



Special Events

Information

& Menus

*500 Pine Valley Drive
Wilmington, NC 28412*

910-791-1656 ext. 6

kposthuma@pinevalleycountryclub.com



Events Staff

GENERAL MANAGER

Mike Ahrnsbrak
910-791-1656 ext. 5
manager@pinevalleycountryclub.com

CLUBHOUSE & EVENTS MANAGER

Katie Posthuma
910-791-1656 ext. 6
kposthuma@pinevalleycountryclub.com

EXECTUTIVE CHEF

Jeff Hayes
910-791-1656 ext. 2
jhayes@pinevalleycountryclub.com



Club Event Information and Guidelines

FOOD & BEVERAGE

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, our Events Manager and Executive Chef will be happy to 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.

CODE OF CONDUCT

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.

BOOKING YOUR EVENT

In order to hold an event at Pine Valley Country Club, there is a \$750 room rental fee. If our entire facility is required for your event, the room rental fee is \$1500. Events are booked for a (4) hour time frame; any event continuing beyond the (4) hour period will be billed at the applicable rate of \$200 or \$400 per hour.

All function dates are guaranteed with a \$500.00 deposit. Once your deposit is received, your event date is guaranteed. 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 no later than 72 business hours prior to the scheduled event. 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.

EVENT COMPLETION & PAYMENT

Confirmation and guarantee of the number of guests must be made within no less 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, every effort will be made to accommodate your requests.

Unless otherwise arranged, full payment is expected at the end of the function. Cash, checks, Visa, MasterCard or Discover will be accepted. All food and beverage purchases are subject to a 20% Club Charge and Sales Tax. The required booking deposit of \$500 will be credited toward your final bill.

ADDITIONAL SERVICES

Pine Valley Country Club will provide basic set up of our facilities. We will be more than happy to assist with centerpieces and decorating for an additional fee. This fee will be determined on an event by event basis. Details will be discussed at the initial meeting.

Please sign the attached copy found on the back of this information packet to acknowledge acceptance of these guidelines.



Buffet Breakfasts

PINE VALLEY CONTINENTAL

Assorted Muffins & Danishes
Sliced Fruit
Coffee, Tea & Orange Juice
\$7.95

PINE VALLEY EXECUTIVE CONTINENTAL

Assorted Muffins
Assorted Bagels with Cream Cheese
Sliced Fruit & Assorted Cereals
Coffee, Tea & Orange Juice
\$9.95

FAIRWAY BREAKFAST

Scrambled Eggs (with or without cheese)
Breakfast Potatoes
Bacon & Sausage
Toast & English Muffins
Grits
Coffee, Tea & Orange Juice
\$10.95

FAIRWAY DELUXE BREAKFAST

Crème Brulee French Toast
Biscuits & Gravy
Scrambled Eggs (with or without cheese)
Breakfast Potatoes
Bacon & Sausage
Grits
Cinnamon Rolls with Cream Cheese Icing
Toast & English Muffins
Coffee, Tea & Orange Juice
\$14.95

All buffet prices are per person.

Member functions: add 7% tax & 18% service charge

Non-member functions: add 7% tax & 20% service charge



Buffet Lunches

PASTA BAR ACTION STATION

Choice of One: Penne, Cavatapi or Farfalle

Marinara & Alfredo Sauce

Grilled Chicken or Sautéed Shrimp

Mixed Greens Salad Bar

Garlic Bread

\$12.95 *one protein*

\$14.50 *two proteins*

FAJITA BAR

Flour Tortillas

Grilled Chicken & Grilled Steak

Jalapenos, Diced Tomatoes, Black Olives, Sour Cream,

Shredded Cheese, Salsa, Guacamole

Sautéed Onions & Peppers

Black Beans & Spanish Rice

\$13.95

DELI LUNCH

Assorted Breads

Deli Meats & Cheese Platter

Lettuce, Tomatoes, Onions, Mustard & Mayonnaise

Choice of Two Sides:

Potato or Pasta Salad

Coleslaw

Fresh Fruit

Mixed Greens Salad

Bowl of Chips

Assorted Fresh Baked Cookies

\$13.95

Soup of the Day add \$2.95 per person

CHEF'S SALAD BAR

Fresh Fruit Bowl

Mixed Greens

Ham, Turkey & Crumbled Bacon

Mixed Cheese, Sliced Egg, Tomatoes, Cucumbers & Carrots

Soup of the Day add \$2.95 per person

\$12.95

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Hors D'oeuvres

HOT

- Beef or Chicken Soy Ginger Satay \$4.75
- Chicken or Beef Kabobs \$4.75
- Chicken Wings \$4.00
- Meatball Marinara \$3.25
- Sausage Stuffed Mushrooms \$4.25
- Crab Stuffed Mushrooms \$6.25
- Mini Crab Cakes \$6.50
- Crab Dip with Toasted Pita Points \$6.50
- Coconut Shrimp with Dipping Sauce \$6.25
- Peel & Eat Shrimp \$6.50
- Spanikopita \$3.00
- Spinach & Artichoke Dip with Toasted Pita Points \$3.75
- Mini Vegetable Egg Rolls \$3.00
- Assorted Quiche \$3.25

CHILLED

- Deviled Eggs \$3.25
- Imported Cheese Display with Crackers \$4.25
- Vegetable Crudités with Ranch Dressing \$4.75
- Fresh Fruit Display \$4.75
- Fresh Mozzarella & Tomato Skewers \$3.75
- Brie, Walnuts & Raspberry wrapped in Filo \$4.25
- Tomato & Mozzarella Bruschetta on Baguette Toast Points \$3.75
- Shrimp Cocktail \$6.50

All items are priced per person.

Member functions: add 7% tax & 18% service charge

Non-member functions: add 7% tax & 20% service charge



Buffet Dinners

Buffet dinners are accompanied by a mixed salad bar, rolls with butter, two entrees, one starch and one vegetable.

\$25.95 per person

If choosing Crab Cake entrée, add \$3.00 per person to buffet price.

ENTREES

Sliced Flank Steak with a Red Wine Mushroom Sauce

Sliced Flank Steak with a Green Peppercorn Mushroom Sauce

Grilled Chicken Breast Al Fresco with Fresh Pico de Gallo

Sautéed Chicken Breast with a Picatta Sauce

Chicken Marsala in a Mushroom Sauce

Grilled Chicken in a Parmesan Cream Sauce

Herb Roasted Pork Loin

Shrimp & Grits

Pecan Encrusted Salmon

Broiled Flounder with a White Wine Butter Sauce

Crab Cakes topped with a Lemon Buerre Blanc

All buffet prices are per person.

Member functions: add 7% tax & 18% service charge

Non-member functions: add 7% tax & 20% service charge



Plated Dinners

Plated dinners are accompanied by a house salad, rolls with butter, one entree, one starch and one vegetable.
Shrimp & Grits and Mediterranean Chicken Pasta will be served with a salad only.

ENTREES

Slow Roasted Prime Rib with Au Jus \$25.99

Grilled 7oz Filet Mignon topped with Gorgonzola Cheese & Red Wine Sauce \$30.99

Petite Filet & Crab Cake with Hollandaise Sauce \$32.99

Petite Filet & Lobster Tail with Drawn Garlic Butter \$36.99

Atlantic Salmon Florentine with a Light Lemon Buerre Blanc \$21.99

Shrimp & Grits \$21.99

Herb Roast Pork Loin \$19.99

Chicken Marsala \$19.99

Mediterranean Chicken over Penne Pasta \$19.99

(grilled chicken topped with roasted red peppers, artichoke hearts, spinach & feta cheese finished with a plum tomato sauce)

Crab Stuffed Flounder with a Lemon & Garlic Butter Sauce \$25.99

Pan Seared Jumbo Scallops with a Sherry Butter Sauce \$26.99

Two Jumbo Lump Crab Cakes with a Garlic Butter Sauce \$26.99

All plates are priced per person.

Member functions: add 7% tax & 18% service charge

Non-member functions: add 7% tax & 20% service charge



Action Carving Stations

All carving station are accompanied by rolls, butter & the appropriate condiments.

SLOW ROASTED PRIME RIB \$11.50
with Au Jus and Horseradish Cream

BEEF TENDERLOIN \$14.50
with Bordelaise and Horseradish Cream

ROASTED PORK LOIN \$9.50
with Red Wine Demi

MAPLE GLAZED HAM \$7.50

ROASTED TURKEY BREAST \$8.50
with Gravy

All items are priced per person.

Member functions: add 7% tax & 18% service charge

Non-member functions: add 7% tax & 20% service charge



Entrée Accompaniments

SALADS

Garden Fresh Mixed Green Salad
Spinach Salad with Crumbled Bleu Cheese & Bacon
Caesar Salad

DRESSINGS

Ranch, Honey Mustard, Bleu Cheese, Thousand Island
Balsamic Vinaigrette, Raspberry Vinaigrette
Italian, Caesar

STARCHES

Baked Potato
Garlic Mashed Potatoes
Rice Pilaf
Herb Roasted Potatoes with Onions
Au Gratin Potatoes
Parsley Potatoes

VEGETABLES

Glazed Baby Carrots
Steamed Broccoli
Broccoli Casserole
Vegetable Medley
Garlic Butter Green Beans
Green Bean Almondine
Asparagus

DESSERTS

DESSERTS ARE PRICED SEPARATELY AT \$5.00 PER PERSON

Tiramisu
Cheesecake
Strawberry Short Cake
Chocolate Mousse Cake
Spiced Bread Pudding
Triple Chocolate Brownies
Assorted Cobblers
Key Lime Pie



Beverage Service

A minimum bartender fee of \$85.00 will be applied to all non-member function bars with a four hour minimum.

CASH BAR

Each guest pays for individual beverages

HOSTED BAR

Host pays for all drinks consumed

(Drinks are counted/charged by category. Sales tax is included in pricing.
Service charge is additional.)

LIQUOR

House Brands \$6.00

Call Brands \$7.00

Premium Brands \$9.00

BEER

Domestic Beer \$3.50

Imported Beer \$4.50

1/2 Keg Domestic Beer *price will vary by brand*

1/2 Key Imported Beer *price will vary by brand*

WINE

House by the Glass \$6.00

House by the Bottle \$22.00

Champagne by the Bottle \$22.00

Middle and Top Tiered Wine will be priced accordingly



Beverage Service

HOUSE LIQUOR BRANDS OFFERED

(House brand will be served unless otherwise specified)

Vodka: Aristocrat

Gin: Aristocrat

Rum: Aristocrat

Tequila: Aristocrat

Bourbon: Old Crow

CALL LIQUOR BRANDS OFFERED

Vodka: Absolut

Gin: Tanqueray

Rum: Bacardi Silver or Captain Morgan's

Tequila: Jose Cuervo Gold or 2 Finger Silver

Whiskey: Seagram's 7

Bourbon: Jack Daniels or Jim Beam

Scotch: Dewar's

PREMIUM LIQUOR BRANDS OFFERED

Vodka: Grey Goose or Ketl 1

Gin: Bombay Sapphire

Tequila: Patron Silver

Whiskey: Crown Royal

Scotch: Glenlivet

DOMESTIC BEER OFFERED

(Choose three to be served)

Budweiser

Bud Light

Miller Lite

Michelob Ultra

IMPORTED BEER OFFERED

(Choose three to be served)

Heineken

Newcastle

Corona

Amstel Lite



*Please feel free to contact
Katie Posthuma with any
additional questions or to set
up a tour of our facilities.*

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Name of Responsible Party

Date

Signature of Responsible Party

Events Manager Signature