

# Corning Country Club

## Golf Package

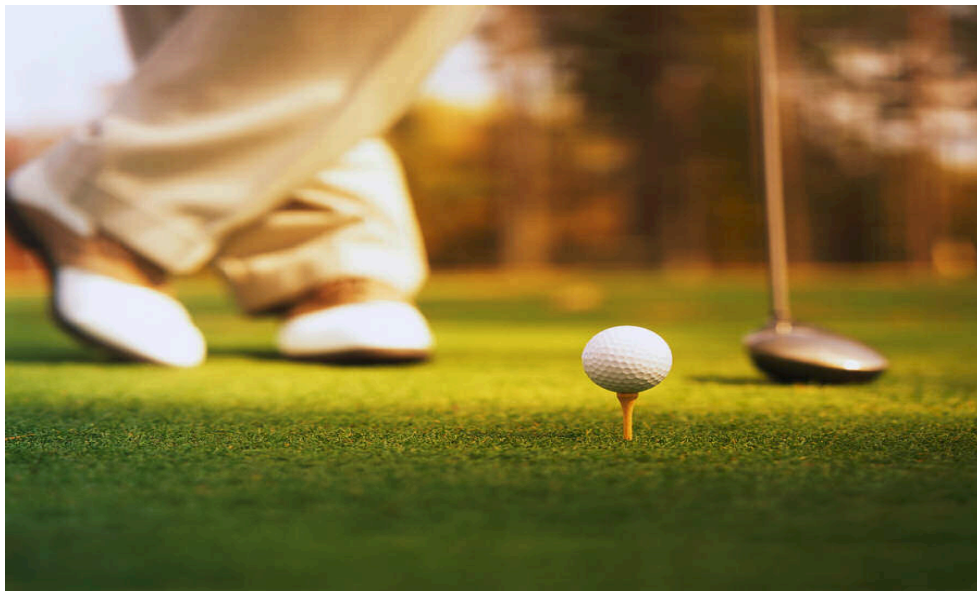


Corning Country Club  
2501 Country Club Drive Corning, New York 14830  
607-936-3711

# Golf Tournament Pricing

-Corning Country Club will donate:  
Greens Fees for 4 People to be Raffles off during Tournament-  
-Golf Course Closure subject to approval of Corning Country Club Golf Committee-

- Cart Fees: \$36.00 each - \$18.00 per person
- Cart Rental Fees: Transportation Fee of \$100.00 per delivery
- Greens Fees: (Tournament over 75 people): \$45.00 per person
- Greens Fees: (Tournament under 75 people): \$47.00 per person
  - Driving Range Fee Option A: \$100.00
- Driving Range Fee Option B: Baskets of Balls Available for \$5
  - Donated Beverage Handling Fee: \$95.00
  - Club House Setup Fee: \$125.00



# breakfast

## **-breakfast buffet-**

- scrambled plain & cheddar scrambled
- french toast stix, maple syrup
- bacon
- sausage
- home fries
- homemade muffins
- fresh cut fruit
- freshly brewed coffee
- freshly squeezed orange juice

## **-executive buffet-**

- scrambled plain & western scrambled
- buttermilk pancakes, strawberry sauce
- french toast stix, maple syrup
- bacon
- sausage
- ham
- home fries
- assorted pastries
- assorted muffins
- assorted scones
- fresh cut fruit

## **-breakfast action stations-**

- belgian waffle station, fresh berries, warm maple syrup & sweet butter
- create your own omelet station

## **-continental-**

- freshly brewed coffee
- selection of herbal teas
- assorted pastries
- cubed fruit

## **-executive continental-**

- freshly squeezed orange juice
- seasonal sliced fresh fruit & berries
- assorted pastries
- selection of cold cereals
- low fat yogurt, dried fruit, & granola
- freshly brewed coffee
- selection of herbal teas

## **-healthy continental-**

- freshly squeezed orange juice
- seasonal sliced fresh fruit & berries
- low fat muffins, promise spread, & honey
- whole wheat bagels w/ low fat cream cheese
- selection of cold cereals
- hot oatmeal with brown sugar
- low fat yogurt, dried fruit, & granola
- freshly brewed coffee
- selection of herbal teas

## **-breakfast enhancements-**

- assorted dry cereals
- hot oatmeal with milk and brown sugar
- scrambled eggs with fresh herbs
- eggbeaters with chives
- ham & cheese croissants
- sausage & cheese biscuits

# brunch

## **-brunch-**

- chef-attended omelet bar with 10 toppings  
(ham,sausage,bacon,peppers,onions,mushrooms,tomatoes,feta,swiss,  
cheddar/jack)
  - chef-attended carving station  
(1 choice: beef tenderloin or prime rib)  
(1 choice: turkey, ham, pork loin, boneless leg of lamb)
    - caesar salad
    - soup of the day soup station
  - buttermilk pancakes with fruit sauces
  - french toast stix with maple syrup
  - eggs benedict with hollandaise sauce
  - belgian waffles with whipped cream
- breakfast mushroom & cheese casserole
- caramelized or smoked salmon sides
  - bacon
  - sausage
  - ham
  - home fries
- assorted muffins
- assorted scones
  - sticky buns
  - coffee cake
- fresh baked breads
  - fresh cut fruit
- assorted pastries & desserts
- freshly squeezed orange juice
  - freshly brewed coffee
  - selection of herbal teas

## quick lunch menu

choose one of the following

### **“kobe burgers & dogs”**

includes:

burgers & dogs “off the grill”

- rolls & buns
- lettuce, tomato & onion platter
- assorted cheese platter
- diced onions
- meat Sauce
- deli salad: pesto pasta
- potato chips
- ketchup, mustard, mayo
- brownies & cookies

### **“taco bar”**

includes:

- hard & soft shell tacos
- tortilla chips & salsa
- taco meat: beef & chicken
- shredded lettuce & tomatoes
- diced onions
- shredded cheddar/jack cheese
- sour cream, jalapenos
- tossed salad with dressings
- hot sauce
- brownies & cookies

### **“grab-n-go sandwiches”**

choose from:

- roast beef
- smoked turkey club or
- ham & cheese
- on hard rolls
- bag of potato chips
- (1) chocolate chip cookie

### **“make your own sandwiches”**

- assorted meats & cheeses
- lettuce & tomato platter
- mayo, mustard, horseradish
- assorted bread & rolls
- potato chips
- deli salad: potato salad
- brownies & cookies

### **“sausage & pork bbq”**

includes:

grilled sausages & pulled pork

- rolls & buns
- peppers & onions
- assorted cheese platter
- diced onions
- deli salad: cole slaw
- potato chips
- ketchup, mustard, bbq sauce
- brownies & cookies

-quick lunches are available for groups of 8 or more guests and are scheduled for one hour of service-  
-we can create additional customized items to accommodate all taste preferences-

# lunch

Served or buffet

-choose: soup or salad, a main course with sides and a dessert  
**or** soup or salad, a sandwich and a dessert

## **soups:**

cream of tomato  
roasted red pepper or asparagus  
chicken noodle  
vegetable beef  
clam chowder  
minestrone

## **main course**

grilled chicken, pineapple salsa  
grilled flatiron steak  
apple stuffed pork tenderloin  
pork loin, bourbon mushrooms  
seared salmon  
broiled haddock  
shrimp & vegetable cous cous  
stuffed portabello mushroom  
curried grilled vegetables

## **sandwiches:**

grilled turkey club "philly style"  
smoked turkey sandwich  
ham & provolone  
corned beef on rye  
egg salad  
tuna salad  
chicken salad  
roast beef (prime rib)  
sandwiches include: lettuce, tomato, pickle  
spear, chips

## **salads:**

clubhouse  
classic caesar  
endive, gorgonzola, walnuts  
bib with strawberries  
cucumber, tomato, feta

## **sides:**

mixed vegetable  
green beans  
grilled, marinated asparagus  
stuffed tomatoes  
  
bamboo **or** basmati rice  
classic mashed potatoes  
herb roasted potatoes  
boiled parsley potatoes

## **dessert:**

cheesecake with strawberries  
lemon bars  
carrot cake  
apple cherry tart  
chocolate chip brownies  
fresh berries  
chocolate irish cream mousse  
crème brule  
strawberry shortcake

## cold canapés

-A build your own canapé station with up to three different selections-

### option 1

(choose up to 3 canapés)

- house smoked salmon, cucumber cream
  - grand marnier duck, orange glaze
  - beef tenderloin, green peppercorns
    - lump crab salad
    - tuna tartar, grapefruit, capers
  - endive, blue cheese, candied walnuts
- beef tenderloin, roasted shallots, horseradish



### option 2

(choose up to 3 canapés)

- sesame chicken
  - smoked turkey, artichoke
  - tandoori chicken, yogurt sauce
- grilled vegetable, fresh mozzarella
  - italian sausage, pepper relish
  - shredded whiskey pork bbq
  - tomato, basil, fresh mozzarella
    - shrimp, tomato, lime salsa
    - fried chicken, apricot glaze

## cold hors d'oeuvres

-an assortment of 1-2 bite cold shellfish items, smoked foods, and displays-

- iced shrimp cocktail, cocktail sauce
  - (based on 3 per person)
  - classic lemon & parsley
  - tequila lime
  - tandoori spice
  - Jamaican jerk
- half shell oysters, lemon, cocktail sauce
- smoked fish display, remoulade, lemons
  - salmon
  - trout
  - scallops
  - assorted sushi
- roma tomato & fresh berry display
- salami, pepperoni, cheese & olive display
  - cubed, domestic cheese display
  - domestic block cheese display
  - imported block cheese display



-we can create additional customized items to accommodate all taste preferences-

## hot hors d'oeuvres

-an assortment of bite sized morsels and dips presented in polished chafing dishes-

- swedish meatballs
- italian meatballs, red sauce
- stuffed mushrooms
  - sausage
  - boursin cheese
  - crab
  - grilled vegetable
- turkey & swiss beignet, ranch dip
- chicken quesadillas, salsa, sour cream
- bacon wrapped scallops (based on 3 per person)
  - pork pot stickers, ginger soy sauce
  - crab cakes, remoulade, lemons
    - fried ravioli, red sauce
    - spinach & artichoke dip
    - house smoked salmon
      - clam dip



-we can create additional customized items to accommodate all taste preferences-

## salads

- choose from our classic “clubhouse” salad as well as a variety of interesting combinations-
- all salads included in price of dinner entrée-
- please choose one salad option for entire invitee’s-

- “clubhouse”

- mixed greens, tomato, cucumbers, carrots

- endive, gorgonzola, walnuts
- spinach, marinated cucumber, roma tomato
- romaine leaves, hearts of palm, croutons
  - classic caesar
- marinated green bean, white bean, tomato
  - bib lettuce, strawberries, prosciutto
- arrugala, portobello mushroom, blackberries
  - cucumber, feta, tomato, olives



-we can create additional customized items to accommodate all taste preferences-

## main course

-please choose two options for a plated duet or two entrée buffet-  
-each entrée may be paired with a sauce to complete the dish-  
-entrée pricing includes salad, bread & butter, entrée, and coffee service-

### -beef, veal, chicken, pork, duck, pheasant-

- grilled, 5 ozs. beef tenderloin steak
- grilled, 8 ozs. “black angus” new york strip
- grilled, 6 ozs. “flat iron” steak
- slow roasted, 8 ozs. prime rib of beef
- grilled, 8 ozs. delmonico steak
- grilled, 5 ozs. veal tenderloin steak
- pan-seared, 5 ozs. veal scaloppini
- pan-seared or grilled, boneless chicken breast
- oven-roasted turkey breast
- pan-seared pheasant breast
- oven-roasted duck breast
- baked ham
- pork loin



### -fish and shellfish-

- halibut
- sea bass
- swordfish
- salmon
- sea scallops
- lump crab cake
- lobster tail

### -sauces-

- cabernet
- white wine thyme
- mushroom bourbon
- marsala
- port wine
- pineapple salsa
- lemon/lime butter
- wild mushroom-oyster, shitake, trumpet
- grand marnier
- blackberry glaze
- garlic butter
- green peppercorn butter
- apricot
- tomato
- “rustic” (tomato, caper, mushroom, white wine)

-we can create additional customized items to accommodate all taste preferences-  
-vegetarian and children’s menu’s available upon request-

## side dishes

-an assortment of vegetables, rice, potatoes and grains-  
-two side dish's included in price of entrée-

- mixed vegetables
  - squash
  - zucchini
  - asparagus
  - red & yellow peppers
  - (vegetables subject to change )
- vegetable cous cous
- green beans
- green peas & pearl onions
- trio of grilled peppers
- balsamic marinated, grilled vegetables
- asparagus



- classic rice pilaf
- himalayan red rice
- 3 cheese risotto
- basmati rice



- baked russet potatoes
- herb roasted red potatoes
- cheddar potatoes
- twice baked potatoes
- scalloped potatoes

## chef attended action stations

- risotto & specialty rice
  - bamboo
  - white arborio
  - himalayan red
  - basmati
  - seafood
  - tomato
  - curried vegetable
- italian pasta
  - linguini
  - penne
  - farfalle
  - gnocchi
- asian wok
  - stir fried rice
  - sweet-n-sour pork
  - sesame chicken
  - beef-n-broccoli
- carved meats
  - prime rib
  - turkey
  - ham
  - ny strip



## desserts

- vanilla cream puffs
- new york cheese cake
- lemon bar
- chocolate crumb cheesecake
- assorted cookies
- chocolate dipped strawberries
- apple tartlets
- cherry turnovers
- carrot cake
- tiramisu
- key lime pie
- cannoli's



## SAUCES

- strawberry
- raspberry
- vanilla
- whipped cream
- chocolate



# Pricing

## breaks & snacks

- Cart Fees: Per Person Pricing \$18.00
- Cart Rentals Fees: Based on number of Deliveries \$100.00
- Greens Fees: Tournaments over 75 people \$45.00
- Greens Fees: Tournaments under 75 people \$47.00
- Driving Range Fee \$100.00
- Donated Beverage Handling Fee \$95.00

## breakfast

- continental \$6.95
- executive continental \$9.95
- healthy continental \$11.95
- breakfast buffet \$12.95
- executive buffet \$16.95

## brunch

- Children 4 & younger Included
- Children 4-10 years of age \$12.95
- Adult Brunch 10& older \$29.95

## enhancements

- assorted dry cereal \$2.95
- hot oatmeal \$2.95
- scrambled eggs \$3.25
- eggbeaters \$3.25
- ham & cheese croissants \$3.95
- sausage & cheese biscuits \$3.95
- belgium waffle station \$4.95
- omelet station \$5.95
- carved ham \$8.95



# Pricing

## quick lunch combos

- kobe burger & dogs \$12.95
- taco bar \$8.95
- grab-n-go \$9.95
- sausage & pork bbq \$10.95
- make your sandwich \$10.95

## -main course-

- grilled chicken, pineapple salsa \$14.95
- grilled flatiron steak \$16.95
- apple stuffed pork tenderloin \$14.95
- pork loin, bourbon mushrooms \$14.95
- seared salmon \$15.95
- broiled haddock \$13.95
- shrimp & vegetable cous cous \$16.95

## -sandwiches-

(all sandwiches include: lettuce, tomato, pickle, chips)

- grilled turkey club "philly style" \$12.95
- smoked turkey sandwich \$11.95
- ham & provolone \$10.95
- corned beef on rye \$10.95
- egg salad \$10.95
- tuna salad \$10.95
- chicken salad \$10.95

# Canapés

-A build your own canapé station with up to three different selections

\$5.50 per person

- sesame chicken
- smoked turkey, artichoke
- tandoori chicken, yogurt sauce
- grilled vegetable, fresh mozzarella
- italian sausage, pepper relish
- shredded whiskey pork bbq
- tomato, basil, fresh mozzarella
- shrimp, tomato, lime salsa
- fried chicken, apricot glaze

\$6.50 per person

- house smoked salmon, cucumber cream
- grand marnier duck, orange glaze
- beef tenderloin, green peppercorns
- lump crab salad
- tuna tartar, grapefruit, capers
- endive, blue cheese, candied walnuts
- beef tenderloin, roasted shallots, horseradish

# Pricing

## **Cold Hors d'oeuvres'** (priced per person per hour)

• iced shrimp cocktail (based on three per person) classic lemon & parsley tequila lime tandoori spice jamaican jerk	\$5.95
• half shell oysters, lemon, cocktail sauce	Market Price
• smoked fish display, remoulade, lemons	\$3.95
• salmon	
• trout	
• scallops	
• assorted sushi	Market Price
• roma tomato & fresh mozzarella display	\$3.95
• crudités, dip	\$3.95
• fresh fruit & berry display	\$3.95
• salami, pepperoni, cheese & olive display	\$4.25
• grilled asparagus & balsamic display	\$3.75
• domestic block cheese display	\$3.95
• imported block cheese display	\$4.95
• cubed, domestic cheese display	\$3.25

## **Hot Hors d'oeuvres'** (priced per person per hour)

• swedish meatballs	\$3.25
• italian meatballs, red sauce	\$3.25
• stuffed mushrooms	\$3.25
• sausage	
• boursin cheese	
• crab	
• grilled vegetable	
• italian sausage, red sauce	\$3.25
• turkey & swiss beignet, ranch dip	\$3.50
• chicken quesadillas, salsa, sour cream	\$3.25
• bacon wrapped scallops (based on three per person)	\$5.95
• pork potstickers, ginger soy sauce	\$3.25
• crab cakes, remoulade, lemons	\$4.25
• fried ravioli, red sauce	\$3.50
• spinach & artichoke dip	\$3.25
• lump crab & asparagus dip	\$3.75
• house smoked salmon dip	\$3.75
• clam dip	\$3.25

# Pricing

## Main Course

-all duets & buffets are priced at the higher priced entrée-  
-please choose two when deciding-  
-pricing includes salad, bread & butter, two sides, & coffee service-

	<u>Buffet</u>	<u>Plated Duet</u>
<b>-beef, veal, chicken, pork, duck, pheasant</b>		
• grilled 6ozs. beef tenderloin steak *	\$26.95	\$27.95
• grilled, 12-14ozs. "black angus" new york strip	\$28.95	\$29.95
• grilled, 8ozs. "flat iron" steak	\$24.95	\$25.95
• slow roasted, 12ozs prime rib of beef *	\$23.95	\$24.95
• grilled, 14-16 ozs. delmonico steak	\$26.95	\$27.95
• grilled, 6ozs. veal tenderloin steak	\$30.95	\$31.95
• pan-seared 6ozs. veal scaloppini	\$27.95	\$28.95
• pan-seared or grilled, boneless chicken breast	\$24.95	\$25.95
• oven roasted turkey breast *	\$24.95	\$25.95
• pan-seared pheasant breast	\$28.95	\$29.95
• oven-roasted duck breast	\$27.95	\$28.95
• baked ham *	\$23.95	\$24.95
• pork loin *	\$23.95	\$24.95

(\* items may be carved during a buffet with a \$65.00 chef attendance fee)

## -fish and shellfish

• halibut	\$27.95	\$28.95
• sea bass	\$26.95	\$27.95
• swordfish	\$27.95	\$28.95
• salmon	\$25.95	\$26.95
• sea scallops	\$25.95	\$26.95
• wahoo	\$29.95	\$30.95
• lump crab cake	\$25.95	\$26.95
• lobster tail	Market Price	

## -Chef Attended-

• Risotto Station	(Salad Dessert no Included)	\$9.95
• Asian Wok Station	(Salad Dessert no Included)	\$9.95
• Pasta Station		\$16.95

# Beverage

## Open Bar (priced per person per hour)

### Premium Bar

- Smirnoff & Absolute Vodkas
- Beefeater & Tanqueray Gins
- Bacardi & Captain Morgan Rums
- Jim Beam Bourbon
- Black Velvet Whiskey
- J&B Scotch
- Jose Cuervo Tequila
- House Red & White Wines
  - Cabernet
  - Merlot
  - Chardonnay
  - Reisling
  - White Zinfandel
- One Draught Beer Selection
- Assorted Pepsi Products

2 Hours: \$16.00 Per Person

3 Hours: \$23.00 Per Person

4 Hours: \$26.00 Per Person

5 Hours: \$30.00 Per Person

### Supreme Bar

- Smirnoff & Grey Goose Vodkas
- Bombay & Tanqueray Gins
- Bacardi & Captain Morgan Rums
- Jim Beam Bourbon
- Black Velvet & Jack Daniels Whiskey
- J&B & Dewars Scotch
- Jose Cuervo Tequilas
- House Red & White Wines
  - Cabernet
  - Merlot
  - Chardonnay
  - Reisling
  - White Zinfandel
- One Draught Beer Selection
- Assorted Pepsi Products

2 Hours: \$21.00 Per Person

3 Hours: \$29.00 Per Person

4 Hours: \$30.00 Per Person

5 Hours: \$35.00 Per Person

(Shots are not allowed on Open Bars)

# Beverage

## **Open Beer, Wine, Soda**

- House Red & White Wines
- One Draught Beer Selection
- Assorted Pepsi Products

2 Hours: \$12.00 Per Person

3 Hours: \$16.00 Per Person

4 Hours: \$23.00 Per Person

5 Hours: \$26.00 Per Person

## **Hosted Bar**

Based on Consumption and Current Club Pricing  
Available in Full Hosted Bar or Limited Hosted Bar

### **Draught Beer**

(selection based upon availability)

\$200.00 per domestic Keg

### **Wine**

House Wine

\$28.00 per Bottle

## **Cash Bar**

Cash Prices Based on Current Club Pricing  
Available in Full Cash Bar, Limited Cash Bar with Partial Hosted, & Limited Item Cash Bar

-All Bars Require an Attendant-  
-1 Bartender/Attendant per 100 Guests-  
-\$85.00 Bartender Fee per Bartender-

## Information & Policies

### **-Taxes and Service Charge-**

All food and beverage is subject to a 20% service charge (2% administrative charge, and 18% gratuity). Please note that service charges are subject to a 8% NY sales tax, which is subject to change.

### **-Guarantee-**

The group will provide the Club with a guarantee of the exact number of persons who will attend the event. Guarantees must be submitted via facsimile or email to the catering manager by 10am local time (3) full business days prior to an event. At the event, if the number of guests served is less than the guarantee, the host is responsible for the guaranteed number. If the number served is greater than the guarantee, the host is responsible for the total number of guests served. If the guarantee attendance increases by more than 5% within three (3) business days prior to the event, the Club reserves the right to charge 10% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added.

### **-Labor Charges-**

You will be billed for the following labor per person, per hour plus tax:

Chefs for Food Stations: \$65.00

Bar Labor: \$85.00 Staffing for Bars (1 bartender per 100 guests)

Labor Charge for Food & Beverage functions with fewer than 10 guests: \$75.00 per food function

Additional labor charges may apply for additional services requested, event changes made less than 48 hours in advance or extraordinary cleaning required by use of glitter, confetti, vomit, etc.

### **-Pricing-**

All menu prices and items are subject to change until such a time as banquet event contract have been signed and returned.

### **-Food & Beverage Policies-**

Due to licensing requirements and quality control issues, all food and beverage to be served on Club property must be supplied and prepared by the Club and may not be removed from Club property. The three exceptions to this are: (1) Wedding Cakes brought in from a reputable distributor. (2) Alcohol donated from a distributor and delivered to the Club with an invoice. (3) Specialty Dietary/Religious Meals

### **-Facility Fees-**

Group is responsible to put down the facility fee to hold a date for an event. Once the facility fee has been received, the room will be reserved for only the group and will no longer be able to be booked by another group. Facility fees are as follows:

Meeting: \$125.00    Golf: \$125.00    Banquet:\$125.00

### **-Assignment of Function Space-**

The room(s) designated for your event requires a minimum revenue guarantee for the rental. The Club reserves the right to relocate your event to a different room or to change additional function rental space rental fees based upon the final guarantee received.

### **-Shipping and Storage-**

Club does not have storage space for cakes, flowers, crates, pallets or large shipments. Any materials to be sent to the club may arrive no earlier than 3 days in advance. Club will not be responsible for any loss or damage to materials sent to Club prior to the event date.

### **-Displays, Decorations, Entertainment-**

All displays, exhibits, decorations, equipment, musicians/entertainers must enter Club through Club service entrance between the hours of 11am-2:30pm, and also 5pm-8pm. Nothing may be attached to the walls, molding, stairs and ceilings without permission from Catering Manager. All open flamed candles will need to be approved before event.

### **-Security and Conduct of Event-**

Club does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. The Club reserves the right to inspect and control all private functions. The group agrees to begin the function at the scheduled time and agree to have all attendees vacate the designated function space at the closing hour indicated. You agree to reimburse the Club for any overtime wage payments or other expenses incurred by the Club because of the group's failure to comply with these requirements.

**The group is responsible for any damage to the Club or Club property including the Golf Course and Carts caused by the group's attendees, vendors, contractors or agents.** The group agrees to comply with all applicable federal, state and local laws and Club rules and policies governing the contract and event. The Club reserves the right to refuse service to any persons or prohibit any activity which in the sole judgment of the Club may be harmful or cause an unreasonable disruption to the property, its

members, other guests, or employees. During an event any signs of physical or mental abuse directed at an employee of the Club will result in an immediate Closure of the event without a refund.

### **-Cancellation Policy-**

All facility charges and save the date charges are non refundable unless a 180 day notice is given via facsimile or email. Groups will be charged half price of total cost for event for all events cancelled within 72 hours of event. Groups will be charged full price of total cost for event for all events cancelled within 24 hours of event.

# Golf Shop Staff Corporate/Outside Golf Outing Services Provided

The following is a complete listing of possible services that can be provided by the Professional Golf Staff for your Golf Outing at the Corning Country Club.

For your ease, we have sorted the listings into 3 sections: 'Pre-Tournament', 'Day of Tournament', and 'Post-Tournament'. Please be aware that some items are time sensitive, and are noted in their descriptions.

THANK YOU!

## PRE-TOURNAMENT SERVICES

### Tee Gifts:

If your event includes Tee Gifts (such as golf balls, t-shirts, polos, etc.), we have numerous sources in which we can procure them for you. These items do not need to be golf-specific. We will be able to offer these items at competitive prices, and simplify your needs as a 'one-stop' shopping experience. Nearly all of our suppliers can logo these items specific to your event, if necessary. Lead time for these items is crucial, especially in large numbers or items to be logoed. Please contact the Golf Shop staff at least a month in advance to ensure product correctness and on-time arrival.

### Sponsor Signage:

We can now accommodate your needs for sponsor signage as part of our 'one-stop' shopping experience. We have plenty of sponsor signs that you may rent for the tournament. These signs will be produced in-house to your exact specifications, and will be offered at a more comfortable rate than other sign makers in the area. Please contact Assistant Golf Professional Matt Jaynes at the Golf Shop for details.

### Other Signage:

Along with sponsor signage, any type of special signage that your event may need can be handled in-house by the Golf Shop staff. Thank you signs, event details, directions, cart paraphernalia, anything that you can think of. Please contact Assistant Golf Professional Matt Jaynes at the Golf Shop for details.

### Event Format:

If you have not decided on a format of play for your event, we would be happy to offer some ideas. Even if your event has a format in place, we may have some creative ways to 'shake up' your event each year.

### Special Contests:

Most events include side games and other contests to spread out the winnings among more players. This is always a great idea to improve your players enjoyment of their round. Ideas for special events include: Closest to the Pin, Long Drive, Closest to the Line, Putting Contest, "Beat the Pro", Longest Putt Made, Etc. Hole-in-One contests are also available. We have many local auto dealerships in the area that regularly participate in such contests. If interested, please ask for a referral to such dealerships.

### Player/Team Lists:

The Golf Shop Staff requires an Excel Spreadsheet file of ALL PLAYERS and/or TEAMS. This list will need to be sent electronically to our e-mail NO LATER THAN 3 DAYS IN ADVANCE OF THE EVENT. Please use the e-mail addresses listed at the end of this correspondence. This list is used to import your specific event into our Tournament Program, which allows us to manage your event from start to finish. With this program, we can provide you with any type of player information that you may need, such as alphabetical lists, pairings lists, starter's sheets, check in lists, etc.

Hole Assignments (for Shotgun Starts):

The Golf Shop staff will assign players and teams to starting holes for the shotgun start. Please do not assign players/teams to starting holes without Golf Shop staff approval. If you would like to request certain starting holes for certain players/teams, we will be more than happy to accommodate your needs.

Prizes:

Outing coordinators are urged to purchase event prizes from the CCC Golf Shop. We have a wide variety of golf apparel, equipment, and accessories. Most outings purchase these gifts the day of the event, but you may coordinate your prizes in advance if you prefer. If you are looking for trophies or plaques, we have various sources in which we can provide. These items are very time sensitive, and would need to be ordered at least a month in advance.

Golf Shop Gift Certificates:

CCC Golf Shop gift certificates are a great idea for prizes for your tournament. Gift certificates can be used on all merchandise in the CCC Golf Shop, and can be made out in any denomination. The gift certificates can be easily personalized for your event. You may purchase these the day of the event, or choose to have them prepared in advance.

DAY OF TOURNAMENT SERVICES

Course Set-Up:

The Golf Shop Staff will take care of any special course preparations that you may need. Examples of these items are special events (long drive, closest to the pin, putting contests, etc), on-course signage, special tee arrangements, etc.

Cart Staging/Assignments:

The golf carts will be staged in order of starting hole along the front of the clubhouse and/or Golf Shop. Each cart will include the players' name assigned to it, and their appropriate starting hole.

Player Services:

When your players arrive at the club the day of the tournament, they will be greeted by our staff at their vehicle. The staff will take their clubs to their assigned cart and give the player any necessary information about the day's event.

Practice Facilities:

The driving range (if included in your package) will be open and supplied with plenty of range balls. The practice putting green will also be available to your group for warm-up purposes.

Public Address System:

The Assistant Golf Professional will announce all appropriate information to your group directly before play. He/She will welcome the group, explain all tournament rules, explain cart rules for the day, and send your group out on to the course. If you have a special guest or would like to greet the group personally, notify the Golf Professional.

Pace of Play Monitoring:

The Professional Staff will monitor and protect the pace of play while your group is on the course. In order to keep the events on schedule, slow groups will be directed to speed up, or in extreme cases assigned to skip a hole in order to achieve the proper pace of play.

Scoreboards/Scoring:

Scoreboards will be produced and posted outside the Golf Shop during play. The Golf Shop staff will collect scorecards and record the team's scores professionally for all to see. If you have any special requests for this function, we will be happy to assist.

POST-TOURNAMENT SERVICES

Event Results:

After all groups have finished, the staff will supply you a results sheet for your records. This sheet will include all the prize-winning teams & special event winners. This sheet is perfect for announcing during the awards ceremony.

Awards Ceremony:

The Golf Professional will be available after play to provide the tournament results to your group. Many groups prefer to handle the results themselves. If you would like the Professional Staff to take part, please request this service before the end of play.

Post-Round Publicity:

If your event results would like to be submitted to the local media, we can do so by request.

*If you have ANY questions at all, please do not hesitate to ask.  
Remember, it is never too soon to start planning your event.  
We look forward to speaking with you soon!*

GOLF SHOP STAFF CONTACT INFORMATION

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