



PINEHURST WEDDINGS



WEDDING PACKAGES

For receptions of 50 guests or more





CUSTOM PLATED DINNER PACKAGE

Two Course Plated Dinner
 Coffee, Tea Service
 Choice of 4 design elements or food and beverage enhancements
 \$140 per person
 Includes service charge and tax

PINEHURST SIGNATURE PACKAGE

Three Course Plated Dinner
 Custom Designed Wedding Cake
 Coffee, Tea Service
 Champagne Toast
 Printed Items
 Chiavari Chairs or Designer Chargers
 Designer Table Linens
 Four Hour Host Bar with House Brands
 \$270 per person
 Includes Service Charge and Tax

CUSTOM STATIONS DINNER PACKAGE

Choice of Stations
 Coffee, Tea Service
 Choice of 4 design elements or food and beverage enhancements
 \$190 per person
 Includes service charge and tax

CUSTOM PLATED DINNER PACKAGE

SOUPS & SALADS

(Select one)

TOMATO BASIL BISQUE

PINEHURST LOBSTER BISQUE

CHICKEN AND WILD MUSHROOM SOUP
WITH ORZO PASTA

VEGETABLE MINISTRONE

PINEHURST HOUSE SALAD
Organic Greens, Zucchini, Squash, Cherry Tomatoes
and Cucumbers with Parmesan Peppercorn Ranch

POACHED PEAR
Frisée and Watercress, Pomegranate Seeds,
Ashe County Blue Cheese and Champagne Dressing

BABY SPINACH AND GREEN APPLE
Candied Pecans, Feta Cheese and White Balsamic Dressing

HEARTS OF ROMAINE SALAD
Shaved Parmesan Cheese, Herb Toasted Croutons
and Caesar Dressing

ENTRÉE SELECTIONS

(Select up to three)

SLOW ROASTED SALMON
Maple-Pommery Mustard Glaze, Leek and Potato Hash Brown
and Tarragon Beurre Blanc

SLOW ROASTED BERKSHIRE PORK LOIN
Caramelized Apple, Braised Red Cabbage and Cider Jus

ROASTED CHICKEN SUPRÊME
Herbed Mushroom Ragout, Pan Fried Cheese Polenta,
Sundried Tomato and Olive Relish

FIRE GRILLED 10-OZ. NEW YORK STRIP STEAK
Boulangère Potatoes, Grilled Asparagus and Shallot Confit Jus

WILD MUSHROOM RISOTTO
Baby Arugula, Tomato Confit and Aged Smoked Gouda





CUSTOM STATIONS PACKAGES

ONE HOUR PASSED HORS D' OEUUVRES

(Select one cold and two hot)

COLD

Brie Cheese and Strawberries on Toasted Crostini with Candied Walnuts
Southern Style Deviled Eggs with Crisp Bacon
Hummus on Pita Crisps with Kalamata Olives
Sesame Mango Tuna Tartar on Wonton
Curry Chicken Salad on Bagel Crisps

HOT

Mini Beef Wellington in Puff Pastry
Beef Skewers with Hoisin Glaze
Scallops Wrapped in Bacon with Honey Drizzle
Mini Crab Cake with Spicy Remoulade
New Zealand Lamb Chops with Mint Cabernet Reduction
Chicken Satay with Spicy Peanut Sauce
Fire Roasted Pork Belly Spoons with Jalapeño Honey Polenta
Carolina BBQ Meatballs
Boursin with Sundried Tomato Basil Tartlet

RECEPTION DISPLAYS

(Select two)

CRUDITÉ OF FRESH SEASONAL VEGETABLES
Served with Peppercorn Ranch and Roasted Red Pepper Dip

ASSORTED SLICED SEASONAL FRUIT AND BERRIES
with Fresh Fruit Coulis

SPINACH AND ARTICHOKE DIP WITH CRAB MEAT
Served warm with Tortilla Chips and Pita Triangles

WHOLE BAKED WHEEL OF BRIE WITH APPLE PECAN PRALINE
Served with Ruby Grapes, Strawberries and Assorted Crackers

IMPORTED AND DOMESTIC CHEESE DISPLAY
Garnished with Fresh Fruit, served with
Assorted Crackers and Sliced Baguette

ANTIPASTO DISPLAY
Smoked Sausages, Marinated Olives and Cheese, Artichokes,
Asparagus Spears, Sun-Dried Tomatoes, Roasted Garlic and Shallots,
served with Parmesan Baguette

CUSTOM STATIONS PACKAGES (CONT.)

SALAD STATION

DISPLAYED IN INDIVIDUAL VESSELS
(Select one)

BABY ICEBERG WEDGE

Bacon Crumbles, Crispy Onions, Tomato Concasse
and Blue Cheese Dressing

HEIRLOOM TOMATO AND MINT

Goat Cheese and Balsamic Reduction

CAESAR SALAD

Herb Baked Croutons, Shaved Parmesan Cheese and Caesar Dressing

BABY ARUGULA AND FRISÉE SALAD

Confit Shiitake Mushrooms, Blackberries and White Balsamic Dressing

CARVING STATION

Carving items served with Petite Rolls and Soft Slider Buns

(Select one)

SLOW ROASTED TOM TURKEY BREAST

Cranberry Relish Shiitake Black Pepper Gravy

BROWN SUGAR AND BOURBON BAKED HAM

Apple Raisin Chutney and Spicy Mustard

WARM MAPLE ORANGE GLAZED SIXTY SOUTH SALMON

Beet and Horseradish Cream

FIRE ROASTED RIBEYE OF BEEF

Chimichurri and Green Peppercorn Mayo

SLOW SMOKED RACKS OF PORK RIBS

Honey Mustard Sauce and Spicy Slaw

ACTION STATION

(Select one)

PASTA STATION

Accompaniments include Sundried Tomatoes,
Baby Peas, Olives, Sautéed Mushrooms, Fresh Herbs,
Aged Parmesan Cheese and Red Chili Flakes

THREE CHEESE RAVIOLI WITH ALFREDO SAUCE

TRI COLORED TORTELLINI WITH MARINARA SAUCE

POTATO GNOCCHI TOSSED IN PESTO CREAM SAUCE

SHRIMP AND GRITS THREE WAYS

Made-to-order Jumbo Shrimp sautéed in cast iron skillets
served with North Carolina Adluh Stone Ground Grits, Hot Sauce,
Shaved Cheddar and Rosemary Asiago Biscuits

PANCETTA GORGONZOLA YELLOW GRITS

SUN-DRIED TOMATO AND BROCCOLI GRITS

TASSO HAM AND JALAPEÑO WHITE GRITS

MASHED POTATO BAR

Whipped Yukon Gold Potatoes, Crisp Bacon, Hoop Cheese,
Chives and Horseradish Cream

Maple Whipped Sweet Potatoes, Blue Cheese Crumbles,
Candied Pecans, Caramelized Apples and Sour Cream



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.

PART ONE

Select one item from the design or food and beverage offerings

DESIGN ITEMS

PRINTED ITEMS

Choose from a selection of colors and styles:
Menus, place cards, escort cards and table numbers

CHARGERS AVAILABLE IN A VARIETY OF COLORS
(Delivery charges may apply)

FICUS TREES WITH TRAILING IVY

FOOD & BEVERAGE ENHANCEMENTS

CHAMPAGNE TOAST

MID-TIERED ENTRÉE UPGRADE CHOICES

CRISPY SKIN ARCTIC CHAR
Tomato Confit and Mushroom Parmesan Risotto

ROASTED JOYCE FARMS CHICKEN BREAST
Lemon Thyme Butter, Lobster Mac 'n' Cheese
and Mushroom Leek Salad

PAN SEARED SIXTY SOUTH SALMON AND SCALLOPS
Israeli Couscous and Tomato Avocado Relish

CHARRED FLAT IRON STEAK
French Green Beans, Cognac Peppercorn Sauce
and Roasted Fingerling Potatoes



BASIC BUTTERCREAM CAKE
Smooth Sides with a Pearl Border or Swirled Sides

BEVERAGE TRUCK RENTAL
(For events of 150 people or more)
Beverages not included and truck not available at all locations



PART TWO

Select one item from the design or food and beverage offerings

DESIGN ITEMS

CLASSIC TABLE LINEN WITH NAPKINS
FOR FULL DINNER SEATING

DESIGNER CHARGERS AVAILABLE IN A
VARIETY OF STYLES AND COLORS

MAHOGANY CHIAVARI CHAIRS
WITH CHOICE OF IVORY OR GOLD CHAIR PAD COVER



FOOD & BEVERAGE ENHANCEMENTS

RECEPTION DISPLAYS

(Select two)

IMPORTED AND DOMESTIC CHEESE DISPLAY
Garnished with Fresh Fruit
and served with Assorted Crackers and Sliced Baguette

CRUDITÉ OF FRESH SEASONAL VEGETABLES
Served with Peppercorn Ranch and Roasted Red Pepper Dip

ASSORTED SLICED SEASONAL FRUIT AND BERRIES
with Fresh Fruit Coulis

SPINACH AND ARTICHOKE DIP WITH CRABMEAT
Served Warm with Tortilla Chips and Pita Triangles

WHOLE BAKED WHEEL OF BRIE WITH APPLE PECAN PRALINE
Served with Ruby Grapes, Strawberries and Assorted Crackers

UPPER-TIERED ENTRÉE UPGRADE

12-OZ. BONE-IN MANHATTAN STEAK
AND SPLIT ALASKAN KING CRAB LEGS
Smoked Gouda Mac 'n' Cheese and Béarnaise Sauce

BONELESS BEEF SHORT RIBS
Lobster Whipped Potatoes, Grilled Pencil Asparagus and Cognac Demi

GRILLED PETIT PRIME FILET AND JUMBO LUMP CRAB CAKE
Béarnaise Sauce, Mushroom Parmesan Risotto,
French Green Beans and Baby Carrots

BONE-IN CRISPY CHICKEN BREAST
Tomatillo and Avocado Relish, Olive Oil Whipped Potatoes,
Vegetable Hash and Pickled Red Onions

PINEHURST CUPCAKE STATION

(Select three)

Red Velvet with Cream Cheese Icing
Chocolate with Espresso
Peanut Butter Cup
Salted Caramel and Toasted Coconut
Lime with Key Lime Filling
Strawberries 'n' Cream
Chocolate with Orange Confit
Lemon with Lemon Curd

BEVERAGE TRUCK RENTAL

(For events of 85-149 people or more)

Beverages not included and truck not available at all locations

PART THREE

Select one item from the design or food and beverage offerings

DESIGN ITEMS

FLORAL CENTERPIECES/CANDESCAPE

For full dinner seating

TEXTURED TABLE LINENS & NAPKINS

For full dinner seating

CHAIR UPGRADE

Choice of Chiavari, Tuscan Crossback or Phantom chairs
in a variety of colors

CLASSIC TABLE LINENS

For mixed seating events

FOOD & BEVERAGE ENHANCEMENTS

HOUSE WINE SERVED WITH DINNER

LATE NIGHT SNACK MENU

*Served for one hour
(Select one Sandwich and one Snack Option)*

SANDWICH OPTION

Slider Station

Mini Cheeseburgers, Pulled BBQ Pork Sliders and Crisp Sweet Pickles

Breakfast Bites Station

Mini Sausage, Egg and Cheese Burritos, Country Ham and Cheese Biscuits

SNACK OPTION

Chips and Dips Station

Housemade Tortilla Chips, Salsa, Guacamole and Queso

Popcorn Station

Assorted Flavors: Bacon Cheddar, Almond Toffee
and Chocolate Peanut Butter Crunch

MINI DESSERT TABLE

(Select seven)

Mini Éclairs

Grand Marnier Cream Puff

Opera Torte

Lemon Meringue

Strawberry Tarts with Pistachio

Mini Chocolate Mousse Domes

Key Lime Spoons

Salted Caramel Ganache Tartlets

Peach & White Chocolate Chantilly Shot Glass

Assorted Chocolate Truffles

French Macarons

Dessert Shot Glasses

Fruits and Chocolate Lollipops

BEVERAGE TRUCK RENTAL

(For events of 50-84 people or more)

Beverages not included and truck not available at all locations



PART FOUR

Select one item from the design or food and beverage offerings

DESIGN ITEMS

ELEGANT FLORAL CENTERPIECES

For full dinner seating

FLORAL CENTERPIECES

For mixed seating events

TEXTURED TABLE LINENS

For mixed seating events

DESIGNER TABLE LINENS

For full dinner seating

FOOD & BEVERAGE ENHANCEMENTS

ONE HOUR PASSED HORS D' OEUVRES

(Select two Cold and three Hot)

COLD

Creamy Crab Salad in Crisp Endive

Spicy Chinese Chicken Salad on Wonton Chips

Cocktail Shrimp on Toast Point with Wasabi Rémoûlade

Smoked Salmon Mousse on Cucumber Chips with Dill and Capers

Housemade California Lettuce Wraps with Avocado and Firecracker Vegetables

Caprese Skewers with Buffalo Mozzarella, Cherry Tomatoes and Basil

Lobster and Artichoke Hearts Stuffed in Crisp Pastry Shells

HOT

Breaded Parmesan Artichoke Hearts

Brie and Phyllo Purse

Boursin Stuffed Mushroom Caps with Marinara Sauce

Spinach and Feta Spanakopita

Skewers of Asian Marinated Chicken

Baked Scallops wrapped in Applewood-Smoked Bacon

Filet Mignonnette and Blue Cheese on Sourdough Crostini

Honey Glazed Lamb Lollipops with Balsamic Syrup

ROBERT MONDAVI PRIVATE SELECTION WINE

Served with Dinner

FOUR HOUR HOUSE BRANDS OPEN BAR (\$45 SURCHARGE)

Smirnoff Vodka, Gordon's Gin, J&B Scotch,

Jim Beam Bourbon, Seagram's 7 Blend, Bacardi Light Rum,

Jose Cuervo Gold Tequila, Assorted Domestic and Premium Beer,

House Wine, Soft Drinks and Bottled Water

ACTION STATIONS

(Select one)

Attendant required at \$100 per hour

ICE CREAM STATION

Haagen Dazs Ice Cream Sundaes prepared by our Ice cream specialist

Hot Fudge, Banana Halves, Caramel, Strawberries, M&Ms, Crushed Cookies,

Candied Pecans, Whipped Cream, Cherries and Sprinkles

BACON, BACON, BACON

Demerara and Guinness Soaked Bacon with Guinness Shooter,

Crispy Bacon Wrapped Avocado, Chocolate Covered Bacon,

Bacon Wrapped Cheesy Jalapeños and Bacon Stuffed Cherry Tomatoes

BANANAS FOSTER AND CHERRIES JUBILEE FLAMBÉ

with Myers 151 served over Vanilla bean Ice cream



PINEHURST SIGNATURE PACKAGE

DESIGN ITEMS

PRINTED ITEMS

Choose from a selection of colors and styles:
Menus, place cards, escort cards and table numbers

CHIAVARI BALLROOM CHAIRS

Choice of colors

DESIGNER TABLE LINENS

FOOD & BEVERAGE ITEMS

CHAMPAGNE TOAST

Cristalino, Brut, Pendes, Spain

FOUR-HOUR HOST BAR WITH HOUSE BRANDS

Jim Beam Bourbon, Seagram's 7 Blend, Bacardi Light Rum,
Jose Cuervo Gold Tequila, Assorted Domestic and Premium Beer,
House Wine, Soft Drinks and Bottled Water

ONE HOUR PASSED HORS D' OEUVRES

(Select three)

COLD

Chilled Tomato Basil Shooters with Celery Salt
Smoked Scallop and Apple Skewers with Bacon Dressing
Roast Beef and Arugula with Sweet Pepper Relish and Crostini
Thai Chicken Salad and Baby Cilantro on Crisp Won Ton
Roasted Duck Confit and Fig Jam on Boursin Tartlet

HOT

Lasagna and Mozzarella stuffed Mushroom Caps
Herb and Parmesan Crusted Risotto Balls with Tomato Drizzle
BBQ Pork Empanadas with Blackberry Gastrique
Spicy Meatballs with Manchego Fondue
Fried Chicken Bites with Franks Red Hot and Maple Syrup



CUSTOM DESIGNED WEDDING CAKE

Created by Pinehurst Resort Pastry Chef

SOUPS AND SALADS

(Select one)

TOMATO BASIL BISQUE

PINEHURST LOBSTER BISQUE

CHICKEN AND WILD MUSHROOM SOUP
WITH ORZO PASTA

VEGETABLE MINISTRONE

Organic Greens, Zucchini, Squash, Cherry Tomatoes
and Cucumbers with Parmesan Peppercorn Ranch

POACHED PEAR

Frisée and Watercress, Pomegranate Seeds,
Ashe County Blue Cheese and Champagne Dressing

BABY SPINACH AND GREEN APPLE

Candied Pecans, Feta Cheese and White Balsamic Dressing

HEARTS OF ROMAINE SALAD

Shaved Parmesan Cheese, Herb Toasted Croutons and Caesar Dressing

ENTRÉES

(Select two)

CHAR-SEASONED CHICKEN SUPREME

Rosemary Roasted Yukon Gold Potatoes, Mushroom and Asparagus Fricassee.

PAN SEARED 8-OZ. FILET

Overnight Tomatoes, Baby Squash and Zinfandel Demi-Glace

CRISPY SKIN SIXTY SOUTH SALMON

Seafood Paella, Lemon Oil and Micro Cilantro

FIRE ROASTED PORK LOIN

Sweet Potato Hash, Dried Fruit Chutney and Port Wine Syrup

PORTOBELLO RAVIOLI

Overnight Tomatoes, Baby Spinach,
Parmesan-Reggiano Cheese and Lemon Thyme Cream

DESSERTS

(Select one)

WARM APPALACHIAN APPLE TART

Vanilla Bean Ice Cream, Apple Cider Reduction and Caramel Sauce

CHOCOLATE PEANUT BUTTER CRUNCH

Milk Chocolate Cremeaux, Salted Caramel Cream dipped in
Chocolate, topped with Peanuts, Peanut Butter Crunch and 24K Gold

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

WEST END PEACH COBBLER

Cinnamon Streusel and Buttermilk Vanilla Ice Cream

SALTED DARK CHOCOLATE TART

Chocolate Almond Tart filled with
Dark Chocolate Coconut Ganache topped with Sea Salt

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
\$30,000 or more	<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 • Champagne and chocolate covered strawberries delivered to your guest room • Round of golf for four players on any course except No. 2 and No. 4 • Couples massage the day after the wedding





ADDITIONAL DETAILS

Pinehurst has a multitude of options to satisfy every taste. Choose a cake in any color, style or taste and stock your bar with beer and wine or top shelf scotch. Just tell us what you'd like and we'll make it happen.

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

CAROLINA DECADENCE

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

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

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





CUSTOM DESIGNS

Pinehurst offers more than just a beautiful venue to host your wedding. Our seasoned wedding planners, creative designers and fabulous local florists can help you create that special look. From draped entryways, to designer furniture groupings, mood setting uplighting, or elegant ceremony backdrops, our team of specialists can help create that look for you.





BAR OPTIONS

HOUSE BRANDS

Smirnoff Vodka, Gordon's Gin, J&B Scotch, Jim Beam Bourbon,
Seagram's 7 Blend, Bacardi Light Rum, Jose Cuervo Gold Tequila
\$8.75 per cocktail

CALL BRANDS

Absolut Vodka, Beefeater Gin, Dewar's Scotch, Jack Daniels Bourbon,
George Dickel, Myers Dark Rum, Jose Cuervo Gold Tequila
\$9.75 per cocktail

PREMIUM BRANDS

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black Scotch,
Knobb Creek Bourbon, Crown Royal Blend,
Mount Gay Rum, Corazon Blanco Tequila
\$11.75 per cocktail

SINGLE MALT SCOTCHES

Glenlivet, Glenfiddich, Macallan 12 year
\$12.25 to \$15.25 each

CORDIALS

B&B Dom, Bailey's, Grand Marnier, Frangelico, Sambuca Romano,
Kahlua, Tia Maria, Amaretto Di Saronno, Drambuie
\$11.75 per cocktail

HOUSE WINE

Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio
\$35 per bottle

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller Lite, Yuengling, O'Doul's
\$6 each

PREMIUM BEER

Amstel Light, Corona Extra, Heineken,
Southern Pines Brewery (Man of Law and Duck Hook)
\$7 each

BAR MINIMUMS AND CHARGES

Per Bar: \$375 minimum in bar charges for first 3 hours
\$175 minimum each additional hour

Bartender Charge: \$40 per hour per bartender - Host or Cash Bar
Cocktail Server: \$40 per hour per server

*NOTE: Brands subject to change based on availability.
Beverage pricing will be charged at the current
beverage pricing at the time of event.*

PACKAGE MINIMUMS & RENTAL FEES

VENUES	AVERAGE GUEST COUNT	FRIDAY/SUNDAY MINIMUM	SATURDAY MIN. NON-PEAK	SATURDAY MINIMUM/PEAK	NON-PEAK ROOM RENTAL FEES	PEAK ROOM RENTAL FEES
THE CAROLINA HOTEL						
		Start at 6 p.m.	Start at 6 p.m.	End at 3 p.m.		
Cardinal Ballroom	150	\$8,000	\$12,000	\$18,000	\$1,200	\$1,500
Carolina Hall & Terrace	200	\$12,000	\$18,000	\$27,000	\$1,400	\$1,750
Grand Ballroom	300	\$18,000	\$25,000	\$37,500	\$1,600	\$2,000
1/2 Grand Ballroom	150	\$9,000	\$13,000	\$19,500	\$800	\$1,000
North Room	50	\$4,000	\$5,000	\$7,500	\$600	\$750
South Room	70	\$5,000	\$6,000	\$9,000	\$800	\$1,000
West Lawn	300	\$12,000	\$18,000	\$27,000	\$1,750	\$2,200
HOLLY INN						
Evergreen Music Room	70	\$5,000	\$6,000	\$9,000	\$800	\$1,000
PINEHURST COUNTRY CLUB						
The Outlook & Veranda	160	\$10,000	\$14,000	\$21,000	\$1,200	\$1,500
2 View Ballroom	60	\$5,000	\$6,000	\$9,000	\$800	\$1,000
Outlook/ 2 View Combo		\$15,000	\$20,000	\$30,000	\$2,000	\$2,500
RESORT CLUB						
Donald Ross Room & Veranda	110	\$8,000	\$10,000	\$15,000	\$1,200	\$1,500
St Andrews Room	90	\$6,000	\$8,000	\$12,000	\$700	\$900
CENTENNIAL NO. 8						
Centennial Dining Room	80	\$6,000	\$8,000	\$12,000	\$800	\$1,000
PINEHURST NO. 9						
Ballroom/Smith Room	100	\$7,000	\$9,000	\$13,500	\$1,000	\$1,250

2021 Peak Dates — April 10, 17, 24
 2022 Peak Dates — April 2, 9, 23, 30

May 1, 8, 15, 22, 29
 May 7, 14, 21, 28

June 5, 12, 19, 26
 June 4, 11, 18, 25

September 4, 11, 18, 25
 September 3, 10, 17, 24

October 2, 9, 16, 23, 30
 October 1, 8, 15, 22, 29

CEREMONY RENTAL FEES, RESTRICTIONS & INCLUSIONS

VENUES	AVERAGE GUEST COUNT	RENTAL FEE	RESTRICTIONS
THE CAROLINA HOTEL			
Carolina Terrace (Hall attached)	175-200	\$1,600	Reception must take place in Carolina Hall
Spa Lawn	Any size up to 200	\$2,000	None
West Lawn	80-400	\$4,000	None
Cardinal Ballroom	100-200	\$4,000	None
South Room	Any size up to 100	\$2,000	None
HOLLY INN			
Holly Courtyard	Any size up to 180	\$1,600	None
PINEHURST COUNTRY CLUB			
First Tee Box No. 2	Any size up to 200	\$2,600	6 p.m. or later start time Reception must take place in the Outlook Room
Cradle Tee Box	Any size up to 200	\$1,600	Reception must take place in the Donald Ross Room or the St Andrews Room
St Andrews Room	Any size up to 200	\$1,600	None
Donald Ross Room	Any size up to 200	\$4,000	None
CENTENNIAL NO. 8			
Veranda or Fourth Tee Box	Any size up to 80	\$1,600	6 p.m. or later start time Reception must take place in the Centennial Dining Room
PINEHURST NO. 9			
Event Lawn	Any size up to 150	\$1,600	Reception must take place in the Pinehurst No. 9 Ballroom

THE FOLLOWING ITEMS WILL BE INCLUDED IN THE CEREMONY RENTAL FEE:

- Complimentary guest room for the night prior to the wedding,
based on availability at time of contract signing
- 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 simple focal points:
Two white pedestals with ferns or
Two ficus trees in urns or
Two schefflera plants in white pots

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 Resort 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.

PAYMENT SCHEDULE

A \$1,500 non-refundable deposit is required in order to secure the space if booking more than one year in advance of the wedding date. Deposits of 25 percent of the package minimum and rentals will be due as payment at the following intervals: 12, 9, 6 and 3 months prior to the wedding. Payment in full must be made at 30 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.

SPLIT MENUS

The guarantee number must reflect the amount of guests selecting each entrée. You may have up to a total of three entrée choices for your guests. Meal indicating place cards must be provided 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. Current beverage pricing at the time of event will prevail.

WEDDING CAKE

The hotel does provide wedding cakes. Price varies depending on size and complexity. 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, decor 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 \$1,600 – \$4,000 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

Vendors are responsible for removal and pickup of all items at the conclusion of event.