

2017
TOURNAMENT PACKAGE
at Valley Ridge Golf Club



VALLEY **VR** RIDGE
GOLF CLUB

Your Tournament at Valley Ridge Golf Club

Valley Ridge Golf Club would like to invite you to host your 2017 Golf Tournament with us.

Hidden away in the secluded Bow River valley, 15 minutes from down town Calgary, we offer the convenience of an urban location surrounded in natural beauty.

Events are our specialty and unforgettable Golf Tournaments are made here. Work with us to put together an action-packed day you and your guests will never forget.

Contact us to find out how easy it is to execute and extraordinary Golf tournament Today!



Kaitlyn Bruce
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Your Tournament Package

Minimum Tournament Group size is 24 golfers. If you have less than 24 golfers ask us about our Advanced Booking option.

All Inclusive Price of \$159/Player

Plus GST

What's Included in Your Package?



- Registration Area
- Valet Bag Drop
- Round of Golf
- Power Cart Rental
- \$12 Pro Shop Prize Fund
- Driving Range & Practice Facilities



- Personalized Bag Tags
- Placement & Pickup of Signage
- Personalized Scorecards
- Personalized Cart Plates
- Competition Markers
- Scoring



- Private Banquet Room with Stunning Views (Seats up to 200)

BANQUET DINNER
Following Round

Will this be your first tournament with us?

Let us **prove to you** why we are Calgary's premier venue for Golf Tournaments.





Included Banquet Dinner

All Tournaments include a Plated Meal or Dinner Buffet. The Dinner Buffet requires a **50 person minimum**.

Buffet Dinner

Medley of California Greens with Assorted Signature Dressings
 Traditional Caesar Salad with Focaccia Croutons, Creamy Garlic Citrus Dressing
 Chef's Choice of One Additional Salad
 Vegetable Crudites with Ranch Dip
 Mediterranean Antipasto Platter
**Northridge Farms Alberta AAA
 8oz New York Steak**
 Oven Roasted Garlic and Paprika Honey Glazed Potatoes with Fresh Herbs
 Smoked Maple BBQ'd Baked Beans
 Seasonal Sliced Fresh Fruit Platter
 Chef's Assorted Selection of Pies
 Coffee/Tea

Plated Dinner

First Course - Choice of:

Medley of Seasonal California Greens
 Traditional Caesar Salad

Second Course

Alberta AAA Centre Cut Striploin & Marinated Free Range Chicken Breast

BBQ'd to Perfection with a Peppercorn Demi Red Wine Sauce
 Oven Roasted Potatoes
 Seasonal Vegetable Medley

Third Course

Chef's Buffet with Assorted Pies
 Seasonal Fresh Sliced Fruit Platter
 Coffee/Tea

Additional Buffet Options

BBQ Jumbo Tiger Shrimp Skewers
 Cajun Roasted Chicken Breast
 Maple Glazed Salmon Haida Baked on a Cedar Plank
 BBQ Pork Spare Ribs

\$7/Guest/Option



Even More Options...

Looking to add a meal before hand for your guests? Check out our options below

Breakfast Buffet

Tournament Express Buffet

\$9/Guest

Assorted fresh baked muffins, Whole seasonal fresh fruit, Chilled fruit juices, Coffee/Tea

Valley Tournament Breakfast Buffet

\$18/Guest

Scrambled eggs topped with marble cheese, Lean & crispy bacon strips, Grilled pork sausages, Hashbrown potatoes with sautéed peppers, green onion and salsa, Assorted muffins, Individual yogurts, Sliced seasonal fruit platter, Chilled fruit juices, Coffee/Tea

Lunch Buffet

BBQ Lunch Buffet

\$21/Guest

Fresh baked cornmeal Kaiser buns, Ground seasoned hamburgers and Smoked premium pork sausages with assorted condiments, Crispy fried potato wedges, Caesar salad, Chef's choice of one additional salad, Seasonal fruit platter, Fresh baked cookies, Soft drink or Bottled Water

Build Your Own Sandwich Buffet

\$22/Guest

Assortment of fresh baked sliced breads, baguettes & buns, Salami, black forest ham, roast beef, pastrami, smoked turkey, tuna and egg salad, Sliced domestic cheeses, Sliced tomato, Red Onions, Lettuce, Cucumber and assorted condiments, Caesar Salad, Chef's choice of additional salad, Seasonal fruit platter, Fresh baked cookies, Soft drink or Bottled Water

On the Go

Sunrise Shotgun

\$12/Guest

Egg, Sausage and Cheddar Cheese Breakfast Sandwich, Bottled Water

Boxed Lunch

\$19/Guest

Fresh baguette sandwich, selection of cured, smoked and roasted meats, variety of Domestic cheeses and sandwich fillings, Whole Seasonal fruit, Bagged potato chips, Freshly baked cookie, Bottled water

Prices subject to 18% gratuity and 5% GST



Additional Options

On-Course Food Options

BBQ Burgers	\$8/Guest
With assorted condiments, staffed by a Valley Ridge employee	
Hot Dog or Smokie	\$8/Guest
With assorted condiments, staffed by a Valley Ridge employee	
Chicken Souvlaki	\$8/Guest
Served with pita bread and tzatziki sauce, staffed by a Valley Ridge employee	
Prices subject to 18% gratuity and 5% GST	

Sponsored Beverage Hole

Contact us to discuss!

Golf Extras

Tournament Clinics	\$125/Hour/Professional
Have one or more CPGA Golf Instructors provide your players with tips prior to the tournament. OR have non-golfers come and learn the game of golf and join for dinner.	
Rental Clubs	\$35/Rental Set
Valley Ridge has new rental sets available for golfers who need them. If you require over twenty sets, the charge will be \$50/Rental set.	
Corporate Merchandise	Contact Us!
All of your products can be ordered directly through us and we offer very <u>COMPETITIVE pricing.</u> Golf balls, golf shirts, accessories, headwear and more!!	



Beverage Options

FULL HOUSE BAR

Available Cash or Host

- House Highballs** **\$5.75 Host or \$6.50 Cash**
Sky Vodka, Bacardi White Rum, Appleton Estates Dark Rum, J&B Scotch. Tanqueray Gin, Gibsons Rye, Captain Morgan Spiced Rum
- Premium Highballs** **\$6.75 Host or \$7.50 Cash**
Cuervo Gold, Jack Daniels, Baileys
- Domestic Beer** **\$5.75 Host or \$6.50 Cash**
Budweiser, Bud Light, Kokanee, Grasshopper, Traditional
- Premium Beer** **\$6.75 Host or \$7.50 Cash**
Stella, Bud Light Lime, Corona, Keiths
- Coolers** **\$6.75 Host or \$7.50 Cash**
Smirnoff Ice, Mike's Hard Cranberry, Rock Creek Cider
- Wine** **\$6.75 Host or \$7.50 Cash**
House Red or White
- Soft Drinks or Juice** **\$1.75 Host or \$2 Cash**

PREMIUM BAR

Available Host Only

- Premium Plus Highballs** **\$7.50 HOST**
Grey Goose Vodka, Hendricks Gin, Bacardi 8 Year Rum, Crown Royal Black Rye, Glenfiddich Scotch
- Premium Highballs** **\$6.75 HOST**
Cuervo Gold, Jack Daniels, Baileys
- Domestic Beer** **\$5.75 HOST**
Budweiser, Bud Light, Kokanee, Grasshopper, Traditional
- Premium Beer** **\$6.75 HOST**
Stella, Bud Light Lime, Corona, Keiths
- Coolers** **\$6.75 HOST**
Smirnoff Ice, Mike's Hard Cranberry, Rock Creek Cider
- Wine** **\$7.50 HOST**
- Soft Drinks or Juice** **\$1.75 HOST**

HOST Tab: All liquor ordered is invoiced to the host
Cash Only: Guests pay for their liquor ordered
 **We also offer drink tickets and subsidized bars



Wine List

House Wine

Arabella Sauvignon Blanc (South Africa)	\$30
Seven Peaks Chardonnay (USA)	\$30
Beringer Pinot Grigio (USA)	\$30
Seven Peaks Merlot (USA)	\$30
Arabella Cabernet (South Africa)	\$30
Lindeman's Bin 50 Shiraz (Australia)	\$30
Marcus James Malbec (Argentina)	\$30

White Wine

Chocalan Seleccion Rose (Chile)	\$30
Lengenfelder Bird Label Riesling (Germany)	\$32
Chateau St Jean Chardonnay (USA)	\$40
See Ya Later Gewurztraminer (Canadian)	\$40
Kim Crawford Sauvignon Blanc (New Zeal)	\$45
Stag's Leap Viognier (USA)	\$60

Sparkling

Yellowglen Pink (Australia)	\$30
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Red Wine

Mark West Pinot Noir (USA)	\$35
Oak Grove Merlot (USA)	\$35
Painters Bridge Zinfandel (USA)	\$38
Ravenswood Zinfandel (USA)	\$38
19 Crimes Shiraz (Australia)	\$40
Wynn's Gables Cabernet Shiraz (Australia)	\$45
Kim Crawford Pinot Noir (New Zeal)	\$50
Ruffino Chianti Classico Riserva (Italy)	\$55
J Lohr "Seven Oaks" Cabernet (USA)	\$57
Beringer Napa Valley Merlot (USA)	\$65
Beringer Knights Valley Cabernet (USA)	\$85
Caymus Zinfandel (USA)	\$95