



2020 TOURNAMENT PACKAGE



THE HAMPTONS
Golf Club

CREATE AN AMAZING EVENT!

Whether you're holding a company tournament, a charity event, or a vendor appreciation event, The Hamptons Golf Club is your golf event destination of choice. We offer a dedicated tournament director to assist you in planning every facet of your event, on-site catering and a robust menu, and one of the most beautiful, private inner-city courses in Calgary!

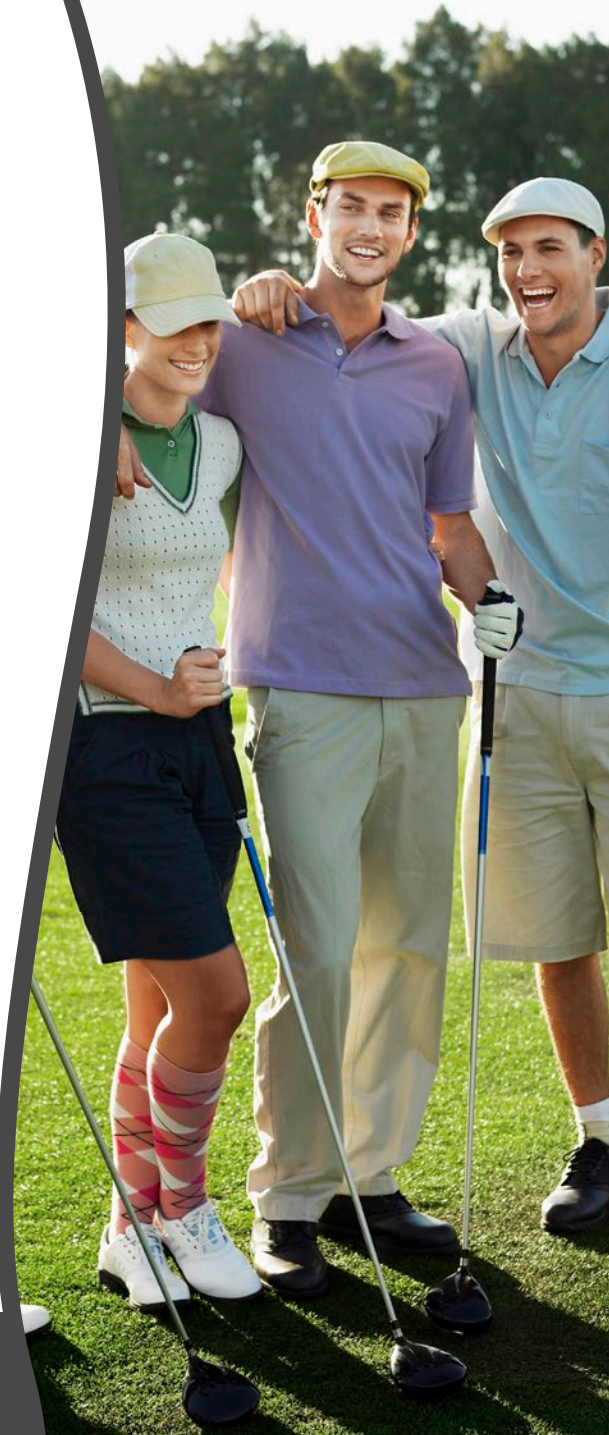
LOCATION

Weaving its way through the natural terrain, your guests' golf experience at The Hamptons offers spectacular viewpoints, large lakes, and 6,869 yards of perfectly manicured fairways and greens. A lake-side practice range and a large putting space are perfect for warm-up activities. Our halfway house, located just outside of the main clubhouse, provides a wonderful activity hub for your event.

The Hamptons clubhouse is a 37,000 square foot architectural statement that has been meticulously crafted with an emphasis on precision, operating efficiency and exacting unsurpassed service standards. Natural light floods the space from large floor-to-ceiling windows, emphasizing the Arizona pink stone and graceful arcs created by the winding staircase to the upper floor. Spaces available to leverage for your pre and post-tournament activities include our gracious main lobby, the upstairs ballroom and restaurant, plenty of outdoor patios, and our 100 seat restaurant.

CAPACITIES AND TOURNAMENT FORMATS

Room capacity can vary up to 200 depending on table arrangements, and over 300 people for whole-building capacity. We offer primarily 18 hole formats with morning or afternoon starts; ask us for limited 9 hole opportunities.





Create a memorable event at The Hamptons



BASIC CORPORATE EVENT

Enjoy a day of golf at one of Calgary's most luxurious private golf courses... and stay on budget! Perfect for a day with a focus on activity.

- 18 hole green fee for every player (48 - 144 players)
- Shared power carts for all participants
- Starting and course marshall assistance
- Scorecards and rules of play handouts

Monday through Wednesday: \$99/person *(plus GST and gratuity)*

Thursday and Friday: \$119/person *(plus GST and gratuity)*

Ask us about a-la-carte options for drinks, food and extra activities if you need just a bit more added to your event. Our Tournament Coordinators are happy to answer any questions you have.



18 HOLE TOURNAMENT PACKAGE

Discover the luxury of hosting a tournament at The Hamptons with our all-inclusive tournament package. Your day includes:

- 18 hole green fee for every player (minimum of 96 players)
- Shared power carts for all participants
- Driving range and practice facility use
- Hole contest markers
- Banquet room usage
- Registration table and linens
- Starting and course marshall assistance
- Cart signs, scorecards and rules of play handouts
- Electronic scoring
- A \$15 Pro Shop credit per person
- A 10oz AAA Grade Alberta 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: \$175/person *(plus GST and gratuity)*

Thursday: \$185/person *(plus GST and gratuity)*

Add even more fun to your tournament with 'quick start' lessons from our PGA-certified golf professionals... providing rental clubs to your attendees... on-course photography during your event... and much more! Just ask - whatever you dream, we can help you make happen.



DINNER OPTIONS

Upgrade your evening meal for the ultimate in taste sensations!

- Herb Crusted AAA Alberta Beef Tenderloin - add \$10 per person
- Slow Roasted Prime Rib of Beef - add \$10 per person

If budget is a concern, save on food while still showing your attendees a wonderful day outside.

- **Hamptons Dinner Buffet** - remove \$20/person

The Hamptons Chef will work with you to suggest two hot dishes (pre-prepared), two side dishes (cold or hot), and two Chef's choice salads. Fresh rolls, butter, and a cookie/light dessert tray included. Examples may include casseroles, pasta dishes, or stir fry.

- **BBQ Burger Buffet** - remove \$25/person

Your guests will enjoy hearty barbaqued burgers made fresh from Alberta beef and / or chicken complete with fresh-baked buns and all the trimmings! A side of fries and two Chef's Choice salad options complete this tasty dinner.

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



LUNCH OPTIONS

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

- **BBQ Combo** - \$18/person

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

- **Spolumbo BBQ** - \$17/person

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

- **Pavillion Lunch** - \$12-\$15/person

Treat your attendees to a quicker lunch outside! Enjoy BBQed chicken breast burger, condiments and a piece of fresh fruit for only \$15 per person, or a BBQed beef burger, condiments and a piece of fresh fruit for \$12 per person.

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 18% gratuity as well as GST.

- **Hot Breakfast Sandwich** - \$10 per person

- **Continental Breakfast** - \$13/person

Enjoy a selection of fresh baked goods and pastries, whipped butter and preserves, granola, yogurt, a presentation of fresh fruits and a selection of juices.

- **Sunriser Breakfast** - \$17/person

Your guests will enjoy scrambled eggs, crisp bacon, pork sausage links and hash brown potatoes buffet-style.

- **Hamptons Breakfast** - \$23/person

Treat your attendees to the best of foods! They will enjoy a selection of fresh fruits, a deluxe presentation of baked goods, scrambled eggs, hash brown potatoes, crisp bacon and pork sausage. Presented in a buffet.

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.



TRAYS & NIBBLES

Perfect for having handy as players check in for the day, or wrap up their game before lunch or dinner! Ask us about setup opportunities for inside and outside of the clubhouse. All prices are subject to 18% gratuity as well as GST.

PLATTERS

Each tray serves 12 people, minimum 3 tray order per type of food

- Chef's artisan cheese platter; domestic & imported cheese with grapes and crackers \$150
- Bruschetta served with foccacia bread \$100
- Seasonal fruit platter with dip \$150
- Seasonal vegetable platter with dill ranch dip \$100
- Deli meat platter with rolls and mustards \$200
- Assortment of smoked fish platter \$225
- Charcuterie Board - assorted dried cured meats with olives and nuts \$175

HOT APPETIZERS

\$12 per person, choose any 5:

- Chicken satay skewers with spicy peanut sauce
- Salt and pepper dry ribs
- Gyoza, pork and vegetables
- Spicy vegetarian samosas with mint cilantro sauce
- Vegetarian spring rolls with sweet chilli sauce
- Chicken wings tossed in Frank's Red Hot Sauce
- House blended ground beef sliders on a honey glazed brioche mini bun
- Tempura shrimp with Dashi Sauce

COLD APPETIZERS

\$12 per person, choose any 5:

- Bruschetta on toasted crostini
- Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction
- Beef tenderloin carpaccio on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, creme fraiche
- Assorted California rolls with pickled ginger, wasabi and soy

We'd be pleased to work with you to create a selection that will please any palate! we can accomodate most food sensitivities and preferences. Ask us about additional appetizer, tray and platter options.



LUNCH & CASUAL DINNER

If your tournament takes place over the lunch or dinner hour, we'd be pleased to work with you to create a meal selection specific for your needs. Ask us about our extensive hot lunch options including seated, plated hot lunch / dinner selections and hot buffets.

SANDWICH PLATTERS

Serves 30 people, \$200/platter

Choose your breads (up to three):

- White
- Multigrain
- Sourdough
- Tomato tortilla
- Spinach tortilla
- Flour tortilla

Choose your filling (up to four):

- Chicken caesar
- Chicken salad
- Tuna salad
- Roast beef
- Turkey
- Chicken
- Ham
- Vegetarian (sprouts/cucumber)

WARMTH, CRACKERS & CHEESE

Choose your favourite soup or chili - comes with an assortment of breads and crackers for dipping, and a platter of common cheeses. All soups and chilis are homemade!

Choose your breads (up to three):

- Vegetable soup
- Beef soup
- Chicken noodle soup
- Vegetable chili
- Beef chili



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

CASH BAR PRICING

Soft Drinks	\$2.50
Domestic beer & highballs	\$6.00
Premium beer & highballs	\$7.00
Wine (red & white)	\$7.00 - \$9.00/glass \$28.00 - \$54.00/bottle

Prices include GST and are subject to 18% Gratuity.

OPEN BAR SERVICE - \$40 PER PERSON

Includes:

- 1 hour of open bar for a cocktail hour before dinner
- Unlimited wine service with dinner
- 3 hours of open bar after dinner



PROMOTIONAL PRODUCTS

We value our potential clients and are dedicated to your corporate business needs for the 2020 season and beyond. With our strong buying power we are able to provide excellent pricing on a wide variety of corporate apparel and other promotional items from numerous unique vendors:

- Adidas
- Nike
- Callaway Golf
- FootJoy
- Garmin
- Titleist
- TaylorMade
- SunIce
- And many others

We can assist with non-branded items, or work with you to have your prizes or items logoed. To discuss your golf needs specific to your tournament, contact:

Bob Forshner
403-239-1455 x 104
bob@hamptongolfclub.com



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 pre-person fee
- Promotional merchandise access for an additional fee
- Standard A/V equipment at no additional charge (projector with HDMI connector, projection screen, wireless microphone, portable amplifiers for microphone or iPod)
- Linens and chair accents, as available, in standard colours
- Friendly and welcoming atmosphere
- Professional, 5-star food and 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 your time. 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:

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The Hamptons Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.

