

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**  
**Events & Marketing Manager**  
**[kbruce@valleyridgegolf.com](mailto:kbruce@valleyridgegolf.com)**  
**403.221.9682 x242**



# 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*

<b>BBQ Burgers</b>	<b>\$8/Guest</b>
With assorted condiments, staffed by a Valley Ridge employee	
<b>Hot Dog or Smokie</b>	<b>\$8/Guest</b>
With assorted condiments, staffed by a Valley Ridge employee	
<b>Chicken Souvlaki</b>	<b>\$8/Guest</b>
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*

<b>Tournament Clinics</b>	<b>\$125/Hour/Professional</b>
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.	
<b>Rental Clubs</b>	<b>\$35/Rental Set</b>
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.	
<b>Corporate Merchandise</b>	<b>Contact Us!</b>
All of your products can be ordered directly through us and we offer very <b><u>COMPETITIVE pricing.</u></b> 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

Ruffino Sparkling Rose	\$34
Ruffino Prosecco	\$34

## 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

Wine Selection Subject to Change