



# **PINE HILLS COUNTRY CLUB**

## *Wedding and Banquet Menus and Pricing*

## **PINE HILLS EVENT INFORMATION**

### **DEPOSIT**

Weddings are subject to a \$1,500.00 non-refundable deposit. Pine Hills Country Club members room rental charges are waived. Non-members are subject to a room rental fee-price is dependent on the room/rooms chosen for the event.

The payment schedule is as follows:

Venue booking date: \$1,500.00 (non-refundable, applied to event total)

(3) months before the event date: 50% of the estimated food and beverage total

(7) days before the event date: final guest count is applied-remaining amount left on the event after deposit and 50% of food and beverage totals are applied

Note: If there are consumption bar charges associated with the event, a bill will be submitted the day after your event and the client has (6) days to pay the balance.

### **GUARANTEES AND CANCELLATIONS**

The number of attendees at a function must be confirmed to the Director of Banquets and Events (7) business days prior to the event. This number is considered a guarantee and is 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.

More than 90 days prior to scheduled date:	An amount equal to 25% of the food, beverage and room rental.
Within 90 days prior to and more than 30 days prior to the scheduled date:	An amount equal to 50% of the food, beverage and room rental.
Within 30 days and more than 72 hours prior to the scheduled date:	An amount equal to 75% of the food, beverage and room rental.
Within 72 hours prior to the scheduled date:	An amount equal to 100% of the scheduled food, beverage, room rental, tax and gratuity.

### **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.

### **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 unless a food waiver is signed. No food can be brought into the country club unless discussed with the Director of Banquets and Events. The only food allowed to be brought in would be dessert and must be made by a certified bakery.

### **BEVERAGES**

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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**

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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.

### **LOCKER ROOMS**

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When getting married at our venue, you may use the locker area at no charge. Please note that the locker rooms need to be left in the order you found it or a \$500.00 clean up fee will be applied to your event total.

### **PARKING**

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Guest parking is complimentary. Valet parking is available upon request and includes additional charges.

### **SERVICE CHARGE AND SALES TAX**

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All food, beverage, audio-visual equipment and miscellaneous charges are subject to 22% service charge and 5.5% sales tax. Room rental is not subject to the 22% service charge.

### **GOLF OUTINGS**

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All golf outings are booked through the Pine Hills Country Club Golf Professional, John Wallrich.

## RENTAL FEES

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May-October

Room	Capacity	Pricing
First Floor: Riverview Room, Main Dining Room, East Lounge, Sun Room	275	\$1,500.00
Main Dining Room	250	\$1,000.00
Riverview Room	40	\$300.00
East Lounge	30	\$150.00
Sun Room	15	\$75.00
Media Room	20	\$75.00
Bunker Room	20	\$75.00
Outdoor Ceremony	300	\$300.00

November-April

Room	Capacity	Pricing
First Floor: Riverview Room, Main Dining Room, East Lounge, Sun Room	275	\$1,000.00
Main Dining Room	250	\$750.00
Riverview Room	40	\$250.00
East Lounge	30	\$100.00
Sun Room	15	\$50.00
Media Room	20	\$50.00
Bunker Room	20	\$50.00

## ADDITIONAL FEES

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White Folding Chairs (for outdoor ceremony)	\$1.50 per chair
Cake Cutting Fee (includes cake cutting, plating and serving to guests)	\$1.00 per person
Easels	\$5.00 each
Microphone	\$10.00
Podium	\$10.00
Screen	\$10.00
Projector	\$10.00
Tablecloths in standard colors	\$2.00 per table
Napkins	\$0.50 per napkin
Votives for candles	\$0.20 each
Specialty Set-Up Charges	Quote needed
Coat Room Attendant	Quote needed



# Breakfast

*All breakfast packages include coffee and tea*

***\*\*Plated Breakfast options are available upon request\*\****

COFFEE STATION  
**\$2.50 per person**

Regular and Decaffeinated coffee and hot tea

ASSORTED BREAKFAST BREADS  
**\$2.50 per person**

BIRDIE

**\$12 per person**

Chilled Orange Juice and Cranberry Juice,  
Fresh Sliced Seasonal Fruit, Assorted Breakfast  
Pastries and Breads

EAGLE

**\$15 per person**

Chilled Orange Juice and Cranberry Juice,  
Fresh Sliced Seasonal Fruit, Assorted Breakfast  
Pastries and Breads, Scrambled Eggs with  
Cheddar Cheese, Breakfast Potatoes, Apple  
Wood Smoked Bacon and Johnsonville Vermont  
Maple Syrup Breakfast Sausage

HOLE IN ONE

**\$17 per person**

Chilled Orange Juice and Cranberry Juice,  
Fresh Sliced Seasonal Fruit, Assorted Breakfast  
Pastries and Breads, Classic Eggs Benedict,  
Breakfast Potatoes, Cinnamon French Toast with  
Maple Syrup, Apple Wood Smoked Bacon and  
Johnsonville Vermont Maple Syrup Breakfast  
Sausage

**BRUNCH**  
**\$25 per person**

WAFFLE BAR – *served with whipped cream, strawberries, chocolate chips and syrup*  
SCRAMBLED EGGS *with Wisconsin Cheddar Cheese*  
APPLEWOOD SMOKED BACON AND JOHNSONVILLE VERMONT MAPLE SYRUP BREAKFAST SAUSAGE  
BAGELS & LOX - *served with cream cheese, capers, tomato and raw onions*  
BREAKFAST POTATOES  
CHICKEN MARSALA  
MASHED POTATOES  
SEASONAL VEGETABLES  
SEASONAL FRUIT TRAY

**ADD ON OPTIONS:**

OMELETTE STATION

**\$12 per person**

Cheddar cheese, diced ham, mushrooms, tomatoes, spinach, onion, bell pepper

BEEF TENDERLOIN CARVING STATION

**\$19 per person**

- All You Can Eat-

Served with Rolls and Assorted Sauces

**Chef Fee per Station**

\$100.00

**\*\*Brunch Menus are customizable\*\***





## **PLATED LUNCH**

*All entrees include coffee and soft drinks*

### CHICKEN CAESAR SALAD

**\$14**

Romaine Hearts, Garlic Croutons,  
Parmesan Cheese, Lemons,  
Classic Caesar Dressing

### COUNTRY COBB SALAD

**\$14**

Mixed Greens, Vine Ripe Tomato,  
Hard Boiled Egg, Bacon, Avocado,  
Bleu Cheese Dressing

### TRIPLE DECKER CLUB

**\$14**

Smoked Ham, Turkey, Bacon, Lettuce,  
Tomato, Cheddar Cheese, Mayonnaise,  
Choice of Bread

*served with French fries, chips or fruit*

### RACHEL

**\$14**

Turkey, Sauerkraut, Swiss Cheese,  
Thousand Island Dressing, on Marble Rye

*served with French fries, chips or fruit*

### PANKO CRUSTED CHICKEN

**\$15**

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

### CHICKEN PICCATA

**\$15**

Served with Tri-Color Fingerling Potatoes  
and Parmesan Green Beans

### GRILLED SALMON

**\$17**

Served with Wild Rice and Parmesan Green  
Beans

### RICOTTA GNOCCHI

**\$16**

Spinach, Asparagus, Roasted Mushrooms,  
Red Pepper, Parmesan Cream Sauce,  
Truffle Oil

## **LUNCH BUFFET**

*Lunch buffets include coffee and soft drinks*

### THE DELI

**\$15 per person**

Sliced Roast Turkey Breast, Ham, Roast Beef, Chefs Choice of Salad  
Sliced Cheddar, Provolone, Swiss and Pepper Jack Cheeses  
Lettuce, Tomato, Red Onion, Pickles, Condiments  
Wheat, White, Rye Breads  
Potato Chips  
Fruit Tray  
Cookie Tray

### TAILGATE BUFFET

**\$18 per person**

Choose (3) options: Hot dogs, Brats, Hamburgers, Grilled Chicken Breasts  
Garden Salad with (2) Dressings  
Potato Salad OR Pasta Salad  
Assorted Breads and Condiments  
Potato Chips  
Assorted Cookie and Brownie Tray

### THE DELUXE

**\$22 per person**

Garden Salad with Choice of Two Dressings  
Tortellini Pasta Salad  
Herb Roasted Pork Loin with Natural Jus  
Chicken Marsala  
Boursin Mashed Potato  
Garlic and Parmesan Green Beans  
Apple Pie

## **BOXED LUNCH**

**\$15**

Assorted Sandwiches: Turkey, Ham or Vegetarian and includes a bag of chips, whole piece of fruit, cookie and bottled water or canned soda.

## **SNACK BREAK**

Assorted Granola Bars, Fresh Popcorn, Gardettos and Assorted Cookies

**\$4 per person**



TRAY PASSED HORS D'OEURVES

**HOT HORS D'OEURVES**

*25 Piece Minimum, Priced Per Piece*

Bacon Wrapped Water Chestnuts - \$2.50

Arancini with Risotto with Fresh Mozzarella and Marinara - \$2.50

Italian Sausage Stuffed Mushrooms - \$2.00

Swedish Meatballs - \$2.00

Johnsonville Italian Sausage Shrimp Skewers w/ Puttanesca Sauce - \$3.50

Bacon Wrapped Scallops - \$3.50

Lolli Pop Lamb Chops - \$4.00

Crab Rangoon - \$3.00

Mini Crab Cakes - \$3.00

**COLD HORS D'OEURVES**

*25 Piece Minimum, Priced Per Piece*

Tomato Bruschetta - \$2.00

Pesto Shrimp Bruschetta - \$2.75

Deviled Eggs - \$2.50

Shrimp Cocktail Shot Glass - \$3.00

Crudit  Shot Glass - \$2.75

Caprese Skewers - \$2.50

Raspberry and Brie En Croute- \$2.50

Smoked Salmon Canape - \$3.50

STATION SET HORS D'OEURVES

*25 Person Minimum, Priced Per Person*

**Seasonal Assorted Fruit**

**\$2.00**

**Schwarz's Smoked Salmon**

**\$3.00**

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

**Antipasto Tray**

**\$3.00**

Marinated & Roasted Vegetables, Olives, Assorted Cheeses & Meats

**Grilled Vegetable Tray**

**\$2.75**

Grilled Asparagus, Zucchini, Squash and Bell Peppers

**Wisconsin Cheese Tray**

**\$3.50**

**Imported Cheese Tray**

**\$4.50**

**Charcuterie**

**\$3.50**

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

**Crudit **

**\$2.00**

Assorted Vegetable Display with Hummus and Ranch Dressings

## Plated Dinners



Plated Dinners: Limited to two entrée selections. A third entrée selection is an additional \$3.00 per person

All Entrées include House Salad, Regular & Decaffeinated Coffee, Rolls and Butter

### SALADS

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

WEDGE SALAD – Red Onion, Bacon, Tomato, Blue Cheese Crumbles and Ranch Dressing

**Add \$1.00 per person**

APPLE ARUGULA - Arugula, Pink Lady Apple sticks, Toasted Almonds, Golden Raisins, Shaved Parmesan and Aged Balsamic Dressing

**Add \$1.00 per person**

### CHICKEN

PANKO CRUSTED CHICKEN **\$27**  
Served with Sundried Tomato Pesto Sauce, Tri-Color Fingerling Potatoes and Steamed Broccoli

CHICKEN PICCATA **\$27**  
Mashed Potatoes and Green Beans

### BEEF AND PORK

FILET **\$32**  
5oz – Twice Baked Potato, Asparagus & Carrots  
Julienne with a Mushroom Demi

BRAISED SHORT RIBS **\$41**  
Twice Baked Potato, Asparagus & Carrots  
Julienne

GRILLED BBQ PORK CHOP **\$28**  
BBQ Glazed with Roasted Red Potatoes,  
Asparagus & Carrots Julienne

### SEAFOOD

GRILLED SALMON **\$29**  
With Wild Rice and Green Beans

JUMBO SHRIMP **\$25**  
With Wild Rice and Green Beans

### DUO PLATE **\$40**

4oz FILET & (2) JUMBO SHRIMP  
With Boursin Mashed Potatoes and Asparagus

### VEGETARIAN, VEGAN & GLUTEN FREE

VEGETABLE LASAGNA **\$27**  
Zucchini, Squash, Portabella Mushrooms, Red Pepper served with a Yellow Tomato Sauce and Garnished with Asparagus

### VEGETARIAN

RICOTTA GNOCCHI **\$25**  
Roasted Brussels Sprouts, Asparagus, Roasted Mushrooms, Red Pepper, Parmesan Cream Sauce, Truffle Oil

### CHILDREN'S ENTREES

*Choose one side: French fries, Fresh Fruit, Chips or House Salad*

MAC & CHEESE \$11

ALL BEEF HOT DOG \$11

CHICKEN TENDERS \$12



## Dinner Buffets

*20 person minimum; buffets are customizable*

### TRADITIONAL BUFFET

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

**\$35 per person**

### GRAND BUFFET

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

**\$40 per person**

### SALAD SELECTIONS

Caesar Salad with Caesar Dressing  
Garden Salad with Choice of Two Dressings  
Apple Arugula Salad  
Creamy Coleslaw  
Savory Tortellini Pasta Salad  
Fruit Platter

### ENTRÉE SELECTIONS

Tenderloin Medallions  
Seared Chicken Mushroom Marsala  
Chicken Piccata with Lemon Capper Butter  
Grilled Salmon with Lemon  
Grilled BBQ Pork Chop  
Herb Roasted Pork Loin with Natural Jus

### SIDES SELECTIONS

Boursin Mashed Potato  
Tri-Color Fingerling Potatoes  
Long Grain and Wild Rice  
Asparagus with Carrots Julienne  
Garlic and Parmesan Green Beans  
Seasonal Vegetables

## THEMED BUFFETS

### BBQ BUFFET

**\$30 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

**\$25 per person**

Both Hard and Soft Shells, Garden Salsa, Sour Cream, Tomato, Onions, Black Olives, Grated Cheese Blend, Refried Beans and Black Beans; Diced Chicken and Ground Taco Meat

### PASTA BUFFET

**\$20 per person**

Garden Salad with Two Dressings  
Penne Pasta with Bolognese Sauce  
Fettuccini Alfredo with Chicken  
Pesto Cavatappi with Vegetables  
Garlic Bread  
Brownie Tray

## ACTION STATIONS

Chef Fee per Station

**\$100**

### PASTA STATION

**\$31 per person**

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, Italian Tiramisu Dessert

### RISOTTO STATION

**\$25 per person**

Apple Arugula Salad with Poppy Seed Dressing, Arborio Rice, Braised Chicken, Braised Beef, Shrimp, Asparagus, Peas, Grilled Vegetables, Mushrooms, Spinach, Broccoli, Parmesan Cheese and Truffle Oil, Italian Tiramisu Dessert



## Desserts

Crème Brule	\$6
Seasonal Pie Slice	\$6
Seasonal Cobbler	\$6

Italian Tiramisu	\$8
Chocolate Lava Cake	\$8
Cheesecake (Variety of Flavors)	\$8
Carrot Cake	\$8
Chocolate Layer Cake	\$8

### SERVES 50 guests

Assorted Cookie Tray	\$1.50 per person
Assorted Brownie Tray	\$1.50 per person



## Late Night

### **POPCORN BAR**

**\$2 per person**

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

### **SLIDER BAR**

**\$4 per person**

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

### **PIZZA BAR**

**\$11 per pizza**

12" pizzas: Cheese, Sausage, Pepperoni or Deluxe

### **WISCONSIN BRAT BAR**

**\$4 per person**

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



# Beverages

## HOSTED & CASH BARS

### House Wines

	<u>Glass/Bottle</u>
Chardonnay	\$7/\$24
Moscato	\$7/\$24
Pinot Grigio	\$7/\$24
Riesling	\$7/\$24
Cabernet	\$7/\$24
Merlot	\$7/\$24
Pinot Noir	\$7/\$24
Champagne	\$30
Champagne Toast	\$4 per person

### Beer

Domestic - \$4  
 Budweiser  
 Bud Lite  
 Coors Lite  
 Miller Lite

Premium - \$5  
 Capital Amber  
 Corona  
 Leinenkugel (Seasonal)  
 Spotted Cow  
 Two Hearted Ale  
 Clasthauer-Non Alcoholic

### Call Brands - \$7

Smirnoff  
 Southern Comfort  
 Bacardi  
 Captain Morgan  
 Beefeater  
 Korbel  
 Jim Beam  
 Jose Cuervo  
 Seagrams

### Premium - \$8

Absolute  
 Tito's  
 Jack Daniels  
 Tanqueray  
 Bombay Sapphire  
 Dewar's  
 Jameson

### Special Premium - \$9

Grey Goose  
 Kettle One  
 Makers Mark  
 Patron  
 Hendricks  
 Knob Creek  
 Crown Royal

### HALF BARRELS

Domestic - \$300.00  
 Premium - \$400.00



# Packages

## **FULL BAR**

Includes cocktails, house wines, domestic bottled beer (Miller Lite, Coors Lite, Bud Lite) and soft drinks.

	<u>Call</u>	<u>Premium</u>	<u>Special Premium</u>
First Hour	\$15.00	\$16.00	\$18.00
Second Hour	\$9.00	\$10.00	\$12.00
Each Additional Hour	\$7.50	\$8.50	\$10.50

## **Soda/Beer**

Includes domestic bottled beer: Miller Lite, Coors Lite, Bud Lite and soft drinks

First Hour	\$10.00
Second Hour	\$7.00
Each Additional Hour	\$5.00

## **Soda/Wine/Beer**

Includes house wine, domestic bottled beer: Miller Lite, Coors Lite, Bud Lite and soft drinks

First Hour	\$12.00
Second Hour	\$8.00
Each Additional Hour	\$6.00