GOLF EVENTS at Gallagher's Canyon | 2025









WELCOME

Thank you for your interest in Gallagher's Canyon Golf Club, Canyon or The Pinnacle Course. We are pleased to enclose the current Golf Event information package. Our sales team appreciates the opportunity to work with you and are dedicated to ensuring your event is a success.

Framed by forested mountains and rocky bluffs beneath clear blue northern skies, Gallagher's Canyon offers the quintessential Okanagan Golf experience: rugged yet refined. Miles of orchards and vineyards punctuate the surrounding hills that rise from nearby Lake Okanagan. Discover why the prestigious SCORE Magazine continually ranks Gallagher's Canyon among the top courses in Canada.

Gallagher's Canyon is committed to providing the highest quality venue for your golf tournament. Gallagher's Canyon is equipped with all the amenities you will need to round out an exceptional golf experience including: full-service retail shop, learning and performance center, double-ended practice facility, and the Canyon Bar & Grill with indoor and patio dining.

Ruthanne Arams

Sales, Events, & Marketing Manager rarams@golfbc.com | 250.861.4240 ext. 201

"This was my best tournament so far, I didn't have to worry about anything and everything went off without a hitch. The food was exceptional and everyone was friendly and very professional."

D. Bogaardt



GROUP PACKAGES

THE CANYON COURSE is a spectacular par 72, 18-hole championship course full of challenging fairways, well-protected greens and awe-inspiring vistas. Throughout the course, you'll marvel at the scenery around you as you play through tall groves of ponderosa pine and along the very edge of the picturesque canyon. Just minutes from downtown Kelowna and Lake Okanagan, the warm arid climate and brilliant sunny days common to this part of the province consistently serve up ideal conditions for exceptional golf

THE PINNACLE COURSE is not to be outdone by its big brother. The Pinnacle is an impressive 9-hole, par 32, 1,984-yard course built to the same exacting standards as the Canyon Course. With a variety of tee placements, it's clever design makes it perfect for golfers of any ability. **72** player (maximum) shotgun tournament course buyouts available for \$2,600 plus tax.

GROUP PACKAGES INCLUDES:

- Group rate Green Fees available for 16 or more players
- Shared Power Cart*
- Warm Up Balls*
- Tournament & Banquet Services:
 - ... Set up of registration area with tables, chairs and linen
 - ... Reserved starting times/ holes (depending on format)
 - ... Placement of on-course competitions and sponsorship signage
 - ... Golf Cart staging and personalized scorecards and cart signs, featuring company logo
 - ... Golf Shop discounts on soft goods
 - ... Player Assistance / Club Attendant
 - ... Use of locker room, towels, showers
 - ... Set up of prize tables, podium, microphone, background music
 - ... Banquet table set-up with black linen, white napkins, cutlery and glassware
- * applicable to Canyon Course only

TOURNAMENT PACKAGE ADD-ONS:

- ... A selection of lunch and dinner options
- ... Master Account Charge Cards may be used on roaming cart, halfway kiosk and in clubhouse
- ... On-course drink tickets
- ... On-course beverage and food vouchers
- ... TaylorMade Rental Clubs
- ... Golf Shirts and logo'd Golf Balls
- ... Canadian PGA Golf Professional teaching clinics
- ... GolfBC reloadable Gift Cards
- ... 9 holes at the Pinnacle Course
- ... Scoring assistance
- ... Chilled bottled water in carts prior to arrival

FOR SCORECARDS, COURSE MAPS, AND VIRTUAL FLYOVERS PLEASE VISIT GALLAGHERSCANYON.COM



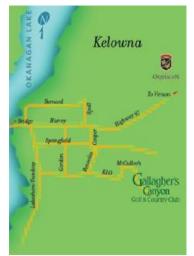
EVENT GUEST INFORMATION

We look forward to your visit! Until then, we have provided you with some "house rules" and information to help you enjoy your day...



PLEASE ARRIVE A MINIMUM OF 30 MINUTES EARLY

This gives you time to register/check in, warm-up at our world-class practice facility with putting greens, chipping areas and sand bunkers, or grab a bite to eat and enjoy the view from the patio of the Canyon Bar and Grill.



DIRECTIONS:

From downtown Kelowna's main street, Hwy 97, take either Pandosy St or Gordon Dr south to K.L.O. Rd, and turn left. Follow K.L.O. Rd until it turns to McCulloch Rd (at E. Kelowna Dr); note, McCulloch will take a right turn at Rose & Reekie. Gallagher's Canyon entrance will be on the left side of the road. The trip should take approx. 15-20 minutes from downtown Kelowna.



DRESS CODE IN EFFECT

Denim, ripped/torn shirts or tank tops are not permitted. Please wear collared shirts with dress pants or shorts, and golf shoes or runners. Denim (non-ripped) is permitted and a collar is not mandatory **on The Pinnacle only.**



Our licensed facility provides a variety of ice cold or hot beverages on the spot through our Refreshment Stand and Refreshment Cart, or in the Clubhouse. There is no ATM on site, but all major credit cards are accepted on-course.

PLEASE RESPECT CLUB PROPERTY, EQUIPMENT & OTHER GOLFERS

Play safe and have fun! Guests and/or conveners will be responsible for any damage to equipment or individuals. Please note: a valid driver's license and credit card is required for all power part and club rentals as well as the signed cart waiver.



CLUB RENTALS

Each individual golfer requires their own set of golf clubs at Gallagher's Canyon. If Rental Equipment is needed for your Event, we have the latest TaylorMade product available at \$75 per set, including a sleeve of golf balls. Please notify your Event Coordinator at least 48 hours prior of your event or attach requirements to your players list. This will ensure availability or adequate inventory, and so that we can have them set up on your Power Cart. Men's Rentals: right and left hand clubs, steel and graphite. Women's Rentals: right and left hand in graphite. Please note: A credit card will be required for equipment and demo club rentals.

NEED A RIDE HOME AFTER YOUR EVENT?

Our team members will be happy to arrange a taxi, limo or shuttle.



COFFEE BREAK

Unlimited coffee and tea	\$4.5/person
Assorted fresh baked muffins	\$36/dozen
Assorted whole fruit (apples, oranges, bananas)	\$20/dozen
Fresh baked cookies	\$30/dozen

BREAKFAST

BREAKFAST ADD ONS	
Mixed berry brioche pudding with Chantilly	\$ 5
cream Smoked pork belly	۶۶ \$8
Eggs benedict	\$8
Natural wood smoked salmon	\$8
Petite beef striploin	\$12

ON THE RANGE	\$15	PINNACLE BREAKFAST	\$27
Fresh baked muffins		Sourdough toast & fresh baked mu	uffins
Assorted pastries		Thick cut bacon	
Whole fruit		Crispy potatoes	
Coffee and tea		Scrambled free range eggs	
		Assorted seasonal fruit	
PLAYER'S CONTINENTAL	\$20	Chilled juices, coffee and tea	
Fresh baked muffins			
Assorted Pastries		CANYON BREAKFAST	\$32
Vanilla yogurt with honey roasted granola and fresh berries		Fresh baked muffins	
Seasonal whole fruit		Sourdough toast and preserves	
Coffee and tea		Thick cut bacon and breakfast saus	sage
		Crispy potatoes	
		Scrambled free range eggs	
		BBQ braised beans	
		Assorted seasonal fruit	
		Chilled juices, coffee and tea	

- ... All prices are per person. Minimum 24 people.
- ... Prices quoted in this package are subject to change and do not include taxes and service charges.



BRUNCH

BREAKFAST ADD ONS

Mixed berry brioche pudding with Chantilly cream	\$5
Smoked pork belly	\$8
Eggs benedict	\$8
Natural wood smoked salmon	\$8
Petite beef striploin	\$12

GRAB 'N GO LUNCH

Lunches can be placed on carts or available at the registration table

SIGNATURE BRUNCH \$44 CHAMPAGNE BRUNCH \$50 Champagne Brunch includes a mimosa or glass of Champagne for each guest
Fresh baked muffins and sourdough toast with butter, cream cheese and preserves
Thick cut bacon and breakfast sausage
Vanilla dipped French toast with maple syrup, fresh berries
Crispy potatoes
Scrambled free range eggs
BBQ braised Romano beans
Harissa braised beef short rib or BBQ salmon fillet
Assorted seasonal fruit
Shaved vegetable salad with field greens, lemon vinaigrette OR Traditional Caesar salad

STANDARD	\$16	PREMIUM	\$19
Deli Sandwich:		Deli Sandwich:	
Roast Beef, gouda, horse	radish aioli	Roast Beef, goud	a, horseradish aioli
Smoked Turkey & Ham, p	pickles	Smoked Turkey 8	k Ham, pickles
Spicy Italian salami, Dijor	n aioli	Spicy Italian salar	mi <i>, Dijon aioli</i>
Tuna Salad, lettuce, mayo	0	Tuna Salad, lettud	се, тауо
Beef Pastrami, spicy mus	tard, pickles	Beef Pastrami, sp	icy mustard, pickles
Roasted Vegetable, pesto)	Roasted Vegetab	le, <i>pesto</i>
Chips, Chilled Bottle of Wate	r	One Assorted Cookie Chips, Chilled Bottle	e or Piece of Banana Loaf, of Water

SOUP AND SANDWICH LUNCH

STANDARD

\$24

- Salad | *included*:
- Shaved Vegetable Salad ... mix field greens, lemon vinaigrette (GF) (V)

- Soup | select (1) ONE:
- Spicy Tomato, sour cream, chives (GF) ...
- Cream of Cauliflower, crispy chickpeas (GF) ...
- Chicken & Corn Velouté, croutons •••
- Turkish Lentil & Spinach, spiced yoghurt (GF) ... (V)

Deli Sandwich | select (2) TWO: GF bread and buns available, add \$1

... Roasted Chicken, butter lettuce, chipotle aioli

- ... Beef Pastrami, sauerkraut, spicy mustard
- ... Salsiccia Salami, pickles, lettuce, honey mustard
- ... Fresh Salad, aged cheddar, pickled beet, sprouts, aioli (V)



LIGHTER FARE BUFFETS

\$29

CANYON BURGER BUFFET

Sliced Sesame Buns ... GF buns available, add \$1 House-made BBQ Sauce and Condiments Shred Lettuce, Sliced Tomato, Cheese, **Onion and Pickles Canadian Beef Burgers Grilled Chicken Breasts** Vegetarian Burger ... upon request only Traditional Caesar Salad **French Fries** Assorted Dessert Bites

CHICKEN PARMIGIANA BUFFET \$35

Breaded chicken breast, tomato and basil sauce, melted cheese

ACCOMPANIMENT

Your choice of:

Traditional Caesar Roasted New Potatoes Garlic toast OR

Creamy Mashed Potatoes Roasted Root Vegetables Garlic toast

ADD DESSERT

Assorted Dessert Bites

Dessert Jars \$11 upside-down passionfruit cheesecake coconut oat crumble, chocolate mousse cup

SOUTHERN BUFFET

Shaved Vegetable Salad mixed field greens, lemon vinaigrette **Buttermilk Slaw** cabbage, carrots, green onion **Roasted Potatoes** Corn on the Cobb **BBQ** Chicken Thigh 12-Hour Smoked Beef Brisket House Made BBQ Sauce and Condiments Assorted Dessert Bites

\$38

Custom Plated Dessert

\$13

\$9



PINNACLE BUFFET DINNER

The Pinnacle Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, one protein, desserts, and coffee and tea.

\$56 PER GUEST

assorted rolls.

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

All buffets include fresh artisan bread and

SALADS

Shaved Vegetable field greens, lemon vinaigrette (GF)(V)

Greek tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes <u>OR</u> Potato Puree (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast smoked paprika sauce (GF)

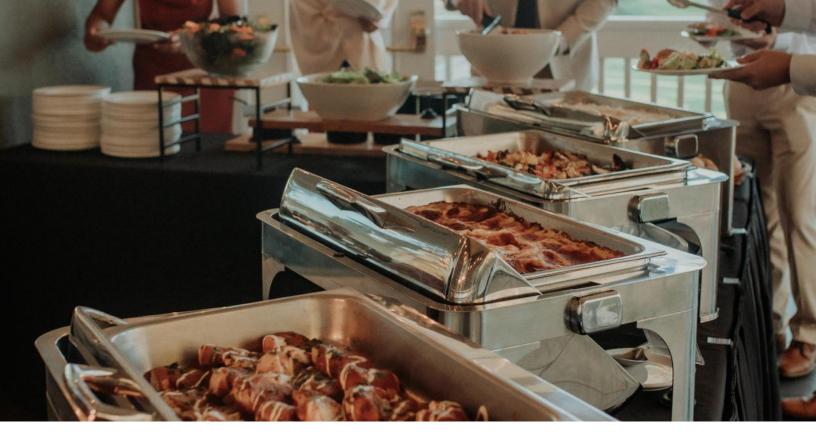
Steelhead Trout Fillet sauce vierge (GF)

Braised Beef caramelized onion & red wine sauce (GF)

Grilled Pork Loin salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



CANYON BUFFET DINNER

The Canyon Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, desserts, and coffee and tea.

\$63 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable field greens, lemon vinaigrette (GF)(V)

Greek tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes **OR** Potato Puree (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (2) TWO:

Grilled Chicken Breast smoked paprika sauce (GF)

Steelhead Trout Fillet sauce vierge (GF)

Braised Beef caramelized onion & red wine sauce (GF)

Grilled Pork Loin salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



CARVERY BUFFET DINNER

The Carvery Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, a chef-attended carving station, desserts, and coffee and tea.

FROM \$64 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable field greens, lemon vinaigrette (GF)(V)

Greek tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes OR Potato Puree (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast smoked paprika sauce (GF)

Steelhead Trout Fillet sauce vierge (GF)

Braised Beef caramelized onion & red wine sauce (GF)

Grilled Pork Loin salsa verde (GF)

Porchetta

CHEF-ATTENDED CARVERY STATION | select (1) ONE:

\$64pp salsa verde (GF)

Roasted Beef Striploin \$69pp merlot jus (GF)

Slow Roasted Prime Rib MARKET PRICE wild mushroom jus (GF)

DESSERTS

Assorted Dessert Bites and Cakes



RECEPTION AND BUFFET ADDITIONS

PLATTERS

prices per platter based on 25 guests

Fresh Fruit Display	\$110
seasonal Okanagan fruits and berries, melon,	and pineapple

Vegetable Crudités Platter \$110 garden fresh vegetable presentation, original buttermilk ranch dip

Trio of Dips \$110 hummus, olive tapenade, roasted red pepper & pumpkin seed served with grilled baguette and pita

Charcuterie Board \$130 smoked and cured meats, fresh fruit, pickled vegetables baguette

International and Domestic Cheese Board \$130 assorted import and domestic cheeses, served with crackers and fruit garnish

\$155 **Smoked Salmon Platter** herbed cream cheese, candied red onions, capers, and pumpernickel

Dessert Bites Platter

\$110



LATE NIGHT SNACK

prices are per person, available from 9pm - 11pm, menus can be customized

Build-Your-Own Poutine Bar Cheese curds, gravy & green onion add pulled chicken or pork	\$11
	\$4/guest
Tacos pulled pork or chicken tacos served with slaw and co	\$14 ondiments
Slider Station Beef or crispy chicken	\$14
Pizza	\$22/pizza
capocollo ham, chili, fresh mozzarella	
salami, arugula, shaved Grana Padano, honey	
salami, aragula, shavea Grana radano, noney	
mushroom, spinach, feta	

Real Deal Aussie Meat Pies

\$110/dozen

Chef selected Aussie hand pies

Pepper Steak Steak & Gravy **Chicken Currry** Vegan Chili



CANAPÉS

Selections are priced per dozen, minimum 3 per selection

COLD

Hummus (V) dukkha, grilled baguette

Seared AlbacoreTuna (GF) wasabi mayo

Deviled Eggs (GF)(V) paprika

Prawn & Cod Ceviche corn crisp, cilantro

Chicken Pate honey, thyme, crostini

Tomato Basil Bocconcini Skewer (V) balsamic reduction

WARM

\$45	Mini Pork & Beef Sausage Rolls house made ketchup	\$48
\$48	Vegetable Pakora (V) cilantro & mint chutney	\$45
\$45	Coconut Breaded Prawns thai chili sauce	\$48
\$49	Lamb Kofta Balls tzatziki & olive oil	\$49
\$48	Spinach & Goat Cheese Arancini tomato jam	\$45
\$48	Southern Fried Chicken hot sauce	\$48
	Grilled Cheese apple mostarda	\$45



GF — Gluten Free V— Vegetarian

CHEF'S NOTE

A general guide to canapes quantities required is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer reception, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner



BAR AND WINE SERVICE

Gallagher's Canyon offers an excellent selection of beer, wine and spirits. Ask for our current menu and price list.

Hosted Bar

The host agrees to pay for drinks according to the current menu prices

Ticketed Bar

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

Non-Hosted Bar

Guests purchase beverages individually. All methods of payment accepted, debit, credit or cash. Tabs are to be settled individually before departure.

Limited Hosted Bar

The host agrees to pay for specific drinks according to current menu prices.

Additional Beverage Options

Unlimited non-alcoholic package

Includes juice, pop, coffee, tea and limited menu of mocktails

Alcoholic and non-alcoholic punch

Ask about our current selections

Wine & Champagne

Toast to a successful day on the course with our wine and champagne package, perfect for your golf tournament celebration. Kick things off with a champagne toast during your prize presentation or banquet. For dinner, you can choose between bottled wine on each table or wine poured for your guests during service for a polished, personal touch. Our selection of fine wines and sparkling options will perfectly complement your meal and help make your tournament event unforgettable.

TERMS & CONDITIONS

*Items marked with an asterisk: Please advise your guests of these items and/or include with your invitations.

PAYMENT

- You will be invoiced shortly after the event has taken place. You will then have 14 days to provide full payment. A 2% late fee will apply to those invoices still outstanding after 15 days. At that time we will process your credit card listed above in the total amount owing. Please ask us or notify us if you need to arrange a different payment schedule or extension.
- Additional numbers for your banquet may increase but not decrease 72 hours prior to your tournament. You will be automatically charged for the number given after that 72 hour mark.
- A signed Credit Card is required to guarantee additional charges or incidentals.
- A non-refundable booking fee will be collected to secure your booking.
- Cancellations made more than 4 weeks prior to your event results in 50% of booking fee refunded. Cancellations within 3 weeks (21 days) of event are required to pay 50% of the estimated golf and food and beverage costs based on estimated numbers provided. Cancellations within 2 weeks (14 days) of the event are required to pay 100% of the estimated golf and food and beverage costs.

ON COURSE SIGNAGE

- Hole Sponsorship signs must be received in Golf Shop 24 hours prior to your tournament date.
- ONLY Gallagher's Canyon Golf Club staff are permitted to place signs on the golf course and signs must be FREE STANDING.
- Gallagher's Canyon Golf Club will not be responsible for any signs left more than 48 hours after the tournament. We will make attempts to contact you but if items are still here after one week a 15% storage fee will be applied to your total bill.

ON COURSE EXTRAS

- There are a number of competitions available to your golf tournament. For example longest drive, closest to the pin, putting and chipping contests.
 Please check with your Gallagher's Canyon Golf Club tournament organizer for further details.
- There is a roaming beverage cart on the course at all times. Should you require specific items or ensure cart service please let us know.

INCLEMENT WEATHER POLICY

- Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed, or gift certificates given.
- The banquet portion will be held regardless of weather unless suitable alternative arrangements can be made with course management.

MINIMUM REQUIREMENTS

- Minimum requirement for a Shotgun start is 100 guests. (Canyon Course).
 Minimum requirement for a Two Tee starts is 48 guests.
- The group rate is extended for a minimum of 16 players.
- Final numbers are due 7 days prior to your event. That will be the number you are charged for on the day of, regardless of the number of actual attendees.

TEE TIME ASSIGNMENTS

 Player draw is required 48 hours prior to your event in order for proper signage to be done. We are not responsible for changes after that point.

PACE OF PLAY*

- Please adhere to posted "pace of play" signage. The suggested length of play is 4 hours & 20 minutes on the Canyon Course.
- Guests who are not playing within the recommended time may be asked to pick up their ball or skip a hole.

FOOD AND BEVERAGE*

- Gallagher's Canyon Golf Club is responsible for all food and beverage on and off course.
- No donated alcohol products are permitted on the course. Corkage is declined.
- An 18% surcharge is applied to all pre-arranged food and beverage.

DRESS CODE*

- The dress code is strictly enforced on the Canyon Course.
 Men: collared shirt. Women: if shirt has no collar, it must have sleeves; if it does not have sleeves, it must have a collar.
- · No Denim or "sweat" pants.
- Soft Spikes strongly recommended.

LIABILITY*

 Gallagher's Canyon Golf Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should Gallagher's Canyon Golf Club discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. Gallagher's Canyon Golf Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.

POWER CART WAIVER*

 I promise to hold Gallagher's Canyon Golf Club free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to my or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to the credit card number provided in the contract. Waiver must be signed at time of check-in.

agree to the above Terms & Conditions.

(Organizer Name & Group Name)

Printed Name

Ι,

Signature

Date (mm/dd/yyyy)