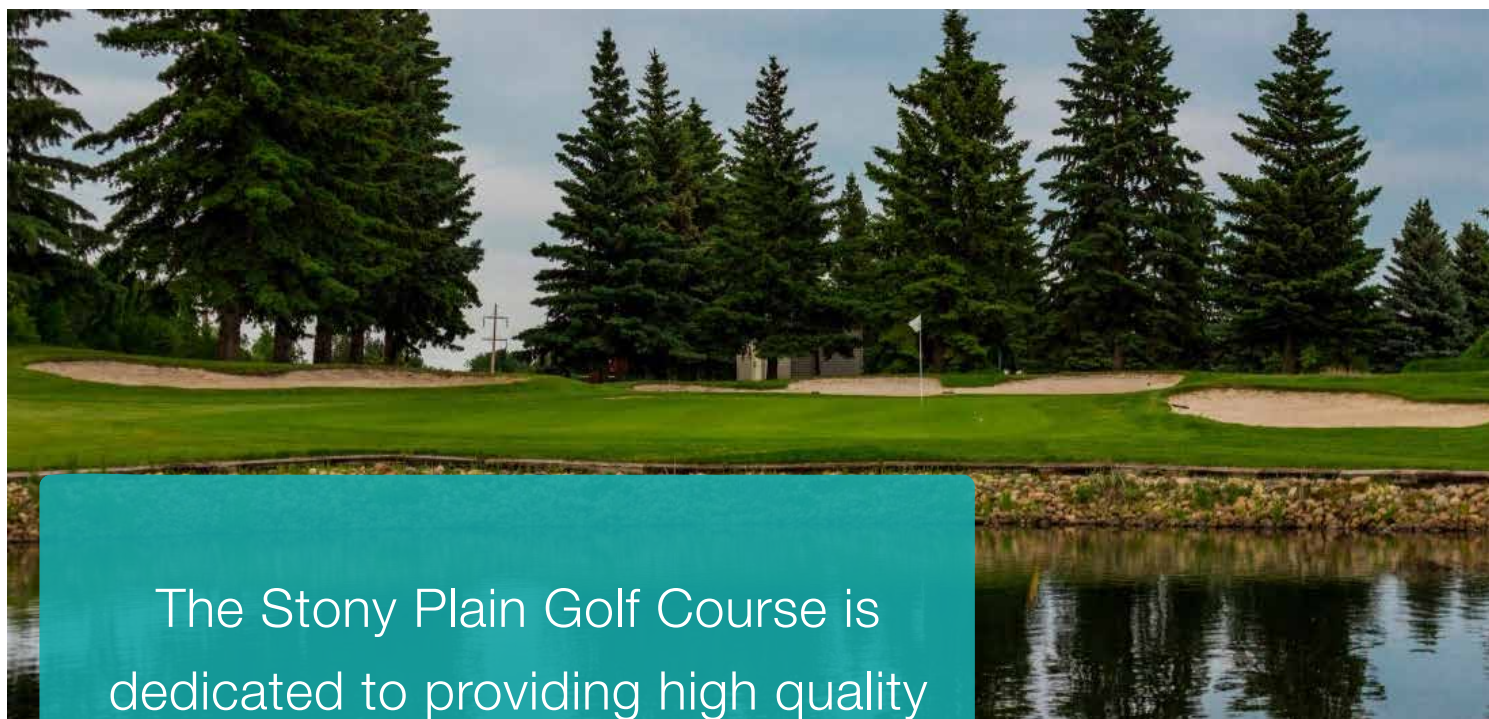




2019 TOURNAMENT PACKAGE



The Stony Plain Golf Course is dedicated to providing high quality golfing experiences and enhancing our customers enjoyment of the game. We will always strive to exceed your expectations

CONTACT US

Proshop

18 Fairway Drive
Stony Plain, Alberta T7Z 1M3
Phone - 780-963-2133
Website - GolfStonyPlain.com

Manager of Golf Operations

Jeff Cuthbertson, PGA Canada
Phone - 780-963-2133
Email - j.cuthbertson@stonyplain.com

Head Professional

Robb James, PGA of Canada
Phone - 780-963-2383
Email - r.james@stonyplain.com

COURSE INFORMATION

Located just 20 minutes west of Edmonton, we offer a wide range of services including:

- 🏌️ Corporate and tournament golf outings
- 🏌️ Business meetings, retreats or seminars
- 🏌️ Fully licensed restaurant, lounge and two elevated patios
- 🏌️ Custom event planning
- 🏌️ Special menus easily accommodated
- 🏌️ Seating for 150 people
- 🏌️ Scenic golf course view
- 🏌️ Practice facility including driving range, chipping area and putting area
- 🏌️ Corporate promotional services available upon request

We pride ourselves in being able to assist the tournament organizer to plan and implement a fun and successful event. Whether your needs are a small company outing for 12, or a full scale 144 player event, we can aid in making the process a lot easier. We will make your event a complete success from start to finish.



2019 TOURNAMENT PACKAGE

Includes:



18 hole Green Fee



Prize Allocation

\$10/ player



Power cart



Banquet Meal

Option 1 included



Range



Tournament Set-up

*includes prepared scorecard,
proximity marker set up and
power cart alignment.*



Bottle of Water

Add ons:



Custom Event Merchandise



Hole In One Insurance



Beat the Pro



Pre-Event Golf Instruction

Pricing:

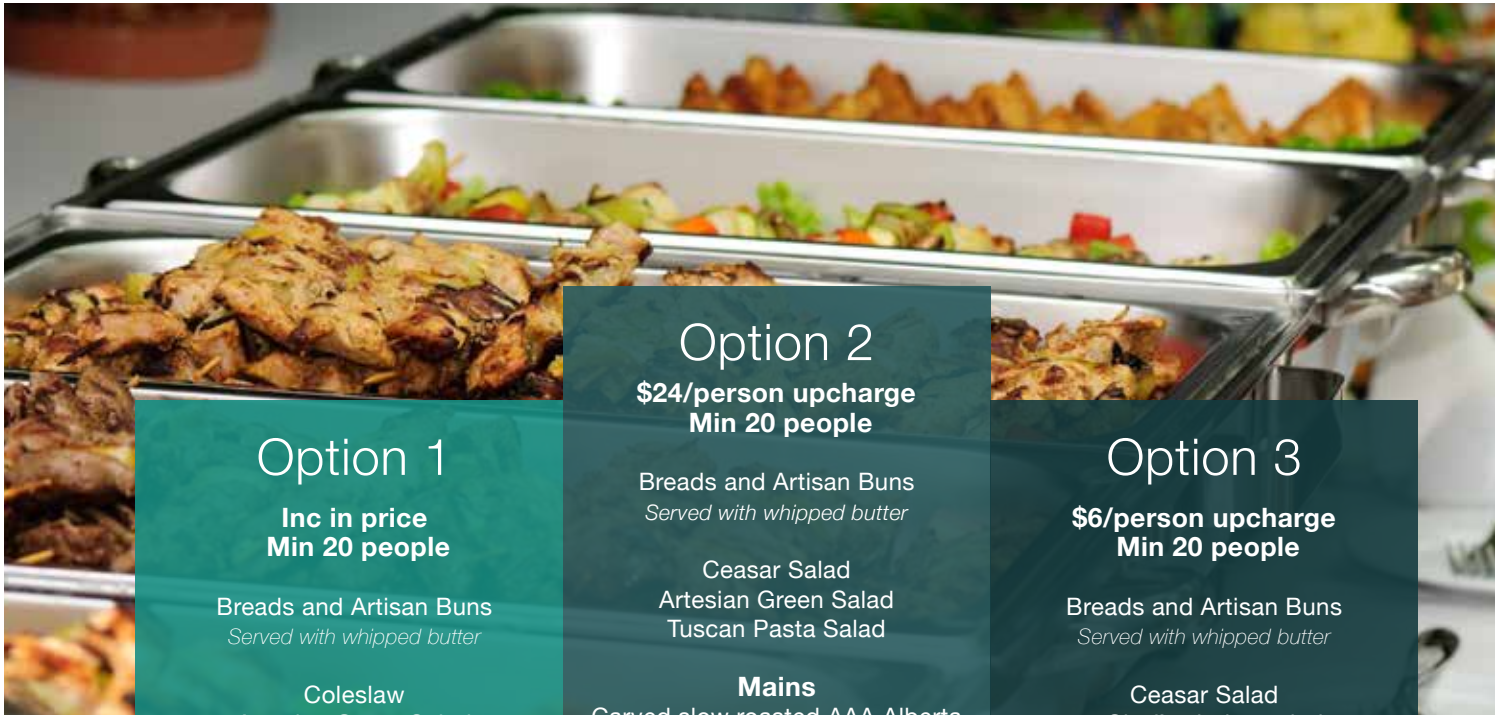
Monday-Thursday (any time) \$99

Friday-Sunday and Holidays \$129

Weekend after 12pm \$109

All prices include gst. There is an 18% gratuity on the food and beverage portion (total food and beverage portion per player is \$30 for option 1, \$54 for option 2 and \$33 for option 3)

2019 BANQUET PACKAGE



Option 1
Inc in price
Min 20 people

Breads and Artisan Buns
Served with whipped butter

Coleslaw
Artesian Green Salad
Includes two dressings

Mains
6oz NY Steak From the Grill

Sides
Baked 3 cheese Macaroni
Seasoned Vegetables in Parsley
Pepper Olive Oil
Roasted Garlic & Chive Mashed Potatoes

Desserts
Assorted Pastries and Cupcakes
Seasonal Fresh Fruit Platter

Option 2
\$24/person upcharge
Min 20 people

Breads and Artisan Buns
Served with whipped butter

Cesar Salad
Artesian Green Salad
Tuscan Pasta Salad

Mains
Carved slow roasted AAA Alberta
Prime rib Au Jus

Choose 2 of the following Mains
Baked Atlantic Salmon
with Dill Lemon sauce
Roast Pork Loin
with Dijon Mustard Sauce
Garden Valley Roast Chicken
with Broccoli Bacon Pesto Cream Sauce

Sides
Vegetarian Fried Rice
Seasoned Vegetables in Parsley
Pepper Olive Oil
Roasted Garlic & Chive Mashed Potatoes

Desserts
Assorted decadent chocolate cranberry and chocolate truffle light mousse cakes.
Assorted Mini Cheesecakes
Banana Caramel Bread Pudding.
with Vanilla Custard
Seasonal Fresh Fruit.

Option 3
\$6/person upcharge
Min 20 people

Breads and Artisan Buns
Served with whipped butter

Cesar Salad
1 Chef's choice salad

Mains
Slow Roasted Alberta Beef Baron Slices
in red wine Au Jus
Herb Roasted Chicked Breast
with rosemarywhite wine glaze
Baked Basa Filet
with lemon dill sauce

Sides
Seasonal vegetables in olive parsley pepper
Paprika roasted red potatoes

Desserts
Assorted decadent chocolate cranberry and chocolate truffle light mousse cakes.
Seasonal Fresh Fruit Platter.

GENERAL INFORMATION

Menu

Aside from the 3 options we offer, we can also customize a menu with our restraint staff if requested. Your final menu selection should be finalized at least 3 weeks prior to the event. Outside food and beverage is not permitted on the property

Food and Beverage

Off- site food or beverage is not permitted without the consent of the food and beverage manager. AGLC do not permit any beverages to be brought into or taken out of the licenced establishment. Should your function require speciality beverages please contact the golf course regarding policy, service time, price etc. Alcohol may not be served before 10am. If your group requires it to be served before this then please contact the golf course minimum 2 weeks prior to the event. Leftover food or drinks are not permitted to be removed from the facility in accordance with capital health and authority and provincial health regulations

Deposits

For groups under 75 people a non-refundable deposit in the amount of \$500 is required to secure the banquet facility. For those groups with 76 or greater people we require a \$1000 deposit. Deposits will be requested with a function confirmation sheet to ensure the initial booking and details are correct. This deposit is applied to the final balance and is not an additional charge. Cancellation policy for all events is 21 business days prior to the event cancellation of the event within 21 business days of the function will result in a forfeiture of the deposit

Guaranteed Number

Guaranteed numbers attending are required ten business days before the event. The golf course prepares all banquets based on the guaranteed number – we are unable to guarantee that we would be able to provide the agreed menu and seating number exceeding the confirmed total attendance. Billings will be based on guaranteed number or actual number of attendance, whichever is greater. A head count will be done by your function personal.

Pricing and payment

Prices are subject to change. Guaranteed pricing will be given 60 days prior to event.

All food and beverage including corkage and bartending services are subject to a 18% banquet service charge and 5% goods and services tax. Payment in full required on day of event

Storage and room setup

The golf course must be advised of any special deliveries and room setup requirements prior to the function date. Set up time will be determined based on the availability of the facility. The Stony Plain Golf course does not assume responsibility for any personal property or equipment brought into the facility. Personal effects and equipment must be removed immediately after the function unless arrangements are made prior to the event

Liability

The host acknowledges personal liability to pay the stony plain golf course the cost to repair all damages to course property and or the banquet facility that may occur as a result of the actions of any persons associated with the event