



# Golf Outing Receptions

Functions For All Occasions



*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.*

# Buffet Style Receptions

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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 | BAKERY FRESH BAGELS  
COFFEE & JUICE *freshly brewed regular and decaffeinated coffee, tea, chilled fresh juices*

## Boxed Lunch

FRESHLY MADE SANDYS

HAM & SWISS *country ham, imported Swiss, dijonnaise, flour tortilla*

TURKEY CLUB *house roasted turkey, applewood smoked bacon, lettuce, tomato, onion, lemon aioli, flour tortilla*

GREEK CHICKEN *mixed lettuce, cucumber, red onion, tomato, bell pepper marinated feta, olive tapenade, herb marinated grilled chicken, flour tortilla*

PULLED PORK *slow roasted pulled pork, coleslaw, ciabatta*

LOBSTER ROLL *local lobster, chive aioli, butterhead lettuce, brioche roll*

FRESH WHOLE FRUIT\* | FRESHLY BAKED COOKIE | POTATO CHIPS

+ADD BOXED LUNCH ENHANCEMENTS

PASTA SALAD

QUINOA SALAD

POTATO SALAD

KIND BAR TRAIL MIX

BOTTLED ARNOLD PALMER

BOTTLED WATER / SOFT BEVERAGE

## Arnold Palmer

GRILLED CERTIFIED ANGUS BEEF BURGERS | GRILLED OLD NEIGHBORHOOD HOT DOGS  
PASTA SALAD | POTATO SALAD | POTATO CHIPS | SLAW

## Golf In Italy

GRILLED ITALIAN SAUSAGE, PEPPERS & ONIONS\* | CHICKEN PARMIGIANA

TORTELLINI MARINARA | SEASONAL ROASTED VEGETABLES\* | CAESAR SALAD | BAKERY FRESH ROLLS

## Lefty's Special

MARINATED STEAK TIPS, PEPPERS & ONIONS\* | HERB MARINATED GRILLED CHICKEN\*

TAVERN MAC-N-CHEESE | RICE PILAF | BUTTERED CORN ON THE COB\*

CAESAR SALAD | BAKERY FRESH ROLLS & CORNBREAD

## South Shore Pig Roast

CARVED WHOLE ROASTED PIG\* | HERB MARINATED GRILLED CHICKEN\* | TAVERN MAC-N-CHEESE

ROASTED BRUSSEL SPROUTS\* | POTATO SALAD | GARDEN SALAD | BAKERY FRESH ROLLS & CORNBREAD

+ADD DESSERT OPTION TO ANY BUFFET

CHILLED WATERMELON | STRAWBERRY SHORTCAKE | BERRY COBBLER | COOKIES & BROWNIES

*\*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.

# Hors D'oeuvres

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*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*

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## 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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# Beverage Menu

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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 1<sup>st</sup> 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  
1<sup>st</sup> Hour  
4 Hour

PREMIUM  
1<sup>st</sup> 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 (1<sup>st</sup>) 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  
1<sup>st</sup> Hour  
4 Hour

PREMIUM  
1<sup>st</sup> 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 IPA.\* | 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

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## ROOM RENTALS

*Complimentary ballroom rental for four (4) hours is included with all Raffael's Golf Outing Receptions*

## DEPOSIT

*A first non-refundable deposit of \$500.00 is required upon booking and may be made in the form of Cash, Check or Credit Card. Final payment is due at the conclusion of the reception.*

## GUARANTEE

*Certainly we understand that anticipating a guest count is quite difficult. We do require a fifty (50) guest minimum; from there we work in 25 person increments. That is, should you agree to a minimum of 50 guests, Raffael's will be ready to accommodate 75 guests (and so on). On the date of the reception, Raffael's will take an accurate count of the guests that are in attendance*

## 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; 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 per hour with a maximum event duration of five (5) 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.*