

2022 U.S. Open Championship Update Session December 6, 2021

WHO WE ARE

United States Golf Association

At the USGA, we have a 120 year+ heritage of serving the game and guiding it forward.



WHO WE ARE

USGA's Mission

To champion and advance the game of golf



USGA's Core Strategies



Championships

Provide the very best players in the world with the opportunity to compete for a title

Governance

Clarify and define the Rules of the game worldwide



Golf Facilities

Advance the long-term viability of the game of golf

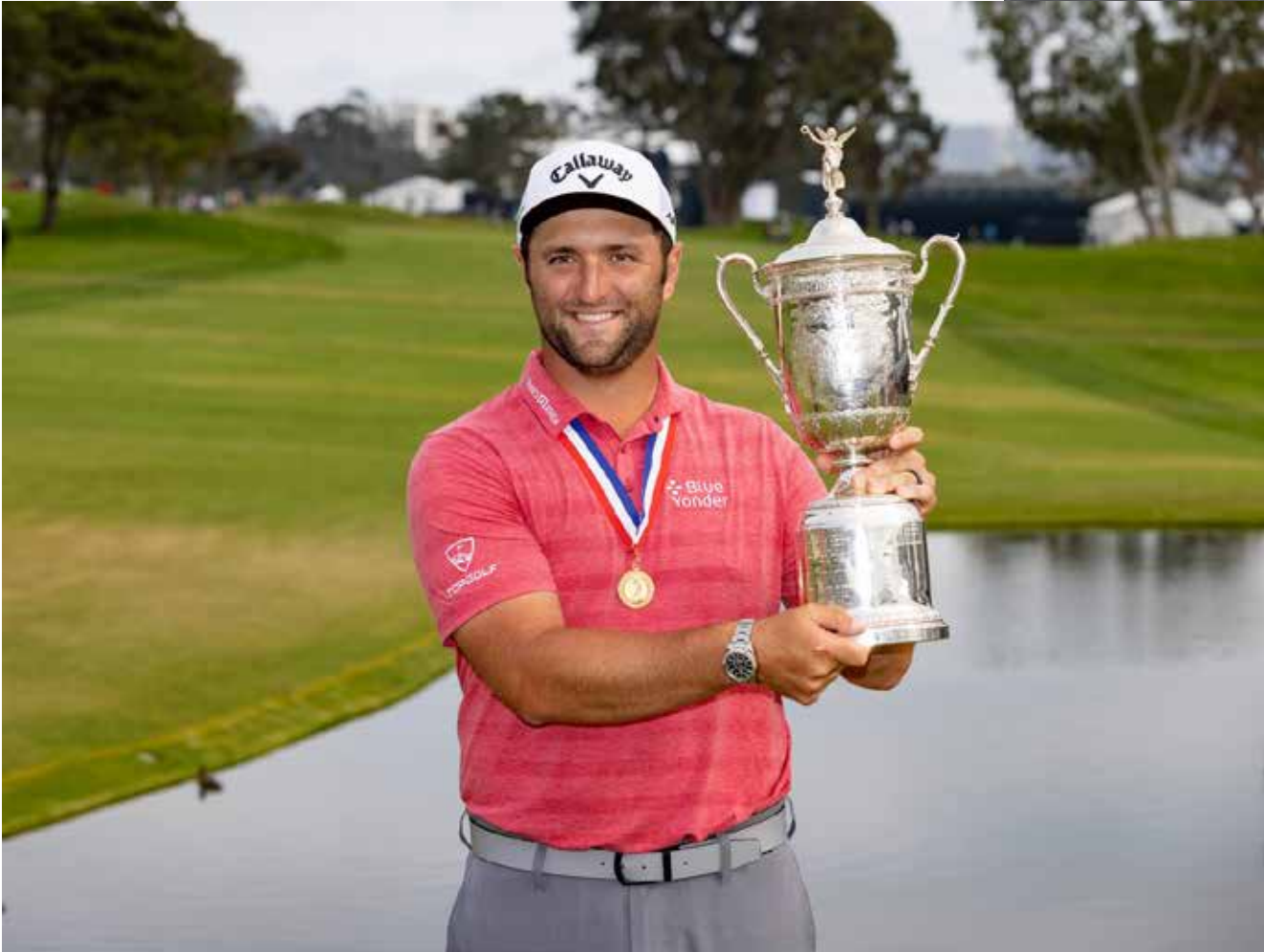
Golfer Engagement

Serve golfers through programs that build engagement with the game



OUR WORK

USGA's Core Strategies



Championships

Provide the very
best players in the
world the opportunity
to compete
for a title

OUR WORK

U.S. Open Championship

- 122nd national championship
 - First conducted in 1895
 - Open to anyone with a Handicap Index of 1.4 or less
 - 156 Players (Exemptions & Qualifiers)
 - Qualifying Takes Place May-June, 2022
 - 72-Hole stroke play
 - Past champions include Tiger Woods, Jack Nicklaus, Arnold Palmer, Ben Hogan, Tom Watson
-



The Country Club



The Country Club

A black and white photograph of a large, two-story house with a wide porch, surrounded by many trees. The house has a gabled roof and two prominent chimneys. The porch is covered with a white railing featuring a repeating 'X' pattern. The house is set on a grassy lawn, and several large trees are scattered around it, some in the foreground and others in the background. The overall scene is peaceful and suggests a rural or country setting.

A Historic Setting

HISTORIC SETTING

The Country Club



The Country Club



U.S. Opens Held at The Country Club

CHAMPIONSHIP

1913 U.S. Open

1963 U.S. Open

1988 U.S. Open

CHAMPION

 Francis Ouimet

 Julius Boros

 Curtis Strange



HISTORIC SETTING

1913 U.S. OPEN



HISTORIC SETTING

1963 U.S. OPEN

Arnie watched as his ball came to rest at a rotted tree stump at the 11th hole. It took him 3 swings to get it into the fairway. He eventually lost to Julius Boros in a playoff.



HISTORIC SETTING

1988 U.S. OPEN



HISTORIC SETTING

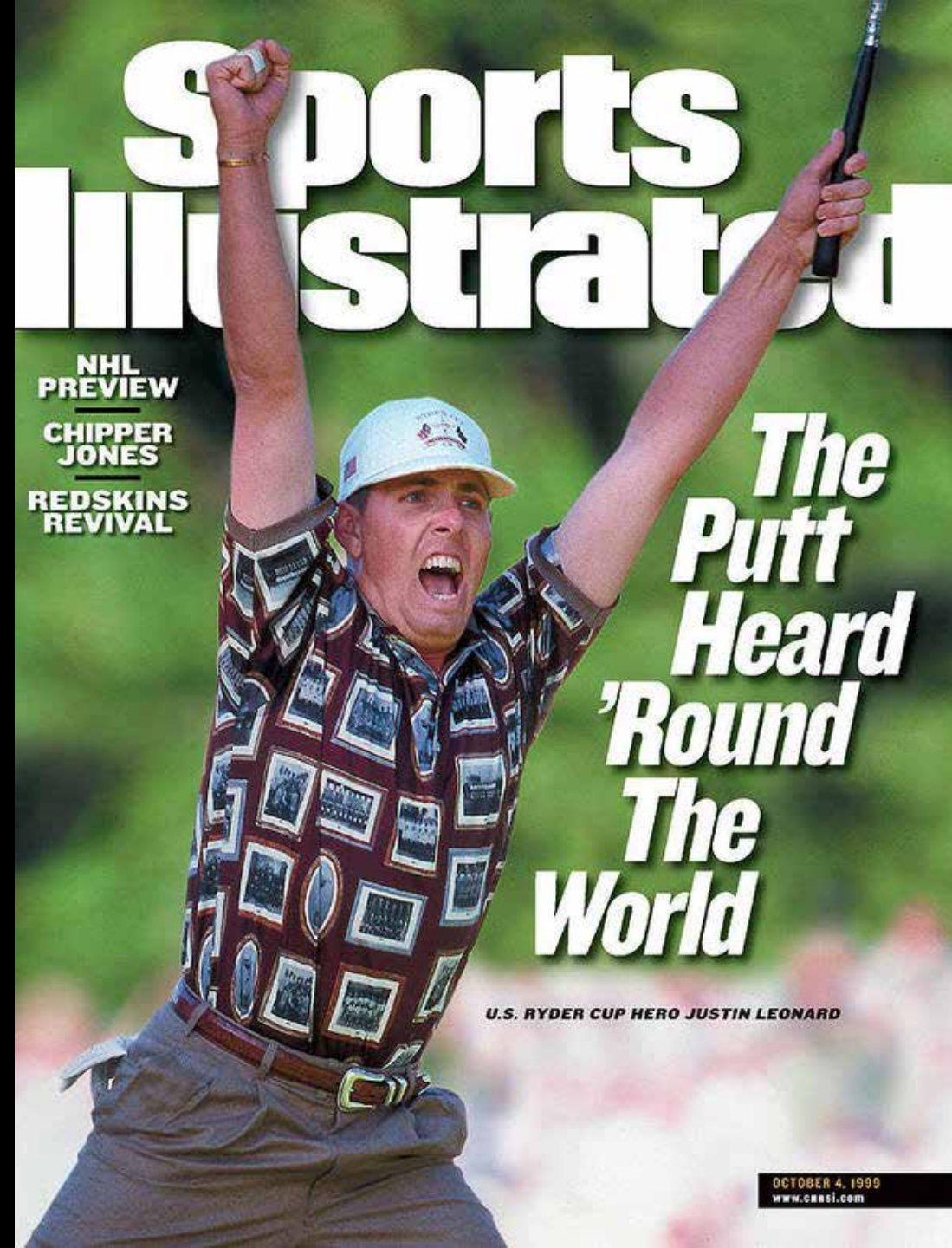
1999 Ryder Cup



HISTORIC SETTING

1999 Ryder Cup

In the 1999 Ryder Cup, the 17th green was the scene of Justin Leonard's improbable, comeback-clinching 40-foot putt against Jose Maria Olazabal.



HISTORIC SETTING
1913 U.S. OPEN



HISTORIC SETTING

1963 U.S. OPEN



HISTORIC SETTING

1988 U.S. OPEN



HISTORIC SETTING

The Country Club

“To me, the property around here is hallowed. The grass grows greener, the trees bloom better, there is even warmth in the rocks. And I don’t know...but somehow or other the sun seems to shine brighter on The Country Club than on any place I have ever seen.”

- Francis Ouimet -

Corporate Hospitality Venues



2022 U.S. Open The Country Club



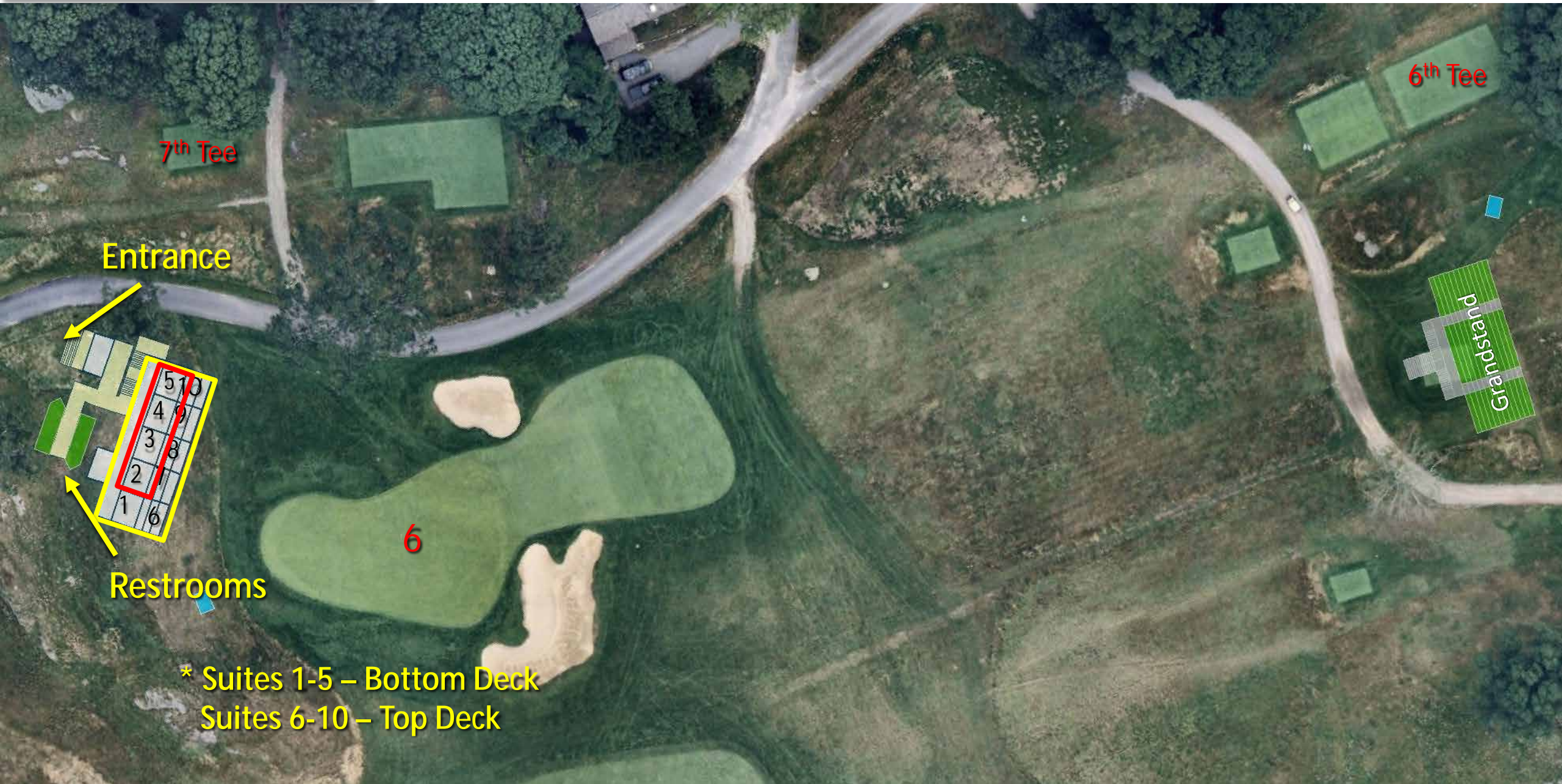
Suites on 13

Daily Suites – #9, 13, 14, 15



Suites on 6

Daily Suites – #2, 3, 4, 5

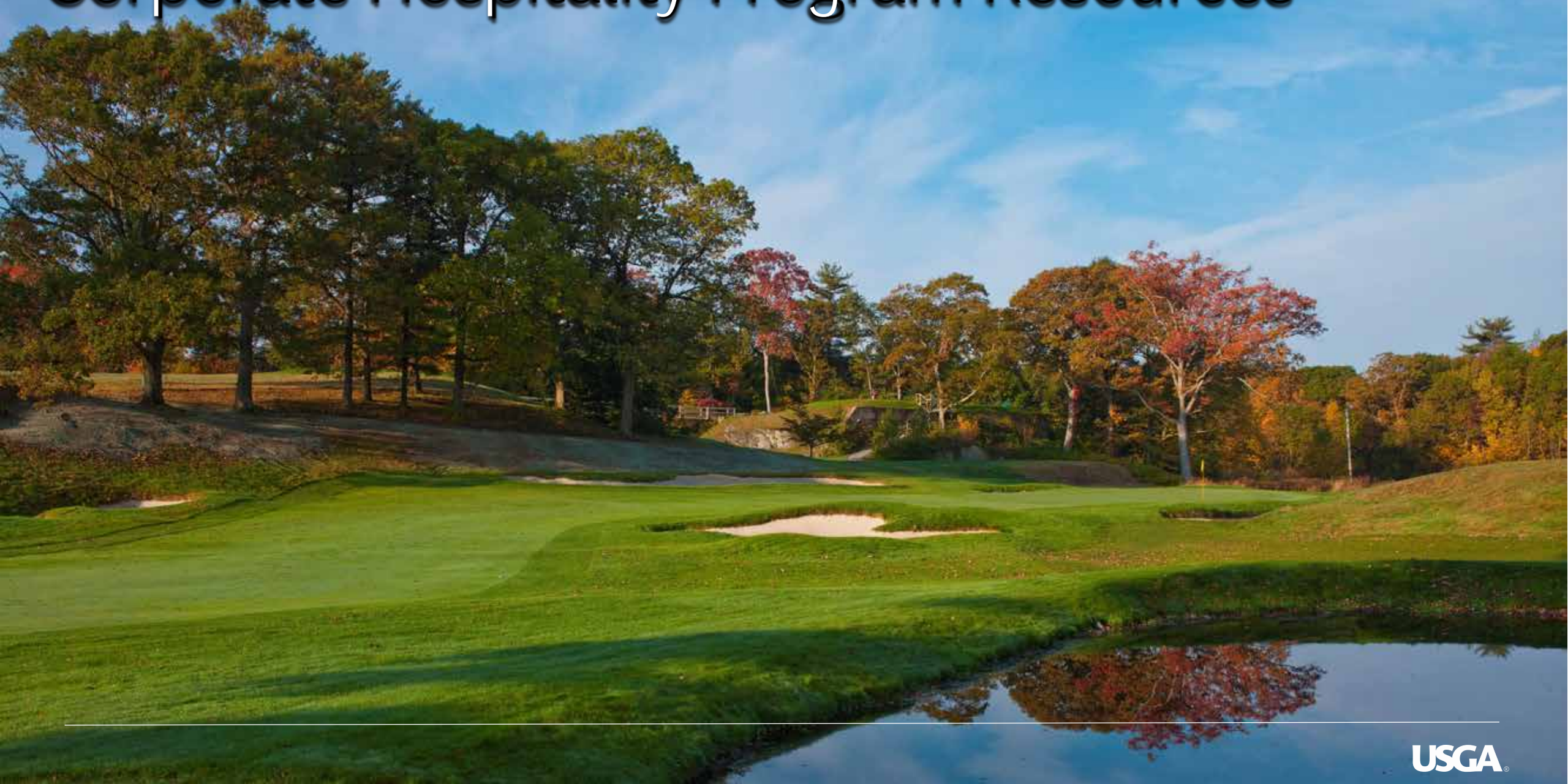


* Suites 1-5 – Bottom Deck
Suites 6-10 – Top Deck

Champions Pavilion



Corporate Hospitality Program Resources





- Exclusive Corporate Hospitality Marketing & Management Company for the U.S. Open since 1995
 - Staff with over 130 years of collective experience in the sports marketing industry.
 - Responsibilities include:
 - Formulation of program
 - Sales
 - Client Resources – Update Sessions & Hospitality Manual
 - Corporate Hospitality Operations
 - On-site Management
-

Corporate Hospitality Manual



- ✓ Link to manual will be emailed to daily contacts
- ✓ Valuable resource to help with your planning
- ✓ Updated as new information becomes available
- ✓ Information in Manual
 - I. Timeline and Forms
 - II. Meetings and Resources
 - III. Championship Information
 - IV. Maps and Layouts
 - V. Hospitality Program Information
 - VI. Tickets
 - VII. Parking and Transportation
 - VIII. Catering and Décor
 - IX. Merchandise
 - X. Hospitality Program Requirements
 - XI. Meeting Minutes

Corporate Hospitality Timeline

Timeline & Forms		
Corporate Hospitality Timeline		
2021	ACTIVITY	LOCATION OR GROUP/CONTACT
September 29	Décor Questionnaire and Hospitality Style Guide sent to clients	Production Elements/Déja Gagner
October 24	Corporate Update Session & Décor Preview	The Country Club/MSG Promotions
October 4	Décor questionnaire due	Production Elements/Déja Gagner
October 5 - 22	One-on-one client calls to kick-off décor discussions	Production Elements/Déja Gagner
October 20	Vendor payment set up requirements due (if applicable)	Production Elements/Déja Gagner
December 15	Final payment for hospitality package due	USGA/Martin Group
December 23	Clients to receive design deck, floor plan, budget, and service agreement	Production Elements/Déja Gagner
December 31	Catering agreement and Credit Card Authorization Form due	Ridgewell/Carnie Coffee
2022	ACTIVITY	LOCATION OR GROUP/CONTACT
January 5	Culinary Selections Book sent	Ridgewell/Carnie Coffee
January 10	Corporate Update Session and Catering Preview & Tasting	The Country Club/MSG Promotions
February 15	Forms due: - Ticket Shipment Form - Corporate Sign Form	MSG Promotions/Emily Gillard
February 18	Deadline for final approval of décor, signed budget/service agreement, and 50% deposit due	Production Elements/Déja Gagner
March 4	Catering deposit due	Ridgewell/Carnie Coffee
March 15	Forms due: - Electrical Requirements Form - Safari Telecom Service Order Form	MSG Promotions/Emily Gillard Safari Telecom/Jake Mulholland
March 17	Corporate Update Session	The Country Club/MSG Promotions
March 18	All graphic files due	Production Elements/Déja Gagner
April 1	Final décor payment due	Production Elements/Déja Gagner
April 15	Forms due: - Option Ticket Order Form - Corporate Shuttle Form	MSG Promotions/Emily Gillard
April 15	Certificate of Insurance due	USGA/Anne Kellstrom
April 22	Deadline to order co-branded merchandise	USGA/Drew Regilio
May 2	Corporate Cup	The Country Club/MSG Promotions
May 3	Corporate Update Session	The Country Club/MSG Promotions
May 6	Final menu selections, guest guarantees and remaining ordering balance due	Ridgewell/Carnie Coffee

A valuable resource to help keep you on track with all important dates & deadlines



Client Log-in – www.msgpromotions.com



ABOUT US

U.S. OPEN HOSPITALITY

U.S. WOMEN'S OPEN HOSPITALITY

CONTACT US

LOG IN



ABOUT US

U.S. OPEN HOSPITALITY

U.S. WOMEN'S OPEN HOSPITALITY

CONTACT US

LOG IN

HOME > LOG IN

LOG IN

Use the form below to log into your account area.

USERNAME

PASSWORD

LOG IN

LOG-IN CREDENTIALS

Suite Patrons:

Username: **USOPENsuite**

Password: **2022corporatepatron**

Table Patrons:

Username: **USOPENTable**

Password: **2022corporatepatron**

2022 U.S. OPEN
HOSPITALITY




2022 U.S. SENIOR OPEN
HOSPITALITY



2022 U.S. WOMEN'S OPEN
CHAMPIONSHIPS



Client Log-in – www.msgpromotions.com



[CLIENT AREA](#) [LOG OUT](#)

[ABOUT US](#) [U.S. OPEN HOSPITALITY](#) [U.S. WOMEN'S OPEN HOSPITALITY](#) [CONTACT US](#)


[HOME](#) > [TENT & SPECIALTY...](#)

TABLE PATRONS


Click on any of the links on the right side of the screen for more information pertaining to the various aspects of your involvement in the U.S. Open Corporate Hospitality Program.

[Update Sessions & Webinars](#)
[Forms](#)
[Corporate Hospitality Manual](#)
[Corporate Merchandise](#)


2022 U.S. OPEN
HOSPITALITY




2022 U.S. SENIOR OPEN
HOSPITALITY



FUTURE
CHAMPIONSHIPS



©2020 MSG PROMOTIONS, INC. ALL RIGHTS RESERVED.



Corporate Update Sessions

Session 1

TODAY

Session 2

MARCH 22

TABLES – 10:00am – 12:00pm

SUITES - 2:00pm – 4:00pm



Session 3

May 11

SUITES - 10:00am – 12:00pm

TABLES - 2:00pm – 4:00pm



A reminder and RSVP form will be emailed to you at least
two weeks in advance of each meeting



ridgewells

CATERING

Tables



Let's Talk About Food!

*Sandwiches, Salads, Entrees, Hearty Snacks & Lite Bites
Options For Grab-n-go, Local Treats, Rotating Specials*

Food Hall Style Set Up

Action Stations

Self-service Stations

Integration of Local Vendors & Purveyors

Shared Full Bar

Beer, Wine, Liquor, Non-Alcoholic Beverages

Service Hours

Breakfast

8:00AM—11:00AM

Lunch

11:00AM—3:00PM

Snack

3:00PM—7:00PM

Bar Service

11:00AM—7:00PM



Suites

In-Seat Service

Sandwiches, Salads, Entrees, Snacks, Rotating Specials

1. Each seating area will have a unique QR code
2. Scan the QR code with your camera phone
3. Place your order on your phone
4. Your order will be delivered to your seat in minutes

Shared Full Bar

Beer, Wine, Liquor and Non-Alcoholic Beverages
Available on each level

Service Hours

Breakfast

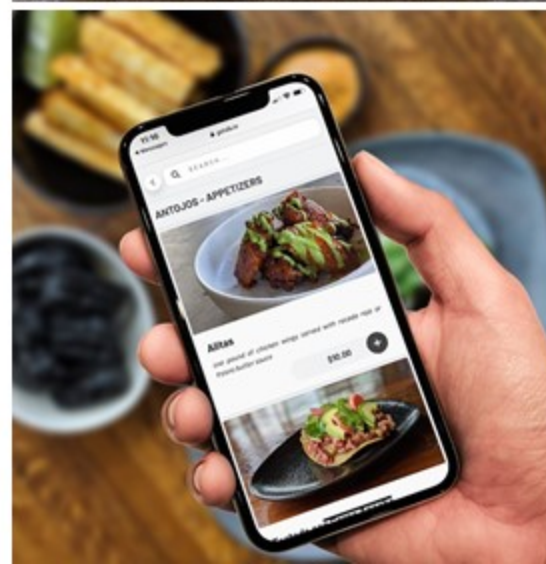
8:00AM—11:00AM

Lunch & Snack

11:00AM—7:00PM

Bar Service

11:00AM—7:00PM



Next Steps

IMPORTANT DATES

NOVEMBER 2021

F&B Invoices Sent To All Clients

FEBRUARY 2022

Championship Menu Released

FEBRUARY 1, 2022

Payment In Full Due to Ridgewells

Preferred methods of payment: ACH/Wire Transfers & Checks

Ridgewells billing contact:

Beena Freeman (bfreeman@ridgewells.com)

QUESTIONS?

CARRIE COFFEE

P: 803.553.0942

E: ccoffee@ridgewells.com



General Championship Information



Championship Format

- Full field consists of 156 players
- The format is stroke play
- There is no Pro-Am at the U.S. Open
- On Thursday & Friday players tee-off in threesomes from 1st and 10th tee
 - 1st tee time on Thursday & Friday is approximately 6:45 a.m.
- The “cut” is made after 36 holes
 - Players with the lowest 60 scores plus ties
- On Saturday & Sunday players tee-off in twosomes from 1st tee only
 - Start times on Saturday & Sunday are determined by the size of the field

Championship Week Schedule

Monday, June 13th

Practice Round

Tuesday, June 14th

Practice Round

Wednesday, June 15th

Practice Round

Thursday, June 16th

1st Championship Round

Friday, June 17th

2nd Championship Round

Saturday, June 18th

3rd Championship Round

Sunday, June 19th

4th Championship Round

Playoff Format

In the event of a tie **at the end of 72 holes of stroke play**, there will be a **two-hole aggregate playoff**.

If the playoff results in a tie after two holes, the tied players would immediately continue to play hole-by-hole (sudden death format) until the champion is determined.



Practice Rounds

Monday, Tuesday and Wednesday



Players are
more
amenable
to
interacting
with fans

CHAMPIONSHIP WEEK

Practice Rounds

Monday, Tuesday and Wednesday



Experience
a more
relaxed
atmosphere

Practice Rounds Monday, Tuesday and Wednesday

Cameras
are
permitted
and
encouraged



CHAMPIONSHIP WEEK

Practice Rounds Monday, Tuesday and Wednesday



Experience
a more
relaxed
atmosphere

Championship Rounds Thursday – Sunday

Players are
competing
for the
most
coveted
title in golf



CHAMPIONSHIP WEEK

Championship Rounds Thursday – Sunday

Full
capacity
crowds



CHAMPIONSHIP WEEK

Championship Rounds Thursday – Sunday

Full
capacity
crowds



CHAMPIONSHIP WEEK

Championship Rounds Thursday – Sunday



Sunday is
Father's Day

CHAMPIONSHIP WEEK

VIP Parking



VIP Parking – Suites on 6 - Larz Anderson Park



VIP Parking – Suites on 6 - Larz Anderson Park Entrance



VIP Parking – Suites on 13 – Pine Manor



Suites on 13
Shuttle to Gate 10

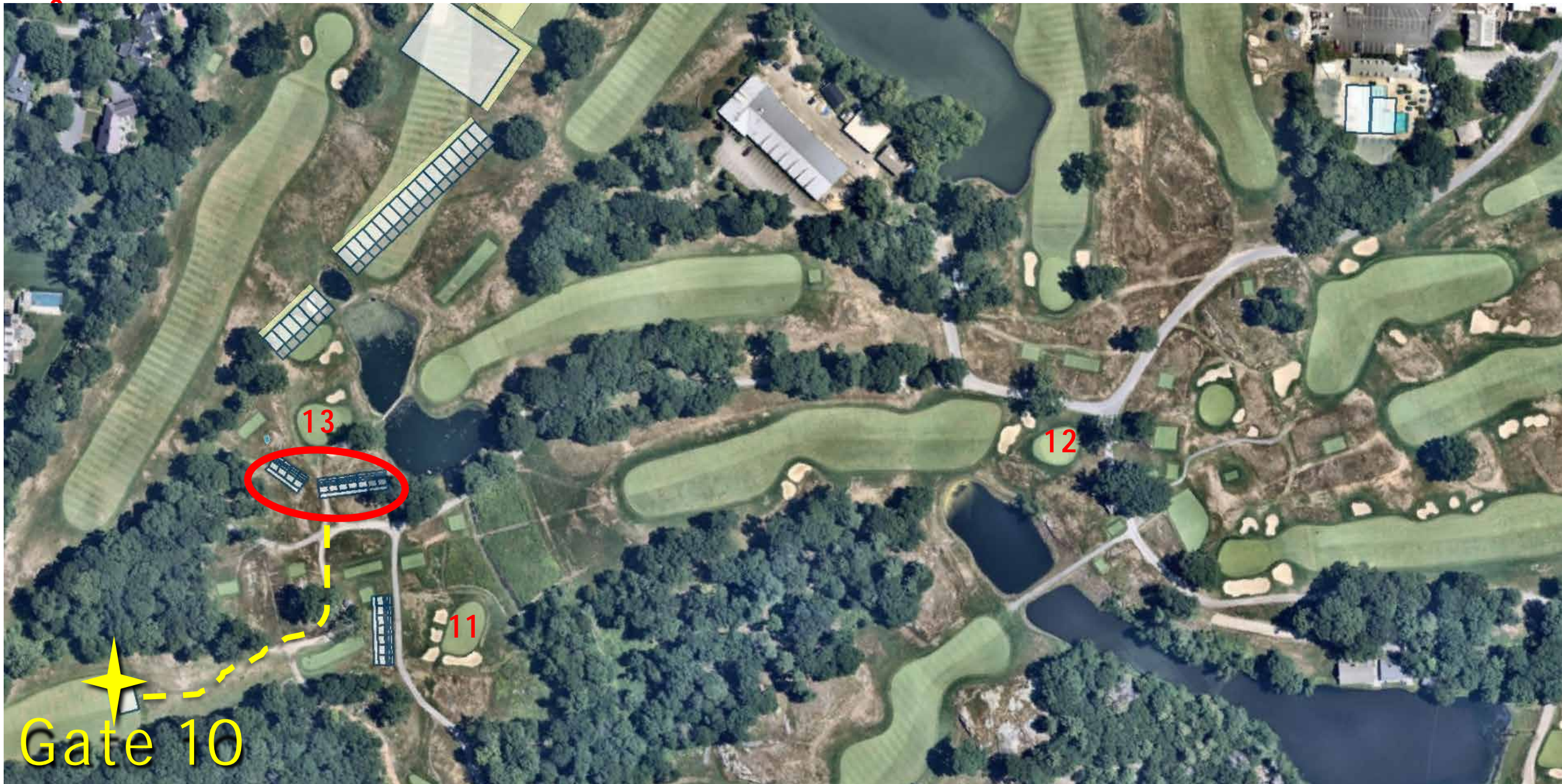
Gate 10

13

14

11

VIP Parking – Suites on 13 – Pine Manor



VIP Parking–Champions Pavilion-Boston College/Brighton Campus



A satellite map of the Brighton Campus area of Boston College. The map shows a mix of green spaces, including several ponds and large fields, and urban areas with buildings and roads. A yellow star is placed on the left side of the map, near a large pond, to indicate the location of the Brighton Campus. Text labels are overlaid on the map in yellow and white.

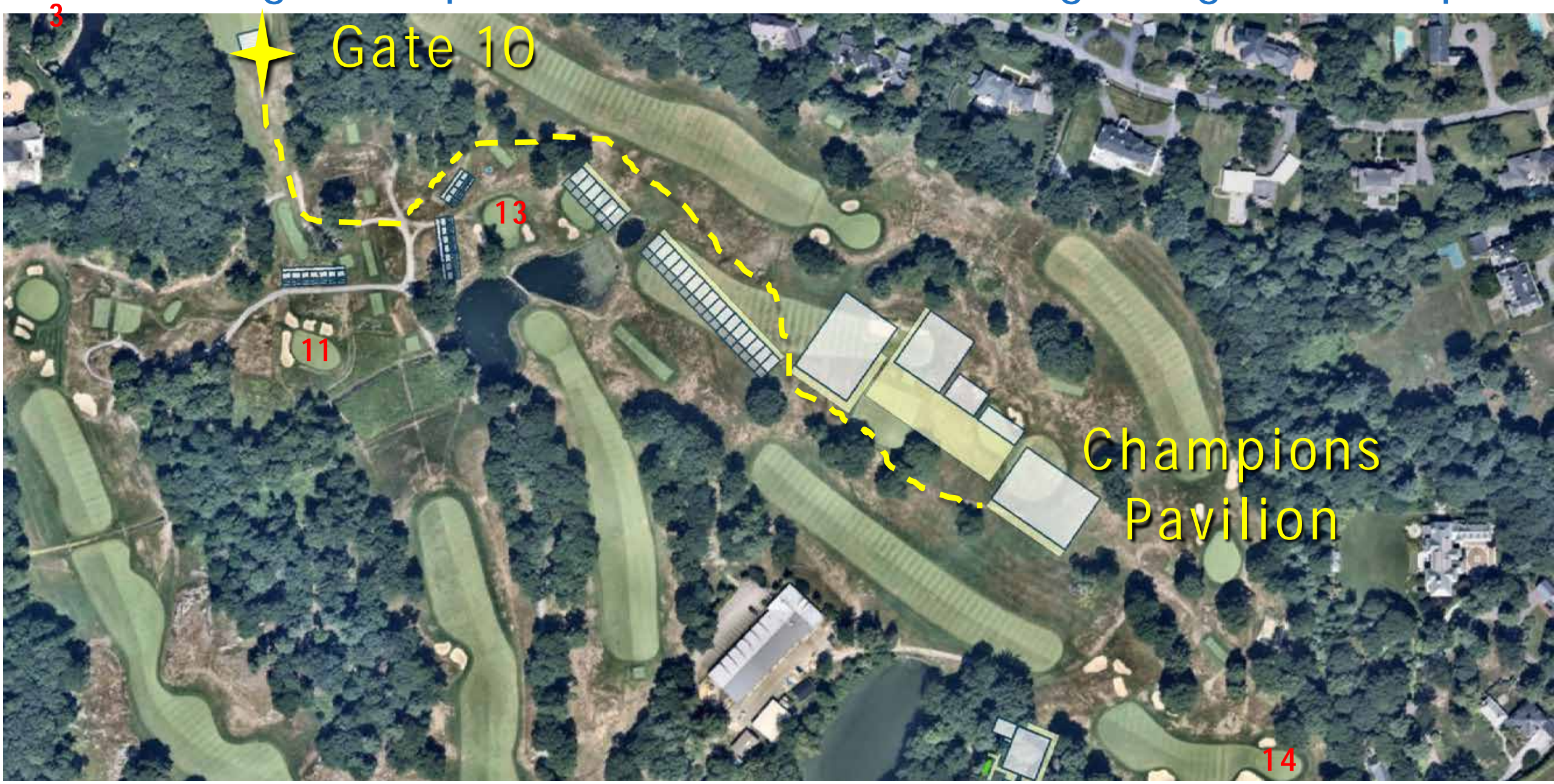
★ Boston College –
Brighton Campus

15-20-minute shuttle ride to Gate 10

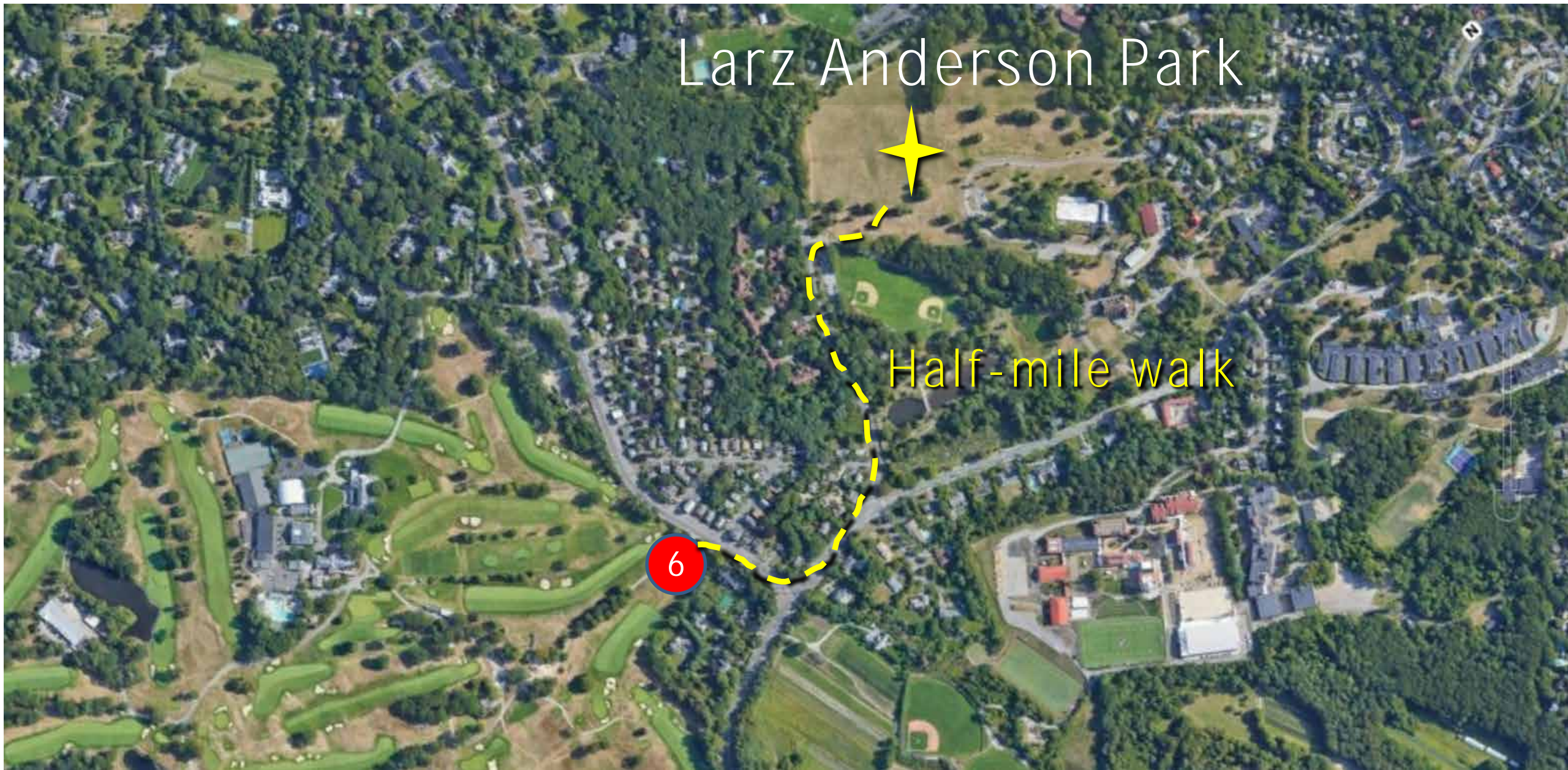
10

The Country Club

VIP Parking–Champions Pavilion-Boston College/Brighton Campus



Ride Share - Larz Anderson Park



Larz Anderson Park

Half-mile walk

6

MBTA – Mass Transit

§ MBTA – Orange Line – Forest Hills Station
(Primary Option)

§ Shuttle – 15-minutes to Newton Street depot

§ MBTA – Green Line – Boston College Station
(B Line)

§ Shuttle – 20-minutes to Clyde East depot

§ Walk to Boston College Chestnut Hill Campus
Shuttle Depot (0.5 miles)

§ MBTA – Green Line – Cleveland Circle
Station (C Line)

§ MBTA – Green Line – Reservoir Station (D
Line)

§ Shuttle – 10-minutes to Clyde East depot



MBTA – Orange Line Shuttle Drop-Off



MBTA – Green Lines (B, C, D) Shuttle Drop-Off



What To Focus On Now



1. Timeline Dates

- December 15 - Final Payment for Hospitality Package Due to USGA

Kaitlin Grouss



Phone: 908-230-0006

Email: kgrouss@usga.org



1. Upcoming Timeline Dates

- January 21 – DAILY SUITE PATRONS ONLY - Décor Questionnaire Due to PEI
- February 1 – Catering Payment Due to Ridgewells
- February 15 – Ticket Distribution & Parking Pass Shipment Form Due

Ticket Information Form – Due February 15th

egillard@usgacomotions.com'."/>

Ticket Distribution & Parking Pass Shipment Form
DUE FEBRUARY 15, 2022

The USGA has determined that all tickets will be digital and all parking passes will be printed for the 2022 U.S. Open. Note: The USGA will not release any tickets or parking passes until they are in receipt of your fully executed hospitality agreement, Certificate of Insurance and all payments due on your hospitality package.

CONTACT INFORMATION FOR DIGITAL TICKET DISTRIBUTION:
 Please indicate below the contact information for the representative who will be managing your company's digital ticket distribution. The representative listed below will receive instructions on how to access your digital tickets approximately 4 to 6 weeks prior to the championship.

Company Name:	Telephone Number:
Contact Name:	Email Address:

SHIPPING INFORMATION FOR VIP PARKING PASSES:
 We will use the contact name and address listed below when shipping the VIP parking passes included with your hospitality package. The package will be sent approximately 6 weeks prior to the championship.

Company Name:
Contact Name:
Shipping Address: (No P.O. Box)
Telephone Number:
Email Address:

[CLICK HERE TO COMPLETE THIS FORM ELECTRONICALLY](#)

This form can also be scanned and emailed to Emily Gillard at egillard@usgacomotions.com

The USGA has determined that all tickets will be digital, and all parking passes will be printed for the 2022 U.S. Open.

CONTACT INFORMATION FOR DIGITAL TICKET DISTRIBUTION:

- Please indicate the contact information for the representative who will be managing your company's digital ticket distribution.
- The representative listed will receive instructions on how to access your digital tickets in the Spring of 2022.

SHIPPING INFORMATION FOR VIP PARKING PASSES:

- The package will be sent approximately 6 weeks prior to the championship via 2-day delivery and cannot be sent to a P.O. Box.

Note: The USGA will not release any tickets or parking passes until they are in receipt of your fully executed hospitality agreement, certificate of insurance and all payments due on your hospitality package.

- Corporate identification signs include only the 2022 U.S. Open logo and the name of your company, and will be uniform in color, typeface, and size.
- Company name will appear on your table/suite sign and on the locator board in your facility



Corporate Sign Form – Due February 15th



- Corporate identification signs include only the 2022 U.S. Open logo and the name of your company, and will be uniform in color, typeface, and size.
- Company name will appear on your table/suite sign and on the locator board in your facility



Corporate Sign Form – Due February 15th

Timeline & Forms #12

Corporate Sign Form

DUE FEBRUARY 15, 2021

The USGA will produce a corporate identification sign that will be posted on the exterior of your hospitality area during the week of the U.S. Open. The sign is yours to keep at the conclusion of the championship.

All signs will be uniform in color, typeface, and size, and will include only the 2022 U.S. Open logo and the name of your company. Company logos, typeface or slogans will not be included on the sign. The sign can accommodate up to three (3) lines and each line can fit up to 20 characters. Keep in mind that the size of the typeface will decrease as the number of characters used on each line increases.

Please note the following with regard to the signage policy:

- For companies sharing their hospitality package with one or more contracted companies, please note that all partners' names will be printed on one sign and that the limit of three (3) lines and 20 characters per line must include all sharing partners. Please submit one form for the entire sharing group.
- Requests to include the company name of a subsidiary, affiliate or any other entity separate from your company will not be granted unless each company enters into its own hospitality agreement.
- In addition to the company name listed in your corporate hospitality agreement, you may request up to two (2) division names, brand names and/or trade names to be listed on your sign, space permitting and upon approval.

Indicate below exactly how you would like your company name to appear on your sign. Please be specific with regard to spacing, capitalization, punctuation, abbreviations, etc.

Company name(s) will be centered on the sign.

Company Representative: _____

Telephone Number: _____

Email Address: _____

[CLICK HERE TO COMPLETE THIS FORM ELECTRONICALLY](#)

This form can also be scanned and emailed to Emily Gillard at eregiste@usga.com.

- Corporate identification signs include only the 2022 U.S. Open logo and the name of your company, and will be uniform in color, typeface, and size.
- Company name will appear on your table/suite sign and on the locator board in your facility
- Be VERY SPECIFIC with regard to capitalization, spacing, punctuation, abbreviations, etc.
- Signs can accommodate no more than 20 characters per line and a maximum of 3 lines
- Sharing partners will have all names printed on one sign
- No other signs or displays are permitted on your table or the exterior of your suite during Championship week.

1. Upcoming Timeline Dates

- January 21 – DAILY SUITE PATRONS ONLY - Décor Questionnaire Due to PEI
- February 1 – Catering Payment Due to Ridgewells
- February 15 – Ticket Distribution & Parking Pass Shipment Form Due and Corporate Sign Form Due
- February 25 – DAILY SUITE PATRONS ONLY - Clients to Receive Design Deck, Floor Plan, Budget and Service Agreement From PEI



1. Upcoming Timeline Dates

- January 21 – DAILY SUITE PATRONS ONLY - Décor Questionnaire Due to PEI
- February 1 – Catering Payment Due to Ridgewells
- February 15 – Ticket Distribution & Parking Pass Shipment Form Due and
Corporate Sign Form Due
- February 25 – DAILY SUITE PATRONS ONLY - Clients to Receive Design Deck,
Floor Plan, Budget and Service Agreement From PEI
- March 1 – Option Ticket Order Form Due

Option Ticket Pricing

Weekly - \$850

Friday - \$185

Monday or Tuesday - \$50

Saturday - \$195

Wednesday - \$80

Sunday - \$190

Thursday - \$160

Food & Beverage Pricing

Suites - \$140 pp/day

Champions Pavilion - \$140 pp/ day

1. Upcoming Timeline Dates

- January 21 – DAILY SUITE PATRONS ONLY - Décor Questionnaire Due to PEI
- February 1 – Catering Payment Due to Ridgewells
- February 15 – Ticket Distribution & Parking Pass Shipment Form Due and Corporate Sign Form Due
- February 25 – DAILY SUITE PATRONS ONLY - Clients to Receive Design Deck, Floor Plan, Budget and Service Agreement From PEI
- March 1 – Option Ticket Order Form Due
- March 18 – DAILY SUITE PATRONS ONLY - Final approval of décor, signed budget/service agreement and full payment due to PEI

2. Become Familiar With Your Package

✓ Location - In relation to the course



2. Become Familiar With Your Package

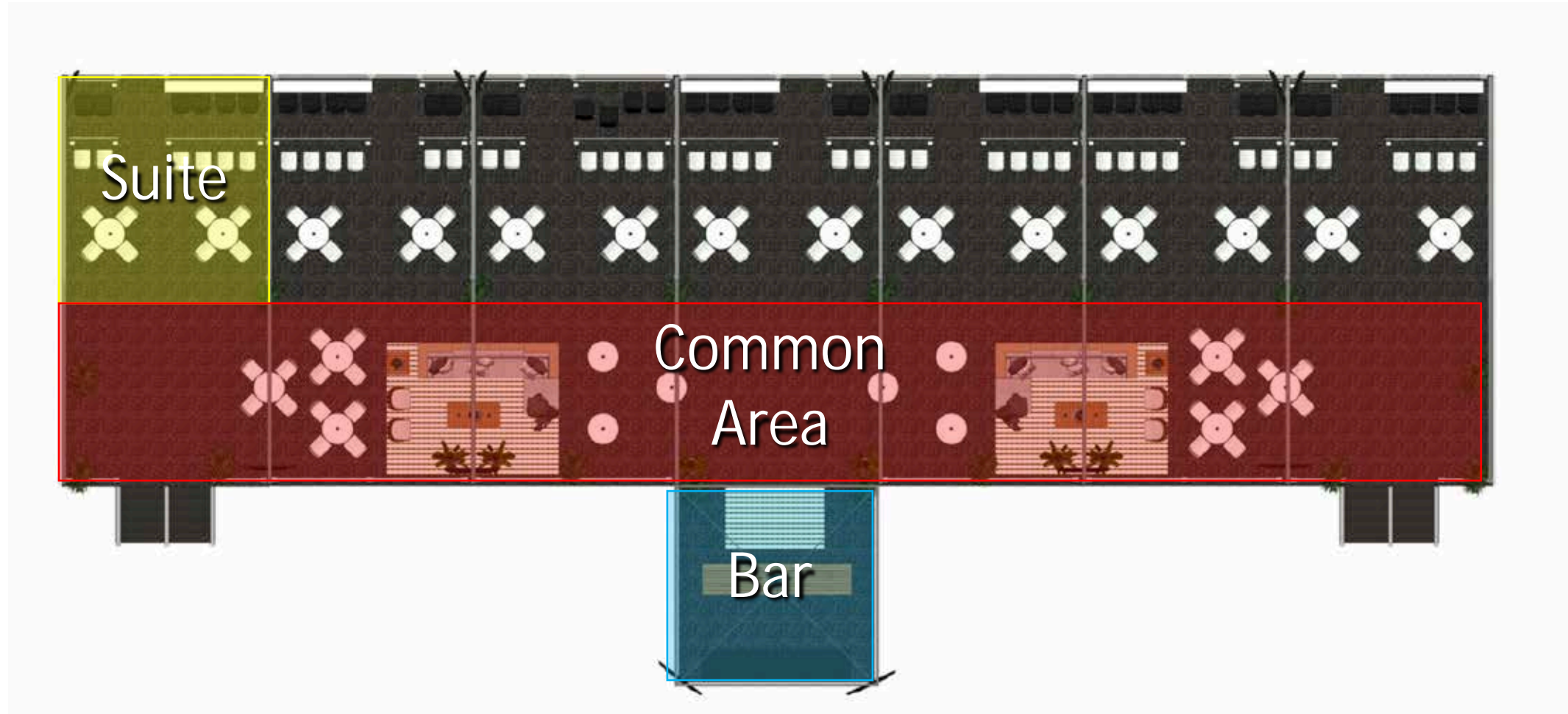
- ✓ Location - In relation to the course
- ✓ Package Type – Open-Air Suite or Reserved Table





Open-Air Luxury Suites

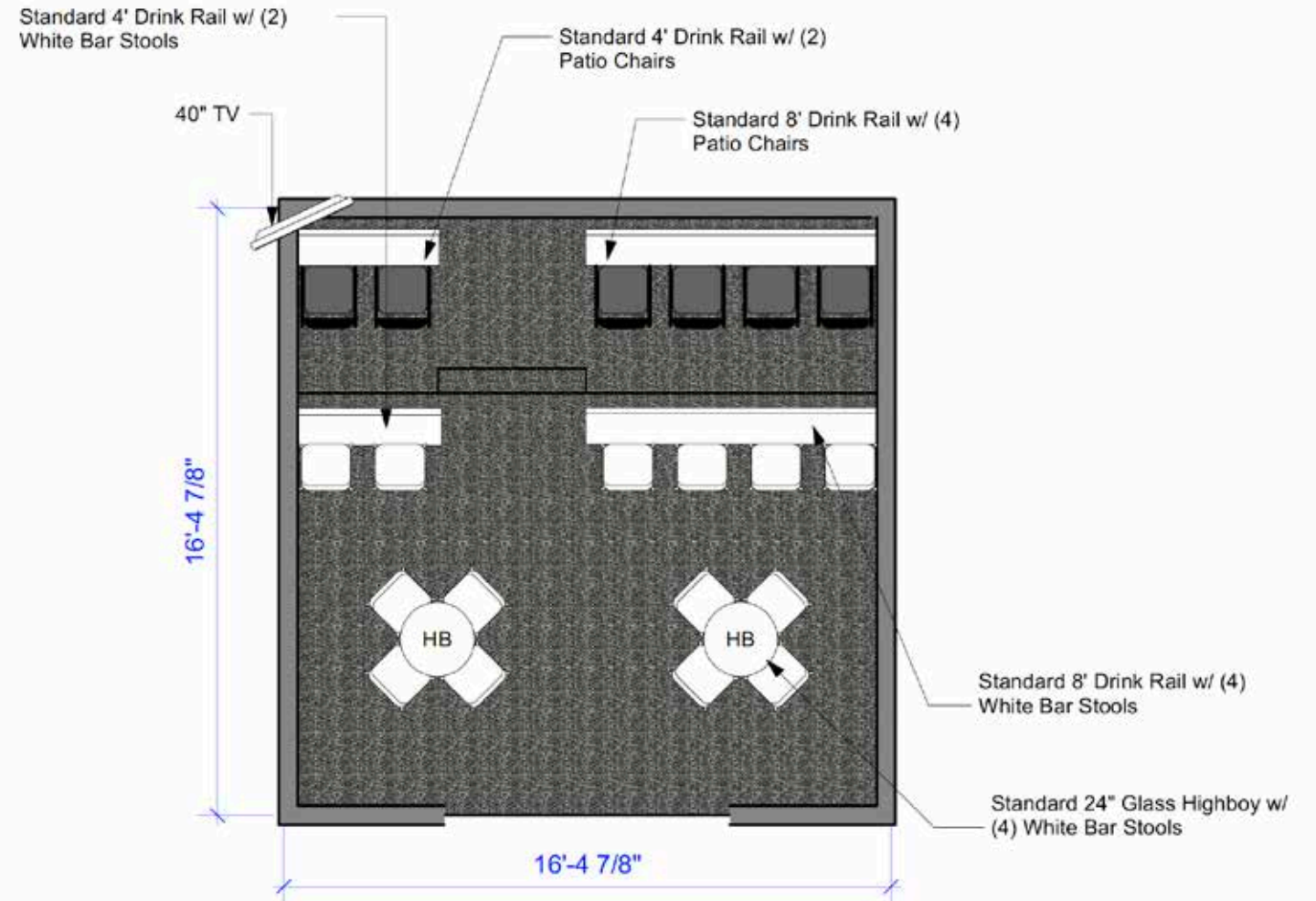
30 TICKET STANDARD PACKAGE



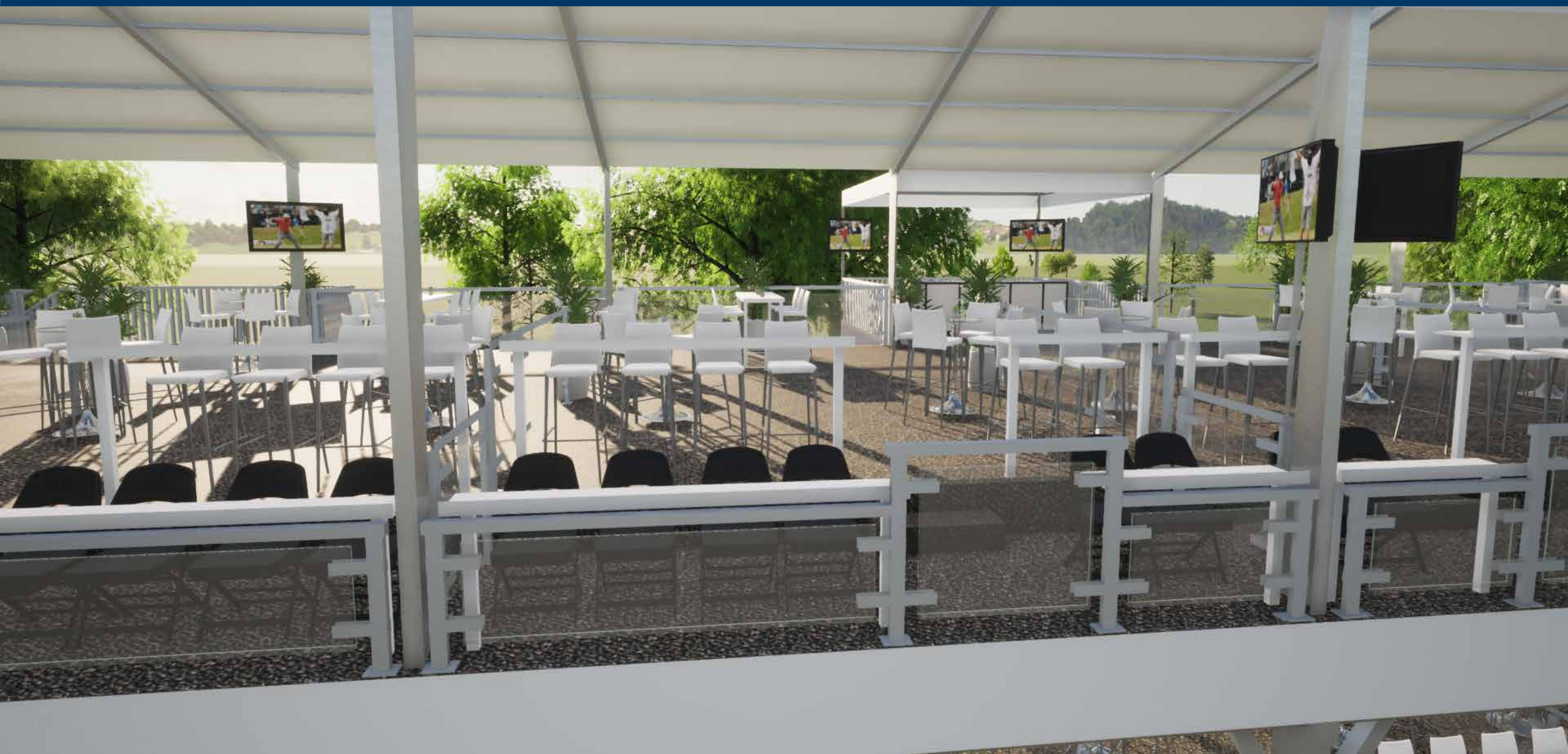
30 TICKET STANDARD PACKAGE

INCLUDED:

- (2) 24" Glass Highboys with (4) White Bar Stools each
- (1) 8' Drink Rail w/ (4) White Bar Stools
- (1) 4' Drink Rail w/ (2) White Bar Stools
- (1) 8' Drink Rail w/ (4) Patio Folding Chairs
- (1) 4' Drink Rail w/ (2) Patio Folding Chairs
- (1) 40" Exterior TV
- Faux Succulents – (2) Small Centerpieces
- Graphite Carpet
- Total Seating: 20



30 TICKET STANDARD PACKAGE



30 TICKET STANDARD PACKAGE



30 TICKET STANDARD PACKAGE



30 TICKET STANDARD PACKAGE



30 TICKET STANDARD PACKAGE



STANDARD PACKAGE MOOD BOARD



Patio Chairs



White Bar Stool



24" Glass Highboy



Drink Rail



Small Centerpiece

Champions Pavilion



Champions Pavilion



Champions Pavilion



Champions Pavilion



Champions Pavilion





2. Become Familiar With Your Package

- ✓ Location - In relation to the course
- ✓ Package Type – Open-Air Suite or Reserved Table
- ✓ Amenities included – Ticket and VIP Parking Allocations

	Package Tickets	Staff Tickets	Option Tickets	VIP Parking Passes
Daily Suites	30	2	2	15
Daily Tables	12	1	2	5

3. Invitation Process

✓ Consider invitation options

- Electronic templates or printed notecards



3. Invitation Process

✓ Develop an A, B and C list

- Consider who you want to invite on which days



3. Invitation Process

✓ Develop an A, B and C list

- Consider who you want to invite on which days



3. Invitation Process

- ✓ Develop an A, B and C list
 - Consider who you want to invite on which days



3. Invitation Process

✓ Develop an A, B and C list

- Consider who you want to invite on which days



WHAT TO FOCUS ON NOW

4. Review Co-Branded Merchandise Opportunities

Exclusive to
Corporate Clients





Corporate Merchandise Program

Benefits of the Corporate Merchandise Program

Exclusive opportunity reserved for U.S. Open Corporate Clients

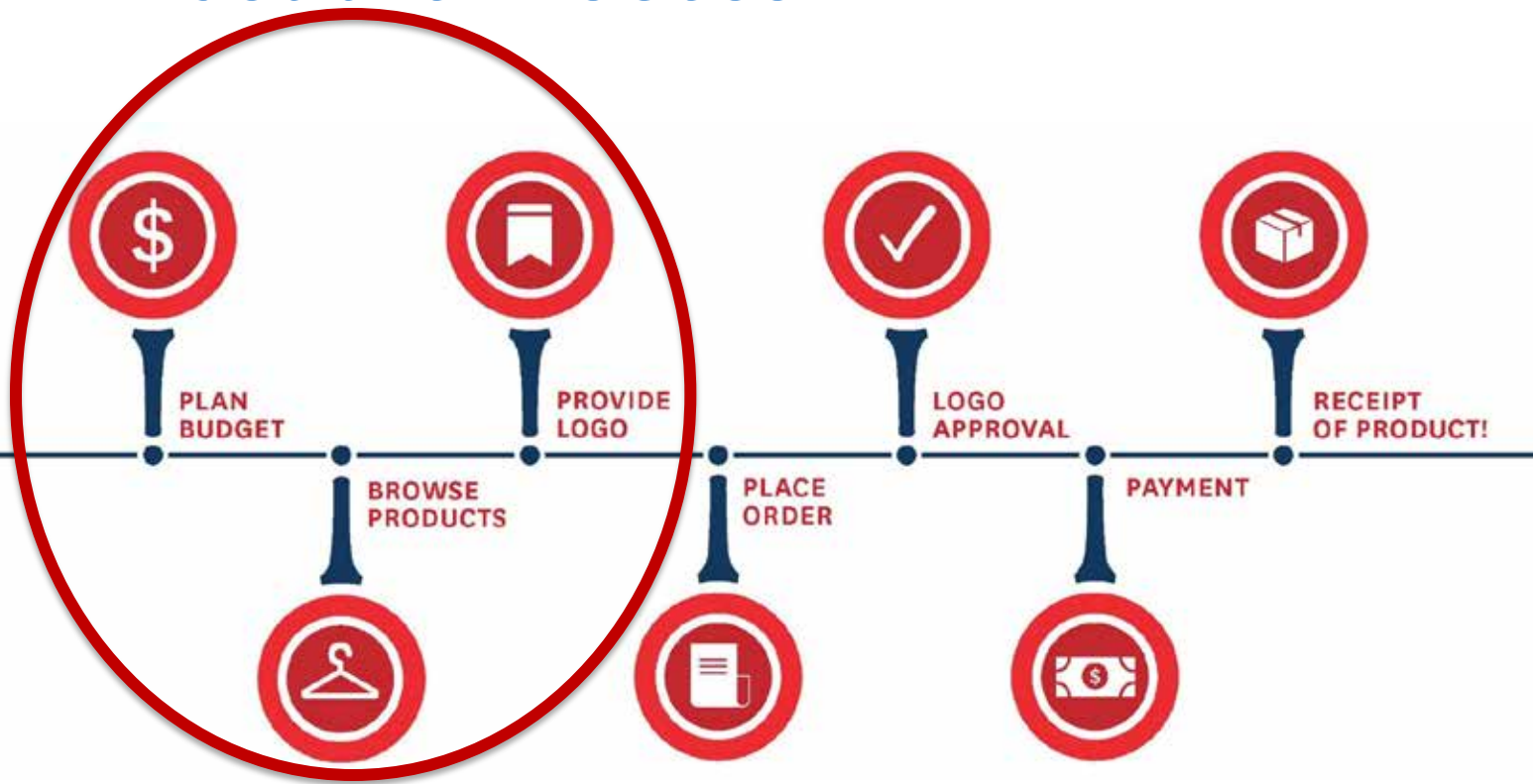
Extends your investment in the U.S. Open through co-branding

Provides you & your guests with memorable items from their time at the Championship

Where can you order bulk
U.S. Open Merchandise?



Trust the Process



What to think about NOW:

- How much do you want to spend?
 - Items in Corporate Collection cover a variety of price points and brands
- Do you need invitations for your guests?
 - Printed vs. Digital
- How many people do you plan on purchasing gifts for?
 - Do you plan on providing a gift with the delivery of tickets?
 - Lanyards
 - Hats
 - Gifting in your hospitality space
 - Apparel
 - Reusable drinkware
 - Hats



...me to the USGA Corporate Merchandise website, created and curated for USGA Corporate Hospitality clients
...placing volume orders. If you would like to shop for your individual needs, please visit www.USGAshop.com.

[Home](#) [USGA.org](#) [FAQ](#) [Checkout](#)



Official Online Merchandise Shop for Hospitality Clients of the USGA

APPAREL

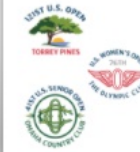
HEADWEAR

ACCESSORIES

CHAMPIONSHIP ESSENTIALS

INVITATIONS

BRANDS



[VIEW ALL
CHAMPIONSHIPS](#)

UNDER CONSTRUCTION

2021 U.S. Open
Corporate
Merchandise

SHOP THE FULL CORPORATE MERCHANDISE SELECTION

[SHOP ALL MERCHANDISE](#)

[Log In](#)

[My Order](#)

corporatemerch.usga.org/2021-us-open/

Providing your Logo

What do you plan on ordering?



If logo needs to be embroidered, a .DST or .EMB file is required

- Apparel
- Headwear



If logo can be screen-printed, etched, etc., an .EPS or .JPG can be used

- Accessories
- Towels
- Drinkware

Custom Digital Invitations



- Web-based template application with customizable text
- Only way to include 2022 U.S. Open logo and course imagery in marketing
- One time \$400 cost for access to all 4 templates
- Includes your logo on bottom of each template
- Each template is also available on an individual basis at \$150.00 per template

Custom Printed Invitations

- Printed 100 lb. Heavy White Paper
- Customizable interior for your logo and text
- Only way to include 2022 U.S. Open logo on printed invitations
- Cost of \$3.00 per card (includes envelope)
- Addressing included for individual delivery

Front



Back



Mark your Calendars!



CORPORATE MERCHANDISE PROGRAM

PLACING YOUR ORDER:

1

STEP ONE

Visit usga.org/corporatemerch to view all merchandise

2

STEP TWO

Email Ryan Hutchison at rhutchison@usga.org to place an order



ORDER DEADLINE

To ensure timely delivery of your merchandise, co-branded orders **must be placed by:**
FRIDAY, APRIL 15, 2022

CONTACT US!

RYAN HUTCHISON
rhutchison@usga.org
908-326-2240

Tip: If you have a special request for an item not covered by our selection, we are happy to accommodate you!



USGA®

Please Note: Any merchandise purchased with the 2022 U.S. Open logo must be ordered through this program. It is a breach of your USGA corporate hospitality agreement to purchase or obtain merchandise with any of the USGA's trademarks, co-branded or otherwise, through any other source. In addition, please note that the corporate logo of the company which has entered into a hospitality agreement is the only logo that may be used to co-brand merchandise.



5. Review Décor Upgrade Opportunities (Daily Suites Only)

UPGRADE EXAMPLES



Registration Desk



Furniture



Rugs



Storage



Centerpieces



Graphics/Branding

GENERAL INFORMATION

PROCESS – Daily Suites Only

Production Elements (PEI) will be sending you a proposal including your standard package ground plan and creative décor deck over the next couple of months. If you are interested in upgrading or customizing your space in any way, or if you have any questions regarding your standard package décor package, please reach out to PEI, and they can arrange for a call to discuss all items specific to your space.

MILESTONE DATES

BY FRIDAY, JANUARY 21, 2022

Completed questionnaire returned to PEI

Only required if choosing to upgrade your space

BY FRIDAY, FEBRUARY 25, 2022

Target Date for clients to receive design deck, floor plan, budget, and service agreement from PEI

BY FRIDAY, MARCH 18, 2022

- Deadline for final approval of décor and signed budget/service agreement
- Décor payment due to PEI
- Graphic Files due to PEI

**Decisions/changes made after March 18th are subject to a 20% rush fee*

CONTACT INFORMATION

Denny Beaubien
Executive Producer/CEO

(c) 213.280.7844

denny@productionelements.com

Deja Gagner
Senior Account Manager/
Head Designer
(c) 612.499.1349

deja@productionelements.com

Lauren Connell
Events Assistant

(c) 713.824.2938

lauren@productionelements.com

Production Elements
5777 West Pico Boulevard
Los Angeles, CA 90019
(o) 323.933.6600
(f) 323.933.6601

www.productionelements.com



189 Days to Go

