



Olde Sycamore Golf Plantation's
Special Events Planner

Venue Pricing & Fees



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.

Main Dining Room and Patio

4 Hour Rental- \$2000 start of your event to end of event. You are not charged for set up or breakdown time.

Each additional hour- \$250

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 160 guests

Ceremony Fee: \$350 - applied if you are hosting ceremony with us. Includes chair set up

Additional/Optional Fees

Non alcoholic event charge- \$200

Carving Station- \$50 each

Food Tastings- \$30 per couple

12X12 Dance Floor- \$250

Patio Heaters (4 available)- \$75 each

Patio Fire Table \$75

Fire Pot Centerpieces for patio (4) \$10 each

White Chair Covers \$1.50 per chair

Extensive Set up fee if applicable- \$100

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

Staffing Fees

\$50 per staff

Under 40 guests- 2 staff required

41- 80 Guests- 3 staff required

80-160 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.

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

Sparkling– House Champagne, Prosecco, Sparkling Cider or Juice

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

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

Top Shelf Liquors– Captain Morgan, Crown Royal, Crown Apple, Jack Daniels, Makers Mark, Malibu, Titos, Tanqueray, 1800, Jameson. Deep Eddy Lemon & Famous Grouse

Premium Liquor– Grey Goose & Woodford

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 \$50

Fifth of Top Shelf Liquor \$75

Fifth of Premium Liquor \$100

*Each fifth of liquor yields 20 single shot drinks

Tier 1 Keg (1/6 barrel) \$200

Budweiser, Bud Light, Shock Top, Michelob Ultra or Yuengling

Tier 2 Keg (1/6 Barrel) \$250

Goose Island IPA, Modelo, Corona Light, Stella Artois, & Miller Lite (only available in a 1/4 keg size)

Tier 3 Keg (1/6 Barrel) \$300

Select and seasonal craft beers from Triple C, Sycamore Brewing, Olde Mecklenburg Brewery, Birdsong, NoDa, Summit or Wild Basin

*Each 1/6 barrel yields 41 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 \$6.50

Top Shelf Liquor 7.50

Premium Liquor \$9.50

Soda \$2.00 w/ free refills

Sweet/ Unsweet Tea \$1.75 w/ free refills

Coffee \$1.50 w/ free refills

Non Alcoholic Beverage Package \$100

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.
*With the purchase of alcohol Only \$25

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 \$700

4 bottles of top shelf liquor

10 bottles of house wine

1/6 barrel tier 1 keg

Package II \$600

18 bottles of house wine

1/6 barrel tier one keg

*Tier 2 and 3 Kegs can be substituted for an upcharge

Open Bar

House & Top Shelf Liquor, Beer & Wine

\$28 per person for 2 hours

\$36 per person for 3 hours

\$42 per person for 4 hours

Beer & Wine Only

\$24 per person for 2 hours

\$30 per person for 3 hours

\$36 per person for 4 hours



Breakfast & Lunch

Continental Breakfast \$10

Start your day with an array of breakfast treats featuring bagels with cream cheese, assorted pastries, or muffins & fresh fruit. Includes orange juice & coffee.

Sunrise Breakfast \$11

Enjoy your choice of ham & cheese, tomato & spinach, or Swiss, bacon & onion quiche. Served with fresh fruit, coffee & orange juice.

Country Breakfast \$13

Generous helpings of scrambled eggs, grits, breakfast potatoes, bacon and sausage served with warm biscuits, butter, jelly, orange juice and coffee

Brilliant Brunch \$20

Scrambled eggs, grits and your choice of sausage or bacon with stuffed French toast paired with a tossed salad, grilled chicken breast, roasted potatoes & seasonal vegetable medley. Served with orange juice, coffee & tea.

Soup, Salad & Breadsticks \$12

Choose from chicken noodle, broccoli & cheddar, potato bacon leek soups, chili, or chicken gumbo served with house salad, your choice of dressing and breadsticks.

Olde Sycamore Cold Cut and Salad Buffet \$16

Enjoy an array of cheeses, delicious honey ham, turkey, chicken salad & tuna salad with white, wheat or rye bread or wrap with fresh lettuce, tomato & onion. Accompanied by potato salad or potato chips, coleslaw or pasta salad, assorted condiments & chef's choice dessert.

All American Cookout \$15

Juicy hamburgers & roasted hot dogs served with all the trimmings, baked beans, potato salad or potato chips, coleslaw or pasta salad & chef's choice dessert.

Carolina BBQ \$15

Carolina style pulled pork barbeque served with baked beans, potato salad or potato chips, coleslaw or pasta salad & chef's choice dessert.

Taco Bar \$14

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



Hors D'oeuvres & Party Selections

All Trays recommended for 50 people

Vegetable Tray \$175

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

Fruit Tray \$200

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

Cheese and Cracker Tray \$225

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

Trio Tray \$225

Combination of vegetables, fruit and cheese and crackers.

Charcuterie Tray \$225

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

Caprese Skewers \$200 (75 Skewers)

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

Caprese Puff Pastry Bites \$175

Fresh tomato, basil and mozzarella atop baked puff pastry and drizzled with balsamic reduction.

Baked Brie Bites \$200

Bite size creamy brie cheese wrapped in puff pastry served with fresh fruit preserves.

Bavarian Pretzel Bites \$125

Baked pretzel nuggets with house made beer cheese dipping sauce. Can be served salted, lightly salted or no salt.

Bruschetta \$200

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

Stuffed Mushrooms Vegetarian or Sausage \$200/Seafood \$250

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

Roasted Vegetable Skewers \$200 (75)

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

Curry Chicken Skewers \$225 (75)

Marinated curry chicken, bell peppers and fresh mango skewered and roasted to perfection

Blackened Shrimp Skewers \$250 (75)

Marinated Shrimp skewered with peppers, onions and pineapple

Lump Crab Cakes \$225 (75 pieces)

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

Smoked Salmon Roulades \$250

North Atlantic smoked salmon, dill cream cheese, capers, roasted red peppers, cracked peppercorn and lemon rolled in pastry and sliced.

Shrimp Cocktail \$250

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

Mini Beef Wellington \$250 (75)

Beef Tender topped with mushroom duxelle, wrapped in puff pastry & drizzled with handmade demi glace.

Meatball Bites \$175

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

Cheeseburger or BBQ Pork Sliders \$225 (75 pieces)

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

Roast Beef Sliders \$250 (75 pieces)

Slow roasted sliced beef with horseradish cream sauce

Chicken Quesadillas \$175

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

Chicken Tenders \$200

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

Boneless Buffalo Wings \$200

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



Wedding Packages & Dinner Options

All Inclusive Buffet \$40 per person	BYOB... Build Your Own Buffet	Dinner Buffet Options
<p>Hors D'oeuvres (Choice of Two) Cheese & Cracker Tray Meatballs (Swedish, Italian or BBQ) Bruschetta Baked Brie Bites Quesadillas Vegetable Platter Caprese Bites Pretzel Bites Fruit Tray</p> <p>Salad (Choice of One) Chefs House salad or Caesar</p> <p>Entrée (Choice of One) Chicken Parmesan Chicken Marsala Chicken topped with bacon & shallot cream sauce Tuscan White Wine & Lemon Chicken Salmon with sweet chili sauce Shrimp & Grits House Flank Steak Duck with Cherry Demi</p> <p>Chef Carved (Choice of One) Pork Loin w/ Caramelized Onion Demi Roast Beef Shoulder Tender (comparable to beef tenderloin) Prime Rib +\$5 per person Beef tenderloin +\$6 per person Duck Breast + \$5 per person</p> <p>Accompaniments (Choice of 2) Seasonal Vegetable Medley Roasted Carrots House Special Green Beans Lemon Garlic Broccoli Garlic Mashed Potatoes Rice Pilaf Roasted Rosemary Potatoes Lemon and Garlic Asparagus Ultimate Mac & Cheese</p>	<p>Choose 1 Entrée for \$28 Or 2 Entrée's for \$35</p> <p>These buffets include house or Caesar salad, dinner rolls or garlic bread and your choice of 3 sides. Does not include hors d'oeuvres or carving station.</p> <p>Entrée Choices <u>Poultry</u> Chicken Parmesan , Chicken Marsala, Chicken with bacon & shallot cream sauce, Tuscan white wine & lemon chicken or Duck with Cherry Demi (+\$3)</p> <p><u>Beef</u> House Flank Steak Beef Shoulder Tender (Comparable to Beef Tenderloin)</p> <p><u>Pork</u> Pork Loin with caramelized onion demi Pork Loin stuffed w/ wild mushroom stuffing Pork Loin with Apple Chutney</p> <p><u>Seafood</u> Grilled Salmon With Sweet Chili Sauce Shrimp and Grits</p> <p>Vegetable Choices Seasonal Vegetable Medley, House Green Beans, Glazed Roasted Carrots, Roasted Lemon & Garlic Asparagus or Lemon & Garlic Broccoli</p> <p>Starch Choices Garlic Mashed Potatoes, Roasted sweet potatoes, Roasted Rosemary Potatoes, Rice Pilaf, Fried Rice, Coconut rice, Dirty Rice, or Ultimate Mac & Cheese</p>	<p>Carved Prime Rib \$40 Herb Crusted prime rib perfectly cooked & served with horseradish cream sauce & au jus. Paired with your choice of two side items, salad & dinner rolls.</p> <p>Creole Cuisine \$26 Louisiana style Shrimp & Grits, Chicken Jambalaya, Creole Salad & Low Country Boil Vegetable Medley</p> <p>Italian Buffet \$22 Create your own meal by selecting your choice of two pastas, two sauces & 2 fillings. Served with mixed vegetable medley, Caesar salad & garlic bread.</p> <p>Pastas– Cheese Tortellini, Penne, Linguini or Bowtie Farfalle</p> <p>Sauces– San Marzano Marinara, Creamy Alfredo, Tomato a 'la Vodka, or Pesto Cream</p> <p>Fillings– Grilled Chicken, Meatballs, Italian Sausage or Mixed Vegetables</p> <p>Baked Pasta Buffet \$26 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</p> <p>Steak and Chicken Fajitas \$20 Sizzling steak & chicken topped with sautéed green peppers & onions. Served with warm flour tortilla, Spanish rice & black beans. Accompanied by sour cream, salsa, shredded cheese, lettuce & tomato.</p> <p>Carolina BBQ Pork \$18 Carolina style slow cooked pulled pork bbq, served with buns, house special green beans, ultimate mac & cheese & house salad. Sides may be substituted.</p>

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

Flowers

Abbey Rose Floral Artistry
704-573-4900
abbeyroseflorist.com

Photographers

Lisa Crates Photography
980-253-1102
LisaCratesicloud.com

Photos By Claire

919-376-6234
photosbyclaire.smugmug.com

Officiants

Reverend Don Morphis
704-794-8845
dlmorph@windstream.net
donmorphis.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
carolinadjprofessionals.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**

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. 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.

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 \$150 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.