

Raffael's

Congratulations on Your Engagement!

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 reception a memorable affair.

Our Pavilion Tent offers a stunning outdoor option for your ceremony and cocktail hour with a fresh airy feeling overlooking the 18th Hole of South Shore Country Club.

The grounds are meticulously groomed with all the flowers of the season as South Shore Country Club offers picturesque landscaping as far as the eye can see.

Set the stage for a wedding 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 80 to 200 guests.

Our expert wedding professionals will cater to your every need all while providing all the amenities your guests will surely take advantage of as you stand in awe upon stepping into your first evening as the new

Mr. & Mrs.

Wedding Packages

Our wedding packages are designed to fit the budget of every couple, as well as provide options from the simplest of weddings to the most extravagant. Your dinner service includes a choice of appetizer and choice of two entrées. Coffee and tea following dinner completes your guest's culinary experience.

Silver Package

- Executive Event Coordinator
- Wedding Menu Tasting for up to six (6) guests
- Use of our elegant ballroom for five (5) hours
- Prosecco Toast for all guests
- A complete two course meal
 - First Course | Choice of Soup or Salad
 - Main Course | Choice of two (2) entrée selections
- Tableside coffee and tea service following main course
- Floor length white table cloths and choice of colored napkins
- Bamboo Chivari Chairs for each guest setting
- Professional bartender services

Platinum Package

- All inclusions of our Silver Package plus...
- Stationary Artisan Cheese Board and Seasonal Vegetable Board for all guests during cocktail hour
- Choice of four (4) passed hors d'oeuvres served butler style
- A complete three course meal
 - First Course | Soup or Salad
 - Main Course | Choice of two (2) entrée selections
 - Third Course | Wedding Cake from Montilio's or Konditor Meister
- Champagne toasting glasses for the Bride & Groom
- Bridal Guest Book & Pen

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.

Hors D'oeuvres, Soups & Salads

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

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 Cordon 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 Menu | 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

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

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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Soups

Minestrone | garden vegetables, ditalini

Orzo Chicken Escarole | slow roasted chicken, toasted orzo, garden vegetables, escarole

Beef Barley | pearl barley, garden vegetable, braised short rib of beef

Italian Wedding Soup | heritage pork and beef polpettini, escarole, pastina

New England Clam Chowder | local clams, apple wood smoked bacon, new potatoes, thyme

Winter Squash Bisque® | coconut curry broth, sage crema

Lobster Bisque® | local lobster, Madagascar vanilla infused lobster cream, sherry crema

Salads

Garden Salad® | fresh mesclun, garden vegetables, balsamic vinaigrette

Classic Caesar | romaine, house dressing, garlic parmesan crouton, shaved pecorino

Local Greens® | assorted local lettuce, heirloom tomatoes, English cucumber, pickled red onion, Fuji apple, goat cheese, champagne chive vinaigrette

Heritage Beet Salad® | petti mash, candied pistachio, tangerine, aged goat cheese, preserved lemon vinaigrette

Watermelon & Feta® | cave aged feta, local watermelon, local tomatoes, baby arugula, basil coriander vinaigrette

Additional Courses

Sorbet Intermezzo® | citrus sorbet, mint

Caratelli Pomodoro | olive oil cured tomatoes, garlic, fresh basil

Tortellini Alfredo | tri-color tortellini, roasted peppers, garlic parmesan cream

Orecchiette Amatriciana | pancetta, roasted tomato, grana padana, micro basil

Wild Mushroom Agnolotti | porcini cream, olive oil cured peas, shaved pecorino, truffle oil

Ricotta Gnocchi | short rib bolognese, shaved pecorino, micro arugula

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Main Courses

Raffael's is pleased to offer a choice of two entrees for your guests' enjoyment on your special day. Each entrée choice is priced per individual selection meaning there are no split-charges or 'higher-price-prevails.' Additionally, should you have any vegetarian or other guests with specific dietary needs, we are happy to provide options that do not infringe in your choice of two. All entrée selections may be customized; additional charges may apply.

Seafood

Herb Butter Haddock | lemon gremolata, fingerling potatoes, haricot vert, citrus beurre blanc

Kalibut | Dutch marble potatoes, piquillo romesco, toasted pine nuts, caramelized fennel

Faroe Island Salmon® | fava bean puree, new potatoes, watermelon radish, foraged mushrooms, yuzu truffle vinaigrette

Block Island Swordfish | fennel spice, organic carrot puree, asparagus, green olive tapenade, lemon gremolata

Pan Seared Scallops® | pan seared sea scallops, Yukon gold potato puree, wilted spinach, saffron beurre blanc

Poultry

Murray's Farm Chicken® | herb crusted statler chicken breast, goat cheese whipped potatoes, honey glazed carrots, natural jus

Free Range Chicken® | herb crust, marscapone & herb polenta, garlicky greens, lemon scented jus

Skillet Cornbread Chicken | chorizo & cornbread stuffing, acorn squash puree, herb potatoes, maple sage nage

Chicken Saltimbocca | roasted statler chicken breast, sage, imported prosciutto, picante provolone, Madeira, fingerling potatoes, haricot vert

Tuscan Grilled Chicken® | lemon and herb rubbed chicken, garlic roasted broccoli rabe, herb roasted potato, salsa verde

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Meat

Prime Rib® | roasted garlic whipped potato, haricot vert, a jus

Herb Crusted Pork Tenderloin | butternut squash, farro risotto, English peas, maple bacon jus

Short Ribs® | buttermilk whipped potato, roasted asparagus, crispy parsnip, beef brodo

South Shore Sirloin® | grilled broccolini, asiago whipped potato, chimichurri

Berkshire Pork Chop | savory sausage stuffing, braised greens, apple mostarda

Filet Mignon® | bleu cheese and caramelized onion gratin, grilled asparagus, truffle demi-glace

Colorado Rack of Lamb® | English pea puree, coriander, yogurt dijonaise, honey roasted baby carrots

Veal Chop | barley risotto, honey roasted baby carrots, pomegranate gastrique

Duels

Beef & Reef | Braised beef short ribs, pan seared scallops, buttermilk whipped potato, wilted greens, beef bode

Land & Sea® | Murray's farm statler chicken breast, pan roasted salmon, fingerling potatoes, grilled broccolini, roasted tomato caponata

Surf & Turf® | petite filet mignon, seafood stuffed baked shrimp, whipped potato, roasted asparagus, hollandaise

Vegetarian

Caratelli Pomodoro | olive oil cured tomatoes, garlic, fresh basil

Tortellini Alfredo | tri-color tortellini, roasted peppers, garlic parmesan cream

Garden Risotto Cake | herb garden risotto, corn meal crust, tomato coulis, local zucchini, truffle vinaigrette

Hearty Grains | red quinoa, toasted farro, organic carrot puree, pomegranate, apple fennel slaw, lemon vinaigrette

Wild Mushroom Agnolotti | porcini cream, olive oil cured peas, shaved pecorino, truffle oil

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For the Finale

Now that your formal courses are complete, it is now time to round out your culinary experience. With treats to compliment your dessert course to snacks for guests to enjoy while wrapping up the evening, all are sure to have fun with these creative stations.

Sweet Treats

Espresso & Cappuccino Bar | freshly brewed imported espresso and cappuccino

Cannoli Bar | classic cannoli shells, ricotta, chocolate cream and custard fillings, pistachios, mini chocolate chips, mini M + M's, sprinkles, crushed Oreos

Candy Bar | display of jars filled with your favorite candies, can be created to compliment your color theme, scoops and bags provided

Italian Gelato Station® | choice of three flavors of classic Italian gelato

Ice Cream Sundae Station | choice of two flavors of ice cream, assorted candies & chocolate toppings, hot fudge, caramel sauce, marshmallow fluff, whipped cream, nuts, cherries

Roasted S'mores Station | toasted marshmallows, chocolate, Graham cracker, fire pit

Late Night Snacks

Cookies & Cream | freshly baked assorted cookies, milk cartons

A Plethora of Popcorn | choice of three flavors: apple crisp, caramel bliss, cookies 'n' cream, cheesy cheddar, hoppin' jalapeño, sinfully cinnamon

Warm Pretzel Station | soft salted pretzel sticks, cinnamon butter, honey mustard, yellow mustard, pub cheese, chocolate cream

Apple Cider & Donuts | warm apple cider, warm doughnut holes, cider reduction, powdered sugar, fresh cream

Fenway Favorites | mini sausage, pepper & onion, pigs in a blanket, peanuts, Cracker Jack

Slider & French Fry Bar | choice of two sliders: cheeseburger, buffalo chicken, chicken parmigiana, pulled pork, seasoned French fries

Pizza Palooza | choice of three flatbread pizzas: cheese, pepperoni, buffalo chicken, margarita, sausage calabrese, three little pigs, meatball & ricotta

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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 Deux*

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 | Canyon 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 five (5) hours is included in Raffael's wedding packages.

Deposit | A first non-refundable deposit of \$2000 is required upon signing the contract. A second non-refundable deposit of \$2000 is required six (6) months prior to the reception. The first and second deposits may be made in the form of Cash, Check or Credit Card. Raffael's requires a 50% estimated remaining balance payment three (3) months prior to the reception. Final payment is due fourteen (14) days in advance of the reception. The 50% deposit and 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 | Raffael's is pleased to offer meals for children and event vendors. 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 five (5) hours. Overtime is billed per hour with a maximum event duration of seven (7) 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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