

THE MANOR at ENTERPRISE MILL



AMENITIES AND SERVICES

The Manor at The Enterprise Mill offers a wide array of amenities and services and our staff is dedicated to making your time at The Manor as pleasant as possible. Whether you're at the Manor for breakfast before a long day, cooling off and enjoying a gourmet lunch, or winding down after a full day on the course, The Manor has everything you need to relax and make the most of your Masters experience. Some of the amenities and services we offer include, but are not limited to, the following:

- Meet and Greet Reception Desks with Knowledgeable Hostesses
- Valet Parking and VIP Reserved Parking with Access to our Private Lots
- Complimentary Shuttle to and from the Tournament
- Strategic Traffic Routes to and from The Manor to Circumvent High Traffic Volume on Washington Road
- Business Services – Telephones, Message Center, Fax and Photocopy Equipment, etc.
- High Speed Wi-Fi throughout the Facility
- Daily Newspapers
- Daily Pairing Sheets & Augusta Magazine Tournament Guides
- Secure Check Station for Cell Phones, Store Merchandise, Luggage, etc.
- Large Flat Screen TVs throughout
- Indoor and Outdoor settings for relaxing and entertaining your most prestigious guest
- Golf Simulator
- 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, transportation and dining.
- 24 Hour Security
- Complimentary Cigars
- On-site masseuse



FOOD & BEVERAGES

The Manor's in-house chef uses fresh local products to create mouth-watering dishes throughout the week. Whether you're running out to catch the tournament and need a quick grab-and-go fix or you want to sit down and enjoy everything on the menu, The Manor has you covered. With two large buffet stations, one on each floor, you're guaranteed to get the food you desire without the long wait. In addition to the excellent food we offer, The Manor hires some of the best mixologists in the Southeast. We bring in bartenders from different cities who can

create any cocktail and craft unique drinks that blend with the daily menus and even the outside temperature. Our mixologists create The Manor Specialty Cocktails with catchy golf-related names that you'll find yourself asking for even after Masters Week!

Breakfast Buffet

Served daily from 7 a.m. until 10 a.m.

- Assorted Juices, Coffees, and Teas
- Cereal Station to Include House Made Pecan Granola, Raisin Bran, Special K
- Fresh Yogurt and Fruit Parfait
- Pastry Station of Cinnamon Rolls, Danishes, Croissants, Wheat and English Muffins with Specialty Jams and Butters
- Farm Fresh Scrambled Eggs and Eggs Benedict
- Omelet Station with Meats, Seafood, Imported Cheeses, and Vegetables
- Assorted Breakfast Meats Including Applewood Smoked Bacon, Local Sausages
- Housemade Biscuits and Sausage Gravy
- White Cheddar Hominy Grits
- Red Potato Hash Browns
- Buttermilk Waffles with Vermont Maple Syrup
- Brioche French Toast with Cinnamon and Brown Sugar Apples

Luncheon Buffet

Served daily from 11:30 a.m. until 2:30 p.m.

SALADS

- Southern Salad with Mixed Greens, Roasted Pecans, Mandarin Oranges and Poppy Seed Dressing
- Seared Steak and Greens with Blue Cheese, Tiny Tomatoes and Roasted Shallot and Red Wine Vinaigrette
- Chopped Iceberg Salad with Deviled Egg Dressing, Sharp Cheddar, Tomatoes and Smoked Bacon
- Chicken and Caesar Dressed Romaine with Buttered Croutons and Parmesan
- Arugula Salad with Glazed Beets, Candied Pecans, Gorgonzola Dolce and Blood Orange Vinaigrette
- Shaved Brussel Sprout Salad with Roasted Peanuts, Parmesan and Herbs
- Tuscan Tuna Salad with Sun Dried Tomatoes and Roasted Garlic
- Pearl Cous-Cous Salad with Feta, Tiny Tomatoes, Cucumbers, and Marinated Herbs and Olives
- Shrimp and White Bean Salad

SANDWICHES

- Cuban Sandwiches with Roasted Pork, Ham, Pickles and Mustard
- Chicken and Ham Croque Monsieur with Applewood Smoked Ham and Swiss Cheese
- Smoked Turkey on a Baguette with Tomato Relish, Greens, Fresh Avocado and a Red Pepper Aioli
- Crab and Lobster Salad on Baguette
- Smoked Pastrami on Sesame Kaiser with Horseradish Mustard, Pickles, Tomatoes and Onions

ENTREES

- Seared Salmon with Tomato and Caper Relish
- Coca Cola Pork Loin
- Chicken Boscaiola with Mushrooms, Sun Dried Tomatoes, Marsala and Fresh Herbs
- Slow Smoked BBQ Turkey Breast
- Crab Crumbed Topped Market Fish with Creamed Vidalias
- Tomato and Sausage "Purloo" Rice
- Fish and Chips
- Roasted Salmon Filet with Mussel, Miso and Shallot Cream

VEGETABLES AND STARCHES

- Roasted Garlic Green Beans
- Three Cheese Baked Penne
- Basil and Garlic Roasted Zucchini
- Creamed Butter Peas and Mushrooms
- Smokey Mac and Cheese
- Slow Cooked Mustard Greens
- English Pea Mash
- Roasted Brussels Sprouts
- Dilled Potato Chips
- Crab Baked Noodles

CARVING and GRILL STATIONS - LUNCH AND HORS D'OEUVRES

- Moroccan Merguez Lamb Burger on a French Roll
- NC Turkey and Cranberry Burger on a Multi Grain Bun
- Local Grass Fed Beef and Pork Burger on a Potato Roll
- Savannah River Farms Bratwurst
- All Beef Kosher Dog
- Roasted Angus Club Steak
- Smokey Hot Pastrami with Horseradish Cream
- Chimichurri Filet of Angus Beef

- Slow Roasted Lamb Leg with Minted Demi and Roasted Garlic Aioli
- Spicy Sweet Tea Chicken with Lemon and Texas Pete
- Slow Smoked BBQ Pork Ribs

Hors D'Oeuvres

Served Daily from 4 p.m. until 7 p.m.

- Kentucky Beer Cheese and Pretzels
- Crab Cakes and Roumelade
- Low Country Shrimp and Grits
- Warm Pimento and Smoked Bacon
- Smoked Oyster Stew
- Crispy Buttermilk Fried Black Eyed Peas
- Lobster and Corn Fritters with Green Onion Aioli
- Scallop and Mango Ceviche
- Chilled Crab Legs
- Wild Caught GA Shrimp Bar
- Crispy Chile Squid
- Lobster Profiteroles
- Conch Fritters with Bermuda Hot Sauce
- Massachusetts Oysters and Little Neck Clams on the Half Shell
- Red Pepper Hummus with Garlic Pita
- Calamari Salad
- Fried Shrimp
- Petit Crab Cakes

The Manor Hospitality at Enterprise Mill is located at 1450 Greene Street, Augusta, GA 30901