



Olde Sycamore Special Events Planner





welcome

Wedding Ceremony  
Receptions  
Rehearsal Dinners  
Birthday Parties  
Holiday Parties  
Client Appreciation  
Baby Showers  
Bridal Showers  
Reunions  
Private Social Events

# venue pricing & options



## Conference Room

Guest - \$75

No charge with food & beverage purchase

Complimentary for members during operational hours

Space can be used by wedding party at no charge.

## Main Dining Room & Patio

4 hour rental \$1300

Each additional hour \$100

Ceremony set up fee: \$200

Members - please contact Membership & Events Director This price includes; white linens, and on hand tables and chairs. Also includes all silverware, glassware, napkins, banquet tables, & cake cutting. This includes an on site event director.

The main dining room can accommodate up to 120 guests. The dining room and outdoor covered patio can accommodate up to 160 guests.

## Additional/Optional Fees

Carver charge, per station - \$50

Non alcoholic event fee - \$200

Patio heaters \$60.00 each for 4 hours

Food tastings \$25.00 per couple

## Staff Fees

\$50 Per Staff

Under 40 guests -

2 staff required.

Between 41-80 guests -  
3 staff will be required.

Between 80 - 120 guests -  
4 staff will be required.

# beverage packages



Olde Sycamore offers a variety of beverage and payment options for your event. Please refer to the following list to determine which option best fits your needs.

## Cash Bar

Guests are responsible for all alcoholic beverage purchases.

## Beverage Package

Host will purchase a beverage package from the list on the opposite page.

## Beverage Package and Cash Bar

Host will purchase a beverage package from the list on the opposite page

Guests can purchase a drink on their own if they wish.

Consumption Bar- host will provide a credit card to be put on file. Guests will have full access to all beverages offered at the bar.

## Beverage Selections

### Wine

By the glass - \$5.50

By the bottle - \$21

Choose from Canyon Road  
Chardonnay, Pinot Grigio White  
Zinfandel, Sauvignon Blanc,  
Cabernet, and Merlot

### Beer

Domestics - \$3.50

Bud, Bud Light, Bud Light Lime,  
Michelob Ultra, Coors Light,  
Miller Light, and Yuengling

Imports - \$4.50

Corona, Stella, Guinness, OMB Copper,  
OMB Southside Weiss, OMB Capt. Jack  
and Foothills Hopyyum

### Kegs

1/4 Barrel keg domestic - \$200

1/4 Barrel keg import - \$250



Complimentary water, tea and coffee included with purchase of food.  
Add unlimited soda for \$25.00.



## Beverage Packages

### Package I

(Recommended for 50 guests)

4 bottles of house liquor  
6 bottles of house wine  
1/4 barrel domestic keg  
Mixers Included  
\$685

### Package II

(Recommended for 50 guests)

2 bottles of house liquor  
12 bottles of house wine  
1/4 barrel domestic keg  
Mixers Included  
\$650

### Package III

(Recommended for 50 guests)

19 Bottles of House Wine  
1/4 Barrel Domestic Keg  
\$495

### Open Bar Options

All Liquor, Wine, & Beer  
\$21 per person for 2 hours  
\$27 per person for 3 hours  
\$33 per person for 4 hours

### House Wine, Domestic and Import Beer

\$12 per person for 2 hours  
\$18 per person for 3 hours  
\$25 per person for 4 hours

## Signature Drink

\$150.00 includes use of our  
dispensers  
Upgrade house liquor to  
top shelf liquor for an  
additional \$30 per bottle

## House Liquors

Jose Cuervo, Gordon's,  
Smirnoff, Bacardi, &  
Jim Beam

## Top Shelf Liquors

Jamison, Makers Mark,  
Tanqueray, Malibu, Captain  
Morgan, Kettle One,  
Titos, 1800 Tequila, Crown  
Royal, & Jack Daniel's

## \*Premium

Grey Goose & Macallan Scotch  
(ask for prices)

## Domestic Keg Options

Budweiser, Bud Light,  
Michelob Ultra, Miller Light,  
Yuengling, Shock Top, Blue  
Moon, Landshark,  
Carolina Blonde

## Import & Craft Keg Options

Fat Tire, Sweet Water 420,  
Fosters, Bass, Killians, Modelo,  
OMB Copper, OMB Southside  
Weiss, OMB Capt. Jack  
and Foothills Hopyyum

# breakfast



For parties of 24 guests or more.

A \$2 per person charge will apply to groups with less than 24 people.

## Continental Breakfast

Start your day with an array of breakfast treats featuring bagels with cream cheese, assorted pastries or muffins, and a fresh fruit garnish. Orange juice, and coffee included.

\$8.25

## Country Breakfast

Generous helpings of scrambled eggs, grits, breakfast potatoes, a choice of sausage or bacon served with warm toast and biscuits, butter and jelly, orange juice, milk, and coffee. (add \$1 per person to include both sausage and bacon)

\$9.95

## Southern Sunrise

Biscuits and gravy served with scrambled eggs, your choice of bacon or sausage, and delicious cheese grits.

\$9.95

## French Starters

Waffles & french toast Includes 3 types of syrups, bacon or sausage.

\$8.75

## Brilliant Brunch

Scrambled eggs, grits and your choice of sausage or bacon, and french toast or cheese blintz's, paired with your choice of one item from each of the following selections.

\$16.95

## Proteins Starches Vegetables

Seared salmon with citrus remoulade

Rice pilaf

Vegetable medley

Blackened mahi mahi

Red bliss potatoes

Country green beans

Chicken marsala

Mashed potatoes

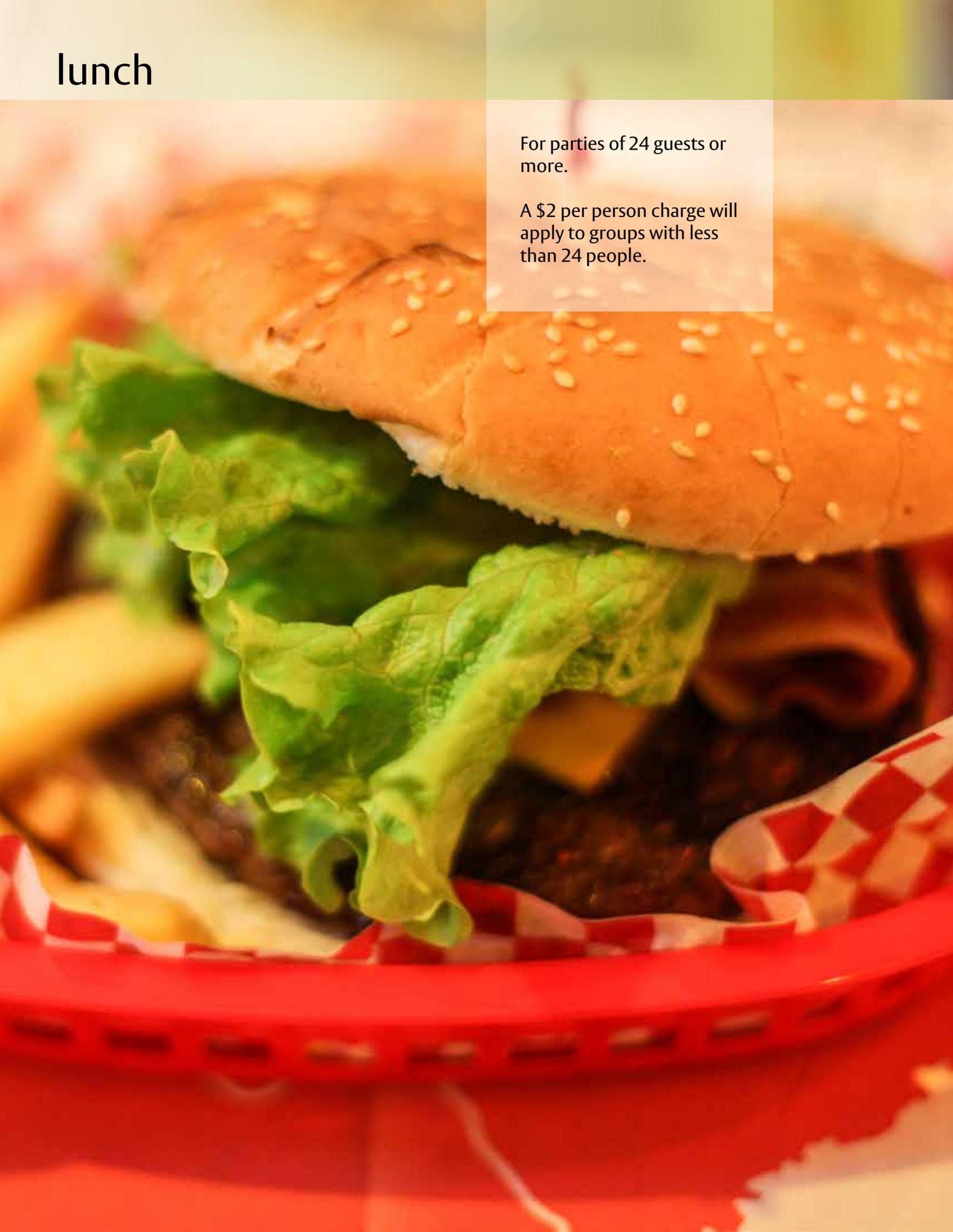
Fried chicken



# lunch

For parties of 24 guests or more.

A \$2 per person charge will apply to groups with less than 24 people.



## Boxed Lunches

Assortment of ham and American cheese hoagies and turkey and swiss hoagies on white & wheat bread with sides of condiments. Also includes, chips, fruit and chef's choice of dessert. \$10.50

## Olde Sycamore Cold Cut Buffet

Build your own sandwich or wrap! Enjoy an array of cheeses, delicious smoked ham, turkey, and chicken on white, wheat and rye bread with fresh lettuce, tomato and onion. Accompanied by potato salad, coleslaw, assorted condiments, and chef's choice of dessert. Add \$1 per person to include roast beef. \$11.95

## Deli Wraps & Salad Buffet

An assortment of hand rolled turkey, ham, sliced chicken, chicken salad, tuna salad, and BLT wraps. Served with potato salad, chips, and dill pickles. Tossed garden salad with a trio of dressings, and chef's choice of dessert included. \$10.95

## All American Cookout

Juicy, grilled hamburgers and roasted hot dogs served with all the trimmings, baked beans, potato salad, coleslaw, chips and chef's choice of dessert. \$11.95

## Hot Dog Buffet

Hot dogs, baked beans, potato salad, coleslaw, chips With all the fixings. \$8.95

## Carolina BBQ

Carolina style pulled pork barbeque served with baked beans, potato salad, coleslaw, chips, and chef's choice of dessert. \$11.95

## Steak and Chicken Fajitas

Sizzling steak and chicken topped with sautéed green peppers and onions. Served with warm flour tortillas, sour cream, salsa, shredded cheese, lettuce, and tomato. Sides include yellow rice, black beans, and chef's choice of dessert. \$15.00

## Taco Bar

Hard & soft shell, chicken & beef, black beans & rice. \$10.95

## Southern Fried Chicken (For groups of 50 or less)

Southern fried chicken served with potato salad, baked beans, corn on the cob, biscuits or cornbread, and chef's choice of dessert. \$13.95



# party selections

Platters recommended for  
50 guests

## Vegetable Tray

Assortment of freshly cut carrots, celery sticks, cherry tomatoes, broccoli florets, and peppers. Served with homemade bleu cheese and ranch dipping sauces. \$75/\$150

## Fruit Tray

Artistically displayed assortment of fresh seasonal fruits including, but not limited to, pineapple, strawberry, grapes, and cantaloupe with honey yogurt on the side for dipping. \$175

## Cheese and Cracker Tray

Arrangement of cheddar, swiss, pepper Jack, and brie cheeses accompanied by an assortment of gourmet crackers. \$150

## Trio Tray

Combination of vegetables, fruit and cheese and crackers. \$160

## Shrimp Cocktail

Perfectly cooked and seasoned chilled shrimp. Accompanied by sliced lemons and our special house made cocktail sauce. \$195

## Tomato, Basil & Mozzarella Bruschetta

An Italian favorite of diced tomatoes, onion, parmesan, and chiffonade of basil mixed with our own olive oil with a red wine vinaigrette served over slices of lightly toasted baguettes. \$120

## Meatball Bites

Perfectly sized, delicious meatballs tossed in your choice of style. Choose between swedish, italian marinara, bbq and vodka sauce. \$125



# party selections

## Mini Crab Cakes

Delicious mixture of crab, peppers, onions and special seasoning fried golden brown. Served with a spicy tartar and cocktail sauce. \$185

## Baked Brie

A wheel of creamy brie cheese, walnuts and sugar wrapped in puff pastry served with sliced granny smith apples. \$150

## Chicken or Beef Cornucopias \$150

Your choice of chicken or beef in a baked flour tortilla shell filled with peppers, onions, tomatoes, cheddar and monterrey jack cheese.

## Spanakopita \$140

Traditional greek style with spinach and cheese baked in filo dough triangles.

## Mini Chicken Cordon Blue \$150

Breaded chicken bites filled with diced ham and swiss cheese.

## Fried Italian Ravioli \$145

Breaded cheese stuffed ravioli served with marinara sauce fried golden brown.

## Cheese Burger or BBQ Sliders \$135

Your choice of a mini American classic or classic slow cooked Carolina bbq topped with creamy cole slaw.



# wedding packages

Dinner Buffet 1  
\$31.95 per person

## Hors D'oeuvres (Choice of Two)

Cheese and Cracker Tray  
Tomato, Basil, and Parmesan Bruschetta  
Meatballs (Swedish, Italian or BBQ)  
Baked Brie with Walnuts, Brown Sugar, and Apples  
Vegetable Platter  
Chicken or Beef Cornucopias

## Salads (Choice of One)

Chef's House Salad  
Caesar

## Entrée (Choice of One)

Chicken Parmesan  
Chicken Marsala  
Chicken Saltimbocca with Sage, Prosciutto, and Mozzarella  
Chicken Francese with White Wine and Lemon Sauce  
Seared Mahi Mahi, with Citrus Remoulade  
Bronzed Salmon with lemon butter sauce  
Blackened Mahi Mahi

## Chef's Carved (Choice of One)

Cajun Crusted Pork Loin  
Seared Beef Tenderloin- Add \$3 per person for this surcharge.  
Prime Rib - Add \$4 Per Person Surcharge for this option  
House Flank Steak with horseradish  
Shoulder Tender—served with a blended steak sauce (comparable to beef tenderloin)

## Accompaniments (Choice of Two)

Seasonal Vegetable Medley, Glazed Butter Carrots, Green Bean House Special, Garlic Mashed Potatoes, Rice Pilaf, Roasted Rosemary Potatoes

This package includes choice of Rolls or Garlic Bread, Coffee, Tea and Water. Add Soda for flat rate of \$25. Customize your buffet by selecting an additional entrée instead of a Chef's Carved selection. All prices are subject to a 20% Gratuity Charge and applicable sales tax. There is a 60 Person Minimum on this Wedding Package Option.

# wedding packages

1 Entrée  
\$23.95 per person

2 Entrées  
\$29.95 per person

Buffet includes House or Caesar salad, two vegetables and two starches. \*Does Not Include Chef Carving Station— Additional \$50 Carver charge will be added for this service\*

## Entrée Choices

### Chicken

Chicken Parmesan  
Chicken Marsala  
Chicken Saltimbocca with Sage, Prosciutto, and Mozzarella  
Chicken Francese with White Wine and Lemon Sauce

### Beef

House Flank Steak with Horseradish  
Shoulder Tender—served with a Blended Steak Sauce  
(comparable to beef tenderloin)

### Pork

Cajun Crusted Pork Loin

### Seafood

Crab Stuffed Flounder  
Maple Bourbon Salmon  
Blackened Mahi Mahi

## Vegetable Choices

Squash Medley  
House Special Green Beans  
Glazed Butter Carrots

## Starch Choices

Garlic Mashed Potatoes  
Rice Pilaf  
Roasted Rosemary Potatoes

## Pasta Choices

Penne Pasta with Tomato Vodka  
Cheese Tortellini with Marinara  
Linguine with Roasted Garlic Cream  
Fettuccini Alfredo

## Desserts

Available upon request

This package includes choice of Rolls or Garlic Bread, Coffee, Tea and Water.  
Add Soda for a flat rate of \$25.  
All prices are subject to a 20% Gratuity Charge and applicable sales tax.  
There is a 32 Person Minimum on this Wedding Package Option

# wedding packages

## Dinner Buffet Options

All Dinner Buffet choices come with coffee and tea.

### Italian Buffet - \$18.95

Served with Caesar Salad, and Garlic Bread. Choose between Tiramisu or NY Cheesecake as your dessert. Create your own meal by picking two options from each column below.

### Chicken Parmesan - \$14.75

Italian Breaded Chicken Breast Topped with Marinara and melted Parmesan Cheese. Includes Caesar Salad, Garlic Bread Sticks, Spaghetti and Marinara with your choice of one Side Item.

### Chicken Marsala - \$14.75

Simple and elegant--chicken breasts quickly sautéed and served with a Marsala wine sauce studded with mushrooms and enriched with cream.

### Carved Prime Rib - \$26.00

Herb Crusted Prime Rib Perfectly Cooked and Served with horseradish Sour Cream, Pure horseradish and Au Jus. Served with your choice of two Sides, Salad, and Rolls.

### BBQ Dinner Buffet - \$14.50

Pulled Pork BBQ served with Cornbread, Choice of Salad, and two Sides.

### Salmon - \$13.95

Bronzed Salmon with lemon butter sauce. Served with your choice of two Sides, Salad, and Rolls.

### Mahi Mahi - \$13.95

Seared Mahi Mahi with Citrus Remoulade. Served with your choice of two sides, Salads, and Dinner Rolls.

**Pastas** - Cheese Tortellini, Penne Pasta, Bowtie (Farfalle)

**Sauces** - Marinara, Alfredo, Tomato Vodka, Lemon Cream

**Fillings** - Chicken, Meatballs, Sausage, Mixed Vegetable, Shrimp (add \$3)

# preferred vendors

## Flowers

Picket & Plume  
704.840.0448

## Cake

Publix  
704.573.0242

## Photographer

Lisa Crates Photography  
980.253.1102

## Photo Booths

Lets Booth It  
615.266.6086  
letsboothit.com

## Live Music & DJs

East Coast Entertainment  
Miranda Daniel  
704.941.1121

## Charlotte Entertainment Group

Chris Beaudoin  
704.541.5595

## Event Rentals

Party Reflections  
704.332.8176

## Accommodations

Courtyard by Marriott-Matthews  
704.846.4466

## Holiday Inn Matthews

704.443.3100

Olde Sycamore recommends the above services,  
but will not be held liable should you be  
disappointed with their service in any way.

# booking policies

## 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. Deposit is non refundable after 21 days. Management reserves the right to cancel any booking without proper deposit. Event host will provide a guaranteed number of guests 14 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 7 days prior to the event based on guaranteed number 14 days prior to event. Should event host want to provide an open bar on a per drink basis a credit card must also be provided.

## 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 14 days prior to event date will result in full payment based on the 14 day guarantee.

## 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.

## 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 \$100 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 which requires 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.



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