



GREAT PINES
BY *Weekender*

FOOD & BEVERAGE

WEDDING PACKAGES



Curated Experiences for Your Lakeside Wedding

2027 PRICING

2028 DATES NOW BOOKING • INQUIRE FOR PRICING

Pricing shown reflects food & beverage; a venue fee applies based on event size and scope.

GREAT PINES WEDDINGS

THE EXPERIENCE



At Great Pines, our culinary program is built around creativity, care, and an eye for beautiful presentation in every dish. Menus are thoughtfully crafted to feel both elevated and personal, bringing genuine passion and attention to every celebration we host.

We pride ourselves on personalized service and seamless customization, working closely with you and your partner 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.

FOOD PACKAGES

HOW IT WORKS

For Family Style/Buffer service, you'll select your menu choices during the tasting. As your package level increases, you'll have a wider variety of options to choose from, and our team can also walk you through available upgrades to specific menu items.

Every package includes a choice of two entrées and two sides — additional selections may be added below. Plated service is available for 55 guests or under at an additional \$15++ per person on any package level. Entrée selections are due 30 days prior to the event.

SILVER \$76++ PER PERSON Cocktail Hour <i>The Grazing Station</i> Salads — <i>Choice of One</i> Entrées — <i>Choice of Two</i> Sides — <i>Choice of Two</i> Dessert Station — <i>Choice of One</i>	GOLD \$89++ PER PERSON Cocktail Hour <i>The Grazing Station</i> <i>Choice of One Display</i> Salads — <i>Choice of One</i> Entrées — <i>Choice of Two</i> Sides — <i>Choice of Two</i> Dessert Station — <i>Choice of Two</i>	PLATINUM \$112++ PER PERSON Cocktail Hour <i>The Grazing Station</i> <i>Choice of Two Displays</i> Salads — <i>Choice of One</i> Entrées — <i>Choice of Two</i> Sides — <i>Choice of Two</i> Dessert Station — <i>Choice of Two</i>
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WHY THE CHOICES LOOK THE SAME

Every package includes the same number of choices per course; what changes is the menu you choose from. Silver selects from Silver-tier dishes, Gold from Silver and Gold, and Platinum from every tier, including our most premium entrées.

ENHANCEMENTS

Hors d'Oeuvres

One Selection — \$11++ p/p · Two Selections — \$22++ p/p
Three Selections — \$33++ p/p · Four Selections — \$44++ p/p

Menu Additions

Additional Entrée Selection — \$9++ p/p · Additional Side Selection — \$5++ p/p
One Additional Display — \$12++ p/p · Plated Service — \$15++ p/p

Premium hors d'oeuvre selections +\$5 per person, per selection.

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BEVERAGE PACKAGES

HOW IT WORKS

Beverage Service Duration: Five (5) Hours — Maximum

Select one of the three beverage packages to pair with your dining experience. Bartender service is included with your venue — no additional bar staffing fees apply.
Specific brand examples are available in Appendix A for reference.

SILVER

\$46⁺⁺
PER PERSON

Four Domestic Bottled Beers
Three House Wines
Assorted Sodas &
Non-Alcoholic Beverages

GOLD

\$62⁺⁺
PER PERSON

Five Call Liquors
Two Signature Cocktails
Five Domestic or Import
Bottled Beers/Seltzers
Four House Wines
Assorted Sodas &
Non-Alcoholic Beverages

PLATINUM

\$86⁺⁺
PER PERSON

Five Premium Liquors
Two Signature Cocktails
Five Domestic, Import, or Craft
Bottled Beers/Seltzers
Four Premium Wines
Assorted Sodas &
Non-Alcoholic Beverages

ENHANCEMENTS & ADD-ONS

After-Dinner Coffee Station — <i>hot coffee, decaf, teas, cream and flavored syrups</i>	\$6 ⁺⁺ p/p
Seasonal Mocktail Bar — <i>may be added to any beverage package</i>	\$8 ⁺⁺ p/p
Champagne Toast — <i>may be added to any beverage package</i>	\$6 ⁺⁺ p/p
Prosecco or Champagne — <i>may be added to any beverage package</i>	\$10 ⁺⁺ p/p
Two Signature Cocktails — <i>may be added to Silver Beverage Package</i>	\$10 ⁺⁺ p/p

PLANNING A 2028 WEDDING?

We are actively booking 2028 dates. 2028 package pricing has not yet been released — reach out to our events team and we will prepare a custom quote for your date. Once your quote is confirmed, your pricing is locked in.

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REHEARSAL DINNERS & WELCOME PARTIES

Rehearsal Dinner — Traditional **\$65++ Per Person**

A private seated dinner for groups of up to 35 guests. Includes house salad, bread, two entrées, two sides, and dessert.

Welcome Party Buffet **\$48++ Per Person**

A relaxed buffet to welcome your guests. Includes house salad, bread, one entrée, one pasta, two sides, and dessert.

The Smokehouse **\$26++ Per Person**

Includes salad, two handhelds, and one side.

Welcome Toast **\$8++ Per Person**

A sparkling toast poured as your guests arrive — offered on its own as a simple welcome, or added to any rehearsal dinner or welcome party.

THE GETTING READY EXPERIENCE

The getting ready room is included as part of your wedding day. The enhancements below are designed to elevate your experience.

Pop the Bubbly **\$19++ Per Person**

A mini mimosa bar, fresh fruit, and coffee and tea service.

Bubbles and Bites **\$30++ Per Person**

A mini mimosa bar, fresh breakfast sandwiches, fruit, and a full coffee, tea, and juice service.

The Full Spread **\$54++ Per Person**

A mimosa bar, breakfast sandwiches, fresh pastries and fruit, followed by light lunch offerings, snacks, and a full coffee, tea, and juice service.

OPTIONAL ENHANCEMENTS

Groom's Suite Beer Bucket \$27++ · Seasonal Mocktail Bar \$8++ p/p

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LET'S PARTY

After the reception winds down, couples and their guests are invited to continue the celebration with late-night snacks served in the Lean-To.

Flatbread Assortment	\$14++ p/p
Chicken Tenders & Fries	\$12++ p/p
Cheeseburger Sliders & Hot Dogs	\$12++ p/p
Cheese Quesadillas & Chips	\$12++ p/p
Chicken Club Sliders & Fries	\$12++ p/p
Mac & Cheese	\$10++ p/p
Campfire S'mores Station	\$10++ p/p
Spiked Hot Cocoa Bar	\$14++ p/p

The Spiked Hot Cocoa Bar is served with rich hot cocoa, a selection of liqueurs, whipped cream, and toppings. Because it is poured beyond the five (5) hour beverage service, additional bar service hours are required and priced at contracting.

A SWEET GOODBYE

Farewell Brunch **\$28++ Per Person**

Hot Coffee, Tea & Assorted Juices · Eggs, Roasted Potatoes, Bacon or Sausage · Fresh Pastries & Breads, Seasonal Fruit

Assorted Breakfast Sandwiches **\$14++ Per Person**

OPTIONAL ENHANCEMENTS

Pancake or Waffle Station — served with whipped cream and seasonal toppings	\$8++ p/p
Mimosa Station — chilled bubbly and fresh juices	\$12++ p/p
Bloody Mary Bar — build-your-own with classic garnishes and house mix	\$14++ p/p
Cider Doughnut Station — warm cider doughnuts served with hot spiced apple cider	\$16++ p/p

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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 — if there's something specific you're looking for, please don't hesitate to ask, as we would be happy to try and accommodate!

What year does this pricing apply to?

The pricing in this brochure reflects our 2027 wedding season. We are also booking 2028 dates — 2028 pricing has not yet been released, so please reach out to our events team for a custom quote. Once your quote is confirmed, your pricing is locked in for your date.

Is there a venue fee?

Pricing shown reflects food & beverage; a venue fee applies based on event size and scope. Your venue fee is quoted with your proposal.

Can we choose a dish from a higher package tier?

Yes. A single selection may be upgraded to a higher tier for an additional per-person charge — \$8++ for one Gold selection within a Silver package, \$12++ for one Platinum selection within a Gold package, and \$18++ for one Platinum selection within a Silver package. Couples upgrading more than one selection are usually better served by moving to the next package.

If we're contracted for a certain package, can we alter it?

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. You are welcome to bring in a cake from an outside bakery, and cake cutting is always complimentary.

Can you accommodate allergies and dietary restrictions?

Yes — our culinary team can accommodate all allergies and dietary needs, including gluten-free, vegetarian, vegan, and nut-free. Just share your guests' requirements with us ahead of your event and we'll take care of the rest.

How does the tasting work?

Tastings are included as part of the wedding package for up to four (4) guests. Once your contract is finalized, a member of our on-site team will reach out to schedule your tasting. Additional attendees may be accommodated at \$45++ per person.

Do you offer vendor meals?

Vendor meals are available at a flat rate of \$40++ per person.

Do you offer children's meals?

Children's meals are offered at 50% off the adult meal price for guests 12 years old and under. This pricing applies to the wedding day only. Additional events, such as rehearsal dinners or farewell brunches, are subject to separate pricing.

What does "++" mean?

Prices marked "++" are subject to tax, gratuity, and an administrative fee.

APPENDIX A

SAMPLE BEVERAGE SELECTIONS

The following selections are provided as examples to illustrate the difference between house and premium offerings within our beverage packages. Specific brands and vintages may vary based on availability; all selections will be of comparable quality.

LIQUOR

WELL

Vodka: Rotating
Gin: Rotating
Rum: Rotating
Tequila: Rotating
Whiskey: Rotating

CALL

Vodka: Absolut
Gin: Tanqueray
Rum: Captain Morgan
Tequila: Jose Cuervo
Whiskey: Jim Beam

PREMIUM

Vodka: Tito's / Ketel One
Gin: Bombay / Hendrick's
Rum: Bacardí Añejo
Tequila: Casamigos / Patrón
Whiskey: Jack Daniel's

WINE

HOUSE

Woodbridge
Rotating

PREMIUM

My Favorite Neighbor · La Crema
Kim Crawford · Whispering Angel
Rotating

BEER & SELTZER

DOMESTIC

Bud / Bud Light
Coors Light
Michelob Ultra
Utica Club

IMPORT

Corona / Corona Light
Heineken
Guinness
Modelo

CRAFT

Seasonal Selections

SELTZER

High Noon
Surfside
White Claw / Truly



GREAT PINES
BY *Weekender*

WEDDING MENU

PREVIEW

Curated Selections for Your Lakeside Wedding

2027 PRICING

MENU OPTIONS

PRIVATE TASTING

Your private tasting allows you to sample menu items from any tier. If you fall in love with a dish from a higher tier, you're welcome to upgrade accordingly — all to help you confidently choose the perfect menu for your wedding day.

HOW IT WORKS

Based on your selected package, you will choose a set number of items per course. Silver packages may select from Silver-tier options, Gold packages may choose from both Silver and Gold tiers, and Platinum packages have access to all menu tiers.

UPGRADING A SELECTION

A single selection may be upgraded above your package level at the rates below. Couples upgrading more than one selection are usually better served by moving to the next package.

One Gold selection within a Silver package	+\$8++ p/p
One Platinum selection within a Gold package	+\$12++ p/p
One Platinum selection within a Silver package	+\$18++ p/p

TRADITIONAL PLATED DINNER

Plated dinners accommodate 55 guests or under and are an additional \$15++ per person on any package level, reflecting the additional staffing required. Menus are contracted within our Silver, Gold, or Platinum tiers based on final selections. Entrée choices must be submitted 30 days prior to the event.

HORS D'OEUVRES

Passed hors d'oeuvres may be added to any package:

One Selection — \$11++ p/p · Two Selections — \$22++ p/p
Three Selections — \$33++ p/p · Four Selections — \$44++ p/p

Prosciutto-Wrapped Stuffed Dates

Dates stuffed with Marcona almonds and blue cheese, wrapped in prosciutto and finished with a brandy reduction.

Seasonal Soup Shooter

A sip-sized serving of velvety seasonal soup, perfect for a flavorful amuse-bouche.

Lamb Meatballs

Spiced lamb meatballs served with your choice of tangy pomegranate glaze or cooling herbed yogurt.

Caramelized Onion and Gruyère Tarts

Flaky pastry tartlets filled with sweet caramelized onion and nutty Gruyère cheese.

Thai Peanut Chicken Wontons

Thai peanut chicken served on a crispy wonton with fresh herbs.

Crab & Sweet Corn Beignets *premium*

Lightly fried fritters filled with lump crab and sweet corn, with a zesty aioli.

Bacon Wrapped Scallops *premium*

Sweet sea scallop wrapped in crisp bacon, served atop a smoky sauce.

Mini Chicken Cordon Bleu Bites

Bite-sized breaded chicken filled with savory ham and creamy baby Swiss cheese, served with a Dijon dipping sauce.

Spanakopita

Flaky phyllo pastry filled with spinach and feta, baked until golden and crisp.

Seasonal Crostini

Toasted baguette rounds topped with rotating seasonal spreads, cheeses, or produce.

Seasonal Pastry

Buttery pastry with a rotating seasonal filling, baked until golden.

Mini Caprese Skewers

Mozzarella, cherry tomato, and basil with a touch of balsamic glaze.

Tomato Puff Pastry

Buttery puff pastry with slow-roasted tomato and basil.

Truffle Mac and Cheese Bites *premium*

Crispy fried mac and cheese bites made with truffle and parmesan, served with a garlic aioli.

Lamb Lollipops *premium*

Grilled lamb chop served on the bone — tender and packed with bold flavor.

Seared Filet Crostini *premium*

Bite-sized filet on garlic crostini with a red wine reduction and blue cheese cream sauce.

Premium selections +\$5 per person, per selection.

Menu items are subject to change without notice based on availability and seasonality.

DISPLAYS & STATIONS

Every package includes our signature Grazing Station during cocktail hour. Gold packages also include your choice of one display below and Platinum packages include two, and additional displays may be added to any package for \$12++ per person.

INCLUDED HOT DISPLAYS

Adirondack Soft Pretzel

Warm, soft-baked pretzels with beer cheese and stone-ground mustard for dipping.

Gourmet Mac & Cheese

Creamy macaroni and cheese with a blend of artisan cheeses, topped with a crispy breadcrumb crust.

INCLUDED COLD DISPLAYS

Mediterranean Mezze

A spread of hummus, tzatziki, marinated olives, feta cheese, and warm pita.

Caprese Bruschetta

Toasted crostini, fresh mozzarella, heirloom tomatoes, and basil with balsamic glaze and basil pesto.

UPGRADED STATIONS

Elevate your cocktail hour with a pasta station, a raw bar experience, or a taste of New England.

Premium stations are added at the \$12++ per person display rate plus the upgrade shown. Gold and Platinum couples may apply an included display toward a premium station and pay only the difference.

Pasta Station **+\$2++ p/p**

Penne with your choice of two sauces, garlic bread, and fresh parmesan.

Shrimp Cocktail Display **+\$4++ p/p**

Mini Lobster Rolls **Market price**

Quoted at contracting.

Have a display or station in mind that you don't see here? Just ask — our culinary team loves bringing custom ideas to life.

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ENTRÉES

THE SILVER PACKAGE — CHOOSE TWO

Garlic Herb Chicken Breast

Pan-seared chicken breast finished with garlic herb butter.

Maple Glazed Salmon

Atlantic salmon glazed with our house-made maple scout sauce, perfectly caramelized.

Porchetta-Style Roast Pork

Herb and fennel-crusted pork, slow-roasted, carved, and served with a light pan jus.

Vegetable Pappardelle

Pappardelle noodles and zucchini in your choice of basil pesto or lemon cream sauce.

THE GOLD PACKAGE — CHOOSE TWO

Prosciutto & Sage Chicken

Pan-seared chicken breast with crispy prosciutto and a sage brown butter sauce.

Carved Pork Loin

Freshly carved pork loin with a seasonal compote.

Mahi Filets

Flaky mahi-mahi, topped with a fresh lemon herb gremolata for a bright citrus finish.

Roasted Stuffed Bell Pepper

Roasted bell pepper with barley pilaf, seasonal vegetables, and a light sauce.

Flat Iron Steak

Flat iron steak with a savory wild mushroom ragu or roasted shallot jus.

Red Wine Braised Short Rib

Braised beef in red wine with root vegetables and a golden pastry crust.

THE PLATINUM PACKAGE — CHOOSE TWO

Roasted Cornish Game Hen

Whole game hen, oven-roasted with aromatic herbs for a crisp, golden skin.

Scampi-Style Shrimp & Scallops

Succulent shrimp and scallops sautéed in garlic butter, white wine, and lemon.

Za'atar Crusted Lamb Chop

Herbaceous lamb chop crusted with za'atar spice blend, grilled and served with a touch of Mediterranean flair.

Butternut Squash Pasta

Pasta filled with roasted butternut squash, creamy béchamel and sage.

Select Beef Filet

Premium beef filet, served with a bold peppercorn and brandy cream sauce.

Pan-Seared Salmon

Seared salmon filets finished with a maple whole-grain mustard glaze.

A single selection may be upgraded above your package level — see Menu Options for rates.

Menu items are subject to change without notice based on availability and seasonality.

SIDE DISHES

Silver, Gold, & Platinum packages may select any option

Lemon Roasted Broccoli
Glazed Carrots
Creamy Parmesan Polenta

Green Beans with Tahini
Garden Vegetable Bake
Roasted Potatoes

Herbed Rice Pilaf
Cheesy Mashed Potatoes
Sweet Corn with Sage & Garlic

SALADS

Silver, Gold, & Platinum packages may select any option

House Salad · Caesar Salad · Seasonal Salad

DESSERTS

SILVER

CHOOSE ONE

Sheet Cake
Seasonal Dessert Parfait
Fresh Donut Display

GOLD

CHOOSE TWO

6" Cutting Cake with Cupcakes
Cannoli Flavor of Your Choice
Cookie of Your Choice

PLATINUM

CHOOSE TWO

6" Cutting Cake with Choice of
Two Flavors of Cupcakes
Seasonal Fruit Shortcakes

Menu items are subject to change without notice based on availability and seasonality.





LET'S START PLANNING

To begin planning your celebration, submit a request for proposal through our website or reach our events team at

events@weekenderhotels.com

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2028 dates available by inquiry*

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