

2012

Golf Event Package

Pure Golf



turnberry
GOLF • CLUB



Welcome to Turnberry Golf Club, Ontario's first championship short course and the perfect venue to host your corporate event.

Turnberry consists of 16 fascinating par 3's and two challenging par 4 holes as bookends for the course.

It is a golf course that will challenge the best golfers and yet be a great venue for the novice golfer.

Our attention to detail, luxurious surroundings and first class service will make your event a complete success.

For more details please visit turnberrygolf.ca.



Turnberry Golf Club, a seamless blend of business and pleasure.





The Golf Experience

Turnberry's aesthetic charm is comparable to Eagles Nest, its sister course that was also designed by Carrick Design. While those familiar with Eagles Nest's devilish greens and deep bunkers will see similarities at Turnberry, the course's overall length with 18 holes that are less than half Eagles Nest's 7,476 yards, provides a faster, unique golf experience. That's not to say Turnberry will be a push over. Architect Cam Tyers has created 16 fascinating par-3 holes, and provided two difficult par-4 holes as bookends for the course. With four holes inspired by some of the most famous one-shot holes in the world, Turnberry provides an alternative to most of the championship length courses in the Toronto area.

The clubhouse at Turnberry is approximately 5,500 square feet with an open concept restaurant called NINE18. Restaurant NINE18 offers a wrap around terrace and patio overlooking the golf course and an indoor/outdoor fireplace. The full service bar and lounge feature numerous digital televisions to watch your favourite sports team. Additional amenities include a private meeting room and a fully stocked golf shop.

Whether you are considering a small intimate group or a full closure of 80 players, Turnberry Golf Club is the perfect destination.



Best New Course in Ontario
Score Golf Magazine, August 2010

TURNBERRY GOLF CLUB

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Golf Structure & Pricing[†]

The Executive 7:30am Modified Shotgun Start Maximum of 40 players	\$1,600.00
Morning Closure 8:00am Shotgun Start Maximum of 80 players	\$4,000.00
Course Closure Flexible start times Maximum of 80 players	\$4,500.00
Modified Shotgun Start times vary according to group size Minimum of 20, Maximum of 60 players	\$55.00 per player
Tee Time Events	\$50.00 per player

Pricing includes green fees, pull cart, event services and applicable taxes and does not include power cart.

Included Event services:

- Custom Cart Plates and Score Cards
- Tournament Scoring

Optional Event services:

- Practice facility and range balls before golf
- Golf Professional
- Event Branding Packages
- Merchandise



BANQUETS & CATERING

Menu Options and Pricing

All prices are subject to change without notice and do not include applicable taxes and gratuity.

BREAKFAST

Continental Breakfast

Freshly baked mini muffins, croissants, Danishes, fresh fruit, assorted juices, coffee and tea

\$7.95 per person

Grab and Go Breakfast

BLT wraps & Western wraps, orange juice, coffee and tea

\$9.95 per person

Champions Breakfast Buffet

Scrambled eggs, bacon, sausage, home fries, mini muffins, toast and fruit, assorted juices, coffee, and tea

\$12.95 per person

Add an Omelette Station **\$6.95** per person

Add yogurt and granola **\$2.95** per person



LUNCH

Grab and Go Lunch

\$9.95 per person

(Includes Two Selections)

Roast beef sandwich, Roasted turkey breast sandwich,
or Grilled vegetable & goat cheese sandwich, whole fresh fruit.

Bottled water and soft drinks

BBQ Lunch

\$13.95 per person

Burgers, hot dogs, sausages, and all the fixings potato salad,
green salad, and cookies for dessert

Bottled water and soft drinks

Add grilled chicken breast **\$3.95** per person.

Deli Lunch

\$16.95 per person

Assorted deli meats and cheeses, with assorted buns,
hot red peppers, tomatoes, lettuce, pickles, Dijon aioli,
coleslaw, potato salad, and green salad,
fresh fruit, bottled water and soft drinks

Make it a hot deli lunch with seasonal soup and hot deli meats.

Add **\$4** per person

Pub Fare

\$15.95 per person

Chicken wings, quesadilla, loaded nachos, NINE18 fries
and onion rings, veggie crudités & blue cheese, and cookies

Southern Picnic Lunch/Dinner

\$25.95 per person

BBQ ribs, grilled chicken, baked potatoes with all the fixings.

Corn on the cob, green salad, macaroni salad, brownies
and whole fresh fruit



BUFFET DINNERS

Classic Carvery Buffet

All Classic Buffets include mini roasted potato, vegetable medley, caesar salad, green salad, and assorted breads, chocolate cake and fruit platters

ONE SELECTION PER EVENT

Whole Roasted Striploin	\$37.95 per person
Turkey Breast	\$34.95 per person
Roasted Chicken	\$34.95 per person
Leg of Lamb	\$34.95 per person
Prime Rib	\$39.95 per person

Premium Carvery Buffet

All Premium Buffets include a salad bar assorted buns, pasta, mussels, fresh medley of seasonal vegetables, baked potato, assorted cakes, fresh fruit, and apple crumble, coffee and tea.

ONE SELECTION PER EVENT

Whole Roasted Striploin	\$47.95 per person
Turkey Breast	\$44.95 per person
Roasted Chicken	\$44.95 per person
Leg of Lamb	\$44.95 per person
Prime Rib	\$49.95 per person

Classic BBQ Buffet

All Classic Buffets include mini roasted potato, vegetable medley, caesar salad, green salad, and assorted breads, chocolate cake and fruit platters.

ONE SELECTION PER EVENT

Chicken	\$34.95 per person
NINEoz NEW YORK Steak	\$37.95 per person
Chicken and Ribs	\$37.95 per person
6oz Steak and Chicken	\$37.95 per person
12oz NEW YORK Steak	\$39.95 per person

Premium BBQ Buffet



All Premium Buffets include a salad bar, assorted buns, pasta, mussels, fresh medley of seasonal vegetables, baked potato, assorted cakes, fresh fruit, apple crumble, coffee and tea.

ONE SELECTION PER EVENT

Chicken	\$44.95 per person
NINEoz NEW YORK Steak	\$47.95 per person
Chicken and Ribs	\$47.95 per person
6oz Steak and Chicken	\$47.95 per person
12oz NEW YORK Steak	\$49.95 per person

Buffet Upgrades

Hors D'oeuvres	\$8 per person
Shrimp Skewer	\$6 per person
Lobster Tail	\$18 per person
Fruit Flambé Dessert Station	\$6 per person



FOOD STATIONS

Pasta Station **\$24.95** per person

(Requires a minimum of 25 guests)

(Includes two pasta selections)

Served with tomato, alfredo and pesto sauces

Pasta cooked to order with all the fixings to include: red & green onions, sun dried tomatoes, mushrooms, peppers, tomatoes, fresh garlic, eggplant, Italian sausage and grilled chicken breast.

Also includes assorted rolls, salads, desserts, fresh fruit, coffee and tea.

Add a Pasta Station to a Carving or BBQ Station **\$10.05** per person

Antipasto Table **\$19.95** per person

(Requires a minimum of 25 guests)

Grilled and marinated vegetables, caprese salad, pasta salad, sliced prosciutto, smoked salmon, poached shrimp with cocktail sauce

Assorted rolls with hummus and roasted garlic spread

Add a seasonal soup **\$3.95** per person

Add Green Salad, Caesar Salad, Potatoe Salad and Pasta Salad

\$10.95 per person

SEAFOOD STATION **\$25.95** per person

Seafood Salad

Poached Shrimp with cocktail sauce

Crab Claws

Steamed Mussels

Lemon wedges

Crushed Ice

Coriander Aioli

Add King Crab Legs (Additional Cost at Market Price)



3 COURSE DINNERS

First Course

Classic Caesar, baby mixed greens with balsamic vinaigrette, or spinach salad with a raspberry vinaigrette

Penne, Fusilli with your choice of sauce
Amatricana, Rustic Tomato basil, Alfredo.
Bolognese or alla vodka sauces add \$2 per person.

Main Course

(Served with Roasted potatoes and Seasonal Vegetables)

NINEoz Striploin	\$39 per person
12oz Rib eye	\$42 per person
8oz Tenderloin	\$47 per person
Grilled Chicken Supreme	\$34 per person
Grilled Salmon	\$34 per person
Grilled Halibut	\$39 per person
Jalapeno and Tequilla BBQ Ribs	\$35 per person

Dessert

Crème Brulee or Apple Crumble with Vanilla Ice Cream or
Mocha Chocolate Cake



OPEN BAR PACKAGES

Priced per person.

THREE HOUR PACKAGE

\$30 per person

Includes bar rail liquors, domestic and imported beer, house wine and non-alcoholic alternatives.

PREMIUM PACKAGE

\$45 per person

Sparkling Wine (Toast Only) Vodka, Gin, Rye, Rum, Scotch
Campari, Sweet and Dry Vermouth, Avena
Domestic, Premium and Imported Bottled Beers
Eagles Nest Reserve Red & White Wines
Soft Drinks, Juices, Bottled Water
Cappuccino and Espresso

AVAILABLE EXTRAS

Non- alcoholic Punch (Serves 30)

\$85

Alcoholic Punch (Serves 30)

\$125

Champagne Punch (Serves 30)

\$150



HOST CONSUMPTION & CASH BAR PRICING

Applicable when guest drinks are applied to a host tab or on a cash bar basis.
Liquor is based upon 1.25 ounces per drink. All prices are per drink.

Martinis	\$7.00
Premium Liquor	\$5.00
Bar shots	\$5.00
Premium Liqueurs	\$5.50
Deluxe Liqueurs	\$6.50
Domestic Beer	\$4.50
Premium Beer	\$5.25
Imported Beer	\$6.00
Draught Beer Domestic	\$5.45
Draught Beer Premium	\$6.00
Draught Beer Imported	\$7.00
House Wine (glass)	\$8.00
Soft Drinks	\$2.50
Juice	\$2.75
Coffee and tea	\$2.50
Cappuccino	\$3.50
Espresso	\$2.25
Café latte	\$3.95

All prices are subject to change without notice and do not include applicable taxes and gratuity.

All Ontario liquor laws apply.

All alcohol consumed on site must be purchased through

Restaurant NINE18's license and sold to functions at retail rates.

Third parties wishing to supply your function with alcohol product must do so by purchasing the product through Restaurant NINE18 on your behalf.

NO EXCEPTIONS