

GOLF TOURNAMENT MENUS



SINGING HILLS
GOLF CLUB AT SYCUAN

3007 Dehesa Road / El Cajon, CA 92019 / 800.457.5568

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

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

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

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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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 Mousseline

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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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.
All prices subject to 20% service charge and 8.25% sales tax.

Bar Packages

BAR PRICING

Cash Bar

Priced per drink	
Soft Drinks	4
Juice	4
Water (Evian).....	5
Red Bull	6
Domestic Beer	7
(<i>Coors, Coors Light, Michelob Ultra, O'douls</i>)	
Import/Craft Beer.....	8
(<i>Pacifico, Stella Artois, Modelo, Stone IPA</i>)	
White Claw.....	8
House Wine.....	10
(<i>CK Mondavi: Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Gambino Sparkling</i>)	
Deluxe Liquor.....	11
Premium Liquor	14
Premium Wine.....	15
(<i>Josh Cellars Chardonnay, Joel Gott Sauvignon Blanc, Sea Sun by Caymus Pinot Noir, Bonanza by Caymus Cabernet Sauvignon, Korbel Champagne</i>)	

Hosted Bar

Priced per drink	
Soft Drinks	3
Juice	3
Water (Evian).....	4
Red Bull	5
Domestic Beer	6
(<i>Coors, Coors Light, Michelob Ultra, O'douls</i>)	
Import/Craft Beer.....	7
(<i>Pacifico, Stella Artois, Modelo, Stone IPA</i>)	
White Claw.....	7
House Wine.....	9
(<i>CK Mondavi: Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Gambino Sparkling</i>)	
Deluxe Liquor.....	10
Premium Liquor.....	13
Premium Wine.....	14
(<i>Josh Cellars Chardonnay, Joel Gott Sauvignon Blanc, Sea Sun by Caymus Pinot Noir, Bonanza by Caymus Cabernet Sauvignon, Korbel Champagne</i>)	

LABEL NAMES

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

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

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

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

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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

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.