



Glendale Golf & Country Club

Tournament Package

2025





Corporate Tournament Packages

Prices are per person and include service charge
GST not included

All tournament inquiries email Head Professional, Jeff MacGregor
jmacgregor@theglendale.com

For Food & Beverage requirements email Food & Beverage Manager, Lindsey Pacaud
lpacaud@theglendale.com

Package A: \$273

- Green Fee
- Power Cart
- Golf Shop Merchandise Credit
- Grab & Go Breakfast
- Premium Buffet
*Upgrade to the Platinum Buffet
+\$15/person*

Package B: \$295

- Green Fee
- Power Cart
- Golf Shop Merchandise Credit
- Glendale Breakfast Buffet
- Premium Buffet
*Upgrade to the Platinum Buffet
+\$15/person*



Tournament Information

Please note Tournaments are booked on Monday's and request and with morning shotguns. Afternoon shotguns may be requested at the discretion of the General Manager.

The minimum number of golfers required for a tournament is 120.

Complimentary on-course set up which includes set up of hole Sponsor signs, proximity markers, hole in one yardage placements, tables, and chairs. We ask all signage is dropped off the day prior to the event. Power can be made available at select locations. Tents are available at a \$100 rental fee per tent, and subject to availability.

The driving range is available for use 1.5 hours prior to the event.

Additional power carts are available to committee and volunteers by request and are subject to an additional fee of \$65 plus GST.

Please note all giveaway merchandise/tee gifts must be purchased through our Golf shop

Arrival Time: We ask that all on-course sponsors arrive no earlier than two hours prior to the shotgun, and all staff and volunteers arrive two hours before.

Bag Drop: As participants arrive, bag drop will be setup to the left of the main registration table. Clubs will be brought to the participants power cart in the staging area and each player will receive a complimentary bag tag from the Glendale.

Registration Start Time: Registration will open 1.5 hours before the shotgun. Registration will be set up outside, in front of the main doors of the clubhouse.

Final Numbers: We ask for final list of Golfers and final guest count for food 7 days prior to the tournament.

Hole Sponsor Information: Sponsors wishing to serve Food or Beverages on their hole must fill out the applicable forms and send back to our Food & Beverage Manager Lindsey Pacaud Lpacaud@theglendale.com no later than 10 days prior to the tournament.

Breakfast

Grab & Go | Included With Package A

- Breakfast Sandwich – *egg, cheddar, bacon*
- Whole Fruit
- Coffee & Assorted Tea Station

Glendale Classic Breakfast Buffet | Included With Package B

- Pancakes & Belgian Waffles – *Quebec maple syrup, whipped butter, fruit compote* | VG
- Local Honey Yogurt – *granola, fruit compote* | GF, VG
- Sliced Fruit – *GF, DF, VE*
- Scrambled Eggs – *GF, VG*
- Grilled Tomato – *DF, GF, VE*
- Bacon – *GF, DF*
- Maple Pork Sausage – *GF, DF*
- Hashbrown Potato – *bell peppers, green onion* | DF, VG
- Assorted Mini Pastries – *croissants, Danishes, muffins* | VG
- Coffee & Assorted Tea Station
- Chilled Juices

VG – Vegetarian

DF – Dairy Free

VE – Vegan

GF – Gluten Free

GFP – Gluten Free Possible





Premium Buffet

Included With Package A & B

Starters & Salads

- Marinated Vegetable Salad – *cauliflower, broccoli florets, bay corn, celery, onion, grape tomatoes, golden Italian dressing* | GF, DF, VG
- Classic Caesar Salad – *Caesar dressing, herb croutons* | VG
- Organic Baby Greens – *saskatoon berry vinaigrette* | GF,DF,VE
- Cheese Display – *dried fruits, crostini* | VG
- Vegetable Crudit  – *hummus & ranch dip* | GF,VG
- Pickle Tray – *GF,DF,VE*

Mains

- Garlic Mashed Potato – *GF,VG*
- Pierogis – *caramelized onion & sour cream* | VG
- Broccoli & Cauliflower Au Gratin – *VG*
- Vegetable Medley – *GF,DF,VE*
- Seared Chicken Breast – *wild mushroom cream sauce* | GF

Carving station

- AAA Sterling Alberta Beef – *merlot au jus, horseradish, mustard* | GF

Desserts

- Chef Selection – *assorted squares & cakes* | VG

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Platinum Buffet

Upgrade to Platinum + \$15/person

Starters & Salads

- Shrimp Cocktail – *Bombay gin cocktail sauce* | GF,DF
- Prosciutto Wrapped Asparagus – *grana Padano cheese* | GF
- Roasted Tomato Bisque – *with basil oil* | GF,VG
- Tuscan Greens – *assorted organic greens, roasted red pepper, fresh summer vegetables, sundried tomato vinaigrette* | GF,DF,VE
- Quinoa Salad – *pumpkin seeds, tomatoes, bell pepper, fresh herbs, herb vinaigrette* | GF,DF,VE
- Roasted Beet & Arugula Salad – *toasted walnut, goat cheese, creamy citrus vinaigrette* | GF,VG
- Antipasto Bar – *cured sliced meat, European cheeses, marinated artichokes, roasted vegetables, marinated olives, sundried tomato, assorted breads & crackers*
- Tomato Bocconcini Platter – *fresh basil & balsamic reduction* | GF,VG

Mains

- Garlic Mashed Potato – GF,VG
- Broccoli & Cauliflower Au Gratin – VG
- Wild Rice Pilaf – GF,VG
- Roasted Seasonal Vegetables – GF,DF,VE
- Garlic Marinated Asparagus & French Beans – GF,DF,VE
- Chicken Piccata – *lemon caper sauce*
- Sumac Baked Pacific Salmon – *local honey glaze & tangy orange salsa* | GF,DF

Carving station

- AAA Sterling Alberta Beef – *merlot au jus, horseradish, mustard* | GF

Desserts

- Chef Selection – *assorted squares & cakes* | VG

VG – Vegetarian

DF – Dairy Free

VE – Vegan

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On Course Offerings

(20% service charge & GST not included in pricing)

Burgers | \$16/person

ketchup, mustard, relish, cheddar cheese, brioche buns

\$200 BBQ rental fee includes table & chair setup, garbage can, signage, tent, and BBQ chef attended BBQ +\$30/hour

Chicken Souvlaki Skewers | \$19/person

2 skewers per person

\$200 BBQ rental fee - includes table & chair setup, garbage can, signage, tent, BBQ chef attended BBQ \$30/hour

Chips and Dip | \$10/person

house fried BBQ chips, French onion dip

Chow Mein Take-Out Boxes | \$15/person

Chow Mein noodles, teriyaki chicken, Asian vegetables

Chicken Tenders | \$14/person

three chicken tenders per person, plum sauce

Philly Cheese Steak | \$20/person

sliced AAA beef, sauteed onion, peppers, Swiss cheese, honey mustard, pretzel bun

Fruit Skewers | \$12/person

two skewers per person