

# SPECIAL EVENT & TOURNAMENT CATERING



HARDING PARK

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# TABLE OF CONTENTS

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WELCOME	3
ABOUT TPC HARDING PARK	4
PROFESSIONAL EVENT COORDINATION	5
CATERING GUIDELINES AND POLICIES	6 - 7
TOURNAMENT OUTING CATERING	8
BREAKFAST, LUNCH & DINNER BUFFETS	9
APPETIZERS	10
SPECIALTY PLATTERS & ACTIONS STATIONS	11
COFFEE AND TEA STATIONS & EVENT ADD-ONS	12
BEVERAGE PACKAGES	13
SPECIAL ACCOMMODATIONS	14
DIRECTIONS AND CONTACT	15

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# WELCOME

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**THANK YOU FOR YOUR INTEREST IN TPC HARDING PARK,** part of the PGA TOUR's acclaimed TPC Network. It's our privilege to provide you with an overview of the services, facilities and event capabilities that have distinguished our club as the region's premier destination for golf tournaments, outings and special events.

Whether you are hosting a large corporate outing, fundraising golf tournament, business networking opportunity or an intimate day of golf with family and friends, we pride ourselves on delivering flawlessly-executed events that exceed your expectations and create lasting memories for you and your guests. Our talented team of tournament operations and event specialists will work with you every step of the way to ensure every detail is taken care of, so you can focus on what's really important: connecting with friends or solidifying business relationships in a truly unforgettable setting.

From the 1st tee to the 19th hole, we'll make sure every guest feels like a PGA TOUR player. Complement your golf event with TPC-logo'd tournament merchandise for lasting recognition; choose from a variety of delicious menu options for lunch, evening appetizers and on-course refreshments, or let our superb culinary team customize a food and beverage package tailored to your taste and budget; or treat your guests to a world-class golf clinic hosted by one of our experienced teaching professionals.

We look forward to the opportunity to provide you and your guests with a truly unforgettable experience.

Sincerely,

**Tom Smith**

General Manager

**Jeanne White**

Director of Business

Development

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# ABOUT TPC HARDING PARK

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## **TREAT YOUR GUESTS TO A ONCE IN A LIFETIME EXPERIENCE**

TPC Harding Park's experience hosting hundreds of golf tournaments and outings annually for groups ranging from Fortune 500 companies and trade associations to non-profits and small businesses – including the highly-anticipated PGA Championship in 2020, hosted at TPC Harding Park – makes us uniquely qualified to make your next golf or social event success.

From our well maintained, PGA TOUR-caliber championship golf course to our stunning clubhouse, superb dining and unmatched personalized service, we offer the unrivaled amenities and comprehensive, turn-key event operations that will help each of your guests emulate what it's like to be a professional golfer on the PGA TOUR.

The following are just some of the unique capabilities and value-added services we offer that truly set us apart.

## **UNRIVALED SETTING**

As part of the PGA TOUR's acclaimed TPC Network of premier clubs, TPC Harding Park adheres to the TOUR's high standards for service and operational excellence. From the moment your guests arrive, we'll roll out the red carpet to ensure they enjoy the impeccable service, attention to detail and outstanding amenities that have distinguished the PGA TOUR as one of the most revered brands in the world.

## **UNPARALLELED SERVICE**

Outstanding service serves as the cornerstone for everything we do. Our tournament operations, event management and catering specialists are among the most qualified and experienced professionals in the golf and hospitality industries, all dedicated to surpassing the needs and expectations of your most discerning guests at every turn.

## **EVENT OPERATIONS**

We'll go the extra mile to ensure every aspect of your event is flawlessly executed, professionally managed, and leaves an indelible impression on you and your guests. Working seamlessly as a member of your team, we'll customize a format that works best for your group and orchestrate all of the details from planning to implementation – including tournament operations, catering and merchandising.

## **GOLF COURSE CONDITIONS**

With experience hosting major professional golf events, the agronomy and maintenance professionals at TPC Harding Park are unrivaled in the golf industry.

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# PROFESSIONAL EVENT COORDINATION

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## A WORLD-FAMOUS VENUE FOR YOUR WORLD-CLASS GOLF EVENT

From business meetings and corporate retreats to teambuilding seminars, golf tournaments and outings, fundraising events and celebrations of all sizes and types, TPC Harding Park specializes in creating memorable events in a unique PGA TOUR setting.

Replace the traditional business meeting with an inspiring round of golf on our scenic layout; the usual coffee break with a lesson at the club's full-service practice facility; the typical chicken dinner with a creative dining experience freshly prepared on-site by our talented culinary team. At TPC Harding Park, we offer endless opportunities to engage, entertain, and delight your guests.

Meeting and event services include:

- Smart TV and sound bar included
- Free wireless Internet
- On-site coordination
- Customized room set-up
- Variety of agenda-friendly meals and snacks
- Proudly serving Starbucks Coffee, Teavana Teas, and Coca-Cola Products

## CLUBHOUSE ROOMS

### Room Name: Lakeview Terrace

Capacity: 72 seated / 85 standing room only (plus patio)

### Room Name: Cypress Grill

Capacity: 140 seated

## EXCEPTIONAL SERVICE AND AMENITIES

Golf events and instruction offered in corporate, and group settings.

Whatever your food and beverage requirement may be, we'll prepare it special for your group.



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# CATERING GUIDELINES AND POLICIES

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## PROFESSIONAL-QUALITY GOLF, WITHOUT THE PROFESSIONAL'S BUDGET

### DEPOSIT AND CANCELLATION

A \$500 deposit and a signed reservation agreement are required to hold your reservation date. All deposits are non-refundable.

### PAYMENT AND GUARANTEE

Final payment and final guarantee number of guests are due fourteen (14) days prior to your event. Any additional incurred charges are due at the conclusion of your event. Final payment must be paid with cash, check, cashier's check, or credit card. TPC Harding Park does not extend credit for events.

### SERVICE CHARGE AND SALES TAX

A 24% service charge will be added to all food and non-food related charges. The 24% service charge is subject to 8.625% sales tax (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

### BANQUET HOURS

Rooms are available in four (4) hour increments. The client agrees to begin its function promptly at the scheduled time and agrees to have its guests, invitees, and other persons vacate the designated function area at the closing hour contracted.

### ADDITIONAL HOURS ARE CHARGED AT \$500 PER HOUR BASED ON SPECIFIC VENUE AND TIME OF EXTENSION.

All events must be confined to the specific area agreed upon in the catering contract. Guests may move freely throughout all common areas of the Clubhouse, but are not allowed onto the golf course itself unless prior arrangements have been made with the Sales Manager and Head Professional.

### LIABILITY

TPC Harding Park reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly and a cleaning fee may be assessed. TPC Harding Park does not assume any liability for damage or theft of automobiles, personal injury, or property brought into or left at the club. All items belonging to the client, their guests, and their vendors must be removed from the location at the end of the event. All vendors and clients are responsible for their own products, equipment, decorations, merchandise, or personal articles they bring to the event.

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# CATERING GUIDELINES AND POLICIES

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*Continued*

## **CONFIRMATION OF ATTENDANCE**

The final number of confirmed attendees must be specified fourteen (14) days prior to your event date. This will be considered your minimum guarantee for the actual number of guests, which we will base the final charges on. In the event that additional guests arrive, the client will be charged accordingly. The minimum final confirmed number of attendees cannot be decreased after this time. A floor plan diagram of the event space must be approved by the client at this time.

**ANY ADJUSTMENTS MADE TO THE FLOOR PLAN OR MENU THE DAY OF YOUR EVENT IS SUBJECT TO A CHARGE OF \$500.**

## **REMOVAL OF BANQUET ITEMS**

TPC Harding Park specifically prohibits the removal of food & beverage items from the premises by the client or clients' guests/invitees.

## **PRODUCT DONATIONS**

As stated in the TPC Harding Park Tournament Agreement Group Terms, all food and beverage product is to be purchased from TPC Harding Park unless otherwise permitted in advance by your tournament director (Additional fees will apply). Please be aware that glass bottles are not permitted on the golf course under any circumstance.

## **ALCOHOLIC BEVERAGES**

Alcohol can only be dispensed by club servers and bartenders. A \$350 attendant fee will be applied to any station on the course that must be supervised by a TPC Harding Park employee. Up to two (2) on course alcohol stations are permitted. The ABC (Alcoholic Beverage Control) requires employees of TPC Harding Park to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. TPC Harding Park employees also have the right to refuse alcohol service to any person, who in the servers' judgment appears intoxicated.

## **SECURITY**

Private security is not available. In the event TPC Harding Park does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

## **DISCLOSURE**

The items, packages, and prices, described in this package are subject to internal review and adjustment on a regular basis.

No outside food and beverage items are permitted or a minimum \$1,000 fee will be applied.

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# TOURNAMENT OUTING CATERING

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*Boxed breakfast and lunches are for golf carts only*

## **BOXED BREAKFAST**

**\$20**

*(Select One)*

*Also Includes: Fresh Whole Fruit, Granola Bar, and Bottled DASANI Water*

## **EGG MUFFIN**

Sausage, Fried Egg, Cheddar Cheese on an English Muffin

## **BREAKFAST BURRITO**

Sausage, Scrambled Eggs, Monterey Jack Cheese and Homemade Salsa

## **BOXED LUNCH**

**\$20**

*(Select One)*

*Also includes: Lays Chips, Nature Valley Granola, Fresh Baked Cookies & Bottled DASANI Water*

Boar's Head Turkey, Cheddar, Garlic Aioli, Lettuce, Tomatoes on Italian Country Roll

Black Forest Ham, Swiss, Garlic Aioli, Lettuce, Tomatoes on Italian Country Roll

Tomato, Fresh Mozzarella, and Basil on Italian Country Roll

## **CLASSIC GRILL BUFFET**

**\$43**

*(Choice of 2 of the following entrees)*

Charbroiled Angus Beef Burgers, Marinated Beer Braised Bratwurst or Grilled Chicken Breast **(Please choose two)**

Assorted Mustards, and Accompaniments

Yukon Potato Salad

Coleslaw

Baked Beans

Seasonal Fresh Fruit Display

Assorted Fresh Baked Cookies

All Prices Subject to 8.625% Sales Tax and 24% Service Charge



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# BREAKFAST AND LUNCH BUFFETS

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## CONTINENTAL BREAKFAST

\$27

Selection of Freshly Baked Muffins,  
Scones, and Assorted Yogurts  
Butter and Assorted Preserves

Freshly Brewed Peets Coffee,  
Mighty Leaf Teas and Fresh Orange  
Juice

## HARDING CLASSIC BREAKFAST BUFFET

\$38

*Available before 12PM*

Freshly Baked Muffins and Scones  
Butter and Assorted Preserves  
Fluffy Scrambled Eggs

Silver Dollar Pancakes with Warm Maple  
Breakfast Potatoes with Peppers, Onions, and Parsley  
Applewood Smoked Bacon & Pork  
Sausage Links  
Freshly Brewed Peets Coffee,  
Mighty Leaf Teas and Fresh Orange Juice  
Seasonal Fruit Display

## HARDING PARK BUFFET

\$62

*\$68 after 5PM*

Garlic & Thyme Roasted Chicken Breast with Onion Jus OR Marinated Chicken  
Breast with Roasted Corn and Red Pepper Relish  
Grilled Tri-tip with Red Wine Demi and Onion Strings OR Grilled Tri-tip with Wild  
Mushroom Ragout  
Cypress Signature Greens with Bleu Cheese, Dried Cranberries, Candied Walnuts,  
and Balsamic Vinaigrette  
Assorted Gourmet Dinner Rolls  
Seasonal Fruit Display  
Grilled Seasonal Vegetables

Roasted Garlic and Rosemary Yukon Potatoes  
Chef's Selection of Desserts

### Seafood Options

Seared Salmon with Lemon Dill Sauce  
Baked Cod with Capers, Chives, and Tomatoes  
\$6 to substitute, \$9 to add on

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# APPETIZERS

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*Priced by the Dozen*

## COLD ITEMS

Bacon Deviled Eggs	\$42
Bruschetta with Balsamic Reduction Drizzle	\$42
Whipped Goat Cheese & Roasted Zucchini Tartlets	\$42
Cherry Tomato & Mozzarella Bites	\$42
Curry Chicken Salad in Phyllo Tartlet Shell	\$42
Citrus Poached Shrimp served with Remoulade	\$50
Prosciutto-Wrapped Fig stuffed with Maytag Bleu	\$45

## HOT ITEMS

Pork Potstickers With Teriyaki Sauce	\$42
BBQ Meatballs	\$42
Vegetable Spring Rolls with Sweet Chilli Dipping Sauce	\$42
Coconut Breaded Shrimp with a Sweet Chilli Dipping Sauce	\$45
Chicken Satay with Spicy Peanut Sauce	\$42
Chicken Empanadas served with Chipotle Aioli	\$42
Baked Brie, Pear, Almond En Croute	\$45
Mac N' Cheese Bites	\$42
Asiago Arancini with Marinara	\$45



# SPECIALTY PLATTERS AND ACTION STATIONS

## SPECIALTY PLATTERS

*Priced Per 25 People*

<b>Imported &amp; Domestic Cheese Display</b>	<b>\$225</b>
Chef's Selection of Imported Cheeses, Fresh Fruit and Assorted Gourmet Crackers	
<b>Italian Charcuterie Board</b>	<b>\$275</b>
Prosciutto, Salami, Sopressata, Mozzarella Balls, Pepperoncini, Olive Mix, Artichokes in Oil, Roasted Peppers	
<b>Vegetable Crudités</b>	<b>\$150</b>
Bite-Sized Carrots, Cherry Tomatoes, Cucumbers, and Other Assorted Seasonal Vegetables with Buttermilk Ranch, Hummus and Pita	
<b>Seasonal Fresh Fruit Display</b>	<b>\$200</b>
Seasonal Berries and Fresh Sliced Fruits	
<b>Dessert Platter</b>	<b>\$125</b>
Assorted Freshly Baked Cookies and Brownies	

## ACTION STATIONS

*Priced Per Person*

<b>Slow Roasted Aged Prime Rib of Beef</b>	
Served with Creamed Horseradish, Au Jus and Assorted Gourmet Dinner Rolls	
<b>Standalone \$25 or Buffet Upgrade \$15</b>	
<b>Pasta Bar</b>	<b>\$16</b>
Penne Pasta served with the choice of Marinara or Alfredo Sauce	
Toppings include Meatballs, Onions, Olives, Peppers, Tomatoes, Spinach, and Mushrooms. Served with fresh Parmesan Cheese and Red Pepper Flakes	

All Prices Subject to 8.625% Sales Tax and 24% Service Charge  
Specific animal based foods (such as meat, poultry, fish, shellfish and eggs) when served raw or undercooked, are not processed to eliminate pathogens

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## COFFEE, TEA, AND SERVICES

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### BANQUET TEA & COFFEE STATIONS

Featuring freshly brewed Peets Coffee and an assortment of Mighty Leaf Teas. All tea and coffee stations include milk, half and half, lemon slices, honey and sugar..

#### **Airpot Tea & Coffee Station \$140**

15 cups of each Regular Coffee, Decaf Coffee, and Tea

#### **Refill Fee for single Airpot \$50**

#### **Shuttle Tea & Coffee set up \$210**

25 cups of each Regular Coffee, Decaf Coffee, and Tea

#### **Refill Fee for single Shuttle \$75**

### EVENT ADD-ONS

Attended Stations & Bartender fee

\$350 for 4 hours

Cake Cutting Fee

\$2 per person

Corkage

\$20 per 750ml

\$30 per 1.5 Liters

Cleaning Fee (if required)

\$250



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## BEVERAGE PACKAGES

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*Charged on consumption.  
Applicable to events in Lakeview Terrace.*

### PREMIUM HOSTED BAR

Featuring Premium California Wines, Imported and Domestic Beers, Tito's Handmade Vodka (Official Vodka of the PGA TOUR), and Assorted Premium Spirits

Beer  
Wine  
Cocktails

### CALL HOSTED BAR

Featuring Regional California Wines, Imported & Domestic Beers, and House Select Spirits

Beer  
Wine  
Cocktails

### SOFT HOSTED BAR

Featuring Regional California Wines, Imported & Domestic Beers, Soft Drinks and Mineral Water

Beer  
Wine  
Soda

Bartender Fee

\$350



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## SPECIAL ACCOMMODATIONS

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### AUDIO/VISUAL

Microphone with Podium/Bose Speakers

125

*Guests are responsible for  
Audio/Visual hook-up &  
technical support*

### ADDITIONAL ACCOMMODATIONS

Coat Rack:

25

*An unattended coat rack is available for \$25. In addition, a Coat Check Attendant is available for all events, at a cost of \$350. TPC Harding Park is not responsible for unattended articles.*

### DECORATIONS/ DAMAGE TO PROPERTY/ CLEANING FEES

The Group is responsible and shall reimburse the Club for any damage, loss or liability to the Club by any of the Group's guests or organizations contracted by the Group to provide any services or goods before or during the Event. All decorations must be approved prior to the event. A cleaning fee of \$300 may be assessed by the on-site manager if the clean-up is deemed excessive.

NOTE: Confetti and the use of Confetti Canons is strictly prohibited.

### SERVICES & VENDORS

TPC Harding Park will provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event. All vendors are responsible for their own products, equipment, decorations, merchandise, or personal articles they bring to the event.



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# DIRECTIONS AND CONTACT

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## DIRECTIONS TO TPC HARDING PARK

### DIRECTIONS FROM DOWNTOWN SAN FRANCISCO

- Take US-101 S.
- Merge onto I-280 S toward Daly City for 4.25 miles.
- Take the John Daly Blvd. exit.
- Turn right onto John Daly Blvd. (approx. 1 mile)
- Turn right onto Skyline Blvd/CA-35 N. for approx. 2.0 miles.
- Turn right onto Harding Road.

### DIRECTIONS FROM THE PENINSULA

- From US-101 N merge onto I-380 W toward I-280/San Bruno.
- Merge onto I-280 N toward San Francisco for 2 miles.
- Exit John Daly Blvd/Westlake Exit (49A).
- Turn left on John Daly Blvd. for approx. 1 mile.
- Turn right onto Skyline Blvd/CA-35 N. for approx. 2.0 miles.
- Turn right onto Harding Rd.

### DIRECTIONS FROM NORTH BAY

- From US-101 S via the left ramp toward San Francisco (Golden Gate Bridge).
- Merge onto CA-1 S toward 19th Ave/Golden Gate Park for 5.20 miles.
- Turn right onto Sloat for 1.15 miles.
- Turn slight left onto Skyline Blvd/CA-35 S. for 0.65 miles.
- Turn left onto Harding Rd.

### DIRECTIONS FROM OAKLAND

- Take I-580 towards San Francisco.
- Take ramp (left) onto I-80 towards San Francisco.
- I-80 becomes US-101 S.
- Merge onto I-280 S toward Daly City for 4.25 miles.
- Take the John Daly Blvd. exit.
- Turn right onto John Daly Blvd. (approx. 1 mile)
- Turn right onto Skyline Blvd/CA-35 N. for approx. 2.0 miles.
- Turn right onto Harding Road.

## CONTACT US

### PROFESSIONAL EVENT COORDINATION

#### Jeanne White

Director of Business Development

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### ON-SITE EVENT CONTACT

#### Amanda He

**Assistant Food & Beverage  
Director**

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