



US Masters hospitality

Augusta National, Augusta, Georgia

April 7 – 13, 2008

2008



Magnolia Manor Hospitality

Hospitality With Southern Style

1008 Magnolia Drive, Augusta, Georgia

Magnolia Manor Hospitality provides Masters Tournament clients with the ultimate in corporate hospitality. When you visit, you will experience the charm and ambiance of a time passed. The legacy, setting, and style, make for an experience to savor and enjoy. Magnolia Manor Hospitality is conveniently located at 1008 Magnolia Drive approximately 150 yards from the main Washington Road entrance to Augusta National Golf Club. Magnolia Manor Hospitality raised the quality of Masters Hospitality to new heights. Gone are the days when a rented tent was the best available option. Magnolia Manor Hospitality's 12,000 square feet of purpose built, two story, permanent structure has changed the landscape of top quality corporate hospitality at the Masters forever. The Manor's Southern Plantation décor reflects the ambiance and intimate atmosphere of a private southern club. The staff and service offered at Magnolia Manor Hospitality are reminiscent of a five star restaurant. You and your clients will be assured of the finest personal service and facilities in Augusta. This tailored environment is the perfect way to relax, conduct business, and entertain your most important clients while enjoying sport's most prestigious event, the Masters Golf Tournament.

The partners and owners of Magnolia Manor Hospitality have over 20 years experience in assisting corporations entertain their clients during the Masters Golf Tournament. They will be on hand and always available to help you and your clients fully enjoy the Masters Tournament. Premium hospitality only begins to describe our mission to make your client's experience an unforgettable memory. Our pledge is to assist you in caring for your clients with the utmost respect and professionalism during your stay with us at Magnolia Manor.

The most used words from clients who enjoyed Magnolia Manor Hospitality this year were: "Incredible, beautiful, awesome, unbelievable, spectacular."



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Magnolia Manor Hospitality

Monday, April 7th – Sunday, April 13th 2008

- Magnolia Manor membership will include the following services and amenities:
- Passes to the Magnolia Manor.
- Meet and greet reception desks with uniformed hostesses.
- Full American buffet breakfast with made to order egg and omelet station.
- Elegant luncheon buffet, salad bar, and carving station.
- Hot and cold hors d'oeuvres served every afternoon.
- Premium refreshments, daily specialty drinks, and cigars, served throughout the day. Valet car parking.
- VIP reserved parking with access to our private parking lot.
- Strategic traffic routes to and from Magnolia Manor to circumvent high traffic volume on Washington Road.
- Office services including telephones, message center, fax and photocopy equipment, personal computers with electronic mail, Internet accessibility, secretarial assistance, and wireless internet throughout the facility.
- Daily pairing sheets and 2007 Augusta Magazine Guide to the Tournament.
- Secure check station to store merchandise, cell phones, etc.
- Daily newspapers.
- 3 large screen televisions and 18 plasma screen televisions throughout the facility.
- Private outdoor patio garden area with TV's, comfortable seating, and Tiki bar.
- Concierge service. Our staff will familiarize you with Augusta's best-kept secrets, restaurants, hotels, historic sights, shopping, golf courses, etc. Our staff is also available to make reservations for accommodations, golf, and dining.
- 24 hour security.
- The right of first refusal for 2008 membership.

Magnolia Manor Hospitality hours of operation: Monday - Sunday of Masters Week 7:00 am - 7 :00 pm.

Magnolia House Membership Cost:

Daily Hospitality

Monday \$285.00 per person

Tuesday \$305.00 per person

Wednesday \$340.00 per person

Thursday – Sunday \$425.00 per person, per day



US Masters 2 centre packages Augusta National, Augusta, Georgia April 7 – 13, 2008

Magnolia Manor Hospitality Sample Menu

Breakfast Buffet

7:00am to 9:30am

Assorted Juices Including Orange, Grapefruit, Tomato, and Cranberry
Coffees, Milks, and Teas
Assorted Cereals Including Raisin Bran, Special K, Corn Flakes, and Granola
Daily Baked Danishes, Muffins, Croissants, and Rolls
Specialty Jams, Jellies, and Butters
Farm Fresh Scrambled Eggs
Omelet Station with Meats, Seafood, Imported Cheeses, and Vegetables
Assorted Breakfast Meats Including Applewood Smoked Bacon and Local Sausages
Idaho Home Fries and Hash Browns
Creamy Stone Ground Grits with White Cheddar
Housemade Pancakes with Vermont Maple Syrup
Brioche French Toast with Grand Marnier Syrup, Chocolate, and Bananas
Housemade Biscuits and Sausage Gravy

Luncheon Buffet

11:30am to 2:00pm

Soups

Creamy Blue Crab bisque
Southwestern Blackbean with Chipotles, Cumin, and Tortillas
Roast Corn Chowder with Rock Shrimp and Red Onion

Salads

Crispy Garden Salad with Vegetables and an Assortment of Housemade Dressings
Boston Bibb Leaves with Grilled Portabellas, Fontina, Pecans, and Strawberry Dressing
Belgian Endive with Gorgonzola, Grannysmith Apples, Walnuts, and Raspberry Dressing

Starch Salads

Red Bliss Potato with herbed Mayonnaise and Grain Mustard

Protein Salads

Big Ol' Cobb with Avocado, Applewood Bacon, Tomato, and Hard Boiled Eggs
Maine Lobster with Crispy Plantains, Cilantro, Greens, and an Almond Lime Dressing

Sandwiches

Hot Ham and Triple Cream Brie on Pumpernickel with Grain Mustard
Smoked and Pulled Pork Wrap with Avocado Cream and Chive
Housemade Tuna Salad on Brioche with Italian Parsley
Marinated and Grilled Chicken Breast with Swiss and Bacon

Entrees

Seared Sushi Grade Tuna with Wasabi, Ginger, and Chile Soy Dipping Sauce
Marinated and Grilled South Carolina Quail with Rosemary and Thyme
Roast Garlic Marinated and Grilled Chicken Breast with Natural Jus
Beer Braised Beef Short Ribs with Rosemary
Marinated and Grilled Port Tenderloin with Thyme and Sage



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Magnolia Manor Hospitality Sample Menu continued

Vegetables & Starches

Stir Fried Vegetables with Chile Soy and Ginger
Marinated and Grilled Vegetables
Slow Stewed Pepper and Tomato Cacciatore with Rosemary and Sage
Grilled and Baked Vidalias
Canadian Wild Rice with Pecans
Mashed Sweet Potatoes

Platters

Domestic and Imported Cheeses with Crackers and Spreads
Cured and Smoked Fish Including Salmon, Trout, Mackerel, and Tuna
Anti Pasta of Cured Meats, Cheeses, and Vegetables

Carving & Grill Stations

Spinach and Apple Stuffed Pork Loin
Grilled Atlantic Salmon with Pine Peppercorn Cream
Slow Roasted Prime Rib on the Bone with Horseradish
Georgia White Shrimp Skewers with Remoulade

Table Shares

Artichoke Heart and Roast Garlic Spinach Dip with Crackers
Chilled Seafood with Remoulade and Cocktail Sauces

HORS D'OEUVRES

3:30pm - 6:00pm

Mini Beef Wellington
Brioche Topped with Mini Veal Burger and Fontina
Beef and Goat Around Asparagus
Beef Tartare on Pumpernickel with Onion Jam
Pulled Szechwan Beef on Wonton
BBQ Chicken on Cornbread
Duck Breast Prosciutto with Provolone
Baby Lamb Chops with Mint Demi Glace
Prosciutto Wrapped Mozzarella and Basil
Fried Chicken Fingers with Honey Mustard
Prosciutto Wrapped Asparagus
Crayfish Beignets
Smoked Salmon Cannelloni with Lemon Thyme
Coconut Shrimp with Mango Chutney
Tuna Tartare with Plum Wine Reduction
Plantain Chip with Lobster and Avocado
Scallop Ceviche with Cilantro
Lox with Chive Sour Cream
Caviar Topped Tuna and Salmon on Potato Chips
Cheese Stuffed Mushrooms
Tortillas Topped with Guacamole
Herb Crusted Goat Cheese