



TOURNAMENT
APPLICATION & CONTRACT

lloydminster.ca/lgcc

CHOOSE A GOLF OPTION!

18 Holes: \$65.00 per player

(minimum 96 golfers for shotgun start)

- Includes Green Fees, Power Cart Rental (one seat per player) and \$10 per Player Prizing Allocation

9 Holes: \$50.00 per player

(minimum 44 golfers for shotgun start)

- Includes Green Fees, Power Cart Rental (one seat per player) and \$10 per Player Prizing Allocation

**Fees include Tournament Staging and Scheduling

***Prices do not include GST**



QUESTIONS OR CONCERNS?

Marty Wheaton | Facility Manager | 306-825-3406 | mwheaton@lloydminster.ca

BREAKFAST (minimum 40 meals)

Breakfast is the most important meal of the day, help your guests get warmed up with one of three breakfast options.



- Breakfast Buffet** \$13/person
 - Bacon, Sausage, Scrambled Eggs, Hash Browns, Muffins, Cinnamon Buns, Fresh Fruit, Coffee, Tea, and Juice

- Grab & Go Breakfast** \$10/person
 - Breakfast Bun with Egg and Bacon or Ham, Fresh Fruit, Coffee, Tea and Juice

- Continental Breakfast** \$9/person
 - Muffins, Pastries, Cinnamon Buns, Fresh Fruit, Yogurt, Coffee, Tea and Juice

- Omelette Station** \$18/person
 - Hash Browns, Muffins, Cinnamon Buns, Fresh Fruit, Coffee, Tea and Juice

Have a group less than 40?

Let us know and we can suggest some delicious options!

****15% Gratuity will be charged on all meals.
*Prices do not include GST**



FULL MEAL OPTIONS

(minimum 40 meals)

Your golf tournament will be complete after a great meal to cap off this memorable day. Let our chef bring your tournament to the next level, as we serve up a buffet with all the fixings!

Choice of One Entrée

- 8oz AAA Hand Cut New York Steak \$28/person
- Full Rack of Fall-Off-The-Bone Baby Back Ribs \$29/person
- Half Rack of Baby Back Ribs with Chicken Breast \$29/person
- Herb Crusted Roast Beef and Yorkshire Pudding \$26/person
- Marinated Chicken Breasts with Peppers and Onion \$25/person

**15% Gratuity will be charged on all meals.

*Prices do not include GST

Included Is Your Choice Of: (please select one style of potato)

- Baked Potato & Fixings OR
- Mashed Potato Bacon & Cheese Casserole OR
- Herb Oven Roast Potatoes

Included Is Your Choice Of: (please select one style of salad)

- Caesar Salad
- Tossed Salad (Two Dressings)
- Southwest Chipotle Salad

Buffet Includes:

- Fresh Vegetable Tray
- Baked Beans
- Garlic Toast
- Pasta Salad
- Coleslaw
- Marinated Salad
- Assorted Desserts



LIGHTER MEAL OPTIONS (minimum 40 meals)

Looking for a great meal and want to keep things light? We have you covered with a great selection of burgers and beef on a bun.

Choice of Burger

- Slow Roasted BBQ Beef or Pork on a Bun \$15/person
- 6oz Beef Burger with Cheddar Cheese \$15/person
- 6oz Chicken Burger with Honey BBQ Sauce, Cheese & Bacon \$18/person
- 6oz Chicken Burger with Swiss Cheese and Sautéed Mushrooms \$18/person

Served on Fresh Kaiser Buns
with Four Burger Toppings:

- Tomatoes
- Lettuce
- Onion
- Pickles

Included is your choice of
(please select one style of
salad):

- Caesar Salad
- Tossed Salad (Two Dressings)
- Southwest Chipotle Salad

Buffet Includes:

- Homemade Potato or Pasta Salad
- Coleslaw
- Dessert Squares

**15% Gratuity will be charged on all meals.

*Prices do not include GST

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less than 40?

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options!



ON-COURSE HOSPITALITY STATIONS

Hosting a tournament with On-Course Hospitality Stations allows you, as the event organizer, to provide food and/or beverage service to your guests as they play their round. We supply the liquor, groceries and equipment - you supply the hospitality.

LIQUOR PRICING

House Brands \$3/per oz

- Smirnoff Vodka, Wiser's Rye, Captain Morgan Spiced Rum

Premium Brands \$4/per oz

- Options Available Upon Request

Domestic Beer \$3/per

- Budweiser, Bud Light, Pilsner, Canadian, Coors Light, Kokanee

Premium Beer \$4/per

- Corona, Bud Light Chelada, Bud Light Lime, MGD

Coolers \$4/per

- Smirnoff Ice, Palm Bay, Twisted Tea

Does not include GST. Pricing includes mix, ice, glasses and thermal coolers delivered to your station.

FOOD PRICING

- Burgers \$5/per
- Hot Dog/ Smokie \$4/per
- BBQ Beef on a Bun \$5/per
- Sandwiches \$5/per
- Breakfast Buns \$5/per

Does not include GST. Pricing includes condiments, buns, thermal coolers and napkins delivered to your station.

Replenishment of food or beverages is as easy as a phone call to your tournament representative!

ALL liquor and food distributed on-course must be purchased through LGCC. Any activity that jeopardizes LGCC Liquor or Food Handling licensing is considered grounds for immediate event cancellation. You will be held responsible for the actions of the organizations hosting your Hospitality Stations.

LGCC BOOKING POLICIES:

A Great Way to Make Your Golf Event Even More Memorable!

No tournament date is considered booked until a signed Tournament Contract and \$500 deposit is received if requested.

Deposits are non-refundable and non-transferrable.

Full payment for services provided is expected on your event date unless invoicing arrangements have been made satisfactory to LGCC.

Finalized number of golfers and diners must be confirmed via email no less than 10 days prior to the event. All charges for services will be based on these finalized numbers.

In the event of inclement weather or course conditions, LGCC reserves the right to postpone or cancel any event at our discretion. Events will proceed as contracted unless weather conditions exist that make play impossible. These conditions are spelled out in your tournament contract.

All banquet and OnCourse Hospitality services are subject to a 15% gratuity.

An 18 hole round at LGCC takes 4.5 hours. All tournament players are expected to maintain a pace of play that does not adversely affect other golfers. A set start and end time will be specified in your tournament contract.

As a licensed facility, LGCC must enforce all rules set by the Saskatchewan Liquor and Gaming Commission. Activity that jeopardizes our licensing will be dealt with immediately and without prejudice. Bringing your own liquor is grounds for immediate cancellation.

As the tournament organizer, you are responsible for the activities of any event sponsors. I.E. OnCourse Hospitality Stations operated by groups or businesses will be monitored for liquor vending and food handling compliance.

Club rentals are available subject to availability. Please request this service well in advance.

QUESTIONS OR CONCERNS?

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TOURNAMENT APPLICATION & CONTRACT



Booking Information (select one)

Tournament Name: _____

Requested Date: _____ Alternate Date: _____

Max # of Golfers: _____

Requested Start Time: _____ Requested Registration Time (if needed): _____

Pro-shop or Dining Room (select one): _____

18 Hole Shotgun 9 Hole Shotgun 9 Hole Tee-Times

***Please review minimum number of golfers required to host each category of tournament**

Tournament Type: (please select one from both sections) Tees: (white recommended)

Scramble

Red

Best Ball

White

Blue

Meal Choice: _____ **Meal Time:** _____

Fees for Rental Clubs: (please select one)

Charge to Account Charge Player

Hole Contest: Please See "Contest Hole Location and Yardages" Page for More Info

Longest Drive Men's Ladies Hole # _____

Longest Putt Men's Ladies Hole # _____

Closest to the Pin Men's Ladies Hole # _____

Other: _____

CONTACT INFORMATION

Organizer's Name: _____

Business Phone: _____ Cell Phone: _____

Email: _____ Notes: _____

BILLING INFORMATION

Event Name: _____

Preferred Method of Payment (choose one): Company Cheque Debit Credit

Please provide the following to secure your tournament booking ***Mandatory**

Credit Card Number: _____

Expiry Date: _____ Name on Card: _____

Signature: _____

Billing Address: _____

City: _____ Postal Code: _____

Phone Number: _____ Billing Email: _____

QUESTIONS OR CONCERNS?

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EVENT SPONSOR SIGNAGE AND/OR HOSPITALITY AT THESE LOCATIONS:

Example: Lloyd Golf & Curling Centre At: Hole #5 Other: Signage & Beer Tub Hole

_____	At: _____
Other: _____	
_____	At: _____
Other: _____	
_____	At: _____
Other: _____	
_____	At: _____
Other: _____	
_____	At: _____
Other: _____	
_____	At: _____
Other: _____	

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