



BANQUET MENU

Please note: Parameters, Occupancy & Menu Options may be impacted by Covid-19 safety guidelines.

Food & Beverage Manager

Phone (386) 445-2905

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BANQUET FACILITY INFORMATION

Welcome and thank you for considering Pine Lakes Golf Club as the host venue for your special event. Our facility is open to the general public for Breakfast, Lunch and Dinners on a seasonal schedule or private reservations. We offer a full bar and dining areas for private parties, wedding receptions, anniversaries, birthdays, luncheons, golf tournaments, business meetings, corporate functions and any other type of event you may have. You will find the casually elegant atmosphere at Pine Lakes to be second to none, completely unique, warm and inviting; there is nothing in the area like it.

We are available year round to host your event. We offer plenty of parking and our event venues boast some of the best views in Palm Coast. Our rooms vary in size and seating from 14 up to 140 depending on what room or event space you may need.



Main Dining Room:

The Main Dining Room at the Pine Lakes has a spacious dance floor, private service bar and features lovely view of the golf course out three walls of windows. It can accommodate up to 140 guests based on the seating arrangements. It may be used for weddings, private parties, business presentations or “trade shows”



The Conference Room:

Located adjacent to The Pub, the Conference Room can be used for smaller groups of up to 16 and is a great place to have a meeting or an elegant private party. It features a large full color TV for presentations also.



The Pub Room: The Pub Room seats 60 guests dining and 22 at the two level bar. It features a lovely view of the golf course on one wall of windows, and the Patio Area off of the Pub can seat an additional 24+ in an open air venue.



The Pool Complex: The Pool Areas seats up to 70 guests for dining around the pool itself. It may be used to host cocktail parties, plated or buffet breakfast, lunch or dinners, or youth pool parties if so inclined. It captures the ambiance of outdoor dining in a casually upscale environment. Private events may feature a bar and up to 4 draft beers on tap.

Parking

The parking lot is large and was just restored in August of 2016. A large circular driveway allows guests to be dropped off “at the door” if necessary.

Contact the Food and Beverage Manager at 386-445-2905 for more information.

Room Reservations and Event Information

We have provided below the general guidelines that are used as a starting point for putting together your Event Proposal. Event Packages are available for guests that will be using a number of services, or for larger groups and special needs. Please provide us with as much information as possible in terms of your vision for your event, guest & menu parameters and logistic or financial considerations so that we can put together a custom quote for your event that will hopefully delight you.

Menu Selection

- Menu selections must be finalized two weeks prior to your event.
- There will be an added charge of \$2.00 per entrée for events with more than 3 main entrees plus a vegetarian selection.

Room Fees

Every event is different and we take the particulars into consideration when providing a personalized quote to you. Below are basic Room Fee parameters for you to consider.

Dining Event Room Fees

- \$250.00 + 7% tax room fee for a 3 hour evening event after 1:30pm in the Dining Room
- \$150.00 + 7% tax room fee for any 3 hour lunch in the Dining Room.
- Any function **over** 3 hours in the Dining Room will be an additional \$195.00 per additional hour.



Wedding Reception Room Fees

- \$750.00 + 7% tax room fee for a 4 hour evening event after 1:30pm in the Dining Room
- \$550.00 + 7% tax room fee for any 4 hour afternoon event in the Dining Room.
- Any function **over** 4 hours will be an additional \$195.00 per additional hour.
- Special Setup Fees may apply based on the scope of the event.
- Room Fees are subject to 22% service charge

Deposits

- A non-refundable deposit of \$200.00 is required to reserve the date for any 3 hour event.
- A non-refundable deposit of \$400.00 plus 50% of food expenses is required to reserve the date for any Wedding or 4 hour event.
- This deposit will be credited on your invoice the day of your event.
- Members of Pine Lakes may bill their deposit to their club account. Members are not charged any room fees for a catered event. However all applicable fees apply for Wedding Receptions.

Guarantee

- Final guarantee of guest attendance is due 1 week before event, 2 weeks before Weddings. All food and expected beverage charges are due 6 days before the event.
- The final guaranteed number is what you will be billed for on the day of your event.
- You must guarantee 50 people or more for any buffet. Buffets may be done for smaller groups however there is a limit to the number of menu items that can be provided.
- Charges will be based on the guarantee count, or the final count, whichever is greater.
- Final payment in full is due at the conclusion of your event, unless prior arrangements have been made.
- Wedding final payment is due in full at the conclusion of your event.

Cancellation:

- Deposit are non refundable. However based on the amount of advance notice they may be applied against a future date providing that date is within 3 months of the cancelled date.
- Cancellation within one week of the event, you will be charged for the entire event total cost.
- Cancellation within two weeks of the event, you will be charged 50% of the event total cost.

Pine Lakes Reserves The Right To Provide All Food And Beverages Within Our Facility. It Is A Liability To Allow Alcoholic Beverages, Leftover Food From Plated Functions And Buffets To Be Taken Off Our Property. It Is Not Permitted.

We accept Checks, Cash, Visa, MasterCard and American Express. Sorry No Discover at this time. Please make all checks payable to: Pine Lakes Golf Club

Pine Lake's Specialty Menus:

Little Italy

Chicken Parmesan, with Provolone Cheese and fresh Marinara
Vegetable Lasagna, mix of vegetables layered with Pasta Sheets and a light Alfredo Sauce
Seasoned Mixed Vegetable Medley
Served with Garlic Toast

Napoli

Sautéed Shrimp with Linguini tossed in Light creamy Alfredo Sauce
Italian Sausage Links braised with Peppers and Onions
Zucchini, Squash, and Red Peppers
Penne Pasta Marinara topped with fresh Parmesan Cheese. Served with Garlic Toast

Caribbean Sea

Grilled Tilapia with fresh fruit Salsa, Roasted Pork Loin with Jerk Seasoning
Black Beans and Saffron Rice. Served with fresh rolls and butter

BBQ Party

Slow Roasted Pulled Pork, BBQ Chicken, Fresh Cole Slaw and Southern Baked Beans. Served with Rolls or Buns

Southern Comfort

House made Meatloaf, Chicken Tenders, Macaroni and Cheese, Fresh Cole Slaw. Served with cornbread muffins or rolls and butter

Atlantic Buffet

Grilled Salmon with Lemon Cream Sauce, Roasted Pork Loin with Cabernet Reduction, Scalloped Potatoes, Green Beans. Served with Rolls and Butter

South of the Border

Monterrey Chicken, with peppers, onions, mushrooms and Monterrey Jack Cheese, Skirt Steak with Ranchero Sauce, Spanish Rice and Spicy Black Beans. Served with flour or corn tortillas, guacamole, sour cream and Pico de Gallo

Ragin' Cajun

Jambalaya with Shrimp, Sausage and all the fixings", Blackened Cajun Chicken, Black Beans, and Dirty Rice, served with Flaky French Bread

Southern Finest

Shrimp and Grits, BBQ Pork Ribs, Braised Cabbage, Cheddar Mashed Potatoes. Served with fresh cornbread.

Southern Casual

Chicken Tenders with Honey Mustard and BBQ Sauce
Baked Ziti with Bolognese and Ricotta Cheese, Buttered Corn, and Mashed Potatoes

Personalized Event Dining

Let us work with you to create a truly personalized dining experience.

The following menu items may be available for either plated or buffet service. Please let us know what you would prefer and we will advise you as to what are the best options for the style of service you have chosen.

Start with your choice of Salad: Choose (1)

House Salad

with Mixed Greens, tomatoes, onions, cucumber, and croutons

Spinach Salad

with red onions, strawberries tossed in balsamic dressing

Cucumber and Tomato Salad

Fresh Pasta Salad

with artichokes, roasted red peppers and vinaigrette

Greek Salad

Tomatoes, cucumbers, red onions, banana peppers, Kalamata olives and Feta cheese.

Classic Caesar Salad with Romaine, croutons, and Parmesan cheese

Select your Entrée(s)

Chicken

Chicken Marsala with Mushrooms

Chicken Piccata with lemon butter sauce

Chicken Parmesan with marinara

Monterrey Chicken with onions, peppers, mushrooms and Monterrey Jack Cheese

Mediterranean Chicken, baked with Artichokes, Red Peppers, onions, with lemon basil sauce

Chicken Florentine with creamy spinach

Teriyaki Chicken

Stuffed Chicken with Spinach and Prosciutto

Chicken Cordon blue stuffed with ham and cheese

Lemon Chicken with spinach and tomatoes in homemade lemon butter

Beef and Pork

Sliced Roast Beef with Demi glace

Beef Bourguignon, beef tips with wine, herbs, mushrooms, onions, and carrots

Beef Tenderloin medallions

London broil

Homemade Meatloaf

Beef Stroganoff

Teriyaki Beef

Roasted Pork Loin with Apples

Southern BBQ Pork Ribs

Slow Roasted Pulled Pork

Honey Glazed Ham



Personalized Event Dining

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Seafood “Market Priced”

Grilled Salmon with Caper Butter Sauce
Poached Salmon with Lemon Cream Sauce
Grilled Mahi Mahi with Fruit Chutney
Shrimp and Grits
Shrimp Scampi
Flounder Florentine, with fresh spinach
Fried Shrimp with fresh Cocktail Sauce
Shrimp Alfredo
Fettuccini with Creamy Clam Sauce

Add any above item as second entrée on buffet add \$13

Select a Side Potato or Pasta

Garlic Mashed Potatoes
Roasted Red Potatoes
Cheddar Mashed Potatoes
Rice Pilaf
Dirty Rice
Cheddar Grits
Long Grain White Rice
Scalloped Potatoes
Macaroni and Cheese
Pasta Primavera
Pasta Alfredo

Select a Side Vegetable

Green Bean Almandine
Green Bean Casserole
Creamed Corn
Sautéed Seasonal Vegetables
Steamed Broccoli
Broccoli Casserole
Grilled Asparagus (Seasonal Availability)
Fresh Cole Slaw
Sautéed Carrots
Creamed Spinach

Dessert

Please let us know if you would like to provide your guests with a dessert item. We can provide a wide variety of Desserts based on your needs and budget. Prices vary, but some popular favorites include:

Fruit Cobbler - Apple, Cherry or Peach, Assorted Cookies
Cheesecake, Red Velvet Cake, Chocolate Layer Cake, Key Lime Pie, Ice Cream or Sorbet.

If you haven't seen what you are looking for, Please ask.

Our culinary staff enjoys thinking and cooking “outside of the box”
If you have specific “International Menu” requests or dietary considerations we would be happy to discuss availability of these items with you.

Contact the Food & Beverage Manager for more information and pricing at: 386-445-2905.