GOLF EVENTS

at Gallagher's Canyon | 2025











WELCOME

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 SCORF.

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

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 \$2,600 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



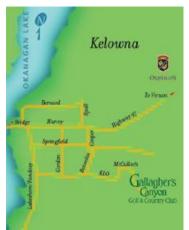
EVENT GUEST INFORMATION

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.



DIRECTIONS:

From downtown Kelowna's

south to K.L.O. Rd, and turn

left. Follow K.L.O. Rd until it

turns to McCulloch Rd (at E.

side of the road. The trip should take approx. 15-20

minutes from downtown

Kelowna.

Kelowna Dr); note, McCulloch

either Pandosy St or Gordon Dr

main street, Hwy 97, take

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 part 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 \$75 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.

will take a right turn at Rose & ade Reekie. Gallagher's Canyon Cart entrance will be on the left Ren

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 additional information, visit our website at gallagherscanyon.com



COFFEE BREAK

Unlimited coffee and tea \$4.5/person
Assorted fresh baked muffins \$36/dozen
Assorted whole fruit (apples, oranges, bananas) \$20/dozen
Fresh baked cookies \$30/dozen

\$15

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 striploin	\$12

Assorted pastries	
Whole fruit	
Coffee and tea	
PLAYER'S CONTINENTAL	\$20
Fresh baked muffins	
Assorted Pastries	
Vanilla yogurt with honey roasted granola and fresh berries	
Seasonal whole fruit	

ON THE RANGE

Coffee and tea

Fresh baked muffins

PINNACLE BREAKFAST	\$27
Sourdough toast & fresh baked mu	ffins
Thick cut bacon	
Crispy potatoes	
Scrambled free range eggs	
Assorted seasonal fruit	
Chilled juices, coffee and tea	

CANYON BREAKFAST \$32

Fresh baked muffins
Sourdough toast and preserves
Thick cut bacon and breakfast sausage
Crispy potatoes
Scrambled free range eggs
BBQ braised beans
Assorted seasonal fruit
Chilled juices, coffee and tea

^{...} All prices are per person. Minimum 24 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 striploin \$12

SIGNATURE BRUNCH \$44 | CHAMPAGNE BRUNCH \$50

Champagne Brunch includes a mimosa or glass of Champagne for each guest

Fresh baked muffins and sourdough toast 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:

- ... Roast Beef, gouda, horseradish aioli
- ... Smoked Turkey & Ham, pickles
- ... Spicy Italian salami, Dijon aioli
- ... Tuna Salad, lettuce, mayo
- ... Beef Pastrami, spicy mustard, pickles
- ... Roasted Vegetable, pesto

Chips, Chilled Bottle of Water

Deli Sandwich:

- ... Roast Beef, gouda, horseradish aioli
- ... Smoked Turkey & Ham, pickles
- ... Spicy Italian salami, Dijon aioli
- ... Tuna Salad, lettuce, mayo
- ... Beef Pastrami, spicy mustard, pickles
- ... Roasted Vegetable, pesto

One Assorted Cookie or Piece of Banana Loaf, Chips, Chilled Bottle of Water

SOUP AND SANDWICH LUNCH

STANDARD

\$24

Salad | *included*:

... Shaved Vegetable Salad mix field greens, lemon vinaigrette (GF) (V)

Soup | select (1) ONE:

- ... Spicy Tomato, sour cream, chives (GF)
- ... Cream of Cauliflower, crispy chickpeas (GF)
- ... Chicken & Corn Velouté, croutons
- ... Turkish Lentil & Spinach, spiced yoghurt (GF) (V)

Deli Sandwich | select (2) TWO: GF bread and buns available, add \$1

- ... Roasted Chicken, butter lettuce, chipotle aioli
- ... Beef Pastrami, sauerkraut, spicy mustard
- ... Salsiccia Salami, pickles, lettuce, honey mustard
- ... Fresh Salad, aged cheddar, pickled beet, sprouts, aioli (V)



LIGHTER FARE BUFFETS

CANYON BURGER BUFFET \$29

Sliced Sesame Buns ... GF buns available, add \$1

House-made BBQ Sauce and Condiments

Shred Lettuce, Sliced Tomato, Cheese, Onion and Pickles

Canadian Beef Burgers

Grilled Chicken Breasts

Vegetarian Burger ... upon request only

Traditional Caesar Salad

French Fries

Assorted Dessert Bites

CHICKEN PARMIGIANA BUFFET

Breaded chicken breast, tomato and basil sauce, melted cheese

ACCOMPANIMENT

Your choice of:

Traditional Caesar Roasted New Potatoes Garlic toast

OR

Creamy Mashed Potatoes Roasted Root Vegetables Garlic toast

ADD DESSERT

Assorted Dessert Bites

\$9 \$11

\$35

Dessert Jars

upside-down passionfruit cheesecake coconut oat crumble, chocolate mousse cup

Custom Plated Dessert

\$13

SOUTHERN BUFFET

Shaved Vegetable Salad mixed field greens, lemon vinaigrette

Buttermilk Slaw

cabbage, carrots, green onion

Roasted Potatoes

Corn on the Cobb

BBQ Chicken Thigh

12-Hour Smoked Beef Brisket

House Made BBQ Sauce and Condiments

Assorted Dessert Bites

\$38



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.

\$56 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

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)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast smoked paprika sauce (GF)

Steelhead Trout Fillet sauce vierge (GF)

Braised Beef caramelized onion & red wine sauce (GF)

Grilled Pork Loin salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



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.

\$63 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

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)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (2) TWO:

Grilled Chicken Breast smoked paprika sauce (GF)

Steelhead Trout Fillet sauce vierge (GF)

Braised Beef caramelized onion & red wine sauce (GF)

Grilled Pork Loin salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



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.

FROM \$64 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

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)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast smoked paprika sauce (GF)

Steelhead Trout Fillet sauce vierge (GF)

Braised Beef caramelized onion & red wine sauce (GF)

Grilled Pork Loin salsa verde (GF)

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

\$69pp

Porchetta \$64pp salsa verde (GF)

Roasted Beef Striploin

merlot jus (GF)
Slow Roasted Prime Rib MARKET F

Slow Roasted Prime Rib MARKET PRICE wild mushroom jus (GF)

DESSERTS

Assorted Dessert Bites and Cakes



RECEPTION AND BUFFET ADDITIONS

PLATTERS

prices per platter based on 25 guests

Fresh Fruit Display \$110 seasonal Okanagan fruits and berries, melon, and pineapple

Vegetable Crudités Platter \$110

garden fresh vegetable presentation, original buttermilk ranch dip

Trio of Dips \$110

hummus, olive tapenade, roasted red pepper & pumpkin seed served with grilled baguette and pita

Charcuterie Board \$130

smoked and cured meats, fresh fruit, pickled vegetables baquette

International and Domestic Cheese Board

assorted import and domestic cheeses, served with crackers and fruit garnish

Smoked Salmon Platter

\$155

\$130

herbed cream cheese, candied red onions, capers, and pumpernickel

Dessert Bites Platter \$110



LATE NIGHT SNACK

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

Build-Your-Own Poutine Bar \$11

Cheese curds, gravy & green onion

add pulled chicken or pork \$4/guest

Tacos \$14

pulled pork or chicken tacos served with slaw and condiments

Slider Station \$14

Beef or crispy chicken

Pizza \$22/pizza

capocollo ham, chili, fresh mozzarella salami, arugula, shaved Grana Padano, honey

mushroom, spinach, feta

prawn, lemon oil, black pepper

chicken pesto, caramelized onion, goat cheese

Real Deal Aussie Meat Pies

\$110/dozen

Chef selected Aussie hand pies

Pepper Steak Steak & Gravy Chicken Currry Vegan Chili



CANAPÉS

Selections are priced per dozen, minimum 3 per selection

WARM COLD \$48 Mini Pork & Beef Sausage Rolls \$45 Hummus (V) house made ketchup dukkha, grilled baguette Vegetable Pakora (V) \$45 Seared AlbacoreTuna (GF) \$48 cilantro & mint chutney wasabi mayo **Coconut Breaded Prawns** \$48 \$45 Deviled Eggs (GF)(V) thai chili sauce paprika **Lamb Kofta Balls** \$49 **Prawn & Cod Ceviche** \$49 tzatziki & olive oil corn crisp, cilantro Spinach & Goat Cheese Arancini \$45 **Chicken Pate** \$48 tomato jam honey, thyme, crostini Southern Fried Chicken \$48 Tomato Basil Bocconcini Skewer (V) \$48 hot sauce balsamic reduction **Grilled Cheese** \$45 apple mostarda

GF — Gluten Free V— Vegetarian



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



BAR AND WINE SERVICE

Gallagher's Canyon offers an excellent selection of beer, wine and spirits. Ask for our current menu and price list.

Hosted Bar

The host agrees to pay for drinks according to the current menu prices

Non-Hosted Bar

Guests purchase beverages individually. All methods of payment accepted, debit, credit or cash. Tabs are to be settled individually before departure.

Ticketed Bar

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

Limited Hosted Bar

The host agrees to pay for specific drinks according to current menu prices.

Additional Beverage Options

Unlimited non-alcoholic package

Includes juice, pop, coffee, tea and limited menu of mocktails

Alcoholic and non-alcoholic punch

Ask about our current selections

Wine & Champagne

Toast to a successful day on the course with our wine and champagne package, perfect for your golf tournament celebration. Kick things off with a champagne toast during your prize presentation or banquet. For dinner, you can choose between bottled wine on each table or wine poured for your guests during service for a polished, personal touch. Our selection of fine wines and sparkling options will perfectly complement your meal and help make your tournament event unforgettable.

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 made more than 4 weeks prior to your event results in 50% of booking fee refunded. Cancellations within 3 weeks (21 days) of event are required to pay 50% of the estimated golf and food and beverage costs based on estimated numbers provided. Cancellations within 2 weeks (14 days) of the event are required to pay 100% of the estimated golf and food and beverage costs.

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

- Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed, or gift certificates given.
- 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. (Canyon Course).
 Minimum requirement for a Two Tee starts 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 on the Canyon Course.
- 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% surcharge is applied to all pre-arranged food and beverage.

DRESS CODE*

- The dress code is strictly enforced on the Canyon Course.
 Men: collared shirt. Women: if shirt has no collar, it must have sleeves; if it does not have sleeves, it must have a 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.

l,	agree to the abov	ve Terms & Conditions.				
(Organizer Name & Group Name)						
				/	/	
Printed Name	Signature	Da	ate (mm/dd/yyyy)			