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# PINEHURST WEDDINGS

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WEDDINGPACKAGES







### 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

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 with rows of white chairs set up for an event. In the foreground, there are several colorful tulips in shades of pink, yellow, and purple. The background shows a green golf course with trees in the distance.

## 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

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





## 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

CHIAVARI CHAIRS

CHOICE OF SILVER, GOLD OR MAHOGANY WITH  
IVORY, WHITE OR GOLD 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

### PART THREE

*Select one item from the design or food and beverage offerings*

#### DESIGN ITEMS

##### 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 Macaroons

Dessert Shot Glasses

Fruits and Chocolate Lollipops





## PART FOUR

*Select one item from the design or food and beverage offerings*

### DESIGN ITEMS

#### 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 Remoulade

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

#### 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 \$125 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

CHIAVARI BALLROOM CHAIRS, TUSCAN CROSSBACK OR  
PHANTOM 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  
*(Select one)*

TOMATO BASIL BISQUE

PINEHURST LOBSTER BISQUE

CHICKEN AND WILD MUSHROOM SOUP  
WITH ORZO PASTA

SALADS  
*(Select One)*

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 OR LATE NIGHT SNACK  
*(Select one)*

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

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



## 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

### ADDITIONAL PACKAGE PERKS

Additional perks will be awarded based on the total food, beverage, and function room rental spend for all wedding related events such as a rehearsal dinner, welcome reception or farewell breakfast.

TOTAL SPEND	PERKS
\$10,000 - \$19,999	<ul style="list-style-type: none"> <li>• Complimentary guest room for the bride and groom for the wedding night, based on availability at the time of contract signing</li> </ul>
\$20,000 - \$29,999	<ul style="list-style-type: none"> <li>• Complimentary suite for the night of the wedding, based on availability at the time of contract signing</li> <li>• Breakfast for the bride and groom the morning after the wedding</li> <li>• Round of golf for 4 players on course No. 1, No. 3, No. 5 or the Cradle based on availability at time of booking</li> </ul>
\$30,000 or more	<ul style="list-style-type: none"> <li>• Complimentary suite for the night of the wedding, based on availability at the time of contract signing</li> <li>• Breakfast for the bride and groom the morning after the wedding</li> <li>• Champagne and chocolate covered strawberries delivered to your guest room</li> <li>• Round of golf for four players on any course except No. 2 and No. 4 based on availability at time of booking</li> <li>• Couples massage the day after the wedding based on availability at time of booking</li> </ul>







## 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 team, creative designers and fabulous local vendors 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.







## HOST BAR OPTIONS

### HOUSE BRANDS

Pinnacle Vodka, Pinnacle Gin, Dewar's Scotch, Canadian Club, Bacardi Light Rum and Sauza Extra Gold Tequila  
*\$9.00 per cocktail*

### CALL BRANDS

Smirnoff Vodka, Bombay Gin, Dewar's Scotch, Jim Beam Bourbon, Seagram's VO Whiskey, Captain Morgan Light Rum, and Jose Cuervo Gold Tequila  
*\$10.00 per cocktail*

### PREMIUM BRANDS

Tito's Vodka, Tanqueray Gin, Monkey Shoulder Scotch, Four Roses Bourbon, Jack Daniels Whiskey, Gosling's Gold Seal Rum, and Lunazul Reposado Tequila  
*\$12.00 per cocktail*

### SUPER PREMIUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Mount Gay Rum, and Lunazul Anejo Tequila  
*\$13.00 per cocktail*

### HOUSE WINE

Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio  
*\$37 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: \$400 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.*

*Check with your Catering Manager for Cash Bar pricing options.  
Bar staffing is based on one bar/bartender for every 100 guests.*

## PACKAGE MINIMUMS & RENTAL FEES

VENUES	AVERAGE GUEST COUNT	FRIDAY/SUNDAY MINIMUM	SATURDAY MINIMUM	ROOM RENTAL FEES
THE CAROLINA HOTEL				
Cardinal Ballroom	150	\$8,000	\$14,000	\$1,800
Carolina Hall & Terrace	200	\$12,000	\$24,000	\$2,200
Grand Ballroom	300	\$15,000	\$27,000	\$2,000
1/2 Grand Ballroom	150	\$8,500	\$14,000	\$1,000
North Room	50	\$2,700	\$3,500	\$750
South Room	70	\$4,500	\$7,000	\$900
West Lawn	300	\$12,000	\$25,000	\$3,000
HOLLY INN				
Evergreen Music Room	70	\$5,000	\$8,000	\$1,450
PINEHURST COUNTRY CLUB				
The Outlook & Veranda	160	\$8,500	\$21,000	\$1,850
2 View Ballroom	60	\$5,000	\$8,000	\$1,200
Outlook/ 2 View Combo		\$15,000	\$30,000	\$2,600
RESORT CLUB				
Donald Ross Room & Veranda	110	\$6,500	\$12,000	\$1,750
St Andrews Room	90	\$4,000	\$8,000	\$900
CENTENNIAL NO. 8				
Centennial Dining Room	80	\$4,000	\$12,000	\$1,500
PINEHURST NO. 9				
Ballroom/Smith Room	110	\$8,500	\$15,000	\$1,750



## CEREMONY RENTAL FEES, RESTRICTIONS & INCLUSIONS

VENUES	AVERAGE GUEST COUNT	RENTAL FEE	RESTRICTIONS
THE CAROLINA HOTEL			
Carolina Terrace (Hall attached)	175-200	\$1,800	Reception must take place in Carolina Hall
Spa Lawn	Any size up to 150	\$2,000	None
West Lawn	80-400	\$3,500	None
Cardinal Ballroom	100-200	\$3,000	None
South Room	Any size up to 100	\$2,000	None
HOLLY INN			
Holly Courtyard	Any size up to 120	\$1,200	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	\$2,200	Reception must take place in the Donald Ross Room or the St Andrews Room
St Andrews Room	Any size up to 200	\$900	None
Donald Ross Room	Any size up to 200	\$4,000	None
PINEHURST NO. 9			
Event Lawn	Any size up to 150	\$1,800	Reception must take place in the Pinehurst No. 9 Ballroom

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

- One hour ceremony rehearsal practice prior to event based on space availability
- White 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 25% non-refundable deposit is required in order to secure the space if booking more than one year in advance of the wedding date. Advance deposits will be scheduled every 90 days prior to the event. 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 fees vary depending on venue selected. 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. All rentals must be arranged through your Catering Manager. Resort will not be responsible for or manage equipment or items that we have not ordered. Your Catering Manager will provide you with a copy of the Resort AV/Production Guidelines.

### CATERING MANAGER

Your Resort Catering Manager is responsible for everything that specifically deals with the Resort including; food/beverage and the set-up of tables, chairs, linens, etc.

### WEDDING PLANNER

We encourage all weddings to have a professional wedding planner or day-of coordinator. S/he is responsible for everything that comes with your wedding, including coordinating the rehearsal, wedding party and making sure that your vendors (outside of who is booked through Pinehurst Resort) know where and when they are supposed to be.