



Olde Sycamore Special Events Planner





welcome

Wedding Ceremony
Receptions
Rehearsal Dinners
Birthday Parties
Holiday Parties
Client Appreciation
Baby Showers
Bridal Showers
Reunions
Private Social Events

venue pricing & options

Conference Room

Guest - \$75

No charge with food & beverage purchase

Complimentary for members during operational hours

Space can be used by wedding party at no charge.

Main Dining Room & Patio

4 hour rental \$1300

Each additional hour \$100

Ceremony set up fee: \$200

Members - please contact The Membership & Events Director. This price includes; white linens, and on hand tables and chairs. Also includes all silverware, glassware, napkins, banquet tables, & cake cutting. This includes an on site Event Director.

The main dining room can accommodate up to 120 guests. The dining room and outdoor covered patio can accommodate up to 160 guests.

Additional/Optional Fees

Carver charge, per station - \$50

Non alcoholic event fee - \$200

Patio heaters \$60.00 each for 4 hours

Food tastings \$25.00 per couple

12 x 12 dance floor \$200

Ceremony chairs \$50

Staff Fees

\$50 per staff

Under 40 guests -

2 staff required.

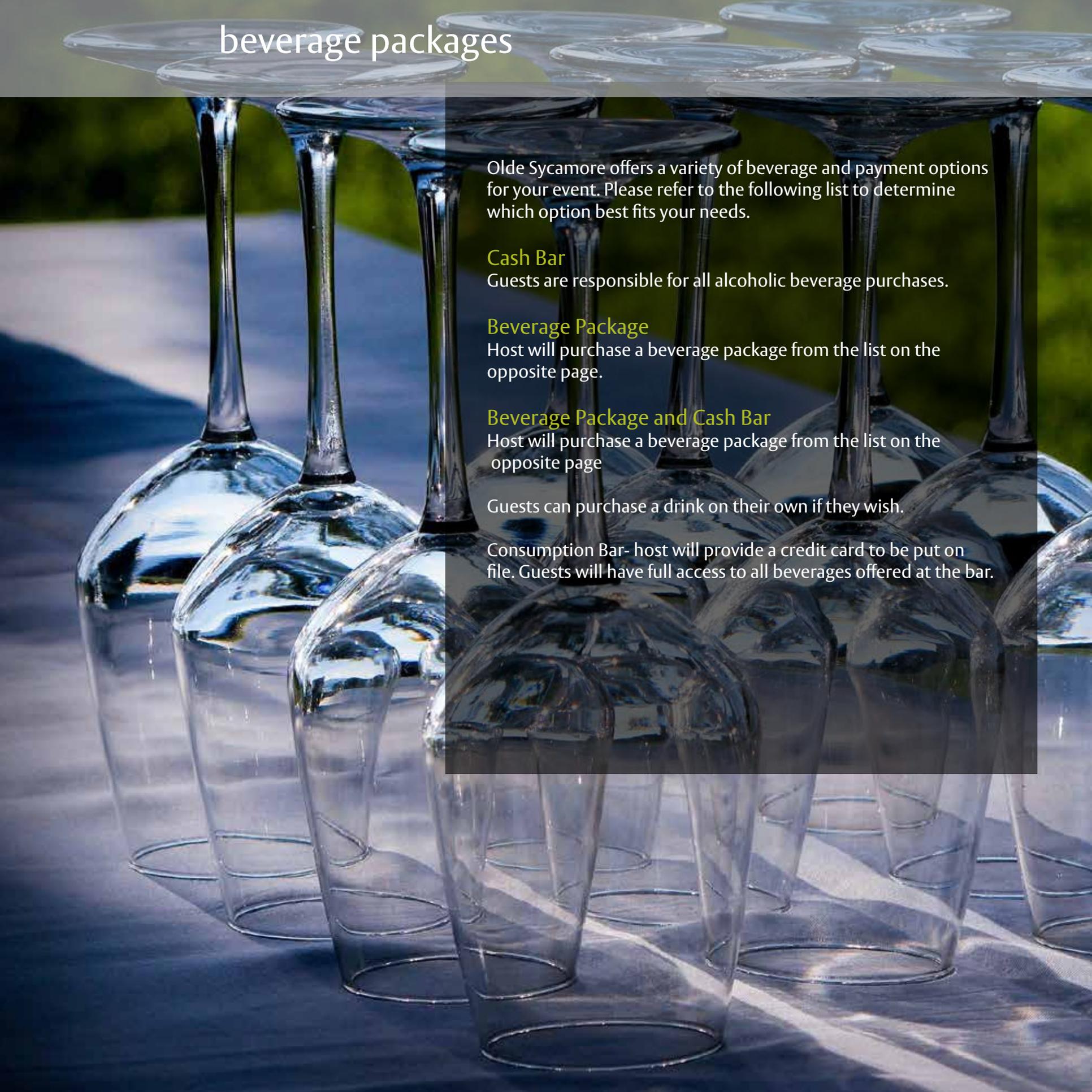
Between 41-80 guests -

3 staff will be required.

Between 80 - 120 guests -

4 staff will be required.

beverage packages

A row of clear wine glasses is shown on a table, likely at an outdoor event. The glasses are arranged in a line, and the background is a blurred outdoor setting with greenery and a blue sky.

Olde Sycamore offers a variety of beverage and payment options for your event. Please refer to the following list to determine which option best fits your needs.

Cash Bar

Guests are responsible for all alcoholic beverage purchases.

Beverage Package

Host will purchase a beverage package from the list on the opposite page.

Beverage Package and Cash Bar

Host will purchase a beverage package from the list on the opposite page

Guests can purchase a drink on their own if they wish.

Consumption Bar- host will provide a credit card to be put on file. Guests will have full access to all beverages offered at the bar.

Beverage Selections

Wine

By the glass - \$5.50

By the bottle - \$21

Choose from Cabernet, Chardonnay, Merlot, Moscato, Riesling, Pinot Grigio, Sauvignon Blanc and White Zinfandel

Beer

Domestics - \$3.50

Bud, Bud Light, Bud Light Lime, Coors Light, Miller Light, Michelob Ultra and Yuengling

Imports - \$4.50

Corona, Foothills Hoppyum, Guinness, OMB Copper, OMB Seasonal selections and Stella

Kegs

1/4 barrel keg domestic - \$200

1/4 barrel keg import - \$250



Beverage Packages

Package I

(Recommended for 50 guests)

4 bottles of house liquor

6 bottles of house wine

1/4 barrel domestic keg

Mixers Included

\$685

Package II

(Recommended for 50 guests)

2 bottles of house liquor

12 bottles of house wine

1/4 barrel domestic keg

Mixers Included

\$650

Package III

(Recommended for 50 guests)

19 bottles of house wine

1/4 barrel domestic keg

\$495

Open Bar Options

House liquor, wine & beer

\$21 per person for 2 hours

\$27 per person for 3 hours

\$33 per person for 4 hours

House Wine, Domestic and Import Beer

\$16 per person for 2 hours

\$22 per person for 3 hours

\$29 per person for 4 hours

Signature Drink

\$150.00 includes use of our dispensers

Upgrade house liquor to top shelf liquor for an additional \$30 per bottle

House Liquors

Bacardi, Gordon's, Jim Beam

Jose Cuervo and Smirnoff

Top Shelf Liquors

1800 Tequila, Captain Morgan, Crown Royal, Jack Daniel's, Jamison, Kettle One, Makers Mark, Malibu, Tanqueray and Titos

*Premium

Grey Goose & Macallan Scotch (ask for prices)

Domestic Keg

Options

Blue Moon, Budweiser, Bud Light, Carolina Blonde, Michelob Ultra, Miller Light, Landshark, Shock Top & Yuengling

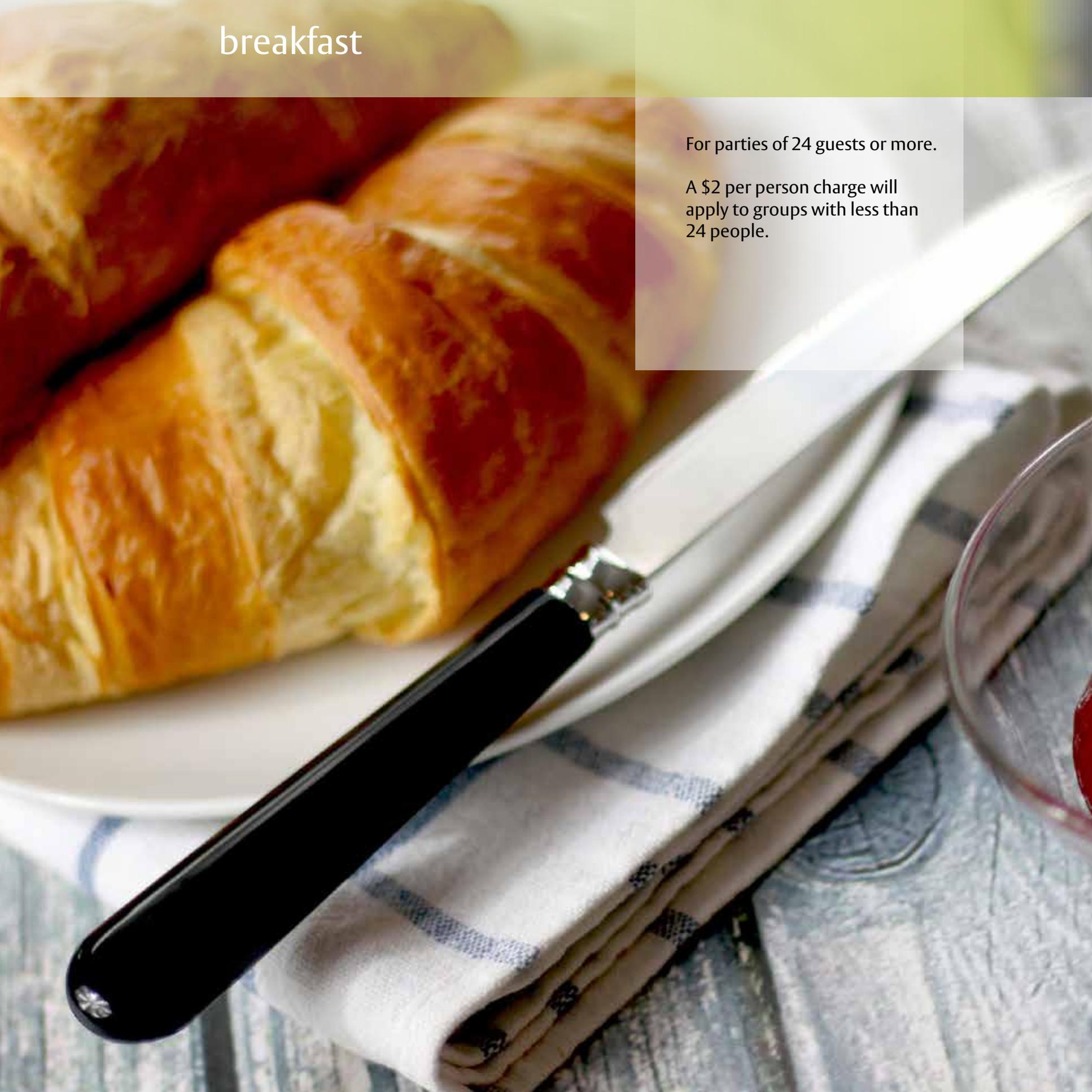
Import & Craft

Keg Options

Bass, Fat Tire, Foothills Hoppyum, Fosters, Killians, Modelo, OMB Copper, OMB Seasonal selections and Sweet Water 420

Complimentary water, tea and coffee included with purchase of food.
Add unlimited soda for \$25.00.

breakfast



For parties of 24 guests or more.

A \$2 per person charge will apply to groups with less than 24 people.

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, and coffee included.

\$8.25

Country Breakfast

Generous helpings of scrambled eggs, grits, breakfast potatoes, 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)

\$9.95

Southern Sunrise

Biscuits and gravy served with scrambled eggs, your choice of bacon or sausage, and delicious cheese grits.

\$9.95

French Starters

Waffles & french toast Includes 3 types of syrups, bacon or sausage.

\$8.75

Brilliant Brunch

Scrambled eggs, grits and your choice of sausage or bacon, and french toast or cheese blintz's, paired with your choice of one item from each of the following selections.

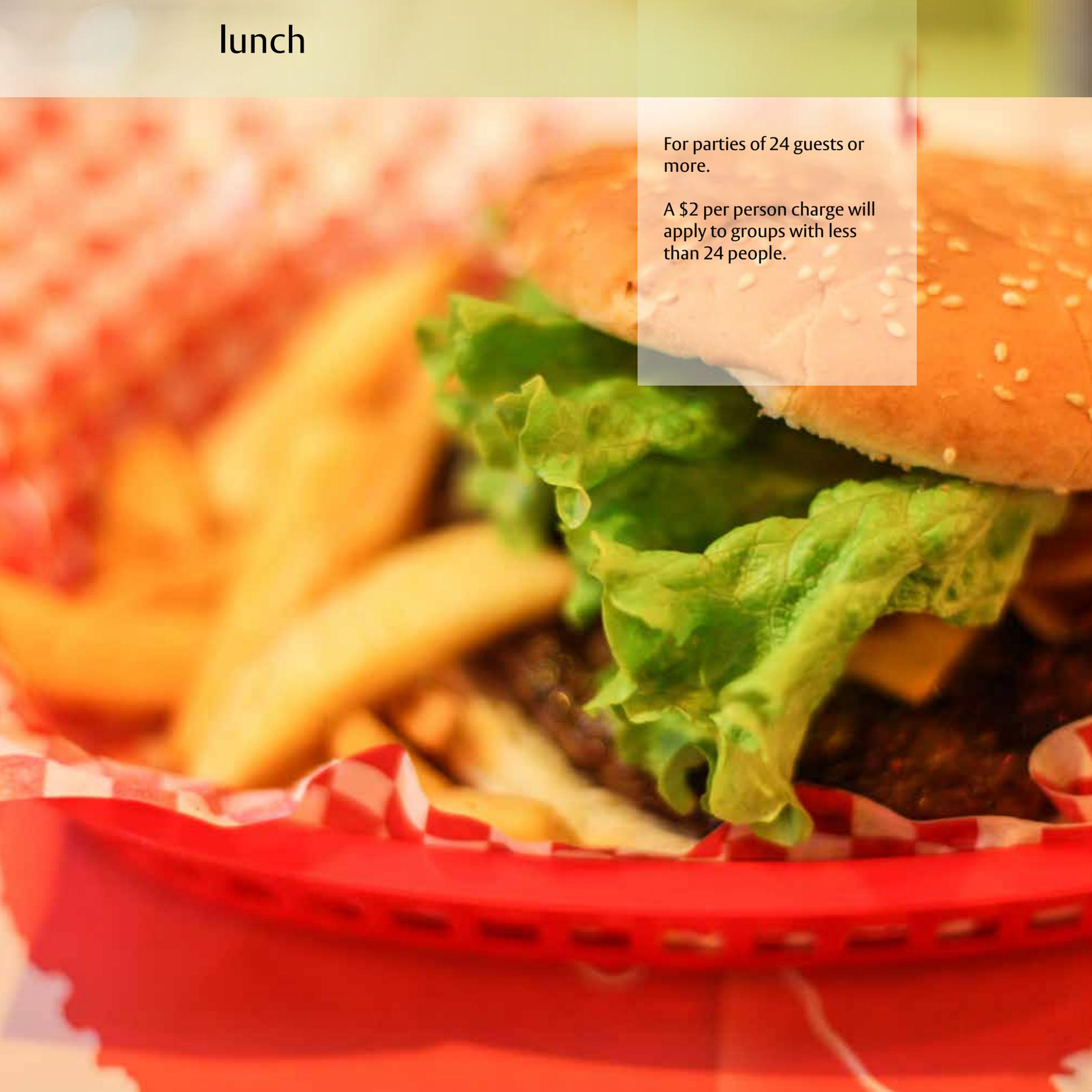
\$16.95



lunch

For parties of 24 guests or more.

A \$2 per person charge will apply to groups with less than 24 people.



Boxed Lunches

Assortment of ham and American cheese hoagies and turkey and swiss hoagies on white & wheat bread with sides of condiments. Also includes, chips, fruit and chef's choice of dessert. \$10.50

Olde Sycamore Cold Cut Buffet

Build your own sandwich or wrap! Enjoy an array of cheeses, delicious smoked ham, turkey, and chicken on white, wheat and rye bread with fresh lettuce, tomato and onion. 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, sliced chicken, 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 American Cookout

Juicy, 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

Hot Dog Buffet

Hot dogs, baked beans, potato salad, coleslaw, chips with all the fixings. \$8.95

Carolina BBQ

Carolina style pulled pork barbeque served with baked beans, potato salad, coleslaw, chips, and chef's choice of dessert. \$11.95

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

Taco Bar

Hard & soft shell, chicken & beef, black beans & rice. \$10.95

Southern Fried Chicken (For groups of 50 or less)

Southern fried chicken served with potato salad, baked beans, corn on the cob, biscuits or cornbread, and chef's choice of dessert. \$13.95



party selections

Platters recommended for
50 guests

Vegetable Tray

Assortment of freshly cut carrots, celery sticks, cherry tomatoes, broccoli florets, and peppers. Served with homemade bleu cheese and ranch dipping sauces. \$75/\$150

Fruit Tray

Artistically displayed assortment of fresh seasonal fruits including, but not limited to, pineapple, strawberry, grapes, and cantaloupe with honey yogurt on the side for dipping. \$175

Cheese and Cracker Tray

An assortment of cheeses selected by our executive chef. May include cheddar, gouda, blue cheese, provolone, brie and other gourmet cheeses accompanied by crackers \$150

Trio Tray

Combination of vegetables, fruit and cheese and crackers. \$160

Shrimp Cocktail

Perfectly cooked and seasoned chilled shrimp. Accompanied by sliced lemons and our special house made cocktail sauce. \$195

Bruschetta

An Italian favorite of diced tomatoes, red bell peppers, basil and garlic with our own balsamic reduction served with lightly toasted baguettes \$120

Meatball Bites

Perfectly sized, delicious meatballs tossed in your choice of style. Choose between swedish, italian marinara, bbq and vodka sauce. \$125

Lump Crab Cakes

Delicious mixture of crab, panko bread crumbs, onions and our chefs secret recipe of seasonings, pan seared and served with a red pepper remoulade \$185

party selections

Dip Tray

Your choice of 3 of our house made dips. Choose from pimento cheese, red pepper hummus, spinach artichoke dip, crab dip, black bean and corn salsa or queso with chorizo. Served with Tortilla chips and/or lightly toasted baguettes. \$160

Charcuterie Tray

Chefs assortment of salami, prosciutto, ham , sausages, pickled vegetables, olives and mixed nuts. Served with a homemade mustard sauce. \$175

Caprese Salad

An Italian favorite of sliced tomatoes. Sliced mozzarella, and fresh basil topped with olive oil and balsamic vinegar \$120

Quesadillas

Flour tortillas filled with beef or chicken, bell peppers, onions, tomatoes, corn, black beans and cheese. Grilled to perfections and sliced in quarters. \$150

Baked Brie

A wheel of creamy brie cheese, walnuts and sugar wrapped in puff pastry served with sliced granny smith apples. \$150

Spanakopita \$140

Traditional Greek style with spinach and cheese baked in filo dough triangles.

Fried Italian Ravioli \$145

Breaded cheese stuffed ravioli served with marinara sauce fried golden brown.

Cheese Burger or BBQ Sliders \$135

Your choice of a mini American classic or classic slow cooked Carolina bbq topped with creamy cole slaw.

wedding packages

Dinner Buffet 1
\$31.95 per person

Hors D'oeuvres (Choice of Two)

Cheese and cracker tray
Bruschetta
Meatballs (swedish, italian or BBQ)
Baked brie with walnuts, brown sugar, and Apples
Vegetable platter
Caprese
Quesadillas
Dip tray

Salads (Choice of One)

Chef's house salad
Caesar

Entrée (Choice of One)

Chicken parmesan
Chicken marsala
Blackened mahi mahi
Char-grilled chicken topped with bacon and shallot cream
Tuscan white wine and lemon grilled chicken
Airline bone-in chicken breast with herb jus and roasted tomatoes
Char-grilled salmon with sweet chili sauce

Chef's Carved (Choice of One)

Cajun crusted pork loin
Seared beef tenderloin – add \$3 per person for this surcharge.
Prime rib – add \$4 per person surcharge for this option
House flank steak with horseradish
Shoulder tender – served with a blended steak sauce (comparable to beef tenderloin)
Duck breast – add \$2 per person for this option

Accompaniments (Choice of Two)

Seasonal vegetable medley, glazed butter carrots, green bean house special, garlic mashed potatoes, rice pilaf, roasted rosemary potatoes, roasted lemon and garlic asparagus, and ultimate macaroni and cheese

Buffet includes house or caesar salad, two vegetables and two starches.

This package includes choice of rolls or garlic bread, coffee, tea and water. Add soda for flat rate of \$25. Customize your buffet by selecting an additional entrée instead of a chef's carved selection. All prices are subject to a 20% gratuity charge and applicable sales tax. There is a 40 person minimum on this wedding package option.

wedding packages

1 Entrée
\$23.95 per person

2 Entrées
\$29.95 per person

***Does not include chef carving station– additional \$50 carver charge will be added for this service**

Entrée Choices

Chicken

Chicken parmesan
Chicken marsala
Char-grilled chicken topped with bacon and shallot cream
Tuscan white wine and lemon grilled chicken
Airline bone-in chicken breast with herb jus and roasted tomatoes

Beef

House flank steak with horseradish
Shoulder tender — served with a blended steak sauce (comparable to beef tenderloin)

Pork

Cajun crusted pork loin

Seafood

Crab stuffed flounder
Char-grilled salmon with sweet chili sauce
Blackened mahi mahi

Vegetable Choices

Seasonal vegetable medley
House special green beans
Glazed butter carrots
Roasted lemon and garlic asparagus

Starch Choices

Garlic mashed potatoes
Rice pilaf
Roasted rosemary potatoes
Ultimate mac & cheese

Pasta Choices

Penne Pasta with tomato vodka
Cheese tortellini with Marinara
Linguini with roasted garlic cream
Fettuccini alfredo
Ultimate mac and cheese

**This package includes choice of rolls or garlic bread, coffee, tea and water.
Add soda for a flat rate of \$25.**

**All prices are subject to a 20% gratuity charge and applicable sales tax.
There is a 32 person minimum on this wedding package option**

wedding packages

Dinner Buffet Options

All dinner buffet choices come with coffee and tea.
These options available for 32 guests or more.

Italian Buffet - \$18.95

Served with caesar salad, garlic bread and seasonal vegetable medley

Create your own meal by selecting your choice of 2 pastas, 2 sauces and 2 fillings

Pastas- cheese tortellini, penne, bowtie (farfalle), linguini, spaghetti or ziti

Sauces- san marzano marinara, creamy alfredo, tomato a 'la vodka, herbed lemon butter, pesto or parmesan carbonara

Fillings- grilled chicken, meatballs, italian sausage, mixed vegetable, or Sseared shrimp (add \$3)

Carved Prime Rib - \$30.00

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 - \$15.00

Pulled pork BBQ served with buns, choice of salad, and two sides.

Desserts (\$4 per person)

Tiramisu

Cheesecake

Pies -peanut butter, chocolate, buttermilk, pumpkin - (others available upon request)

Cobblers- peach , blueberry, blackberry, apple or strawberry

Cupcakes- vanilla, chocolate or red velvet

preferred vendors

Flowers

Abbey Rose
Floral Artistry
704.573.4900

Cake

Publix
704.573.0242

Photographer

Lisa Crates Photography
980.253.1102

Photo Booths

Lets Booth It
615.266.6086
letsboothit.com

Live Music & DJs

Dj 6-Eleven
704.562.3929

Deans Duets
828.308.1477

Event Rentals

Rent Your Event LLC
Sarah Parrish
704.726.1027

Accommodations

Courtyard by
Marriott-Matthews
704.846.4466

Holiday Inn Matthews
704.443.3100

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 21 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 21 days prior to the event based on guaranteed number 21 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 21 days of contract signing. Cancellation after 21 days of contract signing will forfeit event deposit. Cancellations less than 90 days prior to event date will result in payment of 25% of estimate given at the time of contract signing

Liability

Host of event assumes all liability for guests attending event and releases Olde Sycamore Golf Plantation from any responsibility of injuries or accidents on Olde Sycamore Golf Plantation Property due to the negligence of said guests.

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.

Start & End Times

All events will start and end promptly at the scheduled times. An additional \$100 per hour will be charged for additional hours.

Decorations

Olde Sycamore will provide all available club owned tables, chairs for reception, white table linens, and napkins at no extra charge. Olde Sycamore staff can also assist with 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 host, 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 notify 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.

Management Rights

*Should an event get out of control, and/or if guests are not complying with all rules and regulations of Olde Sycamore Golf Plantation, Management reserves the right to terminate your event immediately. No refund will be given and all guests will be asked to leave.



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