



Thank you for your interest in our special event menus. Please note that menus and pricing for 2023 will be available in February. The following are our menus and pricing for 2022, which are subject to change.

We look forward to working with you! For questions, please contact manager Drew Gross at drewgrossprolink@aol.com or call 910-295-6121.

PRIVATE PARTY GENERAL INFORMATION

Welcome to Pine Crest Inn.

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 11:00 pm unless other arrangements have been made. All group functions shall be concluded by 11:00pm.

EVENING DINING

Crystal Room (seats 12) - \$5.00 per person
Ross Room (seats 30) - \$5.00 per person
East Dining Room (seats 60) - \$5.00 per person
Main Dining Room (seats 80) – \$500.00

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
Main Dining Room – \$250.00

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. The payment is not refundable inside of 30 days of the event. The credit card number will be sealed and kept on file and will not be run with the exception of two circumstances. One, the event is canceled inside 48 hours of the appointed time. Two, the group totally “no shows”. In either situation, a \$25.00 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 prior to 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. 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

With the exception of Pine Crest Inn hotel guests, groups of 16 or more will be required to choose from our set menu choices: Par 3, Par 4, or Par 5. These menus are on pages 8, 9, and 10 of this document.

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

Any group requiring a private bar will be charged a \$50.00 set-up fee with a minimum \$100.00 service charge. The minimum \$100.00 service charge is not in addition to the 20% service charge. As an example, if service charges total \$80, then an additional \$20 will be applied to the final bill.

CORKAGE FEES

Pine Crest Inn does permit the import of privately purchased wines in our dining facilities. The corkage fee shall be \$15 per bottle plus tax and a 20% service charge.

AUDIO VISUAL

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).

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 16 or more guests will be considered a group function and a 20% service charge will be applied to the final bill regardless if it is individual checks or one payer.

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

Due to 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 should Covid-19 mandates create a need for 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.

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
\$14 per guest

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
\$15 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
\$17 per guest + \$100 Chef fee

BEVERAGE BUFFETS

Mornings

Coffee, tea, juice, soft drinks, bottled water, mini muffins
\$10 per guest

Afternoons

Coffee, tea, soft drinks, bottled water, cookies
\$10 per guest

All Day

Coffee, tea, juice, soft drinks, bottled water, mini muffins, cookies
\$15 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: \$18.95 per person – Select one salad, two entrees & three side dishes
PREMIUM: \$21.95 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 \$2.00 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.

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 and masks to plate your buffet line requests.

Lunch Wedding and Shower Favorites

\$18.95 per guest

Entrees

(Choose 1)

***Quiche**

Choose from: Loraine, Broccoli and Cheese, Mushroom and Cheese, or Ham and Gruyere

***Salad Trio**

Choice of 3 Salads (to be chosen by Host): Chicken, Tuna, Shrimp, Potato, Egg, Seafood and served over a bed of mixed field greens

***Caesar or House Salad**

Caesar or house salad topped with choice of grilled chicken, salmon, or shrimp

***Grilled Chicken Wrap**

Grilled chicken, shaved apple, baby arugula and herb aioli

Sides

(Choose 1)

House salad

Potato Salad

Pasta Salad

Seasonal Fruit Salad

House Fries

Desserts

(Choose 1)

Bread Pudding

Cheesecake Parfait

Banana Pudding

Pecan Pie

Coffee and Tea Included

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HORS D'OEUVRES

Level 1: 4 choices from Column A	\$14 per person ++
Level 2: 5 choices from Column A & B	\$16 per person ++
Level 3: 2 choices from Column C & 3 Choices from A & B	\$19 per person ++
Level 4: 5 choices from any Column	\$23 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) Chicken sate with peanut dipping sauce	(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 crouete 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 chicken kebab	(5) Mushroom and mascarpone cheese strudels	(5) Mini beef Wellington
(6) Garden vegetable ratatouille on parmesan crisps	(6) Mini quiche	(6) Angry lobster salad in a cucumber cup
(7) Prosciutto wrapped asparagus	(7) Bacon wrapped scallops	(7) Fried oysters topped with a siracha aioli
(8) Goat cheese and zucchini tartelette	(8) Smoked salmon rosettes with dill cream on crackers	(8) Lemon and herb marinated shrimp and calamari on toast points
(9) Exotic mushroom sauté on cheesy polenta cakes	(9) Corn and crab fritters	(9) Truffle scented creamy spinach puffs
(10) Grilled corn and black bean relish on corn tortilla chips	(10) Buffalo chicken skewers with warm blue cheese dipping sauce	(10) Foie Gras mousse on toast points topped with seasonal fruit jam

TRAYS

(for 20-30 people)

Cheese & Cracker Tray \$40

Assortment of 3 cheeses and crackers

Vegetable Crudité \$40

Broccoli, cauliflower, celery, carrots and grape tomatoes
Served with a house sour cream dressing

Fruit Tray \$49

Assortment of seasonal fruits, melons and berries

Combination Platter \$49

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

\$48 for 30 wings

\$80 for 50 wings

Choice of plain, Buffalo, teriyaki, Cajun or parmesan
Served with choice of Ranch or Bleu Cheese Dressing

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GROUP APPETIZERS BEFORE DINNER

Serves 8-12 guests

Port Wine Cheese & Crackers
Pulled Pork Nachos
Shrimp Cocktail
Mild or Hot Wings
Crab Stuffed Mushrooms

\$175.00 ++

PAR 3 DINNER MENU

\$33.00 per person ++

A Limited Menu is suggested for groups of 12 guests and over so we may be able to offer the best service possible and 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 is not included.

***Chicken Pine Crest**

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

***Grilled Canadian Salmon**

Canadian salmon wood grilled and brushed with a citrus brown sugar glaze

***Grilled 8oz Sirloin**

8oz Certified Angus steak wood grilled to order

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

Slow braised and fork tender served with pan gravy

***Grilled Chicken Breast and Penne Pasta**

Grilled chicken tossed with penne pasta, broccoli, grape tomatoes and mushrooms in a basil cream sauce

Chef's Special of the Day

Please ask your server for details

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

\$37.00 per person ++

A Limited Menu is suggested for groups of 12 guests and over so we may be able to offer the best service possible and 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 is 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

***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

Chef's Special of the Day

Please ask your server for details

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

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PAR 5 DINNER MENU

\$40.00 per person ++

A Limited Menu is suggested for groups of 12 guests and over so we may be able to offer the best service possible and 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 is not included.

***Chicken Pine Crest**

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

***Pan Roasted Halibut**

Pan roasted Atlantic halibut topped with lemon and garlic butter

***8oz Filet Mignon**

8oz Certified Angus filet mignon wood grilled to order

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

Slow braised and fork tender served with pan gravy

***Seafood Pasta**

Linguini tossed with gulf shrimp, Prince Edward Isle mussels and tender calamari in a light tomato broth

Chef's Special of the Day

Please ask your server for details

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

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BUFFET DINNERS

Minimum 20 people

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

CHOICE: \$28.95 per person – Select two entrees and three side dishes

PREMIUM: \$31.95 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

White Chocolate and Blueberry Pudding
Cheesecake Parfait
Chocolate Pecan Pie
Seasonal Fruit Cobbler
Key Lime Pie
Chocolate and Raspberry Layer Cake
Banana Pudding

Beverage Selections

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

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SURF & TURF

\$47 per person++

Mixed Green Garden or Caesar Salad
6oz. Certified Angus Beef Filet Mignon
5oz. Lobster Tail
Choice of Potato
Grilled Asparagus with Bordelaise Sauce & Drawn Butter
Key Lime Pie

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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. With the exception of the Chop House Steak Night, you can expect to spend no more than 75 minutes at the dinner table.

DAY ONE: SUPER BBQ BUFFET - \$40++ per person

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

DAY TWO: DEEP BLUE OCEAN BUFFET - \$40++ 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 - \$39++ per person

Minestrone Soup
Garlic Bread
Meat Lasagna
Sausage & Peppers
Meatballs
Rigatoni with Marinara
Tiramisu

DAY FOUR: CHOP HOUSE STEAK NIGHT - \$53++ per person

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

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

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

Biscuits

Country Gravy

\$30.00 per person ++

***BBQ BUFFET**

Pulled Pork

Smoked Brisket

BBQ Chicken

Brown Sugar Baked Beans

Grilled Corn on the Cob

Creamy Coleslaw

Jalapeno Cornbread

\$32.00 per person ++

DESSERT

Bread Pudding or Banana Pudding

Beverage Selections

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BEVERAGE PRICE LIST

WELL DRINKS - \$6.50 per

Gilbeys Vodka - Bacardi Silver Rum - Aristocrat Gin - Bourbon - Tequila and Rye -
Clan McGregor Scotch - Kentucky Gentleman Bourbon - Aristocrat Tequila -
Aristocrat Rye

CALL DRINKS - \$7.50 per

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

PREMIUM DRINKS - \$8.50 to \$15.50 per

Ketel One - Bombay Sapphire - Johnny Walker Red - Johnny Walker Black -
Bushmills - Bulleit Bourbon - Bulleit Rye - Woodford Reserve - Cabo Waho Tequilla -
Grey Goose - Patron - Knob Creek - Glenlivet - Macallan - Hendricks Gin

CORDIALS - \$8.50 to \$10.50 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 \$50 for your exclusive bartender

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

HOUSE WINE LIST

Private Label Wines \$7.75/glass \$24.00/bottle
Chardonnay · Cabernet Sauvignon · Merlot · Sparkling

SPARKLING & WHITE

	Glass	Bottle
Private Label Sparkling.....		24.00
Maschio Prosecco.....(split)..	7.75	26.00
Domaine Chandon Brut.....(split)...	9.50	38.00
Moet & Chandon Imperial.....		66.00
Veuve Yellow Label.....		92.00

SAUVIGNON BLANC

Fernlands.....	7.75	24.00
White Haven.....	8.75	32.00
Kim Crawford.....	9.75	38.00
Grigich Hills.....		50.00

PINOT GRIGIO

Torre di Luna.....	7.75	24.00
Kris.....	8.25	28.00
Caposaldo.....	8.25	28.00

CHARDONNAY

Kendall Jackson Vintner's Reserve.....	8.75	32.00
Simi.....	10.00	36.00
Chalk Hill Sonoma Crest.....	11.00	40.00
Cakebread.....		68.00

OTHER WHITES

Beringer White Zinfandel.....	7.75	24.00
Chateau St. Michelle Riesling.....	7.75	24.00
Cupcake Moscato.....	8.00	28.00

RED WINES

PINOT NOIR

Kenwood Yulupa.....	8.25	28.00
Meomi.....	10.00	36.00
La Crema.....	11.00	38.00
Willakenzie.....		48.00

MERLOT

Francis Ford Coppola Blue Label.....	9.00	32.00
Stag's Leap.....		48.00

CABERNET SAUVIGNON

Josh.....	8.50	28.00
Simi.....	10.00	36.00
Joel Gott.....	11.00	40.00
Stag's Leap Artemis.....		80.00
Jordon, Sonoma.....		90.00
Caymus, Napa.....		135.00

OTHER REDS

Sean Minor Red Blend.....	8.75	32.00
Sensual Malbec.....	8.50	28.00
Cline Zinfandel.....		26.00
Barossa Valley Shiraz.....		32.00
Renzo Masi Chianti Riserva.....		32.00

PORTS

Harvey's Bristol.....	9.00.....
Warre's Ruby Port.....	9.00.....
Tawny Port.....	9.00.....

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Beer Selections

Domestic Beers - \$3.25

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

Ginger Beers - \$3.00

North Carolina Brews

Southern Pines Brewery Duck Hook Cream Ale \$4.75
Southern Pines Brewery Man of Law IPA \$5.50
Double Barley Vanilla Porter \$5.50
Seven Saturdays \$5.50

Premiums and Imports - \$4.25

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

Premiums and Imports - \$5.75

Bass Ale, Fat Tire, Guinness, Stella Artois

Guinness 14oz Can - \$6.50

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