

PINEHURST
COUNTRY CLUB



ROOM RENTALS & BANQUET MENUS

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For more information or to request a banquet reservation, please contact
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ROOM RENTALS

ALL MEETINGS REQUIRE A ROOM FEE AND INCLUDE A WATER STATION.

WEDDING FEE \$1,500

NORGREN ROOM

This private room can accommodate up to 20 guests around the large boardroom table. What a perfect place for small meetings or a tasting dinner!

Rental Price \$150

Food & Beverage Minimum \$350



PINEHURST ROOM OR LIVING ROOM

Classic rooms that can be rented separately or together overlooking the pool with an outside balcony that works fantastic for your casual or upscale events.

SET UP OPTIONS

Theatre. 60 people

Classroom. 30 people

Round Tables 40 people

Reception. 75 people



RENTAL PRICES

\$275.00 for one room up to 4 hours

\$50.00 per hour additional charge any time passed the 4 hours

\$500 Room fee for both up to

Food and Beverage Minimum: One Room, \$750.00; Both Rooms, \$1,200

BALLROOM

Our Ballroom is perfect for your large events and is sure to leave an impact on your guests. This has a gorgeous terrace that is adorned with florals in the summer. This grand room can be split into a smaller room, giving you options to accomodate your specific needs.

SET UP OPTIONS

One Ballroom

- Theatre..... 60 people
- Classroom..... 30 people
- U-Shape/Hollow Square..... 45 people
- Round Tables..... 100-110 people
- Reception..... 75 people

Full Ballroom

- Round Tables..... 200-250 people
- Round Tables w/Dance Floor.. 220 people
- Reception..... 350 people



RENTAL PRICES

- \$1000 one section
- \$2000 two sections
- \$3000 whole ballroom
- Food and Beverage Minimum- \$2,000 Per Section; \$6,000 Full

AMENITIES

Stage/Dance Floor- \$250.00

Chef Attendant Fee- \$125.00 (4 Hours)

Carving Stations- *Subject to Chef Attendant fee.

Beverage Cart Attendant- \$100.00 per attendant

Audio Visual Tech/Set Up Fee- \$150.00

Additional Service Staff- \$100.00 per staff member (4 hours \$25 per additional hour)

Food and beverage minimums are not inclusive of amenities or miscellaneous additions



HOSTED BARS

All bars are built upon consumption and based on the products the member or client chooses. **Cash bars are not available.**

TIME

Event rooms are rented at a maximum guest time of 4 hours unless additional time is required and approved in advance. Additional charges may be applied. Access for set up is 2 hours prior to the event and 1 hour after the event.

DEPOSIT

Upon agreement, \$500.00 is required to secure your date and reservation. This deposit can be applied to the final invoice following the close of the event.

CLUB TAX AND SERVICE CHARGE

Banquet reservations are subject to local sales tax and the 25% service charge.

CANCELLATION

If the member/nonmember cancels the party, they are responsible for 25% of the estimated charges up to 90 days prior to the event. Within 90 days of the event they are responsible for 75% of the estimated charges, and less than 30 days before the event they are responsible for 100% of the estimated cost.

BANQUET BAR OPTIONS

CASH BARS ARE NOT AVAILABLE

PINEHURST COUNTRY CLUB BARS ARE BILLED UPON CONSUMPTION

WELL BAR \$8.50/BEVERAGE

Vodka	Wheatley
Gin	Beefeaters
Bourbon	Jim Beam
Whiskey	Canadian Club
Rum	Bacardi
Tequila	Monte Alban

CALL BAR \$9.50/BEVERAGE

Vodka	Tito's
Gin	Breckenridge Gin
Bourbon	Bulleit Bourbon
Scotch	Johnny Walker Red
Rum	Bacardi
Tequila	Monte Alban

PREMIUM BAR \$11.00/BEVERAGE

Vodka	Chopin
Gin	Tanqueray
Bourbon	Four Roses Small Batch
Scotch	Dewars White Label
Rum	Bacardi
Rum	Myers Original Dark Rum
Tequila	Don Julio Blanco

SUPER PREMIUM BAR \$13.00/BEVERAGE

Vodka	Ketel One
Gin	Hendricks
Bourbon	Woodford Reserve
Scotch	Glenmorangie 10 Year
Rum	Bacardi
Rum	Myers Original Dark Rum
Tequila	Patron Blanco

PLATINUM BARS CAN BE BUILT AND PRICED UPON REQUEST.

SPECIALTY COCKTAILS

Are priced and built upon request

BEER OPTIONS: PLEASE SELECT 3

Coor Light	\$6.00
Coors Banquet	\$6.00
Budweiser	\$6.00
Bud Light	\$6.00
Miller Light	\$6.00
Michelob Ultra	\$6.00
Corona	\$7.00
Stella Artois	\$7.00
Holidaily GF	\$8.00
Incredible Pedal	\$8.00
High Noon	\$8.00
Blue Moon	\$8.00
Venga Mexican	\$8.00

WINE OPTIONS

House Red & White \$9/Glass
(1 Red, 1 White, & 1 Bubbles)
House Red Blend, House White Blend,
House Prosecco

Premium Red & White \$15/Glass

(2 Reds, 2 Whites, & 1 Bubbles)

Please discuss selections with your event planner

Super Premium Red & White options are built and priced upon request.

Please discuss selections with your event planner

BREAKFAST BUFFET OPTIONS

ALL BREAKFASTS COME WITH A COFFEE STATION, WATER, AND ASSORTED JUICES
BUFFETS LESS THAN 20 GUESTS ARE SUBJECT TO A "SMALL SET UP BUFFET FEE"
FOR \$125.00

CONTINENTAL DIVIDE \$27

Seasonal fruit platter

Sliced bagels with cream cheese and preserves

Plain Greek yogurt with granola and fresh berries

Assorted breakfast pastries and muffins

PINEHURST SIMPLE BREAKFAST \$34

Pork breakfast sausage or Applewood smoked bacon

Cheesy scrambled eggs

Yukon potato hash with peppers and onions

Seasonal fruit platter

MT. EVANS BRUNCH \$46

Assorted mini quiches (pick 1-2 flavors)

Bacon & cheddar, ham & gruyere, spinach & Swiss.

Seasonal fruit platter

Pork breakfast sausage or Applewood smoked bacon

Cheese blintz with seasonal fruit compote

Spinach arugula salad with craisins, candied pecans, goat cheese, shredded carrot, and a grain mustard vinaigrette.

MILE HIGH STYLE \$48

Fluffy buttermilk biscuits served with chorizo white gravy

Pork breakfast sausage or Applewood smoked bacon

Yukon potato hash with peppers and onions

Fluffy scrambled eggs with green chilis, cheddar cheese, and scallion

Season fruit platter

Breakfast pastries, muffins, scones, biscotti

BREAKFAST BUFFET ELEVATIONS

CHEF ATTENDED OMELET STATION

For up to 40 people \$85

Includes peppers, onions, tomato, mushroom, spinach, ham, bacon, jalapeno, and salsa.

HARD-BOILED EGGS \$2EA

WARM CINNAMON ROLLS \$4EA

BACON BREAKFAST BURRITO \$9EA

EGG, POTATO, AND GREEN CHILIS BREAKFAST BURRITO \$9EA

STEEL-CUT OATMEAL WITH BERRIES AND NUTS \$7

CROISSANT HAM AND EGG SANDWICHES \$11EA

ASSORTED DONUTS \$2EA

LOX WITH BAGELS, CREAM CHEESE, SLICED ONION, HERBS, AND CAPERS \$14

BUTTERMILK BISCUITS \$2EA

PANCAKES \$2 EA

ASSORTED SWEET BREAKFAST BREADS \$7

A LA CARTE BREAKFAST OPTIONS

FOR LESS THAN 20 PEOPLE, ALL OPTIONS ARE PLATED

TWO EGGS ANY STYLE

Served with hash browns, bacon or sausage, and choice of toast. \$14.50

FORK AND KNIFE BREAKFAST BURRITO

Filled with scrambled egg, chorizo, potato, and cheese smothered in green chili, pico de gallo, and shredded cheese. \$15

BUTTERMILK PANCAKE STACK

Served with bacon or sausage, and maple syrup. \$13.50

BREAKFAST SANDWICH

Choice of bread filled with scrambled egg, bacon, and cheese. Served with hashbrowns. \$13

LUNCH BUFFET OPTIONS

BUFFETS LESS THAN 20 GUESTS ARE SUBJECT TO A "SMALL SET UP BUFFET FEE"
FOR \$125.00

PIZZA PARTY PACKAGE \$32

Choose between Cheese, Pepperoni or Vegetable 14" Pizza

Chicken wings: Choice of Buffalo or Dry Rub

Choice of Caesar salad or house mixed greens salad

Mozzarella sticks and marinara

Cookies & brownies

MT. OLYMPUS \$56

Pearl couscous salad with veggies, feta cheese, tomato vinaigrette.

Greek vegetable salad with tomato, cucumber, kalamata olives, feta cheese, pepita, & Greek dressing

Warm pita bread

White wine and pesto roasted chicken

Lemon and sumac seared salmon

Falafel served with tzatziki sauce

Baklava

LITTLE ITALY \$44

Classic Caesar salad

Garlic bread

Cheese tortellini

Alfredo and marinara sauce

Pesto grilled chicken

Garlic butter meatballs

Asparagus with prosciutto

Tiramisu or cannoli

PFLUGER FIESTA \$55

Sedona salad with corn, pico de gallo, black beans, tortilla strips, chipotle ranch

Braised whole black beans

Spanish rice

Elote street corn

Guajillo marinated, grilled, and sliced skirt steak

Baja-style seared shrimp

Corn and flour tortillas

Bavarian cream-filled churros with chocolate sauce or

Mexican wedding cookies

THE DELICATESSEN \$38

House salad with two choices of dressing

Choose Two Breads- White, wheat, sourdough, light rye, or kaiser roll

Choose Two Salads- Classic creamy pasta, Italian pasta, creamy potato, German potato, mixed green with two dressings

Platter of cheeses including cheddar, Swiss, provolone, pepper jack and American

Platter of deli meats, including turkey, ham, and roast beef

Sandwich dressing, including mayo, mustard, oil and vinegar

Variety of individual bagged chips

Chocolate Chip Cookies or Lemon Bars or Brownies or Blondies

THE COOKOUT \$36

House Salad with two choices of dressing

Hot Dogs

Burgers

BBQ Pulled Pork

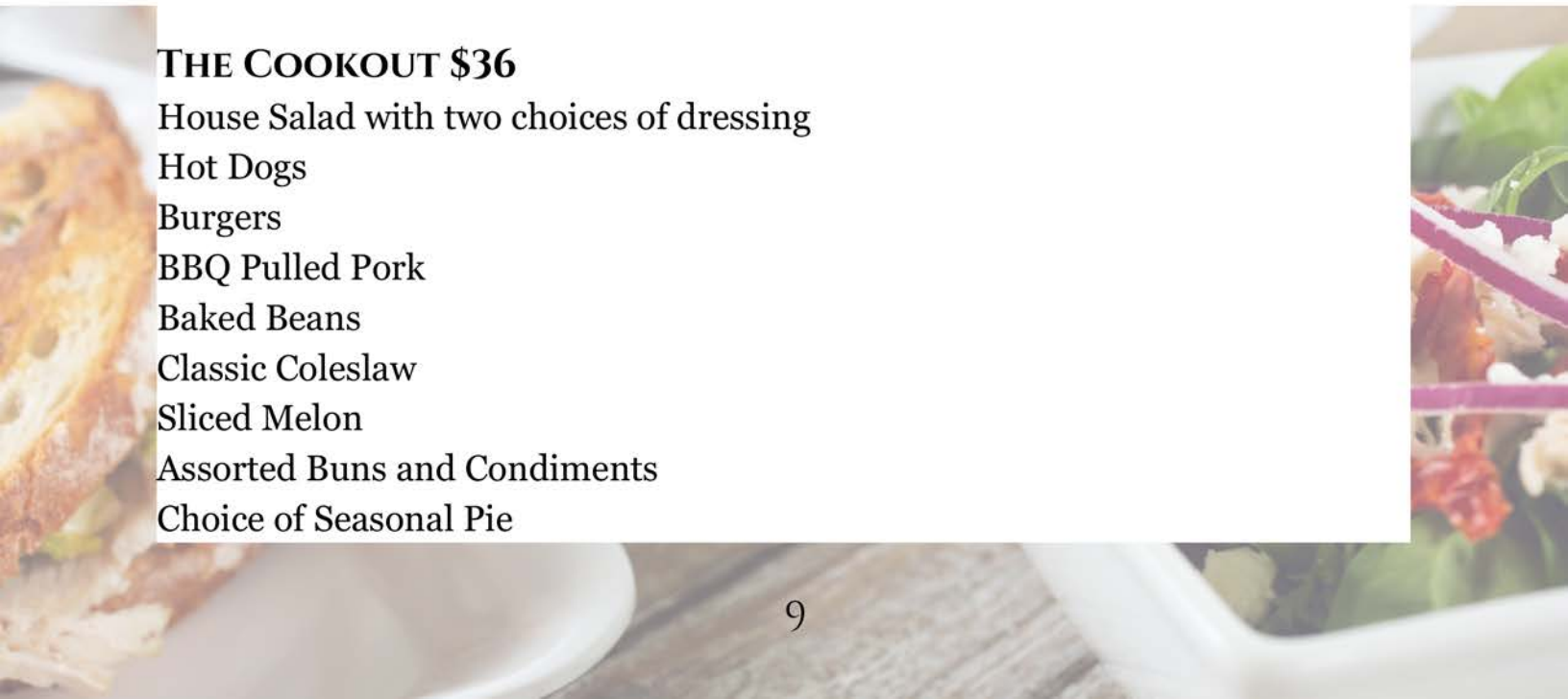
Baked Beans

Classic Coleslaw

Sliced Melon

Assorted Buns and Condiments

Choice of Seasonal Pie



COMPOSED DELI SANDWICHES

CHOOSE 1-2 SANDWICH CHOICES

SERVED WITH CHIPS AND GREEN SALAD WITH TWO DRESSINGS

CLASSIC CLUB

Your choice of bread, ham, turkey, bacon, lettuce, tomato, mayo, swiss \$18

BLTA

Your choice of bread, bacon, lettuce, tomato, mayo, & sliced avocado \$14

ITALIAN SUB

Hoagie roll with pepperoni, salami, provolone cheese, lettuce, tomato, pepperoncini peppers, red onion, oil & vinegar \$18

CHICKEN SALAD

Your choice of bread, shredded chicken, mayo, mustard, grapes, celery \$16

BAHN MI

Toasted hoagie roll with marinated sliced pork, pickled & fresh vegetables, togarashi aioli \$16



PLATED LUNCH OPTIONS

20 GUEST MINIMUM OR ADDITIONAL CHARGES WILL APPLY
ALL LUNCH OPTIONS INCLUDE COFFEE STATION AND
FRESH HOUSE BREAD AND BUTTER
PLATED OPTIONS MUST GIVE FINAL COUNTS 72 HOURS IN ADVANCE

CHOOSE 1

SALADS
STARCH
VEGETABLE
DESSERTS

CHOOSE 1-2

PROTEINS

SALADS

HOUSE SALAD

Romaine, tomato, cucumber, olives, pepitas, Italian vinaigrette

CLASSIC CAESAR

Romaine, Caesar dressing, croutons, pecorino cheese

WEDGE

Iceberg lettuce, blue cheese dressing, blue cheese crumbles, tomato, balsamic reduction, bacon

SPINACH ARUGULA

Salad with raisins, candied pecans, goat cheese, shredded carrot, balsamic vinaigrette

PROTEINS

SKIN ON SEARED SALMON

with lemon zest and herb-infused butter \$54

LILLY'S STYLE CHICKEN BREAST

Seared chicken breast, spinach, goat cheese, basil, artichoke, lemon butter sauce \$46

BEEF RAVIOLI

Ravioli filled with beef & cheese, vodka sauce, pecorino cheese \$54

PESTO PENNE WITH CHICKEN

Penne pasta, pesto, cherry tomato, grilled chicken, pecorino cheese \$52

GRILLED TERIYAKI SHRIMP SKEWER

16/20 shrimp, seasoned & grilled, glazed in teriyaki sauce \$52

ROASTED PORK TENDERLOIN

Roasted sliced pork tenderloin, mushroom demi glaze sauce \$55

STARCHES

Garlic Mashed Potato

Roasted Fingerling Potatoes

Rice Pilaf

Orzo pasta

Creamy Polenta

VEGETABLES

Broccoli Mornay

Asparagus tapenade

Honey and Orange Glazed Carrots

Zucchini Provençal



DESSERTS

CHOCOLATE TORTE MOIST CHOCOLATE CAKE

Whipped ganache center, chocolate glaze, raspberry sauce

CHEESECAKE

Traditional cheesecake, graham cracker crust, raspberry sauce
Choice of chocolate, strawberry, caramel, or lemon

GLUTEN-FREE FRUIT TART

Shortbread crust, vanilla bean custard, assorted fresh fruit, apricot glaze

LEMON TORTE DECADENT CITRUS CAKE

Vanilla mousse, berry compote

KEY LIME PIE

Graham cracker shell, whipped cream, fresh berries

BREAD PUDDING

Cinnamon and chocolate chips, crowned with a scoop of vanilla ice cream

GLUTEN-FREE SEASONAL FRUIT CRISP

Seasonal fruit 'pie' filling, gluten-free sweet oat crumble, vanilla ice cream, caramel drizzle.

MOUSSE PARFAIT

Layers of mousse, fruit filling, crushed cookie.
Can be made gluten free.

COOKIE AND BROWNIE PLATTER

DINNER BUFFET AND PLATED OPTIONS

BUFFETS LESS THAN 20 GUESTS ARE SUBJECT TO A "SMALL SET UP BUFFET FEE" FOR \$125.00

FINAL COUNTS ON PLATED MEALS MUST BE GIVEN 48 HOURS IN ADVANCE

ALL PLATED MEALS COME WITH HOUSE BREAD AND BUTTER

BUFFET CHOOSE

1-2 PROTEINS

1-2 STARCHES

1-2 VEGGIES

1-2 DESSERTS

PLATED CHOOSE

1 PROTEIN

1 STARCH

1 VEGGIE

1 DESSERT

PROTEINS

SLICED BEEF TENDERLOIN

Cooked to medium, veal demi glaze \$68 (for parties of 60 or less)

7OZ BEEF BISTRO TENDER

Cooked to medium rare, plum wine shitake mushroom sauce \$62 (For parties of 60 or less)

SKIN ON GRILLED SALMON

Grilled to a medium, lime, tomato, garlic butter \$58

GRILLED JUMBO TIGER SHRIMP

Tiger shrimp, herb chimichurri \$56

CHICKEN PARMESAN

Chicken breast breaded in Italian bread crumbs, marinara, mozzarella cheese, & herbs \$44

CHICKEN COQA VIN

Red wine braised bone-in skin-on chicken, cipollini onion, herbs, & carrots \$48



BAKED ZITI

Ziti tossed, house-made marinara, meatballs, mozzarella cheese \$40

VEGETABLE RAGOUT

Slice zucchini, squash, eggplant, & shallot braised in red pepper marinara, seasoned bread crumb, pecorino cheese. \$38

PORCINI CRUSTED PORK TENDERLOIN

Oven-roasted & sliced, apple gastrique. \$55

BRAISED BONELESS BEEF SHORT RIB

Cola braised beef short rib. \$60

PORK OSSO BUCCO

Pork shanks slow braised in Madeira, shallots, mushrooms, rosemary demi glaze \$60

ADD A BEEF TENDERLOIN CARVING STATION \$65 PER PERSON + \$125
CARVER FEE

ADD A PRIME RIB CARVING STATION \$75 PER PERSON+ \$125 CARVER FEE

STARCHES

- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Orzo Pasta
- Creamy Polenta

VEGETABLES

- Broccoli Mornay
- Jumbo Asparagus
- Orange and Honey Glazed Carrots
- Zucchini Pomodoro

DESSERTS

CHOCOLATE TORTE

Chocolate cake, whipped ganache center, chocolate glaze, raspberry sauce

CHEESECAKE

Traditional cheesecake, graham cracker crust, raspberry sauce.

Flavors available: chocolate, strawberry, caramel, lemon

GLUTEN-FREE FRUIT TART

Shortbread crust, vanilla bean custard, assorted fresh fruit, apricot glaze

LEMON TORTE

Citrus cake, vanilla mousse, berry compote

KEY LIME PIE

Sweet and tart custard, graham cracker shell, whipped cream, fresh berry

BREAD PUDDING

Cinnamon, chocolate chips, scoop of vanilla ice cream

GLUTEN-FREE SEASONAL FRUIT CRISP

Seasonal fruit 'pie' filling, gluten-free sweet oat crumble, vanilla ice cream, caramel drizzle

MOUSSE PARFAIT

Layers of mousse, fruit filling, crushed cookie. Gluten-free option available.

RECEPTION

BUTLER PASSED OR STATION HORS D'OEUVRES
ALL HORS D'OEUVRES SERVE 10 TO 12 PEOPLE

COLD

TOMATO BRUSCHETTA \$90

SHRIMP COCKTAIL \$125

DEVEILED EGGS \$90

VEGETABLE SPRING ROLL WITH PEANUT SAUCE \$85

PROSCIUTTO WRAPPED MELON \$95

ANTIPASTO SKEWERS \$90

ARTISAN CHEESE DISPLAY \$130

Assorted artisanal cheese with crackers, jams, nuts, and fruit

CHARCUTERIE DISPLAY \$185

Assorted cured meats and artisanal cheese with crackers, jams, nuts, and fruit

SMOKE SALMON PLATTER \$225

House cold smoked, beet and horseradish sliced salmon. Served with grain mustard, herb whipped cream cheese, toasted baguettes, sliced red onion, and capers.

FARM STAND CRUDITÉ DISPLAY \$90

Assorted farm fresh vegetables served with ranch and hummus for dipping.

GRAZING TABLE \$18 PER PERSON.

ONLY FOR GROUPS OF 30 OR MORE

Chefs creative display utilizing charcuterie, artisanal cheeses, farm fresh vegetables. Presented as one free form display.

HOT

MAC AND CHEESE BITES \$40

PHILLY CHEESESTEAK SLIDER \$95

COCONUT SHRIMP \$120

MEATBALLS WITH CHIMICHURRI AND COTIJA \$82

PIMENTO CHEESE TOAST \$60

CRISPY PORK EGGROLLS \$60

SPICY CHICKEN EMPANADA \$70

GRILLED SHRIMP SKEWER WITH PESTO \$125

SWEETS

CANNOLI \$60

BAKLAVA \$75

ASSORTED TARTLETS \$75

LEMON BARS \$65

CHOCOLATE CHIP COOKIES \$45

BROWNIES \$45

BLONDIES \$45

