

# GOLF TOURNAMENT MENUS



**SINGING HILLS**  
GOLF CLUB AT SYCUAN

3007 Dehesa Road / El Cajon, CA 92019 / 800.457.5568

[SingingHillsGolfClub.com](http://SingingHillsGolfClub.com)

## 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

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Singing Hills Golf Club at Sycuan features several food & beverage outlets to accommodate your players' needs. Our Red Tail Bar & Grill 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:

### **Bottled Water 3 Coca Cola Products 3 Powerade 5**

### **Domestic Beer 5**

- Budweiser, Michelob Ultra, Miller Lite, Coors, Coors Light

### **Import/Craft Beer 6-8**

- Firestone Walker 805, Best Day Pilsner (N/A), Coors Light Pint, Alesmith .394, Ballast Point Sculpin, Karl Strauss Tower X
- Modelo, Pacifico, Stella Artois

### **Canned Seltzers/Cocktails 7-11**

- NÜTRL, Longball, White Claw, High Noon, Cutwater

### **Wine 9**

- Sutter Home Chardonnay, Cabernet

### **Liquor 9-12**

- Bombay Sapphire, Bacardi, Bailey's, Cazadores Reposado, Fireball, Tito's, Jack Daniels, Jameson, Skrewball, Skyy, Corazon

### **Upcharge 2**

- Bloody Mary, Transfusion, Margarita, Irish Coffee, Michelada, Mule, Orange/Cranberry/Grapefruit/Pineapple Juice, John Daly

### **Beverage Tickets**

Singing Hills Golf Club will print tickets with sponsor pdf color logo. Tickets can be exchanged at snack bars or public beverage carts for player's choice of beverage. Client will pre determine value of the ticket. Tickets will be charged on consumption.

### **Vodka Bar / 11 per drink**

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

### **Donated Product Margin Charges**

\$155 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 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

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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.

### Grab & Go

Choice of one. All burritos served with salsa  
fresca, guacamole, and sour cream

#### Breakfast Burritos 15

scrambled egg, bacon, potato, cheddar  
cheese

#### Vegetarian Breakfast Burrito 15

scrambled egg, pepper, onion, potato, cheddar  
cheese, flour tortilla

#### Croissant Sandwich 15

ham, egg, cheddar cheese, and aioli

#### Chicken Sausage Burrito 16

scrambled eggs, diced chicken sausage, peppers  
onion, jack cheese, avocado, on flour tortilla

### Continental Breakfast 21

- Oatmeal with golden raisins, dark brown  
sugar, coconut sugar, dried fruits
- Assorted Mini Pastry Display
- Seasonal Fruit & Berries
- Assorted Individual Yogurt & House Granola
- Sweet Butter, Jams & Preserve

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## ON COURSE STATIONS & BOXED LUNCHES

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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.

### Slider Station 17

*includes homemade potato chips*

**Select Two:**

**Grilled New York Steak**

*aged cheddar, onions, heirloom tomatoes, chipotle aioli*

**Grilled Chicken Breast**

*aged cheddar, onions, heirloom tomatoes, chipotle aioli*

**Philly Cheesesteak**

*onions, bell peppers*

**Salmon Patty**

### Taco Station 25

Includes salsa bar with crispy tortilla chips, rojo & verde salsa, cilantro & onions, limes, jalapenos & escabeche, sour cream, guacamole

- **Carne Asada**
- **Pollo Asada**
- **Shrimp**

### Golf Fair 26

Includes brioche buns, cheddar, swiss, provolone, onions, relish, mayo, ketchup, mustard, deli mustard, lettuce, tomato, shaved onions, pickles, homemade potato chips

- **Angus Beef Burger**
- **Hot Dogs**
- **Chicken Sausage**

### Classic Boxed Lunch 20

Served with Vicky's chips, homemade chocolate chip cookies, Evian bottled water, protein bar

**Select One:**

- **Turkey Breast**
- **Black Forest Ham**
- **Roast Beef**

served on whole wheat bread, with gem lettuce, tomato, red onion, mayo, mustard

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## LUNCH & DINNER BUFFETS

60 minutes of service time. All buffets served with a beverage station including iced tea, coffee, decaffeinated coffee, and lemonade. Prices listed are per person

*Groups of fewer than 40 people will be charged a \$125 set up fee*

### Fajita Buffet 42

- **Spicy Beef and Chicken**  
bell peppers & onions
- **Verde Cheese Enchiladas**  
scallions, sour cream, red onions
- **Refried Beans**
- **Spanish Rice**
- **Warm Flour & Corn Tortillas**
- **Salsa Bar**  
salsa roja, salsa verde, guacamole, sour cream, escabeche, crispy tortilla chips

### Singing Hills 42

*served with warm rolls*

- **House Salad**  
baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella
- **Pan Seared Alaskan Salmon**  
citrus beurre blanc, herbal drizzle
- **Chicken Marsala**  
wild mushrooms
- **Roasted Herb Potatoes**
- **Seasonal Vegetables**
- **Herb Rice Pilaf**

Replace Salmon and Chicken for:

- **Grilled Ribeye**  
caramelized onions, truffle, parmesan
  - **Pan Seared Chilean Seabass**  
citrus risotto
- +\$18 per person**

### Deli Buffet 45

#### Turkey, Ham, and Tuna Salad

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

#### Potato Salad

#### Seasonal Fruit & Berries

#### Garden Salad

baby greens, bell peppers, teardrop tomatoes, carrots, cucumbers, ranch and italian

### American Classics 42

#### Angus Beef Burger Patties,

#### All Beef Hot Dogs & Chicken Sausage

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

#### Waffle Fries

#### Fruit Salad

#### Caesar Salad

baby gem lettuce, garlic bread crumbs, pecorino

### Dessert / select one

Lemon Bars

Brownies

Tres Leches/Flan

Carrot Cake

NY Cheesecake

Chocolate Dome Cake

Tiramisu

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## LUNCH & DINNER BUFFETS

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### Ciao, Bella! 58

*served with garlic butter bread, focaccia, EVOO*

- **Minestrone**
- **Caesar Salad**  
baby gem lettuce, truffle breadcrumbs, pecorino
- **Burrata Salad**  
baby arugula, grilled peaches, candied pistachio crumble, honey-citrus dressing
- **Chicken Piccata**
- **Shrimp Scampi**
- **Bolognese**
- **Baby Zucchini Carrots & Italian Peppers**

### Southern Hospitality 55

- **Baby Wedge Salad**
- **Smoked Beef Brisket**
- **Pork Ribs**
- **House Fried Chicken**
- **Baked Mac & Cheese**
- **Corn on the Cob**
- **Coleslaw**
- **Potato Salad**
- **Garlic Green Beans**
- **Jalapeno Cornbread**  
whipped honey butter
- **Served with Assortment Sauces**  
bourbon bbq, nashville hot, beer-spiked smoky mustard

### California Cruisin' 87

*served with assorted rolls, lavash, butter*

- **Roasted Heirloom Tomato Bisque**
- **Garden Salad**  
baby greens, bell peppers, teardrop tomatoes, carrots, cucumbers, citrus vinaigrette
- **House Salad**  
baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella
- **Grilled Beef Tenderloin**  
mushroom pearl onion cabernet sauce, blue cheese fondue
- **Roasted Mary's Chicken**  
mango chimichurri
- **Grilled Alaskan Salmon**  
balsamic reduction drizzle
- **Herb Rice Pilaf**
- **Seasonal Vegetables**
- **Potato Mouseline**

### Dessert / select one

Lemon Bars  
Brownies  
Tres Leches/Flan  
Carrot Cake  
NY Cheesecake  
Chocolate Dome Cake  
Tiramisu

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## LUNCH & DINNER BUFFETS

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60 minutes of service time. All buffets served with a beverage station including iced tea, coffee, decaffeinated coffee, and lemonade. Prices listed are per person

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### Top Tier 125

*served with assortment rolls, lavash, butter, assortment cheese & charcuterie display*

- **Lobster Bisque**
- **Crab Cakes**  
saffron aioli
- **House Salad**  
baby mixed greens, candied walnuts, apples, cranberries, pearl mozzarella
- **Caesar Salad**  
baby gem lettuce, truffle breadcrumbs, pecorino
- **Grilled Beef Tenderloin**  
demi truffle sauce
- **Shrimp Scampi & Pan Roasted Seabass**  
port wine drizzle
- **Roasted Mary's Chicken**  
wild mushroom fondue, chimichurri
- **Seasonal Vegetables, Potato au Gratin**

### Dessert / select one

Lemon Bars

Brownies

Tres Leches/Flan

Carrot Cake

NY Cheesecake

Chocolate Dome Cake

Tiramisu

One master bill will be issued for all tournament food & beverage requests.  
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## Bar Packages

### BAR PRICING

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#### Cash Bar

Priced per drink

Soft Drinks .....4

Juice .....4

Water (Evian).....5

Red Bull .....6

Domestic Beer .....7

*(Coors, Coors Light, Michelob Ultra, O'douls)*

Import/Craft Beer.....8

*(Pacifico, Stella Artois, Modelo, Stone IPA)*

White Claw.....8

House Wine.....10

*(CK Mondavi: Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Gambino Sparkling)*

Deluxe Liquor..... 11

Premium Liquor .....14

Premium Wine.....15

*(Josh Cellars Chardonnay, Joel Gott Sauvignon Blanc, Sea Sun by Caymus Pinot Noir, Bonanza by Caymus Cabernet Sauvignon, Korbel Champagne)*

#### Hosted Bar

Priced per drink

Soft Drinks .....3

Juice .....3

Water (Evian).....4

Red Bull .....5

Domestic Beer .....6

*(Coors, Coors Light, Michelob Ultra, O'douls)*

Import/Craft Beer.....7

*(Pacifico, Stella Artois, Modelo, Stone IPA)*

White Claw.....7

House Wine.....9

*(CK Mondavi: Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Gambino Sparkling)*

Deluxe Liquor..... 10

Premium Liquor.....13

Premium Wine.....14

*(Josh Cellars Chardonnay, Joel Gott Sauvignon Blanc, Sea Sun by Caymus Pinot Noir, Bonanza by Caymus Cabernet Sauvignon, Korbel Champagne)*

### LABEL NAMES

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#### Deluxe Brands

Beefeater Gin

Skyy Vodka

Bacardi Rum

Corazon Blanco Tequila

Jim Beam Whiskey

Dewar's Scotch

#### Premium Brands

Bombay Sapphire Gin

Grey Goose Vodka

Kuleana Huihui Rum

818 Blanco Tequila

Maker's Mark Whiskey

Johnnie Walker Black Scotch

Jameson Irish Whiskey

Hennessy VS 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.

## Bar By The Hour

### BAR BY THE HOUR PACKAGES

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Priced Per Person

#### Beer and Wine Package

One hour .....	21
Two hours .....	27
Three hours .....	33
Four hours .....	38

#### Deluxe Package

One hour .....	24
Two hours .....	30
Three hours .....	36
Four hours .....	42

#### Premium Package

One hour .....	33
Two hours .....	42
Three hours .....	50
Four hours .....	59

### LABEL NAMES

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#### Deluxe Brands

Beefeater Gin  
Skyy Vodka  
Bacardi Rum  
Corazon Blanco Tequila  
Jim Beam Whiskey  
Dewar's Scotch

#### Premium Brands

Bombay Sapphire Gin  
Grey Goose Vodka  
Kuleana Huihui Rum  
818 Blanco Tequila  
Maker's Mark Whiskey  
Johnnie Walker Black Scotch  
Jameson Irish Whiskey  
Hennessy VS Cognac

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### Bar Enhancements

2 hours of service time. Priced per person.

**Build your own Bloody Mary Bar 26; Premium 36**  
Create your perfect Bloody Mary featuring our house Vodka. Enhance your cocktail with an assortment of fresh garnishes, including pickles, peppers, celery, cocktail onions, olives, lime and bacon. Add extra heat with your choice of assorted hot sauces for a personalized touch of spice.

**Build your own Mimosa Bar 26; Premium 36**  
Create your perfect Mimosa accompanied by assorted fruit and berries (based on product availability)  
Orange Juice, Guava Juice, Pineapple Juice

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.

## SPONSOR GENERAL INFORMATION

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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.

Our corkage fee is \$25.00++ per 750ml bottle and \$30.00++ per 1.5L bottle.

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 your tournament.

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