



GREAT PINES FOOD & BEVERAGE



The Experience



At Great Pines, our culinary experience is led by our longtime chef, whose creativity, enthusiasm, and eye for design shine through in every dish. With years of dedication to our property and guests, she brings a passion for crafting menus that are both beautiful and memorable.

We pride ourselves on personalized service and seamless customization, working closely with you and your fiancé to bring your unique vision to life. Before your big day, you'll enjoy a private tasting with our chef, a chance to sample dishes, refine your menu, and select your favorites together. From thoughtfully curated flavors to flawless presentation, our food is as special as the celebration itself.

[View Our Sample Menu Here](#)

Stationed & Family Style Serving Options

HOW IT WORKS

After selecting your initial options, you'll be scheduled for a tasting to experience the menu firsthand. Final menu selections are due 30 days prior to your event. You're welcome to make upgrades at any time leading up to that 30-day deadline.

SILVER

\$75⁺⁺
/person

Hors D'Oeuvres

choice of two stationed

Salads

choice of one

Entrees

choice of two

Sides

choice of two

Dessert Station

choice of one

GOLD

\$87⁺⁺
/person

Hors D'Oeuvres

choice of two stationed & one
passed

Salads

choice of one

Entrees

choice of two

Sides

choice of two

Dessert Station

choice of two

PLATINUM

\$99⁺⁺
/person

Hors D'Oeuvres

choice of two stationed & one
passed

Salads

choice of one

Entrees

choice of three

Sides

choice of two

Dessert Station

choice of two

Grazing Station Ad-On:

*Includes a selection of artisan meats, cheeses, fresh seasonal fruit, dips,
crackers, and house-made spreads.*

\$18⁺⁺ p/p

Above are 2026 package pricing, rates may vary depending on date.

Plated Dinner Options

HOW IT WORKS

Our plated meal service follows a traditional approach where each guest selects their meal in advance. Once you've finalized your menu choices, guests will be presented with the selected options and asked to indicate their preferences when they RSVP. This ensures a smooth, personalized experience on your big day, with each guest receiving exactly what they chose—no lines, no guesswork.

Plated serving options are offered for parties of up to 60 guests

PLATED SERVING OPTIONS INCLUDE:

Passed Hors D'Oeuvres

Salad(s)

Side(s)

Entrees

Dessert(s)

PRICING: **\$80-\$130** ++/person

Pricing varies based on selected menu items and enhancements.



Above are 2026 package pricing, rates may vary depending on date.

Beverage Options

HOW IT WORKS

Please select one of the three beverage packages offered to pair with your dining experience.

Beverage Service Duration: 3 Hours

Additional service may be added for up to 2 hours at \$12++ per person, per hour.

SILVER

\$35 ++
/person

Includes your choice of:
four domestic bottled
beers/seltzers + three
house wines + assorted
sodas and non-alcoholic
beverages.

GOLD

\$50 ++
/person

Includes your choice of:
five select liquors + five
domestic, import, or
craft bottled
beers/seltzers + four
house wines + assorted
sodas and non-alcoholic
beverages.

PLATINUM

\$75 ++
/person

Includes your choice of:
five select premium
liquors + two signature
cocktails + five domestic,
import, or craft bottled
beers/seltzers + four
house wines + assorted
sodas and non-alcoholic
beverages.

BEVERAGE PACKAGE ENHANCEMENTS AND ADD-ONS

Two Signature Cocktails: \$10++ p/p (may be added to any beverage package)

Champagne toast: \$5 p/p (may be added to any beverage package)

Champagne: \$10 p/p (may be added to any beverage package)

Prosecco: \$10 p/p (may be added to any beverage package)

Import + Craft Beers: \$10 p/p (may be added to Silver Beverage Package)

House-Plus Liquor Option: \$4 p/p (may be added to Gold Beverage Package)

Premium Wine Bottle Option: \$4 p/p++ (may be added to any beverage package)

Additional House Wine Bottle Option: \$3 p/p (may be added to any beverage package)

Additional House Liquor Bottle Option: \$3 p/p (may be added to Gold Beverage Package)

Additional Premium Liquor Bottle Option: \$4 p/p (may be added to Platinum Beverage Package)

Above are 2026 package pricing, rates may vary depending on date.

Food & Beverage FAQs

Can we bring in outside catering?

No, Great Pines does not allow outside catering, as we have a full-service culinary team on site. However, our menu is highly customizable so if there's something specific you're looking for, please don't hesitate to ask as we would be happy to try and accommodate!

Would if we don't want to select a bar package?

Yes You're welcome to choose a consumption bar instead. With this option, guests may order any drinks they like, and you can set a spending threshold —once that amount is reached, guests can begin opening their own tabs. Please note that the Food & Beverage minimum still applies with this option.

If we're contracted for a certain package, can we change it before the wedding?

Yes, changes can typically be made in advance of your event. We'll confirm your final selections, including your menu and bar package, closer to your wedding date. Just keep in mind that any changes may affect your overall pricing or balance due.

Is there a food and beverage minimum?

Yes, this minimum can be discussed with our Group Sales Manager.

Does Great Pines provide the wedding cake?

No, Great Pines does not provide a traditional wedding cake. We do offer small cutting cakes, along with dessert stations.

