



*... catering to all your tournament needs!*



# TOURNAMENT PACKAGE *2021*

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:

### **THE MAYVIEW**

- 18 Holes of Golf with Power Carts
- Our Standard Menu Meal Package
- \$16 Prize Allotment
- ...and More!

**\$226 PER PLAYER**

### **THE GRIFFITH**

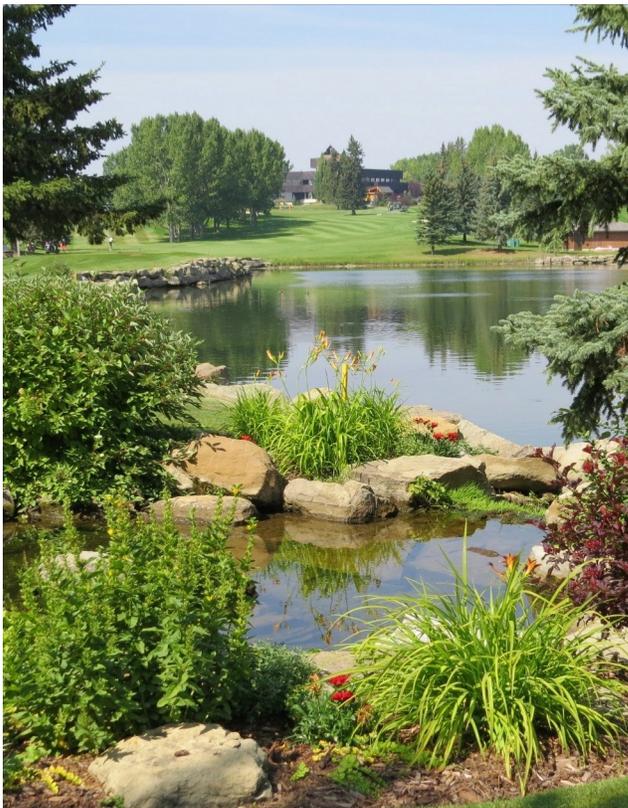
- 18 Holes of Golf with Power Carts
- Our Deluxe Menu Meal Package
- \$16 Prize Allotment
- ...and More!

**\$236 PER PLAYER**

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

Shauna Maisey, Events Coordinator

403-246-3311 ext. 213 | [shauna\\_maisey@pinebrookgolfclub.com](mailto:shauna_maisey@pinebrookgolfclub.com)



# TOURNAMENT PACKAGES

## All Tournament Packages include the following:

- 18 Hole Green Fee on a championship golf course
- Club Car power carts
- Meal components (see page 4 - 6)
- A \$16 per player prize allotment fee
- Registration set-up
- Cart staging (sponsor logos, cart signs, rule sheets and scorecards)
- Driving range, putting greens and chipping facilities
- 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 (\$40.00 per set)
- Golf flags with sponsors and company logo (we need information at least 6 weeks in advance)
- Food or beverage stations
- Host beverages or drink tickets

**F**or 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 our Events Coordinator.



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## RESPONSIBLE BEVERAGE SERVICE

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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.

# TOURNAMENT LUNCH & DINNER PACKAGES

## STANDARD MENU PACKAGE



Start your day with a lunch served BBQ Style with oven fresh Buns and your choice of Fresh Ground Beef or Salmon Burgers with Cheese, Tomatoes, Lettuce, Pickles and all the other fixings a burger could need or our mouthwatering Slowly Smoked Brisket with coleslaw. Then move along to the Salads, and complete your lunch with Seasonal Fruit Skewers and Cookies.

For dinner, enjoy a buffet with Slow Braised Beef Shortrib and your choice of Oven Roasted Salmon or Baked Chicken in delectable sauces. This buffet includes Dinner Rolls, Vegetable Cudit , Chef's Choice of Salads, Hot Accompaniments and Assorted Desserts made in-house by our Pastry Chef.

## DELUXE MENU PACKAGE

Why change a great thing? Our Deluxe Menu Package starts with the same delicious BBQ Style lunch as the Standard Menu Package - with your choice of Fresh Ground Beef or Salmon Burgers with all the fixings or our mouthwatering Slowly Smoked Brisket with coleslaw. A selection of Artisan Salads and Seasonal Fruit Skewers with fresh Homestyle Cookies completes your lunch.

For dinner, the Deluxe Menu Package comes with a choice of the deluxe buffet or the 3-course plated dinner.

The **deluxe dinner buffet** includes fresh baked Dinner Rolls, a variety of Salads, Vegetable Cudit , multiple Hot Accompaniments, a Chef attended carving station with Slow Roasted Striploin and your choice of Herb Crusted Salmon or Baked Chicken Teriyaki. Warm Sticky Toffee Pudding with Vanilla Ice Cream served with fresh brewed coffee and assorted teas completes the meal.

Our **3-course plated dinner** offers more customization. It includes fresh baked Dinner Rolls and a choice of Soup, Salad or a Warm Starter Upgrade, one Main Entr e from a wide array of meat-based or vegetarian/vegan selections, multiple Hot Accompaniments, and a choice of one Dessert served with fresh brewed coffee and assorted teas completes this delicious end-of-the-day meal.



# STANDARD MENU

## BBQ LUNCH BUFFET

*Choice of:*

Fresh Ground Beef or Salmon Burgers  
Sliced Cheese, Lettuce, Tomatoes, Onion, Pickles and Assorted Condiments  
Artisan Greens Salad with Dressings

or

Slowly Smoked Brisket served on a Fresh Baked Bun  
Coleslaw

*Served with:*

Pasta Salad  
Fresh Fruit Skewers  
Home Style Freshly Baked Cookies  
Fresh Brewed Coffee & Tea



## SHORTRIB & SALMON OR CHICKEN DINNER BUFFET

Fresh Baked Rolls & Butter  
Artisan Greens  
Watermelon & Feta Salad  
Greek Salad  
Individual Vegetable Crudit  with Dip  
Slow Braised Beef Shortrib  
Oven Roasted Salmon with Lemon Cream Sauce OR  
Baked Chicken with Herb Mushroom Sauce  
Roasted Seasonal Vegetables  
Roasted Potatoes  
Assorted Desserts made In-House  
Fresh Brewed Coffee & Tea

**THE "MAYVIEW" WITH STANDARD MENU - \$226 PER PERSON**

**PLUS APPLICABLE SERVICE CHARGES & GST**

# DELUXE MENU



## BBQ LUNCH BUFFET

*Choice of:*

Fresh Ground Beef or Salmon Burgers  
Sliced Cheese, Lettuce, Tomatoes, Onion, Pickles and  
Assorted Condiments

Artisan Greens Salad with Dressings

or

Slowly Smoked Brisket served on a Fresh Baked Bun  
Coleslaw

*Served with:*

Pasta Salad

Fresh Fruit Skewers

Home Style Freshly Baked Cookies

Fresh Brewed Coffee & Tea

## CARVED STRIPLIN DINNER BUFFET

Fresh Baked Dinner Rolls with Butter

Individual Vegetable Crudit  with Dip

Asian Noodle Salad

Greek Salad

Artisan Greens

Salmon with Pepperonata Crust OR

Baked Teriyaki Glazed Chicken

Slow Roasted AAA Beef Striploin Carving Station with  
Horseradish and Dijon

Roasted Potatoes

Roasted Seasonal Vegetables

Individual Sticky Toffee Pudding served with Vanilla Ice Cream

Fresh Brewed Coffee & Tea



(\* or choose our 3-Course Plated Dinner - menu on next page)

**THE "GRIFFITH" WITH DELUXE LUNCH & DINNER BUFFET - \$236 PER PERSON**

**PLUS APPLICABLE SERVICE CHARGES & GST**

# PLATED DINNER

Includes: Choice of Soup or Salad or Upgrade to Warm Starter, One Main Entrée, and One Dessert

Fresh Baked Dinner Rolls with Butter

Make it 4 Courses: Pick an extra Soup or Salad – add \$8 per person

## SOUP

Choice of one of the following:

1. Roasted Squash with Spiced Cream & Chives (V/GF)
2. Mushroom Soup with Chives & Sour Cream (V/GF)
3. Carrot & Ginger Coconut Soup with Toasted Coconut (V/GF)

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## SALAD

Choice of one of the following:

1. Spinach & Quinoa Salad with Tomato, Goat Cheese, Walnuts & Green Goddess Dressing (V/GF)
2. Modern Caesar Salad with Buttered Crumble, Parmesan Crisp, Bacon Jam, Egg, Garlic Lemon Aioli
3. Roasted Beet Salad with Orange, Pecan, Baby Arugula, Citrus Honey Dressing (V/GF)
4. Tomato & Bocconcini Salad with Balsamic Vinaigrette & Basil (V/GF)

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## WARM STARTER UPGRADE

Add \$2 per person  
Rolled Gnocchi with Seasonal Vegetables, Parmesan & Lemon Pesto Cream Sauce (V)

## MAIN

Choice of one of the following:

- Roasted Chicken Supreme, Chili Coconut Sauce or Mushroom Sauce (GF)  
Oven Roasted AAA Alberta Beef Striploin, Natural Jus (GF)  
Pan Seared Fresh Salmon, Garlic Lime Cream or Tomato Emulsion (GF)

Above Main Entrées served with Seasonal Vegetables & choice of one of the following:

Creamy Mashed Potatoes; Herb Duchesse Potato; Sesame Rice Cake; Smoked Baby Potato; Mixed Vegetable Risotto

Add 3 butter poached prawns to any Main – \$6 per person

Vegetarian & Vegan Options:

- Vegetable Ravioli with Seasonal Vegetables, Tomato Emulsion (V)  
Fusilli Pasta with Pesto Cream, Roasted Tomato, Chickpeas, Arugula (V)  
Roasted Seasonal Vegetable Torte, Chili Coconut Cream Sauce (V/GF)  
Seasonal Vegetable Ratatouille, Grilled Mushroom, Wild Rice Pilaf (V/GF)

## DESSERT

Accompanied with Fresh Brewed Coffee & Assorted Tea

Choice of one of the following:

1. Espresso Panna Cotta, Chocolate Biscotti (GF), Berries
2. Cookies & Cream Cheesecake, Graham Crust, Compote & Whipped Cream
3. Chocolate Mousse Cake, Vanilla Ice Cream, Berries & Caramel Sauce

Upgrades:

1. Vanilla Bean Ice Cream – \$1 per person
2. Warm Cinnamon Bun with Roasted Apples & Vanilla Ice Cream – \$1 per person
3. Vanilla Crème Brûlée (GF) with Double Chocolate Cookie (GF) – \$2 per person

**THE “GRIFFITH” WITH DELUXE LUNCH & 3-COURSE PLATED DINNER - \$236 PER PERSON**

**PLUS APPLICABLE SERVICE CHARGES & GST**

# BEVERAGE SERVICES

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

Should the consumption be less than \$500 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30/hour, minimum four hours. **All bar prices are subject to an 18% service charge and GST.** Drink tickets and subsidized bars (ie. Toonie Bar) are available.

Host Bars will receive a 3% credit on bar tab (not including wine with dinner, champagne and/or punch).

**\*\*ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO CHANGE\*\***

## STANDARD BANQUET BAR

**Standard Liquors (1 oz.) - \$6.25 ea.**

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

**Domestic Bottled Beer - \$6.25 ea.**

Alexander Keith's, 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) - \$8.00 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 - \$125.00

Sangria or Alcoholic Fruit Punch - \$175.00

Our punch is prepared to serve approximately 30 guests.

**Sparkling Wine**

Villa Marchesi Prosecco - \$34.00

**Wine**

Wine by the Glass (6 oz) - \$9.25 ea.

Lavis - Pinot Grigio

Sur De Los Andes - Malbec

Pinebrook boasts an extensive wine list to pleasure every palette. Our wine list changes seasonally and a current wine list will be provided to you as an additional attachment to this package.

## ADDITIONAL BEVERAGE OPTIONS

**Liqueurs (1 oz.) - \$7.25 ea.**

Amaretto, Baileys, Kahlua, Sambuca

**Premium Liquors (1 oz.) - \$7.25 ea.**

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

**Premium Bottled Beer - \$7.25 ea.**

Corona, Heineken, Stella Artois

**Imported Draught - \$9.25 ea.**

Cabin Super Saturation, Guinness, Kokanee Gold, Sapporo

**Super Premiums (1 oz.) - \$9.50 ea.**

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

## AVAILABLE UPON REQUEST

**Coolers - \$7.25 ea.**

Nutrl (flavours to vary)

**Tall Beers / Ciders - \$9.25 ea.**

Glutenberg (gluten-free), Jasper Crisp Pils, Mill Street Organic, Stiegl Radler, Strongbow, Village Cider

**10 DAYS ADVANCE NOTICE REQUIRED**

*Updated June 1, 2021*

**ALL BAR PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND GST.**

# 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 Events 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 peak or shoulder season.*

## 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 carts required will be supplied at an extra cost of \$60 per cart. 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 Liquor and Gaming Commission (ALGC), alcoholic service is only available from 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 ALGC 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 AND 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 and foursome report for easy and 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 and hole assignment) with sponsorship logos
- Provide custom scorecards with sponsorship logos
- Provide a tournament rule sheet
- Quick and accurate scoring report and hole contest pick up

## **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 Events 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 Events 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 \$40 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 Events 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 Events Coordinator.

## **LIST OF FOURSOMES**

Our Events 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 Events 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 Events 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.

## **LINENS**

Pinebrook will provide white floor-length linens with a choice of black or white overlays, and black or white cloth 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**

A choice of round or 8 foot rectangular 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.

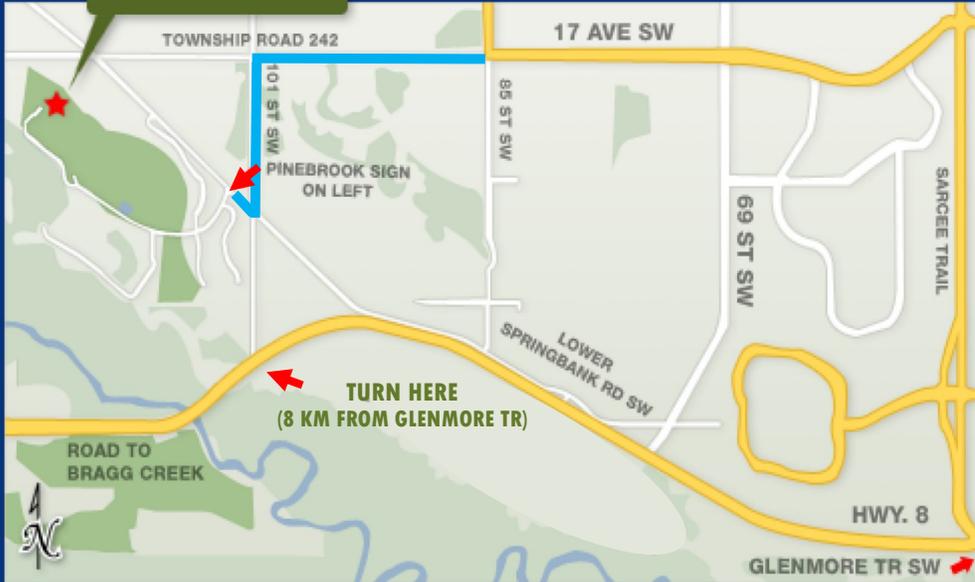
## **WHEELCHAIR ACCESSIBILITY**

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



**PINEBROOK  
GOLF & COUNTRY  
CLUB**

Pinebrook is located in the rolling foothills at 101 Street West and Lower Springbank Road, two minutes west of the city limits. Please note that construction of the Southwest Calgary Ring Road has been causing temporary detours and/or permanent road closures near Pinebrook, which may affect your planned route to the club, so please check their website for current updates.



- Take Glenmore Trail westbound to Highway #8
- Drive for 8 km, then turn right onto 101 Street SW
- At stop sign, turn left onto Lower Springbank Road
- Pinebrook is the first left. You will see "Pinebrook Estates" sign located at the front entrance
- Turn left at Pinebrook Estates entrance onto Pinebrook Way and follow that road to the Clubhouse
- Alternatively, take 17th Ave SW westbound (blue line on map)
- Turn left at stop sign onto 101 St SW
- Drive for 1 km, then turn right at stop sign onto Lower Springbank Road
- Take the first left into "Pinebrook Estates"



For more information, please contact:

**SHAUNA MAISEY**

Membership & Events Coordinator  
Pinebrook Golf and Country Club  
P. 403.246.3311 ext. 213  
E. shauna\_maisey@pinebrookgolfclub.com

