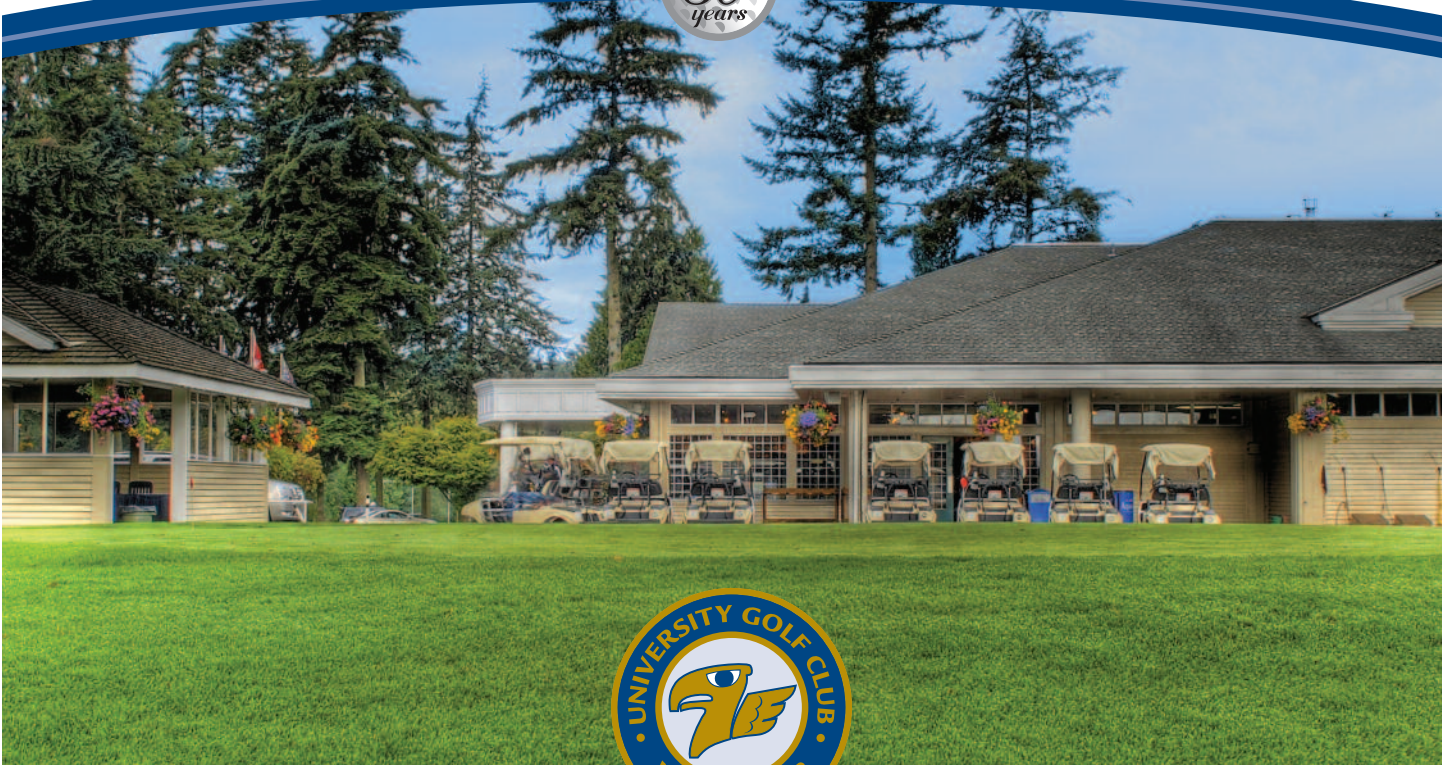


· U N I V E R S I T Y   G O L F   C L U B ·  
T O U R N A M E N T   G U I D E   2 0 1 1

# GAME ON!

VANCOUVER'S TOURNAMENT DESTINATION



**NON-MEMBERS ONLY**

Thank you for considering University Golf Club for your tournament. University Golf Club offers top-notch service and over 80 years of experience.

Close to the downtown business core, first class amenities and a scenic golf course that is manageable for all skill levels are all reasons why University Golf Club is the perfect venue for your event.

# WELCOME TO UNIVERSITY GOLF CLUB

## Thank you for considering University Golf Club as host for your 2011 golf event!

To make your job as Tournament Coordinator a more enjoyable one, we have developed a complete tournament package specifically for your use. It is designed to guide you through the tournament planning process. If you have any questions, concerns or suggestions along the way, please do not hesitate to contact our Event Coordinator to assist you.

Since 1929 University Golf Club has been the public golf course of choice in Vancouver. Located just minutes from downtown Vancouver, we offer a true Pacific Northwest golf experience with a full size 18 hole layout winding through stunning old growth forest.

With over 80 years of golf event experience, we pride ourselves in offering you and your guests exceptional service and are committed to ensuring that your outing will be a memorable, successful, and truly enjoyable event.

Our Food and Beverage options run the gamut, from continental breakfasts to BBQ lunches and Buffet Dinners. Or simply enjoy a meal at the popular Westward Ho! Public House and Grill Room. Hold your post-event awards lunch, reception or dinner in one of our two private banquet rooms, both with private patios. The options are as outstanding as our food. New in 2011, our brand new on-site organic herb garden allows us to use fresh produce at every opportunity, and that truly is as local as it gets.

The University Golf Club is highly regarded by our event clients. The overwhelming customer praise we have received is focused on value, staff friendliness, professionalism, superb food and a well conditioned, very playable golf course.

In 2011 we are placing an even greater emphasis on "Playing Green", and hope that you will join us in this ambition. Please see page 3 of the package for some of our ideas and initiatives towards this goal. As well, please feel free to pass on any suggestions you may have.

Thank you again for considering University Golf Club as the host facility for your event. Please let us know how we can fulfill the needs of your event. We look forward to working with you soon.

### Dave Whitaker

Golf Event Coordinator

dwhitaker@universitygolf.com

604.225.2308

### Scott Cranston

Head Professional

scransto@universitygolf.com

604.225.2319

### Ivan Bilenki

Food & Beverage Manager

ibilenki@universitygolf.com

604.225.2314

### Michael Mather

General Manager

mmather@universitygolf.com

604.225.2310



# ULTIMATE WESTCOAST TOURNAMENT

Minimum 32 players - tee time tournament or Minimum 144 - shotgun tournament

**\$136 PER PLAYER**

(BEFORE TAXES)

## PRE EVENT

Full Event Coordination Service  
Tournament Prize Ordering Assistance (See page 6 for details)  
Set-up Services

## EVENT DAY AND SET-UP

18 Holes of Traditional Westcoast Golf  
Complimentary Pull Carts  
Complimentary Warm up Balls at Driving Range (Available 90 minutes prior to tee off)  
Reserved Parking for Tournament Director  
Private Registration Area and Set-up  
Sponsorship and Hole Contest Signage Set-up  
Putting Contest Set-up  
Event Customized Scorecards and Cart Signs  
On Course Beverage Cart Service (Now more accessible than ever with a 2nd concession hut location on course)  
Lunch Concession Coupon - Sandwich or Hotdog, Beverage and Snack  
Bottled Water - 1 per person  
Locker and Shower Facilities with Towels Provided  
Complimentary Prize(s) or Silent Auction Gift(s) from Taylor Made Golf  
Event Scoring

## EVENING SERVICES

Your choice of Westcoast BBQ Buffet, Dinner Buffet or Cocktail Style Dinner Menu (pages 8 - 10)  
Prize Table(s), Podium, Microphone and AV Screen  
"Greater Vancouver Designated Drivers" Call Service Assistance

Includes 17% gratuity (service charge).



Prices subject to change. Does not include HST.



# PLAYING GREEN

In 2011 we are placing an even greater emphasis on "Playing Green", and hope that you will join us in this ambition. The following are some of the ideas, initiatives, and steps we are taking towards this goal, as well as some options for tournaments to help "green" your event.

## UNIVERSITY GOLF CLUB INITIATIVES

- All office documents and photocopying printed on recycled paper.
- On-site organic herb garden.
- A stationary Beverage Cart will now be located at hole #2. It will provide golfers with a greater opportunity to buy their favourite refreshments, while reducing the fuel used by our beverage carts.
- All of the fryer oil used by our kitchen is picked up by West Coast Reduction Ltd. The used oil is filtered, sterilized and tested to produce useful products including feed fat and commercially approved biodiesel (a cleaner burning alternative fuel).
- We are taking steps to keep the course even neater and tidier on tournament day, to keep the local wildlife away from the playing areas and safe. Our course and the surrounding area are home to among other animals: Coyotes, beaver, eagles, sparrows, woodpeckers, red robins, insects, squirrels, hawks, and ducks.
- All UGC team members receive a reusable coffee mug to reduce the use of disposable cups. All team members receive free beverages if they use a reusable mug, but pay full price if they use a disposable cup.
- We compost and then reuse all of the flowers grown on course.
- Aeration cores are used as top soil and any woodchips on course are recycled in the surrounding forest bed.
- Waste oils, tires, batteries, scrap waste, glass, cans, and cardboard are all recycled by our maintenance team.
- This tournament package is only sent electronically (unless specifically requested otherwise).

## GREEN YOUR TOURNAMENT

- See your Game BC is a great way to replace tee signs by increasing electronic traffic for you or your sponsor(s). Please see page 16 for more information on a new way to market to golfers, and reduce waste at the same time.
- Buy Carbon Offsets to negate the impact of the emissions of your hosted power carts.
- Consider organizing car pools to your tournament.
- Consider buying tournament prizes and tee gifts from AUR a sustainable material company.
- Choose a hybrid or electrical vehicle as your hole-in-one prize.
- Choose an eco friendly tee for your players, made from recycled or natural materials.



# ADVANCED BOOKING

## Interested in a Golf Only Event?

Book 8 days or more in advance.

An advanced booking service charge of \$15 per green fee will be payable at time of booking. This charge is non-refundable and only valid April 1st - October 1st. Green Fee is due the day of play.

Green Fee Rates (April 1st -October 1st):

Monday - Thursday .....\$59\*

Friday - Sunday and Holidays.....\$67\*

Seniors: Monday - Friday before noon .....\$48\*

\*Please note the above green fees do not include advanced booking fee and HST.

Power Carts and Rental Clubs available upon request.

### POWER CART RENTALS

\$33 per cart, \$85 per additional cart over UGC's fleet of 80 (subject to availability)

### CLUB RENTALS BY

\$38 per set - Includes Balls (3), Tees and Divot Tool

CONCESSION COUPONS .....12<sup>25</sup> EACH  
(Subject to gratuity and HST)

Concession Coupons may be purchased and redeemed for:

Hot dog or Sandwich

Confection item (Chocolate Bar/Chips)

Beverage - any type of beverage at the 10th tee kiosk or on course beverage cart(s)

Reservations recommended for Westward Ho! Public House and Grill Room (Groups greater than 8 subject to a 15% gratuity)

FULL CATERING SERVICES AVAILABLE, PLEASE ASK OUR GOLF EVENT COORDINATOR FOR MORE DETAILS

Prices Subject to Change.



Does not include HST.



# EVENT ENHANCEMENTS

## POWER CART RENTALS

\$33 per cart, \$85 per additional cart over UGC's fleet of 80 (subject to availability)

## CLUB RENTALS BY **TaylorMade**

\$38 per set - Includes Balls (3), Tees and Divot Tool

## DRIVING RANGE TOKEN

Allow your guests to warm up before the tournament.

\$5<sup>50</sup> per token or \$5 per token if bought in multiples.

90 minutes of unlimited warm up sized buckets prior to tee time.\*\*

\*\*Included in Ultimate Westcoast Package.

## PROFESSIONAL SWING AND SHORT GAME CLINICS

Offer your guests a one hour private lesson before the tournament begins. Our professionals will cover the essentials of golf such as full swing and short game.

\$200\* per hour per professional (minimum 2 instructors, 6 guests per instructor)

With Private Area Driving Range Use

## GOLF SWING ANALYSIS

See Your Game BC provides the ability for each participant at your golf event to view the full motion video of their golf swing, team photo or freeze frames of their golf swing on a private website. PGA Pro comparisons are included. See page 16 for more info.

## BEAT THE PRO CONTEST

Test your team's Long Drive and Closest to the Pin skills against one of our top professionals. It's a great way to increase charity funds and add excitement to your golf experience. For example: Bet you can beat the Pro's shot - if you do, your money is doubled OR you win a prize. If you don't, your bet goes to charity. \$300\* per day per professional.

## HOLE-IN-ONE INSURANCE, SIGNAGE AND BANNER AND PHOTOGRAPHY SERVICES

University Golf Club can put you in contact with the industry professionals - see Service Referrals (page 17)

## POP UP 10 X 10 TENTS - AVAILABLE FOR YOUR EVENT

Tents available for every hole and putting green. Minimum 3 tents. Contact our Golf Event Coordinator for details.

Prices Subject to Change.



Does not include HST.



# CUSTOM TOURNAMENT GIFT AND PRIZE ORDERING

University Golf Club can lighten your workload by helping to organize your First Tee gifts and Prize Table merchandise needs.

We will organize ordering, embroidery, printing and even storage of your prizes until the day of your event at competitive prices.

Popular items include Sunscreen, Golf Balls, Gloves, Printed Towels, Headcovers, Logo'd Golf Shirts, Personalized Golf Caps, Golf Clubs, Bags, Trophies and Crystal.

Take advantage of University Golf Club's access to the industry leaders in golf related apparel and equipment. Please allow 4-6 weeks for ordering and delivery.

## TEE GIFT PACKAGE IDEAS

Logo Tees, Balls, Towels, Caps, Divot Tools, Water Bottles

PLEASE CONTACT OUR GOLF EVENT COORDINATOR DAVE WHITAKER DIRECTLY AT (604) 225-2308 OR  
DWHITAKER@UNIVERSITYGOLF.COM FOR MORE INFORMATION.

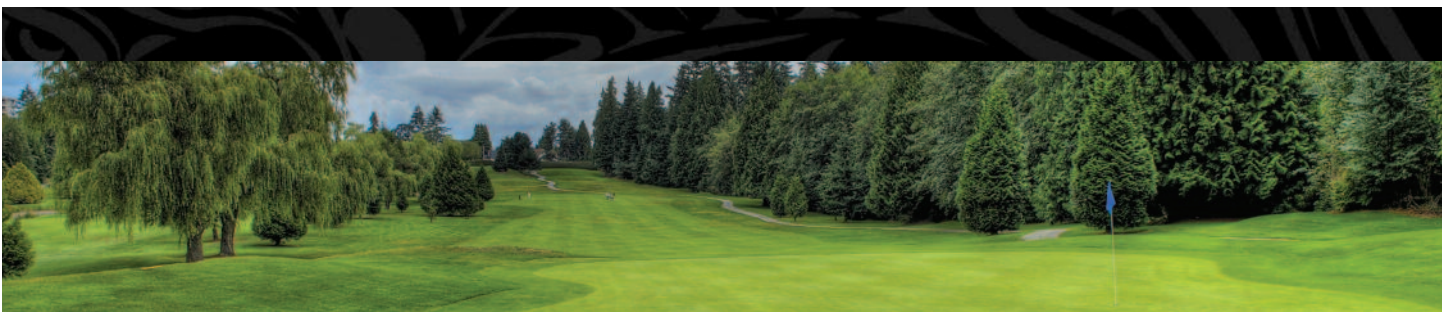


## GIFT CARDS NOW AVAILABLE FOR PRIZING

AVAILABLE IN THE PRO SHOP IN ANY DENOMINATION. A PERFECT PRIZE  
OPTION ALLOWING YOUR GOLFERS TO GET EXACTLY WHAT THEY WANT.



Prices Subject to HST and Freight.



# PRE GOLF BREAKFAST OPTIONS

## FOOD AND BEVERAGE EXTRAS

Our Chef can customize the catering for your event from start to finish. Begin with a Continental Breakfast Buffet featuring baked goods, Platter of Seasonal Cut Tropical Fruit and Berries, Orange Juice and Coffee/Tea or treat your guests to some appetizers before hitting the links.

## BREAKFAST OPTIONS

Continental Breakfast .....	11 per person
Chilled Orange Juice	
Banana Nut and Lemon Poppy Seed Breads, Mini Muffins, Mini Croissants and Multigrain Bagels	
Assorted Preserves, Butter and Cream Cheese	
Fruit Salad with Seasonal Berries	
Coffee -Tea	
Add Plain Yogurt, Granola and Honey .....	2 per person
Coffee .....	2 <sup>50</sup> per person
Fresh Ground Coffee - regular or decaffeinated	
Assorted Herbal Teas	
Assorted Bottled Fruit Juices and Soft Drinks .....	2 <sup>50</sup>
Individual Serving (591ml Bottle)	
Bottled Water.....	2
Individual Serving	
Muffins, Croissants or Multigrain Bagels .....	2 <sup>75</sup>
Individual Serving	
(served with Preserves, Butter and Cream Cheese)	
Whole Fruit (Apples, Pears, Oranges and Bananas).....	2
Per Piece	
Dessert Squares .....	27
Per Dozen (minimum 1 dozen of each kind)	
Lemon Bars, Nanaimo Bars, Mocha Squares, Date Squares, Caramel Bars, and Brownies	
Freshly Baked Cookies .....	30
Per Dozen	
White Chocolate Macadamia Nut or Cranberry Oatmeal	
Banana Walnut, Chocolate Zucchini, Apple Raisin and Carrot, Lemon Poppyseed Loaf .....	30
Per Dozen (minimum 1 dozen of each kind)	
Platter of Seasonal Cut Tropical Fruit and Berries .....	140
(Serves 25)	

ADDITIONAL CONCESSION COUPONS ..... 12<sup>25</sup> EACH  
 (Subject to 17% gratuity and HST)

Additional Concession Coupons may be purchased and redeemed for:  
 Hot dog or Sandwich  
 Confection item (Chocolate Bar/Chips/Cookie)  
 Beverage - redeemable only at 10th tee kiosk and on course beverage cart(s)

Prices are subject to 17% gratuity (service charge) and HST · Menus valid April 01, 2011 to March 31, 2012 · Prices Subject to Change.

# WESTCOAST BARBEQUE DINNER BUFFET

 Indicates Ocean Wise Product.


*Additional dinner guests \$44 per person*

## ON THE BARBEQUE (CHOOSE OPTION 1 OR 2)

### OPTION 1 (CHOICE OF TWO OF THE FOLLOWING)

- 5oz. Sterling Silver AAA Beef Tenderloin Rubbed with an Array of Herbs
- Rack BBQ Pork Ribs
- Garlic Buttered Prawn Skewer

### OPTION 2 (CHOICE OF ONE BBQ ITEM FROM ABOVE AND ONE SEAFOOD ENTRÉE)

- Oven Fired Wild Sockeye Salmon in Celery Root Sauce, Topped with English Cucumber, Black Olive and Roma Tomato Relish
- Fillet of Wild Salmon, Fired in the Oven Topped with a Roma Tomato and Fresh Dill Salsa
-  Baked BC Albacore Tuna in a Yellow Pepper Cream Sauce with Beetroot Purée

UPGRADE YOUR BARBEQUE DINNER BUFFET – Select 3 of the above choices (additional \$6 per person)

ALL BARBEQUE MENUS ACCOMPANIED BY:

## HOT ITEMS

- Choice of Potato (Select one style of potato please):
  - Garlic Mashed Potatoes
  - Rosemary Roasted Fresh Baby Potatoes
  - House Made Scalloped Potatoes Baked with Three Cheeses
- Garden Fresh Medley of Local Vegetables Rolled in Diced Shallots and Butter
- Trio of Beans in Garlic Butter

## CHILLED ITEMS

- Basket of Fresh Baked Bread, Rolls and Butter on the Buffet
- Basket of Fresh Vegetables with Dill Dipping Sauce
- Peel-and-Eat Shrimp with Seafood Sauce

## CHEF'S SALADS (CHOICE OF THREE OF THE FOLLOWING)

- Greek Salad Topped with Feta Cheese and Kalamata Olives
- Leaves of Romaine Lettuce Tossed in a House Made Caesar Dressing with Shredded Parmesan Cheese
- Yukon Gold Potato Salad, Grainy Mushroom Mayo, Chives and Diced Prosciutto
- Hot House Greens, Toasted Pecans, Shredded Pickled Beetroot and Chevre with Champagne Dressing
- Hot House Butter Lettuce, Feta Cheese, Roasted Peppers and Olives with Oregano Vinaigrette
- Grilled Vegetable Platter Topped with Goat Cheese and Sherry Vinaigrette
- Butter Lettuce Salad and Hearts of Palm Tossed in a Chili Dressing
- Baby Spinach and Mushroom Salad Rolled in Garlic Mayo with Shredded Salami
- Watercress and Endive with Citrus Vinaigrette, Orange and Grapefruit Segments
- Mixed Summer Greens in Tarragon Vinaigrette Topped with Pickled Shitake Mushrooms
- Marinated Hot House and Tomato Cucumber Salad with Feta Cheese and Simple Olive Oil Garlic Vinaigrette

## DESSERTS

- Platter of Seasonal Cut Tropical Fruit and Berries
- Assorted Cakes and Pies with Fresh Whipped Cream
- Server Attended Ice Cream Station with Condiments and Warm Sauces
- Coffee – Tea

Please ask our Golf Event Coordinator about our wine list featuring a wide variety of local BC and import wines.


Prices are subject to 17% gratuity (service charge) and HST · Menus valid April 01, 2011 to March 31, 2012 · Prices Subject to Change.

# WESTCOAST DINNER BUFFET

 Indicates Ocean Wise Product.

*Additional dinner guests \$44 per person*

## CHOICE OF TWO OF THE FOLLOWING ENTRÉES:

- Oven Baked Chicken Breast with Garlic Pesto Sauce Topped with Shredded Roma Tomatoes
- Roasted Chicken Breast Topped with Three Bean Chili
- Trio of Seafood – Prawn, Halibut and Wild Salmon in a Saffron Cream Sauce
- Roasted Vegetable Lasagna
- Bow-Tie Pasta Rolled in a Local Wild Mushroom Cream with Crumbled Goats Cheese and Julienne of Red and Yellow Peppers
-  Baked BC Albacore Tuna in a Yellow Pepper Cream Sauce and Beetroot
- Fillet of Wild Salmon, Fired in the Oven and Topped with a Roma Tomato and Fresh Dill Salsa
- Oven Fired Sockeye Salmon in Celery Root Sauce and Topped with English Cucumber, Black Olive and Roma Tomato Relish

## HOT ITEMS

- Beef Wellington
- Stir Fried Rice
- Garden Fresh Stir Fried Vegetables
- Choice of Potato (Select one style of potato please):
  - Garlic Mashed Potatoes
  - Rosemary Roasted Fresh Baby Potatoes
  - House Made Scalloped Potatoes Baked with Three Cheeses

## CHILLED ITEMS

- Basket of Fresh Baked Bread, Rolls and Butter on the Buffet
- Basket of Fresh Vegetables with Dill Dipping Sauce
- Peel-and-Eat Shrimp with Seafood Sauce

## CHEF'S SALADS (CHOICE OF THREE OF THE FOLLOWING)

- Greek Salad Topped with Feta Cheese and Kalamata Olives
- Leaves of Romaine Lettuce Tossed in a House Made Caesar Dressing with Shredded Parmesan Cheese
- Yukon Gold Potato Salad, Grainy Mushroom Mayo, Chives and Diced Prosciutto
- Hot House Greens, Toasted Pecans, Shredded Pickled Beetroot and Chevre with Champagne Dressing
- Hot House Butter Lettuce, Feta Cheese, Roasted Peppers and Olives with Oregano Vinaigrette
- Grilled Vegetable Platter Topped with Goat Cheese and Sherry Vinaigrette
- Butter Lettuce Salad and Hearts of Palm Tossed in a Chili Dressing
- Baby Spinach and Mushroom Salad Rolled in Garlic Mayo with Shredded Salami
- Watercress and Endive with Citrus Vinaigrette with Orange and Grapefruit Segments
- Mixed Summer Greens in Tarragon Vinaigrette Topped with Pickled Shitake Mushrooms
- Marinated Hot House Tomato and Cucumber Salad with Feta Cheese and Simple Olive Oil Garlic Vinaigrette

## DESSERTS

- Platter of Seasonal Cut Tropical Fruit and Berries
- Assorted Cakes and Pies with Fresh Whipped Cream
- Server Attended Ice Cream Station with Condiments and Warm Sauces
- Coffee – Tea

Please ask our Golf Event Coordinator about our wine list featuring a wide variety of local BC and import wines.

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# COCKTAIL STYLE DINNER MENU

 Indicates Ocean Wise Product.

*Looking for something a little different? Consider a cocktail style reception after golf, and encourage your guests to mingle, while they taste food from food stations located around the room.*

## COCKTAIL STYLE 'LOCAL THEME' APRÈS GOLF RECEPTION





80% of Menu is Local

*(Available to Shotgun Events Only)*

Upgrade from Westcoast Tournament Package for additional \$15 per person.

Additional dinner-only guests \$59 per person.

### STATION #1

-  Steelhead Trout Filet, English Cucumber, Kalamata Olive Relish and Celery Root Veloute
-  Smoked Black Cod, Puree of Yellow Turnip and Heavy Cream Flavoured with Basil
-  Fresh Buckley Bay Oysters on the Shell with Lemon and Shaved Hard Boiled Egg (Shucked by Chef in Room)
-  Platter of Soya Marinated Albacore Tuna and Local Large Poached Prawns with Cocktail Sauce

### STATION #2

Local Oven Baked Duck Breast, Huckleberry Sauce and Orange Rind  
Roasted Beef Tenderloin, Walnut Butter Cream, Sautéed Artichokes & Baby Spinach  
Pork Loin Wrapped in Pancetta Brushed with BBQ Sauce then Roasted and Carved by Chef Served with Apple-Pineapple Sauce  
Braised Short Rib Ravioli, Wild Mushroom Beef Jus and Green Onions (Prepared Fresh by Chef in Room)

### STATION #3

Chef's Antipasto - Crisp French Bread  
Array of Local Roasted Garlic Vegetables  
Caesar Salad  
Hot Grilled Lobster-Smoked Salmon Sandwiches on Italian Bread

### STATION #4

Assorted Canadian Cheese with Crackers  
French Pastries  
Fresh Fruit Tray  
Martini of Passion Fruit Mousse and Fresh Raspberries  
Profiteroles Filled with Pastry Cream Dipped in Dark and White Chocolate

Please ask our Golf Event Coordinator about our wine list featuring a wide variety of local BC and import wines.

Prices are subject to 17% gratuity (service charge) and HST - Menus valid April 01, 2011 to March 31, 2012 - Prices Subject to Change.

# APRÈS TOURNAMENT APPETIZERS

Gravlax Wild Salmon Platter (two sides) .....	130
Served with Sliced Baguette, Red Onion, and Capers (serves 25)	
Poached Prawns with Wasabi Cocktail Sauce (75 Prawns - serves 25) .....	120
Antipasto Platter.....	165
Grilled Vegetables, Olives, Marinated Bocconcini, Sliced Italian Meats Drizzled with Olive Oil and Balsamic Vinegar served with Sliced Baguette (serves 25)	
Basket of Fresh Vegetables with Dill Dipping Sauce (serves 25) .....	85
Chilled Sliced Meat Platter served with Mustard, Horseradish, Sliced Onions, Tomatoes and Assorted Rolls (serves 25) ....	110
Cheese Board with Assorted Crackers (serves 20) .....	110
(serves 30) .....	140
(serves 50) .....	250
Wheel of Brie.....	115
Baked with your choice of Sambal Oelek, Mixed Nuts and Sun Dried Tomatoes or Berry Coulis served with Sliced Baguette and Assorted Crackers	

## CHEF'S SELECTION OF HOUSE MADE CANAPÉS

(Minimum order 2 dozen per selection)  
\$32 per dozen

PLEASE CONTACT OUR GOLF EVENT COORDINATOR FOR CHEF'S HOT AND COLD CANAPÉS  
SELECTIONS FOR THE 2011 SEASON (WHEN AVAILABLE)

### SUSHI

Sushi Platter (Salmon, Tuna, Crab, and Vegetarian) served with Soya Sauce and Wasabi	
150 pieces (minimum order) .....	235
200 pieces .....	310
250 pieces .....	350

### ICE CARVING

An ice carving can be the finishing touch to a wonderful tournament banquet dinner ..... From 225  
We can arrange to have your Corporate or Fund Raising logo carved on ice.

Prices are subject to 17% gratuity (service charge) and HST · Menus valid April 01, 2011 to March 31, 2012 · Prices Subject to Change.

# ON COURSE BAR OPTIONS

## CAESAR HOLE .....6 EACH

Hail to the Caesar! The University Golf Club introduces the Caesar Hole.  
Our Bartender will mix a 2oz. Caesar, all your guests need to do is enjoy.  
\$100 Bartender Charge applies (based on 4 hour minimum)

## MARTINI HOLE .....STARTING AT 7 EACH

Martini anyone? Have our Bartender mix a fresh, cool Martini for your guests.  
Choose from our selection or create your own (2 ounce minimum)  
\$100 Bartender Charge applies (based on 4 hour minimum)

## ON COURSE SAMPLING POSSIBLE - CONTACT TOURNAMENT COORDINATOR FOR MORE DETAILS

Have your guests sample the latest wines on course before dinner. Any type of beverage possible.  
Bartender charge applies. Each sampling bar must be accompanied by a representative of the product being served, and must be in compliance with sampling size restrictions.

## HOSTED/SPONSORED BEVERAGE CART(S) AVAILABLE

There will be at least one beverage cart out on the golf course. Choose from the following selection of beverages:

- BOTTLED SOFT DRINKS
- BOTTLED FRUIT JUICES
- BOTTLED WATER
- GATORADE
- PERRIER
- CIDERS/COOLERS
- DOMESTIC BEER
- IMPORT BEER
- MICRO BREW BEER
- MOTT'S CAESARS

Charges are based on consumption.



Prices are subject to 17% gratuity (service charge) and HST.  
Prices Subject to Change.

# TOURNAMENT ORGANIZATIONAL AIDS

## PLANNING STEPS

The University Golf Club has what it takes to make your day as successful and memorable as possible. Our experienced Golf Event Coordinator is here to help you with the details, from start to finish. To assist you in planning your event, we have compiled a list of step by step planning tips and suggestions.

### STEP ONE

Determine the date that you would like, and the number of players you will have. Based on the number of players, the following is a list of the "Format Options" your event could have: Minimum 144 people, maximum 180 for a "Shotgun" start, with exclusive use of the entire golf course. Between 32 and 144 people, players go off the first tee every 10 minutes. If your number of players has dropped significantly from what you originally booked, please contact the Golf Event Coordinator as soon as possible to revise your starting schedule.

### STEP TWO

Reserve your date with the Golf Event Coordinator. Upon reserving the date, you will be sent a confirmation letter, tournament package and contract.

### STEP THREE

Sign and return the "contract" along with your deposit. A non refundable \$1000 deposit is required. Once we have received your deposit and signed contract, your reservation date is confirmed.

### STEP FOUR

Plan your banquet appetizer/menu selections, wine, bar (host or cash) and banquet room set up details with the Golf Event Coordinator at least **one month** prior to your tournament along with your approximate attendance numbers for both golf and banquet.

For hosted wine with dinner, indicate if you would like the staff to pour the wine at the tables or place the wine on the tables. If applicable, indicate the maximum number of bottles to be used for dinner.

Our Golf Event Coordinator is available to assist you with your ideas and planning. Choose any additional Food and Beverage options. For award ceremonies, please let our Golf Event Coordinator know if you would like any tables set up to display your prizes and/or auction items.

### STEP FIVE

Plan Your Event Details with the Golf Event Coordinator at the Club.

#### A. DECIDE ON YOUR FORMAT.

We offer many different computerized scoring formats. The most popular format is the "Scramble". In a scramble, groups play as a team. Each person hits a shot, the team selects the best shot of the players and then the other members of the group pick up their ball and play from the selected spot. This process is continued until the ball is holed out. Scrambles may be used for Threesomes, Foursomes or even Fivesomes. For scramble details see page 20. (Please note: Fivesomes are allowed only in Shotgun format.)

"Callaway" tournament format is when a person plays their own ball from tee to green.

#### B. UTILIZE OUR TOURNAMENT SERVICES.

We will arrange a reception and registration area for you to greet your players. You are responsible for handling the player registration and providing any "Tee" gifts for your participants. "Tee" gifts may be custom ordered several weeks prior to your event. Please ask our Golf Event Coordinator for further information and pricing.

We will supply scorecards, pencils, cart signs and concession tickets.

# TOURNAMENT ORGANIZATIONAL AIDS

## B. UTILIZE OUR TOURNAMENT SERVICES. (CONTINUED)

If you would like Company or Sponsor(s) signs placed on the course, our outside services staff will be pleased to take care of this for you. Banners can be hung at registration or in the banquet room. No banners can be placed on the Golf Course. Please advise our Golf Event Coordinator on how many signs you are bringing, and a list of where they are to be placed. Any banners and signs must arrive at UGC 1 day prior to your tournament. Any signs or banners left at UGC for more than 7 Days following the tournament will be returned by courier C.O.D. or disposed of.

When your players finish their round, have them turn in their scorecards to the course Golf Shop or Tournament Registration Area. We will take care of all the scoring and contest results for you.

**NOTE:** It is extremely important that you provide us with a typed list of your players, their groupings and starting assignments 2 DAYS IN ADVANCE. Please indicate if any players are not eligible to win prizes. Also indicate the type of scoring to be used and your preference for winner standings (Gross, Net, 1, 2, 3, etc).

## C. DECIDE WHAT SPECIAL CONTESTS YOU WOULD LIKE.

**“LONGEST DRIVE”, “CLOSEST TO PIN”, “STRAIGHTEST DRIVE”, and “HOLE IN ONE”** - We will set up all of these contests for you. Select which hole you would like the contests on and our Outside Services staff will take care of the rest.

**HOLE IN ONE CAR** - please provide our Golf Event Coordinator with dealer contact information. Hole in One Contest Car(s) must be delivered by 9:00 am the day of your Tournament. All cars must have dealer plates left on the car(s) so that they can cross the road. Any cars without dealer plates will be placed at the Tournament Registration area.

**PROFESSIONAL GOLF CLINIC** - Add a special touch to your day by including a clinic/exhibition by our CPGA Professional Golf staff. Please contact the Golf Event Coordinator for further information.

## D. CUSTOMIZE YOUR DAY WITH A SPECIAL TOUCH.

**GIFT CARDS AND PRIZES** - Gift Cards are available in any denomination and are good for rounds of golf, merchandise in the Golf Shop, Driving Range and/or Westward Ho! Public House and Grill Room. Customized first tee gifts, apparel and award presentation gifts can be arranged through the Golf Event Coordinator. Prizes and/or gifts can be stored at University Golf Club only 24 hours prior to your Tournament as storage space is very limited. University Golf Club is not responsible for lost or stolen goods or damage to goods left on the premises. These goods include gifts, prizes, signs, banners and registration items.

**HOLE IN ONE INSURANCE** - The Golf Event Coordinator can assist you in securing hole-in-one insurance for your event by putting you in contact with several different hole-in-one insurance companies. Please contact the Golf Event Coordinator for further assistance.

**TEE SPONSOR SIGNS, TOURNAMENT SIGNS AND BANNERS** - Our Golf Event Coordinator will offer assistance to your tournament with several sign making sources that we endorse, and types of signs that we have utilized.

**POWER CART RENTAL** - Power carts can be booked through Guest Services. We have a fleet of 80 carts. If more than 80 power carts are required, please contact our Golf Event Coordinator immediately. Carts over UGC's fleet of 80 are subject to availability and an additional rental charge. Please note that all power carts require liability and valid drivers license. Please indicate to our Golf Event Coordinator if your company will take care of liability or if it will be up to the individual. For power cart pricing please see "Event Enhancements" page 5.

**RENTAL CLUB SERVICE** - Top of line Taylor Made golf equipment is available for your guests. Simply let us know in advance how many sets you require and we will have them ready for you. For Rental Club pricing please see "Event Enhancements" page 5.

**LOCKER ROOM FACILITIES** - We offer complimentary shower facilities, lockers and towels for both men and women.

**DRIVING RANGE** - We offer complimentary unlimited driving range and practice facilities for your players to warm up for 90 minutes prior to their round. CPGA Professional Clinics are available prior to your tee off. Please contact the Golf Event Coordinator for details.

# TOURNAMENT ORGANIZATIONAL AIDS

## STEP SIX

Full prepayment of your minimum guaranteed attendance for golf and banquet is required by the University Golf Club at least 14 DAYS PRIOR to your Tournament.

## STEP SEVEN

Guarantee final banquet minimum attendance 2 days prior to your event. This number may only increase by 5%.

## STEP EIGHT

Deliver all tournament materials to the Pro Shop ONE DAY IN ADVANCE. This should include the following materials:

- a. List of players, grouping and starting assignments.
- b. Sponsor signs, banners, hole-in-one signs, etc.
- c. Tee gifts.
- d. Event banners.

Prizes and/or Gifts can be stored at UGC only 24 hours prior to your Tournament as storage space is very limited. UGC is not responsible for lost or stolen goods or damage to goods left on the premises. These goods include gifts, prizes, signs, banners and registration items.

## TOURNAMENT DAY

By the time you arrive on tournament day,

Your carts, scorecards, starting assignments and tee gifts will be prepared

A reception and registration area will be set up and ready for you to greet your players

The course will be set up with your special contests and tee sponsor signs

At your scheduled starting times, we will give out cart keys and send players out.

As your players finish, please have them turn in their completed scorecards to the Golf Shop staff member at the scoring area.

After we have completed the scoring for your event, we will prepare a summary sheet for you. The results are based on the scoring and prize breakdown you have selected.

Let the planning begin! We hope this package has provided you with the fundamental planning steps to make your event a success. Our Golf Event Coordinator, Dave Whitaker, would be happy to discuss any of the above options with you. Please call or email Dave at 604.225.2308, [dwhitaker@universitygolf.com](mailto:dwhitaker@universitygolf.com), and start planning your golf outing today.



# SEE YOUR GAME BC



See Your Game BC is a preferred supplier to the University Golf Club. See Your Game BC specializes in Email and Internet Sponsor Recognition for hosts or sponsors of golf events.

We know that a very small percentage of golfers have seen their swing in a video. This image is a very powerful draw to drive traffic to a sponsors' website and a specific "Call to Action".

You will be able to offer a special online "Call to Action" unique to the event to increase business activity from the event.

See Your Game BC provides the ability for each participant at your golf event to view their full motion video of their golf swing, team photo or freeze frames of their golf swing on a private website. PGA Pro comparisons are included.

## **At your golf event, See Your Game BC will provide the following functions:**

- Meet and greet each golfer at a designated hole, recognize the sponsor/host role and explain the video capture process.
- Set expectation of email delivery of the individual private web link.
- Digitally record the tee shot from each participant and take a team photo.
- Design an email template specific to your golf event that all participants will receive to advise them when their individual images are ready to be viewed. The email can have your custom message or thank you content.
- Design a website specific to your golf event where all participants will view their video, freeze frames and team photo.
- Web design can match any website from the host or sponsors.
- Email each participant from your golf event to advise when a new image is ready to be viewed.
- Each email will have a link to that individual's private and unique website.
- Provide the tournament manager access to the See Your Game online reporting site that tracks all web activity generated by the golf event.
- A high quality team photo can be printed from the website, saving your event the expense or inconvenience of managing that process.

## **To view web samples from past events, please visit the following web links:**

**Web Sample One** - <http://oms.seeyourgame.com/splash.asp?BC5402473&NOLOG>

**Web Sample Two** - <http://oms.seeyourgame.com/splash.asp?BC5599456&NOLOG>

The total charge for a single shotgun event (144 Participants) is \$1,000 up to \$2,100 + HST. This will be added to your tournament invoice from University Golf Club.

**Enhanced services are also available. For more information, please contact:**

### **Doug Williams**

See Your Game BC  
604.560.4635  
doug@seeyourgame.com  
www.seeyourgamebc.com



### **Dave Whitaker**

University Golf Club  
604.225.2308  
dwhitaker@universitygolf.com  
www.universitygolf.com

# SERVICE REFERRALS

## SIGNS

### **Brushworks Advertising Inc.**

Mike Day  
604.439.1820  
info@aboutbrushworks.com  
www.aboutbrushworks.com

### **Fairway Recognition**

Mike Gourdine  
604.408.1776 ext. 301  
mike@frsigns.com  
www.frsigns.com

### **Kerr's Recognition Services Inc.**

Mike Kerr (604.325.0721)  
or Michael Davis (604.739.4653)  
mike@kerrsrecognition.com  
www.kerrsrecognition.com

## HOLE-ONE-INSURANCE

### **Simmlands Insurance**

Ashley Chinner  
800.218.9331  
chinnera@simmlands.com  
www.simmlands.com

### **ALLWEST Insurance Services Ltd.**

Grace Wong  
604.987.9356  
gwong@allwestins.com  
www.allwestins.com

### **HUB International TOS Insurance**

Dave Mills  
604.899.3919  
david.mills@hubinternational.com  
www.tos.ca

## PHOTOGRAPHY / VIDEO

### **Maple Street Productions**

Nic and Mike Roggeman  
604.731.8069  
info@maplestreetproductions.com  
www.maplestreetproductions.com

## PHOTOGRAPHY / VIDEO CONTINUED

### **PMD Photography**

Paul McDermott  
604.644.0160  
paul@pmdphotography.com  
pmdphotography.com

## PROMOTIONAL ITEMS

### **Instyle Promotions**

Jason Nicoloff  
604.418.2615  
jason@instylepromos.com  
www instylepromos.com

## SWING ANALYSIS

### **See Your Game BC**

Doug Williams  
604.560.4635  
doug@seeyourgame.com  
www.seeyourgamebc.com

### **Capture Action**

Jay Etherington  
604.764.1101  
jay.etherington@captureaction.com  
www.captureaction.com

## EVENT SCORING

### **Tournament Expert**

Doug Masse  
604.270.3116  
doug@tournamentexpert.com

### **ACE Scoring**

brian@ace-golf-promotions.com

# RECOMMENDED CONTEST HOLE LOCATIONS AND YARDAGE

## FOURSOME - ORGANIZER

### HOLE IN ONE (HIO) AND CLOSEST TO THE PIN (KP)

- Hole #3 .....108 yards
- Hole #7 .....185 yards (Ideal for HIO Car Display)
- Hole #11 .....178 yards
- Hole #16 .....145 yards

### STRAIGHT DRIVE (SD)

- Hole #4 .....419 yards  
(New Location for 2011)

### LONG DRIVE (LD)

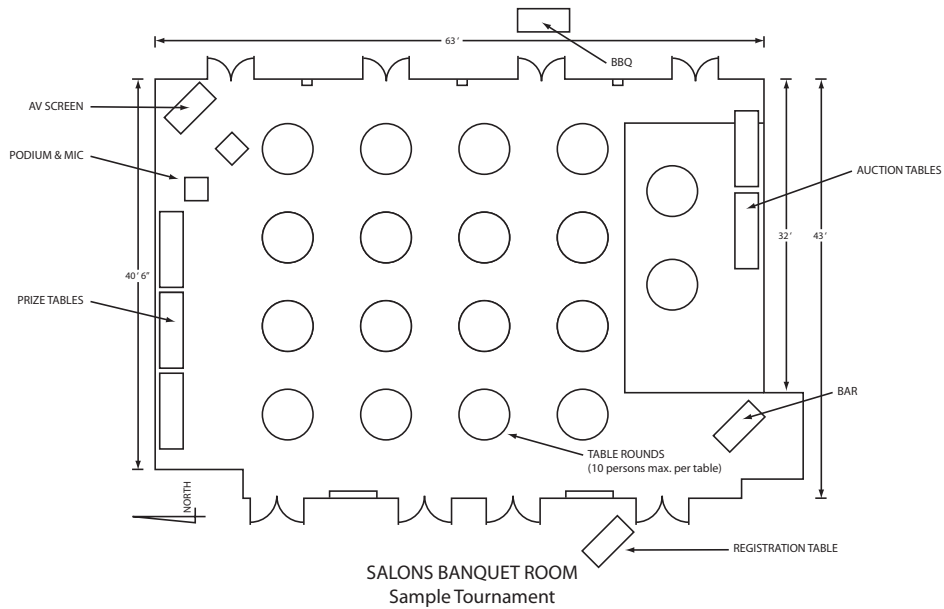
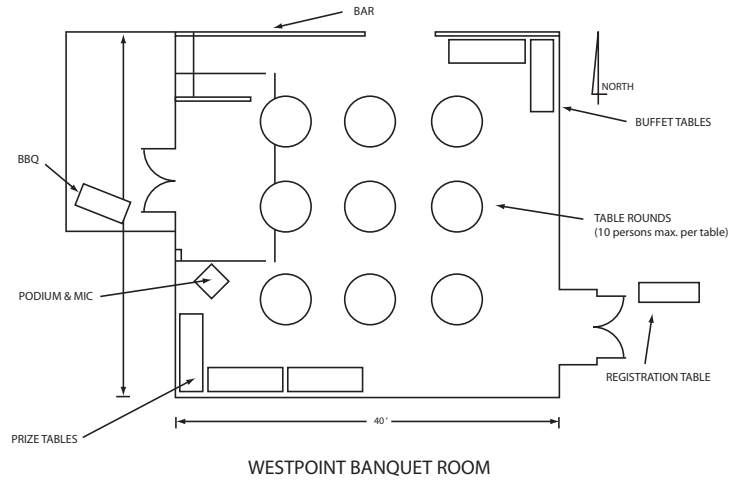
- Hole #4 .....419 yards
- Hole #5 .....480 yards
- Hole #13 .....523 yards
- Hole #17 .....541 yards

### PUTTING CONTEST

Putting Green to the left of  
Registration area



# BANQUET ROOM FLOOR PLANS



**\*NOTE: Westpoint Room and Salon Room set-up is fully customizable.**



# TOURNAMENT RULES AND REGULATIONS

## GOLF COURSE RULES AND ETIQUETTE

Dress Code: Torn jeans, short shorts, and tank tops are not considered acceptable golf attire.

University Golf Club is a full length golf course and an average round (excluding shotgun tournaments) is approximately 4½ hours.

Please play "ready golf", (i.e., move to your ball as soon as possible and be ready to play your next shot.) All players are responsible for keeping up to the group ahead.

If you have not reached the green by double par, you must pick up your ball and move it to the next tee.

Please do not spend any more than 2 minutes looking for a lost ball.

When putting out, please ensure bags and carts are in a position close to the next tee. Please do not drive power carts between any sand traps and near the putting surface.

Please remember that all equipment rentals from the Golf Shop require a major credit card for security.

Last, but not least, have fun!!

## RULES OF SCRAMBLE FORMAT

Four or five players tee off, pick the best ball of the four or five and play from that spot. Four or five players hit again, pick the best ball and continue the procedure until the ball is holed out.

**THROUGH THE GREEN:** Place a tee in the ground within 12" on the ball's position. The ball may be lifted and cleaned. All players now play their shots within a 12" radius of the marker tee.

**ON THE GREEN:** Mark your preferred shot with a ball marker. All putts are now from this marker, not nearer the hole.

You must use each player's tee shot at least three times. Fivesomes must use each player's tee shot four times.

R.C.G.A. and Local Rules apply. The host Professional will decide any disputes. His decisions are final.

If the ball lands in a sand trap, the trap may be raked between shots.

Ties: All ties will be broken by retrogression. All ties will be broken starting with the 18th hole.

Please obey the orders of the Golf Course "Player Assistants".

Please indicate on which hole each player's tee shot was used.

Any player who must join their team late only has to record two tee shots.

The foursome team captain is responsible for turning in the score card to the Tournament Coordinator of the University Golf Club.

# TERMS AND CONDITIONS

## PAYMENT

Full prepayment of your minimum guaranteed attendance for golf and banquet is required by the University Golf Club at least 14 DAYS prior to your Tournament. Payment must be received in full, or your Tournament is subject to cancellation.  
Your additional guests for the banquet dinner may increase by up to 5%, but not decrease, up to 48 hours prior to the Tournament.  
Your final invoice will reflect your minimum guaranteed attendance numbers for the banquet or actual attendance numbers, whichever is greater.  
Please make cheques payable to the "University Golf Club".  
There are no refunds or rainchecks.  
A \$15 service charge will be levied for all NSF cheques.  
A valid credit card number is required for our files and final payment must be settled within two weeks following your event. Any balance remaining unpaid after this time frame will be applied to the credit card number on file.

## FOOD AND BEVERAGE AT THE UNIVERSITY GOLF CLUB (ON COURSE AND BANQUET)

In accordance with the Health and Liquor Regulations, all food and beverage must be purchased from the University Golf Club.  
Groups are not allowed to provide their own food and beverage. All on course Food and Beverage promotions must be approved by the Food and Beverage Manager and may be subject to additional charges. Due to Health and Liquor regulations, leftover food or beverage may not leave the property after an event.  
As our clubhouse and golf course are licensed areas, all alcohol beverages consumed on the grounds of the University Golf Club must be purchased through our venues. Absolutely no outside alcoholic beverages may be brought onto the property as per the Liquor Control and Licensing Branch. No storage coolers will be allowed on the golf carts. All beverage carts to be operated by UGC staff only.  
Alcohol sampling is permitted on the course, and subject to LCLB and UGC rules and regulations.  
Taxes: HST applies to all food, beverage and gratuities.  
Gratuities: The University Golf Club will add 17% gratuity (service charge) to all food and hosted beverage served.

## ON COURSE SIGNAGE

University Golf Club will provide and set-up on course competition markers (eg. closest to the pin, long drive, etc).  
Hole sponsorship signs must be received in Pro Shop at least 5 hours prior to tee-off.  
Only University Golf Club staff will be able to place signs or markings on the golf course.  
Specific instructions for placement must be included.  
All sponsorship signs must be free standing as they can not be nailed to our property.  
Additional Labour Charges will be levied for signs or markings that do not fall within University Golf Club standards.  
The University Golf Club may in its sole discretion refuse to place any sign, which it deems not to comply with the University Golf Club's standards.  
University Golf Club will not be responsible for any signs or banners.  
Any signs or banners left at the University Golf Club for more than 7 days following the tournament will be returned by courier C.O.D. or disposed of.

## ON COURSE EXTRAS

Hole #7 is the only hole for a Hole-in-One vehicle.  
The vehicle must be delivered to the University Golf Club by 9:00am the day of your tournament.  
University Golf Shop staff will place the vehicle on the course or escort driver. Dealer plates must remain on the vehicle.  
Additional on-course set-up must be approved by the Head Professional or General Manager of the University Golf Club.  
Additional labour charges may be levied.

## SHOTGUN TOURNAMENTS

Shotgun bookings will require a guaranteed minimum purchase of 144 complete packages.  
All shotgun starts will be scheduled for **1:15 p.m.** unless alternate arrangements are confirmed in writing by the University Golf Club.  
Players should be ready to proceed to their designated starting hole 15 minutes prior to your shotgun start time.  
Events will be charged \$400 for each 15 minute block of time exceeding the 4.5 hour time limit (applies to tee time events).

## INCLEMENT WEATHER

Tournaments will play as scheduled unless the Head Professional, General Manager and/or the Golf Course Superintendent of the University Golf Club determine the course to be unplayable, or unsafe (i.e. lightning).

## POWER CARTS

The University Golf Club fleet consists of eighty power carts.  
Power carts are available on a "first come first served basis".  
If decals or similar are affixed to the power carts the Host will pay a minimum \$85 + HST cleaning charge, which will be added to your final invoice.

## GENERAL RULES

Play will be foursomes only (exception: Shotgun Format - Texas Scrambles).  
Each player must have a set of golf clubs.  
The Host is responsible for communicating the rules and regulations of the University Golf Club to all Tournament participants prior to the commencement of the Tournament.  
The Host is responsible for the conduct of all Tournament participants.