



Olde Sycamore Golf Plantation's
Special Events Planner

Venue Pricing & Fees



Conference Room

Guest- \$ 75 for 4 hour rental

Complimentary for members during business hours.

Space can be used by bridal party on the day of the event at no additional charge.

Main Dining Room and Patio

4 hour rental- \$1500

Each additional hour- \$150

Ceremony Fee- \$200

This price includes; white table linen, on hand tables and chairs, all silverware, glassware, napkins, banquet tables, & cake cutting . Also includes and on site event director to assist in set up and coordination of event.

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

Additional/Optional Fees

Non alcoholic event charge \$200

Carving Station \$50 each

Food Tastings- \$30 per couple

12X12 Dance Floor \$200

Patio Heaters (2 available) \$75 each

Ceremony Chairs \$50

Extensive Set up fee if applicable \$100

The onsite coordinator has sole discretion on whether or not this fee will be charged.

Staff Fees

\$50 per staff

Under 40 guests- 2 staff required

41- 80 Guests- 3 staff required

80-160 Guests- 4 staff required

Beverage Packages & Options

Olde Sycamore offers a variety of beverage options for your event. Please refer to the following options to determine what fits your needs best.

Cash Bar– guests are responsible to purchase their own beverages

Beverage Package– Host will purchase a beverage package or packages from this page.

Beverage Package & Cash Bar– Host will purchase a beverage package and guest may purchase items not provided in package.

Consumption Bar –Host will provide a credit card to be put on file. Guests will have full access to all beverages offered. Credit card will be charged at the end of event.

Champagne Toast– Host will purchase champagne for toast only.

Signature Drink – Host will select recipe for 3 gallon dispenser. Olde Sycamore will purchase all items needed and use our dispensers. Can be added to any of the above options.

Open Bar– Host agrees to pay as set price per hour for all guests to have full and unlimited access to the bar.



Beverage Selections

Wine

By the Glass \$5.50

By the Bottle \$21

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

Champagne

House- \$24 per bottle

Prosecco- \$30 per bottle

Sparkling Cider or Juice \$10

Beer

Domestics- \$3.50

Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra, Shock Top and Yuengling

Imports- \$4.50

Corona, Corona Light, Guinness, Stella, OMB Copper, and other select craft beers

Kegs

1/4 Barrel Keg Domestic \$200

Choose from Blue Moon, Bud Light, Budweiser, Michelob Ultra, Miller Lite, Shock Top and Yuengling

1/4 Barrel Keg Import \$250

Choose from Corona Light, Modelo, Hopyyum, OMB Copper, Sycamore Mountain Candy, Triple C, and other select and seasonal craft beers

Liquors

Bacardi, Gordons, Jose Cuervo, Captain Morgan, Crown Royal, Jack Daniels, Jim Beam, Gordons, Jose Cuervo, Kettle one, Luna Zul, Makers Mark, Malibu, Tanqueray & Tito's

Beverage Packages

All packages are recommended for 50 guests. All mixers are included.

Package I \$700

4 bottles of liquor

6 bottles of house wine

1/4 barrel domestic keg

Package II \$675

2 bottles of liquor

12 bottles of house wine

1/4 barrel domestic keg

Package III \$500

19 bottles of house wine

1/4 barrel domestic keg

Open Bar

Liquor, beer & wine

\$21 per person for 2 hours

\$27 per person for 3 hours

\$33 per person for 4 hours

Beer and wine only

\$16 per person for 2 hours

\$22 per person for 3 hours

\$29 per person for 4 hours

Signature Drink \$150

Includes use of our 3 gallon dispensers. Yields about 25 –30 low ball glasses full. You choose recipe and we will provide all ingredients.

****Complimentary water, tea & coffee with purchase of food. Add soda for \$25**

Breakfast & Lunch

Continental Breakfast \$9

Start your day with an array of breakfast treats featuring bagels with cream cheese, assorted pastries, or muffins and fresh fruit. Includes orange juice and coffee.

Country Breakfast \$11

Generous helpings of scrambled eggs, grits, breakfast potatoes, bacon and sausage served with warm biscuits, butter, jelly, orange juice and coffee

Southern Sunrise \$ 10

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

Brilliant Brunch \$17

Scrambled eggs, grits and your choice of sausage or bacon with French toast or cheese blintz's paired with tossed salad, grilled chicken breast and your choice of ultimate mac & cheese or roasted potatoes.

Olde Sycamore Cold Cut and Salad Buffet \$ 14

Build your own sandwich or wrap! Enjoy an array of cheeses, delicious honey ham, turkey, chicken salad and tuna salad with white, wheat or rye bread or wrap with fresh lettuce, tomato and onion. Accompanied by potato salad, coleslaw, potato chips, assorted condiments and chef's choice dessert.

All American Cookout \$13

Juicy hamburgers and roasted hot dogs served with all the trimmings, baked beans, potato salad, coleslaw, chips and chefs choice dessert.

Carolina BBQ \$13

Carolina style pulled pork barbeque served with baked beans, potato salad, coleslaw, potato chips and chefs choice dessert.

Taco Bar \$12

Hard and soft shell , ground beef, black or refried beans, and Spanish rice served with lettuce, tomatoes, shredded cheese, salsa and sour cream

Southern Fried Chicken \$14 (for groups of 50 or less only)

Hand breaded and southern fried chicken served with potato salad, baked beans, corn on the cob, cornbread and chefs choice dessert



Hors D'oeuvres & Party Selections

All Trays recommended for 50 people

Vegetable Tray \$75/\$150

Assortment of freshly cut carrots, celery, 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, strawberries, grapes and cantaloupe .

Cheese and Cracker Tray \$ 150

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

Trio Tray \$160

Combination of vegetables, fruit and cheese and crackers.

Shrimp Cocktail \$ 195

Perfectly cooked and seasoned chilled shrimp accompanied by sliced lemons and our special house made cocktail sauce

Bruschetta \$125

An Italian favorite of diced tomatoes, red bell peppers, basil, and garlic with balsamic reduction and served with lightly toasted baguettes.

Meatball Bites \$150

Perfectly sized, delicious meatballs tossed in your choice of sauce. Choose between Swedish , Italian marinara, bbq or vodka sauce

Lump Crab Cakes \$185 (50 pieces)

Delicious mixture of crab, panko bread crumbs, onions, and four chefs secret recipe of seasonings, pan seared and served with red pepper remoulade

Dip Tray \$175

Your choice of 3 of our house made dips. Choose from pimiento cheese, red pepper hummus , creamy seafood dip, black bean and corn salsa or Queso with chorizo. Served with tortilla chips and or lightly toasted baguettes.

Charcuterie Tray \$175

Chef's assortment of salami, prosciutto, ham sausages, pickled vegetables, olives and mixed nuts Served with homemade mustard sauce.

Caprese Salad \$125

An Italian favorite of sliced tomatoes, sliced mozzarella and fresh basil topped with olive oil and balsamic vinegar

Quesadillas \$160

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

Baked Brie \$ 150

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

Spanakopita \$ 140

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

Fried Italian Ravioli \$150

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

Cheeseburger or BBQ Pork Sliders \$145 (50 pieces)

Your choice of a mini American classic or classic slow cooked Carolina bbq .

Arancini \$160

Perfectly sized panko fried , four cheese risotto balls



Wedding Packages & Dinner Options

<p>All Inclusive Buffet \$35 per person</p> <p>Hors D'oeuvres (Choice of Two) Cheese & Cracker Tray Meatballs (Swedish, Italian or BBQ) Bruschetta Baked Brie Quesadillas Vegetable Platter Caprese Fried Ravioli Trio Tray</p> <p>Salad (Choice of One) Chefs House salad or Caesar</p> <p>Entrée (Choice of One) Chicken Parmesan Chicken Marsala Blackened Mahi Mahi Chargrilled Chicken topped with bacon and shallot cream sauce Tuscan White Wine & Lemon Chicken Airline Bone In Chicken Breast with herb jus and roasted tomatoes Chargrilled Salmon with sweet chili sauce</p> <p>Chef Carved (Choice of One) Cajun Crusted Pork Loin House Flank Steak Shoulder Tender (comparable to beef tenderloin) Prime Rib +\$4 per person Beef tenderloin +\$3 per person Duck Breast + 2 per person</p> <p>Accompaniments (Choice of 2) Seasonal Vegetable Medley Glazed Butter Carrots House Special Green Beans Garlic Mashed Potatoes Rice Pilaf Roasted Rosemary Potatoes Lemon and Garlic Asparagus Ultimate Mac & Cheese</p>	<p>Choose 1 Entrée for \$26 Or 2 Entrée's for \$32</p> <p>These buffets include house or Caesar salad, dinner rolls or garlic bread and two vegetable and 2 starches/pastas. Does not include hors d'oeuvres or carving station.</p> <p>Entrée Choices</p> <p><u>Chicken-</u> Chicken Parmesan , Chicken Marsala, Chargrilled Chicken with bacon and shallot cream sauce, Tuscan white wine and lemon chicken, Airline Bone In Chicken with herb jus and roasted tomatoes</p> <p><u>Beef</u> House Flank Steak or Beef Shoulder Tender (Comparable to Beef Tenderloin)</p> <p><u>Pork</u> Cajun Crusted Pork Lin</p> <p><u>Seafood</u> Grilled Salmon With Sweet Chili Sauce, Blackened Mahi Mahi or Sautéed Shrimp in tomato and garlic sauce</p> <p>Vegetable Choices Seasonal Vegetable Medley, House Green Beans, Glazed Butter Carrots, Roasted Lemon And Garlic Asparagus, Corn On the Cob</p> <p>Starch/Pasta Choices Garlic Mashed Potatoes, Rice Pilaf, Roasted Rosemary Potatoes, Ultimate Mac & Cheese, Penne with tomato vodka sauce, Cheese tortellini with marinara, Fettuccini Alfredo, Linguini with roasted garlic cream sauce</p>	<p>Dinner Buffet Options</p> <p>Carved Prime Rib \$35 Herb Crusted prime rib perfectly cooked and served with horseradish cream sauce , pure horseradish and au jus. Paired with your choice of two side items , salad and dinner rolls.</p> <p>Italian Buffet \$21 Create your own meal by selecting your choice of two pastas, two sauces and 2 fillings. Served with mixed vegetable medley, Caesar salad and garlic bread</p> <p>Pastas– Cheese Tortellini, Penne, Bowtie Farfalle, Linguini, Spaghetti or Ziti</p> <p>Sauces– San Marzano Marinara, Creamy Alfredo, Tomato a 'la Vodka, Herbed Lemon Butter, Pesto, or Parmesan Carbonara</p> <p>Fillings– Grilled Chicken, Meatballs, Italian Sausage, Mixed Vegetable, or Seared Shrimp (+\$3 for shrimp)</p> <p>Steak and Chicken Fajitas \$ 17 Sizzling steak and chicken topped with sautéed green peppers and onions. Served with warm flour tortilla, Spanish rice, and black beans. Accompanied by sour cream, salsa, shredded cheese, lettuce and tomato.</p> <p>Carolina BBQ Pork \$16 Carolina style slow cooked pulled pork bbq, served with buns, house special green beans, ultimate mac and cheese and house salad. Sides may be substituted.</p> 
---	---	--

Preferred Vendors

Flowers

Abbey Rose Floral Artistry
704-573-4900
abbeyroseflorist.com

Photographer

Lisa Crates Photography
980-253-1102
LisaCratesicloud.com

Photos By Claire
919-376-6234
photosbyclaire.smugmug.com

Officiants

Reverend Don Morphis
704-794-8845
dlmorph@windstream.net
donmorphis.com

Reverend Richard Sears
704-771-4099
PleaseMarryUs.com

Event Rentals

Rent Your Event LLC
704-726-1027
rentyoureventllc.com

Cakes

Publix
704-573-0242
publix.com

Disc Jockeys (DJs)

Carolina DJ Professionals
704-990-5622
carolinadjprofessionals.com

Soto's Entertainment
704-821-9364/ 704-724-4010
SotosEntertainment.com

Split Second Sound
704-907-9507
splitsecondsound.com

Live Music

Deans Duets
828-308-1477
DeansDuets.com

Violin By Christine
803-802-1930
violin4you@comporium.com

Photo Booth Rental

Lets Booth It
615-866-6086/ letsboothit.com

Day of Coordinator/Wedding Planner

Precious Times Events LLC
704-562-2568
Precioustimesevents.com

Events of Inspiration

704-661-1909
eventsofinspiration.com

Limo/ Charters

Queen City Charters
704-773-0771
QueenCityPartyCharters.com

Accommodations

Courtyard Marriot Matthews
704-846-4466
11425 E Independence Blvd.

Hampton Inn Matthews
704-841-1155

9615 Independence Pointe Parkway

WoodSpring Suites

980-949-0030

1424 Matthews Mint Hill Rd.

*Olde Sycamore recommends these vendor 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 \$150 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.