

LPGA International

Breakfast



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Breakfast

PLATED BREAKFAST

Includes: Homemade Biscuits, Baby Maryland Hash Browns, Sliced Fresh Fruit Garnish
Choice of Hickory Smoked Bacon or Country Style Sausage
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas & Water

Choose One Entrée

International Country Breakfast

Two eggs scrambled

\$10.95 per person

Eggs Benedict

Thin poached jumbo eggs served on toasted English muffin

Canadian pancetta bacon

Topped with homemade Hollandaise sauce

\$13.95 per person

Steak and Eggs

8oz Ribeye steak accompanied with 2 eggs scrambled

\$16.95 per person

LPGA French Toast

Made with thick sliced bread, eggs, milk, vanilla and cinnamon, served with whipped cream

\$10.95 per person

A La Carte Items

Chilled Fresh Florida Fruit Juices \$1.75

Cup of Fresh Seasonal Fruit \$2.95

Granola or Breakfast Cereal \$2.00

Country Sausage or Baked Bacon \$2.00

Breakfast Danish or Muffin \$1.95

Jumbo English Muffin \$1.95

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change

Breakfast

BUFFET BREAKFAST

All Buffet Breakfasts are Served with Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Legends Continental

Fresh Florida Orange and Grapefruit Juices

Bakery Basket of Bagels, Muffins and Danishes

Assorted Fruit Preserves, Cream Cheese, Honey and Butter

Add Sliced Tomatoes, Lox, Diced Onions and Capers \$5.00 per person

8.95

Champions Continental

Chilled Florida Orange and Grapefruit Juices

Sliced Seasonal Fruit and Berries

Bakery Basket of Bagels, Muffins and Danishes

Assorted Fruit Preserves, Cream Cheese, Honey and Butter

9.95

LPGA Breakfast Buffet

Fresh Florida Orange and Grapefruit Juices

Bakery Basket with Croissants, Bagels and Danishes

Assorted Fresh Fruit, Fruit Preserves, Cream Cheese and Butter

Fluffy Scrambled Eggs with Chives & Cheddar Cheese

Baby Maryland Hash Browns

Maplewood Smoked Bacon Strips & Country Link Sausage

Add Homemade Biscuits & Gravy \$4.00 per person

13.95

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Breakfast

LPGA Specialty Omelet Station

This Chef attended station makes a great addition to any breakfast buffet!

Includes 3 eggs, and choice of Bacon, Sausage, Ham, Red Peppers, Mushrooms,
Onions, Tomatoes, American Cheese, and Cheddar Cheese

3.50

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Breakfast

MEETING PLANNER'S HOLE IN ONE

Price Includes Continuous Beverage Service Throughout Meeting

Fairway Day

EYE OPENERS

Legends Continental Breakfast Buffet

MID-MORNING

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas

Bottled Water and Sodas

LUNCH BREAK

LPGA Deli Buffet

AFTERNOON BREAK

Choice of One Refreshment Break

28.00

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Breakfast

All Day LPGA

EYE OPENERS

LPGA Breakfast Buffet

MID-MORNING

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas

Bottled Water and Sodas

LUNCH BREAK

Choice of One: LPGA Deli Buffet, Winners Circle Buffet, Pita & Wrap it Up, or Little Italy Buffet

AFTERNOON BREAK

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas

Bottled Water and Sodas

Assorted Cookies and Brownies

35.00

9 Hole Round

Half Day Meeting

EYE OPENERS

Champions Continental Breakfast Buffet

MID-MORNING BREAK

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas

Bottled Water and Sodas

Assorted Cookies and Brownies

17.00

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Breakfast

THEME BREAKS

Cookie Break

Assorted Cookies & Double Fudge Brownies

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Gourmet Teas and Bottled Water

Add chocolate dipped strawberries \$3.00 per person

8.00

Health Nut

Homemade Carrot & Banana Walnut Bread

Assorted Sliced Seasonal & Tropical Fruit Platters

Granola Bars & Trail Mix

Vegetable Crudités with Low Fat Dip

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Gourmet Teas and Bottled Water

10.00

Snack Attack

Assorted Finger Sandwiches

Trail Mix, Tortilla Chips & Salsa, Pretzel Bites

Assorted Sodas, Iced Tea and Lemonade

11.00

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Breakfast

REFRESHMENT BREAKS

Morning Starters

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas and
Bottled Water 5.00

Mid-Morning

Freshly Brewed & Decaffeinated Coffee, Selection of Gourmet Teas
Bottled Water and Sodas
6.00

Mid-Afternoon

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Gourmet Teas
Bottled Water and Sodas
Assorted Cookies & Brownies
8.00

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Policies

Event Set-Up and Rentals

Pricing for Room Rental will include complete set-up and breakdown of events, as well as items indicated below under Room Setup

International Room:

- Seats 150 people
- 200 people for standing receptions

With Our Compliments our Private Events Director will assist in determining the scheduling of the your event, food and beverage needs and room layout. Please call if you would like to book an appointment to tour our facility, we look forward to working with you!

Audio Visual:

- 5x5 Tripod Screen \$25.00
- (Larger screens available upon request)
- LCD Projector \$50.00
 - Projector & Screen Combo \$70.00
 - Podium & Microphone \$25.00
- Other Items Available Upon Request

Policies

Catering Information and Policies

Food and Beverage Provisions

All food and beverage items must be provided by our in house culinary staff. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our printed menus.

Multiple Entrée Selections

You may offer your guests a maximum of three different entrée choices. Customer is responsible for providing the Private Events Director with the final guest count one week prior to the event. The guest count is to include the name of the guest and what entrée they have selected. The client is also responsible for providing their own place cards with the selection on them.

Vegetarian meals are provided to order upon request and should be provided when guarantee is given.

Deposit Schedule

Space may be confirmed on a definite basis as early as 12 months in advance. All dates are considered definite upon receipt of deposit, signed BEO, and signed contract. All monies deposited will be applied to the final balance. Three months prior your event date a 50% deposit based on the estimated food and beverage costs, site rentals, service charge, and applicable taxes is due. The estimated final balance for your event, based on your actual food and beverage selections and all related costs, is due one week prior to your event in the form of a credit card or check. Any additional balance due is to be paid in full at the conclusion of your event unless other arrangements for billing have been made.

Guarantee Agreement

The Private Events Department must be notified of the exact number of guests attending a function one week prior to the date of the event. This will be considered a guarantee, for which you will be charged, even when fewer guests attend the event. In the event additional guests attend your event, we will be prepared with 5% over the guaranteed number of guests.

Room Setup

Any outside vendors hired for your function are fully responsible for the setup and breakdown of items ordered for your event. Each banquet room is set with the required number of tables, draped in our house ivory, white or black linen and beautiful wooden upholstered banquet chairs. We also provide elegant decorations and skirting for all buffet tables, registration, cake and gift tables. The room will be available no less than one hour before your event for setup. All decorations and

Policies

personal items may be dropped off to the club no more than 24 hours prior to the event. Under no circumstances are we able to hold or store decor or personal items after the conclusion of the event.

Attendant Stations/ Beverage Service

A fee of \$75 per Chef is applicable; the number of Chef's needed to accommodate your guests is determined by management. a \$75.00 bartender fee is required for non-alcohol beverage service. Regular, Decaffeinated Coffee and Gourmet Teas are only included with banquets offering alcohol service. A \$2.50 per person beverage charge applies to all Non-Alcohol or "dry" events.

