



2009 Platinum Wedding Package

Five Hour Open Bar Serving Popular Brand Liquors

Liquor

*Absolute Vodka
Tanqueray
Canadian Club
Chivas Regal Scotch
Jack Daniel's
Bacardi Rum
Captain Morgan
Cuervo Tequila
Kahlua
Peachtree Schnapps
Amaretto Di Saranno*

Wine

*Cabernet
Chardonnay
Merlot
Pinot Grigio
White Zinfandel
Asti Spumante*

Beer

*Yuengling Lager
Heineken
Coors Light
Corona
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 Dressing Room for the Bride and Her Party with a
Bottle of Champagne compliments of Pine Hill*

Linen

Your choice of one floor-length tablecloth, top linen and napkin color of your choice

Valet Parking

Complimentary Valet Parking and Coat Room Attendant

Tasting

*A Complimentary Tasting will be held for you, the Bride and Groom, six-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 Au Poivre 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
Fresh Melon Wrapped in Prosciutto
Chilled Cucumber with a Dill Salmon Mousse
Tartlets of Boursin Cheese with Walnut and Apricot Glaze
Jumbo Shrimp with a Zesty Key Lime Cocktail Sauce (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 with a Soy Ginger Dipping Sauce
Scallops Wrapped in a Hickory Smoked Bacon
Baked Crab Meat and Cheddar in a Puff Pastry
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
Steamed Shrimp & Vegetable Shomai
Baked Brie Cheese with Raspberry Almond Filo
Blackened Swordfish with a Mango Myers Rum Dipping Sauce
Teriyaki Chicken Pineapple Skewers
Beef Wellington and Mushroom Duxelle
Assorted Mini Deep Dish Pizza
Panko Fried Jack Cheese
Clams Casino
Franks in a Blanket with Dijon Sauce
Mini Quiche
Sesame Chicken Tenders with Honey Mustard
Fried Tomato Topped with Sautéed Broccoli Rabe and Provolone
Steamed Dim Sum with Teriyaki Dipping Sauce
Miniature Chicken Cordon Bleu with Dijon Sauce
Shrimp Lejon (add \$1.00 per person)

Dinner Service

~ Champagne Toast with Fresh Strawberries ~

Appetizer

(Please select one)

*Sautéed Exotic Mushrooms with Madeira and Fresh Herbs over a Puff Pastry
Cavatelli with Sun dried Tomatoes and Pine Nuts in a Pesto Cream Sauce
Sliced Melons and Berries with Raspberry Yogurt Sauce
Penne Putanesca with Capers and Olives in a Spicy Pomodoro Sauce
Chilled Poached Salmon with a Dill Cream Sauce
Cheese Filled Tortellini Sautéed with Wild Mushrooms in a Brandy Blush Sauce
Lobster Ravioli with Alfredo, Pesto Cream Sauce
Four Jumbo Shrimp with a Zesty Cocktail Sauce (add \$3.00 per person)
Twin Miniature Crab Cakes with Roasted Red Pepper Sugo (add \$3.00 per person)*

First Course

(Please select one)

*Cream of Wild Mushroom Soup
Cream of Broccoli
Italian Wedding Soup
Potato Leek Soup
Lobster Bisque (add \$2.00 per Person)
Baby Mixed Greens, Tomato, Mushroom, Red Onion with an Apple Balsamic Vinaigrette
Spinach Salad with Pine Nuts, Mushroom, Chopped Egg in a Bacon Vinaigrette
Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese with Creamy Caesar Dressing
Vine Ripened Red & Yellow Beefsteak Tomato Salad with Homemade Mozzarella Cheese, Sweet Onion, Baby Mixed
Greens in a Herbed Vinaigrette
Iceberg Lettuce served with Shaved Prosciutto, Plum Tomato Wedges, Crumbled Gorgonzola
with an Herbed Vinaigrette*

Intermezzo

Choice of Champagne or Lemon Sorbet

Entrées

(Please select two)

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

Chicken

- Grilled Chicken with Fresh Raspberries served in a Light Port Wine Sauce*
Chicken Normandy with Apple Almond Stuffing and Sauce Grand Marnier
Chicken Encroute – Stuffed with Spinach, Roasted Red Pepper and Fresh Mozzarella in a Puff Pastry with a Red Pepper Sauce
Chicken Catherine – Stuffed with Roasted Pepper, Aged Provolone, and Basil Leaves with a Champagne Cream Sauce
Mediterranean Chicken topped with Sun dried Tomatoes, Olives, Capers, Garlic and Lemon
Chicken Breast- sautéed with julienne of Prosciutto Ham, Sun dried Tomatoes, With a Three Cheese Cream Sauce
Chicken Grand Marnier – served with Mandarin Orange segments, finished With an Orange Soy, Ginger, Grand Marnier Sauce
Chicken Picante – Lemon Butter and White Wine Sauce

Seafood

- Pan Seared Salmon in a Chive Butter Sauce*
Baked Red Snapper with Roasted Le Cream Sauce
Crab Crusted Swordfish with Chive Buerre Blanc
Sautéed Crab Cake served with Red Pepper Sugo
Five Jumbo Gulf Shrimp stuffed with Crab Imperial and baked
Grilled Salmon with a Pommery Mustard Cream Sauce
Jumbo Shrimp Scampi over Four Grain Risotto
Twin 5oz Cold Water Canadian Lobster Tails served with Drawn Butter

Pork

- Roasted Pork Tenderloin Normande – Fresh Cream, Apples, Cinnamon and Apple Brandy*

Beef

- Veal Framboise – Veal Medallions lightly sautéed with Fresh Raspberries, Chambord and Heavy Cream*
Roast Tenderloin of Beef – Served with your choice of Sauce Charon, Au Poivre Sauce Béarnaise, Madeira Wild Mushroom, or Cabernet Demi
Veal Oscar – Medallions of Veal with Jumbo Lump Crab Meat, White Wine, Poached Asparagus with Rich Sauce Béarnaise
Rack of Spring Lamb – Herb and Mustard Crusted with a Fresh Mint Sauce
Twin 5 oz Filets with Mushroom Caps and Sauce Béarnaise
Stuffed Veal Chop with Wild Mushroom or Sun dried Tomato Duxelle
Filet Merlot with Caramelized Onion, Gruyere Cheese and Merlot Demi Glace
Sautéed Veal Medallions with a Brandied Peppercorn Sauce

Our Chef Further Suggests Combination Entrées

(If choosing this option, please select one)

6 oz Filet Mignon with Sauce Béarnaise and Three Crab Stuffed Shrimp & Drawn Butter
Boneless Chicken Breast with Lemon, Capers, Fresh Chive served with sautéed Crab Cake & Red Pepper Sugo
Slow Roasted Pork Tenderloin and Seared Swordfish with a Jack Daniel Mango Chutney
6 oz Filet Mignon and Grilled Salmon with Chive Butter
6 oz Filet Mignon with Sauce and Cold Water Canadian Lobster Tail

Dessert

(Please select one)

Traditional Cheesecake with Raspberry Coulis and Mint
Crème Brulee topped with Caramelized Brown Sugar
Chocolate Truffle Torte
Ice Cream with Fresh Seasonal Berries
Warm Country Bread Pudding with Irish Whiskey Cream Sauce
Chocolate and Vanilla Mousse with Raspberry Coulis
Melon Crown filled with Grand Marnier Mixed Berries
Chocolate Covered Strawberries served with your Cake

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>Outside Cocktail Hour</i>		<i>+\$1000.00</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)