

# WELCOME TO THE OLD MILL CLUBHOUSE

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## 2016 - GOLF TOURNAMENT MEAL PACKAGES

We would love to host your Golf Tournament Meals, Beverages & Snacks, both on The Old Mill Golf Course and in The Old Mill Clubhouse. Our dining room can seat up to a maximum of 150 guests. The following guide will help you plan pre-tournament meals, hosted beverages & snacks during a tournament, sponsor options, and post-tournament meals.

**All food and beverages must be purchased through The Old Mill Clubhouse Banquet Services. No outside food or beverage purchased off premises is permitted for distribution at the registration table, including in gift bags or otherwise, on The Old Mill Golf Course or in The Old Mill Clubhouse. Thank you.**

### Table of Contents

Continental Breakfast or Full Breakfast.....	Page 1
Sack Lunches.....	Page 1
Cold Sandwich Buffet and Gourmet Sandwich & Salad Buffet....	Page 2
BBQ Buffets.....	Page 3
Theme Buffets .....	Page 4
Beverages in the Clubhouse for a Social Hour.....	Page 5
Hosted Beverages & Snacks on the Golf Course & Sponsor Options .....	Page 6
Golf Tournament Banquet Policies Room capacity, deposit, menu & guest count confirmation & other pertinent information.....	Page 7 & 8

## **GOLF TOURNAMENT MEAL PACKAGES**

**All food and beverages must be purchased through The Old Mill Clubhouse Banquet Services. No outside food or beverage, purchased off premises, is permitted for distribution at the registration table, including in gift bags, on The Old Mill Golf Course or in The Old Mill Clubhouse.**

### **CONTINENTAL BREAKFASTS**

#### **“On The Cart” (or at the registration table)**

10oz. bottled Juice, Granola Bar, Apple or Banana & Yogurt, in a to-go bag.  
**\$5.95 per person**

#### **“In The Clubhouse”**

Assorted House made Baked Goods and Bagels with butter, cream cheese & jellies,  
Bowls of fresh fruit, Coffee and Juices  
**\$6.95 per person (served inside the banquet facility)**

#### **A la carte items:**

Coffee/Decaf only - \$2.00/person  
Juices only - \$2.50/person  
Coffee/Decaf and Juice only - \$3.50/person  
Apple or Bananas only - \$1.25/person  
Granola Bars only - \$1.25/person  
Yogurt only - \$1.50/person  
House made Muffins only - \$2.50/person  
Bagels with cream cheese, butter & jellies only - \$3.00/person

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### **FULL BREAKFAST BUFFETS**

Full Breakfast Buffets are available upon request. Discuss this with your banquet coordinator.

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### **SACK LUNCHES**

**#1.** Variety of Turkey, Ham & Roast Beef Sandwiches,  
(we make approximately 50% turkey, 25% ham & 25% roast beef)  
Chips, Banana or Apple, Cookie & Soft Drink  
**\$10.75 per person**

**#2.** Variety of Chicken Salad, Tuna and Veggie Wraps,  
Chips, Banana or Apple, Cookie & Soft Drink  
**\$11.95 per person**

**All food and beverage is subject to 7.85% tax & 18% gratuity.**

## **COLD SANDWICH BUFFET**

Ham, Turkey & Roast Beef  
Swiss, Cheddar & Provolone Cheeses  
Condiment Tray, Assorted Breads, Chips,  
Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette  
Watermelon Wedges,  
Fresh Baked Cookies, Soft Drinks  
**\$13.50 per person**

## **GOURMET SANDWICH AND SALAD BUFFET**

Your choice of **two** croissant sandwiches **OR** one croissant sandwich and one vegetable wrap:

- Chicken Salad with grapes & walnuts
  - Ham & Swiss with Dijon mustard and dill pickle
  - Roast Turkey with havarti cheese, watercress, basil mayonnaise
  - Roast Beef with creamy horseradish & arugula
  - Vegetable Wrap Sandwich
- Vegetables with hummus, roasted red peppers, cucumber, tomato and feta with a balsamic reduction

Choose **one** salad:

Caesar Salad with house made croutons and house made Caesar dressing  
**OR** an Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette

Fresh Baked Cookies, Soft Drinks

**\$15.50 per person**

- A second salad from the selections above, add \$2.00 per person
- An additional croissant sandwich/vegetable from the selections above, add \$3.00 per person.
- Substitute a Spinach Salad with bacon, candied walnuts and bleu cheese tossed with a balsamic vinaigrette, for any of the above salad selections for \$2.00 per person

**All food and beverage is subject to 7.85% tax and 18% gratuity.**

## **BBQ BUFFETS**

Meats are grilled outdoors on a BBQ

### **#1 - \$12.50 per person**

Guest choice of either:

Hamburger, Cheeseburger or Bratwurst

Condiment Tray of lettuce, tomatoes, onions and pickles

**Choose one salad:** Caesar Salad with house made croutons and house made Caesar dressing

**OR** An Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette

Watermelon, Fresh Baked Cookies & Soft Drinks

Add Grilled Chicken Breast/\$2.00 additional per person

For a second salad from the selections above, add \$2.00 per person

### **#2 - \$16.50 per person**

BBQ Chicken & Chef Carved Sirloin Medallions

Chef's house made steak sauce and creamy horseradish available on the side

**Choose one salad:** Caesar Salad with house made croutons and house made Caesar dressing

**OR** An Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette,

Watermelon, Fresh Baked Cookies & Soft Drinks

For a second salad from the selections above, add \$2.00 per person

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## **HOSTS**

~ Please note ~

All BBQ Buffets are planned as one time through (one grilled item at a time).

Guests are welcome to seconds after everyone has been through the buffet and have received his/her first choice. We appreciate your support of this policy so all the participants returning to the clubhouse, including the last golfers in, will have their first choice for their lunches, as well.

If you want to order extra food for big eaters, you are welcome to increase your guest numbers.

For questions or clarification, please discuss this with your banquet coordinator.

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All food and beverage is subject to 7.85% tax and 18% gratuity

## THEME BUFFETS

### Italian Buffet

**\$19.95 per person**

- Pasta served with your choice of **two** of the following three sauces:  
Italian Sauce Bolognese (meat sauce), **OR** Marinara (meatless), **OR** Alfredo Sauce (meatless),  
Shredded Parmesan Cheese on the side,  
-Chicken Parmesan  
chicken breast breaded with panko/parmesan  
and topped with marinara sauce & mozzarella cheese
  - Tossed Caesar Salad, Garlic Bread
  - Choose **one** Dessert (see below), -Soft Drinks and Lemonade
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### Mexican Buffet

**\$22.95 per person**

- “Build Your Own” Fajita Bar with both Fajita Beef and Fajita Chicken,  
Flour Tortillas, Guacamole, Sour Cream, Salsa, Cheeses,  
Spanish Rice, Black Beans with Salsa,  
Southwestern Chopped Salad with Cilantro Lime Dressing  
Choose **one** Dessert (see below), Soft Drinks and Lemonade
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### Choice of Desserts for Theme Buffets (Choose one)

Creamy Style Cheesecake

Served with a berry puree

Carrot Cake

Two-Layer Dark Chocolate Cake

Served with a berry puree

House Made Mini Dessert Bars

(choose **one** kind of bar)

-Brownies (choose with or without nuts)

-Raspberry Crumble Squares

-Blondies (white chocolate)

-Seven-Layer Bar

(white and dark chocolate, butterscotch & coconut over a graham cracker & pecan crust)

Cookie Platters

Mini 1.5oz. cookies - (choose **two** kinds of cookies)

-Chocolate Chip

-Oatmeal Raisin

-Coconut Macaroons

-Peanut Butter

**For any additional dessert, add \$2.00 per person**

## BEVERAGES IN THE CLUBHOUSE

All luncheons include beverages, but we can also provide additional beverages during a social hour.

### Non-Alcoholic Beverages

Punch Bowl (serves 25 guests).....\$49.00/bowl  
Made with fruit juices and sparkling soda and garnished with fresh fruit.

Bottomless Soft Drinks, Lemonade & Iced Water...\$2.75 per person

Sparkling Cider (serves about 5 glasses).....\$7.00/bottle

Coffee Table (coffee & decaf).....\$2.00 per person

### Hosted 3.2 Beer Bars

The Old Mill Clubhouse has a Utah State On-Premise Beer Liquor License (3.2 beer only).

We can provide 3.2 beer by the can for your event

(or pre-ordered bottled beer with a commitment to purchase a case of the bottled beers):

Domestic Beer... \$2.50 each (+ tax + gratuity)

Imports/Microbrew Beer...\$3.75 each (+ tax + gratuity)

-The host must pay a Mandatory Bartender Fee (hired by The Old Mill Clubhouse) ...\$35.00/hour + +

### No-Host Cash Bars (for 3.2 beer only)

Cash bar can be set up for 3.2 beer only.

Domestic Beer ... \$2.75 (includes tax)

Imports/Microbrew Beer ... \$4.00 (includes tax)

-The host must pay a Mandatory Bartender Fee (hired by The Old Mill Clubhouse)...\$35.00/hour + +

### Beers sales are available in the Grill Room

-Participants may also purchase beer from The Grill Room and bring it into the banquet room  
(no bartender necessary).

**All food, beverage and bartender service is subject to 7.85% tax and 18% gratuity.**

## **HOSTED BEVERAGES & SNACKS ON THE GOLF COURSE & HOLE SPONSOR OPTIONS**

**All food and beverage must be purchased through the Old Mill Clubhouse.**

**No outside food or beverages, purchased off premises, are permitted at the registration table, including in gift bags, on the Golf Course, or in the Clubhouse.**

### **HOSTED or NO-HOST BEVERAGES & SNACKS FROM THE CART**

**The beverage cart at The Old Mill Golf Course operates Friday, Saturday and Sundays only.** For a guaranteed minimum expenditure of \$250.00 or more, a beverage cart can be arranged M – TH (2 or 3 beverage and snack tickets per person, depending on the number of participants).

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The Old Mill Clubhouse Banquet Services can provide pre-tournament breakfast items during registration, (see page 1) plus beverages and snacks on the golf course for the participants of your tournament, via our beverage cart or in The Old Mill Clubhouse Grill Room (see beverage and snack prices below).

**Consider the five options below for your tournament:**

**Option 1.** The host party or a sponsor can order a continental breakfast or a la carte breakfast items from The Old Mill Clubhouse Banquet Services for the registration table (outside) or in the clubhouse (see page 1)

**Option 2.** The host party or sponsors can provide “tickets” for beverages/snacks and distribute the tickets at the registration table to participants. Tickets are redeemable from the beverage cart (Fri – Sun) or from The Old Mill Clubhouse Grill (7 days a week). Each ticket will state what may be redeemed with this ticket, as pre-arranged with the host party (ie: one snack, one non-alcoholic beverage, one water, one domestic beer, one import/microbrew beer, etc.) These will be collected, added up, and settled at the end of the tournament.

**Option 3.** The host party can keep a running, “open tab” for beverages/snacks, settled at the end of the tournament.

**Hosted beverages (ticket system or open tab) from the beverage cart are priced as follows:**

Soft Drinks, Bottled Water, Gatorade, Energy Drinks & Arnold Palmer \$2.50 each

Domestic Beer \$2.50 each

Premium Beer (Imports and Microbrews) \$3.75 each

Hosted Snack prices from the beverage cart or Clubhouse Grill

For a variety of candy, chips and cookies, prices range from \$1.25 to \$2.00 per item.

**Option 4.** Beverages and snacks can be all **no-host**, where each participant pays for all their own purchases on the cart or in The Clubhouse.

#### **Option 5. Hole Sponsorship Fee**

The tournament host pays a \$250.00 hole sponsorship fee for any outside food or beverage that is distributed at the registration table or is brought on to the golf course facilities and distributed to participants. If you choose this option, you may provide any snacks and/or any non-alcoholic beverages at the registration table or on any location at the Golf Course, with the exception of inside the Clubhouse.

**(No alcoholic beverages, purchased off the premises, are permitted for distribution anywhere at the facility).**

For questions or details, see your banquet coordinator.

**Utah State and SL County laws strictly forbid all alcoholic beverages, purchased off-the-premises, from being brought on to the golf course or in to the clubhouse.**

All food, beverage and hole sponsorship fees are subject to 7.85% tax and 18% gratuity.

# Old Mill Clubhouse

## Golf Tournament Banquet Policies

**No outside food, beverage or alcohol is permitted on The Old Mill Golf Course or in The Old Mill Clubhouse.**

### Menu & Guest Count Confirmation

**-Confirm your banquet menus no later than 14 days prior to your event.**

**-Confirm you final guest count no later than 7 days prior to your event.**

(Do not forget to include your sponsors, volunteers and/or spouses in your final guest count for lunch! If you anticipate big eaters in your group, you may increase the guest count to accommodate this factor)

### Deposit Information

-A \$500.00 deposit is required to reserve the banquet facility.

This deposit will be applied to your final food and beverage billing.

There is no rental fee for using the banquet facilities for **up to 2 hours** when a luncheon is planned following your golf tournament. If you need the clubhouse for longer than 2 hours (if available), rental charges apply.

-Final payments are due the day of your event.

For deposits and or final payments, we accept checks made out to The Old Mill Clubhouse or any major credit cards.

### Tournament Hosts

-Please inform all organizers, hole sponsors & golf tournament participants about our **“No Outside Food & Beverage Policy”** and our **liquor policy**. Thank you!

### Hole Sponsorship Fee

-The tournament host may choose a \$250.00 hole sponsorship fee option to bring food or beverage purchased off premises to the registration table or on to the golf course, for distribution to tournament participants.

See page 6 for more details (**Option 5**). For questions/clarifications, ask our banquet coordinator.

**-Utah State and SL County laws strictly forbid all alcoholic beverages, purchased off-the-premises, from being brought on to the golf course or in to the clubhouse.**

**This policy is strictly enforced.**

### Dining Room Set-Up for Golf Tournament Banquets

For all tournament continental breakfasts, breakfast buffets, lunch buffets & outdoor grill buffets, we provide table linens toppers for the food, beverage and awards tables only.

-Linens for the guest tables can be ordered at \$5.00/table

(includes white linen for the guest tables and linen napkins).

-Flower service can be provided for \$25.00 per guest table and \$50.00 for the buffet table.

**All food, beverage, beverage & snack tickets, bartender, linen service, flower service & hole sponsorship fees are subject to 7.85% tax and 18% gratuity.**



## **Meetings prior to or following golf tournaments and luncheons:**

**For an awards luncheon following a golf tournament, you may have use of the banquet facilities for up to 2 hours.**

**If you would like to plan a meeting following an awards banquet or prior to a golf tournament, if space is available, rental charges will apply.**

Linens are additional at \$5.00 per table.

### **INFORMATION FOR PRESENTERS/PRESENTATIONS:** **EQUIPMENT AVAILABLE for YOUR USE (no charge)**

- The Old Mill Clubhouse provides 5' round guest tables and chairs.  
6' rectangular tables are available for meeting tables.
- A 3 x 3 table or a 6' rectangular table for your flatscreen TV /projector/computer, a power strip and extension cord.
- A stand-up podium with the Old Mill logo and a hand-held, cordless microphone.
- A small portable projection screen on a tripod (44" tall & 60" wide; sits 2' off the floor). Our projection screen is appropriate for small groups. For large groups, renting a large screen is recommended (no taller than 115" off the floor, including stand).
- A 5-CD player and an MP3 audio Cord hook-up to our sound system.

All other equipment needed for a meeting or presentation must be provided or rented by the host party. **We advise using an A/V rental house, such as Webb Audio Visual for any custom equipment needed for audio visual needs or presentations. Call 801-484-8567 and ask for a rental representative.**

#### **For presentations, sound or music needs, please take note:**

- There are no curtains or black out curtains for the banquet facility.
- The facility does not have public Wi-Fi. We advise bringing a mobile hot spot device if the internet is needed for your presenter/guests/participants, or for internet based music applications.
- You must bring your own projector/computer/flatscreen TV and all cords needed for presentations.
- If your presentation requires sound, you must provide your own speaker system or speakers for your computer.
- Our MP3 hook up is a cord only (please remove the device case), not a dock, so your player must come fully charged and bring a wall charger.

**For further questions/concerns/clarification, consult the banquet coordinator.**