

GOLF EVENTS

at Gallagher's Canyon | 2024





WELCOME

Thank you for your interest in Gallagher's Canyon Golf Club, Canyon or The Pinnacle Course. We are pleased to enclose the current 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. 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, double-ended practice facility, and the Canyon Bar & Grill with indoor and patio dining.

"This was my best tournament so far, I didn't have to worry about anything and everything went off without a hitch. The food was exceptional and everyone was friendly and very professional."

D. Bogaardt

Ruthanne Arams

Sales, Events, & Marketing Manager
rarams@golfbc.com | 250.861.4240 ext. 201



GROUP PACKAGES

THE CANYON COURSE 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 you 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

THE PINNACLE COURSE is not to be outdone by its big brother. The Pinnacle is an impressive 9-hole, par 32, 1,984-yard course built to the same exacting standards as the Canyon Course. With a variety of tee placements, it's clever design makes it perfect for golfers of any ability. **72 player (maximum) shotgun tournament course buyouts available for \$2,500 plus tax.**

GROUP PACKAGES INCLUDES:

- ▶ **Group rate Green Fees available for 16 or more players**
- ▶ **Shared Power Cart***
- ▶ **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 and sponsorship signage
 - ... Golf Cart staging and personalized scorecards and cart signs, featuring company logo
 - ... Golf Shop discounts on soft goods
 - ... Player Assistance / Club Attendant
 - ... Use of locker room, towels, showers
 - ... Set up of prize tables, podium, microphone, background music
 - ... Banquet table set-up with black linen, white napkins, cutlery and glassware

TOURNAMENT PACKAGE ADD-ONS:

- ... A selection of lunch and dinner options
- ... Master Account Charge Cards – may be used on roaming cart, halfway kiosk and in clubhouse
- ... On-course drink tickets
- ... On-course beverage and food vouchers
- ... TaylorMade Rental Clubs
- ... Golf Shirts and logo'd Golf Balls
- ... Canadian PGA Golf Professional teaching clinics
- ... GolfBC reloadable Gift Cards
- ... 9 holes at the Pinnacle Course
- ... Scoring assistance
- ... Chilled bottled water in carts prior to arrival

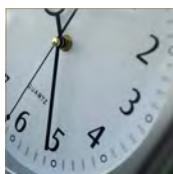
** applicable to Canyon Course only*

FOR SCORECARDS, COURSE MAPS, AND VIRTUAL FLYOVERS PLEASE VISIT GALLAGHERSCANYON.COM



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 Bar and Grill.



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. Denim (non-ripped) is permitted and a collar is not mandatory on The Pinnacle only.



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. There is no ATM on site, but all 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 and credit card is required for all power cart and club rentals as well as the signed cart waiver.



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 latest TaylorMade product available at \$69 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. Women's Rentals: right and left hand in graphite. Please note: A credit card will be required for equipment and demo club rentals.

NEED A RIDE HOME AFTER YOUR EVENT?

Our team members will be happy to arrange a taxi, limo or shuttle.



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.

Questions? Please contact our Golf Shop at **250.861.4240** or 1.800.446.5322. For additional information, visit our website at gallagherscanyon.com



COFFEE BREAK

Unlimited coffee and tea	\$4.5/person
Assorted fresh baked muffins	\$17.5/dozen
Assorted whole fruit (<i>apples, oranges, bananas</i>)	\$16/dozen
Fresh baked cookies	\$16.5/dozen

BREAKFAST

BREAKFAST ADD ONS

Mixed berry brioche pudding with Chantilly cream	\$5
Smoked pork belly	\$8
Eggs benedict	\$8
Natural wood smoked salmon	\$8
Petite beef eye fillet steak	\$12

ON THE RANGE \$13

Fresh baked muffins <i>orange & poppy seed, chocolate chip, double chocolate</i>
Assorted pastries
Whole fruit
Coffee and tea

PLAYER’S CONTINENTAL \$19

Fresh baked muffins <i>orange & poppy seed, chocolate chip, double chocolate</i>
Vanilla yoghurt with honey roasted granola and fresh berries
Assorted seasonal fruit
Chilled juices, coffee and tea

PINNACLE BREAKFAST \$27

Fresh baked muffins <i>orange & poppy seed, chocolate chip, double chocolate</i>
Smoked bacon
Crispy potatoes
Scrambled free range eggs
Assorted seasonal fruit
Chilled juices, coffee and tea

CANYON BREAKFAST \$32

Fresh baked muffins <i>orange & poppy see, chocolate chip, double chocolate</i>
Sourdough toast and preserves
Smoked bacon and pork sausage
Crispy potatoes
Scrambled free range eggs
BBQ braised beans
Assorted seasonal fruit
Chilled juices, coffee and tea

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



BRUNCH

BREAKFAST ADD ONS	
Mixed berry brioche pudding with Chantilly cream	\$5
Smoked pork belly	\$8
Eggs benedict	\$8
Natural wood smoked salmon	\$8
Petite beef eye fillet steak	\$12

SIGNATURE BRUNCH \$44 | CHAMPAGNE BRUNCH \$50

- Champagne Brunch includes a mimosa or glass of Champagne for each guest*
- Fresh baked muffins, bagels, and breads with butter, cream cheese, and preserves
 - Thick cut bacon and breakfast sausage
 - Vanilla dipped French toast *with maple syrup, fresh berries*
 - Crispy potatoes
 - Scrambled free range eggs
 - BBQ braised Romano beans
 - Harissa braised beef short rib or BBQ salmon fillet
 - Assorted seasonal fruit
 - Shaved vegetable salad *with field greens, lemon vinaigrette* OR Traditional Caesar salad

GRAB 'N GO LUNCH

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

STANDARD	\$16	PREMIUM	\$19
Deli Sandwich:		Deli Sandwich:	
... Roast Beef, <i>gouda, horseradish aioli</i>		... Roast Beef, <i>gouda, horseradish aioli</i>	
... Smoked Turkey & Ham, <i>pickles</i>		... Smoked Turkey & Ham, <i>pickles</i>	
... Spicy Italian salami, <i>Dijon aioli</i>		... Spicy Italian salami, <i>Dijon aioli</i>	
... Tuna Salad, <i>lettuce, mayo</i>		... Tuna Salad, <i>lettuce, mayo</i>	
... Beef Pastrami, <i>spicy mustard, pickles</i>		... Beef Pastrami, <i>spicy mustard, pickles</i>	
... Roasted Vegetable, <i>pesto</i>		... Roasted Vegetable, <i>pesto</i>	
Chips, Chilled Bottle of Water		One Assorted Cookie or Piece of Banana Loaf, Chips, Chilled Bottle of Water	

SOUP AND SANDWICH LUNCH

STANDARD	\$24	
Salad <i>included:</i>	Soup <i>select (1) ONE:</i>	Deli Sandwich <i>select (2) TWO:</i>
... Shaved Vegetable Salad <i>mix field greens, lemon vinaigrette (GF) (V)</i>	... Spicy Tomato, <i>sour cream, chives (GF)</i>	<i>GF bread and buns available, add \$1</i>
	... Cream of Cauliflower, <i>crispy chickpeas (GF)</i>	... Roasted Chicken, <i>butter lettuce, chipotle aioli</i>
	... Chicken & Corn Velouté, <i>croutons</i>	... Beef Pastrami, <i>sauerkraut, spicy mustard</i>
	... Turkish Lentil & Spinach, <i>spiced yoghurt (GF) (V)</i>	... Salsiccia Salami, <i>pickles, lettuce, honey mustard</i>
		... Fresh Salad, <i>aged cheddar, pickled beet, sprouts, aioli (V)</i>

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



LIGHTER FARE BUFFETS

CANYON BURGER BUFFET \$29	GALLAGHER’S BUFFET \$35	SOUTHERN BUFFET \$37
Sliced Sesame Buns ... <i>GF buns available, add \$1</i> House-made BBQ Sauce and Condiments Shred Lettuce, Sliced Tomato, Cheese, Onion and Pickles Canadian Beef Burgers Grilled Chicken Breasts Vegetarian Burger ... <i>upon request only</i> Traditional Caesar Salad French Fries Assorted Dessert Bites Coffee and Tea	SALAD Arugula + Capers <i>grana padano, roasted garlic + lemon vinaigrette</i> Roasted Beets <i>goat cheese, pumpkin seed pesto</i> STARCH Soft Creamy Polenta <i>parmigiano reggiano cheese and parsley</i> Alfredo Penne Pasta ACCOMPANIMENTS Fresh Bake Focaccia + Olive Oil PROTEIN Tuscan Braised Pork + Beef Meatballs <i>tomato + oregano sauce</i> ADD ON DESSERT \$6	Shaved Vegetable Salad <i>mixed field greens, lemon vinaigrette</i> Buttermilk Slaw <i>cabbage, carrots, green onion</i> BBQ Braised Beans Corn on the Cobb BBQ Chicken Thigh 12-Hour Smoked Beef Brisket House Made BBQ Sauce and Condiments Assorted Dessert Bites Coffee and Tea ... <i>All prices are per person.</i> ... <i>Prices quoted in this package are subject to change and do not include taxes and service charges.</i> ... <i>Minimum 16 people.</i>



PINNACLE BUFFET DINNER

The Pinnacle Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, one protein, desserts, and coffee and tea.

\$53 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

*Charcuterie and Cheese
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette*

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes

OR Potato Puree (GF)

Soft Polenta (GF)

OR Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | *select (1) ONE:*

Grilled Chicken Breast
chipotle red pepper sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



CANYON BUFFET DINNER

The Canyon Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, desserts, and coffee and tea.

\$60 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie and Cheese
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)
 Soft Polenta (GF)
OR Vegetarian Lasagna
 Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | *select (2) TWO:*

Grilled Chicken Breast
chipotle red pepper sauce (GF)
 Steelhead Trout Fillet
sauce vierge (GF)
 Braised Beef
wild mushroom sauce (GF)
 Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes
 Coffee and Tea



CARVERY BUFFET DINNER

The Carvery Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, a chef-attended carving station, desserts, and coffee and tea.

\$61 - \$73 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie and Cheese
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)

Soft Polenta (GF)
OR Vegetarian Lasagna

Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
chipotle red pepper sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

CHEF-ATTENDED CARVERY STATION | select (1) ONE:

Porchetta **\$61pp**
salsa verde (GF)

Roasted Beef Striploin **\$66pp**
merlot jus (GF)

Slow Roasted Prime Rib **\$73pp**
wild mushroom jus (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



RECEPTION AND BUFFET ADDITIONS

PLATTERS

prices per platter based on 25 guests

Fresh Fruit Display	\$110
<i>seasonal Okanagan fruits and berries, melon, and pineapple</i>	
Vegetable Crudités Platter	\$110
<i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	
Charcuterie Board	\$130
<i>smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette</i>	
International and Domestic Cheese Board	\$130
<i>assorted import and domestic cheeses, served with crackers and fruit garnish</i>	
Smoked Salmon Platter	\$155
<i>herbed cream cheese, candied red onions, capers, and pumpernickel</i>	
Dessert Bites Platter	\$95

LATE NIGHT SNACK

prices are per person, available from 9pm - 11pm, menus can be customized

Build-Your-Own Poutine Bar	\$11
<i>add pulled chicken or pork</i>	
Tacos	\$13.5
<i>pulled pork or chicken tacos served with slaw and condiments</i>	
Pizza	\$22/pizza
<i>capocollo ham, chili, fresh mozzarella</i>	
<i>salami, arugula, shaved Grana Padano, honey</i>	
<i>mushroom, spinach, feta</i>	
<i>prawn, lemon oil, black pepper</i>	
<i>chicken pesto, caramelized onion, goat cheese</i>	





CANAPÉS

COLD

Hummus (V)

grilled baguette

Seared Tuna (GF)

wasabi mayo

Deviled Eggs (GF)

paprika

Ceviche

corn crisp, cilantro

Brochette (V)

grana padano, aged balsamic

\$3.75 EACH

minimum 3 per selection

WARM

Mini Pork & Beef Sausage Rolls

house made ketchup

Pakora Battered Prawns (GF)

cilantro chutney

Corn Hushpuppies

south Carolina BBQ sauce

Lentil Croquettes (V)

tamarind sauce

Arancini

tomato jam

Southern Fried Chicken

hot sauce

Grilled Cheese

apple mostarda



CHEF'S NOTE

A general guide to canapes quantities required is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer reception, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner



BEVERAGE SELECTIONS



LIQUOR

Bar Brand Liquor	from \$7	per ounce
Premium Liquor	from \$9	per ounce

BEER

Domestic Bottle Beer	from \$7.25	per bottle
Imported Bottle Beer	from \$8	per bottle
Coolers/Cider	from \$7.25	per bottle

WINE

House Wine	\$34	per bottle
*full wine list available upon request		

NON-ALCOHOLIC

Mocktails	from \$5	per glass
Juice	\$4	per glass
Soft Drinks	\$3	per glass
Coffee/Tea	\$3	per cup

Wines - Red, White & Sparkling

We are pleased to offer wine selections for you based on your event menu and budget. Wine selections must be made 3 weeks prior to the event to ensure product quality and quantity.

TERMS & CONDITIONS

**Items marked with an asterisk: Please advise your guests of these items 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 72 hours prior to your tournament. You will be automatically charged for the number given after that 72 hour mark.
- A signed Credit Card is required to guarantee additional charges or incidentals.
- A non-refundable booking fee 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 booking fee. We require your guaranteed number of guests 14 days prior to the event. This number may not decrease however it may increase; you will be charged for whichever is greater. Full payment is due 7 days prior to event.

ON COURSE SIGNAGE

- Hole Sponsorship signs must be received in Golf Shop 24 hours prior to your tournament date.
- ONLY Gallagher's Canyon Golf Club staff are permitted to place signs on the golf course and signs must be FREE STANDING.
- Gallagher's Canyon Golf 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 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 Golf 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 **48** guests.
- The group rate is extended for a minimum of **16** players.
- Final numbers are due **7** 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 who 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 Club is responsible for all food and beverage on and off course.
- No donated alcohol products are permitted on the course. Corkage is declined.
- An 18% service charge is applied to all pre-arranged food and beverage.

DRESS CODE*

- The dress code is strictly enforced.
- Men: collared shirt. Women: if shirt has no collar, it must have sleeves; if it does not have sleeves, it must have collar.
- No Denim or "sweat" pants.
- Soft Spikes strongly recommended.

LIABILITY*

- Gallagher's Canyon Golf 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 Gallagher's Canyon Golf 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 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 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 of this agreement and authorize any damages to be charged to the credit card number provided in the contract. ***Waiver must be signed at time of check-in.***

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

Printed Name

Signature

Date (mm/dd/yyyy)