



HARDING PARK

Special Event
&
Tournament
Catering Packages

~ 2023 ~



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Welcome

On behalf of the staff at TPC Harding Park, we thank you for your interest in considering our Club to be the host site for your memorable event. The newly built, 20,000 square foot clubhouse is proud to feature our Cypress Grill dining room and Lakeview Terrace Room.

Cypress Grill can accommodate 150 seated and 180 standing guests while Lakeview Terrace can accommodate 72 seated and 88 standing guests. Both rooms feature wall-to-wall spectacular views of our famous 18th green as well as views of Lake Merced, the perfect backdrop for your special event.

Our impeccable food presentation standards and personalized service are tailored to fulfill your desires. Our staff is committed to providing outstanding service and will strive to accommodate your needs and requests.

From all of us here at TPC Harding Park, we look forward to the opportunity to meet with you, provide a site tour, and discuss how we can create a special event of a lifetime.

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About TPC Harding Park

TREAT YOUR GUESTS TO A ONCE IN A LIFETIME EXPERIENCE

TPC Harding Park's experience hosting hundreds of golf tournaments and outings annually for groups ranging from Fortune 500 companies and trade associations to non-profits and small businesses – including the highly-anticipated PGA Championship in 2020, hosted at TPC Harding Park – makes us uniquely qualified to make your next golf or social event success. From our well maintained, PGA TOUR-caliber championship golf course to our stunning clubhouse, superb dining and unmatched personalized service, we offer the unrivaled amenities and comprehensive, turn key event operations that will help each of your guests emulate what it's like to be a professional golfer on the PGA TOUR. The following are just some of the unique capabilities and value-added services we offer that truly set us apart

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

From business meetings and corporate retreats to teambuilding seminars, golf tournaments and outings, fundraising events and celebrations of all sizes and types, TPC Harding Park specializes in creating memorable events in a unique PGA TOUR setting. Replace the traditional business meeting with an inspiring round of golf on our scenic layout; the usual coffee break with a lesson at the club's full-service practice facility; the typical chicken dinner with a creative dining experience freshly prepared on-site by our talented culinary team. At TPC Harding Park, we offer endless opportunities to engage, entertain, and delight your guests.

Meeting and event services include:

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

CLUBHOUSE ROOMS:

Lakeview Terrace 72 seated

Cypress Grill 150 seated

EXECPTIONAL SERVICE AND AMENITIES

Golf events and instruction offered in corporate and group settings. Whatever your food and beverage requirements may be, we will prepare it special for your group.



Catering Guidelines and Policies

Deposit and Cancellation

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

Payment and Guarantee

Final payment and final guaranteed number of guests are due **ten (10) business days** prior to your event. Any additional incurred charges are due at the first business day following your event. Final payment must be paid with cash, check, cashier's check, or credit card. A credit card authorization form will be required for all credit card payments. TPC Harding Park does not extend credit for events.

Service Charge and Sales Tax

A **24%** service charge will be added to all food and non-food related charges. The **24%** service charge is subject to **8.625%** sales tax (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

Facility Rental

The facility rental varies depending on which room is chosen. All events must be confined to the specific area agreed upon in the catering contract. Guests may move freely throughout all common areas of the Clubhouse, but are not allowed onto the golf course itself unless prior arrangements have been made with the Clubhouse Manager and Head Golf Professional.

Banquet Hours and Banquet Room Rental Rates

Rooms are available in **four (4) hour** increments. The client agrees to begin its function promptly at the scheduled time and agrees to have its guests, invitees, and other persons vacate the designated function area at the closing hour contracted.

Additional hours are charged at \$500 per hour.

Liability

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



Catering Guidelines & Policies cont...

Security

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

Removal of Food from the Premises

TPC Harding Park specifically prohibits the removal of food from the premises by the client or client's guests/invitees.

Confirmation of Attendance

The final number of confirmed attendees must be specified ten (10) business days prior to your event date. This will be considered your minimum guarantee for the actual number of guests, which we will base the final charges on. In the event that additional guests arrive, the client will be charged. The minimum final confirmed number of attendees cannot be decreased after this time. A floor plan diagram of the event space must be approved by the client at this time. **Any adjustments made to the floor plan the day of your event is subject to a charge of \$500.**

Alcoholic Beverages

Alcohol can only be dispensed by club servers and bartenders. A \$350 fee will be applied to any station on property that is to be supervised by a TPC Harding Park employee. The A.B.C. (Alcoholic Beverage Control) requires employees of TPC Harding Park to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. TPC Harding Park employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

Disclosure

The items, packages, and prices described in this package are subject to internal review and adjustment on a regular basis. No outside food or beverage items are permitted or a minimum \$1,000 fee will be applied.

All food and beverage product is to be purchased from TPC Harding Park unless otherwise permitted in advance by your tournament director (additional fees will apply). Please be aware that glass bottles are not permitted on the golf course under any circumstance.



Tournament Outing Catering

(boxed breakfast and lunches are for golf carts only)

Boxed Breakfast

*Breakfast Burrito with Potatoes, Scrambled Eggs, Sausage,
Monterey Jack Cheese & Homemade Salsa*

OR

*Egg Muffin with Sausage, Fried Egg, Cheddar Cheese on an English Muffin
Fresh Whole Fruit, Granola Bar
Bottled Dasani Water*

20

Boxed Lunch

*Boar's Head Turkey, Cheddar, Garlic Aioli, Lettuce, Tomatoes on Italian Country Roll
Black Forest Ham, Swiss, Garlic Aioli, Lettuce, Tomatoes on Italian Country Roll
Tomato, Mozzarella, & Basil on Italian Country Roll*

*Lays Chips
Freshly Baked Cookies
Granola Bar
Bottled Dasani Water*

20

Classic Grill Buffet

(Choice of 2 of the following entrees)

*1/2 Pound Angus Beef Burgers, 1/4 Pound Marinated Beer Bratwurst or Chicken Breasts
Assorted Mustards and Accompaniments*

*Yukon Potato Salad
Coleslaw
Baked Beans
Seasonal Fresh Fruit Display
Fresh Baked Cookies*

40



Breakfast & Lunch Buffets

Continental Breakfast

*Selection of Freshly Baked Muffins and Scones
Butter, Assorted Preserves, Assorted Yogurts
Freshly Brewed Starbucks Coffee, Teavana Teas, and Fresh Orange Juice*

27

Harding Classic Breakfast Buffet

*Selection of Freshly Baked Muffins and Scones
Butter, Assorted Preserves
Fluffy Scrambled Eggs
Silver Dollar Pancakes with Warm Maple Syrup
Applewood Smoked Bacon and Pork Sausage Links
Breakfast Potatoes with Peppers, Onion and Parsley
Freshly Brewed Starbucks Coffee, Teavana Teas, and Fresh Orange Juice*

38

Harding Park Buffet

*Grilled Tri-tip with Red Wine Demi and Onion Strings OR Grilled Tri-tip with Wild Mushroom Ragout
Garlic and Thyme Roasted Chicken Breast with Onion Jus OR marinated Chicken Breast with Roasted Corn and Red Pepper Relish
Cypress Signature Greens with Blue Cheese, Candied Walnuts, Dried Cranberries and Balsamic Vinaigrette Dressing
Assorted Gourmet Dinner Rolls
Grilled Seasonal Vegetable
Roasted Garlic and Rosemary Yukon Potatoes
Seasonal Fruit Display
Chef's Selection of Desserts*

58

64 after 5PM

Seafood Options

*Seared Salmon with Lemon Dill Sauce
Baked Cod with Capers, Chives, and Tomatoes
6 to substitute, 9 to add on*



Appetizers
(Price by the dozen)

COLD ITEMS

- Bacon Deviled Eggs 42*
Whipped Goat Cheese & Roasted Zucchini Tartlets 42
Bruschetta with Balsamic Reduction Drizzle 42
Cherry Tomato & Mozzarella Bites 42
Curried Chicken Salad in Phyllo Tartlet Shell 42
Prosciutto-Wrapped Fig stuffed with Maytag Bleu 45
Citrus Poached Shrimp with Remoulade 50

HOT ITEMS

- Pork Potstickers with Teriyaki Sauce 42*
Chicken Satay Skewers with Spicy Peanut Sauce 42
Vegetable Spring Rolls with Sesame Soy Sauce 42
Chicken Empanadas served with Chipotle Aioli 42
Coconut Breaded Shrimp with Mango Chutney 45
BBQ Meatballs 42
Mac N' Cheese Bites 42
Asiago Arancini with Marinara 45
Baked Brie, Pear and Almond En Croute 50

Specialty Platters and Action Stations

Seasonal Fresh Fruit Display

Seasonal Berries and Fresh Sliced Fruits served with a honey yogurt dip

200

Imported & Domestic Cheese Display

Chef 's Selection of Imported & Domestic Cheeses, Fresh Fruit and Assorted Gourmet Crackers

225



Italian Charcuterie Board

Prosciutto, Salami, Sopressata, Mozzarella Balls, Pepperoncini, Olive Mix, Artichokes in Oil, Roasted Peppers

275

Vegetable Crudite

Bite-Sized Carrots, Cherry Tomatoes, Cucumbers, and other Assorted Seasonal Vegetables with Buttermilk Ranch, Hummus ad Pita

150

Dessert Platter

Assorted freshly baked cookies and brownies

125

Chef's Action Stations

Slow Roasted Aged Prime Rib of Beef

Served with Creamed Horseradish, Au Jus and Assorted Gourmet Dinner Rolls

Standalone 25 or Buffet Upgrade 15

Pasta Bar

Penne Pasta with the choice of Marinara or Alfredo Sauce

Toppings include Meatballs, Onions, Olives, Peppers, Tomatoes, Spinach and Mushrooms

Served with fresh Parmesan Cheese and Red Pepper Flakes

16



Coffee, Tea and Services

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

Airpot Tea and Coffee Station

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

140

Refill Fee for Single Airpot

50

Shuttle Tea and Coffee Station

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

210

Refill Fee for Single Shuttle

75

Event Add-ons

Attended Stations and Bars 350 for 4 hours

Cake Cutting Fee 2 per person

Corkage 20 per 750ml

Cleaning Fee (if required per the Banquet Manager) 250

Beverage Packages*

(Charged on consumption)

Premium Hosted Bar

Featuring Premium California Wines, Specialty and Domestic Beers, Tito's Handmade Vodka (Official Vodka of the PGA Tour),and Assorted Premium Spirits



HARDING PARK

Call Hosted Bar

Featuring Regional California Wines, Specialty and Domestic Beers, and House Select Spirits

Soft Hosted Bar

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

**Bartender fee 350*

Special Accommodations

Audio/Visual

(Guests are responsible for Audio/Visual hook-up & technical support)

<i>Projection Screen:</i>	<i>150</i>
<i>Podium:</i>	<i>100</i>
<i>Bose Speakers with Mic:</i>	<i>150</i>
<i>Coat Rack:</i>	<i>50</i>

Decorations

All candle decorations must be approved prior to the event. TPC Harding Park does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings of the clubhouse. Any damage caused to the clubhouse will be charged back to the client.

Services & Vendors

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