

2023
TOURNAMENT
PACKAGE

catering to all of your tournament needs

Recognized as one of the premier private golf clubs in Alberta, Pinebrook Golf and Country Club offers a newly and extensively renovated championship 18-hole golf course with beautiful playing conditions, great practice facilities, and a full service Golf Shop. Conveniently located on the west side of Calgary just minutes from downtown, our spacious, recently renovated clubhouse has breathtaking views of the Rocky

Mountains and river valley, and outstanding catering facilities that can host events of all types and sizes in a setting that is second to none.

With years of experience that enable us to cater to all your tournament needs, Pinebrook is the perfect choice for an outstanding golf experience.

Our tournament packages include the following:

- 18 holes of golf with power carts
- BBQ Lunch Buffet & Dinner Buffet
- \$16 Prize allotment
- And more!

\$262/player + applicable service charge & GST

For information about holding a tournament at Pinebrook, please contact:

Shelley Charlton

Director of Golf

403-246-3311 ext. 224

shelley_charlton@pinebrookgolfclub.com

***All tournaments are held on Mondays.**



TOURNAMENT PACKAGES

ALL TOURNAMENT PACKAGES INCLUDE THE FOLLOWING:

- 18 Hole Green Fee on a championship golf course
- Club Car power carts with GPS
- BBQ Lunch Buffet & Short Rib Dinner Buffet
- A \$16 per player prize allotment fee
- Registration set-up
- Cart staging (sponsor logos, cart signs, rule sheets and scorecards)
- Use of practice facilities (driving range, putting and chipping greens)
- On-course marshalling
- Proximity markers
- Tournament scoring
- Hole contests set up and pick up
- Prize table and/or auction set up
- Placement and pick up of course signage

ALL TOURNAMENT PACKAGES CAN INCLUDE THE FOLLOWING ADD-ONS:

- First tee giveaway (provide your tournament guests with a selection of merchandise upon registration or in their power carts)
- Chipping & putting contests
- Additional meal options
- Hole-in-one insurance
- Beat the pro hole
- Group clinics with PGA professionals
- Corporate and charity logo merchandise
- Rental club reservation (\$45.00 per set) - must be arranged in advance
- Golf flags with sponsors and company logo (we need information at least six weeks in advance)
- Food or beverage stations
- Host beverages or drink tickets



For all tournaments, Pinebrook Golf & Country Club will have available our Halfway House, which is located between the practice facility and the 10th tee, and a beverage cart dependent on the size of the tournament. A full bar is set up and staffed in our tournament rooms. These services may be organized on either a host or cash basis.

The Alberta Gaming and Liquor Commission allows one sponsored alcoholic beverage hole for each nine holes and stipulates that a

licensed golf course staff member must be the server for the product. At no time may volunteers distribute alcohol.

All alcohol must be provided by and purchased from Pinebrook Golf & Country Club.

All food and beverage, including sponsored holes, must be organized a minimum of three weeks prior to the tournament date. Arrangements must be made through the Tournament Coordinator.



RESPONSIBLE BEVERAGE SERVICE

At Pinebrook Golf and Country Club we are committed to the safety of all of our guests.

We encourage the coordinators of all hosted functions to arrange for alternative transportation for you and your guests. We want to ensure all of our guests return home safely.

Pinebrook staff is available to help arrange transportation.

MENU PACKAGE

BBQ LUNCH BUFFET

BBQ Beef Burgers and BBQ Chicken Breasts
Sliced Cheese, Lettuce, Tomatoes, Onion, Pickles
Assorted Condiments
Kettle Chips
Caesar Salad
Greek Pasta Salad
Fresh Fruit Skewers
Assorted Freshly-Baked Cookies
Fresh Brewed Coffee & Tea

Add on Assorted Dessert Squares - add 6 per person



**BBQ LUNCH & SHORT RIB DINNER
BUFFET - \$262/PERSON**
+ applicable service charges & GST

SHORT RIB DINNER BUFFET

Fresh Dinner Rolls & Butter

Choice of 3 Salads:

Spinach - spinach, strawberries, pecans, blue cheese, poppy seed dressing (V/GF)

Southwest Chopped - black beans, jalapeno, corn, gem tomatoes, chopped romaine, iceberg, cucumber, red onion, roasted red peppers, tortilla strips, creamy southwest dressing (V/GF)

Beet & Orange - roasted beets, orange segments, artisan greens, toasted pumpkin seeds (V/GF)

Greek Arugula - colourful peppers, arugula, crumbled feta, red onion, cucumbers, kalamata olives, red wine vinaigrette (GF)

Green Goddess - rotini, gem tomatoes, torn basil leaves, avocado green goddess dressing (VEGAN)

Pickle & Olive Platter (V/GF)

Vegetable Crudite & Dip (V/GF)

Assorted Meat & Charcuterie Board - with olives & pickles

Chef-Attended Carving Station - Braised Alberta AAA Short Rib, Cherry Jus (GF)

CARVED ITEM UPGRADES:

Replace the Carved Short Rib with Ancho Rubbed Roasted Alberta AAA Striploin, Chimichurri - add \$5 per person

Replace the Carved Short Rib with Roasted Alberta AAA Prime Rib, Yorkies, Horseradish & Mustards - add \$16 per person

Seasonal Vegetables (V/GF)

GF Roasted Local Nugget Potatoes (V/GF)

Creamy Pesto Penne (V)

Choice of 2 Hot Items:

Sweet & Spicy Rubbed Cedar Plank Salmon (GF)

Oven Baked Chicken Breast with choice of mushroom cream or tomato pesto sauce (GF)

Cider Braised Pork Belly (GF)

Tikka Masala Cauliflower Pakoras (V)

A Selection of Pies, Cakes, Tarts, Cookies, Squares

Fresh Fruit Tray

Coffee & Tea

OR CHOOSE OUR THREE-COURSE PLATED DINNER MENU ON THE NEXT PAGE

PLATED MEALS

Includes fresh-baked dinner rolls & butter, choice of one starter (soup or salad), entrée, dessert and coffee & tea.

All guests must have the same starter and the same dessert. You can offer your guests a choice from 2 entrées (plus a Vegetarian/Vegan entrée), however the exact number for each entrée must be provided to Pinebrook 7 days in advance. You will have to have a set seating plan and you will need to provide place cards identifying what entrée each guest has selected, so our staff know what to serve each guest.

Add an additional course - \$10 per person

SOUP - Choice of one of the following:

Corn chowder, chorizo coulis

Squash bisque, cinnamon crème fraiche (GF)

Carrot & ginger, cashew crema (VEGAN/GF)

San Marzano tomato, basil croutons (V)

Wild mushroom, white truffle oil (GF)
(add 3 per person)

OR

SALAD - Choice of one of the following:

Spinach Salad - bacon, blue cheese, bourbon vinaigrette (GF)

Caprese Salad - vine ripened tomatoes, bocconcini, basil pesto dressing (VEGAN / GF)

Beet Salad - roasted beets, orange, arugula, candied pecans, citrus honey mustard dressing (VEGAN/GF)

Artisanal Greens Salad - Chef's choice of local & seasonal greens, house vinaigrette (VEGAN / GF)

Smoked Duck Salad - Belgium endive, orange segments, hazelnuts, blue cheese, sherry dressing
(add 3 per person)

BLT Wedge Salad - maple bacon, cherry tomatoes, basil focaccia, Grana Padano
(add 3 per person)

Entrées - Choice of two of the following:

Herb & Mustard Crusted Pork Loin, cider jus (GF)

Roasted Chicken Supreme, choice of sundried tomato pesto or mushroom cream sauce (GF)

Icelandic Cod Piccata (GF)

Crispy Skin Kuterra Salmon, leek cream (GF)

UPGRADE YOUR ENTREE:

Grilled & Roasted Alberta 8 oz AAA Carved Striploin, red wine jus (GF) (add 5 per person)

Slow Roasted AAA 10 oz AAA Prime Rib, yorkshire pudding, horseradish jus (add 16 per person)

***all beef entrees are served medium-rare unless otherwise requested**

Above entrées served with market vegetables & a choice of:

Whipped Potatoes (V/GF)

Roasted Local Nugget Potatoes (V/GF)

Rice Pilaf (V/GF)

Truffle Mashed Yukon Gold Potatoes (add 3 per person)

Potato Dauphinoise (add 3 per person)

Buttery Saffron Basmati Rice (add 3 per person)

VEGETARIAN ENTRÉES

Choose one entrée for all vegetarian /vegan guests

Roasted Vegetable Mille Feuille - portobello mushrooms, eggplant, zucchini, red pepper and red onion, layered and topped with goat cheese crumble and balsamic drizzle (V/GF)
*can be made VEGAN upon request

Butternut Squash Ravioli - arugula, grana padano, sage brown butter (V)

DESSERT

Choice of one of the following:

Pavlova - lime curd, Chantilly cream, tropical fruit, garden mint (GF)

Blueberry Cheesecake - hazelnut graham crumb, blueberry compote

Warm Apple Tart Tatin - Chantilly cream, apple chip, garden mint

Valrhona & Kona Coffee Tart - Macadamia brittle, pineapple whip, garden mint (add 3 per person)

Cherry Mousse - heart shaped, mango coulis, garden mint (add 3 per person)

Royal Dome - Valrhona chocolate, hazelnut crunch, almond cake (add 5 per person)

Replace your plated dessert with a dessert buffet (Chef's choice of hot dessert, ice cream, assorted cakes, pies, tarts, squares, cookies, fresh fruit tray) (add 15 per person)

BEVERAGES

Liquor consumed at Pinebrook Golf and Country Club must be purchased through the club.

Should the consumption be less than \$500.00 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30.00/hour, minimum four hours. Drink tickets and subsidized bars (ie. Toonie bar) are available.

STANDARD BANQUET BAR

Standard Liquors (1 oz.) \$7.25 ea

Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, Canadian Club Whisky, Famous Grouse, Smirnoff Vodka

Domestic Bottled Beer \$7.00 ea

Banff Ave Ride or Dry, Budweiser, Bud Light, Coors Lite, Kokanee, Last Best Show Pony Pale Ale, Michelob Ultra, Village Blacksmith

Domestic Draught (20 oz. Pints) \$8.50 ea

Grizzly Paw Honey Wheat Ale, Pinebrook Lager (A.G.D.)

Soft Drinks and Juice (by the glass) \$3.25 ea

Several varieties available

PUNCH

Non Alcoholic Fruit Punch - \$135.00

Sangria or Alcoholic Fruit Punch - \$195.00

Our punches serve approximately 30-40 guests.

PREMIUM BANQUET BAR

Liqueurs (1 oz.) \$7.75 ea

Amaretto, Baileys, Kahlua, Sambuca, Drambuie

Premium Liquors (1 oz.) \$8.25 ea

Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Jack Daniel's, Jameson, Jose Cuervo, Pimm's, Tanqueray, Tito's

Premium Bottled Beer \$8.00 ea

Corona, Heineken, Stella Artois

Coolers \$7.75 ea

Nutrl (flavours to vary)

Ciders / Tall Beers \$9.75 ea

Strongbow, Glutenberg (Gluten-Free), Jasper Crisp Pils, Cabin Luminosity Pilsner, Stiegl Radler

Imported Draught \$9.75 ea

Cabin Super Saturation, Guinness, Kokanee Gold, Sapporo

Super Premiums (1 oz.) \$11.25 ea

The Botanist, Buffalo Trace, Courvoisier VS, Glenlivet 12 Year, Grand Marnier, Grey Goose, Hendrick's

SPARKLING WINE

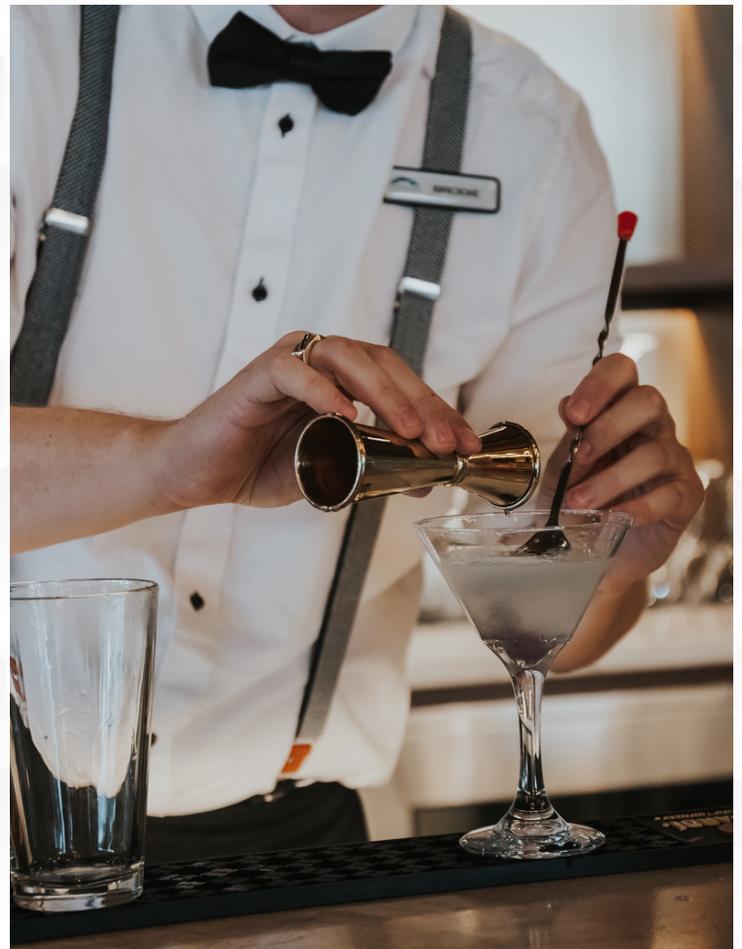
Villa Marchesi Prosecco \$37.00 | \$9.25 (6oz glass)

WINES BY THE GLASS (6 oz.) Please refer to the wine list for selections and pricing

WINES BY THE BOTTLE Please refer to the wine list for selections and pricing

Choose one red and one white to be poured by the Pinebrook staff during dinner.

All bar prices are subject to an 18% gratuity and GST.





WINE LIST

SPARKLING WINES

Bottle | Glass (6oz.)

Villa Marchesi Prosecco 37 | 9.25
Venetto, Italy
100% Giera

WHITE WINES

Bottle | Glass (6oz.)

Di Leonardo Pinot Grigio 40 | 10.00
Friuli Venezia, Italy
100% Pinot Grigio

Grand Verdus Blanc 41 | 10.25
Bordeaux, France
70% Sauvignon Blanc | 30% Sémillon

Shooting Star Chardonnay 41 | 10.25
Napa Valley, USA
100% Chardonnay

Torlesse Sauvignon Blanc 42 | 10.50
Marlborough, New Zealand
100% Sauvignon Blanc

Belasario Pecorino 43 | 10.75
Abruzzo, Italy
100% Pecorino

Au Bon Climate Chardonnay 54 | 13.50
Santa Barbara, California, USA
100% Chardonnay

ROSÉ

Bottle | Glass (6oz.)

Montrose Rosé 42 | 10.50
Cote Du Thongue, France
65% Grenache | 25% Cabernet | 10% Syrah

RED WINES

Bottle | Glass (6oz.)

Longo Montepulciano D'Abruzzo 40 | 10.00
Abruzzo, Italy
100% Montepulciano

Los Bocheros Malbec 41 | 10.25
Mendoza, Argentina
100% Malbec

Grand Verdus Rouge 41 | 10.25
Bordeaux, France
80% Merlot | 20% Cabernet Sauvignon

Villa Corti Lascone Chianti 41 | 10.25
Tuscany, Italy
100% Sangiovese

Burgaud Beaujolais Villages 46 | 11.50
Beaujolais, France
100% Gamay

Boomtown Cabernet Sauvignon 50 | 12.50
Columbia Valley, Washington, USA
100% Cabernet Sauvignon

Au Bon Climate Pinot Noir 55 | 13.75
Santa Barbara, California, USA
100% Pinot Noir

All prices are subject to 18% Service Charge & GST

Should you prefer to bring in your own store bought wine, you are able to pay a corkage fee of \$25 per bottle (that is opened) + 18% Gratuity & GST. This wine would be poured by our staff during dinner. This wine will not be available behind the bar.

TOURNAMENT INFORMATION

TOURNAMENT DEPOSITS & GUARANTEES

An advance deposit of \$4,000.00 is required to put a hold on a tournament date. Should another group inquire about the same date, your deposit and signed tournament contract will be required to confirm your booking. The proposed tournament date will only be confirmed when the deposit of \$4,000.00 and the completed tournament contract are received by Pinebrook. In addition, 100% of the estimated per player tournament fees are due no later than one week prior to the event. An invoice will be sent to you based on estimated numbers one month in advance. Any balance owing is due within 30 days of the billing date. All overdue balances are subject to 2% interest. The Catering office must be notified of the guaranteed number of guests attending seven business days prior to the event. The client will be charged for the guaranteed number or actual number served, whichever is greater.

CANCELLATION POLICY

Tournaments cancelled within 60 days of the date are subject to a cancellation fee of 50% of the contracted amount. Tournaments cancelled within 10 business days of the event will be charged 100% of the contracted amount. These amounts will be calculated off the minimum revenue requirements as per last guaranteed numbers. All cancellations must be sent in writing to Pinebrook's Tournament Coordinator.

WEATHER

THE EVENT WILL NOT BE CANCELLED DUE TO INCLEMENT WEATHER.

If Pinebrook closes the golf course for any reason, green fee vouchers will be issued as per the rain check policy. The Banquet portion will be required to take place regardless of weather or course status. In the event of a lightning storm, Pinebrook's lightning detection system will alert all players to remove themselves from the golf course with one prolonged 15 second note of the horn.

Vacating the golf course during a lightning storm is MANDATORY.

Players are expected to resume golfing once it is safe to do so. This is indicated by three short blasts from the lightning detection system. The use of riding power carts in wet weather is at the discretion of the Golf Course Superintendent.

DRESS CODE

Our dress code is intended to provide a consistent environment and MUST be adhered to. Golf sportswear is considered minimum attire, therefore persons wearing short shorts, halters, tee-shirts or similar attire will not be permitted to use any of the club facilities. Acceptable denim attire (ie. in good repair, fits appropriately, and would be considered dress/business casual) may be worn in the Clubhouse only. To avoid any embarrassing or uncomfortable situations, we ask that all guests familiarize themselves with our Dress Code and other club policies.

SHOTGUN STARTS

In order to have a shotgun start at Pinebrook, your event must have a minimum of 100 players. Provided the minimum is met, your tournament will commence with a (8:30 or 9:00 am*) or a (1:00 to 1:30 pm*) shotgun start.

*** Exact shotgun start time will depend on the time of year and whether it is peak or shoulder season.**



TOURNAMENT INFORMATION

POWER CARTS

Pinebrook has a fleet of 48 power carts. One golf cart per two players and two complimentary golf carts for volunteers will be provided. Each golf cart can accommodate no more than two people. Any additional fleet carts required will be supplied at an extra cost of \$85 per cart. Additional carts must be ordered at least 2 months in advance. Tournaments are responsible for any damage to power carts.

FOOD & BEVERAGE

All food and beverage served at our venue must be purchased from and served by Pinebrook staff. In accordance with the Alberta Gaming, Liquor & Cannabis (AGLC), alcoholic service is only available 10:00 am to 1:00 am. Any persons that appear to be under the age of 25 years old will be required to show proof of age for any liquor service. Failure to provide proper proof of age will result in no liquor service. Patrons cannot have more than two standard size drinks in their possession, either in their hands or on their table. Pinebrook employees are obligated to remove any extra drinks from the patron's table.

All liquor service will be done in a responsible manner, and Pinebrook staff will abide by the AGLC laws to ensure that patrons are not allowed to consume to the point of intoxication. Pinebrook will not sell or provide liquor to a person apparently intoxicated by alcohol or a drug. When necessary, rides should be arranged after the banquet.

Bringing in bottles of wine or other spirits for draw prizes or gifts for your guests is strictly prohibited.

All food, beverage and rental prices are subject to an 18% service charge. GST is applied to the total bill including service charge. Menu prices, service charges and tax are subject to change to reflect current market conditions. Prices are guaranteed 60 days prior to your event.

SPONSORED ALCOHOL HOLES

AGLC guidelines allow a maximum of one sponsored alcoholic beverage hole for each nine holes (maximum of two holes on the course) and one Pinebrook stationary beverage cart. Due to licensing requirements by the Calgary Health Authority and the AGLC, all food and beverage served on the premises, including on sponsored holes, must be supplied by Pinebrook. Sponsored holes with outside vendors are not allowed without prior consent, which must be determined no later than three weeks prior to your event. Additional charges for sponsored holes services will apply.

RAFFLES & 50/50 LICENSES

You will be responsible for obtaining the proper gaming licenses from the ALGC in order to host a raffle or a 50/50 draw, and you will be required to show Pinebrook staff your license upon arrival. For more information on obtaining a gaming license, please refer to the ALGC website.

SIGNAGE

Please bring all signs to Pinebrook at least one day prior to the event to ensure adequate set up time. Our staff will pick up all signs immediately after play. Pinebrook does not supply the signs or sign holders.

TOURNAMENT SCORING

The following scoring package is included:

- Provide an alphabetical & foursome report for easy & efficient registration with the option to put up to one sponsorship logo
- Provide on course hole contest markers with sponsorship logos
- Provide cart staging with cart signage (player name & hole assignment) with sponsorship logos
- Provide custom scorecards with sponsorship logos
- Provide a tournament rule sheet
- Quick & accurate scoring report & hole contest pick up

TOURNAMENT INFORMATION

SPEED OF PLAY

We believe that a round of golf that takes too long to complete reduces the level of enjoyment for everyone. Pinebrook does have a marshal on the course and the goal for each tournament is a maximum of 4 ½ hours to 5 hours of play.

VOLUNTEERS

On course volunteers should arrive no later than one hour prior to tee off. Hole-In-One volunteers will be provided with a table and chair(s) at the tee box. Please coordinate all course requirements with the Tournament Coordinator prior to your event.

ETIQUETTE

Please remind your group to observe proper golf etiquette, such as repair ball marks, fix divots, rake bunkers, etc. The organizing group accepts responsibility for any damages to the golf course or other property caused by the group or any of its players. All adjacent property is off limits to golfers.

RULES SHEETS

Pinebrook will prepare your rules sheets. We will print them off and place them in the power carts. Please provide your Tournament Coordinator with the rules for your event as well as a copy of your logo at least one week in advance.

CLUB RENTALS

A limited number of golf club rentals are available at Pinebrook, at a cost of \$45 per set. Clubs must be reserved in advance to ensure availability.

HOLE-IN-ONE INSURANCE

Pinebrook is happy to arrange hole-in-one insurance for your tournament. Please discuss your insurance requirements with our Tournament Coordinator.

TOURNAMENT GOLF CLINIC

We would be happy to arrange a professional golf instruction clinic for your group, which could include video and TrackMan technology. An additional cost is required for this service. Please discuss your requirements with our Tournament Coordinator.

LIST OF FOURSOMES

Our Tournament Coordinator will provide you with a specific Excel template to use to enter your tournament participants into foursomes. The foursome list must be sent in to our Events Coordinator by the Thursday prior to your tournament. If there are any special requests, please notify our Tournament Coordinator. A detailed list of all skill prize holes (longest putt, closest to the pin, hole in one yardages, etc.) and a copy of the rules sheet you are using must also be sent to the Tournament Coordinator at least one week prior to the tournament. Should the number of players differ greatly from the original booking, Pinebrook reserves the right to alter the starting times or style of start (tee times, crossover or shotgun).

SMOKING/MARIJUANA/CANNABIS

Pinebrook is a non-smoking facility. Smoking (including the use of electronic cigarettes) is not permitted within any buildings or patios. Smoking areas and cigarette butt receptacles are located 6 meters outside all entrances. The sale or consumption of cannabis (either by edibles or smoking) is not permitted on Pinebrook property.



TOURNAMENT INFORMATION

LINENS

Pinebrook will provide white floor-length linens with a choice of black or white overlays, and black or whitecloth napkins. If you are arranging your own rental linens, overlays and/or napkins, please advise our Events Coordinator and arrange to have them delivered to Pinebrook 2 to 3 days prior to your event.

TABLES & CHAIRS

Round tables and banquet chairs are provided. Additional tables are available upon request at no additional charge.

PARKING

A covered entrance and free parking are available for the convenience of your guests. Vehicles may be left overnight.

WHEELCHAIR ACCESSIBILITY

Pinebrook is a wheelchair accessible facility with an elevator, ramp, and private handicap washroom.





HOW TO FIND US

Pinebrook is centrally located in the rolling foothills on Lower Springbank Road, just 20 minutes west of downtown Calgary.

Construction of the Southwest Calgary Ring Road (SWCRR) has caused some detours and/or permanent road closures which may affect your planned route to the Club. Drivers are advised to use 17 Avenue S.W. as the best access route. Checking the SWCRR website for current updates would be prudent to ensure that you're not late for your tee time!



- Take 17th Avenue westbound and continue through the first traffic circle, down the hill and through the set of lights until you reach a large traffic circle at Lower Springbank Road.
- Take the traffic circle and exit onto Lower Springbank Road East.
- Continue for 1.3 km, then turn right onto Pinebrook Way. You will see the "Pinebrook Estates" sign at the front entrance.
- Follow that road to the Clubhouse.

166 Pinebrook Way SW
Calgary, AB T3Z 3K3

403 246-3311 | admin@pinebrookgolfclub.com

www.pinebrookgolfclub.com



pinebrookgolf



@pinebrookgolf

Thank you
**FOR YOUR INTEREST
IN PINEBROOK.**

PINEBROOK GOLF & COUNTRY CLUB

166 Pinebrook Way SW

Calgary, AB T3Z 3K3

403-246-3311 | admin@pinebrookgolfclub.com

PinebrookGolfClub.com