



# OLDE SYCAMORE GOLF PLANTATION *SPECIAL EVENTS*

WEDDING RECEPTIONS, REHEARSAL DINNERS, BIRTHDAYS,  
GRADUATIONS, RETIREMENTS, AND SO MUCH MORE!

EVENTS FOR THE BEST, BY THE BEST!

## MAIN DINING ROOM AND PATIO

4 Hour Rental- \$2500 start of your event to end of event. You are not charged for set up or breakdown time.

## EACH ADDITIONAL HOUR- \$300

This price includes; Bridal suites, white table linen, on hand tables and chairs, all silverware, glassware, napkins, banquet tables, & cake cutting . Also includes an on site event director to assist in set up and coordination of event.

The main dining room can hold up to 120 guests. The dining room & outdoor covered patio can accommodate up to 150 guests

## CONFERENCE ROOM

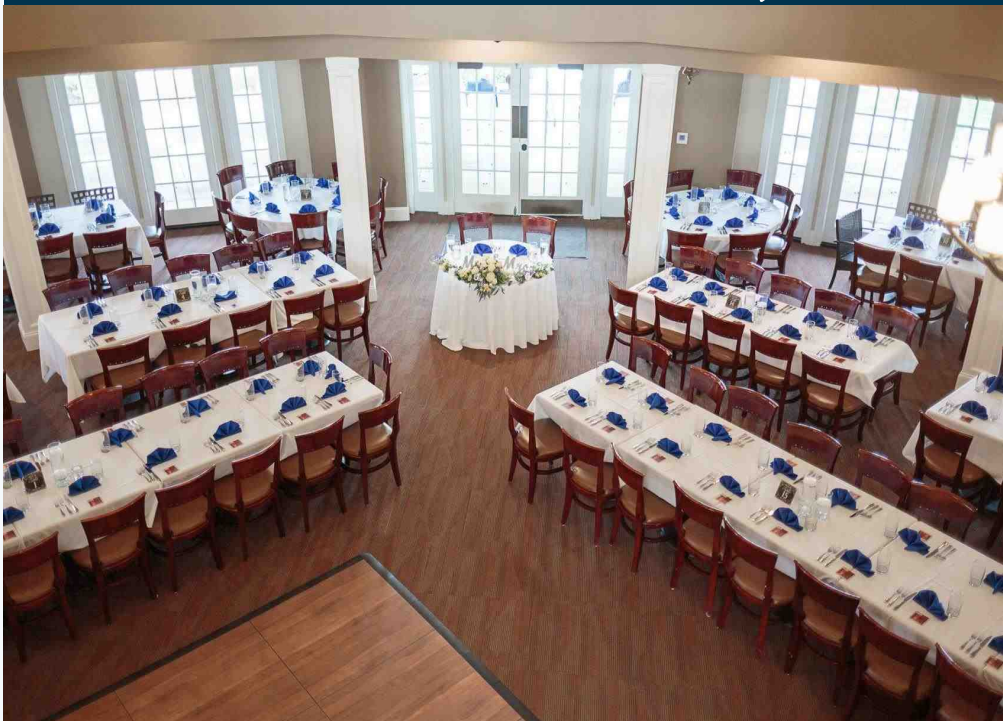
(accommodates 20 people)

Guest- \$150 for 4 hour rental

Complimentary for members during business hours. Space can be used by bridal party on the day of the event at no additional charge.



## Venue Pricing & Fees



### ADDITIONAL & OPTIONAL FEES

Non alcoholic event charge- \$250

Carving Station- \$75 each

Food Tastings- \$35 per couple (5 items or less)

\$50 per couple (6-10 items)

12X12 Dance Floor- \$250

Patio Heaters (4 available)- \$75 each

Patio Fire Table \$75

White Chair Covers \$2 per chair

Extensive Set up fee if applicable- \$250

The onsite coordinator has sole discretion on whether or not this fee will be charged.

### STAFFING FEES

\$75 per staff

Under 40 guests- 2 staff required

41- 80 Guests- 3 staff required

80-150 Guests- 4 staff required



## Beverage Packages & Options

Olde Sycamore offers a variety of beverage options for your event. Please refer to the following options to determine what fits your needs best.

**Cash Bar**– guests are responsible to purchase their own beverages

**Beverage Package**– Host will purchase a beverage package or packages from this page.

**Beverage Package & Cash Bar**– Host will purchase a beverage package and guest may purchase items not provided in package.

**Consumption Bar**– Host will provide a credit card to be put on file. Guests will have full access to all beverages offered. Credit card will be charged at the end of event.

**Champagne Toast**– Host will purchase champagne for toast only. \$1 per person Service charge applied

**Signature Drink** – Host will select recipe for 3 gallon dispenser. We will purchase all items needed and use our dispensers. Can be added to any of the above options. Price determined based on recipe.

**Open Bar**– Host agrees to pay a set price per hour for all guests 21 and over to have full and unlimited access to the bar.

**A' La Cart**– Host can pick and choose items from the a' la cart menu to be served to guests

### Beverage Selections

**Wine**– Chardonnay, White Zinfandel, Pinot Grigio, Sauvignon Blanc, Moscato, Sweet Red Blend, Merlot or Cabernet

**Beer**– Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra, Yuengling, Shock Top, Goose Island IPA, Corona, Corona Light, Hoppyum, OMB Copper, Triple C and other select and seasonal craft beers

**House Liquors**–Bacardi, Gordons, Jose Cuervo Gold, Smirnoff, Jim Beam and Canadian Club

**Premium Liquors**– Captain Morgan, Crown Royal, Crown Apple, Jack Daniels, Makers Mark, Malibu, Titos, Tanqueray, 1800, Jameson. Deep Eddy Lemon & Famous Grouse, Grey Goose & Woodford

### NON ALCOHOLIC BEVERAGE PACKAGE \$150

Includes unlimited coke, diet coke, sprite, ginger ale, lemonade, sweet & unsweet tea and coffee for all of your guests through the duration of the event.

### RISE & SHINE BEVERAGE PACKAGE

Includes Orange Juice, Coffee, and sweet and unsweet tea \$1.50 per person

### BAR PACKAGES

All packages are recommended for 50 guests. All mixers are included. Can be purchased in combination with a la cart items or in multiples.

#### PACKAGE I \$900

4 bottles of liquor  
12 bottles of house wine  
1/6 barrel tier 1 keg

#### PACKAGE II \$650

18 bottles of wine  
1/6 barrel tier one keg  
\*Tier 2 Kegs can be substituted for a \$50 upcharge

### OPEN BAR

House & Premium Liquor, Beer & Wine  
\$16 per person per hour

**Beer & Wine Only**  
\$13 per person per hour

### A' LA CART PRICING

Wine By the Bottle \$24  
House Champagne By the Bottle \$24  
Prosecco By the Bottle \$32  
\*Each bottle yields 5 glasses of wine & approximately 6 glasses of champagne

Fifth of House Liquor \$75  
Fifth of Premium Liquor \$100  
\*Each fifth of liquor yields 20 single shot drinks

Tier 1 Keg (1/6 barrel) \$250  
Budweiser, Bud Light, Blue Moon, Michelob Ultra, Yuengling, Landshark, Dos Equis Amber or Lager

Tier 2 Keg (1/6 Barrel) \$350  
Goose Island IPA, Stella Artois, Select and seasonal craft beers from Triple C, Sycamore Brewing, Olde Mecklenburg Brewery. Birdsong, NoDa, Summit or Wild Basin, Miller Lite (1/4 keg) or Modelo (1/4 keg)

\*Each 1/6 barrel yields 40 pints of beer

### CONSUMPTION/ CASH BAR PRICING

Canned Domestics \$3.50  
Canned Imports \$4.50  
Canned Craft \$6.00  
Draft \$4.50  
Premium Draft \$6.00  
Wine By the Glass \$6.00  
House Liquor \$7  
Premium Liquor \$9  
Soda \$3 w/ free refills  
Sweet/ Unsweet Tea \$2 w/ free refills  
Coffee \$2.50 w/ free refills  
These price are subject to change

## *Hors D'oeuvres & Party Selections* ————— *All Trays recommended for 50 people*

### **VEGETABLE TRAY \$250**

Assortment of freshly cut carrots, celery, cherry tomatoes, broccoli florets and peppers. Served with ranch dipping sauce and hummus

### **FRUIT TRAY \$250**

Artistically displayed assortment of fresh seasonal fruits including but not limited to pineapple, strawberries, grapes and cantaloupe

### **CHEESE AND CRACKER TRAY \$250**

An assortment of domestic & imported cheeses selected by our executive chef accompanied by crackers

### **TRIO TRAY \$275**

Combination of vegetables, fruit, cheese and crackers

### **CHARCUTERIE TRAY \$350**

Chef's assortment of salami, prosciutto, ham, sausages, pickled vegetables, olives & mixed nuts. Served with homemade mustard sauce

### **CHARCUTERIE SKEWERS \$300 (50 SKEWERS)**

Assorted meats & Cheeses, olives and grapes

### **CAPRESE \$300 (50 SKEWERS)**

An Italian favorite of tomatoes, mozzarella and fresh basil skewered and topped with olive oil and balsamic vinegar

### **BAVARIAN PRETZEL BITES \$225**

Baked pretzel nuggets with house made mustard dipping sauce.

### **ROASTED VEGETABLE SKEWERS \$250 (50 SKEWERS)**

Marinated mushrooms, onions, peppers and tomatoes skewered and roasted to perfection

### **ASIAN CHICKEN SKEWERS \$275 (50 SKEWERS)**

Marinated sesame chicken skewered and roasted to perfection

### **BRUSCHETTA \$250**

An Italian favorite of diced tomatoes, red bell peppers, basil, and garlic with balsamic reduction and served atop lightly toasted sliced baguettes.

### **BLACKENED SHRIMP SKEWERS \$300 (50 SKEWERS)**

Blackened Shrimp skewered and grilled served with remoulade sauce

### **SHRIMP COCKTAIL \$350**

Perfectly cooked and seasoned chilled shrimp accompanied by sliced lemons and our special house made cocktail sauce

### **LUMP CRAB CAKES \$300 (50 PIECES)**

Delicious mixture of crab, panko bread crumbs, onions, and our chef's secret recipe of seasonings, pan seared and served with red pepper remoulade

### **MEATBALL BITES \$300**

Perfectly sized, delicious meatballs tossed in your choice of sauce. Choose between Sweet chili, Italian marinara or bbq sauce

### **STUFFED MUSHROOMS VEGETARIAN \$250 SAUSAGE OR SEAFOOD \$300**

Jumbo stuffed mushrooms with peppers, onions. Can be made vegetarian, with sausage or seafood.

### **CHEESEBURGER OR BBQ PORK SLIDERS \$275 (50 PIECES)**

Your choice of a mini American classic or classic slow cooked Carolina BBQ.

### **ROAST BEEF SLIDERS \$300 (50 PIECES)**

Slow roasted sliced beef and Swiss cheese with horseradish cream sauce

### **HOT HAM & SWISS SLIDERS \$300**

Ham & Swiss on Hawaiian rolls with Dijon mustard

### **SHREDDED CHICKEN QUESADILLAS \$300**

Flour tortilla shells filled with seasoned chicken, peppers, onions and melted cheese grilled to perfection and cut into quarters.

### **BUTTERMILK CRISPY CHICKEN TENDERS \$300**

Breaded chicken tenders fried and served with your choice of sauce. Choose from honey mustard, bbq, buffalo or ranch

### **BONELESS OR BONE IN BUFFALO WINGS \$300**

Breaded boneless chicken wings fried and tossed in your choice of sauce. Choose from hot, mild, bbq or teriyaki.

### **DIP TRIO TRAY \$300**

Spinach Artichoke dip, hummus and pimento cheese served with assorted chips and crackers



## Wedding Packages & Dinner Options

### ALL INCLUSIVE BUFFET \$65 PER PERSON

#### Hors D'oeuvres (Choice of Two)

Cheese & Cracker Tray  
Bruschetta  
Quesadillas  
Vegetable Platter  
Pretzel Bites  
Fruit Tray  
Meatballs  
(Italian or BBQ)

#### Salad (Choice of One) Chefs House salad or Caesar

#### Entrée (Choice of One)

Chicken Parmesan  
Chicken topped with bacon & shallot cream sauce  
Tuscan White Wine & Lemon Chicken  
Salmon with Sweet Chili Sauce

#### Chef Carved (Choice of One)

Pork loin with Wild Mushroom cream sauce  
Shoulder Tender (similar to beef tenderloin)  
Flank Steak  
Prime Rib +\$5 per person  
Filet Mignon +\$6 per person

#### Accompaniments (Choice of 2)

Seasonal Vegetable Medley  
Sautéed Green Beans  
Roasted Broccoli  
Garlic Mashed Potatoes  
Roasted Red Rosemary Potatoes  
Lemon and Garlic Asparagus  
Baked Mac & Cheese  
Wild Rice

### BYOB... BUILD YOUR OWN BUFFET

Choose 1 Entrée for \$40 Or 2 Entrées for \$50

These buffets include house or Caesar salad, dinner rolls or garlic bread and your choice of 2 sides. Does not include hors d'oeuvres or carving station

#### Entrée Choices

##### Poultry

Chicken Parmesan  
Chicken w/ bacon & shallot cream sauce  
Tuscan White Wine & Lemon Chicken

##### Beef

House Flank Steak  
Beef Shoulder Tender  
(Similar to beef tenderloin)

##### Pork

Herb Crusted Pork Loin with wild mushroom cream sauce  
Bone In Pork Chop with Apple Chutney

##### Seafood

Salmon with Sweet Chili Sauce

#### Vegetable Choices

Seasonal Vegetable Medley, Sautéed Green Beans, Roasted Lemon & Garlic Asparagus or Roasted Broccoli

#### Starch Choices

Garlic Mashed Potatoes, Roasted sweet potatoes, Roasted Red Rosemary Potatoes, Wild Rice or Baked Mac & Cheese

### DINNER BUFFET OPTIONS

#### Carved Prime Rib \$55

Herb Crusted prime rib perfectly cooked & served with horseradish cream sauce & au jus. Paired with your choice of two side items, salad & dinner rolls.

#### Italian Buffet \$28

Create your own meal by selecting your choice of two pastas, two sauces & 2 proteins. Served with mixed vegetable medley, Caesar salad & garlic bread.

Pastas- Cheese Tortellini, Penne, Linguini or Bowtie Farfalle

Sauces- San Marzano Marinara, Creamy Alfredo, Tomato a la Vodka, or Pesto Cream

Proteins- Grilled Chicken, Meatballs or Italian Sausage

#### Baked Pasta Buffet \$32

Your choice of Baked Ziti or Lasagna filled with fresh ricotta, Italian sausage, ground beef & San Marzano Marinara Sauce. Served with house or Caesar salad, garlic bread, Italian vegetable medley & parmesan cheese

#### Steak and Chicken Fajitas \$28

Sizzling steak & chicken topped with sautéed green peppers & onions. Served with warm flour tortillas, Spanish rice & black beans. Accompanied by sour cream, salsa, shredded cheese, lettuce & tomato.

#### Taco Bar \$16

Hard and soft shell, ground beef, black beans, and Spanish rice served with lettuce, tomatoes, shredded cheese, salsa and sour cream

#### Carolina BBQ Pork \$22

Carolina style slow cooked pulled pork bbq, served with buns or cornbread, house special green beans, ultimate mac & cheese & house salad. Sides may be substituted.

## Desserts

### ICE CREAM SOCIAL \$8

Vanilla & Chocolate ice cream with all the toppings to build your own sundae!

### COOKIE BAR \$4

Assortment of chocolate chip, oatmeal & peanut butter cookies.

### BROWNIE BAR \$4

Delicious homemade chocolate brownies

### COOKIE & BROWNIE BAR \$7

Assortment of chocolate chip, oatmeal & peanut butter cookies paired with delicious homemade chocolate brownies.

### SWEETS & TREATS \$10

An assortment of cookies, brownies, dessert bites & candies to create the perfect dessert bar.

**\*Other desserts are available upon request based on an event by event basis.**



## Preferred Vendors

### Photographers

Lisa Crates Photography  
980-253-1102  
LisaCratesicloud.com

### Photos By Claire

919-376-6234  
photosbyclaire.smugmug.com

### Event Rentals

Rent Your Event LLC  
704-726-1027  
rentyoureventllc.com

### Cakes

Publix  
704-573-0242  
publix.com

### Disc Jockeys (DJs)

Carolina DJ Professionals  
704-990-5622  
carolindjprofessionals.com

### Soto's Entertainment

704-821-9364/ 704-724-4010  
SotosEntertainment.com

### Live Music

Deans Duets  
828-308-1477  
DeansDuets.com

### Photo Booth Rental

Lets Booth It  
615-866-6086/ letsboothit.com  
Day of Coordinator/Wedding Planner

Precious Times Events LLC  
704-562-2568  
Precioustimesevents.com

Events of Inspiration  
704-661-1909  
eventsofinspiration.com

### Limo/ Charters

Queen City Charters  
704-773-0771  
QueenCityPartyCharters.com

### Accommodations

Courtyard Marriot Matthews  
704-846-4466  
11425 E Independence Blvd.

Hampton Inn Matthews  
704-841-1155  
9615 Independence Pointe Parkway

WoodSpring Suites  
980-949-0030  
1424 Matthews Mint Hill Rd.

**\*OLDE SYCAMORE  
RECOMMENDS THESE VENDOR  
SERVICES, BUT WILL NOT BE  
HELD LIABLE SHOULD YOU BE  
DISAPPOINTED WITH THEIR  
SERVICE IN ANY WAY.**

## **GUARANTEE**

Any group hosting an event at Olde Sycamore must attach a \$1000 deposit in addition to a signed contract in order to guarantee the selected day and time. Management reserves the right to cancel any booking without proper deposit. Event host will provide a guaranteed number of guests 21 days prior to event date. Food, beverage, and set up arrangements are to be finalized at this time. Event bill must be paid in full no later than 21 days prior to the event based on guaranteed number 21 days prior to event. Should event host want to provide an open bar on a per drink basis a credit card must also be given

## **CANCELLATIONS**

Deposit is fully refundable within 21 days of contract signing. Cancellation after 21 days of contract signing will forfeit event deposit. Cancellations less than 90 days prior to event date will result in payment of 25% of estimate given at the time of contract signing

## **LIABILITY**

Host of event assumes all liability for guests attending event and releases Olde Sycamore Golf Plantation from any responsibility of injuries or accidents on Olde Sycamore Golf Plantation Property due to the negligence of said guests.

## **PROPERTY DAMAGE**

Any damage to the clubhouse, and/or related facilities or stolen items will be charged to the event host. Damages will be charged at the cost of labor and materials or full replacement value.

## **ALCOHOL**

The state prohibits any alcoholic beverages to be brought to or taken from the Club premises. Special orders are available, but advance notification is required to ensure proper delivery. Anyone under the age of 21 will not be served alcohol and are not to be given alcoholic beverages under any circumstances.

## **MENU SELECTION**

We want to make your event here with us exceed your expectations. We have created a menu for your review, but please, keep in mind that this menu serves as a starting point for your event planning. Please let us know if there is something you wish to add to your menu and we can discuss the pricing and possibilities.

## **FOOD**

Please keep in mind prepared food is contracted for consumption at the event only due to NC law. Small to go boxes may be given to the host only under special circumstances. No outside food is permitted unless it is the wedding or celebration cake. Due to the rising cost of goods, food and beverage pricing is subject to change based on market value. You will be informed well in advance and be presented with other options if the price needs to be adjusted.

Pricing, Service Charge & Sales Tax

A 20% service charge will be applied to all food and alcohol sales. Taxes will be charged to all food, beverage, and service charges. Currently this amount is 8.25%. Banquet prices are subject to change without notification.

Start & End Times

All events will start and end promptly at the scheduled times. An additional \$300 per hour will be charged for additional hours.

## **DECORATIONS**

Olde Sycamore will provide all available club owned tables, chairs for reception, white table linens, and napkins at no extra charge. Olde Sycamore staff can also assist with decorations. The rental fee for any item, in which the club must rent to accommodate your request, will be deferred to you. Any displays or materials used during an event must be picked up within two days of the event, unless pick up has been pre-arranged. Decorations shall not be allowed that require fastening by tape or tacks to walls, ceilings or fixtures. No confetti, glitter, silly string, or any other small decorations that require extra clean up may be used anywhere in or outside of the clubhouse without written permission from a manager. We assume no responsibility for the damage or loss of any merchandise or articles brought into the club.

## **PHOTOGRAPHY**

Olde Sycamore reserves the right to photograph any group event we host, and to use those photographs on our website and/or marketing pieces. Should you not want photographs of your special event used by us, please notify before your event. If you share with us your professional photographs, we will assume we have permission to use those photos as we see fit. We will give credit to the business or person who has taken the professional photographs.

## **MANAGEMENT RIGHTS**

\*Should an event get out of control, and/or if guests are not complying with all rules and regulations of Olde Sycamore Golf Plantation, Management reserves the right to terminate your event immediately. No refund will be given and all guests will be asked to leave.



