

*Pine Valley*  
COUNTRY • CLUB



*Special Events*

*Information & Menus*

*500 Pine Valley Drive*

*Wilmington, NC 28412*

*910.791-1656 x6*

# *Club Event Information & 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*

*All prices are per person and include 7% tax and 20% service charge.*

## *Pine Valley Continental*

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

## *Pine Valley Executive Continental*

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

## *Fairway Breakfast Buffet*

Scrambled Eggs with or without Cheese  
Breakfast Potatoes  
Bacon and Sausage  
Toast & English Muffins  
Stone Ground Grits  
Coffee, Tea and Orange juice  
**\$10.75**

## *Fairway Deluxe Breakfast Buffet*

Crème Brule French toast  
Biscuits and Gravy  
Scrambled Eggs with or without Cheese  
Breakfast Potatoes  
Bacon and Sausage  
Stone Ground Grits  
Cinnamon Rolls with Cream Cheese Icing  
Toast & English Muffins  
Coffee, Tea and Orange juice  
**\$14.95**

# Buffet Lunches

All prices are per person.  
(Prices plus 20% Service Charge and 7% Sales Tax)

## Pasta Bar

### Choice of Pasta

Penne, Cavatapi, Farfalle or Rotini  
Marinara and Alfredo Sauce  
Grilled Chicken Breast or Sautéed Shrimp  
Buttered Garlic Bread

**\$11.95**

## Fajita Bar

Flour Tortillas  
Grilled Chicken and Grilled Steak  
Jalapeños, Diced Tomatoes, Diced Onions, Black Olives,  
Shredded Cheese, Sour Cream, Fresh Salsa, Guacamole  
Sautéed Onions and Peppers  
Red Beans or Black Beans  
Spanish Rice

**\$12.95**

## Pine Valley Deli Lunch

Assorted Bread  
Assorted Deli Meats and Cheese Platter  
Lettuce, Sliced Tomato, Sliced Onion, Mustard and Mayo

### Choice of Two Sides:

Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw  
Fresh Fruit  
Mixed Greens Salad with choice of two dressings on the side  
Assorted Fresh Baked Cookies  
Bowl of Chips  
Soup of the Day- Add \$2.95 per person

**\$13.95**

## Chef's Salad Bar

Fresh Fruit Bowl  
Mixed Greens  
Ham and Turkey  
Mixed Cheese  
Sliced Egg  
Crumbled Bacon  
Tomatoes, Cucumbers and Carrots  
Rolls and Butter  
Soup of the Day- Add \$2.95 per person

### Choice of dressings:

Ranch, Italian, Bleu Cheese, Thousand Island, Caesar, Honey Mustard, Balsamic or Raspberry Vinaigrette  
**\$11.95**

# *Hors D'oeuvres Selections*

*All prices are per person.  
(Prices plus 20% Service Charge and 7% 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**
- Spanakopita **\$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**
- Coconut Shrimp with Dipping Sauce **\$5.75**
- Peel and Eat Shrimp **\$5.75**

## *Cold*

- Deviled Eggs **\$3.25**
- Imported Cheese Display **\$4.25**
- Vegetable Crudités with Dip **\$4.75**
- Fresh Fruit Display **\$4.75**
- Fresh Mozzarella & Tomato Skewers **\$3.75**
- Assorted Finger Sandwiches **\$3.25**
- Brie, Walnuts & Raspberry wrapped in Filo **\$4.25**
- Tomato & Mozzarella Bruschetta on a Baguette Toast Point **\$3.75**
- Shrimp Cocktail **\$6.00**

# *Buffet Dinners*

*All prices are per person.  
(Prices are plus 20% Service Charge and 7% Sales Tax)*

Dinner Buffets are served with Salad, 2 Sides, 2 Entrees and  
Rolls & Butter

**\$24.95 per person**

## *Entrées*

Sliced Flank Steak with Red Wine Mushroom Sauce

Sliced Eye Round with a Green Peppercorn Mushroom Sauce

Grilled Italian Sausage with Peppers and Onions

Grilled Chicken Breast Al Fresco with Fresh Pico de Gallo

Sautéed Chicken Breast with Picatta Sauce

Chicken Marsala in a Mushroom Sauce

Grilled Chicken with Parmesan Cream Sauce

Herb Roasted Pork Loin

Shrimp Scampi over Linguini

Shrimp and Grits

Pecan Encrusted Salmon

Broiled Flounder with a White Wine Butter Sauce

Crab Cakes topped with a Lemon Buerre Blanc

Meat or Vegetable Lasagna

# *Plated Dinners*

*All prices are per person.  
(Prices are plus 20% Service Charge and 7% Sales Tax)*

All Entrees come with Salad, Starch, Vegetable, Rolls and Butter

## *Entrées*

Slow Roasted Prime Rib with Au Jus **\$25.99**

Grilled 7oz Filet Mignon topped with Gorgonzola Cheese and Red Wine Sauce **\$28.99**

Petite Filet & Crab Cake with a Hollandaise Sauce **\$30.99**

Petite Filet & Lobster Tail with Drawn Garlic Butter **\$31.99**

Atlantic Salmon Florentine w/Creamy Spinach and Garlic Butter Sauce **\$19.99**

Ginger Sesame Grilled Tuna with a Soy-Ginger Glaze **\$23.99**

Parmesan Encrusted Flounder w/ a Light Lemon Buerre-Blanc sauce **\$19.99**

Shrimp and Grits **\$19.99**

Herb Roasted Pork Loin **\$18.99**

Chicken Marsala **\$18.99**

Shrimp Florentine over Penne Pasta **\$19.99**

Mediterranean Chicken

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

Crab Stuffed Flounder with a Lemon & Garlic Butter Sauce **\$23.99**

Pan Seared Jumbo Sea Scallops with a Sherry Butter Sauce **\$25.99**

Crab Cakes

(2 Jumbo Lump Crab Cakes Served with a Garlic Butter Sauce) **\$25.99**

# *Carving Stations*

All prices are per person.  
(Prices are plus 20% Service Charge and 7% Sales Tax)

All Carving stations come with rolls and butter and the appropriated condiments

## *Slow Roasted Prime Rib*

\$11.50

## *Beef Tenderloin*

\$12.50

## *Roasted Pork Loin*

\$8.50

## *Maple Glazed Ham*

\$7.50

## *Roasted Turkey Breast*

\$8.75



# *Entrée Accompaniments*

## *Salads*

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

## *Dressings*

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

## *Starches*

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

## *Vegetables*

Glazed Baby Carrots  
Steamed Broccoli  
Broccoli Casserole  
Vegetable Medley  
Garlic Butter Green Beans  
Green Bean Almandine  
Sautéed Broccolini  
Asparagus

## *Desserts*

*(Desserts are priced separately at \$5.00 per person.)*

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

# *Beverage Service*

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

## *Host or Cash Bar*

Each guests pays for individual beverages

OR

Host pays for ALL drinks consumed

*(Drinks are counted by category with sales tax included.*

*Service Charge will be additional)*

House Brands **\$6.00**

Call Brands **\$7.00**

Premium Brands **\$9.00**

Domestic Beer **\$3.50**

Imported Beer **\$4.50**

1/2 Keg of Domestic Beer ***Price will vary by brand***

1/2 Keg of Premium Beer ***Price will vary by brand***

House Wine by the Glass **\$6.00**

House Wine by the Bottle **\$22.00**

Champagne by the Bottle **\$22.00**

Soft Drinks **\$2.00**

*Top Shelf items are available upon request and will  
be priced accordingly.*

# *Beverage Service*

## *House Brands Offered*

*(House Brands will be served unless otherwise specified)*

Vodka - Aristocrat  
Gin – Aristocrat  
Rum – Aristocrat  
Tequila - Aristocrat  
Blended Whiskey – Aristocrat  
Bourbon – Evan Williams

## *Call Brands Offered*

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

## *Premium Brands Offered*

Vodka – Grey Goose & Kettle 1  
Gin – Bombay Sapphire  
Tequila – Patron Silver  
Blended Whiskey- Crown Royal  
Scotch – Glen Fiddich

## *Domestic Beers Served*

*(Choose three to be served)*

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra

## *Imported Beers Served*

*(Choose three to be served)*

Heineken  
Newcastle Brown Ale  
Corona  
Amstel Lite



*Please feel free to contact Katie Posthuma  
with any additional questions, or to set up a tour  
of Pine Valley Country Club!*

*Katie Posthuma  
Dining and Events Manager*

*500 Pine Valley Drive  
Wilmington, NC 28412*

*910.794.1656 x6  
[diningservices@pvcnc.com](mailto:diningservices@pvcnc.com)*

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Print Name of Responsible Party

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Date

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Signature of Responsible Party

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Events Manager