



Rolling Green Fairways Golf Course & RV Park

Box 11453

Lloydminster, AB T9V 3B7

Phone: (780) 875-GOLF (4653)

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heather@rollinggreen.ca

www.rollinggreen.ca

2018 Tournament Packages

Rolling Green Fairways would be pleased to host your group function. The following packages are designed to make your tournament as efficient and enjoyable as possible.

Tournaments at Rolling Green Fairways may be held any day of the week at any time, based on availability, and require a non-refundable deposit to hold the date. Deposits will be required in the amount of \$300, for events under 40 people, and \$500 for events over 40 people. Pre-paid deposits will be applied against the balance owing at the completion of your event.

We offer several different packages, in an effort to meet your group's needs. Each package consists of either 9 or 18 holes of golf, prizes from our Proshop valued at \$5.00 per person, cart rentals, and an expansive menu selection for any budget. Additional meals may be ordered for non-golfers. We also have three different spaces to meet your banquet needs. The lower level of our clubhouse is open to the public, and is great for small groups up to 30 people. The upper level of our clubhouse is a private space for your group, with its' own sound system and private bar service, boasting a wrap-around patio overlooking the golf course and large outdoor seating area and holds approximately 100 people. Last but not least, our Pavilion facility, adjacent to the clubhouse, boasts a small outdoor seating area, separate food line area, private bar service and holds up to 300 people.

The prizes included through our Proshop are intended to supplement those already collected by your group. The Proshop can also provide custom logo merchandise. Some optional items to consider, but are not limited to, include custom logo balls, crested hats, water bottles, logo shirts/jackets etc., and tees. Custom Orders require a minimum 4 week advance order. Please contact Head Golf Professional, Jeff Graham, to discuss these options, and for additional pricing.

We are happy to help you select the tournament format and hole competitions that are best for your group.

Rolling Green Fairways has increased our fleet of power carts to accommodate up to 100 people. For larger groups, we require advanced notice and additional charges will apply, to cover rental and shipping charges, as carts will be brought in from an outside source.

Shotgun Starts **will not be** guaranteed for groups of less than 50 people.

If you decide to hold your tournament at Rolling Green Fairways, please complete the Confirmation Form and fax or email it back to me, together with the non-refundable deposit, as outlined above.

Please contact Heather Walker, Club Manager, to answer any questions and help customize your package at 780-872-1660 or via email at heather@rollinggreen.ca.

Rolling Green Fairways 2018 Tournament Information Sheet

Group/Company Name: _____

Tournament Date: _____ Tee Time: _____ # of Golfers: _____

Contact Person/Organizer: _____

Address: _____

Phone: _____ Fax: _____ Email: _____

Please check off any desired hole prize markers you would like set out prior to play:

<input type="checkbox"/> Longest Drive - Mens	<input type="checkbox"/> Longest Drive - Womens
<input type="checkbox"/> Closest to the Pin – Mens	<input type="checkbox"/> Closest to the Pin - Womens
<input type="checkbox"/> Longest Putt	<input type="checkbox"/> Water Ball <small>(anyone in water writes their name down – draw for prize)</small>
<input type="checkbox"/> Other (please note)	<input type="checkbox"/> Other (please note)

*****Please make arrangements with Jeff Graham, Head Golf Professional, to pick out your prizes at the proshop. Prizes may be chosen from our regular inventory or custom ordered, with 4 weeks advanced notice.**

He may be reached by contacting the proshop at 780-875-4653 (GOLF)

Or email to jeff@rollinggreen.ca

9-HOLE PACKAGES/MENU OPTIONS

(Prices are per person and include green fees, proshop prizes, cart rentals and selected meal service)

Group Name: _____

Date: _____ **Meal Service Time:** _____ **# of Meals** _____

(Including non-golfers)

*****Please note that a 15% gratuity will be added to any food/beverage items.*****

Classic Meal Plan: Our classic meal option comes with your choice of meat, choice of potato, choice of two salads, homemade cabbage rolls, perogies, dessert, coffee, dinner buns or garlic toast, pickles and condiments.

Basic Meal Plan: Our basic meal option comes with your choice of meat, choice of potato, choice of two salads, dinner buns or garlic toast, pickles and condiments.

*****Please check off your selection*****

☆	Menu Choice	Pkg Price	Meal Only			
	Classic BBQ Steak w/mushrooms – 8oz Cowboy Cut (we cook)	68.00	27.00			
	Basic BBQ Steak w/mushrooms – 8oz Cowboy Cut (we cook)	64.00	23.00			
	Classic Roast Beef – seasoned and slow-roasted prime Alberta Beef	66.00	25.00			
	Basic Roast Beef - seasoned and slow-roasted prime Alberta Beef	62.00	21.00			
	Classic Herb Crusted Pork Tenderloin – pork tenderloin, roasted in a herb & lemon crust, paired with our homemade pork gravy or warm sweet mustard sauce.	66.00	25.00			
	Basic Herb Crusted Pork Tenderloin	62.00	21.00			
	Classic Greek Parmesan Chicken –Tender whole white muscle meat chicken breast, drizzled with fresh lemon, a blend of greek spices and shredded parmesan cheese.	66.00	25.00			
	Basic Greek Parmesan Chicken – see above	62.00	21.00			
	Classic Pork Ribs – Slow roasted and finished on the grill baby back pork ribs, dusted with BBQ sauce or seasoned (dry spice with lemon on the side)	67.00	26.00			
	Basic Pork Ribs – see above	63.00	22.00			
	Basic Burger Bar – ¼ lb ground beef patty (one per person) with all necessary condiments, lettuce, tomato, fresh onion, pickles & cheese. <input type="checkbox"/> Add Additional Patties (\$4.00/patty x <input type="checkbox"/> patties) <input type="checkbox"/> Add Sautéed Mushrooms (\$1.50/pp) <input type="checkbox"/> Add Crispy Bacon (\$1.50/pp)	57.00	16.00			
	Please Choose your sides					
	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%; vertical-align: top;"> Choice of Potato: <input type="checkbox"/> Scalloped <input type="checkbox"/> Mashed <input type="checkbox"/> Roasted <input type="checkbox"/> Baked (with all fixings) <input type="checkbox"/> Baked Fettuccine <input type="checkbox"/> Baked Spaghetti <input type="checkbox"/> Stuffed – Double Baked (Add \$1.00 pp) <input type="checkbox"/> Classic Croquettes (Add \$1.00 pp) <input type="checkbox"/> Home Fries w/gravy <input type="checkbox"/> 5-Spice Roasted Potato Wedges </td> <td style="width: 33%; vertical-align: top;"> Choice of Bread: <input type="checkbox"/> Dinner Bun <input type="checkbox"/> Garlic Toast </td> <td style="width: 33%; vertical-align: top;"> Choice of 2 Salads/Sides: <input type="checkbox"/> Ceasar <input type="checkbox"/> Marinated Vegetable <input type="checkbox"/> Rolling Green Salad*** <input type="checkbox"/> Greek Salad <input type="checkbox"/> Potato Salad <input type="checkbox"/> Pasta Salad <input type="checkbox"/> Coleslaw <input type="checkbox"/> Baked Beans <input type="checkbox"/> Fresh Veggie Tray <input type="checkbox"/> Fresh Fruit Tray </td> </tr> </table>	Choice of Potato: <input type="checkbox"/> Scalloped <input type="checkbox"/> Mashed <input type="checkbox"/> Roasted <input type="checkbox"/> Baked (with all fixings) <input type="checkbox"/> Baked Fettuccine <input type="checkbox"/> Baked Spaghetti <input type="checkbox"/> Stuffed – Double Baked (Add \$1.00 pp) <input type="checkbox"/> Classic Croquettes (Add \$1.00 pp) <input type="checkbox"/> Home Fries w/gravy <input type="checkbox"/> 5-Spice Roasted Potato Wedges	Choice of Bread: <input type="checkbox"/> Dinner Bun <input type="checkbox"/> Garlic Toast	Choice of 2 Salads/Sides: <input type="checkbox"/> Ceasar <input type="checkbox"/> Marinated Vegetable <input type="checkbox"/> Rolling Green Salad*** <input type="checkbox"/> Greek Salad <input type="checkbox"/> Potato Salad <input type="checkbox"/> Pasta Salad <input type="checkbox"/> Coleslaw <input type="checkbox"/> Baked Beans <input type="checkbox"/> Fresh Veggie Tray <input type="checkbox"/> Fresh Fruit Tray		
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	Rolling Green Salad is a blend of spring mix and romaine, tossed with crumbled feta, fresh apple and candied pecans, drizzled with a vinaigrette dressing.					
	Add Additional Side (Please indicate by checking off option above)	2.50				
	Ceramic Plates (to replace standard paper plate)	1.00				
	Table Linens (white or black - \$6.50/linen and \$1.00/napkin)					

18-HOLE PACKAGES/MENU OPTIONS

(Prices are per person and include green fees, proshop prizes, cart rentals and selected meal service)

Group Name: _____

Date: _____ **Meal Service Time:** _____ **# of Meals** _____

(Including non-golfers)

*****Please note that a 15% gratuity will be added to any food/beverage items.*****

Classic Meal Plan: Our classic meal option comes with your choice of meat, choice of potato, choice of two salads/sides, homemade cabbage rolls, perogies, dessert, coffee, dinner buns or garlic toast, pickles and condiments.

Basic Meal Plan: Our basic meal option comes with your choice of meat, choice of potato, choice of two salads, dinner buns or garlic toast, pickles and condiments.

*****Please check off your selection*****

☆	Menu Choice	Pkg Price	Meal Only			
	Classic BBQ Steak w/mushrooms — 8oz Cowboy Cut (we cook)	84.00	27.00			
	Basic BBQ Steak – w/mushrooms 8oz Cowboy Cut (we cook)	80.00	23.00			
	Classic Roast Beef – seasoned and slow-roasted prime Alberta Beef	82.00	25.00			
	Basic Roast Beef - seasoned and slow-roasted prime Alberta Beef	78.00	21.00			
	Classic Herb Crusted Pork Tenderloin – pork tenderloin, roasted in a herb & lemon crust, paired with our homemade pork gravy or warm sweet mustard sauce.	82.00	25.00			
	Basic Herb Crusted Pork Tenderloin	78.00	21.00			
	Classic Greek Parmesan Chicken – Tender whole white muscle meat chicken breast, drizzled with fresh lemon, a blend of greek spices and shredded parmesan cheese.	82.00	25.00			
	Basic Greek Parmesan Chicken – see above	78.00	21.00			
	Classic Pork Ribs – Slow roasted and finished on the grill pork ribs, dusted with BBQ sauce or seasoned (dry spice with lemon on the side)	82.00	26.00			
	Basic Pork Ribs – see above	78.00	22.00			
	Basic Burger Bar – ¼ lb ground beef patty (one per person) with all necessary condiments, lettuce, tomato, fresh onion, pickles & cheese. ___ Add Additional Patties (\$4.00/patty x ___ patties) ___ Add Sautéed Mushrooms (\$1.50/pp) ___ Add Crispy Bacon (\$1.50/pp)	72.00	16.00			
	Please Choose your sides					
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	<i>***Rolling Green Salad is a blend of spring mix and romaine, tossed with crumbled feta, fresh apple and candied pecans, drizzled with a vinegarette dressing.***</i>					
	Add Additional Side (Please indicate by checking off option above)	2.50				
	Ceramic Plates (to replace standard paper plate)	1.00				
	Table Linens (white or black - \$6.50/linen and \$1.00/napkin)					

OTHER FOOD OPTIONS

Rolling Green Fairways also offers optional home-cooked breakfasts and lunches for your group, as well as many other customizable menu options.

Starting out early? Want to feed your crew before you get started? Below are two breakfast options to get your group through to supper ...easy to run alongside your registration.

Please check off if you would like to pre-order/arrange one of the meal services noted below.

	Full Breakfast Buffet <ul style="list-style-type: none"> • Pancakes, southwest style scrambled egg bake, bacon, sausage, baked ham, country style hashbrowns, fresh seasonal fruit, coffee or small juice 	16.00/pp
	Breakfast Sandwich (grab & go) <ul style="list-style-type: none"> • Fried egg, cheese and bacon or ham on a toasted bun, with coffee or small juice, and fresh seasonal fruit. • <i>Add Hashbrowns (\$2.00 / pp)</i> 	7.50/pp

Starting midday? Let us feed your crew a hearty lunch ... or as a more budget friendly option for your post-tournament supper ...

	Pasta Bar <ul style="list-style-type: none"> • Choice of one pasta (under 20 people) or choice of two pastas (over 20 people) ... choices to include ___ Baked Chicken Fettucini, ___ Homemade Lasagna or ___ Baked Spaghetti w/Meat Sauce ... to be served with Ceasar Salad & Garlic Toast. 	16.50/pp
	Pizza & Dry Ribs Lunch Combo <ul style="list-style-type: none"> • Assorted homemade pizzas, with ceasar salad and Dry Ribs, served with ranch, fresh lemon, carrots & celery. 	16.50/pp
	Taco Bar <ul style="list-style-type: none"> • Includes hard shell taco shells, taco crumbled beef, homemade tortilla chips (on the side or to make nachos), salsa, sour cream, guacamole, diced tomatoes, shredded cheese, shredded lettuce & jalapeno peppers • Add chicken fajitas (fajita chicken, peppers & onions and warmed soft shell tacos) 5.00/pp • Add Mexican Rice OR Black Bean Medley 2.00/pp • Add Mexican Rice AND Black Bean Medley 3.00/pp 	11.00/pp
	Soup/Sandwich Combo <ul style="list-style-type: none"> • Two hearty homemade soups (one cream base and one broth base), served buffet style with a variety of sandwiches, cheese, pickles, and squares or small desserts. 	13.00
	Cheeseburgers (grab & go) <ul style="list-style-type: none"> • ¼ lb burger with buns, cheese and condiments 	6.50
	Smokies (grab & go) <ul style="list-style-type: none"> • Medium spiced smokie with bun and condiments 	5.50

Options: Please Circle Applicable

Who is responsible for alcoholic beverages served from the beverage cart:

Individual Company/Organization

Who is responsible for non-alcoholic beverages from the beverage cart:

Individual Company/Organization

Who is responsible for food and snack items from the beverage cart:

Individual Company/Organization

Who is responsible for alcoholic items served from the clubhouse and proshop:

Individual Company/Organization

Who is responsible for non-alcoholic beverages served from the clubhouse and proshop:

Individual Company/Organization

Who is responsible for food/snacks served from the clubhouse and proshop?

Individual Company/Organization

Who is responsible for alcoholic items served from the banquet hall (supper):

Individual Company/Organization

Who is responsible for proshop items (ie: tees, balls, gloves, etc.)

Individual Company/Organization

Who is responsible for club rentals:

Individual Company/Organization

If you prefer, you may purchase a set amount of drink tickets (at \$5.50/ticket) to hand out at your discretion.

Please advise if you would prefer this option. _____

Deposit of \$300.00 (less than 40 ppl) or \$500.00 (over 40 ppl) paid via (please circle and provide cc# if necessary)

Cheque Cash Credit Card: _____ Exp: _____

Date:_____ Signed:_____

Special Requests/Add-On's/Dietary Restrictions

EVENT TERMS/CONDITIONS

I, _____, on behalf of _____,
(Representative) (Company/Group)
acknowledge and agree to the following terms and conditions: (please initial in each box)

- Final numbers will be provided by me or another representative of the company/organization, no later than one week prior to my event date.
- I acknowledge that the company/group that I represent will be responsible for payment of all tee times, cart rentals and banquet meals as is confirmed by me one week prior to the event, regardless of actual participation on the day of the event. This is due to the fact that tee times and carts have been set aside and food has been ordered/prepared.
- I acknowledge that BBQ steak meals will be prepared by Rolling Green Fairways, on a 60%, 30% 10% split (Medium Rare, Medium & Medium Well). We will be happy to add to cooking times/temps if /when required.
- If your company/group is having any sponsors attending your event, their contact information must be provided to Rolling Green Fairways a minimum of two weeks prior to the event to allow for adequate planning and organization.
- No outside alcohol or food is permitted on the course or in the buildings of Rolling Green Fairways. Alcohol is to be purchased/distributed strictly from/by Rolling Green Fairways. This includes any sponsors as well as individuals. Violation of this law/regulation will result in confiscation of the outside source and the company/group will be charged retail value of the said outside source. Violation may also result in removal from the event/course.
- For tournaments consisting of more than 100 golfers, I acknowledge that Rolling Green Fairways will be required to order in additional rental carts and therefore additional charges will apply.
- For tournaments large enough to have a “shotgun start” the company/organization will provide to Jeff Graham, Head Golf Professional, a list of golfers and teams, together with their company names, no later than 24 hours prior to the event in order to efficiently assign carts and enable an easy transition to the golf course.
- Shotgun Starts will not be guaranteed for groups of less than 50 people.
- Proper golf attire and footwear is required. Individuals found in violation will not be permitted on Course and will have the option of going home to change or purchasing something from the proshop. (Examples Not Permitted: “Wifebeaters; ripped/torn/sloppy jeans; sweatpants; cowboy boots or high heels). If you are unsure, please contact the proshop at 780-875-4653 (GOLF).