

tournament guide



Shotgun Start Packages

MORNING SHOTGUN PACKAGE

Monday - Thursday only

- Minimum 80 Golfers
- Casual dining experience
- Lunch served on the Tartan Terrace

Starting at:

\$136.75 per person *taxes included*
(includes lunch package #1)

*Other lunch options available. A surcharge will apply. Please review our lunch menus.

PREMIUM SHOTGUN PACKAGE

Monday - Friday and Sunday

- Minimum 120 Golfers
- Choice of Banquet Room
- Formal dining experience with choice of linens

Starting at:

\$143.60 per person *taxes included*
(Includes BBQ chicken buffet dinner)

*Other dinner options available. A surcharge will apply. Please review our dinner menus.

ALL SHOTGUN PACKAGES INCLUDE:

- Exclusive use of the golf course. (Course closure minimum 120 players)
- Shared power cart for all players
- Tournament players gift pack - tees, ball marker and bottled water
- Designated registration area
- Use of driving range prior to tee off
- Valet bag drop and shuttle service to staging area
- Personal cart signs
- Assistance with scoring
- Markers for longest drive and closest to the pin
- Sponsor signage and banners placed on course
- Private banquet room & bartender for your banquet
- Use of showers and towel service
- GST & PST & gratuities

First Tee Package

Monday/Tuesday	\$93.60	per person
Wednesday/Thursday	\$97.80	per person
Friday/Sunday (AFTER 10A.M.)	\$108.30	per person

FIRST TEE TOURNAMENT PACKAGES INCLUDES:

- 18 Hole Green Fees
- Shared power cart
- Valet bag drop service
- Tournament Players Gift Pack - tees, ball marker and bottled water
- Registration table
- Markers for the longest drive and closest to the pin
- Sponsor signage and banners placed on course
- Shower facilities and towel service
- GST & PST & Gratuities

Please review our menus and prices to complete your package.

All packages include taxes, service charges and room rental.

Shoulder Season Rates

SHOTGUN START

Available from Open to May long weekend
October 1 to close

Monday - Thursday only

Starting between 10:00am - 1:00pm

- Minimum 80 players

Starting at:

\$122.00 per person *taxes included*
(includes choice of BBQ Chicken or Hip of Beef buffet dinner)

*Other dinner options available. A surcharge will apply. Please review our dinner menus.

FIRST TEE START

Starting at:

\$112.00 per person *taxes included*
(includes choice of BBQ Chicken or Hip of Beef buffet dinner)

*Other dinner options available. A surcharge will apply. Please review our dinner menus.



ALL SHOTGUN PACKAGES INCLUDE:

- Shared power cart for all players
- Tournament players gift pack - tees, ball marker and bottled water
- Designated registration area
- Use of driving range prior to tee off
- Valet bag drop and shuttle service to staging area
- Personal cart signs
- Assistance with scoring
- Markers for longest drive and closest to the pin
- Sponsor signage and banners placed on course
- Private banquet room & bartender for your banquet
- Use of showers and towel service
- GST & PST & gratuities

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Dinner Buffet Minimum 40 People

Our buffet dinner sittings are complete with fine linens and flatware.

- Quarter Chicken Dinner ~ \$38.45
- Hip of Angus Beef ~ \$46.20
- 10 oz Certified Black Angus Steak ~ \$52.80
- Prime Rib of Beef ~ \$52.80

ALL PRICES INCLUDE TAXES AND GRATUITIES

BUFFET INCLUDES:

- Garden Salad/Pasta Salad/Caesar Salad
- Roast Potatoes
- Fresh Seasonal Vegetables
- Fresh rolls/Artisan Breads
- Dessert table with sticky toffee pudding/
deep apple pie/fruit tray
- Tea and Coffee

Deluxe Dinner Buffet Minimum 50 People

Our buffet dinner sittings are complete with fine linens and flatware.

\$58.00 per person

ALL PRICES INCLUDE TAXES AND GRATUITIES

Salad Bar

INTERNATIONAL SALAD SELECTION:

- Scottish garden salad
- Canadian classic caesar salad
- Mediterranean pasta salad
- Garbanzo bean salad with honey dijon dressing
- German potato salad and Italian caprese salad (tomato and bocconcini with balsamic reduction and fresh balsamic)
- Selection of oven fresh breads

From the Carvery

Roast prime rib of beef crusted with black pepper and garlic served with a Shiraz Jus Lie.

From the Hot table

- Grilled panko and herb crusted chicken breast
- Three cheese vegetable lasagna
- Oven roasted filet of Atlantic Salmon garnished with asparagus and chervil cream
- Medley of fresh seasonal vegetables
- Rosemary roast potato
- Stir fried jasmine rice

Deluxe Dessert Table

- Wild, course grown mint and lime infused fruit compote
- Scottish tipsy cake
- Apple, rhubarb crumble with crème anglaise
- Chocolate gâteau
- Super caramel crunch. . . just to name a few

Freshly brewed regular and decaffeinated coffee along with a selection of teas and tisanes.

FOR FULL TABLE SERVICE PLEASE INQUIRE

Tournament Lunches

A casual dining experience served on the Tartan Terrace.

Available from 11:00am - 3:00pm

ALL PACKAGES ARE FINISHED PRICES AND INCLUDE TAXES & SERVICE CHARGES

LUNCH PACKAGE #1

- Grilled Certified Black Angus Beef Burger **or** Grilled Breast of Chicken **or** Roasted veggie wrap.
- Highland garden salad
- Homemade cookies
- Pop or juices

\$19.80 per person

LUNCH PACKAGE #2

- Certified Black Angus Steak served on a fresh Kaiser **or**
- Grilled Breast of Chicken
- Vegetarian on Request
- Highland garden salad
- Pasta salad
- Homemade cookies
- Pop or juice

\$25.30 per person

LUNCH PACKAGE #3 - HOT & COLD BUFFET

- Carved hip of Certified Black Angus beef
- Selection of fresh rolls and bread
- Highland Garden salad
- Roast potato's
- Pasta marinara
- Mini sweets / tarts and homemade cookies
- Pop and juice

\$38.45 per person

Lunch at the Turn

Hamburger, Hot Dog, Sausage or Souvlaki
served with a selection of condiments

- with large pop or juice ~ \$ 9.00 (per person)
- with bottle or draft beer ~ \$12.00 (per person)

TAXES & SERVICE CHARGE INCLUDED



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Full Table Service

Our full table service dinners are complete with skilled wait staff, fine table linens and flatware to enhance your dining experience.

To Start

ROLLS AND YOUR CHOICE OF ONE OF THE FOLLOWING:

- **Homemade soup**
(please choose from the Soup selection)
- **Highland summer garden salad** with sliced radishes, cucumber, tomato, julienne carrots, bell peppers, mushrooms and fresh watercress tossed in a cider vinaigrette
- **Crisp leaves of romaine lettuce** tossed in a creamy anchovy roasted garlic dressing garnished with fresh Parmesan cheese, bacon bits and seasoned croutons

Soups

• Cream of vegetable	• Minestrone	• Carrot & ginger	• Cock-a-leekie
• Cream of mushroom	• Seafood chowder	• Scotch broth	• Cream of broccoli
• Tomato basil	• Beef barley	• French onion	• Chicken & rice

Entrée

YOUR CHOICE OF ONE OF THE FOLLOWING:

- **Grilled 10oz Certified Black Angus Steak** cooked to your specifications
Tables will be set with a classic selection of traditional steak accompaniments
\$52.80
- **Roast Prime Rib of Beef** crusted with cracked black pepper and garlic served with a Shiraz Jus Lie
\$52.80
- **Moroccan dusted 8oz Chicken Supreme** stuffed with wild & jasmine rice and vegetable medley baked then paired with a roasted tomato and caramelized red onion compote
\$46.20
- **Oven roasted fillet of Atlantic Salmon** garnished with asparagus and chervil cream
\$46.20
- **Salmon Fillet & Chicken Breast** served as a combination plate. Dill soy and lime marinated salmon plus a 4oz succulent breast of chicken with a herb and Chardonnay creme sauce
\$47.30
- **Strip Loin Roast & Chicken Breast** Served as a combination plate, Certified Black Angus steak with a red wine gravy plus a 4oz succulent chicken breast topped with a herb & Chardonnay sauce
\$47.30

All entrées are served with your choice of potato and fresh vegetables.

ALL PRICES INCLUDE TAXES AND GRATUITIES



Dessert

CHOOSE ONE OF THE FOLLOWING:

- **Scottish caramelized apple tart** (made in-house) with ice cream and dusted with cinnamon
- **Sticky Toffee Pudding** (made in-house) served with a caramel drizzle and vanilla ice cream
- **Classic New York cheesecake** (made in-house) topped with whipped cream and fresh fruit coulis
- **Ice cream parfaits** (made in-house) with assorted fruit toppings

Each served with freshly brewed regular and decaffeinated coffee, as well as a selection of teas and tisanes

Additional Features

Fresh Brewed Coffee/Tea
~ \$15.50 per thermos ~ \$103.00 per urn

Juices/Soft Drinks
~ \$2.90 per bottle

Fresh Fruit Platter
Variety of seasonal fruits. Serves 50 ~ \$180.25

Assorted Cheese & Cracker Tray
Garnished with fresh fruit. Serves 50 ~ \$206.00

Hot & Cold Hors D'oeuvres Selection ~ \$11.50

Fresh Shrimp Platter
Served with cocktail sauce 100 pieces ~ \$325.00

Assorted Sandwich Tray
(roast beef, ham & cheese, turkey, egg salad, salmon)
Serves 30 ~ \$160.95

Sweet Selections
Assorted slices and squares ~ \$11.50 per person

Cookie Platter ~ \$52.00

Chocolate Dipped Strawberries ~ \$1.95 ea

ALL PRICES INCLUDE TAXES AND GRATUITIES