

OPEN BAR-5.5 HOURS

Specialty alcohol subject to market price

Premium Bar

(Included in Main Package)

Tito's Vodka, Tanqueray Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniels, Jim Beam, & DeKuyper Peach Schnapps

Supreme Bar Upgrade

(\$10 More Per Guest)

Grey Goose Vodka, Crown Royal Whiskey, Chivas Scotch, Grand Marnier, Bailey's, Kahlua, and a Pine Knob selection of hard seltzers and craft beer.

Beer and Wine

(Included in All Packages)

Chardonnay, Cabernet, Merlot, Pinot Grigio, Moscato, Labatt Blue, and Labatt Blue Light



*You are cordially invited to
celebrate at Pine Knob
2025*



CONTACT US

-  248-625-0700
-  5580 Waldon Rd. Clarkston MI 48348
-  www.pineknobmansion.com
-  @pineknobmansionandgolf
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Carriage House

Capacity - 280 Maximum
Saturday (150 Adult Minimum)
\$120 Per Person
Fri or Sun (125 Adult Minimum)
\$115 Per Person

Mansion

Capacity - 150 Maximum
Saturday (130 Adult Minimum)
\$120 Per Person
Fri or Sun (100 Adult Minimum)
\$115 Per Person

INCLUDED AMMENITIES

- 6 Hour Hall and Outdoor Rental
- Three Course Sit Down or Buffet Dinner
- Chiavari Chairs
- China and Linens
- Complementary Bridal Suite
- Access to Shared Garden
- 1/2 Hour Clean-up Time
- Valet (Mansion Only)
- 22% Service Charge (Package Only)

PACKAGE PRICING IS SUBJECT TO 6% SALES TAX

AVAILABLE UPGRADES

- Ceremony Site - \$1,500
- Outdoor Bar- up to 100 guests \$750
\$250 per every extra 50 guests
- Upgraded Bridal Suite - \$750
- Cake Service \$1.95 PER PERSON
- Dessert Service \$1.95 PER PERSON
- Champagne Toast \$25 PER BOTTLE
- *Dessert Display Upon Request*

HORS D'OEUVRES

TABLED HORS D'OEUVRES

Fruit, Cheese & Crudités - \$14.95 Per Person
Assorted seasonal fruits and vegetables, crackers, bread sticks, cheese sticks, dips, and salami sticks
Upgrade to Antipasto Display for \$2.95 Per Person

Antipasto Display - \$12.95 Per Person
Imported assorted cheeses, meats, crudités with crackers, dips and marinated vegetables.
Add on Shrimp MP*

Trio (Three Items) \$11.95 Per Person
Quatro (Four Items) \$12.95 Per Person
Quinate (Five Items) \$13.95 Per Person

PASSED HORS D'OEUVRES

- Salmon Canapes
- French Puff Pastries
- Bruschetta Bread
- Beef & Cheddar Arbors
- Caprese Skewers
- Asparagus or Melon with Prosciutto
- Mae Ploy Shrimp
- Spanakopita
- Crab Stuffed Mushrooms
- Sesame Chicken Satay
- Meatballs - Swedish or Bourbon BBQ
- Cherry Pepper Poppers
- Jumbo Shrimp Cocktail*
- Mini Coney Dogs

LATE NIGHT SNACK

- Pizza Bar** \$8.50 Per Person
- Coney's Bar** \$8.50 Per Person
- Slider Bar** \$8.50 Per Person
- Walking Taco Bar** \$8.50 Per Person
- Hot Pretzels** \$6.50 Per Person
- S'mores Bar** \$6.50 Per Person

THREE COURSE DINNER

Rolls and Butter, Coffee, & 5 1/2 Hour Premium Bar Included
Bar Closes for Approximately 30 Minutes During Introductions

SALAD

Your Choice Of One Salad

Fresh Garden, Caesar, or Michigan

Dressing: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, or Italian

PASTA

Your Choice of One Pasta Dish:

Penne with Tomato Basil

Cavatappi with Alfredo*

Cheese Tortellini Uncensored*

(Pick One Noodle And Sauce)

SIDES

Your Choice of Two For Sit Down

or Three For Buffet:

- | | |
|-----------------------------|--|
| Red Ribbon Green Beans | Quinoa Brown Rice Blend |
| Broccoli Florets | Corn O'Brien |
| Green Bean Almondine | Garlic Roasted Redskins |
| Seasonal Steamed Vegetables | Oven Roasted Potatoes
with Rosemary |
| Honey Belgian Carrots | Garlic Mashed Potatoes |
| Roasted Brussel Sprouts | |

Your Choice of ONE Protein for Plated Dinner, or TWO Proteins for Buffet Dinner

CHICKEN BREAST

Béarnaise - Garlic Butter Cream Sauce

Piccata - White Wine, Lemon and Capers

Kopa - Spinach Cream Sauce

Sherry - Sherry Wine Cream Sauce With Bacon

Quatro Formaggio - Four Cheese Sauce

Marsala - Marsala Wine With Mushrooms

Caprese - Tomato, Basil, & Melted Mozzarella



ADDITIONAL PROTEINS, SEAFOOD AND VEGETARIAN OPTIONS

Sirloin Steak - Steak Topped With Fresh Mushrooms In A Burgundy Sauce

***Prime Rib** - With Au Jus. Buffet Only.

***NY Strip** - *Option Only For Sit Down Dinner

***Filet Mignon** - Served With Your Choice Of Garlic Butter or Caramelized Onions

***Lamb Chops** - Australian

***Lobster Tail** - Cold Water Maine, Broiled and Buttered

***Shrimp** - Scampi or Skewered

Atlantic Salmon - Maple Bourbon Glaze With Pineapple Salsa

Portobello Wellington - Portobello Mushrooms Stuffed With Cheese Wrapped in Phyllo Dough

Eggplant Palomino - Grilled Sliced Eggplant With a Cream Sauce

ADDITIONAL DINNER UPGRADES

Duet Plate - Price Subject To Market Value of Entrées Selections

Choice Plate - \$6.95 Per Person + Market Value of Entrées