



Mazel Tov

On Your Bar & Bat Mitzvah



Thank you for your interest in Raffael's at the 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 for the past 30 years, Raffael's has been actively involved in the community and become a household name, known for our creative, elevated culinary perspective, expert servers and planners, attention to detail, quality and professionalism, and so much more – we aim to exceed the expectations of all who walk through our doors.

Set the stage for a reception to remember overlooking the rolling green hills that make South Shore Country Club. We have three available event spaces to help you make your dream become a reality: the Pavilion Tent, the Lincoln Ballroom and the Hingham Ballroom.

Our Pavilion Tent offers a stunning outdoor option for your reception of 50 to 100 guests, with a fresh airy feeling overlooking the 18th Hole of South Shore Country Club. The grounds are meticulously groomed, offering a picturesque landscape as far as the eye can see.

A historic venue with contemporary touches, each of our ballrooms is outfitted with floor-to-ceiling windows looking over the plush, undulating hills of the golf course. Our Lincoln Ballroom provides a picturesque and intimate venue for gatherings of 50 to 125 guests. The Hingham Ballroom features a vaulted ceiling with dormer windows, an oversized bamboo dance floor, holographic fireplace and a raised reception area – a unique atmosphere for gatherings of 125 to 200 guests.

When you celebrate with Raffael's Hingham, you will get more than just a venue - you will get an unforgettable experience articulated by unparalleled service, food and atmosphere that you cannot get anywhere else on the South Shore.

Hors D'oeuvres

All our stationary hors d'oeuvres are priced per person with a minimum of 50 people per display.

Stationary 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, marinated olives, roasted peppers, chef's assorted dips, pita & grilled breads

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

DIPS & DABS DISPLAY

Choice of (3) assorted dips and accompaniments: Spinach & Artichoke Dip with Grilled Pita, Spicy Pomodoro with Tavern Grilled Cheese, Whipped Feta with Naan, Pub Beer Cheese & Pretzel Bites, Buffalo Chicken Dip with Firehook Crisps, Mexican Street Corn with Tortilla Chips

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

**Gluten Free / ^Chef Attendant Required*

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.

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.

Seafood

CRAB CAKES* *Maryland lump crab, lemon caper remoulade*

JUMBO GULF SHRIMP COCKTAIL* *cocktail sauce, lemon*

CHILI LIME SHRIMP* *citrus chili, cilantro*

SESAME GINGER SALMON CAKES *spicy avocado crema, lemon aioli*

BACON WRAPPED SCALLOPS* *apple-wood smoked bacon, maple glazed sea scallops*

AHI TUNA *seared tuna, sesame cracker, seaweed salad, wasabi aioli, aged soy*

LOBSTER CORN FRITTERS *local lobster, harvest corn, basil aioli*

MINI LOBSTER ROLLS *local lobster, house mayonnaise, buttered bun*

Poultry

BOURBON GLAZED CHICKEN* *grilled house bourbon glazed chicken skewer, green chili aioli*

SESAME CHICKEN* *Bell & Evan's chicken, black & white sesame seed, thai peanut sauce*

PAN SEARED DUMPLINGS *lemongrass & chicken dumpling, sweet chili sauce*

SOUTHERN FRIED CHICKEN SLIDER *house hot sauce, lemon aioli, pickle potato roll*

DUCK CROQUETTES *confit duck, sweet potato, panko, plum gastrique*

Meat

ITALIAN MEATBALLS *heritage pork & beef, San Marzano tomato ragu, basil ricotta*

MONGOLIAN BEEF SKEWER* *certified Angus beef, Asian BBQ*

RUSTIC CHEESEBURGER SLIDER *bacon aioli, onion jam, aged cheddar, brioche bun*

SHORT RIB GRILLED CHEESE *braised short rib, cheddar, bourbon ketchup, brioche toast*

PORK BELLY STEAMED BUNS *crispy soy glazed pork belly, pickled vegetables, sriracha lime aioli, soft bun*

PROSCIUTTO WRAPPED MELON* *imported prosciutto, honeydew, cantaloupe, honey*

BEEF WELLINGTON *beef tenderloin, roasted mushroom, fine herbs, puff pastry*

LAMB MEATBALL* *domestic lamb, tzatziki*

Vegetarian

ARANCINI *house pulled mozzarella, lemon gremolata, roasted tomato coulis*

FRESH VEGETABLE SPRING ROLL *steamed garden vegetables, sweet chili sauce*

CAPRESE SKEWERS* *red and yellow grape tomato, buffalo mozzarella, micro basil, balsamic*

ITALIAN STUFFED MUSHROOMS *button mushrooms, herbed breadcrumbs, sundried tomato*

THAI SPRING ROLLS* *rice paper, pickled vegetables, sesame ginger rice noodles, mint, thai basil, chili lime sauce*

FIG & ROBIOLA *robiola chese, fig jam, escarole pressed whole grain bread*

POTATO LATKIES* *shaved local potato, scallion, apple sauce, seasonal chutney*

BRIE EN CROUTE *baked brie, puff pastry, seasonal chutney*

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Dinner Reception First Course

We have designed our menus to accommodate all your guests' culinary needs and include a choice of soup or salad in addition to your plated or buffet style main course. Should any special requests or specific dietary needs arise, we are only too happy to accommodate.

Soups

MINISTRONE | *garden vegetables, ditalini*

BEEF BARLEY | *pearl barley, garden vegetables, braised short rib of beef*

ITALIAN WEDDING SOUP | *heritage pork & beef polpettini, escarole, pastina*

NEW ENGLAND CLAM CHOWDER | *local clams, applewood smoked bacon, new potatoes, thyme*

Salads

GARDEN SALAD* | *fresh mesclun, garden vegetables, balsamic vinaigrette*

CLASSIC CAESAR | *romaine, house dressing, garlic parmesan crouton, shaved pecorino*

PEAR & GOAT CHEESE* | *butter poached pears, toasted hazelnuts, fried shallots, goat cheese, hazelnut vinaigrette*

HERTIAGE BEET SALAD* | *field greens, gorgonzola, spiced nuts, citrus, vinaigrette*

LACINATO KALE SALAD* | *honey & oil massaged kale, fresh mango, spiced pepitas*

Additional Courses

SORTBET INTERMEZZO* | *citrus sorbet, mint*

CAVATELLI POMODORO | *olive oil cured tomatoes, garlic, fresh basil*

FUSILLI ALLA VODKA | *San Marzano tomato vodka sugo, garlic cream, Aleppo pepper, basil*

TORTELLINI ALDREDO | *tri-colored tortellini, roasted peppers, garlic parmesan cream*

ORECCHIETTE AMATRICIANA | *pancetta, roasted tomato, grana padana, micro basil*

SWEET POTATO RICOTTA GNOCCHI | *wild mushroom, spinach, brown butter*

HOUSE SAUSAGE ORECCHIETTE | *house spicy sausage, broccoli rabe, oven dried tomato, white wine butter, ricotta salata*

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Plated Main Courses

Raffael's is pleased to offer a choice of two entrées for your guests' enjoyment. 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 on your choice of two. All entrée selections may be customized; additional charges may apply.

Seafood

HERB BUTTER HADDOCK *lemon gremolata*
HALIBUT* *preserved lemon & olive relish*
FAROE ISLAND SALMON* *romesco*
BLOCK ISLAND SWORDFISH* *lemon caper beurre blanc*
PAN SEARED SCALLOPS* *carrot purée*

Poultry

CHICKEN SALTIMBOCCA *statler breast, sage, imported prosciutto, picante provolone, Madeira*
FONTINA STUFFED CHICKEN* *Bell & Evan's breast, fontina risotto stuffing, chicken velouté*
MURRAY'S FARM CHICKEN* *statler breast, natural jus*
SKILLET CORNBREAD CHICKEN *Bell & Evan's breast, chorizo & apple cornbread stuffing, maple sage nage*
SWEET & SPICY* *statler breast, sauteed onion, sweet & spicy mustard marinade*
TUSCAN GRILLED CHICKEN* *lemon & herb rubbed Bell & Evan's chicken breast, tomato & basil relish*

Meat

HERB CRUSTED PORK CHOP* *apple cider, pomegranate glaze*
PRIME RIB* *certified Angus prime rib, a jus*
BRAISED SHORT RIBS *root vegetable & beef brodo*
SOUTH SHORE SIRLOIN* *certified Angus beef sirloin, cabernet demi-glace*
FILET MIGNON* *certified Angus beef tenderloin, bordelaise*
RIBEYE* *12oz bone-in certified Angus ribeye, cracked black pepper crust, cabernet demi-glace*

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Duels

BEEF & REEF *braised beef short ribs, pan seared scallops, beef brodo*

LAND & SEA* *statler chicken breast, pan seared salmon, roasted tomato caponata*

SURF & TURF *petite filet mignon, seafood stuffed baked shrimp, hollandaise*

Vegetarian

CAVATELLI 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*

STUFFED PORTABELLO MUSHROOM* *quinoa, goat cheese, spinach, romesco, arugula, harissa vinaigrette*

HEARTY GRAINS^Y *red quinoa, toasted farro, organic carrot puree, pomegranate, apple fennel slaw, lemon vinaigrette*

ROASTED VEGETABLE TIMABALE^{V*} *marinated grilled vegetables, sauteed quinoa, tomato jam, basil oil*

Accompaniments

Raffael's is pleased to offer a variety of seasonal vegetables and starches to accompany your entrees. Choice of one starch and one vegetable is included with your entrée price. Split your starch and vegetable options based on your protein

Vegetable*

HARICOT VERT

ROASTED ASPARAGUS

ROASTED BRUSSEL SPROUTS

GRILLED BROCCOLINI

HONEY ROASTED BABY CARROTS

ROOT VEGETABLE MEDLEY

Starch

BUTTERMILK WHIPPED POTATO*

ROASTED GARLIC WHIPPED POTATO*

WHIPPED SWEET POTATO*

OVEN ROASTED FINGERLING P*TATO*

AU GRATIN POTATO*

BACON & ROOT VEGETABLE HASH

WILD RICE

Dessert Course

| served with freshly brewed coffee & tea

CHOCOLATE MOUSSE | NEW YORK STYLE CHEESECAKE | VANILLA ICE CREAM

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Buffet Style Main Courses

Choose from a starch, vegetable, pasta and two protein selections to create a custom buffet for your guests' enjoyment. All entrée selections may be customized; additional charges may apply.

Starch

BUTTERMILK WHIPPED POTATOES* | ROASTED GARLIC WHIPPED POTATOES* | WHIPPED SWEET POTATO*
OVEN ROASTED FINGERLING POTATO* | AU GRATIN* | BACON & ROOT VEGETABLE HASH | WILD RICE

Vegetable*

RATATOUILLE | HARICOT VERT | GRILLED BROCCOLINI | ROASTED ASPARAGUS | ROASTED BRUSSEL SPROUTS
HONEY ROASTED BABY CARROTS | ROOT VEGETABLE MEDLEY

Pasta

CAVATELLI POMODORO *olive oil cured tomatoes, garlic, fresh basil*
PENNE PRIMAVERA *roasted garden vegetables, garlic, fine herbs*
TORTELLINI ALFREDO *tri-color tortellini, roasted peppers, garlic parmesan cream*
WILD MUSHROOM AGNOLOTTI *porcini cream, olive oil cured peas, shaved pecorino, truffle oil*
ORECCHIETTE AMATRICIANA | *pancetta, roasted tomato, grana padana, micro basil*

Entrée

| choice of (2)

CHICKEN MARSALA *sautéed mushrooms, Marsala wine*
CHICKEN SALTIMBOCCA *sage, imported prosciutto, picante provolone, Madeira*
CHICKEN PARMIGIANNNA *pan fried, San Marzano tomato sauce, mozzarella cheese*
FONTINA STUFFED CHICKEN* *Bell & Evan's breast, fontina risotto stuffing, chicken velouté*
SKILLET CORNBREAD CHICKEN *Bell & Evan's breast, chorizo & apple cornbread stuffing, maple sage nage*
SWEET & SPICY* *statler breast, sautéed onion, sweet & spicy mustard marinade*
TUSCAN GRILLED CHICKEN* *lemon & herb rubbed Bell & Evan's chicken breast, tomato & basil relish*

HERB BUTTER HADDOCK *lemon gremolata*
BAKED STUFFED SHRIMP *seafood stuffing, citrus beurre blanc*
FAROE ISLAND SALMON *romesco*
BLOCK ISLAND SWORDFISH *lemon caper beurre blanc*

ROAST TOP ROUND OF BEEF* *garlic & herb marinated, bordelaise*
ROAST PRIME RIB OF BEEF*^ *chef carved, garlic & herb marinated, au jus*
SOUTH SHORE SIRLOIN*^ *chef carved, cabernet demi-glace*
HERB ENCRUSTED PORK LOIN *apple cider, pomegranate glaze*

Dessert

| served with freshly brewed coffee & tea

CHOCOLATE MOUSSE | NEW YORK STYLE CHEESECAKE | VANILLA ICE CREAM

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Young Adults Reception

Choose Multiple offerings from a wonderful array to create a fun filled culinary treat

Mix & Match

SEASONAL VEGETABLE BOARD*

local seasonal squash, English cucumber, garden carrots, bell peppers, broccoli crowns, buttermilk 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

BUILD YOUR OWN BRUSCHETTA BAR

fresh mozzarella, sundried tomato & white bean hummus, tomato jam, basil ricotta, eggplant caponata, confit garlic, olive oil curried tomatoes, focaccia & artisan breads

NACHOS

Crispy tortilla chips, tomato salsa, Monterrey Jack cheese

WARM PRETZEL STATION

soft salted pretzel sticks, cinnamon butter, honey mustard, yellow mustard, pub cheese, chocolate cream

MOZZARELLA STICKS

lightly breaded fired mozzarella sticks, San Marzano tomato dipping sauce

GREENS GALORE*

Garden salad of fresh mesclun, garden vegetables & balsamic vinaigrette or classic Caesar of romaine, house dressing, garlic parmesan croutons & shaved pecorino

IMPORTED PENNE PASTA

San Marzano tomato sauce or butter sauce

FRENCH FRY BAR

crispy Cajun seasoned French Fries, crispy sweet potato fries

PIZZA PALOOZA

three (3) flatbread pizzas: cheese, pepperoni, buffalo chicken

CHICKEN FINGERS & FRIES

tender chicken fingers, crispy seasoned French Fries, ketchup, honey mustard & buffalo dipping sauces

FENWAY FAVORITES

mini sausage, pepper & onion, pigs in a blanket, peanuts, Cracker Jacks

MACARONI & CHEESE

imported penne pasta, garlic parmesan cream sauce

SLIDER STATION

choice of two sliders on brioche: cheeseburger, buffalo chicken, chicken parmigiana, pulled pork

BUILD A TACO BAR

hard & soft tortilla shells, ground beef, Monterrey Jack cheese, tomato salsa, shredded romaine, sour cream, guacamole

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For the Finale

From 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

ASSORTED COOKIE & BROWNIE BAR *chocolate chip, sugar & oatmeal raisin cookies, classic fudge & cheesecake swirl brownies*

+MAKE IT AN ICE CREAM SANDWICH BAR *vanilla & chocolate ice cream, rainbow & chocolate sprinkles, mini chocolate chips*

ROASTED S'MORES STATION *roasted marshmallows, chocolate, Graham cracker, fire pit*

BUILD YOUR OWN DOUGHNUT BAR *ricotta & apple cider doughnut holes, assorted frostings & glazes, cinnamon & sugar, assorted candy & chocolate toppings*

CANDY BAR *display of jars filled with your favorite candies, can be created to compliment your color theme, scoops & bags provided*

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*

+UPGRADE to a locally crafted Ice Cream Truck

ITALIAN GELATO STATION* *choice of three flavors of classic Italian gelato*

Late Night Snacks

APPLE CIDER & DOUGHNUTS *apple cider doughnuts holes, cider reduction, powdered sugars, warm apple cider*

PIZZA PALOOZA *choice of two flatbread pizzas: cheese, pepperoni, vegetables*

+ADD A THIRD FLATBREAD *Buffalo Chicken, Sausage Calabrese & Three Little Pigs*

WARM PRETZEL STATION *soft salted pretzel sticks, cinnamon butter, honey mustard, yellow mustard, pub cheese, chocolate cream*

BAR SNACKS STATION *mozzarella sticks, house tarter tots, seasoned French fries, popcorn chicken, steak & cheese egg rolls, assorted accoutrements*

SLIDER & FRENCH FRY BAR *choice of two sliders: cheeseburger, buffalo chicken, chicken parmigiana, pulled pork; served with seasoned French fries, assorted accoutrements*

WALKING TACO BAR *bags of Fritos & Doritos, group beef with taco seasoning, tomatoes, olives, scallions, bell pepper, cheese, salsa, guacamole, sour cream, shredded lettuce, beans rice, jalapeños*

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Beverage Menu

At Raffael's, we are happy to customize a beverage package specific to your needs. All prices are subject to change; per Massachusetts Alcoholic Beverage Control Commission (ABCC) regulations, all prices charged are required to reflect the published prices at the time of your reception. Please consult the Catering Sales Director for more details.

Deluxe Open Bar

A Deluxe Open Bar includes your choice of Classic or Premium selections of spirits, beer, wine and soft beverages. Flat Rate per Person options are available for the 1st hour or for a full four (4) hour reception. For events with overtime, continued alcoholic beverage service is at the sole discretion of management and shall be Based on Consumption

CLASSIC
1st Hour
4 Hour

PREMIUM
1st Hour
4 Hour

Beer, Wine & Soft Open Bar

A Beer, Wine & Soft Open Bar includes your choice of Classic or Premium selections of beer, wine and soft beverages. Flat Rate per Person options are available for the first (1st) hour or for a full four (4) hour reception. For events with overtime, continued alcoholic beverage service is at the sole discretion of management and shall be Based on Consumption

CLASSIC
1st Hour
4 Hour

PREMIUM
1st Hour
4 Hour

Open Bar Based on Consumption

An Open Bar Based on Consumption includes your choice of Classic or Premium selections of spirits, beer, wine and/or soft beverages and shall be offered at a predetermined dollar amount - inclusive of Administrative Fees and State & Local Taxes - and/or length of time coordinated with the Catering Sales Director. For events with overtime, continued alcoholic beverage service is at the sole discretion of management and shall be Based on Consumption.

Cash Bar

A cash bar includes your choice of Classic or Premium selections of spirits, beer and wine. Guests will be responsible for tendering payment for their beverage purchases with cash or credit card. Credit Cards will be held should guests wish to open a personal tab; any unclaimed credit cards will be charged 20% Gratuities at the conclusion of the reception.

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Beer List

(C) Offered as part of Classic Beverage Package

(P) Offered as part of Premium Beverage Package

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra | O'Doul's Amber N/A | C

Heineken | Corona Extra | Corona Light | Omission Lager | Omission I.P.A.* | C*

Samuel Adams Boston Lager | Untold Brewing 143 Pale Ale | P

Castle Island White Ale, Mayflower IPA | Night Shift Santilli IPA | Widowmaker Blue Comet IPA | P

Truly Hard Seltzer Assortment, Truly Vodka Soda Assortment | C High Noon Vodka Sodas Assortment | P

Wine List

(C) Offered as part of Classic Beverage Package

(P) Offered as part of Premium Beverage Package

THREE THIEVES WINES | C

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon | C

From the Joel Gott, Charles Bieler & Roger Scommenga

SMOKING LOON WINES | P

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

From the Don Sebastiani & Sons

CHARLES & CHARLES ROSÉ, AVISSI PROSECCO D.O.C. | C + P

Spirits List

(C) Offered as part of Classic Beverage Package

(P) Offered as part of Premium Beverage Package

VODKA

Absolut Vodkas | C

Tito's Handmade Vodka | C

Ketel One Vodkas Original & Botanical | P

Grey Goose Original & Flavored | P

GIN

Tanqueray London Dry | C

Bombay Sapphire | P

Hendricks Scottish Gin | C

RUM

Bacardi White Rum | C + P

Captain Morgan Dark Rum | C + P

Goslings Black Seal Rum | P

TEQUILA

Tres Agaves Blanco | C

Tres Agaves Reposado | C

Casamigos Blanco | P

Casamigos Reposado | P

BOURBON & RYE

Jack Daniels | C

Jim Beam | C

Bulleit Bourbon & Rye | P

Knob Creek Bourbon & Rye | P

BLENDED SCOTCH
& WHISKEY

Johnnie Walker Red Label | C

Seagram's V.O. | C

Seagram's 7 Crown | C

Johnnie Walker Black Label | P

Canadian Club | P

Crown Royal Deluxe | P

Jameson's | P

SINGLE MALT SCOTCH

The Macallan 12yr | P

Oban 14yr | P

Terms & Conditions

ROOM RENTALS

Bar & Bat Mitzvah Receptions Room Rentals are for four (4) hours

DEPOSIT

A first non-refundable deposit of \$500.00 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 menu 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

Vendor Meals will be assessed based on your final food itinerary. Servers are staffed at 1 attendant per 20-25 guests depending on event itinerary. Bartenders are staffed 1 attendant per 75 guests; there is a one-time Private Bartender Fee subject to any reception wishes to have a bar set up within the reception venue.

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 four (4) hours. Last call for alcoholic beverages will be strictly enforced fifteen (15) minutes prior to the contracted end time of the event, and no later than 12:45am

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 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 21.5% 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 to service staff as these employees are compensated through an elevated hourly wage for their professional services. The Administrative Fee is retained by Raffael's at South Shore Country Club for standard operational costs. Additional Gratuities are not required; in the event additional gratuities are offered, 100% of such are evenly distributed to the service staff working on your reception.