



# Culinary Selections

U.S. OPEN CHAMPIONSHIP

PINEHURST NO. 2

PINEHURST, NORTH CAROLINA

2024

ridgewells  
CATERING

# Corporate Hospitality

Uniquely crafted for the 2024 U.S. Open Championship, the following culinary selections proudly feature North Carolina-inspired dishes with a modern twist, an abundance of regionally available ingredients, and classic favorites. Our team is excited to be a part of the 124th U.S. Open Championship and we look forward to helping you create an unforgettable experience for your guests!

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# Hospitality Details



## Standard Service Hours

### MONDAY—SUNDAY

BREAKFAST	8:00 AM — 11:00 AM
LUNCH	11:30 AM — 2:45 PM
SNACK	3:00 PM — 7:00 PM
BAR SERVICE	11:00 AM — 7:00 PM

## Menu Planning Tips

### UTILIZE YOUR RIDGEWELLS CONTACT

It's our pleasure to create menus, help determine order quantities and make recommendations to fit your budget and needs.

### MAKE SPECIAL REQUESTS IN ADVANCE

We make every effort to accommodate special requests made prior to April 26.

*Please ask!*

### SEND INVITES OUT EARLY

We recommend sending out your invitations as soon as possible, and requesting RSVPs by April. Don't forget to ask your guests for any dietary restrictions in their response.

### KNOW YOUR AUDIENCE

Consider the profile of your attendee list and what they will enjoy the most.

### OFFER A VARIETY OF OPTIONS

Take advantage of our wide range of selections to impress your guests each day.

### ESTIMATE GUEST ATTENDANCE

Plan for daily guarantees and the number of tickets distributed on any given day.

*Prices increase 25% after the final deadline (April 26)*

## Dedicated Team

Our dedicated sales team will assist you every step of the way, starting with the menu planning process and culminating with the execution of your event at the championship.

### MCKENZIE MENSCH

Client Relations Manager

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### CARLY SNIDER

Client Relations Associate

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## Staffing

Our in-house staffing team will personally interview and select all event catering staff, and ensure they are trained to the highest standards. Dedicated supervisors, servers and bartenders will be provided based on the size of your space, the daily guest counts and the menu demands of your area. We strive to keep your staff consistent throughout the championship to optimize service.

## Standard Buffet Equipment

Menu prices include disposable flatware, bowls, plates, cups and napkins, along with the equipment necessary to display and serve your selections on your buffet.

## Gratuity

It is against company policy for Ridgewells employees to accept any gratuity during your event. Post-championship tipping is wholly at your discretion. Should you wish to distribute gratuity to our staff, cash may be given following the conclusion of service or you can request a tipping sheet from your Ridgewells point of contact, which will be added to your final invoice.

## Order Guidelines

A daily minimum food order of at least \$5,000 is required to open the corporate hospitality area on any given day. This does not include beverage service, production charge or sales tax.

### A LA CARTE MENU

Utilize our a la carte menu to create fully custom menus. Ridgewells requires a minimum order of 25 servings for all menu items. Ordering requirements for each menu item are listed on the a la carte menu pages.

### DAILY PACKAGES

Ridgewells also offers a few packages to choose from. The pre-championship menus are available on Monday & Tuesday. The brunch packages can be selected for any day of the week. Menu packages are set menus, and there will not be any substitutions allowed. Our packages must be ordered in accordance with the following guidelines to open any day during the week:

Minimum order guarantees by day:

- 25 guests or \$5,000 food minimum on Monday & Tuesday (whichever is greater)
- 75% of total ticket allotment on Wednesday
- 100% of total ticket allotment on Thursday—Sunday

Prices are per person, unless otherwise stated, and subject to a 25% production charge and 7% local sales tax.

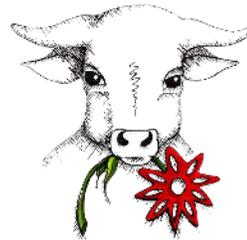
Please note that the food quantities for menu packages are based on your confirmed daily guest count—menu packages are not "all you can eat."

### ON-SITE MENU

The on-site menu is a limited version of our full service menu, allowing you to add additional items after the April 26 deadline. All items on this menu will reflect a 25% price increase. This menu will be released in the spring.

# Local. Fresh. Inspired.

When creating menus, our team focuses on incorporating regionally inspired selections and local products. We work hard to establish strong relationships with fellow food and beverage professionals in each city we travel to and we strongly believe in giving back to the local community. These are a few of the featured North Carolina companies Ridgewells plans to partner with for the 2024 U.S. Open Championship.



THE DURHAM TOFFEE CO.



& more to come!



# Breakfast

A LA CARTE MENU

# Breakfast

A LA CARTE MENU | 8:00 AM — 11:00 AM



## Beverages

*Priced per serving; order must equal confirmed guest count for breakfast, unless noted otherwise*

### **BREW YOUR OWN COFFEE & TEA SERVICE** 5.50 *Per serving*

Keurig Brewing System

Regular & Decaf Coffee, Hot Tea

Half & Half, 2% Milk, Oat Milk, Sugar In The Raw, Truvia, Honey

*Upgrade to all day coffee service +\$3.50 per person (order must equal confirmed guest count for lunch)*

### **ICED COFFEE STATION** 6.00 *Per serving*

Sugar Free Vanilla Syrup, Caramel Syrup

Half & Half, 2% Milk, Oat Milk, Sugar In The Raw, Truvia, Honey

*Upgrade to all day coffee service +\$3.50 per person (order must equal confirmed guest count for lunch)*

### **NESPRESSO COFFEE & ESPRESSO SYSTEM** 650.00 *Per week*

Freshly Brewed Coffee & Authentic Espresso

Available All Day

*Flat rate for equipment rental for weekly purchase*

*Coffee/espresso pods sold separately for \$55.00 per box (10 per box); minimum purchase of four boxes per day*

*Flavors include: Melozio Coffee, Melozio Decaffeinato, Altissio Espresso, Inizio Gran Lungo*

### **CLEAN JUICE COLD PRESSED JUICES** 15.00 *Per serving*

### **THE JUICE BAR** 5.50 *Per serving*

Orange, Cranberry, Apple

## Lite Bites

*Priced per serving; minimum order of 25, unless noted otherwise*

### **FRESH CUT FRUIT & BERRIES DISPLAY** *V, GF* 11.00 *Per serving*

Cantaloupe, Honeydew, Pineapple

Strawberries, Blueberries

### **BAGELS & SCHMEARS DISPLAY** *Veg* 10.00 *Per serving*

Assorted Bagels, Assorted Cream Cheeses, Butter

### **LA FARM BAKERY PASTRY BASKET** *Veg* 9.00 *Per serving*

Chocolate Croissants, Blueberry Scones

Banana Breads, White Chocolate Mini Baguette Bites

*Served with butter & Mrs. Ruth's Jams*

### **HEALTHY START** *Veg, N* 8.50 *Per serving*

Individual Greek Yogurts, Granola, Strawberries, Blueberries

### **LA FARM BAKERY SCONE COLLECTION** *Veg* 8.00 *Per serving*

White Chocolate & Cinnamon Scones

Peach White Chocolate Scones

Cheddar Jalapeño Scones

*Served with butter & Mrs. Ruth's Jams*

### **BREAKFAST SNACK BASKET** *Veg, N* 7.00 *Per serving*

Assorted That's It. Bars, Honey Stinger Waffles

Bare Dried Fruit, Made Good Granola Minis

### **SUMMER BERRY OVERNIGHT OATS** *V, GF* 6.00 *Per serving*

Brown Sugar Oat Crumble

### **MOCHA CHIA PUDDING** *V, GF* 6.00 *Per serving*

Cacao Powder, Maple Syrup, Chocolate Chips

### **SEASONAL WHOLE FRUIT BASKET** *V, GF* 4.50 *Per serving*

Apples, Clementines, Plums, Bananas

# Breakfast

A LA CARTE MENU | 8:00 AM — 11:00 AM



## Entrées

*Priced per serving; minimum order of 25, unless noted otherwise*

**SMOKED SALMON DISPLAY** *Veg\** **15.00** *Per serving*

Cream Cheese, Butter, Red Onion, Tomatoes, Capers  
Lemon Wedges, Assorted Bagels

**SHORT RIB HASH** *GF, DF* **13.00** *Per serving*

Sweet Potatoes, Yukon Gold Potatoes  
Bell Peppers, Sweet Onions

**CINNAMON FRENCH TOAST BREAD PUDDING** *Veg* **120.00** *Each, Serves 15-18*

Caramel Bourbon Sauce, Maple Syrup

**PEPPERED BACON & HASHBROWN CASSEROLE** *GF* **120.00** *Each, Serves 15-18*

Ricotta Cheese, Onions

**AVOCADO TOAST** *V* **11.50** *Per serving*

Pickled Red Onion, Cherry Tomatoes  
Arugula, Artisan Multigrain

**BISCUITS & GRAVY** **10.00** *Per serving*

Local Fresh Biscuits, Pork Sausage Gravy

**BUTTERMILK PANCAKES** *Veg* **10.00** *Per serving*

Blueberry Compote, Butter, Maple Syrup

*Upgrade to the Pancake Bar +\$3.50 per person*

*Including: Chocolate Chips, Baked Cinnamon Apples, Caramel Bourbon Sauce*

**BELGIAN WAFFLES** *Veg* **10.00** *Per serving*

Strawberries, Butter, Maple Syrup

*Upgrade to the Waffle Bar +\$3.50 per person*

*Including: Chocolate Chips, Baked Cinnamon Apples, Caramel Bourbon Sauce*

**SOUS VIDE TURKEY SAUSAGE EGG BITES** *GF* **10.00** *Per serving*

Monterey Jack Cheese, Gruyère Cheese, Cheddar Cheese

**SOUS VIDE VEGETARIAN EGG BITES** *Veg, GF* **10.00** *Per serving*

Monterey Jack Cheese, Feta Cheese, Red Bell Pepper

## Sides

*Priced per serving; minimum order of 25, unless noted otherwise*

**SCRAMBLED EGGS** *Veg, GF* **7.00** *Per serving*

Cheddar Cheese, Chives

**FRESH CHEDDAR GRITS** *Veg, GF* **7.00** *Per serving*

Sharp Cheddar Cheese, Chives

**HOME FRIES** *V, GF* **7.00** *Per serving*

Peppers, Onions

**MAPLE PORK SAUSAGE** *GF, DF* **6.00** *Per serving*

**TURKEY SAUSAGE** *GF, DF* **6.00** *Per serving*

**APPLEWOOD SMOKED BACON** *GF, DF* **5.00** *Per serving*

*Veg* - Vegetarian *Veg\** - Can Be Vegetarian *V* - Vegan *V\** - Can Be Vegan *GF* - Gluten Free *GF\** - Can Be Gluten Free *DF* - Dairy Free *SH* - Contains Shellfish *N* - Contains Nuts

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# Breakfast

A LA CARTE MENU | 8:00 AM — 11:00 AM



## Handhelds

*Priced per serving; minimum order of 25, unless noted otherwise*

### SMOKED SALMON BREAKFAST SANDWICH

Arugula, Tomatoes, Red Onion, Capers  
Herb Butter, Baguette

17.00 *Per serving*

### BREAKFAST BAHN MI

Fried Egg, Spicy Bacon, Carrots, Cucumbers, Cabbage  
Sriracha Aioli, Baguette

16.00 *Per serving*

### FRIED CHICKEN BISCUIT SANDWICH

Hot Honey

14.00 *Per serving*

### RISE & SHINE BREAKFAST SANDWICH

Turkey Sausage, Roasted Tomato, Egg  
Provolone Cheese, La Farm Multigrain Bread

13.00 *Per serving*

### VEGETARIAN RISE & SHINE BREAKFAST SANDWICH *Veg*

Roasted Tomato, Egg, Provolone Cheese  
La Farm Multigrain Bread

13.00 *Per serving*

### BREAKFAST BURRITO

Chorizo, Scrambled Eggs, Cheddar Cheese  
*Served with pico de gallo*

12.00 *Per serving*

### SOUTHERN STYLE STUFFED BISCUIT

Sausage, Scrambled Eggs, Cheddar Cheese

12.00 *Per serving*

### SOUTHERN STYLE VEGETARIAN STUFFED BISCUIT *Veg*

Scrambled Eggs, Cheddar Cheese, Chives

12.00 *Per serving*

### VEGAN PIMENTO CHEESE WRAP *V*

Vegan Cheeses, Cucumbers, Mushrooms, Tomatoes  
Spinach Tortilla

11.00 *Per serving*

### BEC CROISSANT

Bacon, Fried Egg, American Cheese

11.00 *Per serving*

### EGG & CHEESE CROISSANT *Veg*

Fried Egg, American Cheese

10.00 *Per serving*



# Lunch

A LA CARTE MENU

# A La Carte Lunch

AVAILABLE FOR LUNCH OR SNACK

2024

## Salads

*Priced per serving; minimum order of 25, unless noted otherwise*

<b>SUMMER PEACH SALAD</b> <i>Veg, N</i> Arugula, Baby Greens, Pistachios, Sweet Corn Chapel Hill Creamery Farmers Cheese	<b>10.00</b> <i>Per serving</i>	<b>HOPPIN' JOHN RICE SALAD</b> <i>V, GF</i> Carolina Gold Rice, Black Eyed Peas, Bell Peppers, Celery, Onions	<b>9.00</b> <i>Per serving</i>
<b>CAROLINA COBB SALAD</b> <i>GF</i> Romaine, Bacon, Hard Boiled Eggs, Roasted Corn Tomatoes, Chapel Hill Creamery Farmers Cheese	<b>10.00</b> <i>Per serving</i>	<b>BALSAMIC POTATO SALAD</b> <i>V, GF</i> Roasted Red Onion, Roasted Red Peppers, Roasted Garlic Red Pepper Flakes, Honey Balsamic Vinaigrette	<b>9.00</b> <i>Per serving</i>
<b>VEGETABLE PRIMAVERA SALAD</b> <i>V, GF</i> Baby Spinach, Broccoli, Artichoke Hearts, Zucchini, Yellow Squash Olives, Roasted Tomatoes, Red Onion, Red Bell Peppers Cannellini Beans, Tomatoes, Red Wine Vinaigrette	<b>10.00</b> <i>Per serving</i>	<b>PEANUT SESAME NOODLE SALAD</b> <i>V, N</i> Mushrooms, Carrots, Scallions, Cilantro, Sesame Seeds	<b>9.00</b> <i>Per serving</i>
<b>TRI-COLOR CHERRY TOMATO CAPRESE SALAD</b> <i>Veg, GF</i> Ciliegine Mozzarella, Basil, Arugula, Balsamic Glaze Extra Virgin Olive Oil	<b>9.00</b> <i>Per serving</i>	<b>BISTRO PASTA SALAD</b> <i>Veg</i> Red Onion, Bell Peppers, Cherry Tomatoes, Black Olives Mozzarella, Spinach, Creamy Vinaigrette	<b>9.00</b> <i>Per serving</i>
<b>ROASTED RED BEET SALAD</b> <i>Veg, GF, N</i> Arugula, Goat Cheese, Spiced Pecans	<b>9.00</b> <i>Per serving</i>	<b>ELOTE PASTA SALAD</b> <i>Veg</i> Fire Roasted Corn, Black Beans, Cotija Cheese, Cilantro Chili Lime Vinaigrette	<b>9.00</b> <i>Per serving</i>
<b>FRESH WATERMELON SALAD</b> <i>Veg, GF</i> Arugula, Jicama, Tomatoes, Cucumbers, Chilies, Lime Cotija Cheese, Honey, Cilantro	<b>9.00</b> <i>Per serving</i>	<b>PANZANELLA SALAD</b> <i>Veg</i> Tomatoes, Cucumber, Red Onion, Kalamata Olives, Croutons Red Wine Vinaigrette	<b>9.00</b> <i>Per serving</i>
<b>CHOPPED ASIAN SALAD</b> <i>V</i> Mixed Greens, Carrots, Beets, Radishes, Pickled Red Onion Fried Wontons, Sesame Seeds	<b>9.00</b> <i>Per serving</i>	<b>GREEK CHICKPEA SALAD</b> <i>Veg, GF</i> Tomatoes, Red Onion, Cucumbers, Feta, Dill, Capers, Lemon	<b>9.00</b> <i>Per serving</i>
<b>SOUTHWESTERN SALAD</b> <i>Veg, GF</i> Romaine, Roasted Corn, Black Beans, Tomatoes Cotija Cheese, Red Onion, Tortilla Strips	<b>9.00</b> <i>Per serving</i>	<b>CRIMSON COLESLAW</b> <i>V, GF</i> Tangy Dressing	<b>8.00</b> <i>Per serving</i>
<b>BABY GREENS &amp; BERRIES SALAD</b> <i>Veg, GF</i> Baby Spinach, Baby Greens, Blueberries, Strawberries Pepitas, Chapel Hill Creamery Farmers Cheese	<b>9.00</b> <i>Per serving</i>	<b>TRADITIONAL HOUSE SALAD</b> <i>V</i> Mixed Greens, Tomatoes, Cucumbers, Carrots Homestyle Croutons	<b>8.00</b> <i>Per serving</i>
		<b>CLASSIC CAESAR SALAD</b> <i>Veg</i> Romaine, Shaved Parmesan Cheese, Homestyle Croutons	<b>8.00</b> <i>Per serving</i>

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# A La Carte Lunch

AVAILABLE FOR LUNCH OR SNACK

2024

## Cold Handhelds

*Priced per serving; minimum order of 25, unless noted otherwise*

**PEPPERED FLANK STEAK SANDWICH *DF*** 20.00 *Per serving*

Pickled Red Onions, Garlic Aioli, Lettuce, Baguette

**GRILLED SHRIMP PO'BOY *DF, SH*** 17.00 *Per serving*

Habanero Tartar Sauce, Tomato, Sub Roll

**JERK CHICKEN CLUB SANDWICH** 15.00 *Per serving*

Bacon, Swiss Cheese, Lettuce, Tomato, Mango Habanero Aioli  
La Farm Bakery Pan De Mie

**VEGETARIAN MUFFULETTA *Veg*** 15.00 *Per serving*

Olive Tapenade, Roasted Bell Peppers, Zucchini  
Yellow Squash, Baguette

**GRILLED CHICKEN CAESAR WRAP** 12.00 *Per serving*

Romaine, Parmesan Cheese, Caesar Dressing, Spinach Tortilla

**RIDGEWELLS' CHICKEN SALAD SANDWICH** 12.00 *Per serving*

Lettuce, La Farm Bakery Croissant

## Hot Handhelds

*Priced per serving; minimum order of 25, unless noted otherwise*

**CAROLINA CHOPPED BBQ PORK SANDWICH** 16.00 *Per serving*

Crimson Slaw, Cider Vinegar BBQ Sauce  
Tomato BBQ Sauce, Hot Sauce, Potato Roll

**KALE REUBEN *Veg*** 15.00 *Per serving*

Jalapeño Sauerkraut, Onions, Swiss Cheese  
Sriracha Thousand Island, Marble Rye

**PICKLE BRINED FRIED CHICKEN SANDWICH** 15.00 *Per serving*

Crimson Slaw, Pickle Chips, Sriracha Aioli, Potato Roll

**BACON MEATBALL HERO** 13.00 *Per serving*

Marinara Sauce, Provolone Cheese, Sub Roll

**CLASSIC ALL BEEF HOT DOGS** 9.00 *Per serving*

Ketchup, Mustard, Relish, Chow Chow, Potato Bun

## Sandwich Assortments

*Priced per serving; minimum order of 25, must be ordered in increments of 5*

**GOURMET SANDWICH ASSORTMENT** 35.00 *Per serving*

### **SPICY STEAKHOUSE**

Peppered Beef Tenderloin, Caramelized Onions, Arugula  
Muenster Cheese, Horseradish Crème, La Farm Bakery Mélange Boule

### **LOBSTER ABLT *SH***

Maine Lobster Salad, Butter Lettuce, Avocado, Tomato  
Applewood Smoked Bacon, Tarragon Aioli, La Farm Bakery Croissant

### **BURRATA & FOCACCIA *Veg***

Summer Burrata, Tomato, Basil, Lemon-Basil Aioli

**DELI STYLE SANDWICH ASSORTMENT** 12.00 *Per serving*

### **CLASSIC HAM & CHEESE**

Smoked Ham, Swiss Cheese, Lettuce, Tomato, Honey Dijon, Marble Rye

### **TURKEY TEE**

Roasted Turkey, Provolone Cheese, Lettuce, Tomato, Mayo, Multigrain

### **TUNA SALAD *DF***

Lettuce, Tomato, La Farm Bakery Signature Sourdough

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# A La Carte Lunch

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## Cold Displays

*Priced per serving: minimum order of 25, unless noted otherwise*

**WHOLE ROASTED BEEF TENDERLOIN DISPLAY** *GF\*, DF* **450.00** *Each, Serves 10-12*

Horseradish Sauce, Artisan Rolls

*Suggested Salad: Roasted Beet Salad*

**CAROLINA GOLD MUSTARD SALMON SIDE** *GF, DF* **250.00** *Each, Serves 12-15*

Lemon Wedges

*Suggested Salad: Primavera Salad*

**SESAME SEARED AHI TUNA** *DF* **25.00** *Per serving*

Ponzu Sauce

*Suggested Salad: Chopped Asian Salad*

**SANTA MARIA STYLE TRI-TIP DISPLAY** *GF, DF* **25.00** *Per serving*

Chimichurri

*Suggested Salad: Southwestern Salad*

**BOURBON MARINATED FLANK STEAK DISPLAY** *GF, DF* **23.00** *Per serving*

Bacon Onion Marmalade

*Suggested Salad: Balsamic Potato Salad*

**SORGHUM CHILI GLAZED TURKEY BREAST DISPLAY** *GF, DF* **20.00** *Per serving*

Sweet Tea Brined

*Suggested Salad: Panzanella Salad*

**GARLIC HERB GRILLED SHRIMP** *DF, SH* **18.00** *Per serving*

Mediterranean Quinoa

*Suggested Salad: Fresh Watermelon Salad*

**SUMMER SHRIMP PASTA SALAD** *DF, SH* **15.00** *Per serving*

Corn, Avocado, Tomatoes, Radishes

*Suggested Salad: Baby Greens & Berries Salad*

**CHARRED LEMON GARLIC CHICKEN BREAST** *GF, DF* **13.00** *Per serving*

Cilantro Pesto

*Suggested Salad: Bistro Pasta Salad*

**CARIBBEAN JERK CHICKEN BREAST** *GF, DF* **13.00** *Per serving*

Tri-Color Tomato Salsa

*Suggested Salad: Summer Peach Salad*

**CILANTRO TEQUILA MARINATED CHICKEN** *GF, DF* **13.00** *Per serving*

Chili Crema, Pico De Gallo

*Suggested Salad: Elote Pasta Salad*

**SPICY PEACH BBQ CHICKEN BREAST** *GF, DF* **13.00** *Per serving*

Black Bean & Corn Salsa

*Suggested Salad: Carolina Cobb Salad*

# A La Carte Lunch

AVAILABLE FOR LUNCH OR SNACK

2024

## Hot Entrées

*Priced per serving: minimum order of 25, unless noted otherwise*

### RIDGEWELLS' SIGNATURE CRAB CAKES *DF, SH*

**35.00** Per (2) crab cakes

Red Pepper Remoulade

*Suggested Side: Charred Summer Vegetable Medley*

### BROWN BUTTER LOBSTER MAC & CHEESE *SH*

**30.00** Per serving

Toasted Parmesan Crumbs

*Suggested Side: Collard Greens*

### CHEERWINE BRAISED SHORT RIBS *DF*

**26.00** Per serving

Red Wine Jus

*Suggested Side: Parmesan Roasted Potatoes*

### SLOW COOKED BEEF BRISKET *DF*

**23.00** Per serving

BBQ Sauce

*Suggested Side: Four Cheese Macaroni*

### MISO GLAZED SALMON *DF*

**22.00** Per serving

Black Sesame Seeds

*Suggested Side: Quinoa Fried "Rice"*

### ASIAN STYLE STICKY RIBS *DF*

**20.00** Per serving

Sweet Chili Sauce, Green Onion, Sesame Seeds

*Suggested Side: Haricot Verts*

### CHILI GLAZED MEATLOAF *DF*

**18.00** Per serving

Pork & Beef, Tomato Chutney

*Suggested Side: Roasted Tri-Color Carrots*

### HERB ROASTED PORK LOIN *GF, DF*

**18.00** Per serving

Moroccan Chermoula

*Suggested Side: Edamame & Corn Succotash Salad*

# A La Carte Lunch

AVAILABLE FOR LUNCH OR SNACK

2024

## Side Dishes

*Priced per serving: minimum order of 25, unless noted otherwise*

<b>COLLARD GREENS</b> <i>GF, DF</i> Smoked Turkey	<b>10.00</b> <i>Per serving</i>
<b>HARICOT VERTS</b> <i>V, GF</i> Lemon Vinaigrette	<b>9.50</b> <i>Per serving</i>
<b>ROASTED TRI-COLOR CARROTS</b> <i>V, GF</i> Dill Vinaigrette	<b>8.50</b> <i>Per serving</i>
<b>CHARRED SUMMER VEGETABLE MEDLEY</b> <i>V, GF</i> Corn, Zucchini, Squash, Red Onions, Tomatoes, Carrots	<b>8.00</b> <i>Per serving</i>
<b>FOUR CHEESE MACARONI</b> <i>Veg</i> Toasted Parmesan Crumbs	<b>8.00</b> <i>Per serving</i>
<b>PARMESAN ROASTED POTATOES</b> <i>Veg, GF</i> Garlic Aioli	<b>7.50</b> <i>Per serving</i>
<b>CORNBREAD &amp; BISCUITS</b> <i>Veg</i> Gourmet Jam, Hot Honey, Butter	<b>7.50</b> <i>Per serving</i>
<b>ROASTED BROCCOLI &amp; CAULIFLOWER</b> <i>V, GF</i>	<b>7.50</b> <i>Per serving</i>
<b>EDAMAME &amp; CORN SUCCOTASH SALAD</b> <i>V, GF</i> Cherry Tomatoes, Bell Peppers	<b>7.50</b> <i>Per serving</i>
<b>QUINOA FRIED "RICE"</b> <i>V, GF</i> Carrots, Onions, Scallions, Shiitake Mushrooms Sweet Onion, Stir-Fry Sauce	<b>7.50</b> <i>Per serving</i>
<b>CAROLINA GOLD RICE</b> <i>V, GF</i>	<b>7.50</b> <i>Per serving</i>

## Soups

*Priced per serving: minimum order of 25, unless noted otherwise*

<b>CHICKEN TORTILLA SOUP</b> <i>DF</i> Tomatoes, Onion, Chiles, Corn, Tortilla Strips	<b>11.00</b> <i>Per serving</i>
<b>CHILLED ASPARAGUS VELOUTÉ</b> <i>V, GF</i> Lemon, Tomato, Extra Virgin Olive Oil	<b>11.00</b> <i>Per serving</i>
<b>GOLDEN GAZPACHO</b> <i>V, GF</i> Yellow Tomatoes, Cucumbers, Fresh Chives	<b>10.00</b> <i>Per serving</i>

# A La Carte Lunch

AVAILABLE FOR LUNCH OR SNACK

2024

## Desserts

*Priced per serving: minimum order of 25, unless noted otherwise*

*Additional Dessert Selections will be released in Early Spring*

### SHORTCAKE STATION *Veg, N*

Strawberries, Blueberries, Toasted Coconut, Chocolate Chips  
Chopped Pecans, Strawberry Puree, Blueberry Puree  
Whipped Topping, Buttermilk Biscuit

11.00 *Per serving*

### NYE'S ICE CREAM SANDWICHES *Veg*

Vanilla Chocolate, Blueberry Pie, Caramel Latte

10.00 *Per serving*

### LOCO POPS *Veg, V\**

Mexican Chocolate, Cookies & Cream  
Strawberry Lemonade, Mint Mojito

9.00 *Per serving*

### LA FARM BAKERY TART COLLECTION *Veg*

Peach, Blueberry, Raspberry

9.00 *Per serving*

### CLASSIC COOKIE COLLECTION *Veg*

Chocolate Chip, Chocolate Crinkle, Sprinkle Shortbread Cookie

8.00 *Per serving*

### BROWNIES & BARS *Veg*

Chocolate Brownie, Classic Lemon Bar  
Crumb Cake Bar

8.00 *Per serving*

### ASSORTED ICE CREAM BARS *Veg, N*

8.00 *Per serving*



# Stations

A LA CARTE MENU

# A La Carte Stations

AVAILABLE FOR LUNCH OR SNACK

2024

## Self-Serve Stations

*Priced per serving: minimum order of 25, unless noted otherwise*

### **EAST COAST SEAFOOD COLLECTION** *GF\*, DF, SH* **75.00** *Per serving*

Bluefin Tuna Tartare on Crispy Cracker with Avocado, Jalapeño & Spicy Mayo  
Snow Crab Claws with Cocktail Sauce & Tarragon Dijonnaise  
Shrimp Ceviche with Fresh Chiles, Lemon Juice & Cilantro

### **POKE BOWL STATION** *Veg\*, GF\*, DF* **30.00** *Per serving*

BASE: Sushi Rice, Mixed Greens  
PROTEIN: Ahi Tuna, Marinated Beets  
TOPPINGS: Cucumbers, Edamame, Carrots, Pickled Ginger  
SAUCES: Honey Sesame Sauce, Ponzu Sauce

### **THE PITMASTER** *GF\** **30.00** *Per serving*

Traditional Eastern North Carolina Chopped Barbeque Pork  
Slow Cooked Beef Brisket

*Served with your choice of:*

Crimson Slaw, Cornbread, Butter, Honey

### **GREEK POWER BOWL STATION** *Veg\*, GF\** **20.00** *Per serving*

BASE: Power Greens, Carolina Gold Rice  
PROTEINS: Grilled Chicken, Seared Flank Steak  
TOPPINGS: Pickled Red Onions, Kalamata Olives, Chickpeas  
Marinated Cherry Tomatoes, Persian Cucumbers, Feta, Hummus  
DRESSINGS: Oil & Vinegar, Honey Dijon Dill, Creamy Vinaigrette

### **FAJITA STATION** *Veg\*, GF\** **20.00** *Per serving*

BASE: Flour Tortilla, Carolina Gold Rice  
PROTEIN: Beef Carne Asada, Tequila Marinated Chicken  
TOPPINGS: Grilled Peppers & Onions, Sour Cream  
House Made Guacamole, Pico De Gallo, Cotija Cheese

### **ULTIMATE SLIDER STATION** **18.00** *Per serving*

Mini Beef Sliders  
Grilled Chicken Sliders

*Served with your choice of:*

Bacon, Caramelized Onions, Cheddar Cheese  
Tomato, Pickle Chips, Ketchup, Mayo, Mustard

### **LOADED NACHO BAR** *GF\** **18.00** *Per serving*

BASE: Corn Tortilla Chips  
PROTEIN: Shredded Buffalo Chicken, BBQ Pulled Pork  
TOPPINGS: Chopped Bacon, Sliced Jalapeños, Shredded Pepperjack Cheese  
Shredded Cheddar Cheese, Pickled Red Onions, Sour Cream  
Poblano Ranch, Barbeque Sauce



# Snack

A LA CARTE MENU

# A La Carte Snack

AVAILABLE FOR LUNCH OR SNACK

2024

## Big Bites

*Priced per serving: minimum order of 25, unless noted otherwise*

<b>COLLARD GREENS &amp; ARTICHOKE DIP</b> Smoked Turkey, Crostini	<b>160.00</b> <i>Each, Serves 25</i>	<b>SRIRACHA CHICKEN POTSTICKERS</b> <i>DF</i> Sweet Soy Drizzle	<b>10.00</b> <i>Per serving</i>
<b>FRENCH ONION TENDERLOIN SLIDERS</b> Caramelized Onions, Gruyère Cheese, Au Jus	<b>26.00</b> <i>Per serving</i>	<b>MINI BEEF SLIDERS</b> <i>DF</i> Caramelized Onions, Ketchup, Mustard	<b>10.00</b> <i>Per serving</i>
<b>CRAB CROQUETTES</b> <i>SH</i> Sweet & Spicy Remoulade	<b>18.00</b> <i>Per serving</i>	<b>CHICKEN PARMESAN SLIDERS</b> Mozzarella, Marinara Sauce	<b>10.00</b> <i>Per serving</i>
<b>PORK BELLY BAO BUNS</b> <i>DF</i> Pickled Carrots, Cucumbers, Honey Sesame Sauce, Sriracha	<b>15.00</b> <i>Per serving</i>	<b>SPICY BACON &amp; PIMENTO CHEESE SLIDERS</b> Arugula, Tomato	<b>10.00</b> <i>Per serving</i>
<b>SPICY SHRIMP TACOS</b> <i>SH</i> Shredded Cabbage, Pineapple Salsa Poblano Crema, Flour Tortilla	<b>13.00</b> <i>Per serving</i>	<b>KALE &amp; VEGETABLE DUMPLINGS</b> <i>Veg</i> Sweet Chili Sauce	<b>10.00</b> <i>Per serving</i>
<b>AHI TUNA TARTARE</b> Avocado, Scallion, Jalapeño, Corn Nuts, Mango Jicama, Radish, Honey Sesame Sauce	<b>12.00</b> <i>Per serving</i>	<b>BOURBON BBQ GLAZED MEATBALLS</b> <i>DF</i>	<b>10.00</b> <i>Per serving</i>
<b>BEEF BRISKET SLIDERS</b> <i>DF</i> Crimson Slaw, Pickles	<b>12.00</b> <i>Per serving</i>	<b>PRETZEL BITES</b> <i>Veg</i> Beer Cheese	<b>9.00</b> <i>Per serving</i>
<b>MINI CUBAN-STYLE SANDWICHES</b> Mojo Roast Pork, Ham, Salami, Swiss Cheese Pickles, Mustard Sauce	<b>12.00</b> <i>Per serving</i>	<b>VEGETABLE SAMOSAS</b> <i>Veg</i> Mint Cilantro Chutney	<b>9.00</b> <i>Per serving</i>
<b>MINI VEGETARIAN CHEESESTEAK</b> <i>Veg</i> Mushrooms, Peppers & Onions, Provolone Cheese	<b>12.00</b> <i>Per serving</i>	<b>HOT HONEY PIMENTO CHEESE POPPERS</b> Bacon Marmalade	<b>8.00</b> <i>Per serving</i>
		<b>CHICKEN TENDERS</b> Ketchup, Honey Mustard, BBQ Sauce	<b>8.00</b> <i>Per serving</i>

*Veg* - Vegetarian *Veg\** - Can Be Vegetarian *V* - Vegan *V\** - Can Be Vegan *GF* - Gluten Free *GF\** - Can Be Gluten Free *DF* - Dairy Free *SH* - Contains Shellfish *N* - Contains Nuts

*A la carte menus are priced per serving and have a minimum order of 25 unless otherwise noted. A la carte items are subject to a 25% production charge and 7% local sales tax, unless otherwise noted.*

# A La Carte Snack

AVAILABLE FOR LUNCH OR SNACK

2024

## Lite Fare

*Priced per serving: minimum order of 25, unless noted otherwise*

<b>CAROLINA CHEESE &amp; CHARCUTERIE BOARD</b> <i>Veg*, GF*</i> <b>15.00</b> <i>Per serving</i> Carolina Moon Cheese, Calvander Cheese Hickory Grove Cheese, Assorted Meats Mrs. Ruth's Jam, Flatbread Crackers, Baguette <i>Featuring Chapel Hill Creamery Cheeses</i>	<b>BRIE CROSTINI DUO</b> <i>Veg, N</i> <b>10.00</b> <i>Per serving</i> Fig & Thyme Peppered Bacon & Jam
<b>SHRIMP COCKTAIL</b> <i>GF, DF, SH</i> <b>15.00</b> <i>Per (3) shrimp</i> Cocktail Sauce, Lemon Wedges	<b>GOURMET ON COURSE SNACKS</b> <b>9.00</b> <i>Per serving</i> Locally Sourced Individually Packaged Snacks
<b>MEZZE BOARD</b> <i>Veg, GF*</i> <b>15.00</b> <i>Per serving</i> Hummus, Baba Ghanoush, Feta, Kalamata Olives, Cucumbers Cherry Tomatoes, Marinated Artichoke Hearts Flatbread Crackers	<b>FRESH CUT WATERMELON</b> <i>V</i> <b>9.00</b> <i>Per serving</i>
<b>CHAPEL HILL CREAMERY CHEESE BOARD</b> <i>Veg, GF*</i> <b>12.00</b> <i>Per serving</i> Carolina Moon Cheese, Calvander Cheese, Hickory Grove Cheese Mrs. Ruth's Jam, Flatbread Crackers, Baguette <i>Featuring Chapel Hill Creamery Cheeses</i>	<b>CLASSIC PIMENTO CHEESE SPREAD</b> <i>Veg</i> <b>8.00</b> <i>Per serving</i> Cornbread Crackers, Baguette Slices
<b>HOUSE MADE SOUTHERN SPREADS</b> <i>Veg</i> <b>12.00</b> <i>Per serving</i> Pimento Cheese, Black Eyed Pea Hummus Deviled Egg Spread, Cornbread Crackers Baguette Slices	<b>SEASONAL CRUDITÉ</b> <i>V, GF</i> <b>7.00</b> <i>Per serving</i> Baby Carrots, Cherry Tomatoes, Cauliflower, Broccoli Cucumbers, Hummus
<b>APERITIVO SNACK SELECTION</b> <i>Veg, GF*</i> <b>11.00</b> <i>Per serving</i> Country Olive Mix, Marcona Almonds Wasabi Crusted Peas <i>To be displayed on the bar</i>	<b>SALSA SAMPLER</b> <i>V, GF</i> <b>7.00</b> <i>Per serving</i> Pico De Gallo, Mango Tomatillo, Roasted Corn & Black Bean Tortilla Chips
<b>FRESH CUT FRUIT &amp; BERRIES DISPLAY</b> <i>V, GF</i> <b>11.00</b> <i>Per serving</i> Cantaloupe, Honeydew, Pineapple Strawberries, Blueberries	<b>SOUTHERN RECIPE SMALL BATCH PORK RINDS</b> <i>Veg, GF</i> <b>4.00</b> <i>Per serving</i> Sea Salt & Cracked Black Pepper
	<b>INDIVIDUAL BAGS OF CAROLINA KETTLE CHIPS</b> <i>Veg, GF</i> <b>3.50</b> <i>Per serving</i> Outer Banks Sea Salt, Down East Carolina BBQ Southern Twang Salt & Balsamic Vinegar

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*A la carte menus are priced per serving and have a minimum order of 25 unless otherwise noted. A la carte items are subject to a 25% production charge and 7% local sales tax, unless otherwise noted.*

The background of the page is a light gray, repeating pattern of botanical illustrations. It features various types of flowers, including large, multi-petaled blooms and smaller, more delicate ones, along with clusters of berries or small fruits. The style is reminiscent of a detailed line drawing or engraving.

# Pre-Championship

PACKAGE

*Monday & Tuesday***40.00** Per person

## LUNCH

**CLASSIC CAESAR SALAD** *Veg*

Romaine, Shaved Parmesan Cheese, Homestyle Croutons

**BISTRO PASTA SALAD** *Veg*Red Onion, Cherry Tomatoes, Mozzarella  
Spinach, Creamy Vinaigrette**CLASSIC ALL BEEF HOT DOGS**

Ketchup, Mustard, Relish, Chow Chow

**CHICKEN TENDERS**

Ketchup, Honey Mustard, BBQ Sauce

**INDIVIDUAL BAGS OF CAROLINA KETTLE CHIPS** *Veg, GF*Outer Banks Sea Salt, Down East Carolina BBQ  
Southern Twang Salt & Balsamic Vinegar**CLASSIC COOKIE COLLECTION** *Veg, N*Chocolate Chip, Chocolate Crinkle  
Sprinkle Shortbread Cookie

## SNACK

**SEASONAL CRUDITÉ** *V, GF*Baby Carrots, Cherry Tomatoes, Cauliflower  
Broccoli, Cucumbers, Hummus**SALSA SAMPLER** *V, GF*Pico De Gallo, Mango Tomatillo, Roasted Corn & Black Bean  
Tortilla Chips



# Brunch

PACKAGES

## Par

95.00 Per person

## EARLY MORNING SELECTIONS

FRESH CUT FRUIT & BERRIES DISPLAY *V, GF*Cantaloupe, Honeydew, Pineapple  
Strawberries, BlueberriesLA FARM BAKERY PASTRY BASKET *Veg*Chocolate Croissants, Blueberry Scones  
Banana Breads, White Chocolate Mini Baguette  
*Served with butter & gourmet preserves*

## BRUNCH

BISCUIT BAR *Veg\**Smoked Ham, Swiss Cheese, Hot Honey  
*Served with butter & gourmet preserves*LA FARM BAKERY SPINACH & FETA QUICHE *Veg*

Sautéed Spinach, Feta, Onion, Flaky Crust

MINI BURRATA & CITRUS SALAD *Veg, GF, N*Arugula, Orange, Grapefruit, Pistachios  
Shallot VinaigretteWHOLE ROASTED BEEF TENDERLOIN DISPLAY *GF\*, DF*

Horseradish Sauce, Artisan Rolls

LEMON ASPARAGUS DISPLAY *V, GF*CINNAMON FRENCH TOAST BREAD PUDDING *Veg*

Caramel Bourbon Sauce, Maple Syrup

MAPLE PORK SAUSAGE *GF, DF*MINI ASSORTED CUPCAKES *Veg*

## Birdie

125.00 Per person

## EARLY MORNING SELECTIONS

FRESH CUT FRUIT & BERRIES DISPLAY *V, GF*Cantaloupe, Honeydew, Pineapple  
Strawberries, BlueberriesLA FARM BAKERY PASTRY BASKET *Veg*Chocolate Croissants, Blueberry Scones  
Banana Breads, White Chocolate Mini Baguette  
*Served with butter & gourmet preserves*

## BRUNCH

BISCUIT BAR *Veg\**Smoked Ham, Swiss Cheese, Hot Honey  
*Served with butter & gourmet preserves*LA FARM BAKERY SPINACH & FETA QUICHE *Veg*

Sautéed Spinach, Feta, Onion, Flaky Crust

SMOKED SALMON DISPLAY *Veg\**Cream Cheese, Butter, Red Onion, Tomatoes  
Capers, Lemon WedgesMINI BURRATA & CITRUS SALAD *Veg, GF, N*Arugula, Orange, Grapefruit, Pistachios  
Shallot VinaigretteWHOLE ROASTED BEEF TENDERLOIN DISPLAY *GF\*, DF*

Horseradish Sauce, Artisan Rolls

## BRUNCH E.B.L.T.

Egg Salad, Bacon, Lettuce, Tomato  
Sriracha MayoLEMON ASPARAGUS DISPLAY *V, GF*CINNAMON FRENCH TOAST BREAD PUDDING *Veg*

Caramel Bourbon Sauce, Maple Syrup

HOME FRIES *Veg, GF, DF*

Peppers, Onions

MAPLE PORK SAUSAGE *GF, DF*MINI ASSORTED CUPCAKES *Veg*

AVAILABLE ANY DAY OF THE WEEK

Service Hours:

Early Morning Selections: 8:00 AM—2:30 PM; Brunch: 10:30 AM—2:30 PM

Brunch

*Veg* - Vegetarian *Veg\** - Can Be Vegetarian *V* - Vegan *V\** - Can Be Vegan *GF* - Gluten Free *GF\** - Can Be Gluten Free *DF* - Dairy Free *SH* - Contains Shellfish *N* - Contains Nuts

Menu packages are set menus—no substitutions please. A la carte enhancements may be ordered in addition to a selected package.

Minimum order for 25 people. Prices are per person and subject to a 25% production charge and 7% local sales tax.

The background of the slide is a light gray, repeating pattern of various fruits and leaves. The fruits include raspberries, strawberries, and blueberries, all rendered in a fine-line, etched style. The leaves are also detailed with fine lines, creating a dense, textured background.

# Beverages & Upgrades

# Beverages

MONDAY, JUNE 10—SUNDAY, JUNE 16

2024

## Service Details

### MORNING SELF SERVICE

8:00 AM—11:00 AM

*Included with the purchase of each bar package*

Bottled water will be available each morning in self-service barrel coolers.

### STANDARD BAR SERVICE

11:00 AM—7:00 PM

*Included with the purchase of each bar package*

Bartender, sodas, mixers, bottled water, ice bar fruit, aluminum cups and napkins

## Extended Bar Service

Monday through Saturday, bar service may start as early as 8:00 AM; on Sunday, as early as 10:00 AM. Please contact your account manager for more details. Hourly rates for extended bar service, outlined below, are based on the daily number of tickets included in your hospitality package.

*Pricing subject to 25% production charge*

<b>UP TO 100 TICKETS</b>	<b>250.00/HOUR</b>
<b>101+ TICKETS</b>	<b>350.00/HOUR</b>

## Bar Packages

The bar count must equal the number of tickets distributed on any given day. Specific brands and additional upgraded selections will be released in the spring. Ridgewells reserves the right to substitute any bar selection(s) with a comparable brand of similar quality.

**PREMIUM BAR 70.00**

*Includes all selections from the Full Bar with additional liquor, wine and mixer selections. Final menu selections to be shared in March.*

**FULL BAR 50.00**

**BEER** *Variety of Beer Selections and (1) Hard Seltzer*

**WINE** *(1) White, (1) Red, (1) Rosé*

**LIQUOR** *(1) Vodka, (1) Gin, (1) Rum, (1) Scotch, (1) Bourbon*

**MIXERS**

*Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale, Lemonade  
Bloody Mary Mix, Orange Juice, Cranberry Juice*

**BEER & WINE BAR 35.00**

**BEER** *Variety of Beer Selections and (1) Hard Seltzer*

**WINE** *(1) White, (1) Red, (1) Rosé*

**NON-ALCOHOLIC** *Coke, Diet Coke, Sprite*

**CAROLINA CRAFT BREWS 8.00**

*Selection Of Three Local Craft Brews*

*Must be purchased in addition to a bar package. Order count must equal bar count on any given day.*

## Special Beverage Requests

Should you need special product(s) for your bar, please contact your Ridgewells Contact for pricing and availability by April 26. We do our best to accommodate all special requests. Requests are subject to availability.

## Event Alcohol Policy

The consumption and possession of alcoholic beverages on championship grounds by persons under the age of 21 is strictly prohibited. In accordance with North Carolina state law, Ridgewells service personnel have the right to request identification from anyone believed to be under the age of 21 and refuse service of alcoholic beverages without proper identification. Furthermore, any individual visibly under the influence of alcohol or drugs, showing signs of intoxication, appearing to be a threat to themselves or others, and/or acting disorderly will not be served. Alcoholic beverages may only be purchased and brought to site through Ridgewells, in accordance with North Carolina state law. Privately purchased alcohol will not be allowed on site.

# Upgrades

MONDAY, JUNE 10—SUNDAY, JUNE 16

2024

## Beverage Packages

Served on or at the bar during standard bar service hours unless extended bar service is purchased. Upgraded beverage selections will be released at a later date.

### **BLOODY MARY BAR** 10.00 Per person

Pimento-Stuffed Olives, Celery, Cornichons  
Pepperoncini, Pickled Okra, Lemons, Limes  
Horseradish, Cracked Black Pepper  
Hot Sauce, Worcestershire Sauce

Vodka and bloody mary mix included with the purchase of full bar or sold separately by the bottle

### **CANTINA COMBO** 8.00 Per person

Spicy Margarita Mix, Paloma Mix, Jalapeño  
Tajin, Lime Juice

Tequila included with the purchase of premium bar or sold separately by the bottle

### **PALMER PACKAGE** 6.00 Per person

Lemonade, Sweet Iced Tea, Lemon Wedges

### **WATER REFRESH STATION** 325.00 Per week

Cucumber-Mint & Citrus Infused Water  
Displayed In Separate Beverage Dispensers

Flat rate for weekly purchase

## For The Buffet

### **BAMBOO PLATES**

Lunch Plates 300.00

Dessert / Snack Plates 245.00

Must order before March 1, 2024

Pricing is by the case (100 per case)

### **TENT CARDS** 425.00

Includes Descriptions & Allergen Notations  
For Each Selection On Your Buffet

Flat rate weekly purchase

### **CHINA & SILVER** 40.00

Dinner & Dessert Plates, Coffee Cups, Saucers  
Linen Napkins & Necessary Flatware

Must be purchased for the entire week or Thursday through Sunday

Pricing is per person per day

### **UPGRADED BUFFET EQUIPMENT** Starting at 5,000.00

Hand-Selected By Your Ridgewells Point Of  
Contact To Match Your Décor

A Mood Board With Proposed Equipment Pieces  
Will Be Provided For Final Approval

Flat rate for the entire week

Pricing may vary based on selected equipment pieces and guest counts

## For The Bar

### **CUSTOMIZED TOSWARE GLASSES** 745.00

12oz. Vino Glasses

Must order before March 1, 2024

Pricing is by the case (252 per case)

### **GLASSWARE** 16.00

Highball, Rocks & Wine Glasses

Must be purchased for the entire week or Thursday through Sunday

Pricing is per person per day

## Staff

### **ADDITIONAL BARTENDER** 90.00

Pricing is per bartender per hour

Eight hour daily minimum is required

### **ADDITIONAL BUFFET SERVER** 75.00

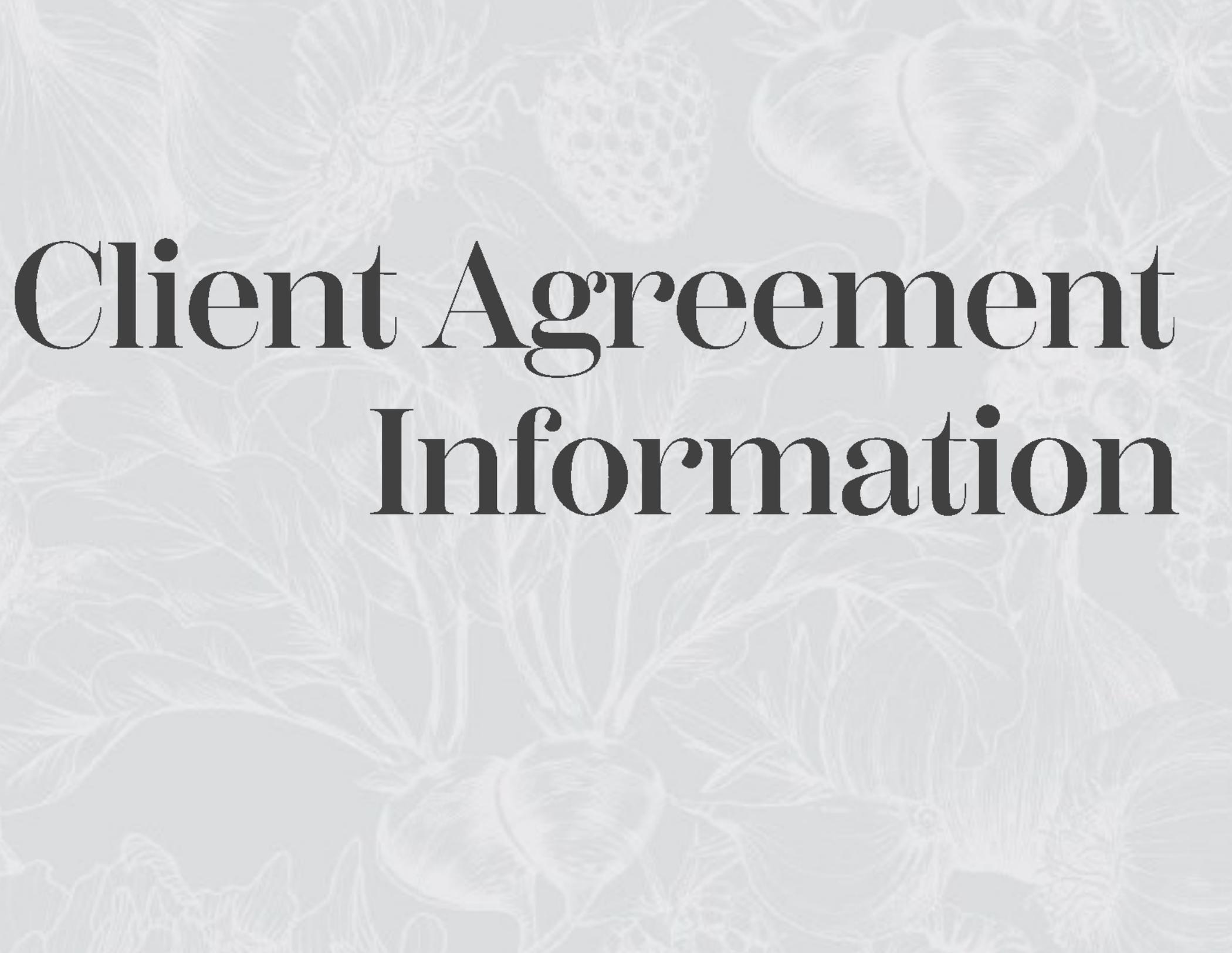
Pricing is per server per hour

Eight hour daily minimum is required

### **UPGRADED UNIFORMS** 55.00

White Long-Sleeve Button Up Shirt, Tie  
Bistro Apron

Pricing is per staff person per day



# Client Agreement Information

# Client Agreement

## Important Deadlines

### FRIDAY, DECEMBER 29, 2023

Completed and signed Client Agreement and Credit Card Authorization were due no later than Friday, December 29. Please send this to your Ridgewells Point of Contact if you have not already. We cannot begin the menu planning process until we have the completed forms on file.

### MARCH 1, 2024

**Deposit payment due no later than March 1.** The deposit amount will be determined by the daily number of tickets included in U.S. Open Client's hospitality package (outlined below). Of this deposit amount, 20% is non-refundable in order to cover expenses and work leading up to this date, should U.S. Open Client cancel for any reason prior to May 3. The deposit will be applied to the total amount due by U.S. Open Client. Should the number of tickets included in each client's package change for any reason, Ridgewells will adjust the deposit amount accordingly. If the deposit payment is not received on or before March 1, U.S. Open Client's credit card will be charged.

- Up to 50 tickets per day: \$60,000
- 51–150 tickets per day: \$90,000
- 151+ tickets per day: \$150,000

### FRIDAY, APRIL 26, 2024

**Final menu selections and attendance guarantees due in writing no later than April 26.** U.S. Open Client menu selections and quantities will be finalized as listed on the catering proposal on file if written confirmation is not received by April 26. Menu substitutions and/or cancellations will not be accepted after they have been finalized on April 26. Any increases to finalized food quantities after April 26 will be subject to a 25% price increase. Guest counts may not decrease after attendance guarantees have been finalized. If Ridgewells does not receive written confirmation on April 26, guest counts will be finalized as listed on the catering proposal on file. The bar count must equal the total guest count per day. Bar package pricing is not subject to the 25% price increase if the bar count increases after April 26.

### FRIDAY, MAY 3, 2024

**Payment in full for the remaining estimated total due no later than May 3.** If the remaining balance on the account has not been received on or before Friday, May 3, U.S. Open Client's credit card will be charged. Ridgewells will not provide service to any client at the U.S. Open Championship that has not paid their account in full prior to the start of the event.

### FINAL BALANCE PAYMENT

Following the event, Ridgewells will send a final balance invoice for any changes incurred after May 3 through the conclusion of the event. All final balance payments are due within (30) days of the invoice date. If the balance payment has not been received within thirty (30) days, U.S. Open Client's credit card will be charged.

## Policies & Procedures

### ORDER REQUIREMENTS

A daily minimum food order of at least \$5,000 (not inclusive of service charge, tax, or beverage service) is required to open the corporate hospitality area on any given day. If a client selects a package on any given day, the package must be ordered in accordance with the following guidelines:

- 25 guests on Monday and Tuesday
- 75% of total ticket allotment on Wednesday
- 100% of total ticket allotment Thursday - Sunday

### PRODUCTION CHARGE & SALES TAX

A 25% production charge and 7% local sales tax will be added to all food, staff, equipment, and non-alcoholic beverages. The bar package will be taxed in accordance with North Carolina state law. The production charge is for production of the event. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray production costs related to the event. It is at the client's sole discretion to leave a gratuity for the service staff.

### OPTION TICKETS

Unless instructed otherwise, Ridgewells will assume any option tickets purchased by U.S. Open Client will be distributed and used. As such, Ridgewells will provide a revised catering proposal, inclusive of suggested increases to food quantities and bar counts, to account for increased guest count(s) to all U.S. Open clients who have purchased option tickets. All revisions are subject to client approval by April 26.

### ON-SITE TICKETS & ADDITIONAL ACCESS WRISTBANDS

100% of the daily per person catering fee (inclusive of any food orders added after April 26) will be added to the final balance invoice with the purchase of on-site daily tickets and/or additional access wristbands purchased before 2:30 PM. For on-site additional access wristbands purchased after 2:30 PM, 50% of the daily per person catering fee (inclusive of any food orders added after April 26) will be added to the final balance invoice. No daily per person catering fee will be added for children 5 and under. Per person daily catering fees are unique to each U.S. Open client. Production charge and local sales tax will be applied accordingly.

### GRATUITY

It is Ridgewells' pleasure to serve all U.S. Open clients and guests, and it is against Ridgewells' policy for staff to accept tips during the event. Complimentary signs will be displayed on U.S. Open Client's bar to politely notify guests of Ridgewells' gratuity policy. Should the client wish to distribute gratuity to their staff, cash may be given following the conclusion of service on Sunday, June 16, or the client may request a gratuity form from Ridgewells, which will include the names of all front and back of house staff that served the private space, to add gratuity to the client's final invoice. Please note, the gratuity added to the client's final invoice will not be taxed and will not be distributed to our staff until after the client's account has been paid in full. Gratuities are solely at the discretion of the U.S. Open Client.

### ALLERGIES

Many of the foods prepared contain ingredients that people may be allergic to such as nuts, wheat or dairy. If advised of allergy concerns in advance, Ridgewells will work with U.S. Open Client to customize menus that take allergies into consideration. However, Ridgewells cannot guarantee that all food prepared will be free of allergens. Ridgewells will not be liable for any injury to persons, including fatalities, resulting from an allergic reaction to any food served, regardless if advised of such allergies in advance.

### INSURANCE, LICENSES AND PERMITS

Ridgewells maintains insurance for injury to persons and property in accordance with industry standards and regulations. Insurance certificates are available if requested at least thirty (30) days prior to the event. Ridgewells maintains all licenses and health permits necessary to conduct food and beverage operations.

### INCLEMENT WEATHER

Catering services are provided rain or shine in accordance with the USGA. In the event that inclement weather poses a threat to public safety and general spectators are permitted to enter corporate hospitality areas to take shelter, food and beverage service will remain open at the discretion of U.S. Open Client.

### CANCELLATION

After March 1, but prior to May 3, Ridgewells will refund the deposit payment less the 20% non-refundable portion. After May 3, Ridgewells will retain 100% of payment in full regardless of the reason for cancellation.

