




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.oldsycamoreogolf.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-

Members - \$225
Guests - \$300 per hour

-Set Up & Clean Up Fees-

Reception Only: \$650
Ceremony & Reception: \$850

-Staff Fees-

-Wait staff-
\$35 per hour
(minimum of 3 hours per employee)

-Bartender-

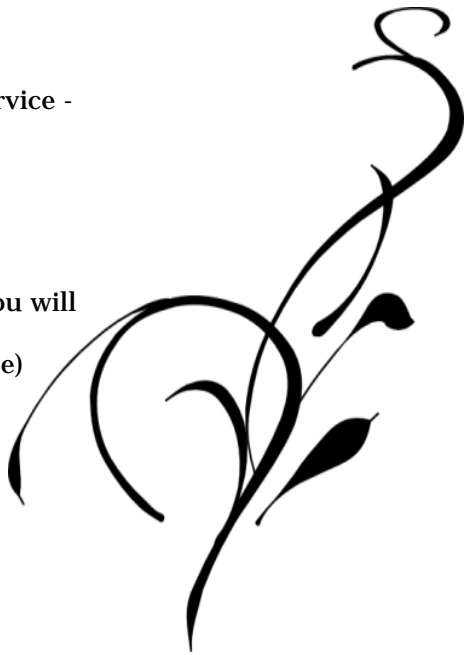
\$55 for parties of 40 guests or less
\$110 for parties over 40 guests
(flat fee)

-Cart Barn-

Members - \$200 per hour
Guests - \$300 per hour
-Set up/breakdown with full white regular linen service -
\$850

-Additional/Optional Fees-

Should you choose to have a non alcoholic event you will
be charged a fee of \$300.
(Soda will be provided at no charge with this fee)
Cake cutting - \$40
Carver charge, per station - \$50





-Beverage Menu-

Wine-

By the glass - \$5
By the bottle - \$21

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

-Beer-

Domestics - \$3

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

Imports - \$4

(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
\$675

(Recommended for 50 guests)

II

2 bottles of house liquor
12 bottles of house wine
1/4 barrel domestic keg
\$650

(Recommended for 50 guests.)

III

19 Bottles of House Wine
1/4 Barrel Domestic Keg
\$495

(Recommended for 50 guests)

Upgrade house liquor to premium liquor for an additional \$30 per bottle
Add extra bottles to your package:
house liquor - \$150 per bottle
premium liquors - \$180 per bottle

- Satellite Bar -

Set up and stocking fee—\$90
Bartender - \$55

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

-Open Bar-

Includes liquor, wine, and beer
\$16 per person for 2 hours
\$22 per person for 3 hours
\$29 per person for 4 hours

Open bar options are also available on a per drink basis.

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





-Dinner Menu-

The following list of dinners are served buffet style. A 32 guest minimum is required.

Enjoy a choice of vegetable, starch, dessert, Caesar or garden salad, and fresh baked bread with dinner entrées. Complimentary tea and coffee included. Add fountain soda for \$1 per person.

-Carved Prime Rib-

Aged prime rib, herb crusted and roasted, served with

-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





-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

(No starch item included in Italian buffet)

-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



Hors d'oeuvres

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

-Cold Platters-

Vegetable Tray	\$150	Seven Layer Dip	\$150
Fruit Tray	\$175	Chips and Dips	\$125
Cheese Tray	\$175	Spinach Artichoke Dip	\$125

-Hot Platters-

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

Tomato Mozzarella Bruschetta	\$140	Mini Chicken Cordon Blue	\$145
Shrimp Cocktail	\$195	Stuffed Mushrooms	\$195
Pepper Jack Beef	\$195	Fried Ravioli	\$145
Mini Crab Cakes	\$185	Fried Mozzarella	\$145
Swedish Meatballs	\$150	Cheeseburger Sliders	\$150
Chicken Tenders	\$140	Buffalo Wings	\$125
Egg Rolls	\$135	Barbeque Sliders	\$150





-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.

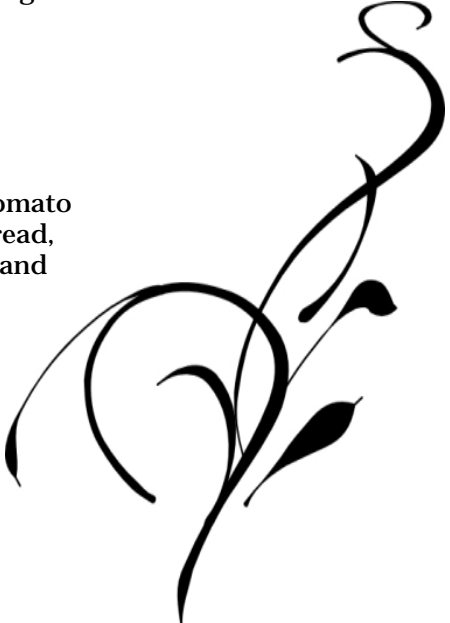
\$10.95 per person

-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





-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





- Preferred Vendors -

-Flowers-

Abbey Rose Florist
704-545-4900

-Cake-

Teresa's Treats
704-706-7875

Deb's Sweet Cakes
704-517-2103

-Photographer-

Lisa Cates Photography
980-253-1102

-Limousine Service-

Silver Fox Limousine
704-622-9944

Five star Limo
704-541-0508

-Live Music & DJs-

Brandon Crumpton-Key Signature
704-568-1968

The Michael Catlow Group
704-612-1110


-Wedding Planner-

Head Over Heals Event Planning & Décor
704-840-7549

-Accommodations-

Courtyard by Marriott-Matthews
704-846-4466

Olde Sycamore recommends the above services, but will not be held liable should you be disappointed with their service in any way.



-Booking Policies-

- Guarantee -

Any group hosting an event at Olde Sycamore must attach a \$1000 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. Event host will provide a guaranteed 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. Should event host want to provide an open bar on a per drink basis a credit card must also be given.*

- 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 clubhouse, and/or related facilities or stolen items will be charged to the event host. Damages will be charged at the cost of labor and materials or full replacement value.

- Alcohol -

The state prohibits any alcoholic beverages to be brought to or taken from the Club premises. Special orders are available, but advance notification is required to ensure proper delivery. Anyone under the age of 21 will not be served alcohol and are not to be given alcoholic beverages under any circumstances.

- Menu Selection -

We want to make your event here with us exceed your expectations. We have created a menu for your review, but please, keep in mind that this menu serves as a starting point for your event planning. Please let us know if there is something you wish to add to your menu and we can discuss the pricing and possibilities.

- Food -

Please keep in mind prepared food is contracted for consumption at the event only due to NC law. Small to go boxes may be given to the host only under special circumstances. No outside food is permitted unless it is the wedding or celebration cake.

- Pricing, Service Charge & Sales Tax -

A 20% service charge will be applied to all food and alcohol sales. Taxes will be charged to all food, beverage, and service charges. Currently this amount is 8.25%. Banquet prices are subject to change without notification.

-Booking Policies-

Start & End Times-

All events will start and end promptly at the scheduled times.

-Decorations-

Olde Sycamore will provide all available club owned tables, chairs, white table linens, and napkins at no extra charge. Olde Sycamore staff can also assist with floral arrangements and other decorations. The rental fee for any item, in which the club must rent to accommodate your request, will be deferred to you. Any displays or materials used during an event must be picked up within two days of the event, unless pick up has been pre-arranged. Decorations shall not be allowed which requires fastening by tape or tacks to walls, ceilings or fixtures. No confetti, glitter, silly string, or any other small decorations that require extra clean up may be used anywhere in or outside of the clubhouse without written permission from a manager. We assume no responsibility for the damage or loss of any merchandise or articles brought into the club.

- Photography -

Olde Sycamore reserves the right to photograph any group event we have here at Olde Sycamore and to use those photographs on our website and/or marketing pieces. Should you not want photographs of your special event used by us please let us know before your event. If you share with us your professional photographs we will assume we have permission to use those photos as we see fit. We will give credit to the business or person who has taken the professional photographs.