



*Cordially invites you to attend
The most amazing day of your life!*

*Scenic views of a world-class golf course,
picturesque outdoor ceremonies & photo opportunities, a
covered veranda with sunset views, a beautifully appointed
open concept ballroom, and unsurpassed attention to every
detail will make your special day “Simply Magical”.
In fact, your reception will be so memorable your guests will
feel the magic too!*

*Please RSVP “Yes” and join us
for a private tour and consultation.*

609-927-0006 ext. 13

Your Elegant Wedding Package Includes:

- ❖ *A dedicated team of event professionals to assist with all venue related arrangements*
- ❖ *A Private Bridal Suite with Complimentary Hors D'oeuvres, Non-alcoholic Beverages, wine and beer for the bridal party*
- ❖ *Cocktail Hour with Extensive Stationary Displays and Butler-passed Hors D'oeuvres*
- ❖ *Five Hour Event with a Five Hour Premium Open Bar Beverage Package*
- ❖ *Gourmet Dinner Selections including accommodations for your guests with allergy and dietary restrictions*
- ❖ *White Floor Length Linen with White Napkins*
- ❖ *Special priced Vendor Meals & Children's Menu (\$45.00)*
- ❖ *Complimentary Coat Check Services, in Season*
- ❖ *Beautiful Views from the Veranda and Photo Opportunities on the Golf Course*

Minimum Requirements

- ❖ *50 Adults Sunday thru Thursday*
- ❖ *75 Adults Friday or Saturday*

Maximum room capacity is 170

Sit Down Dinner Package

\$129 per person

Your Five-Hour Party begins with a deluxe cocktail hour featuring our Select Beverage Package.

Select Beverage Package

Harbor Pines Select Beverage Package includes the following beverages, spirits, and beers:

Assorted Sodas, Iced Tea, and Lemonade

Champagne Toast with fresh seasonal berries

Spirits include but are not limited to: Tito's, Absolute, Tanqueray, Jack Daniels, Seagram's 7, Seagram's VO, Captain Morgan, Bacardi, Malibu Coconut, Bushmills Irish Whiskey, Dewar's Scotch, & Jose Cuervo Tequila

Draft Beer: Miller Lite, Yuengling, Craft & Seasonal Selection

Bottled Beer: Miller Lite, Coors Light, Corona & Heineken

Wines: Our house wines are always changing. Your bar will include an Assortment including but not limited to: Cabernet, Merlot, Chardonnay & Pinot Grigio

**spirit selection is subject to change based on availability*

Cocktail Hour

Cocktail Hour includes our abundant Signature Stationary Display and Hot Pasta Bar, plus a variety of modern and classic Butler-Passed Hors D'oeuvres.

STATIONARY DISPLAY

Deluxe Grazing Station:

- ❖ Imported and Domestic Cheeses Garnished with Olives & Capers
- ❖ Italian Meats to include Soppressata, Genoa Salami & Prosciutto
- ❖ Marinated Grilled Vegetables, Artichoke Hearts & Roasted Red Peppers
- ❖ Assorted Dips & Bruschetta Displayed with Artisan Crackers & Crostini
 - ❖ Seasonal Fresh Sliced Fruits & Berries

PASTA BAR

Select Two Pastas and Two Sauces:

- ❖ **PASTAS:** Penne, Farfalle, Rigatoni
- ❖ **SAUCES:** Marinara, Blush, Garlic and Olive Oil, or Mac n' Cheese

BUTLER-PASSED HORS D'OEUVRES (Choice of 5)

<i>Mini Crescent Franks</i>	<i>Mini Beef Wellington</i>	<i>Beef Satay</i>
<i>Pork Dumplings w/ Thai Chili</i>	<i>Nacho Bites (Beef or Chicken)</i>	<i>Chicken Satay</i>
<i>Chorizo-Stuffed Mushroom Caps</i>	<i>Tater Tots Wrapped in Bacon</i>	<i>Spanakopita</i>
<i>Scallops Wrapped in Bacon</i>	<i>Mini Crab Cakes</i>	<i>Smoked Salmon</i>
<i>Ahi Tuna on Cucumber w/Dill</i>	<i>Clams Casino</i>	<i>Coconut Shrimp</i>
<i>Spring Rolls with Soy Dip</i>	<i>Stuffed Fingerling Potatoes</i>	<i>French Fry Shooters</i>
<i>Mini Cheese Quesadilla</i>	<i>Lollipop Lamb Chips (+\$5)</i>	<i>Jumbo Shrimp (+\$5)</i>
<i>Assorted Sushi Rolls (+\$5)</i>	<i>Lobster Shooters or Seafood Bar (+Market Price)</i>	
<i>Mini Meatballs w/Swedish or Asian Glaze</i>		

Sit Down Dinner Menu Selections

SALADS (select one)

Classic Caesar: Crispy Romaine Lettuce Drizzled with Traditional Caesar Dressing & Topped with Shaved Parmesan & Herbed Croutons

Pines Winter Greens: Fresh Baby Spinach with Glazed Walnuts, Blue Cheese & Poached Pears Tossed with a Honey Vinaigrette

St. Andrews: Sliced Strawberry atop Dark Mixed Greens with Glazed Walnuts and Feta Cheese Crumbles Tossed with a Balsamic Vinaigrette

MAIN COURSE

Please select Two Entrees to be Served - Pre-Order required from your guests

POULTRY

Champagne Chicken

Sautéed Breast of Chicken Topped with a Creamy Champagne Sauce

Citrus Chicken

All White Meat Chicken Breasts Marinated in Fresh Citrus & Herbs then Grilled to perfection & Finished with your choice of Orange & Thyme Glaze or Lemon & Rosemary Glaze

Chicken Roulade

Breast of Chicken Hand-Rolled with a filling of Spinach, Roasted Red Peppers & Mozzarella then Topped with a Creamy Roasted Red Pepper Coulis

Chicken Saltimbocca

Boneless Chicken Breast Stuffed with Fresh Sage & Thinly Sliced Prosciutto, Sautéed & Finished in a Dry White Wine Reduction

MEATS

Bistro Filet

Served with a Homemade BBQ Balsamic Drizzle

Braised Short Ribs

Slow roasted and finished with a Sweet Burgundy sauce

Prime Rib of Beef

Cooked Medium, Au Jus

Baby Lamb Chops

Three Baby Chops Grilled to Medium with Mint Jelly

SEAFOOD

Honey Ginger Glazed Salmon

Baked to Perfection & Finished with a Sweet and Savory Glaze

Lemon Dill Salmon

Grilled Salmon Filet Topped with a Creamy Dill Reduction

Maryland Style Crab Cakes

Jumbo Lump Crab Cakes Baked & Served with Classic Southern Remoulade Sauce

Stuffed Flounder Florentine

Filled with Spinach & Spices, Topped with a Butter Cream Sauce

THE COMBO

Combo + \$10

Select the Bistro Filet and Pair it with

Crab Cake, Salmon, Coconut Shrimp or Any Glazed Chicken

HP Surf n' Turf – Petite Filet & Two Jumbo Crab Imperial Stuffed Shrimp +\$19

Vegan/Vegetarian Options: (select one) Vegetable Wellington, Cauliflower Steak, Egg Plant Parmesan, or Seasonal Vegetable Risotto

All entrees include Dinner Rolls & Butter and your choice of vegetable and starch

Vegetables: California Medley, Asparagus, String Beans Almondine, String Beans and Carrot Medley, Broccoli

Starch Options: Roasted Rosemary Potatoes, Garlic Mashed Potatoes, Twice Baked Potatoes, Baked Potato or Rice Pilaf

Desserts and Late Night Offerings

Cake

*Coffee, Tea, and Decaf is served table side with your Wedding Cake which we garnish with a
Chocolate Covered Strawberry*

Wedding Cake Through Harbor Pines Bakery – \$7

Supply Your Own Cake – Cutting Fee – \$3

The Sweet Ending

*As your 5-Hour party comes to a close, a coffee station with assorted cookies, brownies, will be
displayed with your remaining wedding cake for guests to enjoy or take home!*



We can customize

*If you don't see EXACTLY what you want on this package, just ask! Our staff of catering
professionals will help build the perfect package for you!.*



Miscellaneous

Ceremony Fee - \$1,500

***Bridal Suite** - Your bridal suite is available throughout your reception.*

For on-site ceremonies, the bridal suite is available 2 hours prior to your ceremony time.

Buffet Dinner Package

\$149 per person

The Buffet Option Includes the same Cocktail Hour, Open Bar, and Sweet Ending. Rather than a Served Meal, Your Guests will Enjoy an Elaborate Buffet as follows:

SALADS (select two)

Classic Caesar – Crispy Romaine Tossed with Traditional Caesar Dressing & Topped with Shaved Parmesan & Herbed Croutons

Garden Vegetable Salad – Mixed Greens Tossed with Tomato, Cucumber & Onion with Choice of Three Dressings

St. Andrews – Dark Field Greens Tossed with Candied Walnuts, Feta Cheese, Sliced Strawberry & Dressed with a Balsamic Vinaigrette

PASTA (select one)

Stuffed Shells - Ravioli - Penne Ala Vodka - Angel Hair with Olive Oil & Garlic

ENTRÉE (select two)

Champagne Chicken - Chicken Roulade - Chicken Marsala - Chicken Francaise

Honey Glazed Salmon - Lemon Dill Salmon - Flounder Florentine - Crab Crusted Tilapia

CARVER (select one)

Prime Rib of Beef - Seasonal Stuffed Pork Loin - Fresh Turkey Breast - Honey Ham

A second entrée from the Carver (+\$5)

Dinner Buffet also includes Rolls & Butter and your choice of vegetable and starch.

Vegetables: *California Medley, Asparagus, String Beans Almondine, String Beans and Carrot Medley, Broccoli*

Starch Options: *Roasted Rosemary Potatoes, Garlic Mashed Potatoes, Creamy Scalloped Potatoes or Rice Pilaf*

General Information

Menu Selection

Menu selections should be made at least two months in advance, with final counts to be confirmed at least two week in advance. If menu selections and final counts are not completed in a timely fashion Harbor Pines Golf Club reserves the right to make selections and charge for the last count given. Guaranteed counts may be added to, but not subtracted from. Menu restrictions may apply.

Deposits and Billing

All Weddings require a \$1,500 non-refundable deposit at time of contract signing. A payment schedule will be established with the final payment due no later than two weeks prior to the date of the event. Final payments may be paid with cash, credit card or cashiers check. Harbor Pines requires all functions to have a credit card on file.

Tax and Service Fees

Applicable New Jersey sales tax and a taxed Service fee of 22% will be added to all food and beverage charges. An additional gratuity of \$300 will be added for event management. Décor Fee, if applicable, \$500+

Damages to Harbor Pines

Should any damages occur during your event to Harbor Pines property, club house, furnishings, equipment or fixtures. The contracted parties will be financially responsible for the repair or replacement costs incurred.

Alcoholic Beverages

Harbor Pines Golf Club is a licensed distributor of alcoholic beverages in the state of New Jersey and cannot allow any outside beverages to be brought into the facility. Harbor Pines reserves the right to confiscate any beverages not sold or distributed by Harbor Pines and also reserves the right to ask any guest to leave as a result of this action. If there is a violation of this policy and Harbor Pines is subsequently fined as a result of a guests actions, the contracted parties will be financially responsible for any fines levied by the State of New Jersey.

Pictures and Videos

Harbor Pines Golf Club reserves the right to use any photographs or videos taken or produced at an event at Harbor Pines for their express use in marketing and advertising campaigns or materials. There are no royalties paid as a result of using such items.