



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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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.

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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.

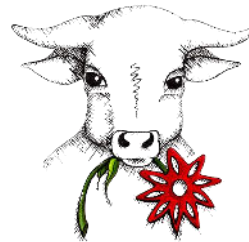
Please note that the food quantities for menu packages are based on your confirmed daily guest count—menu packages are not “all you can eat.”

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!

A faint, light gray botanical illustration serves as the background for the entire page. It features various fruits and leaves, including what appear to be pineapples, citrus fruits, and clusters of berries, all rendered in a detailed, etched style.

Breakfast

A LA CARTE MENU

Breakfast

A LA CARTE MENU | 8:00 AM — 11:00 AM

2024

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

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.

Breakfast

A LA CARTE MENU | 8:00 AM — 11:00 AM

2024

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

2024

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*

A faint, light-colored botanical illustration serves as the background for the entire page. It features various plants, including large, textured leaves, clusters of small berries or grapes, and several round fruits, possibly apples or pomegranates, some with stems and leaves. The style is reminiscent of a detailed pencil or etching drawing.

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

SUMMER PEACH SALAD *Veg, N*

Arugula, Baby Greens, Pistachios, Sweet Corn
Chapel Hill Creamery Farmers Cheese

10.00 *Per serving*

CAROLINA COBB SALAD *GF*

Romaine, Bacon, Hard Boiled Eggs, Roasted Corn
Tomatoes, Chapel Hill Creamery Farmers Cheese

10.00 *Per serving*

VEGETABLE PRIMAVERA SALAD *V, GF*

Baby Spinach, Broccoli, Artichoke Hearts, Zucchini, Yellow Squash
Olives, Roasted Tomatoes, Red Onion, Red Bell Peppers
Cannellini Beans, Tomatoes, Red Wine Vinaigrette

10.00 *Per serving*

TRI-COLOR CHERRY TOMATO CAPRESE SALAD *Veg, GF*

Ciliegine Mozzarella, Basil, Arugula, Balsamic Glaze
Extra Virgin Olive Oil

9.00 *Per serving*

ROASTED RED BEET SALAD *Veg, GF, N*

Arugula, Goat Cheese, Spiced Pecans

9.00 *Per serving*

FRESH WATERMELON SALAD *Veg, GF*

Arugula, Jicama, Tomatoes, Cucumbers, Chilies, Lime
Cotija Cheese, Honey, Cilantro

9.00 *Per serving*

CHOPPED ASIAN SALAD *V*

Mixed Greens, Carrots, Beets, Radishes, Pickled Red Onion
Fried Wontons, Sesame Seeds

9.00 *Per serving*

SOUTHWESTERN SALAD *Veg, GF*

Romaine, Roasted Corn, Black Beans, Tomatoes
Cotija Cheese, Red Onion, Tortilla Strips

9.00 *Per serving*

BABY GREENS & BERRIES SALAD *Veg, GF*

Baby Spinach, Baby Greens, Blueberries, Strawberries
Pepitas, Chapel Hill Creamery Farmers Cheese

9.00 *Per serving*

HOPPIN' JOHN RICE SALAD *V, GF*

Carolina Gold Rice, Black Eyed Peas, Bell Peppers, Celery, Onions

9.00 *Per serving*

BALSAMIC POTATO SALAD *V, GF*

Roasted Red Onion, Roasted Red Peppers, Roasted Garlic
Red Pepper Flakes, Honey Balsamic Vinaigrette

9.00 *Per serving*

PEANUT SESAME NOODLE SALAD *V, N*

Mushrooms, Carrots, Scallions, Cilantro, Sesame Seeds

9.00 *Per serving*

BISTRO PASTA SALAD *Veg*

Red Onion, Bell Peppers, Cherry Tomatoes, Black Olives
Mozzarella, Spinach, Creamy Vinaigrette

9.00 *Per serving*

ELOTE PASTA SALAD *Veg*

Fire Roasted Corn, Black Beans, Cotija Cheese, Cilantro
Chili Lime Vinaigrette

9.00 *Per serving*

PANZANELLA SALAD *Veg*

Tomatoes, Cucumber, Red Onion, Kalamata Olives, Croutons
Red Wine Vinaigrette

9.00 *Per serving*

GREEK CHICKPEA SALAD *Veg, GF*

Tomatoes, Red Onion, Cucumbers, Feta, Dill, Capers, Lemon

9.00 *Per serving*

CRIMSON COLESLAW *V, GF*

Tangy Dressing

8.00 *Per serving*

TRADITIONAL HOUSE SALAD *V*

Mixed Greens, Tomatoes, Cucumbers, Carrots
Homestyle Croutons

8.00 *Per serving*

CLASSIC CAESAR SALAD *Veg*

Romaine, Shaved Parmesan Cheese, Homestyle Croutons

8.00 *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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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

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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A La Carte Lunch

AVAILABLE FOR LUNCH OR SNACK

2024

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

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

Soups

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

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

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*

11.00 *Per serving*

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

NYE'S ICE CREAM SANDWICHES *Veg*

10.00 *Per serving*

Vanilla Chocolate, Blueberry Pie, Caramel Latte

LOCO POPS *Veg, V**

9.00 *Per serving*

Mexican Chocolate, Cookies & Cream
Strawberry Lemonade, Mint Mojito

LA FARM BAKERY TART COLLECTION *Veg*

9.00 *Per serving*

Peach, Blueberry, Raspberry

CLASSIC COOKIE COLLECTION *Veg*

8.00 *Per serving*

Chocolate Chip, Chocolate Crinkle, Sprinkle Shortbread Cookie

BROWNIES & BARS *Veg*

8.00 *Per serving*

Chocolate Brownie, Classic Lemon Bar
Crumb Cake Bar

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

A faint, light-colored botanical illustration serves as the background for the entire page. It features various plants, including what appear to be pineapples, citrus fruits, and leafy greens, rendered in a detailed, etched style.

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

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

A La Carte Snack

AVAILABLE FOR LUNCH OR SNACK

2024

Lite Fare

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

CAROLINA CHEESE & CHARCUTERIE BOARD *Veg*, GF** 15.00 Per serving

Carolina Moon Cheese, Calvander Cheese
Hickory Grove Cheese, Assorted Meats
Mrs. Ruth's Jam, Flatbread Crackers, Baguette

Featuring Chapel Hill Creamery Cheeses

SHRIMP COCKTAIL *GF, DF, SH* 15.00 Per (3) shrimp

Cocktail Sauce, Lemon Wedges

MEZZE BOARD *Veg, GF** 15.00 Per serving

Hummus, Baba Ghanoush, Feta, Kalamata Olives, Cucumbers
Cherry Tomatoes, Marinated Artichoke Hearts
Flatbread Crackers

CHAPEL HILL CREAMERY CHEESE BOARD *Veg, GF** 12.00 Per serving

Carolina Moon Cheese, Calvander Cheese, Hickory Grove Cheese
Mrs. Ruth's Jam, Flatbread Crackers, Baguette

Featuring Chapel Hill Creamery Cheeses

HOUSE MADE SOUTHERN SPREADS *Veg* 12.00 Per serving

Pimento Cheese, Black Eyed Pea Hummus
Deviled Egg Spread, Cornbread Crackers
Baguette Slices

APERITIVO SNACK SELECTION *Veg, GF** 11.00 Per serving

Country Olive Mix, Marcona Almonds
Wasabi Crusted Peas

To be displayed on the bar

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

Cantaloupe, Honeydew, Pineapple
Strawberries, Blueberries

BRIE CROSTINI DUO *Veg, N* 10.00 Per serving

Fig & Thyme
Peppered Bacon & Jam

GOURMET ON COURSE SNACKS 9.00 Per serving

Locally Sourced Individually Packaged Snacks

FRESH CUT WATERMELON *V* 9.00 Per serving

CLASSIC PIMENTO CHEESE SPREAD *Veg* 8.00 Per serving

Cornbread Crackers, Baguette Slices

SEASONAL CRUDITÉ *V, GF* 7.00 Per serving

Baby Carrots, Cherry Tomatoes, Cauliflower, Broccoli
Cucumbers, Hummus

SALSA SAMPLER *V, GF* 7.00 Per serving

Pico De Gallo, Mango Tomatillo, Roasted Corn & Black Bean
Tortilla Chips

SOUTHERN RECIPE SMALL BATCH PORK RINDS *Veg, GF* 4.00 Per serving

Sea Salt & Cracked Black Pepper

INDIVIDUAL BAGS OF CAROLINA KETTLE CHIPS *Veg, GF* 3.50 Per serving

Outer Banks Sea Salt, Down East Carolina BBQ
Southern Twang Salt & Balsamic Vinegar

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 faint, light gray botanical illustration serves as the background for the entire page. It features various plants, including what appear to be pineapples, citrus fruits, and leafy herbs, rendered in a detailed, etched style.

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

A faint, light gray botanical illustration serves as the background for the entire page. It features various elements including large, detailed leaves, clusters of berries or small fruits, and what appear to be seed pods or larger fruits, all rendered in a fine-lined, etched style.

Brunch

PACKAGES

Par

EARLY MORNING SELECTIONS

FRESH CUT FRUIT & BERRIES DISPLAY *V, GF*

Cantaloupe, Honeydew, Pineapple
Strawberries, Blueberries

LA 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 Vinaigrette

WHOLE 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*95.00 *Per person*

Birdie

EARLY MORNING SELECTIONS

FRESH CUT FRUIT & BERRIES DISPLAY *V, GF*

Cantaloupe, Honeydew, Pineapple
Strawberries, Blueberries

LA 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 Wedges

MINI BURRATA & CITRUS SALAD *Veg, GF, N*

Arugula, Orange, Grapefruit, Pistachios
Shallot Vinaigrette

WHOLE ROASTED BEEF TENDERLOIN DISPLAY *GF*, DF*

Horseradish Sauce, Artisan Rolls

BRUNCH E.B.L.T.

Egg Salad, Bacon, Lettuce, Tomato
Sriracha Mayo

LEMON 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*125.00 *Per person*

The background of the slide is a light gray pattern of various fruits and leaves, including pineapples, lemons, and clusters of grapes, rendered in a sketchy, line-art style.

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

UP TO 100 TICKETS	250.00/HOUR
101+ TICKETS	350.00/HOUR

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

A faint, light gray botanical illustration serves as the background. It features various plants, including what appear to be pineapples, citrus fruits, and leafy branches, rendered in a detailed, etched style.

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.

