



**HARBOR
PINES.**
GOLF CLUB

2025-2026 PACKAGES

PRICING & MINIMUM REQUIREMENTS

May- October

GUEST MINIMUM: 125
FRIDAY AND SATURDAY: \$165
SUNDAY: \$155
MONDAY-THURSDAY: \$140

January- March

GUEST MINIMUM: 50
FRIDAY & SATURDAY: \$149
SUNDAY: \$135
MONDAY-THURSDAY: \$125

April, November, December

GUEST MINIMUM: 100
FRIDAY & SATURDAY: \$155
SUNDAY: \$145
MONDAY-THURSDAY: \$130

Additional Pricing

BUFFET PRICING: +\$20 PER PERSON
CHILDREN AND VENDORS: \$50
CEREMONY FEE: \$1,500
SITE FEE : \$1,000

NOTES



ALL PACKAGES INCLUDE

Five-hour Event with Deluxe Open Bar
Beverage Package

Private Bridal Suite 2 Hours Prior to
Event Start + Duration of Event

Cocktail Hour Charcuterie Station + Hot
Station Selection of Choice

Six Butler Passed Hors D'oeuvres

"Sweet Endings" Coffee and
Assorted Sweets Station

Complimentary Champagne Toast
for All Guests

Complimentary Coat Check Service

White Floor Length Table Linens and White
Napkin. Upgrades Available at Charge

Beautiful Views and Photo
Opportunities on Golf Course

Dedicated Team of Event Professionals

Complimentary Tasting for Two.
Additional Guests at Charge

Week of Rehearsal

DELUXE OPEN BAR

ALL WEDDINGS INCLUDE A FIVE HOUR DELUXE OPEN BAR FROM
THE START OF COCKTAIL HOUR TO THE END OF RECEPTION

DELUXE OPEN BAR INCLUSIONS

Beer:

Seasonal draft beer selection and choice
of two domestic bottled beers

Wine:

Chardonnay, Sauvignon Blanc, Merlot,
Cabernet, and Champagne

Vodka:

Absolut and Tito's

Tequila:

Absolut, Tito's

Gin:

Tanqueray

Rum:

Bicardi, Captain Morgan

Whiskey:

VO, Jack Daniels, Jameson

Bourbon:

Maker's Mark

Scotch:

Dewar's

Cordials:

Kahlua, Amaretto, Sambuca,
Bailey's Irish Cream

PREMIUM PACKAGE +\$15 PER GUEST Includes Deluxe Open Bar + Offerings below

Beer:

Spiked seltzer selection and two additional
domestic or imported bottled beers

Wine:

Upgraded Chardonnay and Merlot + Pinot Grigio,
White Zinfandel, Pinot Noir, and Moscato

Vodka:

Grey Goose

Tequila:

Casamigos and Patron Silver

Gin:

Bombay Sapphire

Rum:

Zacapa

Whiskey:

Crown Royal

Bourbon:

Maker's 46 and Bulleit

Scotch:

Johnny Walker Black and Chivas

COCKTAIL HOUR

ALL WEDDINGS INCLUDE SIX BUTLER PASSED HORS D'OEUVRES AND OUR SIGNATURE CHARCUTERIE STATION. YOUR SELECTION OF ONE ADDITIONAL HOT STATION.

Select Six Hors d'oeuvres From the Following Selection:

Beef

Mini Wellingtons
Cheesesteak Rolls
Beef Satay
Beef and Veggie Empanada
Mini Cuban Sandwich
Short Rib and Fontina Panini
Ham and Cheese Croquettes
Short Rib Pierogi Mini Stuffed Potato Skins
Pastry Wrapped All Beef Mini Franks
Sausage Stuffed Mushroom Caps

Chicken

Cordon Bleu Bites
Chicken Cashew Spring Rolls
Thai Chicken, Lemongrass, and Ginger Spring Rolls
Chicken Satay with Thai Peanut Marinade
Ginger Chicken Meatball Skewers
Cone Chicken Wellington
Sesame Chicken Tenders
Chicken Empanadas
Chili Lime Chicken Kebob

Fish

Miso Glazed Shrimp
Skewer Coconut Shrimp
Shrimp Dumplings
Shrimp and Chorizo Bites
Scallops Wrapped in Bacon
Crab Rangoon Dumpling
Mini Crab Cakes
Clams Casino
Lobster Puff with Sherry

Vegetarian

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

Upgrades

Peking Duck Ravioli +\$2
Chicken and Waffle Stacks +\$2
Moroccan Lamb Kebob with Fig and Apricot +\$2
Mini Wagyu Burgers with Cheese +\$2
Newburg Jumbo Shrimp +\$3
Lobster Mac and Cheese Bites +\$3
Tuna Tartar on Cucumber with Dill +\$4



COCKTAIL HOUR CONTINUED

ALL WEDDINGS INCLUDE SIX BUTLER PASSED HORS D'OEUVRES AND OUR SIGNATURE CHARCUTERIE STATION, YOUR SELECTION OF ONE ADDITIONAL HOT STATION,

Charcuterie Station

Seasonal Fresh Sliced Fruits and Berries
Soppressata, Genoa Salami, and Prosciutto
Artichoke Hearts and Roasted Red Peppers
Imported and Domestic Cheeses Garnished with Olives and Capers,
Chef's Original Hummus and Green Goddess Dip with Vegetable Crudites

Select One:

Pasta Station

Choose Two:

Penne, Rigatoni, Farfalle, Tortellini

Choose Two:

Marinara, Blush, Garlic and Olive Oil

Mashed Potato Bar

*Garlic Mashed Potatoes and Creamy
Sweet Potatoes Displayed with Shredded
Cheddar, Bacon, Sour Cream, Chives, Brown
Sugar, Maple Syrup, MiniMarshmallows, and
Toasted Chopped Nuts*

Nacho Station

*Tortilla Chips Displayed with Your Choice of
Chicken **or** Ground Beef, Shredded Cheese,
Salsa, Guacamole, Sour Cream,
and Refried Beans*

French Fry Station

*Displayed with Sea Salt, Old Bay, Cinnamon,
Ketchup, Barbecue. Ranch, Chipotle Dips
Choose Two: Traditional Fries, Tater Tots,
Sweet Potato Waffle Fries*

Flatbread Display

*Signature Caprese and
Cheesesteak Flatbreads*

+\$6 per person

Seafood Station

*Jumbo Shrimp, Cocktail
Crab Claws, Clams on the
Half Shell, Oysters on
the Half Shell*

+\$Market Price Per Person

Slider Station

*Signature Caprese and
Cheesesteak Flatbreads*

+\$8 per person

DINNER SERVICE

INCLUDES COMPLIMENTARY CHAMPAGNE TOAST WITH FRUIT GARNISH,
ARTISANAL SELECTION OF BREADS WITH BUTTER AND SEASONED OLIVE OIL,
CHOICE OF ONE SERVED SALAD TO BE SERVED TO ALL GUESTS,
FOUR ENTREE SELECTIONS (ONE CHICKEN, ONE BEEF, ONE FISH, AND ONE VEGETARIAN),
AND TWO SIDES TO COMPLEMENT THE MAIN COURSE OFFERINGS

Salad Selections

Classic Caesar: Romaine Drizzled with Traditional Caesar Dressing and Topped with Shaved Parmesan and Herbed Croutons

Pines Winter Greens: Baby Spinach with Glazed Walnuts, Bleu Cheese, and Poached Pears Tossed in Honey Vinaigrette

St. Andrews: Sliced Strawberries atop Mixed Greens with Glazed Walnuts and Feta Cheese Crumbles Tossed with Balsamic Vinaigrette

Classic Wedge: Iceberg Lettuce, Bacon Bits, Red Onion, Cherry Tomatoes, Crumbled Bleu Cheese with Bleu Cheese Dressing

Caprese: Jersey Tomatoes Stacked between Layers of Fresh Mozzarella and Basil, Drizzled with Olive Oil and Balsamic Glaze

Beef Entree Selections

*6 oz Sliced Bistro Filet (GF)**

*6 oz Filet Mignon (GF)**

*Braised Short Rib in Red Wine Reduction (GF)**

8 oz Filet Mignon (GF) **+\$10***

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

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



DINNER SERVICE CONTINUED

INCLUDES COMPLIMENTARY CHAMPAGNE TOAST WITH FRUIT GARNISH,
ARTISANAL SELECTION OF BREADS WITH BUTTER AND SEASONED OLIVE OIL,
CHOICE OF ONE SERVED SALAD TO BE SERVED TO ALL GUESTS,
FOUR ENTREE SELECTIONS (ONE CHICKEN, ONE BEEF, ONE FISH, AND ONE VEGETARIAN),
AND TWO SIDES TO COMPLEMENT THE MAIN COURSE OFFERINGS

Chicken Entree Selections

*Chicken Roulade: Stuffed with Spinach,
Mozzarella, and Tomatoes in a Red Pepper Coulis*

*Creamy Champagne Chicken (GF)**

*Chicken Saltimbocca: Served with Prosciutto,
Safe, and White Wine Butter*

*Airline Chicken Breast: Traditional French Mustard
style with Lemon and Rosemary Glaze (GF)* +\$5*

fish

*Swordfish: Served with Lemon Garlic Herb Butter
(GF)**

*Crabcakes: Served with Southern Remoulade
Dressing*

*Salmon: Served in Your Choice of 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*

*Parmesan Crusted Halibut: Served in a White Wine
Sauce +\$8*

Vegetarian

Grilled Cauliflower Steak

Caprese Flatbread

Vegetable Wellington

Roasted Acorn Squash

Eggplant Parmesan

Pasta Primavera

Sides

Vegetable Medley

Cauliflower

Asparagus and Carrots

Haricots Verts

Roasted Potato

Creamy Garlic Mashed Potatoes

Rice Pilaf



DINNER SERVICE UPGRADES

INCLUDES COMPLIMENTARY CHAMPAGNE TOAST WITH FRUIT GARNISH, ARTISANAL SELECTION OF BREADS WITH BUTTER AND SEASONED OLIVE OIL, CHOICE OF ONE SERVED SALAD TO BE SERVED TO ALL GUESTS, FOUR ENTREE SELECTIONS (ONE CHICKEN, ONE BEEF, ONE FISH, AND ONE VEGETARIAN), AND TWO SIDES TO COMPLEMENT THE MAIN COURSE OFFERINGS

Land and Sea +\$25 per person

*Pair our 6 oz Filet Mignon with Your choice of:
4 oz to 5 oz Lobster Tail OR
2 Crab Imperial Stuffed Jumbo Shrimp*

Elaborate Buffet + \$20

*Guests Will Be Called By Table to Enjoy:
Choice of Displayed Salad
Deluxe Pasta?
Two Hot Entree Selections
Two Carving Station Proteins*
Choice Vegetat*

SWEET ENDINGS

INCLUDES COFFEE STATION ARRANGED WITH A VARIETY OF FLAVORED SYRUPS,
SELECTION OF PETIT FOURS AND ASSORTED MINI DESSERT SELECTION

COUPLES ARE WELCOME TO SUPPLY A WEDDING CAKE OF THEIR CHOOSING
A \$3 PER PERSON CAKE CUTTING FEE WILL APPLY.
PLEASE INQUIRE FOR RECOMMENDED BAKERIES

LATE NIGHT SNACKS

French Fry Station + \$10 per guest

*Displayed with Sea Salt, Old Bay, Cinnamon,
Ketchup, Barbecue, Ranch, Zesty Remoulade, and
Truffle Aioli*

Choice of Two:

*Traditional French Fries, Tater Tots, or Sweet
Potato Waffle Fries*

Slider Station + \$12 per guest

*Mini Beef Burgers with Lettuce and Tomato,
Pulled Pork Sandwiches on Hawaiian Rolls,
and French Fries*

Ice Cream Bar + \$10 per guest

*Vanilla & Chocolate with Assorted Toppings
Chef Attended Ice Cream Bar
+\$200 Attendant Fee*

Philly Philly+ \$12 per guest

*Mini Cheesesteaks and Soft Pretzels with Assorted
Toppings**

Breakfast Station+ \$13 per guest

*Assorted Breakfast Sandwiches Served with Tater
Tots*

Jersey Shore+ \$15 per guest

Mini Corn Dogs, French Fries, and Caramel Popcorn

AFTER PARTY

KEEP YOUR CELEBRATION GOING UNTIL MIDNIGHT AT THE ROOST PUB
INCLUDES YOUR CHOICE OF LATE NIGHT SNACK STATION (UP TO 25
GUESTS) AND CASH OR CONSUMPTION BAR

GENERAL INFORMATION

- All Packages Include a Menu Tasting for Two. An Charge of \$35 Per Additional Guest Will Apply
- Menu Selections Are Finalized Three (3) Months Prior to Wedding Date
- Final Counts and Menu Selections Must be Submitted Two (2) Weeks Prior to Wedding Date
- All Final Counts and Payments Must be Made Two Weeks in Advance
- All Rehearsals Are Scheduled Forty-Five (45) Days or Less From Event Date. Rehearsals With Contracted Rehearsal Dinners May Be Booked Before This Timeframe. Any Rehearsal Dinner Booked For A Contracted Wedding Benefits a 10% Discount on Selected Packages.
- Adult Sit-Down Price is Based on Highest Price Entree
- Tween Pricing: Guests 16 years and Younger Selecting Adult Meal: \$100 Per Guest
- Children's Menu: \$50 Per Child
- Vendor Meals: \$50 Per Vendor
- Room Fees Apply: St. Andrew's: \$1,000 /Sunroom: \$500/ Pines: \$250
- Wedding Management Team: \$250 Flat Fee
- \$2,000 Non-Refundable Deposits Are Due At Contract Signing to Secure Wedding Date
- NJ Sales Tax (6.625%) and 23% Service Fee Apply to All Food and Beverage Charges
- All Decor Must Be Approved by Harbor Pines Staff Prior to Event
- Any Damages to Harbor Pines Property, Club House, Furnishings, Equipment, or Fixtures are the Financial Responsibility of the Client For Repairs/Replacement Costs Incurred
- Harbor Pines Golf Club is a Licensed Distributor of Alcoholic Beverages in the State of New Jersey and permit Outside Beverages to be Brought Into the Facility. Harbor Pines Reserves the Right to Confiscate Any Beverages Not Sold or Distributed by Harbor Pines. Harbor Pines Reserves the Right to Ask Any Guest to Leave as a Result of Noncompliance with Beverage Policies. If Harbor Pines if Fined as a Result of Guest's Actions, the Contracted Parties Will Be Financially Responsible.
- Harbor Pines Reserves the Right to Use Any Photographs or Videos Taken or Produced at an Event For Marketing/Promotion/Advertising/Campaigns with Express Permission from Photographer/Videographer/Content Creator. No Royalties Will Be Paid As a Result of Using Such

