



2019

TOURNAMENT PACKAGE

at Valley Ridge Golf Club





Your Tournament at Valley Ridge Golf Club

Valley Ridge Golf Club would like to invite you to host your 2019 Golf Tournament with us. Hidden away in the secluded Bow River Valley, 15 minutes from downtown 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 an extraordinary Golf Tournament today!

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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 \$159/Player

PLUS GST



- Registration Area
- Valet Bag Drop
- 18 Hole 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 (includes gratuity)**

Will this be your first tournament with us?

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

\$149/Player Intro Rate



Prices Subject to Change. All Prices Subject to an 18% Gratuity & GST



Included Banquet Dinner

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

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 sliced fresh fruit platter

Coffee/Tea

Additional Buffet Options—\$7/Guest/Option

BBQ Jumbo Tiger Shrimp Skewers

Cajun Roasted Chicken Breast

Maple Glazed Salmon Haida Baked on a Cedar Plank

BBQ Pork Spare Ribs

More Options

Breakfast Buffets

Tournament Express Buffet \$9/Guest

Assorted fresh baked muffins, whole seasonal fresh fruit, chilled fruit juices, coffee/tea

Valley Tournament Breakfast \$18/Guest

Scrambled eggs topped with marble cheese, lean & crispy bacon strips, grilled pork sausage, hashbrown potatoes with sautéed peppers and green onion, assorted muffins, individual yogurts, sliced seasonal fresh fruit platter, chilled fruit juices, coffee/tea

Lunch Buffets

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 & egg salad, sliced domestic cheeses, sliced tomato, red onions, lettuce, cucumber and assorted condiments, Caesar salad, chef's choice of one additional salad, sliced seasonal fresh fruit platter, fresh baked cookies, soft drink or bottled water

On The Go

Take these breakfast/lunches with you on the course!

Sunrise Shotgun \$12/Guest

Egg, Sausage & Cheddar Cheese Breakfast sandwich, bottled water

Boxed Lunch \$19/Guest

Fresh baguette sandwich, selection of cured, smoked & roasted meats, variety of domestic cheeses and sandwich fillings, whole seasonal fruit, bagged potato chips, freshly baked cookie, bottled water

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

Sponsored Beverage Hole

Contact us to discuss!

Golf Extras

Tournament Clinics \$125/Hour/Golf Professional

Have one or more CPGA Golf Instructor 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 20 sets, the charge will be \$50/rental set.

Corporate Merchandise

All of our products can be ordered directly through us and we offer very **COMPETITIVE PRICING**. Golf balls, golf shirts, accessories, headwear and more!

Bar Options



TIP: Host pricing is provided for a Host Bar (the event covers all beverages), Subsidized Bar (the guests pay a portion and that goes towards the hosts bar bill, for example a toonie bar) or Drink Tickets. Cash pricing is when the guests pay for their own drinks

FULL HOUSE BAR

Available Cash or Host

Full House Highballs \$6 Host or \$7 Cash

Sky Vodka, J Wray White Rum,
Appleton Estates Dark Rum, Johnnie Walker
Red Label, Tanqueray Gin, Forty Creek Rye,
Captain Morgan Spiced Rum

PREMIUM BAR

Available Host Only

Premium Bar Plus Highballs \$7.50 HOST

Grey Goose Vodka, Hendricks Gin,
Bacardi 8 Year Rum, Crown Royal Black Rye,
Glenfiddich Scotch

Premium Highballs \$7 Host or \$8 Cash

Olmecca Tequila, Jack Daniels, Carolans Irish Cream

Domestic Beer \$6 Host or \$7 Cash

Budweiser, Bud Light, Kokanee, Traditional

Premium Beer \$7 Host or \$8 Cash

Stella, Shocktop, Corona, Keiths

Coolers \$7 Host or \$8 Cash

Smirnoff Ice, Mike's Hard Cranberry, Okanagan Cider

Wine \$7 Host or \$8.50 Cash

House Red or White

Soft Drinks or Juice \$2 Host or \$2.50 Cash

Note: All liquors and liqueurs are 1oz pours. All wines are 6oz pours.

Note: All host prices are subject to 18% gratuity and 5% GST. All cash prices include 5% GST



HOUSE WINES

\$35/Bottle

Los Cardos Sauvignon Blanc (Argentina)
Mascota Vineyards OPI Chardonnay
Villa Marchesi Pinot Grigio (Italy)

Jackson Triggs Merlot (Canada)
Beringer Cabernet (USA)
Lindeman's Bin 50 Shiraz (Australia)
Finca Las Moras Malbec (Argentina)

PREMIUM HOUSE WINES

\$45/Bottle

Kim Crawford Sauvignon Blanc (New Zealand)
Chateau St Jean Sonoma Chardonnay (USA)
See Ya Later Ranch Gewurtraminer (Canada)

Mark West Pinot Noir (USA)
7 Iron Cabernet Sauvignon (USA)
Ravenswood Zinfandel (USA)
Pepper Tree Merlot (Australia)

SPARKLING

\$38/Bottle

Ruffino Prosecco
Ruffino Rose