



Thank you for your interest in our special event menus. We look forward to working with you! For questions, please call Pine Crest Inn at 910-295-6121 and leave a message for our Special Events Manager to contact you or email events@pinecrestinnpinehurst.com.

PRIVATE PARTY GENERAL INFORMATION

PRIVATE DINING ROOMS

When a particular private dining room is requested in advance, a rental fee will be required. The fee guarantees the exclusive use of the room for the time requested.

For those choosing not to pay the private room rental fee, the room will not be reserved and thus the space will not be guaranteed. Should the party continue the reservation, seating will be in the Main Dining Room. On the day of the reservation, if the private room is still available, we will gladly do our best to accommodate the request.

EVENING DINING

Crystal Room (seats 12) - \$100

Ross Room (seats 24) – Minimum of \$100 or \$5.00 per person

East Dining Room (seats 50) - Minimum of \$150 or \$5.00 per person

Main Dining Room (seats 80) – Minimum of \$250 or \$5.00 per person

Hotel guests 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 - \$100.00

Ross Room - \$150.00

East Dining Room - \$250.00

Main Dining Room – \$500.00

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

DEPOSITS AND CANCELLATION POLICY

Upon the formal reservation of a private dining room, a credit card must be presented for payment in full for the cost of the room. The payment is not refundable within 30 days of the event. The credit card number will be sealed and kept on file and will not be run except for two circumstances. One, the event is canceled within 48 hours of the appointed time. Two, the group totally “no shows.” In either situation, a \$35.00 per person plus tax and service charge penalty will occur and Pine Crest Inn is authorized to charge the card accordingly.

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

FOOD AND BEVERAGE GUARANTEES

We require a food and beverage guarantee 48 hours before the event. This number is a guarantee and may not be reduced after the commitment. If no guarantee is provided, we will revert to the first estimate at the time of booking.

BUFFETS

Buffets require a 48-hour advance guarantee and is a ONE CHECK/ONE PAYER transaction. Our chef will prepare 5% above the guarantee as consumption can vary from group to group. Once the guarantee has been made and if the final attendance is below that number, the guest may take home in styrofoam containers, a normal portion of the remaining food for that number of guests. As an example, if the guarantee is 50 guests and only 45 guests are in attendance, five portions may be taken out.

LARGE GROUP MENUS

Except for Pine Crest Inn hotel guests, groups of 16 or more will be a ONE CHECK/ONE PAYER transaction. The only exception being that the group selects in advance one of our three Prix Fixe menus which may be found in this document on pages 10, 11, and 12. An automatic 20% service charge will be included on the final bill.

ALCOHOLIC BEVERAGES

The State of North Carolina Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Pine Crest Inn is responsible for the administration of these regulations. Therefore, all alcoholic beverages used in banquet and dining functions must be purchased from Pine Crest Inn.

PRIVATE BARS

A private bar with exclusive bartender is available with a minimum of \$500.00 of consumption.

CORKAGE FEES

Pine Crest Inn does permit the import of privately purchased wines in our dining facilities. The corkage fee shall be \$17.00 per bottle plus tax and a 20% service charge.

AUDIOVISUAL

Please consult with your Pine Crest Inn contact for any equipment needs.

MUSIC

Pine Crest Inn imposes a 10:30pm curfew on live music for the comfort of our guests. Exceptions are only made under special pre-advertised circumstances (i.e. New Year's Eve).

DECORATING

For parties desiring to decorate their private dining room, it is certainly permitted to do so, yet only three hours in advance of the reservation time unless prior arrangements have been made.

CONFETTI/GLITTER

The use of confetti and/or glitter is not permitted.

CARD GAMES

In accordance with the North Carolina Alcoholic Beverage Control statutes, card games may not be played in any public area or function room, regardless of the type of card game being played.

CREDIT

Requests for direct billing must be supported by a deposit or credit card and approved in advance by our credit manager. Without prior billing approval, all functions must be paid in full at the conclusion of the event.

SERVICE CHARGE

Any group of 8 or more guests (8 couples are exempt) will be considered a group function and will require a minimum service charge (gratuity) of 20% and must be paid by one person.

SECURITY

Pine Crest Inn is not responsible for the loss of articles or merchandise brought on property. Security for articles of value should be made with us prior to your event. Florists, entertainers and other suppliers should arrange for the pick-up of their items at the conclusion of the function.

DAMAGES

The client agrees to be responsible for any damages incurred to the premises or any other area of Pine Crest Inn by the host, guests, independent contractors or other agents that are under the client's control.

SIGNAGE

All signs in any public area of Pine Crest Inn must be approved before being displayed. Signs include posters, banners, decals, and scoreboards.

COVID-19

As a result of the Covid-19 pandemic, policies stated by Pine Crest Inn are subject to change for the public good. Pricing for certain events and products are also subject to change as well as additional labor to accomplish certain tasks or food product prices increase because of shortages. Pine Crest Inn will do everything in its power to maintain pricing and services as stated.

MEETING SPACE WITH NO FOOD REQUIREMENTS

Meeting space is available for groups not requiring food service. Fee includes coffee, tea, soft drinks, bottled water, a sound system, 58" TV monitor, and HDMI connection.

MAIN DINING ROOM - Auditorium Style - Seats 100

4 hours - \$300.00

8 hours - \$600.00

EAST ROOM - Auditorium Style - Seats 50

4 hours - \$150.00

8 hours - \$300.00

ROSS ROOM - Auditorium Style - Seats 30

4 hours - \$150.00

8 hours - \$300.00

CRYSTAL ROOM

\$200.00 - Seats 14

BREAKFAST & BREAKS

Country Breakfast for Groups Requiring a Private Dining Room

\$20 per person, to include menu selection, coffee, juice, tax, service charge and room fee

JT's Famous Soft Cheese Sausage Scramble

with choice of potatoes or grits and toast, English muffin or biscuit

Eggs Benedict

Poached eggs and Canadian bacon on an English muffin topped with hollandaise, with choice of potatoes or grits

McPine Crest Breakfast Sandwich

One egg on a buttered English muffin with a touch of hollandaise sauce with choice of bacon, sausage or ham

Three Egg Omelet

with one meat, cheese and two other ingredients, choice of potatoes or grits, and choice of toast, English muffin or biscuit

Pine Crest Grand Slam

Two eggs cooked to order with choice of griddle cakes, half Belgian Waffle or French toast and choice of bacon, sausage or ham

The Super Breakfast Sandwich

Two eggs cooked to order on a kaiser roll with your choice of bacon, sausage or ham and grits or potatoes

Sausage Gravy and Biscuits

Served with potatoes or grits

Breakfast Buffet (minimum 20 guests)

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

\$22 per guest, plus service charge and tax

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

\$25 per guest + \$100 Chef fee, plus service charge and tax

BEVERAGE BUFFETS

Mornings

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

\$15 per guest

Afternoons

Coffee, tea, soft drinks, bottled water, cookies

\$15 per guest

All Day

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

\$20 per guest

Sales tax of 7% and a 20% service charge will be applied to all private group dining charges

LUNCH BUFFETS

Minimum 20 people

CHOICE: \$33.00 per person – Select one salad, two entrees & three side dishes

PREMIUM: \$36.00 per person – Select one salad, three entrees & four side dishes

Choice of Salad

Mixed Greens with choice of two dressings
Classic Caesar Salad topped with shaved parmesan and crispy croutons
Pasta Salad Primavera

Entrees

Chicken Parmesan with Pasta
Lemon and Herb Baked Chicken
Country Fried Chicken
Sliced Flank Steak over Caramelized Onions
Fried Catfish
Grilled Salmon over Lemon Fennel
Grilled Picnic Pork Chops
Lemon and Basil Pasta Tossed with Chicken and Fresh Vegetables

Vegetables

Sauteed Broccoli with Toasted Garlic and Red Pepper Flakes
Mélange of Seasonal Vegetables in Butter and Herbs
Roasted Root Vegetables
Country Beans with Smoked Ham
Green Beans with Shallots

Choice of Starch

Herb Roasted Red Potatoes
Roasted Garlic Whipped Potatoes
Wild Rice Pilaf
Vegetable Fried Rice
Maple Mashed Sweet Potatoes

Beverage Selection

All buffets include coffee or tea. Soft drinks are available for \$2.50 per drink with unlimited refills. Wine, liquor, and beer are available at an additional charge to complement your buffet. Please consult our banquet menus for drink prices and wine selections.

Sales tax of 7% and a 20% service charge will be applied to all private group dining charges

LUNCH MENU

Minimum 20 people

PLATED LUNCHESES

\$30.00 per person inclusive of tax and service charge
Includes salad, entrée, vegetable & simple dessert

Salads

Mixed Greens or Caesar with Grilled Chicken or Shrimp

Entrees

Chicken Parmesan with Pasta
Chicken Piccata
Chicken Marsala
Chicken Cacciatore
Lemon and Herb Baked Chicken
Country Fried Chicken
Meatloaf
Sliced Flank Steak over Caramelized Onions
Fried Catfish
Grilled Salmon over Lemon Fennel
Grilled Picnic Pork Chops
Chicken Tortellini
Glazed Ham

Vegetables

Sauteed Broccoli with Toasted Garlic and Red Pepper Flakes
Mélange of Seasonal Vegetables in Butter and Herbs
Roasted Root Vegetables
Country Beans with Smoked Ham
Green Beans with Shallots

Choice of Starch

Mashed Potatoes
Red Potatoes
French Fries
Rice Pilaf
Pasta

Beverage Selection

Coffee or tea included. Soft drinks are available for \$2.50 per drink with unlimited refills. Wine, liquor and beer are available at an additional charge to complement your buffet. Please consult our banquet menus for drink prices and wine selections.

Sales tax of 7% and a 20% service charge will be applied to all private group dining charges

HORS D'OEUVRES

Level 1: 4 choices from Column A	\$17 per person ++
Level 2: 5 choices from Column A & B	\$19 per person ++
Level 3: 2 choices from Column C & 3 Choices from A & B	\$22 per person ++
Level 4: 5 choices from any Column	\$26 per person ++

Each final selection combination will provide 6 pieces per person for 45 minutes.

COLUMN A	COLUMN B	COLUMN C
(1) Grilled cheese bits with sweet tomato marmalade	(1) Beef crostini topped with balsamic braised red onions	(1) Crispy shrimp and crab dumpling with lime scented sesame dipping sauce
(2) Mini Pretzel Bites with grain mustard	(2) Mini meatballs with fresh mozzarella cheese	(2) Angus beef sliders with caramelized onion, pickle, cheese and house sauce
(3) Teriyaki chicken skewers	(3) Brie and raspberry en croute bites	(3) Shrimp spring rolls with sweet and spicy dipping sauce
(4) Tomato bruschetta on parmesan toast points	(4) Crab-stuffed mushroom caps	(4) Seared Ahi tuna on sesame crisps topped with wasabi aioli
(5) Crispy Coconut Shrimp	(5) Bang Bang shrimp with sweet Thai remoulade	(5) Mini beef Wellington
(6) Cream Cheese Tortilla Bites	(6) Mini quiche	(6) Bacon-Wrapped Pineapple Shrimp
(7) Prosciutto wrapped asparagus	(7) Bacon-wrapped scallops	(7) Fried oysters topped with a sracha aioli
(8) Fried Green Tomatoes	(8) Smoked salmon rosettes with dill cream on crackers	(8) Crab Wontons with sweet Thai remoulade
(9) Pigs in a Blanket	(9) Mini BBQ Pulled Pork Sliders	(9) Spanakopita Spinach Puffs
(10) Grilled corn and black bean relish on corn tortilla chips	(10) Buffalo Chicken Skewers with warm blue cheese dipping sauce	(10) Crab Cake Sliders

TRAYS

(for 20-30 people)

Cheese & Cracker Tray \$45

Assortment of 3 cheeses and crackers

Vegetable Crudité \$42

Broccoli, cauliflower, celery, carrots and grape tomatoes

Served with a house sour cream dressing

Fruit Tray \$50

Assortment of seasonal fruits, melons and berries

Combination Platter \$50

Choose any two of the above trays or platters

Charcuterie Platter - \$65

Assortment of imported and domestic artisanal meats

Pine Crest Inn Chip Platter - \$40

Fresh corn tortillas topped with house made charred tomato and chipotle salsa,
guacamole, and queso cheese sauce

Chicken Wing Platters

\$75 for 30 wings

\$110 for 50 wings

Choice of plain, Buffalo, Teriyaki, Cajun or Parmesan

Served with choice of Ranch or Bleu Cheese Dressing

Sales tax of 7% and a 20% service charge will be applied to all private group dining charges

PAR 3 DINNER MENU

\$42.00 per person ++

A limited menu is suggested for groups of 12 guests and over so we can offer the best service possible on a timely basis. Each menu item is part of our regular full menu. The set person price includes salad, entrée, vegetable, mashed potatoes or rice pilaf, and dessert. Tax and gratuity are not included.

***Chicken Pine Crest**

Tender grilled chicken breast topped with sautéed mushrooms, spinach and artichoke

***Grilled Salmon**

Fresh salmon wood-grilled and brushed with a honey butter glaze

***7oz Prime Rib of Beef**

Certified Angus beef slow-roasted to perfection

***Pine Crest Inn 22oz Pork Chop**

Slow braised and fork-tender served with pan gravy

***Chicken Marsala**

Pan-seared chicken breast with mushroom marsala wine sauce over linguine

Ginger Veggie Stir Fry (Vegan)

Bell peppers, scallions, tomatoes, broccoli, cauliflower & mushrooms cooked in a garlic ginger stir fry sauce over noodles & topped with sesame seeds

Wood-Fired Flatbread Pizza (Vegan)

Deliciously crisp flatbread topped with savory marinara, thinly sliced onions, bell peppers, and halved sweet cherry tomatoes. Drizzled with balsamic glaze and finished with spring mix lettuces for a perfectly balanced, plant-based bite.

All entrees except pasta dishes are served with fresh vegetable of the day and choice of roasted garlic mashed potatoes or rice pilaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PAR 4 DINNER MENU

\$46.00 per person ++

A limited menu is suggested for groups of 12 guests and over so we can offer the best service possible on a timely basis. The set person price includes salad, entrée, vegetable, mashed potatoes or rice pilaf, and dessert. Tax & gratuity are not included.

***Chicken Pine Crest**

Tender grilled chicken breast topped with sautéed mushrooms, spinach and artichoke

***Crab-Stuffed Sole**

North Atlantic sole broiled and stuffed with lump and claw crab meat

***10oz Prime Rib**

10oz Certified Angus beef prime rib served with au jus

***12oz Ribeye Steak**

12oz Certified Angus ribeye steak wood-grilled to order

***Pine Crest Inn 22oz Pork Chop**

Slow braised and fork-tender served with pan gravy

***Shrimp and Cheese Tortellini**

Gulf shrimp and roasted red pepper in a pesto cream sauce tossed with three cheese tortellini

***Chicken Marsala**

Pan-seared chicken breast with mushroom marsala wine sauce over linguine

Ginger Veggie Stir Fry (Vegan)

Bell peppers, scallions, tomatoes, broccoli, cauliflower & mushrooms cooked in a garlic ginger stir fry sauce over noodles & topped with sesame seeds

Wood-Fired Flatbread Pizza (Vegan)

Deliciously crisp flatbread topped with savory marinara, thinly sliced onions, bell peppers, and halved sweet cherry tomatoes. Drizzled with balsamic glaze and finished with spring mix lettuces for a perfectly balanced, plant-based bite

All entrees except pasta dishes are served with fresh vegetable of the day and choice of roasted garlic mashed potatoes or rice pilaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PAR 5 DINNER MENU

\$49.00 per person ++

A limited menu is suggested for groups of 12 guests and over so we can offer the best service possible on a timely basis. Each menu item is part of our regular full menu. The set person price includes salad, entrée, vegetable, mashed potatoes or rice pilaf, and dessert. Tax and gratuity are not included.

***Chicken Pine Crest**

Tender grilled chicken breast topped with sautéed mushrooms, spinach and artichoke

***Pan-Seared Mahi Mahi**

Pan-seared Mahi Mahi served with a mango relish

***8oz Filet Mignon or *12oz Ribeye Steak**

8oz Certified Angus filet mignon or 12oz Certified Angus ribeye steak wood-grilled to order

***10oz Prime Rib**

10oz Certified Angus beef prime rib served with au jus

***Pine Crest Inn 22oz Pork Chop**

Slow braised and fork-tender served with pan gravy

***Lobster Tails**

Two 4oz cold water lobster tails served with melted butter

Ginger Veggie Stir Fry (Vegan)

Bell peppers, scallions, tomatoes, broccoli, cauliflower & mushrooms cooked in a garlic ginger stir fry sauce over noodles & topped with sesame seeds

Wood-Fired Flatbread Pizza (Vegan)

Deliciously crisp flatbread topped with savory marinara, thinly sliced onions, bell peppers, and halved sweet cherry tomatoes. Drizzled with balsamic glaze and finished with spring mix lettuces for a perfectly balanced, plant-based bite

All entrees except pasta dishes are served with fresh vegetable of the day and choice of roasted garlic mashed potatoes or rice pilaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

VEGAN OPTIONS

Ginger Veggie Stir Fry

Bell peppers, scallions, tomatoes, broccoli, cauliflower & mushrooms cooked in a garlic ginger stir fry sauce over noodles & topped with sesame seeds

Wood-Fired Flatbread Pizza

Deliciously crisp flatbread topped with savory marinara, thinly sliced onions, bell peppers, and halved sweet cherry tomatoes. Drizzled with balsamic glaze and finished with spring mix lettuces for a perfectly balanced, plant-based bite

BUFFET DINNERS

Minimum 20 people

Served with scratch-made biscuits, whipped butter, and your group's choice of a plated mixed green salad or a Caesar salad

CHOICE: \$33.00 per person – Select two entrees and three side dishes

PREMIUM: \$36.00 per person –Select three entrees and four side dishes

Entrees

Roasted Turkey Breast and Pan Gravy
Grilled Flank Steak over Caramelized Onions
Honey Glazed Ham
Grilled Atlantic Salmon
Chicken Parmesan with Pasta
Roasted Pork Loin with Garlic and Herbs
Slow Cooked Prime Rib with Au Jus (add \$3 per person for Chef attended carving)
Country Fried Chicken
Chicken Breast Tossed with Penne Pasta, Vegetables and a White Wine, Garlic and Herb Broth

Vegetables

Mélange of Seasonal Vegetables Tossed in Butter and Herbs
Green Beans Almandine
Sauteed Broccoli with Toasted Garlic and Red Chili Flake
Roasted Brussel Sprouts with Bacon and Caramelized Onion
French Beans with Shallots and Herbs
Roasted Root Vegetables

Starches

Roasted Red Bliss Potatoes with Fresh Rosemary
Roasted Garlic Whipped Potatoes
Wild Rice Pilaf
Brown Sugar and Lime Scented Mashed Sweet Potatoes
Multi-Grain Pilaf

Desserts

Ask for Selections

Beverage Selections

All buffets include coffee or tea. Soft drinks are available for \$2.50 per drink with unlimited refills. Wine, liquor, and beer are available at an additional charge to complement your buffet.

Please consult our banquet menus for drink prices and wine selections.

Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.

Note: Our buffets will now be served cafeteria-style, with staff wearing gloves to plate your buffet line requests.

LONG DAY ON THE GOLF COURSE SUPER SERVICE MEALS

These menus are designed for those who spend all day on the golf course and choose not to spend a long evening at the dinner table. Except for the Chop House Steak Night, you can expect to spend no more than 75 minutes at the dinner table.

DAY ONE: SUPER BBQ BUFFET - \$42++ per person

Pulled Pork
Smoked Brisket
Pork Ribs
Chicken
Baked Beans
Mac & Cheese
Cole Slaw
Corn on the Cob
Potato Salad
Jalapeno Cornbread
Ice Cream Sundaes

DAY TWO: DEEP BLUE OCEAN BUFFET - \$42++ per person

Mixed Green Garden Salad
Crab Stuffed Flounders
5oz Broiled Lobster Tail
Steamed Clams with Andouille
Haricot Vert
Rice Pilaf
Key Lime Pie

DAY THREE: A TASTE OF ITALY BUFFET - \$40++ per person

Minestrone Soup
Garlic Bread
Caesar Salad
Meat Lasagna
Sausage & Peppers
Meatballs
Chicken Alfredo Fettucine
Tiramisu

DAY FOUR: CHOP HOUSE STEAK NIGHT – Market Price per person

Mixed Green Salad or Caesar Salad
12oz Dry-Aged Bone-in Filet
12oz Dry-Aged Prime Rib
14oz Dry-Aged Kansas City Bone-in Strip Steak
Creamed Spinach or Haricot Vert
Choice of Potato

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
Hush Puppies
Fried Okra
Buttered Corn
South Carolina Cole Slaw
Mac & Cheese
Biscuits
Country Gravy
\$32.00 per person ++

***BBQ BUFFET**

Pulled Pork
Smoked Brisket
BBQ Chicken
Brown Sugar Baked Beans
Grilled Corn on the Cob
Creamy Coleslaw
Mac & Cheese
Jalapeno Cornbread
\$34.00 per person ++

DESSERT

Ice Cream Sundae
Strawberry Shortcake

Beverage Selections

All buffets include coffee or tea. Soft drinks are available for \$2.50 per drink with unlimited refills. Wine, liquor, and beer are available at an additional charge to complement your buffet. Please consult our Banquet Menus for drink prices and wine selections.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.

BEVERAGE PRICE LIST

WELL DRINKS - \$8.00 per

Jim Beam - Wild Turkey - Seagram's 7 – Seagrams VO – Jack Daniel's - Dewar's – Canadian Club – Crown Royal – Jameson - Beefeater - Tanqueray - Smirnoff - Absolut - Stolichninsky - Mt. Gay - Captain Morgan - Jose Cuervo - Malibu Coconut Rum - Tito's Vodka – Myers Rum

CALL DRINKS - \$9.00 to \$15.75 per

Ketel One – Bombay Sapphire – Johnny Walker Red – Johnny Walker Black - Bushmills - Bulleit Bourbon – Bulleit Rye – Woodford Reserve – Cabo Wabo Tequila - Grey Goose – Patron - Knob Creek – Glenlivet - Macallan – Maker's Mark – Hendricks Gin – Elijah Craig - Elijah Craig Rye - Blade & Bow - Basil Hayden - Red Breast Irish Whiskey

CORDIALS - \$8.75 to \$10.75 per

A wide selection of the most popular after-dinner drinks

SOFT DRINKS, COFFEE, and TEA - \$2.50 per with Unlimited Refills

PRIVATE BARTENDER FEE

A one-time fee of \$50 for your exclusive bartender, plus a minimum of \$500 in purchases.

Sales tax of 7% and a 20% service charge will be applied to all private group charges

White Wines

SPARKLING

	Glass	Bottle
Maschio Prosecco.....(split).....	9.00.....	33.00
Domaine Chandon Brut(split).....	10.00.....	39.00
Moet & Chandon Imperial.....		67.00
Veuve Yellow Label.....		93.00

SAUVIGNON BLANC

Fernlands.....	9.00.....	33.00
White Haven.....	9.50.....	36.00
Kim Crawford	10.00.....	39.00
Grigich Hills.....		51.00

PINOT GRIGIO

Josh Cellars.....	9.00.....	33.00
Caposaldo.....	10.00.....	39.00
San Angelo.....	11.00.....	41.00

CHARDONNAY

Josh Cellars.....	9.00.....	33.00
Kendall Jackson Vintner's Reserve.....	9.50.....	36.00
Simi.....	10.25.....	39.00
Chalk Hill Sonoma Crest.....	11.25.....	41.00
Sonoma-Cutrer.....		46.00

OTHER WHITES

Chateau St. Michelle Riesling.....	9.00.....	33.00
La Jolie Fleur Rose.....	9.00.....	33.00
Risata Moscato.....	9.00.....	33.00

Sales tax of 7% and a 20% service charge will be applied to all private group charges

Red Wines

PINOT NOIR

Kenwood Yulupa.....	9.00.....	33.00
Meomi.....	10.25.....	39.00
La Crema.....	11.25.....	41.00
Sokol Blosser.....		51.00

MERLOT

Sycamore Lane.....	9.00.....	33.00
Francis Ford Coppola Blue Label.....	9.50.....	36.00
Stag's Leap.....		51.00

CABERNET SAUVIGNON

Josh Cellars.....	9.00.....	33.00
Simi.....	10.25.....	39.00
J Lohr Seven Oaks.....	10.25.....	39.00
Joel Gott.....	11.25.....	41.00
Stag's Leap Artemis.....		93.00
Jordan, Sonoma.....		98.00
Caymus, Napa.....		145.00

OTHER REDS

Sensual Malbec.....	9.00.....	33.00
Sean Minor Red Blend.....	9.00.....	33.00
Cline Zinfandel.....		33.00
Barossa Valley Shiraz.....		33.00
Renzo Masi Chianti Riserva.....		35.00

PORTS

Harvey's Bristol.....	9.25.....	
Warre's Ruby Port.....	9.25.....	
Tawny Port.....	9.25.....	

Sales tax of 7% and a 20% service charge will be applied to all private group wine charges

HOUSE WINES

\$9.00/glass

JOSH CELLARS

Chardonnay – Pino Grigio – Cabernet Sauvignon

FERNLANDS NEW ZEALAND

Sauvignon Blanc

KENWOOD YULUPA CALIFORNIA

Pinot Noir

BEER SELECTIONS

Domestic Beers - \$3.50

Beck's Non-Alcoholic, Budweiser, Bud Light, Coors Light,
Michelob Ultra, Miller Lite, Yuengling

Ginger Beers - \$3.50

North Carolina Brews

Southern Pines Brewery Duck Hook Blonde Ale \$5.00
Southern Pines Brewery Man of Law IPA \$5.75
Raleigh - Seven Saturdays \$5.75

Premiums and Imports - \$4.50

Amstel Light, Blue Moon, Corona, Corona Light, Heineken, Heineken Light, Newcastle Brown
Ale, Modelo, Sam Adams Boston Lager

Premiums and Imports - \$6.00

Port City Porter, Sierra Nevada Hazy IPA, Stella Artois

Guinness 14oz Can - \$6.75

Sales tax of 7% and a 20% service charge will be applied to all private group drink charges