

***Non-Hotel Guest
PRIVATE GROUP DINING AT
PINE CREST INN***



Welcome to Pine Crest Inn.

Beginning with the 2017 season, exclusive use of private dining rooms will require a rental fee when a particular room is requested for the entire evening. The rental fee will guarantee your group the exclusive use of the room from 6:00 pm to 9:00 pm.

EVENING DINING

Crystal Room (seats 12) - \$100.00
Ross Room (seats 30) - \$150.00
East Dining Room (seats 60) - \$250.00

For those groups requesting any of the three private dining rooms, a rental fee will not be imposed when either a 6:00 pm or 8:30 pm reservation is accepted. The 6:00 pm reservations will have use of that room for a two-hour time period.

Hotel guests and local civic groups are exempt from being charged a room rental fee.

DAY TIME MEETINGS

The rental fee guarantees your group exclusive use of the room from 7:00 am to 4:00 pm.

Crystal Room - \$75.00
Ross Room - \$100.00
East Dining Room - \$125.00

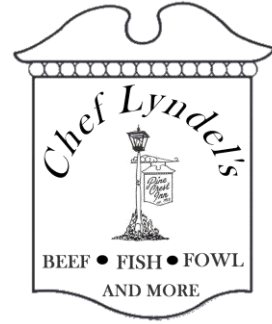
A 20% service charge plus applicable sales tax will be applied to all food and beverage charges.

DEPOSITS AND CANCELLATION POLICY

Upon the time of booking for a private function, a credit card must be appropriated to secure the room. The card will not be run until the time of your function with the exception of two circumstances. One, if the event is cancelled inside 48 hours of the event. Two, the group totally “no shows”. In either situation, in addition to the room rental charge, a \$25.00 per person penalty will occur and Pine Crest Inn will charge the credit card on file.

For additional information, please contact our banquet coordinator at Pine Crest Inn at 910-295-6121.

2017 Daytime Meeting Packages For Non-Hotel Guests



Breakfast & Meeting with On-going Refreshments

Crystal Room (12 guests or less) - \$16.00++ per person plus \$75.00 room rental fee
Ross Room (30 guests or less) - \$16.00++ per person plus \$100.00 room rental fee
East Dining Room (60 guests or less) - \$16.00++ per person plus \$125.00 room rental fee

Lunch & Meeting with On-going Refreshments

Crystal Room (12 guests or less) - \$20.00++ per person plus \$75.00 room rental fee
Ross Room (30 guests or less) - \$20.00++ per person plus \$100.00 room rental fee
East Dining Room (60 guests or less) - \$20.00++ per person plus \$125.00 room rental fee

For Meetings Requiring both Breakfast and Lunch

Per person charge is \$25.00 ++ per person plus room rental fee

For Meetings with Guests Staying in the Hotel

10 or more rooms, the room rental fee is waived.

(++) A 20% service charge plus applicable sales tax will be applied to all food and beverage charges.

BREAKFAST & BREAKS



Country Breakfast

Choice of eggs, omelets, pancakes, waffles, French toast, bacon, sausage, ham, grits, potatoes, toast, biscuit or English muffin, cereal or oatmeal, juice and coffee

\$10 per guest

Breakfast Buffet (minimum 20 guests)

Eggs Benedict, scrambled eggs, bacon, sausage, ham, grits, potatoes, fruit, toast, biscuits or English muffins, cereal or oatmeal, juice and coffee

\$13 per guest

Chef Attended Breakfast Buffet (minimum 20 guests)

Eggs and omelets cooked to order, bacon, sausage, ham, grits, potatoes, pancakes, waffles, biscuits & gravy, sweet muffins, toast, biscuits or English muffins, fruit, cereal or oatmeal, juice and coffee

\$15 per guest

BREAKS

Coffee Break

Coffee, tea, juice, soft drinks, bottled water, muffins

\$8 per guest

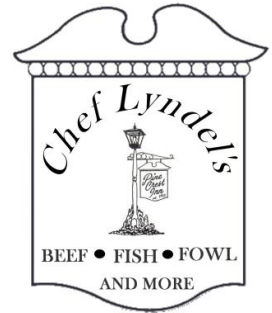
Mid-Day Break

Coffee, tea, soft drinks, bottled water, cookies

\$7 per guest

Sales tax of 6.75% and a 20% service charge will be applied to all private group dining charges

LUNCH
(16 person minimum)



Grilled Chicken Caesar Wedge Salad \$19.50

Fresh Romaine lettuce tossed in house made Caesar dressing with shaved parmesan cheese, tomatoes, chopped bacon and a cheese and garlic crouton and topped with wood grilled chicken breast.

Pine Crest Salad with Chicken \$18.50

Mixed greens with tomatoes, cucumbers, onions, chopped bacon and shredded cheddar and Jack cheeses topped with wood grilled chicken breast and choice of dressing.

Monster Club Sandwich \$13

Shaved turkey and ham with black pepper bacon, lettuce, tomato, onion, mayo and cheddar cheese piled high on Texas Toast. Served with fries or house made potato chips.

The Pine Crest Burger \$13

8 oz handmade Angus patty topped with black pepper bacon and aged cheddar cheese. Served with fries or house made potato chips.

Chicken Cordon Bleu Sandwich \$12

Wood grilled teriyaki chicken breast topped with grilled pineapple, black pepper bacon and pepper jack cheese. Served with fries or house made potato chips.

Cuban Panini Sandwich \$12

Slow cooked pork, ham and Swiss cheese with pickles and mustard on a toasted and pressed roll. Served with fries or house made potato chips.

Cajun Chicken Pasta \$16

Blackened chicken breast with mushrooms, broccoli and penne pasta in a tangy alfredeaux sauce.

Chicken Quesadilla \$12

Citrus marinated wood grilled chicken with peppers, onions, corn, black beans and mixed cheese. Served with salsa, sour cream and guacamole.

Deli Bar Buffet \$14 per person

House made soup of the day, assorted breads and condiments, sliced turkey, ham, roast beef and cheddar, Swiss, and pepperjack cheeses. Served with choice of potato salad, coleslaw, pasta salad and housemade potato chips

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LUNCH BUFFETS

Minimum 20 people

CHOICE: \$14.95 per person – Select one salad, two entrees & three sides
PREMIUM: \$18.95 per person – Select one salad, three entrees & four sides



Choice of Salad

Mixed Green Salad - with buttermilk ranch and Harry's red Italian dressings
Caesar Salad - with garlic and parmesan croutons
Pasta Salad Primavera
Cucumber, Tomato and Onion Salad
Country Potato Salad

Entrees

Chicken Parmesan Pasta
Cuban Mojo Roasted Chicken
Country Fried Chicken
Sliced London Broil with Bordelaise Sauce
Smothered Chopsteak - with red wine mushroom gravy
Country Fried Fish
Broiled Catch of the Day - with garlic-lemon butter
Grilled Pork Chops
Shrimp and Bowtie Pasta

Vegetables

Sauteed Seasonal Blend - in garlic butter and herbs
Steamed Broccoli - in butter and lemon
French Green Beans - with roasted garlic
Country Fried Okra
Country Beans with Ham
Roasted Butternut Squash (seasonal)

Starches

Roasted Red Potatoes with Rosemary
Wild Rice Pilaf
White Rice
Garlic Mashed Potatoes
Creole Mashed Sweet Potatoes with Maple Butter

Beverage Selection

All buffets include coffee or tea. Soft drinks are available for \$2.00 per drink with unlimited refills. Wine, liquor and beer are available at an additional charge to compliment your buffet. Please consult our banquet menus for drink prices and wine selections.

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HORS D'OEUVRE MENU

Level 1: 2 choices \$10 per person
Level 2: 3 choices \$13 per person
Level 3: 4 choices \$16 per person
Level 4: 5 choices \$20 per person



Mini Chicken Chimichangas
Teriyaki Chicken Skewers
Boneless Buffalo Chicken Bites
Grilled Chicken with Peanut Sauce
Strawberry Chicken Bites
Coconut Chicken Bites
Southern Grape Jelly Chili Meatballs
Honey Garlic Chicken
Shrimp Cocktail Cups
Bacon Wrapped BBQ Shrimp
Coconut Shrimp
Grouper Lollipops
Sweet Fire Shrimp
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Crab and Shrimp Fritters
Home Fried Tortilla Chips with Homemade Salsa and Guacamole

Chef Attended Beef Tenderloin Flambe

(Add \$50 chef fee)

Trays

Cheese & Cracker Tray \$35

Cheddar, Swiss, pepperjack

Vegetable Tray \$35

Celery, carrots, cucumbers, broccoli, tomatoes, seasonal squash
Served with house made buttermilk ranch dressing

Fruit Tray \$50

Honeydew, cantaloupe, pineapple, strawberries

Chicken Wing Platters

Choice of Plain, Buffalo, BBQ, teriyaki, garlic butter, or parmesan
Served with choice of Ranch or Bleu Cheese Dressing

\$35 for 30 wings

\$50 for 50 wings

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Plated Dinners

Served with scratch made biscuits, whipped butter, and a mixed green salad with assorted dressings

Chicken Pine Crest \$25

Tender grilled chicken breast topped with sautéed mushrooms and a spinach and artichoke topping

Grilled Atlantic Salmon \$28

Wild caught and wood grilled salmon brushed with our citrus and brown sugar glaze

New York Strip \$32

10 oz Certified Angus Beef served with sautéed mushrooms and roasted garlic potatoes

Pine Crest Inn 22 oz Pork Chop \$30

Slow braised and fork tender served with garlic mashed potatoes and pan gravy

Shrimp and Cheese Tortellini \$28

Gulf shrimp with roasted peppers and peas in a sweet cream sauce and tossed with three-cheese tortellini

Portobello Parmesan \$26

A whole roasted Portobello mushroom cap stuffed with sautéed vegetables and topped with marinara and melted mozzarella. Served with linguine topped with marinara and freshly grated parmesan.

All entrees except pasta dishes are served with today's fresh vegetable and choice of garlic mashed potatoes or wild rice pilaf

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BUFFET DINNERS

Minimum 20 people

Served with scratch made biscuits, whipped butter, and a mixed green salad with assorted dressings

CHOICE: \$24.95 per person – Select two entrees and three sides

PREMIUM: \$28.95 per person – Select three entrees and four sides



Entrees

Chicken Parmesan
Herb Roasted Chicken
Country Fried Chicken
Roast Turkey Breast and Gravy
Slice London Broil - with Bordelaise sauce
Smothered Chopsteak - with red wine mushroom gravy
Slow Roasted Prime Rib au jus
Honey Glazed Ham
Grilled Atlantic Salmon - with citrus and brown sugar glaze
Shrimp and Bowtie Pasta

Vegetables

Sauteed Seasonal Blend - in garlic butter and herbs
Steamed Broccoli - in butter and lemon
French Green Beans - with roasted garlic
Country Fried Okra
Country Beans with Ham
Roasted Butternut Squash (seasonal)
Caramelized Sliced Brussels Sprouts

Starches

Baked potato
Roasted Red Potatoes with Rosemary
Wild Rice Pilaf
White Rice
Garlic Mashed Potatoes
Creole Mashed Sweet Potatoes with Maple Butter

Desserts

Traditional Bread Pudding with Raisins
Apple Walnut Bread Pudding
Banana Pudding
Banana Cream Pie
Cheesecake - by the scoop with strawberry topping
Fruit Cobbler with Ice Cream
Chocolate Bourbon Pecan Pie
Key Lime Pie

Beverage Selections

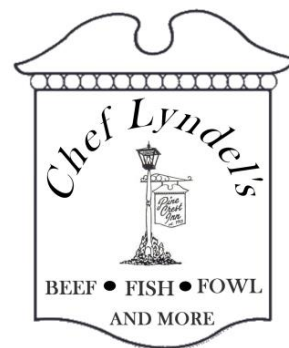
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BARRETT HOUSE BUFFET DINNERS

Minimum 12 people

Pine Crest Inn will cater these dinners in the Barrett House or on the patio under the big oak tree.



COUNTRY MIX BUFFET

Fried Chicken
Fried Catfish
Grits with Red Eye Gravy
Fried Okra
Buttered Corn
Biscuits
Country Gravy

BBQ BUFFET

Pulled Pork
Smoked Brisket
BBQ Chicken
Brown Sugar Baked Beans
Grilled Corn on the Cob
Creamy Coleslaw
Jalapeno Cornbread

TEX-MEX BUFFET

Fajita and Taco Bar
Chicken and Beef Enchiladas
Chili Con Carne
Black Beans a la Charra
Confetti Rice

DESSERT

Bread Pudding or Banana Pudding

Each buffet is \$25 per person

Beverage Selections

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DESSERTS

\$7 per person



Traditional Bread Pudding with Raisins

Apple Walnut Bread Pudding

Banana Pudding

Banana Cream Pie

**Cheesecake - by the scoop with fruit topping and
graham cracker crumble**

Chocolate Layer Cake

Key Lime Pie

Chocolate Bourbon Pecan Pie

Fruit Cobbler with Ice Cream

All desserts are handmade in house by the Chef.

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BEVERAGE PRICE LIST

WELL DRINKS - \$6.00 per

Gilbeys Vodka - Bacardi Silver Rum - Aristocrat Gin - Boubon - Tequilla and Rye -
Clan McGregor Scotch

CALL DRINKS - \$7.00 per

Jim Beam - Maker's Mark - Wild Turkey - Seagram's 7 - George Dickel -
Jack Daniel's - Cutty Sark - Dewar's - J&B - Canadian Club - Crown Royal - Jameson -
Beefeater - Tangueray - Smirnoff - Absolut - Stoli - Mt. Gay - Captain Morgan - Jose
Cuervo - Malibu Coconut Rum

PREMIUM DRINKS - \$8.00 to \$12.00 per

Ketel One - Bombay Sapphire - Johnny Walker Red - Johnny Walker Black -
Bushmills - Chopin - Grey Goose - Patron - Knob Creek - Chivas Regal - Glenlivet -
Glenfiddich - Macallan

CORDIALS - \$8 to \$10 per

A wide selection of the most popular after-dinner drinks

SOFT DRINKS, COFFEE, and TEA - \$2 per

PRIVATE BARTENDER FEE

A one time fee of \$25 for your exclusive bartender

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WINE LIST

Centennial Label Wines \$6 glass / \$20 bottle
Chardonnay * Cabernet Sauvignon * Merlot * Sparkling

SPARKLING & WHITE

	Glass	Bottle
La Marca Prosecco.....		24.00
Domaine Chandon Brut Split.....		9.00
Moet & Chandon Imperial.....		64.00
Veuve Yellow Label.....		90.00

SAUVIGNON BLANC

Fernlands.....	6.00.....	21.00
White Haven.....	8.00.....	24.00
Kim Crawford.....	9.00.....	34.00
Cloudy Bay.....		48.00

PINOT GRIGIO

Torre di Luna.....	6.00.....	21.00
Kris.....	6.00.....	24.00
Ruffino.....	8.00.....	30.00

CHARDONNAY

Chalk Hill Sonoma Crest.....	10.00.....	36.00
Kendall Jackson Vintner's Reserve.....	8.00.....	30.00
Simi.....	8.00.....	30.00
Cakebread.....		65.00

OTHER WHITES

Beringer White Zinfandel.....	6.00.....	16.00
Chateau St Michelle Riesling.....	6.00.....	21.00
Sip Moscato.....	8.00.....	26.00

RED WINES

PINOT NOIR

Kenwood.....	6.00.....	26.00
Belle Glos Meomi by Caymus.....	10.00.....	36.00
La Crema.....	10.00.....	36.00
Ponzi Tavola.....		49.00

MERLOT

Francis Ford Coppola Blue Label.....	8.00.....	30.00
Stag's Leap.....		60.00

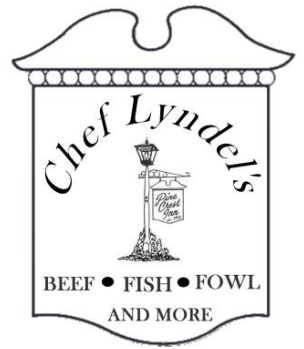
CABERNET SAUVIGNON

Hess Select.....	8.00.....	30.00
Simi.....	8.00.....	30.00
Joel Gott.....	9.00.....	34.00
Stag's Leap.....		68.00
Jordon, Sonoma.....		78.00
Caymus, Napa.....		105.00

OTHER REDS

Sensual Malbec.....	8.00.....	24.00
Cline Zinfandel.....		24.00
La Vielle Ferme Rouge.....		24.00
Barossa Valley Shiraz.....		30.00
Blended Ondarre, Spain.....		30.00
Renzo Masi Chianti Riserva.....		30.00

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THEME PARTIES

An Evening with Donald Ross

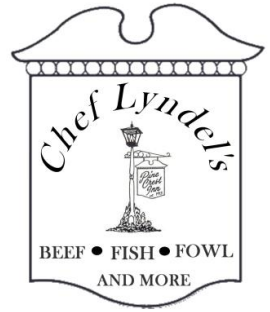


Donald Ross was the first golf professional at Pinehurst Country Club in 1900. An accomplished player of the game to include four **Top 10 U.S. Open** finishes, Ross gained greater fame as a golf course architect designing and renovating over 400 courses including his beloved masterpiece Pinehurst No. 2. Ross owned and operated the Pine Crest Inn from 1921 until his death in 1948.

During the Pine Crest Inn's Centennial Celebration in 2013, local actor Mr. Rod Harter was hired to portray Donald Ross in several centennial events. From that point on, Rod has entertained numerous Pine Crest Inn guests and groups evoking Ross' wisdom and dry humor. Simply stated, Rod's appearance at a group function is a big hit!

If you are looking to liven up your event and entertain your guests, "An Evening with Donald Ross" is both informative and fun. Rod will write a script specifically for your group to include your entire cast of characters.

Please visit Rod Harter's website www.RoyalGreensman.com for greater detail. Pine Crest Inn will coordinate Rod's appearance with your planned function.



Country Mix Buffet

Minimum 24 people

\$25 per person

Entrees

Fried Chicken

Fried Catfish

Sides

Grits with Red Eye Gravy

Fried Okra

Buttered Corn

Biscuits

Country Gravy

Dessert

Bread Pudding

Banana Pudding

Beverage Selections

All buffets include coffee or tea. Soft drinks are available for \$2.00 per drink with unlimited refills. Wine, liquor, and beer are available at an additional charge to compliment your buffet. Please consult our Banquet Menus for drink prices and wine selections.

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Pig Pickin' Party

30-60 people - \$22 per guest
70-100 people - \$18 per guest



Menu

Smoked Whole or Half Pig
Barbecued Smoked Sausage
Barbecued Chicken

Sides

Brown Sugar Baked Beans
Grilled Corn on the Cob
Crunchy Creamy Cole Slaw
Jalapeno Cornbread

Dessert

Fresh Banana Pudding

Beverage Selections

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Pub Night

Minimum 24 people

\$25 per person

Entrees

Cottage Pie
Bangers and Mash
Irish Lamb Stew
Roast Beef and Gravy
Fish 'N Chips

Sides

Champ Potatoes
Peas and Pearl Onions
Roasted Carrots

Dessert

Bread and Butter Pudding
Irish Cream Cheese Cake

Beverage Selections

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Mardi Gras Buffet

Minimum 24 people

\$25 per person



Appetizers

Crispy Fried Boudin Balls with Creole Mustard Sauce
Popcorn Crawfish Tails

Entrees

Chicken and Shrimp Etouffee
Jambalaya
Shrimp and Tasso Pasta
Wood Grilled Chicken Breast
With Creole mashed sweet potatoes and maple pecan butter

Sides

Creole Rice
Steamed Broccoli with Herbed Lemon Butter
Red Beans with Andouille Sausage

Dessert

Bananas Foster Cheesecake or
Beignets

Beverage Selections

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Tex-Mex Buffet

Minimum 24 people

\$23 per person



Starter

Chips and Salsa

Menu

Chicken Tortilla Soup

Fajita and Taco Bar

Chicken and Beef Enchiladas

Stuffed Poblano Peppers with Chorizo Stuffing

Broiled Skirt Steak with Onions and Peppers

Carnitas

Sides

Chili Con Carne

Beans a la Charra

Mexican Confetti Rice

Desserts

Churros

Tres Leches Cake

Beverage Selections

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Deep Sea Buffet

Minimum 24 people

\$40 per person



Menu

Fried Clam Strips
Steamed Mussels
Fried Calamari with Marinara
Fried Oysters with Crab Mayo
Crab Cakes with Roasted Pepper Remoulade
Bacon Wrapped BBQ Scallops
New England Clam Chowder
Parmesan Rainbow Trout
Seared Salmon
Beer Battered Cod
Shrimp Creole with Rice
Grilled Mahi Mahi
Snow Crab Legs (add \$8 per person)

Sides

Mixed Garden Salad
Scratch Made Cheese Biscuits
Corn on the Cob
Hushpuppies
Cole Slaw

Desserts

Bread Pudding
Key Lime Pie

Beverage Selections

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German Night

Minimum 24 people

\$22 per person



Starters

Pretzel Sticks with Mustard
Bratwurst and Knockwurst Sausages

Entrees

Jager and Wiener Schnitzel
With mushroom leek cream sauce

Goldbroiler Chicken
East German grilled chicken with paprika

Sauerbraten
Sweet and sour roast beef

Roast Pork Loin in Beer Sauce

Sides

Fresh Herb Spaetzel with Gruyere Cheese
Sauerkraut with Bacon

Blackraut
Braised cabbage with apples and spices

Gurkensalat
Cucumber dill salad

Kratsalat
White cabbage salad

Desserts

Apfel Strudel with Crème Anglaise
German Chocolate Cake
Dutch Apple Pie

Beverage Selections

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