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Golf Tournaments

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2010



Nottawasaga Inn Resort
6015 Highway 89, Alliston, ON L9R 1A4

Alliston Area: (705) 435-5501 • Toronto Direct: (416) 364-5068 • Toll Free: 1-800-669-5501
www.nottawasagaresort.com • meet@nottawasagaresort.com

Golf Tournaments

Golf Tournament Package



Nottawasaga Course

Monday to Thursday

\$79.00

Friday to Sunday and Holidays

\$86.00

Ridge Course

All Days

\$93.00

Your tournament package includes:

Green Fee

Power Golf Cart

Scoring

Banquet Dinner

Banquet Room Rental

Gratuities

(40 player minimum)



Prices are subject to applicable tax.
Prices and specifications are subject to change at anytime without notice.

Barbecue Dinner

Barbecue Dinner Selections

(for tournaments of more than 60 players)



Package #1

Traditional Caesar Salad
Mini-Red Potato Salad
with spring onions and garlic-mustard dressing
Creamy Broccoli & Cheddar Salad
with crispy bacon
Mediterranean Pasta Salad
with an oregano vinaigrette
New York Sirloin Steak (one 8 oz. portion)

Package #2

Medley of Country Greens
Greek-Style Pasta Salad
topped with feta cheese
Roasted Potato Salad
with chipotle dressing
Roma Tomato & Artichoke Salad
with sweet peppers
Chicken & Ribs (1 quarter chicken and 2 barbecued ribs)

Package #3

Market Picked Field Greens
Tomato & Mushroom Salad
with grilled zucchini in a basil vinaigrette
Fresh Fennel & Bell Pepper Salad
with a dill-mustard vinaigrette
Bulger Wheat Salad
with fresh parsley, peas and shrimps in a mint vinaigrette
Grilled Atlantic Salmon (one 7 oz. portion)

All dinners include:
Seasonal Country Vegetable
Choice of oven roast potato, baked potato or vegetable rice pilaf
Bakery-fresh assorted rolls with creamery butter
Select dessert assortment
Coffee and tea

This golf tournament package is served as a
barbecue buffet for a minimum of 60 persons.



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Barbecue Dinners

Barbecue Dinner Selections

(for tournaments of 40 to 60 players)



Salad and dessert are pre-plated and served to each guest. Barbecued item is picked up at the barbeque by the guest and vegetables and potato/rice are available, inside the banquet room, in chafing dishes.

Classic Caesar salad

or

Market picked greens

New York Sirloin Steak (one 8 oz. portion)

or

Chicken & Ribs (1 quarter chicken and 2 barbecued ribs)

or

Grilled Atlantic Salmon (one 7 oz. portion)

Marble cheesecake

or

Pecan truffle

or

Lemon chiffon cake

Served with:

Seasonal country vegetables

Oven-roast potato or baked potato or vegetable rice pilaf

Bakery-fresh rolls and butter

Coffee and tea

*Group may choose one salad and one dessert selection to accompany the main entrée.
The entire group must have the same menu selection*

Custom menus are available upon request.



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Lunch Selections



Boxed Lunch

1 Submarine Sandwich
(½ ham & cheese, ½ turkey breast)
Soft Drink
Fruit and Cheese
Dessert
Chocolate Bar
\$13.95 per person
Service charges and gratuities will apply

Barbecue Lunch

Gourmet Hamburger or Sausage
(one hamburger or sausage per person)
Soft Drink or Bottled Water
Selection of Potato Chips, Pretzels and Cookies
\$10.95 per person
Service charges and gratuities will apply
Minimum 40 people

Barbecue will be set up either at Putters Green or the Ridge Pro Shop.
Served as a stand up meal only, no seating is available.



Prices are subject to applicable tax and gratuities.
Prices and specifications are subject to change at anytime without notice.

Beverage Services



Host Bar

(host bar pricing does not include tax or gratuities)

Beer - \$4.00 per bottle

Liquor - \$4.50 per oz.

House Wine - \$26.00 per 750ml bottle

Soft Drinks - \$1.75 each

Set-up fee of \$50.00 applies to all host bars of less than 50 persons,
and includes Bartender for up to 3 hours.

An hourly rate will be charged for any time after that.

Host bars require a minimum consumption of \$300.00 (net) per bar
or a bartending fee of \$100.00 will apply.

Cash Bar

(cash bar pricing includes tax and gratuities)

Beer - \$4.50 per bottle

Liquor - \$5.00 per oz.

House Wine - \$6.50 per 5 oz. glass

Soft Drinks - \$2.00 each

Set-up fee of \$80.00 applies to all cash bars and includes Bartender for up to 3 hours.

An hourly rate will be charged for any time after that.

Cash bars require a minimum consumption of \$375.00 (net) per bar
or a bartending fee of \$175.00 will apply.

Wine List

Banquet Wine List



Red Wine

Cabernet-Merlot, Peller Estates, Niagara, VQA	26
Venezie Rosso, Masi "Modello", Veneto, Italy, IGT.....	32
Shiraz-Cabernet, Jacob's Creek, SE Australia	33
Garnacha, Castillo de Monséran, Cariñena, Spain	28
Malbec-Corvina, Masi "Tupungato Passo Doble", Argentina	36
Cabernet-Merlot, Santa Carolina, Chile	28
Merlot-Malbec, Trapiche "Astica Cuyo", Argentina	27
Bordeau Rouge, Philippe de Rothschild "Mouton Cadet", France.....	37
Shiraz-Cabernet, Wolfblass "Yellow Label", Australia.....	44
Cabernet-Sauvignon, Beringer "Classic Collection", California.....	30
Carmenère, Errazuriz Estate, Chile	36
Merlot, Hillebrand "Trius", Niagara-on-the- Lake, VQA	37
Pinot Noir, Wyndham Estate "Bin 333", Australia	39
Meritage, Hillebrand "Artist Series", Niagara, VQA.....	32
Amarone, Masi "Costasera", Veneto, Italy, DOC.....	96

White Wine

Chardonnay, Peller Estates, Niagara, VQA.....	26
Venezie Bianco, Masi "Modello", Veneto, Italy, IGT.....	30
Chardonnay, Jacob's Creek, SE Australia.....	30
Viura, Castillo de Monséran, Cariñena, Spain.....	28
Pinot Grigio, Masi "Masianco", Veneto, Italy IGT	40
Chardonnay, Santa Carolina, Chile	28
Sauvignon Blanc-Semillón, Trapiche "Astica", Argentina	27
Bordeaux Blanc, Philippe de Rothschild "Mouton Cadet", France	35
Chardonnay, Lindemans "Bin 65", Australia.....	30
Pinot Grigio, Beringer "California Collection", California	30
Sauvignon Blanc, Errazuriz Estate, Chile.....	32
Riesling Dry, Hillebrand "Trius", Niagara-on-the-Lake, VQA	35
Zinfandel, Beringer "California Collection", California.....	30
Unoaked Chardonnay, Hillebrand "Artist Series", Niagara, VQA.....	28

Champagne/Sparkling Wine

Cordon Negro Brut, Freixenet, Spain	36
Trius Brut, Hillebrand , Niagara, VQA.....	59
Asti Spumante, Martini & Rossi, Piedmont, Italy	36
Carte Classique, Mumm, Champagne, France	129
Dom Perignon, Moet et Chandon, Champagne, France	279



Prices are subject to applicable tax and 15% Gratuity.
Certain wines are subject to availability
Prices and specifications are subject to change at anytime without notice.