



INTIMATE WEDDING PACKAGES



WEDDING PACKAGES

Our extraordinary culinary team will create a menu as memorable as the ceremony itself. Choose a plated, stations or buffet dinner package and let our catering team customize the menu.



PLATED DINNER PACKAGE

- Two Course Plated Dinner
- Coffee, Tea Service
- Custom Designed Wedding Cake
- Wine Service with Dinner
- Candlescape Centerpieces
- Printed Menus and Placecards
- \$140 per person
- Includes service charge and tax

FAMILY STYLE DINNER PACKAGE

- Two Course Family Style Dinner Service
- Custom Designed Wedding Cake
- Wine Service with Dinner
- Coffee, Tea Service
- Candlescape Centerpieces
- Printed Menus and Placecards
- \$190 per person
- Includes service charge and tax

ELOPEMENT PACKAGE

- Ceremony Venue
- Couple's Cake
- Bottle of Champagne
- Dinner in Carolina Dining Room or 1895 Grille
- Up to four people — \$1,015
- Includes service charge and tax

PLATED DINNER PACKAGE

SOUPS & SALADS

(Please select one)

WILD MUSHROOM BISQUE

SWEET POTATO CORN CHOWDER

TOMATO BASIL BISQUE

PINEHURST HOUSE SALAD

Mix of Traditional Iceberg and Organic Field Greens
Julienne Yellow Squash, Zucchini, Carrots, Cherry Tomatoes
and Cucumbers with Parmesan Peppercorn Ranch
and Peach-Pecan Vinaigrette

CAPRESE SALAD

Layers of Fresh Mozzarella and Roma Tomatoes,
Baby Field Greens and Balsamic Reduction

CHAMPAGNE AND PEAR SALAD

Cider Poached Pears, Watercress, Red Leaf, Frisée,
Shaved Fennel, Crumbled Stilton,
Toasted Pumpkin Seeds and Champagne Vinaigrette

CAESAR SALAD

Hearts of Romaine Lettuce, Radicchio, Shaved Parmesan,
Yellow Cherry Tomatoes, House-Baked Croutons
and Caesar Dressing on the side.

ENTRÉE SELECTIONS

(Please select up to three)

GRILLED ANGUS FILET MIGNON

Seared 6-oz. Grilled Beef Filet, Garlic Mashed Potatoes,
Asparagus, and Grilled Peppers with Morel Demi-Glace

PINEHURST CHICKEN

Seared Airline Chicken Breast, Stuffed with Crab Meat
and Boursin Cheese, Lemon Cream Sauce
and Truffle Whipped Potatoes

CRISPY SNAPPER

Spanish Chorizo and Shrimp Sweet Potato Stew,
Tomato Olive and Basil Relish

GRILLED PETIT FILET MIGNON AND SHRIMP SCAMPI

5-oz. Grilled Petit Filet Mignon, Four Scampi Style Shrimp
with Demi-Glace, Italian Baked Vegetables
and Roasted Garlic Whipped Potatoes

GRILLED CHICKEN AND SALMON

Herb Encrusted 6-oz. Chicken Breast, Grilled Salmon Fillet,
Onion and Potato Roesti, French Green Beans
and Marsala Wine Reduction



FAMILY STYLE DINNER

COURSE ONE

(Please choose one)

CAPRESE SALAD

Season's Best Tomatoes, Buffalo Mozzarella, Fresh Basil,
Extra Virgin Olive Oil and Aged Balsamic

PINEHURST GARDEN SALAD

With Freestone Peach-Pecan Vinaigrette

CLASSIC CAESAR SALAD BOWL WITH FOCACCIA CROUTONS

RYDER CUP SALAD

With Butter Lettuce, Candied Pecans, Bacon,
Stilton Blue Cheese, Dried Cranberries and Citrus Dressing

COURSE TWO

(Please choose one)

CHICKEN BREAST SALTIMBOCCA

with Prosciutto, Fontina Cheese and Marsala Sage Sauce

HOUSE MEATBALLS

With Pomodoro Basil and Angel Hair Pasta

PINE NUT PESTO SEARED SALMON FILLET

With Southern Succotash

(Please choose one)

BEEF FILET MIGNON

With Steakhouse Rub, Wild Mushrooms and Peppercorn Demi Sauce

THYME ROASTED SEA BASS

With Citrus and Sherry Butter Sauce

BBQ PULLED PORK, SLICED BEEF BRISKET AND BABY BACK RIBS

Housemade BBQ Sauces, Baked Mac 'N' Cheese, Green Beans and Hushpuppies

BRAISED BEEF SHORT RIBS WITH PINOT NOIR

SIDES SERVED WITH ENTRÉE

In addition to Chef's selection of seasonal vegetables

(Please choose one)

Roasted Baby Potatoes with Pancetta and Garlic

Smoked Cheddar Whipped Potatoes

Three Cheese Stone Ground Grits

Baked Penne Pasta with Ricotta, Tomato and Fontina Cheese Gratin

Mixed Wild Rice with Almonds, Apricots and Herb Butter

Organic Quinoa with Roasted Beets, Leek and Sweet Peppers





ELOPEMENT PACKAGE

— SAMPLE MENU —

1895 GRILLE

PEAR AND CELERY SALAD

Endive, Smoked Yogurt, Ginger-Lime Vinaigrette,
Marcona Almonds and Bitter Chocolate Crunch

GRILLED SALMON

Curry Potatoes, Honey Carrot Purée,
Walnut Pesto, Roasted Mushrooms, Pink Peppercorn
and Pickled Blackberry Reduction

TRIPLE CHOCOLATE SOUFFLÉ

Assorted Berries, Powdered Sugar
and Godiva Anglaise

CAROLINA DINING ROOM

FRIED GREEN TOMATOES

Smoked Pimento Cheese, House Hot Sauce,
Cajun Rémolade, Chow-Chow and Sweet Chili Bacon

GRILLED SALMON

Curry Potatoes, Honey Carrot Purée,
Walnut Pesto, Roasted Mushrooms, Pink Peppercorn
and Pickled Blackberry Reduction

MILE-HIGH KEY LIME PIE

Made with Fresh Key Limes and topped with
Meringue, Strawberries, Pineapple, Blackberries
and Candied Macadamia Nuts



A photograph of a golf course. In the foreground, there is a dense field of colorful tulips in shades of pink, yellow, and purple. In the middle ground, a long row of white folding chairs is set up on a green lawn. The background shows a line of trees under a bright, slightly overcast sky.

PACKAGE INCLUSIONS

Banquet services are as unlimited as the imagination. Rest assured every place setting will be designed to perfection.

Choose one item from each of the following four sections to take your wedding from exceptional to extraordinary.

CUSTOM DESIGNED WEDDING CAKES

Pinehurst's pastry chefs are renowned for their delicious wedding cakes. Whether you prefer a traditional white cake or a more modern design, we can create a mouthwatering cake that complements your wedding day.

PINEHURST'S PERFECT PAIRINGS

SOUTHERN BELLE

Red Velvet Cake
Vanilla Cream Cheese Filling
Thin layer of Chocolate Ganache

CHOCOLATE PRALINE

Chocolate Buttermilk Cake
Thin layer of Frangelico Chocolate Ganache
Center layer of Chocolate Buttercream
Whipped Hazelnut Praline Cream

BLUSHING BRIDE

Pink Lemonade Cake brushed with Citrus Syrup
Center layer of Tart Lemon Curd
Fresh Lemon Cream Mousse

SALTED CARAMEL

Vanilla Bean or Double Chocolate Cake
Thin layer of Salted Caramel
Caramel Buttercream with Crushed Toffee Pieces

PEANUT BUTTER DREAM

Chocolate Buttermilk Cake
Milk Chocolate Buttercream
Whipped Peanut Butter Cream with
Peanut Butter Cup Pieces

SWEET ESCAPE

Coconut Cake brushed with Coconut Milk & Rum
Center layer of Caramelized Pineapple Mousse
Toasted Coconut Buttercream

CAROLINA DECADENCE

Vanilla Cream Cake Brushed with Raspberry Puree
Center layer of Whipped Cheesecake with
White Chocolate Flakes
Fresh Raspberry Buttercream

Don't see what you're looking for? Talk with your coordinator about our Deconstructed Tasting and create your own tasty combination.

Cake toppers and other floral decorations are additional.





BAR OPTIONS

LEVEL 1 BRANDS

Pinnacle Vodka, Pinnacle Gin, Dewar's Scotch, Canadian Club,
Bacardi Light Rum and Sauza Extra Gold Tequila

\$9 each drink

\$20 per person for the first hour,

LEVEL 2 BRANDS

Smirnoff Vodka, Bombay Gin, Dewar's Scotch, Jim Beam Bourbon,
Seagram's VO Whisky, Captain Morgan Rum and Jose Gold Tequila

\$10 each drink

\$23 per person for the first hour

LEVEL 3 BRANDS

Tito's Vodka, Tanqueray Gin, Monkey Shoulder Scotch, Four Roses Bourbon,
Jack Daniel's Whiskey, Gosling's Gold Seal Rum and Lunazul Reposado Tequila

\$12 each drink

\$28 per person for the first hour,

PREMIUM LEVEL BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, J Walker Black Scotch, Maker's Mark
Bourbon, Crown Royal Whisky, Mount Gay Rum and Lunazul Anejo Tequila

\$13 each drink

\$34 per person for the first hour,

HOUSE WINE

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

\$37 per bottle

DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite,
Yuengling and O'Doul's Non-Alcoholic

\$6 each

PREMIUM BEER

Heineken, Stella, Corona Extra, Hard Seltzer

\$7 each

CRAFT BEER

Southern Pines Man of Law IPA and Duck Hook Cream Ale

\$7 each

BAR MINIMUMS AND CHARGES PER BAR

\$400 minimum in bar charges for first 3 hours

\$200 minimum each additional hour

HOST OR CASH BAR BARTENDER CHARGE

\$40 per hour per bartender

COCKTAIL SERVER

\$40 per hour per server

NOTE: Brands subject to change based on availability

PACKAGE PERKS

ALL WEDDING PACKAGES COME WITH THE FOLLOWING PERKS:

- Menu tasting for up to four people for plated dinner packages—some restrictions may apply
- Cake tasting during the planning process
- Wedding gift as a lasting memory of your special day
- Spa discount of 20% offered to all wedding guests booking a 50-minute treatment

ADDITIONAL PACKAGE PERKS

Additional perks will be awarded based on the total food, beverage, décor and function room rental spend for all wedding related events such as a rehearsal dinner, welcome reception or farewell breakfast. Pass through billing items such as personal flowers and entertainment are not qualified items.

TOTAL SPEND	PERKS
\$10,000 - \$19,999	<ul style="list-style-type: none">• Complimentary guest room for the bride and groom for the wedding night, based on availability at the time of contract signing
\$20,000 - \$29,999	<ul style="list-style-type: none">• Complimentary suite for the night of the wedding, based on availability at the time of contract signing• Breakfast for the bride and groom the morning after the wedding• Round of golf for 4 players on course No. 1, No. 3, No. 5 or the Cradle



FOOD & BEVERAGE MINIMUMS & RENTAL FEES

VENUES	AVERAGE GUEST COUNT	MINIMUM PEAK/NON-PEAK	PEAK/NON-PEAK ROOM RENTAL FEES
THE CAROLINA HOTEL			
Start at 6 p.m.			
Dogwood	15-20	\$2,000/\$1,000	\$750/\$500
Kendall Room	15-20	\$2,000/\$1,000	\$850/\$600
North Room	30-50	\$4,000/\$2,500	\$750/\$500
South Room	50-70	\$6,000/\$3,600	\$1,000/\$750
Stevens/Taylor Room	10-20	\$1,000/\$500	\$500/\$300
HOLLY INN			
Evergreen Music Room	50-70	\$6,000/\$3,600	\$1,000/\$750
Magnolia Room	10-20	\$1,800/\$500	\$500/\$300
Gardenia Room	10-20	\$1,500/\$750	\$600/\$400

OUTDOOR CEREMONY RENTAL FEES, RESTRICTIONS & INCLUSIONS

VENUES	AVERAGE GUEST COUNT	RENTAL FEE	RESTRICTIONS
THE CAROLINA HOTEL			
Spa Lawn	Any size up to 200	\$2,000	None
HOLLY INN			
Holly Courtyard	Any size up to 180	\$1,600	None

INCLUDED IN CEREMONY RENTAL FEE

- An alternate venue in the case of inclement weather
- One hour ceremony rehearsal practice prior to event
- Coordination of your ceremony
- Folding chairs
- One of the following focal points:
 - Two white pedestals with ferns
 - Two ficus trees in urn
 - Two Schefflera in white pots

PEAK DATES

2021	2022
<p>May 1, 8, 15, 22, 29</p> <p>June 5, 12, 19, 26</p> <p>September 4, 11, 18, 25</p> <p>October 2, 9, 16, 23, 30</p>	<p>April 2, 9, 23, 30</p> <p>May 7, 14, 21, 28</p> <p>June 4, 11, 18, 25</p> <p>September 3, 10, 17, 24</p> <p>October 1, 8, 15, 22, 29</p>

POLICIES AND INFO

MEAL GUARANTEES

Our professional staff will provide you with the finest of service, however; we need your assistance in order to make your event a success. Please confirm the number of guests attending 14 business days before your function. This number is a minimum guarantee and may not be reduced after that date. If no guarantee is provided, the hotel will take the last known written count as the guarantee. The Hotel will prepare food service to serve five percent above the guaranteed number of attendees. If the attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

Function space is assigned based upon anticipated attendance. Should the number you have estimated decrease substantially, the Catering Department retains the right to change your room to one that would more comfortably fit your guests.

PAYMENT SCHEDULE

A \$1,500 non-refundable deposit is required in order to secure space. Additional deposits will coincide with the cancellation policy. At 8, 6, 4 and 2 months prior to wedding, 25 percent of the food and beverage minimum will be due as payment on each date. Payment in full must be made at 14 days.

MENU SELECTION

To assure menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your catering manager. Reception packages are based on a minimum of 50 guests.

SPLIT MENUS

The guarantee number must reflect the amount of guests selecting each entrée. You may have a total of three entrée choices for your guests. Color-coded place cards must be purchased through the resort if you are offering your guests a choice of entrée.

ALCOHOLIC BEVERAGES

The State of North Carolina Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Pinehurst Resort is responsible for the administration of these regulations; therefore, all alcoholic beverages used in banquet functions must be purchased from the hotel.

WEDDING CAKE

The hotel does provide wedding cakes. If you choose to select your own baker, there is a standard \$2.50++/per person fee to slice and serve the wedding cake.

SERVICE CHARGES

A 20 percent service charge is added to all food, beverage and audio visual charges not included in the wedding packages. State sales tax is added to the total bill.

LABOR CHARGES

Cocktail servers/bartenders/coat room attendants/additional servers. If you require any of these additional staff members, the cost per staff person is \$40 per hour.

AUDIO VISUAL

Pinehurst Resort has its own audio visual company that can assist you with presentations, special mood lighting or any additional equipment your band or DJ may need.

CEREMONY CHARGES

Ceremony location rental fee is \$300-\$2,000 depending on venue selected. In the event of an outdoor ceremony, an indoor area will be provided in case of inclement weather at no additional charge. A reception package must be booked at Pinehurst Resort in order to host your ceremony on site.

SECURITY

Pinehurst Resort is not responsible for the loss of articles or merchandise brought into the hotel. Security for articles of value should be made with us prior to your event. Florists, entertainers and bakeries should arrange for the pick-up of items at the conclusion of the function.

DAMAGES

The client agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, guests, independent contractors or other agents that are under the client's control.

CLEANING FEES

Pinehurst Resort does not allow the throwing of rice or birdseed either inside or outside the premise. If you choose to use rose petals, confetti or bubbles during your ceremony, there may be a cleaning fee involved. The cleaning fee could range from \$500-\$1,500 depending on the amount of cleaning and if hiring an outside company is required.

ELECTRICAL CHARGES

There may be additional charges for electrical power based on certain outdoor locations as well as set up for bands. Prices will vary based on electrical needs.

OUTSIDE VENDORS

Vendor is responsible for removal and pickup of all items at the conclusion of event.