

BLACK ROCK

Weddings

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BLACK ROCK

Weddings

MENU SELECTIONS

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*All prices are listed per person unless otherwise stated and are
subject to 15% gratuity, 7% house charge and 7% state and local meals tax.
Prices and menu selections are subject to change.*

BRUNCH SELECTIONS

Brunch Menu Selections Available For Sunday Afternoon Weddings Only

*All Brunch Menus Include Baker's assortment of
Freshly Baked Muffins, Assorted Bagels and Warm Artisan Rolls
Accompanied by Whipped Butter, Cream Cheeses, and Preserves
With Freshly Brewed Coffee, Decaffeinated Coffee, Imported Teas
And Assorted Chilled Juices*

MENU I

*Variety of Seasonal Carved Fruits and Berries
Cheddar Scrambled Eggs
Cherrywood Smoked Bacon and Maple Sausage Thyme Scented Hash Browns
Blueberry Pancakes with Vermont Maple Syrup
New England Clam Chowder
Chilled Roast Breast of Chicken atop Arugula Salad with dried Cherries,
Blue Cheese and Port Reduction
Grilled Salmon with Artichoke Hearts and Olive Beurre Blanc
Tri-Colored Tortellini tossed with Pancetta and English Peas in a parmesan Cream sauce
Garlic & Pepper rolled Steak Tips with natural Veal demi
Assorted Baked Cookies and Miniature Pastries
38**

MENU II

*Variety of Seasonal Carved Fruits and Berries
Cheddar Scrambled Eggs Cherrywood Smoked Bacon and Maple Sausage
Thyme Scented Hash Browns
Cinnamon French Toast Casserole with Vermont Maple Syrup
Cherry Tomato, Fresh Mozzarella, and
Broccolini with Balsamic Vinaigrette
Baked lobster-Cod Cakes atop Cherry pepper Butter and Grilled Scallions
Murray's Organic Statler Chicken Breast with maple Walnut Cream
and Herbed Risotto Sous Vide
Short Ribs with Cabernet Reduction and Crispy Shallots
Assorted Baked Cookies and Miniature Pastries
43***

BRUNCH SELECTIONS

MENU III

*Variety of Seasonal Carved Fruits & Berries
Cherrywood Smoked Bacon & Maple Sausage
Traditional Eggs Benedict with Canadian Bacon, Poached Eggs and Hollandaise Sauce
Caramelized Onion Soup with a Cheese Crostini
Grilled Vegetable Antipasto and fresh Mozzarella with Plum Tomato Salad
Seared Shrimp and Crab Roulade with Vegetable Spaghetti and Beurre Blanc
Olive Oil & Lemon tossed Green Asparagus
Turkey Quinoa Meatloaf with Roasted Cauliflower
Carved Prime Rib with Horseradish Cream and Au Jus
Assorted Baked Cookies and Miniature Pastries*
55**

Brunch Enhancements

Crepe Station

*Interactive Crepe Station with Granny Smith Apple
Compote and Vanilla Cinnamon Sauce*
7***

Bloody Mary Bar - Build your own Bloody Mary

*Mix-ins include: Lemons, Limes, Celery, Pickle Spears, Stuffed Queen and Blue Cheese
Olives, Banana Peppers, Pepperoncini, Sea Salt, Old Bay, Celery Salt, Garlic Salt, Black
Pepper, Worcestershire, Steak Sauce, Horseradish, Hot Sauce, Peppers Stuffed with Cheese
and Prosciutto, Bacon, Beef Jerky, Pepperoni and Clamato Juice with House Vodka*
18***

Bubbly Bar

*Create Your Own Cocktail by Adding Your Favorite Juices
and Fruits to our House Champagne*
*Mix-ins include: Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice,
Strawberries, Oranges, Cherries and Pineapples*
14***

Ice Sculpture

Prices start at 300

* A 100 fee applies to events with 20 guests or fewer

** A 85 attendant fee applies to interactive stations

*** Both fees apply

HORS D'OEUVRE SELECTIONS

*Passed Butler Style
All selections are priced per dozen
Maximum of 5 selections*

Cold

Blackened Scallop topped with Tropical Salsa 34

Roulade of Smoked Salmon and Herb Cheese on Toasted Rye 35

Citrus Crab Salad in Coronet 32

Roasted Red Beet Tartar with Goat Cheese Mousse 30

Jumbo Shrimp with House-made Cocktail Sauce 45

Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive 36

Tasting Spoon of Lobster Salad with Vanilla Saffron Mayo 42

Chilled Tequila and Lime Marinated Shrimp 45

*Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese
and Aged Balsamic Onion Reduction 40*

Apricot & Sage Crostini with Duck Confit & Brie 36

Horseradish Tomato Oyster Shooter 42

Shrimp and Scallop Ceviche in Fresh Cucumber Cup 30

Pistachio Coated Goat Cheese Lollipop 28

Melon Gazpacho 28

*Tasting Spoon of Seared Tuna with Cucumber Salad
and Coconut Wasabi Aioli 40*

HORS D'OEUVRE SELECTIONS

Hot

- House-made Spring Rolls with Sesame Dipping Sauce 34*
- Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce 40*
- Fresh Crab & Artichoke Dip Bruschetta 38*
- Crispy Buttermilk Chicken with Honey Mustard 33*
- Maryland Style Crab Cakes with Roasted Pepper Aioli 40*
- Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce 33*
- Smoked Bacon-Wrapped Scallops 40*
- Goat Cheese & Caramelized Fig Spanakopita 34*
- Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta 32*
- Tamirind Glazed Steak Tips with Fingerling Potatoes 37*
- Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce 35*
- Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo 40*
- Tasting Spoon of Sliced Duck Breast with Chorizo Corn Salsa 39*
- Smoked Chicken & Asparagus en Croûte 32*
- Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing 38*
- Baby Brussels Sprouts with Bacon Lardon and Lemon Zest 30*
- Miniature Beef or Chicken Wellingtons with Béarnaise Sauce 42*
- Grilled Cheese with Red Pepper and Tomato Soup Shooter 28*
- Short Rib Flatbread with Blue Cheese Agrodolce and Bacon 34*

COCKTAIL RECEPTION STATIONS

A 75 fee applies to events with 15 guests or fewer

New England and Imported Cheese Display
garnished with Fresh Fruit and Seasonal Berries

8

Add sliced Hard Salamis and Pepperoni

2

Smoked Seafood Display

*Nova Scotia Salmon, Peppered Mackerel, Smoked Scallops and Trout
with Capers, Red Onions, Chopped Eggs, Cream Cheese and Rye Points*

10

Vegetable Crudités

with Buttermilk Herb Dipping Sauce

6

Colorful Display of Carved Fruits

garnished with Seasonal Berries and Grapes

6

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*

10

Add Sopressata, Capicola, Pepperoni and Cheese Roulade

3

Japanese Sushi

*A decorative mixture of Hosomaki, Futomaki, and Nigiri Sushi with Pickled Ginger,
Wasabi, Aged Soy Dipping Sauce and Zesty Cucumber Salad*

15

Middle Eastern Display

*An assortment of Marinated Olives, Roasted Pepper Salad,
House-made Hummus, Baba Ghanoush, Tabbouleh Salad
and Olive Oil Toasted Lavash Chips*

8

COCKTAIL RECEPTION STATIONS

Baked Brie in Crusty Puff Pastry

*choice of Marsala Apple, Dried Cherry-Port Chutney,
or Garlic Sautéed Wild Mushrooms, served with Assorted Bread Crostini*

100 per Brie Wheel (serves 30 guests)

Gourmet Crostini Display

*Assorted Toasted Breads with a Medley of Dips & Spreads
consisting of Mediterranean Artichoke, Baked Crab-Spinach,
and Buffalo Chicken Fondue*

9

Charcuterie Board

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

21

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*

10*

**Chef Attendant Fee of 85 applies*

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)*

PLATED DINNER SELECTIONS

All Entrées include one choice of Appetizer or Salad or Dessert accompanied with an assortment of Freshly Baked Breads, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

When selecting more than one entrée, the higher priced entrée will prevail

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

Enhanced your appetizer or salad course with one of the following:

Confit Duck Leg

With Citrus Jalapeno Red Quinoa 4

U8 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

When selecting more than one entrée, the higher priced entrée will prevail

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 49*

Prosciutto and Manchego Stuffed Statler Chicken

with Garlic Mashed Potato and Asparagus 48

Herb Seared Statler Chicken

with Parmesan Red Bliss Potato and Broccoli Rabe 46

Baked Breast of Chicken

*with an Apple and Cranberry Cornbread Stuffing
over Butternut Squash Puree and Haricot Verts 46*

Soy Marinated Seared Duck Breast

with Fried Sesame Rice Cake, Sautéed Wax Beans and Hoisin Glaze 54

SEAFOOD

Pan Roasted Loin of Swordfish

over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus 52

Crispy Pan Seared Local Cod

atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce 49

Pan Seared Diver Scallops

over Lemon Fettuccine with Leeks, Corn, Peppers and Asparagus 55

Crispy Skin Salmon

with Chestnut Puree, Butternut Squash-Potato Gratin and Baby Zucchini 52

Sesame Crusted Tuna

with Baby Bok Choy, Forbidden Black Rice and Wasabi Aioli 58

PLATED DINNER SELECTIONS

BEEF ~ PORK ~ LAMB ~ VEAL

Rosemary Crusted Filet Mignon

with Foie Gras Brioche Pudding, Asparagus and Braised Shallots 64

Smoke Grilled Angus Sirloin

with Fines Herbes Gnocchi, Broccolini and Flash Fried Sweet Onions 62

Herb Seared Pork Chop

over Creamy Polenta and Spicy Broccoli Rabe 46

Chèvre Crusted Rack of Lamb

over Potatoes, Capers, Kalamata Olives and Arugula with Lamb Jus 63

Pan Roasted Veal Medallions

over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers and Porcini Mushroom Sauce 56

MÉLANGE

Grilled Organic Breast of Chicken and Baked Stuffed Shrimp

with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots and Herb Chardonnay Butter 55

Pan Seared Salmon and Scallop Medallions

over Celeriac Mashed Potatoes with Grilled Asparagus, Shiitake Caps and Tarragon Beurre Blanc 58

Grilled Petite Filet and Poached Lobster

with Red Wine Sauce paired with Seafood Beurre Blanc over Sweet Corn Pudding and Seasonal Vegetables 72

VEGETARIAN

Vegetable Purse

Grilled Portabella Mushrooms, Wilted Spinach and Goat Cheese wrapped in Puff Pastry with Olive Butter Sauce 36

Golden Beet Risotto

with Goat Cheese and Toasted Pecans 38

PLATED DINNER SELECTIONS

PLATED DESSERTS

Flourless Walnut and Chocolate Torte
with Orange Scented Whipped Cream and Fresh Raspberries

Warm Chocolate Cake
with Vanilla Bean Ice Cream and Praline Sauce

House Carrot Cake
with Sweet Cream Cheese, Brandied Golden Raisins and Pineapple

Tiramisu
with Cappuccino Anglaise

Lemon Crème Brûlée
with Fresh Blueberries and Mascarpone Cream

Coconut Crème Caramel
with Candied Pineapple Chip and Fresh Mint

Traditional or Seasonal Cheesecake
with appropriate garnish

Warm Apple-Dried Cherry Crisp
with Vanilla Bean Sauce

DESSERT STATIONS

All Dessert Stations include Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Simply Sweet

Freshly Baked Cookies and Gourmet Brownies

6

European Pastries

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

13

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*

12

Death By Chocolate

*Chocolate Dipped Strawberries, Chocolate Mousse Parfaits, Chocolate Decadent Cake,
Fudge Brownies, Bourbon Chocolate Pecan Pie, Macadamia White Chocolate &
Double Chocolate Chip Cookies*

12

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

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; Bacon, Ham & Pepperoni Sausage;
Caramelized Onions, Roasted Peppers & Mushrooms;
Chicken & Bacon with Ranch Dressing & Mozzarella;
Buffalo Chicken & Blue Cheese*

11

Pub Fare

*Crispy Cheese-Steak Spring Roll & Warm Pastrami Sliders
Buffalo Chicken Tenders
House Fried Potato Chips*

12

Chicken Wings Mélange

*Crispy Chicken Wings tossed in
Buffalo, Sweet & Spicy and Barbeque Sauce
with Garden Crudité Cups*

12

BEVERAGE INFORMATION

Open Bar

An open bar includes Premium Liquors, House Red and White Wines, and Sparkling Wine with a selection of Domestic and Imported Beers. Elite selections may be added at your request, however, additional fees will apply. Open Bars are billed on actual consumption at the conclusion of the evening.

Estimated Price

*15 per person First Hour
8 per person Second Hour
7 per person Additional Hours*

*All prices are estimated per person, per hour, but will be billed on actual consumption.
Estimated beverage charges for a four and one half hour reception: 40 per person*

Open Bar - Beer and Wine Only

A selection of Imported and Domestic Beers, House Red and White Wines, Juices, Sparkling Water and Soft Drinks

Estimated Price

*10 per person First Hour
7.50 per person Second Hour
5.75 per person Additional Hours*

*All prices are estimated per person, per hour, but will be billed on actual consumption.
Estimated beer & wine charge for a four and one half hour reception: 32 per person*

All bars may be completely customized to your personal preferences. You may choose to host an open bar up to a predetermined dollar amount, or for the bridal party only, etc.

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. A 150 cash bar fee applies.

*Note: Guest counts greater than 170 require an additional bar set up for both open and cash bars.
An additional 150 bartending fee will apply.*

FREQUENTLY ASKED QUESTIONS

How are Gratuity, Tax and House Fees charged?

All food and beverage prices agreed to will incur a 15% gratuity for service staff, a 7% house charge, and a 7% state and local meals tax.

Is there a charge for bar set up and bartenders?

One bar with 2 bartenders is included. We will be happy to provide additional bars and/or bartenders for the duration of your reception for an additional fee. Guest counts over 170 require an additional bar set up and incur an additional fee of 150. Cash bars also incur an additional fee of 150.

Are the food prices guaranteed?

Food pricing is subject to increase by no more than 3% due to market increases. Beverages will be billed on consumption and pricing will be based on current price structure at the time of event.

Do you provide a Wedding Cake?

Yes, we are able to provide a wedding cake for you. Please ask your coordinator for details.

NOTES

WEDDINGS AT BLACK ROCK

Ballroom

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. Our Ballroom accommodates private wedding events with up to 180 guests for a seated dinner.

Rental of the Ballroom includes the Outdoor Terrace and Atrium Den.

Room Fee:

*January through March
Fri thru Sun \$1,000*

*April and November
Fri and Sun \$1,000
Saturday \$1,500*

*May through October & December
Fri and Sun \$1,800
Saturday \$2,500*

Ceremonies at Black Rock

The Pavilion at Black Rock offers magnificent views of the picturesque 18th fairway. The Pavilion has custom side panels that may be lowered in the event of inclement weather. Rental includes white garden chairs for your ceremony.

Room Fee:

*May through October \$1,000 (Pavilion)
January through April \$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 180 guests for a cocktail-style reception.

Room Fee:

December only \$1,500

AMENITIES

At Black Rock Country Club 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 affair. We are pleased to host only one wedding per day, enabling us to focus on your individual vision.

Black Rock Country Club truly is the perfect setting for your perfect day.

Our room fee includes the following items:

- ♥ *A Wedding Coordinator on site on the day of the wedding*
- ♥ *A Personal Butler available to the bride on the day of the wedding*
- ♥ *Tailored Menus from our spectacular culinary staff*
- ♥ *Private Menu Tasting for up to 6 people*
- ♥ *Personal Bridal Suite with oversized mirror*
- ♥ *Floor-length table linens in ivory or white with coordinating napkins*
- ♥ *Elegant table assignment numbers*
- ♥ *Professional Wait Staff and Bartender services*
- ♥ *Oak parquet dance floor (20' x 20')*
- ♥ *Ceremony Rehearsal scheduled Tuesdays - Thursdays*
- ♥ *Champagne Toast for the bridal party during the photography session*
- ♥ *Special Discount for hosting your ancillary event*
- ♥ *Plenty of convenient, free parking*

PREFERRED PROFESSIONALS

DJ's / Bands / Uplighting

Epic Entertainment
www.epicentertainmentboston.com

Good Times Unlimited
www.goodtimesunlimited.net

Entertainment Specialists
www.entertainmentspecialists.com

Transportation

Local Motion of Boston
www.localmotionofboston.com

Christopher Limousine
www.christopherlimousine.com

Florists

Artistic Blossoms
www.artisticblossoms.com

Barry's Flower Shop
www.barrysflower.com

Spas / Makeup

Charlotte & Company
www.charlottephinney.com

Dolce Med Spa & Boutique
www.dolcemed.com

Photographers / Videographers

Michael Sparks Keegan
www.keeganphoto.com

Berry Photography
www.berryphotos.com

Black Thumb Studio
www.blackthumbstudio.com

Dick Osso Videography
www.rgovideographer.com

Wedding Cakes

Montilio's Baking Company
www.montilios.com

Veronica's Sweetcakes
www.veronicassweetcakes.com

Accommodations

Boston Marriott Quincy
www.marriott.com/hotels/travel/bosqu-boston-marriott-quincy

Hyatt Place Boston/Braintree
www.braintree.place.hyatt.com

DoubleTree by Hilton Rockland, MA
www.doubletree3.hilton.com

Invitations/Stationery

Emerald Invitations
www.emeraldinvitations.com

FREQUENTLY ASKED QUESTIONS

What is the initial deposit to reserve my date?

To reserve your requested date, Black Rock Country club will require a signed contract and a non-refundable deposit in the amount of the room rental fee.

How and when is the balance of the full payment due?

An initial security deposit in the amount of the room rental fee is due upon signature of the contract. An additional payment of \$2,500 is due twelve (12) months prior, \$5,000 is due six (6) months prior. All payments are non-refundable. Fifty percent of the remaining balance is due thirty (30) days prior, and the remaining balance is due seven (7) business days prior to the wedding date.

What is the cancellation policy?

Initial deposits are non-refundable. Depending on the timing of the cancellation, other charges may apply.

How many hours may we have the use of the Ballroom?

The Ballroom is allocated for a five (5) hour rental period. Additional overtime fees will be charged for early arrivals.

Do you host more than one wedding per day?

Black Rock Country Club hosts one wedding reception per day. We pride ourselves on delivering our undivided attention to you on your wedding day.

Where are the best photography locations?

There are several beautiful and picturesque locations in and around our clubhouse facility. Our gazebo area, with granite backdrop and water view, is always a favorite for the bride and groom. Our manicured lawn adjacent to the clubhouse and overlooking the golf course is perfect for group shots and family photography.

Does your Wedding Coordinator remain available during the Reception?

Yes, your Wedding Coordinator and Personal Butler will remain on site to insure that your expectations and our highest standards are met.

When may we begin decorating, floral deliveries, etc.? Removal?

Decorations may arrive three hours prior to your event and must be removed immediately following the reception. Please note: Any decorations left behind after your event may be discarded.

Do you offer reduced rates?

To support our troops, we offer a reduced rate to Active Members of the Military. Please inquire about off season discounts.



BLACK ROCK
COUNTRY CLUB

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