

The Pavilion
AT PINEHILLS GOLF CLUB



2024 WEDDINGS & SPECIAL EVENTS

Image Captured By Kelly Dillon Photography

SERVICES, PROCEDURES & POLICIES

At Pinehills Golf Club, your event is more than planned, it is designed. Every detail is the result of a decision made by you, which ensures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision-making process. We will make ourselves readily available to you to answer any questions or concerns you may have.

CEREMONY

Depending on the number of guests and time of season, we offer an on-premise location for your wedding ceremony. Should your wedding ceremony be held on premises, we will assist you in the rehearsal on Wednesday or Thursday pending availability. For all ceremonies, a \$1,800.00 fee will be charged which includes an additional half hour for the ceremony, and setup and break down of ceremony chairs and any décor set up required.

WEDDING RECEPTION

There are numerous options for holding a wedding reception at the Pinehills Golf Club. The hours for your event are:

FRIDAY

Any five hours *\$23,000 Minimum Expense AND 120 guest minimum

SATURDAY

Any five hours *\$30,000 Minimum Expense AND 150 guest minimum

SUNDAY

Any five hours *\$20,000 Minimum Expense AND 120 guest minimum

- Subject to change upon Pinehills discretion.
- Minimum expense can be met inclusive of the package price per person plus room rental and ceremony fee.
- Additional Time over the set 5 hours is not permitted. (5 Hour Duration starts at the beginning of cocktail hour and runs until the last song) Ceremonies are allotted an additional 30 minutes with guests welcome on property a maximum of 30 minutes prior to the start of the ceremony. Absolutely no early entrance to cocktail hour permitted

* MUST END BY MIDNIGHT

* *Minimum Expense Requirements exclude any hosted bar options.*

ROOM RENTALS

A room rental may be assessed pending event type, group size, date and facilities required. All room rentals are subject to the Massachusetts State Tax. Standard Events including weddings are priced as followed:

FRIDAY **\$3,000**

**SATURDAY
AND HOLIDAY SUNDAY** **\$4,500**

SUNDAY **\$2,000**

PAYMENT SCHEDULE

25% of Estimated Total due upon signing (\$5,000 minimum)

50% of Estimated Total due 6 months prior to Event

100% of Estimated Total due 3 months prior to Event

Any Final charges due 14 days prior to Event.

Cancellation of event at any time results in forfeiture of all payments to date.

PAYMENT

*Please reference the above Payment Schedule. Should you incur any balance between your 3 month prior payment and the event date, any balance due shall be paid in full at the conclusion of the event, the same day.

*Any overdue balance can result in a Late Fee.

GUARANTEE

A guaranteed number of guests attending is due 14 days prior to your event

PRICING

The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

FIRE PIT - \$400 fee

For ambience and warmth you may request the use of our fire glass, black granite finished, natural gas, flame pit. This cozy setting is placed in the open air patio just off the Pavilion room. No s'more roasting allowed.

SERVICES, PROCEDURES & POLICIES

LIQUOR REGULATION

The Pinehills Golf Club holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

SECURITY

The Pinehills Golf Club shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property.

VENDORS

The Pinehills Golf Club has provided for our couples a recommended vendor list. Couples are not required to choose from our vendor list but are strongly encouraged to consider their services. Our highly experienced coordinators have personally worked with these vendors and strongly believe you will be satisfied with their product. The benefit to choosing from the Pinehills preferred vendor list is having professional vendors that have experience and knowledge of our room and grounds to better your experience.

***ALL VENDORS HIRED MUST HOLD LIABILITY INSURANCE.

Any outside vendors used must make drop off and set up arrangements with Pinehills Golf Club at least 5 days prior to the wedding day.

THE "I DO" WEDDING PACKAGE

Here at Pinehills Golf Club, our customized package includes many of your wedding reception needs.

Package pricing is per person and can be found alongside your entrée selections.

Included in your package are the following

UNLIMITED HORS D'OEUVRES APPETIZER SELECTION

CHAMPAGNE TOAST

FIRST COURSE

MAIN COURSE

CUSTOM WEDDING CAKE

COFFEE AND TEA

SPECIALTY LINENS

FLORAL CENTERPIECES

VOTIVES

MAHOGANY CHIAVARI CHAIRS

STAFF

BRIDAL LOUNGE

EVENT COORDINATOR

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

UNLIMITED HORS D'OEUVRES APPETIZER PACKAGE

Choose any **four of the below** Hors D' Oeuvres to be served along with a displayed Cheese and Vegetable Cascade, Assorted Crackers and Dipping Sauces during your cocktail hour.

**This package price does not include cocktails*

SEAFOOD

PASSED HORS D'OEUVRES

- Seafood Stuffed Mushrooms - Mini Crab Cakes
- Assorted Sushi Rolls **gf**
- Lobster Mac and Cheese
- Shrimp Ceviche **gf**
- Prosciutto Wrapped shrimp **gf** - Tuna Tartare **gf**
- Coconut Shrimp
- Scallops and Bacon **gf**

BEEF & POULTRY PASSED

HORS D'OEUVRES

- Mini Beef Wellington
- Short Rib Slider
- Teriyaki Beef Skewers
- Sesame Chicken Skewers
- Lamb Lollipops **gf**
- Tenderloin Beef Canape
- Fried Pork Potstickers
- Melon Wrapped in Prosciutto **gf**
- Dijon Chicken En Croute
- Coconut Chicken
- Thai Chicken Lettuce Wraps **gf**
- Buffalo Chicken Spring Rolls
- Antipasto Kabob

VEGETARIAN

PASSED HORS D'OEUVRES

- California Spring Rolls
- Goat Cheese and Fig Tart
- Caprese Pesto Crustini
- Stuffed Mushrooms with Gorgonzola and Spinach
- Artichoke and cheese Beignet
- Mini Formaggi Flatbread
- Watermelon and Feta Kabob **gf**

SOUP SIPS

- Tomato Basil **gf**
- Butternut
- Bisque **gf**

COCKTAIL HOUR ADDITIONS

Pricing is per person.

RAW BAR BOAT \$XX **gf**

A boat packed with ice and displaying fresh seafood including Cocktail Shrimp, Oysters on a Half Shell, Clams on a Half Shell

MEDITERRANEAN TABLE \$XX

Assorted breads, crostini and pita chips served alongside hummus, spinach and artichoke dip and a display of marinated artichoke hearts, olives, and feta cheese

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

PLATED MENU OPTIONS

Please select one appetizer course, two main entrées and one vegetarian option to offer your guests. Pricing differs contingent on your 3 entrée choices. You will be billed on your guests' final menu selection.

APPETIZER COURSE

Choice of one, included in all entrée prices. **If you would like a soup and salad course add \$6++ per person*

GARDEN SALAD

mixed field greens, cherry tomatoes, carrots, cucumbers, red onions, and croutons topped with choice of dressing

SWEET SUMMER SALAD **GF**

mixed field greens with candied pecans, goat cheese, craisins, cherry tomatoes, and a lemon poppy seed dressing

AUTUMN SALAD **GF**

mixed field greens with blue cheese, candied walnuts, diced gala apples, caramelized onions, and a maple brown sugar vinaigrette

CAESAR SALAD

classic Caesar salad with homemade croutons topped with shaved parmesan cheese

NEW ENGLAND CLAM CHOWDER

creamy traditional new england chowder

ITALIAN WEDDING SOUP

mini meatballs, spinach, acini di pepe, roasted chicken broth

TOMATO BISQUE **GF**

a creamy blend of roasted tomatoes and vegetables

BUTTERNUT BISQUE **GF**

rich puréed butternut squash finished with cinnamon essence

ENHANCEMENTS

- PASTA DISH -

\$X per person seasonal
ravioli

- JUMBO SHRIMP COCKTAIL **GF** -

\$X per person
chilled jumbo shrimp served with cocktail sauce
and lemon

- FRESH FRUIT CUP -

\$X per person
Cantaloupe, honeydew, pineapple, seasonal melon topped with strawberry

- SORBET PALATE CLEANSER -

\$X per person
seasonal sorbet garnished with mint

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

ENTRÉE COURSE

Please select a choice of two to offer guests plus a vegetarian selection. Entrées include seasonal vegetables and choice of starch.

MEATS

FILET MIGNON - \$X

char-broiled 8 oz. filet mignon finished with cabernet demi-glace

NEW YORK SIRLOIN - \$x

char-grilled 12oz. sirloin topped with bordelaise sauce

PRIME RIB *gf* - \$x

slow-roasted seasoned prime rib of beef with natural au jus

BEEF SHORTRIB *gf* - \$x

braised beef shortrib topped with root vegetable demi-glace

SEA FOOD

SEA BASS *gf* - \$x

pan roasted sea bass with mango -lime coulis

GRILLED SWORDFISH *gf* - \$x

char-grilled center cut swordfish steak topped with limoncello cream

BAKED STUFFED SHRIMP - \$x

four baked jumbo shrimp filled with a crab meat stuffing served with drawn butter

ATLANTIC SALMON *gf* - \$x

seared salmon fillet topped with tarragon honey butter

HERB ENCRUSTED COD - \$x

baked panko encrusted Atlantic cod finished with a black garlic butter

VEGETARIAN

EGGPLANT NAPOLEON - \$x

fried eggplant layered with tomatoes, ricotta and mozzarella cheese

STUFFED PEPPER *gf* - \$x

roasted red pepper stuffed with tomato basil rice and buffalo mozzarella

VEGETABLE RISOTTO *gf* - \$x

a creamy roasted red pepper risotto with roasted seasonal vegetables

PASTA PRIMAVERA - \$x

bowtie pasta served with julienne vegetables tossed in a white wine sauce

SEASONAL RAVIOLI - \$x

Spring: spring pea and caramelized onion ravioli in a light tomato vodka sauce

Summer: wild mushroom ravioli finished with cherry butter sauce

Fall: butternut squash ravioli finished with a frangelico cream sauce

ROASTED VEGETABLE QUINOA BOWL *vegan* - \$x

warm zucchini, summer squash, asparagus, roasted peppers, roasted portabella mushroom, over a bed of arugula greens and quinoa finished with balsamic syrup

PENNE ALLA VODKA - \$x

Penne pasta tossed in a tomato vodka sauce finished with fried eggplant, shaved parmesan and basil

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

ENTRÉE COURSE

POULTRY

CHICKEN FLORENTINE - \$x

boneless chicken breast stuffed with spinach in a three cheese blend, deep fried and finished with supreme sauce

TRADITIONAL STUFFED CHICKEN - \$x

boneless chicken breast stuffed with traditional bread stuffing, baked and finished with pan gravy

CAPE COD STUFFED CHICKEN - \$x

boneless chicken breast stuffed with herb cheese, sundried tomatoes and crab meat, deep fried and finished with lemon poulet sauce

AUTUMN CHICKEN - \$x

boneless chicken breast stuffed with sausage and cranberry cornbread stuffing, baked and finished with a cranberry glaze

CHICKEN CORDON BLEU- \$x

boneless chicken breast stuffed with honey and ham provolone cheese, deep fried and finished with mornay sauce

PORTUGUESE STUFFED CHICKEN- \$x

boneless chicken breast stuffed with sweetbread, chorizo, peppers and onions finished with sherry wine chicken gravy

CHICKEN SCALLOPINI - \$x

pan fried chicken breast finished with a roasted garlic and thyme jus

COMBO PLATES

FILET & LOBSTER *gf* - \$x

6 oz. filet with a 4 oz. lobster tail drizzled with a grand marnier butter

FILET & SHRIMP - \$x

6 oz. filet mignon and two baked stuffed shrimp with white wine garlic pan sauce

CHICKEN OSCAR - \$x

breaded chicken breast topped with freshly shucked lobster meat finished with béarnaise sauce

CHICKEN & SHRIMP - \$x

pan-seared chicken breast topped with two jumbo shrimp and béarnaise sauce

SIDES

- *whipped potatoes gf*

- *rice pilaf*

- *fingerling potatoes gf*

- *roasted garlic whipped potatoes gf*

- *baked potato gf*

STANDARD VEGETABLE

- *green beans and julienned carrots gf*

UPGRADED VEGETABLES

- *roasted asparagus gf (+\$6)*

- *roasted boccolini gf (+\$6)*

- *roasted hippy carrots gf (+\$6)*

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

STATION STYLE MENUS

Station Style Menus are available for parties of 165 or less. The Station Style options include all of the following stations.

The Pavilion Reception

Price includes all of the following stations for \$x per person

CHEESE & VEGETABLE CASCADE

combination of imported and domestic cheeses accompanied by crackers with a scallion ranch and blue cheese dipping sauces

MEDITERRANEAN TABLE

assorted breads, kalamata olives, roasted red peppers, artichoke hearts, tabouli, hummus and a warm spinach dip

PASSED HORS D'OEUVRES

your choice of four from our appetizer selection

CARVING STATION (SELECT TWO)

accompanied by a baked potato, fresh rolls and the proper accompaniments - roast pork loin

- prime rib
- roasted turkey
- spiral ham

SAUTÉ STATION (SELECT TWO)

- seasonal vegetables in a roasted red pepper cream sauce served over fusilli pasta
- sautéed chicken tenderloins in a lemon caper sauce with julienne vegetables over bow tie pasta
- sautéed gulf shrimp in a pesto cream with roasted tomatoes served over cheese tortellini pasta
- sautéed sea scallops in a sherry butter with tomatoes and spinach served over orecchiette pasta
- sautéed chicken tenderloins in a creamy roasted red pepper cream sauce served over ziti pasta
- sautéed gulf shrimp in a scampi sauce served over fusilli pasta

SALAD STATION

- mixed greens with red onion, tomato, cucumber and croutons served with balsamic and scallion ranch dressing
- a traditional caesar salad with croutons and shaved parmesan cheese

ASIAN STIR-FRY STATION

a chef will sauté baby bok choy, baby corn, water chestnuts, peppers and onions, and toss with soy ginger sauce, served aside basmati rice

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

STATION STYLE MENUS

Station Style Menus are available for parties of 165 or less. The Station Style options include all of the following stations.

The Grand Reception

Price includes all of the following stations for \$x per person

RAW BAR BOAT

a display of oysters on the half shell, clams on the half shell and jumbo shrimp cocktail served with cocktail sauce, horseradish, lemon wedges and seaweed salad

CHEESE & VEGETABLE CASCADE

combination of imported and domestic cheeses accompanied by crackers with a scallion ranch and blue cheese dipping sauces

PASSED HORS D'OEUVRES

your choice of four from our
appetizer selection

MEDITERRANEAN TABLE

assorted breads, kalamata olives, tomatoes, artichoke hearts, tabouli, hummus and a warm spinach and artichoke dip

SALAD & CLAM CHOWDER STATION

mixed greens with red onion, tomato, cucumber and croutons served with balsamic and scallion ranch dressing

a traditional caesar salad with croutons and shaved parmesan cheese new england clam chowder

CARVING STATION (SELECT TWO)

accompanied by baked potato, fresh rolls and the proper accompaniment - tenderloin of beef

- prime rib
- roast pork loin
- roasted turkey
- leg of lamb
- applewood smoked ham
- baked salmon

SAUTÉ STATION (SELECT TWO)

- seasonal vegetables in a roasted red pepper cream sauce served over fusilli pasta
- sautéed chicken tenderloins in a lemon caper sauce with julienne vegetables over bow tie pasta - sautéed gulf shrimp in a pesto cream with roasted tomatoes served over cheese tortellini
- sautéed sea scallops in a sherry butter with tomatoes and spinach served over orecchiette pasta - sautéed lobster meat in a scampi sauce served over fettuccini pasta
- sautéed chicken tenderloins in a creamy roasted red pepper cream sauce served over ziti pasta

ASIAN STIR-FRY STATION

a chef will sauté teriyaki chicken, baby bok choy, baby corn, water chestnuts, peppers and onions, and toss with soy ginger sauce, served aside basmati rice

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

CUSTOM WEDDING CAKE

A custom wedding cake will be created by our specialty bakers who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve your cake at no additional charge.

Our Custom Bakers are:

Judy MacPherson
Piece of Cake
Plymouth
508.747.CAKE
judy2253cakes@yahoo.com

Mary Beth Mendoza
Veronica's Sweet Cakes
Marshfield
781-834-7470
veronicassweetcakes@gmail.com

FLORAL CENTERPIECES

Your wedding will be beautifully decorated with floral centerpieces.

5"cube or cylinder centerpieces filled with lush blooms to include seasonal flowers when available (such as tulips, sunflowers etc.) and staple blooms to include roses, hydrangea, stock, lisianthus etc.

Flair! Floral
Holly Ewell
781.492.2046
holly@flairfloral.com

A separate contract and deposit is required by the Florist. All final decisions and counts are to be shared directly to Flair! All orders are subject to a delivery fee.

Pricing is based on tables of 8-10 guests.

UPGRADED SPECIALTY LINEN

Here to transform your celebration into life long memories, our preferred event rental vendor will be providing elegant tablecloths for all guest tables, escort table, cake table, gift table, DJ table and Head Table.

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

THE "I DO" WEDDING PACKAGE

CHAMPAGNE TOAST

Upon arrival to their seats, after cocktail hour has come to an end, your guests will find a chilled glass of champagne to be used for a toast.

COFFEE & TEA

Freshly brewed coffee and an assortment of specialty teas will be provided.

EVENT COORDINATOR

Your wedding will be beautifully coordinated by our highly recommended and experienced event coordinators. Your coordinator will be available throughout the planning process and will be on site with you the day of your wedding to ensure the events of the evening run smoothly and to your expectations.

VOTIVES

White votive candles held in a small glass vase will be provided. Three votives will be put at each table scattered around the centerpiece and will be put along the tops of the windows lining the back of the room to create an elegant dinner ambiance.

MAHOGANY CHI A V A R I C H A I R S

Your guests will enjoy the rich feel of the Pavilion when dressed with our warm dark brown Mahogany Chiavari Chairs.

WAIT STAFF & BARTENDERS

Included in your package is the staff of East Bay Grille Restaurant Group who will provide the highest quality Bartenders, Wait Staff, Kitchen Staff and Management. Our experienced staff will be there from set up to break down, catering to the needs of you and all of your guests.

BRIDAL LOUNGE

Available for your use is our private Bridal Lounge. Bridal parties are allowed use of starting 2 hours before ceremony or reception start time and will have access to the lounge throughout the evening. An additional 3rd hour can be arranged at a rate of \$750.

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

LATE NIGHT SNACKS

These additions are not included in package price and are priced per person.

MUNCHIES

FRIED FAVORITES - CHOICE OF ONE

onion rings, french fries or sweet potato fries served with appropriate condiments \$x when served with another station \$x when served as its own station

GRILLED CHEESE

grilled cheese on sourdough bread \$x

MINI MAC & CHEESE

mini servings of homemade mac and cheese \$x

NACHO BAR ^{gf}

nachos with an endless selection of toppings and sauces \$x

MINI SLIDER STATION - CHOICE OF TWO

short rib, mini cheeseburgers, bbq pulled pork or buffalo chicken sliders served with appropriate condiments \$x

CHICKEN WING STATION

buffalo with blue cheese, teriyaki and bbq wings \$x

TACO BAR

braised chicken and seasoned ground beef served with flour tortillas and endless toppings \$x

SWEET ENDINGS

COOKIES & BROWNIES

assorted cookies and brownies served with a glass of milk \$x

HOT COCOA & COOKIES

hot cocoa served with whipped cream, caramel sauce, hot fudge and marshmallows aside freshly baked chocolate and sugar cookies \$x

ICE CREAM SUNDAE BAR

choice of ice cream accompanied by all of the toppings you could imagine. Please select three ice creams: chocolate, vanilla, coffee, mint chocolate chip or cookie dough \$x

CHOCOLATE FOUNTAIN

a fountain of chocolate fondue with fruits and sweet and savory treats \$x

GRAND VIENNESE TABLE WITH ASSORTED

DESSERTS a beautiful display of assorted mini pastries and cakes \$x

* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

** Before placing your order, please inform us if a person in your party has a food allergy

HOSTED BAR

Pinehills hosted bar charges are based on consumption, not per person. We have a number of options for hosted bars such as: Open for Cocktail Hour, Capped Dollar Amount, Open for Entire Evening, No Top Shelf Included, Beer & Wine Hosted, etc.

All hosted bars are based on an estimated amount provided by Pinehills based on the previous years wedding average and must be paid in full four weeks prior to event date. Any balance will be due the day of or a refund check will be issued within two weeks should your prepayment exceed the actual evening of total.

*All Open Bar prices are subject to the inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

2022 PRICE AVERAGES

beer and wine cocktail hour - \$x

cocktail hour - \$x

beer and wine for the entire evening - \$x

open for the entire evening - \$x

(pricing above is approximate and includes taxes, administrative fee and gratuities)

FUNCTION BAR LIQUOR LIST

LIQUOR

Midori
 Bacardi
 Malibu
 Gosling's
 Mount Gay Captain
 Morgan Myer's
 Absolut
 Absolut Citron Grey
 Goose
 Grey Goose Orange
 Grey Goose Lemon
 Grey Goose Pear Stoli
 Stoli Blueberi Stoli
 Orange Stoli Raz
 Stoli Strawberry Stoli
 Vanilla Ketel One

Tito's
 Johnnie Walker Black
 Johnnie Walker Red
 Remy Martin Tanqueray
 Seagram's 7 Seagram's VO
 Hennessy Courvoisier
 B and B
 Disaronno Drambuie
 Tia Maria
 Baileys
 Irish Mist
 Grand Marnier Dewar's
 Southern Comfort
 Sambuca Frangelico

Kahlúa Maker's
 Mark Crown Royal
 Knob Creek Bulleit
 Bourbon Jameson
 Jefferson
 Jim Beam Canadian
 Club Jack Daniel's
 Beefeater Bombay
 Bombay Sapphire
 Jose Cuervo Blanco
 Reposado Patron

BEER

Sam Adams Boston Lager
 Heineken
 Michelob Ultra
 Corona
 Ginger Beer
 Amstel Light
 Miller Light
 Coors Light
 Bud
 Bud Light
 Guinness
 St. Pauli (Non-Alcoholic)
 Down East Cider

WINE

Cabernet Merlot
 Pinot Noir
 Chardonnay Pinot
 Grigio White
 Zinfandel

APPROXIMATE PRICING PRE TAX

domestic beer - \$6.50+

imported beer - \$7.50+

well drinks - \$9.00+ call

drinks - \$10.00+

top-shelf drinks - \$12.00+

wine by the glass - \$10.50+

by the bottle wine service during dinner:

\$45.00+ per bottle

(approx. 6 glasses per bottle)