



Olde Sycamore Golf Plantation Special Events Planner

- * **Weddings**
- * **Receptions**
- * **Rehearsal Dinners**
- * **Birthday Parties**
- * **Luncheons**
- * **Holiday Parties**
- * **Client Appreciation**
- * **Baby/Bridal Showers**
- * **Reunions**
- * **Private Social Events**

**7500 Olde Sycamore Drive
Charlotte, NC 28227
(704) 573-1000
www.oldsycamoregolf.com**





-Olde Sycamore Event Planner-

-Conference Room-

Maximum 20 guests

Guest half day - \$150 Guest full day - \$200

Complimentary for members during operational hours

Food and beverage minimum of \$200 plus tax and gratuity

-Clubhouse Main Dining Room & Patio-

Maximum 120 guests

Members - \$100 per hour Guests - \$150 per hour

Set up and breakdown with
full white linen service - \$200

-Cart Barn-

Maximum of 144 guests

Members - \$100 per hour Guests - \$150 per hour

Set up and breakdown with
full white linen service - \$200

-Staff Fees-

-Wait staff-

\$30 per hour with a minimum of 3 hours per employee
(required with formal place setting)

-Bartender-

\$45 for parties of 40 guests or less

\$90 for parties over 40 guests

(Additional charges for satellite bar)

-Additional Fees-

Cake cutting - \$40

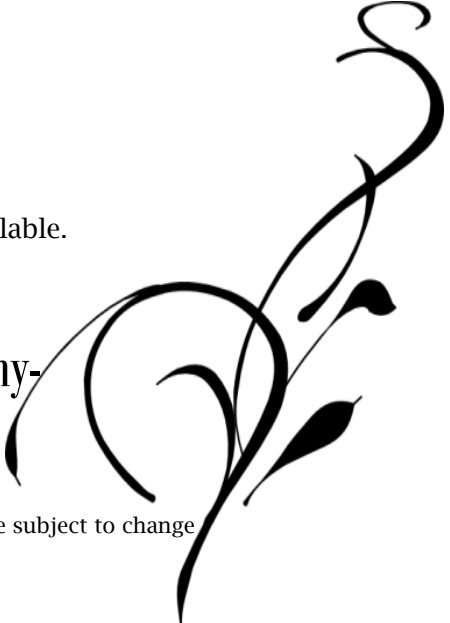
Carver charge - \$50

Additional tables, chairs, and décor rental available.

-Let us host your wedding ceremony-

Ceremony set up and break down - \$225

All prices are subject to sales tax and an 18% service charge. Prices are subject to change



-Beverage Menu-

Wine-

By the glass - \$5
By the bottle - \$18

Choose from Sycamore Lane
Chardonnay, Pinot Grigio,
Cabernet, and Merlot

-Beer-

Domestics - \$3.00

(Bud, Bud Light, Bud Select,
Michelob Light and Ultra Light, Coors
Light, Miller Light, and
Yuengling)

Imports - \$3.50

(Corona, Corona Light, Amstel Light,
Heineken, Heineken Light, and
Carolina Blonde)

-Kegs-

Half Barrel Keg Domestic - \$300
1/4 Barrel Keg Domestic - \$200
Half Barrel Keg Imported - \$350

-Drink Packages-

I

4 bottles of house liquor
6 bottles of house wine
1/4 barrel domestic keg
\$595

(Recommended for parties up to 50)

II

2 bottles of house liquor
12 bottles of house wine
1/4 barrel domestic keg
\$495

(Recommended for parties up to 50)

III

4 bottles of house liquor
12 bottles of house wine
Half barrel domestic keg
\$825

(Recommended for parties up to 100)

IV

6 bottles of house liquor
8 bottles of house wine
Half barrel domestic keg
\$925

(Recommended for parties up to 100)

Upgrade house liquor to premium liquor for an additional \$30 per bottle
Add extra bottles to your package:
house liquor - \$95 per bottle
premium liquors - \$125 per bottle

- Satellite Bar -

Set up and stocking fee of \$
Bartender - \$45

Satellite bar is available for parties of 100 guests or more.

-Open Bar-

Includes liquor, wine, and beer
\$9.5 per person for the first hour
\$8.5 per person for each additional hour

Open bar options also available on a per drink basis.

Complimentary water and tea included with food packages.
Add fountain soda for \$1 per person



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-Breakfast & Lunch Menu-

(Packages for parties of thirty-two guests or more)

-Continental Breakfast-

Start your day with an array of breakfast treats featuring bagels with cream cheese, assorted pastries or muffins, and a fresh fruit garnish. Orange juice, milk, and coffee included.

\$7.75 per person

-Country Breakfast-

Generous helpings of scrambled eggs, grits, breakfast potatoes, and a choice of sausage or bacon served with warm toast and biscuits, butter and jelly, orange juice, milk, and coffee.

(add \$1 per person to include both sausage and bacon)

\$10.95 per person

-Olde Sycamore Cold Cut Buffet-

Build your own sandwich! Enjoy an array of cheeses, delicious smoked ham and turkey on white, wheat and rye bread with garden toppings, accompanied by potato salad, coleslaw, assorted condiments, and Chef's choice of dessert.

(add \$1 per person to include roast beef)

\$11.95 per person

-Deli Wraps & Salad Buffet-

An assortment of hand rolled turkey, ham, roast beef, chicken salad, tuna salad, and BLT wraps served with potato salad, chips, and dill pickles. Tossed garden salad with a trio of dressings and Chef's choice of dessert included.

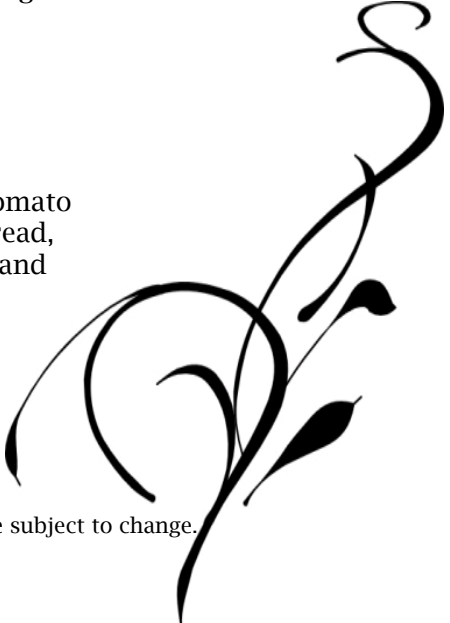
\$10.95 per person

-Soup & Salad-

Enjoy our homemade Cream of Broccoli and Tomato Soup served with crackers and fresh baked bread, tossed garden salad with a trio of dressings, and Chef's choice of dessert.

\$9.25 per person

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-Lunch Menu-

(Packages for parties of thirty-two guests or more)

Complimentary tea and water included. Add fountain soda for \$1 per person.

-All American Cookout-

Juicy, flame grilled hamburgers and roasted hot dogs served with all the trimmings, baked beans, potato salad, coleslaw, chips, and Chef's choice of dessert.
\$11.95 per person

-Carolina Barbeque -

Carolina style pulled pork barbeque served with baked beans, potato salad, coleslaw, chips, and Chef's choice of dessert.
\$13.00 per person

-Southwestern Chicken-

Blackened, flame grilled chicken breast topped with a roasted vegetable salsa served with red rice, a vegetable medley, garden salad, fresh baked bread, and Chef's choice of dessert.
\$13.00 per person

-Steak and Chicken Fajitas-

Sizzling steak and chicken topped with sautéed green peppers and onions. Served with warm flour tortillas, sour cream, salsa, shredded cheese, lettuce, and tomato.
Sides include yellow rice, black beans, and Chef's choice of dessert.
\$14.00 per person

**-Add Homemade Tomato or Cream of Broccoli Soup -
\$3.00 per person**



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-Dinner Menu-

(Packages for parties of thirty-two guests or more)

Enjoy a choice of vegetable, starch, dessert, Caesar or garden salad, and fresh baked bread with dinner entrées. Complimentary tea and coffee included.

-Carved Prime Rib-

Aged prime rib, herb crusted and roasted, served with au jus and horseradish sour cream.

\$24.00 per person

-Angus Top Round-

Herb crusted and slow roasted Angus beef top round, hand carved and served with au jus and horseradish sour cream.

\$21.00 per person

-Grilled Ribeye Steak-

Southwestern marinated eight ounce grilled Ribeye.

\$17.00 per person

-Roasted Cajun Pork Loin-

Sliced blackened pork loin medallions drizzled with a Cajun cream sauce.

\$21.00 per person

-Roasted Barbeque Chicken-

Bone in white and dark meat chicken basted with homemade barbeque sauce.

(substitute grilled boneless chicken breast upon request)

\$17.00 per person

-Brisket & Chicken-

Chef's signature slow cooked mustard glazed brisket and honey mustard marinated chicken breast.

\$18.00 per person

-Chicken Cordon Bleu-

Tenderized chicken breast stuffed with Baby Swiss and ham, hand rolled and dipped in seasoned bread crumbs.

Topped with a light Dijon cream sauce.

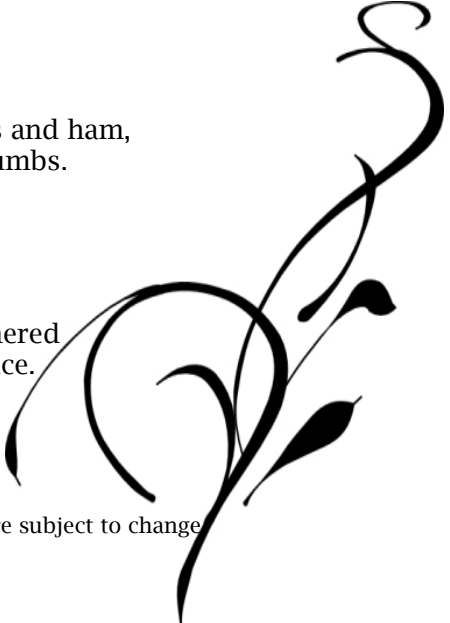
\$16.50 per person

-Chicken Marsala-

An Italian favorite! Grilled chicken breast smothered in a sweet tomato and mushroom Marsala sauce.

\$16.95 per person

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-Dinner Menu-

(Packages for parties of thirty-two guests or more)

Complimentary tea and coffee included.
Add fountain soda for \$1 per person.

-Seafood Buffet-

(Choice of vegetable, starch, dessert, Caesar or garden salad,
and fresh baked bread)

Grilled Salmon served with a roasted vegetable salsa.

or

Blackened Salmon topped with jalapeño and
lime beurre blanc sauce.

or

Grilled Swordfish steak topped with roasted
red pepper aioli.
(grilled chicken available for second option)

Choice of one \$18.00 per person

Choice of two \$21.00 per person

-Italian Buffet-

(Choice of vegetable and dessert, Caesar or garden salad, and garlic bread)

Shrimp Fra Diablo

Farfalle pasta and shrimp tossed in a spicy tomato
sauce then topped with parmesan cheese and basil.

and

Sausage Alfredo

Rigatoni pasta and mild Italian sausage in a rich
creamy Alfredo sauce.

and

Chicken Parmesan

Hand breaded chicken breast topped with marinara sauce
and parmesan cheese with a parsley garnish.

\$14.50 per person

-Vegetables-

Corn on the Cobb
Green Bean Almondine
Squash and Green Bean Medley

-Starches-

Smashed Red Bliss Potatoes
Garlic Mashed Potatoes
Baked Potatoes
Caribbean Rice
Rice Pilaf

-Desserts-

Key Lime Pie
Chocolate Trilogy
Strawberry Swirl Cheesecake

-Add Homemade Tomato or Cream of Broccoli Soup-

\$3.00 per person

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Hors d'oeuvres

(Packages for parties of thirty-two guests or more)

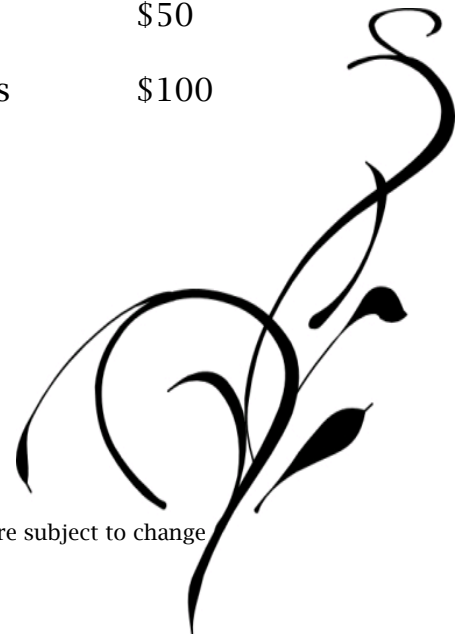
-Cold Platters-

Vegetable Tray	\$150	Seven Layer Dip	\$150
Fruit Tray	\$150	Chips and Dips	\$95
Cheese Tray	\$135	Spinach Artichoke Dip	\$95

-Hot Platters-

Each selection includes fifty pieces.
The average person enjoys seven to nine pieces.

Tomato Mozzarella Bruschetta	\$120	Mini Chicken Cordon Blue	\$115
Shrimp Cocktail	\$165	Stuffed Mushrooms	\$210
Pepper Jack Beef	\$195	Fried Ravioli	\$100
Mini Crab Cakes	\$145	Fried Mozzarella	\$100
Swedish Meatballs	\$100	Cheeseburger Sliders	\$100
Chicken Tenders	\$140	Buffalo Wings	\$50
Egg Rolls	\$85	Barbeque Sliders	\$100



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-Preferred Vendors-

-Flowers-

My Flower Pros, Inc 704-747-2159
Anna's Flowers 704-821-7122

-Cakes-

Austin's Bakery & Design 704-283-5360
Monte Belles Bakery 704-525-0025

-Invitations-

Personally Yours 704-541-7344

-Photographer-

Chuck Eaton 704-844-2993

-Limousine Service-

Silver Fox Limousine 704-622-9944


-Music-

DJ Jen Sibrava 980-205-5867
Agape DJ Service 866-793-4567 PIN 7050
Meadow's DJ Service 704-663-4578
Celine Berman & Jazztrack 704-821-7351

-Live Music & DJs-

Contact Brandon Crumpton at Key Signature
for booking bands, solo/duo artists, & DJs
704-568-1968

Olde Sycamore recommends the above services, but will not be held liable for any damage and/or scheduling cost due to company malfunctions





-Booking Policies-

-Guarantee-

Any group hosting an event at Olde Sycamore must attach a \$500 deposit in addition to a signed contract in order to guarantee the selected day and time. Management reserves the right to cancel any booking without proper deposit. Groups are responsible for a billable number of guests 14 days prior to event date. Food, beverage, and set up arrangements are to be finalized at this time.
Event bill must be paid in full no later than 7 days prior to the event based on guaranteed number 14 days prior to event.

-Alcohol & Coolers-

Alcohol not purchased from Olde Sycamore is not permitted in the clubhouse at any time. Personal coolers are not permitted.

-Cancellations-

Deposit is fully refundable within 30 days of contract signing. Cancellation after 30 days of contract signing will forfeit event deposit. Cancellations less than 14 days prior to event date will result in full payment based on the 14 day guarantee.

-Property Damage-

Any damage to the golf course, golf carts, clubhouse, and/or related facilities will be charged to the outing host. Damage will be charged at the cost of labor and materials.


-Rainouts-

Every attempt will be made to accommodate you in the event of a rainout. There will be no penalty if it is not possible to hold your event outside due to rain. Olde Sycamore will solely determine if outdoor areas are unfit to hold the event.

-Start Times-

All events will start promptly at the scheduled time.

Thank you for choosing Olde Sycamore. We look forward to hosting your event.



Olde Sycamore Golf Plantation Banquet Agreement

Contact: _____ Company _____

Email _____ Phone _____

Address: _____

Event Date: _____ Day of Week: _____ Event Time: _____ Number of Guests: _____

Rental Cost: _____ Total: _____

Set-up Fees: _____ Total: _____

Staff/Bartender Cost: _____ Total: _____

Menu Selection: _____ Total: _____

Beverage Selection: _____ Total: _____

Linens Required: _____ Total: _____

Special Order Required: _____ Total: _____

Additional Rentals: _____ Total: _____

Special Set-up Instructions: _____

Tournament / Banquet Contact agrees to pay for a minimum number of guests. Guarantees are due 14-days prior to the event. If guest numbers on day of event are less than guarantee, event will be billed for the guarantee submitted 14- days prior to the event.

Note: If guarantee number of guests increases prior to or the day of the event, contract will be billed the larger number

Total Contract Cost Per Guest	\$ _____
Total Number of Guests	x _____
Total Beverage Cost	\$ _____
Staff/Bartenders	\$ _____
Clubhouse Rental	\$ _____
Set-up Fee	\$ _____
Equipment Rental	\$ _____
Total Event Cost	\$ _____
Booking Deposit	\$ _____ (\$500)
Balance Due	\$ _____

Outing Representative Signature Date Olde Sycamore Representative Signature Date

I have read and understand the policies and procedures of Olde Sycamore Golf Plantation and the billable information listed in this contract and agree to the terms and conditions contained herein.