



Pricing & Amenities

RENTAL

Ceremony + Reception 5,000

Includes:

- on site coordinator & staffing
- private use of ceremony site, main level of the clubhouse, back patio and deck areas, open air pavilion *new for 2024*
- tables, chairs, & wine barrels
- choice of black or white linens
- 1 hour rehearsal in accordance to Pine Hills Events schedule
- golf carts for shuttling guests to and from site
- café string lights
- glasses & tablewares
- set up, service, and break down
- basic audio & sound system

PACKAGES

Listed Packages are per person for a 5.5 hour reception.

Packages may be tailored. Vegetarian, GF, and other dietary needs accommodated.

7% sales tax and 20% service charge applied to all food and beverages

Bronze 29.95

- Bar Snacks
- Dinner Salad
- 2 Proteins
- 1 Starch
- 1 Vegetable
- Wedding Cake and Coffee Service
- Champaign Toast
- Soda, Tea, Water

Bar Snacks: ghardtots & mixed nuts

Protein: broiled cod, chicken parm, fried chicken, pot roast

Starch: baked potato, house mac & cheese, cheese ravioli with alfredo or marinara

Vegetable: seasoned green beans, garlic broccoli, maple glazed carrots, steamed California medley

Silver 44.95

- Bar Snacks
- Appetizer Station with 2 Options
- 3 Proteins
- 2 Salads
- 2 Starches
- 2 Vegetables
- Dessert Station with 3 Options
- Wedding Cake and Coffee Service
- Champaign Toast
- Soda, Tea, Water

All Bronze Options PLUS:

Appetizers: bruschetta, caprese kabobs, wings, spinach artichoke dip, meatballs, pretzel buffet, charcuterie cups, fruit & cheese tray

Salad: pasta salad, greek salad, fruit salad, BLT salad, cobb salad

Protein: apricot glazed pork chop, petite prime rib, broiled or garlic shrimp

Starch: roasted potato with garlic and rosemary, sweet potato casserole, smashed potatoes, au gratin

Vegetable: balsamic honey brussels sprouts, bacon green beans, roasted asparagus

Desserts: carrot cake cupcakes, fudge brownies, chocolate chip cookies, white chocolate macadamia cookies, mini cheesecakes

Gold 59.95

- Bar Snacks
- Appetizer Station with 5 Options
- 3 Proteins
- 2 Salads
- 3 Starches
- 3 Vegetables
- Desserts Station with 5 Options
- Wedding Cake and Coffee Service
- Champaign Toast
- Soda, Tea, Water
- Late Night Menu

All Silver & Bronze Options PLUS:

Premium Protein: bacon wrapped scallops, mahi mahi

House Bar 28.95

Preferred Premium Liquor 34.95

A LA CARTE

Rehearsal Dinner or Rehearsal Cocktail Party Menus

90 minute Post-Ceremony Cocktail Hour

Late Night Pizzas or Taco Bar 12.95/person

Late Night Burger Bar 17.95/person

Morning After Brunch Buffet 21.95/person {newlyweds free}

Additional Appetizers or Desserts 3.95/person

Ceremony Garden 2k {100+ Capacity}

Creek Side Ceremony 800 {<30 Capacity | standing room only}

Reception Space Only 4k

Bloody Mary or Mimosa Bar 145/ea

Signature Drink

Sangria by the Pitcher 19.95/ea

Domestic Kegs 375

Premium Kegs 625

Domestic Bottles 4

Craft Cans & Hard Seltzers 4.50

Rail Drinks 5

Premium Drinks 7

House Wine 18/bottle

Premium Wine 30/bottle

Second Bar Setup 150