

GOLF OUTING PLANNER



Sunset Country Club

9555 South Geyer Road

Sunset Hills, Mo 63127

314.843.1100

www.sunsetcountryclub.org

GOLF EVENTS

REQUIREMENTS

- Monday Events: 100 Golfer Minimum – No exceptions
- \$1,500 minimum spent with the golf shop on Gift Certificates, Prizes or Tee Gifts
- \$1,000 Club opening fee
- Rain Policy – Outing is billed for all charges.
- In the event of inclement weather, the golf shop will make every attempt to make the tournament proceed as scheduled.

MINI-OUTINGS

- Sunset may accommodate outings from 16-32 players
- Club professional will work on best format for group size
- Events held Tuesday, Wednesday, Friday, Saturday or Sunday
- Member sponsor required
- Contact club for pricing and date availability



GOLF EVENTS

GOLF OUTING PACKAGES

SILVER

- 18 Holes of Championship golf with golf car
- Golf Professional event coordination and scoring
- Use of practice facility
- Deluxe box lunch
- Non-Alcoholic beverages on golf cars and course
- Heavy Hors d'oeuvres

GOLD

- 18 Holes Championship golf with golf car
- Golf Professional event coordination and scoring
- Use of practice facility
- Golfers Buffet with grilled items and deli selections
- Beverages at lunch and on the course including beer
- Open bar after golf for one and half hours
- Heavy hors d'oeuvres

PLATINUM

- 18 Holes of Championship golf with golf car
- Golf Professional event coordination and scoring
- Use of practice facility
- Deluxe golfers buffet including upscale proteins
- Deluxe beverages at lunch including beer
- Tented premium beverage and snack station
- Premium heavy hors d'oeuvres or sit down dinner
- Includes a two-hour open bar following golf

SILVER MENU

\$150 per Golfer

Box lunch to include choice of:

- Turkey Wrap with Cranberry Mayo, Lettuce, Tomato and Bacon
- Ham and Swiss with Dijonaise on Artisan Wheat Bread
- Roast Beef with Peppercorn Aioli and Sweet Red Onions

Each with Bag of Chips and Home Made Cookie

After Golf Buffet:

- Domestic Cheese Display
- Assorted Grilled and Raw Vegetables w/ Tapenade, Artisan breads, Dips and Spreads
- Sliced Italian Meats and Relishes
- Fresh Fruit Salad
- Boneless Chicken Wings (Buffalo or BBQ)
- Assorted Pizzas
- Mini Cheese Burgers
- Teriyaki Tenderloin Beef Tips
- Truffled Mushroom Pasta
- Jalapeño Poppers
- Fresh baked cookies and brownies

GOLD MENU

\$185 per Golfer

Choice of box lunch from “Silver Menu” or deli buffet to include

- Assorted Deli Meats and Cheeses: Smoked Turkey, Ham, Roast Beef, Turkey Pastrami, Salami, Cheddar, Swiss, Provolone, and American
- Artesian Breads, and Fresh Sliced Lettuce, Tomato and Onion
- Hamburgers with Appropriate Garnishes
- Fresh Fruit Salad, Homemade Potato Chips, Potato Salad and Cole Slaw,
- Fresh Baked Cookies

After Golf Buffet:

- Domestic Cheese Display
- Assorted Grilled and Raw Vegetables w/ Tapenade, Artisan Breads, Dips and Spreads
- Sliced Italian Meats
- Fresh Fruit Salad
- Boneless Chicken Wings (Buffalo or BBQ)
- Assorted Pizzas
- Mini Cheese Burgers
- Teriyaki Tenderloin Beef Tips
- Truffled Mushroom Pasta
- Jalapeño Poppers
- Fresh Baked Cookies and Brownies

PLATINUM MENU

\$215 per Golfer

PREMIUM LUNCH DELI BUFFET:

Assorted Deli Meats and Cheeses:

- Smoked Turkey, Ham, Roast Beef, Turkey Pastrami,
- Salami, Cheddar, Swiss, Provolone, and American
- Artesian Breads, and Fresh Sliced Lettuce, Tomato and Onion
- Fresh Fruit Salad, Home Made Potato Chips, Potato Salad and Cole Slaw

Choice of one Hot Sandwich:

- Cheese Burgers, Veal Brats with Sauerkraut, Hot Dogs, Grilled Chicken and Brie, Southwest Bison Patty Melt, or Philly Cheese Steaks
- Fresh Baked Cookies

AFTER GOLF SIT DOWN DINNER (OPTION 1):

Passed Hors D' Oeuvres:

- Parmesan Cheese Toast with Sweet Peppered Bacon
- Bite Sized Oyster Rockefeller
- Mushroom Tarts
- Gazpacho Shooters
- Caesar Salad topped with three House Smoked Maple Glazed Shrimp
- Roast Tenderloin Bordelaise with Stuffed Chicken Breast Woodsman Style, Wild Rice Medley and Fresh Seasonal Vegetables

Choice of: German Chocolate Cake, NY Style Cheesecake with Berry Sauce or Home Made Carrot Cake

AFTER GOLF BUFFET DINNER (OPTION 2):

Seafood Bar to include:

- Jumbo Cocktail Shrimp, Smoked Mussels, Smoked Salmon and Bite Sized Oyster Rockefeller
- Domestic and Imported Cheese Display
- Assorted Grilled and Raw Vegetables with Tapenade, Artesian Breads, Dips and Spreads
- Sliced Italian Meats
- Fresh Fruit Display
- Boneless Chicken Wings (Buffalo or BBQ)
- Assorted Gourmet Pizzas
- House Smoked and Braised Short Ribs of Beef
- BBQ Lamb Rumaki
- Chef carved Beef Tenderloin with Dollar Rolls, Horseradish and Béarnaise Sauce
- Fresh Baked Mini Pastries and Deluxe Sundae bar

EVENT GUIDELINES AND POLICIES

CLUB HOUSE ATTIRE

- Proper Clubhouse attire for men and women is business casual. Proper attire does not include jeans, designer jeans, or denim clothing of any color. Men must wear collared shirts tucked into the waistband. Cargo shorts and rubber flip flops are not allowed in the clubhouse. It is Club policy that the member (or host) is responsible for the conduct of their guests. In particular, dress code and other policies must be strictly adhered to. **NO denim is allowed at anytime.**
- Sunset Country Club only allows smoking in designated areas outside of the facility.

MENU AND FINAL GUARANTEE

- All food items must be supplied and prepared by the Club and may not be removed from the premises.
- This golf event package serves only as a guide for planning your special occasion. Our culinary staff will be happy to create a custom menu that you desire. Menu selections and all details must be made at least three weeks prior to your planned event. If there are special dietary requirements, please contact the Director of Special Events.
- The guaranteed number of attendees is required one week in advance of your function. The guarantee provides the basis for charges and is not subject to reduction. You will be charged for the guaranteed number plus any covers over and above.
- We understand that under extreme circumstances, a cancellation may be necessary. Due to the many possible variables, each of these situations will be discussed on an individual basis, and certain charges may apply.

CONTRACT AGREEMENT, SERVICE CHARGE AND TAX

- The sponsoring member will be held responsible for all non-recoverable costs in regard to breakage, physical damage to the premises, and in the case of a cancellation. A 20% service charge is added to all banquet and special events when using a private room. Members do not pay sales tax.
- Member-sponsored events require a 20% service charge plus sales tax. Sponsored events are required to be paid in full 7 days in advance of the event. Any remaining balance will be billed immediately following the event, and is due upon receipt.
- In booking or sponsoring an event, a member assumes responsibility for the conduct of guests, compliance with clubhouse rules, and any debt incurred to the club.

DEPOSIT AND PRICING

- A deposit is required for all member and non-member events. Deposits are equivalent to the room rental charge for a non-member and will be established by the catering Manager on a case by case situation for the members. All deposits will be applied to the final invoice upon completion of the event.
- The Club reserves the right to change pricing due to market conditions or other reasons as determined by Management.

LIABILITIES AND PERSONAL ARTICLES

- The Club reserves the right to inspect and control all private functions. All repairs resulting from damage to the Club property will be completed by person or firms selected and supervised by the Club. Members are at all times responsible for the actions of their guests or any organization that they have sponsored for use of the clubs facilities. The use of nails, staples or other devices to affix decorations in any part is strictly prohibited.
- Our facilities are known for their exceptional condition and cleanliness. The Housekeeping Department works tirelessly to maintain that reputation. Additional labor charges may be incurred for special room set ups, multiple changing of set up and for other reasons deemed beyond normal procedures. All costs to repair any damage done to the property by guests, attendees, independent contractors or other agents are the responsibility of the host.
- Our facility is fully protected by an automatic fire sprinkler system. In addition, fire hose cabinets and fire extinguishers are located throughout the facility. Exit doors, exit lights, fire alarm sending stations, fire hose cabinets, and fire extinguishers are prohibited from being concealed, obstructed, or tampered with at any time.

ADVERTISEMENT, SIGNS AND BANNERS

- Signs, banners and flags that promote the event may be hung on the exterior of each facility only with consideration and approval from Management. This not only helps us maintain an orderly event setting, but also prohibits unauthorized advertising or other messages being installed by individual exhibitors or other events, which may occupy different portions of the building. Contact Management for details on availability and authorized locations, and any fees which may be involved.
- There shall be no public advertising, public notices, promotions or coverage in any media (newspaper, radio, television or general circulation publications) of any event to be conducted at the Club without the express written permission of the Board of Directors. Any violations of the rule will result in the immediate cancellation of the function.



JIM HEALEY
Phone: 314.843.1103
jhealey@sunsetcountryclub.org

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