



2020 TOURNAMENT
PACKAGE

**HERITAGE
POINTE**

THE GOLF COURSE - PLAY 27 HOLES



POINTE

A target style design with numerous elevation changes & city views.



HERITAGE

A traditional design with many risk reward opportunities including the par 5 island green.



DESERT

A parkland links-style design with fescue & superb bunkering.

A Preferred Venue

We are honoured to host regular events such as the Calgary Flames Alumni, the Mackenzie Tour - Canada, Qualico, Shane Homes, and Brookfield, just to name a few. Our Desert and Heritage 9's have been ranked #46 on SCOREGolf's 2019 Best Public Golf Courses in Canada!

Whether it be for 25 or 225, our goal is to provide you and your invited guests an exceptional experience down to the very last detail.

It's all in the details

Whether you are entertaining clients, celebrating staff achievements, or raising important funds for charity, our Tournament Package offers the choice and detail necessary to exceed your expectations.



TOURNAMENT PACKAGES

								Mon - Thurs	Fri - Sun	
PLATINUM	Green fee & golf carts	Lunch or dinner	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up	Welcome gifts	Cocktail Hour	\$220 per person	\$230 per person
GOLD	Green fee & golf carts	Lunch or dinner	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up			\$195 per person	\$205 per person
SILVER	Green fee & golf carts	Lunch or dinner	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up			\$180 per person	\$190 per person
BRONZE	Green fee & golf carts	Lunch or dinner							\$150 per person	\$160 per person

Package Details

- **Banquet meal:** Enjoy one of our premium banquet meals, customized for each package, before or after your golf day. Options to upgrade or add a second meal are available upon inquiry.
- **Scoring and presentation:** Digitally showcase sponsor logos, guest names, hole contests and scores.
- **Personalized scorecards & cart plates:** Your guests names will be displayed on their carts and scorecards. We can also include your company logo and/or sponsor logos.
- **Prize allotment:** \$20 per person to be used in the golf shop for prizes or gifts for your guests.
- **Welcome gift:** Bottled water, sleeve of golf balls, golf tees and ball markers.
- **Cocktail hour:** Enjoy an after-golf cocktail hour of networking and appetizers.
- **Course set-up:** Heritage Pointe will assist with any golf course set-up requirements. This service can be added to any package for a set-up fee.



BUFFET SERVICE

PLATINUM MENU

*Your guests will enjoy a cocktail hour with hors d'oeuvres followed by a buffet dinner.
Plated dinner options are also available.*

HORS D'OEUVRES

- Chicken & vegetable dumplings, soy ginger chili
- Jalapeño jelly glazed beef meatballs
- Mini vegetable spring rolls, plum sauce
- Chef's choice cold canapés

COLD SELECTIONS

- Buns and butter
- Artisan green salad with assorted dressings
- Thai noodle salad
- Chef's choice seasonal salad
- Cheese board
- Roasted vegetable antipasti

HOT SELECTIONS

- Yukon and sweet potato mash with roasted garlic
- Seasonal vegetable medley

CHOICE OF ONE ENTRÉE

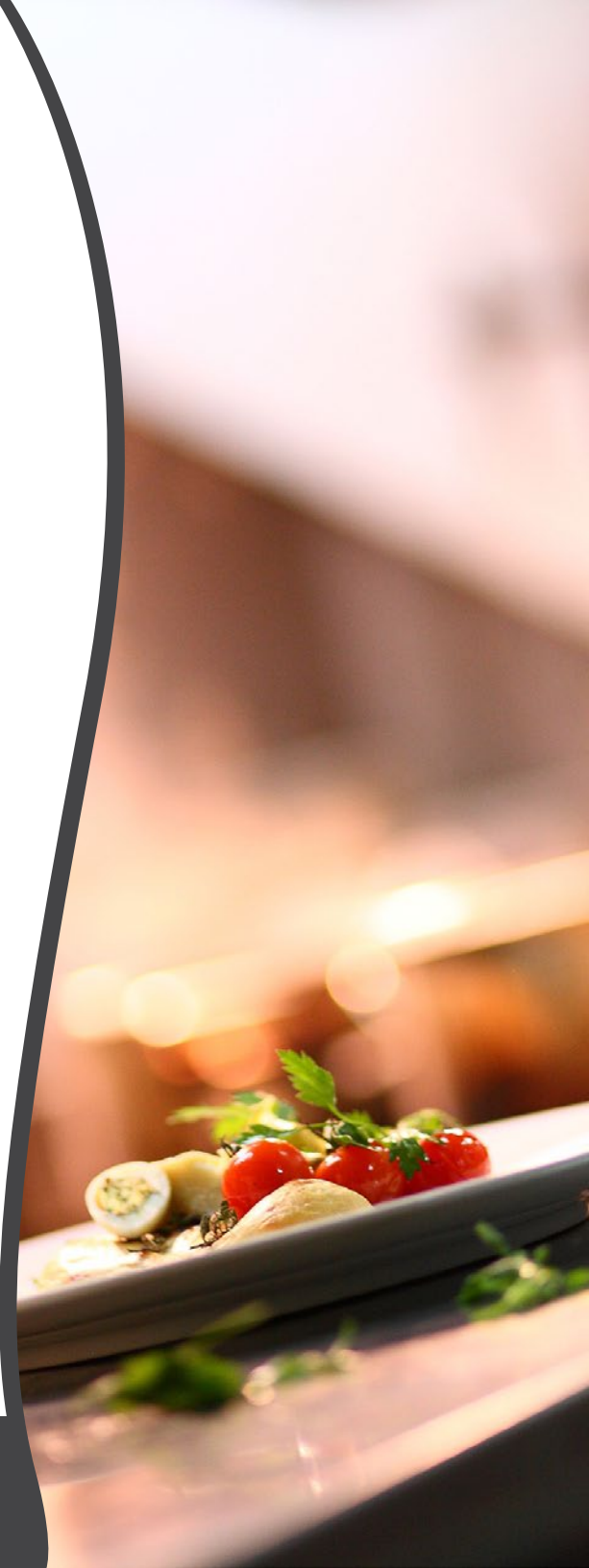
- Grilled Alberta 8oz New York steak
- Carved slow-roasted Prime Rib

CHOICE OF ADDITIONAL ENTRÉE

- Roasted salmon with a maple and grainy mustard glaze
- Grilled chicken breast topped with a creamy wild mushroom sauce
- Roasted spiced pork loin topped with honey hoisin glaze
- Four-cheese tortellini with spinach, roast peppers and rosé sauce

DESSERT

- Assorted squares, housemade dessert selections, and cookies
- Coffee and tea station



BUFFET SERVICE

GOLD MENU

Gold options are also available in plated or cocktail reception style.

COLD SELECTIONS

- Buns and butter
- Artisan green salad with assorted dressings
- Thai noodle salad
- Chef's choice seasonal salad

HOT SELECTIONS

- Herb roasted potatoes
- Seasonal vegetable medley

CHOICE OF ONE ENTRÉE

- Grilled Alberta 8oz New York steak
- Carved slow roasted New York striploin, red wine au jus

CHOICE OF ADDITIONAL ENTRÉE

- Roasted salmon with a maple and grainy mustard glaze
- Grilled chicken breast topped with a creamy wild mushroom sauce
- Roasted spiced pork loin topped with honey hoisin glaze
- Four-cheese tortellini with spinach, roast peppers and rosé sauce

DESSERT

- Assorted squares, housemade dessert selections, and cookies
- Coffee and tea station



BUFFET SERVICE

SILVER MENU

Plated option also available.

COLD SELECTIONS

- Buns and butter
- Artisan green salad with assorted dressings
- Chef's choice seasonal salad

HOT SELECTIONS

- Herb roasted potatoes
- Seasonal vegetable medley
- Carved slow roasted New York striploin, red wine au jus

DESSERT

- Assorted squares and cookies
- Coffee and tea station



BUFFET SERVICE

BRONZE MENU

Bronze menu options are also available in plated or pub style.

**Minimum 30 people required for buffet selection.*

COLD SELECTIONS

- Buns and butter
- Chef's choice seasonal salad

HOT SELECTIONS

- Herb roasted potatoes
- Seasonal vegetable medley

CHOICE OF ONE ENTRÉE

- House marinated lemon and herb roasted beer can chicken
- Grilled 6oz Flat iron steak sandwich served with garlic bread and sautéed mushrooms

DESSERT

- Fresh baked cookies
- Coffee and tea



CONTACT US

Inquiries:

To discuss your tournament options and book a personal tour with our Head Professional contact Natasha Sawatsky at natasha@windmillgolf.com or call (403) 404-4033.

Contact Info:

Golf Shop (403) 256-2002

Administration (403) 256-9192

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Heritage Pointe 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.

