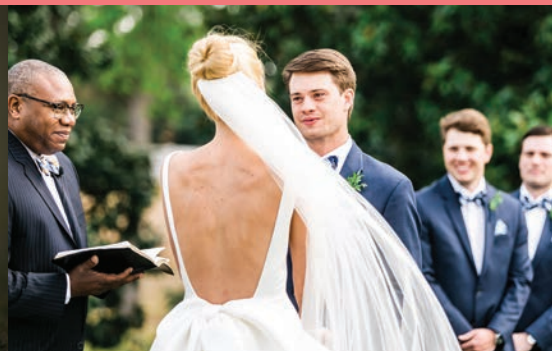
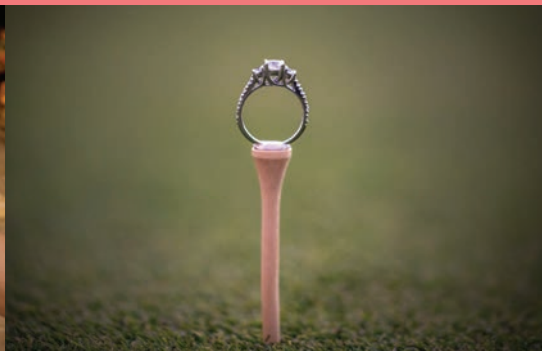

WEDDINGS



SUGARLOAF



2595 SUGARLOAF CLUB DRIVE | DULUTH, GA



THANK YOU

Hello happy couple!

First off, congratulations on your engagement! We are so excited for you as you start this new chapter in your life. There are so many big and exciting decisions to be made. We are just thankful that you are considering TPC Sugarloaf as your wedding venue! Our team would love to be a part of your special day. We have a staff that is passionate about making sure that your event is absolutely perfect!

It all begins with booking. Our onsite Event Coordination team works with you to plan and execute your vision. We schedule personalized tastings with each couple that book with us. This allows you to try a sample of our menu items and make sure that we create the best menu for you and your guests. Our esteemed culinary team is here to create your dream menu. We have a large selection of menu items and can do anything from a four-course plated meal to a fun selection of reception stations. We can also accommodate any special dietary restrictions.

Our Event Coordination team is here to make your wedding day what you always imagined from answering any planning questions that may come up to helping to develop a timeline for the wedding day, designing the perfect room setup, coordinating with vendors the week before and day-of the wedding, decorating the room with any small details and décor items, and executing the day-of from the moment that you arrive to departure.

One of the nicest benefits about getting married at TPC Sugarloaf is that we only book one wedding per day. This takes the stress away from having to stay within a tight time constraint. You are welcome to come and use our Bridal and Grooms Suites as early as you need. We invite you to spend the day with your Bridal Party – enjoying a nice breakfast or lunch within your own private space.

Our aim is to not only make your day perfect, but to also make it stress-free. We do not want you to worry about anything on the day of your wedding. The small details and all of the moving parts will be taken care of by our staff. All you will have to worry about is coming, getting married, and having a great time with your family and friends!

This is such an exciting time in your life and we are so happy for you! Please let me know if you need anything. Hopefully, TPC Sugarloaf will get to be a part of your special day – we would love to help make it one of the best days of your life!

Best wishes,

Amelia DiFranco

TPC Sugarloaf

Director of Sales & Catering



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WEDDING PLANNING TIMELINE

thanks to theknot.com

12+ MONTHS BEFORE

- Envision your wedding and draw up a budget.
- Assemble your “planning team.” Consider hiring a wedding planner.
- Pick a wedding date and time. Select several options, then check with your venues, officiant and important guests before finalizing.
- Start planning the guest list.
- Look for and book ceremony and reception sites.
- Ask friends and relatives to be in the wedding party.
- Optional: Have an engagement party. You may want to register beforehand for gifts.

8-10 MONTHS BEFORE

- Bride: Think about, shop for and order your gown.
- Envision reception food.
- Decide what type of entertainment you want. A pianist for the cocktail hour, strolling violinists, a DJ or band?
- Think about your floral décor.
- Research and book your wedding professionals. Interview vendors: photographer, videographer, reception band or DJ, and florist.
- Research a wedding insurance policy to protect your deposits.
- Research and reserve hotel rooms for out-of-town guests.
- Register for gifts.
- Make a wedding website.
- Contact rental companies if you need to rent anything for the ceremony or reception, such as chairs, tables or a tent.

6-8 MONTHS BEFORE

- Book ceremony musicians.
- Order bridesmaid dresses.
- Start planning honeymoon.
- Send save-the-date cards. This is a particularly good idea if you’re marrying during a tourist or holiday season or having a destination wedding.

4-6 MONTHS BEFORE

- Book ceremony musicians.
- Order bridesmaid dresses.
- Start planning honeymoon.

WEDDING PLANNING TIMELINE

3 MONTHS BEFORE

- Order wedding cake.
- Hire a calligrapher, if you want your invitations professionally addressed.
- Attend your shower. (It may be earlier, depending on when your hosts decide to have it.)
- Groom: Rent the men's formalwear.
- Hire wedding day transport: limousines, other cars. Look into transportation sooner if you're considering renting streetcars or over-the-top travel.

2 MONTHS BEFORE

- Mail your invitations.
- Write your vows.
- Purchase gifts for parents, attendants and each other.
- Book your stylist and try out wedding day hairstyles.
- Book a makeup artist and go for a trial run.

1 MONTH BEFORE

- Apply for a marriage license.
- Bride: Have final gown fitting. Bring your maid of honor along to learn how to bustle your dress. Have the dress pressed and bring it home.
- Call all bridesmaids. Make sure they have their gowns ready for the wedding.
- Make last-minute adjustments with vendors.
- Create a wedding program to hand out to guests.
- Order and plan in-room welcome baskets for out-of-town guests.

2 WEEKS BEFORE

- Review final RSVP list and call any guests who have not yet sent a response.
- Deliver must-have shot lists to your photographer and videographer. Include who should be in formal portraits and determine when portraits will be taken.
- Deliver final song list to your DJ or bandleader. Include special song requests and songs you don't want played.
- Bride: Get your last prewedding haircut and color.

WEDDING PLANNING TIMELINE

1 WEEK BEFORE

- Give reception site/caterer final guest head count. Include vendors, such as the photographer or band members, who will expect a meal. Ask how many extra plates the caterer will prepare.
- Supply location manager with a list of vendor requests such as a table for DJ or setup space needed for a florist.
- Plan reception seating chart.
- Print place and table cards, or finalize list with the calligrapher you've hired.
- Call all wedding vendors and confirm arrangements.
- Give ceremony and reception site managers a schedule of vendor delivery and setup times, plus contact numbers.
- Groom: Get your hair trimmed.
- Attend bachelor/ette parties.

2-3 DAYS BEFORE

- Bride: If you need to, have your gown pressed or steamed.
- Groom: Go for final fitting and pick up your formalwear.
- Groom: Ask the best man to make sure all groomsmen attend fittings and pick up their outfits.
- Determine wedding party positions during the ceremony and the order of the party in the processional and recessional.
- Hand off place cards, table cards, menus, favors and any other items for setting the tables to the caterer and/or reception site manager.
- Reconfirm final details with all vendors. Discuss any necessary last-minute substitutions.
- Call the limousine or car rental company for pickup times and locations.
- Arrange for guests without cars to be picked up from the airport or train station. Ask friends, attendants or relatives to help.
- Deliver welcome baskets to the hotel concierge; include names and delivery instructions.

DAY BEFORE

- Provide all wedding professionals with an emergency phone number to call on the day of the wedding.
- Write checks and/or talk to wedding hosts (usually your parents, if not you) about any final balances to be paid at the end of the reception.
- Rehearse ceremony. Meet with wedding party, ceremony readers, immediate family and your officiant at the ceremony site to rehearse and iron out the details.
- Bring unity candle, aisle runner, yarmulkes or other ceremony accessories to the site.
- Give your marriage license to your officiant.
- Attend rehearsal dinner.
- Present attendants with gifts at the rehearsal dinner. You'll want to do this especially if the gifts are accessories to be worn during the wedding.

WEDDING PLANNING TIMELINE

DAY OF

- Present parents and each other with gifts.
- Give wedding bands to the best man and maid of honor to hold during the ceremony.
- Give best man the officiant's fee envelope, to be handed off after the ceremony.
- Introduce your reception site manager to your consultant or maid of honor for questions or problems during the reception.
- Assign a family member or attendant to be the photographer's contact so he/she knows who's who.

POST-WEDDING

- Prearrange for someone to return any rentals.
- Preplan for attendants to take the bride's gown for cleaning and return the groom's tux to the rental shop.
- Write and send thank-you notes to gift-bearing guests and vendors who were especially helpful.
- Change your name, if you are electing to do so.



WEDDING GOLF PACKAGE

Are you and/or your fiancé a golfer? Give yourself an afternoon of golf to de-stress before the big day. The Wedding Golf Package with preferred guest pricing is available with the booking of a wedding at TPC Sugarloaf. The Bride and/or Groom can play a complimentary round of golf, while their family and friends are able to play with them at premium pricing.

Once your wedding is booked, please contact the **TPC Sugarloaf Golf Shop at (770) 418-1994** for booking and pricing details.

TPC Sugarloaf is a private club. Tee times and pricing are subject to seasonal rates and tee sheet availability; blackout dates can apply.



GETTING READY

ALL DAY BEVERAGE STATION

Refreshed throughout the day and charged upon consumption.

Bottled Coke, Diet Coke, Coke Zero	\$3
Ginger Ale, Sprite and Dasani Water	
16 oz. Panna and Topo Chico	\$4
Starbucks Regular and Decaf Coffee	\$39

priced per gallon

House Wine by the Bottle	\$34
House Champagne by the Bottle	\$36
Bottomless Mimosas	\$25

priced per person

Fresh Fruit-Infused Water	\$29
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priced per gallon

Strawberries, Lime, Cucumber & Rosemary

Grapefruit, Citrus & Cilantro

Strawberry, Lemon & Basil

Pomegranate & Lime

CLASSIC CONTINENTAL - \$15

Minimum of Eight Guests, priced per person

- Starbucks Premium Coffee
- Teavana Hot Teas
- Assorted Juices
- Assorted Breakfast Pastries & Muffins
- Assorted Bagels, Cream Cheese, Butter, Fruit Preserves & Peanut Butter
- Fresh Sliced Fruit

DELI BOARD DISPLAY - \$25

Minimum of Eight Guests, priced per person

- Assorted Composed Sandwiches and Wraps
- Composed House Tossed Salad
- Fresh Seasonal Fruit Cups
- Assorted Bagged Chips
- Assorted Cookies & Brownies

TRADITIONAL OFFERINGS

Priced per dozen

Hard Boiled Eggs	\$15
Assorted Breakfast Pastries	\$30
Cheese Blintzes, Berry Compote	\$30
Assorted Bagels, Cream Cheese, Butter	\$36
Individual Seasonal Fruit Cups	\$36
Maple Pecan Sticky Buns	\$42
Individual Yogurt and Fruit Parfaits	\$48
Biscuit with Egg, Cheddar and Bacon	\$54
Croissant with Egg, Cheddar and Ham	\$54
English Muffin with Egg, Cheddar and Turkey Sausage	\$54

TRADITIONAL OFFERINGS

Priced per person

Individual Crudités Cups & Dips	\$5
Hummus, Black Olive Tapenade, Pita	\$8
Artichoke, Roasted Pepper Spinach Dip	\$6
<i>Served with Corn Chips</i>	
Chicken Salad and Pimento Cheese	\$8
<i>Served on a Croissant</i>	
Assorted Tea Sandwiches	\$8
Trail Mix Display	\$10
<i>Almonds, Peanuts, Sunflower Seeds</i>	
<i>Pretzel, Granola, M&Ms, Yogurt Raisins</i>	

HORS D'OEUVRES

Priced per person, per hour

BUTLER-PASSED

VEGETARIAN

Chef's Selection of Assorted Canapés	\$5
Vegetable Spring Rolls, Soy Sauce	\$5
Spanakopita, Sundried Tomato, Spinach and Feta	\$6
Crispy Mac and Cheese Bites	\$6
Brie and Raspberry in Crispy Phyllo Dough	\$6
Wild Mushroom Arancini	\$6
Avocado Toast Points	\$6
Vegetable Samosas	\$7

CHICKEN

Buffalo Chicken Spring Rolls, Blue Cheese Dip	\$6
Coconut Chicken, Siracha Honey Mustard	\$7
Sesame Grilled Chicken Lollipops	\$7

FISH

Italian Stuffed Mushroom Caps, Crabmeat	\$6
Smoked Salmon, Cucumber, Crème Fraise	\$6
Tuna Poke on a Wonton Crisp	\$7
Coconut Fried Shrimp with Orange Mustard Sauce	\$8
Miniature Lump Crab Cakes, Horseradish Remoulade	\$8

PORK/BEEF/LAMB

Swedish Meatballs	\$5
Pigs in a Blanket	\$5
Bacon Steak Bites	\$6
Grilled Steak Skewers, Chimichurri	\$7
Miniature Beef Wellingtons, Thyme Demi-Glace	\$8
Lollipop Lamb Chops	\$8

DISPLAYS

Fresh Seasonal Fruit Display	\$6
Imported and Domestic Cheeses Display, Assorted Crackers and Lavosh	\$8
Queso, Salsa, Guacamole, Tortilla Chips	\$8
Hummus, Black Olive Tapenade, Naan Bread	\$8
Artichoke Spinach Dip and Warmed Corn Dip, Tortilla Chips and Toast Points	\$8
Southern-Style Chicken Salad and Pimento Cheese, Assorted Crackers	\$8
Antipasto Display, Grilled Vegetables, Olive Salad, French Bread & Crackers	\$12
Smoked Salmon Display, Appropriate Accompaniments	\$12
Chilled Shrimp and Crab Claw Display	MKT
Cold Water Oyster Shooters	MKT



THEMED DINNER BUFFETS

*All dinners include bread service, iced tea and fountain soft drinks.
minimum of 20 guests for a buffet. All Chef-Attended Stations are for 60 minutes of service.*

SOUTHERN FARE - \$47

Chef-Attended Southern Caprese Salad Station
Deviled Eggs
Cole Slaw
Buttermilk Fried Chicken
Braised Beef Brisket
Country-Style Whipped Potatoes and Gravy
Green Bean Casserole, Cracker and Onion Butter Crust Sweet Corn Bread with Honey Butter
Banana Pudding Shooters
Pecan Pie

ITALIAN - \$45

Classic Caesar Salad
Caprese Tossed Salad
Chef-Attended Pasta Station, Chicken Alfredo, Shrimp Scampi
Bolognese Baked Lasagna
Spinach and Three Cheese Manicotti
Garlic Bread
Tiramisu
Chocolate Chip Cannoli

INDIAN-INSPIRED - \$52

Naan Bread
Lemon Pickle
Cucumber raita
Pappadam
Goat Curry
Chicken Tikka Masala or Madras Chicken Curry
Peas Pilaf
Aloo Gobi
Saffron Rice Pudding
Laddu

MEDITERRANEAN - \$52

Classic Greek Salad
Couscous, Roasted Tomatoes, Grilled Vegetables, Baby Kale, Lemon Dressing
Olive Tapenade, Chickpea Hummus, Naan Bread, Carrots and Celery
Yogurt-Marinaded Chicken, Tzatziki
Lamb and Sweet Pepper Kebabs
Chef-Attended Risotto Station
Falafel
Oregano and Basil Roasted Vegetables
Baklava
Pantespani, Lemon Sponge Cake



CUSTOMIZABLE DINNER BUFFET

*All dinners include bread service, iced tea and fountain soft drinks.
Minimum of 20 guests for a buffet.*

\$48

SALAD (Select 2)

Grilled Chicken Caesar Salad - Gorgonzola and Grape Tomatoes
Spring Mix Salad - Poached Pears, Brie, Strawberries, Caramelized Red Onions, Raspberry Poppy Seed Dressing
Mixed Lettuce - Tomatoes, Avocado, Cucumbers, Carrots, Sweet Red Onions, Balsamic Vinaigrette
Baby Kale - Grape Tomatoes, Artichoke Hearts, Roasted Peppers, Reggiano, Esperanza Dressing
House Salad Platters - Blue Cheese, Ranch and Balsamic Dressings (Contains Bacon)

ENTRÉE (Select 2)

Served with Appropriate Sauces
Chicken Breast, Seasonal Preparation
Chicken Piccata
Pan-Seared Chicken, Bourbon Glaze
Roasted Salmon, Tomato Butter
Blackened Mahi-Mahi, Pineapple Relish
Seafood Scampi with Panko Gremolata
Smoked Pork Loin, Seasonal Fruit Chutney
Grilled Sirloin Steak, Cajun Fried Onions, Demi-Glace
Braised Short Ribs
Stuffed Bell Pepper, Quinoa, Chickpeas, Corn Salsa Verde

SIDE ITEMS (Select 2)

Herb-Roasted Heirloom Potatoes
Whipped Potatoes
Sweet Potato Casserole
Saffron Rice Pilaf
Wild Mushroom Risotto
Macaroni and Cheese
Sautéed Seasonal Vegetables
Buttered Asparagus and Honey Glazed Carrots
Grilled Yellow Squash, Zucchini
Roasted Cauliflower & Broccoli
Roasted Brussel Sprouts
Au Gratin Potatoes
Sautéed Garlic Spinach

DESSERT DISPLAY

Assorted Cakes and Pies



COCKTAIL RECEPTION

Bread service, iced tea and fountain soft drinks included.

\$52

1 HOUR OF PASSED HORS D'OEUVRES *(Select 3)*

Smoked Salmon, Cucumber, Crème Fraîche
Vegetable Spring Rolls, Soy Sauce
Swedish Meatballs
Pigs in a Blanket
Spanakopita, Sundried Tomato, Spinach and Feta
Buffalo Chicken Spring Rolls, Blue Cheese Dip
Italian Stuffed Mushroom Caps, Crabmeat
Crispy Mac and Cheese Bites
Brie and Raspberry in Crispy Phyllo Dough
Bacon Steak Bites
Coconut Chicken, Siracha Honey Mustard

DISPLAYS *(Select 3)*

Fresh Seasonal Fruit Display
Imported and Domestic Cheeses Display, Assorted Crackers and Lavosh
Antipasto Display, Grilled Vegetables, Olive Salad, French Bread & Crackers
Smoked Salmon Display, Appropriate Accompaniments
Artichoke Spinach Dip and Warmed Corn Dip, Tortilla Chips and Toast Points
Spiced Buttermilk Chicken Tenders with Assorted Dipping Sauces
Build-Your-Own Sliders, *Choice of Chicken, Pulled Pork or Hamburger*
Nacho Station, *Tortilla Chips, Queso, Tomatoes, Onions, Lettuce, Jalapeños*
Mashed Potato Bar, *Shredded Cheese, Bacon Bits, Butter, Sour Cream, Scallions*
Queso, Salsa, Guacamole, Tortilla Chips
Hummus, Black Olive Tapenade, Naan Bread
Southern-Style Chicken Salad and Pimento Cheese, Assorted Crackers

CHEF-ATTENDED STATION, *60 Minutes of Service (Select 1)*

Rosemary, Thyme and Garlic Roasted Top Round of Beef Carving Station
Barbecued Beef Brisket Carving Station
Turkey Breast Carving Station
Southwestern Smoked Pork Loin Carving Station
Tossed Wing Station
Pasta Station, *Choice of 2 Types of Pastas, 2 Sauces, Lemon Roasted Chicken and Assorted Vegetables*

DESSERT

Assorted Cakes & Pies

BUFFET ENHANCEMENTS

Priced per person, per hour

DISPLAYS

Mashed Potato Bar, Assorted Cheeses, Bacon Bits, Butter, Sour Cream, Scallions	\$7
Gourmet Macaroni & Cheese	\$8
Shrimp & Grits	\$10
Smoked Salmon Display, Sliced Tomato, Onion, Lettuce and Capers	\$12
Cocktail Shrimp Display, 5 pieces per person	\$12

CARVING STATIONS, 60 minutes of service

Turkey Breast	\$8
Smoked Pork Loin	\$9
Top Round of Beef	\$10
Strip Loin of Beef	\$15
Beef Tenderloin	MKT

CHEF-ATTENDED STATIONS, 60 minutes of service

Pasta Station	\$12
<i>Cheese Raviolini, Cavatappi, Penne, Tri-Colored Tortellini (Select 2)</i>	
<i>Alfredo, Pomodoro, Vodka Sauce, Bolognese or Lemon Garlic White Wine (Select 2)</i>	
<i>Lemon Roasted Chicken and Assorted Vegetables, Add Shrimp - +\$3</i>	
Risotto Station	\$15
Oyster Shooter Bar	MKT

AFTER PARTY SNACKS

Truffle Fry Baskets, Ketchup & Herb Aioli	\$5
Grilled Cheese & Tomato Bisque Shooters	\$5
Childhood Memories (Minimum of 30 guests)	\$5
<i>Ding Dong, Oatmeal Cream Pies, Rice Krispy Treats, Swiss Rolls</i>	
Popcorn Machine (Minimum of 50 guests)	\$5
<i>Old-Fashioned Fresh-Made Buttered Popcorn</i>	
Milk & Cookies	\$6
<i>Warm Chocolate Chip Cookies with 2 , Skim or Almond Milk</i>	
Chicken & Waffles	\$7
<i>Fried Chicken Tenders, Mini Waffles, Assorted Hot Sauces, Maple Syrup</i>	
Nacho Station	\$10
<i>Tortilla Chips, Fresh Salsa, Queso, Tomatoes, Onions, Jalapenos</i>	
Sliders (Choose One)	\$10
<i>Classic Cheeseburgers, Caramelized Onions, American Cheese</i>	
<i>Hot Chicken, Cole Slaw, Pickles</i>	



PLATED DINNER

Bread service, iced tea and fountain soft drinks included.

SALAD COURSE

Classic Caesar Salad, Garlic Croutons and Parmesan Cheese	\$7
Baby Iceberg Wedge, Bacon, Gorgonzola Crumbles, Grape Tomatoes, Creamy Blue Cheese	\$7
Baby Spinach, Bacon Lardons, Red Onion, Slivered Almonds, Blue Cheese, White Balsamic	\$8
Chef's Seasonal Salad	\$8

SOUP COURSE

Tomato Basil Bisque	\$6
Roasted Wild Mushroom	\$6
Butternut Squash	\$6
Chilled Gazpacho	\$6
Classic French Onion	\$7
Lobster Bisque	\$8

APPETIZER COURSE

Stuffed Red Peppers	\$8
Wild Mushroom Risotto	\$10
Jumbo Shrimp Cocktail, Grey Goose Horseradish Sauce	\$11
Pan-Seared Lump Crab Cake with Cucumber-Fennel Slaw and Dill Remoulade	\$12
Crab and Avocado Salad	\$14

ENTRÉE COURSE

Served with Chef's Choice of Seasonal Vegetable and Starch and Appropriate Sauces

Maple Chicken with Goat Cheese Crumble	\$32
Herb Roasted Chicken with Lemon Garlic, Butter	\$32
Herb-Crusted Salmon, Tomato Butter	\$36
Seared Pork Tenderloin, Seasonal Fruit Chutney	\$32
New York Strip Steak	\$46
Grilled Filet Mignon	\$49
Chef's Market Fish	MKT
Customizable Duet Plate	MKT



DESSERT

PLATED DESSERTS \$7

Double Chocolate Mousse Cake
Classic Cheesecake
Apple Crumble
Key Lime Pie
Lemon Mascarpone Cake
Strawberry Shortcake
Coconut Cake
Pecan Pie
Sorbet

BUFFET DESSERT DISPLAYS, *priced per person*

Assortment of Warm Cookies	\$5
Warm Cast Iron Brownies	\$5
Assorted Cakes & Pies	\$7
Warm Seasonal Fruit Cobbler	\$7
Coconut Cake	\$7
Ice Cream Sundae Bar	\$8
Fondue Station	\$8
Build-Your-Own Ice Cream Sandwich Bar	\$9

KIDS & VENDOR MEALS

KIDS A LA CARTE DINNER, *Children 12 and under* \$15

All meals served with fresh fruit cup and macaroni & cheese.

(Select 1)

Angus Beef Sliders
Chicken Tenders
Cheese Pizza
Grilled Cheese Sandwich

KIDS BUFFET DINNER

Half price of selected adult Dinner Buffet

VENDOR MEALS

Chef's Choice of Hot Meal \$20
Dasani Bottled Water, Assorted Sodas



BAR

ON CONSUMPTION BAR PRICING

Prices are listed per drink/per bottle

NON-ALCOHOLIC BEVERAGES

8 oz. Coke, Diet Coke, Sprite	
& Dasani Water	\$3
16 oz. Panna and Topo Chico	\$4
Starbucks Regular & Decaf Coffee	\$39/gal

LIQUOR

Premium	\$9
Tanqueray Gin, Tito's Vodka, Bacardi Rum Jack Daniel's Whiskey, Dewar's Scotch Crown Royal, Jose Cuervo Tequila	

Ultra-Premium	\$11
Bombay Sapphire Gin, Grey Goose Bacardi Rum, Maker's Mark Whiskey Chivas Regal Scotch, 1792 Bourbon Patron Silver Tequila	

BEER

Domestic	\$5.50
Budweiser, Bud Light Miller Lite, Michelob ULTRA	

Import and Craft	\$6.50
Corona, Heineken, Sweetwater 420 Seasonal, White Claw, Hard Seltzers	

WINE

House Wine	\$34
Cabernet, Merlot, Chardonnay	

House Sparkling Wine	\$36
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Cash Bar Staffing Fee	\$125, per bar
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*The club standard is one bartender
for up to 60 guests.*

PACKAGE BAR PRICING

Prices are listed per guest

NON-ALCOHOLIC BAR	\$5
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BEER AND WINE BAR

Domestic Beer, Import and Craft Beer House Wine, House Champagne	
2 Hours	\$19
Each Additional Hour	\$8

PREMIUM BAR

Domestic Beer, Import and Craft Beer House Wine, House Champagne Premium Liquors	
2 Hours	\$24
Each Additional Hour	\$10

ULTRA-PREMIUM BAR

Domestic Beer, Import and Craft Beer House Wine, House Champagne Ultra-Premium Liquors	
2 Hours	\$30
Each Additional Hour	\$11

CATERING POLICIES

1. The party or person making arrangements for private functions on behalf of the patron must notify TPC Sugarloaf no later than 12 noon, three 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;

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.

4. TPC Sugarloaf requires all weddings hire a Day-of Wedding Coordinator to assist with the logistics and event planning. The Coordinator should be a hired professional and cannot be a guest attending the wedding. If a copy of your Contract with the Coordinator is not provided to our Catering Team a minimum of (45) days from your event, a \$1,500 Wedding Coordination fee will be assessed, and a member of the Catering Team will serve as your Day-of Coordinator.

5. 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.

6. 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. The Club has the right to substitute seasonal items without notice.

7. 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 Sugarloaf reserves the right to make the final judgment decision. There may be an additional setup and break down charge assessed according to the specific requirements of each function.

8. If TPC Sugarloaf 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 Korn Ferry 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.

9. If beverage consumption does not equal or exceed \$250 per bartender, a \$125 charge per bartender, per shift will be added to the banquet check.

10. 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.

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

12. 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.

13. 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.

14. 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.

15. 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.

16. 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.

17. All balances remaining unpaid more than thirty (30) days after the due date shall be subject to a service charge of 1.5% 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.

18. All guests shall act in a manner in accordance with established Club policies.

19. 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.

20. Any items to be displayed in the Club or any directional signs require written approval in advance by the Club.

21. 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.

22. 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 décor 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.

23. In the event of the issuance of any federal, state or local stay-at-home, shelter in place or similar order or directive that Club determines makes it impossible for it to hold the event at the Club on the event date and the parties cannot in good faith determine a mutually acceptable alternative date for the event, the Client may cancel this contract without penalty. In such a circumstance, all deposits previously paid will be promptly refunded to the Client; provided, however, that if Client cancels within seven (7) days of the event, Club shall deduct from such refund Client and/or Client must pay any reasonable costs incurred by Club due to such cancellation.



TPC Sugarloaf
Sales & Catering Department
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