



HARBOR PINES
GOLF CLUB



WEDDINGS



WELCOME

HARBOR PINES
GOLF CLUB

Welcome to Harbor Pines Golf Club, where we specialise in turning your dream wedding into a breathtaking reality, incorporating elegance and warmth into every aspect. Our dedicated team meticulously orchestrates every detail, ensuring a seamless and unforgettable experience for you and your guests.

WELCOME TO HARBOR PINES



THE VENUE

Step into the exquisite Ballroom at Harbor Pines, where timeless elegance intertwines with modern luxury...

Elevate your wedding experience within the breathtaking surroundings, where every detail is designed to leave a lasting impression.

Exchange your vows in the grandeur of our expansive outdoor gazebo, surrounded by the serene beauty of nature.

Revel in the opulence of our modern open-concept banquet room, meticulously crafted with impeccable design. Every window offers unbeatable vistas, whether it's the lush greens of the golf course or the tranquil waters of our pond, enhancing the enchantment of your special day.



ALL PACKAGES INCLUDE

EVERY WEDDING DAY AT HARBOR PINES INCLUDES...

- Private Bridal Suite Access Throughout Duration of Event and 2 Hours Prior with Complimentary Non-alcoholic Beverages
- Beautiful Views and Photo Opportunities on the Golf Course
- Dedicated Team of Event Professionals
- Complimentary Coat Check Service for Guests
- Five-Hour Event with Deluxe Open Bar Beverage Package
- Cocktail Hour with Charcuterie and Hot Station
- Butler Passed Hot Hors d'oeuvres
- Complimentary Champagne Toast at Dinner for Every Guest
- White Floor-length Table Linens with choice of Colored Tablecloth & Napkins
- Sit Down Served Meal or Elaborate Buffet
- Spacious Dance Floor
- "Sweet Ending" Coffee Station with Assorted Sweets
- After Party Options at "The Roost"

COCKTAIL HOUR

Cocktail Hour Begins your reception and includes a continuous open bar beverage package that lasts throughout the duration of your event...

BEVERAGE PACKAGES:

DELUXE BEVERAGE PACKAGE

Included in Wedding Package

PREMIUM BEVERAGE PACKAGE

UPGRADE FOR +\$10 PER GUEST
The Premium Package includes all offerings from the Deluxe Package in addition to the following:

BEER	Seasonal draft beer selection and choice of two domestic bottled beers	Seasonal draft beer and spiked seltzer selection and choice of four domestic & imported bottles beers
WINE	Chardonnay, Sauvignon Blanc, Merlot, Cabernet & Champagne	Upgraded Chardonnay, Merlot, Sauvignon Blanc, Cabernet & Champagne
VODKA	Absolute, Tito's	Tito's, Ketel One, Grey Goose
TEQUILA	Casamigos	Patron Silver
GIN	Tanqueray	Bombay Sapphire
RUM	Bacardi, Captain Morgan	Bacardi, Captain Morgan
WHISKEY	VO, Jack Daniels, Jameson	Crown Royal & Jameson
BOURBON	Maker's Mark	Bulleit
SCOTCH	Dewar's	Johnny Walker Black
CORDIALS	Kahlua, Amaretto, Sambuca, Bailey's Irish Cream	Kahlua, Amaretto, Sambuca, Bailey's Irish Cream

Cocktail Hour continues with an array of splendid food displays, featuring...

CHARCUTERIE STATION

Your Charcuterie station will be displayed with Artisan Crackers & Toasted Pita

Imported and Domestic Cheeses Garnished with Olives & Capers

Italian Meats: Soppressata, Genoa Salami & Prosciutto

Marinated Grilled Vegetables: Artichoke Hearts & Roasted Red Peppers

Homemade Hummus & Green Goddess Dip with Vegetable Crudités

Seasonal Fresh Sliced Fruits & Berries

HOT STATION

In addition to the expansive Charcuterie Station, you may select one Hot Station:

PASTA STATION: *Choice of two pastas:* Penne, Rigatoni, Farfalle or Tortellini

Choice of two sauces: Marinara, Blush, or Garlic and Olive Oil

FRENCH FRY STATION: *Choice of two:* Traditional Fries, Tater Tots, or Sweet

Potato Waffle Fries. *Displayed with:* Sea Salt, Old Bay, Cinnamon, Ketchup,

BBQ, Ranch, and Chipotle Dips

MASHED POTATO BAR: Garlic Mashed Potatoes and Creamy Sweet Potatoes.

Displayed with: Shredded Cheddar, Bacon, Sour cream, Chives, Brown Sugar,

Maple Syrup, Mini marshmallows and toasted chopped nuts.

NACHO STATION: Tortilla Chips *Displayed with:* Chicken or Ground Beef,

Shredded cheese, Salsa, Guacamole, Sour cream, and Refried beans.

UPGRADED STATIONS

FLATBREAD DISPLAY: The Roost's signature Caprese and Cheesesteak Flatbreads

+ \$4 per person

SLIDER STATION: Mini Beef Burgers with lettuce & tomato and Pulled Pork on Hawaiian Rolls

+\$6 per person

SEAFOOD STATION: Jumbo Shrimp, Cocktail Crab Claws, Clams on the Half Shell,

Oysters on the Half Shell

+Market Price per person

During Cocktail Hour while your guests enjoy the Charcuterie & Hot Stations, our staff will butler pass your choice of hot hors d'oeuvres.

You may select 6 hot hors d'oeuvres from the following choices:

BEEF

Mini Wellingtons
Philly Cheesesteak Rolls
Beef Satay
Beef & Veggie Empanada
Mini Cuban Sandwich
Short Rib and Fontina Panini
Ham & Cheese Croquettes
Short Rib Pierogi
Mini Stuffed Potato Skins
Classic Mini Franks in Pastry
Sausage Stuffed Mushroom Caps
Mini American Wagyu Burgers
w/Cheese +\$2

CHICKEN

Cordon Bleu Bites
Chicken Cashew Spring Rolls
Thai Chicken, Lemongrass &
Ginger Spring Rolls
Chicken Satay w/Thai Peanut Marinade
Ginger Chicken Meatball Skewers
Cone Chicken Wellington
Sesame Chicken Tenders
Chicken Empanadas
Chili Lime Chicken Kebob
Peking Duck Ravioli
Chicken & Waffle Stacks +\$2
Moroccan Lamb Kabob w/Fig & Apricot +\$2

SEAFOOD

Miso Glazed Shrimp
Skewer Coconut Shrimp
Shrimp Dumplings
Shrimp & Chorizo Bites
Scallops wrapped in Bacon
Crab Rangoon Dumpling
Mini Crab Cakes
Clams Casino
Lobster Puff with Sherry Newburg
Jumbo Shrimp +\$3
Lobster Mac & Cheese Bites +\$3
Tuna
Tartar on Cucumber w/Dill +\$4

VEGETARIAN

French Onion Soup Boules
Pear, Toasted Almonds & Brie in Phyllo
Cranberry, Orange & Walnuts in Puff Pastry
Vegetable Spring Rolls
Spinach & Artichoke in Wonton Cup
Wild Mushroom Tartlet
Cheese Quesadilla Triangles
Corn and Edamame Quesadilla
Sweet Potato Puff with Cinnamon & Sugar
Four Cheese Arancini Balls
Porcini Mushroom Risotto Croquettes
Mini Stuffed Potato Skins

DINNER SERVICE

The dinner service at your wedding will encompass the following offerings:

- A complimentary champagne toast with fruit garnish arranged at each place setting.
- An artisanal selection of Dinner Rolls, Flatbreads, and Lavash with butter and seasoned olive oil presented at each table.
- Choice of Served Salad.

Entree is either a Plated or Buffet-style dinner with up to three entrees as well as one vegetarian option & two side dishes to complement the main course offerings.

The evening concludes with “**Sweet Endings**”:
A coffee and tea station with assorted mini dessert treats.

Please select one served salad from the following choices:

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.

Classic Wedge Salad: Wedge of Iceberg Lettuce, Fresh Bacon Bits, Red Onion, Cherry Tomatoes, and Crumbled Bleu Cheese with Bleu Cheese Dressing.

Caprese Salad: (In season) Fresh Jersey Tomatoes Stacked between Layers of Fresh Mozzarella and Basil, Drizzled with Olive Oil and Balsamic Glaze.

You may select up to three entrees from the following Sit Down Dinner options:

BEEF

8oz NY Strip Steak ^{(GF)*}

6oz Filet Mignon ^{(GF)*}

Braised Short Rib with red wine reduction ^(GF)

8oz Filet^{(GF)*} **+\$10**

14oz Grilled Ribeye with garlic and thyme butter ^(GF) **+\$10**

Baby Lamb Chops with Mint Chimichurri ^(GF) **+\$8**

**Your Choice of au Poivre Sauce, Burgundy Demi Glace, or BBQ Balsamic Drizzle*

CHICKEN

Chicken Roulade stuffed with spinach, mozzarella & tomatoes

Chicken Champagne with creamy sauce ^(GF)

Chicken Saltimbocca with prosciutto, sage, and white wine butter

Airline Chicken Breast with Lemon and Rosemary Glaze, traditional

French mustard style ^(GF) **+\$5**

FISH

Swordfish with Lemon Garlic Herb Butter ^(GF)

Crab Cakes with southern remoulade dressing

Salmon with Creamy Dill or Honey Ginger Glaze ^(GF)

Stuffed Flounder Florentine

Baked Mahi Mahi ^(GF)

Chilean Sea Bass with cherry tomato, saffron, and fennel broth **+\$10**

Halibut with parmesan crust and white wine sauce **+\$8**

GF - Gluten Free

ENTREE SELECTIONS CONTINUED...

LAND & SEA

+\$25 per person

Pair our 6oz Filet Mignon with either:
4 to 5oz Lobster Tail or 2 Crab Imperial Stuffed Jumbo Shrimp

ELABORATE BUFFET

As opposed to a served meal, guests will be called by table to enjoy
a buffet dinner that includes*:

- Choice of Served Salad
- Deluxe Pasta
- Two Hot Entrees
- Two Carving Station Proteins
- Vegetable and Starch

*choices of buffet entrees are the same as the sit down menu. Some exclusions may apply.

Select one vegetarian entree
to accompany your package:

- Grilled Cauliflower Steak
- Caprese Flatbread Vegetable
- Wellington Roasted Acorn
- Squash Eggplant Parmesan
- Pasta Primavera

Select two side dishes to
accompany your package:

- Vegetable Medley
- Cauliflower
- Asparagus
- Carrots
- Haricots Verts
- Roasted Potato
- Creamy Garlic Mashed
- Twice Stuffed Potato
- Baked Potato
- Rice Pilaf

SWEET ENDINGS

As your event winds down...

Coffee station will be arranged with a variety of flavored syrups.

Selection of mini petits fours and treats

Guests can enjoy these sweets along with your wedding cake, either on the spot or as a lovely keepsake to take home.

CAKE

Wedding Cake Through Our Bakery – *\$7 per person*

Supply Your Own Cake - *\$3 per person*

Complimentary Coffee, Tea, and Decaf is served table side with your Wedding Cake.

LATE NIGHT SNACKS

Add on this option for your guests who worked up an appetite on the dance floor.

French Fry Station: *Choice of two: Traditional Fries, Tater Tots, or Sweet Potato Waffle Fries. Displayed with: Sea Salt, Old Bay, Cinnamon, Ketchup, BBQ, Ranch, Zesty Remoulade, and Truffle Aioli +\$10 per person*

Ice Cream Bar: *Chef Attended Ice Cream Bar +\$10 per person + \$200 Attendant Fee*

Slider Station: *Mini Beef Burgers with lettuce & tomato and Pulled Pork on Hawaiian Rolls. Served with fries +\$12 per person*

Philly Philly: *Mini Cheesesteaks and Soft Pretzels with assorted toppings +\$12 per person*

Breakfast: *Assorted breakfast sandwiches and tater tots +\$13 per person*

Jersey Shore: *Mini Corn Dogs, French Fries and Carmel Pop Corn +\$15 per person*

AFTER PARTY AT THE ROOST



Keep the Party Going!

The Roost Pub & Grill will stay open until midnight for a wedding after-party for a fee of \$1,000 and offering a cash bar and special ala carte menu. Or, you may opt to include one of our Late Night Snack Stations.

BACHELOR & BACHELORETTE PARTY GOLF EVENTS



We welcome your group to enjoy a round of golf before the big day where we will customize a package just for you!

Price will vary.

BRIDAL SUITE



All bridal parties have full access to the private bridal suite throughout the duration of the event and 2 hours prior.

Additional time: +\$250/hour

BRIDAL SHOWERS

Our bright and welcoming Clubhouse offers a perfect setting for Bridal Showers with customizable options.

REHERSAL DINNERS

Choose Harbor Pines for a rehearsal dinner with customized menus in a casual yet elegant setting.

Book your wedding reception at Harbor Pines and enjoy a **10% discount** on banquet menu prices for both Bridal Showers and Rehearsal Dinners.

GENERAL INFORMATION

There is a **\$1,500 ceremony fee** to be married on site.
Includes rental and set up of Ceremony chairs, and a 1 hour ceremony rehearsal.

Adult Sit Down Price is based on highest price entrée.
Special Tween Price (16 years old or younger having an adult meal) - **\$100**
Special Childrens Menu and Vendor Meals - **\$50**

Menu Tastings

We are happy to coordinate an in person wedding tasting to help you select the perfect menu.

Menu Selection

Menu selections must be made three months in advance, with final counts confirmed two weeks before. Failure to do so gives Harbor Pines Golf Club the right to choose selections and charge based on the last count provided. Guaranteed counts may be increased but not decreased. Menu restrictions may apply.

Deposits and Billing

\$2,000 non-refundable deposit by credit card at contract signing; final payment due two weeks before date of the event. Payments can be made by cash, credit card, or cashier's check. Harbor Pines requires all functions to have a credit card on file.

Tax and Service Fees

NJ sales tax (6.625%) and a 23% service fee added to all food and beverage charges; \$200 gratuity for event management. Decor Fee may apply. Please inquire as to the terms.

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.

