




Overlander Golf & Events Centre — Tournament Package Guide

Welcome to Overlander

OVERLANDER GOLF & EVENTS CENTRE

Tournament Package Guide

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Welcome to Overlander. Located in beautiful Armstrong, BC, Overlander Golf & Events Centre offers the perfect setting for your next tournament. This guide is designed to help you plan a seamless event, from choosing the right tournament format to organizing food, beverages, rentals, and on-course contests. Our newly remodeled 9-hole executive course features tree-lined fairways, glistening water features, and strategic bunkering—providing a fun and engaging experience for all skill levels. Whether your group includes seasoned players or enthusiastic newcomers, the course's layout ensures challenge without intimidation, making it ideal for corporate outings, charity fundraisers, and social gatherings.

Pacing is one of our strengths. With an average round time of 1.5–2 hours, your group will have plenty of time to enjoy food, beverages, awarding of prizes, and post-round activities. This compact, well-run schedule makes it possible to host morning and afternoon waves or add clinics and putting contests without overextending your day. Our team is available to assist with check-in, cart staging, and custom scorecards. Clear signage, contest markers, and marshal support help maintain pace of play while keeping the experience friendly and memorable.

In the pages ahead, you will find a breakdown of our tournament packages, detailed rental options, and engaging on-course contest ideas. We also include comprehensive buffet menus crafted to satisfy a wide range of tastes and dietary preferences, plus a planning checklist that guides you through every milestone from 60 days out to the morning of your event. Our policies and payment details are included to ensure transparency and a smooth partnership. If you have unique requests—special hole activations, branded signage, or custom trophies—please reach out to Scott Wilson at the number above. We're committed to helping you design a tournament that reflects your goals and delights your guests.

Tournament Packages Overview

Selecting the right format is the first big decision in crafting your tournament experience. At Overlander, we offer two streamlined 9-hole options that keep your event lively and time-efficient while accommodating different group sizes and preferences. Both formats are supported by our professional staff, flexible food and beverage offerings, and optional contests to elevate engagement. Below you will find the original package details preserved and presented with added context to help you choose. If your group requires a hybrid approach—such as combining a clinic and a 9-hole round or staggering tee times for service teams—we're ready to help design a custom flow.

9 Hole Tee Time Event

- Minimum 24 golfers
- \$35 per player (green fees)
- Meal options available

Ideal for organizations that prefer a rolling start and a more intimate flow, tee time events let groups head out in intervals. This format supports smaller arrival surges, offers flexibility for guests with varied schedules, and can simplify parking and registration logistics. It also makes it easier to integrate lessons or warm-up ranges. Expect a smooth tempo, especially useful if you plan networking at the turn or a relaxed, post-round reception.

9 Hole Shotgun Event

- Minimum 36 golfers
- \$42 per player (green fees)
- Meal options available

Shotgun events start all groups simultaneously from designated holes, bringing your field back to the clubhouse at roughly the same time—perfect for awards, raffles, or a seated buffet. This format creates a shared, high-energy experience and makes it easier to keep the schedule on track. Our staff assists with hole assignments, cart staging, and player briefings to ensure a punctual, enthusiastic start.

Rentals and On-Course Contests

Outfitting your players and energizing your competition are two key ingredients for a successful tournament day. We maintain a selection of club rentals and carts to ensure everyone can participate comfortably, and we provide classic contest formats that add excitement and create memorable moments. Please note that quantities for rentals are limited; advance reservations are essential to ensure availability for your date. For branded markers, custom longest-drive signs, or sponsor spotlights, our team can help coordinate placements and pickups.

Rentals

- Club Rentals – \$25 per person (includes balls & tees)
- Power Carts – \$25 per cart
- Pull Carts – Complimentary
- Power & pull carts included for shotgun events
- Limited quantities available – please reserve in advance.

On-Course Contests

- Closest to the Pin
- Long Drive
- Prize: Complimentary Round for 4 (with power carts)

Contest Tips: For Closest to the Pin, use a par-3 with good visibility and place a measuring tape at the green. For Long Drive, choose a wide fairway with limited hazards to keep play brisk. Consider adding a straightest drive line or a putting challenge near the clubhouse to keep non-golfers engaged. To streamline prizing, collect winners' names at scoring and announce during the meal. If sponsors are involved, place their logos on contest signage and recognize them during the awards to maximize their exposure.



Food & Beverage Policies and Buffets

We are a fully licensed facility, and our team takes pride in crafting satisfying, crowd-pleasing menus. Please note that outside alcohol is strictly prohibited; all alcohol must be purchased onsite and will be monitored by our staff in accordance with local regulations. We recommend appointing a team captain or organizer to communicate this policy to participants in advance to avoid confusion on event day. Our culinary offerings range from casual barbecue spreads to elevated salmon and steak buffets, with robust salad selections and sides designed to accommodate varied tastes. If you have specific dietary needs—gluten-free buns, vegetarian proteins, or dairy-free dressings—let us know during your menu selection window so we can have appropriate labeling and serving utensils ready.



Buffet Food Options

Deli / Salad Bar Buffet \$20

- Ciabatta, white & whole wheat
- Deli Meats: Turkey, ham, roast beef
- Cheese: Cheddar & Swiss
- Vegetables: Lettuce, tomato, pickles, red onion
- Condiments: Mayo, mustard, chipotle mayo
- Salads: Caesar, tossed, macaroni, potato salad
- Fruit tray, soup with dinner roll
- Juices & pop

BBQ Cookout Buffet \$25

- Grilled chicken breast & beef burgers
- Brioche buns
- Toppings: Lettuce, tomato, red onion, pickles
- Cheese: Cheddar & Swiss
- Condiments: Mayo, mustard, ketchup, relish
- Salads: Caesar, tossed salad, potato salad
- Extras: Fruit tray, soup with dinner roll
- Juices & pop

Signature Specialty Buffets

For events that call for a distinct culinary identity—charity galas, sponsor appreciation days, or corporate milestones—our specialty buffets deliver elevated flavors with eye-catching presentations. The options below are designed to satisfy larger appetites after a brisk 9-hole round while providing balance through fresh salads and vegetable-forward sides. They also pair beautifully with wine service or curated non-alcoholic beverages. When planning, consider the timing of awards so hot items reach guests promptly, and share any dietary accommodations 10 days prior so our team can prepare substitutions where possible.

La Mexicana Taco Bar \$22

- Pulled pork, shredded chicken, shredded beef
- Shells: Soft tortillas & lettuce wraps
- Coleslaw, pico de gallo, guacamole, salsa verde, avo crema
- Cilantro lime rice
- Watermelon feta mint salad; Tossed salad (multiple dressings); Mexican chopped salad; Broccoli apple salad; Fruit tray
- Pickled vegetable tray, black bean dip & tortillas
- Soup & dinner rolls
- Juices and Pop



Salmon Duo Buffet \$40

- Miso glazed salmon; Salmon with béarnaise
- Wild rice pilaf, roasted fingerling potatoes, honey dill carrots, zucchini
- Caesar, tossed, Asian chow mein salad
- Fruit tray, soup & dinner rolls
- Juices and Pop

1862 Social House Steak Buffet \$45

- Top sirloin steak (cooked medium)
- Creamy mashed potatoes; French fries; Roasted carrots, zucchini & red onions
- Caesar, tossed, macaroni salad
- Fruit tray, soup & dinner rolls
- Juices and Pop



Tournament Planning Checklist

Thoughtful planning is the difference between a good tournament and a great one. Use this practical timeline to communicate clearly with players, sponsors, and vendors. Share updates by email two to three times before the event, and confirm final numbers in writing to streamline day-of execution. Assign roles—registration lead, sponsor liaison, scoring captain—so no task is overlooked. Below, the original checklist items are preserved and expanded with implementation tips.

30–60 Days Prior

- Confirm format (tee time or shotgun)
- Confirm carts & rentals
- Confirm contests (KP, long drive, hole-in-one)
- Plan banquet & registration setup

Tips: Lock your date and format early so sponsors can commit. Draft a site plan that includes registration tables, signage locations, and flow for carts and pedestrians. Begin collecting player handicaps (if applicable) and jersey sizes for apparel prizes.

30 Days Prior

- Confirm participant count
- Finalize menu & dietary needs
- Send event details to players

Tips: Share a concise event brief—arrival time, warm-up options, format, contests, pace-of-play expectations, and alcohol policy. Confirm audio needs for announcements and awards.

10 Days Prior

- Final numbers & guest list
- Confirm arrival times

Tips: Submit your final headcount for food and rentals. Provide a tee sheet or hole assignment list to speed up check-in. Prepare signage, rules sheets, and contest markers.

2 Days Prior

- Submit final counts & materials

Tips: Deliver any branded items, raffle prizes, and sponsor banners. Share the run-of-show with volunteers and staff.

Day of Event

- Registration & scoring setup
- Final payment due

Tips: Open registration 45–60 minutes before first tee. Make a short opening announcement covering safety, pace, and contests. After play, collect scorecards promptly and move directly into awards while guests are seated.

Important Policies, Payments, and Conduct

Alcohol Policy

All alcohol must be purchased onsite. Outside alcohol will be confiscated. Communicate this clearly in pre-event emails and on signage at registration to avoid awkward conversations. Our staff is trained to ensure responsible service and guest safety.

Pace of Play

Each group should include at least one experienced golfer to maintain flow. Encourage ready golf, limit practice swings, and keep up with the group ahead. Our marshals will assist as needed to ensure enjoyable pace for all participants.

Dress Code

Golf or athletic attire is required. No offensive or inappropriate clothing. Recommend soft spikes or athletic footwear. Remind guests to bring layers in case of changing weather conditions.

Weather

Events run rain or shine unless course conditions are unsafe. In the event of lightning or course closure, we will work with organizers on rescheduling or fair adjustments. Consider adding tents or indoor spaces for registration and awards during unsettled forecasts.

Deposits & Payment

- \$250 non-refundable deposit required
- Final numbers due 10 days prior
- Full payment due day of event
- 18% gratuity applies to food & beverage
- 5% surcharge applies to green fees

Liability & Conduct

Participants are responsible for equipment and cart damage, proper golf etiquette, and respectful behavior. Please brief your teams on cart path rules, course care (repair ball marks and divots), and safety near tees and greens. Our staff reserves the right to remove guests who jeopardize safety or disrupt play.

- Equipment and cart damage
- Proper golf etiquette
- Respectful behavior.

Thank you for considering Overlander Golf & Events Centre for your tournament. With thoughtful planning, clear communication, and support from our experienced team, your event will run smoothly and leave players excited for next year. To begin planning or to check available dates, contact Scott Wilson at 604-710-4844.

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SOCIAL HOUSE

— ARMSTRONG, BC —