
BANQUET MENU



Southwind

ABOUT US

We are so happy to be able to offer you our unique services in planning your special event. We offer a beautiful setting in which our culinary staff may showcase their talents with carefully chosen menus and food and beverage selections. We at TPC Southwind know we can provide you with a customized and memorable event. Our capacities include hosting corporate events, personal celebrations, family and class reunions, school functions, retirement parties, wedding ceremonies and receptions, rehearsal dinners, bridesmaid luncheons, holiday celebrations or other special occasions. At any point during the process please do not hesitate to contact us with any questions you may have regarding your event. Once again, thank you for the opportunity to exceed your expectations.



*Executive Chef
Ryan Gall
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*Sales & Catering Manager
Lynette Kirk
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LEARN MORE

VISIT WWW.TPC.COM/SOUTHWIND

CALL **901.259.1835**

to speak to our Sales & Catering Manager, Lynette Kirk or

EMAIL lynettekirk@pgatourtpc.com

3325 Club at Southwind | Memphis, TN 38125

BREAKFAST BUFFET SELECTIONS

Breakfast buffet packages include a station of coffee, water and fresh orange juice during the breakfast hour.

See beverage listing to continue service or for additional options.

Add cranberry, pineapple or tomato juice for an additional \$2 per person.

Add a one hour mimosa station for an additional \$8 per person.

All prices are subject to 22% service charge and applicable taxes.

TPC CONTINENTAL BREAKFAST BUFFET \$12.00

Homemade Warm Muffins and Assorted Danish

Add Fresh Cut Fruit \$2

PLAYER'S HEALTHY BREAKFAST BUFFET \$16.00

Choice of Oatmeal: Traditional, Blueberry, Peanut Butter & Banana, Mixed Berry or Cinnamon-Pecan, with fresh Cut Fruit, Assorted Greek Yogurt, and Granola

MEMPHIS BREAKFAST BUFFET \$20.00

Scrambled Eggs, Applewood Smoked Bacon, Sausage Patties, Breakfast Potatoes with Peppers & Onions, Cheddar Grits, Fresh Cut Fruit and Assorted Danish

Add Biscuits and Country Gravy \$3

CHAMPION'S BRUNCH BUFFET \$32.00

Your choice of Eggs Benedict, Frittata or Classic Quiche, and Scrambled Eggs

- | | | |
|--|---|--|
| · Applewood Smoked Bacon | · Fresh Cut Fruit | · Italian Pasta Salad |
| · Sausage Patties | · Pancakes or | · Country-style Breaded Fried Chicken Breast |
| · Breakfast Potatoes with Peppers & Onions | French Toast Sticks | · Mashed Potatoes with Gravy |
| · Cheddar Grits | · Mixed Greens Salad with Assorted Toppings and Salad Dressings | · Assorted Muffins |
| · Biscuits and Country Gravy | | · Danish, and Desserts |

PLATED BREAKFAST MENU

CLASSIC PLATED BREAKFAST

\$17.00

Scrambled Eggs, Applewood Smoked Bacon or Sausage Patties, Herb Roasted Potatoes or Cheddar Grits, and Fresh Cut Fruit
Served with Coffee, Water, Orange Juice, and a Basket with Biscuits, Butter and Preserves

TOURNAMENT PLAYER'S PLATED

\$22.00

Eggs Benedict and Grilled Asparagus with Hollandaise, Frittata or Classic Quiche, Applewood Smoked Bacon or Sausage Patties, Herb-Roasted Potatoes or Cheddar Grits, and Fresh Cut Fruit
Served with Coffee, Water, Orange Juice, and a Basket with Assorted Muffins, Biscuits, Butter and Preserves

ADD-ON SELECTIONS:

Eggs Benedict	\$4
Classic Quiche	\$4
Pancakes or French Toast Sticks	\$4
Biscuits and Country Gravy	\$3
Assorted Greek Yogurt	\$2
Breakfast Sandwiches	\$4
Bagels & Cream Cheese	\$26 per Dozen
Doughnuts	\$24 per Dozen
Hard Boiled Eggs	\$12 per Dozen
Smoked Salmon Board with Accompaniments	\$9
Carving Station of Honey-Glazed Ham	\$6
Carving Station of Prime Rib	\$11
Omelet and Belgian Waffle Station	\$9

CORPORATE MEETINGS BREAK PACKAGES

Pricing is based on a 30-minute break.

PAR BREAK \$6.00

Choose 2 items

BIRDIE BREAK \$9.00

Choose 3 items

EAGLE BREAK \$12.00

Choose 4 items

HOLE-IN-ONE BREAK \$15.00

Choose 5 items

BREAK PACKAGE ITEMS:

Nature Valley Granola Bars

House-made Chips with
French Onion Dip

Assorted Candy Bars

Assorted Cookies

Assorted Brownies

Assorted Dessert Bars

Popcorn with Flavor Shakes
(add your own flavoring)

Trail Mix

Chips & Salsa

Mixed Nuts

Cut Fruit with Sweet Cream

Veggie Tray with Ranch Dip

Assorted Greek Yogurt

TPC Snack Mix

Fresh Lemonade

Fruit Infused Water

Bottled Powerade

CORPORATE MEETINGS BEVERAGE PACKAGES

Pricing is based on a 4-hour event.

ICED TEA, WATER AND LEMONADE STATION \$4.00

All Day \$7

COFFEE, HOT TEA STATION \$4.00

All Day \$7

COLD BOTTLED DRINKS \$5.00 each

An assortment of Coca-Cola products, Dasani Water and Powerade

Monster Energy Drinks \$6 each

TOTAL BEVERAGE DRINK STATION \$7.00

All Day \$12

Regular and Decaf Coffee, Iced Tea, Water and Lemonade with an assortment of Coca-Cola products, Dasani Water and Powerade

CORPORATE MEETINGS SUPPLIES

Pricing is based on a 4-hour event.

THE ULTIMATE MEETING \$185.00

Screen, Projector, Podium, Wireless Microphone, and your choice of Dry Erase Board or Flip Chart

EXTRA SUPPLIES \$50.00 per item

Dry Erase Board and Markers
Flip Chart and Markers
Screen
LCD Projector
Podium/ Wireless Microphone
55" LCD Movable Smart TV

Wi-Fi is available throughout the facility at no charge.

8383 Tournament Drive is the address for utilizing GPS. This is the address to the Security Gate. TPC Southwind is located within the gated community of Southwind. There is one security gate entrance to the neighborhood and there is a security officer on duty 24 hours a day, 7 days a week.

All prices are subject to 22% service charge and applicable taxes.

ON COURSE FOOD AND BEVERAGE

TPC BREAKFAST BOX

\$11.00

Bacon, Egg & Cheese Biscuit, Sausage, Egg & Cheese Biscuit or a Chicken Biscuit served with an Apple and Minute Maid Orange Juice

Choose a Breakfast Burrito with Eggs, Cheese, Onions & Peppers in a Tortilla with Salsa and Sour Cream for an additional \$2

SIGNATURE BOXED LUNCH

\$15.00

Served with Bagged Chips, an Apple, and Bottled Dasani Water

Add Chocolate Chip Cookies \$2

Sandwich / Select One

Ham & Cheddar Wrap | Turkey - Cranberry and Swiss Wrap

Southwestern Chicken Wrap | Tuna or Chicken Salad on a Croissant

Italian Hoagie | Roasted Vegetable & Hummus Wrap

INDIVIDUAL COOLERS ARE AVAILABLE ON A PRE-ORDER BASIS:

Dasani Water \$4

Coca-Cola products \$5

Powerade \$5

Bagged Chips & Snacks \$3

Nature Valley Granola Bars
or Whole Fruit \$2

Michelob ULTRA \$5

Domestic Beer \$6

Imported Beer \$7

Craft Beer \$8

GOLFING PACKAGES

DONATED PRODUCT FOR MONDAY EVENTS

TPC Southwind offers a wide range of food and beverage options and strongly encourages the use of our culinary talents. If donated food and beverages are served, a \$5 per person, per item corkage fee will be incurred. In addition, all donated beer or wine will incur a \$5 per person corkage fee. No outside liquor will be allowed.

All prices are subject to 22% service charge and applicable taxes.

THE FORWARD TEE \$25.00 Per Guest

Registration: Assorted Muffins and Danish with a Coffee Station

Boxed Lunch at Midway: Select one of our Signature Boxed Lunches

Sandwich: Select one from previous page

THE CLUB TEE \$35.00 Per Guest

Registration: Nature Valley Granola Bars, Assorted Muffins and Danish, and Whole Fruit with an Orange Juice and Coffee Station

Deli Buffet Post Play: Assorted Freshly Sliced Deli Meats, Cheese, Bread and Condiments with House-made Chips, Italian Pasta Salad, Fresh Cut Fruit, Cookies, and a Beverage Station with Water, Lemonade and Tea

THE TOURNAMENT TEE \$50.00 Per Guest

Registration: Nature Valley Granola Bars, Assorted Muffins and Danish, Bacon Egg & Cheese Biscuits, Chicken Biscuits, and Whole Fruit with an Orange Juice and Coffee Station

Appetizer Buffet Post Play: Chicken Wings with assorted Sauces, Assorted Flat Breads, Spinach & Artichoke Dip or Rotel Dip with Tortilla Chips and Salsa, Cookies, Double Chocolate Brownies and a Beverage Station with Water, Lemonade and Tea

Add One Hour of Beer and Wine Service for \$10 per guest

THE TOUR PLAYER'S TEE \$50.00 Per Guest

Registration: Select one of our Signature Boxed Lunches, Arnold Palmer Beverage Station

Available at the Midway Grille During Play: Michelob ULTRA and Domestic Beer, Coca-Cola Products, Powerade, Dasani Water, Nature Valley Granola Bars, Assorted Snacks and Chips

Scoring Party Post Play: Beverage Station with Water, Tea and Lemonade, Popcorn and TPC Snack Mix

Add One Hour of Beer and Wine Service for \$10 per guest

SIGNATURE LUNCH BUFFETS

All buffets require a minimum of 20 guests. There will be a \$50 surcharge added to any groups under 20 guests.

Lunch buffets include rolls & butter and a station of water and tea during the lunch hour. See beverage listing to continue service or for additional options.

We are happy to accommodate vegetarians and any special dietary restrictions.

Please let us know in advance of your event and our Executive Chef, Ryan Gall will be happy to assist you in planning the menu.

All prices are subject to 22% service charge and applicable taxes.

TPC CLASSIC LITE

\$18.00

Tuna Salad, Chicken Salad, Mixed Greens with assorted Toppings and Salad Dressings, Fresh Cut Fruit, and Freshly Baked Gourmet Cookies

DELI BUFFET

\$22.00

Wraps: Ham & Cheddar, Turkey & Swiss, and Roasted Veggie & Hummus, Mixed Greens with Assorted Toppings and Salad Dressings, Fresh Cut Fruit, Tuna Salad, Chicken Salad, Assorted Rolls and Bread, House-made Chips with French Onion Dip, and Freshly Baked Gourmet Cookies

Add Freshly Sliced Deli Meats with Assorted Breads and Condiments \$4

Add Double Chocolate Brownies \$2

SOUP AND SALAD BUFFET

\$22.00

Your choice of Soup: Tomato Basil, Chicken-Corn Chowder, Vegetable Beef, Broccoli & Cheese, Chicken & Noodles, Old Fashioned Vegetable, Chicken Tortilla

Premium Soup for an additional \$2: New England-Style Clam Chowder, Chicken & Sausage Gumbo, Manhattan -Style Clam Chowder, Chili con Carne

Salad served with Mixed Greens, Romaine Lettuce, Fresh Cut Fruit, Tuna Salad, Chicken Salad, Grilled Chicken, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Tomatoes, Cucumbers, Carrots, Black Olives, Purple Onions, Bacon Crumbles, Croutons, Balsamic Dressing, Buttermilk Ranch Dressing, Italian Vinaigrette, and Caesar Dressing

Add a Baked Potato Bar with Assorted Toppings \$4

SIGNATURE LUNCH BUFFETS

Continued

SOUTHWIND GRILL OUT \$25.00

Nathan's Premium All Beef Hot Dogs, Grilled Chicken Breast, Hamburgers, assorted Rolls, assorted Condiments and Toppings, Red Skin Potato Salad, Creamy Cole Slaw, House-made Chips, Apple Cobbler and Freshly Baked Gourmet Cookies

Add Chili con Carne \$2

FAJITA BUFFET \$27.00

Marinated Flank Steak, Southwest Chicken, Sautéed Onions & Peppers, Flour Tortillas, Refried Pinto or Black Beans, Spanish Rice, Romaine Lettuce, Mixed Greens, Tomatoes, Black Bean & Corn Relish, Cheddar Cheese, Onions, Jalapenos, Black Olives, Sour Cream, Guacamole, Buttermilk Ranch Dressing, Lime Chipotle Vinaigrette, Chips & Salsa, Key Lime Pie and Freshly Baked Gourmet Cookies

Add Chili con Carne \$2

ITALIAN BUFFET \$29.00

Grilled Chicken Alfredo, Three Cheese or Mex Lasagna, Penne Pasta Primavera, Italian Spinach, Sautéed Vegetable Medley, Classic Caesar Salad, Antipasto Display, Fresh Cut Fruit, Tiramisu and Freshly Baked Gourmet Cookies

MEMPHIS BBQ BUFFET \$34.00

Select Two: Beef Brisket, Pulled Pork, Pulled Chicken, Smoked Sausage, or Baby Back Ribs

Select Three \$38 | Select Four \$42

Served with Brown-Sugar Baked Beans, Red Skin Potato Salad, Creamy Cole Slaw, Corn on the Cob, Cornbread and Buns, Mixed Greens with Assorted Toppings and Dressings, Bourbon Pecan Pie and Freshly Baked Gourmet Cookies



CHEF'S CORPORATE BUFFET

Chef's Corporate Buffet \$36

This buffet includes assorted rolls & butter as well as a tea, lemonade and water station during meal service.

Add a one hour wine service for \$10 per person

Additional starters choices \$4

Additional accompaniment choices \$5

Additional entrée choices \$7

Additional dessert choices \$4

All prices are subject to 22% service charge and applicable taxes.

STARTERS | SELECT ONE:

- Mixed Greens Salad with Assorted Toppings and Dressings
- Traditional Caesar Salad with Croutons and Parmesan Cheese
- Mixed Greens with Strawberries, Spiced Pecans and Goat Cheese with Balsamic Dressing
- Fresh Cut Fruit Display
- Creamy Cole Slaw
- Italian Pasta Salad
- Red Skin Potato Salad
- Tomato Basil Soup
- Chicken & Cheese Soup
- Chicken & Noodle Soup
- Old Fashioned Vegetable Soup
- Chicken Tortilla Soup

SIDES | SELECT TWO:

- Herb-Roasted Potatoes
- Parmesan Risotto
- Creamy Orzo Pasta
- Garlic Mashed Potatoes
- Wild Mushroom Risotto
- Dirty Rice
- Red Beans and Rice
- Rice Pilaf
- Parmesan & Sweet Pea Risotto
- Mac & Cheese
- Cajun-Roasted Potatoes
- Penne Marinara
- Penne Alfredo
- Tomatoes Provencal
- Green Beans Almandine
- Italian Spinach
- Sauteed Mixed Vegetables
- Grilled Asparagus with Hollandaise
- Honey-Glazed Carrots
- Steamed Broccoli
- Southern-Style Green Beans with Bacon
- Black Eyed Peas
- Corn on the Cob
- Buttered Corn Kernels
- Red Skin Potato Salad
- Creamy Cole Slaw
- Brown-Sugar Baked Beans
- Candied Mashed Sweet Potatoes

CHEF'S CORPORATE BUFFET

Continued.

ENTRÉES | SELECT TWO:

- Chicken Florentine
- Chicken Bruschetta
- Penne Pasta Primavera
- Herbed Chicken Alfredo
- Three Cheese or Meat Lasagna
- Flank Steak Au Poivre
- Chicken Marsala
- Pasta Bolognese
- Baked Pasta with Meatballs & Mozzarella
- Jamaican Jerk Pork Loin with Mango Chutney
- Pork Chops with Country Gravy
- Classic Meatloaf
- Country-Fried Chicken Breast with Gravy
- Caribbean Chicken with Lime · Beurre Blanc
- Polynesian Skirt Steak
- BBQ Rubbed Salmon
- Mesquite Marinated Flank Steak
- Salmon with Lemon Beurre Blanc
- Pan-Seared Chicken Breast with Garlic Cream
- Blackened Catfish with Creole Remoulade
- Shrimp & Crawfish Etouffe over Rice
- Bronzed Chicken with a Cajun Tomato Glaze
- Flank Steak with a Red Wine Reduction
- Herb-Crusted Mahi Mahi with Sun-dried Tomatoes Capers and Olive Oil
- Mediterranean Chicken & Pasta
- Salmon with an Artichoke Salsa Cruda
- BBQ Baked Chicken
- Garlic & Brown Sugar Salmon
- Shrimp Scampi Pasta
- Shrimp Pasta Marinara
- Creole Shrimp & Rice
- Chicken and Andouille Sausage
- Jambalaya

DESSERTS | SELECT ONE:

- Assorted Gourmet Cookies and Double Chocolate Brownies
- Carrot Cake
- Chocolate Cake
- Cheesecake with Strawberry Topping
- Bourbon Pecan Pie
- Key Lime Pie
- Tiramisu
- Chocolate Mousse
- Strawberry Shortcake
- Banana Pudding
- Strawberry & Sweet Cream Parfait
- Cinnamon Bread Pudding with a Bourbon Sauce
- Chocolate Lava Cake
- Peach Cobbler with Ice Cream

BUFFET ENHANCEMENTS

Chef Attended Carving Station

Breast of Turkey Herb Roasted or Deep Fried with a Cajun Gravy	\$7
Prime Rib With Au Jus and Horseradish Cream	\$12
Top Round of Beef Roasted with Rosemary, Thyme and Garlic Roasted	\$8
Carved Strip Loin of Beef With Red Wine Reduction	\$11
Beef Tenderloin With Au Jus	\$16

HORS D'OEUVRES

The following hors d'oeuvres are priced per person-per hour, and are passed by our culinary staff.

Hors d'oeuvres may be served as a display or buffet style for an additional \$2 per person

Pricing also includes a Fruit and Cheese Display.

3 items \$18 per person | 4 items \$22 per person | 5 items \$26 per person | 6 items \$30 per person | 7 items \$34 per person

All prices are subject to 22% service charge and applicable taxes.

- Asparagus Wrapped in Puff Pastry
- Ham & Gruyere Thumbprints
- Petite Crab Cakes with Remoulade
- Spinach & Feta Stuffed Mushroom Caps
- Brie & Candied Apricots in Phyllo Cups
- Bacon-Wrapped Shrimp with an Apple Horseradish Glaze
- Roasted Pork Loin Sliders with Maple-Dijon Glaze
- Chicken & French Toast Skewers with a Sriracha-Maple Glaze
- Bacon & Cheddar Grit Fritters
- Prime Rib Sliders with Blue Cheese Fondue
- Shrimp & Creole Slaw Po' Boys
- Buffalo Chicken Skewers with Blue Cheese Stuffed Celery
- New Potatoes with Crème Fraiche and Bacon
- Petite Egg Rolls with Sweet & Sour Sauce
- Caramelized Onion & Blue Cheese Phyllo Cups
- Caprese Spikes with Fresh Basil and Balsamic Glaze
- Smoked Salmon Mousse on Crostini
- Goat Cheese Deviled Eggs
- Bacon-Wrapped Dates
- Sweet Basil & Tomato Bruschetta
- BBQ Pulled Pork on Tasso Grits
- Quiche Lorraine in Phyllo Cups
- Bourbon Glazed Meatballs
- Spinach & Artichoke Dip with Tortilla Chips
- Crab-Stuffed Mushroom Caps
- Pineapple-Teriyaki Chicken Bites
- Hot Wings with Buffalo, BBQ and Teriyaki Sauce
- Spinach & Feta Spanakopita
- Antipasti Display
- Thai Satay Chicken Bites
- Petite Beef Wellington
- Sausage & Cheese with Pickles, Pepperoncini, and BBQ Sauce
- Vegetable Crudité & Buttermilk Ranch
- Italian Sausage Arancini with Marinara
- Buffalo Chicken Dip with Tortilla Chips
- Corn Fritters with Bacon, Jalapeno and Cream Cheese and Pepper Jelly
- Cheese or Beef Ravioli with Marinara
- Spicy Sriracha Deviled Eggs
- Shrimp & Grits in Mason Jars
- Steak Grillades with Cheddar Grits
- Seared Yellow Fin Tuna with Wasabi
- Cajun Boudin Balls with Remoulade
- Smoked Salmon & Cream Cheese Cucumber Cups
- Sweet & Spicy Bacon-Wrapped Chicken
- Cajun-Smoked Crab Dip with Pita Chips
- Pimento Cheese Crostini with Applewood Smoked Bacon
- Thai Glazed Shrimp
- Pimento Cheese & Prosciutto Biscuits
- Goat Cheese, Apricot & Almond Bites
- Caramelized Bacon
- Jalapeno Popper Stuffed Mushrooms
- Shrimp Cocktail Mini Mason Jars
- Crab & Corn Fritters
- Catfish Bites with Remoulade
- Turkey & Swiss Pinwheels
- Goat Cheese & Honey Crostini
- Brie Crostini with Pesto
- Tamale Bites with Cilantro Sour Cream
- Hot & Spicy Meatballs
- Petite Lasagna in Wonton Cups
- Buffalo Chicken Sliders with Buttermilk Ranch
- Rotel Dip with Tortilla Chips & Salsa
- Buffalo & Blue Cheese Deviled Eggs
- Rosemary & Olive Oil Roasted Almonds
- Roasted Garlic Hummus with Pita Chips
- Chocolate Mousse Phyllo Cups
- Bananas Foster Mini Mason Jars
- Assorted Cheesecake Bites
- Turtle Brownie Bombs
- Balsamic

FOOD DISPLAYS

*The following items may be packaged for your own personalized reception or as an enhancement to our current menu.
Minimum of 40 guests and \$35 per guest is required for the creation of a personalized menu from these items.
Food display stations are designed and priced for 1 ½ hours of service.*

All prices are subject to 22% service charge and applicable taxes.

VEGETABLE CRUDITÉ DISPLAY \$5 per person

FRUIT & CHEESE DISPLAY \$7 per person

SAUSAGE & CHEESE DISPLAY \$9 per person

Andouille Sausage, Cheese Cubes, Pickles, Pepperoncini, Crackers and BBQ Sauce

CHIP & DIP STATION \$8 per person | Choose One

Buffalo Chicken, Italian Cheese & Antipasto, Spinach & Artichoke, Cajun Smoked Crab, Smoked Salmon, Cheesy Rotel, Southwest 7 Layer, Roasted Garlic Hummus with your choice of Toasted Pita, Tortilla Chips or Crostini

DEVILED EGG STATION \$8 per person | Choose Three

Southern-Style, Wasabi Deviled, Buffalo & Blue Cheese, Bacon-Crumbled, Cajun Crab-Stuffed, Sausage & Cheddar, Smoked Salmon & Dill, Chicken Salad, Tuna Salad, Truffled, Cucumber & Dill, Pimento Cheese, Buttermilk Ranch

SOUTHERN-STYLE GRITS STATION \$13 per person

Stone-Ground Grits with the following Toppings: Cheddar Cheese, Blue Cheese, Chopped Smoked Sausage, Seasoned Shrimp, Crumbled Bacon, Sautéed Mushrooms, Blue Cheese and Caramelized Onions

POTATO STATION \$12 per person

Garlic Mashed and Baked Potatoes with the following Toppings: Butter, Brown Gravy, Sour Cream, Chives, Cheddar Cheese, Blue Cheese, Crumbled Bacon, Sautéed Mushrooms, and Caramelized Onions

SMOKED ATLANTIC SALMON BOARD \$11 per person

Capers, Onion, Diced Eggs, Lemon Aioli and Crostini

FRESHLY SHUCKED GULF OYSTERS \$100 per order

50 Gulf Oysters with Cocktail Sauce, Lemons and Crackers

SEAFOOD STATION \$21 per person

Gulf Shrimp, Seared Ahi Tuna, Marinated Crab Salad, Wasabi, Pickled Ginger, Cocktail Sauce, Lemons & Crackers

ITALIAN ANTIPASTO DISPLAY \$9 per person

Italian Cured Meats, Cheese, Pickles and Olives with Crostini

SLIDER STATION \$14 per person | Choose Three

Blackened Catfish with Creole Slaw, Prime Rib with Blue Cheese Fondue, Buffalo Chicken with Buttermilk Ranch, Pork Loin with Maple Dijon, BBQ Chicken, Pulled Pork, Shrimp Po' Boy with Creole Slaw, Prime Rib with Horseradish Crème, Southwest Chicken with Avocado, Cheeseburger, and Philly Cheesesteak

BACON STATION \$14 per person | Choose Three

Caramelized Bacon, Bacon & Cheddar Stuffed Mushrooms, Bacon-Wrapped Shrimp with an Apple Horseradish Glaze, Bacon-Wrapped Dates, Sweet & Spicy Bacon-Wrapped Chicken, Bacon-Wrapped Green Beans, Bacon-Wrapped Pineapple, Fried Bacon with Sriracha - Maple Glaze, Bacon-Stuffed Potato Cakes, Bacon Deviled Egg, Bacon Ricotta Crostini with Crystal-Honey Glaze, BLT Dip with Crostini, Bacon Pimento Cheese Dip with Crostini, Bacon-Wrapped Asparagus

PLATED ENTRÉES

Plated entrées can be served for lunch or dinner and include preset water and/or unsweet tea, and rolls & butter.

Add wine service during entrée course for \$7 per guest

Add coffee service with dessert course for \$2 per person all selections will be applied to the entire party.

For multiple entrée options: a \$3 per person per each entrée will apply.

Host is to provide appropriate noted place cards with entrée selections.

STARTERS | SELECT ONE:

- Mixed Greens with Tomatoes, Cucumbers and Carrots with Balsamic and Ranch Dressings
- Traditional Caesar Salad with Parmesan and Croutons
- Mixed Greens with Strawberries, Spiced Pecans and Goat Cheese with a Balsamic Dressing
- Spinach Salad with a Warm Bacon Vinaigrette
- Tomato & Mozzarella Salad with Basil and a Balsamic Reduction
- Tomato Basil Soup
- Chicken-Corn Chowder
- Vegetable Beef Soup
- Broccoli & Cheese Soup
- Old Fashioned Vegetable Soup
- Chicken Tortilla Soup

SIDES | SELECT TWO:

- Herb-Roasted Potatoes
- Parmesan Risotto
- Creamy Orzo Pasta
- Garlic Mashed Potatoes
- Wild Mushroom Risotto
- Dirty Rice
- Red Beans & Rice
- Rice Pilaf
- Parmesan & Sweet Pea Risotto
- Mac & Cheese
- Cajun-Roasted Potatoes
- Penne Marinara
- Penne Alfredo
- Tomato Provencal
- Green Beans Almandine
- Italian Spinach
- Sauteed Mixed Vegetables
- Grilled Asparagus with Hollandaise
- Honey Glazed Carrots
- Steamed Broccoli
- Southern-Style Green Beans with Bacon
- Black Eyed Peas
- Corn on the Cob
- Buttered Corn Kernels
- Potato Salad
- Creamy Cole Slaw
- Brown Sugar Baked Beans
- Candied Mashed Sweet Potatoes

PLATED ENTRÉES

Continued.

ENTRÉES | SELECT ONE:**\$28**

- **Chicken St. Croix** - Mushroom Sauce, Leeks, Bacon
- **Chicken Florentine** - Spinach, Mornay Sauce
- **Chicken Marsala** - Mushroom Marsala Wine Sauce
- **Chicken Saltimbocca** - White Wine, Prosciutto, Sage, Fontina
- **Chicken Bruschetta** - Tomatoes, Parmesan, Basil
- **Bronzed Chicken** - Creole Cream
- **Pecan-Crusted Chicken** - Maple Dijon Glaze
- **Chicken Au Poivre** - Cognac Peppercorn Cream
- **Herb-Stuffed Boursin Chicken** - Pan Jus
- **Jamaican Jerk Pork Tenderloin** - Mango Chutney
- **Grilled Pork Tenderloin** - Maple Dijon Glaze
- **Grilled Pork Tenderloin** - Bourbon-Peach Salsa
- **Roasted Pork Tenderloin** - Red Wine Reduction
- **Shrimp Scampi Gulf Shrimp** - Garlic, Lemon, and White Wine Sauce
- **Delta Shrimp & Grits**

ENTRÉES | SELECT ONE:**\$32**

- **Chicken Oscar** - Crabmeat, Asparagus, Hollandaise
- **Prime Rib 10 oz.** - Horseradish Crème, Au Jus
- **Salmon** - Pan-seared, Dill Crème Fraiche, Lemon
- **Garlic & Brown Sugar or BBQ Rubbed Salmon**
- **Crab & Shrimp Stuffed Tilapia** - Champagne Cream
- **Crab Cakes** - Creole Remoulade

ENTRÉES | SELECT ONE:**\$34**

- **Pecan-Crusted Mahi Mahi** - Lemon Beurre Blanc
- **Grouper** - Pan-seared, Artichoke Salsa Cruda
- **Blackened Grouper** - Creole Cream

ENTRÉES | SELECT ONE:**\$42**

- **Duet of Flank Steak and Chicken Marsala** - Demi-Glace and Marsala Mushroom Sauce
- **Medallions of Beef Tenderloin** - Demi-Glace
- **Filet Mignon 6 oz.** - Blue Cheese, Red Wine Reduction, Hollandaise, Bearnaise or Bordelaise Sauce
- **Land & Sea** - 4 oz. Filet Mignon topped with: Maitre D' Butter and Your Choice: Shrimp Scampi Crab Cake, Petite Mahi Mahi or Petite Salmon Filet

ENTRÉES | SELECT ONE:**\$46**

- **Filet Oscar 6 oz.** - Crabmeat, Asparagus, Hollandaise

DESSERTS | SELECT ONE:

- Carrot Cake
- Chocolate Cake
- Cheesecake with Strawberry Topping
- Bourbon Pecan Pie
- Key Lime Pie
- Tiramisu
- Chocolate Mousse
- Strawberry Shortcake
- Banana Pudding
- Strawberry & Sweet Cream Parfait
- Chocolate Lava Cake
- Turtle Chocolate Cake

RECEPTION PACKAGE

*The following reception packages are priced for a 4-hour event and a minimum of 100 guests.
For smaller groups or extended hours, please inquire with our special events and catering manager, Lynnette Kirk.*

All prices are subject to 22% service charge and applicable taxes.

All reception packages include the following:

*Our special events and catering manager who will help plan and implement the reception.
On course photo opportunities | All chef and bartender fees | All room charges | Dance floor
Table linens | Chiavari chairs | Non alcoholic beverage station*

The Southwind Package \$60 per person

CHOOSE ONE OF THE FOLLOWING STATIONED HORS D'OEUVRES:

- Antipasto Display
- Fresh Fruit, Vegetable & Cheese Display
- Sausage & Cheese with Pickles, BBQ Sauce and Crackers
- Spinach & Artichoke Dip with Tortilla Chips
- Buffalo Chicken Dip with Tortilla Chips

CHOOSE TWO OF THE FOLLOWING PASSED HORS D'OEUVRES:

- Spinach & Feta Stuffed Mushroom Caps
- Chicken & French Toast Skewers with a Maple-Sriracha Glaze
- New Potatoes with Crème Fraiche and Bacon
- Petite Egg Rolls with Sweet & Sour Sauce
- Caramelized Onion & Blue Cheese Phyllo Cups
- Goat Cheese, Apricot & Almond Bites
- Spicy Sriracha or Southern-Style Deviled Eggs
- Spinach & Feta Spanakopita
- Sweet Basil & Tomato Bruschetta
- Crab & Corn Fritters
- Pimento Cheese Crostini with Applewood Smoked Bacon

CHOOSE ONE OF THE FOLLOWING CARVING STATIONS SERVED WITH ROLLS & BUTTER:

- Mesquite Marinated Roasted Sirloin Steak with Hunter's Sauce
- Prime Rib with Au Jus and Horseradish Crème
- Herb-Roasted or Deep-Fried Turkey Breast with Cajun Gravy
- Jamaican Jerk Pork Loin with Mango Chutney
- Roasted Pork Loin with a Caramelized Onion Gravy
- Blackened Sirloin Steak with Blue Cheese Fondue

CHOOSE TWO OF THE FOLLOWING ACCOMPANIMENTS:

- | | |
|----------------------------------|---|
| · Herb-Roasted Potatoes | · Green Beans Almandine |
| · Parmesan Risotto | · Italian Spinach |
| · Creamy Orzo Pasta | · Sautéed Mixed Vegetables |
| · Roasted Garlic Mashed Potatoes | · Honey-Glazed Carrots |
| · Wild Mushroom Risotto | · Steamed Broccoli |
| · Dirty Rice | · Southern-Style Green Beans with Bacon |
| · Wild Rice Pilaf | · Sweet Potato Mash |
| · Parmesan & Sweet Pea Risotto | · Southern-Style Greens |
| · Penne Alfredo | · Buttered Corn Kernels |
| · Penne Marinara | · Cajun-Roasted Potatoes |

SALAD STATION

- Mixed Greens with Tomatoes, Carrots and Cucumbers Balsamic and Buttermilk Ranch Dressings
- Traditional Caesar Salad Italian or Pasta Salad

BEER, WINE & SPIRITS SERVICE

Beverage prices are subject to all applicable Tennessee state and local taxes. No alcoholic beverages may be distributed by anyone other than TPC Southwind staff. A host bar will be charged on a per drink basis. The beverage packages are priced for two hours with an option to add additional hours with a 4-hour maximum. A cash bar option is available for an additional charge of \$100.00 All prices are subject to 22% service charge and applicable taxes

PREMIUM COCKTAILS

\$10 per cocktail

Grey Goose Vodka, Crown Royal, Jack Daniels, Captain Morgan, Tanqueray, Bacardi Rum, 901 Tequila, Canadian Club, Dewar's Scotch, Seagram's 7, Seagram's VO, and Amaretto

DOMESTIC BEER

\$6 per bottle

Michelob ULTRA, Budweiser, Bud Light, Coors Light, Miller Lite, and O'Douls

IMPORTED & CRAFT BEER

\$7 per bottle

Corona, Heineken, Sam Adams, Stella Artois, Ghost River and Wiseacre (cans only)

WINE

\$8 per glass

William Hill Wines: Chardonnay, Pinot Noir and Cabernet Sauvignon

Sycamore Lane: Pinot Grigio, Merlot and Reisling

BEVERAGE PACKAGES

Tournament Soft Bar

Domestic Beer, Chardonnay, Merlot Pinot Grigio and Cabernet Sauvignon, Champagne, and Fountain Sodas

Two Hours \$15 per person

Add One Hour \$5 per person

Player's House Bar

Tournament Soft Bar plus House Cocktails, and Fruit Juice

Two Hours \$25 per person

Add One Hour \$6 per person

Champion's Premium Bar

Player's House Bar plus Premium Cocktails, and Wine

Two Hours \$35 per person

Add One Hour \$7 per person



BANQUET ROOMS

BANQUET ROOM MINIMUMS

The following food and beverage minimums will apply for each room:

	Sq. Footage	Seating	Weekday (Su-Th)	Weekend (Fri and Sat.)
Commissioner's Room	580	32	\$250	\$250
Oaks Grille**	1,400	60	\$1,000	N/A
Azalea Room	1,980	120	\$1,000	\$2,500
Magnolia Room	1,952	130	\$1,000	\$2,500
Azalea, Magnolia, and Oaks Grille			\$6,000	\$12,000

(Clubhouse: 5,182 square feet with the Azalea, Magnolia and Oaks Grille)

*Oaks Grille is based on availability. The Player's Grille is only accessible to TPC Southwind Members.

BANQUET MISCELLANEOUS SERVICE CHARGES

Based upon 4 hours of service.

- Bartender per 75 guests \$75
- Coat Check \$75
- Dance Floor \$325
- Chef Attendant \$75
- Function Fee Per Room \$275
- Porte-cochere Cocktail Hour \$125

AV Fees

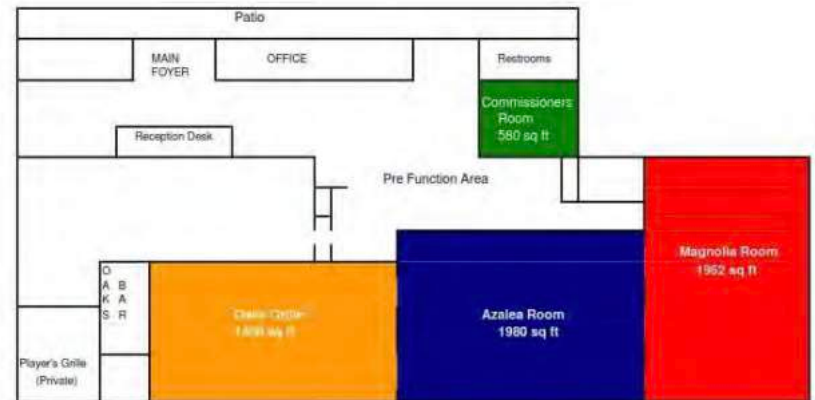
- Flip chart, stand, and markers \$50
- Dry erase board and markers \$50
- Screen \$50
- Projector \$50
- Podium/Wireless Microphone \$50

On Course Fees

- Midway Grille Attendant \$75

Wedding Fees

- Ceremony to Reception
- Room Change \$300



CATERING POLICIES

1. A \$250.00 non-refundable deposit will be required to hold any room. This deposit will be per room and will be applied as payment towards your final invoice. Due to the demand of space available for banquets and special event use, a food and beverage minimum has been established for each of the available rooms. Room minimums are \$1,000 per room Sunday-Thursday. Friday and Saturday minimums are \$2,500 per room. Banquet room reservations allow usage for up to four hours.
2. Upon receipt of your deposit payment you will receive written confirmation of the date time, room and estimated number of guest for your signature. The Club accepts cash, check, or credit card payments for all payments. Thirty (30) days prior to your event 50% of the total estimated cost is due and your event is considered definite and confirmed. The remaining balance is due ten (10) days prior to your event. All balances remaining unpaid after thirty (30) days will be referred to collections and the customer will be charged any associated fees. All food and beverage is subject to 22% service charge and applicable Tennessee state sales tax, which is added to the total cost of the function. All food and beverage prices are subject to change with notification.
3. Food and Beverage minimums will apply for each room. Any difference between the food and beverage charges (before tax and service charges) and the applicable minimum will be charged as a room rental fee. To ensure satisfaction of all your event needs, we will make every effort to meet your requirements by reserving the proper room to suit the needs of your event. Should another room become available later that would better suit your needs, the Club reserves the right to relocate your group upon receipt of your final guarantee. The Club will not relocate your event to a different room without notification. Events requiring room usage beyond contracted times incur a labor charge of \$300 per half hour.
4. The final number of guests attending your event is due ten (10) days in advance of your event. The charges will be based on this minimum guarantee or the actual number of guests, whichever is greater. Once your contract has been signed, cancellations made within 120 days of event must be received in writing and will be subject to the following cancellation penalties: Within 30 days: 50% of all said costs based on the estimated food and beverage. Within 10 days: 100% of all said costs based on the estimated food and beverage. Any changes to your event within 96 hours, including but not limited to menu, guest count and room set up will incur an additional fee of \$400.00
5. The Club is not responsible for damage or loss of any items left in the Club prior to or following any function. The Club shall not be liable for no performance of this contract when such nonperformance is attributable to labor troubles, disputes or strikes, accidents, Government (Federal, State, Municipal) regulations of, or restrictions upon travel or transportation, non availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Club, preventing or interfering with the Club's performance of its obligations under this contract.

CATERING POLICIES

Continued

6. All guests shall act in a manner in accordance with established Club policies. The Club reserves the right to discontinue service to patrons at the club's sole discretion. The Club also reserves the right to remove any guests of the function not acting in accordance with club policies. Any items to be displayed in the Club or any directional signs require written approval in advance by the Club.
7. Service Charges and Sales Tax – All Catering functions are subject to a 22% service charge and all current state and local sales tax as well as other surcharges where applicable
8. Menu Prices and Availability – All prices on our catering menus are subject to change without notice due to market conditions. Once the menu is selected, a price may be confirmed thirty (30) days prior to your event. All prices shown on catering menus are per person and before tax and service charge, unless otherwise noted.
9. Cancellations – Any cancellation within 30 days of scheduled event will forfeit all payments. Any cancellation within 10 days will be charged 100% of anticipated revenue.
10. Alcoholic Beverages – As a purveyor of alcoholic beverages, we encourage our patrons to drink responsibly, and will not serve alcoholic beverages to minors or to anyone who appears to be intoxicated. We support the “Designated Driver” program and will offer complimentary soft drinks to a designated driver. No food and/or beverage of any kind will be permitted to be brought onto or removed from the TPC Southwind property by the guest or any of the invitees. All food, liquor, wine and beer must be supplied by TPC Southwind. The sale and service of all alcoholic beverages is regulated by the Tennessee ABC Commission. TPC Southwind is responsible for administration of those regulations. It is a policy, therefore, that no alcoholic beverages may be brought onto TPC Southwind property, or removed after a banquet or function.
11. Services – Our catering representatives will be happy to arrange for rental of audio visual equipment. In addition, we can also recommend services such as music, entertainment, decorations, florals, photography, and related items. Clients may also bring in cakes for their special occasion.
12. Room Set-up – TPC Southwind reserves the right to set up functions as we see best fit the needs of your event. We will make every effort to accommodate your specific needs. Any changes to room setups/diagrams within 96 hours will result in an additional \$400 fee.
13. TPC Dress Code – Proper attire must be worn at all times on the golf course and in the TPC Southwind Clubhouse. Tattered jeans, bathing attire, t-shirts, gym shorts, coaching shorts, tank tops, tube tops, halter tops, mesh shirts, cut-off's, short shorts, tennis shorts, and other dress of similar nature are inappropriate. Dress jeans, Bermuda length shorts, sweaters, and collared shirts are acceptable.

CATERING POLICIES

Continued

14. Incidentals - No food or beverage will be permitted to be brought in or removed from the Club. The club reserves the right to discontinue service to patrons who should not be served alcoholic beverages. Any items displayed or directional signs need Club approval before usage or display. Due to unforeseen circumstances and/or product availability, menu prices are subject to change with notification if possible. The client is responsible and will reimburse the club for any damage, loss or liability which is a result of any guest of the functions actions. Nothing is to be glued, taped, tacked or nailed to the walls at any time. All items are to be removed from the Club by 8:00AM the following morning. A \$250 fee per day will be charged until items are removed. The club is not responsible for any damages or missing items which are brought into the Club or left behind. There will be no rice, confetti, birdseed, or glitter on Club property. Failure to adhere to this policy will result in a \$250 cleanup fee. Should the client's function be based upon consumption, the client waives the right to dispute all inventories or counts which are relevant to the function. The Club shall not be liable for non performance of this contract due to labor troubles, disputes, strikes, accidents, government regulations, travel restrictions or any other circumstances which are uncontrollable by the Club.

TPC Southwind
Special Events and Catering Department
3325 Club at Southwind Memphis, TN 38125
901-748-0330 ext.835 www.tpcsouthwind.com
"Live the PGA TOUR experience."

Accepted _____ DATE _____

Organization _____ DATE _____

By signing this agreement you agree to the terms, conditions, and the policies listed above.
Please sign and return with executed contract. Thank you.