

FORT LANGLEY

Tournament Services

Fort Langley Golf Course

9782 McKinnon Crescent Fort Langley, BC

604.888.5911

events@fortlangleygolf.com

Tournament Green Fee Rates

Jan/ Feb / Nov/ Dec

Monday - Friday \$ 32 PP Weekends & Holidays \$ 38 PP

May to September

Monday - Friday \$50PP Before Noon \$45PP After Noon

Weekends & Holidays \$60PP Before Noon \$55PP After Noon April / October

Monday - Friday \$45PP Weekends & Holidays \$50 PP

All Green Fees include applicable taxes

Shotgun "Golf Only" Tournament Rates

Monday to Friday \$55.00 PP - minimum of 120+ golfers Saturdays & Holidays \$60.00PP - minimum of 120+ golfers

*****Shotgun Events are required to add Power Carts for all golfers****

Event Additions:

Power Cart Rental \$50.00

Full Set of Clubs \$20.00
 Pull Carts \$4.00

• Scoring \$2.00 / Player

*Above prices include applicable tax

Tournament Inclusions:

- Pre Tournament Consultation
- Course Set-up
- Personalized Long Drive & KP Markers
- On Course Sponsor Sign Placement
- Putting Contest Set-up

A la Carte Items:

Continental Breakfast

\$13.00 PP

Assortment of fresh juices, Breads, Danish, Scones, Muffins & Seasonal sliced fruit

Classic Lunch Token

\$8.50 PP

Individual choice from a selection of Sandwiches or Hot Dog, and choice of Bottled Water or Pop.

Premium Lunch Token

\$10.00 PP

Individual choice from a selection of Sandwiches or Hot Dog and choice of Domestic Beer

***Prices are subject to Tax & 15% Gratuity



Mixed Greens Salad

Cranberry Vinaigrette, Ranch & Balsamic Dressings

French Fries

Condiments:

Lettuce, Tomato, Red Onion, Pickles, Swiss, Cheddar,

Mustard, Mayonnaise, Ketchup & Relish

Beef Burgers

Chicken Burgers

Veggie Burgers

(Burgers Are Served on Kaiser Buns)

Coffee & Tea

Dinner Only Price \$20 PP (20 people minimum required)

^{**}All prices are subject to 15% Gratuity & Applicable Tax



Fort Langley Premium Buffet

(30 persons minimum required)

Assorted Dinner Rolls & Butter

Garden Salad & Assorted Dressings

Caesar Salad

Potato Salad with Creamy Bacon & Shallot Dressing

Deli Meat Platter with Sausages & Mustards

Antipasto Platter

Crudité with Creamy Dill Dressing

Steamed Market Vegetables

Roasted Garlic Mashed Herb Potatoes

Wild Rice Pilaf

Choice Of 2

Cheese and Spinach Cannelloni in a Rose Sauce

Baked Wild Coho and a Lemon Dill Sauce

Roast BBQ Chicken

Roast Pork Loin & Grainy Mustard Au Jus

To Be Carved:

Roast Baron of Beef with Horseradish, Mustard & Red Wine Sauce

Desserts

Cakes, Squares Fresh Fruit Platter Coffee & Tea

Dinner Only Price

\$36 PP

All prices are subject to 15% Gratuity & Applicable Tax



Fort Langley Golfers BBQ

(30 persons minimum)

Garlic Bread

Mixed Seasonal Greens

House made Balsamic Dressing, Cranberry Black Pepper Vinaigrette & Yogurt Chive Dressing

Mix Your Own Caesar Salad

Garlic Croutons & Shaved Parmesan Cheese

Classic Coleslaw

Crisp White & Purple Cabbage Tossed with Shredded Carrots, Green Onion & Zesty Lemon Lime Dressing

Buttered Corn on the Cob

Rice Pilaf

Baked Potatoes

Served with Bacon, Green Onions & Sour Cream

Entrees: Choice of One

House made Chili

Topped with Cheddar Cheese & Fresh Cilantro

BBQ Basted 9 - Cut Whole Chicken

On The BBQ:

4 oz. Alberta Beef Strip Ioin Steak (Limited to 1 per person)

Dessert:

Fresh Fruit Salad
Assorted Chocolate Brownies
Coffee & Tea

Dinner Only Price \$35 PP

All prices are subject to 15% Gratuity & Applicable Tax



The Fort BBQ Buffet

(30 persons minimum required)

Garlic Bread

Mixed Greens

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

Caesar Salad

Coleslaw

Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds

Macaroni Salad

Tossed with Eggs, Bacon, Scallions & a Honey Mustard Vinaigrette

Spinach Salad

Tossed with Bacon, Quinoa, Feta & Balsamic Vinaigrette

Baked Potato

Served with Bacon Bits, Sour Cream & Green Onion

Rice Pilaf

Steamed Vegetables & Corn on the Cob (when available)

Entrées

House Made Chili with Cilantro and Cheddar

BBQ Chicken

Grilled Wild Coho Salmon with Kiwi Mango Salsa

On the BBQ

Grilled 4oz AAA New York Steak / 1 per Person

**Add Grilled Prawn Skewers: \$4.00 PP

Desserts

Squares, Cakes & Pies Fresh Fruit Platter Coffee & Tea

Dinner Only Price \$45 PP

All prices are subject to 15% Gratuity & Applicable Tax



To Complement the Buffet Based on platters serving 25 Guests

Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onic	n 175
Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus	195
Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person	95
Flat Bread Pizza, Pesto Chicken & Goats Cheese/ 2 pieces per person	110
Assorted Pickles & Pickled Vegetables	70
Crudités with Creamy Dill	70
Finger Sandwich Platter / 4 pieces per person Tuscan Bread Platter Served with Hummus, Olive Tapenade, Spinach & Artichoke Dip & Assorted Bread	125
Cheese Platter with Crackers & Baguettes	155
Deli Meat & Salami Platter165 with Buns & Condiments	····180
Fruit Platter	100
Assorted Dessert Squares / 3 per person	85
Freshly Baked Cookies or Muffins	32
Freshly Baked Banana & Zucchini Loaf	49
Chocolate Fountain with Fruit, Berries & Marshmallows	175
Candy Bar	125
Pretzels 500 grams	15
Mixed Nuts 500 grams	20
Tri Color Tortilla Chips & Salsa /serves 15	30
Crab, Spinach & Artichoke dip with Baguette / serves 10	50

Tournament Terms: Payment Policies

Confirmation of Golf and Dinner numbers

Menu selections and agenda is required one month prior to the event.

All prices are subject to change but are <u>guaranteed 60 days prior</u> to the Tournament date.

A non-refundable deposit is required to confirm Tournaments.

Cancellation Policy

Regular Format Tournaments cancelled within 48 Hours will be charged for 100% of the contracted golf and food revenue.

Shotgun Tournaments cancelled within 2 weeks will be charged 100% of the contracted golf and food revenue.

In the event of inclement weather ,Tournaments will play as scheduled unless the course is determined to be unplayable or unsafe (ie: lightening) by the Course Superintendent or General Manager.

There are NO refunds or rain checks unless approved by the General Manager.

Placement of signs or banners, etc. must be approved by Fort Langley GC in writing. Fort Langley GC will assume NO responsibility for signs and banners left on the premises after the event.

Power carts are to be used for the purpose of transporting a maximum of two persons at any one time, unless permission is given in writing from the Tournament Director.

Fort Langley GC assumes no responsibility for any loss and/or damages to goods, property and/or equipment brought into the facility by the Host or Guests.

Invoice / Payment Terms and Conditions

- ♦ A \$10.00 Per Person Non-refundable deposit is required for Regular Format Tournaments, and a \$1000.00 Non-refundable deposit is required for Shotgun Tournaments in order to secure your Tournament booking.
- ◆ Full payment based on confirmed numbers for Golf and Dinner is due and payable (7) seven days prior to the event.
- ♦ A confirmed number of attendees is required ten (10) days prior to the event. You will be invoiced on the confirmed number or the actual number in attendance; whichever is greater.

For example: 100 Players were confirmed and only 80 attend, the invoice will be for the 100 confirmed. Additional players can be added as space or time permits

 A valid credit card is required for our files for our files and final payment must be settled within two weeks following your event. Any unpaid balance will be applied to the credit card number on file.

All quoted food & beverage prices are subject to a 15% gratuity and appropriate taxes.