders can be made in 50pc increments. We are happy to have these hors d'oeuvres assembled in stationary displays as well.

Seafood

Crab Cakes | Maryland lump crab, lemon caper remoulade

Smoked Salmon Crostini | house smoked salmon, tomato jam, chive crème fraiche

Jumbo Gulf Shrimp Cocktail® | cocktail sauce, lemon

Bacon Wrapped Scallops® | apple-wood smoked bacon, maple glazed sea scallops

Baja Shrimp Taco | cajun shrimp, pickled vegetables, guacamole, cilantro, lime raita

Fried Fish Taco | white fish, pico de gallo, slaw, lime crema, cilantro

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Poultry

Sesame Chicken® | chicken skewer, black & white sesame seed, thai peanut sauce

Chicken Gordon Bleu | chicken fritter, honey ham, Swiss cheese

Pan Seared Dumplings | lemongrass & chicken dumpling, sweet chili sauce

Southern Fried Chicken Slider | maple bourbon hot sauces, pickled vegetables, brioche bun

Meat

Meatballs | heritage pork & beef, San Marzano tomato ragu, basil ricotta

Prosciutto Wrapped Melon® | imported prosciutto, honeydew, cantaloupe, honey

Rustic Cheeseburger Slider | bacon aioli, onion jam, aged cheddar, brioche bun

Mongolian Beef | beef skewer, Asian BBQ

Short Rib Grilled Cheese | braised short rib, munster, tomato, brioche toast

Asian Pork Taco | slow-roasted pork, Asian BBQ, pickled vegetables, sriracha-lime aioli

Beef Wellington | beef tenderloin, roasted mushroom, fine herbs, puff pastry

New Zealand Lamb Lollipops® | herb marinated, horseradish crema

Vegetarian

Italian Stuffed Mushrooms | button mushrooms, herbed breadcrumbs, sundried tomato

Fresh Vegetable Spring Roll | steamed garden vegetables, sweet chili sauce

Caprese Skewer® | red and yellow grape tomato, buffalo mozzarella, micro basil, balsamic

Goat Cheese Croquettes | Marcona almond crust, java jelly, basil

Stilton Stuffed Dates | stilton cheese, fig jam, sherry citrus glaze

Tomato Bisque Shooter | heirloom tomatoes, petite Mahón grilled cheese

Watermelon Tomato Gazpacho Shooter® | garden vegetable salsa, mango, avocado, cucumber

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Beverage Menu

Open Bar

Deluxe

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

Beer, Wine & Soft

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

Soft Beverages

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

Beer List

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra | O'Doul's Amber N/A
Samuel Adams Boston Lager | Samuel Adams Light | Heineken | Corona Extra | Corona Light
Omission IPA® | Redbridge Lager®
Mayflower I.P.A. | Cisco Whale's Tail | Downeast Cider House®

Wine List

Champagne | Grandial Brut
Prosecco | LaMarca

Rosé | Juliette *Domaine de La Sanglière*

Pinot Grigio | Canyon Road *by William Hill*
Pinot Grigio | Santa Margherita*

Reisling | Landhaus Mayer*

Sauvignon Blanc | Canyon Road *by William Hill*
Sauvignon Blanc | Kim Crawford*

Chardonnay | Canyon Road *by William Hill*
Chardonnay | Kendall Jackson *Vintner's Reserve**
Chardonnay | Folie á Deaux*

Pinot Noir | Canyon Road *by William Hill*
Pinot Noir | Adelsheim Vineyards*

Valpolicella | Tuffo*

Cotes du Rhone | Pierre DuPond *La Renjardière**

Chianti | Frescobaldi Castiglioni*

Malbec | Doña Paula Estate*

Merlot | Caynon Road *by William Hill*
Merlot | Duckhorn Vineyards*

Cabernet Sauvignon | Canyon Road *by William Hill*
Cabernet Sauvignon | Hunt + Harvest*

Spirits List

Vodka: Bully Boy | Skyy Infusions Flavored Vodkas | Tito's Handmade Vodka | Ketel One | Grey Goose

Gin: Bully Boy | Tanqueray London Dry | Bombay Sapphire | Hendricks Scottish Gin

Rum: Bully Boy White Rum | Bully Boy Boston Rum | Goslings Black Seal Rum | Mount Gay

Tequila: Lunazul Blanco | Casamigos Blanco | Casamigos Reposado | Casamigos Añejo

Blended Scotch & Whiskey: Dewar's White Label | Johnnie Walker Red Label | Johnnie Walker Black Label

Seagram's V.O. | Seagram's 7 Crown | Jamesons

Bourbon & Rye: Bully Boy Blended American Whiskey | Jack Daniels | Maker's Mark

Bulleit Bourbon & Rye | Knob Creek Bourbon & Rye | Templeton Rye

Michter's US*1 Sour Mash, Bourbon & Rye

Single Malt Scotch: The Macallan 12yr | Oban 14yr | The Dalmore 12yr

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Terms and Conditions

Room Rentals | Complimentary ballroom rental for four (4) hours is included in Raffael's golf outing packages.

Deposit | A first non-refundable deposit of \$500 is required upon signing the contract and may be made in the form of Cash, Check or Credit Card. Final payment is due fourteen (14) days in advance of the reception. Final Payment must be made in the form of Cash or Certified Bank Check.

Guarantee | A guarantee of the exact number of guests, and their corresponding dinner order, is required fourteen (14) days in advance of the reception. Upon receipt of this minimum, final payment will be due.

Food, Beverage & Liquor Policy | Servers are staffed at 1 attendant per 20-25 guests depending on event itinerary. Bartenders are staffed 1 attendant per 75 guests. Due to insurance, health and liquor code regulations, no food or beverages of any kind will be permitted to be brought onto the premises. The Massachusetts Alcoholic Beverage Control Commission (ABCC) strictly regulates the sales and service of liquor. Liquor services will be prohibited to any individual without proper identification. Management reserves the right to limit, control and/or suspend alcoholic beverage service to guests at their discretion. All open bars will remain open to alcohol service for a maximum of five (5) hours.

Decorations & Displays | Raffael's must approve of any decorations, centerpieces or favors brought onto the property. Additionally, Raffael's must approve of any equipment brought onto the property by third-party vendors.

Overtime | Overtime rates apply with any event exceeding duration of four (4) hours. Overtime is billed at \$500 per hour with a maximum event duration of six (6) hours and a latest event conclusion of 1:00am.

Security | Raffael's shall not assume the responsibility for the damages or loss of any merchandise or articles left on the premise prior to or following any reception. The client will assume any damages to the Facility and its premises incurred by the client or guests thereof.

Administrative Fee, State and Local Tax | A taxable Administrative Fee of 20% will be added to all final invoice items. All prices quoted, unless otherwise noted, are subject to Massachusetts State & Hingham Local Tax of 7%.

The Administrative Fee does not represent a gratuity, service charge or tip. Gratuities are not required. In the event gratuities are offered, all monies would be evenly distributed to the service staff.

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