



Pine Hills Country Club

Banquet Menu



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Welcome to Pine Hills Country Club...

“A True Hidden Gem.”

Thank you for choosing Pine Hills Country Club. Our Club is surrounded by meticulously manicured grounds and a picturesque view of the highly ranked golf course from inside the Clubhouse Ballroom that can accommodate up to three hundred guests.

The Country Club’s Managing Team will guide you in the creation process of your occasion. Select from the menu items presented or allow us to assist you in your own special favorite culinary delights. Chefs Andy Petzold and Adam Schleh and the rest of the culinary team are always ready to accommodate any cuisine need while the Pine Hills Front of the House staff will execute with care and ease.

We invite you to visit us and experience Pine Hills Country Club’s breathtaking vision and meet with one of our team of professionals to discuss your event. You will understand quickly what makes Pine Hills Country Club the perfect setting for your wedding, next social gathering, business function or golf outing. To schedule a visit, call Katrien Rogers at 920-458-3533 Ext. 301 or e-mail at krogers@pinehillsc.com

Katrien Rogers

Banquets and Events Manager

Important Information

The enclosed information is designed to help aid you in the production of a successful event. Please allow this information to be a guide and not limit you to any specifications. It is our wish to have your event be yours with the guidance of our highly trained staff. Pine Hills Country Club welcomes all to experience the mystique of our Clubhouse. We offer unique wedding, banquet and meeting facilities to create your own perfect event.

Non Member Sponsored functions may be subject to rental fee and deposits (a minimum of \$1,500.00) in accordance to seasonal demands, event type and room availability. There is a set-up and clean-up fee of \$250.00 for all events.

Guarantees/Deposits/Cancellations

The minimum number of attendees at a function must be confirmed to the Sales Director or Club Office within two business days of the event or Friday noon for a Tuesday event. This number is considered a guarantee and not subject to reduction. If a number is not received prior to the deadline, the approximation of the last count received will serve as the guarantee. Charges will be assessed for the guarantee number or the actual number in attendance; whichever is greater.

A Non Member Sponsored group may be subject to a cancellation fee or non -refund of deposit.

Cancellation charges, if any, will be assessed and determined on an individual basis.

Pricing

Prices are subject to change without notice. All prices are subject to prevailing service charges and all state taxes. Due to market conditions, all prices are subject to change thirty days prior to the function

Outdoor Venue Fees

Non Member Sponsored functions will be subject to set-up and tear down fee of \$200.00.

Menu Planning

We require that a pre-planned menu be used whenever there are more than 12 people. A maximum of two entrée selections may be offered with any function over 30 people. We are pleased to assist with any special menu or dietary requests.

Important Information cont.

Health Regulations

Due to strict health regulations, any food ordered through Pine Hills Country Club is not permitted to leave the premises after the event.

Beverages

We offer an extensive selection of beverages for your event. Please make note that alcoholic beverage sales and services are regulated by the Wisconsin State Liquor Commission and it is our policy that no alcoholic beverage be brought in to the Club's function area. If you are caught with beverages, you will be charged an additional \$500.00 on your invoice.

Damage and Losses

Members Functions and Non Member Functions and their guests will be responsible for damages done to the Pine Hills Country Club property as a whole and may be assessed a property damage bill.

The day before the event you and a Pine Hills Staff will do a walk through to make sure there are not current damages to the facility.

Locker Rooms

When getting married on our venue, you may use the locker area, please note that this area has to be left in the order you found it. If not, you will be charged a \$500.00 clean up fee.

Parking

We can accommodate valet parking at an additional charge per said company's fee with appropriate time given.

Important Information cont.

Audio-Visual

A complete list of presentation equipment is available at additional charges per request.

High-speed wireless internet is available throughout the Clubhouse

Coat Room Attendants

Attendants are available upon request at an additional fee.

Service Charge and Sales Tax

All food, beverage, audio-visual equipment and miscellaneous charges are subject to 20% Service Charge and 5.5% Sales Tax

Statements

Pine Hills Country Club will complete and mail a final statement. Full payment is required at that time, unless otherwise noted.

Golf Outings

Whether you are planning on hosting a business, an association or charity golf event, our 18-hole golf course is finest in the area and rated top ten in the state. Our 6,481 yard course from the blues is a golfer's paradise. It's simplistic, yet demanding design, rolling fairways, strategically placed hazards, thought provoking pin placements and greens that roll for days offer golfers of all skill levels an experience to remember.

The Banquet Department will take care of all food and beverage needs throughout the duration of the event, as we work with John Wallrich, PGA Professional, to create a customized event for your group. For available dates and pricing please contact our Catering Team.

Room Capacity

Room Rental Fees

Room rental fees are to be charged to all Non-Member Events. Non-Member Event means the majority of the guests are non-members.

For large events, if a member is sponsoring the event and is heading or on the planning committee, the room rental fee can be waived HOWEVER, if the member is only sponsoring the event, the fee needs to be charged.

This is to be used as a guideline; All fees are negotiable .

ROOM	Level	Set Up Type & Capacity					Crescent	Pricing	Inclusions/Notes
		Banquet	U-Shape	Theatre	School Room	Conference			
Grand Ballroom (Includes Main Dining Room, Riverview Room, East Lounge, & Sunroom)	All Upper	275	N/A	N/A	N/A	N/A	N/A	\$1,500	You have exclusive use of these areas if rented for an event.
Main Dining Room	Upper	160	50	180	96	44	150	\$1,000	
Riverview Room	Upper	40	18	70	24	30	36	\$250	
East Lounge	Upper	32	24	65	27	24	30	\$100	
Sunroom	Upper	20	N/A	N/A	N/A	22	N/A	\$50	
Media Room	Lower	32	N/A	24	N/A	14	N/A	\$75	
Youth Room	Lower	40	14	30	16	20	24	\$50	
Outdoor Ceremony	Outside	N/A	N/A	100+	N/A	N/A	N/A	\$300	Space and Small table, if needed

*All rentals include Staff to support event, Tables, chairs, cloth table covers, cloth napkins, china, silverware and glassware. Excludes Outdoor Ceremony.

Additional Fees

<u>Additional Available Items</u>					<u>Room Rental</u>	<u>Member</u>	<u>Sponsored or Non-Member Sponsored</u>
Butler Passed Fee - per appetizer	\$25	French Serve Coffee		\$1.50 pp			
Cake Cutting	\$1 pp	HDMI Cable		\$6	Deposit	\$1,500	\$1,500
Ceremony Chairs	\$1 ea	Lavalier Microphone		\$10	Refund Policy	25% or \$500	No Refund
Ceremony Music	\$125	Microphone		\$10			
Chair Covers	Quote	Podium		\$10			
Coffee Station (large group, 101 or more)	\$100	Polycom Phone		\$15	Apply to - Room Usage fee	N/A	100% or \$1,500
Coffee Station (Small group, 100 or less)	\$50	Projector		\$25			
Custom Linens	Quote	Screen		\$10			
Custom Tables	Quote	Set-Up/Tear Down		\$200	Apply to - F&B	100% or \$1,500	N/A
Cylinder Vase	\$2.00 ea	Short Pillar Candles w/ glass holder		\$1 ea			
Dry Erase Boards	\$10	Table Linen*		\$1.35 ea			
Easels	\$5 ea	Table Napkins*		\$0.45 ea			
Extra Skirting	\$15 ea	Table Skirting*		\$5 ea			
Flip Charts	\$10 ea	Votive Candles w/ glass holder		\$0.50 ea			
*Table Linen, Napkin and Skirting charge only if non-house linens ordered from house supplier							

FOR CLUB USE ONLY:

Room Usage Fee consists of the following: Room, House Tables, House Chairs, House Tableware, dance floor wear and tear, wear and tear on room and facilities, heat, electric, water, restroom supplies, cleaning etc.



APPETIZER MENU

Appetizers

Chilled Hors d'oeuvres

Prices based on 50 pieces per order

Butler Passing \$25.00 fee per hour

Tomato Bruschetta \$ 95

Wasabi Deviled Eggs w/ Pickled Ginger \$ 95

Cucumber Cups w/ Roasted Garlic Hummus & Kalamata Olive \$ 95

Curried Chicken Salad Vol Au Vent \$ 100

Prosciutto Wrapped Asparagus \$ 110

Spinach & Mozzarella Tartlet w/ Tomato Basil Jam \$ 125

Shrimp Cocktail \$ 130

Smoked Salmon, Sweet Corn Blini and Dilled Sour Cream \$ 135

Goat Cheese Truffles w/ Toasted Almonds & Dried Cherries \$ 135

Pesto Shrimp Bruschetta, Tomato Compote, Parmesan Cheese on Crostini \$ 145

Appetizers cont.

Hot Hors d'oeuvres

Prices based on 50 pieces per order

Butler Passing \$25.00 fee per hour

Fried Artichoke Hearts w/ Herbed Truffle Cream Dressing \$ 75

Buffalo Wings \$ 85

Bacon Wrapped Water Chestnuts \$ 90

Vegetable Eggrolls \$ 95

Risotto Fritters w/ Truffle Aioli \$95

Italian Sausage Stuffed Mushrooms \$ 95

Swedish Meatballs \$ 100

Pork Eggrolls \$ 100

Pork Pot Stickers \$ 110

Johnsonville Italian Sausage Shrimp Skewers w/ Puttanesca Sauce \$ 155

Bacon Wrapped Scallops w/ Orange Maple Marsala Sauce \$ 195

Appetizers cont.

Chilled Displays

All Chilled Displays pricing based on 100 people

Chips & Dips

Potato Chips, Tortilla Chips, Pretzels, Salsa, Guacamole, French Onion Dip, Nacho Cheese Sauce

\$ 150

Schwarz's Smoked Salmon

Pickled Red Onions, Dilled Sour Cream, Hard Boiled Eggs, Capers & Crackers

\$ 195

Crudité

Assorted Vegetable Display with Hummus and Ranch Dressings

\$ 200

Breads & Spreads

Assorted Breads, Soft Pretzels, Spinach & Artichoke Dip, Gorgonzola & Almond Spread, Goat Cheese w/ Fig Jam

\$ 250

Seasonal Assorted Fruit

\$ 250

Antipasto Platter

Marinated & Roasted Vegetables, Olives, Assorted Cheeses & Meats

\$ 325

Wisconsin Cheese Platter

Assorted Crackers

\$ 350

Charcuterie - *Serves 50 people*

Local Meats & Sausages, Pickled Garlic, Gherkin Pickles, Roasted Mushrooms, Mustard, Assorted Cheeses, Crostini

\$ 175

Warning: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg May Increase Your Risk of Foodborne Illness



DINNER MENU

Dinner

Plated Dinner Entrees

Plated Dinners: Limited to two dinner selections, excluding vegetarian option.

Salads

All Entrées include House Salad, Dinner Rolls & butter, regular & decaffeinated coffee

House Salad - Mixed Greens, Cucumber, Carrot, Red Onion, Tomato w/ Choice Dressing
Included

Upgrade salads as listed below:

Strawberry Romaine - Romaine Lettuce, Mandarin Oranges, Strawberries, Pecans, Red Onion, Creamy Poppy Seed Dressing

Add \$1.00 pp

Caprese - Arugula, Sliced Mozzarella Cheese, Sliced Tomato, Balsamic Reduction, Tomato Vinaigrette

Add \$2.00 pp

Apple Arugula - Arugula, Pink Lady Apple sticks, Toasted Almonds, Golden Raisins, Shaved Parmesan, White Balsamic Poppy Seed Dressing

Add \$1.00 pp

Dinner

Plated Dinner Entrees

Beef

Horseradish Crusted New York Strip

Lemon & Herb Roasted Potatoes, Green Beans

\$35.95

Grilled Ribeye

Rosemary Roasted Red Potatoes, Asparagus & Julienne Carrots, Tomato Chipotle Butter

\$ 36.95

Grilled Beef Tenderloin

Boursin Mashed Potato, Asparagus & Carrots Julienne, Chasseur Sauce

\$ 41.95

Red Wine Braised Beef Short Rib

Mushroom Risotto, Roasted Brussels sprouts & Onions

\$ 43.95

Seafood

Potato Crusted Salmon

Creamy Dilled Spinach, Balsamic Tomato Relish

\$ 32.95

Caribbean Jerk Mahi Mahi

Dirty Rice, Spicy Chorizo Corn, Lime Butter Sauce

\$ 32.95

Dinner

Plated Dinner Entrees

Poultry

Honey Pecan Chicken

Bacon and Chive Twice Baked Potato, Broccoli with Julienne Red Pepper, Honey Pecan Sauce
\$ 31.95

Ham & Broccoli Stuffed Chicken

Gruyere Cheese Sauce, Long Grain & Wild Rice Blend, Julienne Carrot
\$ 32.95

Pork

Pork Ribeye

White Cheddar Mashed Potato, Smoked Tomato Butter, Asparagus
\$ 31.95

Prosciutto Stuffed Pork Chop

Sage and Prosciutto stuffed Pork Chop, Hot Mustard Sambuca Cream Sauce, and Horseradish Mashed Potato
\$ 32.95

Dinner

Plated Dinner Entrees

Vegetarian

Grilled Eggplant Parmesan

Grilled Eggplant with grilled, marinated zucchini, squash, and tomatoes served with a parmesan cream sauce.

\$ 20.95

Ricotta Gnocchi

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

\$ 26.95

Children's Options

All Children's items receive a Fruit Cup in place of Salad

Mac & Cheese

French Fries

\$ 10.95

All Beef Hotdog

French Fries, Ketchup

\$ 10.95

Chicken Tenders

French Fries, Ketchup, Ranch

\$ 11.95

Spaghetti

Garlic Bread

\$11.95

Buffet Dinner

Traditional Buffet

Two Entrees, Two Accompaniments, Two Salads,
Assorted Breads and Rolls, Coffee
\$ 32.95

Grand Buffet

Three Entrees, Three Accompaniments, Three Salads,
Assorted Breads and Rolls, Coffee
\$ 36.95

Entrée Selections

Balsamic and Soy Marinated New York Strip Medallions with Caramelized Onions
Sea Salt, Garlic and Herb Roasted Prime Rib
Fried Chicken Breasts with Honey Pecan Sauce
Seared Chicken Mushroom Marsala
Broccoli and Ham Stuffed Chicken Breast with Gruyere Cheese Sauce
Caribbean Jerk Mahi Mahi with Chorizo Corn Relish
Salmon with Artichoke Pesto and Parmesan Cheese
Pork Ribeye
Herb Roasted Pork Loin with Natural Jus
Blackened Pork Ribeye with Gorgonzola Butter

Salad Selections

Caesar Salad with Caesar Dressing
Garden Salad with Choice of Two Dressings
Strawberry Romaine Salad with Poppy Seed
Dressing
Creamy Coleslaw
Savory Tortellini Pasta Salad
Broccoli and Cauliflower Salad
Fruit Platter
Caprese Platter

Accompaniment Selections

Bacon and Chive Twice Baked Potato
Lemon and Herb Roasted Potato
Boursin Mashed Potato
Rosemary Roasted Red Potato
Long Grain and Wild Rice
Asparagus with Carrots Julienne
Garlic and Parmesan Green Beans
Medley of Vegetables

Buffet Dinner con't

BBQ Buffet

Smoked BBQ Beef Brisket, Smoked Carved Turkey with 3 Different BBQ Sauces, Creamy Buttermilk Coleslaw, Ranch Baked Beans, Baked Chipotle Potato Salad, Shrimp Mardi Gras Tortellini with Cajun Cream Sauce, Rolls & Corn Bread, Mixed Berry Cobbler

\$24.95

Garden Salad

Served with Grilled Bread, Mixed Greens and an Assortment of Salad Dressings, Classic Caesar Salad with Parmesan Cheese, Garlic Croutons, a Choice of One Salad off the Banquet Menu, Chilled Grilled Chicken, Strawberry Shortcake

\$30per Person



DINNER PACKAGE MENU

Silver Dinner Package

100 Guest Minimum

Appetizer – Choose One

WI Cheese Display
Antipasto Platter
Charcuterie

Champagne/Wine

One Champagne Pour or One Wine Pour

Salad

House Salad w/ Choice of Two dressings

Entrée Choices - Choose Two Meat & One Vegetarian Option

Honey Pecan Chicken
Ham & Broccoli Stuffed Chicken

Pork Ribeye
Prosciutto Stuffed Pork Chop

Potato Crusted Salmon
Caribbean Jerk Mahi Mahi

Ricotta Gnocchi

Served Cake and Coffee Station

\$42 per guest

Tax and Service Charge Extra

Gold Dinner Package

150 Guest Minimum

Appetizer – Choose One

WI Cheese Display
Antipasto Platter

Charcuterie

Butler Passed Chilled Appetizer – Choose One

Pesto Shrimp Bruschetta
Smoked Salmon, Sweet Corn Blini & Dilled Sour Cream

Goat Cheese Truffles

Butler Passed Hot Appetizer – Choose One

Vegetable Eggrolls
Pork Eggrolls

Pot Stickers

Champagne/Wine

One Champagne Pour or One Wine Pour

Salad – Choose One

House Salad w/ Choice of Two dressings
Strawberry Romaine
Apple Arugula

Entrée Choices - Choose Two Meat & One Vegetarian Option

Horseradish Crusted New York Strip

Honey Pecan Chicken
Jasmine Chicken

Pork Ribeye
Prosciutto Stuffed Pork Chop

Potato Crusted Salmon
Caribbean Jerk Mahi Mahi

Ricotta Gnocchi

Served Cake and French Served Coffee Service

Late Night Snack – Choose One

Chips & Dip
Original S'mores Bar

Two – One Meat Pizza's

\$60 per guest

Tax and Service Charge Extra

Platinum Dinner Package

150 Guest Minimum

Appetizer – Choose Two

WI Cheese Display

Antipasto Platter

Schwarz's Smoked Salmon

Charcuterie

Crudité

Butler Passed Hot Appetizer – Choose Two

Vegetable Eggrolls

Pork Eggrolls

Pot Stickers

Bacon Wrapped Chestnuts

Champagne/Wine

One Champagne Pour AND One Wine Pour or Half Barrel Domestic Beer

Salad – Choose One

House Salad w/ Choice of Two dressings

Strawberry Romaine

Apple Arugula

Caprese

Entrée Choices - Choose Two Meat & One Vegetarian Option

Horseradish Crusted New York Strip

Grilled Beef Tenderloin

Red Wine Braised Beef Short Ribs

Honey Pecan Chicken

Ham & Broccoli Stuffed Chicken

Prosciutto Stuffed Pork Chop

Potato Crusted Salmon

Ricotta Gnocchi

Served Cake and French Served Coffee Service

Late Night Snack – Choose One

Breads & Spreads

French Fry Bar

Two – One Meat Pizza's

Original S'mores Bar

\$70 per guest

Tax and Service Charge Extra



CHEF ACTION DINNER STATION MENU

Chef Action Dinner Stations

Minimum of 20 Guests ; Maximum of 60 Guests

Minimum 2 hour Chef's Fee at \$25 per hour

Pasta Station

Classic Caesar Salad with Dressing, Garlic Bread, Three Cheese Tortellini and Farfalle Pasta, Chicken, Johnsonville Italian Sausage, Shrimp, Broccoli, Peppers, Onions, Spinach, Artichokes, Olives, Sundried Tomatoes, Parmesan Cheese, Alfredo, Puttanesca and Basil Pesto, Tiramisu Cup

\$ 30.95 per Person

Risotto Station

Apple Arugula Salad with Poppy Seed Dressing, Arborio Rice, Braised Chicken, Braised Beef, Shrimp, Asparagus, Peas, Grilled Vegetables, Mushrooms, Spinach, Broccoli, Herbs on, Parmesan Cheese and Truffle Oil, Mascarpone Cannoli

\$ 25.95 per Person

Oriental

Egg Drop Soup, Sesame Marinated Chicken, Beef, Tuna or Tofu, Fried Rice and Lo Mein, Snow Peas, Peppers, Broccoli Slaw, Red Onion, Mushrooms, Bok Choy, Water Chestnuts, Peanuts, Teriyaki, Sweet and Sour and Spicy General Tso Sauce, Chai Rice Pudding

\$ 26.95 per Person



DESSERT MENU

House Made Desserts

House \$4.95

Crème Brule
Brownies
Blondies

Ice Cream Sundae \$ 1.50

Cookie Platter \$52
Serves 50

Regular \$5.95

Caramel Bourbon Bread Pudding
Apple Pie
Seasonal Cobbler
Strawberry Shortcake
Apple Strudel
Key Lime Pie
Bourbon Pecan Pie
Pumpkin Pie
Poppy Seed Lemon Layer Cake

Premium \$7.95

Italian Tiramisu
Triple Chocolate Layer Cake
Flourless Chocolate Ganache
Turtle Cheesecake
Carrot Cake with Walnuts
Chocolate Peanut Butter Mousse Cake

House Made Desserts

Duo Plates

Choose two of the following for \$7.95

Half portions of each

Apple Pie

Apple Strudel

Bourbon Pecan Pie

Caramel Bourbon Bread Pudding

Carrot Cake with Walnuts

Chocolate Peanut Butter Mousse Cake

Crème Brule

Flourless Chocolate Ganache

Italian Tiramisu

Key Lime Pie

Poppy Seed Lemon Layer Cake

Pumpkin Pie

Seasonal Cobbler

Strawberry Shortcake

Triple Chocolate Layer Cake

Turtle Cheesecake



LATE NIGHT MENU

Late Night

Serves 50

Large Pan Pizza

Homemade Tomato Sauce, Italian Sausage and Pepperoni, Mozzarella Cheese
One Meat @ \$72.00 / Two Meats @ \$85.00 / Cheese Pizza @ \$ 60

French Fry Bar

French Fries, Sweet Potato Fries, Spicy Ketchup, Chipotle Ranch, Garlic Aioli, Parmesan, Truffle Oil, Chili Cheese
\$ 150

Chips & Dips

Potato Chips, Tortilla Chips, Pretzels, Salsa, Guacamole, French Onion Dip, Nacho Cheese Sauce
\$ 150

Original S'mores Bar

Milk & Dark Chocolates with Marshmallows and Graham Crackers
\$ 150

Deluxe S'mores Bar

Assorted Chocolates, Peanut Butter Cups, Mint Candies with Marshmallows and Crackers
\$ 190

Breads & Spreads

Assorted Breads, Soft Pretzels, Spinach and Artichoke Dip, Gorgonzola and Almond Spread, Goat Cheese with Fig Jam
\$ 250

Original Hot Cocoa Bar

Mini Marshmallows and Whipped Cream
\$ 2.50 per person

Deluxe Hot Cocoa Bar

Mini Marshmallows, Whipped Cream, Chocolate Syrup, Caramel Syrup, Peppermint sticks, Sprinkles, Milk Chocolate Chips, White Chocolate Chips, & Peanut Butter Chips
\$4.75 per person



BEVERAGE MENU

Banquet Beverage - Wine, Beer, Soft Drink & Specialty

WINES

WHITE

Glass/Bottle

CHARDONNAY

Trinity Oaks, California '14 7/24

SAUVIGNON BLANC

Monkey Bay, New Zealand '15 7/24

PINOT GRIGIO

Tiziano PG, Italy '14 7/24

CHAMPAGNE

Michelle Brut, Columbia Valley, NV 30
Cooks Brut, California (Split) 8

REDS

CABERNET

Robert Mondavi, Central Coast '14 7/24

MERLOT BLEND

Dark Horse Merlot Blend 7/24

PINOT NOIR

Fetzer, Mendocino County 7/24

BEER

DOMESTIC - \$4

Budweiser
Bud Light
Coors Light
Miller Lite

PREMIUM - \$5

Capital Amber
Corona
Leinenkugel (Seasonal)
Spotted Cow
Two Hearted Ale
Clasthauer Non-Alcoholic

BARREL BEER

Half Barrel Beer Price begins at
\$250 - Domestic

\$275 - \$350 - Specialty and Import

All Half barrels are dependent on availability and seasonality

Soft Drinks

Pepsi Products \$2.50
Juice \$3.00
Red Bull & Energy Drinks \$5.00

Specialty

Bloody Mary \$10
Mimosa \$7

Adult Hot Cocoa Bar \$7.00 per person

Mini Marshmallows, Whipped Cream, Chocolate Syrup, Sprinkles

Choose one of the following additions: Baileys, Grand Marnier, Kahlua, RumChatta

Banquet Beverage - Liquor & Hosted Bar

Call \$7.00	Premium \$8.00	Special Premium \$9.00
<u>Vodka</u> Absolut	<u>Vodka</u> Tito's	<u>Vodka</u> Grey Goose
<u>Whiskey</u> Southern Comfort	<u>Whiskey</u> Jack Daniels	<u>Whiskey</u> Gentlemen Jack
<u>Rum</u> Bacardi	<u>Rum</u> Myers Dark	<u>Rum</u> Appleton Estate
<u>Gin</u> Beefeater	<u>Gin</u> Tanqueray	<u>Gin</u> Bombay Sapphire
<u>Brandy</u> Korbel		<u>Scotch Whiskey</u> Dewar's
<u>Bourbon</u> Jim Beam		<u>Bourbon</u> Makers Mark
<u>Tequila</u> Jose Cuervo		<u>Tequila</u> Patron

Hosted Bar

Host Open Bar at Any Level Above, Charged on Consumption

Combination Bar

Provide a Combination of Hosted Open Bar at Any Level Above, Charged on Consumption and Cash Bar as Requested by the Guest

Cash Bar

Guests Pay Cash, Credit or Member Charge for all Beverages



Thank You for Considering
Pine Hills for your Special
Event!!

