

AUGUSTA PINES



Nestled in the lush forest bordering The Woodlands, Augusta Pines offers a special setting that will make any occasion truly memorable.

The Clubhouse features both banquet and private meeting rooms to accommodate from 10 to 300 people. The wine room seats up to twenty people comfortably and offers complete privacy for special dinners or business lunches. The banquet room is bordered by French doors, which open out onto the spectacular eighteenth hole and fairway. Five elegant chandeliers cast a flattering glow over the dining room while the grand spiral staircase lends itself to dramatic wedding photographs. Our winding stairway leads you to an elegant loft with a private patio that offers breathtaking views of our lakes and manicured lawns.

We would love the opportunity to meet with you and discuss the possibility of hosting your event.

CONTACT

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GENERAL BANQUET INFORMATION



Items Included with All Banquet and Wedding Events

- A special events coordinator
- 60-inch round tables set with linen, gold and ivory Chiavari Chairs.
- China, glassware, silverware, gold chargers, and Ivy photo wall.
- Indoor or Outdoor ceremony sites with gold ceremony alter arch.
- Centerpiece accessories
- Bride and Groom dressing areas
- A professional staff to customize your every need, such as specialty drinks and menus.
- Wedding Ceremony rehearsal to be held the day before the event



- There is a \$750 room fee for the Ballroom.
- There is a \$650 ceremony fee to hold your wedding on the club property.
- There is an \$85 Server Fee (per server) for catered Events.
- There is a 20% service fee and 8.25% tax will be added to the final bill.
- There is a \$1,000-dollar non-refundable deposit is required to reserve the ballroom

- There is a \$5,000 minimum for food and beverage on Saturdays.
- There is a \$3,500 minimum for food and beverage for Friday and Sunday events.

Payment Information

- *Any cancellation after deposit has been remitted will result in the loss of the deposit amount.
- *One half of the total estimated charges are due 30 days prior to event, with the remainder due 7 Days before event.
- *A guaranteed number of guests must be given 10 days prior to the event.

SPECIALTY BRUNCH MENUS



Silver Package

Fresh Fruit Presentation and Breakfast Breads
Scrambled Eggs
Smoked Bacon and Sausage
Breakfast Potatoes
Mouth Watering Chicken Crepes atop Wild Rice
Assorted Finger Dessert Table or (Cutting Service of Your Wedding Cake)
\$25.95



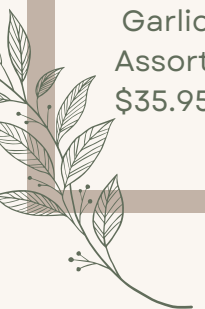
Gold Package

Fresh Fruit Presentation and Breakfast Breads
Smoked Bacon and Breakfast Sausage
Omelet's made to order, or Eggs Benedict with Hollandaise Sauce
French Toast with Berries
Lemon Chicken atop Rice Pilaf
Seasonal Grilled Vegetables
Assorted Finger Dessert Table or (Cutting Service of Your Wedding Cake)
\$29.95



Platinum Package

Fresh Fruit and Breakfast Bread Presentation
Scrambled Egg Taco Bar or Eggs Benedict with Hollandaise Sauce
Smoked Bacon and Sausage, Breakfast Potatoes
Miniature Gulf Crab Cakes with Lemon Butter
Carved Roast Beef with Au Jus and Horseradish Sour Cream
Garlic Mashed Potatoes and Seasonal Grilled Vegetables
Assorted Finger Dessert Table or (Cutting Service of Your Wedding Cake)
\$35.95



SINGLE ENTREE BUFFET PRESENTATION



Entrée prices include:

House Salad with Dressings

One Entrée Selection

A Medley of Seasonal Vegetables & Chef's Choice Appropriate Starch

Accompaniment

Assortment of Fresh Baked Bread with Creamy Butter

Chicken

Chicken Picatta sautéed chicken breast with butter sauce and angel hair pasta \$22.95

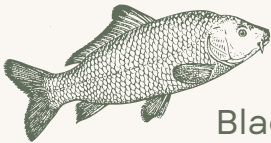
Lemon Chicken lightly crusted chicken breast topped with lemon butter \$22.95

Chicken Parmesan with breadcrumbs; marinara and Italian cheeses \$22.95

Chicken Cordon Bleu stuffed with honey ham and Swiss cheese \$23.95



Seafood

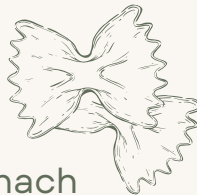


Atlantic Salmon with lemon dill sauce \$29.95

Blackened Redfish in a garlic and white wine sauce \$29.95

Seafood Gumbo and Shrimp Scampi over a bed of rice \$31.95

Pasta



Lasagna Florentine Alfredo four cheese lasagna, with freshly sautéed spinach \$23.95

Penne Pasta Alfredo with spicy grilled chicken \$23.95

Beef



Smoked Prime Rib with horseradish sour cream sauce \$37.95

Smoked Beef Tenderloin with poblano cream sauce \$39.95

Desserts

\$5.50

New York Style Cheesecake with Fresh Strawberries

Bread Pudding with Bourbon Sauce

Dark Chocolate Mousse Cake

Italian Cream Cake

Assorted Tarts and Finger Desserts



SPECIALTY DINNER BUFFET PRESENTATIONS



The Charleston Package

A Welcome Table with Fresh Seasonal Fruit Display
Imported and Domestic Cheese Tray with Assorted Crackers
Pasta Station
Two Short Pastas with Alfredo and Marinara Sauce, Sautee Toppings
Salad with Assorted Dressings
Chef Carved Top Round of Beef with Horseradish Sour Cream
Seasonal Grilled Vegetables and Garlic Mashed Potatoes
Assortment of Fresh Baked Breads with Creamy Butter
Assorted Finger Desserts or (Cutting Service of your Wedding Cake)
Unlimited House Blend Coffees and Gourmet Teas
\$38.95

The Savannah Package

A Welcome Table with Fresh Seasonal Fruit Display
Imported and Domestic Cheese Tray with Assorted Crackers
Selection of two Hot Hors d'oeuvres

Salad with Assorted Dressings
Chef Carved Top Round of Beef with Sauce Au Jus
Choice of one additional Chicken Entrée
Seasonal Grilled Vegetables and Garlic Mashed Potatoes
Assortment of Fresh Baked Breads with Creamy Butter
Assorted Finger Desserts or (Cutting Service of your Wedding Cake)
Unlimited House Blend Coffees and Gourmet Teas
\$43.95

The Augusta Package

A Welcome Table with Fresh Seasonal Fruit Display
Imported and Domestic Cheese Tray with Assorted Crackers
Selection of two Hot Hors d'oeuvres
Salad with Assorted Dressings
Chef Carved Prime Rib with Sauce Au Jus
Pasta Station
Two Short Pastas with Alfredo and Marinara Sauce, Sautee Toppings
Additional Chicken Entrée or Additional Hot Hors d'oeuvre
Seasonal Grilled Vegetables and Garlic Mashed Potatoes
Assortment of Fresh Baked Breads with Creamy Butter
Assorted Finger Desserts or (Cutting Service of your Wedding Cake)
Unlimited House Blend Coffees and Gourmet Teas
\$49.95



CASUAL FAIRWAY BUFFETS

Texas Buffet

Smoked brisket and BBQ Chicken
Potato Salad & Cole Slaw, Pickles,
Onions and Peppers
Ranch Style Beans, Corn on the Cobb and
Homemade Rolls
Assorted Cookies and Brownies or
(Cutting Service of Your Wedding Cake)

\$18.95



Clubhouse Cook-Out

Chicken Fried Steak & Country Gravy,
Baked Chicken,
Mashed Potatoes, Seasonal Grilled
Vegetables, Tossed Salad, Bread and Butter
Assorted Cookies and Brownies or
(Cutting Service of Your Wedding Cake)

\$18.95



Tour Tex-Mex

Chicken & Beef Fajitas, Cheese Enchiladas
Flour Tortillas, Salsa, Guacamole,
Sour Cream, Cheese
Refried Beans, Fiesta Rice, Chips and Salsa
Sopapillas with Honey or
(Cutting Service of Your Wedding Cake)

\$18.95



COMPLIMENT YOUR DINNER WITH AN HOUR OF HOR D'OEUVRES

PRICES PER PERSON - 2 SERVINGS EACH



Hot Hor d'oeuvres

Assorted Petite Quiches	\$4.50
Home Style Chicken Tenders	\$5.00
Vegetable Spring Rolls	\$4.50
Chicken & Pineapple Brochettes	\$5.00
Stuffed Mushrooms	\$5.00
Mini Crab Cakes	\$6.50
Scallops in Bacon	\$6.50
Miniature Beef Wellingtons	\$6.00
Feta & Spinach Turnovers	\$5.00
Deviled Eggs	\$5.00

Cold Hor d'oeuvres

Jumbo Shrimp on Ice with Cocktail Sauce & Lemons	\$9.00
Prosciutto Wrapped Asparagus with Dipping Sauce	\$9.00
Smoked Chicken Quesadilla	\$6.00
Fresh Mozzarella and Roma Tomato Bruschetta	\$5.00
Deluxe Charcuterie Board	\$9.00

Stations

Carving Stations

Prime Rib
Carved with Condiments and Mini rolls
\$11.00 per person
\$60 carver fee



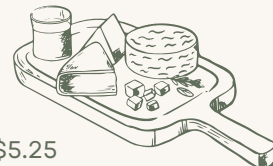
Steamship Round Roast Beef
Carved with Condiments and Mini rolls
\$9.00 per person
\$60 carver fee

Smoked Turkey
Carved with Condiments and Mini rolls
\$8.00 per person
\$60 carver fee

Displays

Whole Salmon Display with Condiments
\$9.00 per person

Artichoke Dip with Crostini and Assorted Crackers
\$6.00 per person



Tropical Fruit Presentation
\$4.50 per person
Add chocolate strawberries \$5.25

Domestic and Imported Cheese Display
\$4.50 per person

Vegetable Crudités with dipping sauce
\$4.50 per person

Assorted Miniature Pastries and Tarts
\$5.00 per person

Specialty Stations

Pasta Station
Chef attended pasta stations with Bowtie and Penne pasta, Marinara and Alfredo Sauces, and Sautéed Accompaniments
\$10.00 per person



Mashtini Bar

Mashed Garlic and Sweet Potatoes with: Cheese, Bacon, Sour Cream, Chives, Brown Sugar, Candied Pecans
\$7.00 per person

BAR PACKAGES

PACKAGES ARE FOR (4) HOURS

Note: Customers may create their own ala cart bar plans and are not required to purchase a per person bar package.

Silver Package

Silver Package
Assorted Red and White House Wines
Assorted Domestic and Premium Beers
House Champagne and Sodas
\$35.00

Gold Package

Assorted Red and White House Wines
Assorted Domestic and Premium Beers
House Champagne, Sodas
Package Liquors:
Absolut or Tito's Vodka, Bacardi Light Rum,
Dewar's Scotch
Seagram's 7 and Jim Beam Whiskey
Tanqueray Gin and Sauza Silver Tequila
\$42.00

Platinum Package

Assorted Red and White House Wines
Assorted Domestic and Premium Beers,
House Champagne, Sodas
Package Liquors:
Belvedere or Ketel One Vodka, Bacardi and
Captain Morgan Spiced Rum
Johnnie Walker Red Label Scotch, Crown
Royal and Makers Mark Whiskey
Bombay Sapphire Gin,
Jose Cuervo 1800 Tequila
\$48.00

Specialty Drinks

Keg Beer \$350
House Wine/bottle \$27
House Champagne/bottle \$27



There is a standard bar tender fee of \$75 per bar tender.
We require two bar tenders for all events with more than eighty guests.