
BANQUET MENU



Southwind

ABOUT US

We are so happy to be able to offer you our services while you plan your special event. We are located on the gorgeous grounds of TPC Southwind, host of the WGC-FedEx St. Jude Invitational. We offer a beautiful setting where our culinary team may showcase their talents with carefully chosen menus for your food and beverage selections.

Whether you are hosting a corporate meeting, a personal celebration, class or family reunion, retirement party, rehearsal dinner, holiday party, wedding reception or any other special occasion, we at TPC Southwind will provide you with a memorable event.

Thank you for the opportunity to exceed your expectations!

LEARN MORE:

Visit our website tpc.com/southwind

Email April Doby, Catering Sales Manager

aprildoby@pgatourtpc.com

Call **(901) 259-1835**

BREAKFAST BUFFET SELECTIONS

Packages include a station of coffee, assorted hot tea, orange juice or cranberry juice.

We are happy to accommodate any special dietary restrictions with advance notice.

All prices are per person and subject to 23% service charge and applicable TN state sales tax.

TPC SOUTHWIND CONTINENTAL BREAKFAST	\$15
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Fresh Cut Fruit, Assorted Warm Muffins and Danish, Bagels with Cream Cheese, Wheat and White Bread with Butter, Peanut Butter, and Assorted Jams

TPC SOUTHWIND GRAB AND GO BREAKFAST	\$13
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Fresh Cut Fruit Cups, Chicken Biscuits, Sausage Biscuits, and Bacon, Egg & Cheese Sandwich, Hashbrown Bite Cups

TPC SOUTHWIND BREAKFAST (PLATED OR BUFFET)	\$22
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Fresh Cut Fruit, Assorted Warm Muffins and Danish, Scrambled Eggs, Applewood Smoked Bacon, Sausage Patties, Breakfast Potatoes with Peppers and Onions, and Cheddar Grits, Wheat and White Bread with Butter, Peanut Butter, and Assorted Jams

ADD-ON'S	
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Biscuits and Country Gravy	\$4
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Chobani Yogurt with Berries and Granola	\$4
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SIGNATURE LUNCH BUFFETS

*All buffets require a minimum of 20 guests. There will be a \$50 surcharge to any groups under 20 guests.
All meals include water and iced tea, dinner rolls and butter during the mealtime. We are happy to accommodate any
special dietary restrictions with advance notice.
All prices are subject to 23% service charge and applicable TN state sales tax.*

TPC SOUTHWIND LITE LUNCH	\$16
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Mixed Greens with Assorted Toppings, Buttermilk Ranch Dressing and Balsamic Vinaigrette, Tuna Salad, and Chicken Salad

TPC SOUTHWIND DELI BUFFET	\$20
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Mixed Greens with Assorted Toppings, Buttermilk Ranch Dressing and Balsamic Vinaigrette, Tuna Salad, Chicken Salad, Fresh Fruit, Ham and Cheddar Wraps, Turkey and Swiss Wraps, and Roasted Veggie and Hummus Wraps, House-made Potato Chips with French Onion Dip

TPC SOUTHWIND GRILL OUT	\$23
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Nathan's Premium All Beef Hot Dog's, Grilled Chicken Breast, and Hamburgers with Buns, Assorted Cheeses, Condiments and Toppings, Red Skin Potato Salad, Cole Slaw and House-made Potato Chips

***Add Chili con Carne-\$2**

SIGNATURE LUNCH BUFFETS

Continued

TPC SOUTHWIND FAJITA BUFFET	\$25
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Marinated Sirloin, Southwest Chicken, Sautéed Onions and Peppers, Stewed Black Beans, Spanish Rice, Flour Tortillas, Shredded Lettuce, Tomatoes, Cheddar Cheese, Onions, Jalapeños, Black Olives, Sour Cream, Guacamole, and Tortilla Chips and Salsa

TPC SOUTHWIND ITALIAN BUFFET	\$27
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Classic Caesar Salad, Grilled Chicken Alfredo, Vegetarian Lasagna OR Meat Lasagna, Pasta Primavera, Italian Spinach, and Sautéed Mixed Vegetables

TPC SOUTHWIND MEMPHIS BBQ BUFFET	
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Choice of 2 Meats	\$32
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Choice of 3 Meats	\$36
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Choice of 4 Meats	\$40
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CHOOSE FROM:

Beef Brisket Pulled Pork BBQ Chicken Breast Baby Back Ribs Smoked Sausage

Includes:

Mixed Greens with Assorted Toppings, Buttermilk Ranch Dressing and Balsamic Vinaigrette. Brown Sugar Baked Beans, Red Skin Potato Salad, Cole Slaw, Corn on the Cob, Cornbread, and Buns

TPC SOUTHWIND SOUPER SALAD	\$22
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Mixed Greens, Romaine Lettuce, Cheddar Cheese, Parmesan Cheese, Tomatoes, Cucumbers, Carrots, Black Olives, Bacon Crumbles, and Croutons, Buttermilk Ranch Dressing, Balsamic Vinaigrette, and Caesar Dressing, Tuna Salad, Chicken Salad, Grilled Chilled Chicken

CHOICE OF SOUP

Tomato Basil, Chicken and Corn Chowder, Vegetable Beef, Broccoli and Cheese, Chicken Tortilla, New England Clam Chowder, Chili con Carne, or Chicken & Sausage Gumbo with Rice

LUNCH ADDITIONS

Freshly Sliced Boar's Head Deli Meats, Assorted Cheese, Breads, and Condiments	\$5
Baked Russet Potato or Sweet Potato Bar with Assorted Toppings	\$6
Additional Entrée	\$10
Additional Starter	\$5
Additional Side	\$6
Dessert	\$5



TPC SOUTHWIND DINNER BUFFET

TPC Southwind Dinner Buffet \$35

STARTERS - SELECT ONE

Mixed Greens with Assorted Toppings, Buttermilk Ranch Dressing and Balsamic Vinaigrette
Traditional Caesar Salad with Croutons and Parmesan Cheese

Choices of Soup:

Tomato Basil, Chicken and Corn Chowder, Vegetable Beef, Broccoli and Cheese, Chicken Tortilla, New England Clam Chowder, Chili con Carne, or Chicken and Sausage Gumbo with Rice

SIDES - SELECT TWO

- Herb-roasted Potatoes
- Garlic Mashed Potatoes
- Parmesan Risotto
- Wild Mushroom Risotto
- Rice Pilaf
- Sautéed Mixed Seasonal Vegetables
- Grilled Asparagus
- Italian Spinach
- Steamed Broccoli
- Green Bean Almandine
- Southern-style Green Beans with Bacon

ENTRÉES - SELECT TWO

- Chicken Bruschetta
- Chicken Marsala
- Pan-seared Chicken Breast with Garlic Cream Sauce
- BBQ Baked Chicken Breast
- Mesquite-marinated Roast Sirloin Steak
- Roast Sirloin Steak with Red Wine Reduction
- Salmon with Lemon Dill Cream Sauce
- Salmon with Pineapple Salsa
- Blackened Catfish with Creole Remoulade
- Seared Mahi Mahi with Teriyaki Glaze
- Grilled Shrimp Skewers with Thai Sweet Chile Sauce
- Pasta Primavera
- Broccoli and Chicken Alfredo
- Meat Lasagna
- Vegetable Lasagna

DINNER BUFFET ADDITIONS

TPC Southwind Dinner Buffet \$35

POTATO BAR \$5

Baked Russet Potato or Sweet Potato Bar with Assorted Toppings

Additional Starter \$5

Additional Entrée \$10

Additional Side \$6

Dessert \$5

ACTION STATION- PER PERSON

Chef Attendant Fee \$100

Beef Tenderloin Crusted with Garlic, Rosemary, & Thyme \$14

Prime Rib with Au Jus and Horseradish Cream Sauce \$12

NY Strip with Red Wine Reduction \$11

Roast Sirloin of Beef \$8

Apple & Rosemary Pork Tenderloin \$8

Street Tacos \$10

Select Two: Blackened Grouper, Chimichurri Grilled Sirloin, Ancho BBQ Pulled Pork, Tequila Chicken, Red Chili Shrimp

Served with: Served in Warm Flour Tortillas, Cilantro Slaw, Fire-roasted Red Peppers, Cheddar Cheese, Queso Fresco, Chipotle Sour Cream, Pico de Gallo, Limes & Radishes

SHRIMP & GRITS \$9

Cajun-spiced Sautéed Shrimp, Andouille Cream Sauce, Pimento Cheese Grits, Garnished with Roasted Heirloom Grape Tomatoes & Scallions

PLATED ENTRÉES

Price is inclusive of salad or soup, bread service, entrée, two sides, water and iced tea.

STARTERS - SELECT ONE

SALADS

- Mixed Greens with Carrots, Tomatoes, Cucumbers, and Croutons. Buttermilk Ranch Dressing and Balsamic Vinaigrette
- Classic Caesar Salad with Croutons, Parmesan Cheese, and Creamy Caesar Dressing

OR

SOUPS

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|------------------------|-------------------------------------|
| • Tomato Basil | • Chicken Tortilla |
| • Chicken-Corn Chowder | • New England Clam Chowder |
| • Vegetable Beef | • Chicken & Sausage Gumbo with Rice |
| • Broccoli & Cheese | • Chili con Carne |
| • Chicken Noodle | |

Additional Starter \$5

SIDES - SELECT TWO

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|-------------------------------|---|
| • Herb-roasted Potatoes | • Steamed Broccoli |
| • Garlic Mashed Potatoes | • Grilled Asparagus |
| • Wild Mushroom Risotto | • Green Beans Almandine |
| • Parmesan Risotto | • Southern-style Green Beans with Bacon |
| • Rice Pilaf | • Italian Spinach |
| • Macaroni and Cheese | • Honey-glazed Carrots |
| • Sautéed Seasonal Vegetables | |

Additional Sides \$6

PLATED ENTRÉES

Continued

CHICKEN

Chicken Florentine	\$28
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Grilled Natural Chicken Breast, Spinach-Parmesan Cream, Buttered Crumble

Chicken Marsala	\$29
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Pan-seared Natural Chicken Breast Topped with Mushrooms, Marsala and Smoked Ham Sauce

Chicken Oscar	\$32
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Pan-seared Natural Chicken Breast, Blue Crabmeat, Roasted Asparagus, Hollandaise Sauce

PORK

Grilled Bone-In Pork Chop	\$28
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Apple and Rosemary Brined Pork Chop, Salted Caramel-Apple Demi-Glace

Caramelized Pork Belly	\$31
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Braised Duroc Pork Belly, Old Fashioned Whiskey Glaze

BEEF

Seared & Sliced Sirloin	\$29
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Black Angus Top Sirloin, Caramelized Onion, Mushroom & Red Wine Reduction

NY Strip	\$38
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Charbroiled 12 oz Strip Steak with Maître d'Hôtel Butter

Filet Mignon	6 oz \$42 OR 8 oz \$49
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Cast Iron-seared Beef Tenderloin with Roasted Garlic Demi-glace

SEAFOOD

Seared Salmon	\$32
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Pan-seared Atlantic Salmon Fillet with Lemon-Dill Cream Sauce

Pecan-Crusted Mahi Mahi	\$33
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Spiced & Toasted Pecan Crust, Wild Caught Pacific Mahi Fillet with Creole Tomato Sauce

Crabmeat Stuffed Sole	\$34
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Jumbo Lump Crab Stuffing, White Wine Poached Sole Fillet with Basil Cream Sauce

Customized Duet Plates are available at Market Price

DESSERT OPTIONS

Available with any package

DESSERT

\$5

Carrot Cake
Chocolate Layer Cake
Cheesecake with Strawberry Topping
Bourbon Pecan Pie

Key Lime Pie
Chocolate Mousse
Strawberry Shortcake
Assorted Mini Desserts

HOT DESSERTS

Cinnamon Bread Pudding with Bourbon Sauce
Warm Fruit Cobbler with Vanilla Ice Cream

\$7 per Dozen

Assorted Gourmet Cookies
Assorted Dessert Bars
Chocolate Brownies



HORS D'OEUVRES

Priced per piece

HOT-PASSED OR DISPLAYED

Beneva Cheese Puffs, Cream Cheese and Onion Souffle	\$1.75
Smoked Ham & Swiss Roll with Honey Mustard	\$2
Stuffed Mushroom Florentine, Spinach & Artichoke	\$2
Nashville Hot Chicken Crostini, Blue Cheese Spread & Creamy Celery Slaw	\$2.25
Thai Peanut Chicken Skewer with Sesame Dipping Sauce	\$2.50
Crispy Coconut Shrimp with Orange-Chili Dipping Sauce	\$2.75
Crispy Spring Rolls with Sweet Chili Dipping Sauce	\$2.50
Smoked Beef Brisket with Tomato Jam on Cheddar-Jalapeño Biscuit	\$2.75
BBQ Bacon Jalapeño Duck Wrap with Water Chestnuts	\$2.50
Mini Crab Cake with Remoulade Sauce	\$2.75
Bacon-wrapped Shrimp with Apple Horseradish Glaze	\$2.75

CHILLED-PASSED OR DISPLAYED

Mini BLT's, Bacon Aioli, Heirloom Tomato, & Fresh Basil	\$1.75
Chef Tom's "Almost Famous" Candied Bacon	\$1.75
Pecan Chicken Salad Tartlet, with Thyme & Roasted Grapes	\$2
Apricot Goat Cheese Tartlet with Pepper Jelly & Candied Pecans	\$1.75
Caprese Skewer, Fresh Mozzarella, Grape Tomato, Basil, & Balsamic Reduction	\$1.75
Pimento Cheese Crostini with Heirloom Tomato & Candied Bacon	\$2
Pimento Cheese Deviled Egg with Avocado, Wasabi, & Pickled Beets	\$2.25
Virgin Bloody Mary Shooter, Poached Shrimp with Cocktail Sauce, Queen Olive, & Celery	\$2.25
Smoked Salmon Blini with Lemon-Chive Crema & Crispy Shallots	\$2.25
Seared Ahi Tuna, Crisp Wonton, Sesame-Seaweed Salad, & Wasabi Aioli	\$3
Beef Tenderloin Crostini, Horseradish Crema, Pickled Red Onion, & Heirloom Tomato	\$3
Seared Ahi Tuna Crostini, Niçoise Salsa & Chopped Hard Boiled Egg	\$3

HORS D'OEUVRES

Priced per person

SPECIALTY DISPLAYS

Fresh Seasonal Fruit & Berry Display	\$7.95
An Elegant Display of Hand-selected Fruits and Berries	
Fresh Market Vegetable Crudit�	\$7.95
Served with Buttermilk Ranch Dip	
Imported & Domestic Cheese Display	\$9.95
Served with Garlic-Herb Toasts and Flatbread Crackers, Garnished with Grapes and Seasonal Berries	
Seasonal Grilled Vegetable Display	\$7.95
Served with Soy & Sweet Chili Dipping Sauce	
Smoked Salmon Display	\$9.95
Hickory-smoked salmon with Dilled Cream Cheese, Hard Boiled Eggs, Capers, Red Onion, Grape Tomatoes, Lemon, and Chives, Served with Garlic-Herb Toasts and Flat Bread Crackers	
Shrimp Cocktail with Lemon and Cocktail Sauce (4 Shrimp per person)	
Classic Shrimp	\$8
Jumbo Shrimp	\$10
Herb-Encrusted Beef Tenderloin Caprese Platter	\$12
Roasted Beef Tenderloin, Sliced Medium-Rare, Heirloom Tomatoes, Fresh Mozzarella, English Cucumbers, Baby Kale, Spinach, Balsamic Reduction, Basil Oil, Served with Garlic-Herb Toasts	
Charcuterie Display	\$13
Chef's Choice Assortment of Smoked & Cured Meats, Hand-selected Cheeses, Citrus Marinated Olives, Cornichons, Marcona Almonds, Chive Whole Grain Mustard, Served with Garlic-Herb Toasts & Flat Bread Crackers	
Chilled Seafood Selection	\$16
Smoked Salmon Dip, 3 Large Cocktail Shrimp, 2 Louisiana Oysters on the Half Shell, Served with Cocktail Sauce, Remoulade, Prepared Horseradish, Black Pepper Mignonette, Lemons, Saltine Crackers, & Garlic-Herb Toasts	

HORS D'OEUVRES

Continued

MINI SANDWICH AND SLIDER DISPLAYS-PRICED PER PIECE

Memphis BBQ Pulled Pork Slider	\$3.25
Pulled Pork, Memphis BBQ Sauce, Candied Bacon, Smoked Cheddar, Bread & Butter Pickles	
Buffalo Chicken Slider	\$3.25
Buttermilk Aioli, Lettuce, & Roma Tomatoes	
All-American Burger Slider	\$3.50
Cheddar Cheese, Caramelized Onions, Bacon, Bistro Sauce, & Kosher Dill Pickle Slices	
Mini Smoked Pastrami Reuben	\$3.50
Bavarian Sauerkraut, Thousand Island, & Swiss Cheese	

SPECIALTY DISPLAYS

Chicken Wings	\$26 per Dozen
Choice of: Seasoned, Buffalo, BBQ, or Sesame Ginger, Served with Carrots, Celery, Ranch & Blue Cheese Dressing	
Chicken Tenders	\$26 per Dozen
Served with Ranch & Honey Mustard	
Fried Sides	\$3 Per Person
- Parmesan French Fries	
- Sweet Potato Fries	
- Fried Okra	
- Seasoned House Chips	

HORS D'OEUVRES

Continued

SPECIALTY DISPLAYS	PRICED PER PERSON
Southern Biscuit Bar	\$10
The Biscuit Bar Includes:	
- Plain Buttermilk Biscuits with Butter & Assorted Jellies	
- Fried Chicken Biscuit with Sriracha Aioli & Kosher Dill Pickle	
- Country Ham Biscuit with Smoked Cheddar, Caramelized Onions, & Honey Mustard	
Trio of Dips	\$12
Choice of 3:	
Chilled Dips-Salsa, Guacamole, Pimento Cheese, Hummus, French Onion Dip, & Smoked Salmon Dip	
Hot Dips - Spinach Artichoke Dip, Queso, & Buffalo Chicken Dip	
Choice of 3:	
Tortilla Chips, House Chips, Pita Chips, Toasted Baguette Crostini's, & Assorted Crackers	
Grilled Sausage & Cheese Platter	\$11
Sliced Kielbasa & Andouille Sausage, Cubed Cheddar & Swiss Cheese, Pepperoncini's, Pickled Okra, Grape Tomatoes, Creole Mustard, BBQ Sauce, & Assorted Crackers	
Grilled Flatbread Pizzas	\$10
Choice of 3:	
- Pulled BBQ Pork OR Chicken with Bacon, Jalapeño, Cheddar & Jack Cheeses	
- Roasted Vegetable with Tomato, Basil, Goat & Mozzarella Cheeses	
- Herb-roasted Beef with Caramelized Onion, Mushroom, Blue Cheese, & Basil Pesto	
- Grilled Chicken with Spinach, Artichoke Cream, Parmegiano Reggiano & Mozzarella Cheeses	
- Classic Margherita with Fresh Mozzarella, Basil & Local Tomatoes	

BEER, WINE & SPIRITS

Beverage prices are subject to all applicable Tennessee state and local taxes and 23% service charge.

No alcoholic beverage may be distributed by anyone other than TPC Southwind staff.

A host bar is charged on a per drink basis and the bartender fee is waived.

A cash bar is available for a charge of \$100 plus a \$100 bartender fee.

Bar service is based on a 4 hour maximum time limit or additional fees will incur.

PREMIUM COCKTAILS

\$12 PER COCKTAIL

Grey Goose Vodka, Crown Royal, Jack Daniels, Captain Morgan Rum,
Tanqueray Gin, Bacardi Rum, Dewar's Scotch, and Jose Cuervo Tequila

WINE

\$10 PER GLASS

Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

DOMESTIC BEER

\$6 PER BOTTLE

Michelob ULTRA, Budweiser, Bud Light, Miller Lite, and Coors Light

*O'Douls non-alcoholic beer available upon request

IMPORTED & LOCAL CRAFT BEER

\$8 PER BOTTLE

Corona, Sam Adams, Stella Artois, Ghost River Golden,

*Wiseacre and Memphis Made Beer available in cans only

BEVERAGE PACKAGES

Tournament Soft Bar

**maximum of 4 hours*

House Wine, Champagne, Domestic Beer, Imported Beer and Soft Drinks

First Two Hours

\$20 per person

Each Additional Hour

\$6 per person/per hour

Player's House Bar

**maximum of 4 hours*

House Wine, Champagne, Domestic Beer, Imported Beer, Soft Drinks and House Cocktails

First Two Hours

\$30 per person

Each Additional Hour

\$7 per person/per hour

Champion's Premium Bar

**maximum of 4 hours*

House Wine, Champagne, Domestic Beer, Imported Beer, Soft Drinks and Premium Cocktails

First Two Hours

\$40 per person

Each Additional Hour

\$8 per person/per hour

ON-COURSE FOOD & BEVERAGE

TPC Southwind offers a wide range of food and beverage options and strongly encourages the use of our talented culinary team.

If donated food, beer, wine and non-alcoholic beverages are served, a \$5 per person - per item corkage fee will be incurred.

In addition, ALL donated beer and wine will incur a \$5 per person corkage fee.

NO OUTSIDE LIQUOR WILL BE ALLOWED.

DONATED PRODUCT WILL ONLY BE ALLOWED FOR MONDAY EVENTS.

ON-COURSE SET UP FEES

All food and beverage charged to Master Tab	NO CHARGE
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Includes ULTRA Turn and 2 On-course Comfort Stations with 6' table and 2 chairs at each station with ice barrels and product with a team member at each location.

Donated product or cash sales of TPC Southwind product	\$200
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Includes set up and break down of ULTRA Turn and 2 On-course Comfort Stations. Staff will set 6' table and 2 chairs at each station with ice barrels and donated product or product for cash purchases.

TPC SOUTHWIND GRAB & GO BREAKFAST	\$13
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Includes Coffee, Orange Juice, or Cranberry Juice

Fresh Cut Fruit Cups, Chicken Biscuits, Sausage Biscuits, & Bacon, Egg & Cheese Sandwiches and Hashbrown Bite Cups

TPC SOUTHWIND BOXED LUNCH \$16	\$16
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Includes Bagged Chip, Apple, Cookie, DASANI Water, and choice of sandwich

Select One:

- | | |
|-------------------------|-----------------------------------|
| - Ham and Cheddar Wrap | - Southwestern Chicken Wrap |
| - Turkey and Swiss Wrap | - Roasted Vegetable & Hummus Wrap |

FILL-A-COOLER	MUST BE PRE-ORDERED
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DASANI Water	\$2
Coca-Cola/POWERADE Products	\$5
Snacks	\$2
Domestic Beer	\$6
Import Beer	\$7
Craft Beer	\$8
Cocktails	\$12

GOLF PACKAGES

THE FORWARD TEE

\$25 PER PERSON

Registration:

Breakfast includes Coffee Station, Nature Valley Granola Bars, and Whole Fruit

Post Play:

Lunch Box Includes Choice of Sandwich, Bottled DASANI Water, Bagged Chips, Apple, and Cookie

Select One:

- Ham and Cheddar Wrap
- Turkey and Swiss Wrap
- Southwestern Chicken Wrap
- Roasted Vegetable & Hummus Wrap

THE CLUB

\$35 PER PERSON

Registration:

Grab & Go Breakfast includes Coffee, Orange or Cranberry Juice

- Fruit Cups
- Chicken Biscuits
- Bacon, Egg & Cheese Sandwiches
- Sausage Biscuits
- Hashbrown Bite Cups

Post Play:

Deli Lunch Buffet includes Assorted Toppings and Dressings, Iced Tea, Lemonade, and Water Station

- Deli Buffet with Mixed Greens
- Sliced Boar's Head Deli Meats with Assorted Breads, Cheeses and Condiments
- Pasta Salad
- House-made Potato Chips with French Onion Dip
- Assorted Cookies

GOLF PACKAGES

THE TOURNAMENT TEE

\$50 PER PERSON

Registration (Select One):

Grab & Go Breakfast includes Coffee, Orange & Cranberry Juice. Fruit Cups, Chicken Biscuits, Sausage Biscuits, & Bacon, Egg & Cheese Sandwiches, Hashbrown Bite Cups

OR

Lunch Box includes Choice of Sandwich, Bottled DASANI Water, Bagged Chips, Apple, and Cookie

Select One:

- Ham and Cheddar Wrap
- Turkey and Swiss Wrap
- Southwestern Chicken Wrap
- Roasted Vegetable & Hummus Wrap

Post Play (Select One):

Includes Iced Tea, Lemonade, and Water Station

APPETIZER BUFFET

- Chicken Wings **OR** Chicken Tenders with Assorted Sauces
- Flatbread Pizza Station **(Choose 2)**
- Dip Station **(Choose 2)**
- Popcorn with Flavored Seasonings
- Chex Mix
- Cookies **OR** Dessert Bars

OR

TPC SOUTHWIND GRILL OUT BUFFET

- Premium All Beef Hot Dogs
- Grilled Chicken Breast
- Hamburgers
- Buns, Assorted Cheeses, Condiments and Toppings
- Red Skin Potato Salad
- Cole Slaw
- House-made Potato Chips
- Cookies **OR** Dessert Bars

MEETING REFRESHMENT & BEVERAGES

PAR BREAK

Choose 2 Items \$8

BIRDIE BREAK

Choose 3 Items \$10

EAGLE BREAK

Choose 4 Items \$12

HOLE-IN-ONE BREAK

Choose 5 Items \$14

REFRESHMENT OPTIONS

- Granola Bars
- Assorted Candy Bars
- Assorted Cookies
- Assorted Dessert Bars
- Popcorn with Flavored Shakes
- Chex Mix
- Chips and Salsa
- House-made Potato Chips with French Onion Dip
- Veggie Tray with Ranch Dip
- Fresh Cut Fruit
- Build your own Trail Mix Bar: Almonds, Peanuts, Sunflower Seeds, Pretzels, Granola, M&M's, Yogurt Raisins, Raisins

Pricing is based on an 8-hour meeting

TOTAL BEVERAGE STATION

ALL DAY \$12 | HALF DAY \$7

Includes Regular and Decaf Coffee, Assorted Hot Tea, Iced Tea, Bottled DASANI Water and an Assortment of Coca-Cola Products and POWERADE

BASIC BEVERAGE STATION

ALL DAY \$7 | HALF DAY \$4

Includes Regular and Decaf Coffee, Assorted Hot Tea, Iced Tea, and Water

BOTTLED BEVERAGES CHARGED ON CONSUMPTION

\$5

ADDITIONAL FEES

BANQUET MISCELLANEOUS FEES

(BASED ON 4 HOURS OF SERVICE)

Function Fee Per Room (Non-Members)	\$275
Dance Floor	\$400
Chef Attendant	\$100
Bartender Per 75 Guests (Cash Bar ONLY)	\$100
Coat Check	\$100

AV FEES

Flip Chart with Stand and Markers	\$50
Dry Erase Board with Markers	\$25
Screen	\$50
Projector	\$50
Sharp Aquos Board	\$100
Podium with Wireless Microphone	\$50
Corporate Package*	\$150

*Includes Screen & Projector OR Sharp Aquos Board, Dry Erase Board OR Flip Chart, and Podium with Wireless Microphone

BANQUET ROOM SQUARE FOOTAGE

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

Players Grille is ONLY accessible to TPC Southwind Members

Magnolia Room	1,952 Sq. Feet
Commissioner's Room	580 Sq. Feet
Champion's Room	848 Sq. Feet

CATERING POLICIES

1. A \$500.00 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. Events requiring room usage beyond contracted times incur a labor charge of \$300 per half hour. Banquet rooms will be available (3) three hours prior to event for decorating unless otherwise stated in writing. If the banquet rooms become available prior to the (3) three hours window TPC Southwind does not guarantee 100% setup and reserves the right to charge a fee for labor costs.
2. Upon receipt of your deposit payment you will receive written confirmation of the date time, room and estimated number of guests for your signature. The Club accepts cash, check, or credit card payments for all payments.
 - (30) Thirty 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 (10) ten days prior to your event.Any charges incurred during the event must be paid prior to leaving property. In the event of any remaining unpaid balance unpaid after (30) thirty 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 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.
4. The final number of guests attending your event is due (7) seven 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) thirty days: 50% of all said costs based on the estimated food and beverage.

CATERING POLICIES

Continued

- Within (10) ten days: 100% of all said costs based on the estimated food and beverage.
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.
 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 (30) thirty days prior to your event. All prices shown on catering menus are per person and before tax and service charge, unless otherwise noted.
 9. **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.
 10. **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,

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Continued

entertainment, decorations, florals, photography, and related items. Clients may also bring in cakes for their special occasion.

11. **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.
12. **TPC Southwind 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.
13. **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.

BANQUET EVENT ORDERS:

A Banquet Event Order (BEO) with all agreed upon details will be provided (10) ten days prior to the event. BEO must be approved and finalized within (10) ten days prior to event. Specific times (arrival, start, end and departure) will be reflective on BEO. It is the client's responsibility to read and understand this BEO as it will be utilized by staff to service the event. Signature confirmation of the BEO will be required with updated information and minimum guarantee numbers (7) seven days prior to event. If there is a failure to

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finalize any details of your function, TPC Southwind reserves the right to alter your menu selection, set-ups, rooms and/or incidentals to ensure preparation for your event.

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.

TPC Southwind

Special Events and Catering Department
3325 Club at Southwind Memphis, TN 38125
901-259-1835 tpc.com/southwind