



WEDDING RECEPTION GUIDE

Thank you for considering Pine Brook Country Club for your upcoming wedding events. While reviewing our catering menu, please feel free to inquire about any special preferences you may have. We also welcome the opportunity to individualize your special event and discuss alternatives to the presentations in this packet.

For information about the terms and conditions for hosting an event at Pine Brook, please contact our sales staff at 767-2941. Membership at Pine Brook is not required.

Our staff sincerely welcomes you to Pine Brook Country Club. We look forward to hosting your event.

**“ Be your own guest,
we do the rest.”**

January 2009

5475 Germanton Road, Winston-Salem, NC 27105

(336) 767-2941

CATERING MENU

Table of Contents

Hors D'oeuvre Presentations	Pages 3 - 6
Buffet Meal Service	Pages 7 - 9
Waiter Served Events	Pages 10 – 12
Ice Carvings	Page 13
Facility Fees	Page 13
Alcoholic Beverage Service	Page 14
Wine and Beer Selections	Page 15

SAMPLE MENUS

The menus described below are intended to serve as examples of selection and price. They represent a small sampling of what we can provide for your event. We welcome the opportunity to customize your menu based on your personal tastes and budget.

HORS D'OEUVRES PRESENTATIONS

Bronze Presentation

Assorted Mini Quiches
Sweet & Sour Meatballs
Cheese and Cracker Presentation
Vegetable Crudites with Ranch Dip
Festive Mexican Dip with Corn Chips

-- \$12.95 per person --

Silver Presentation

Assorted Mini Quiches
Sweet & Sour Meatballs
Vegetable Spring Rolls with Dipping Sauce
Cheese and Cracker Presentation
Vegetable Crudites with Ranch Dip
Festive Mexican Dip with Corn Chips
Bruschetta

-- \$15.95 per person --

Gold Presentation

Top Sirloin with Split Rolls
Pasta Station with Two Sauces
Rolled Chicken & Cheese Quesadillas (Taquitos)
Cajun Popcorn Shrimp
Cheese and Cracker Presentation
Vegetable Crudites with Ranch Dip
Pineapple & Strawberry Fondue with Dark & White Chocolates

\$21.95 per person –

All food and beverage prices are subject to sales tax and service charge.

Additional Hors D'oeuvres Selections

Your banquet representative will help you determine the appropriate quantity of each selection.

Cold Hors D'oeuvre selections (per person)

Cheese Log & Crackers	\$.95
Deviled Eggs	\$.85
Deviled Ham Spread	\$ 1.10
Fresh Crudite & Dip Tray	\$ 1.25
Assorted Cheese & Cracker Tray	\$ 1.75
Assorted Finger Sandwiches	\$ 2.10
Assorted Canapés	\$ 2.95
Brie Cheese and Grapes Display	\$ 2.25
Marinated Spanish Olives	\$.85
Smoked Fish Dip	\$ 1.15
Tomato Basil Brushetta	\$.85
Fresh Fruit Tray	\$ 1.95
Tray of Roast Beef, Turkey, and Ham With assorted breads & condiments	\$ 2.95
Chocolate Dipped Strawberries	\$ 2.50
Sliced Tenderloin Canapé with Horseradish Cream Sauce	\$ 3.25
Festive Mexican Dip with Tortilla Chips	\$ 1.75
California Rolls	\$ 1.75
Potato chips with Ranch Dip	\$.50
Nacho Chips w/ Salsa Dip	\$.65
Goldfish, per pound	\$.50
Mixed nuts, per pound	\$.75

All food and beverage prices are subject to sales tax and service charge.

*Your banquet representative will help you determined
the appropriate quantity of each selection.*

Hot Hors d'oeuvre selections (per person)

Honey Buffalo Chicken Wings	\$ 2.50
Sweet and Sour Meatballs	\$ 1.75
Chicken Tenders with Honey Mustard Dip	\$ 2.50
Spinach Wrapped in Filo	\$ 2.25
Miniature Quiche	\$ 2.25
Bacon Wrapped Scallops	\$ 3.00
Pineapple Chicken Kabobs	\$ 2.25
Franks in a Blanket	\$ 1.95
Bacon Wrapped Chestnuts	\$ 2.75
Coconut Fried Shrimp	\$ 3.00
Ham Biscuits Puffs	\$ 1.75
Vegetable Spring Rolls	\$ 2.50
Cheddar Jalapeno Poppers	\$ 2.50
Breaded Mozzarella Sticks	\$ 2.25
BBQ Franks	\$ 1.95
Spinach and Mushroom Dip w/ Crackers	\$ 1.75
Batter Fried Vegetables with Horseradish Dipping Sauce	\$ 1.95
Baked Brie and Crackers with Mango Chutney and Toasted Almonds	\$ 2.95
Chicken and Cheese Quesadilla	\$ 2.25
Mini Pizza Cups	\$ 1.95
Mini Beef Wellington	\$ 2.95
Crab Rangoon	\$ 2.95
Reuben Rolls in Pastry	\$ 2.25
Steamed Dim Sum	\$ 1.95
Spinach and Artichoke Dip	\$ 1.95
Surimi Crab Dip	\$ 2.25

Additional Presentation Options

Pasta Station (priced per person)

Basic self-serve Pasta Station \$ 2.25

Two pastas accompanied with marinara and alfredo sauce.

Deluxe Attended Pasta Station \$4.75

Two pastas, 4 sauces (marinara, bolognaise, alfredo, white clam)

Deluxe Plus Pasta Station

Add vegetables, chicken strips and baby shrimp \$1.50 extra per person.

All food and beverage prices are subject to sales tax and service charge.

The Carving Board (priced per person)

One of our Chefs will hand carve your selections: \$65.00 carving fee.

Carved Turkey Breast with cranberry sauce Mustard, mayonnaise and split rolls	\$ 3.95
Carved Baked Ham with Dijon mustard, mayonnaise and split rolls	\$ 4.95
Carved Top Sirloin of Beef with horseradish sauce and split rolls	\$ 6.95 (or Market price)
Carved Roast Tenderloin of Beef with horseradish sauce, sherry sauce and split rolls	\$ 8.95 (or Market Price)
Carved Prime Rib of Beef au jus served with horseradish sauce and split rolls	\$ 8.00 (or Market Price)

Seafood Delicacies (priced per person)

Oysters on the Half Shell	\$ 5.95 (or Market Price)
Hot Oysters Rockefeller	\$ 6.25 (or Market Price)
Poached Salmon Display with cucumber sauce	\$ 4.95 (or Market Price)
Snow Crab Claws 16/20 with mustard sauce	\$ 7.25 (or Market Price)
Fresh Shrimp on ice with cocktail sauce	\$ 6.95 (or Market Price)
Smoked Salmon	\$ 6.95 (or Market Price)

All food and beverage prices are subject to sales tax and service charge.

HOT BUFFET MEAL SERVICE

** Buffet meal service requires a minimum of 30 guests*

Pine Brook Two Entree Buffet \$17.95

Tossed salad bowl with condiments and dressings, ranch pasta salad, Marinated cucumber salad, redskin potato salad, Burgundy beef with mushrooms and pearl onions, sautéed dijon chicken breast, buttered mashed potatoes, vegetable du jour, rolls and butter, coffee & tea.

Executive Buffet \$24.95

Full salad bar including condiments, dressings, and a selection of hearty salads, sliced prime rib in gravy, Dijon drizzled chicken breast, balsamic honey mustard grilled salmon, rice pilaf, creamy au gratin potatoes, vegetable du jour, hot rolls and butter, coffee and tea.

(Substitute Roast Top Sirloin) \$22.95

Pine Brook Three Entrée Buffet \$19.95

Full salad bar including condiments, dressings, and a selection of hearty salads, plus Mango Chicken(marinated grilled chicken breast topped with Mango salsa), baby shrimp scampi on rice, Burgundy beef with mushrooms and pearl onions, buttery mashed potatoes, vegetable medley du jour, rolls with butter, coffee and tea

Prime Rib Buffet \$23.95

Full salad bar including condiments, dressings, and a selection of hearty salads, plus sliced prime rib in gravy, chicken Pierre (sautéed chicken breast finished with mushrooms, garlic, tomatoes, green onions, demi glace and cream) balsamic honey mustard grilled salmon, rice pilaf, vegetable medley du jour, rolls & butter, coffee & tea.

(substitute roast top sirloin) \$21.95

All food and beverage prices are subject to sales tax and service charge.

Carolina Luncheon Buffet

\$16.95

Fried chicken, Carolina pulled pork, pinto beans, creamed potatoes with gravy, collard greens, macaroni salad, Cole slaw, potato salad, cattleman’s corn, fresh homemade biscuits and cornbread, coffee & tea.

Indoor Cookout Buffet

\$11.95

Hamburgers & hot-dogs prepared on our commercial indoor grill, Fresh melon in season, potato salad, cole slaw, chili, brown sugar baked beans, condiments, sliced tomatoes & lettuce. Coffee and tea. Fruit cobbler or ice cream sundae bar. (include both for additional \$1.50) (\$50.00 set up fee for outside areas)

Add BBQ Chicken and Ribs with corn on the cob

\$18.95

Additional Buffet Selections and Substitutions

(add \$.50 per person for each additional selection)

Vegetables (add \$.50 each/person)

Starches (add \$.50 each/person)

- Vibrant green beans
- Country green beans
- Broccoli and sesame seeds
- Vegetable medley du jour
- Sugar snaps with pimentos
- Candied carrots
- Cauliflower Polonaise
- Lima beans & corn
- Peas and pearl onions
- Creamed peas and pearl onions
- Sauteed zucchini and squash
- Corn Pudding
- Creamed Corn
- Cattleman’s corn
- Collard greens

- Baked potatoes
- Rosemary roasted potatoes
- Sesame roasted redskins
- Idaho potato swirl
- Sweet potato swirls
- Garlic mashed potatoes
- Buttered mashed potatoes
- Au gratin potatoes
- O’Brien Potatoes
- Rice pilaf
- Pecan Rice
- Caramelized onion rice
- Chicken flavored rice
- Asian Jasmine rice
- White and wild rice

All food and beverage prices are subject to sales tax and service charge.

Compound Salads

(add \$.75 per person for each additional selection)

Italian pasta salad
Ranch pasta salad
Ham and peas pasta salad
Elbow macaroni salad
Classic potato salad
Carrot and raisin salad
Classic egg salad
Classic chicken salad
Classic tuna salad

Marinated tomato and onion
Marinated cucumber and onion
Curried turkey salad
Surimi crab salad
Atlantic salmon salad
Greek vegetable and feta salad
Marinated button mushrooms
Classic cole slaw
Fresh cubed fruit

All food and beverage prices are subject to sales tax and service charge.

WAITER SERVED EVENTS

For events requiring a more formal presentation, a waiter-served meal from our a la carte catering menu is available. The host or hostess may select one of the following entrees for presentation to all guests. Please advise our staff if a member of your party has special dietary or vegetarian needs when making your selection.

Hot a la carte Luncheon Selections

All selections will include your choice of house salad or soup, luncheon rolls, whipped butter, dessert, coffee and tea.

Honey Mustard Salmon: **\$15.95**
Fresh grilled Atlantic salmon fillet bronzed with a balsamic honey mustard glaze arranged with julienne rainbow vegetables and whipped potato swirl.

Beef Tenderloin **\$22.95**
Grilled 6 ounce tenderloin of beef enhanced with sherried sautéed mushrooms arranged with julienne rainbow vegetables and whipped potato swirl.

Sunflower Seared Chicken **\$16.95**
Boneless, skinless breast of sautéed chicken presented with a velvet sunflower seed cream sauce, julienne vegetables and whipped potato swirl.

Breast of Chicken Lombardi **\$17.95**
(with sautéed peppers, onions and provolone cheese)
(or) Milanese (breaded and sautéed with demi glace)
(or) Parmesano (topped with marinara and melted mozzarella)
Served over a bed of linguini pasta topped with shredded parmesan cheese.

Scaloppine of Pork **\$19.95**
Tender veal-like pork scaloppine prepared either Piccata, Marsala or Puttanesca style, served with julienne rainbow vegetables and whipped potato swirl.

All food and beverage prices are subject to sales tax and service charge.

Chilled a la carte Luncheon Selections

**All selections will include your choice of house salad or soup,
luncheon rolls, whipped butter, dessert, coffee and tea.**

Pasta Primavera **\$13.95**

Chilled pasta with an assortment of julienne and cut vegetables tossed with a clear, crisp Italian vinaigrette and your choice of either grilled chicken strips or baby steamed salad shrimp.

Poached Salmon **\$14.95**

Fresh Atlantic salmon served on a bed of seasonal greens arranged with sweet grape tomatoes, red onion petals, crisp cucumber and dill sauce.

Trio Platter **\$12.95**

A trio of tuna, chicken and egg salad arranged with cucumber, tomato, black olives and sprouts.

Substitute Salmon salad or Surimi crab salad **\$1.50**

Teriyaki Grilled Chicken **\$15.95**

Marinated grilled chicken breast fanned and beautifully displayed with oriental greens, mandarin orange and chow mein noodles.

Lobster Medallion Platter **\$32.00 (or market Price)**

1 ¼ pound true Maine lobster medallions displayed on the shell and tastefully garnished. Cognac pepper sauce on the side.

A la carte Dinner Selection

All selections will include your choice of a house salad or soup, dinner rolls, seasonal vegetables, whipped potato swirl, dessert, coffee and tea.

Poultry

Mesquite Grilled Breast of Chicken **\$21.95**

On a bed of balsamic sautéed peppers

Chicken Breast **\$22.95**

Topped with spinach, shiitake mushrooms, sun-dried tomatoes and pine nuts

Classic Chicken Cordon Bleu **\$22.95**

With a light cream sauce

All food and beverage prices are subject to sales tax and service charge.

Sauteed Boneless Breast of Chicken **\$21.95**

Served Marsala, Piccata or Parmesan style

Roast Duckling **\$23.95**
With an orange Grand Marnier glaze

Cornish Game Hen **\$23.95**
With apple and sage stuffing

Seafood

Grilled Honey Mustard Salmon **\$22.95**

Potato Crusted Snapper **\$27.95**

Surimi Stuffed Rainbow Trout **\$24.95**

Crab Stuffed Sole **\$29.95**

Orange Roughy Francaise **\$24.95**

1 ½ lb. Maine Lobster **\$35.95 (or market price)**

Beef

Grilled 8 oz Tenderloin **\$29.95**

Sliced Roast Tenderloin **\$27.95**

Char-Grilled 15 oz Rib-Eye **\$28.95**

Queen Cut Roast Rib-Eye **\$26.95**

PINE BROOK DESSERT SELECTIONS

Pine Brook can provide a wide variety of dessert options for your event.
Details are available from your banquet representative.

All food and beverage prices are subject to sales tax and service charge.

ICE CARVINGS

Enhance your event with a breathtaking ice sculpture that's sure to impress your guests

Elegant Swan	\$385.00
Flower Vase with Bouquet	\$350.00
Heart on Pedestal	\$325.00
(with Doves)	\$350.00
Tropical Fish	\$385.00
Handled Basket with Greenery	\$325.00

FACILITY RENTAL FEES

Non-members pay a \$2,500 service fee for the use of the clubhouse, which includes the following amenities:

- Exclusive use of our entire ballroom on the day of your event to insure privacy
- Optional use of our 15' dance floor at no additional charge
- Complete tabletop service including china, glassware, and flatware
- Tabletop linens in your choice of custom colors
- Consultation services regarding menu, decorations and room set-up
- Service staff, including waiters and bartenders
- Abundant free parking
- Cake cutting at no charge

EQUIPMENT CHARGES

Overhead Projector and Screen	\$ 30.00
LCD Projector and Screen	\$ 50.00
Portable Screen	\$ 12.00

The Pine Brook clubhouse is wireless throughout and can support your internet needs.

BANQUET FUNCTION BEVERAGES

Our prices are based on Fifths (750 ml) opened and consumed to the nearest tenth. They include the necessary bartenders, set-ups, and mixers to complement your party.

HOUSE LIQUOR

Jim Beam Bourbon	\$ 95.00
Bacardi Rum	\$ 95.00
Peach Schnapps	\$ 95.00
Smirnoff Vodka	\$110.00
Jack Daniels	\$110.00
Wild Turkey	\$110.00
Canadian Club	\$110.00
Meyer's Rum	\$110.00
Mt. Gay Rum	\$110.00
Dewer's Scotch	\$115.00
J & B Scotch	\$115.00
Johnnie Walker Red	\$115.00

TOP SHELF

Stolichnaya Vodka	\$125.00
Absolut Vodka	\$125.00
Absolut Citron	\$125.00
Tanqueray Gin	\$125.00
Maker's Mark Bourbon	\$125.00
Southern Comfort	\$125.00
Chivas Regal	\$145.00
Johnnie Walker Black	\$145.00
Glenlivet	\$145.00
Crown Royal	\$135.00

A 20% service charge and sales tax will be added to all prices. We will abide by all ABC regulations. We reserve the right to refuse service to individuals without proper identification or that we feel are intoxicated.

CORDIALS

Amaretto	\$140.00
B & B	\$140.00
Bailey's Irish Cream	\$140.00
Chambord	\$140.00
Courvoiser VS	\$140.00
Drambuie	\$145.00
Grand Marinier	\$150.00
Kahlua	\$140.00

BEER & HOUSE WINE

Domestic Beer	\$ 3.00
Premium Beer	\$ 3.25
Imported Premium Beer	\$ 4.00
Non-Alcoholic Beer	\$ 2.95
Glass of House Wine	\$ 4.50
Carafe of Wine	\$ 22.50
Keg Beer	\$225.00

MISCELLANEOUS

Soft Drinks (each)	\$ 1.50
Mineral Water (each)	\$ 2.25
Bottled Water	\$ 1.75
Punch (gallon)	\$30.00
Hot Apple Cider (gallon)	\$25.00
Coffee & Tea (gallon)	\$28.00
Mixed drinks available from service bar	

All food and beverage prices are subject to sales tax and service charge.

WINE LIST

House Wines

Copperridge Estate Chardonnay	\$ 21.50
Copperridge Estate Merlot	\$ 21.50
Copperridge Estate Cabernet	\$ 21.50
Copperridge White Zinfandel	\$ 19.50

White Wines

Arnold Palmer Chardonnay	\$ 26.00
Greg Norman Chardonnay	\$ 27.00
Domani Pinot Grigio	\$ 19.50
Matua Sauvignon Blanc	\$ 25.00
RayLen Barrel Chardonnay	\$ 26.00
Mirassou Reisling	\$ 24.00

Red Wines

Bogle Merlot	\$ 22.00
Mirassou Pinot Noir	\$ 36.00
Greg Norman Cabernet	\$ 26.50
RayLen Shiraz	\$ 24.00
Wolf Blass Shiraz	\$ 23.00

Sparkling Wines

Tott's Brutt	\$ 21.50
Domaine Chandon Brut	\$ 41.00
Dom Perignon	\$125.00

All food and beverage prices are subject to sales tax and service charge.