

## FOOD AND BEVERAGE SERVICES

Please reference the Championship Schedule, included at the beginning of this summary, for dates, service times, and room selections for all of the functions and events.

### **USGA DINING AREA**

Robbie Zalzneck/Jenny Pritchard will work with the Host Club's Food and Beverage Director on menu creation for daily breakfasts and lunches. The Host Club will designate a room dedicated to USGA dining. Players, Player Families, Player Guests, USGA Staff, USGA Executive Committee, USGA Rules Officials and Future Hosts will dine in this area.

***Note: The USGA has adopted a policy that players will receive breakfast and lunch free during the U.S. Amateur, compliments of the USGA.***

#### **Breakfast**

Breakfast service should include hot and cold options. Buffet style works well and is recommended. Pricing for a full hot breakfast averages \$12 including tax. A continental breakfast with grab and go items should be available at a la carte pricing, if possible. All non-alcoholic beverages should be included in the total price. Breakfast service should run between 6:00 a.m. and 10:30 a.m. and should be available on the practice round days and the week of the championship.

#### **Lunch**

Lunch service should include hot and cold options. Buffet style works well and is recommended. Pricing for a full hot lunch averages \$15 - \$17 including tax. Grab and go lunch items should be available at a la carte pricing. All non-alcoholic beverages should be included in the total price. Lunch Service should run between 11:00 a.m. and 3:00 p.m. (unless play has concluded that day).

#### **Snacks**

Once lunch service is over, the Host Club should have snacks and drinks available for purchase or complimentary in the dining area.

#### **Dinner**

There will be no dinner service available at either club. The club should provide a championship concierge to assist players and officials with dinner reservations for local area restaurants and activities.

#### **Bar Service/Alcoholic Beverages**

The Host Club should have afternoon bar service available in the USGA dining area. If USGA officials or USGA staff order alcoholic beverages, the cost should be charged to the USGA master account. A list of approved credentials will be given to the Host Club to determine who can charge the USGA for these drinks.

### Suggested Breakfast and Lunch Schedule

	Fri. Reg.	Sat. P1	Sun. P2	Mon. SP1	Tues. SP2	Wed. MP1	Thurs. MP2/3	Fri. Qrt	Sat. SF	Sun. Final
<b>Breakfast</b>	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.	6:00 a.m. 10:00 a.m.
<b>Lunch</b>	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 3:00 p.m.	11:00 a.m. 2:00 p.m.	11:00 a.m. 2:00 p.m.

*Note: It is recommended to have all food labeled and to have "to-go" boxes available.*

#### Media Dining

The USGA will pay for the meals for media. They may dine in the USGA Hospitality area or in the Media Center, if food and beverage is arranged in the Media Center.

#### Payment

The USGA will pay for the meals for select USGA attendees. Those guests will be given a specific meal ticket to be redeemed for food service. The USGA will reimburse the Host Club for each meal ticket used during the championship. A procedure should be set up so that players' families and guests can pay for their food in the USGA dining area. Cash and credit cards should be accepted.

### CONCESSIONS

Food and beverage concessions should be available for purchase at the Host Club and the Stroke Play Co-Host (if applicable) for all attendees.

- Simple breakfast menus may include muffins, bagels, fruit, coffee and other breakfast drinks.
- Simple lunch menus may include hot dogs, hamburgers, sandwiches, chips and soft drinks.
- Concessions must be available near the clubhouse and, in a limited manner, on the course for spectators, caddies, volunteers, etc.
- Alcoholic beverages should be poured into cups at all concessions locations. Cans and bottles are not permitted on the golf course.
- Water service is a specific necessity for spectators at the championship. Water may be provided complimentary or sold in bottles at a reasonable price (recommend no higher than \$2.50). Attendees should have the opportunity to receive/purchase water every three holes and possibly sooner if weather conditions warrant.
- Robbie Zalzneck must approve the exact locations of these concession areas, if they are on the golf course.

#### Match Play Flow

Concession areas should be available based on match times and crowd flow. Monitoring the matches will help determine the need for the necessary concession areas to be available.

On Course Concessions	2012 Cherry Hills CC	2013 The Country Club	2016 Oakland Hills CC
Food	\$28,998.60	\$36,115.50	\$27,849
Wine	\$445.20	\$1,756	\$890
Beer	\$12,336.08	\$18,774	\$12,666
Soft Drinks	\$9,918.05	\$11,655.50	\$3,054
<b>Total:</b>	<b><u>\$51,697.93</u></b>	<b><u>\$68,301</u></b>	<b><u>\$44,459</u></b>

### Additional On Course Drink Stations

2013 TCC	Bottled Water (\$2.50)	Gatorade (\$3.00)
Station 1	517	397
Station 2	440	415
Station 3	352	380
<b>Total Quantity:</b>	<b>1,309</b>	<b>1,192</b>
<b>Total Value:</b>	<b>\$3,273</b>	<b>\$3,576</b>

2015 Oakland Hills	Bottled Water (\$2.00)	Gatorade (\$3.00)
<b>Total Quantity:</b>	<b>3,298</b>	<b>1,751</b>
<b>Total Value:</b>	<b>\$6,596</b>	<b>\$5,253</b>

### PLAYER SNACKS

The Host Club should provide complimentary beverages and snacks for the players and caddies in an area that is easily accessible to holes 1 and 10 during the championship (including practice round days). Items like fruit, power/energy bars, crackers, sports drinks, juice and water is recommended. Similar types of snacks and beverages are also to be available in the Players' locker room during the same time period. Please provide snacks that are nutritional in nature and please avoid snacks that act as dietary supplements.

### WATER COOLERS

The Host Club should provide coolers with bottles of water at every tee for the players and caddies. Bottled water can vary in size depending availability but 12 or 16.9 ounce containers are definitely acceptable. A cooler with bottled water is also needed at the Holes 1 and 10 tee starters' tents and the practice range. On Monday and Tuesday, water is needed at the scorers' tents near Holes 9 and 18. Additionally, a cooler with bottled water, sports drinks and soft drinks is needed at the scoreboard area. Water coolers should have no advertising on them. It is recommended to include a laminated sign on top of the water coolers with wording similar to "**FOR PLAYERS, CADDIES, & USGA OFFICIALS ONLY**".

The club (clubhouse staff, grounds crew, or committee members) will be responsible for checking the coolers in the morning and on a regular basis throughout the day to make sure they are iced and that there is plenty of water available.