



*Cordially invites you to attend  
The most amazing day of your life!*

*Scenic views of a world-class golf course,  
picturesque outdoor ceremonies & photo opportunities, a covered  
veranda with sunset views, a beautifully appointed open concept  
ballroom, and unsurpassed attention to every detail will make your  
special day “Simply Magical.”  
In fact, your reception will be so memorable your guests will feel the  
magic too!*

*Please RSVP “Yes” and join us  
for a private tour and consultation.*

*609-927-0006 ext. 13*

## *Your Elegant Wedding Package Includes:*

- ❖ *A Professional Wedding Coordinator to assist you with all pre-wedding arrangements*
- ❖ *A Wedding Day Concierge dedicated to you and your bridal party during the event*
- ❖ *A Private Bridal Suite with Complimentary Hors D'oeuvres, Non-alcoholic Beverages, wine and beer for the bridal party*
- ❖ *Cocktail Hour with Extensive Stationary Displays and Butler-passed Hors D'oeuvres*
- ❖ *Five Hour Event with a Four Hour Open Bar Beverage Package*
- ❖ *Gourmet Dinner Selections including accommodations for your guests with allergy and dietary restrictions*
- ❖ *White or Ivory Floor-Length Tablecloths with your choice of Colored Linen, Colored Napkin and Charger Plate*
- ❖ *Special priced Vendor Meals & Children's Menu*
- ❖ *Discounted Teen Package*
- ❖ *Complimentary Coat Check Services, in Season*
- ❖ *Beautiful Views from the Veranda and Photo Opportunities on the Golf Course*
- ❖ *Complimentary First Anniversary Dinner*

## *Minimum Requirements & Pricing Discounts*

- ❖ *Minimum Requirements: April, May, June, July, August, September, October, December  
100 Adults Friday/Saturday - 75 Adults Sunday*
- ❖ *Minimum Requirements: January, February, March, November  
75 Adults Friday/Saturday - 50 Adults Sunday*

# *2022 Sit Down Dinner Package*

*Your Five-Hour Party begins with a deluxe cocktail hour featuring our Four-Hour Select Beverage Package*

## *Select Beverage Package*

*Harbor Pines Select Beverage Package includes the following beverages, spirits, and beers:*

*Assorted Sodas, Iced Tea, and Lemonade*

*Champagne Toast with fresh seasonal berries*

*Spirits include but are not limited to: Tito's, Absolute, Tanqueray, Jack Daniels, Seagram's 7, Seagram's VO, Captain Morgan, Bacardi, Malibu Coconut, Bushmills Irish Whiskey, Dewar's Scotch, & Jose Cuervo Tequila*

*Draft Beer: Miller Lite, Yuengling, Craft & Seasonal Selection*

*Bottled Beer: Miller Lite, Coors Light, Corona & Heineken*

*Wines: Our house wines are always changing. Your bar will include an Assortment including but not limited to: Cabernet, Merlot, Chardonnay & Pinot Grigio*

*Our Mixologist will feature a cocktail of your choice from the above list and highlight it as the **Evening's Signature Drink** which will be butler passed upon guests arrival and available at the bar throughout the night.*

# Cocktail Hour

*Cocktail Hour includes our abundant Signature Stationary Display and Hot Pasta Bar, plus a variety of modern and classic Butler-Passed Hors D'oeuvres*

## STATIONARY DISPLAY

*Deluxe Antipasta Presentation featuring:*

- ❖ *Imported and Domestic Cheeses Garnished with Olives & Capers*
- ❖ *Italian Meats to include Soppressata, Genoa Salami & Prosciutto*
- ❖ *Marinated Grilled Vegetables, Artichoke Hearts & Roasted Red Peppers*
- ❖ *Assorted Dips & Bruschetta Displayed with Artisan Crackers & Crostini*
  - ❖ *Seasonal Fresh Sliced Fruits & Berries*

## PASTA BAR

*Select Two Pastas and Two Sauces:*

- ❖ *PASTAS: Penne, Farfalle, Rigatoni*
- ❖ *SAUCES: Marinara, Blush, Garlic and Olive Oil, or Mac n' Cheese*

## BUTLER-PASSED HORS D'OEUVRES (Choice of 5)

<i>Mini Crescent Franks</i>	<i>Mini Beef Wellington</i>	<i>Beef Satay</i>
<i>Pork Dumplings w/ Thai Chili</i>	<i>Nacho Bites (Beef or Chicken)</i>	<i>Chicken Satay</i>
<i>Chorizo-Stuffed Mushroom Caps</i>	<i>Tater Tots Wrapped in Bacon</i>	<i>Spanakopita</i>
<i>Scallops Wrapped in Bacon</i>	<i>Mini Crab Cakes</i>	<i>Smoked Salmon</i>
<i>Ahi Tuna on Cucumber w/Dill</i>	<i>Clams Casino</i>	<i>Coconut Shrimp</i>
<i>Spring Rolls with Soy Dip</i>	<i>Stuffed Fingerling Potatoes</i>	<i>French Fry Shooters</i>
<i>Mini Cheese Quesadilla</i>	<i>Lollipop Lamb Chips</i>	<i>Jumbo Shrimp</i>
<i>Assorted Sushi Rolls</i>	<i>Lobster Shooters or Seafood Bar – (+Market Price)</i>	
<i>Mini Meatballs w/Swedish or Asian Glaze</i>		

# *Sit Down Dinner Menu Selections*

## *SALADS (select one)*

*The Wedge: Iceberg Lettuce Wedge, Tomatoes, Chopped Red Onions, Crumbled Blue Cheese, diced Bacon & Blue Cheese Dressing*

*Classic Caesar: Crispy Romaine Lettuce Drizzled with Traditional Caesar Dressing & Topped with Shaved Parmesan & Herbed Croutons*

*Pines Winter Greens: Fresh Baby Spinach with Glazed Walnuts, Blue Cheese & Poached Pears Tossed with a Honey Vinaigrette*

*St. Andrews: Sliced Strawberry atop Dark Mixed Greens with Glazed Walnuts and Feta Cheese Crumbles Tossed with a Balsamic Vinaigrette*

## *MAIN COURSE*

*Please select Two Entrees to be Served - Pre-Order required from your guests*

### *POULTRY*

#### *Champagne Chicken*

*Sautéed Breast of Chicken Topped with a Creamy Champagne Sauce*

#### *Citrus Chicken*

*All White Meat Chicken Breasts Marinated in Fresh Citrus & Herbs then Grilled to perfection & Finished with your choice of Orange & Thyme Glaze or Lemon & Rosemary Glaze*

#### *Chicken Roulade*

*Breast of Chicken Hand-Rolled with a filling of Spinach, Roasted Red Peppers & Mozzarella then Topped with a Creamy Roasted Red Pepper Coulis*

#### *Stuffed Chicken Saltimbocca*

*Boneless Chicken Breast Stuffed with Fresh Sage & Thinly Sliced Prosciutto, Sautéed & Finished in a Dry White Wine Reduction*

## MEATS

### *Bistro Filet*

*Served with a Homemade BBQ Balsamic Drizzle*

### *Braised Short Ribs*

*Slow roasted and finished with a Sweet Burgundy sauce*

### *Prime Rib of Beef*

*Cooked Medium, Au Jus*

### *Baby Lamb Chops*

*Three Baby Chops Grilled to Medium with Mint Jelly*

## SEAFOOD

### *Honey Ginger Glazed Salmon*

*Baked to Perfection & Finished with a Sweet and Savory Glaze*

### *Lemon Dill Salmon*

*Grilled Salmon Filet Topped with a Creamy Dill Reduction*

### *Maryland Style Crab Cakes*

*Jumbo Lump Crab Cakes Baked & Served with Classic Southern Remoulade Sauce*

### *Stuffed Flounder Florentine*

*Filled with Spinach & Spices, Topped with a Butter Cream Sauce*

## THE COMBO

### **Combo + \$**

*Select the Bistro Filet and Pair it with*

*Crab Cake, Salmon, Coconut Shrimp or Any Glazed Chicken*

*HP Surf n' Turf – Petite Filet & Two Jumbo Crab Imperial Stuffed Shrimp*

*Vegan/Vegetarian Options: (select one) Vegetable Wellington, Cauliflower Steak, Egg Plant  
Parmesan, or Seasonal Vegetable Risotto*

*All entrees include Dinner Rolls & Butter and your choice of vegetable and starch*

**Vegetables:** *California Medley, Asparagus, String Beans Almondine, String Beans and Carrot  
Medley, Broccoli*

**Starch Options:** *Roasted Rosemary Potatoes, Garlic Mashed Potatoes,  
Creamy Scalloped Triangles, Baked Potato, or Rice Pilaf*

# *Desserts and Late Night Offerings*

## *Sweet Ending*

*Coffee, Tea, and Decaf is served table side with your Wedding Cake which we garnish with a  
Chocolate Covered Strawberry  
Wedding Cake Through Harbor Pines Bakery  
Supply Your Own Cake - Cutting Fee*

## *The Wow Factor*

*As your 5-Hour party comes to a close, our servers will parade a sparkling display of Butler  
Passed Sweets to include: Milk & Cookie Shooters,  
Mini Cakes , Tarts and assorted sweets*



## *Additional Enhancements*

*Check out these options that help keep the party going!*

*Option #1 – 30 Minute Bar Extension*

*Option #2 - 30 Minute Bar Extension and your choice of Pop Corn or Soft Pretzel Station*

*Option #3 – 30 Minute Bar Extension and French Fry Station*



## *Miscellaneous*

*Ceremony*

*Chair Covers*

*Chivari Chair Rental*

*Bridal Suite - Your bridal suite is available throughout your reception.*

*For on-site ceremonies, the bridal suite is available 2 hours prior to your ceremony time.*

# 2022 Buffet Dinner Package

*The Buffet Option Includes the same Cocktail Hour, Open Bar, and Wow Factor. Rather than a Served Meal, Your Guests will Enjoy an Elaborate Buffet as follows:*

## SALADS (select two)

*Classic Caesar – Crispy Romaine Tossed with Traditional Caesar Dressing & Topped with Shaved Parmesan & Herbed Croutons*

*Garden Vegetable Salad – Mixed Greens Tossed with Tomato, Cucumber & Onion with Choice of Three Dressings*

*St. Andrews – Dark Field Greens Tossed with Candied Walnuts, Feta Cheese, Sliced Strawberry & Dressed with a Balsamic Vinaigrette*

## PASTA (select one)

*Stuffed Shells - Ravioli - Penne Ala Vodka - Angel Hair with Olive Oil & Garlic*

## ENTRÉE (select two)

*Champagne Chicken    Chicken Roulade    Chicken Marsala    Chicken Francaise  
Honey Glazed Salmon    Lemon Dill Salmon    Flounder Florentine    Crab Crusted Tilapia*

## CARVER (select one)

*Prime Rib of Beef    Seasonal Stuffed Pork Loin    Fresh Turkey Breast    Honey Ham  
A second entrée from the Carver (+\$)*

*Dinner Buffet also includes Rolls & Butter and your choice of vegetable and starch*

**Vegetables:** *California Medley, Asparagus, String Beans Almondine, String Beans and Carrot Medley, Broccoli*

**Starch Options:** *Roasted Rosemary Potatoes, Garlic Mashed Potatoes, Creamy Scalloped Potatoes or Rice Pilaf*



## Bridal Showers

*Our Bright and Welcoming Club House is the perfect atmosphere for your Bridal Shower. With a variety of room, menu, and linen options to customize your party, the Bride-To-Be will surely remember this preamble to her big day!  
All size groups are welcome.*

*If you have your wedding reception here, receive a 10% discount off of the banquet menu prices.*

## Rehearsal Dinners

*Your rehearsal dinner is an important part of your wedding event. Choose a place where your family and friends can mingle in a casual, yet elegant setting. Harbor Pines offers Sit Down or Buffet Menus and will customize the dinner to be the perfect compliment to your big day!*

*If you have your wedding reception here, receive a 10% discount off of the Banquet menu prices!*

## Bachelor Party Golf Events

*At Harbor Pines we cater to Bachelor Party Golf Events. Our packages include 18 Holes of Golf, Lunch & Beer. You will also receive outing amenities such as: Practice Range Balls, On-Course Contests Like Closest to the Pin and Long Drive, Custom Signage for: Golf Carts, Score Cards & Lunch Menus and much more!*

# General Information

## Menu Selection

*Menu selections should be made at least three months in advance, with final counts to be confirmed at least two week in advance. If menu selections and final counts are not completed in a timely fashion Harbor Pines Golf Club reserves the right to make selections and charge for the last count given. Guaranteed counts may be added to, but not subtracted from. Menu restrictions may apply.*

## Deposits and Billing

*All Weddings require a \$1,500 non-refundable deposit at time of contract signing. A payment schedule will be established with the final payment due no later than two weeks prior to the date of the event. Final payments may be paid with cash, credit card or cashiers check. Harbor Pines requires all functions to have a credit card on file.*

## Tax and Service Fees

*Applicable New Jersey sales tax and a taxed Service fee of 21% will be added to all food and beverage charges. An additional \$150 service fee will be added for the event management.*

## Damages to Harbor Pines

*Should any damages occur during your event to Harbor Pines property, club house, furnishings, equipment or fixtures. The contracted parties will be financially responsible for the repair or replacement costs incurred.*

## Alcoholic Beverages

*Harbor Pines Golf Club is a licensed distributor of alcoholic beverages in the state of New Jersey and cannot allow any outside beverages to be brought into the facility. Harbor Pines reserves the right to confiscate any beverages not sold or distributed by Harbor Pines and also reserves the right to ask any guest to leave as a result of this action. If there is a violation of this policy and Harbor Pines is subsequently fined as a result of a guests actions, the contracted parties will be financially responsible for any fines levied by the State of New Jersey.*

## Pictures and Videos

*Harbor Pines Golf Club reserves the right to use any photographs or videos taken or produced at an event at Harbor Pines for their express use in marketing and advertising campaigns or materials. There are no royalties paid as a result of using such items.*