

Golf Tournaments 2016

Thank you for your interest in Jagare Ridge! We are pleased to offer the followingtournament rates for the 2016 season:SAME RATES AS 2015!!!!!(All groups over 24 People are classified as a Tournament)

Days	9-Holes	18-Holes
Monday-Wed.	\$90/person*	\$129/person
Thur-Sun	\$99/person*	\$139/person

Prices include: golf, cart, range, Premier Meal from tournament menu, professionally developed yardage book, Tournament First Tee Giveaway, GST and 15% gratuity.

*9 Hole Tournaments are booked at certain times only, inquire with Tyler Rumpel-Head Professional

<u>Club rentals (New 2016 Titleist Clubs):</u> 9-Holes - \$30.00 18-Holes - \$50.00 Includes: 3 logo golf balls and tees

Some of our services include but are not limited to:

- > Providing a starter and a brief welcome to launch your event
- > Delivery and pickup of proximity markers and other signage
- > Flexibility in relation to your meal requests.



Our clubhouse can accommodate up to 108 golfers with the opportunity to enjoy the excellent fare Jagare Ridge offers. Our elevated clubhouse and wrap-around patio offer scenic views of the magnificent Whitemud Creek Valley. If you are interested in booking a tournament, please fill out the form below and email Tyler Rumpel (jagareproshop@telus.net) or fax (780-438-1844). You may also contact Tyler Rumpel at (780) 432-4030 ext. 2.

Prize Package

Our fully stocked Pro Shop and our staff can assist you with prize selection as well as prize table setup. Corporate and company logo items can be ordered with a minimum of 8 weeks notice. A nominal charge may apply to corporate logoed items.

Food Service Options

Our Food Services department can accommodate your pre and post golf celebrations. We can tailor any menu to suit your requirements. Our 2015 Tournament Menus with pricing are listed below.

Golf Course Liquor Rules (As per AGLC Laws)

No outside liquor may be brought onto the property. Our Food and Beverage Manager, Trevor Gregory, along with our Head Professional, Tyler Rumpel, will be happy to assist you when it comes to liquor hole requirements. These holes may be limited at any time by the golf course. Jagare Ridge maintains discretion regarding whether you are permitted to have any types of these holes on the golf course.

Hole Sponsor and Set-Up

We allow outside Hole Sponsors that **do not** serve alcohol on the golf course, but these sponsors must be fully self sufficient. Jagare Ridge does not supply tables and chairs or supplies for these sponsors, that is the responsibility of the Tournament Organizer or the company involved in the Hole Sponsor. Jagare Ridge maintains discretion regarding whether you are permitted to have some or any of these types of holes on the golf course. Jagare Ridge golf club will help in transporting the Hole Sponsors to and from the holes that have been allocated to them by the golf course and the Tournament Committee.

If there is any other information you may require, please do not hesitate to contact me at the following numbers. We know there are many golf courses to choose from and we look forward to serving your needs when it comes to hosting a successful Corporate/Charity Golf Tournament.

Yours Truly,

Tyler Rumpel CPGA Head Professional Jagare Ridge Golf Club Email: jagareproshop@telus.net Phone 780.432.4030 Ext. 2

TOURNAMENT FOOD OPTIONS

Note: Please advise us of any allergy concerns or special individual requests. We will do our best to accommodate any such requests. ALL PRICES BELOW INCLUDE GST AND GRATUITY!!! PRICES SUBJECT TO CHANGE AT ANY TIME

<u>Premier #1 BBQ Steak Buffet- \$40.80 (Included in Package Pricing)</u>

9 oz AAA Alberta Striploin

Roasted Lemon BBQ potatoes

Home style Chili

Fresh Corn on the cob

Garlic toast

Tossed salad or Caesar salad (your choice)

One deluxe salad (Chef's choice)

Pickles & olives

Fresh seasonal fruit

Assorted dessert squares

Coffee & tea

Premier #2 BBQ Chicken & Rib Buffet - \$40.80pp (Included in Package Pricing)

Sweet & Sticky BBQ Chicken Breast Sweet & Sticky BBQ Baby Back Ribs Herb Roasted potatoes Home style Chili Garlic Toast Fresh Corn on the cob Tossed salad or Caesar salad (your choice) One deluxe salad (Chef's choice) Pickles & olives Fresh seasonal fruit Assorted dessert squares Coffee & tea Premier #3 Surf & Turf Buffet- \$40.80 (Included in Package Pricing)

Orange Glazed Atlantic salmon AAA Alberta Strip loin Creamy Lemon Dill potatoes Garlic toast Fresh seasonal vegetables Tossed salad or Caesar salad (your choice) One deluxe salad (Chef's choice) Pickles & olives Fresh Dinner Rolls Fresh seasonal fruit Assorted dessert squares Coffee & tea

Premier #4 Prime Rib Buffet \$52.00 (\$11.20 Add on to Package Pricing)

Roast AAA Alberta Prime Rib Red Wine Au Jus Cream Cheese mashed potatoes Garlic toast Cabbage rolls Fresh seasonal vegetables Tossed salad or Caesar salad (your choice) One deluxe salad (Chef's choice) Pickles & olives Fresh Dinner Rolls Fresh seasonal fruit Assorted dessert squares Coffee & tea Premier #5 BBQ Steak Buffet -\$26.40 (\$14.40 Reduction to Package Pricing)

6 oz AAA Alberta Strip Loin Roasted Lemon BBQ potatoes Garlic toast Fresh Corn on the cob Tossed salad Caesar salad Pickles & olives Fresh seasonal fruit Assorted dessert squares Coffee & tea

<u>Premier #6 BBQ Burger Buffet -\$26.40 (\$14.40 Reduction to Package Pricing)</u>

Grilled Chicken Breasts Grilled Hamburgers Fresh Kaiser buns Tossed salad Ceasar salad Cheese tray Pickles & olives Lettuce, tomatoes, onions & condiments Fresh seasonal fruit Assorted dessert squares Coffee & tea

Premier #7 A la Carte Steak Sandwich -\$26.40 (\$14.40 Reduction to Package Pricing)

8 oz AAA Alberta Striploin served on garlic toast and topped with onion rings. Accompanied by roasted lemon BBQ potatoes and corn on the cob. Choice of soup, house salad or Caesar salad to start.

Continental Breakfast Buffet - \$12.00 (\$12.00 Add On to Package Pricing)

Assorted pastries Assorted muffins Toast and jams Fresh yogurt Seasonal fresh fruit Coffee, tea, milk & assorted juices

Hot Breakfast Buffet - \$18.00 (\$18.00 Add On to Package Pricing)

Scrambled eggs Sausage & bacon Blueberry pancakes Deluxe hashbrowns Assorted pastries Toast & jams Seasonal fresh fruit Coffee, tea, milk & assorted juices

Burger BBQ - \$13.20 (\$13.20 Add On to Package Pricing)

Grilled hamburgers Fresh Kaiser buns Lettuce, tomatoes, onions & pickles Condiments

Chips

Pop, juice & water

Burger BBQ and Beer - \$19.20 (\$19.20 Add On to Package Pricing)

Grilled hamburgers

Fresh Kaiser buns

Lettuce, tomatoes, onions & pickles

Condiments

Chips

Domestic Beer

Note: Please advise us of any allergy concerns or special individual requests. We will do our best to accommodate any such requests

Jagare Ridge Golf Club- Tournament Booking, Information and Terms of Event

14931-9th Ave, S.W., Edmonton, Alberta T6W1A4 Email: jagareproshop@telus.net Pro Shop: 780- 432-4030 ext. 2 Clubhouse: 780-432-4030 ext. 4 Fax: 780-4381844

Tournament Date:		Day of the W	/eek:	Start Time:	am/pm	
Contact Person:		Organization:				
Address:		Postal Code:				
Telephone :(wk)	(cell)	(hm)	(Em	nail)		
Credit Card # (Mandatory):			exp. Date:	(Used t	o Secure Payment)	
Name of Cardholder:		Signa	ature:			
Initial numbers for Event (Golf and Food) m	ust be submitted 10 D quoted includes GST a	ays prior to Event- S			
# Of Golfers		x \$	each = \$		_	
Extra Carts (If re	quired)	x \$\$35.00_	each =\$			
# of Club Rental		x \$	each =\$			

Terms of Event: I agree that Initial Numbers for the tournament will be given 10 days prior to the event. Then 72 Hours prior to the event, Final Numbers must be given, which can only be 20% less that Initial Numbers. Once the Final Numbers are received; there will be a 10% leeway for final payment regardless of how many fewer participants fail to participate or show up (i.e. Final Numbers 100 only 80 show up, you still have to pay for 90 Players- 10% Of 100). All golf tournaments are rain or shine events and will be played under these conditions, unless severe weather (Lightning) happens then our Rain Check policy (Located in Pro Shop) comes into effect. Final Payment for Event is due 20 Days after **Event Coordinator receives Invoice.**

Food Selection (Examples: Premier 1 and Hot Breakfast or Burger BBQ and Premier 2) Fill in Below:

Check here_____ to agree with the above Terms of Event Name: ______

Extra Breakfast

Extra Lunch

Extra Dinner

x \$ each =\$

x \$ each =\$

_____x \$_____each =\$_____