

Hello!

With 2 spectacular award-winning golf courses, about 5 minutes away from Sycuan Casino and less than 30 minutes from Petco Park, there is no better place to host your next golf tournament than Singing Hills Golf Club at Sycuan. Our two challenging 18-hole championship golf courses are guaranteed to give you unforgettable experiences from beginning to end. The courses are thoughtfully designed with some surprises along the way, and plenty of spectacular natural features to add interest. Our PGA professional staff can customize your group golf outing and host up to 144 players at once per course.

Whether it's a corporate tournament or a charity event, Singing Hills Golf Club at Sycuan is ready to impress you and your guests with our incredible golf courses, facilities, knowledgeable professionals, impeccable service and culinary options from our banquet and culinary teams. The pricing listed in these menus is available exclusively for our guests in conjunction with golf tournament events.

Please contact us should you have any questions.

Singing Hills Golf Club at Sycuan **Group Sales** 619.219.6080 Sales@SingingHillsGolfClub.com

BEVERAGE INFORMATION

Singing Hills Golf Club at Sycuan features several food & beverage outlets to accommodate your players' needs. Our Red Tail Bar & Grill opens daily at 6:30am and offers fabulous dining options for breakfast, lunch and dinner. Oak Glen Snack Bar is located just next to our Golf Shop and your players will pass by at the turn. Willow Glen course also features a snack bar that players pass by multiple times throughout the round. Our beverage cart can also be scheduled to service your players during the round. A second beverage cart is available with a \$125 fee.

Should you wish to partially or fully host beverages for players during your tournament, we have several options available for you:

Domestic Beer 5

Gatorade 4.50

Coca Cola Products 3

Bottled Water 2

Tournament Cart / 1,000 per cart

Driver and cart stocked with 150 bottled waters, 50 Coca-Cola products and 150 domestic canned beers

Beverage Tickets / 10 per player

Singing Hills Golf Club will print 2 tickets per player with sponsor pdf color logo. Tickets can be exchanged at snack bars or public beverage carts for player's choice of domestic canned beer, Gatorade, Coca-Cola Products or bottled water.

Vodka Bar / 11 per player

Bloody Mary, Screwdriver, or Greyhound set up at the golf cart staging area during registration

Donated Product Margin Charges

\$125 for up to 10 cases (24 each) of bottled water, soft drinks or canned beer at one-hole location will be billed to Master Account. Individual sponsor billing not available. Product must be delivered directly to our Club a minimum of 24 hours in advance. Monday-Friday

Server Fee / 125

A fee will be applied for each hole with donated alcohol. All alcohol must be served by Singing Hills staff. You may have up to 6 holes with alcohol service.

One master bill will be issued for all tournament food & beverage requests. All prices subject to 20% service charge and 8.25% sales tax.

BREAKFAST

Served at player registration. Pricing per person. All breakfast served with hot coffee. Add on orange juice for an additional \$5 per person.

Groups of fewer than 40 people will be charged a \$125 service fee.

Breakfast Burrito Bar / Choice of One

All burritos served with salsa fresca and sour cream

Breakfast Burrito 14

flour tortilla, bacon, scrambled eggs, potatoes, pepper jack cheese

Loaded Burrito 16

flour tortilla, carne asada, ham, scrambled eggs, potatoes, cheddar cheese

Veggie Burrito 10

flour tortilla, avocado, onion, bell pepper, scrambled eggs, pepper jack cheese

Breakfast Sandwich Buffet / Choice of One

All sandwiches served with ranch, ketchup, or garlic aioli

English Muffin 14

sausage patty, eggs, American cheese

Croissant Sandwich 16

ham, eggs, swiss cheese

Sourdough Melt 14

avocado, eggs, cheddar cheese

Light Offerings

Yogurt and Granola Cup 13

fresh berries, house granola, honey, Greek yogurt served with whole apple or banana

Strawberries and Breakfast Breads 12

chocolate or blueberry muffin, breakfast breads, fresh strawberries, served with whole apple or banana

Overnight Oatmeal Cups 12

house granola, banana, agave syrup, blueberries, served with whole apple

One master bill will be issued for all tournament food & beverage requests. All prices subject to 20% service charge and 8.25% sales tax.

ON COURSE STATIONS & BOXED LUNCHES

Can be set up at player registration, cart line before play or on course at a key location where players can pass within three hours of start. Pricing per person. Minimum 72 players required. \$125.00 on course attendant fee will apply for tournaments with less than 110 players. Not available for scoring parties, in banquet spaces or banquet patio area.

BBQ Minis Trio 19

Kansas City Beef Brisket, Pulled Pork in Louisiana Vinegar Sauce, Texas Rub Chicken served on brioche rolls with butter pickles, chili cured onions and honey mustard slaw

Links and Brats 19

All Beef Links and Beer Bratwurst

served with diced onions, sauerkraut, pickle relish, ketchup, deli mustard, assorted chips or fruit

Birria Taco Station 19

Tender Braised Beef Tacos

served with salsa verde, salsa roja, salsa picante, onions, cilantro and queso fresco

Carne Asada Station 20

Carne & Pollo Asada

served with diced onions, cilantro, corn tortillas, salsa roja and guacamole, salted tortilla chips

Sycuan Steak and Chicken Sandwich Station 30

Grilled New York Steak and Seasoned Chicken Breast

served on a toasted ciabatta roll with chipotle mayonnaise, sliced cheddar cheese, shredded lettuce and tomato served with a bag of chips, whole fruit, and house baked chocolate chip cookies

Classic Boxed Lunch 18

Sliced Roasted Breast of Turkey, Black Forest Ham or Roast Beef on a Whole Grain Bread served with our house baked cookies, whole banana, bag of chips, and one bottled water

One master bill will be issued for all tournament food & beverage requests. All prices subject to 20% service charge and 8.25% sales tax.

SCORING PARTY FAVORITES

All menus served with a beverage station including coffee, decaf coffee, iced tea, water, and lemonade. Includes 4 hour space rental, all tables, and linen. All menus include selection of one dessert option. Bartender Fee \$125,

Groups of fewer than 40 people will be charged a \$125 service fee.

American Golf Fair Buffet 30

Angus Beef Burger Patties, All Beef Hot Dogs or Grilled Herb Chicken Breast

- burger buns and hot dog rolls
- cheddar, swiss, and provolone cheeses
- diced onion, relish, mayo, ketchup, mustard, deli mustard, lettuce, tomato, shaved onions, and pickles

Loaded Potato Wedges

Pasta Salad

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Deli Buffet 35

Turkey, Ham, and Tuna salad

- whole grain bread, assorted rolls, croissants
- cheddar and provolone cheese
- lettuce, tomato, shaved red onions, pickles mayo, yellow mustard, spicy deli mustard

Pasta Salad / house pesto dressing

Trio of Spreads

manchego truffle, avocado lime, smashed chickpeas

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Fajita Buffet 35

Spicy Beef and Chicken Strips

served fajita style with bell peppers and onions

Cheese Enchiladas

scallions, sour cream, olives

Flour and Corn Tortillas

Refried Beans

Spanish Rice

Salsa Bar

salsa roja, salsa verde, guacamole, sour cream, queso fresco, jalapenos and spicy carrots, crispy tortilla chips

Italian Riviera 35

Chicken Piccata

tomato caper relish, garlic pan sauce

Sausage and Peppers

roasted garlic tomatoes

Penne Pasta

sides of garlic herb alfredo, roasted garlic marinara, and parmesan

Four Cheese Tortellini

garlic butter and herbs

Caprese Salad

fresh mozzarella, basil, tomatoes

Italian Chopped Salad

cucumber, red onion, kalamata olives, tomatoes, pepperoncini, parmesan

Garlic Toast

Roadhouse BBQ Buffet 39

Smoked Beef Brisket

house BBQ sauce

Roasted Chicken

bone in, served with buffalo sauce, ranch, honey mustard

Bacon Potato Salad

Corn on the Cob

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Coleslaw

whole grain mustard honey dressing

Jalapeno Cornbread

honey and butter

Singing Hills Classic 42

Roasted Marsala Chicken

pearl onions, mushrooms, shaved parmesan, marsala reduction

Baked Salmon

herb and garlic butter sauce, crispy leeks

Baked Potato Bar

scallions, butter, bacon crumble, sour cream, cheddar cheese

Lemon Thyme Rice Pilaf

Seasonal Vegetables

Classic Caesar Salad

romaine lettuce, croutons, parmesan cheese, house caesar dressing, lemon

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic

Assorted Rolls with Butter

Down Home Country Buffet 45

Home Fried Chicken

bone in chicken, ranch, buffalo sauce, honey mustard

Beer Braised Pork Ribs

signature BBQ sauce

Tri Tip Roast / roasted corn salsa

Whipped Potatoes

brown gravy

Loaded Potato Wedges

cheddar cheese, bacon scallions

Garlic Green Beans

Baby Wedge Salad

grape tomatoes, red onion, bacon, stilton blue cheese, blue cheese or ranch dressing

Buttermilk Biscuits

honey and butter

Top Sirloin and Turkey Roast 45

Roasted Sirloin Steak

cabernet reduction, candied garlic and pearl onions

Turkey Breast

light sage gravy, lingonberry jam, scallion purée

Meyer Lemon Cod

kale pesto, cucumber pepper relish

Whipped Potatoes

Steamed Vegetables

Roman Cheddar Salad

citrus vinaigrette

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of two dressings to be displayed at buffet - ranch, italian, lemon vinaigrette, balsamic dressing

Assorted Rolls with Butter

Sparkling Hills Package 45

Champagne Chicken Breast

artichoke relish, champagne fume

Romano Salmon

toasted couscous tapenade, tarragon tomato cream

Seasonal Vegetables

Wild Rice Blend

white cheddar whipped potatoes

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of ranch, italian, lemon vinaigrette, or balsamic dressing

Classic Caesar Salad

romaine lettuce, croutons, parmesan cheese, house caesar dressing, lemon

Artisan Rolls and Butter

Tropical Fiesta 48

Coconut Mahi Mahi

pineapple salsa, macadamia nut crumble, sweet chili coconut cream

Jerk Mango Chicken

lime marinated chicken, mango chutney, toasted coconut, cilantro

Pepper Crusted Sirloin Roast

crispy onions, bacon cream sauce

Jasmine Rice

Yukon Gold Mashed Potatoes

Garlic Teriyaki Green Beans

Lilikoi Salad

romaine lettuce, tomatoes, toasted almonds, tangerine, scallions, toasted coconut

Hawaiian Rolls and Butter

California Coast Buffet 52

Free Range Chicken Breast

garlic lime avocado tapenade, cilantro cream

Cioppino Sea Bass

fennel tomato broth, fresh herbs

Braised Beef Short Ribs

roasted vegetables, kale, cabernet reduction

Herb Roasted Creamer Potatoes

toasted sundried tomato couscous

White Wine Broccolini and Sage Honey Glazed Baby Carrots

Baby Wedge Salad

grape tomatoes, red onion, bacon, stilton blue cheese, blue cheese or ranch dressing

House Mixed Greens

cucumber, grape tomatoes, shredded carrots, choice of ranch, italian, lemon vinaigrette, or balsamic dressing

Assorted Rolls and Butter

Buffet Dessert Options / Choice of one

Assorted Cookies

Chocolate Fudge Brownies

Lemon Bars

Chocolate Macaroons

BAR BY THE HOUR PACKAGES

Priced per person Beer, Wine and Soft Drinks Call Liquor, Beer, Wine & Premium Liquor, Beer, Wine & Soft Drinks Soft Drinks Two hours 28 Three hours..... 42 Four hours..... 41 Four hours..... 46 Four hours 49 **BAR PRICING** Cash Bar Hosted Bar Priced per drink Based on consumption Soft Drinks..... 4 Red Bull 6 Imported Beer 8 Pacifico, Stella Artois, Modelo Pacifico, Stella Artois, Modelo (Corona & Heineken available upon request) (Corona & Heineken available upon request) House Wine 8 Sycamore Lane Sycamore Lane LABEL NAMES Call Brands Premium Brands Super Premium Brands Ketel One Vodka Tito's Vodka Grey Goose Vodka Tanqueray Gin Bombay Sapphire Gin Belvedere Vodka Bacardi Rum Bacardi Rum Don Julio 1942 Tequila Malibu Rum Malibu Rum Clase Azul Tequila Jose Cuervo Tequila Patron Silver Tequila Gentlemen Jack Whiskey Bulleit Bourbon Maker's Mark Whisky Macallan 12 & 18 Scotch

> Build Your Own Bloody Mary Bar - OR - Build Your Own Mimosa Bar 26 2 hours of service time. Priced per person

Hennessy VS, VSOP & XO

Remy Martin VSOP Cognac

A private bartender fee of \$125 will be applied for all events serving alcohol. Pricing is subject to 20% service charge and 8.25% tax and subject to change without a signed estimate on file. Banquet facilities are available until 11:00pm. Hours of availability based upon event calendar."

Crown Royal Whisky

Johnnie Walker Black Label

Jack Daniel's Whiskey

Johnnie Walker Red Label

SPONSOR GENERAL INFORMATION

At Singing Hills Golf Club at Sycuan we understand partnerships and how important they are for the success of your event. To assist with that goal, our guidelines for Tournament Sponsor participation are outlined for you below. These policies have been created to ensure a memorable event for your players as well as a smooth execution of the event for the tournament chairperson. Singing Hills Golf Club at Sycuan will be pleased to provide a version of these guidelines that you may provide directly to your hole sponsors. For operations to run successfully we do require notice of sponsors' plans for hole sponsorship 2 weeks prior to the tournament date.

ON COURSE SPONSOR SETUP

Singing Hills Golf Club does permit sponsors to bring their own professional branded tents on course. Should the sponsor request to have items available at the hole upon arrival, Singing Hills Golf Club will provide (1) pop-up tent, (1) 6' table, 2 chairs and linen for \$30. An additional table and (2) chairs are \$5 per combo set. Singing Hills Golf Club will provide the transportation of the furniture and representatives to the hole. Golf carts for volunteers are based on availability and can be rented at \$40, a 2-week notice is required.

OUTSIDE FOOD & BEVERAGE

No outside food can be brought directly onto golf courses for distribution by players, sponsors, volunteers or staff without approval by the food & beverage department. This includes packaged candy, energy bars, mixed nuts, snacks, etc. If granted, a \$500 fee (each) will be imposed to have an outside food or beverage vendor on course.

Hole sponsors who wish to offer food product must coordinate all services with our Catering & Special Events department at least 2 weeks prior to your tournament date.

All food & beverage services (including hole sponsorship) must be arranged 14 days prior to vour tournament.

No additional non-contracted services will be available the day of your event.