



GOLF
TOURNAMENT
2018
PACKAGE
& Menu

Awesome Golf TOURNAMENTS

Experience the unconventional wonders that **Deer Creek Golf & Banquet Facility** has to offer. Set on a 45 hole golf course, Deer Creek Golf & Banquet Facility is comprised of breathtaking views and a welcoming environment. With convenient access to Highway 401 and 407, Deer Creek Golf & Banquet Facility is the number one choice for professionals in the area.

Established in 1989, Deer Creek was at the forefront when it came to great golf in the GTA. Over the years as the demand for golf and special events grew, so did we. In 2004 we expanded to a 50,000 square foot facility in order to accommodate golf tournaments and special events of up to 600 guests. Our golf course itself is comprised of two golf courses, Deer Creek North with 27 Holes and Deer Creek South with 18 Holes - both offering their own unique challenges and beautiful landscapes. No matter which course you decide to play, your experience will be truly exceptional in our state of the art banquet facility.

Deer Creek Golf & Banquet Facility provides customers with creative, healthy and delicious menu options by using fresh ingredients supplied by local producers. We take pride in providing customers with food and beverage at an exceptional standard that is sure to exceed expectations. For an exceptional experience, contact Deer Creek Golf & Banquet Facility to host your next Golf Tournament.

WE Welcome

- 550 Capacity for a sit down dinner (up to 1,200 reception style)
- USB enabled electric power carts
- Floor to ceiling windows
- Ample free parking
- Independent climate controlled rooms
- Emergency generators
- LCD Projectors and Screens (additional charge may apply)
- In-house sound system
- Complete locker room facilities with showers (and complimentary towel service)
- Private terraces overlooking the golf course

ALL Tournaments INCLUDE

- A Tournament Director and Food & Beverage Manager to assist in planning your event
- Corporate Merchandiser to arrange and order your tournament prizes and awards
- Placement of hole sponsorship signs
- Preparation and placement of competition markers
- Gross and net scoring
- Customized rule sheet (upon request)
- Designated registration area



GOLF

Formats of Play

SINGLE TEE

MINIMUM 32 PLAYERS

A commonly used structure suitable for smaller groups, all golfers tee off on the first tee utilizing consecutive tee times.

DOUBLE TEE

MINIMUM 80 PLAYERS

This format (also known as a "cross-over") is essentially the same as two single tee's operating at the exact same time; however, half of the players start on the front nine and the other half of the players start on the back nine (utilizing consecutive tee times). Upon the completion of nine-holes, groups from the front nine will "cross-over" to the back nine, and groups from the back nine will "cross-over" to the front nine. Ultimately, this format reduces the amount of time between the first group and the last group teeing off.

SHOTGUN

2 NINES - MINIMUM 144

3 NINES - MINIMUM 216

4 NINES - MINIMUM 288

5 NINES - MINIMUM 360

Suitable for larger groups (requires a minimum number of players). This format allows all groups of players to tee off simultaneously from designated holes. Considered the most ideal format of play, a shotgun start provides the ability for all groups to return to the clubhouse at similar times in order to enjoy the after-golf festivities with very little delay.

MENU

Please Note: All Menu Pricing Listed is based on Per Person.
Tax and service fees are extra.

BREAKFAST

PRO START \$12

Freshly baked muffins, danishes, croissants, seasonal fruit, individual yogurts, coffee, tea and juice.

ON THE CART \$11

Wrapped gourmet muffin, cheese, apple and a bottle of water.

HOT BREAKFAST SANDWICH BUFFET \$16

Comes with hash browns, coffee, tea, juice and your choice of one of the following options below

Smoked Ham, cheddar and egg on a croissant.

Sausage, cheddar and fried egg on a toasted English muffin.

Bacon, cheddar and fried egg on a toasted English muffin.

Scrambled eggs, spinach, tomato and salsa, rolled in a wrap.

Grilled peameal, cheddar and fried egg on a toasted bagel.

HOT BREAKFAST BUFFET \$20

Farm fresh scrambled eggs, smoked bacon, maple pepper breakfast sausage, hash browns, toasting station, coffee, tea and juice.

BREAKFAST UPGRADES

Eggs Benedict \$5

Eggs Florentine \$4

Domestic Cheese Board \$4

Pancakes \$4

Sliced Seasonal Fruit \$4

Hash browns \$3

Bagel and Cream Cheese \$3

Danishes, Muffins and Croissants \$3

Individual Yogurts \$2

LUNCH

*Pick to have your lunch at registration or at the turn.
Comes with the choice of chips or cookies and a can of pop or water.*

DINE ON THE BACK NINE \$15

(SELECT ONE OF THE FOLLOWING OPTIONS)

"Creek" Burger on a Kaiser with lettuce, tomato, pickle and onion.

Shaved beef on a Kaiser with caramelized onions and Swiss cheese.

Smoked turkey, lettuce, tomato, herb aioli and Gouda on a 6" submarine roll.

Black forest ham, cheddar cheese, lettuce, tomato and Dijon aioli on a 6" submarine roll.

Maple BBQ pulled pork on a pretzel roll with cheddar cheese and coleslaw.

Cajun chicken on a Kaiser with jalapeño Havarti.

LUNCH UPGRADES

Market Greens \$4

Caesar Salad \$4

Potato Salad \$3

Garden Coleslaw \$3

Sliced Seasonal Fruit \$4

Hand Cut Fries \$4

Poutine \$7

BOXED LUNCH \$17

Choice of a Ham or Turkey sub with an apple, housemade cookie, granola bar and bottle of water.

PLATED *Dinner*

YOUR CHOICE OF ONE STARTER

Market greens topped with heirloom cherry tomatoes, shaved carrots and cucumber wedges finished with a house balsamic dressing.

Classic Caesar salad topped with chipped bacon, herb croûtons and grated parmesan.

Penne in a rich tomato sauce finished with fresh herbs and parmesan.

Fusilli tossed in a rosé sauce finished with fresh herbs and parmesan.

Bow tie pasta tossed in a creamy Alfredo sauce finished with fresh herbs and parmesan.

YOUR CHOICE OF ONE ENTRÉE

Chicken supreme finished with a natural pan jus.	\$35
BBQ baked half chicken in a whiskey BBQ sauce.	\$36
Potato and chive crusted cod finished with a leek cream sauce.	\$36
Grilled chicken and Ribs finished with a smoked barbeque jus.	\$38
Oven roasted chicken and Albert striploin duo.	\$39
Roasted red pepper and Asiago stuffed chicken breast topped with a peppercorn cream sauce.	\$40
Slow roasted 7oz. Prime Rib with a red wine demi glaze and Yorkshire pudding.	\$42
8oz. New York Steak with a Mushroom and shallot au jus.	\$47
┌ └ 10oz.	\$50

VEGETARIAN ENTRÉE OPTIONS

Stuffed roasted butternut squash tower, filled with roasted vegetables, topped with Boursin cheese and tomato coulis.

Grilled vegetables stacked and layered with local goat cheese, topped with tomato coulis.

****All entrée selections come with your choice of garlic mash, roasted potatoes or rice pilaf, seasonal vegetables and assorted dinner rolls.****

YOUR CHOICE OF ONE DESSERT

Chocolate and raspberry Tartufo finished with piped cream, raspberry and chocolate sauce.

Layered white and dark chocolate mousse topped with a white chocolate golf ball, garnished with chocolate and caramel sauce.

Warmed apple blossom topped with a scoop of French vanilla ice cream and garnished with caramel sauce.

Fresh field berries over a vanilla custard, encased in a sweet dough tart and finished with a raspberry coulis.

DINNER Buffet

*All buffets are served with assorted dinner rolls,
seasonal vegetables, bite sized sweets and coffee and tea.*

YOUR CHOICE OF BUFFET

Grilled Chicken \$34

Grilled local chicken breast, topped with a tomato shallot relish and natural pan jus. Choice of garlic mash, roasted potatoes or seasonal rice pilaf served with market greens and Caesar salad.

Texas Style Barbeque \$36

Fall off the bone baby back ribs combined with roasted quarter chicken. Choice of garlic mash, roasted potatoes or seasonal rice pilaf served with market greens and Caesar salad.

CUSTOMIZE YOUR BUFFET \$42

Build your own exceptional dinner buffet served with assorted dinner rolls, seasonal vegetables and bite sized desserts.

CHOOSE (1) ONE SALAD

Greek salad

Caesar salad

Baby spinach

Market greens

Rustic potato

Julienne vegetable pasta salad

Roasted corn and red pepper salad

Creamy coleslaw

CHOOSE (1) ONE HOT PASTA

Penne with a tomato basil sauce

Orecchiette with blush wine rose sauce

Farfalle with a mushroom Alfredo sauce

Macaroni & Cheese

CHOOSE (2) TWO ENTRÉES

Grilled chicken, finished with tomato pancetta demi glaze

Hand carved AAA beef striploin, topped with a merlot jus and local mushrooms

Savoury herb meat loaf, topped with roasted shallots and mushroom medley

Yukon potato crusted rich homemade Sheppard's pie

Seared pacific salmon, over a light citrus cream and topped with fresh fruit salsa

Grilled basted "Red Ale and Maple" BBQ pork ribs

Potato and chive crusted cod, with a double smoked bacon and leek cream sauce

CHOOSE (1) ONE SIDE

Roasted garlic mashed potatoes

Seasonal rice pilaf

Golden fingerling potatoes

Smashed herb red skin mash

Sweet potato mash

Roasted new potatoes

ON THE *Course*

POUTINE PAR **\$7**

Crispy hand cut fries, Quebec cheese curds and gravy paired with toppings and sauces.

RIBS OFF THE TEE **\$9**

Succulent fall of the bone barbeque ribs. *(2 pieces per person)*

NO SLICE SLIDERS **\$11**

Grilled mini burgers topped with cheddar and gourmet house dressing. *(2 pieces per person)*