

GOLF EVENTS

at The Okanagan Golf Club | 2026



THE
OKANAGAN
GOLF CLUB



WELCOME

“Karin, Chef & OGC team, we love doing this event with you all each year. Your ease and resourcefulness is golden and your efforts are so appreciated!!”

“Karin, what would we ever do without you? Thank you for all the ways you made the Solheim Cup a marquis event; your care and attention to detail ensured that all of the participants had a wonderful experience”

The Solheim Committee

Take 384 acres of fertile, rolling high-desert country in the rain-shadow of the Cascade Mountains, where blossoming orchards and vineyards rise 400 feet above Lake Okanagan. Blend in the rich green artistry of golf course architects Les Furber and Nicklaus Designs. It all adds up to The Okanagan Golf Club, one of British Columbia’s most intoxicating destinations.

The Okanagan Golf Club is committed to providing the highest quality venue for your golf tournament, outing, or event. Our facility is unique to its environment and is backed by superior course conditioning and outstanding guest service.

We are equipped with all the amenities you will need to round out an exceptional golf experience including: full-service retail shop, learning and performance center, exceptional practice facilities, and restaurants with indoor and patio dining. With two world-class golf courses we have the ability to accommodate up to 350 guests by providing a fantastic day of golf and dining.

Thank you for your interest in The Okanagan Golf Club. Our Sales Team appreciates the opportunity to work with you and are dedicated to ensuring your event is a success.

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GROUP PACKAGE

GROUP RATES FOR 16 OR MORE PLAYERS

Peak Season	May to September	Up to 10% discount	(REGULAR GREEN FEE—from \$200)
Value Season	April and October	Up to 10% discount	(REGULAR GREEN FEE—\$180)

GROUP PACKAGE INCLUDES THE FOLLOWING:

Green Fees

Shared Power Cart

Warm Up Balls

Tournament Services:

- ... Use of the Golf Genius for scoring
- ... Set up of registration area with tables, chairs and linen
- ... Reserved starting times
- ... Placement of on-course competitions and sponsorship signs on up to 4 holes
- ... Golf Cart assignment and personalized score cards
- ... Company logo featured on cart signs (artwork to be supplied by tournament Convener)
- ... Player assistance / club attendant
- ... Use of lockers, towels and showers

Banquet Services:

- ... Set up of prize tables, podium with microphone and background music
- ... Set up of banquet tables including linen, stemware, cutlery and china

OPTIONS TO YOUR TOURNAMENT PACKAGE

- ... A Selection of Buffet or BBQ Dinners
- ... Master Account Charge Cards – May be used on roaming carts, halfway kiosks and in clubhouse
- ... Halfway Beverage and Sandwich/Hot Dog Coupon
- ... Boxed Lunch (see attached menus)
- ... Top of the line TaylorMade Golf Club Rentals
- ... Golf Shirts and Logo'd Golf Balls
- ... Canadian PGA Golf Professional Teaching Clinics
- ... Scorecard assistance and computer assisted scoring
- ... Special Packages for your On Course Competition Prizes
- ... Two-tee start (Bear Course only) (60 player minimum)
- ... Shotgun start (100 player minimum)

... *Group rate is a 15% discount and eligible to groups prepaid in full 10 days in advance of play
 ... Rates are subject to applicable taxes
 ... A Surcharge of 18% is levied on all food, hosted beverages and bar



THE GOLF COURSES

THE BEAR COURSE AT THE OKANAGAN GOLF CLUB was designed to ignite your passion for the game of golf. Planned by Nicklaus Designs and built in 1998, The Bear is an 18-hole, 6,900 yard, par 72 masterpiece unlike any other golf course in British Columbia. With dramatic sculpted fairways surrounded by the forests and sage brush hills of B.C.'s sun-drenched southern interior, The Bear is the crown jewel course of the Okanagan Valley.

HOLE	1	2	3	4	5	6	7	8	9	OUT
Gold	367	432	420	465	356	451	541	315	524	3273
Black	349	406	401	451	330	435	515	296	500	3083
Black/Silver Combo	349	373	345	436	330	431	515	296	500	2910
Silver	302	373	345	436	307	405	431	215	406	2620
Red/Silver Combo	302	373	345	436	307	405	431	215	406	2620
Red	255	331	319	412	232	480	357	186	378	2250
PAR	4	4	4	3	4	3	5	4	5	36
MEN'S HDCP	11	3	1	13	7	15	9	17	5	
WOMEN'S HDCP	13	1	5	11	7	15	9	17	3	
Date	Player									

HOLE	10	11	12	13	14	15	16	17	18	IN	TOI	HCP	NET
Gold	458	487	377	531	211	388	441	447	547	3578	6852		
Black	427	465	361	503	180	370	414	427	532	3379	6462		
Black/Silver Combo	399	465	361	503	120	370	377	406	509	3210	6120		
Silver	399	451	330	481	120	348	377	406	509	3122	5742		
Red/Silver Combo	376	428	297	432	88	320	352	362	495	2850	5470		
Red	376	428	297	432	88	320	352	362	495	2850	5100		
PAR	4	3	4	5	3	4	4	4	5	36	72		
HDCP	4	14	16	18	12	8	2	6	10				
HDCP	4	16	14	10	18	6	2	12	8				
Date	Attest:												



THE QUAIL COURSE AT THE OKANAGAN GOLF CLUB is a magnificent par 71, 18-hole championship golf course that since it first opened has become an Okanagan Valley favourite. Designed by renowned golf course architect Les Furber and built in 1994, this unique course features dramatic elevation changes and breathtaking views as 6,891 yards of multi-tiered fairways meander around a majestic rock bluff.

HOLE	1	2	3	4	5	6	7	8	9	OUT
Gold	383	549	343	295	370	522	227	456	441	3441
Black	314	512	308	194	325	485	201	389	396	3124
Black/Silver Combo	314	512	308	154	325	443	171	347	348	2922
Silver	245	476	268	154	288	443	171	347	348	2740
Red/Silver Combo	245	476	244	154	288	419	133	347	293	2599
Red	219	435	244	124	233	419	133	315	293	2415
PAR	4	5	4	3	4	5	3	4	4	36
MEN'S HDCP	17	9	13	5	15	11	1	7	3	
WOMEN'S HDCP	17	5	9	15	11	1	13	3	7	
Date	Player									

HOLE	10	11	12	13	14	15	16	17	18	IN	TOI	HCP	NET
Gold	325	378	548	397	309	231	483	546	192	3136	6376		
Black	303	140	523	378	286	189	391	515	167	2892	6016		
Black/Silver Combo	277	140	523	378	286	134	352	484	167	2741	5663		
Silver	277	112	448	357	255	134	352	484	157	2576	5316		
Red/Silver Combo	277	112	448	300	255	117	324	453	125	2411	5010		
Red	206	87	368	300	209	117	324	453	125	2189	4604		
PAR	4	3	5	4	4	3	4	5	3	35	71		
HDCP	4	18	16	6	14	10	12	2	8				
HDCP	4	18	10	6	12	16	8	2	14				
Date	Attest:												





ON-THE-GO MENU SELECTIONS



BREAKFAST ON THE GO **\$13.50**

ready to go in players' carts upon arrival

Breakfast Sandwich
egg, sausage, cheese and condiments

Breakfast Wrap
egg, house-made sausage, bell peppers, cheeses, salsa
**vegetarian available upon request*

THE LUNCH BOX **\$25.50**

ready to go in players' carts upon arrival

Chef's selection of Freshly Made sandwiches:
ham & cheddar, pastrami & swiss, turkey & havarti, or vegetarian wrap
**vegan wraps available upon request*

Freshly Baked Cookie

Potato Chips

Apple

Bottled Water

Beer ...ADD \$7.75 ... Cooler or Cider ...ADD \$8.50

GRAB AND GO BURGER **\$18**

Fresh Ground Beef or Tender Chicken
hot off the BBQ at our bear Kiosk. Served with all the fixings

ADD CHIPS & DOMESTIC BEER ...ADD \$9.75

ADD CHIPS & IMPORT BEER OR COOLER/CIDER...\$10.75

... Prices are per person and subject to change
... Applicable tax and surcharges not included
... Lunch buffets available until 3pm only



BREAKFAST BUFFETS

MORNING START CONTINENTAL \$24

- Assortment of Fresh Baked Goods
muffins and assorted loaves
- Fresh Fruit Salad
- Assorted Yogurts
- Selection of Fruit Juices
- Freshly Brewed Coffee and Assorted Teas

RISE & SHINE BREAKFAST \$27.50

- Assortment of Fresh Baked Goods
muffins and assorted loaves
- Crispy Bacon
- Breakfast Potatoes
- Scrambled Eggs
- Selection of Fruit Juices
- Freshly brewed Coffee and Assorted Teas

THE OKANAGAN BREAKFAST \$32

- Fresh Fruit Salad
- Crispy Bacon & Breakfast Sausage
- Breakfast Potatoes
- Pancakes
syrup
- Scrambled Eggs
- Selection of Juices
- Freshly Brewed Coffee and Assorted Teas



BREAKFAST ADD-ONS

- Upgrade to Eggs Benedict *\$6.50 per person*
- Individual Yogurts *\$4 per person*
- Pancakes and Syrup *\$5 per person*
- Waffles and Fresh Berries *\$5 per person*
- Vegetable Frittata *\$6 per person*

...Gluten free breads/desserts available ...ADD \$2 each, per person
 ...Prices are per person, subject to applicable taxes & surcharges
 ...Brunch menus available upon request

LUNCH BUFFETS



SOUP & SANDWICH \$25

Classic Caesar
parmesan cheese

House Made Soup
butternut squash or tomato basil

Assorted Deli Meats
roast turkey, ham, pastrami, egg salad

Toppings and Condiments
Assorted Breads

RUSTIC ITALIAN \$32

SALADS

Italian Chopped Salad
white balsamic vinaigrette

ENTREES | *select two:*

served with fresh baked in house focaccia bread

Penne Bolognese
slow simmered beef, tomatoes, classic italian seasoning

Mushroom and Pea Risotto
creamy arborio rice, sauteed mushrooms, sweet peas, parmesan cheese

Pasta Primavera
seasonal vegetables, light garlic cream sauce, parmesan cheese

TACO BAR \$28

Taco Beef, Chicken and Vegetarian Beans
seasoned beef and chicken, flavourful vegetarian beans

Spanish Rice and Black Beans

Toppings and Sauces
lettuce, tomato, pickled onions, jalapenos, fresh salsa, guacamole, sour cream

Soft and Hard Taco Shells

ASIAN INSPIRED \$35

Mixed Greens
sesame thai dressing

Vegetarian Spring Rolls
plum and sweet chili sauces

Honey Garlic Chicken

Beef and Broccoli
honey lime hoisin sauce

Mixed Vegetables
ginger garlic sauce

Vegetable Chow Mein
rice noodles, fresh vegetables, savour soy based sauce

Mushroom Fried Rice
sauteed mushrooms, green onions, soy seasoning

TASTE OF INDIA \$30

Mixed Green Salad
white balsamic vinaigrette

Butter Chicken OR Chicken Curry
traditional, flavourful aromatic sauces

Vegetable Curry
seasonal vegetables, fragrant spiced curry

Cucumber Raita and Chutney
cool yogurt, fresh cucumber, mild spices

Basmati Rice

Naan

CLASSIC COMFORT \$30

Classic Caesar Salad
fresh parmesan

Pork Schnitzel
crispy breaded pork cutlet, rich mushroom hunter sauce

Mixed Seasonal Vegetables

Herb Garlic Mashed Potato

Assorted Rolls

.....
...\$5 surcharge per person to have a Lunch Buffet served as Dinner

...Gluten free breads/desserts available | ADD \$2 each, per person

...Prices are per person, subject to applicable taxes & surcharges



LUNCH BUFFETS



THE RANGE BBQ

\$40

Vegetable Crudités
ranch dip

Tortilla Chips and Salsa

SALADS | *select two:*

Mixed Greens with house dressing

Classic Caesar with parmesan cheese, herb croutons

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil, balsamic drizzle

ENTRÉES | *select two:*

Fresh Ground Beef Burgers

Tender Chicken Burger

Veggie Burger | *upon request*

Smokie

Brioche Buns and Condiments

DESSERT

Freshly Brewed Coffee and Assorted Teas

Chef's Selection of Desserts

FRONT NINE BBQ

\$55

SALADS | *select two:*

Classic Caesar with parmesan cheese, herb croutons

Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil, balsamic drizzle

Mixed Greens with house dressing

ACCOMPANIMENTS

Sweet Corn on the Cob

Herb Roasted Potatoes or French Fries

Coleslaw

Housemade Garlic Focaccia Bread

ENTRÉE

Chicken & BBQ Ribs

DESSERT

Seasonal Crumble and Assorted Squares

Freshly Brewed Coffee and Assorted Teas

*...Gluten free breads/desserts available ...ADD \$2 each, per person
...Prices are per person, subject to applicable taxes & surcharges
...Minimum of 20 guests required for above Buffet options*



DINNER BUFFETS

THE PALMER

\$66pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards
Market Price



SALADS | *select two:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES | *select two:*

Wild BC Salmon with lemon caper sauce

Herb Crusted Pork Tenderloin with white wine and grainy mustard sauce

Roasted Chicken with herb wine sauce or mushroom hunter sauce

Slow Roasted Baron of Beef with pan jus

Cheese Stuffed Tortellini with baked tomato sauce

Mushroom and Pea Risotto with garlic and parmesan

Additional Entrée selection ... ADD \$12 per person

Upgrade one Entrée to a Braised Beef... ADD \$15 per person

STARCH | *select one:*

Herb Roasted Potatoes

Herb Garlic Mashed Potatoes

Lemon Herb Rice

VEGETABLES | *select one:*

Roasted Brussels Sprouts with bacon bits

Glazed Carrots with brown sugar butter

Oven Roasted Fresh Seasonal Vegetables

Pan Seared Green Beans with crispy onions

BUFFET INCLUDES

Fresh Baked Rolls

DESSERT

Seasonal Crumble, Mini Cheesecakes, Assorted Dessert Bars

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE NICKLAUS **\$77pp**

SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

Roasted Beet and Spinach Salad with citrus vinaigrette, mandarin oranges, red onion and feta

ACCOMPANIMENTS

Seasonal Raw Vegetable Display

ranch dip

Okanagan Charcuterie Meats + Antipasti

local cured and roasted delicatessen meats, marinated vegetables,

pickled items, assorted crackers

ENTRÉES | *select two:*

Wild BC Salmon Fillet with lemon caper sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Braised Beef Short Rib with rosemary and thyme red wine jus

Thyme Roasted Chicken with herb white wine sauce or mushroom hunter sauce

Baron of Beef with pan jus

Additional Entrée selection ... ADD \$12 per person

VEGETABLES | *select one:*

Roasted Brussels Sprouts with bacon bits

Glazed Carrots with brown sugar butter

Oven Roasted Fresh Seasonal Vegetables

Pan Seared Green Beans with crispy onions

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Herb Garlic Mashed Potato **-OR-** Lemon Herb Rice

Cheese Stuffed Tortellini with baked tomato sauce **-OR-** Mushroom and Pea Risotto

Fresh Baked Rolls

DESSERT

Seasonal Crumble, Mini Cheesecakes, Assorted Dessert Bars

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards

Market Price





DINNER BUFFETS

THE GOLDEN BEAR \$95pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards
Market Price



COCKTAIL RECEPTION | *served before dinner:*

Trio of Dips

classic hummus, roasted red pepper & lemon dill hummus, raw vegetables & crostini

Okanagan Charcuterie Meats + Antipasti

local cured and roasted delicatessen meats, marinated vegetables, pickled items, assorted crackers

SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with white balsamic vinaigrette, roasted vegetables, and fresh herbs

Roasted Beet and Spinach Salad with citrus vinaigrette, mandarin oranges, red onion and feta

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES

Thyme Roasted Chicken with herb white wine sauce or mushroom hunter sauce

Wild BC Salmon Fillet with lemon caper sauce

Braised Beef Short Rib with rosemary, thyme, red wine jus, yorkshire pudding

Additional Entrée selection ... ADD \$12 per person

VEGETABLES | *select two:*

Roasted Brussels Sprouts with bacon bits

Glazed Carrots with brown sugar butter

Oven Roasted Fresh Seasonal Vegetables

Pan Seared Green Beans with crispy onions

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Herb Garlic Mashed Potato **-OR-** Lemon Herb Rice

Cheese Stuffed Tortellini with baked tomato sauce **-OR-** Mushroom and Pea Risotto

Fresh Baked Rolls

DESSERT

Seasonal Crumble, Mini Cheesecakes, Assorted Dessert Bars

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



BANQUET BEVERAGES

The Okanagan Golf Club offers an excellent selection of Beer, Wine and Spirits. Please ask for current menu and price list. Custom Cocktails are available upon request.

HOSTED BAR

The host agrees to pay for drinks according to current menu prices.

TICKETED BAR

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

NON-HOSTED BAR

Guests purchase beverages individually. All methods of payment accepted, debit, credit, or cash. Tabs are to be settled individually before departure.

SUBSIDIZED BAR

Your guests pay a set price for beverages and host agrees to pay the balance at menu prices. (example: \$5 Bar)

BARTENDER FEE: \$40 PER HOUR

Fee waived if bar sales exceed \$500

OKANAGAN GOLF CLUB PUNCH

Bowls are 6 litres and serve roughly 50 guests

Non-Alcoholic Fruit Punch **\$95**
sparkling pop, blended with tropical juices

Alcoholic Fruit Punch **\$155**
as above; with your choice of champagne, gin, rum or vodka

Sangria (Red, White, or Rosé) **\$165**
brandy, triple sec, juices, fresh fruit, soda

Flavoured Water Station **\$40**
lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!



*...All beverages are to be provided by Okanagan Golf Club. NO outside alcohol is permitted as per BC liquor laws.
...Prices subject to tax and surcharges, and to change without notice.*



TERMS & CONDITIONS

1. **Cancellation Policy:** You may cancel your event up to 60 days prior for a full refund of deposit. Deposit will be forfeited if cancellation is made less than 60 days in advance.
2. **Weather/Rescheduling:** Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed or gift certificates given. The banquet portion will be held regardless of weather unless suitable alternative arrangements can be made with course management.
3. **Guarantee:** A guaranteed number is required 14 days in advance of your function. This number will be used to prepare your estimate for prepayment.
4. **Confirmation:** Confirmed number of guests is required 96 hours prior to your event. This confirmed number is not subject to reduction. On the day of an event, if there is a discrepancy in the number of people attending, we shall deem the larger number correct.
5. **Payment Terms:** We require payment of 100% of the total amount of your golf, food, and beverage requirements, 14 days prior to the date of the event. This is based on guaranteed numbers.
6. **Draw Sheet:** The group draw sheet and any special requirements, such as club rentals, are needed at least 5 days prior to the function date. Groups must play in a foursome format only. We cannot guarantee any changes made to the draw sheet less than 48 hours prior to the event.
7. **Signage, Displays:** The Okanagan Golf Club Coordinator must be consulted regarding any signage or displays to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings. Decoration clean up is the responsibility of function organizer. Hole sponsor signage must be received at least 48 hours prior to tee off. The Okanagan Golf Club assumes no responsibility for any signs left on the premises after the event. A supplementary charge for set-up may apply to any signage required on more than 4 holes.
8. **Surcharges:** All food and beverage services are subject to a 18% surcharge.
9. **Taxes:** 5% Goods and Services Tax (GST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
10. **Health Regulations:** Food or beverage must not be brought onto the property of OKGC. Any food and beverage sponsored products must be approved by course management. Due to health regulations, leftover food or beverage may not leave the property after an event.
11. **Hosted Accounts:** Groups providing a hosted event must designate and identify one individual who has charging authority. All items to be included by the host must be signed for by that individual.
12. **Liability:** The Okanagan Golf Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should OKGC discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. The Okanagan Golf Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
13. **Dress Code:** Please be aware of the dress code when booking your event. Proper golf attire, such as collared shirt, khaki or dress pants/shorts and suitable footwear is required.
14. **Pace of Play:** Player Assistants have full authority to maintain our pre-determined pace-of-play expectations. Failure of groups to maintain our pace-of-play could result in groups being asked to advance to next hole. For shotgun starts, be prepared to add 30-60 minutes to the regular pace-of-play. We recommend discussing ways for improving pace-of-play with our Event Coordinator.
15. **Power Cart Waiver:** I promise to hold The Okanagan Golf Club free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to my or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to below credit card number.
16. **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. An event with dancing is \$94.63.
17. **Storage Fee:** All signage and tournament materials and belongings must be removed from the premises on the night of the event. If not removed, a storage fee of \$500 will be charged.
18. **Shot-gun Gratuity:** For all events involving shot-gun starts, an outside service gratuity of \$1.50 per player will apply.