

MASTERS GOLF CHAMPIONSHIP

APRIL 6 – 12, 2020 | AUGUSTA NATIONAL GOLF CLUB

1330 W TOWNE SQUARE RD. MEQUON, WI 53092 P:262.241.8600 F:312.600.3947 VIPSM.COM

VIP
SPORTS MARKETING, INC.



HOSPITALITY



Massage Therapists



Sushi Chef



Hand-rolled Cigars



Outdoor Patio

THE FOUNDRY AT RAE'S CREEK AUGUSTA, GA

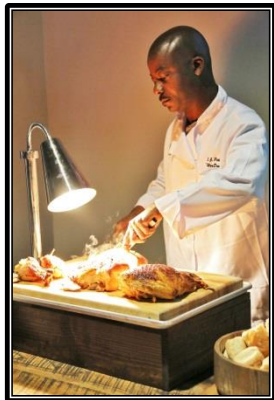
In 2020, VIP celebrates its 21st year at the Masters Golf Championship. The Foundry at Rae's Creek, Augusta's premier hospitality facility, was designed with the VIP guest in mind.

The VIP experience begins with valet parking and convenient shuttle service to and from the course. When not on the course, guests congregate in the climate controlled lounge area and banquet hall, or relax outdoors on the front deck and on the covered and heated rear patio with a bar and grill.

Guests enjoy a wide variety of gourmet menu selections and premium open bar while following the tournament action on one of the many flat screen TVs located throughout the facility.

HIGHLIGHTS

THE FOUNDRY AT RAE'S CREEK



HIGHLIGHTS

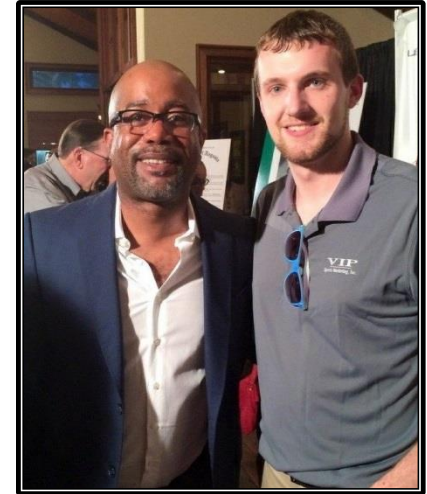
IMAGES OF PAST CELEBRITY GUESTS



Comedian Chris Tucker(L)



Actor Greg Kinear (Center)



Musician Darius Rucker(L)



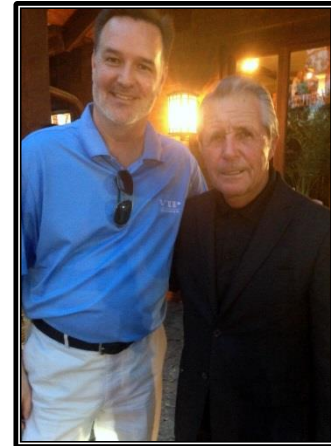
NFL Hall of Famer Eric Dickerson (L-Center)
w/ Golf Legend Lee Elder (R-Center)



Celebrity Chef Tyler Florence (L)



NFL Great Ed Reed(L)



World Golf Hall of Famer
Gary Player(R)

ITINERARY



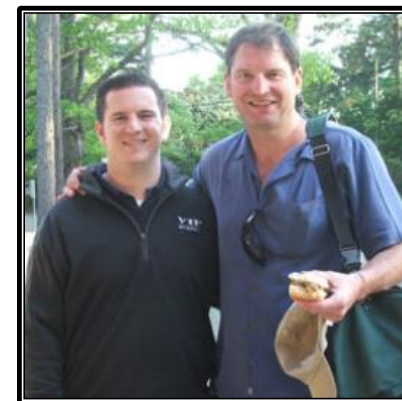
Former NBA Star Michael Finley (L)

7:00 AM

- The Foundry at Rae's Creek opens

7:00-10:00 AM

- Buffet breakfast
- Open bar available entire day
- Daily newspapers, pairing sheets, closed circuit television, official programs and daily mementos



NFL Great Bernie Kosar (R)

11:30 AM-2:30 PM

- Luncheon

4:30-7:30 PM

- Dinner Buffet

8:30 PM

- The Foundry at Rae's Creek closes

**All times are tentative and subject to change*



Utah Men's Basketball Coach
Larry Krystkowiak (Center)



NBA Legend Alonzo Mourning (Center)

SAMPLE MENU



Rosemary & garlic rubbed lamb chops

BREAKFAST

- Fresh seasonal fruits
- Assorted Danish, muffins, pastries & bagels with cream cheese
- Waffle bar with assorted toppings
- Made-to-order omelet bar (Wed. – Sun.)
- Scrambled eggs with southern-style biscuits
- Applewood smoked bacon & sausage links

LUNCHEON

- Fresh greens with a variety of dressings and toppings
- Grill-to-order sandwiches and paninis on freshly baked bread
- Burger bar
- Tuscan macaroni & cheese with sun-dried tomatoes & Italian cream cheese
- Bacon and scallion potato salad
- Hand-rolled sushi (Wed.–Sun.)

DESSERT

- Blueberry peach cobbler
- Triple chocolate chunk cookies

DINNER BUFFET

- Tempura soft shell crab with oriental dipping sauce
- Chimichurri beef skewers
- Pork & scallion meatballs with plum sauce
- Wild mushroom & roasted garlic risotto
- Pepper seared hanger steak with gorgonzola Greek chicken
- Dijon & herb crusted prime rib with au jus



Smoked salmon, gourmet cheeses & charcuterie board