



2024 TOURNAMENT
PACKAGE



THE GOLF COURSE - PLAY 27 HOLES



POINTE

A target style design with numerous elevation changes & city views.



HERITAGE

A traditional design with many risk reward opportunities including the par 5 island green.



DESERT

A parkland links-style design with fescue & superb bunkering.

A Preferred Venue

We are honoured to host regular events such as, the Qualico, and Shane Homes, just to name a few. Our Desert and Heritage 9's have been ranked #46 on SCOREGolf's 2019 Best Public Golf Courses in Canada!

Whether it be for 25 or 225, our goal is to provide you and your invited guests an exceptional experience down to the very last detail.

It's all in the details

Whether you are entertaining clients, celebrating staff achievements, or raising important funds for charity, our Tournament Package offers the choice and detail necessary to exceed your expectations.



TOURNAMENT PACKAGES

						Mon - Thurs	Fri - Sun	
GOLD	Green fee & golf carts	Gold banquet meal	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up	\$220 per person	\$230 per person
SILVER	Green fee & golf carts	Silver banquet meal	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up	\$205 per person	\$215 per person
BRONZE	Green fee & golf carts	Bronze banquet meal					\$180 per person	\$190 per person

Always Included:

- **Course Set-Up:** Heritage Pointe will assist with golf course set up - hole prizes, sponsor holes, on course events etc.
- **Banquet Meal:** Enjoy one of our premium banquet meals, customized for each package, before or after your golf day. Options to upgrade or add a second meal are available upon inquiry.
- **Personalized Scorecards & Cart Plates:** Your guests names will be displayed on their carts and scorecards. We can also include your company logo and/or sponsor logos.
- **Prize Allotment:** \$20 per person to be used in the golf shop for prizes or gifts for your guests.

**Not included in Bronze Package*

Minimum size for a Corporate Tournament is 25 players. For groups smaller than 25, please inquire about our Small Group Booking Program.

Sample Add-Ons

- **Scoring & Presentation:** Digitally showcase sponsor logos, guest names, hole contests and scores.
- **Welcome Gift:** Greet your guests with a swag bag full of custom logo products, pro shop merchandise.
- **Meal Add-Ons:** Include a breakfast sandwich, sunrise buffet, boxed lunch or on-course bbq
- **Cocktail Hour:** Enjoy an after-golf cocktail hour of networking and appetizers.



DINNER BUFFET SERVICE

**Minimum 30 people required for buffet service*

GOLD - Carved Alberta beef striploin, house au jus & horseradish, grilled chicken breast with creamy wild mushroom sauce, herb roasted potatoes, hot seasonal vegetables, artisan green salad, Thai noodle salad, Chef's choice salad, assorted dessert platters, bakery buns & butter

\$75

Additional Meals

SILVER - Carved Alberta beef striploin, house au jus & horseradish, herb roasted potatoes, hot seasonal vegetables, artisan green salad, Chef's choice salad, assorted dessert platters, bakery buns & butter

\$65

Additional Meals

BRONZE - Lemon & herb roasted chicken pieces, herb roasted potatoes, hot seasonal vegetables, medley, artisan green salad, fresh baked assorted cookies, buns & butter

\$55

Additional Meals

Upgrade your Protein - Alberta Prime Rib +15, Alberta beef tenderloin +20

*Any dietary restrictions must be advised 72 hours in advance in writing.
All prices are subject to 18% gratuity and 5% GST.*



BREAKFAST SELECTIONS

FAST TEE REGISTRATION

- Muffins and Coffee \$5.00/person
- Bailey's and Coffee \$6.00/beverage
(one ounce shot. Includes Heritage Pointe server for a max of 2 hours)
- Coffee (40 cup carafe) \$70.00/carafe

EXPRESS GRAB 'N' GO - \$14.00/person

* Served at registration or out of the Crossover Grill

- Breakfast sandwich with egg, back bacon and cheddar on an English muffin
- Selection of whole fruit
- Regular/decaffeinated coffees and a selection of teas

CONTINENTAL - \$13.00/person

- Assorted mini breakfast pastries and muffins
- Seasonal fruit tray with fresh berries
- Regular/decaffeinated coffee and a selection of teas

SUNRISE BREAKFAST BUFFET - \$20 PER PERSON (OUR MOST POPULAR!)

- Assorted mini breakfast pastries and muffins
- Seasonal fruit and fresh berries
- Scrambled eggs with scallion garnish
- Crispy bacon
- Spolumbo's maple breakfast sausage
- Savoury potato wedges
- Grapefruit, apple and orange juice
- Regular/decaffeinated coffee or teas

Any dietary restrictions must be advised 72 hours in advance in writing.

All prices are subject to 18% gratuity and 5% GST.



LUNCH MENUS

THE MULLIGAN BOXED LUNCH

\$18.00/PERSON

- A fresh deli sandwich: selection of turkey, roast beef, ham and cheese
- Two freshly baked cookies
- Bagged potato chips
- Bottled water

THE MASTERS BBQ BUFFET

\$25.00/PERSON

- Potato salad
- Caesar salad
- Fresh housemade potato chips
- Fresh baked cookies

CHOICE OF ONE (1) BBQ ITEM:

** Served with all the fixings*

- BBQ beef burger
- Mild Italian Spolumbo's sausage
- Pulled pork
- Chicken souvlaki

Additional BBQ item from above list available for \$8 per person, per selection

Add a selection of non-alcoholic beverages at a discounted price:

- Bottled pop \$2.25
- Bottled water \$1.50

** All beverages charged on consumption*

ON-THE-RUN LUNCH

** Served out of the Crossover Grill anytime during round*

- Hotdog & chips \$12
- Smokie & chips \$14
- Cheeseburger & chips \$15

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THE 19TH HOLE APPETIZERS

MENU SELECTION - \$15.00/person

Passed hors d'oeuvres as guests arrive during cocktail hour

- House made tortilla chips with fresh pico de gallo (placed on tables)
- Mini vegetable spring rolls with plum sauce
- Chicken wings with a selection of sauces
- Jalapeno jelly glazed beef meatballs
- Chef's seasonal cold canapé

** Please ask for customizable options!*

ADD ANY OF THE FOLLOWING COLD PLATTERS:

- International and domestic cheese platter **\$8.50/person**
- Poached prawn and smoked salmon platter **\$10.50/person**
- Crudite platter with assorted dips **\$7.50/person**
- Fresh fruit platter **\$8.00/person**
- Charcuterie **\$9.50/person**

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CONTACT US

Inquiries:

To discuss your tournament options and book a personal tour, contact Misha Davidson at misha@windmillgolf.com or call 587-578-6677.

Contact Info:

Golf Shop (403) 256-2002

Administration (403) 256-9192

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Heritage Pointe Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.

