



Banquet Information

We appreciate your interest in Pine Creek Golf Course for your event! We have a variety of packages to fit any need. Pine Creek operates as a golf course during the daylight hours. We operate as a full catering location after hours. For more information on what times are good for events, please check www.sunrisesunset.com (once there, click on custom sunrise sunset calendar). Look at the sunset times to determine what time would be good for an event to start. The event cannot be scheduled to start any earlier than this time and you cannot start setting up the room earlier than 3 hours prior to this time (certain cases can change depending on the month and day of the week). Please keep in mind that the room rents for five hours or till 12pm (whichever comes first). This includes: the set up and clean up time. We are the economical option to other locations because we allow people to choose the very basics for events.

The clubhouse at Pine Creek has held as many as 150 guests for a catered event (although we don't recommend more than 110 for space purposes). If you require a dance floor, this number should drop even lower. The rental fee for the clubhouse is \$1,500 + tax. Should you choose us to cater for your event, the room rental operates on a sliding scale with the amount of food/beverage purchased. For every \$1,000 spent on food and/or beverages, then take \$250 off the room rental fee. If you should choose to use another catering service, then only the room rental and supervisor charge will apply (**see event policies and guidelines*).

Areas of the property for Rental

Main Dining Area (Seats 110):	\$1,500+tax	*5 hours or 11:00pm (whichever first).
Main Dining Area per hour:	\$400+tax	
Driving Range (*Based on Avail.)	\$600-1250+tax	(Weddings Only)
Area along pond on course:	\$1000-2000+tax	(Dusk Weddings Only)

Appetizer Menu

Meat & Cheese (Turkey, Ham, Roast Beef & 2 Cheeses)	(Feeds 15)	\$59.95
Vegetable & Dip Display (Variety of veggies)	(Feeds 15)	\$49.95
Fruit Display (Assortment of Seasonal Fruits)	(Feeds 15)	\$49.95
Tangy Meatballs	(3 pieces per)	\$7.95 Per Person
Shrimp Tray	(4 pieces per)	\$11.95 Per Person
Cocktail Smokies	(5 pieces per)	\$7.95 Per Person
Buffalo Wings	(2 pieces per)	\$5.25 Per Person
Chicken Tenders	(2 pieces per)	\$5.75 Per Person
Mini Club Sandwiches on Hoagie w/ Olive	(2 pieces per)	\$5.25 Per Person
Cream Cheese Wraps (Bacon or Ham)	(2 pieces per)	\$5.25 Per Person
Sausage Balls	(3 pieces per)	\$5.25 Per Person
BBQ Chicken Bacon Bites	(3 pieces per)	\$5.25 Per Person

Catering Menu

Option One:

Pasta Choice (Homemade Spaghetti or Savory Lasagna) with Tossed Salad and Garlic Bread
\$17.95

Option Two:

Cajun Chicken Pasta, Chicken Parmesan, Teriyaki Stir Fry, Beef Tips with Noodles, or Chicken Florentine with Tossed Salad and Garlic Bread
\$18.95

Option Three:

Grilled Boneless Chicken (Balsamic Vinegar, BBQ, Lemon Pepper, Cajun, or Mojo), Chicken Cordon Bleu (additional charge of \$3.00), Smoked Boneless Pork, Meatloaf, Roast Beef with gravy, Salisbury Steak, or Beef Stroganoff, twice baked Potato Casserole and Green Bean Casserole, and Yeast Rolls
\$19.95

- * Other side items are available for all Options
- ** Add an additional Side Item to any Option for only \$2.75
- *** Other Bread Choices are available for all Options
- **** All Options are served Buffet Style
- ***** Add Dessert to any meal for \$2.25 (Select desserts are \$2.75)
- ***** Meals come with clear Plastic Plates and Clear Plastic Silverware
- ***** Appetizer and Catering menu prices are prior to tax and 18% Gratuity

Drink Menu

Fountain Service	\$2.00 per person *(required if you bring liquor)
Individual Sodas	\$2.50 per bottle (20oz)
Individual Beer	\$2.50 per can or \$52.00 per Case *(advance)
Keg Beer (1/4 barrel)	\$95.00 per keg *(Some beers are more)
Keg Beer (1/2 barrel)	\$175.00 per keg *(Some beers are more)
Coffee/Hot Chocolate	\$10.00 per 72oz carafe
Tea	\$30.00 per 3 Gallon or \$2.00 per person

- * Beverages prices are prior to tax and 18% Gratuity
- **1/4 barrel keg fills 62 (16oz.) cups. 1/2 barrel keg fills 124 (16oz.) cups.

What is available for you to use? We have the following:

(15) 72 x 30 Grey/White Long Tables	Seats 6 per Table
(11) 36 x 36 Grey Square Tables	Seats 4 per Table
(2) 48 inch Round Tables – Deck Tables	Seats 6 per Table
(110) Black Padded Chairs	

(15) Brown Plastic Chairs

Anything over any of these amounts, you are responsible for renting, unless you use us for your catering.

***Event Policies / Guidelines:**

If you use us for catering, then we are responsible for set up, clean up and linens, but if you choose another caterer, then you are responsible for everything and a mandatory \$75 kitchen manager fee during your event. We have a cleaning fee of \$150 if you wish to not clean up after your event. You can clean up after your event and save this money if you wish, but the cleaning includes: vacuuming, washing tables, taking out trash, and straightening bathrooms and this must all be completed by the 5th hour or 11:00pm (whichever comes first). Please keep in mind that if you use our services, then you have very little to worry about, but **if you are trying to save some money, please realize that you are doing just that and will be responsible for a number of things.** We offer this option because of so many requests for opportunities to cut cost.

If you don't see something on the above menus that you want at your event, just simply let us know and we will get back to you within **24** hours with a price. We can provide anything that you want. Remember that all pricing is subject to change until a contract is signed.

You must purchase beer and soft drinks from Pine Creek even if you use an outside caterer. We are not in the city limits of Mt. Juliet, therefore we are not permitted by law to provide liquor, although you may bring in your own liquor and we can service it for you for \$75 per bartender. You can avoid this charge by providing your own bartenders, but they must be **ABC** certified.

What is required to hold a date? A **\$250.00** deposit and a signed contract.

Once again, thanks for your interest in Pine Creek Golf Course and please don't hesitate to call us with any questions! We will help answer any questions on food & beverage, even if you don't use our catering services! Good luck and we hope you have a memorable event!

Sincerely,

Accepted By: _____

Dan Felton
events@pinecreekgolf.net
Pine Creek Golf Course
(615) 979-5729 Cell
(615) 449-7272 ext. 4

Updated: 1/1/2018

*Policies and Prices are subject to change at anytime and for any reason.