

Golf Events

at The Okanagan Golf Club | 2012



THE
OKANAGAN
GOLF CLUB

member **GolfBC** group



Welcome

Take 384 acres of fertile, rolling high-desert country in the rainshadow of the Cascade Mountains, where blossoming orchards and vineyards rise 120km 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. The Okanagan Golf Club is 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.

Dan Matheson

General Manager
dmatheson@golfbc.com
250.765.5955

Dan Danis

Sales & Events Coordinator
ddanis@golfbc.com
250.765.5955



Group Package

GROUP RATES FOR 24 OR MORE PLAYERS

Peak Season	April 29 th to October 2 nd	\$115/pp (taxes included)
Value Season	Opening to April 28 th and October 3 rd to Course Closure	\$95/pp (taxes included)

GROUP PACKAGE INCLUDES THE FOLLOWING:

Green Fees

Shared Power Cart

Warm Up Balls

Tournament Services:

- ... 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 Convenor)
- ... 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 Plated, Buffet or BBQ Dinners
- ... Master Account Charge Cards – May be used on roaming carts, halfway kiosks and in clubhouse
- ... Personalized Beverage Cart Service - Have your own on course host or hostess, ask us for details
- ... 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

Rates are subject to applicable taxes. A Service Charge of 15% is levied on all Food, Hosted beverages and bar.

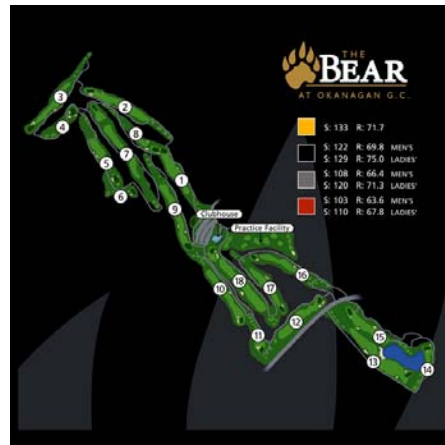


The Golf Course

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	INIT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Gold	367	432	453	165	358	151	541	315	524	3306	427	165	361	503	140	370	401	427	532	3106	6885			
Black	³⁴⁰ 322	⁴⁰⁶ 421	⁴²⁷ 451	151	330	135	515	²⁸⁶ 295	⁵⁰⁴ 511	³¹⁰⁰ 3211	399	151	330	481	120	349	377	406	509	3122	5742			
Silver	302	373	345	136	307	105	431	215	406	2620														
MEN'S HDCP	11	5	3	13	9	17	1	15	7															
PAR	4	4	4	3	4	3	5	4	5	36														
LADIES' HDCP	9	5	7	15	11	17	3	13	1															
Red	255	331	319	112	232	80	357	186	378	2250	376	128	297	432	88	320	352	362	495	2850	5100			
Date	Player										Attest													



THE QUAIL COURSE AT THE OKANAGAN GOLF CLUB

is a magnificent par 72, 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	INIT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Gold	343	540	343	229	370	522	227	426	441	3441	335	170	543	397	321	231	403	545	408	3353	6704			
Black	314	512	308	¹⁹⁴ 191	325	485	201	389	396	³¹²⁴ 3201	303	140	³²⁴ 328	378	²²⁸ 228	¹⁹⁵ 199	391	515	³⁷⁰ 370	⁴²⁴⁷ 4211	6247	6112		
Silver	245	476	268	154	288	443	171	347	348	2740	277	112	448	357	255	134	352	484	260	2679	5419			
MEN'S HDCP	17	9	11	13	15	5	7	1	3															
PAR	4	5	4	3	4	5	3	4	4	36														
LADIES' HDCP	17	3	9	15	13	7	11	5	1															
Red	219	435	244	124	233	419	133	315	293	2415	206	87	368	300	209	117	324	453	234	2298	4713			
Date	Player										Attest													





Tournament Planner Checklist

Event Checklist

- ... Sign and return contract with deposit to secure your date
- ... Decide on prizes - golf shop purchases, customized accessories and/or apparel
- ... Confirm "Hole-in-One" prizes and arrange applicable insurance coverage
- ... Confirm Format - Shamble, Texas Scramble etc.
- ... Confirm Contests - Longest Drive (LD), Closest to the Pin (KP), Putting, Straightest Drive, Hole in Ones
- ... Confirm scoring format & tee decks
- ... Confirm transportation requirements

21-30 Days Before Event

- ... Confirm final numbers and pay final balance
- ... Finalize prize requirements from the golf shop
- ... Confirm Food & Beverage requirements - menu, seating arrangement, special dietary requests
- ... Bar requirements/Cocktail Hour requirements
- ... Banquet Setup - number of people per table, AV equipment, number of prize tables
- ... Confirm Registration setup
- ... Confirm On-Course details and requirements, Food & Beverage account form
- ... Tables and chairs required, Signage, Ice, etc.
- ... Confirm any required Rental Equipment; golf clubs, etc.
- ... Send event details to tournament participants
- ... Registration time, dinner time, directions to course, dress code-including Spike Policy
- ... Confirm on-site Tournament contact

7 Days Before Event

- ... Email Draw - List of players - pairings and foursomes, Handicap list for scoring
- ... Email Corporate or Group logo for use on cart signs
- ... Confirm any changes to Banquet numbers – no reductions after this point

1 Day Before Event

- ... Deliver all Signage and all other on-course materials

Event Day

- ... Relax and let The Okanagan Golf Club take care of the rest!



Breakfast

HOT BOXED BREAKFAST

Ham, Cheese and Egg Breakfast Wrap

A Piece of Fruit

A Bottle of Juice

\$ 12.00 per person

BOXED BREAKFAST

A Muffin

A Piece of Fruit

A Bottle of Juice

\$7.75 per person

BEFORE THE RANGE

Freshly Baked Breakfast Pastries

Butter and preserves

Coffee and tea

\$6.25 per person

Brunch items and menus available upon request.

OKANAGAN BREAKFAST BUFFET

Eggs Benedict

Breakfast Potatoes with Sweet Peppers and Onions

Grilled Tomato Halves

Fresh Seasonal Fruit Tray

Chilled Orange Juice

Coffee and tea

\$18.50 per person

CONTINENTAL BREAKFAST BUFFET

Freshly Baked Breakfast Pastries

Butter and Preserves

Fresh Seasonal Fruit Tray

Chilled Orange Juice

Coffee and tea

\$12.00 per person

PLAYERS BREAKFAST BUFFET

Freshly Baked Breakfast Pastries

Fresh Scrambled Eggs

Bacon and Breakfast Sausage

Breakfast Potatoes with Sweet Peppers and Onions

Fresh seasonal fruit tray

Chilled Orange Juice

Coffee and Tea

\$16.25 per person

\$14.00 without fruit tray

Prices are subject to change and do not include applicable tax and service charge.



On Course & At The Turn

BOXED LUNCH #1

- Deli Sandwich
- Bottle of Water
- Cookie or Granola Bar
- Piece of Fruit
- Bag of Chips

\$13.00 per person

... with a domestic beer

\$16.00 per person

BOXED LUNCH #2

- Gourmet Wrap
- Bottle of Juice
- Dessert Square
- Piece of Fruit
- Bag of Chips

\$14.00 per person

... with a domestic beer

\$17.00 per person

AT THE TURN

Fresh Made Deli Sandwich and a Domestic Beer **\$14.00 per person**
with a non-alcoholic beverage **\$9.00 per person**

Hot Dog and a Domestic Beer **\$12.00 per person**
with a non-alcoholic beverage **\$7.00 per person**

Smokey and a Domestic Beer **\$12.50 per person**
with a non-alcoholic beverage **\$7.50 per person**

Prices are subject to change and do not include applicable tax and service charge.



Lunch Buffets

WORKING LUNCHEON

- Chef's Soup of the Day
- Tossed Salad with Assorted Dressings
- Assorted Finger Sandwiches (1.5 per person)
- Assorted Squares
- Coffee and Tea

\$15.25 per person
Minimum 24 people

ASSORTED WRAPS

- Chef's Assorted Wraps (1.5 per person)
- Caesar Salad with Chef's Traditional Dressing
- House Made Tortilla Chips and Salsa
- Assorted Squares and Pies
- Coffee and Tea

\$16.00 per person
Minimum 24 people

CREATE YOUR OWN SANDWICH

- Chef's Soup of the Day
- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- Variety of Pickled Items

- Selection of Specialty Breads and Rolls
- Select Deli Meats and Sandwich Spreads
- Sliced Cheeses, Tomato and Lettuce
- Condiments
- Assorted Squares and Pies
- Coffee and Tea

\$19.25 per person
Minimum 24 people

AVAILABLE UNTIL 3PM

Prices are subject to change and do not include applicable tax and service charge.



BBQ Lunch Buffets

LUNCHEON BBQ

Chilled Items

- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- House Made Tortilla Chips & Fresh Salsa
- Fresh Vegetable Presentation with Dip
- Variety of Pickled Items

Hot Off the BBQ

- New York Steak - Five Ounce
- Fresh Chicken Breast - Four Ounce
- Salmon Filet - Four Ounce

Hot Items

- Hot Seasonal Vegetables
- Garlic Bread

For Dessert

- Assorted Squares & Pies
- Coffee and Tea

\$25.75 per person
Minimum 24 people

BBQ BURGER BUFFET

Chilled Items

- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- House Made Tortilla Chips & Fresh Salsa
- Fresh Vegetable Presentation with Dip
- Sliced Cheeses, Tomatoes, Onions & Pickles
- Traditional Garnishes & Condiments
- Fresh Kaiser Buns
- Variety of Pickled Items

Hot Off the BBQ (choose one)

- Beef Burger - Six Ounce
- Fresh Chicken Breast - Five Ounce

Hot Items

- Herbed Potato Wedges

For Dessert

- Assorted Squares & Pies
- Coffee and Tea

\$20.00 per person
Minimum 24 people

Choose two of the following selections:

Choose one of the following selections:

Prices are subject to change and do not include applicable tax and service charge.



Twilight BBQ Menus

TWILIGHT BBQ BURGER BUFFET

CHILLED ITEMS

- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- Fresh Vegetable Presentation with Dip
- House Made Tortilla Chips and Fresh Salsa
- Variety of Pickled Items

BURGER BUILDING STATION

- Fresh Kaiser Buns
- Sliced Cheeses, Tomatoes, Onions, Pickles
- Traditional Garnishes and Condiments

HOT OFF THE BBQ

- Beef Burger - Six Ounce
- Fresh Chicken Breast - Five Ounce

HOT ITEMS

- Herb Potato Wedges
- Hot Buttered Corn on the Cob

DESSERTS

- Assorted Squares and Pies
- Warm Fruit Crumble
- Coffee and Tea

\$25.00 per person
Minimum 25 people

TWILIGHT TOURNAMENT BBQ

CHILLED ITEMS

- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- Variety of Pickled Items
- Fresh Vegetable Presentation with Dip

HOT OFF THE BBQ

Choose one of the following selections:

- Eight Ounce New York Steak
- Five Ounce Fresh Chicken Breast

HOT ITEMS

- Garlic Bread
- Herb Potato Wedges
- Hot Seasonal Vegetables

DESSERT

- Assorted Squares and Pies
- Warm Fruit Crumble
- Coffee and Tea

\$26.00 per person
Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



Twilight Dinner Buffet

CHILLED ITEMS

- Fresh Rolls and Butter
- Tossed Salad with House Dressings
- Chef's Selection of Two Specialty Salads
- Fresh Vegetable Presentation with Dip
- Variety of Pickled Items

HOT ITEMS

- Chef Attended Roast Baron of Beef
- Rosemary & Shallot Beef Jus Lié
- Oven Roasted Herb Potatoes
- Hot Seasonal Vegetables

DESSERT

- Assorted Squares and Pies
- Warm Fruit Crumble
- Coffee and Tea

\$26.00 per person

Minimum 24 people

BrainTrust Canada has held its fundraising event, the Pihl Law Corporation Golf Marathon, at the Okanagan Golf Club for several years, with all funds going toward brain injury education and prevention in the Okanagan. We have been extremely pleased with the professionalism of the Okanagan Golf Club staff, how supportive they are of our cause, and how smoothly our event ran as a result. They have a "yes we can" attitude and we are pleased to recommend them to others.

*Magda Kapp,
Director of Communications,
BrainTrust Canada*

Prices are subject to change and do not include applicable tax and service charge.



Okanagan BBQ Buffet

CHILLED ITEMS

- Tossed Salad
house dressings
- Chef's Selection of Three Specialty Salads
- Fresh Vegetable Presentation
house dip
- Variety of Pickled Items

HOT OFF THE BBQ

Choose two of the following:

- New York Steak - Six Ounce
- Chicken Breast - 4 Ounce
- Salmon Fillet - 4 Ounce

... Add a Prawn Skewer on any BBQ for **\$9.00 per person**

HOT ITEMS

- Garlic Bread
- Oven Roasted Herb Potatoes
- Hot Seasonal Vegetables

DESSERT

- Assorted Squares, Pies and Torte
- New York Cheesecake, Seasonal Berries
- Warm Fruit Crumble
- Fresh Fruit Presentation
- Coffee and Tea

\$37.00 per person
Minimum 24 people

We have held our annual 2 day golf tournament for approx. 150 participants at the Okanagan Golf Club for the past 8 years. This has become a tradition that our company and customers look forward to every year. The course offers us great scenery, challenging golf and is well-maintained. The professional and courteous staff always ensure our tournament is organized and successful.

Convoy Supply Ltd.

Prices are subject to change and do not include applicable tax and service charge.



Okanagan Dinner Buffet

SALADS

Fresh Rolls and Butter

Tossed Salad
house dressings

Chef's Selection of Three Specialty Salads

PLATTERS

Deli Meat Presentation

Fresh Vegetable Presentation
house dip

Domestic and Imported Cheeses
selection of crackers

Variety of Pickled Items

Condiments

ACCOMPANIMENTS

Oven Roasted Herb Potatoes *or* Rice Pilaf

Seasonal Vegetables

Three Cheese Tortellini
roasted vegetables, tomato basil cream

HOT ITEMS

Chef Attended Roast Baron of Beef
Rosemary - Shallot Beef Jus Lié

or

Chef Attended Rosemary Roast Pork Loin
yorkshire pudding

Choose one
Entrée from
the following
selections:

Roasted Garlic Herb Chicken Breast
creole succotash

Pan Seared Salmon & Halibut
shrimp dill cream sauce

Vegetarian Cannelloni

... Substitute Slow Roasted Prime Rib with Yorkshire Pudding, Thyme, Shallot Jus Lié	Add \$5.75
... Additional Entrees	Add \$4.75

DESSERT

Fresh Fruit Presentation

Assorted Squares, Pies and Tortes

New York Cheesecake with Seasonal Berries

Warm Fruit Crumble

Coffee and Tea

\$38.50 per person
minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



Golden Bear BBQ Buffet

CHILLED ITEMS

- Tossed Salad
house dressings
- Chef's Selection of Three Specialty Salads
- Fresh Vegetable Presentation
house dip
- Variety of Pickled Items

HOT ITEMS

- Garlic Bread
- Baked Potatoes with Accompaniments
- Buttered Corn on the Cob

HOT OFF THE BBQ

Choose one
BBQ dish from
the following
selections:

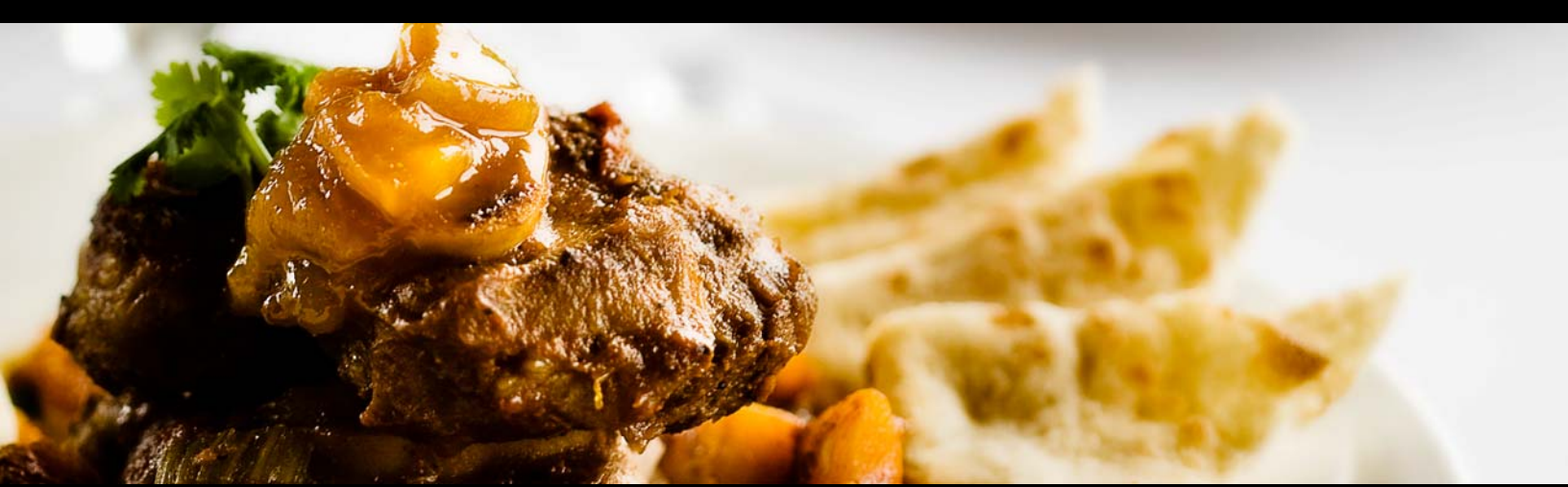
- 8 oz NY Steak & Jumbo Prawn Skewer
- Chicken Breast & 1/2 Rack Ribs
- 5 oz Salmon Fillet & Lobster Tail
- Lamb Chop, Top Sirloin Steak and 1/3 Rack Ribs

DESSERTS

- Assorted Squares
- Pies and Tortes
- NY Cheesecake, Seasonal Berries
- Warm Fruit Crumble
- Fresh Fruit Presentation
- Coffee and Tea

\$43.00 per person
Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



Golden Bear Dinner Buffet

SALADS

Okanagan Valley Baby Greens
house dressings

Baby Nugget and Chive Potato Salad

Tomato and Bocconcini Salad

Pasta Salad 'Niçoise'

Local Artisan Breads

COLD PLATTERS

Deli Meat Presentation

Fresh Vegetable Presentation
house dip

Domestic and Imported Cheeses
herb crostini, crackers

Variety of Grilled, Marinated and Pickled Vegetables

HOT ITEMS

Roasted Garlic and Buttermilk Mashed Yukon Potatoes

Long Grain Rice Pilaf
fire roasted corn, red pepper

Seasonal Valley Vegetables

MAIN DISHES

Chef Attended Slow Roasted Prime Rib
yorkshire pudding, madera shallot beef jus lié

or

Chef Attended Rosemary Roast Pork Loin
yorkshire pudding

Grilled Tandoori Chicken Breast,
butternut squash curry

Pan Seared Salmon
saffron clam sauce

Oven Roasted Halibut
langostino cream sauce

Herb Crusted Pork Tenderloin
wild mushroom demi glace

Roasted Vegetable Cannelloni
tomato basil sauce

...Additional entrées, \$6.25 per person

Choose one
Entrée from
the following
selections:

DESSERTS

Fresh Fruit Presentation

Lemon Crunch Bar, Tiger Brownie, Cream filled Profiteroles,

NY Cheesecake, Chocolate Torte, Warm Apple Pie,

Okanagan Fruit Crumble

Coffee and Tea

\$48.50 per person

Minimum 24 people

Prices are subject to change and do not include applicable tax and service charge.



Executive Dinner Buffet

SALADS

Okanagan Valley Baby Greens
house dressings

Baby Nugget and Chive Potato Salad

Tomato and Bocconcini Salad

Pasta Salad 'Niçoise'

Local Artisan Breads

COLD PLATTERS

Deli Meat Presentation

West Coast Seafood Presentation
*smoked salmon, indian candy, peel and eat
prawns, marinated clams, mussels*

Fresh Vegetable Presentation
house dip

Domestic and Imported Cheeses
herb crostini, crackers

Variety of Grilled, Marinated and Pickled Vegetables

Choose two
Entrées from
the following
selections:

MAIN DISHES

Chef Attended Slow Roasted Prime Rib
yorkshire pudding, madera shallot beef jus lié

Roasted Garlic and Buttermilk Mashed Yukon Potatoes

Long Grain Rice Pilaf
fire roasted corn, red pepper

Seasonal Valley Vegetables

Grilled Tandoori Chicken Breast,
butternut squash curry

Pan Seared Salmon
saffron clam sauce

Oven Roasted Halibut
langostino cream sauce

Herb Crusted Pork Tenderloin
wild mushroom demi glace

Roasted Vegetable Cannelloni
tomato basil sauce

DESSERTS

Fresh Fruit Presentation

Lemon Crunch Bar, Tiger Brownie,
Chocolate Dipped Profiterole

NY Cheesecake, Chocolate Torte, Warm Apple Pie,

Caramel Pecan Flan, Chef's Chocolate Mousse,

Okanagan Fruit Crumble

Coffee and Tea

\$61.50 per person

Minimum 75 people

Additional **\$8.00** per person for groups less than 75 guests.

Prices are subject to change and do not include applicable tax
and service charge.



Executive Plated Dinner Menu

TWO COURSE \$30

1 starter
1 entrée

THREE COURSE \$40

1 starter
1 entrée
1 dessert

FOUR COURSE \$45

2 starters
1 entrée
1 dessert

Each meal includes fresh baked artisan breads, creamery butter, coffee & tea service.

STARTERS

Soup

Roasted Butternut Squash Soup

Chilled Okanagan Vegetable Gazpacho

Appetizers

Prawn Sunomono
julienne vegetable salad

Beef Satay,
thai noodle salad

Salads

Baby Romaine Caesar Salad,
chef's traditional dressing, asiago shavings

Okanagan Cobb Salad
tarragon bacon vinaigrette

Valley Greens Salad
honey citrus vinaigrette

Tomato Boconccini,
balsamic reduction

ENTREES

Our Chef will compliment each entrée with fresh local vegetables

Grilled New York Steak 8oz
buttermilk whipped yukon potatoes, three peppercorn sauce

Butter Glazed Fillet Mignon 5oz
potato squash pave, forest mushroom demi-glace

Bacon Wrapped Rolled Chicken Breast
roasted nugget potato, creole succotash

Pan Seared Salmon Fillet
steamed basmati rice, saffron clam sauce

Yam and Potato Crusted Halibut
pan fried gnocchi, caper-olive tapenade

Pork Tenderloin Medallions
three bean cassoulet, espresso bbq sauce

Lamb shank Ravioli
merlot demi-glace

Grilled Vegetable Wellington
roasted fennel cream sauce

DESSERTS

Pecan Flan
chocolate sauce

New York Cheese Cake
mocha espresso sauce

Okanagan Fruit Crumble Tart
vanilla ice cream

Coconut Crème Brûlée
rum raisin biscotti

Lemon Butter Tart,
blueberry sorbet

Prices are subject to change and do not include applicable tax and service charge.



Buffet Additions

PLATTERS *Serves 25 people*

Artistic Cheese Display

assorted imported and domestic cheese with fruit garnish and crackers

\$118.75

Deli Meat Display

smoked and cured deli meats with fresh rolls and condiments

\$95.50

Fresh Vegetable Basket

garden fresh vegetable presentation with house dip

\$58.50

Fruit Display

local and imported fruits and berries

\$75.00

Poached Tiger Prawns

served with a traditional cocktail sauce and lemon wedges (4 per person)

\$143.75

Smoked Salmon Display

served with cream cheese, capers, onions & artisan bread

\$153.00

STATIONS

Dim Sum Station

premium chinese dim sum with dips

\$26.50 per dozen

Chef Attended Tiger Prawn Sauté Station

cajun, garlic or peppercorn and brandy prawns (minimum 6 dozen)

\$29.00 per dozen

Fresh Shucked Oysters on the Half Shell

served with traditional condiments (minimum 3 dozen)

\$37.75 per dozen

Prices are subject to change and do not include applicable tax and service charge.

Beverage Selections

LIQUOR & BEER

Bar Brand Liquor	\$5.00
Premium Brands Liquor	\$5.50 - \$6.50
Domestic Beer	\$5.00
Import Beer	\$5.90

HOUSE WINE & CIDERS/COOLERS

Domestic House Wine	\$5.65
Regular Cider/Cooler	\$6.30

SPARKLING WINE

Sumac Stellar Jays Brut	\$66.00
Veuve Cliquot	\$150.00

WHITE WINES

Calona Unoaked Artist Series Chardonnay	\$29	Hester Creek Semillon/Chardonnay	\$38	Cedar Creek Ehrenfelser	\$44
Calona Artist Series Gewürztraminer	\$33	Red Rooster Pinot Blanc	\$38	Sandhill Pinot Gris	\$44
Peller Estate Family Series Pinot Blanc	\$33	Red Rooster Chardonnay	\$40	Kim Crawford Sauvignon Blanc	\$46
Sumac Gewürztraminer	\$34	Peller Estate Private Reserve Riesling	\$40	Sandhill Small Lots Viognier	\$58
Hardy's Riesling Gewürztraminer	\$34	Red Rooster Riesling	\$40	Meyer Chardonnay	\$68
Woodbridge Pinot Gris	\$34	See Ya Later Unleashed Riesling	\$40	Caymus Conundrum	\$72
Robert Mondavi Woodbridge Pinot Grigio	\$34				

RED WINES

Peller Estate Family Series Merlot	\$29	Cookathama Shiraz	\$38	Errazarus Cabernet Sauvignon	\$44
Penfolds Shiraz/ Cabernet	\$34	Nk'Mip Pinot Noir	\$42	J Lohr 7 Oaks Cab Sauv	\$49
Sumac Ridge Pvt Rsv. Cabernet/Merlot	\$35	Peller Estate Private Reserve Pinot Noir	\$42	Sandhill Small Lots Cab Sauv/Syrah	\$62
Lindemans Bin 50 Shiraz	\$35	Sandhill Merlot	\$44	Glaetzer Wallace	\$72
J Lohr Painters Bridge Zinfandel	\$36	Young & Wyse Collection Merlot	\$44	Osoyoos La Rose	\$100
Hester Creek Cabernet/Merlot	\$38				

PUNCH

Non-Alcoholic	\$85.00 Per 10 litres
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NON-ALCOHOLIC BEVERAGES

Fountain Pop, Bottled Water	\$2.25
Bottled Pop	\$2.50
Juice	\$2.75
Virgin Cocktails, Non-Alcoholic Beer	\$3.25

NON ALCOHOLIC SPARKLING CIDER

Okanagan Sparkling Apple or Cranberry Cider	\$16.00
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Prices are subject to change and do not include applicable tax and service charge.



Additional Information

PRESENTATION EQUIPMENT

T.V.	\$10.00
8ft Screen	\$30.00
6ft Screen	\$20.00
LCD Projector	\$125.00
LCD Speakers	\$20.00
Overhead Projector	\$30.00
DVD	\$25.00
Handheld Microphone	N/C
Lapel Microphone	\$20.00
Flipcharts	\$15.00
Easel	\$10.00
Administrative Services - photocopying, faxing, telephone services	Market Price

*All other equipment may be special ordered

TAXES

Food and Beverage	15% Service Charge + 12% HST
Room Rental	12% HST
A/V Equipment	12% HST

INTERNET

With Shaw high speed internet, you have the freedom to connect to the internet from anywhere within the clubhouse, using either a laptop or PDA that is Wi-Fi wirelessly enabled. Connect effortlessly during a business meeting or banquet.

Prices are subject to change and do not include applicable tax and service charge.



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. **Service Charges:** All food and beverage services are subject to a 15% service charge.
9. **Taxes:** 12% Harmonized Sales Tax (HST) 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.



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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 \$66.27.
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.