

Olde Sycamore Golf Plantation Tournament and Outing Planner

Olde Sycamore Golf Plantation offers the premier golfing experience in the Charlotte, NC area for groups up to 144 players. Award winning architect Tom Jackson used the natural lay of the land to create this 6,900 yard championship layout that winds through the natural setting of mature oak trees, scenic lakes and tree lined fairways. The course features four sets of strategically placed tees to ensure a challenging, but enjoyable round of golf time and time again.

- Fundraising Events
- Corporate Outings
- Bachelor Outings
- Client Appreciation
- Charity Tournaments



7500 Sycamore Drive, Charlotte, NC 28227

704-573-1000

www.oldsycamoregolf.com



-Olde Sycamore at a Glance-



-Construction-

Course Start: December 1, 1995
Course Completion: December 31 1996
Clubhouse Completion: June 1, 1999
Opening: April 1, 1997

-Course-

Type: Single Fairway, Residential Development
Architect: Tom Jackson, Inc
Water Holes: Nine

-Yardages-

Championship: 6,965
Men's: 6,398
Senior's: 5,673
Women's: 4,756

-Turf Type-

Tees & Fairways: 419 Hybrid Bermuda Grass
Greens: Crenshaw Bent Grass
Sand Traps & Collars: Emerald Zoysia

-Membership Options-

Family
Individual
Community
Corporate
Senior

-Contact Information-

7500 Sycamore Drive
Charlotte, NC 28227
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-2014 Tournament/Outing Package-



-Monday - Thursday-

Groups up to 31...\$46 per player
Groups of 32-60...\$44 per player
Groups of 61-144...\$42 per player

-Friday-

Groups of 32-80...\$50 per player

-Weekends-

Groups of 32-80...\$58 per player
Rates based on availability. Earliest Start Time is 1:00 PM.

-Be a Member For a Day-

- ◆ PGA Professionals & Golf Coordination Team
- ◆ Use of Driving Range and Putting Greens
- ◆ Personalized Company Logo Cart Signs and Score Cards
- ◆ Bag Drop Service
- ◆ Tournament Scoreboard & Scoring
- ◆ Organized Staging of Golf Carts
- ◆ Special Competition Hole Set Up
- ◆ Personalized Rules Sheets
- ◆ Friendly and Courteous Staff
- ◆ Private Beverage Cart Available

Our most requested package includes a round on the links, golf cart, range balls, and all the "Member for a Day" services above. Tee times or shotgun start may be selected.

-Tournament Gift Packages-

Receive a 25% discount on all in stock tournament prizes purchased prior to your event.

Receive a 20% discount on all special order tournament prizes.

-Gift Certificates-

Purchase gift certificates as your tournament prizes and the winners will receive a 15% discount on purchases made in the Golf Shop on the day of the event.



-Format Options-



-Scramble-

Our most enjoyable and popular format where only the good shots are played and the pace is relatively fast. All players tee off, the best shot is selected, and all players play their next shot from this point. This process is repeated until the ball is “holed out”. The team records a score.
Gross scores are used and handicaps are not recommended.
This format promotes team camaraderie.

-Best Ball-

Played in two, three, or four person teams, players play their own ball on each hole. The lowest team member’s score on each hole is recorded as the team score. This format may be played with or without a handicap and is played at a medium pace.

-Low Net Foursomes-

The total score of one foursome, less handicaps, determines the winner. Allow for longer playing time due to all players completing every hole.

-Individual Stroke Play-

Players play their own ball and count every stroke. A handicap may be deducted to determine a net winner. Allow for longer playing time due to all players completing every hole.



-Breakfast Menu-

For parties of 32 guests or more. Priced per person.

- Light Breakfast -

Start your day with a variety of bagels, cream cheese and coffee.
\$5

-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.
\$8.75

-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

-Lunch Menu-

For parties of 32 guests or more. Priced per person.

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

- Boxed Lunches -

Each box lunch contains a ham and cheese or turkey and swiss hoagie. Also included are chips, fruit and Chef's choice of dessert.
\$10.50

- Light Lunch -

Make your own delicious fresh fruit with yogurt and granola to enjoy with a scoop of house made salads including egg, chicken, and tuna salads.
\$11.95

-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

-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

All prices are subject to sales tax and an 20% service charge. Prices are subject to change.

- Lunch Menu Continued -

- 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.

\$12.95

- Carolina BBQ -

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

\$13.00

-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.

\$14.25

-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.

\$15.00

- Southern Fried Chicken -

Southern fried chicken served with potato salad, baked beans, corn on the cob, biscuits or cornbread, and Chef's choice of dessert.

\$16.00

- Party Selections -

Platters Recommend for 50 Guests

- Appetizer Trio -

Chicken Wings (Hot, Mild or Honey BBQ, chicken tenders with dipping sauces and tortilla chips and salsa.

\$350

- Dip Platter-

Serve Hummus, Pimento Cheese and Chips and Salsa with an array of chips and crackers.

\$300

- Cookie Tray -

Delicious assortment of cookies to include Chocolate Chip, Oatmeal Raisin, and Macadamia Nut.

\$140

- Hors d'oeuvres -

- Cold Platters -

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

- Vegetable Tray - \$150

Assortment of freshly cut Zucchini, Squash, and Celery Sticks, Cherry Tomatoes, Broccoli Florets, and Peppers. Served with Homemade Bleu Cheese and Ranch Dipping Sauces.

- Fruit Tray - \$175

Artistically displayed assortment of fresh Seasonal Fruits including, but not limited to, Pineapple, Strawberry, Grapes, Cantaloupe, and Honeydew Melon with Honey Yogurt on the side for Dipping.

- Cheese and Cracker Tray - \$175

Arrangement of Cheddar, Swiss, Pepper Jack, and Colby Cheeses accompanied by an assortment of Gourmet Crackers.

- Shrimp Cocktail - \$195

Perfectly Cooked and Seasoned Chilled Shrimp. Accompanied by Sliced Lemons and our Special House Made Cocktail Sauce.

- Cajun Kettle Chips with Bacon and Bleu Cheese - \$125

House Made Kettle Chips Dusted with a Mild Cajun Seasoning and topped with Smoked Bacon Bits and Crumbled Bleu Cheese.

- Tomato, Basil and Mozzarella Bruschetta - \$140

An Italian favorite of Diced Tomatoes, Onion, Fresh Mozzarella, and Chiffonade of Basil mixed with our own Italian Vinaigrette served over slices of lightly toasted Italian parmesan bread.

- Chips and Dip - \$125

Assortment of Chips including Tortilla Chips, Pretzels, Potato Chips and Corn Chips. Dips include House Made Salsa, French onion, Ranch and Bleu Cheese Dips.

- Hot Platters -

- Wings - \$130

Hot, Mild, Honey BBQ, Asian, Dry Rub or Italian Seasoned. Served with Celery Sticks, Ranch and Bleu Cheese. (Choose up to two per 100 Pieces)

- Sesame Crusted Chicken Tenders - \$145

Fried Golden Brown and served with Plum Sauce and Teriyaki Sauce.

- Meatball Bites - \$150

Perfectly sized, delicious meatballs tossed in your choice of style. Choose between Asian Style, Swedish, Italian or BBQ.

Hot Platters Continued

- Rosemary Lamb Chops - \$185

Red Wine and Rosemary Marinated Lamb Chops Seared and Roasted Medium Rare with Mint Jelly.

- Mushroom Risotto Bites - \$195

Bite Size Risotto and Mushroom Cakes topped with a Pesto Crème Friache.

- Maryland Style Mini Crab Cakes - \$185

Delicious Mixture of Crab, Peppers, Onions and Special Seasoning Fried Golden Brown. Served with a Spicy Tartar and Cocktail Sauce.

- Baked Brie with Walnuts, Brown Sugar and Apples - \$150

A Wheel of Creamy Brie Cheese, Walnuts and Sugar wrapped in Puff Pastry Served with Sliced Granny Smith Apples.

- Chicken or Beef Cornucopias - \$150

Your choice of Chicken or Beef in a Baked Flour Tortilla Shell Filled with Peppers, Onions, Tomatoes, Cheddar and Monterrey Jack Cheese.

- Mini Beef Wellington - \$175

Bite Size Puff Pastry Filled with Mushroom Duxelle and Filet of Beef.

- Spanakopita - \$165

Traditional Greek Style with Spinach and Cheese Baked in Filo Dough Triangles.

- Mini Chicken Cordon Blue - \$150

Breaded Chicken Bites Filled with Diced Ham and Swiss Cheese.

- Egg Roll Platter - \$145

Your Choice of Shrimp, Pork, or Vegetarian Egg Rolls Served with an Asian Spicy Mustard, Sweet and Sour, and Soy Sauce.

- Fried Italian Ravioli - \$145

Breaded Cheese stuffed Ravioli Served with Marinara sauce Fried Golden Brown.

- Cheese Burger or BBQ Sliders - \$160

Your choice of a Mini American Classic or Classic slow cooked Carolina BBQ topped with Creamy Cole Slaw

- Chinese Pot Stickers - \$145

Traditional Fried Dumplings in your Choice of Pork or Vegetarian Style Served with a Ginger Soy Sauce.

All prices are subject to sales tax and an 20% service charge. Prices are subject to change.

-Dinner Menu-

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

- Crab Stuffed Salmon - \$18.50

Atlantic salmon baked with a Maryland Style Crab Stuffing and topped with a Lemon and Jalapeno Buerre Blanc. Served with two side items of your choice, House or Caesar Salad and Rolls.

- Parmesan Encrusted Chicken - \$16.00

Golden Brown Parmesan Breaded Chicken Breast drizzled with a delicious Tomato and Vodka Cream Sauce. Served with two side items of your choice, House or Caesar Salad and Rolls.

- Chicken Parmesan - \$14.50

Italian Breaded Chicken Breast Topped with Marinara and melted Parmesan Cheese. Includes Caesar Salad, Garlic Bread Sticks, Spaghetti and Marinara with your choice of one Side Item.

- Carved Prime Rib - \$24.00

Herb Crusted Prime Rib Perfectly Cooked and Served with horseradish Sour Cream, Pure horseradish and Au Jus. Served with your choice of two Sides, Salad, and Rolls.

- BBQ Dinner Buffet - \$14.50

Pulled Pork BBQ served with Cornbread, Choice of Salad, and Two Sides.

- Southwestern Chicken- \$14.25

Blackened, flame grilled chicken breast topped with a roasted vegetable salsa served with red rice, a vegetable medley, garden salad, fresh baked bread.

- Italian Buffet - \$17.95

Served with Caesar Salad, One Side Item from previous page and Garlic Bread. Choose between Tiramisu or NY Cheesecake as your dessert. Create your own meal by picking two options from each column below.

- Pastas -

Cheese Tortellini
Penne Pasta
Bowtie (Farfalle)
Linguine

- Sauces -

Marinara
Fra Diablo
Alfredo
Tomato Vodka
Roasted Garlic Cream

- Fillings -

Chicken
Meatballs
Sausage
Mixed Vegetable
Garlic Shrimp

- Sides -

Garlic Mashed Potatoes
Smashed Red Bill Potatoes
Rice Pilaf
Roasted Rosemary Potatoes
Yellow Rice

Squash Medley
Green Bean Almandine
Corn Succotash
Ratatouille
Steamed Green Beans

- Desserts -

Banana Pudding
N.Y. Cheesecake
Tiramisu
Apple Pie

Peach Cobbler w/
Vanilla Ice Cream
Brownies
Carrot Cake
Chocolate Pudding



-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. Group is responsible for a billable guaranteed number 14 days prior to event.

-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

-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 & Start Times-

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.

-Alcohol & Coolers-

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

-Golf Carts-

Use of golf carts is included in the price and is required. No spectator carts will be allowed unless approved by management and billed to the group. Players are expected to abide by all cart regulations in effect the day of the event.

-Pace of Play-

Groups are expected not to exceed 15 minutes per hole (maximum of 4 and a half hours per 18 holes). We reserve the right to monitor pace of play and take any necessary steps to maintain this pace.

- Dress Code -

Men:	Collared shirts with sleeves are required. NO DENIM or sleeveless shirts permitted. Only Bermuda length shorts allowed.	Women:	Skirts, slacks, golf shorts, mid-length shorts, blouses and sleeveless tops with a minimum of 3" of material covering the shoulder are considered appropriate.
Not Permitted:	Tank tops, T-shirts, fishnet tops, halter tops, bathing suits, jams, sweats, tennis dresses, athletic shorts, or cut offs.	Shoes:	Spikeless shoes are required.