



2009 Gold Wedding Package

Four Hour Open Bar Serving Popular Brand Liquors

Liquor

*Absolute
Beefeater Gin
Seagram's 7
Dewar's Scotch
Old Granddad
Captain Morgan's Rum
Cuervo Tequila
Kahlua
Peach Schnapps
Amaretto*

Wine

*Cabernet
Merlot
Chardonnay
White Zinfandel
House Champagne*

Beer

*Yuengling Lager
Heineken
Coors Light
O'Doul's*

Wine Service

Your guests will be offered a choice of Pine Hill's red or white wine with their meal

Bridal Room

*Private Bridal Suite for Bride and Bridal Party with a bottle
Champagne compliments of Pine Hill*

Linen

One floor-length tablecloth, one top, and napkins in your choice of color

Valet Parking

Complimentary Valet Parking and Coat Room Attendant

Tasting

*A Complimentary tasting will be held for the Bride and Groom 6 months prior to your Wedding Date.
(Exclusive of Alcoholic Beverages)*

First Anniversary

*A Complimentary First Anniversary Dinner for Two in our Grille & Pub
(Exclusive of Alcoholic Beverages)*

Availability

Saturday

Afternoon events may go until 4 p.m.

Evening events may begin at 6 p.m. and a minimum of 150 Adult Guests is required

Friday & Sunday

Your event may begin at any time.

Pine Hill offers a 10% discount.

*** Pine Hill offers a 15% discount during the months of January, February and March. ***

Deposit Schedule

A \$1,000.00 deposit is required to secure the date and time.

Fifty percent (50%) of the balance will be due six-months prior to your event.

The remaining balance will be due two (2) weeks prior to your event.

Any incurred balances are due day of event.

In the event of cancellations, all monies are non-refundable.

Pine Hill offers professional coordination of your Wedding Reception.

Cocktail Reception

~ One Hour of Butler Passed Hors D'oeuvres ~

Presentation of Garden Fresh Crudités, Imported and Domestic Cheeses
Served with Assorted Crackers and Dips

(Please select six from below hors d'oeuvre options)

Cold Hors D'oeuvres

Filet of Beef on Crostini with Creamy Horseradish
Smoked Salmon on a Toasted Round with Mustard Dill Sauce
Bruschetta – Crostini Topped with Tomato, Onion, Peppers and Fresh Basil
Smoked Salmon Pinwheels
Fresh Melon Wrapped in Prosciutto
Tartlets of Boursin Cheese with Walnut and Apricot
Chilled Cucumber with a Dill Salmon Mousse
Jumbo Shrimp with a Zesty Cocktail Sauce (please add \$2.00 per person)

Hot Hors D'oeuvres

Mushroom Caps Filled with Sausage, Spinach or Crab Meat (choose one)
Crispy Spring Rolls Filled with Vegetables
Scallops Wrapped in a Hickory Smoked Bacon
Baked Crab Meat and Cheese in a Puff Pastry
Steamed Shrimp & Vegetable Shomai
Seared Chicken Tenderloins with Teriyaki Dipping Sauce
Spinach, Feta Cheese and Pine Nut Triangles
Blue Cheese and Caramelized Onion on Crostini
Petite Veal Meatballs with Tarragon in a Port Wine Sauce
Baked Brie Cheese with Raspberry Almond Filo
Blackened Swordfish with a Mango Myers Rum Dipping Sauce
Beef Wellington and Mushroom Duxelle
Teriyaki Chicken Pineapple Skewers
Assorted Mini Deep Dish Pizza
Panko Fried Jack Cheese
Clams Casino
Franks in a Blanket with Dijon Mustard
Mini Quiche
Sesame Chicken Tenders
Mini Chicken Cordon Bleu

Dinner Service

~ Champagne Toast with Fresh Strawberries ~

First Course

(Please select one)

Italian Wedding Soup

Cream of Wild Mushroom Soup

Cream of Broccoli

Lobster Bisque (add \$2.00 per Person)

California Baby Mixed Greens, Tomato, Mushroom, Red Onion with an Apple Balsamic Vinaigrette

Spinach Salad with Pine Nuts, Mushroom, Chopped Egg in a Bacon Vinaigrette

Classic Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese with Creamy Caesar Dressing

Vine Ripened Beefsteak Tomato Salad with Homemade Mozzarella Cheese, Sweet Onion, Baby Mixed Greens with an Herbed Vinaigrette

Entrée

(Please select two)

All entrees served with Chef's selection of starch and vegetable.

Chicken

Chicken Citron with Lemon, Capers, Egg Dipped with White Wine Buerre Blanc

Chicken Encroute – Stuffed with Spinach, Roasted Red Pepper and Fresh

Mozzarella in a Puff Pastry with a Red Pepper Sauce

Chicken Breast Stuffed with Wild Rice in a Delicate Mushroom Sauce

Chicken Forestiere – Breast of Capon sautéed with Shiitake, Button and

Portobello Mushrooms finished with a Rich Madeira Demi Glace

Chicken Marsala – Breast of Capon with Shallots, Mushrooms, and a

Marsala Demy Glace

Chicken Au Poivre – Capon Breast with Cracked Black Pepper, Cognac,

Shallots and Heavy Cream

Cornish Game Hen filled with Wild Rice Stuffing, topped with Raspberry

Framboise Demi Glace with a touch of Cinnamon

Pork

Pepper Marinated Pork Tenderloin grilled and served with a Burgundy Demi Glace

Seafood

Mesquite Grilled Salmon with a Key Lime Sauce

Grilled Swordfish with Smoked Tomato and Red Pepper Sugo

Sautéed Crab Cake served with Red Pepper Sugo

Broiled Salmon with Ginger Leek Sauce

Filet of Flounder stuffed with Crab Imperial served with Lemon Caper

Beef

*Veal Viennoise – Escalope of Veal lightly dusted in Flour, sautéed with
Lemon, Capers, Fresh Chives and a touch of Dry Vermouth
New York Strip Steak 14 oz. with your choice of Sauce Charon, Au Poivre, Sauce Béarnaise,
Madeira Wild Mushroom, or Cabernet Demi
Slow Roasted Prime Rib of Beef A Jus*

Our Chef Further Suggests Combination Entrées

(If choosing this option, please select one)

*Boneless Chicken Breast with Lemon, Capers and Fresh Chive and
Sautéed Crab Cake with Red Pepper Sugo
Slow Roasted Pork Tenderloin and Seared Swordfish with Chive Butter
Filet of Beef with Sauce Bordelaise and sautéed Crab Cake with Red Pepper Sugo
Filet of Beef with Sauce Bordelaise and sautéed Jumbo Gulf Shrimp*

Dessert

(Please select one)

*Fresh Seasonal Berries with Frangelico Sabayon
Traditional Cheesecake with Raspberry Coulis and Mint
Crème Brulee topped with Caramelized Brown Sugar
Ice Cream with Fresh Seasonal Berries
Poached Pear with Port with Port and Chocolate Sauces (served warm or chilled)
Warm Country Bread Pudding with Irish whiskey Cream Sauce
Vanilla Ice Cream with Caramelized Pineapple
Pound Cake accented with lemon with fresh Cream and Berries
Two Chocolate covered Strawberries*

Coffee Service

Your guests will be offered a choice of Coffee, Hot Tea or Decaffeinated Coffee

Additional Selections

<i>Additional hour of Open Bar & 1 hour extension</i>	<i>\$500.00</i>	<i>+\$4.00 pp</i>
<i>Choice of three Entrees</i>		<i>+\$4.50 pp</i>
<i>Ice Carvings</i>		<i>+\$200-\$500</i>
<i>Grand Viennese Table *</i>		<i>+\$12.00 pp</i>

*(*Includes Cherries Jubilee, Bananas Foster, Vanilla Ice Cream, Assorted Whole Cakes, Assorted Pastries, Chocolate Covered Strawberries, Tarts, Cannolis, Mini Pastries, Fresh Fruit Display, Ice Carving)*

For more information, please contact Sharon Schomber at 856-435-3100.

(All pricing is valid 1 year from booking, includes tax and gratuity)