

*Please call us directly for pricing.
Thank you
609-927-0006 Ext. 13*



*Cordially invites you to attend
The most amazing day of your life!*

*Scenic views of a world-class golf course,
picturesque outdoor ceremonies & photo opportunities, a
covered veranda with sunset views, a beautifully appointed
open concept ballroom, and unsurpassed attention to every
detail will make your special day "Simply Magical".
In fact, your reception will be so memorable your guests will
feel the magic too!*

*Please RSVP "Yes" and join us
for a private tour and consultation.*

609-927-0006 ext. 13

Your Elegant Wedding Package Includes:

- ❖ *A dedicated team of event professionals to assist with all venue related arrangements*
- ❖ *A Private Bridal Suite with Complimentary Hors D'oeuvres, Non-alcoholic Beverages, wine and beer for the bridal party*
- ❖ *Cocktail Hour with Extensive Stationary Displays and Butler-passed Hors D'oeuvres*
- ❖ *Five Hour Event with a Four Hour Premium Open Bar Beverage Package*
- ❖ *Gourmet Dinner Selections including accommodations for your guests with allergy and dietary restrictions*
- ❖ *White or Ivory Floor-Length Tablecloths with your choice of Colored Linen*
- ❖ *Special priced Vendor Meals & Children's Menu (\$ Discounted)*
- ❖ *Discounted Tween (under 16) Package (\$ Discounted)*
- ❖ *Complimentary Coat Check Services, in Season*
- ❖ *Beautiful Views from the Veranda and Photo Opportunities on the Golf Course*

Minimum Requirements

- ❖ *50 Adults Sunday thru Friday*
 - ❖ *75 Saturday*

Maximum room capacity is 170

These menus reflect today's prices and offerings which are subject to change. Once you are contracted for your wedding, the price is guaranteed and will not change.

Sit Down Dinner Package

“Please Call for Pricing”

Your Five-Hour Party begins with a deluxe cocktail hour featuring our Four-Hour Select Beverage Package.

Select Beverage Package

Harbor Pines Select Beverage Package includes the following beverages, spirits, and beers:

Assorted Sodas, Iced Tea, and Lemonade

Champagne Toast with fresh seasonal berries

Spirits include but are not limited to: Tito's, Absolute, Tanqueray, Jack Daniels, Seagram's 7, Seagram's VO, Captain Morgan, Bacardi, Malibu Coconut, Bushmills Irish Whiskey, Dewar's Scotch, & Jose Cuervo Tequila

Draft Beer: Miller Lite, Yuengling, Craft & Seasonal Selection

Bottled Beer: Miller Lite, Coors Light, Corona & Heineken

Wines: Our house wines are always changing. Your bar will include an Assortment including but not limited to: Cabernet, Merlot, Chardonnay & Pinot Grigio

**spirit selection is subject to change based on availability*

Cocktail Hour

Cocktail Hour includes our abundant Signature Stationary Display and Hot Pasta Bar, plus a variety of modern and classic Butler-Passed Hors D'oeuvres.

STATIONARY DISPLAY

Deluxe Grazing Station:

- ❖ Imported and Domestic Cheeses Garnished with Olives & Capers
- ❖ Italian Meats to include Soppressata, Genoa Salami & Prosciutto
- ❖ Marinated Grilled Vegetables, Artichoke Hearts & Roasted Red Peppers
- ❖ Assorted Dips & Bruschetta Displayed with Artisan Crackers & Crostini
 - ❖ Seasonal Fresh Sliced Fruits & Berries

PASTA BAR

Select Two Pastas and Two Sauces:

- ❖ **PASTAS:** Penne, Farfalle, Rigatoni
- ❖ **SAUCES:** Marinara, Blush, Garlic and Olive Oil, or Mac n' Cheese

BUTLER-PASSED HORS D'OEUVRES (Choice of 5)

<i>Mini Crescent Franks</i>	<i>Mini Beef Wellington</i>	<i>Beef Satay</i>
<i>Pork Dumplings w/ Thai Chili</i>	<i>Nacho Bites (Beef or Chicken)</i>	<i>Chicken Satay</i>
<i>Chorizo-Stuffed Mushroom Caps</i>	<i>Tater Tots Wrapped in Bacon</i>	<i>Spanakopita</i>
<i>Scallops Wrapped in Bacon</i>	<i>Mini Crab Cakes</i>	<i>Smoked Salmon</i>
<i>Ahi Tuna on Cucumber w/Dill</i>	<i>Clams Casino</i>	<i>Coconut Shrimp</i>
<i>Spring Rolls with Soy Dip</i>	<i>Stuffed Fingerling Potatoes</i>	<i>French Fry Shooters</i>
<i>Mini Cheese Quesadilla</i>	<i>Lollipop Lamb Chips (+\$)</i>	<i>Jumbo Shrimp (+\$)</i>
<i>Assorted Sushi Rolls (+\$)</i>	<i>Lobster Shooters or Seafood Bar (+Market Price)</i>	
<i>Mini Meatballs w/Swedish or Asian Glaze</i>		

Sit Down Dinner Menu Selections

SALADS (select one)

Classic Caesar: Crispy Romaine Lettuce Drizzled with Traditional Caesar Dressing & Topped with Shaved Parmesan & Herbed Croutons

Pines Winter Greens: Fresh Baby Spinach with Glazed Walnuts, Blue Cheese & Poached Pears Tossed with a Honey Vinaigrette

St. Andrews: Sliced Strawberry atop Dark Mixed Greens with Glazed Walnuts and Feta Cheese Crumbles Tossed with a Balsamic Vinaigrette

MAIN COURSE

Please select Two Entrees to be Served - Pre-Order required from your guests

POULTRY

Champagne Chicken

Sautéed Breast of Chicken Topped with a Creamy Champagne Sauce

Citrus Chicken

All White Meat Chicken Breasts Marinated in Fresh Citrus & Herbs then Grilled to perfection & Finished with your choice of Orange & Thyme Glaze or Lemon & Rosemary Glaze

Chicken Roulade

Breast of Chicken Hand-Rolled with a filling of Spinach, Roasted Red Peppers & Mozzarella then Topped with a Creamy Roasted Red Pepper Coulis

Chicken Saltimbocca

Boneless Chicken Breast Stuffed with Fresh Sage & Thinly Sliced Prosciutto, Sautéed & Finished in a Dry White Wine Reduction

MEATS

Bistro Filet

Served with a Homemade BBQ Balsamic Drizzle

Braised Short Ribs

Slow roasted and finished with a Sweet Burgundy sauce

Prime Rib of Beef

Cooked Medium, Au Jus

Baby Lamb Chops

Three Baby Chops Grilled to Medium with Mint Jelly

SEAFOOD

Honey Ginger Glazed Salmon

Baked to Perfection & Finished with a Sweet and Savory Glaze

Lemon Dill Salmon

Grilled Salmon Filet Topped with a Creamy Dill Reduction

Maryland Style Crab Cakes

Jumbo Lump Crab Cakes Baked & Served with Classic Southern Remoulade Sauce

Stuffed Flounder Florentine

Filled with Spinach & Spices, Topped with a Butter Cream Sauce

THE COMBO

Combo + \$

Select the Bistro Filet and Pair it with

Crab Cake, Salmon, Coconut Shrimp or Any Glazed Chicken

HP Surf n' Turf – Petite Filet & Two Jumbo Crab Imperial Stuffed Shrimp +\$

*Vegan/Vegetarian Options: (select one) Vegetable Wellington, Cauliflower Steak, Egg Plant
Parmesan, or Seasonal Vegetable Risotto*

All entrees include Dinner Rolls & Butter and your choice of vegetable and starch

Vegetables: *California Medley, Asparagus, String Beans Almondine, String Beans and Carrot
Medley, Broccoli*

Starch Options: *Roasted Rosemary Potatoes, Garlic Mashed Potatoes,
Twice Baked Potatoes, Baked Potato or Rice Pilaf*

Desserts and Late Night Offerings

Cake

*Coffee, Tea, and Decaf is served table side with your Wedding Cake which we garnish with a
Chocolate Covered Strawberry*

Wedding Cake Through Harbor Pines Bakery – \$TBD

Supply Your Own Cake – Cutting Fee – \$TBD

The Sweet Ending

*As your 5-Hour party comes to a close, a coffee station with assorted cookies, brownies, will be
displayed with your remaining wedding cake for guests to enjoy or take home!*



Additional Enhancements

Check out these options that help keep the party going!

Option #1 – 30 Minute Bar Extension - +\$

Option #2 - 30 Minute Bar Extension and your choice of Pop Corn or Soft Pretzel Station - +\$

Option #3 – 30 Minute Bar Extension and French Fry Station - +\$



Miscellaneous

Ceremony Fee - \$Call for \$

Chair Covers - +\$

Chivari Chair Rental - +\$ TBD

Bridal Suite - Your bridal suite is available throughout your reception.

For on-site ceremonies, the bridal suite is available 2 hours prior to your ceremony time.

Buffet Dinner Package

“Call for Pricing”

The Buffet Option Includes the same Cocktail Hour, Open Bar, and Wow Factor. Rather than a Served Meal, Your Guests will Enjoy an Elaborate Buffet as follows:

SALADS (select two)

Classic Caesar – Crispy Romaine Tossed with Traditional Caesar Dressing & Topped with Shaved Parmesan & Herbed Croutons

Garden Vegetable Salad – Mixed Greens Tossed with Tomato, Cucumber & Onion with Choice of Three Dressings

St. Andrews – Dark Field Greens Tossed with Candied Walnuts, Feta Cheese, Sliced Strawberry & Dressed with a Balsamic Vinaigrette

PASTA (select one)

Stuffed Shells - Ravioli - Penne Ala Vodka - Angel Hair with Olive Oil & Garlic

ENTRÉE (select two)

Champagne Chicken - Chicken Roulade - Chicken Marsala - Chicken Francaise

Honey Glazed Salmon - Lemon Dill Salmon - Flounder Florentine - Crab Crusted Tilapia

CARVER (select one)

Prime Rib of Beef - Seasonal Stuffed Pork Loin - Fresh Turkey Breast - Honey Ham

A second entrée from the Carver (+\$)

Dinner Buffet also includes Rolls & Butter and your choice of vegetable and starch.

Vegetables: *California Medley, Asparagus, String Beans Almondine, String Beans and Carrot Medley, Broccoli*

Starch Options: *Roasted Rosemary Potatoes, Garlic Mashed Potatoes, Creamy Scalloped Potatoes or Rice Pilaf*

Bridal Showers

Our Bright and Welcoming Club House is the perfect atmosphere for your Bridal Shower. With a variety of room, menu, and linen options to customize your party, the Bride-To-Be will surely remember this preamble to her big day!

All size groups are welcome.

If you have your wedding reception here, receive a 10% discount off of the banquet menu prices.

Rehearsal Dinners

Your rehearsal dinner is an important part of your wedding event. Choose a place where your family and friends can mingle in a casual, yet elegant setting. Harbor Pines offers Sit Down or Buffet Menus and will customize the dinner to be the perfect compliment to your big day!

If you have your wedding reception here, receive a 10% discount off of the Banquet menu prices!

Bachelor/Bachelorette Party Golf Events

We welcome your group to enjoy a round of golf before the big day and will customize a package just for you! Price will vary based on season, day of the week, and package amenities.

General Information

Menu Selection

Menu selections should be made at least two months in advance, with final counts to be confirmed at least two week in advance. If menu selections and final counts are not completed in a timely fashion Harbor Pines Golf Club reserves the right to make selections and charge for the last count given. Guaranteed counts may be added to, but not subtracted from. Menu restrictions may apply.

Deposits and Billing

All Weddings require a \$1,500 non-refundable deposit at time of contract signing. A payment schedule will be established with the final payment due no later than two weeks prior to the date of the event. Final payments may be paid with cash, credit card or cashiers check. Harbor Pines requires all functions to have a credit card on file.

Tax and Service Fees

Applicable New Jersey sales tax and a taxed Service fee of 22% will be added to all food and beverage charges. An additional gratuity of \$150 will be added for event management. Décor Fee, if applicable, \$500+

Damages to Harbor Pines

Should any damages occur during your event to Harbor Pines property, club house, furnishings, equipment or fixtures. The contracted parties will be financially responsible for the repair or replacement costs incurred.

Alcoholic Beverages

Harbor Pines Golf Club is a licensed distributor of alcoholic beverages in the state of New Jersey and cannot allow any outside beverages to be brought into the facility. Harbor Pines reserves the right to confiscate any beverages not sold or distributed by Harbor Pines and also reserves the right to ask any guest to leave as a result of this action. If there is a violation of this policy and Harbor Pines is subsequently fined as a result of a guests actions, the contracted parties will be financially responsible for any fines levied by the State of New Jersey.

Pictures and Videos

Harbor Pines Golf Club reserves the right to use any photographs or videos taken or produced at an event at Harbor Pines for their express use in marketing and advertising campaigns or materials. There are no royalties paid as a result of using such items.