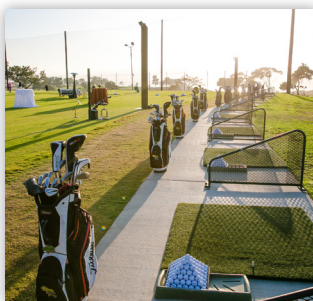




SIP & SWING

Team Building Golf Clinics at Torrey Pines Golf Course

The Lodge at Torrey Pines is happy to offer informative and fun team building clinics for your group in partnership with Torrey Pines Golf Course. Led by experienced golf professionals, these clinics entertain and benefit all skill levels from beginner to veteran club players. Plan a social group outing complete with food and drinks, and choose between two clinic formats tailored to your individual needs:



Emphasis on Skills Development

Your event kicks off with a 15 minute informative presentation that includes a fundamental skills demonstration by the Head Golf Professional. Skill stations will be set up, each facilitated by golf instructors. Example skill stations include the full swing with an iron, hitting it long with a driver, and a variety of short game shots such as chipping, pitching, putting and bunker shots. Participants will visit each station over the course of the clinic.



Skills Plus Friendly Competition

This clinic also starts with an entertaining golf skill demonstration followed by rotating at stations featuring a different golf shot such as tee shot with driver, chipping, or putting. After some practice, each participant is awarded points based on how well they executed the shot. An award ceremony afterwards recognizes high scoring participants.



Additional Golf Clinic Information

- Clinics are available for groups up to 150 people with a fixed rate of \$75 per person.
- Golf equipment is provided at no additional charge.
- Food and beverage catering is available.
- For a unique experience for guests, there are photo opportunities with an official replica of the U.S. Open trophy.
- Clinics are available for 90 minutes at \$75 per person or for two hours at \$100 per person.
- Clinics are available for groups up to 400 people.



SIP & SWING

(SAMPLE MENU BASED ON 50 GUEST MINIMUM AT \$135 PER PERSON)

Hors d'oeuvres

Miniature Crab Cake with Red Pepper Purée
Charred Beef on Roquefort Cookie with Curry Aioli
Artichoke, Ricotta and Basil Squares
House-made cracker with Smoked Pork Tenderloin & Verde Sauce

Displayed Items

Imported & Domestic Cheese Display with St. Andre, Roquefort, Brie,
Emmentaler, Aged Cheddar, Goat Cheese Served with Rustic Breads, Crackers & Fruits

Crostini & Pita with Three Spreads
White Bean & Artichoke, Tapenade, Tomato Basil
Tortilla Chips with Three Salsas & Guacamole

Beer & Wine Bar

Imported Beer
Domestic Beer
Local Craft Beer
Wine by the Glass
Sparkling Wine
Soft Drinks & Bottled Water
(Plasticware Only)

All groups must meet \$6,750.00 food and beverage minimum, excluding tax and service charge. All food, beverage and audiovisual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of contracting food-borne illness, especially if you have certain medical conditions.