

Golf Events

at Gallagher's Canyon | 2012





Welcome To The Golf Season

Thank you for your interest in Gallagher's Canyon Golf & Country Club. We are pleased to enclose the 2012 Golf Event information package. Our sales team appreciates the opportunity to work with you and are dedicated to ensuring your event is a success.

Framed by forested mountains and rocky bluffs beneath clear blue northern skies, Gallagher's Canyon offers the quintessential Okanagan Golf experience: rugged yet refined. Miles of orchards and vineyards punctuate the surrounding hills that rise from nearby Lake Okanagan. Discover why the prestigious SCORE Magazine continually ranks Gallagher's Canyon among the top courses in Canada.

Gallagher's Canyon is committed to providing the highest quality venue for your golf tournament, outing or event. Gallagher's Canyon is equipped with all the amenities you will need to round out an exceptional golf experience including: full-service retail shop, learning and performance center, exceptional practice facilities, and a restaurant with indoor and patio dining.

Leah Zimmermann

Sales & Events Coordinator

lzimmermann@golfbc.com

250.861.4240



Group Package

THE CANYON COURSE AT GALLAGHER'S CANYON

is a spectacular par 72, 18-hole championship course full of challenging fairways, well-protected greens and awe-inspiring vistas. Throughout the course, you'll marvel at the scenery around you as play through tall groves of ponderosa pine and along the very edge of the picturesque canyon. Just minutes from downtown Kelowna and Lake Okanagan, the warm arid climate and brilliant sunny days common to this part of the province consistently serve up ideal conditions for exceptional golf.

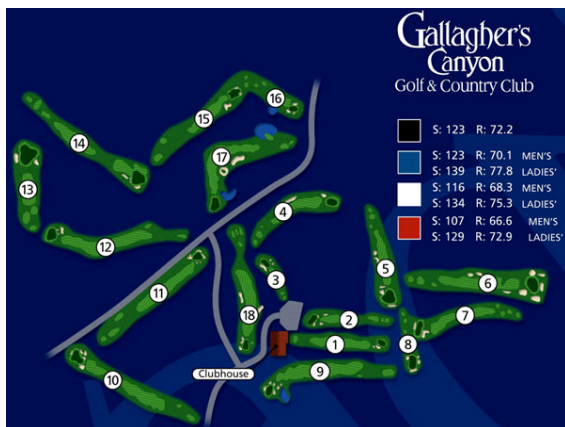
GROUP PACKAGE INCLUDES THE FOLLOWING:

- Group rate green fees available for 16 or more players**
- Shared Power Cart with a chilled bottle of water (1 per guest)**
- Warm Up Balls**
- Tournament & Banquet Services:**

- ... Set up of registration area with tables, chairs and linen
- ... Reserved starting times/ holes (*depending on format*)
- ... Placement of on-course competitions & sponsorship signage.
- ... Golf Cart staging and personalized scorecards & cart signs, featuring company logo
- ... Golf Shop discounts on soft goods
- ... Player assistance / Club attendant
- ... Use of locker room, towels and showers
- ... Set up of prize tables, podium, microphone, background music
- ... Banquet table set-up with black linen, white napkins, cutlery & glassware

TOURNAMENT PACKAGE ADD-ONS:

- ... A Selection of Plated, Buffet or BBQ lunches & dinners
- ... Master Account Charge Cards – May be used on roaming carts, halfway kiosks and in clubhouse
- ... Personal Refreshment Cart Service
- ... On-course drink tickets
- ... On-course beverage and sandwich/hot dog vouchers
- ... boxed breakfast and lunch (see attached menus)
- ... TaylorMade rental clubs
- ... Golf Shirts and Logo'd golf balls
- ... Canadian PGA Golf Professional Teaching Clinics
- ... GolfBC reloadable gift cards
- ... Tee Gifts
- ... 9 holes at the Pinnacle Course
- ... Reserved area at the Practice Facility
- ... Scoring assistance



HOLE	1	2	3	4	5	6	7	8	9	OUT
Blue	434	337	175	401	420	524	399	197	505	3392
White	416	304	151	382	398	501	360	180	492	3184
MEN'S HDCP	1	13	17	3	7	9	5	11	15	
BLUE/WHITE PAR	4	4	3	4	4	5	4	3	5	36
RED PAR	5	4	3	4	4	5	4	3	5	37
LADIES' HDCP	7	9	17	1	11	5	13	15	3	
Red	402	281	135	364	337	421	328	137	407	2812
Date	Player									

INIT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Blue	511	414	520	197	443	350	218	409	348	3410	6802		
White	495	387	509	166	417	339	196	384	337	3230	6414		
HDCP	18	2	6	10	4	14	12	8	16				
PAR	5	4	5	3	4	4	3	4	4	36	72		
RED PAR	5	4	5	3	4	4	3	4	4	36	73		
HDCP	10	4	2	16	8	14	18	12	6				
Red	433	343	421	148	361	300	138	320	296	2762	5574		
Date	Attest												



Event Guest Information

We look forward to your visit! Until then, We have provided you with some “house rules” and information to help you enjoy your day.



PLEASE ARRIVE A MINIMUM OF 30 MINUTES EARLY

This gives you time to register/check in, warm-up at our world-class practice facility with putting greens, chipping areas and sand bunkers, or grab a bite to eat and enjoy the view from the patio of the Canyon Cafe.



DRESS CODE IN EFFECT

Denim, ripped/torn shirts or tank tops are not permitted. Please wear collared shirts with dress pants or shorts, and golf shoes or runners. Our Golf Shop has the latest Styles from adidas, Puma, Peak Performance, Greg Norman, Loft 8, EP Pro, Sport Hayley, Catwalk and more!



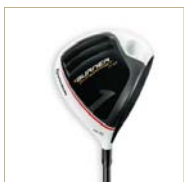
NO PERSONAL ALCOHOL PERMITTED

Our licensed facility provides a variety of ice cold or hot beverages on the spot through our Refreshment Stand and Refreshment Cart, or in the Clubhouse. ATM on site and major credit cards are accepted on-course.



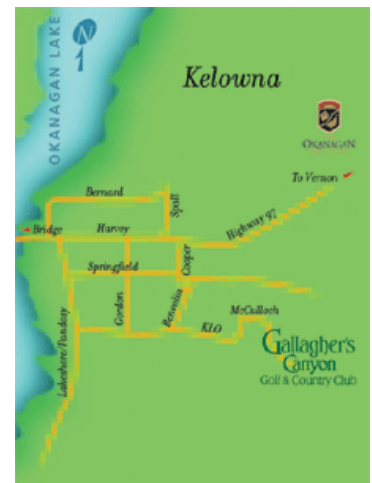
PLEASE RESPECT CLUB PROPERTY, EQUIPMENT & OTHER GOLFERS

Play safe and have fun! Guests and/or conveners will be responsible for any damage to equipment or individuals. Please note: a valid driver's license is required for all Power Cart rentals at Gallagher's Canyon.



CLUB RENTALS

Each individual golfer requires their own set of golf clubs at Gallagher's Canyon. If Rental Equipment is needed for your Event, we have the most current TaylorMade product available at \$50 per set, including a sleeve of golf balls. Please notify your event Coordinator at least 48 hours prior of your event or attach requirements to your players list. This will ensure availability or adequate inventory, and so that we can have them set up on your Power Cart. Men's rentals : right and left hand clubs, steel and graphite. Ladies rentals: right and left hand in graphite. Please note: A credit card will be required for equipment and demo club rentals.



DIRECTIONS:

From downtown Kelowna's main street, Hwy 97, take either Pandosy St or Gordon Dr south to K.L.O. Rd, and turn left. Follow K.L.O. Rd until it turns to McCulloch Rd (at E. Kelowna Dr); note, McCulloch will take a right turn at Rose & Reekie. Gallagher's Canyon entrance will be on the left side of the road. The trip should take approx. 15-20 minutes from downtown Kelowna.

NEED A RIDE HOME AFTER YOUR EVENT? Our team members will be happy to arrange a taxi, limo or shuttle.

Questions? Please contact our Golf Shop at **250.861.4240** or 1.800.446.5322.

For directions & additional information, visit our website at **golfbc.com**.



Breakfast

THE EARLY BIRD

Assorted Pastries, Muffins and Whipped Buttercups
Chilled Fruit Salad Cocktail
Fruit, Yogurt and Granola Parfait Station
Assorted Fresh Fruit, Berries and Grapes
Chilled Apple and Orange Juice
Coffee and Tea

\$12 per guest

THE SUNRISE

Assorted Pastries, Muffins and Whipped Buttercups
Whole Wheat Toast and Preserves
Fresh Scrambled Eggs
Smoked Bacon and Pork Sausage
Breakfast Potatoes
Assorted Fresh Fruit, Berries and Grapes
Chilled Fruit Salad Cocktail
Chilled Apple and Orange Juice
Coffee and Tea

\$16 per guest

THE CANYON

Assorted Pastries, Muffins and Whipped Buttercups
Chilled Fruit Salad Cocktail
Traditional Eggs Benedict
Ham and Cheese Omelettes
Smoked Bacon and Breakfast Sausages
Breakfast Potatoes
Broiled Stuffed Tomatoes
Assorted Fresh Fruit, Berries and Grapes
Chilled Apple and Orange Juice
Coffee and Tea

\$19 per guest

GRAB 'N GO BREAKFAST #1

Sausage, Cheese and Egg Breakfast Muffin
Chilled Fruit Salad Cup
A Bottle of Juice
Coffee or Tea

\$12 per guest

LATE ON THE TEE

Fried eggs with bacon strips, melted cheddar, lettuce, tomato & mayo on a Portuguese roll
Coffee or Tea

\$9 per guest

GRAB 'N GO BREAKFAST #2

Fresh Baked Muffin
Whipped Butter Cups
Bottle of Juice
Coffee or Tea

\$7 per guest

Grab and go breakfast selections can be ready to go on your carts prior to your arrival with a self service coffee and tea station.

Available for groups of 16 or more

BEFORE THE RANGE

Fresh Assorted Muffins and Whipped Butter
Chef's Assorted Sweetbreads
Coffee and tea

\$5 per guest

...add a Fresh Fruit Assortment for \$2 per person

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 16 people.



Grab ‘n Go Lunch

Lunches can be placed on carts or available at the registration table

STANDARD

Deli Sandwich:

- ... Roast Beef and Cheddar
- ... Black Forest Ham and Swiss
- ... Turkey and Provolone
- ... Vegetarian

Chips

Chilled Bottle of Water

\$10 per guest

PREMIUM

Deli Sandwich:

- ... Roast Beef and Cheddar
- ... Black Forest Ham and Swiss
- ... Turkey and Provolone
- ... Vegetarian

One Assorted Cookie

Fresh B.C. Apple

Chilled bottle of water

Chips

\$14 per guest

OR...

Choose the option of taking away pre- arranged assorted sandwiches for the group to go:

- ... Roast Beef and Cheddar
- ... Black Forest Ham and Swiss
- ... Turkey and Provolone
- ... Vegetarian

\$5 per guest

Everyone made our jobs in running the tournament easier, and in particular Leah Zimmermann was outstanding in her help towards making the tournament a success.

Western Canadian Firefighters Group

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 16 people.



Plated Dinner Service

\$34 TWO COURSE

\$38 THREE COURSE

\$44 FOUR COURSE

Dinners include fresh artisan bread, whipped butter cups. Entrées are complimented with chef's selection of fresh local vegetables.

STARTERS *Choose 1 of the following options*

Butternut Squash Soup

minted crème fraîche, baguette

Potato Leek Soup

brie on brioche

Chicken Satay

peanut sauce, rice pilaf, candied peppers

Bruschetta

feta cheese, balsamic drizzle

Classic Caesar Salad

asiago cheese, garlic crostini

Canyon Salad

sundried apricots, almonds, honey-lime vinaigrette

Spinach Salad

bacon, egg, mushrooms, basil dressing

DESSERTS *Choose 1 of the following options*

Pecan Praline Cake, Caramel Sauce, Whipped Cream

Triple Tiger Chocolate Cake, Strawberries

Lemon Cream Cake, Raspberry Sauce

Profiteroles, Strawberry Topping, Whipped Cream

Classic Crème Brûlée, Almond Biscotti

New York Cheesecake, Raspberry Sauce

Chef's Tiramisu

Strawberry Shortcake

Spiced Pumpkin Pie

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 24 people.

ENTRÉES *Choose 2 of the following options*

Turkey Dinner

apple sage dressing, mashed potato, turkey gravy, cranberry sauce

Chicken Saltimbocca

prosciutto wrapped, stuffed with sage derby cheese, fire roasted tomato sauce, brown rice

Poached Salmon

saffron turmeric rice, lemon dill sauce

Pork Schnitzel Parmagiana

marinara sauce, blended cheese, eight grain rice pilaf

Wild Mushroom Canneloni

fire roasted tomato sauce, fresh basil cream

7 oz. Teriyaki Sirloin Steak

shiitake mushrooms, bacon and chive stuffed potato

Seafood Stuffed Chicken

shrimp, mushrooms, bell peppers, cream cheese, roasted red pepper cream sauce, brown rice pilaf

Vegetarian Strudel

sweet potato puree, grilled fennel and daikon salad

DELUXE ENTRÉES ... *add \$4 per person*

8 oz. New York Steak

brandy peppercorn sauce, thyme creamed potato

Pacific Halibut

four pepper crust, lime beurre blanc, jasmine rice

Citrus Pork Tenderloin

sundried apricots, cranberries, toasted pistachios, herb roasted nugget potato

Salmon and Prawns

garlic tiger prawns, grilled pacific salmon, rice pilaf

4 oz. Petite Filet Mignon

café de paris butter gratinee, duchess potato

PREMIUM ENTRÉES ... *add \$8 per person*

Surf and Turf

4 oz. filet Mignon, café de paris butter gratinee, garlic tiger prawns duchess potato

New York Steak and Crab Legs

drawn butter, smashed sour nugget potatoes



Wrap and Sandwich Buffets

BUILD YOUR OWN SANDWICH

Specialty Breads and Dinner Rolls
 Whipped Butter, Deli Mustards, Basil Aioli
 Tuna Salad and Egg Salad
 Dilled Salmon Salad
 European Deli Meat Platter
 Assorted Cheese Platter
 Artisan Lettuce Leaves
 Sliced Varietal Tomatoes

Pickle and Olive Presentation

Canyon Salad, Original Dressings and Croutons
 Picnic Potato Salad, Sweet Peas
 Caesar Salad, Asiago Cheese

Coffee and Tea

\$15 per guest

BEEF DIP BUFFET

Sliced Ciabatta Buns and 6" Sourdough Baguettes
 Deli Mustards and Horseradish
 Shaved Roast Beef au Jus

Fresh Vegetable Platter, Ranch Dip

Canyon Salad, Original Dressings and Croutons
 Picnic Potato Salad, Sweet Peas
 Caesar Salad, Asiago Cheese

French Fries *or* Onion Rings

Coffee and Tea

\$17 per guest

CHEF'S WRAPS

1½ wraps per guest

Grilled Chicken Caesar Wraps
 Julienne Vegetable Wraps, Basil Cream Cheese
 Dilled Shrimp and Cheddar Wraps

Fresh Vegetable Platter, Ranch Dip
 Canyon Salad, Original Dressings and Croutons

Picnic Potato Salad, Sweet Peas
 Caesar Salad, Asiago Cheese
 Quinoa Salad

Basket of Nacho Chips
 Original Salsa and Sour Cream

Coffee and Tea

\$15 per guest

BUFFET ADDITIONS

Chef's Daily Soup	\$2 per guest
Fruit Platters	\$2 per guest
Dessert Squares	\$3 per guest

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 24 people.



Pasta Buffets

BUILD YOUR OWN PASTA

Garlic Artisan Toast

Canyon Salad, Original Dressings and Croutons
Caesar Salad, Asiago Cheese

Tomato, Basil and Feta Cheese Platters
Fresh Vegetable Platter, Ranch Dip

Rotini and Linguini Noodles
Basil Marinara and Garlic Alfredo Sauce

Sliced Grilled Chicken

Primavera Vegetables

Italian Meatballs

Crisp Snow Peas

Sautéed Mushrooms

Julienne Vegetables

Parmesan Cheese and Chile Flakes

Profiteroles, Dessert Sauces

Fresh Fruit Presentation

Whipped Cream

Coffee and Tea

\$24 per guest

*Tournament was very well organized at check in.
Having the carts ready and rental clubs
preloaded on carts helped in getting started on time.
C. Ishkanian*

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Lighter Fare Buffets

BEFORE THE TOURNAMENT BBQ

Garlic Artisan Toast

Canyon Salad with Original Dressings & Croutons

Chilled Asian Noodle Salad

Caesar Salad, Croutons and Asiago Cheese

Tomato and Feta Platters, Basil Vinaigrette

Fresh Vegetable Platter, Ranch Dip

Corn on the Cob

Baked Potatoes, Sour Cream and Chives *or*

Roast Nugget Potatoes

Chef will make one available:

Sirloin Steak 7 oz

Chicken Breast 6 oz

Grilled Salmon 6 oz

Chicken Souvlaki, Tzatziki

... add a second selection for \$2 per guest

Assorted Dessert Squares

Coffee and Tea

\$24 per guest

LAYER CAKE MOUNTAIN BUFFET

Sliced Kaiser Buns

Ketchup Mustard and Mayonnaise

Shred Lettuce, Sliced Tomato, Onion and Pickles

Picnic Potato Salad, Sweet Peas

Caesar Salad, Asiago Cheese and Croutons

Dilled Cucumber Salad, Yogurt

Chef will make available:

Cheese Burger 5 oz

Chicken Breast 5 oz

Garden Burger 5 oz

Roast Nugget Potatoes *or* French Fries

Dessert Squares

Coffee and Tea

\$20 per guest

BUFFET ADDITIONS

Chef's Daily Soup \$2 per guest

Fruit Platters \$2 per guest

Leah and her staff made our golf experience at Gallagher's memorable.

It is one of our favorite places to play.

Rick Letts

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Summertime Backyard BBQ Buffet

CHILLED ITEMS

Artisan Garlic Toast
Canyon Salad with Original Dressings, Croutons
Chilled Asian Noodle Salad
Caesar Salad with Croutons & Asiago Cheese
Tomato & Feta Platters, Basil Vinaigrette
Fresh Vegetable Presentation, Ranch Dip

HOT ITEMS

Corn on the Cob
Baked Potato with Sour Cream, Chives *or*
Roast Nugget Potatoes

ENTRÉES

Chef will make ONE of the following options available:

New York Steak 8 oz
Double Breast of BBQ Chicken
Grilled Basil Salmon Fillet
BBQ Chicken and Baby Back Ribs
Pork Baby Back Ribs

... additional BBQ item for \$3 per item, per guest

... add a Prawn Skewer for \$5 per skewer, per guest

... add a Lobster Tail for \$12 per tail, per guest

FOR DESSERT

Assorted Dessert Squares
Specialty Cakes
Fresh Fruit Presentation
Coffee and Tea

\$34 per guest

Gallagher's Canyon provided exceptional service. One of the most relaxed and organized rounds in a long time.

J. Johnston

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Canyon Vista Buffet

CHILLED ITEMS

- Fresh Rolls and Whipped Butter
- Mountain Salad, Original Dressings
- Chilled Asian Noodle Salad
- Quinoa Salad, Bell Peppers, Garbanzo Beans, Feta Cheese
- Caesar Salad, Herb Croutons
- Tomato and Feta Platters, Basil Vinaigrette
- Fresh Vegetable Presentation, Ranch Dip
- Assorted Pickles and Olives

HOT ITEMS

- Roasted Nugget Potatoes
- Eight Grain Rice Pilaf
- Chef's Vegetable Medley

ENTRÉE SELECTIONS

Choose ONE of the Following Options:

- Pesto Chicken Torchietti
- Wild Mushroom Chicken Breasts
- Braided Salmon, Gewürztraminer Cream
- Savory Herb Roasted Chicken
- Broccoli and Cheese Stuffed Sole, Lemon Cream
- Vegetarian *or* Meat Lasagna
- Cranberry Citrus Pork Loin Chops
- Veal Parmigianino

CHEF CARVED ENTRÉES *Choose ONE of the Following Options:*

- Herb Mustard Crusted Pork Loin
- Roast Beef, Merlot Demi Glaze
- Honey Glazed Rosemary Ham

DESSERT

- Profiteroles, dessert Sauces
- Chef's Specialty Cake Assortment
- Lemon Meringue and Cream Pies
- Fresh Fruit Presentation
- Coffee and Tea

\$40 per guest

BUFFET ADDITIONS

- ... Substitute Slow Roasted Prime Rib **Add \$6.00**
- Yorkshire Pudding
- ... Additional Entrées **Add \$4.00**

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Mountain View Buffet

COCKTAIL HOUR

Pita Bread, Eggplant Hummus and Tzatziki
Pickled Asparagus and Artichokes
Deli Olives and Pickles Display
European Deli Meat and Cheese, Crackers
Smoked Salmon Presentation, Capers
Herb Baguette Crisps
Eight Layer Dip, Nacho Chips

ON TABLES

Fresh Baguettes and Dinner Rolls
Rosemary Green Olive Tapenade
Herb Butter and Smoked Salmon Butter

SALADS

Classic Greek Salad
Artisan Greens, Okanagan Berry Vinaigrette
Spinach Salad, Bacon Mushroom and Egg
Roasted Carrot and Green Bean Salad
Tomato Platter, Mini Boconcinni and Basil

HOT SELECTIONS

Thyme Roasted Potato Spears
Steamed Eight Grain Rice
Roasted Vegetables Au Gratin
Buttered Baby Carrots, Snow Peas

ENTRÉE SELECTIONS *Choose TWO of the Following Options:*

Wild Mushroom Pork Schnitzels
Sole Almondine, Green Beans
Chicken Cacciatore
Braised Chicken Thighs, Shitake Mushrooms
Spinach Ravioli, Fire Roasted Tomato Sauce
Seafood Lasagna, Romano Cream and Basil
Blackened Catfish, Bean and Corn Salsa
Chicken Picatta Parmesan
Pacific Salmon, Champagne Cream
Torchietti, Shrimps and Scallops in aged Cheddar Sauce

CHEF CARVED ENTRÉES *Choose ONE of the Following Options:*

“AAA” Prime Rib Au Jus, Yorkshire Puddings
Slow Baked Rosemary Ham
Leg of Lamb, Mint Jus
Apple and Sage Stuffed Pork Loin

DESSERT

Chef’s Tiramisu, Whipped Cream
Okanagan Seasonal Fruit
Fresh Berries and Grapes Display
Assorted Cakes and Pies
Chef’s Granite Bars
Coffee and Tea

\$49 per guest

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 24 people.



Reception & Banquet Additions

CANYON PLATTERS *prices per 40-50 guests*

Fresh Fruit Display <i>seasonal okanagan fruits and berries, melon and pineapple</i>	\$55
Vegetable Crudités Platter <i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	\$45
European Deli Meat Presentation <i>smoked and cured deli meats, french and german mustard</i>	\$70
Artistic Cheese Display <i>import and domestic varieties, fancy crackers and grapes</i>	\$90
Sourdough Bread Bowl <i>stuffed with cream cheese spinach dip, served with artisan bread</i>	\$85
Meatballs <i>teriyaki Glazed</i>	\$90
Smoked Salmon Platter <i>herbed cream cheese, candied red onions, capers and pumpernickel</i>	\$165
Sushi Display <i>spicy tuna and california rolls with pink ginger, wasabi and soya</i>	\$140
Poached Tiger Prawn Mirror <i>chipotle mango relish traditional cocktail sauce</i>	\$185
Cilantro Ginger Marinated Mussels	\$95
Fresh Shucked Oysters on the Half Shell	\$150
Classic Munchie Platter <i>chicken wings, dry ribs, nann pita and tzatziki, spring rolls, onion rings and sweet potato fries</i>	\$140

CHILLED APPETIZERS *prices per dozen, minimum order 2 dozen*

Nigiri Sushi <i>pickled pink ginger, wasabi and soya sauce</i>	\$24
Southwestern Sushi Rolls <i>smoked salmon, avocado cream cheese, cucumber and scallion</i>	\$22
Wonton Crisps <i>wonton cup with your choice of filling:</i> \$24 ... mirin chicken, soy glaze and black sesame seeds ... dilled seafood and cream cheese ... red thai curry chicken with coconut	
Devilled Eggs <i>dijon and horseradish</i>	\$18

HOT APPETIZERS *prices per dozen, minimum order 2 dozen*

Mini Quiche Tartlettes <i>with your choice of filling:</i> \$24 ... caramelized onions, caraway and goat cheese ... baby shrimp, dill, cheddar and feta cheese ... Smoked salmon and capers	
Spanikopita <i>spinach, feta cheese and tzatziki</i>	\$24
Teriyaki Beef Wrapped Asparagus	\$20
Chicken Satay <i>peanut sauce</i>	\$22
Vegetarian Spring Rolls <i>with sweet chili sauce</i>	\$16
Chicken Wings <i>celery, blue cheese dip</i>	\$16
Jumbo Stuffed Mushroom Caps <i>stuffed with dilled cream cheese and baby shrimp</i>	\$22
Salsa Fresca Crustini's with Feta Cheese	\$20
Flatbread Pizzas <i>6 to choose from</i>	\$20

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Banquet Beverage Selections

LIQUOR

Bar Brands	\$5.50
Premium Brands	\$6.25
Ultra Premium	\$8.00
Coffee Drinks	\$6.25
Martinis	\$8.25

NON-ALCOHOLIC BEVERAGES

Pop	\$2.25
Juice	\$2.50
Virgin Cocktails	\$3.50
Non-Alcoholic Beer	\$4.00
Non-Alcoholic Sparking Ciders <i>applesence pear, peach, apple, cranberry</i>	\$14.00

BEER

Domestic	\$5.75
Import	\$6.75

CIDER / COOLER

Premium Coolers	\$5.75
Wine	\$7.00
House Wine by the Glass	\$5.75

PUNCH

Alcoholic	\$75.00 4 Litres
Non-Alcoholic	\$45.00 4 Litres

I have been to events at other golf and country clubs as well as other event facilities in several large western Canadian cities and have never had better service or been treated so well. I have heard countless compliments on the food and friendliness of the staff at Gallagher's from our wedding guests!

~ L. Edwards

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Banquet Wine Selections

WHITE WINES

Peller Estates Family Series Sauvignon Blanc	\$27.00
Calona Artist Series Pinot Gris	\$27.00
Calona Artist Series 'unoaked' Chardonnay	\$27.00
Hardys Stamp Series Chardonnay Semillon	\$32.00
Red Rooster Pinot Blanc	\$34.00
Argento Pinot Grigio	\$36.00
Woodbridge Chardonnay	\$36.00
Jackson Triggs Black Reserve Sauvignon Blanc	\$39.00
Red Rooster Bantam	\$43.00
Quails Gate Chardonnay	\$43.00
Red Rooster Gewurztraminer	\$43.00
Sandhill Pinot Gris	\$44.00
Sandhill Sauvignon Blanc	\$45.00
Summerhill Ehrenfelser	\$51.00
Summerhill Organic Unoaked Chardonnay	\$55.00
Sandhill Small Lot Viognier (Osprey Ridge)	\$55.00

SPARKLING WINES

La Scala Spumante	\$19.00
Banrock Station Sparkling Chardonnay	\$39.00
Summerhill Cipes Brut	\$55.00

RED WINES

Peller Estates Family Series Merlot	\$27.00
Calona Artist Series Cabernet Merlot	\$27.00
Calona Artist Series Merlot	\$27.00
Leon De Tarapaca Cabernet Sauvignon	\$32.00
McLarens on the lake Shiraz	\$32.00
Red Rooster Merlot	\$35.00
Woodbridge Cabernet Sauvignon	\$36.00
Hardy's Stamp Series Shiraz Cabernet Sauvignon	\$39.00
Jackson Triggs Black reserve Shiraz	\$39.00
Sandhill Cabernet Merlot	\$43.00
Rutini Trumpeter Malbec	\$43.00
Peter Lehmann 'Clancy's	\$49.00
Quails Gate Pinot Noir	\$51.00
Peller Estates Private Reserve Merlot	\$52.00
Pacific Breeze 'Killer Cab'	\$55.00
Red Rooster Reserve Meritage	\$55.00
Sandhill One	\$79.00

"The venue was beautiful! The food was excellent! The night was perfect!"
~ M. McCaughan, Mother of the Bride

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Recommended Vendors

HOTELS

The Hotel Eldorado	1.866.608.7500	www.hoteleldoradokelowna.com
The Cove Lakeside Resort	1.877.762.2683	www.covelakeside.com
Manteo Resort	1.800.445.5255	www.manteo.com
The Delta Grand Okanagan Resort	1.800.465.4651	www.deltahotels.com
Playa Del Sol	1.888.860.3241	www.playdelsolresort.com
Coast Capri Hotel	1.800.716.6199	www.coasthotels.com

CAMPING

Canyon Farms RV Park (onsite at Gallaghers)	250.801.1969	www.canyonfarmsrv.com
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RENTALS

All Occasions Party Rentals/ Poker Table Rentals	250.763.8687	www.alloccasionspartyrent.com
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WINERIES

Summerhill Pyramid Winery	1.800.667.3538	www.summerhill.bc.ca
Cedar Creek Estate	250.764.8866	www.cedarcreek.bc.ca
Mission Hill Family Estate	250.768.7611	www.missionhillwinery.com

TRANSPORTATION SERVICES

Falcon Charters	250.448.9062	www.falconbuscharters.com
Kelowna Shuttle	250.448.5670	www.kelownashuttle.com
Sun Valley Limousine	250.863.8882	www.sunvalleylimousine.com
Kelowna Cabs	250.762.4444	

CAR RENTALS

Budget Car Rental Kelowna	250.491.7368	
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AIRPORT

Kelowna Airport Information	250.765.5125	www.kelowna.ca
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DRYCLEANING

Eco Clean Cleaning Centres	250.762.2879	www.eco-clean.ca
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TRAVEL

Uniglobe Direct Travel (Jodi MacDonald)	250.860.0808	www.uniglobedirect.com
Vacation Home Rentals (Eugene Kalmuk)	250.763.6373	www.okanaganvacationhomerentals.com eugene@ovhr.com



GOLF TOURNAMENT / GROUPS TERMS & CONDITIONS

Please advise your guests of the items marked with an asterisk* and/or include with your invitations.

PAYMENT

- You will be invoiced shortly after the event has taken place. You will then have 14 days to provide full payment. A 2% late fee will apply to those invoices still outstanding after 15 days. At that time we will process your credit card listed above in the total amount owing. Please ask us or notify us if you need to arrange a different payment schedule or extension.
- Additional numbers for your banquet may increase but not decrease 48 hours prior to your tournament. You will be automatically charged for the number given after that 48 hour mark.
- A signed Credit Card is required to guarantee additional charges or incidentals.
- A non-refundable deposit will be collected to secure your booking.
- Cancellations can be made up to 8 weeks prior to your event resulting in the refund of half of your deposit. Changes in numbers can be made up to 5 days prior without penalty.

ON COURSE SIGNAGE

- Hole Sponsorship signs must be received in Golf Shop 24 hours prior to your tournament date.
- ONLY Gallagher's Canyon Golf & Country Club staff are permitted to place signs on the golf course and signs must be FREE STANDING.
- Gallagher's Canyon Golf & Country Club will not be responsible for any signs left more than 48 hours after the tournament. We will make attempts to contact you but if items are still here after one week a 15% storage fee will be applied to your total bill.

ON COURSE EXTRAS

- There are a number of competitions available to your golf tournament. For example longest drive, closest to the pin, putting and chipping contests. Please check with your Gallagher's Canyon Golf & Country Club tournament organizer for further details.
- There is a roaming beverage cart on the course at all times. Should you require specific items or ensure cart service please let us know.

INCLEMENT WEATHER POLICY

- No Rain checks will be issued unless the golf course is declared officially closed by either the Director of Operations or Golf Course Superintendent. In that case, rain checks will be issued to the group.
- The banquet portion will be held regardless of weather unless suitable alternative arrangements can be made with course management.

MINIMUM REQUIREMENTS

- Minimum requirement for a Shotgun start is **100** guests
- Minimum requirement for a Two Tee start is **50** guests
- The group rate is extended for a minimum of **16** players.
- Final numbers are due 5 days prior to your event. That will be the number you are charged for on the day of regardless of the number of actual attendees.

TEE TIME ASSIGNMENTS

- Player draw is required 48 hours prior to your event in order for proper signage to be done. We are not responsible for changes after that point.

PACE OF PLAY*

- Please adhere to posted "pace of play" signage. The suggested length of play is 4 hours & 20 minutes.
- Guests that are not playing within the recommended time may be asked to pick up their ball or skip a hole.

FOOD AND BEVERAGE*

- Gallagher's Canyon Golf & Country Club on and off course.
- No donated alcohol products are permitted on the course. Corkage is declined.
- A 15% service charge is applied to all pre-arranged food and beverage.

WATER*

- To protect the health and safety of each of our golfing guests we have removed all water coolers from the golf courses as per the recommendation by The National Golf Course Owners Association Canada.
- Bottled water may be arranged on each cart prior to arrival – ask us for details.

DRESS CODE*

- The dress code is strictly enforced
- Men: Collared Shirt / Women: No Collar, must have sleeves - No Sleeves, must have collar
- No Denim or "sweat" pants.
- Soft Spikes strongly recommended.

LIABILITY*

- Gallagher's Canyon Golf & Country Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should of Gallagher's Golf & Country Club discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. Gallagher's Canyon Golf & Country Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.

POWER CART WAIVER*

- I promise to hold Gallagher's Canyon Golf & Country Club free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to my or my golf groups' golf cart for the duration

I, _____ agree to the above Terms & Conditions.
(Organizer Name & Group Name)

Printed Name

Signature

Date (mm/dd/yyyy)