

# The Country Club of Whispering Pines

## Meetings & Events



2 Clubhouse Blvd. Whispering Pines, NC 28327  
[www.countryclubofwhisperingpines.com](http://www.countryclubofwhisperingpines.com)

# The Country Club of Whispering Pines

**Dear Guest,**

Thank you for considering The Country Club of Whispering Pines to host your upcoming Event. We are delighted to get the opportunity to work with you to create you're most memorable event.

Our outstanding venue, creative menus and attentive personal service guarantee the success of your Event! Let our experienced planners, and trained culinary team take care of all the details for you.

Our Clubhouse has many options including the Lakes Grand Ballroom, for Receptions seating up to 250 guests, or our Spring or Shadow Lake Rooms for Events for up to 100 guests. We also have our Boardroom for smaller meetings for up to 20 guests.

All types of events are scheduled throughout the year, and each event is customized to meet the specific needs of our guests.

We look forward to working with you to plan your Event!

Thank you

# The Country Club of Whispering Pines

## **Lakes Grand Ballroom**

This elegant 5,450 sq. ft. dining room seats up to 300 guests and features a 1,100 sq. ft. dance floor, an entire wall of 8 ft. windows with a beautiful view of Tranquility Pond and the West Golf Course. The Ballroom also has 2 sets of movable sound-proof dividing walls to transform the room into a 3,650 or 1,780 sq. ft. space.

## **Shadow Lake Room (East)**

This 1,780 sq. ft. room offers a private bar and is ideal for projection presentations. Seating is available for up to 115 guests.

## **Whisper Lake Room (Main)**

The ultimate party room, this 1,780 sq. ft. space features a 1,100 sq. ft. dance floor and accommodates up to 115 guests.

## **Spring Lake Room (West)**

The 1,890 sq. ft. Springs Lake Room boasts a private bar and a full wall of 8 ft. windows providing ample natural light and a scenic view of Tranquility Pond and the West Golf Course. Seating is available for up to 115 people.

## **Ellis Maples Bar & Grill Room**

Offering Thagard Lake and pool views, this classic 1,250 sq. ft. dining room, with private bar, comfortably accommodate groups of up to 70 guests.

## **Ellis Maples Terrace**

This spacious 1,100 sq. ft. outdoor terrace overlooks Thagard Lake and the outdoor pool. It's an ideal location for casual dining and cocktail receptions for up to 50 guests.

## **Board Room**

CCWP's stately 510 sq. ft. Board Room seats up to 16 guests around a 20 ft. conference table and features natural light, ergonomic chairs and a built-in dry erase board, cork board and projection screen.

## **Poolside Cabana**

This casual 980 sq. ft. space features sliding glass doors to the pool area and can accommodate up to 20 people for poolside partying at its best!

# The Country Club of Whispering Pines

The Country Club of Whispering Pines is located just 5 miles from Pinehurst and 50 miles from Raleigh. CCWP boasts a contemporary 38,000 sq. ft. clubhouse featuring 9,500 sq. ft. of banquet space, complete catering facilities, an 1,100 sq. ft. dance floor, and full-service restaurant and bar.

## Room Rental

Room Rental Rates apply per day. Additional Costs may be incurred for extra setup. cleanup or additional day rental.

Grand Ballroom - \$1200.00 per day

East Dining Room - \$400.00 per day

West Dining Room - \$400.00 per day

Grille Room (available only after 4:00PM) - \$400.00 per day

Board Room - \$150.00 – per day

Pool Side Cabana - \$150.00 per day

## Banquet Seating Chart

Room Name	Dimensions	Sq. Ft.	U-shape	Theater	Classroom	Banquet
Lakes Grand Ballroom	81x66	5450	60	350	300	275
Shadow Lake Room	27x66	1780	46	175	120	100
Whisper Lake Room	27x66	1780	46	175	120	100
Spring Lake Room	27x70	1890	46	175	120	100
Ellis Maples Bar & Grill	32x40	1250	N/A	N/A	N/A	70
Ellis Maples Terrace	18x60	1100	N/A	N/A	N/A	50
Board Room	16x32	510	16	N/A	N/A	16

# *Breakfast*

## *Continental Breakfast Buffet*

*\$8++ per Guest*  
*Assorted Danish &*  
*Muffins*  
*Seasonal Fruit*  
*Sausage, Gravy & Biscuits*  
*Freshly Brewed Coffee*  
*Chilled Orange Juice*

## *Full Breakfast Buffet*

*\$13++ per Guest*  
*(Minimum 25 guests)*  
*Assorted Breakfast Pastries*  
*Fluffy Scrambled Eggs*  
*Choice of Hash Brown Potatoes or Grits*  
*Choice of Crispy Bacon, Sausage Patties or Links*  
*Sausage Gravy and Homemade Biscuits*  
*Freshly Brewed Coffee*  
*Chilled Orange Juice and Milk*

### *Additional options include:*

*Extra Meat \$2 per person*  
*Extra Starch \$1 per person*

*Prices are per person and are subject to 22%  
gratuity and NC Sales Tax*

# *Breaks/Snacks*

*Pepsi, Sierra Mist, Diet Pepsi & Mountain Dew - \$2++ each*

*Bottled water - \$2++ each*

*Basket of whole fruit - \$2++ per piece*

*Assorted Danish and Muffins - \$15++ per dozen*

*Assorted Bagels & Cream Cheese - \$17++ per dozen*

*Assorted freshly baked cookies - \$15++ per dozen*

*Assorted granola & breakfast bars - \$16++ per dozen*

## *Beverage Station*

*(Minimum 10 Guests)*

*\$2 per person*

*Tea, Coffee and Water*

*Lemonade add \$1*

*Prices are per person and are subject to 22% gratuity and NC Sales Tax*

# Plated Lunch Entrées

*Entrees are served with listed side items  
Coffee & tea included  
Add house or Caesar salad \$5.00*

**Deli Wrap and Cup of Soup** \$16  
*Choice of meat and cheese for the wrap and seasonal soup*

**Smoked Turkey BLT Wrap** \$13  
*Served with side salad or house chips*

**Spaghetti & Meatballs** \$13  
*Served with garlic bread*

**8oz Cheeseburger** \$15  
*Served with french fries and pickle spear*

**Chicken Crepes** \$16  
*Parmesan cream sauce & side salad*

**Chicken Marsala** \$17  
*Served with creamy mashed potatoes and green beans*

**Meatball Marinara Sub** \$12  
*Served with fries and a pickle spear*

**Chicken Parmesan** \$14  
*Served over pasta*

*Prices are per person and are subject to 22% gratuity and NC Sales Tax*

# *Plated Entree Salads*

*All salads are served with rolls & butter, choice of two dressings, tea, water, & coffee*

## ***Chicken Caesar Salad \$14***

*Romaine lettuce with grilled chicken breast, Caesar dressing, grated parmesan cheese, and garlic croutons*

## ***Chef's Salad \$13***

*Mixed greens topped with turkey, ham, cheddar and Swiss cheese, diced egg, Tomato, & cucumber*

## ***Asian Chicken Salad \$14***

*Grilled chicken, mixed greens, mandarin oranges, cucumbers, red bell peppers, crisp wonton strips, sesame soy vinaigrette*

## ***Cobb Salad \$14***

*Grilled chicken, diced egg, bacon, grape tomatoes, cucumbers, avocado, & cheddar cheese*

## ***Zesty Quinoa Salad \$13***

*Quinoa with grape tomatoes, black beans, lime juice, cilantro and green onions with mixed greens*

## ***Dressing Choices***

*Ranch*

*Italian*

*Bleu Cheese*

*Honey Mustard*

*Thousand Island*

*Balsamic Vinaigrette*

*Prices are per person and are subject to 22% gratuity and NC Sales Tax*



# Buffets

*All buffets are served with tea, water, & coffee*

## **Burgers and Hot Dogs \$15**

*Grilled Hamburgers, All Beef Hot Dogs  
Assorted Rolls & Cheeses, Lettuce, Tomato, Onion,  
& Potato Chips  
Chef's Choice Dessert*

## **Deli Subs \$13**

*Italian Subs, Turkey & Cheese Subs  
Potato salad, Coleslaw, & Potato Chips  
Chef's Choice Dessert*

## **Southern Barbecue \$19**

*BBQ Grilled Chicken, Pulled Pork  
Potato Salad, Coleslaw, Baked Beans, & Corn Bread Muffins  
(Substitute baby back ribs for pulled pork \$2 per person surcharge)  
Chef's Choice Dessert*

## **Soup and Salad \$16**

*Homemade Soup with Crackers  
Salad Bar with Mixed Greens, Tomato, Red Onion, Carrots, Cucumber, Shredded Cheddar  
Cheese, Croutons & Choice of Two Dressings  
Additional Salad Toppings, \$1 Per Person Surcharge*

## **Pasta Buffet \$16**

*2 Different Types of Pasta and 2 Different Sauces  
Your Choice of Dinner Rolls or Garlic Bread  
& a Tossed Salad with 2 Dressings*

*Prices are per person and are subject to 22% gratuity and NC sales tax*

# Buffets

*All buffets are served with tea, water, & coffee*

## **Mexican Buffet \$17**

*Chicken Fajitas, Ground Beef Tacos, Chips & Salsa  
Topping bar including - Shredded Cheese, Lettuce, Tomato,  
Onion, Sour Cream, & Pico de Gallo  
Chef's Choice Dessert*

## **Italian Buffet \$19**

*Baked Ziti, Meatballs, Tossed Salad, Garlic Bread,  
Marinara & Parmesan Cheese  
Chef's Choice Dessert*

## **Beef Stroganoff Buffet \$20**

*Beef Stroganoff Served Over Pasta,  
Tossed Salad, Rolls & Butter  
Chef's Choice Dessert*

*Prices are per person and are subject to 22% gratuity and NC Sales Tax*

## *Hors d'oeuvres*

- Black Tiger Shrimp Cocktail* \$225 per 100 pieces  
*White Shrimp Cocktail* \$160 per 100 pieces  
*Bacon Wrapped Scallops* \$350 per 100 pieces  
*Vegetable Spring Rolls* \$150 per 100 pieces  
*Southwest Chicken Egg Rolls* \$200 per 100 pieces  
*Mini Maryland Style Crab Cakes* \$325 per 100 pieces  
*Spanakopita* \$225 per 100 pieces  
*Frank in a Blanket* \$150 per 100 pieces  
*Bacon Wrapped Shrimp* \$325 per 100 pieces  
*Chicken Satay Skewers* \$300 per 100 pieces

*Passed hors d'oeuvre fee is \$50.00 per server*

### *Platters*

- Assorted Crudités Platter served with Ranch Dip* \$4  
*Antipasto Display* \$5  
*Fruit and Cheese Tray served with Assorted Crackers* \$5  
*Marinated Grilled Vegetable Display* \$4

*Prices are per person and are subject to 22% service charge and NC Sales Tax*

# *Plated Entrées*

*Entrees are served with your choice of vegetable & house salad  
Includes rolls, butter, coffee & tea*

***Roasted Pork Tenderloin** \$23*

*Caramelized onion pan gravy & herb roasted potatoes*

***Sautéed Chicken Marsala** \$20*

*Marsala mushroom sauce & creamy mashed potatoes*

***Sautéed Chicken Picatta** \$20*

*Lemon caper butter sauce & creamy mashed potatoes*

***Pan-Seared Mahi Mahi** \$25*

*Pineapple salsa & cilantro lime rice*

***Pan-Seared Salmon Fillet** \$25*

*Citrus beurre blanc & rice pilaf*

***Grilled 10 oz Center Cut Pork Chop** \$25*

*Mango chutney & macaroni & cheese casserole*

***Grilled 8 oz Sirloin** \$25*

*Beurre maison & creamy mashed potatoes*

***Grilled 10 oz Angus NY Strip OR 10 oz Ribeye** \$32*

*Herb butter & creamy mashed potatoes*

***Grilled 6 oz Angus Filet Mignon** \$42*

*Jumbo lump crab with béarnaise sauce & garlic herb roasted potatoes*

## *Sides*

*Green Beans Almondine*

*Green Beans*

*Seasonal Vegetable Medley*

*Broccoli Florets*

*Succotash*

*Prices are per person and are subject to 22% service charge and NC Sales Tax*

# *Dinner Buffets*

*(Minimum 40 guests)*

*One entrée - \$24++ per person*

*Two entrées - \$27++ per person*

## *Salads*

*(Choose one)*

*Tossed House Salad*

*Mixed greens, tomatoes, cucumbers, carrots, & choice of dressing*

*Caesar Salad*

*Romaine lettuce, herb croutons, aged parmesan, & caesar dressing*

## *Entrees*

*Sautéed Chicken Marsala*

*Herb Roasted Chicken with Pan Gravy*

*Roasted Pork Tenderloin with Pan Gravy*

*Traditional Meatloaf with Mushroom Sauce*

*Pan Seared Salmon with Citrus Beurre Blanc*

*Braised Beef Tips with Red Wine Mushroom Sauce*

*Sautéed Chicken Picatta*

*Baked Ziti*

*Grilled Mahi Mahi with Pineapple Salsa*

*Sides (Choose two)*

*Mashed Potatoes*

*Herb Roasted Potatoes*

*Saffron Rice*

*Rice Pilaf*

*Au Gratin Potatoes*

*Green Beans Almondine*

*Green Beans*

*Seasonal Vegetable Medley*

*Broccoli Florets*

*Succotash*

*Prices are per person and are subject to 22% service charge and NC Sales Tax*

# ***Bar Service***

## ***Beer by the Keg***

*Domestic ½ Keg - \$375 - Import - Price Varies by Brand*

*Domestic 1/6 keg \$125 - Import - Price Varies by Brand*

## ***Wine by the glass, bottle, or case***

*Chardonnay, Pinot Grigio, Moscato, White Zin, Cabernet Sauvignon, Merlot,  
Pinot Noir, Sparkling Wine*

*\$180 per case of 12*

*\$16 per bottle*

*\$6 per glass*

*Specialty Wines Vary*

## ***Beer***

*\$3 per can Domestic*

*Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Michelob Ultra*

*\$4 per can Import*

*Corona, Stella Artois, Dos Equis, Heineken*

## ***House Liqueur - \$5***

*Aristocrat Vodka, Aristocrat Rum, Aristocrat Gin, Aristocrat Bourbon,  
Aristocrat Tequila*

## ***Premium Liqueur - \$6***

*Bacardi, Jim Beam, Smirnoff, Seagrams 7, Absolut, Dewars, Tanqueray,  
Captain Morgan*

## ***Top Shelf - \$8***

*Makers Mark, JW Red, Grey Goose, Crown Royal, Titos Vodka, Jameson, Jack  
Daniels*

*A setup fee of \$50 for banquet bars*

*Prices are subject to 22% service charge and NC sales tax*