



Wedding Menu

We warmly invite you to celebrate the most unforgettable day of your life here at Harbor Pines. Enjoy breathtaking views of our world-class golf course, along with picturesque lakeside gazebo ceremonies and stunning photo opportunities. From the covered veranda with sweeping sunset views to the beautifully appointed open-concept ballroom, every detail is designed with care. With exceptional attention throughout, your special day will be "Simply Magical."



YOUR WEDDING PACKAGE \$ Call for Pricing

Your Wedding Package includes

- ♥ Five hour event with St. Andrews 5 – hour open bar
- ♥ A private bridal suite with an attendant
- ♥ A personal wedding coordinator to assist you with all on – site arrangements
- ♥ Choice of chicken, fish, beef, and vegetarian plated dinner options
- ♥ Complimentary champagne toast
- ♥ One cocktail hour hot station
- ♥ Signiture cocktail
- ♥ 6 Passed hors d'oeuvres
- ♥ Sweet endings desserts
- ♥ Your choice of floor length linens in all colors
- ♥ Complimentary tasting for two
- ♥ Special priced vendor meals and children's meals
- ♥ Complimentary coat check services (in season)
- ♥ Custom floor plan of your choosing
- ♥ Exclusive use of the venue
- ♥ Site fee waived if you have a 100 adult guest minimum



COCKTAIL HOUR

Your wedding cocktail hour includes 6 butler passed hor's d'oeuvres during cocktail hour, our signature charcuterie display, a selection of one additional hot station, display of his and hers signature cocktail

BUTLER-PASSED HORS D'OEUVRES (choice of 6)

HOT SELECTIONS

- ♥ Mini beef wellington
- ♥ Spring rolls with soy dip
- ♥ Chorizo stuffed mushrooms
- ♥ Mini crab cakes
- ♥ Crescent wrapped franks
- ♥ Spanakopita
- ♥ Beef satay
- ♥ Chicken satay
- ♥ Mini cheese quesadillas
- ♥ Cheese steak egg rolls
- ♥ Coconut shrimp
- ♥ Scallops wrapped in bacon
- ♥ Tater tots wrapped in bacon with sour cream
- ♥ Scallops wrapped in bacon
- ♥ Brie and raspberry stuffed phyllo
- ♥ Stuffed fingerling potato skins
- ♥ Homemade pork empanadas
- ♥ Clams casino
- ♥ Pork dumplings with Thai chili sauce
- ♥ Mini crescent franks
- ♥ Lollipop lamb chops with mint jelly (Add \$++)

COLD SELECTIONS

- ♥ Ahi tuna on cucumber with dill
- ♥ Melon trio with prosciutto
- ♥ Prosciutto wrapped asparagus
- ♥ Tomato & mozzarella skewers
- ♥ Jumbo shrimp cocktail shooters (Add \$++)

IT'S
BEGINNING
TO LOOK
A LOT LIKE

Cocktails

CHARCUTERIE

- ♥ Imported and domestic cheeses garnished with olives and capers
- ♥ Italian meats to include soppressata, Genoa salami & prosciutto
- ♥ Marinated grilled vegetables, artichoke hearts, roasted red peppers
- ♥ Seasonal fresh sliced fruits and berries presented with assorted crackers and breads

HOT DISPLAYS (pick one)

FRENCH FRY BAR (pick one)

- ♥ Classic
- ♥ Waffle
- ♥ Sweet potato
- ♥ Tater Tots
- ♥ Assorted toppings

NACHO STATION

- ♥ Tortillas chips
- ♥ Chicken or ground beef
- ♥ Shredded cheddar
- ♥ Bacon
- ♥ Sour cream
- ♥ Salsa
- ♥ Guacamole
- ♥ Refried beans

SLIDER STATION \$5PP++

- ♥ Beef or Chicken

PASTA BAR (pick two)

- ♥ Penne
- ♥ Farfalle Rigatoni
- ♥ Tri-colored tortellini
- ♥ Ziti
- ♥ Mac n Cheese

SAUCE CHOICES (pick two)

- ♥ Marinara
- ♥ Blush

SEAFOOD (market price++)

- ♥ Jumbo shrimp cocktail
- ♥ Crab claws
- ♥ Clams on the half shell
- ♥ Oysters on the half shell

MASHED POTATO BAR

- ♥ Garlic mashed potatoes
- ♥ Creamy sweet potatoes

ACCOMPANIMENTS

- ♥ Shredded cheddar
- ♥ Bacon
- ♥ Sour cream
- ♥ Brown sugar
- ♥ Maple syrup
- ♥ Mini marshmallows
- ♥ Toasted chopped nuts

PHILLY PHILLY \$1++

- ♥ Mini cheese steaks
- ♥ Assorted toppings
- ♥ Soft pretzels



ADD A HOT DISPLAY TO COCKTAIL HOUR WITHOUT THE PER PERSON PRICE

(50 pieces per display) CALL FOR PRICING

BEEF

- ♥ Mini beef wellington
- ♥ Cheese steak egg rolls
- ♥ Cheeseburger sliders
- ♥ Crescent warped franks
- ♥ Beef satay
- ♥ Chorizo stuffed mushrooms

CHICKEN

- ♥ Homemade chicken tenders
- ♥ Chicken cordon blue bites
- ♥ Bone in wings (buffalo, Parmesan or BBQ)
- ♥ Chicken empanadas
- ♥ Ginger chicken meatball skewers

SEAFOOD

- ♥ Mini crab cakes
- ♥ Crab Rangoon dumplings
- ♥ Coconut shrimp
- ♥ Clams casino
- ♥ Lobster puff with sherry

VEGETARIAN

- ♥ Vegetable spring rolls with soy dip
- ♥ Mini stuffed potato skins
- ♥ Spinach and artichoke in wonton cup
- ♥ Cheese quesadilla triangles
- ♥ Sweet potato puff with cinnamon and sugar



DINNER SERVICE MENU

Includes complimentary champagne toast with fruit garnish, artisanal selection of breads, butter, seasoned olive oil, one served salad, selection of four entrées: one chicken, one fish, one beef, and one vegetarian; two sides to complement the main course offerings, coffee, tea service, and sweet endings dessert.

SALAD (select one)

- ♥ **Classic Wedge** – Iceberg lettuce, tomatoes, chopped red onions, crumbled blue cheese, diced bacon and classic blue cheese dressing
- ♥ **Caesar** – Crispy romaine lettuce drizzled with traditional Caesar dressing and topped with shaved parmesan & herbed crostini
- ♥ **St. Andrews** – Sliced apples atop arugula with glazed walnuts and blue cheese crumbles tossed with a lemon vinaigrette
- ♥ **Caprese** – Jersey tomatoes, mozzarella, fresh basil with balsamic drizzle

MAIN COURSE

CHICKEN

- ♥ **Marsala** - Sautéed with mushrooms in a classic marsala wine sauce
- ♥ **Stuffed Breast** - Spinach, roasted red peppers and mozzarella with a blush reduction
- ♥ **Francaise** - Lightly egg battered with a lemon butter sauce, lemon glazed, slightly sweet and seared to perfection
- ♥ **Tuscan grilled chicken marsala** (GF)

BEEF, PORK AND VEAL

- ♥ **Veal marsala**
- ♥ **6 oz sliced bistro filet** (GF)
- ♥ **6oz filet mignon**
- ♥ **Braised short ribs** – With wine reduction (GF)
- ♥ **Stuffed pork tenderloin** – Slow roasted and filled with a seasonal stuffing

SEAFOOD

- ♥ **Crab cakes** – Served with southern remoulade dressing
- ♥ **Salmon** – Served with your choice of creamy dill or honey glaze GF
- ♥ **Stuffed flounder florentine** – Filled with spinach and spices, topped with a butter cream sauce
- ♥ **Baked mahi mahi** – Topped with tropical chutney

VEGETARIAN

- ♥ Eggplant parmesan
- ♥ Grilled cauliflower steak with BBQ drizzle
- ♥ Penne pasta primavera with vegetable tossed in garlic and oil

ENHANCED OPTIONS (addition to your per person cost)

- ♥ Pan seared chilean sea bass – \$++
- ♥ 8oz filet mignon – \$++
- ♥ Colossal shrimp stuffed with crab imperial – \$++
- ♥ Wild mushroom glazed veal chop – \$++
- ♥ HP surf and turf – \$++ (filet mignon with 2 crab imperial stuffed shrimp)
- ♥ Chicken oscar – \$++
- ♥ Bone in pork chop with cherry plumb sauce – \$++
- ♥ Flounder stuffed with crabmeat – \$++
- ♥ Jumbo lump crab cakes – \$++
- ♥ Prime rib of beef au jus – \$++

SWEET ENDINGS

- ♥ Coffee station with flavored syrups
- ♥ Petite fours and chef selection of mini desserts

ENHANCED DESSERT OPTIONS

- ♥ Crème brûlée – \$++
- ♥ Ice cream bar – \$++
- ♥ Cordial cart – \$++
- ♥ Sundae bar – \$++
- ♥ Viennese Table – \$++



KEEP THE PARTY GOING UNTIL MIDNIGHT AT THE ROOST PUB

- ♥ Includes your choice of late-night snack station, cash or consumption bar
- ♥ Cost \$ Call for Pricing

LATE NIGHT SNACKS

FRENCH FRY STATION - \$10PP++

(select two)

- ♥ Traditional french fries
- ♥ Tater tots
- ♥ Sweet potato waffle fries

DISLAYED WITH

- ♥ Sea salt
- ♥ Old bay
- ♥ Cinnamon
- ♥ Ketchup
- ♥ BBQ
- ♥ Ranch

PHILLY PHILLY - \$++

- ♥ Mini cheese steaks
- ♥ Soft pretzels
- ♥ Assorted toppings
- ♥ Zesty remoulade
- ♥ Truffle oil

ICE CREAM BAR - \$10PP++

- ♥ Vanilla and chocolate ice cream
- ♥ Assorted candy bar bits
- ♥ Hot fudge
- ♥ Nuts
- ♥ Jimmys



BUFFET DINNER PACKAGE - \$ Call for pricing

The buffet option includes cocktail hour, 5 – hour open bar, rolls & butter, your choice of vegetable, starch, coffee and tea service, and sweet endings.

SALADS (select two)

- ♥ **Classic Caesar** – Crispy romaine tossed with traditional caesar dressing and topped with shaved parmesan and herbed croutons
- ♥ **Garden vegetable salad** – Mixed greens tossed with tomato, cucumber and onion with choice of dressings
- ♥ **St. Andrews** – Field greens tossed with candied walnuts, feta cheese, sliced strawberry and dressed with balsamic vinaigrette

PASTA (select one)

- ♥ Stuffed shells
- ♥ Ravioli
- ♥ Penne ala vodka
- ♥ Angel hair with olive oil and garlic

ENTRÉE (select two)

- ♥ Champagne chicken
- ♥ Chicken roulade
- ♥ Chicken marsala
- ♥ Chicken francese
- ♥ Honey glazed salmon
- ♥ Lemon dill salmon
- ♥ Flounder florentine
- ♥ Crab crusted tilapia

CARVER (select one)

- ♥ Prime rib of beef
- ♥ Seasonal stuffed pork loin
- ♥ Fresh turkey breast
- ♥ Honey ham

A second entrée from the carver - \$++



ST ANDREWS OPEN BAR - 5 - hour open bar (included in package)

- ♥ **Gin** - Tanqueray
- ♥ **Vodka** - Absolut and Tito's
- ♥ **Whiskey** - Jack Daniels, Jameson
- ♥ **Bourbon** - Maker's Mark
- ♥ **Scotch** - Dewar's
- ♥ **Tequila** - Sauza
- ♥ **Rum** - Bacardi, Captain Morgan
- ♥ **Cordials** - Kahlua, Amaretto, Sambuca, Bailey's Irish Cream
- ♥ **Beer** - Seasonal draft beer and four domestic bottled beers
- ♥ **Wine** - Chardonnay, Sauvignon Blanc, Merlot, Cabernet, and Champagne

THE EAGLE OPEN BAR - 5 - hour open bar (\$++)

- ♥ **Assorted Spiked Seltzers**
- ♥ **Gin** - Bombay Sapphire
- ♥ **Vodka** - Grey Goose
- ♥ **Whiskey** - Crown Royal
- ♥ **Bourbon** - Maker's 46 and Bulleit
- ♥ **Scotch** - Johnny Walker Black and Chivas
- ♥ **Tequila** - Espolon and Patron Silver
- ♥ **Rum** - Zacapa
- ♥ **Cordials** - Kahlua, Amaretto, Sambuca, Bailey's Irish Cream
- ♥ **Beer** - Seasonal draft beer and four domestic bottled beers
- ♥ **Wine** - Pinot Grigio, White Zinfandel, Pinot Noir, and Moscato



General Information

Menu Selection

Menu selections should be made at least two months in advance, with final counts to be confirmed at least two weeks in advance. If menu selections and final counts are not completed in a timely fashion Harbor Pines Golf Club reserves the right to make selections and charge for the last count given. Guaranteed counts may be added to but not subtracted from. Menu restrictions may apply.

Deposits and Billing

All weddings require a \$2,000.00 non-refundable deposit at time of contract signing that will be put towards your event. A payment schedule will be established with the final payment due no later than two weeks prior to the date of the event. Final payments may be paid with cash, credit card or cashier's check. Harbor Pines requires all functions to have a credit card on file. Tax and service fees, applicable New Jersey sales tax, and a taxed service fee of 23% will be added to all food and beverage charges. If paying with a credit card there will be a 2.9% to process charge.

Damages to Harbor Pines

Should any damages occur during your event to Harbor Pines property, clubhouse, 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 reserves the right to ask any guest to leave because of this action. If there is a violation of this policy and Harbor Pines is subsequently fined because of a guest's actions, the contracted parties will be financially responsible for any fines levied by the State of New Jersey or any other authority.

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

Gratuity and service charge A 23% administrative/service charge will be added to all food and beverage charges. This charge is not a gratuity or tip and is retained by Harbor Pines Golf Club to offset operational and administrative costs. It is not distributed to service staff. Gratuities for staff are at the sole discretion of the guest. All pricing including the administrative/service charge are subject to NJ sales tax.