



EAGLE ROCK GOLF COURSE

(780) 464 – 4653 P (780) 464 – 4652 F
info@eaglerockgolf.com

Dear Tournament Coordinator,

Thank you for your interest in Eagle Rock Golf Course for your 2010 Golf Tournament. Our friendly and professional staff look forward to providing you with an enjoyable day for your golf tournament.

Enclosed you will find a Tournament Contract, Policies and Menu options. All regular tournaments will require a \$500.00 deposit and contract in order to confirm your date and time. All shotgun tournaments will require a \$1,000.00 deposit and contract to confirm your date and time. To confirm your booking send in your tournament contract with your deposit. Tournament bookings can be tentatively booked for 7 days, after that tournaments will not be guaranteed without a deposit and signed contract.

Eagle's Nest Catering provides all our catering services and they have a wonderful menu, which is enclosed for your convenience. **During the off season please contact Linda Kuhn to book your tournament or for catering inquiries. Please fax all contracts to (780) 416 – 5530 in the off season.**

Thank you,

Eagle Rock Management

**EAGLEROCK GOLF COURSE
2010 TOURNAMENT FEES**

**Monday – Thursday (excluding holidays)
\$38.00 per person**

**Friday – Sunday (and holidays)
\$50.00 per person**

SHOTGUN TOURNAMENTS (Maximum 144 players)

**Monday – Thursday (excluding holidays)
\$7,776 (includes powercarts)**

**Friday – Sunday (and holidays)
\$9,504 (includes powercarts)**

For Shotgun tournaments with less than 144 players please call for availability and options.

Shotgun tournaments start at 7:30 am or 2:00 pm (pending morning shotgun).

Rentals

Power Carts \$32.00

Club Rentals \$17.00

Pull Carts \$ 5.00

September Tournaments

\$4.00 OFF Green fees to all Monday – Thursday tournaments held after SEPTEMBER 6, 2010

All food and beverages must be purchased from Eagle's Nest Catering, please contact Linda Kuhn at (780) 449 - 6646 to make arrangements for your tournament. The BBQ menu is enclosed for your convenience.

EAGLE ROCK GOLF COURSE
2010 TOURNAMENT CONTRACT AND POLICIES

RR 1 S.E Edmonton, AB, T6H 4N6
phone (780) 464-4653 fax (780) 464 - 4652
Email: info@eaglerockgolf.com

Date of Tournament: _____ Start Time: _____

Catering Required? Yes _____ No _____

Name of Company/Group: _____

Contact Person: _____ Email: _____

Address: _____ Postal Code: _____

Phone Number: Business: _____ Fax # _____

Number of Players: _____ Number of Power carts required: _____

Proximity Markers: Yes____ No____ # of Rental Clubs Needed:____ RH ____ LH

1. Your tournament booking is confirmed only upon receipt of the **Tournament Contract along with the \$500 deposit (or \$1000 deposit for shotguns). Full payment of green fees must be received 8 days prior to your tournament.** Deposits are non-refundable. No refund will be given for fewer participants than the confirmed number.
2. A list of players must be submitted (via fax or email) to the proshop three days before the day of the tournament in order to assign tee times. Tee times can then be confirmed through the proshop. The tournament organizer must arrive and report to the proshop a minimum of 1 hour before the scheduled tournament start time.
3. All tournaments will be held through rain or shine. The Pro Shop staff may postpone or cancel tournaments only due to lightning or course closure. If a function is cancelled at the discretion of Eagle Rock management, the meal will be served as planned and the golf portion of the event will be rescheduled.
4. The tournament contact person must provide a signed rental agreement form with a credit card imprint. The company or tournament group will be held responsible for any damages to the power carts or golf course and will be charged with the credit card that was provided. There is to be only 2 people on the cart at any time. Power carts cannot be driven by anyone under 18 years of age.
5. No off site food and beverage will be permitted without prior authorization from Eagle's Nest Catering. **All alcohol products consumed on Eagle Rock property must be sold by Eagle's Nest Catering in accordance with Alberta Liquor and Gaming Regulations. We are required by law to confiscate all liquor brought to the course and the offending parties may be asked to leave the course.**
6. Soft spiked golf shoes or running shoes only, no metal spikes allowed.

(CONTRACT CONTINUED NEXT PAGE)

7. Eagle Rock Golf Course is not responsible for damage to or loss of any article left on the premises before, during or after any tournament.
8. Tournament participants will be held responsible for any personal injury or material damage caused by their actions or equipment while at Eagle Rock Golf Course.
9. EAGLE ROCK GOLF COURSE reserves the right to cancel or suspend playing privileges without refund, to anyone or the entire group, for violation of any of the above stated rules or for any action which is abusive or offensive to the property and well being of the course.
10. Each player must have their own set of clubs.

I have read and accept all the above terms and conditions of this contract. When signed, this form serves as a contract.

Name of Group or Company _____

Signature of applicant: _____

Print Name: _____

Date: _____

Fax completed and signed 2 page contract

during off season to:

780-416 - 5530 (November 1, 2009 – March 15, 2010)

(THIS SECTION FOR OFFICE USE ONLY)

Deposit Paid (amount, date, method)

Guaranteed # Players _____

Green Fee Price _____

Power Cart Price _____

Subtotal: _____

Less Deposit _____

Balance Paid (amount, date, method)



Phone:(780) 449 – 6646 Fax: (780) 416 – 5530
info@eaglesnestcatering.ca
www.eaglesnestcatering.ca

Welcome to Eagle Rock Golf Course. Eagle's Nest Catering has been providing food services on the golf course for over 15 years. We strive to provide great food with excellent service. We are here to make your tournament run as smoothly as possible.

Tournaments with 80 people or less will be held in The Nest Restaurant, with access to our outside patio, located upstairs with a great view of the golf course. Best of all you can encourage your fellow golfers from the deck. Tournaments with more than 80 people will have use of the banquet room, located ground level. Both rooms are subject to availability, so book your tournament early as dates fill up quickly.

Booking Procedures:

To book your golf tournament the following deposit is required:

Payable to Eagle's Nest Catering

Tournaments less than 100 people:	\$200.00 deposit
Shot Gun Tournaments 100+ people:	\$1000.00 deposit
Corporate Seminars and Golf Tournaments:	\$1000.00 deposit

Please fill out the catering order form with your contact information and return it to Eagle's Nest Catering with your deposit. Menus must be confirmed a month prior to the tournament.

A guaranteed number must be given 1 week prior to the tournament. Your guarantee number may increase, but cannot decrease once given. You will be charged for the guaranteed number or number of guests attending, whichever is greater. Balance for food is due the day of the tournament, liquor tabs will require a credit card authorization and be billed the next day.

We look forward to helping you plan your event.

BBQ MENUS

Every golfer receives a bottle of water on their cart at registration

Our chef's prepare your steak just the way you like it. All barbecues are set up buffet style with your guests going out to the BBQ to receive their steak.
(weather permitting)

All barbecues include the following:

Buns & Butter
Caesar Salad
Broccoli Salad
Baked Potato

Tossed Salad
Pasta Salad
Baked Beans
Garden Fresh Vegetable

Dessert:

Assorted Pastries
Fresh Fruit Tray
Feature Dessert

Coffee & Tea – self serve
Fountain Pop – available at bar

Select 1 entrée for your group

8 oz Alberta Rib Eye**	27.95
6 oz Rib Eye with Teriyaki Chicken	28.95
6 oz Rib Eye with Shrimp & Scallop Skewer	29.95
6 oz Rib Eye with 4 oz BC Salmon Filet	29.95
10 oz Alberta Rib Eye	29.95
Carved Roast Beef and Chicken Kebobs	25.95
BBQ Baby Back Ribs with ¼ Chicken	26.95

** 8 oz chicken breasts are available for those people who do not eat steak.

** Tournament coordinator must give out chicken tickets to those who order chicken.
If steak count exceeds what was ordered, extra steaks will be charged at \$17.00 each.

HACKERS SPECIAL

Served at Registration. An egg muffin (ham, egg and cheese on an English muffin) served with orange juice and coffee. Coffee is available all thru tournament

Egg Muffins - 1 per golfer,
6.00 per person

extra egg muffins - 2.50

AFTER GOLF SNACKS

Provide your golfers some snacks while they wait for the rest of the group to come off the golf course

Assorted Potato Chips/Munchie Mix	Per Basket	2.00
Assorted Cheese Tray with Crackers A variety of Canadian Cheese and antipasto	Small (20pp)	38.95
	Med (35pp)	67.95
	Large (50pp)	97.50
Layered Cream Cheese & Nacho Dip Served with Nacho chips	Med (35pp)	65.00
	Large (50pp)	95.00

9 HOLE BREAK

Provide your guests with a treat at our Snack Bar located on Hole # 10. All staffing requirements are included. Prices listed are per person. We will provide you with a printed ticket for your 9 Hole Break. Tickets can be picked up in advance to be put in tournament packages.

9 Hole Break Options:	With Alcoholic Beverage	With Non -Alcoholic Beverage
Cheeseburger/Hamb	10.75	8.25
BBQ Hotdogs & Smokies	10.00	7.75
BBQ Beef on a Bun	10.00	7.75

Bag Lunch 10.00 per person: served at hole 1 or at registration. Includes ham & cheese, roast beef, or turkey sandwich, bag of potato chips, can of pop or bottle of water. Vegetarian sandwiches are available.

**Alcoholic Beverages includes domestic beer, import, and coolers.

** **Does not include** liquor minis on the cart or at the snack bar

** Non Alcoholic Beverage includes bottled pop, water, juice, powerade

*** Veggie burgers available upon request.

BREAKFAST

Continental Breakfast

Fresh Baked Muffins, Danish, Croissants, and Preserves
Orange Juice and Apple Juice
Coffee, tea

6.95 per person

Deluxe Continental Breakfast

add fresh fruit tray & assorted yogurts

8.25 per person

Breakfast #1

Continental Breakfast with
Scrambled Eggs
Hash browns
Pancakes & Syrup
Bacon & Sausages
Fresh Fruit Tray

12.95 per person

Bar Prices: 1 oz

Please contact our staff to arrange a cash, toonie bar, or host bar.

Domestic Beer	5.25
Hi-balls (Domestic)	5.25
Doubles	2.25
Hi-balls (Premium)	5.50 & up
Doubles	2.50
Cocktails	5.50 & up
Premium Beer	5.75
Coolers	6.25
Wine - glass	6.25
Liquor Minis	6.50

1.5 oz – Cart and BBQ

Drink Tickets: Can be used in the clubhouse, on the cart and at the snack shack.
Drink tickets are marked and you are billed for what is taken. All prices subject to
15% gratuity and 5% gst.

Price List for Sponsored Holes
No outside food or beverages can be brought to the golf course.

Subject to the following ALGC regulations:

1. Only 1 beer hole per 9 holes
2. All liquor must be provided by Eagle's Nest Catering
3. All staff serving liquor must have a ProServe Certificate and be employed by Eagle's Nest Catering Ltd. The only exception to this is if the server is a representative of a liquor company, who wishes to have a sampling of a particular product during your tournament.

COFFEE	Thru tourney	150.00
WATER	24 (591 ML) BOTTLES	36.00
POP	24 (591 ML) BOTTLES	36.00

ALCOHOL		
DOMESTIC BEER	30 (355 ML) CAN	120.00/ case
COOLERS	24 (355 ML) BOTTLES OR CANS	120.00/case
40 OZ LIQUOR	1.14L BOTTLE	160.00 BOTTLE
26 OZ LIQUOR	750 ML BOTTLE	104.00 BOTTLE

All alcoholic and non-alcoholic beverages are sold by the bottle/case/flat only
All alcohol must be ordered 14 days prior to tournament through Eagle's Nest Catering.
All Sponsored holes must be paid for the day of the tournament.

FOOD		
Hotdogs	50/case	150.00/case
Smokies	50/case	200.00/ case
Hamburgers/ Cheeseburgers	60/case	250.00/ case
BBQ Rental	Hole #10	No charge
BBQ Rental	Any other hole	200.00

Food Prices include buns, condiments, napkins and hotdog papers/plates. We provide mustard, ketchup, relish, sliced onions, sauerkraut and hot peppers.
 You can supply a volunteer to bbq or we can provide staff @ 12.00/ hour per person, min 3 hours, plus 15% gratuity.

Lunch Buffets
Less than 75 people

Buns & Butter
Caesar Salad
Vegetable Tray and Dip
Potato Choice: Oven Roasted, Mashed or Rice Pilaf
Chef's Choice Vegetable
1 Meat Entrée Selection

Dessert Selections: Served with fresh fruit tray and assorted pastries
Coffee, tea, fountain pop

Meat Entrée:

Baked Lasagna and BBQ Chicken	20.95
BBQ Chicken Breast (or Teriyaki)	18.95
BBQ Cheeseburgers (6 oz patties 2 per person)	17.95
Shaved BBQ Beef on a Bun	18.95
Carved Roast Beef with gravy and horseradish	21.95
Chicken Supreme	22.95
Chicken breasts in red wine and mushroom sauce	
Chicken Cordon Bleu	25.95
Filled with ham and Swiss cheese	
6oz Rib eye Steak (with baked potato)	24.95

Lunch Menu

Coffee, Tea and fountain pop included

Lunch Menu 1:

Assorted Cold Sandwiches
Assorted Pickles
Vegetable Tray & Dip
Fruit Tray
Assorted Squares
Coffee, Tea, Fountain Pop
11.95 per person

Lunch Menu 2:

Assorted Cold Sandwiches
Assorted Pickles
Vegetable Tray & Dip
Homemade Soup
Fruit Tray
Assorted Squares
Coffee, Tea, Fountain Pop
12.95 per person

Eagle's Nest Catering Contract
Terms and Conditions

Please read your contract in full prior to signing.

1. Eagle's Nest Catering and Eagle Rock Golf Course do not allow any food to be brought in or taken out from the facility by clients, due to Provincial Health Regulations.

2. Menu selection should be submitted to Eagle's Nest Catering at least thirty (30) days prior to the function date.

3. Eagle's Nest Catering must be notified of the guaranteed number of attendees for meals seven (7) working days prior to the function. You will be billed the guaranteed number, or attendance, whichever is larger. If no guaranteed number is received, the expected number will be charged.

4. Food and beverage prices are subject to change without notice due to fluctuating costs.

5. All Liquor must be purchased from Eagle's Nest Catering. We are governed by Alberta Liquor and Gaming Regulations, there are no exceptions, this is a LAW!

6. A deposit is required on all functions to confirm your space; this is payable to Eagle's Nest Catering Ltd. The balance of the bill is due the day of the function.

7. Cancellation Policy; 6 months prior to date - full refund of deposit, less than 6 months the deposit is non - refundable. Cancellations must be made directly with Eagle's Nest Catering and must be in writing.

8. To avoid damage to walls, no taping or tacking shall be allowed. Fire exits must not be blocked.

9. Eagle's Nest Catering and Eagle Rock Golf Course will not be responsible for loss of, or damage to, any articles left on our premises prior to, during or following any function.

10. Eagle's Nest Catering Ltd, reserves the right to inspect and control all private functions.

11. Eagle's Nest Catering Ltd and Eagle Rock Golf Course reserve the right to refuse or terminate the service of alcoholic beverages at any time if the service would not be in accordance with the regulations of the Alberta Gaming and Liquor Control Board.

12. 15% gratuity will be charged on all food and beverage and 5 % GST will be applied to your total sum of the invoice. Any invoiced tournaments are subject to a 2% interest charge on the balance after 30 days and an additional 2% each 30 days after.

13. The convener is responsible for any damages caused by their guests. All rental items damaged or missing will be subject to replacement charges. Liabilities for damages will be charged accordingly.

Your contract is subject to the policies and procedures above. Contract may not be altered without approval of Eagle's Nest Catering Ltd.

Date: _____

Customer Signature: _____

Menu Order Sheet

Date of Tournament: _____ Eagle Rock Golf Course

Golf Start Time: _____ Dinner Start Time: _____

Name of Company or Group:

Contact Person: _____ Ph# WK: _____

Fax: _____ email: _____

Number of People for Dinner _____ Guarantee Number of People _____

Circle Choice of Buffet

8 oz Alberta Rib Eye #of chicken _____ (if applicable)

10 oz Alberta Rib Eye

6 oz Rib Eye with Teriyaki Chicken Breast

6 oz Rib Eye with BC Salmon Filet

6 oz Rib Eye with Shrimp & Scallop Skewer

Carved Roast Beef & Chicken Kebobs

Baby Back Ribs and 1/4 Chicken other _____

Breakfast _____

After Golf Snacks _____

Drink Tickets # _____ #9 Hole Break _____ Option: _____

Open Bar _____ Cash Bar: _____ Sponsored Holes Items:

Office Use: Please attach receipts from Cart, BBQ and rest/bar tabs for each tournament:

Bev Cart Tab: _____ Cart Server: _____

Restaurant Tab: AM _____ Server: _____

Restaurant Tab: PM: _____ Server: _____

Bar Tab: _____ Server: _____

BBQ Tab: _____ Server: _____