



*The Pavilion*  
AT PINEHILLS GOLF CLUB

2025 WEDDINGS & SPECIAL EVENTS

Image Captured By Heather Chick Photography

# SERVICES, PROCEDURES & POLICIES

*At Pinehills Golf Club, your event is more than planned, it is designed. Every detail is the result of a decision made by you, which ensures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision-making process. We will make ourselves readily available to you to answer any questions or concerns you may have.*

## CEREMONY

Depending on the number of guests and time of season, we offer an on-premise location for your wedding ceremony. Should your wedding ceremony be held on premises, we will assist you in the rehearsal on Wednesday or Thursday pending availability. For all ceremonies, a **\$1,800.00 fee** will be charged which includes an additional half hour for the ceremony, and setup and break down of ceremony chairs and any décor set up required.

## WEDDING RECEPTION

There are numerous options for holding a wedding reception at the Pinehills Golf Club. The hours for your event are:

**FRIDAY** Any five hours \*\$23,000 Minimum Expense AND 120 guest minimum

**SATURDAY** Any five hours \*\$30,000 Minimum Expense AND 150 guest minimum  
**AND HOLIDAY/HOLIDAY WEEKENDS**

**SUNDAY** Any five hours \*\$20,000 Minimum Expense AND 120 guest minimum

- Subject to change upon Pinchills discretion.

-Minimum expense can be met inclusive of the package price per person plus room rental and ceremony fee.

- Additional Time over the set 5 hours is not permitted. (5 Hour Duration starts at the begining of cocktail hour and runs until the last song) Ceremonies are allotted an additional 30 minutes with guests welcome on property a maximum of 30 minutes prior to the start of the ceremony. Absolutly no early entrance to cocktail hour permitted

\* MUST END BY MIDNIGHT

\* *Minimum Expense Requirements exclude any hosted bar options.*

## ROOM RENTALS

A room rental may be assessed pending event type, group size, date and facilities required. All room rentals are subject to the Massachusetts State Tax. Standard Events including weddings are priced as followed:

**FRIDAY** \$3,000

**SATURDAY** \$4,500

**HOLIDAY WEEKENDS** \$4,500

**SUNDAY** \$2,000

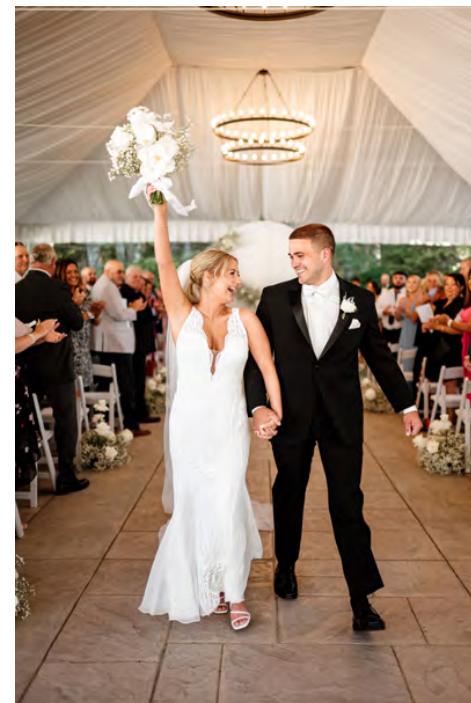


Image Captured By Merrisa Caroline Photography

# SERVICES, PROCEDURES & POLICIES

## LIQUOR REGULATION

The Pinehills Golf Club holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

## SECURITY

The Pinehills Golf Club shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property.

## VENDORS

The Pinehills Golf Club has provided for our couples a recommended vendor list. Couples are not required to choose from our vendor list but are strongly encouraged to consider their services. Our highly experienced coordinators have personally worked with these vendors and strongly believe you will be satisfied with their product. The benefit to choosing from the Pinehills preferred vendor list is having professional vendors that have experience and knowledge of our room and grounds to better your experience.

\*\*\*ALL VENDORS HIRED MUST HOLD LIABILITY INSURANCE.

-Any outside vendors used must make drop off and set up arrangements with Pinehills Golf Club at least 5 days prior to the wedding day.

## PAYMENT SCHEDULE

**25% of Estimated Total due upon signing (\$5,000 minimum)**

**50% of Estimated Total due 6 months prior to Event**

**100% of Estimated Total due 3 months prior to Event**

**Any Final charges due 14 days prior to Event.**

Cancellation of event at any time is results in forfeiture of all payments to date.

## PAYMENT

Please reference the above Payment Schedule. Should you incur any balance between your 3 month prior payment and the event date, any balance due shall be paid in full at the conclusion of the event, the same day.

Any overdue balance can result in a Late Fee

## GUARANTEE

A guaranteed number of guests attending is due 14 days prior to your event

## PRICING

The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

## FIRE PIT - \$400 fee

For ambience and warmth you may request the use of our fire glass, black granite finished, natural gas, flame pit. This cozy setting is placed in the open air patio just off the Pavilion room. No s'more roasting allowed.

## THE "I DO" WEDDING PACKAGE

*Here at Pinehills Golf Club, our customized package includes many of your wedding reception needs.*

*Package pricing is per person and can be found alongside your entrée selections.*

---

*Included in your package are the following*

**UNLIMITED HORS D'OEUVRES APPETIZER SELECTION**

**CHAMPAGNE TOAST**

**FIRST COURSE**

**MAIN COURSE**

**CUSTOM WEDDING CAKE**

**COFFEE AND TEA**

**SPECIALTY LINENS**

**FLORAL CENTERPIECES**

**VOTIVES**

**CREAM CROSSBACK CHAIRS**

**STAFF**

**BRIDAL LOUNGE**

**EVENT COORDINATOR**

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE “I DO” WEDDING PACKAGE

## UNLIMITED HORS D’OEUVRES APPETIZER PACKAGE

Choose any **four** of the below Hors D’ Oeuvres to be served along with a displayed Cheese and Vegetable Cascade, Assorted Crackers and Dipping Sauces during your cocktail hour.

\*This package price does not include cocktails

### SEAFOOD

#### PASSED HORS D’OEUVRES

- Seafood Stuffed Mushrooms
- Mini Crab Cakes
- Assorted Sushi Rolls **gf**
- Lobster Mac and Cheese
- Shrimp Ceviche **gf**
- Prosciutto Wrapped shrimp **gf**
- Tuna Tartare **gf**
- Coconut Shrimp
- Scallops and Bacon **gf**

### BEEF & POULTRY PASSED

#### HORS D’OEUVRES

- Mini Beef Wellington
- Short Rib Slider
- Teriyaki Beef Skewers
- Sesame Chicken Skewers
- Lamb Lollipops **gf**
- Tenderloin Beef Canape
- Fried Pork Potstickers
- Melon Wrapped in Prosciutto **gf**
- Dijon Chicken En Croute
- Coconut Chicken
- Thai Chicken Lettuce Wraps **gf**
- Buffalo Chicken Spring Rolls
- Antipasto Kabob

### VEGETARIAN PASSED

#### HORS D’OEUVRES

- California Spring Rolls
- Goat Cheese and Fig Tart
- Caprese Pesto Crustini
- Stuffed Mushrooms with Gorgonzola and Spinach
- Artichoke and cheese Beignet
- Mini Formaggi Flatbread
- Watermelon and Feta Kabob **gf**

### SOUP SIPS

- Tomato Basil **gf**
- Butternut
- Bisque **gf**

## COCKTAIL HOUR ADDITIONS

Pricing is per person.

### RAW BAR BOAT \$24 **gf**

A boat packed with ice and displaying fresh seafood including  
Cocktail Shrimp, Oysters on a Half Shell, Clams on a Half Shell

### MEDITERRANEAN TABLE \$10

Assorted breads, crostini and pita chips served alongside  
hummus, spinach and artichoke dip and a display of marinated  
artichoke hearts, olives, and feta cheese

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE "I DO" WEDDING PACKAGE

## PLATED MENU OPTIONS

Please select one appetizer course, two main entrées and one vegetarian option to offer your guests. Pricing differs contingent on your 3 entrée choices. You will be billed on your guests' final menu selection.

### APPETIZER COURSE

Choice of one, included in all entrée prices. \*If you would like a soup and salad course add \$6++ per person

---

#### GARDEN SALAD

mixed field greens, cherry tomatoes, carrots, cucumbers, red onions, and croutons topped with choice of dressing

#### SWEET SUMMER SALAD **GF**

mixed field greens with candied pecans, goat cheese, craisins, cherry tomatoes, and a lemon poppy seed dressing

#### AUTUMN SALAD **GF**

mixed field greens with blue cheese, candied walnuts, diced gala apples, caramelized onions, and a maple brown sugar vinaigrette

#### CAESAR SALAD

classic Caesar salad with homemade croutons topped with shaved parmesan cheese

#### NEW ENGLAND CLAM CHOWDER

creamy traditional new england chowder

#### ITALIAN WEDDING SOUP

mini meatballs, spinach, acini di pepe, roasted chicken broth

#### TOMATO BISQUE **GF**

a creamy blend of roasted tomatoes and vegetables

#### BUTTERNUT BISQUE **GF**

rich puréed butternut squash finished with cinnamon essence

### ENHANCEMENTS

---

#### - PASTA DISH

-\$8 per person  
seasonal ravioli

#### - FRESH FRUIT CUP

-\$8 per person

Cantaloupe, honeydew, pineapple, seasonal melon topped with strawberry

#### - JUMBO SHRIMP COCKTAIL **GF**

-\$8 per person

chilled jumbo shrimp served with cocktail sauce and lemon

#### - SORBET PALATE CLEANSER

-\$8 per person

seasonal sorbet garnished with mint

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE “I DO” WEDDING PACKAGE

## ENTRÉE COURSE

Please select a choice of two to offer guests plus a vegetarian selection. Entrées include seasonal vegetables and choice of starch.

### MEATS

#### FILET MIGNON - \$172

char-broiled 8 oz. filet mignon finished with cabernet demi-glace

#### NEW YORK SIR LOIN - \$166

char-grilled 12 oz. sirloin topped with bordelaise sauce

#### PRIME RIB gf - \$165

slow-roasted seasoned prime rib of beef with natural au jus

#### BEEF SHORT RIB gf - \$165

braised beef shortrib topped with a root vegetable demi-glace

### SEAFOOD

#### SEA BASS gf - \$167

pan roasted sea bass with mango-lime coulis

#### GRILLED SWORDFISH gf - \$163

char-grilled center cut swordfish steak topped with limoncello cream

#### BAKED STUFFED SHRIMP - \$160

four baked jumbo shrimp filled with a crab meat stuffing served with drawn butter

#### ATLANTIC SALMON gf - \$159

seared salmon fillet topped with tarragon honey butter

#### HERB ENCRUSTED COD - \$159

baked panko encrusted Atlantic cod finished with a black garlic butter

### VEGETARIAN

#### EGGPLANT NAPOLEON - \$146

fried eggplant layered with tomatoes, ricotta and mozzarella cheese

#### STUFFED PEPPER gf - \$146

roasted red peppers stuffed with tomato basil rice and buffalo mozzarella

#### VEGETABLE RISOTTO gf - \$146

a creamy roasted red pepper risotto with roasted seasonal vegetables

#### PASTA PRIMAVERA - \$146

bow tie pasta served with julienne vegetables tossed in a white wine sauce

#### SEASONAL RAVIOLI - \$146

Spring: spring pea and caramelized onion raviolis in a light tomato vodka

Summer: wild mushroom ravioli finished with cherry butter sauce

Fall: butternut squash raviolis finished with a frangelico cream sauce

#### ROASTED VEGETABLE QUINOA BOWL veg an - \$146

warm zucchini, summer squash, asparagus, roasted peppers, roasted portabella mushroom, overbed of arugula green and quinoa finished with balsamic syrup

#### PENNE ALLA VODKA - \$146

Penne pasta tossed in a tomato vodka sauce finished with fried eggplant, shaved parmesan and basil

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE “I DO” WEDDING PACKAGE

## ENTRÉE COURSE

### POULTRY

#### CHICKEN FLOR ENT IN E - \$157

boneless chicken breast stuffed with spinach in a three cheese blend, deep fried and finished with supreme sauce

#### TRADITIONAL STUFFED CHICKEN - \$157

boneless chicken breast stuffed with traditional bread stuffing, baked and finished with pan gravy

#### CAPE CODE STUFFED CHICKEN - \$157

boneless chicken breast stuffed with herb cheese, sundried tomatoes and crab meat, deep fried and finished with lemon poulet sauce

#### AUTUMN CHICKEN - \$157

boneless chicken breast stuffed with sausage and cranberry cornbread stuffing, baked and finished with a cranberry glaze

#### CHICKEN CORDON BLEU- \$157

bonesless chicken breast stuffed with honey and ham provolone cheese, deep fried and finished with mornay sauce

#### PORTUGUESE STUFFED CHICKEN- \$157

boneless chicken breast stuffed with sweetbread, chorizo, peppers and onions finishedwith sherry wine chicken gravy

#### CHICKEN SCALLOPINI - \$154

panfried chicken breast finished with a roasted garlic and thyme jus

### COMBO PLATES

#### FILET & LOBSTER gf - \$204

6 oz. filet with a 4 oz. lobster tail drizzled with a grand marnier butter

#### FILET & SHRIMP - \$184

6 oz. filet mignon and two baked stuffed shrimp with white wine garlic pan sauce

#### CHICKEN OSCAR - \$174

breaded chicken breast topped with freshly shucked lobster meat finished with béarnaise sauce

#### CHICKEN & SHRIMP - \$172

pan-seared chicken breast topped with two jumbo shrimp and béarnaise sauce

### SIDES

- whippedpotatoes gf

- ricepilaf

- fingerlingpotatoes gf

- roastedgarlicwhippedpotatoes gf

- bakedpotato gf

### STANDARD VEGETABLE

- green beans and julienned carrots gf

### UPGRADED VEGETABLES

- roastedasparagus gf (+\$6)

- roastedboccolini gf (+\$6)

- roastedhippycarrots gf (+\$6)

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE "I DO" WEDDING PACKAGE

## STATION STYLE MENUS

Station Style Menus are available for parties of 165 or less. The Station Style options include all of the following stations.

---

### *The Pavilion Reception*

Price includes all of the following stations for \$167 per person

#### CHEESE & VEGETABLE CASCADE

combination of imported and domestic cheeses accompanied by crackers with a scallion ranch and blue cheese dipping sauces

#### MEDITERRANEAN TABLE

assorted breads, kalamata olives, roasted red peppers, artichoke hearts, tabouli, hummus and a warm spinach dip

#### PASSED HORS D'OEUVRES

your choice of four from our appetizer selection

#### CARVING STATION (SELECT TWO)

accompanied by a baked potato, fresh rolls and the proper accompaniments - roast pork loin

- prime rib
- roasted turkey
- spiral ham

#### SAUTÉ STATION (SELECT TWO)

- seasonal vegetables in a roasted red pepper cream sauce served over fusilli pasta
- sautéed chicken tenderloins in a lemon caper sauce with julienne vegetables over bow tie pasta
- sautéed gulf shrimp in a pesto cream with roasted tomatoes served over cheese tortellini pasta
- sautéed sea scallops in a sherry butter with tomatoes and spinach served over orecchiette pasta
- sautéed chicken tenderloins in a creamy roasted red pepper cream sauce served over ziti pasta
- sautéed gulf shrimp in a scampi sauce served over fusilli pasta

#### SALAD STATION

- mixed greens with red onion, tomato, cucumber and croutons served with balsamic and scallion ranch dressing
- a traditional caesar salad with croutons and shaved parmesan cheese

#### ASIAN STIR-FRY STATION

a chef will sauté baby bok choy, baby corn, water chestnuts, peppers and onions, and toss with soy ginger sauce, served aside basmati rice

\* Subject to change upon Pinchills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE "I DO" WEDDING PACKAGE

## STATION STYLE MENUS

Station Style Menus are available for parties of 165 or less. The Station Style options include all of the following stations.

---

### *The Grand Reception*

Price includes all of the following stations for \$182 per person

#### RAW BAR BOAT

a display of oysters on the half shell, clams on the half shell and jumbo shrimp cocktail served with cocktail sauce, horseradish, lemon wedges and seaweed salad

#### CHEESE & VEGETABLE CASCADE

combination of imported and domestic cheeses accompanied by crackers with a scallion ranch and blue cheese dipping sauces

#### PASSED HORS D'OEUVRES

your choice of four from our appetizer selection

#### MEDITERRANEAN TABLE

assorted breads, kalamata olives, tomatoes, artichoke hearts, tabouli, hummus and a warm spinach and artichoke dip

#### SALAD & CLAM CHOWDER STATION

mixed greens with red onion, tomato, cucumber and croutons served with balsamic and scallion ranch dressing

a traditional caesar salad with croutons and shaved parmesan cheese new england clam chowder

#### CARVING STATION (SELECT TWO)

accompanied by baked potato, fresh rolls and the proper accompaniment - tenderloin of beef

- prime rib
- roast pork loin
- roasted turkey
- leg of lamb
- applewood smoked ham
- baked salmon

#### SAUTÉ STATION (SELECT TWO)

- seasonal vegetables in a roasted red pepper cream sauce served over fusilli pasta
- sautéed chicken tenderloins in a lemon caper sauce with julienne vegetables over bow tie pasta
- sautéed gulf shrimp in a pesto cream with roasted tomatoes served over cheese tortellini
- sautéed sea scallops in a sherry butter with tomatoes and spinach served over orecchiette pasta - sautéed lobster meat in a scampi sauce served over fettuccini pasta
- sautéed chicken tenderloins in a creamy roasted red pepper cream sauce served over ziti pasta

#### ASIAN STIR-FRY STATION

a chef will sauté teriyaki chicken, baby bok choy, baby corn, water chestnuts, peppers and onions, and toss with soy ginger sauce, served aside basmati rice

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE "I DO" WEDDING PACKAGE

## CUSTOM WEDDING CAKE

A custom wedding cake will be created by our specialty bakers who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve your cake at no additional charge.

Our Custom Bakers are:

*Judy MacPherson  
Piece of Cake  
Plymouth  
508.747.CAKE  
judy2253cakes@yahoo.com*

*Mary Beth Mendoza  
Veronica's Sweet Cakes  
Marshfield  
781-834-7470  
veronicassweetcakes@gmail.com*

## FLORAL CENTERPIECES

Your wedding will be beautifully decorated with floral centerpieces.

5"cube or cylinder centerpieces filled with lush blooms to include seasonal flowers when available (such as tulips, sunflowers etc.) and staple blooms to include roses, hydrangea, stock, lisianthus etc.

*Flair! Floral  
Holly Ewell  
781.492.2046  
holly@flairfloral.com*

A separate contract and deposit is required by the Florist. All final decisions and counts are to be shared directly to Flair! All orders are subject to a delivery fee.

Pricing is based on tables of 8-10 guests.

## UPGRADED SPECIALTY LINEN

Here to transform your celebration into life long memories, our preferred event rental vendor will be providing elegant tablecloths for all guest tables, escort table, cake table, gift table, DJ table and Head Table.

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

# THE "I DO" WEDDING PACKAGE

## CHAMPAGNE TOAST

Upon arrival to their seats, after cocktail hour has come to an end, your guests will find a chilled glass of champagne to be used for a toast.

## COFFEE & TEA

Freshly brewed coffee and an assortment of specialty teas will be provided.

## EVENT COORDINATOR

Your wedding will be beautifully coordinated by our highly recommended and experienced event coordinators. Your coordinator will be available throughout the planning process and will be on site with you the day of your wedding to ensure the events of the evening run smoothly and to your expectations.

## VOTIVES

White votive candles held in a small glass vase will be provided. Three votives will be put at each table scattered around the centerpiece and will be put along the tops of the windows lining the back of the room to create an elegant dinner ambiance.

## CREAM CROSSBACK CHAIRS

Your guests will enjoy the rich feel of the Pavilion when dressed with our elegant cream crossback chairs.

## WAIT STAFF & BARTENDERS

Included in your package is the staff of East Bay Grille Restaurant Group who will provide the highest quality Bartenders, Wait Staff, Kitchen Staff and Management. Our experienced staff will be there from set up to break down, catering to the needs of you and all of your guests.

## BRIDAL LOUNGE

Available for your use is our private Bridal Lounge. Bridal parties are allowed use of starting 2 hours before ceremony or reception start time and will have access to the lounge throughout the evening. An additional 3rd hour can be arranged at a rate of \$750.

\* Subject to change upon Pinehills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

## LATE NIGHT SNACKS

*These additions are not included in package price and are priced per person.*

### MUNCHIES

#### FRIED FAVORITES - CHOICE OF ONE

onion rings, french fries or sweet potato fries served with appropriate condiments \$5.50 when served with another station  
\$6.75 when served as its own station

#### GRILLED CHEESE

grilled cheese on sourdough bread \$8.50

#### MINI MAC & CHEESE

mini servings of homemade mac and cheese \$9.50

#### NACHO BAR gf

nachos with an endless selection of toppings and sauces \$9.75

#### MINI SLIDER STATION - CHOICE OF TWO

short rib, mini cheeseburgers, bbq pulled pork or buffalo chicken sliders served with appropriate condiments \$10.50

#### CHICKEN WING STATION

buffalo with blue cheese, teriyaki and bbq wings \$10.50

#### TACO BAR

braised chicken and seasoned ground beef served with flour tortillas and endless toppings \$13.50

### SWEET ENDINGS

#### COOKIES & BROWNIES

assorted cookies and brownies served with a glass of milk  
\$7.25

#### HOT COCOA & COOKIES

hot cocoa served with whipped cream, caramel sauce, hot fudge and marshmallows aside freshly baked chocolate and sugar cookies  
\$8.00

#### ICE CREAM SUNDAE BAR

choice of ice cream accompanied by all of the toppings you could imagine.  
Please select three ice creams:  
chocolate, vanilla, coffee, mint chocolate chip or cookie dough  
\$9.50

#### CHOCOLATE FOUNTAIN

a fountain of chocolate fondue with fruits and sweet and savory treats  
\$15.00

#### GRAND VIENNESE TABLE WITH ASSORTED DESSERTS

a beautiful display of assorted mini pastries and cakes  
\$17.50

\* Subject to change upon Pinchills discretion up to 3%

\* The package price shown in this packet next to each entrée is inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

\*\* Before placing your order, please inform us if a person in your party has a food allergy

## HOSTED BAR

Pinehills hosted bar charges are based on consumption, not per person. We have a number of options for hosted bars such as: Open for Cocktail Hour, Capped Dollar Amount, Open for Entire Evening, No Top Shelf Included, Beer & Wine Hosted, etc.

\*All bar services will require a \$150 set up fee.

All hosted bars are based on an estimated amount provided by Pinehills based on the previous years wedding average and must be paid in full four weeks prior to event date. Any balance will be due the day of or a refund check will be issued within two weeks should your prepayment exceed the actual evening of total.

\*All Open Bar prices are subject to the inclusive of an Administrative Fee, Gratuity, Massachusetts State and Plymouth Town Meals Taxes. All food and beverage items within the package are subject to the required Massachusetts State and Town Meals Tax (currently 7%), a 15% Administrative Fee and a 8% Gratuity. The Administrative Fee is retained by South Shore Restaurant Group for normal operating costs. This Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff or bartenders. One hundred percent (100%) of the Gratuity fee is paid directly to the banquet server staff. Our bartending staff works on an hourly wage plus tips received.

### 2022 PRICE AGES

beer and wine cocktail hour - \$37

cocktail hour - \$43

beer and wine for the entire evening - \$55

open for the entire evening - \$70

(pricing above is approximate and includes taxes, administrative fee and gratuities)

## FUNCTION BAR LIQUOR LIST

### LIQUOR

Midori  
Bacardi  
Malibu  
Gosling's  
Mount Gay  
Captain Morgan  
Myer's  
Absolut  
Absolut Citron Grey  
Grey Goose  
Grey Goose Orange  
Grey Goose Lemon  
Grey Goose Pear  
Stoli  
Stoli Blueberi  
Stoli Orange  
Stoli Raz  
Stoli Strawberry  
Stoli Vanilla  
Ketel One

Tito's  
Johnnie Walker Black  
Johnnie Walker Red  
Remy Martin  
Tanqueray  
Seagram's 7  
Seagram's VO  
Hennessy Courvoisier  
B and B  
Disaronno  
Drambuie  
Tia Maria  
Baileys  
Irish Mist  
Grand Marnier  
Dewar's  
Southern Comfort  
Sambuca  
Frangelico

Kahlúa  
Maker's Mark  
Crown Royal  
Knob Creek  
Bulleit Bourbon  
Jameson  
Jefferson  
Jim Beam  
Canadian Club  
Jack Daniel's  
Beefeater  
Bombay  
Bombay Sapphire  
Jose Cuervo  
Blanco Reposado  
Patron

### BEER

Sam Adams Boston Lager  
Heineken  
Michelob Ultra  
Corona  
Amstel Light  
Miller Light  
Coors Light  
Bud  
Bud Light  
Guinness  
St. Pauli (Non-Alcoholic)  
Down East Cider  
Ginger Beer

### WINE

Cabernet  
Merlot  
Pinot Noir  
Chardonnay  
Pinot Grigio  
White Zinfandel

### APPROXIMATE PRICING PRE-TAX

domestic beer - \$6.50+

imported beer - \$7.50+

well drinks - \$9.00+

call drinks - \$10.00+

top-shelf drinks - \$12.00+

wine by the glass - \$10.50+

by the bottle wine service during dinner:

\$45.00+ per bottle

(approx. 6 glasses per bottle)





David Maxwell &lt;dmaxwell2200@gmail.com&gt;

## 2025 I Do Wedding Package- The Pavilion at Pinehills

1 message

kelli@pinehillsgolf.com &lt;kelli@pinehillsgolf.com&gt;

To: [REDACTED]

Fri, Jan 10, 2025 at 9:59 AM



Good Morning Afternoon,

Pinehills is an ideal venue for receptions up to 220 guests. We are known for our exceptional service, pristine grounds, and private function wing. Breathtaking features include vaulted ceilings, exposed wood beams, floor to ceiling windows, secluded garden ceremony, and private terrace running the length of the Pavilion.

**Attached is an informational packet, catering menus, available dates for 2025 and a few pictures for your viewing.**

We offer two styles of dining; a Traditional three course plated meal and a Station Style Feast which offers Chefs to prepare your chosen dishes right before your guests. Both offer a wide range of options and can be customized to any budget or taste. Please note that all pricing includes the following:

*Unlimited Hors D' Oeuvres Appetizer Selection*

*Champagne Toast*

*First Course*

*Main Course*

*Custom Wedding Cake*

*Coffee and Tea*

*Upgraded Specialty Linen*

*Floral Centerpieces*

*Votives*

*Mahogany Chiavari Chairs*

***Staff******Taxes Gratuities and Administrative Fees***

**\*Package price is inclusive of the Administrative fee, Gratuity and the Massachusetts State/Town Tax**

---

\* Subject to change upon Pinehills discretion up to 3%

---

If you are interested in a proposal I would need some additional information to create a custom and accurate estimate.

**Wedding Date:**

**Number of Guests:**

**Ceremony on Site: Y/N**

**Hosted Bar for drink type, time period or capped dollar amount?**

**Entrée Choice #1:**

**Entrée Choice #2:**

**Entrée Choice #3 (vegetarian option):**

**Are you interested in including all package vendors or would you like to take any of them off and find your own? Cake, Centerpieces or Specialty linens**

---

## **APRIL-AUGUST In Season Dates \*DISCOUNTED\***

**FRIDAY Any five hours \*\$20,000 Minimum Expense AND 100 guest minimum (Discounted:\$2,000 ROOM RENTAL)**

**SATURDAY Any five hours \*\$23,000 Minimum Expense AND 120 guest minimum (Discounted:\$3,000 ROOM RENTAL)**

**Holiday Sundays Any five hours \*\$30,000 Minimum Expense AND 150 guest minimum (Discounted:\$3,000 ROOM RENTAL)**

**SUNDAY Any five hours \*\$20,000 Minimum Expense AND 100 guest minimum (Discounted:\$2,000 ROOM RENTAL)**

## **SEPTEMBER- OCTOBER In Season Dates**

**FRIDAY Any five hours \*\$23,000 Minimum Expense AND 120 guest minimum**

**SATURDAY and Holiday Sundays Any five hours \*\$30,000 Minimum Expense AND 150 guest minimum**

**SUNDAY Any five hours \*\$20,000 Minimum Expense AND 120 guest minimum**

## NOVEMBER-APRIL OFF SEASON DATES

**\$10 OFF PER PERSON FROM OUR "I DO" WEDDING PACKAGE**

**STARTING MID NOV. : NO CEREMONY OFFERED ON SITE; OFF SITE ONLY**

Cocktail hour will be located in the reception room for cocktail hours starting later than 4p.m.

*\*\*If you would like a separate cocktail hour space, the restaurant is available with a strict time period from 4-5p.m. or earlier*

FRIDAY Any five hours \*\$23,000 Minimum Expense AND 120 guest minimum

SATURDAY and Holiday Sundays Any five hours \*\$30,000 Minimum Expense AND 150 guest minimum

SUNDAY Any five hours \*\$20,000 Minimum Expense AND 120 guest minimum

---

# WEDDING VIDEOS:

Kristen + Jon [Christinamh.com Weddings] 08.13.23

Colleen Michael [Merissa Caroline Photo and Video] 10.19.24

Jacuelyn + Nathan [Moon Blossom Weddings] 7.8.23

Amanda + Eric [Veiled in Motion] 7.30.22

Meagan + Mikey [EZ Video Productions] 11.02.24

Kathleen + Mike [CLP.THELABRL.MP3] 10.04.24

Kaila + Chris [Highlight Film] 4.22.22

Danielle & Chris [Shutter and Sound] 8.26.22

Natalie & Ryan [Shutter and Sound] 4.9.22

Jordan + Michael [Shutter and Sound] 10.28.22

Arielle + Garren [SMP Wedding Films] 6.12.21

Sincerely,

*Kelli DeCoste*

Event Coordinator

Pinehills Golf Club

54 Clubhouse Drive

Plymouth MA 02360

(P)508-209-3000 Ex. 113

(Email) [Kelli@pinehillsgolf.com](mailto:Kelli@pinehillsgolf.com)

(F)508-224-6402





---

**5 attachments****Garden Terrace Ceremony.jpg**  
1596K**Pavilion Room 2024.jpg**  
318K



**2025 Available Dates.png**  
1028K

**Garden Tent Ceremony.pdf**  
2336K

**THE 2025 I DO WEDDINGS & SPECIAL EVENTS PACKET\_sm.pdf**  
1685K