
SPECIAL EVENT & TOURNAMENT CATERING



HARDING PARK

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WELCOME

THANK YOU FOR YOUR INTEREST IN TPC HARDING PARK, part of the PGA TOUR's acclaimed TPC Network. It's our privilege to provide you with an overview of the services, facilities and event capabilities that have distinguished our club as the region's premier destination for golf tournaments, outings and special events.

Whether you are hosting a large corporate outing, fundraising golf tournament, business networking opportunity or an intimate day of golf with family and friends, we pride ourselves on delivering flawlessly-executed events that exceed your expectations and create lasting memories for you and your guests. Our talented team of tournament operations and event specialists will work with you every step of the way to ensure every detail is taken care of, so you can focus on what's really important: connecting with friends or solidifying business relationships in a truly unforgettable setting.

From the 1st tee to the 19th hole, we'll make sure every guest feels like a PGA TOUR player. Complement your golf event with TPC-logo'd tournament merchandise for lasting recognition; choose from a variety of delicious menu options for lunch, evening appetizers and on-course refreshments, or let our superb culinary team customize a food and beverage package tailored to your taste and budget; or treat your guests to a world-class golf clinic hosted by one of our experienced teaching professionals.

We look forward to the opportunity to provide you and your guests with a truly unforgettable experience.

Sincerely,

Tom Smith

General Manager

Jeanne White

Director of Business Development

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ABOUT TPC HARDING PARK

TREAT YOUR GUESTS TO A ONCE IN A LIFETIME EXPERIENCE

TPC Harding Park's experience hosting hundreds of golf tournaments and outings annually for groups ranging from Fortune 500 companies and trade associations to non-profits and small businesses – including the highly-anticipated PGA Championship in 2020, hosted at TPC Harding Park – makes us uniquely qualified to make your next golf or social event an unqualified success.

From our well maintained, PGA TOUR-caliber championship golf course to our stunning clubhouse, superb dining and unmatched personalized service, we offer the unrivaled amenities and comprehensive, turn-key event operations that will help each of your guests emulate what it's like to be a professional golfer on the PGA TOUR.

The following are just some of the unique capabilities and value-added services we offer that truly set us apart.

UNRIVALED SETTING

As part of the PGA TOUR's acclaimed TPC Network of premier clubs, TPC Harding Park adheres to the TOUR's high standards for service and operational excellence. From the moment your guests arrive, we'll roll out the red carpet to ensure they enjoy the impeccable service, attention to detail and outstanding amenities that have distinguished the PGA TOUR as one of the most revered brands in the world.

UNPARALLELED SERVICE

Outstanding service serves as the cornerstone for everything we do. Our tournament operations, event management and catering specialists are among the most qualified and experienced professionals in the golf and hospitality industries, all dedicated to surpassing the needs and expectations of your most discerning guests at every turn.

EVENT OPERATIONS

We'll go the extra mile to ensure every aspect of your event is flawlessly executed, professionally managed, and leaves an indelible impression on you and your guests. Working seamlessly as a member of your team, we'll customize a format that works best for your group and orchestrate all of the details from planning to implementation – including tournament operations, catering and merchandising.

GOLF COURSE CONDITIONS

With experience hosting major professional golf events, the agronomy and maintenance professionals at TPC Harding Park are unrivaled in the golf industry.

PROFESSIONAL EVENT COORDINATION

A WORLD-FAMOUS VENUE FOR YOUR WORLD-CLASS GOLF EVENT

From business meetings and corporate retreats to teambuilding seminars, golf tournaments and outings, fundraising events and celebrations of all sizes and types, TPC Harding Park specializes in creating memorable events in a unique PGA TOUR setting.

Replace the traditional business meeting with an inspiring round of golf on our scenic layout; the usual coffee break with a lesson at the club's full-service practice facility; the typical chicken dinner with a creative dining experience freshly prepared on-site by our talented culinary team. At TPC Harding Park, we offer endless opportunities to engage, entertain, and delight your guests.

Meeting and event services include:

- Smart TV and sound bar included
- Multimedia screen and projector
- Free wireless Internet
- On-site coordination
- Customized room set-up
- Variety of agenda-friendly meals and snacks
- Proudly serving Starbucks Coffee, Tazo Teas, and Coca-Cola Products

CLUBHOUSE ROOMS

Room Name: Lakeview Terrace

Capacity: 72 seated / 80 standing room only (plus patio)

Room Name: Cypress Grill

Capacity: 150 seated

EXCEPTIONAL SERVICE AND AMENITIES

Golf events and instruction offered in corporate, and group settings.

Whatever your food and beverage requirement may be, we'll prepare it special for your group.

CATERING GUIDELINES AND POLICIES

PROFESSIONAL-QUALITY GOLF, WITHOUT THE PROFESSIONAL'S BUDGET

DEPOSIT AND CANCELLATION

A \$500 deposit and a signed reservation agreement are required to hold your reservation date. All deposits are non-refundable.

PAYMENT AND GUARANTEE

Final payment and final guarantee number of guests are due seven (7) business days prior to your event. Any additional incurred charges are due at the conclusion of your event. Final payment must be paid with cash, check, cashier's check, or credit card. TPC Harding Park does not extend credit for events.

SERVICE CHARGE AND SALES TAX

A 20% service charge will be added to all food and non-food related charges. The 20% service charge is subject to 8.5% sales tax (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

BANQUET HOURS & LABOR AND STAFFING FEE

Rooms are available in four (4) hour increments. The facility rental starts at \$250 for the Lakeview Terrace and \$500 for the Cypress Grill. The client agrees to begin its function promptly at the scheduled time and agrees to have its guests, invitees, and other persons vacate the designated function area at the closing hour contracted.

ADDITIONAL HOURS ARE CHARGED AT \$200-\$300 PER HOUR BASED ON SPECIFIC VENUE AND TIME OF EXTENSION.

All events must be confined to the specific area agreed upon in the catering contract. Guests may move freely throughout all common areas of the Clubhouse, but are not allowed onto the golf course itself unless prior arrangements have been made with the Sales Manager and Head Professional.

LIABILITY

TPC Harding Park reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. TPC Harding Park does not assume any liability for damage or theft of automobiles, personal injury, or property brought into or left at the club. All items belonging to the client, their guests, and their vendors must be removed from the location at the end of the event. All vendors and clients are responsible for their own products, equipment, decorations, merchandise, or personal articles they bring to the event.

CATERING GUIDELINES AND POLICIES *cont.*

CONFIRMATION OF ATTENDANCE

The final number of confirmed attendees must be specified seven (7) business days prior to your event date. This will be considered your minimum guarantee for the actual number of guests, which we will base the final charges on. In the event that additional guests arrive, the client will be charged accordingly. The minimum final confirmed number of attendees cannot be decreased after this time. A floor plan diagram of the event space must be approved by the client at this time.

ANY ADJUSTMENTS MADE TO THE FLOOR PLAN OR MENU THE DAY OF YOUR EVENT IS SUBJECT TO A CHARGE OF \$150.

REMOVAL OF BANQUET ITEMS

TPC Harding Park specifically prohibits the removal of food & beverage items from the premises by the client or clients' guests/invitees.

PRODUCT DONATIONS (TOURNAMENT ONLY)

As stated in the TPC Harding Park Tournament Agreement Group Terms, ALL food and beverage served inside the building is to be purchased from the Club. **A MINIMUM CORKAGE FEE OF \$400 OR \$5 PER PERSON (BASED ON NUMBER OF GUESTS) WILL BE INCLUDED FOR ANY EVENT THAT BRINGS PRE-APPROVED PRODUCT DONATIONS TO BE SERVED OUTSIDE OF THE BUILDING.** Please be aware that glass bottles are not permitted on the golf course under any circumstance.

ALCOHOLIC BEVERAGES

Alcohol can only be dispensed by club servers and bartenders. A \$250 attendant fee will be applied to any station on the course that must be supervised by a TPC Harding Park employee. The ABC (Alcoholic Beverage Control) requires employees of TPC Harding Park to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. TPC Harding Park employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

SECURITY

Private security is not available. In the event TPC Harding Park does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

DISCLOSURE

The items, packages, and prices, described in this package are subject to internal review and adjustment on a regular basis.

No outside food and beverage items are permitted or fee will be applied.

TOURNAMENT OUTING CATERING

Tournament Outings Only

BOXED BREAKFAST

\$12

(Select One)

Also Includes: Fresh Whole Fruit, Granola Bar, and Bottled Dasani Water

EGG MUFFIN

Sausage, Fried Egg, Cheddar Cheese on an English Muffin

BREAKFAST BURRITO

Sausage, Fried Egg, Pepper Jack and Homemade Salsa

BOXED LUNCH

\$14

(Select One)

Also includes: Lays Chips, Nature Valley Granola Bar, Fresh Baked Cookie & Bottled Dasani Water

House-Roasted Turkey, Cheddar, Pesto Mayo, Lettuce, Tomatoes on Whole Wheat Bread

Honey-Baked Ham, Provolone, Honey Mustard Spread, Lettuce, Tomatoes Whole Wheat Bread

Tomato, Fresh Mozzarella, Basil, Balsamic-tossed Greens on a French Roll

CLASSIC GRILL BUFFET

\$30

Available on course with attendant for \$250

Beer Braised Bratwursts, Grilled Chicken Breast, or Half Pound Fresh Ground Burgers

Assorted Cheeses, Mustards, and Accompaniments

Yukon Potato Salad

Baked Beans

Seasonal Fruit Display

Fresh Baked Brownies

All Prices Subject to 8.5% Sales Tax and 20% Service Charge

BREAKFAST AND LUNCH BUFFETS

CONTINENTAL BREAKFAST

\$20

Selection of Freshly Baked Muffins,
Scones, and Assorted Pastries
Butter and Assorted Preserves

Seasonal Fruit Display
Freshly Brewed Starbucks Coffee,
Tazo Teas and Fresh Orange Juice

HARDING CLASSIC BUFFET

\$25

Freshly Baked Muffins, Scones, Butter
and Assorted Preserves
Fluffy Scrambled Eggs
Silver Dollar Pancakes with Warm
Maple Syrup
Applewood Smoked Bacon & Pork
Sausage Links

Breakfast Potatoes with Peppers,
Onions, and Parsley
Fresh Fruit Display
Freshly Brewed Starbucks Coffee,
Tazo Teas and Fresh Orange Juice

HARDING PARK BUFFET (FALL)

\$40

Thyme & Garlic Roasted Chicken
Breast with a Fennel and Apple Jus
Grilled Tri-Tip with Wild
Mushroom Ragu
Roasted Butternut Squash and
Tri-Color cauliflower with Olive Oil
and Sea Salt
Rosemary Roasted Yukon
Gold Potatoes

Cypress Signature Greens with Bleu
Cheese, Tomatoes, Cucumbers, Dried
Cranberries, Candied Walnuts
& Balsamic Vinaigrette
Seasonal Fruit Display
Chef's Selection of Desserts
Assorted Bread and Butter

A TASTE OF SAN FRANCISCO

NORTH BEACH

\$45

Baked Penne Pasta with Onions,
Zucchini, Squash, Marinara,
Mozzarella & Parmesan

Parmesan Polenta Cakes Topped
with Tomato Ragu & Parmesan

Ratatouille Minestrone Soup

Pre-tossed Caesar Platter

Seasonal Fruit Display

Tiramisu, Plus a Variety of Chef
Selected Desserts

Focaccia Bread with Balsamic
& Olive Oil

THE MISSION

\$45

Carnitas & Grilled Chicken Taco
Station Comes with Flour & Corn
Tortillas, Peppers & Onions, Refried
Beans & Spanish Rice, Lettuce, Salsa,
Sour Cream, Shredded Cheddar
Cheese, Guacamole & Lime Wedges

Southwest Salad with Black Beans,
Corn, Bell Peppers, Avocado, Fried

Tortilla Strips Romaine Lettuce and
Cilantro Lime Vinaigrette

Chips & Salsa

Seasonal Fruit Display

Mini Churros

Plus a Variety of Chef Selected
Desserts

FISHERMAN'S WHARF

\$45

Roasted Leg of Lamb with Rosemary
Demi Glace

Local Seared Salmon with Lemon-Dill
Beurre Blanc Sauce

Braised Swiss Chard with Roasted,
Baby Carrots

Rice Pilaf

Romaine Lettuce with Cucumbers,
Cherry Tomatoes, Carrots, Eggs,
Radishes & Balsamic

Seasonal Fruit Display

Ghirardelli Chocolate Trifle with House
Made Chantilly

Plus a Variety of Chef-selected
Desserts



APPETIZERS

Priced by the Dozen (\$36 to \$60)

COLD ITEMS

Mini Shrimp Rolls Toasted Hawaiian Roll with Shrimp Salad, Celery, Chive & Lemon	\$60
Bacon Deviled Eggs	\$36
Bruschetta with Balsamic & Basil	\$36
Whipped Goat Cheese & Roasted Zucchini Tartlets	\$36
Tomato & Mozzarella Bites	\$36
Watermelon, Feta Cheese and Mint Bites	\$24
Mediterranean Flat Breads with Hummus, Feta, Olives & Cucumbers	\$36
Ahi Tuna Tartar Tossed with Cilantro and Cucumber on an Asian Spoon	\$60
Smoked Salmon on Rye Crostini Topped with Cream Cheese, Capers & Red Onions	\$48

HOT ITEMS

Pork Potstickers With Teriyaki Sauce	\$36
Chicken Satay with Spicy Peanut Sauce	\$36
BBQ Meatballs	\$36
Fried Potato Skins with Cheese, Bacon, Sour Cream and Green Onions	\$36
Coconut Shrimp with a Sweet Chili Dipping Sauce	\$42
Homemade Crab Cakes with Tarragon Aioli	\$42
Buffalo Chicken Wings	\$42
Rosemary Marinated New Zealand Lamb Chops	\$60



SPECIALTY PLATTERS AND ACTION STATIONS

SPECIALTY PLATTERS

Priced Per 25 People

Imported & Domestic Cheese Display	\$150
Chef's Selection of Imported Cheeses, Fresh Fruit and Assorted Gourmet Crackers	
Tuscany Herb-Grilled Vegetables and Italian Meats	\$150
Fresh Grilled Asparagus, Egg Plant, Carrots, Zucchini, Tomatoes and Italian Meats and Cheeses	
Vegetable Crudités	\$100
Bite Sized Carrots, Cherry Tomatoes, Cucumbers, and Other Assorted Seasonal Vegetables with Buttermilk Ranch	
Seasonal Fresh Fruit Display	\$175
Seasonal Berries and Fresh Sliced Fruits Served with a Honey Yogurt Dip	
Dessert Platter	\$100
Assorted Freshly Baked Cookies and Brownies	

ACTION STATIONS

Priced Per Person and are subject to \$250 attendant fee

Slow Roasted Aged Prime Rib of Beef	
Served with Creamed Horseradish, Au Jus and Assorted Gourmet Dinner Rolls	
Standalone \$20 or Buffet Upgrade \$10	
Pasta Bar	\$15
Penne Pasta served with the choice of Marinara or Alfredo Sauce	
Toppings include Broccoli, Onions, Olives, Tomatoes, and Mushrooms, Served with fresh Parmesan Cheese and Red Pepper Flakes	

All Prices Subject to 8.5% Sales Tax and 20% Service Charge

Specific animal based foods (such as meat, poultry, fish, shellfish and eggs) when served raw or undercooked, are not processed to eliminate pathogens

DESSERT, COFFEE, AND SERVICES

DESSERT SELECTIONS

Cheesecake
Boston Crème Pie
Banana Crème Pie
Chocolate Cake
Lemon Bars
Assorted Petit Fours

Buffets will typically include at least two of these items. Menu subject to change at anytime. If you have a dessert preference for your buffet please mention at time of menu selection.

BANQUET TEA & COFFEE STATIONS

Featuring freshly brewed Starbucks Coffee and an assortment of Tazo Teas. All tea and coffee stations include milk, half and half, lemon slices, honey, and sugar.

Airpot Tea & Coffee Station

\$120

15 cups of each Regular Coffee, Decaf Coffee, and Tea

Shuttle Tea & Coffee set up

\$180

25 cups of each Regular Coffee, Decaf Coffee, and Tea

EVENT ADD-ONS

Attended Stations & Bars	\$250
Cake Cutting Fee	\$2 per person
Corkage	\$15 per 750ml
	\$25 per 1.5 Liters
Cleaning Fee (if required)	\$75 minimum



BEVERAGE PACKAGES

Charged on consumption. Hourly rates available on request

PREMIUM HOSTED BAR

Featuring Premium California Wines, Imported and Domestic Beers, Grey Goose Vodka, and Assorted Prime Spirits

Beer	\$8
Wine	\$12
Cocktails	\$12

CALL HOSTED BAR

Featuring Regional California Wines, Imported & Domestic Beers, and House Select Spirits

Beer	\$8
Wine	\$11
Cocktails	\$11

SOFT HOSTED BAR

Featuring Regional California Wines, Imported & Domestic Beers, Soft Drinks and Mineral Water

Beer	\$8
Wine	\$11
Soda	\$5



SPECIAL ACCOMMODATIONS

AUDIO/VISUAL

Smart TV/Soundbar: (Lakeview)	Included
Projector Screen:	\$75
LCD Projector:	\$75
Microphone with Podium:	\$75
iPad/iPhone HDMI cable:	\$15
Large Speakers with Mic:	\$75

ADDITIONAL ACCOMMODATIONS

Portable Lamp Heaters:	Seasonal (Please inquire)
Coat Rack:	\$25

An unattended coat rack is available for \$25. In addition, a Coat Check Attendant is available for all events, at a cost of \$250. TPC Harding Park is not responsible for unattended articles.

DECORATIONS

TPC Harding Park does not allow decorations to be stapled, taped, nailed or any other substance to be affixed to any of the walls, floors, or ceilings of the clubhouse. Candles may not be used during any event. Lastly, in the event of any damage made to the facility, a charge no less than \$100 will be incurred.

SERVICES & VENDORS

TPC Harding Park will provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event. All vendors are responsible for their own products, equipment, decorations, merchandise, or personal articles they bring to the event.

DIRECTIONS AND CONTACT

DIRECTIONS TO TPC HARDING PARK

DIRECTIONS FROM DOWNTOWN SAN FRANCISCO

- Take US-101 S.
- Merge onto I-280 S toward Daly City for 4.25 miles.
- Take the John Daly Blvd. exit.
- Turn right onto John Daly Blvd. (approx. 1 mile)
- Turn right onto Skyline Blvd/CA-35 N. for approx. 2.0 miles.
- Turn right onto Harding Road.

DIRECTIONS FROM THE PENINSULA

- From US-101 N merge onto I-380 W toward I-280/San Bruno.
- Merge onto I-280 N toward San Francisco for 2 miles.
- Exit John Daly Blvd/Westlake Exit (49A).
- Turn left on John Daly Blvd. for approx. 1 mile.
- Turn right onto Skyline Blvd/CA-35 N. for approx. 2.0 miles.
- Turn right onto Harding Rd.

DIRECTIONS FROM NORTH BAY

- From US-101 S via the left ramp toward San Francisco (Golden Gate Bridge).
- Merge onto CA-1 S toward 19th Ave/Golden Gate Park for 5.20 miles.
- Turn right onto Sloat for 1.15 miles.
- Turn slight left onto Skyline Blvd/CA-35 S. for 0.65 miles.
- Turn left onto Harding Rd.

DIRECTIONS FROM OAKLAND

- Take I-580 towards San Francisco.
- Take ramp (left) onto I-80 towards San Francisco.
- I-80 becomes US-101 S.
- Merge onto I-280 S toward Daly City for 4.25 miles.
- Take the John Daly Blvd. exit.
- Turn right onto John Daly Blvd. (approx. 1 mile)
- Turn right onto Skyline Blvd/CA-35 N. for approx. 2.0 miles.
- Turn right onto Harding Road.

CONTACT US

PROFESSIONAL EVENT COORDINATION

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ON-SITE EVENT CONTACT

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