



PINE HILLS COUNTRY CLUB

WEDDING INFORMATION

OUTDOOR CEREMONY

\$900.00 rental

\$2.00 per white folding chair
\$100.00 set-up + removal of chairs

Pine Hills Day-Of Ceremony Coordination Fee: \$200.00
Use of Locker Rooms for Day of Ceremony: \$100.00

Pine Hills is not responsible for set-up or tear down of ceremony décor. The ceremony rental fee does not include an inclement weather back up location

Wedding Room Rental

Option 1

Wedding Room Rental + Social Membership = \$1,869.25 (Non-Refundable)

- Includes a Social Membership (\$350 + Tax). Must complete Membership Application to be approved by Board of Directors -Above fees to be paid & Membership Application must be completed upon wedding booking

- The Social Membership will begin anytime during the fiscal year (April 1st - March 31st), and will conclude on March 31st.

Note: You will have the option to continue your Social Membership with appropriate dues and fees or upgrade to a different level of Membership.

- Room Rental Fees are waived for Members of Pine Hills

- Per Membership By-Laws, \$250 Quarterly Minimums are usually required for restaurant charges, which will be waived per By-Laws:

- i) You will provide an advanced \$1500 Non-Refundable Deposit upon wedding booking, which guarantees Annual/Fiscal Minimum spending
- ii) Your \$1500 Non-Refundable Deposit will be applied as a credit to food and beverage charges for the wedding, which will meet or exceed the \$1500 Annual/Fiscal Minimum spending threshold per By-Laws

Option 2

Regular Room Rental = \$2,500.00 (Non-Refundable)

INCLUDED WITH THE ROOM RENTAL

Parking
High Boy Tables
60" Round Tables
Banquet Chairs
8ft and/or 6ft tables
White or Sandalwood 85" linens
Place ware, Glassware, Silverware
Table Stanchions + Numbers
Upper Deck
Large, Open Bar

ADDITIONAL FEES

Dance Floor: \$300.00
BOSE Speaker System: \$300.00
Golf Carts for Pictures on the Course: \$10.00 per cart
(each cart holds (2) people + based on availability)
Cake Cutting Fee: \$2.00 per person
(includes cake cutting, plating + serving to guests)
Station Fee: \$20.00
Easels: \$5.00 each
Microphone: \$15.00
Screen, TVs + Projector: \$100.00
Votives: \$0.50 each
Napkins: \$0.50 per napkin

***All food and beverage subject to a 22% service charge**

TRAY PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

25 PIECE MINIMUM, PRICED PER PIECE

BACON WRAPPED WATER CHESTNUTS - \$2.75

ARANCINI W/ RISOTTO, FRESH MOZZARELLA + MARINARA - \$2.75

ITALIAN SAUSAGE STUFFED MUSHROOMS - \$2.50

SWEDISH MEATBALLS - \$2.50

JOHNSONVILLE ITALIAN SAUSAGE SHRIMP SKEWERS W/ PUTTENESCA SAUCE -
\$3.75

BACON WRAPPED SCALLOPS - \$3.75

CRAB RANGOON - \$3.50

MINI CRAB CAKES - \$4.75

COLD HORS D'OEUVRES

25 PIECE MINIMUM , PRICED PER PIECE

TOMATO BRUSCHETTA - \$2.25

PESTO SHRIMP BRUSCHETTA - \$3.00

DEVEILED EGGS - \$2.50

SHRIMP COCKTAIL SHOT GLASS - \$3.50

CRUDITÉ SHOT GLASS - \$2.75

CAPRESE SKEWERS - \$3.00

SMOKED SALMON CANAPE - \$3.50

STATION SET HORS D'OEUVRES

25 PERSON MINIMUM; PRICED PER PERSON

SEASONAL ASSORTED FRUIT
\$2.50

SCHWARZ'S SMOKED SALMON
\$3.75

PICKLED RED ONIONS, DILLED SOUR CREAM, HARD BOILED EGGS,
CAPERS + CRACKERS

ANTIPASTO TRAY
\$3.75

MARINATED & ROASTED VEGETABLES, OLIVES,
ASSORTED CHEESES + MEATS

GRILLED VEGETABLE TRAY
\$3.00

GRILLED ASPARAGUS, ZUCCHINI, SQUASH + BELL PEPPERS

WISCONSIN CHEESE TRAY
\$3.75

IMPORTED CHEESE TRAY
\$4.75

CHARCUTERIE
\$4.50

LOCAL MEATS & SAUSAGES, GHERKIN PICKLES, ROASTED
MUSHROOMS, MUSTARD, ASSORTED CHEESES, CROSTINI

CRUDITÉ
\$2.50

ASSORTED VEGETABLE DISPLAY WITH HUMMUS + RANCH DRESSINGS

Plated Dinners

All Entrées include House Salad or Caesar Salad,
Regular + Decaffeinated Coffee, Rolls + Butter

SALADS

HOUSE SALAD - Mixed Greens, Cucumber, Carrot, Red Onion, Tomato
with Choice of (2) Dressings

CAESAR SALAD - Romaine Lettuce, Parmesan Cheese, Croutons
with Caesar Dressing

ENTREES

Limited to (2) entrée selections. A (3rd) entrée selection is an additional
\$3.00 per person

PANKO CRUSTED CHICKEN \$30.00

Served with Sundried Tomato Pesto Sauce, Tri-Color Fingerling Potatoes +
Steamed Broccoli

CHICKEN PICCATA \$30.00

Served with Mashed Potatoes + Haricot Verts

SPINACH, ARTICHOKE + BOURSIN CHEESE STUFFED CHICKEN BREAST (GF) \$31.00

Served with Wild Rice + Seasonal Vegetables

BEEF FILET (GF) \$38.00

6oz - Mushroom Demi, Twice Baked Potato + Grilled Asparagus

BRAISED SHORT RIBS \$38.00

Served with Twice Baked Potato + Grilled Asparagus

MARINATED BEEF TIPS \$34.00

Served with Garlic Mashed Potatoes + Grilled Asparagus

PLATED ENTREES CONTINUED...

GRILLED BBQ PORK CHOP \$31.00

Boneless, BBQ Glazed with Roasted Red Potatoes, Asparagus + Glazed Carrots

GRILLED SALMON (GF) \$34.00

Lemon Beurre Blanc, with Wild Rice + Haricot Verts

DUO PLATE (GF) \$45.00

5oz FILET & (2) JUMBO SHRIMP

with Garlic Mashed Potatoes + Grilled Asparagus

VEGETARIAN

RICOTTA GNOCCHI \$29.00

Roasted Brussels Sprouts, Asparagus, Roasted Mushrooms, Red Pepper,
Parmesan Cream Sauce, Truffle Oil

VEGAN

ASIAN STIR FRY \$29.00

Brown Rice, Bell Peppers, Mushrooms, Broccoli, Pea Pods, Carrots,
Sprouts + Soy Sauce

Add Tofu: \$1.00

CHILDREN'S ENTREES

Choose one Side: French Fries, Fresh Fruit, Chips or House Salad

MAC + CHEESE \$12

ALL BEEF HOT DOG \$12

CHICKEN TENDERS \$12

DINNER BUFFETS

20 person minimum; buffets are customizable

TRADITIONAL BUFFET \$36.50 per person

Two Salads, Two Entrees, Two Sides, Assorted Rolls and Butter,
Regular + Decaffeinated Coffee

GRAND BUFFET \$43.00 per person

Three Salads, Three Entrees, Three Sides, Assorted Rolls and Butter,
Regular + Decaffeinated Coffee

SALAD SELECTIONS

Caesar Salad

Garden Salad with Choice of Two Dressings

Apple Arugula Salad with Poppyseed Dressing

Creamy Coleslaw

Savory Tortellini Pasta Salad

Fruit Tray

ENTRÉE SELECTIONS

Tenderloin Medallions + \$2.00

Seared Chicken Mushroom Marsala

Chicken Piccata with Lemon Caper Butter

Grilled Salmon with Lemon Beurre Blanc

Grilled BBQ Pork Chop

Herb Roasted Pork Loin with Natural Jus

SIDES SELECTIONS

Boursin Mashed Potato

Tri-Color Fingerling Potatoes

Long Grain + Wild Rice

Grilled Asparagus

Garlic & Parmesan Haricot Verts

Seasonal Vegetables

THEMED BUFFETS

(great for rehearsal dinners!)

BBQ BUFFET

\$32.00 per person

Smoked BBQ Beef Brisket

Smoked Carved Turkey

Creamy Buttermilk Coleslaw

Baked Beans

Baked Chipotle Potato Salad

Shrimp Mardi Gras Tortellini with Cajun Cream Sauce

Rolls + Corn Bread

Mixed Berry Cobbler

TACO BAR

\$21.00 per person

Both Hard and Soft Shells

Garden Salsa + Chips

Sour Cream, Tomato, Onions, Black Olives, Grated Cheese Blend, Lettuce,

Refried Beans + Black Beans

Diced Chicken + Ground Beef Taco Meat

Add Guacamole: \$1.75 per person

Add Grilled Vegetables: \$1.00 per person

PASTA BUFFET

\$22.00 per person

Garden Salad with Two Dressings

Penne Pasta with Bolognese Sauce

Fettuccini Alfredo with Chicken

Pesto Cavatappi with Vegetables

Garlic Bread

Brownie Tray

LATE NIGHT SNACK

POPCORN BAR \$2 per person

Fresh Buttered Popcorn with an array of seasonings including:
Ranch, White Cheddar + Cajun Seasoning

SLIDER BAR \$5 per person

Mini Sliders served with French Fries, Ketchup, Mustard + Pickles

PIZZA BAR \$10 per pizza

12" pizzas: Cheese, Sausage, Pepperoni or Deluxe

BRIDAL SUITE/LOCKER ROOM PACKAGES

MIMOSA BAR \$7 per person

Champagne, Orange Juice + Champagne Glasses

BLOODY MARY BAR \$8 per person

Rail Vodka (pre-portioned), Zing Zangs, Pickle Spears, Olives,
Mushrooms, Celery + Lemon

LIGHT LUNCH PACKAGE \$12 per person

Chicken Caesar Wraps + Turkey/Provolone Wraps
Bags of Assorted Chips
Assorted Cookies

WISCONSIN BRAT BAR \$6 per person

Mini Brats in Fresh Buns served with Sauerkraut, Ground Mustard, Ketchup
+ French Fries

A LIGHT SNACK \$5 per person

Assorted Granola Bars, Whole Pieces of Fruit, Gardettos + Trail Mix

PINE HILLS CIGARS \$12 each

FULL BAR

Includes cocktails, house wines, premium + domestic bottled beer
+ soft drinks

	Call	Premium	Special Premium
First Hour	\$15	\$16	\$18
Second Hour	\$9	\$10	\$12
Each Additional hour	\$7.50	\$8.50	\$10.50

SODA, WINE + BEER

First Hour	\$12
Second Hour	\$8
Each Additional Hour	\$6

Half Barrels

Domestic - \$300

Premium - \$400

On Consumption

Soda - \$1.50 each

Bottles of House Wine - \$24 each

Bottles of Champagne - \$30 each

Champagne or Wine pour - \$4 per person