



Pine Valley Country Club

Special Events Menu & Information

500 Pine Valley Drive
Wilmington, NC 28412
(910) 791-1656 ext.6
Fax: (910) 790-8592

GENERAL INFORMATION **& CLUB EVENT GUIDELINES**

All functions must be catered by Pine Valley Country Club. No food or beverages of any kind may be brought in with the exception of specialty cakes. If you would like to change or customize a menu item, your Catering Manager can assist you. As an alcoholic beverage licensee of the State of North Carolina, we are responsible for the administration of the sales and service of all alcoholic beverages within the licensed premises. **No brown bagging is permitted on the premises of Pine Valley Country Club.** All bars must employ the services of Pine Valley Country Club bartenders who will dispense alcoholic beverages in accordance with the necessary care that must be taken to protect the licensee in the course of compliance with state laws and regulations.

Proper attire is required at all times. Objectionable behavior will not be allowed. Pine Valley Country Club reserves the right to eject any and all, without liability, whose conduct is not in keeping with club standards or the laws of the State of North Carolina. The party host or the person signing for the function will be responsible for any damages to Pine Valley Country Club property caused by any participants of the party or function.

A room rental fee of \$150.00 - \$500.00 is charged based on the number of participants, the room assigned, type and time of function. Private parties are booked for a (4) hour time frame. Any party continuing beyond the (4) hour period will be billed at \$100.00 per hour to cover the cost of overtime labor.

All function dates are guaranteed with a \$500.00 deposit. **Prices are subject to change until a final contract is issued. All deposits are non-refundable.** To cancel an event, written or verbal notification must be received by the club. If cancelled less than 72 hours prior to the scheduled date, you will be responsible for the entire payment of the function for the guaranteed number of guests and any specialty orders placed at your request.

Confirmation and guarantee of the number of guests must be made **no later than 72 business hours prior to the function.** All charges will be based on the guaranteed number or the actual number served, whichever is greater. If a greater number of guests are served than the number guaranteed, The Club will not guarantee an identical menu. However, we will do all we can to accommodate your guests.

Unless otherwise arranged, payment in full is expected at the end of the function. Checks, Visa or MasterCard will be accepted. All food and beverage purchases are subject to a 20% Club Charge and 6.75% Sales Tax. The required deposit will be credited to your final bill.

Buffet Breakfasts

All prices are per person. Prices are plus 20% Club Charge and 6.75% Sales Tax.

Pine Valley Continental

Fresh Baked Assorted Muffins and Danishes
Sliced Fruit
Regular Coffee, Decaf Coffee, Tea, and Orange Juice
\$6.25

Pine Valley Executive Continental

Freshly Baked Assorted Muffins
Assorted Bagels with Cream Cheese
Sliced Fruit and assorted Cereals
Regular Coffee, Decaf Coffee, Tea, and Orange Juice
\$7.75

Fairway Breakfast Buffet

Scrambled Eggs with Cheese
Breakfast Potatoes
Bacon and Sausage
Toast & English Muffins
Stone Ground Cheese Grits
Regular Coffee, Decaf Coffee, Tea, Orange juice
\$10.75

Fairway Deluxe Breakfast Buffet

Crème Brule French toast
Biscuits and Gravy
Scrambled Eggs with Cheese
Breakfast Potatoes
Bacon and Sausage
Stone Ground Grits
Fresh Baked Cinnamon Rolls with Cream Cheese Icing
Toast & English Muffins
Regular Coffee, Decaf Coffee, Tea and Orange juice
\$14.95

Buffet Lunches

All prices are per person
Prices plus 20% Club Charge and 6.75% Sales Tax

Pasta Bar

Penne Pasta
Marinara and Alfredo Sauce
Sliced Grilled Chicken Breast
Garlic Bread with butter
\$11.95

Fajita Bar

Flour Tortillas
Grilled Chicken and Ground Beef
Jalapeños, Diced Tomatoes, Diced Onions, Black Olives,
Shredded Cheese, Sour Cream, Fresh Salsa, Guacamole
Sautéed Onions and Peppers
Refried Beans or Black Beans
Spanish rice
\$12.95

Pine Valley Deli Lunch

Assorted Bread
Assorted Meats and Cheese Platter
Lettuce, Sliced Tomato, Sliced Onion, Mustard, and Mayo
Choice of Two Sides:
Potato Salad
Macaroni Salad
Pasta Salad
Fresh Fruit
Mixed Greens Salad
Coleslaw
Assorted Fresh Baked Cookies
Bowl of Chips
Soup of the Day- Add \$2.95
\$13.95

Chef's Salad Bar

Fresh Fruit Bowl
Mixed Greens
Ham & Turkey
Mixed Cheese
Sliced Egg
Crumbled Bacon
Tomatoes, Cucumbers, and Carrots
Olives and Croutons
Rolls and Butter
Soup of the Day- Add \$2.95
Choice of two dressings:
Ranch, Italian, Bleu Cheese, Thousand Island, Caesar, Honey Mustard, Balsamic and
Raspberry Vinaigrette
\$11.95

Buffet Dinners

The Dinner Buffets are served with Salad, 2 sides, 2 entrees, and Rolls and Butter.

\$22.95 per person.

Prices are plus 20% Club Charge and 6.75% Sales Tax.

Entrées

Sliced Flank Steak with Red wine Mushroom Sauce

Sliced Top Round with a peppercorn mushroom sauce

Grilled Italian Sausage with peppers and onions

Grilled Chicken Breast with a creamy citrus sauce

Grilled Chicken Breast with Picatta Sauce

Chicken Marsala

Grilled Chicken with parmesan cream sauce

Apricot Glaze Pork Loin with a Mild Orange-Habanera Sauce

Roasted Garlic Pork Loin

Shrimp Marinara over linguine

Shrimp Scampi

Shrimp and Grits

Pecan encrusted Salmon

Herb Grilled Tilapia with a white wine butter sauce

Crab Cakes with a spicy sauce

Meat or Vegetable Lasagna

Plated Dinners

All Entrees come with Salad, Starch, Vegetable, Rolls and Butter.
All prices are per person. Prices are plus 20% Service Charge and 6.75% Sales Tax.

Slow Roasted Prime Rib with Au Jus- \$21.99

Grilled Filet Mignon with a Boursin Red Wine Sauce-\$25.99

Petite Filet & Crab Cake with a Béarnaise Sauce- \$26.99

Petite Filet & Lobster tail with Drawn Garlic Butter-\$29.99

Atlantic salmon Florentine- creamy spinach& crab sauce-\$18.99

Ginger Sesame Grilled Tuna-Yellow fin Tuna Filet with a Soy-Ginger Glaze-\$22.99

Parmesan Encrusted Tilapia with a light lemon beurre-blanc sauce- \$18.99

Caribbean Jerk Mahi Mahi topped with a Pineapple Salsa-\$18.99

Roast Pork Tenderloin with a mild Orange Habanera sauce-\$17.99

Chicken Marsala- \$17.99

Shrimp Florentine-spinach parmesan cream sauce over Penne Pasta-\$18.99

Mediterranean Chicken

**Grilled Chicken Breast Topped with Roasted Red Peppers,
Grilled Artichoke Hearts,
Spinach & Feta Cheese Finished with a Plum Tomato Sauce- \$19.99**

Crab Stuffed Flounder with a lemon butter cream sauce-\$21.99

Pan Seared Jumbo Sea Scallops with a Lemon-Butter Sauce-\$23.99

Crab Cakes

2 Tender Crab Cakes Served with a spicy Red Pepper Sauce-\$23.99

Entrée Accompaniments

Salads

Garden Fresh Mixed Green Salad
Spinach Salad with Crumbled Blue Cheese and Bacon
Caesar Salad

Dressings

Ranch, Honey Mustard, Blue Cheese, Thousand Island
Caesar, Balsamic and Raspberry Vinaigrette, Italian, and Fat Free Ranch

Starches

Baked Potato
Garlic Mashed Potatoes
Rice Pilaf
Roasted Herb Potatoes with onions
Au Gratin Potatoes
Parsley Potatoes
Wild Rice
Saffron Rice
Linguini Marinara
Linguini in a garlic butter sauce

Vegetables

Glazed Baby Carrots
Steamed Broccoli
Vegetable Medley
Garlic Butter Green Beans
Green Bean Almandine
Roasted Butternut Squash
Asparagus - (up charge)

Desserts

Desserts are priced separately. \$4.00 per person

Tiramisu
Mango Cheesecake
Peanut Butter Reese's Pie
Strawberry Short Cake
Chocolate Mousse Cake
Bread Pudding with a Bourbon Glaze
Sorbet
Triple Chocolate Brownies
Assorted Cobblers
Fresh fruit trifles
Key Lime Pie

Hors D'oeuvres Selections

All Prices are per person
Prices plus 20% Club Charge and 6.75% Sales Tax

Hot

- Beef or Chicken Soy Ginger Satay \$3.75
- Chicken or Beef Kabobs \$4.25
- Mini Vegetable Egg rolls \$3.00
- Mushrooms Stuffed with Sausage or Crabmeat \$3.75
- Spanikopita \$3.00
- Chicken Wings \$3.25
- Assorted Quiche \$3.25
- Meatball Marinara \$3.25
- Scallops Wrapped in Bacon \$4.75
- Crab Dip with Toasted Pita Points \$5.75
- Spinach and Artichoke Dip with Toasted Pita Points \$3.75
- Mini Crab Cakes \$5.75
- Steamed Edamame \$3.25
- Steamed Mussels in white wine herb butter sauce \$6.25
- Peel and Eat Shrimp \$5.75

Cold

- Deviled Eggs \$2.75
- Imported Cheese Display \$4.25
- Vegetable Crudités with Dip \$4.75
- Fresh Fruit Display \$4.75
- Smoked Salmon Canapés \$3.75
- Antipasto Skewers \$3.75
- Assorted Finger Sandwiches \$3.25
- Brie topped with Raspberry Sauce \$4.25
- Tomato & Mozzarella Bruschetta on a baguette toast point \$ 3.75
- Sesame Ginger Seared Tuna with Seaweed Salad \$6.25
- Fresh Shucked Oysters-Seasonal \$6.75
- Shrimp Cocktail \$6.00
- Boursin Cheese Endive Petals \$3.75

Carving Stations

All prices are per person. Prices are plus 20% Service Charge and 6.75% Sales Tax.
All Carving stations come with rolls and butter and the appropriated condiments

Slow Roasted Prime Rib

\$8.50

Beef Tenderloin

\$9.50

Roasted Pork Tenderloin

\$6.00

Maple Glazed Ham

\$6.50

Roasted Turkey Breast

\$6.75

Beverage Service

A minimum bartender fee of \$85.00 will apply to ALL Bars with a four hour maximum.

Host Bar

Host pays for ALL Drinks Consumed. Drinks are counted by category. Service Charge and Sales Tax is additional.

House Brands \$4.25

Call Brands \$5.00

Premium Brands \$6.00

Domestic Beer \$2.75

Imported Beer \$3.50

½ Keg of Domestic Beer \$225.00

½ Keg of Premium Beer \$275.00

House Wine - Glass \$5.00

House Wine – Bottle \$19.00

Champagne – Bottle \$18.00

Soft Drinks - \$1.50

Cash Bar

Guest pays for each drink individually. Tax included.

House Brands \$4.75

Call Brands \$5.75

Premium Brands \$6.75

Domestic Beer \$3.25

Imported Beer \$4.00

House Wine – Glass \$5.75

Soft Drinks – \$2.00

Beverage Service (cont.)

House Brands Served

Vodka - Aristocrat
Gin – Aristocrat
Rum – Aristocrat
Tequila - Aristocrat
Blended Whiskey – Aristocrat
Bourbon – Evan Williams
Scotch – J.W. Dant

Call Brands Served

Vodka – Absolute
Gin – Tanqueray
Rum – Bacardi Silver & Captain Morgan's
Tequila – José Cuervo Gold
Blended Whiskey – Seagram's 7
Bourbon – Jack Daniels Black & Jim Beam
Scotch – Dewar's

Premium Brands Served

Vodka – Grey Goose & Kettle 1
Gin – Bombay Sapphire
Rum – Bacardi Silver & Captain Morgan's
Tequila – José Cuervo 1800
Scotch – Glen Fiddich

Domestic Beers Served

Budweiser
Bud Light
Miller Lite

Imported Beers Served

Heineken
Newcastle Brown Ale
Corona