

PINEHURST WEDDINGS



CONGRATULATIONS



OUTLOOK
BALLROOM

WEDDING PACKAGES



MAGNOLIA

Choice of two Stations

Passed Hors D'oeuvres select three

First Course with choice of salad or soup

Entrée Course select three or Duet Entrée

Custom Designed Wedding Cake

Champagne Toast

Four Hour Host Bar Premium Brands

Chiavari Chairs & Cushion

Designer Floor Length Table Linens & Napkins

\$261 per person

Excluding service charge and tax



THISTLE

Choice of one Station

Passed Hors D'oeuvres select three

First Course with choice of salad or soup

Entrée Course select three or Duet Entrée

Custom Designed Wedding Cake

Champagne Toast

Four Hour Host Bar House Brands

Floor Length Table Linens & Napkins

\$198 per person

Excluding service charge and tax



AZALEA

Choice of one Station

First Course with choice of salad or soup

Entrée Course select three

Custom Designed Wedding Cake

Four Hour Host Bar House Brands

Floor Length Table Linens & Napkins

\$168 per person

Excluding service charge and tax

Magnolia

WEDDING PACKAGE



STATIONED DISPLAY Select Two

- Antipasto Display
- Grilled Vegetable Display with Olives, Spreads, Crostini, etc.
- Mediterranean Tapas Bar
- Pinehurst Bruschetta Bar
- Artisan Cheese featuring Local Creameries

PASSED HORS D'OEUVRES

Select Three (quantities based on three pieces per person)

- Citrus Crab Salad on Crispy Wonton Chip with Tobiko Dynamite
- Lobster Salad in a Cucumber Cup
- Manchego, Chorizo and Tomato Bite
- Sesame Mango Tuna Tartar on Wonton
- Curry Chicken Salad on Bagel Crisps
- Buttermilk Fried Chicken Lollipop with Pepper Jam
- Shredded Pork Turnovers with Apple BBQ Jam
- Lump Crab Hushpuppy
- Peach BBQ Brisket Wrapped in Spicy Bacon
- Scallops Wrapped in Bacon with Maple Drizzle
- Mini Crab Cake with Spicy Remoulade
- Shrimp Shooters

FIRST COURSE

Select one salad or soup

BABY SPINACH, FRISÉE AND BABY BEET SALAD

Aged Cheddar Crumbles, Candied Walnuts, Blackberries, Pepper Bacon, Citrus Segments and Champagne Vinaigrette

CAPRESE SALAD

Fresh Mozzarella, Vine-Ripened Tomatoes, Fresh Basil Leaves, Baby Arugula, Brioche Croutons, and Aged Balsamic Dressing

RYDER SALAD

Riesling-Poached Pear, Stilton Blue Cheese, Candied Pecans and Smoked Bacon, with Dry Cranberry and Citrus Dressing

BABY GREENS AND CITRUS SALAD

Baby Lettuces, Arugula and Spinach, Slow-Cooked Beets, Irish Cheddar, Toasted Pine Nuts, Shaved Fennel and Orange Segments, Sherry Wine Vinaigrette

OR

LOBSTER BISQUE

ITALIAN WEDDING SOUP

SWEET POTATO VELVET SOUP

With Shiitake Mushrooms

POBLANO, CORN & CHICKEN CHOWDER

Magnolia

WEDDING PACKAGE CONT.

ENTRÉE COURSE

(Select up to three)

PAN SEARED 8-OZ. FILET OF BEEF TENDERLOIN

Pancetta and Parmesan Potato Au-Gratin, Steakhouse Asparagus and Shiitake Tomato Chutney, Light Garden Herb Demi Sauce

GRILLED STEAKHOUSE 12-OZ. NEW YORK STRIP STEAK

Roasted Shallot and Gruyere Mashed Potatoes, Haricots Verts, Blistered Tomatoes and Morel Mushroom Cream Sauce

ASHLEY FARM STUFFED CHICKEN RICOTTA

Fennel Sausage, Oregano, Risotto "a la Carbonara", Baby Carrots and Zucchini Julienne, Roasted Shallot Pan Jus

CHICKEN OSCAR

Herb-Crusted Chicken Breast paired with Jumbo Lump Crab Cake, Ricotta Raviolis, Asparagus with Fire-Roasted Peppers, Lemon Scented Pan Jus and Béarnaise

DOUBLE CUT LAMB CHOPS

Gorgonzola Potato Gratin, Citrus Rainbow Carrots, Brussels Sprouts and Garden Herb Lamb Demi Sauce

MISO GLAZED SEA BASS

Red Pepper and Garlic Whipped Potatoes, Brown Butter, Broccolini and Citrus Roasted Carrots, Pickled Ginger Vin Blanc Sauce

CRAB CRUSTED SALMON

Served with Corn and Mascarpone Risotto, Haricots verts and Roasted Artichoke, Sherry-Basil Beurre Blanc

VEGETARIAN STRUDEL

Crispy Phyllo Dough filled with Beet Risotto, Asparagus, Mushrooms and Squash, Served with Wilted Kale, Peppadew Peppers and Olives

VEGETARIAN QUINOA CAKE

Quinoa, Tofu and Edamame Hummus Cake, Wilted Spinach, Ratatouille, Asparagus, Light Vegan Tomato and Basil Emulsion

***DUETS:** select one duet entrée to be offered to all guests, plus one vegetarian option

*DUET GRILLED FILET MIGNON AND MARYLAND CRAB CAKE

Boursin Mashed Potatoes, Haricots Verts, Heirloom Cauliflower and Seasonal Succotash, Citrus Chimichurri and Brown Butter Demi Sauce

*DUET BRAISED BEEF SHORT RIBS AND THYME ROASTED SEABASS

Gorgonzola and Bacon Grits Cake, Broccolini and Peppadew, Peppers, Natural Pinot Reduction and Basil Vermouth Sauce



Magnolia

WEDDING PACKAGE CONT.



Custom designed buttercream wedding cake or dessert table

WEDDING CAKE OR DESSERT TABLE (select five)

- Mini Éclairs
- Hazelnut Praline Cream Puff
- Cappuccino Torte Triangles
- Lemon Meringue
- Strawberry Tarts with Pistachio
- Mini Chocolate Mousse Domes
- Key Lime Bites
- Salted Caramel Ganache Tartlets
- Mini Raspberry Cheesecakes
- Chocolate Almond Sea Salt Clusters
- Chocolate Dipped Coconut Pecan Macaroons
- Dessert Shot Glasses
- Fruits and Chocolate Lollipops

BAR

CHAMPAGNE TOAST - can be passed upon arrival or set for toasts

PREMIUM FOUR HOUR HOST BAR:

*Tito's Vodka, Bombay Sapphire Gin, Glenlivet Scotch, 1792 Bourbon, Jack Daniels Whiskey, Bacardi Silver, 1800 Silver Tequila, Upgraded Wines to include; Kendall Jackson and Josh Cellars (or equivalent brands), Domestic and Imported Beer, Assorted Soda and Bottled Water

*NOTE: Brands subject to change based on vendor availability

DÉCOR

- Designer textured floor length linens and matching napkins (choice of colors) for all guest seating tables and cake table
- CHIAVARI CHAIRS: color of choice of chair and cushion

\$261 per person
Excluding service charge and tax



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THE A ING OF THE RRY ORGAN
SWEET S

EVERGREEN
MUSIC ROOM

Thistle

WEDDING PACKAGE



STATIONED DISPLAY Select One

ARTISAN CHEESES FEATURING LOCAL CREAMERIES

Garnished with Grapes, Grain Mustard, Seasonal Jam, Roasted Nuts, Dried Fruits and Berries, Basket of Breads, Lavash and Crackers

THE PINEHURST BRUSCHETTA BAR

Vine-Ripened Seasonal Tomatoes, Roasted Bell Peppers and Local Parmesan Cheese, Prosciutto and Melon, Goat Cheese Crumbles, Plain Extra Virgin Olive Oil, Chili-Spiced Olive Oil and Aged Balsamic, Sea Salt Baguette and Pretzel Crostini, Freshly Baked Focaccia Bread

PASSED HORS D'OEUVRES Select Three (quantities based on three pieces per person)

- New Moon Local Brie Cheese and Fig Compote on Muesli Bread
- Sun-Dried Tomato Velvet and Parmesan Phyllo Cup
- Manchego, Chorizo and Tomato Pincho
- Teriyaki Chicken on Sesame Rice Chip with Ginger and Scallion
- Buttermilk Fried Chicken Lollipop with Mild Pepper Jam
- Honey and Sriracha Chicken Meatball Skewer
- Cilantro Falafel with Lemon Tahini Dip
- Shredded Pork Turnovers with BBQ Apple Jam
- Mini Meatball Lollipop with Truffle and Grain Mustard Sauce
- Stuffed Mushroom with Fennel Sausage Lollipop

FIRST COURSE Select one salad or soup

PINEHURST HOUSE SALAD

Organic Greens, Zucchini, Squash, Cherry Tomatoes, and Cucumbers with Parmesan Peppercorn Ranch

POACHED PEAR SALAD

Frisée and Watercress, Pomegranate Seeds, Ashe County Blue Cheese and Champagne Dressing

BABY SPINACH AND GREEN APPLE SALAD

Candied Pecans, Feta Cheese and White Balsamic Dressing

BABY ICEBERG SALAD

Applewood-Smoked Cheddar, Ripe Tomatoes, Shaved Cucumber, Smoked Bacon and House-made Green Goddess Ranch Dressing

OR

SHE CRAB SOUP

With Sherry Crème Fraiche

BUTTERNUT SQUASH AND CURRY APPLE SOUP

With Focaccia Crostini

SWEET POTATO VELVET SOUP

With Shiitake Mushroom

Thistle

WEDDING PACKAGE CONT.

ENTRÉE COURSE

(Select up to three)

TRUFFLE SALT AND PEPPERCORN 6oz BEEF TENDERLOIN

Bacon and Onion Jam, Smoked Cheddar Whipped Potatoes, Asparagus, Baby Carrots and Light Pinot Noir Demi Sauce

SLOW-ROASTED PRIME RIB OF BEEF

Sea Salt and Garlic Crusted Prime Rib of Beef, Baby Artichokes, Haricots Verts, Asiago and Basil Mashed Potatoes and Tobacco Onions with Au Jus Lié and Creamed Horseradish

MARSALA CHICKEN SUPREME

Rosemary Roasted Yukon Gold Potatoes, Broccoli and Blistered Tomatoes, Marsala Mushroom sauce

PROSCIUTTO WRAPPED PORK TENDERLOIN

Creamy Stone Ground Grits, Rainbow Carrots and Edamame, Succotash, Bourbon and Molasses Jus

PINEAPPLE-GINGER GLAZED FILLET OF SALMON

Coconut-Ginger Forbidden Black Rice, Baby Bok Choy, Sweet Peppers Stir-Fry with Sake and Shiitake Mushrooms

PAN-SEARED SALMON

Loyster-Infused Risotto, Asparagus and Peppadew Peppers, Dill and Grain Mustard Cream

QUINOA, CHICKPEA AND TOFU NAPOLEON (VEGETARIAN)

Wild Mushrooms and Tarragon Sauce, Baby Arugula and Tomato Confit

PORTOBELLO RAVIOLI (VEGETARIAN)

Overnight Tomatoes, Baby Spinach, Parmesan-Reggiano Cheese and Lemon Thyme Cream

***DUETS:** select one duet entrée to be offered to all guests, plus one vegetarian option

*DUET 8OZ FREE-RANGE CHICKEN BREAST AND CHILI GARLIC PRAWNS

Mushroom Risotto, Wilted Kale and Baby Carrots, Smoked Tomato Velouté

*DUET PETITE FILET OF BEEF WITH JUMBO SHRIMP or CHICKEN

Smoked Cheddar Whipped Potatoes, Roasted Tomato with Basil, Asparagus and Citrus Carrots, Peppercorn Demi Sauce and Vin Blanc Sauce

DESSERT COURSE

Custom designed buttercream wedding cake.

BAR

CHAMPAGNE TOAST - can be passed upon arrival or set for toasts

FOUR HOUR HOUSE BRANDS HOST BAR:

Fris Vodka, Beefeater Gin, Dewars White Label Scotch, Jim Beam White Label, Cruzan Rum, Cuervo Silver Tequila, House Red and White Wines (1) Selection of each, Domestic and Imported Beer, Assorted Soda and Bottled Water

*NOTE: Brands subject to change based on Vendor availability

DÉCOR

• Poly Cotton floor length linens and matching napkins (choice of color) for all guest seating tables and cake table

\$198 per person
Excluding service charge and tax





OUTLOOK
BALLROOM

Azalea

WEDDING PACKAGE



STATIONED DISPLAY

Select One

RUSTIC ANTIPASTO DISPLAY

Cured Sausages, Sopressata, Nduja Spread, Capicola, Prosciutto, Cheeses, Artichokes, Asparagus, Roasted Garlic and Marinated Cherry Tomatoes; Served with Freshly Baked Focaccia, Lavash, Bread Sticks, Jars of Aged Balsamic Vinegar and Extra Virgin Olive Oil*

MARINATED GRILLED VEGETABLE DISPLAY

Portobello Mushrooms, Asparagus Spears, Zucchini, Bell Peppers, Yellow Squash and Eggplant and Marinated Sun-Dried Tomatoes With Balsamic Vinaigrette and Goat Cheese Spread, Rustic Baguette and Rosemary Loaf Bread

FIRST COURSE

Select one salad or soup

PINEHURST GARDEN SALAD

Farm-to-Table Baby Field Greens, Local Tomatoes, Cucumber, Shaved Sweet Carrots and Blueberries, Served with your choice of two House-made Dressings: Peppercorn Ranch, Creamy Italian, Pinehurst Peach-Pecan Vinaigrette or Balsamic Herb Vinaigrette

BABY SPINACH AND GREEN APPLE SALAD

Candied Pecans, Feta Cheese and White Balsamic Dressing

HEARTS OF ROMAINE SALAD

Shaved Parmesan Cheese, Herb Toasted Croutons and Caesar Dressing

OR

TOMATO BASIL BISQUE

CHICKEN, WILD RICE AND BACON SOUP

Azalea

WEDDING PACKAGE CONT.

PAN SEARED 6-OZ. PETIT FILET

Roasted Garlic and Buttermilk Mashed Potato, Overnight Confit Tomatoes, Grilled Squash and Zinfandel Demi-Glace

BRAISED ANGUS BEEF SHORT RIB

Sweet Potato Duchess, Roasted Garlic Sautéed Broccoli and Pinot Noir Shallot Reductions

CITRUS AND ROSEMARY GRILLED CHICKEN

Fingerling Potatoes, Grilled Fennel, Haricots Verts and Pinot Noir Pan Jus

ROASTED CHICKEN SUPRÊME

Herbed Mushroom Ragout, Haricots Verts, Sweet Corn and Pancetta Risotto, Thyme Pan Jus

SLOW ROASTED SALMON

Maple-Pommery Mustard Glaze, Asparagus, Herb and Asiago Potato Cake, Tarragon Beurre Blanc

PAN-SEARED MOUNTAIN TROUT

Fingerling Potatoes, Hominy hash with Smoked Gouda and Roasted Peppers and Haricots verts, Chimichurri Drizzles and Slivered Almonds

VEGETARIAN CANNELLONI

Spinach, Tempeh and Mushroom Filling, baked with Fontina, Cheese, served with Vodka Pink Sauce, Artichokes, Fennel and Fava Beans

PASTA PRIMAVERRA (VEGETARIAN)

Gemelli Pasta with Pink Vodka sauce, Blistered Tomatoes, Mushrooms, Asparagus and Goat Cheese, with Basil and Fresh Parmesan

DESSERT COURSE

CUSTOM DESIGNED
BUTTERCREAM WEDDING CAKE

BAR

FOUR HOUR HOUSE BRANDS HOST BAR:

Fris Vodka, Beefeater Gin, Dewars
White Label Scotch, Jim Beam
White Label, Cruzan Rum, Cuervo
Silver Tequila, House Red and
White Wines (1) Selection of each,
Domestic and Imported Beer,
Assorted Soda and Bottled Water

*NOTE: Brands subject
to change based on
Vendor availability

DÉCOR

• Poly Cotton floor length linens
and matching napkins (choice of
color) for all guest seating tables
and cake table

\$168 per person
Excluding service charge and tax





DONALD
ROSS ROOM

Custom Designed *Wedding Cakes*

Included in all wedding packages. Pinehurst's pastry chefs are renowned for their delicious wedding cakes. Whether you prefer a traditional white cake or a more modern design, we can create a mouthwatering cake that complements your wedding day.

SOUTHERN BELLE

Red Velvet Cake
Vanilla Cream Cheese Filling
Thin layer of Chocolate Ganache

CHOCOLATE LOVERS

Chocolate Buttermilk Cake
White Chocolate Mousse with Dark Chocolate Shavings
Chocolate Buttercream

BLUSHING BRIDE

Vanilla Cake brushed with Citrus Syrup
Homemade Blackberry Jam
Tart Lemon Cream Mousse

CARAMEL & ESPRESSO

Vanilla Bean Cake
Homemade Dulce De Leche
Espresso Buttercream or Mousse

CHOCOLATE CHIP COOKIE

Vanilla Chocolate Chip Cake
Chocolate Chip Cookie Dough Mousse
Vanilla Buttercream

ALMOND DREAM

Sweet Almond Cake
Cream Cheese Mousse
Almond Buttercream

CAROLINA DECADENCE

Vanilla Cake Brushed with Raspberry Puree
Center Layer of Whipped Cheesecake with
White Chocolate Flakes
Fresh Raspberry Mousse



Dessert Station Choice of 5

Mini Éclairs

Hazelnut Praline Cream Puff

Cappuccino Torte Triangles

Lemon Meringue

Strawberry Tarts with Pistachio

Mini Chocolate Mousse Domes

Key Lime Bites

Salted Caramel Ganache Tartlets

Mini Raspberry Cheesecakes

Chocolate Almond Sea Salt Clusters

Chocolate Dipped Coconut Pecan

Macarons

Dessert Shot Glasses

Fruits and Chocolate Lollipops



*Don't see what you're looking for?
Talk with your coordinator about our
Deconstructed Tasting
and create your own tasty combination.*

PACKAGE INCENTIVES

All wedding packages come with the following

- Menu + cake tasting for up to four people
- Wedding gift as a lasting memory of your special day

COMPLIMENTARY PACKAGE INCENTIVES

Additional incentives will be awarded based on the total food, beverage, and all wedding related events such as a rehearsal dinner, welcome reception or farewell breakfast.



\$20,000 - \$29,999

- Complimentary guest room for the bride and groom for the wedding night, based on availability at the time of contract signing
- Breakfast for bride & groom morning after wedding
- Champagne & chocolate covered strawberries delivered to your guest room.
- Round of golf four (4) players on The Cradle



\$30,000 - \$44,999

- Complimentary suite for the night of the wedding, based on availability at the time of contract signing
- Breakfast for the bride and groom the morning after the wedding
- Champagne & chocolate covered strawberries delivered to your guest room
- Round of golf for 4 players on course No. 1, No. 3, No. 5 or the Cradle based on availability at time of booking



\$45,000 OR MORE

- Complimentary suite for the night of the wedding, based on availability at the time of contract signing
- Breakfast for the bride and groom the morning after the wedding
- Couples massage the day after the wedding based on availability at time of booking
- Champagne and chocolate covered strawberries delivered to your guest room
- Round of golf for four players on any course except No. 2 and No. 4 based on availability at time of booking

PACKAGE MINIMUMS & RENTAL FEES

| VENUES | AVERAGE GUEST COUNT | FRIDAY/SUNDAY MINIMUM | SATURDAY MINIMUM | ROOM RENTAL FEES |
|----------------------------|---------------------|-----------------------|------------------|------------------|
| THE CAROLINA HOTEL | | | | |
| Cardinal Ballroom | 100-150 | \$8,000 | \$14,000 | \$2,200 |
| Carolina Hall & Terrace | 150-350 | \$12,000 | \$24,000 | \$2,400 |
| Grand Ballroom | 150-350 | \$15,000 | \$27,000 | \$1,800 |
| South Room | 30-60 | \$4,500 | \$7,000 | \$850 |
| West Lawn | 100-300 | \$12,000 | \$25,000 | \$3,500 |
| HOLLY INN | | | | |
| Evergreen Music Room | 30-50 | \$4,000 | \$7,000 | \$1,800 |
| PINEHURST COUNTRY CLUB | | | | |
| The Outlook & Veranda | 100-200 | \$8,500 | \$21,000 | \$2,200 |
| 2 View Ballroom & Veranda | 30-60 | \$5,000 | \$7,000 | \$1,200 |
| Outlook/ 2 View Veranda | | \$15,000 | \$30,000 | \$2,600 |
| RESORT CLUB | | | | |
| Donald Ross Room & Veranda | 60-100 | \$6,500 | \$12,000 | \$2200 |
| PINEHURST NO. 9 | | | | |
| No. 9 Grand Ballroom | 80-110 | \$8,500 | \$15,000 | \$2,000 |
| Jack Nicklaus Lounge | 20-50 | \$2,500 | \$3,500 | \$950 |

THE FOLLOWING ITEMS WILL BE INCLUDED IN THE ROOM RENTAL FEE:

- House wood parquet dance floor, up to 24'x24'
- House stage
- House banquet chairs, styles vary
- House tables and place settings (flatware, glassware and dinner plates)
- Setup and breakdown of items supplied by or rented through Pinehurst

CEREMONY RENTAL FEES, RESTRICTIONS & INCLUSIONS

| VENUES | AVERAGE GUEST COUNT | RENTAL FEE | RESTRICTIONS |
|----------------------------------|---------------------|------------|---|
| THE CAROLINA HOTEL | | | |
| Carolina Terrace (Hall attached) | 150-350 | \$1,800 | Reception must take place in Carolina Hall |
| Spa Lawn | Any size up to 150 | \$1,500 | None |
| West Lawn | 80-400 | \$3,000 | None |
| Cardinal Ballroom | 100-200 | \$2,500 | None |
| South Room | Any size up to 100 | \$750 | None |
| HOLLY INN | | | |
| Holly Courtyard | Any size up to 100 | \$750 | None |
| PINEHURST COUNTRY CLUB | | | |
| First Tee Box No. 2 | Any size up to 200 | \$3,500 | 6 p.m. or later start time Reception must take place in the Outlook Room |
| Cradle Tee Box | Any size up to 200 | \$2,600 | Reception must take place in the Donald Ross Room |
| Donald Ross Room | Any size up to 200 | \$2,600 | None |
| PINEHURST NO. 9 | | | |
| Event Lawn | Any size up to 150 | \$1,800 | Reception must take place in the Pinehurst No. 9 Ballroom |

THE FOLLOWING ITEMS WILL BE INCLUDED IN THE CEREMONY RENTAL FEE:

- Complimentary guest room for the night prior to the wedding, based on availability at time of contract signing
- An alternate venue in the case of inclement weather
- One hour ceremony rehearsal practice prior to event, rehearsal space based on availability
- White folding chairs

POLICIES AND INFO

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet event, all menu selections are due four (4) weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager twenty (20) business days before the start of the event.

MEAL GUARANTEES

Our professional staff will provide you with the finest of service, however; we need your assistance in order to make your event a success. Please confirm the number of guests attending 72 business hours before your function. This number is a minimum guarantee and may not be reduced after that date. If no guarantee is provided, the hotel will take the last known written count as the guarantee.

PAYMENT SCHEDULE

A 25% non-refundable deposit is required in order to secure the space. Advance deposits will be scheduled every 90 days prior to the event. Payment in full must be made at 30 days prior to the event date.

MENU SELECTION

To assure menu selections can be made available, please submit them at least four weeks in advance.

SPLIT MENUS

The guarantee number must reflect the amount of guests selecting each entree. You may have up to a total of two entree choices for your guests. Meal indicating place cards must be provided if you are offering your guests a choice of entree.

ALCOHOLIC BEVERAGES

The State of North Carolina Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Pinehurst Resort is responsible for the administration of these regulations; therefore, all alcoholic beverages used in banquet functions must be purchased from the hotel. Current beverage pricing at the time of event will prevail.

WEDDING CAKE

It is included in all wedding packages. Consult your Catering Manager if you desire a special design. Price varies depending on size and complexity.

SERVICE CHARGES

A 20% service charge is added to all food, beverage, decor and audio visual charges not included in the wedding packages. State 7% sales tax is added to the total bill.

LABOR CHARGES

Coat room attendants/additional servers and bartenders. If you require any of these additional staff members, the cost per staff person is \$45 per hour, with a four hour minimum.

CEREMONY CHARGES

Ceremony location rental fees vary depending on venue selected. A reception package must be booked at Pinehurst Resort in order to host your ceremony on site.

CLEANING FEES

Pinehurst Resort does not allow the throwing of rice or birdseed either inside or outside the premise. If you choose to use rose petals, confetti or bubbles during your ceremony, there may be a cleaning fee. The cleaning fee could range from \$500 - \$1,500 depending on the amount of cleaning and if hiring an outside company is required.

ELECTRICAL CHARGES

There may be additional charges for electrical power based on certain outdoor locations as well as set up for bands. Prices will vary based on electrical needs.

OUTSIDE VENDORS

Vendors are responsible for removal and pickup of all items at the conclusion of event. All rentals must be arranged through your Catering Manager. Resort will not be responsible for or manage equipment or items that we have not ordered through the Resort. Your Catering Manager will provide you with a copy of the Resort AV/ Production Guidelines. All vendors are required to provide a certificate of insurance 90 days prior to the event. See your catering Manager regarding Moore County Fire Code Candle/Flame restrictions.

WEDDING PLANNER

We encourage all weddings to have a professional wedding planner or day-of coordinator. S/he is responsible for everything that comes with your wedding, including coordinating the rehearsal, wedding party and making sure that your vendors (outside of who is booked through Pinehurst Resort) know where and when they are supposed to be, timeline, etc.

CATERING MANAGER

Your Resort Catering Manager is responsible for everything that specifically deals with the Resort including; food/beverage and the set-up of tables, chairs, linens, etc.

SECURITY

Pinehurst Resort is not responsible for the loss of articles or merchandise brought into the hotel. Security for articles of value should be made with us prior to your event. Florists, entertainers and bakeries should arrange for the pick-up of items at the conclusion of the function.

DAMAGES

The client agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, guests, independent contractors or other agents that are under the client's control.

AUDIO VISUAL

Encore is our in-house audio visual provider that can assist you with presentations, special mood lighting, live streaming, pipe and drape, or any additional equipment your band or DJ may need.

Start your Forever with us

“Timeless tradition is something that appeals to the Pinehurst Resort bride,” says Anthe Constantinis, Director of Catering and Events. “Our own history, and the history of those who have walked our properties or said their vows here become part of every bride and groom’s story. “From catering to event design, food and beverage, transportation and reservations, you really have a whole team at your disposal – but you have one point of contact, one planner who works with you all the way through your event guiding you every step of the way.” As an anchor site of the U.S. Open, Pinehurst’s story continues to be written. Add your wedding date to the list of historic moments that happen here.

