



Black Rock

COUNTRY CLUB

2024-25

WEDDINGS

SETTINGS AT BLACK ROCK

PACKAGE OFFERINGS

MENU SELECTIONS

OFF SEASON PACKAGES

BEVERAGE INFORMATION



19 Clubhouse Drive
Hingham, MA 02043
781.749.1919
www.blackrockcc.com



Welcome to Black Rock Country Club

Black Rock Country Club welcomes you, your family, and your guests to spend a day that you will always remember. The stunning layout of our clubhouse, built in grand style, offers sweeping panoramic views of the golf course. Conveniently located just 17 miles south of Boston, Black Rock offers a unique and elegant ambiance that is perfect for your special day.

At Black Rock, 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 wedding day. We will work with you every step of the way to create an unforgettable experience that exceeds your expectations in every way. We are pleased to host only one wedding per day, enabling us to focus on your individual vision.

Our commitment to exceptional service, unsurpassed hospitality and exquisite cuisine will delight your guests from their arrival to the final farewell dance, making Black Rock Country Club the perfect setting for your perfect day!

All prices are subject to 18% gratuity,
7% house charge and 7% state and local meals tax.
Prices and menu selections are subject to change.





Settings

AT BLACK ROCK



BALLROOM & ATRIUM DEN

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. Experience the modern elegance with our neutral décor, designer ballroom chairs and vaulted ceiling, which lends an open and airy feel to the space. The Atrium Den is the perfect location for our custom-built bar, positioned in front of a wall of windows. Our Ballroom accommodates private wedding events with up to 180 guests for a seated dinner.

ROOM FEES/FOOD & BEVERAGE MINIMUMS:

January - April & November
 Friday and Saturday
 \$1,800 Room Fee
 \$12,500 Food/beverage minimum
 Sunday
 \$1,500 Room Fee
 \$10,000 Food/beverage minimum

May - October & December
 Friday and Saturday
 \$2,500 Room Fee
 \$15,000 Food/beverage minimum
 Sunday
 \$1,800 Room Fee
 \$12,500 Food/beverage minimum





Ceremonies



THE BLACK ROCK PAVILION or ATRIUM DECK

Say "I Do" in front of the lush green backdrop and magnificent views of the picturesque 18th fairway. Our classic white garden chairs will line your aisle as you walk down to say your vows. In the event of inclement weather, the Pavilion has custom side panels to shelter your guests from the elements.

CEREMONY FEE:

May - October \$1,500 (Pavilion)

January - April & November \$1,500: Up to 160 guests (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 120 guests for a seated dinner and 220 guests for a cocktail-style reception. When combined with the Function Room in December, we can accommodate up to 220 for a seated dinner.

ROOM FEES:

December Only

\$1,500



Package Offerings

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

Personal wedding coordinator to guide you throughout your planning process
Day of wedding coordinator to oversee all of your timing and details
Personal attendant for on the day of your wedding
Professional wait staff and bartender services
Private menu tasting for two
Champagne for bridal party during photos
Champagne toast
Private bridal suite & restroom
Breathtaking backdrops for endless photo opportunities
Spacious ballroom with panoramic views of golf course through floor to ceiling windows
Use of outdoor stone terrace overlooking manicured golf course
Floor-length white or ivory linens with overlay and coordinating napkins
Classic framed table numbers
20' x 20' oak parquet dance floor
Custom designed ballroom chairs
White garden chairs for ceremony*
One-hour ceremony rehearsal Monday through Thursday
Your wedding cake cut and served
Convenient free parking & handicap accessibility
Golf cart shuttle to gazebo for pictures

*Excluding December



LACE

Four passed hors d'oeuvre selections
Choice of appetizer, soup or salad for first course
Two entrée selections
Artisan rolls & whipped butter
Coffee, decaffeinated coffee & assorted teas
Wedding cake, provided by you, cut and served with no cake cutting fee
\$95 per person

CRYSTAL

Five passed hors d'oeuvre selections
One cocktail reception station
Choice of appetizer, soup or salad for first course
Two entrée selections
Artisan rolls & whipped butter
Coffee, decaffeinated coffee & assorted teas
Wedding cake designed by Montilios or Veronica's Sweetcakes
One hour open bar beer, wine & soft drinks
\$130 per person

PEARL

Five passed hors d'oeuvre selections
One cocktail reception station
Choice of appetizer, soup or salad for first course
Two entrée selections
Artisan rolls & whipped butter
Coffee, decaffeinated coffee & assorted teas
Wedding cake designed by Montilios or Veronica's Sweetcakes
One-hour premium open bar
Two wine pours during dinner
Late night finishing station
\$150 per person

18% gratuity, 7% house fee, and 7% state & local taxes not included in price

Hors d'oeuvre Selections

Passed Butler Style
Lace Package select 4 options
Crystal & Pearl Package select 5 options
*Indicates upgraded selection with an additional cost per person

COLD:

Blackened Scallop topped with Tropical Salsa
Roulade of Smoked Salmon and Herb Cheese on Toasted Rye
Roasted Red Beet Tartar with Goat Cheese Mousse
Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive
Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese
and Aged Balsamic Onion Reduction
Apricot & Sage Crostini with Duck Confit & Brie
Shrimp and Scallop Ceviche in Fresh Cucumber Cup
Pistachio Coated Goat Cheese Lollipop
Melon Gazpacho
Tasting Spoon of Seared Tuna with Cucumber Salad
and Coconut Wasabi Aioli
Jumbo Shrimp with House-made Cocktail Sauce *2
Tasting Spoon of Lobster Salad *1
Chilled Tequila and Lime Marinated Shrimp *2

*Indicates upgraded selection with an additional cost per person

HOT:

Crispy Spring Rolls with Sesame Dipping Sauce
Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce
Crispy Buttermilk Chicken with Honey Mustard
Maryland Style Crab Cakes with Roasted Pepper Aioli
Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce
Smoked Bacon-Wrapped Scallops
Spinach & Feta Spanakopita
Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta
Tamarind Glazed Steak Tips with Fingerling Potatoes
Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce
Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo
Smoked Chicken & Asparagus en Croûte
Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing
Baby Brussels Sprouts with Bacon Lardon and Lemon Zest
Grilled Cheese with Red Pepper and Tomato Soup Shooter
Short Rib Flatbread with Blue Cheese Agrodolce and Bacon
Miniature Beef or Chicken Wellingtons with Béarnaise Sauce *1



Cocktail Reception Stations

Crystal and Pearl Package select 1 option

*Indicates upgraded selection with an additional cost per person

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

Enhanced Cheese Display
Add sliced Hard Salamis and Pepperoni, Sopresetta, Prosciutto and Pickled Onions *3

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

Vegetable Crudités
with Buttermilk Herb Dipping Sauce

Colorful Display of Carved Fruits
garnished with Seasonal Berries and Grapes

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

Enhanced Gourmet Antipasto Display
Add Sopressata, Capicola, Pepperoni and Cheese Roulade *3

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

Baked Brie in Crusty Puff Pastry
choice of Marsala Apple, Dried Cherry-Port Chutney,
or Garlic Sautéed Wild Mushrooms served with Assorted Bread Crostini

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

***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

*Chef Attendant Fee of 85 applies

Enhanced Cocktail Reception Stations

Price per person

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 - Market Price

Chilled Cracked Lobster - Market Price


Shucker suggested at 125 per attendant
(minimum of 1 piece per person)

Japanese Sushi

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

15





Plated Dinner Selections

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

Enhance your plated dinner with an additional course for 6 dollars per person

*Indicates upgraded selection with an additional cost per person

PLATED APPETIZERS

Potato Gnocchi

with sautéed King Trumpet, Maitake and Beech Mushrooms with Truffle cream sauce

Golden Beet Risotto

with Goat Cheese and Toasted Pecans

Penne Alfredo

with Pancetta, Truffle Oil, Italian Parsley & Shaved Pecorino Romano

House-made Sweet Potato Ravioli

with Sage Cream, Fennel & Prosciutto *2

Ginger Scented Braised Short Ribs

with Warm Asian Slaw *3

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

*Indicates upgraded selection with an additional cost per person

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

Enhance your salad or plated appetizer course with one of the following:

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

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

Prosciutto and Manchego Stuffed Statler Chicken
with Garlic Mashed Potato and Asparagus

Herb Seared Statler Chicken
with Parmesan Red Bliss Potato and Broccoli Rabe

Baked Breast of Chicken
with an Apple and Cranberry Cornbread Stuffing
over Butternut Squash Puree and Haricot Verts

SEAFOOD

Pan Roasted Loin of Swordfish
over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

Crispy Pan Seared Local Cod
atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

Pan Seared Diver Scallops
over Lemon Fettuccine with Leeks, Corn, Peppers and Asparagus

Crispy Skin Salmon
with Chestnut Puree, Butternut Squash-Potato Gratin and Baby Zucchini

Sesame Crusted Tuna
with Baby Bok Choy, Forbidden Black Rice and Wasabi Aioli

*Indicates upgraded selection with an additional cost per person

BEEF • PORK • LAMB • VEAL

Smoke Grilled Angus Sirloin
with Fines Herbes Gnocchi, Broccolini and Flash Fried Sweet Onions

Herb Seared Pork Chop
over Creamy Polenta and Spicy Broccoli Rabe

Pan Roasted Veal Medallions
over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers
and Porcini Mushroom Sauce

Rosemary Crusted Filet Mignon
with Foie Gras Brioche Pudding, Asparagus and Braised Shallots *3

Chèvre Crusted Rack of Lamb
over Potatoes, Capers, Kalamata Olives and Arugula with Lamb Jus *2

MÉLANGE

Grilled Organic Breast of Chicken and Baked Stuffed Shrimp
with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots
and Herb Chardonnay Butter *4

Pan Seared Salmon and Scallop Medallions
over Celeriac Mashed Potatoes with Grilled Asparagus, Shiitake Caps and Tarragon Beurre Blanc *4

Grilled Petite Filet and Poached Lobster
with Red Wine Sauce paired with Seafood Beurre Blanc over Sweet Corn Pudding
and Seasonal Vegetables *10

VEGETARIAN

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

Golden Beet Risotto
with Goat Cheese and Toasted Pecans

Dessert Selections

Price per person

Simply Sweet

Freshly Baked Cookies and Gourmet Brownies

7

European Pastries

An assortment of Miniature Pastries, Sweets, Biscotti and Cannoli

Seasonal Carved Fruits & Mixed Berries

12

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 and

Double Chocolate Chip Cookies

14

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

12

Finishing Stations

Pearl Package select 1 option

Fenway Frenzy

“Mini” Franks & Sausage, Pepper & Onion Sliders

“Boxed” Fries and Fried Pickles

Warm Pretzels and Appropriate Condiments

10

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; Meat Lovers; Vegetarian;

Chicken & Bacon with Ranch Dressing & Mozzarella;

Buffalo Chicken

11

Pub Fare

Crispy Cheese-Steak Spring Roll & Warm Pastrami Sliders

Buffalo Chicken Tenders

House Fried Potato Chips

12

Sliders & Boxed Fries

Choose 2 of the following:

Crab Cake; Chicken Parmesan; Angus Burger;

Pulled Pork; Turkey Burger; Reuben; Crispy Cod

Served with appropriate condiments

10



Off-Season Package

OUR OFF-SEASON WEDDING PACKAGE IS
AVAILABLE JANUARY THROUGH APRIL AND NOVEMBER

*Indicates upgraded selection with an additional cost per person

PASSED HORS D'OEUVRE SELECTIONS

(Select 3 options)

House-made Spring Rolls with Sesame Dipping Sauce
Roasted Red Beet Tartar with Goat Cheese Mousse
Buffalo Chicken Rangoon with Creamy Blue Cheese Dipping Sauce
Tamarind Glazed Steak Tips with Fingerling Potato
Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce
Short Rib Flatbread with Blue Cheese Agrodolce and Bacon
Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta
Spinach & Feta Spanakopita
Crispy Buttermilk Chicken with Honey Mustard
Grilled Cheese with Red Pepper and Tomato Soup Shooter
Shrimp and Scallop Ceviche in Fresh Cucumber Cup

SALAD OR APPETIZER COURSE

(Select 1 option)

Mixed Baby Lettuces
with Garden Vegetables and Herb Vinaigrette

Traditional Caesar Salad
with Shredded Parmesan and Oregano Scented Croutons

Spinach Salad
with Crumbled Goat Cheese and Rough-cut Olive Tapenade

Golden Beet Risotto
with Goat Cheese and Toasted Pecans

Penne Alfredo
with Pancetta, Truffle Oil, Italian Parsley, & Shaved Pecorino Romano

House-made Sweet Potato Ravioli
with Sage Cream, Fennel & Prosciutto *2



ENTRÉE SELECTIONS

(Select 2 options)

Baked Breast of Chicken
with Apple & Cranberry Cornbread Stuffing, Pureed Butternut Squash & Haricot Verts

Herb Seared Statler Chicken
with Parmesan Red Bliss Potato and Broccoli Rabe

Prosciutto and Manchego Stuffed Statler Chicken
with Garlic Mashed Potato and Asparagus

Pan Roasted Veal Medallions
over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers
and Porcini Mushroom Sauce

Smoke Grilled Angus Sirloin
with Fines Herbes Gnocchi, Broccolini, and Flash Fried Sweet Onions

Herb Seared Pork Chop
over Creamy Polenta and Spicy Broccoli Rabe

Crispy Pan Seared Local Cod
atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

Pan Roasted Loin of Swordfish
over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

Grilled Organic Breast of Chicken and Baked Stuffed Shrimp *4
with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots
and Herb Chardonnay Butter

Served with an assortment of Freshly Baked Breads, Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

75 per person

Beverage Information

HOSTED PREMIUM BAR

A Hosted Premium Bar includes Premium Liquors, House Red and White Wines, and Sparkling Wine with a selection of Domestic and Imported Beers

Price per person

20 First Hour

10 Second Hour

6 Each Additional Hour

All prices are billed at a flat rate per person, per hour

Hosted Premium Bar charge for a four and one half hour reception: 45 per person

HOSTED BAR - BEER & WINE ONLY

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

Price per person

15 First Hour

8 Second Hour

5 Each Additional Hour

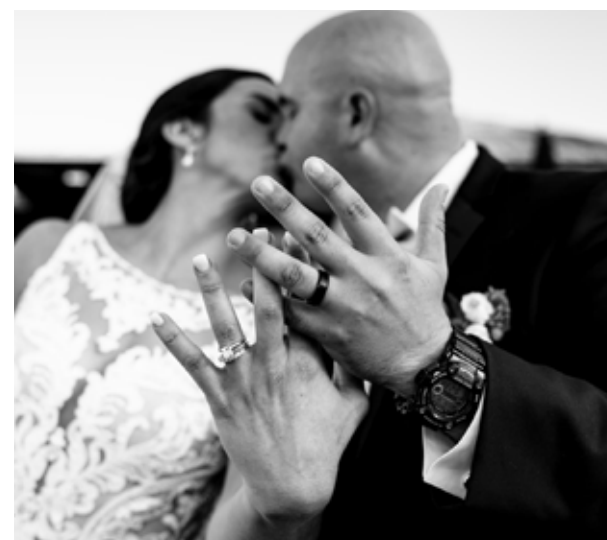
All prices are billed on a flat rate per person, per hour.

Hosted Bar - Beer and Wine Only charge for a four and one half hour reception: 36 per person

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.

Cash bar fee of 250 applies



Wedding Rental Items

White or Black Lanterns
\$5 each

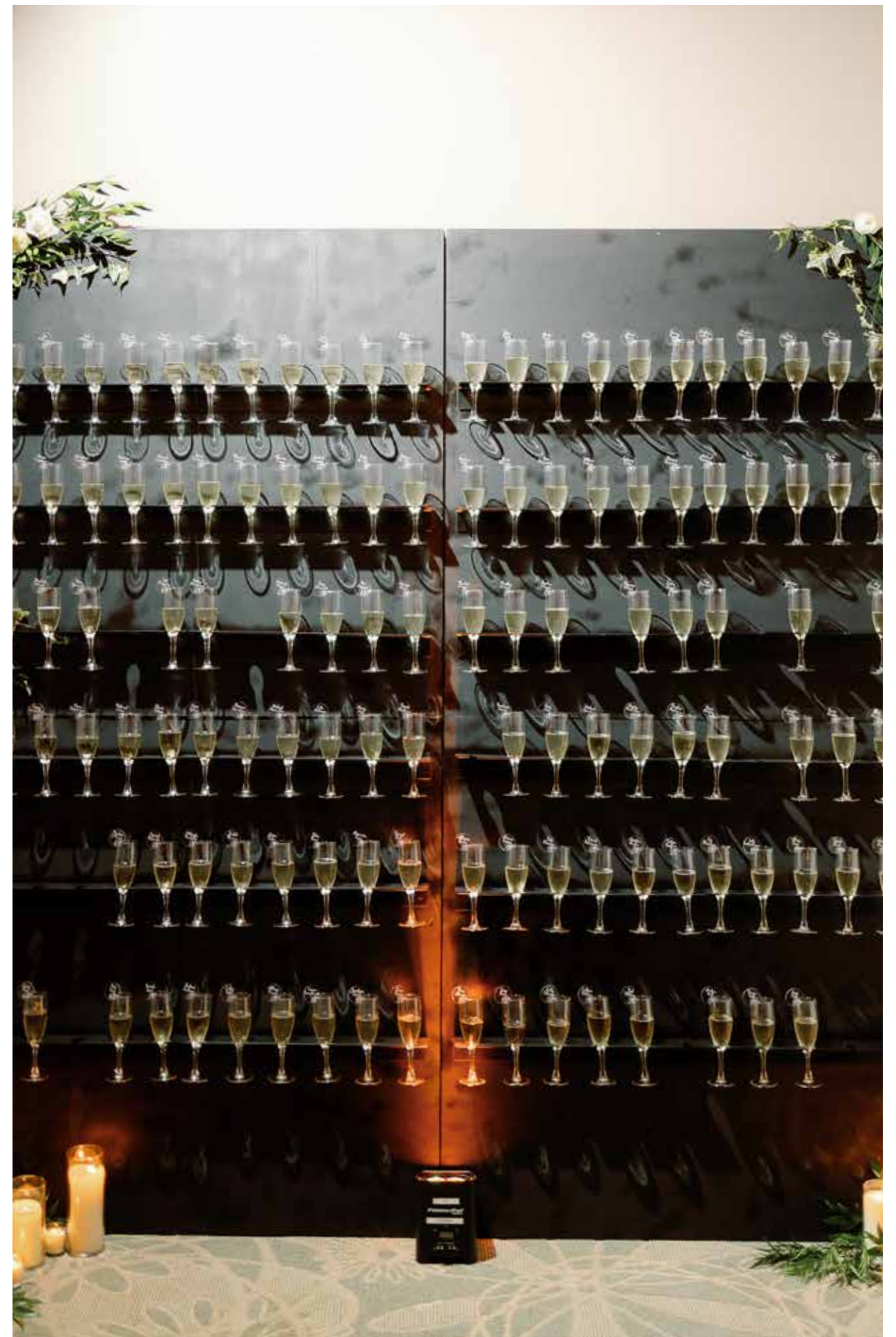
Uplighting
(amber plus 1 color)
\$500

Champagne Wall
(does not include place cards)
\$500

Champagne is billed by the bottle
\$40 each

Photo Booth Backdrop
\$500

Upgraded Wine and Champagne
Packages Available







Preferred Vendors

Frequently Asked Questions

ACCOMMODATIONS

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

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

DoubleTree by Hilton Rockland, MA
doubletree3.hilton.com

BANDS / DJ'S

Epic Entertainment
epicentertainmentboston.com

Good Times Unlimited
goodtimesunlimited.net

Entertainment Specialists
entertainmentspecialists.com

FLORISTS

Artistic Blossoms
artisticblossoms.com

Descendents Designs
descendentsdesign.com

INVITATIONS / STATIONERY

Emerald Invitations
emeraldivitations.com

PHOTOGRAPHERS / VIDEOGRAPHERS

Michael Sparks Keegan
keeganphoto.com

Anthony Niccoli
anthonymiccoli.com

House of Lubold Photography and Videography
houseofluboldphotography.com

Move Mountains Photography and Videography
www.movemountains.co

SPAS / MAKEUP

Charlotte & Company
charlottephinney.com

Beauty Boston Artistry
beautyboston.com

TRANSPORTATION

Local Motion of Boston
localmotionofboston.com

Christopher Limousine
christopherlimousine.com

RENTALS

Peak Event Services
peakeventservices.com

WEDDING CAKES

Montilio's Baking Company
montilios.com

Veronica's Sweetcakes
veronicassweetcakes.com

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. A \$1000 security deposit will be applied to the final bill and refunded following the wedding pending there are no damages to the event area.

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 Day of 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. For rental chairs there is a \$500 fee for removal of house chairs.

WHAT TIME CAN THE WEDDING PARTY ARRIVE AND START UTILIZING THE BRIDAL SUITE?

The wedding party may arrive to the wedding suite 3 hours prior to your start time here at the club for final touches. First Looks and Photos may take place 90 minutes prior to wedding start time

