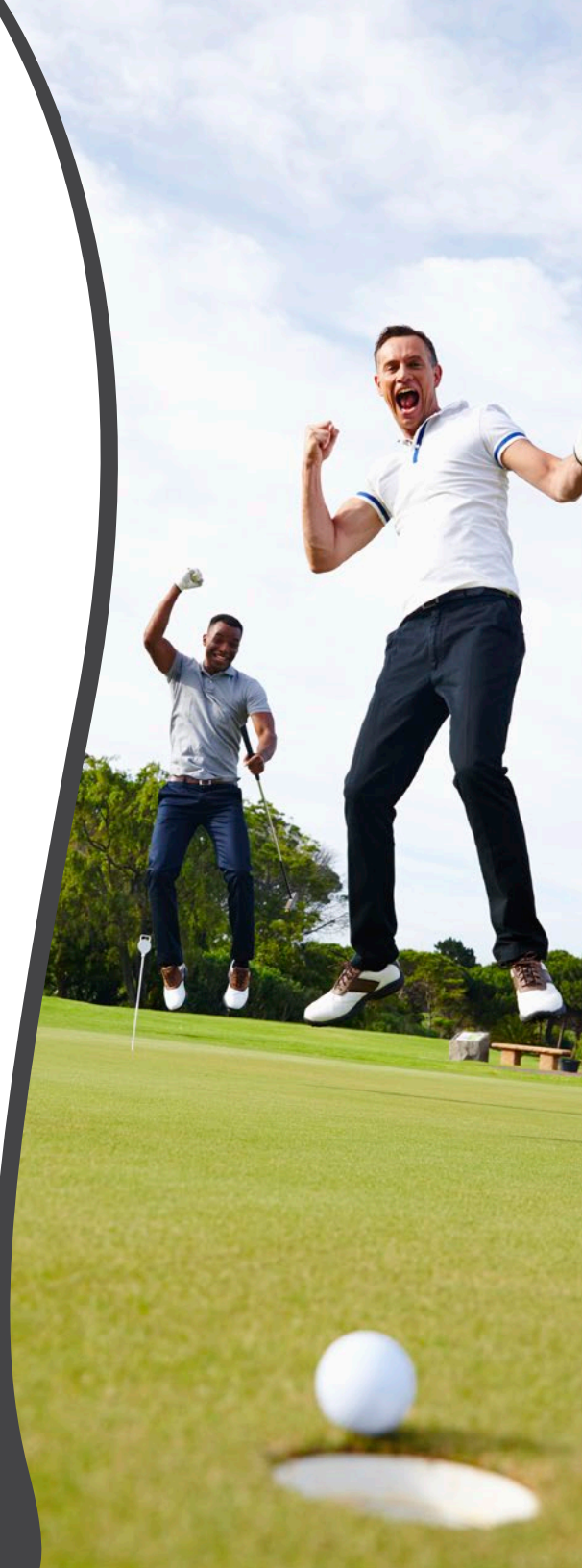
2020 TOURNAMENT PACKAGE

Bearspaw GOLF CLUB

CREATE AN AMAZING EVENT!

Whether your're holding a company tournament, a charity event, or a vendor appreciation event, Bearspaw Country Club is your golf event destination of choice. We offer a dedicated tourrnament director to assist you in planning every facet of your event, on-site catering and a robust menu, and one of the most beautiful, private inner-city courses in Calgary!

Room capacity can vary up to 200 depending on table arrangements. We offer primarily 18 hole formats with morning or afternoon stats; ask us for limited 9 hole opportunities.



CONTACT: MISHA DAVIDSON | 403-587-6677 | MISHA@WINDMILLGOLF.COM | GOLFBEARSPAW.COM

THE IDEAL TOURNAMENT LOCATION!

BASIC CORPORATE EVENT

Enjoy a day of golf at one of Calgary's most luxurious private golf courses... and stay on budget! Perfect for a day with a focus on activity.

- The 18 hole green fee for every player (48 - 144 players)
- Shared power carts for all participants
- Starting and course marshall assistance
- Scorecards and rules of play handouts

Monday through Wednesday: *$99 per person (plus GST and gratuity)*

Thursday and Friday: *$119 per person (plus GST and gratuity)*

Ask us about a-la-carte options for drinks, food, and extra activities if you need just a bit more added to your event. Our Tournament Coordinators are happy to answer any questions you have.

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18 HOLE TOURNAMENT PACKAGE

Discover the luxury of hosting a tournament at Bearspaw with our all-inclusive tournament package. Your day includes:

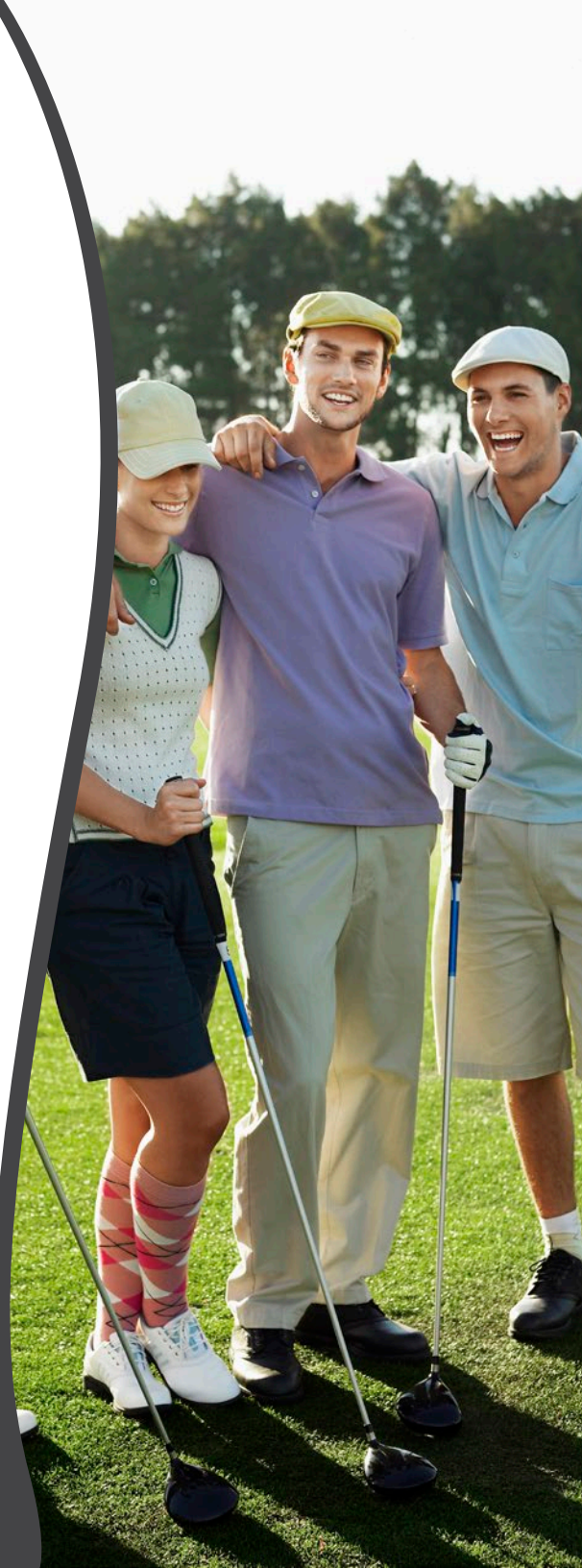
- The 18 hole green fee for every player (minimum of 96 players)
- Shared power carts for all participants
- Driving range and practice facility use
- Hole contest markers
- Banquet room usage
- Registration table and linens
- Starting and course marshall assistance
- Cart signs, scorecards and rules of play handouts
- Electronic scoring
- A $15 Pro Shop credit per person
- A 10oz Sterling Silver 'AAA' Grade Alberta steak dinner - grilled to perfection! Includes two Chef's Choice salads, grilled seasonal vegetables, baked potato bar with all the fixings, fresh baked rolls, dessert platters, and unlimited coffee, tea, and pop (see next pages for additional food upgrades and options!)

And of course, a dedicated Tournament Coordinator to help you in the months leading up to and on the day of your event!

Monday - Wednesday: *$175 per person (plus GST and gratuity)*

Thursday: *$185 per person (plus GST and gratuity)*

Add even more fun to your tournament with 'quick start' lessons from our PGA-certified golf professionals... providing rental clubs to your attendees... on-course photography during your event... and much more! Just ask - whatever you dream, we can help you make happen.



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DINNER OPTIONS

Upgrade your evening meal for the ultimate in taste sensations!

Herb Crusted AAA Alberta Beef Tenderloin - add $10 per person
Slow Roasted Prime Rib of Beef - add $10 per person

If budget is a concern, save on food while still showing your attendees a wonderful day outside.

Hamptons Dinner Buffet - remove $20 per person

The Hamptons Chef will work with you to suggest two hot dishes (pre-prepared), two side dishes (cold or hot), and two Chef's Choice salads. Fresh rolls, butter, and a cookie/light dessert tray included. Examples may include casseroles, pasta dishes, or stir fries.

BBQ Burger Buffet - remove $25 per person

Your guests will enjoy hearty barbecued burgers made fresh from Alberta beef and / or chicken complete with fresh-baked buns and all the trimmings! A side of fries and two Chef's Choice salad options complete this tasty dinner.

We'd be pleased to work with you to create a food selection specific to your audience. We can accomodate most food sensitivites and preferences.

PLATED LUNCH OR DINNER

Add a buffet lunch to the start of an afternoon tournament!

BBQ Combo - $18 per person

Enjoy potato salad, Caesar salad and mixed greens; beef burgers with cheddar cheese or butterflied chicken breast burgers served with gourmet toppings; and a Chef's selection of sweets and choice fruit.

Spolumbo's BBQ - $17 per person

Enjoy potato salad, Caesar salad and mixed greens; Spicy Italian and Chicken Apple barbecued Spolumbo's-brand sausages served with gourmet toppings; and a Chef's selection of sweets and choice fruit.

Pavillion Lunch - $12 - $15 per person

Treat your attendees to a quicker lunch outside! Enjoy a barbecued chicken breast burger, condiments and a piece of fresh fruit for only $15 per person, or a barbecued beef burger, condiments and a piece of fresh fruit for $12 per person.

We'd be pleased to work with you to create a lunchtime food selection specific to your event. We can accomodate most food sensitivites and preferences. Ask us about our Beyond Meat (vegan) lunch options!

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BREAKFAST

Get your attendees up and moving with delicious breakfast options. Not sure how many people will be attending? Ask us about our bulk pricing based on a minimum of 100 people. Coffee, tea and water is included with any breakfast at no charge. All prices are subject to 18% gratuity as well as GST.

Hot Breakfast Sandwich - $10 per person

Continental Breakfast - $13 per person

Enjoy a selection of fresh baked goods and pastries, whipped butter and preserves, granola, yogurt, a presentation of fresh fruits, and a selection of juices.

Sunriser Breakfast Buffet - $17 per person

Your guests will enjoy scrambled eggs, crisp bacon, pork sausage links and hash brown potatoes.

Hamptons Breakfast Buffet - $23 per person

Treat your attendees to the best of foods! They will enjoy a selection of fresh fruits, a deluxe presentation of baked goods, scrambled eggs, hash brown potatoes, crisp bacon and pork sausage.

We'd be pleased to work with you to create a breakfast selection specific to your audience. We can accomodate most food sensitivites and preferences.

TRAYS & NIBBLES

Perfect for having handy as players check in for the day, or wrap up their game before lunch or dinner! Ask us about setup opportunities for inside and outside of the clubhouse. All prices are subject to 18% gratuity as well as GST.

Platters *(each tray serves 12 people, minimum 3 tray order per type of food)*

- Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers — $150
- Bruschetta served with foccacia bread — $100
- Seasonal fruit platter with dip — $150
- Seasonal vegetable platter with dill ranch dip — $100
- Deli meat platter with rolls and mustards — $200
- Assortment of smoked fish platter — $225
- Charcuterie Board - assorted dried cured meats with olives & nuts — $175

Hot Appetizers

($12 per person, choose any 5)

- Chicken satay skewers with spicy peanut sauce
- Salt and pepper dry ribs
- Gyoza, pork and vegetable
- Spicy vegetarian samosas w/ mint cilantro sauce
- Vegetarian spring rolls with sweet chilli sauce
- Chicken Wings tossed in Frank's Red Hot Sauce
- House blended ground beef sliders on a honey glazed brioche mini bun
- Tempura shrimp with Dashi Sauce

Cold Appetizers

($12 per person, choose any 5)

- Bruschetta on toasted crostini
- Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction
- Beef tenderloin carpaccio on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, crème fraiche
- Assorted California rolls with pickled ginger, wasabi and soy

We'd be pleased to work with you to create a selection that will please any palate! We can accmodate most food sensitivites and preferences. Ask us about additional appetizer, tray and platter options.

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LUNCH & CASUAL DINNER

If your tournament takes place over the lunch or dinner hour, we'd be pleased to work with you to create a meal selection specific for your needs. Ask us about our extensive hot lunch options including seated, plated hot lunch / dinner selections and hot buffets.

Sandwich platters *(serves 30 people, $200 per platter)*

Choose your breads (up to three):

white • multigrain • sourdough • tomato tortilla • spinach tortilla • flour tortilla

Choose your filling (up to four):

chicken ceasar • chicken salad • tuna salad • roast beef • turkey • chicken • ham • vegetarian (sprouts/cucumber)

Warmth, crackers and cheese *(serves 30 people, $200 per tureen)*

Choose your favorite soup or chilli - comes with an assortment of breads and crackers for dipping, and a platter of common cheeses. All soups and chillis are homemade!

- Vegetable soup
- Beef soup
- Chicken noodle soup
- Vegetable chilli
- Beef chilli

BAR SERVICES

Our standard bar includes rye, white and dark rum, vodka, various premium spirits, domestic and premium beer, and wine.

Choose the bar service that best suits your event:

Host Tab	All liquor ordered is invoiced to the host.
Cash Only	Guests pay for their liquor ordered.
Partial Host Tab	Partially paid by the host (”toonie” or “loonie” bar).
Drink Tickets	Allocate a number of drink tickets for the host to cover, then offer a cash bar once those have been used.

Cash bar pricing

Soft Drinks	$2.50
Domestic Beer & Highballs	$6.00
Premium Beer & Highballs	$7.00
Wine (Red & White)	$7.00 - $9.00/glass $28 - $54/bottle

Prices include GST and are subject to 18% Gratuity.

Open bar service

Includes:

- 1 hour of open bar for a cocktail hour before dinner
- Wine service with dinner
- 3 hours of open bar after dinner

PROMOTIONAL PRODUCTS

We value our potential clients and are dedicated to your corporate business needs for the 2020 season. With our strong buying power we are able to provide excellent pricing on a wide variety of corporate apparel and other promotional items from numerous unique vendors.

- Adidas
- Nike
- Calllaway Golf
- FootJoy
- Garmin
- Titleist
- TaylorMade
- SunIce
- And many others

We can assist with non-branded items, or work with you to have your prizes or items logoed.

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WHY CHOOSE US

We understand that the little things go a long way towards making your tournament as stress-free as it can be!

- Prominent and exclusive golf course
- Tournament prize packages included in your per-person fee
- Promotional merchandise access for an additional fee
- Standard A/V equipment at no additional charge (projector with HDMI connector, projection screen, wireless microphone, portable ampliiers for microphone or iPod
- Linens and chair accents, as available, in standard colours
- Friendly and welcoming atmosphere
- Professional, 5-star food and beverage options
- Recommendations to vendors and support for marketing, signage, and displays for your tournament if needed

If you have signage or supplies for your tournament, we're happy to store your belongings and supplies for up to 3 days before your tournament to help you coordinate your time. If you have a special request, please connect with us - we'd love to help make your tournament as flawless as possible.

To discuss your golf needs specific to your tournament, contact:

Misha Davidson
587-578-6677
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