



RESTAURANT & BAR

golf events



1151 Siver Road
Guilderland, NY 12084
www.thepinesrestaurant.org
(518) 894-5366

Breakfast

PUTTING GREEN CONTINENTAL BREAKFAST

Assorted Breakfast Pastries

Fresh Fruit

Assorted Juices

Coffee, Tea

12 pp

18th HOLE BREAKFAST

Egg Sandwiches Including:

Sausage, Egg & Cheese

Bacon, Egg & Cheese

Egg & Cheese

Coffee, Tea

14 pp

Beverages

Water, Soda, Gatorade on the Course 5 pp

One-hour Beer, Wine, Soda 16

One-hour Open Bar (well) 23

Kegs of Beer priced accordingly

Lunch

PAR PACKAGE

Assorted New York Style Sandwiches / Wraps

Choose Two Freshly Made Sides: Potato Salad, Macaroni Salad, Coleslaw, The Pines Garden Salad

Chips

Cookies or Brownies

Fountain Soda

22 pp

BIRDIE PACKAGE

Grilled Hamburgers, Hot Dogs and Marinated Chicken

Choose Two Freshly Made Sides: Potato Salad, Macaroni Salad, Baked Beans, Coleslaw,
The Pines Garden Salad

Chips

Cookies or Brownies

Fountain Soda

28 pp

Post Golf Reception

EAGLE - station style

Cocktail Hour

One Hour Open Bar (Beer Wine & Soda)

Cash Bar Available After the 1st Hour

Cheese & Crudité Display

Imported & Domestic Cheeses, Vegetable Crudité, Dips, Crackers

Passed Hors d'Oeuvres

Choose Two: Mini Mac & Cheese Bites, Coconut Shrimp, Franks en Croûte, Caprese Skewers

Upgrade Package with Shrimp Cocktail +10 pp

Stations

Carving

Choose Two: Roast Turkey, Honey Glazed Ham, Garlic Rubbed Pork Loin

Pasta

Guests Select Penne, Tortellini or Fusilli Pasta

Topped with Italian Pesto, Creamy Alfredo, or alla Vodka Sauce

Dessert

Assorted Mini Petit Fours

35 pp

Post Golf Reception

HOLE-IN-ONE - buffet style

Cocktail Hour

One Hour Open Bar (Beer Wine & Soda)

Cash Bar Available After the 1st Hour

Cheese & Crudit  Display

Imported & Domestic Cheeses, Vegetable Crudit , Dips, Crackers

Passed Hors d'Oeuvres

Choose Three: Mini Mac & Cheese Bites, Coconut Shrimp, Caprese Skewers, Mini Crab Cakes

Upgrade Package with Shrimp Cocktail +10 pp

Buffet

The Pines Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Assorted Season Vegetables

Entrees (choose two)

Chicken Marsala

Chicken Piccata

Chicken Fran aise

Pork Tenderloin

Grilled Salmon

Penne Pesto Grilled Shrimp

Tortellini Carbonara

Sides

Select One Starch: Rice Pilaf, Italian Style Potatoes, Mashed Potatoes, or Twice Baked Potatoes

Fresh Vegetables

Rolls & Butter

Dessert Table

served with coffee & tea

- select two -

Italian Lemon Layer Cake

Chocolate Tiger Torte

Strawberry Shortcake Layer Cake

Traditional Cannoli

42 pp

Post Golf Reception

PATIO GRILL EXPERIENCE

Charcuterie Board

Fresh Tomato Bruschetta, Imported Olives, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Prosciutto di Parma, Salami, Capicola, Fresh Mozzarella, Assorted Imported Cheeses, Sliced Italian Breads & Crostini

The Pines Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Assorted Season Vegetables

Baked Potato Bar

Sour Cream, Bacon Pieces, Chives, Cheese

Entrees

12 oz New York Strip Steak or Marinated Grilled Chicken

Sides

Tortellini Carbonara

Seasonal Vegetables

Rolls & Butter

Dessert

Traditional Cheesecake

Served with Coffee & Tea

49 pp

Our Policies

Pricing

All prices listed are based on per person unless noted. Prices listed are subject to taxes and catering fee. All menu items and prices are also subject to market change and/or availability without notice.

Deposits

A \$500 deposit is required to book all events. The deposit is credited towards your final bill and is non-refundable. Should you need to cancel your event, The Pines Restaurant shall be paid for any other additional costs incurred due to the canceled event.

Final Guest Count and Payment

Final guest guarantee and full payment is due seven days prior to your event. Once this count is given, the guest count cannot be decreased. However, additions are welcome and can be paid on the day of the event. All prices in our catering guide reflect a 3% certified check or cash discount. Credit cards are accepted, but the discount does not apply and will be amended on your final bill.

Alcohol & Bar

The staff at The Pines Restaurant reserves the right to make decisions on continued service of alcoholic beverage. No alcohol will be served without proper identification to guests appearing to be under the age of 35. No vendors are permitted to consume alcohol. A corking fee of \$30 per bottle will be applied to any wine purchased off premise.

Overtime

Most of our packages are based on either a 2 hour or 4 hour time slot. For an event that extends longer than the set time there will be an additional \$2 per person per hour charged.

Vendor Meals

The staff of The Pines Restaurant appreciates the hard work and dedication involved in planning your special day. If you choose to provide a meal to any of your vendors, there will be a 50% discount given for their meals.

Linens

All events include ivory or white table linens and cloth napkins. Floor length linen, specialty colored linens and chair covers can be provided for an additional charge.

Decorations

The Pines Restaurant has many vendors to help assist in decor for your special day. You are also available to arrive early, depending on space availability, to set up any special decorations or centerpieces. Please note, no glitter or confetti is allowed.

Off-Premise Catering

Depending on whether it is drop off or a full-service catering event, additional fees may apply.