

2025 TOURNAMENT PACKAGE

Bearspaw Golf Club

61 Hamilton Drive, Calgary, AB



THE IDEAL TOURNAMENT LOCATION!



18 HOLE TOURNAMENT PACKAGE

Discover the luxury of hosting a tournament at Bearspaw with our all-inclusive tournament package.



Your day includes:

- The 18 hole green fee for every player (minimum of 108 players)
- Shared power carts for all participants
- Driving range and practice facility use
- Hole contest markers
- Facility usage included
- Registration table and linens
- Starting and course marshall assistance
- Cart signs, scorecards and rules of play handouts
- Golf Genius live scoring
- A \$15 Pro Shop credit per person
- Alberta beef steak dinner - grilled to perfection! Includes two Chef's Choice salads, grilled seasonal vegetables, baked potato bar with all the fixings, fresh baked rolls, dessert platters, and unlimited coffee, tea, and pop (see next pages for additional food upgrades and options!)

Monday through Wednesday: \$225 per person *(plus GST and club charge)*

Thursday: \$250 per person *(plus GST and club charge)*

Available Ad-Ons: PGA Clinic - \$2/player for 1 hour

Rental Clubs - \$80/set including 2 sleeves of balls



Menu



DINNER OPTIONS & UPGRADES

Upgrade to: Bearspaw Beef Tenderloin Dinner Buffet - \$18 per person

The Bearspaw Chef will work with you to suggest two hot starches, two hot vegetables and two cold salads. Fresh rolls, butter and a cookie/light dessert tray included.



Substitute: Premium Burger Buffet

Your guests will enjoy hearty barbecued burgers made fresh from Alberta beef with fresh-baked buns and all the trimmings! Kettle chips and two Chef's Choice salad options complete this tasty dinner.



Customizations and additions can be made at an additional cost.

We'd be pleased to work with you to create a food selection specific to your audience. We can accommodate most food sensitivities and preferences.



LUNCH OPTIONS

Add a buffet lunch to the start of an afternoon tournament!

BBQ Combo - \$25 per person

Enjoy potato salad, Caesar salad and mixed greens; beef burgers with cheddar cheese or burgers served with gourmet toppings; and a Chef's selection of sweets and choice fruit.

Spolumbo's BBQ - \$22 per person

Enjoy potato salad, Caesar salad and mixed greens; Spicy Italian and Chicken Apple barbecued Spolumbo's-brand sausages served with gourmet toppings; and a Chef's selection of sweets and choice fruit.

We'd be pleased to work with you to create a lunchtime food selection specific to your event. We can accommodate most food sensitivities and preferences. Ask us about our Beyond Meat (vegan) lunch options!



BREAKFAST OPTIONS

Get your attendees up and moving with delicious breakfast options. Not sure how many people will be attending? Ask us about our bulk pricing based on a minimum of 100 people.

Coffee, tea and water is included with any breakfast at no charge. All prices are subject to 20% club charge as well as GST.

Hot Breakfast Sandwich -
\$15 per person

Bearspaw Breakfast Buffet -
\$25 per person

Enjoy a selection of scrambled eggs, crisp bacon, pork sausage links and hash brown potatoes, fresh baked goods and pastries, whipped butter and preserves, granola, yogurt, a presentation of fresh fruits, and a selection of juices.

We'd be pleased to work with you to create a breakfast selection specific to your audience. We can accommodate most food sensitivities and preferences.



APPETIZERS

Add appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize!

One platter serves approximately 20-25 people.

- Bruschetta served with focaccia bread \$90
- Seasonal vegetable platter with dill ranch dip \$90
- Seasonal fruit platter with dip \$95
- Chef's artisan cheese platter with domestic and imported cheeses with grapes and crackers \$125
- Charcuterie board with assorted dried cured meats, olives and nuts \$165
- Artisan assorted meat platter with rolls and mustard \$195
- Assortment of smoked fish platter \$210
- Seafood tower \$250



HORS D'OEUVRES

*Another option to create some variety and added interest to your event.
\$15 per person per item with a minimum preparation of 20 people.*

HOT ITEMS

- Chicken satay skewers
- Salt & pepper dry ribs
- Japanese-style pork and vegetable dumplings
- Beef wellington bites
- Grilled beef satay with Thai glaze
- House made ground beef sliders with black pepper aioli, tomato jam and aged cheddar on a honey-glazed brioche mini bun
- Tempura shrimp with dashi sauce
- Fried coconut shrimp with zesty cocktail sauce
- Garlic shrimp mignonette
- Maine crab cakes with lime aioli

VEGETARIAN HOT ITEMS

- Spicy vegetarian samosas served with mint cilantro dipping sauce
- Vegetarian spring rolls with sweet chili sauce
- Tomato & onion quiche with smoked gouda
- Goat cheese & artichoke crostini



BAR SERVICES

Our standard bar includes rye, white and dark rum, vodka, various premium spirits, domestic and premium beer, and wine.

CHOOSE THE BAR SERVICE THAT BEST SUITS YOUR EVENT:



- Host Tab** All liquor ordered is invoiced to the host.
- Charge Bar** Guests pay for their liquor ordered.
- Partial Host Tab** Partially paid by the host ("toonie" or "loonie" bar).
- Drink Tickets** Allocate a number of drink tickets for the host to cover, then offer a cash bar once those have been used.

CASH BAR PRICING

Soft Drinks	\$3.00
Domestic Beer + Highballs	\$9.00
Premium Beer	\$10.00+/glass
Wine (Red & White)	\$10.00+/glass \$40+/bottle

Prices include GST and are subject to 20% club charge. \$25 corkage fee per bottle. All outside liquor must be approved by Bearspaw Golf Club.



WHY CHOOSE US?

We understand that the little things go a long way towards making your tournament as stress-free as it can be!

- Prominent and exclusive golf course
- Tournament prize packages included in your per-person fee
- Promotional merchandise access for an additional fee
- Standard A/V equipment at no additional charge (wireless microphone, portable amplifiers for microphone or iPod, TV's)
- Linens and chair accents, as available, in standard colours
- Friendly and welcoming atmosphere
- Professional, 5-star food & beverage options
- Recommendations to vendors and support for marketing, signage, and displays for your tournament if needed



If you have signage or supplies for your tournament, we're happy to store your belongings and supplies for up to 3 days before your tournament to help you coordinate. If you have a special request, please connect with us - we'd love to help make your tournament as flawless as possible.

To discuss your golf needs specific to your tournament, contact:

Alisha Simmons
Event Sales Manager
587-226-3120
events@golfbearspaw.com

Mike Matuch
Head Golf Professional
403-239-7444
mike@golfbearspaw.com



Thank You!

*For taking the time to consider
Bears paw Golf Club as the venue
for your tournament!*

