
BANQUET



SUGARLOAF

TPC SUGARLOAF CLUBHOUSE

PINES DINING ROOM

The Pines Dining Room is the largest of our banquet rooms with cathedral-style ceilings and an adjoining veranda that overlooks our picturesque 18th green & private lakes.

- 2,028 Square Feet
- Seating Capacity up to 120
- Optional Dance Floor Available
- Room Setups include Classroom Style, Round Tables, U-Shaped, Estate Tables & Reception Style
- Accessible to join the Meadows & Lounge Rooms for additional event space

Audio/visual equipment set up on request

MEADOWS DINING ROOM

The Meadows Dining Room is a beautifully decorated room with a neutral palate that features one of a kind custom murals in the wall panel insets. The room includes a fireplace and large windows that overlook the Clubhouse Lawn, 18th Green and Private Lakes. The room also has access to the covered Grand Veranda.

- 1,085 Square Feet
- Seating Capacity up to 90
- Room Setups Include Classroom Style, Round Tables, U-Shaped, Conference, Estate Tables & Reception Style
- Accessible to join the Pines & Lounge Rooms for additional event space

Audio/visual equipment set up on request

CHAMPIONS & NORMAN ROOMS

The Champions & Norman Rooms are sophisticatedly-decorated executive board rooms that can easily transform into elegant intimate dinner rooms.

- 350 Square Feet
- Seating Capacity up to 10
- Room Setups for Formal Dining or Conference Table

Audio/visual equipment set up on request

MAIN HOUSE & PARLOR ROOMS

The Main House is designed with an old world charm that emulates an 1890's mansion. The flowing front door entry opens up a to a floor plan that includes a formal Library, China Room, Main Lobby & Parlor Room. Each room includes a fireplace with one of a kind pieces of art, furniture & fixtures. There are 20 seats in the Parlor Room and cozy soft seating areas all around the space for guests to mingle in for a pre-function reception or spend the entire event in. The Parlor Room is equipped with a bar surface and a small covered veranda.

- 2,000 Square Feet
- Veranda Porch
- Parlor Bar Surface
- Reception Style Capacity of up to 150
- Formal dinner capacity up to 40

CATERING POLICIES

1. The person or party making arrangements for private functions on behalf of the patron must notify the Club no later than 12 noon, four business days prior to the scheduled function date, of the exact number of persons guaranteed to attend the scheduled function. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount. The Club will be responsible for service to no more than five percent over and above the guarantee, up to 15 guests maximum. In some instances, the Club may be able to accommodate additional guests above 15. In such instances, there will be a 25% "rush fee" added to the event subtotal cost. If no guarantee is received, the Club will prepare and charge for the number of persons estimated from the catering contract, with no responsibility for service of persons over such estimated amount.
 2. 25% of the Food & Beverage Minimum or \$1,000.00, whichever is greater, is required as a non-refundable deposit at the time of booking to hold an event reservation and is applied towards the balance. Upon receipt of your deposit, your event will be considered definite and you will receive written confirmation of the date, time, room and estimated number of people, for your signature. Sixty (60) days prior to your event, 75% of the total estimated event total is due. The remaining balance is due ten (10) days prior to the event.
 - The Club accepts cash, check or credit card payments for the first and second deposit and final payments.

All balances remaining unpaid more than thirty (30) days after the due date shall be subject to a finance charge of 1.5% per month. Should this amount be referred to collections, the Group shall pay all reasonable attorney's fees, court costs, collection expenses and litigation expenses plus fees. A valid Credit Card Authorization must be kept on file for all non-TPC Member function 30 days before the scheduled event.

3. Once the Banquet Event Order has been signed, cancellations made within one hundred twenty (120) days of the event must be received in writing by the Special Events & Catering Department and will be subject to the following cancellation penalties:

Within 10 Days: 100% of all said costs based on food and beverage estimates or the food and beverage minimum, whichever is greater;

Within 60 Days: 75% of all said costs based food and beverage estimates or the food and beverage minimum, whichever is greater;

Within 90 Days: 50% of all said costs based on food and beverage estimates or the food and beverage minimum, whichever is greater;
 4. Payment in full is required three days in advance for all catering functions unless prior credit arrangements have been established between the customer and the Club.
 5. Final menu selections must be submitted for confirmation by the Club a minimum of two weeks prior to the scheduled date of the function to ensure availability of the desired menu items. All prices are subject to change, with notification when possible. Club has the right to substitute seasonal items without notice.
 6. In the event of inclement weather, the food & beverage portion of any event will continue as planned, irrespective if the suspension and/or cancellation of golf. The Client will be responsible for all food & beverage charges as contracted. The decision to move an outdoor function to an inside location due to inclement weather will be made no less than four hours prior to the start of the function. TPC reserves the right to make the final judgment decision. There may be an additional setup and breakdown charge assessed according to the specific requirements of each function.
- Within 120 Days: 25% of all said costs based on food and beverage estimates or the food and beverage minimum, whichever is greater
- Any cancellation fees that are incurred by the Group are non-refundable.

CATERING POLICIES

7. If Club determines that some or all of the Club facility cannot be utilized during the Event Date(s) due to renovation or course construction, TPC Sugarloaf will promptly notify Group and work with Group to find a suitable alternative to conduct the Event on the date specified or at a later date, as mutually agreed by Club and Group.

The Club's schedule and facility availability can be altered frequently and at short notice in order to host a PGA TOUR sanctioned event (PGA TOUR PGA TOUR Champions, or Web.com Tour). Although the Club does not anticipate any changes, if any should occur that will affect the Event, the Club will notify the Group and work with the Group to accommodate the Event as mutually agreed by Club and Group.

8. If beverage consumption does not equal or exceed \$250 per bartender, a \$100 charge per bartender, per shift will be added to the banquet check.

9. All banquet checks must be signed by the person in charge or a designated representative of the Client at the completion of the function. Any discrepancies in counts or charges should be identified and resolved at that time.

10. All catering functions are subject to service/voluntary gratuity charge and prevailing state and local sales taxes and other surcharges where applicable.

11. If a change from the original room setup is requested on the day of the function, an additional labor charge and any necessary additional charges shall be added to the check.

12. No food or beverages of any kind will be permitted to be brought into any banquet function by any guests without the prior written approval of the Club. Approvals are subject to corkage/ service fees.

13. Function guests will be admitted to and are expected to depart from the banquet function at the times specified on the banquet contract. The Client is responsible for removing all decorations brought in at the end time noted on the contract. Decorations should not be left overnight at the Club and any item left in the Club for more than seven days will become property of TPC Sugarloaf.

14. The Club is not responsible for damage or loss of any items left in the Club prior to or following any function.

The Client is responsible for and shall reimburse the Club for any damage, loss or liability incurred to the Club by any of the Client's guests or organizations contracted by the customer to provide any services or goods before, during and after the functions. In the case of a member sponsored event, the sponsoring member will accept full responsibility

for the damages and will be billed to the member account. The Client agrees to indemnify and hold the Club and its officers, directors, employees and agents harmless from and against any and all losses, claims, damages, liabilities (including reasonable attorney's fees, whether incurred in preparation for trial, at trial, on appeal or in bankruptcy proceedings) joint or several, to which the Club or its officers, directors, employees or agents may become subject as a result of this agreement, any activities relating to any function at the Club occurring as a result of this agreement, or any default hereunder.

15. The Club shall not be liable for nonperformance 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

16. All balances remaining unpaid more than thirty (30) days after the due date shall be subject to a service charge of 1.5 percent per month (18% annually) or the maximum interest rate allowed by state law, whichever is higher. Should this amount be referred to collection, Client agrees to pay all attorneys' fees, court costs, collection expenses and litigation expenses.
17. All guests shall act in a manner in accordance with established Club policies.
18. 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.
19. Any items to be displayed in the Club or any directional signs require written approval in advance by the Club.
20. The TPC logo, Club names or affiliation, course layouts, and photos may not be used in any advertising medium except in limited circumstances and unless a written request is submitted to the Club and approved in writing by the Club.
21. Miscellaneous Event Rentals & Decor
 - All additional rentals not included in the original event contract such as (but not inclusive to) tables, chairs, furniture fixtures, linens, china, glassware, silverware, audio visual equipment, tents, staging, attached draping, etc. must be approved and ordered through the Club. Please submit all requests to the Club's Catering Manager for prior approval and item rental estimate. All miscellaneous rental items and event decor must be ordered 14 days or more prior to the event date. Cancellation of the ordered items must be submitted in writing at least 14 days prior to the event date or the full amount of the rental items will be charged to the responsible party. The Club will not accept any rental deliveries that are not approved and ordered through the Club's Catering Manager. Rental pricing will include rental, delivery, setup and strike fees. If rental items need to be picked up or delivered to the Club outside of normal business hours, additional charges will apply.

BREAKFAST SELECTIONS

All Breakfasts Include a Starbucks Premium Coffee Station with Assorted Tazo Hot Teas and Orange, Grapefruit & Cranberry Juices. Minimum of Six Guests.

BREAKFAST BUFFETS

CONTINENTAL

assorted breakfast pastries, breakfast muffins, bagels, cream cheese, preserves, fresh sliced fruit

\$14.00

DELUXE CONTINENTAL

assorted breakfast pastries, breakfast muffins, bagels, cream cheese, preserves, fresh sliced fruit

your choice of: bacon, egg, cheese croissant, Sugarloaf breakfast burrito with picante salsa and sour cream,
OR crispy chicken and cheese biscuit

\$16.00

TRADITIONAL

scrambled eggs, applewood smoked bacon, breakfast sausage, country style hash browns OR red mule cheese grits, croissant French toast with roasted apples and maple syrup, assorted breakfast pastries, breakfast muffins, biscuits, preserves, fresh sliced fruit

\$23.00

BREAKFAST BUFFET ADD-ONS

OMELET STATION - *Chef attended*

whipped eggs, egg whites, peppers, ham, mushrooms, onions, scallions, tomatoes, jalapeños, spinach, cheddar cheese

\$9.00

PANCAKES

choice of traditional, blueberry, chocolate chip, spiced pecan or Charleston Chocolate Chip and bacon

\$4.00

SMOKED SALMON

sliced tomatoes, red onions, capers, cream cheese, hard cooked eggs, grilled naan bread or bagels

\$7.00

CHICKEN & WAFFLES

malted mini waffles, country fried tenders, maple syrup, buffalo sauce

\$6.00

PLATED BREAKFASTS

TOUR PLAYERS

scrambled eggs with fresh sliced fruit and toast

your choice of: applewood smoked bacon OR smoky maple sausage links, hash brown potatoes OR southern-style grit cakes

\$15.50

CROISSANT FRENCH TOAST

served with maple syrup and butter, fresh sliced seasonal fruit and applewood smoked bacon

\$12.00

TWO POACHED EGGS ON A MUFFIN

served with grilled ham, cheddar cheese and fresh sliced seasonal fruit

\$14.50

GOLF OUTING BUFFETS

All Lunch Buffets Include Assorted Rolls and Butter, Iced Tea and Fountain Soft Drinks. Minimum of 20 Guests

SMOKEHOUSE

\$32.00

- Horseradish cole slaw
- Smokehouse red potato salad
- Tomato & cucumber salad
- Rib rubbed pulled pork
- Lemon pepper crisped jumbo chicken tenders
- Smoky Angus beef brisket
- Lexington barbecue dip
- Crock pot red beans
- Black eyed peas and sausage
- Pico de gallo macaroni and cheese
- Succotash style green beans
- Warm brownies
- Banana pudding
- Vanilla ice cream, hot fudge, whipped cream, toasted pecans, cherries

PICNIC

\$30.00

- Rainbow rotini pasta, black olives, roasted peppers, carrots, parmesan ranch dressing
- Deviled egg potato salad
- Mixed greens, tomatoes, cucumbers, shredded cheddar, balsamic, blue cheese dressing
- Buttermilk fried chicken
- Char crusted pork loin, warm salsa
- Black and blue beef sandwiches
- Lemon lime cayenne grilled corn on the cob
- Onion roasted potatoes
- Sliced watermelon
- Assorted cupcakes
- Apple pie

COOKOUT

\$33.00

- Southern style potato salad
- Macaroni salad with tuna, cucumbers and grape tomatoes
- Chargrilled Angus beef burgers
- Hebrew National all beef hot dogs, beer spiked sauerkraut
- Tailgate marinated breast of chicken
- Sesame and hot dog buns
- Cajun-parmesan potato wedges
- Onion crusted green bean casserole
- Assorted cheeses & garden condiments
- Chippery cookies and brownies

STEAK AND POTATO

\$50.00

- Caesar salad
- Mini iceberg wedge, bacon, blue cheese, tomatoes, blue cheese dressing
- Grilled Angus strip loin steaks
- Smoked sea salt and cracked pepper grilled salmon
- Olive oil rubbed baked potatoes, assorted condiments
- Jumbo fried onion rings
- Sherry buttered button mushrooms and Vidalia onions
- Nutmeg green beans with carrots and sweet peppers
- Chocolate cake and New York cheesecake

GOLF OUTING BUFFETS

All Lunch Buffets Include Assorted Rolls and Butter, Iced Tea and Fountain Soft Drinks. Minimum of 20 Guests

BAR FOOD

\$30.00

- Nacho station-chili, jalapeños, Queso dip, sour cream, cheddar cheese, scallions, Pico picante, tri-colored tortilla chips
- Summer sausage and artisanal cheese platter, sliced sourdough bread and crackers
- Tabled bar snack mix
- Fire roasted chicken quesadillas
- Pulled pork sliders
- Wing bar, tossed to order with buffalo, sesame teriyaki & lemon pepper sauces
- Blue cheese, ranch dressing, celery and carrots sticks

TPC DELI

\$32.00

- Roasted turkey, honey ham, salami
- Deli cheeses
- Country club chicken salad
- Shaved Cajun roasted angus beef au jus
- Vine ripe tomatoes, lettuce, red onions, sliced pickles, black olives, banana peppers, jalapeños, spicy brown mustard, yellow mustard, mayonnaise, ketchup, horseradish sauce
- Eight grain bread, marbled rye, Vienna white bread, Corn dusted Kaiser Roll
- Baked potato salad
- German green and red cabbage cole slaw
- Delicatessen pasta salad
- House made potato chips
- Assorted Chippery cookies and brownies

TPC BOX LUNCH

\$15.00

Boxes include chips, chocolate chunk cookie and an apple. For golf events and outings. Minimum of 10 guests for boxed lunches.

CHOICE OF ONE SANDWICH

- Roast turkey, honey ham and Swiss cheese on a hoagie roll
- Italian Submarine, genoa salami, ham, mortadella and provolone cheese on a hoagie roll, side of oil and vinegar
- Cajun roasted angus beef and horseradish cheddar cheese on a Kaiser bun
- Grilled portabella, roasted pepper, grilled red onion, mozzarella, arugula on a corn dusted Kaiser Roll
- Turkey, smoked gouda, spinach on a whole wheat wrap

DASANI WATER BOTTLES *-billed on consumption*

\$3.00

LUNCH BUFFETS

All Lunch Buffets Include Assorted Rolls and Butter, Iced Tea and Fountain Soft Drinks. Minimum of 20 Guests

EXPRESS DELI STYLE LUNCH

\$26.00

- Chef's Soup du Jour
- Turkey, smoked gouda, tomato, spinach and dijonnaise on a whole wheat wrap
- Chicken salad croissant, cheddar cheese, lettuce, tomato
- Roast beef & swiss sandwich, red onion, romaine leaves, horseradish mayonnaise on marbled rye
- Healthy cole slaw, cider vinaigrette
- Grilled chicken Caesar salad
- Schwartz dill pickle spears
- House potato chips
- Assorted cookies and brownies

WORKING DELI LUNCH

\$26.00

- Chef's Soup du Jour
- Turkey breast, black forest ham, genoa salami, roast beef, smoky bacon, assorted deli cheeses
- Vienna white bread, 8 grain and marbled rye
- Lettuce, tomato, sliced red onion, pickles, banana peppers, black olives
- Mayonnaise, spicy mustard, salad mustard, Italian dressing
- Assortment of chilled salads
- Homemade potato chips
- Assorted cookies and brownies

LUNCHEON BUFFET SELECTIONS

\$29.00

SALADS - *your choice of two*

- Grilled chicken Caesar salad
- Marinated tomato & cucumber salad, red onion, baby greens, mozzarella
- Onion roasted red potatoes, spinach, hard cooked eggs, warm bacon dressing
- Spring mix lettuce, apples, spiced pecans, gorgonzola, dried fruit, raspberry dressing
- Riviera Greek salad, red wine herb dressing
- Chef's choice

ENTRÉES - *your choice of two*

- Toasted pecan breast of chicken, madeira sauce
- Herb roasted chicken breast, roasted mushroom sauce
- Chicken cordon blue, velouté sauce
- Chicken française, lemon caper sauce
- Roasted garlic sliced beef, marsala mushroom sauce
- Apple bourbon loin of pork, calvados apple pan gravy
- Chipotle mountain seared salmon, sweet corn pico de gallo, cowboy barbecue sauce
- Lemon pepper tilapia, tomato, red onion, herbs, provolone cheese, tomato citrus sauce
- Five spiced grilled salmon, pineapple chile reduction

ACCOMPANIMENTS - *your choice of two*

- Sautéed vegetable medley, scallion butter
- Steamed green beans with carrots and toasted almond nutmeg butter
- Roasted cauliflower with sweet peppers and broccoli
- Provençale baked tomatoes
- Saffron rice, sweet corn, roasted peppers, sweet and smoky parmesan butter
- Onion roasted red potatoes
- Pico de gallo macaroni and cheese
- Roasted garlic whipped potatoes

DESSERT

- Assorted cakes and pies

PLATED LUNCHESES

*All Plated Lunches Include Rolls & Butter, Iced Tea and Fountain Soft Drinks. Minimum of 14+ Guests.
Choose One Starter Option & A Maximum of Three Entrée Choices. All coursed entrées include chef's selection of accompaniments.*

COURSED ENTRÉES - select one starter & up to three entrées

STARTERS

CAESAR SALAD - garlic croutons, parmesan cheese	\$6.75
BABY ICEBERG WEDGE - bacon bits, gorgonzola crumbles, grape tomatoes, creamy blue cheese dressing	\$6.75
CHOPPED GREEK - cucumber, red onion, tomato, pepperoncinis, Kalamata olives, sweet peppers, feta, herb red wine dressing	\$6.75
BABY MIXED GREENS SALAD - artichoke hearts, hearts of palm, English cucumber, tomatoes, parmesan balsamic dressing	\$6.75

ENTRÉES

KOREAN BARBECUED SALMON - Sriracha beurre blanc	\$18.00
SWEET AND SMOKY APPLE BOURBON PORK LOIN - caramelized onions and roasted apples	\$17.00
BRUSCHETTA BREAST OF CHICKEN - sweet wine sauce	\$16.00
RIB RUBBED AND CHARGRILLED FLANK STEAK - mushroom demi-glace	\$17.00
SPINACH, GOAT CHEESE AND CORNBREAD STUFFED CHICKEN BREAST - double sauce	\$17.00
CHAR CRUSTED FILET MIGNON - portabella sauce	\$29.00
PECAN CRUSTED BREAST OF CHICKEN - madeira sauce	\$16.00

ENTRÉE SALADS

TRADITIONAL CAESAR SALAD - romaine, parmesan cheese, garlic croutons with choice of grilled or blackened protein: CHICKEN	\$16.00
SHRIMP	\$17.00
SALMON	\$18.00
FRUIT HARVEST PLATE - chicken salad, fresh sliced fruit, mango honey dipping sauce, homemade banana walnut bread	\$15.00
CAPRESE SALAD - romaine heart, vine ripe tomato, fresh mozzarella, shaved parmesan, lemon dressing, balsamic glaze: WHITE WINE-HERB MARINATED BREAST OF CHICKEN	\$17.00
GARLIC ROASTED SALMON	\$19.00

HORS D' OEUVRES

Available Butler-Passed or Displayed for a Cocktail or Pre-Dinner Reception. Priced per person, per hour.

ASSORTED CHEFS SELECTION OF CANAPES	\$6.00
TOMATO AND MOZZARELLA BRUSCHETTA	\$6.00
SUN DRIED TOMATO, SPINACH AND FETA SPANAKOPITA	\$6.00
CRISPY PARMESAN PEPPADEW PEPPERS	\$6.00
BUFFALO CHICKEN SPRING ROLLS - blue cheese fondue	\$6.00
VEGETABLE SPRING ROLLS - Asian dipping sauce	\$6.00
MINI ANGUS BEEF SLIDERS	\$6.00
STUFFED MUSHROOMS - Spinach, crab meat & cheese	\$6.00
COCONUT FRIED SHRIMP - Orange mustard sauce	\$6.00
MINIATURE LUMP CRAB CAKES - horseradish remoulade	\$7.50
BACON WRAPPED SCALLOPS - chili pineapple glaze	\$7.50
MINIATURE BEEF WELLINGTONS - thyme demi-glace	\$7.50
CHURRASCO CHIPOTLE STEAK	\$7.50
BUTTER PECAN SHRIMP	\$7.50
COCONUT CHICKEN - sriracha honey mustard	\$7.50
ROSEMARY GRILLED LAMB CHOPS	\$7.50
COLD DISPLAYS	
ANTIPASTO PLATTER - italian meats, cheese, grilled vegetables, olive salad, french bread, croccantini crackers	\$8.00
IMPORTED AND DOMESTIC CHEESES - assorted crackers and lavosh	\$7.00
FRESH SEASONAL FRUIT AND BERRIES - chocolate fondue	\$6.00
HUMMUS AND OLIVE TAPENADE - grilled naan bread, pita chips, raw vegetables	\$6.00
ICE COLD POACHED SHRIMP	\$9.00

PLATED DINNERS

All Plated Dinners Include Rolls & Butter, Iced Tea and Fountain Soft Drinks. Minimum of 14 Guests. All Entrées Include Our Chef's Selection of Seasonal Vegetable and Accompaniments. All Evening Events Must Make Selections from Dinner Menu Pages.

STARTERS - *select one*

SMOKY TOMATO BISQUE - bacon, cheddar, scallion crouton	\$5.00
LOBSTER BISQUE - brandy, flaky puff pastry	\$7.00
JUMBO SHRIMP COCKTAIL - Grey Goose horseradish sauce	\$11.00
PAN SEARED LUMP CRAB CAKE - cucumber-fennel slaw, dill remoulade	\$11.00
STUFFED PORTABELLA MUSHROOMS - artichokes, roasted peppers, Kalamata olives, mozzarella	\$8.00

SALADS - *select one*

TRADITIONAL CAESAR SALAD - garlic croutons, parmesan cheese	\$6.75
SUGARLOAF MIXED GREENS - artichoke hearts, hearts of palm, English cucumber, tomato, parmesan, balsamic vinaigrette	\$6.75
BABY ICEBERG WEDGE - bacon, gorgonzola crumbles, grape tomatoes, creamy blue cheese dressing	\$6.75
CHOPPED GREEK - cucumber, red onion, tomato, pepperoncinis, Kalamata olives, sweet peppers, feta, herb red wine dressing	\$6.75
ROMAINE HEART - vine ripe tomato, fresh mozzarella, parmesan, lemon dressing, balsamic drizzle	\$6.75

ENTRÉES - *select up to three*

CARAMELIZED ONION, PEPPER JACK CRUSTED BREAST OF CHICKEN - sour cream demi-glace	\$23.00
SAUTÉED BREAST OF CHICKEN OSCAR - topped with Maryland style lump crabmeat, béarnaise and demi-glace	\$25.00
CRACKED BLACK PEPPER GRILLED ANGUS STRIP LOIN - Cajun tobacco onions, Dijon mustard sauce	\$32.00
HORSERADISH-CHIVE CRUSTED FILET MIGNON - brandy peppercorn sauce	\$38.00
MAPLE CHICKEN WITH WALNUT GOAT CHEESE CRUMBLE - madeira sauce	\$23.00
SMOKY ROASTED SALMON - grilled sweet corn salsa, whiskey barbecue sauce	\$24.00
MUSTARD CRUSTED PORK TENDERLOIN - roasted apple-sweet onion jus	\$26.00
FILET OF BEEF TENDERLOIN WITH CHOICE OF:	
Lump Crab Cake, Jumbo Shrimp, Crab Meat, Stuffed Shrimp, Pan Seared Jumbo Sea Scallops, OR Lemon Roasted Salmon	\$45.00
FILET OF BEEF TENDERLOIN WITH CHOICE OF:	
Pecan Crusted Breast of Chicken, Saltimbocca Breast of Chicken, Bruschetta Breast of Chicken, or Marsala breast of chicken	\$41.00

DINNER BUFFETS

*All Dinner Buffets Include Assorted Rolls and Butter, Iced Tea and Fountain Soft Drinks.
Minimum of 15 Guests.
All Evening Events Must Make Selections from Dinner Menu Pages.*

SALAD SELECTIONS - *your choice of two*

- Grilled chicken Caesar salad with gorgonzola and grape tomatoes
- Marinated Tomato, cucumber, red onion, baby greens, mozzarella
- Onion roasted red potatoes, spinach, hard cooked eggs, warm bacon dressing
- Spring mix lettuce, apples, spiced pecans, gorgonzola, dried fruit, raspberry dressing
- Riviera Greek salad, red wine herb dressing
- Club house salad platters, balsamic, ranch and blue cheese dressings
- Chef's Choice

ACCOMPANIMENTS - *your choice of two*

- Confetti basmati rice
- Rosemary roasted red potatoes
- Whipped potatoes
- Herbed wild rice blend
- Pico de gallo macaroni and cheese
- Seasonal vegetable medley
- Cheddar and cracker crusted broccoli and cauliflower casserole
- Steamed green beans, carrots, sweet peppers, nutmeg butter
- Mediterranean ratatouille
- Curry roasted vegetables

BUFFET ENHANCEMENTS - *Chef attended*

CARVED STRIP LOIN OF BEEF

\$11.00

CARVED BREAST OF TURKEY - classic or smoky roasted

\$7.00

DR. PEPPER BARBECUED BEEF BRISKET

\$7.00

ROSEMARY, THYME AND GARLIC ROASTED TOP ROUND OF BEEF

\$8.00

BEEF TENDERLOIN - garlic and herb roasted or black pepper coffee rubbed

\$14.00

SOUTHWESTERN SMOKED PORK LOIN

\$4.00

All enhancements served with rolls, appropriate condiments and sauces

ENTRÉES - *your choice of two*

- Toasted pecan breast of chicken, madeira sauce
- Chicken française, prosciutto, mozzarella, pesto, lemon caper sauce
- Rocky mountain roasted salmon, crabmeat sweet corn relish, cowboy barbecue sauce
- Roasted garlic & peppercorn grilled angus flank steak, marsala mushroom sauce
- Apple bourbon loin of pork, sweet and smoky roasted, caramelized onion apple pan gravy
- Korean barbecued salmon, sriracha beurre blanc
- Char crusted sirloin steaks, Cajun fried onion demi-glace
- Bruschetta breast of chicken, sweet wine sauce

ASSORTED CAKES AND PIES

\$40.00

RECEPTION PACKAGES

*All Reception Packages Include Iced Tea and Fountain Soft Drinks.
Minimum of 15 Guests.
All Evening Events Must Make Selections from Dinner Menu Pages.*

COLD SELECTIONS - *your choice of two*

- Assorted imported and domestic cheeses, crackers and lavosh
- Fresh fruit and seasonal berries, chocolate fondue
- Italian meats, grilled vegetables, olive salad, sliced French bread, rosemary croccantini
- Grilled zucchini, yellow squash, sweet peppers and an assortment of crudités, appropriate dips
- Hummus & olive tapenade, grilled naan bread, assorted crudités
- Summer sausages, Vermont cheeses, crusty bread, mustards, preserves

HOT OPTIONS - *your choice of three or four*

- Spiced buttermilk crisped chicken tenders, blue cheese dip and honey mustard
- Pan seared crab cakes, horseradish remoulade sauce
- Bacon wrapped shrimp casino, cowboy barbecue sauce
- Miniature beef wellingtons, thyme demi-glace
- Chicken marsala tartlet
- Spinach, feta, sun dried tomato spanakopita
- Spinach, crabmeat, pepper jack cheese and cornbread stuffed mushrooms, ale sauce
- Cashew chicken spring rolls, Asian dipping sauce
- Pulled pork sliders, shredded cheddar, Coca Cola barbecue sauce
- Southwestern steak chilito, avocado sour cream
- Chicken Marrakesh skewer bites
- Low country boil shrimp kabob, old bay butter

PRICE FOR THREE CHOICES

\$38.00

PRICE FOR FOUR CHOICES

\$42.00

RECEPTION PACKAGE ENHANCEMENTS - *Chef attended*

(All above enhancements served with rolls & condiments)

CARVED STRIP LOIN OF BEEF

\$11.00

CARVED BREAST OF TURKEY - classic or smoky roasted

\$7.00

DR. PEPPER BARBECUED BEEF BRISKET

\$7.00

ROSEMARY, THYME AND GARLIC ROASTED TOP ROUND OF BEEF

\$8.00

BEEF TENDERLOIN - garlic and herb roasted or black pepper coffee rubbed

\$14.00

SOUTHWESTERN SMOKED PORK LOIN

\$4.00

CHILLED SHRIMP AND SNOW CRAB CLAW DISPLAY

\$14.00

CHEF ATTENDED PASTA STATION - two selections of pasta, appropriate garnishes, garlic rolls

\$7.00

DESSERT SELECTIONS

PLATED

DOUBLE CHOCOLATE MOUSSE CAKE - with marinated berries and caramel sauce	\$6.75
CHOCOLATE GRAND MARNIER CHEESECAKE - fresh berries, raspberry caramel sauce	\$6.75
APPLE CRUMBLY WITH FRENCH VANILLA BEAN ICE CREAM	\$6.75
DOUBLE DECKER KEY LIME PIE - margarita berries, whipped cream	\$6.75
LEMON MASCARPONE LAYER CAKE	\$6.75

STATIONS & DISPLAYS

ASSORTED CAKES AND PIES	\$6.00
ICE CREAM SUNDAE BAR	\$6.00
INDIVIDUAL CHOCOLATE MOUSSES	\$5.00
ASSORTED COOKIES AND BROWNIES	\$5.00



SMALL SELECTIONS

ALL DAY BEVERAGE STATION - *refreshed throughout the day and charged on consumption*

8OZ. COKE, DIET COKE, SPRITE AND DASANI WATER	\$3.00
16OZ. PANNA AND PERRIER WATER	\$4.00
STARBUCKS REGULAR AND DECAF COFFEE - <i>charged per gallon</i>	\$20.00

SNACKS AND TREATS - *priced per person*

JAR OF "AFTER-HOURS" SNACK MIX	\$3.50
BASKET OF WHOLE FRUIT - bananas, apples, oranges	\$2.00
SEASONAL SLICED FRUIT PLATTER	\$5.00
VEGETABLE CRUDITES PLATTER - ranch dip	\$5.00
HUMMUS AND TAPENADE PLATTER - naan bread, pita chips	\$5.50
ASSORTED FINGER SANDWICHES - turkey with cheese, pimento cheese, cucumber and cream cheese, chicken salad	\$8.75

AFTERNOON REFRESHMENT STATIONS - *priced per person*

SWEET INDULGENCE - assorted freshly baked cookies, chocolate brownies, root beer floats with vanilla ice cream	\$8.50
CONEY ISLAND - soft warm pretzels with mustard, potato chips with homemade onion dip, mixed nuts with trail mix	\$7.50
MEXICAN FIESTA - tortilla chips, homemade salsa and guacamole, queso dip, sour cream, cinnamon crispas	\$6.50
GOURMET COFFEE AND DESSERT	\$5.00
Starbucks premium regular and decaf coffees, assorted tazo teas, traditional garnishes and sweeteners, Biscotti, rock candy sticks, marbled chocolate stirrers	
SUGARLOAF'S FAMOUS COOKIES - <i>priced per dozen</i>	\$22.00
freshly baked chocolate chip cookies	

BEVERAGE SELECTIONS

*All prices are subject to a 22% gratuity and a 6% applicable sales tax.
Additional 3% tax on liquor.*

ON CONSUMPTION BAR PRICING

prices are listed per drink/ per bottle

LIQUOR

DELUXE

\$7.00

Seagram's Gin | Smirnoff Vodka | Castillo Rum
Jim Beam Bourbon | Dewar's Scotch | Seagram's 7
Margaritaville Tequila

PREMIUM

\$8.00

Tanqueray Gin | Grey Goose Vodka | Bacardi Rum
Jack Daniel's Whiskey | Chivas Scotch | Crown Royal
Jose Cuervo Tequila

ULTRA PREMIUM

\$9.00

Bombay Sapphire Gin | Belvedere Vodka
Maker's Mark Whiskey | Macallan Scotch 12yr
Patron Silver Tequila

BEER

DOMESTIC

\$5.00

Budweiser | Bud Light | Miller Lite | Michelob ULTRA

IMPORT

\$6.00

Corona | Heineken | Seasonal

WINE & CHAMPAGNE

HOUSE WINE

\$32.00

Cabernet | Merlot | Chardonnay

HOUSE CHAMPAGNE

\$34.00

PACKAGE BAR PRICING - prices are listed per person

BEER & WINE BAR

Domestic Beer | Import Beer | House Wine | Champagne

TWO HOURS

\$16.00

ADDITIONAL HOURS

\$5.00

DELUXE BAR

Domestic Beer | Import Beer | House Wine

Champagne | Deluxe Liquors

TWO HOURS

\$20.00

ADDITIONAL HOURS

\$8.00

PREMIUM BAR

Domestic Beer | Import Beer | House Wine

Champagne | Premium Liquors

TWO HOURS

\$24.00

ADDITIONAL HOURS

\$9.00

ULTRA PREMIUM BAR

Domestic Beer | Import Beer | House Wine

Champagne | Ultra Premium Liquors

TWO HOURS

\$30.00

ADDITIONAL HOURS

\$10.00

WINE & CHAMPAGNE SERVICE

TABLESIDE WINE SERVICE

House Wine **\$32.00 PER BOTTLE | 2 BOTTLES PER TABLE**

CHAMPAGNE TOAST

House Champagne **\$4.00 PER GLASS**

MIMOSA STATION

House Champagne & Orange Juice **\$6.00 PER DRINK**

AUDIO VISUAL AND PRESENTATION

*A/V equipment must be reserved prior to your event, as in-house equipment is limited.
Additional equipment is available upon request. See Catering Manager for options and pricing.*

PACKAGES

LCD PROJECTOR PACKAGE **\$200.00**

LCD projector, A/V screen, appropriate cords, power strip, laptop computer

FLIP CHART PACKAGE **\$32.00**

Unlimited use of flip chart while in room, flip chart stand, assorted flip chart markers, white board, paper

TELEVISION

Skirted television stand, DVD player

42" FLAT SCREEN TV **\$50.00**

50" FLAT SCREEN TV **\$100.00**

PODIUM PACKAGE - *Available in Pines and Meadows dining rooms only* **\$35.00**

Built-in-house audio system, handheld microphone, TPC Sugarloaf wooden podium

A LA CARTE A/V ITEMS

8' A/V SCREEN **\$50.00**

4' A/V SCREEN **\$40.00**

LCD PROJECTOR & LAPTOP ONLY **\$150.00**

PODIUM STAND ONLY **\$30.00**

CONFERENCE PHONE **\$20.00**

ADDITIONAL POWER STRIPS **\$10.00**