

2025



GRAND VALLEY GOLF EVENTS

At Grand Valley, we pride ourselves on delivering a welcoming and enjoyable golf experience for players of all skill levels. Whether you're planning a round for a small group of 12 or a full tournament with 144 players, we're here to tailor every detail to ensure an unforgettable day on the course.

WHATS INCLUDED IN YOUR PACKAGE?

- M On Course Set-Up and Take-Down
- A Personalized Closest to Pin/Closest to Rope/Long Drive Competitions
- 👪 Usage of the Putting Contest Board
- 👪 Registration Area Set-Up
- 👪 Personalized Power Cart Signage
- III Scorecard Set-Up
- III Help with Prize Table Set-Up
- ₩ Post-Round Scoring
- M Use of microphone and speaker system
- Tournament Co-coordinator on hand at all times to satisfy any wants/needs



STAGGERED TOURNAMENTS

For smaller groups and tournaments. Groups will tee off at staggered tee times, usually in increments of 10 until all groups are on the course.



SHOTGUN TOURNAMENTS

Ideal For Groups of 48-144 golfers. Allows participants to start and finish at the same time.



TOURNAMENT DETAILS



18 HOLES - GOLF & CART

WEEKDAY PRICE: \$52

FRI/SAT/SUN PRICE: \$59

**An additional charge of \$10pp will be applied without a meal package selection

TOURNAMENT START TIMES



SHOTGUN: 7:30AM OR 1:30PM

STAGGERED: ANYTIME (RESTRICTIONS MAY APPLY)

Pricing is per person, excludes HST, and is subject to change based on market conditions.



EVENT ADDITIONS

BREAKFAST

BREAKFAST - CONTINENTAL

Granola parfait station
Assorted cut fruit and berries
Muffins, pastries
Breads, butters and jams
Tea and coffee station



\$15/pp

BREAKFAST - BUFFET

Smoked bacon, breakfast sausage or peameal bacon Fresh scrambled eggs Homefries Fresh sliced fruit Pastries, toast and jam Granola and yogurt

\$22/pp



*Add on pancake or waffle station – whip cream, maple syrup. Berries and fruit compote \$10pp

BREAKFAST - GRAB & GO

Breakfast sandwich – smoked cheddar, bacon, egg, chipotle aioli

Or

Breakfast wrap – breakfast potato, bacon, egg, cheddar, chipotle aioli



\$13/pp



EVENT ADDITIONS

LUNCH

BOXED LUNCH

OR

Deli Sandwiches (choose 2 options)

Roast beef and horseradish Roasted chicken salad Turkey and brie with cranberry Ham and pickle with cheese GV Smash Burger, All Beef Hot Dog, or Oktoberfest Sausage



**Includes bag of chips & cookie

\$19/pp

PRE GOLF BBQ BUFFET

Choose 2 proteins, choose 1 starch, choose 1 salad. Comes with cornbread.

ADD dessert \$10

Proteins:

GV Smash burger (beyond available) All Beef Hot dog (beyond available) Oktoberfest sausage (beyond available) BBQ Chicken drumstick

Starch:

Fries

Herb roasted potato Southwest Potato salad – ancho chili dressing, fresh herbs and vegetables

Salad:

House or Caesar salad

\$32/pp



POST GOLF BBQ BUFFET

Choose 2 proteins, choose 1 starch, choose 1 salad
*Includes cornbread & assorted dessert table

Proteins:

BBQ chicken legs Pork ribs GV Smash burger (beyond available) Hot dog/Sausage (beyond available) Pulled pork – crispy onion

Starch:

Fries Roasted potato Whipped garlic mash Basmati rice pilaf

Salad.

Southwest Potato Salad Housemade Coleslaw House Salad Caesar Salad



\$39/pp



EVENT ADDITIONS

DINNER

BUFFET DINNER

2 proteins, 2 salads, 1 veg option, 1 starch, assorted dessert table, tea and coffee ADD: hors d'oeuvres choose 4 \$10pp

Proteins:

Pork schnitzel – braised cabbage, onion, mustard Rolled ribs – sage and onion stuffing Roasted chicken breast – hunters sauce Salmon – fennel and leek cream sauce Thai coconut curry – served with basmati

Vegetables:

Garlic green beans Roasted carrot and squash

Starch:

Whipped Yukon potato Herb roasted potato Basmati rice pilaf

Salad:

Mediterranean pasta salad
Southwest potato salad – ancho chili
dressing, fresh herbs and vegetables
Caesar – parmesan croutons, anchovy
dressing
Garden salad – cucumbers, cherry tomato,
pickled red onion, sunflower seeds

\$43/pp

PLATED DINNER

3 courses
Choice of soup or salad
Choice of 1 main (vegetarian option
included)
Choice of Dessert (sorbet for dietary)
ADD: hors d'oeuvres choose 4 \$10pp

Salad (Family Style):

Caesar House – cherry tomato, cucumber, pickled red onion, sunflower seeds

Soup (Plated):

Roasted red pepper and tomato – parm croutons Mushroom soup – roasted mushrooms and truffle oil

Mains:

*All served with whipped garlic potato and seasonal vegetables

NY Strip – red wine thyme gravy (upcharge)

Stuffed chicken supreme – goats cheese, oregano and roasted tomato – Dijon cream sauce

Duo - Roasted chicken breast and seared
Canadian beef

Seared Atlantic salmon – dill cream sauce Thai curry – served with basmati

Dessert:

Mousse Cheesecake

\$49/pp NY strip + \$4/pp







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*Room Rental required for dinner buffet or plated meals



ROOM RENTALS & CAPACTITIES

Renting a room for your golf tournament adds comfort and convenience, offering a space for gatherings, announcements, and celebrations. It creates a professional atmosphere and ensures a seamless, memorable event.

Room rental charges include table and chair set-up, basic linen, China, silverware, glassware, staffing, and podium and microphone. Access to the room rented may be granted 2 hours before the event, depending on availability. The room will be available to you and your group for 4 hours.

VALLEY ROOM

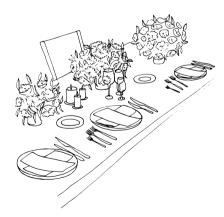
CAPACITY - 50

ROOM FEE - \$550

GRAND ROOM

CAPACITY - 180

ROOM FEE - \$1200



Room rental fees are subject to minumum guest counts. Fee exlcudes HST & is subject to change based on market conditions



GENERAL INFORMATION

The Grand Valley Events Team is committed to working with you to make your tournament a memorable one. Please read through the following material carefully. We hope that you will find that Grand Valley is the ideal venue to host your event.

BOOKING YOUR EVENT

Once you have decided to host your celebration at Grand Valley an Event Agreement will be issued and a non-refundable deposit of \$500 will be required to secure the use of the facility. All details pertaining to your event must be confirmed no later than 10 days prior to the event date. Final payment is required at least 48 hours prior to your event.

MENU SELECTIONS

Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table. Any dietary restrictions must be made clear before the event, as we will not have correct substitutions made if our team is told the day of your event. Any group without a meal package is subject to a \$10 charge per person.

TAXES AND SERVICE CHARGES

The following charges apply to all event bookings: 15% service charge on all food and beverage services and 13% HST on all services.

HEALTH REGULATIONS

All food and beverage consumed at Grand Valley Golf Club must be purchased from Grand Valley Golf Club. No leftover food may be removed from the clubhouse.

ALCOHOLIC BEVERAGES

All alcoholic beverages are served in accordance with the Liquor Control Board of Ontario. Grand Valley Golf Club operates in accordance with L.C.B.O laws and regulations.

FUNCTION SPACE

Room rental charges include: table and chair set-up, basic linens, china, silverware, glassware, staffing, and podium & microphone. Access to the room rented may be granted 2 hours before the event, will depend on availability. The room will be available to you and your group 4 hours.

DECORATING

Your Event Coordinator must be consulted regarding all decorations, centerpieces, displays or signage used on the property prior to the event. All decorations must conform to municipal codes and fire ordinances. Grand Valley prohibits any items to be affixed to walls or floors with tape, tacks, pushpins, nails, glue, etc. Decorations and centerpieces, and the cleanup of such items, are the responsibility of the event convener.

LINEN

Grand Valley provides white table linens and white napkins for your reception.

ADDITIONAL EQUIPMENT OR RENTALS

Grand Valley will rent any equipment requested 30 days in advance, and charges will be applied.