



**2010  
TOURNAMENT PACKAGE**



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## WELCOME TO THE 2010 GOLF SEASON!

Thank you for your interest in hosting a golf event at Fairwinds. We are pleased to present the 2010 Tournament Package.

### THE FAIRWINDS DIFFERENCE

Why should you have your tournament at Fairwinds? You want the best! Fairwinds can accommodate everything from a full course, 144 player shotgun start to a 20 player corporate outing. Our golf course is the finest manicured course in the mid-Island area and is highly recognized as one of British Columbia's finest facilities. Awarded the "2004 Golf Shop of the Year" by the British Columbia Professional Golfers Association, our goal is to ensure that your experience at Fairwinds is a memorable one. Fairwinds has hosted two B.C.P.G.A. Senior Championships and was proud to host the 2007 BC Junior Boy's Championship.

Fairwinds offers the highest levels of service at a competitive price. Our prices include the assistance of experienced tournament staff; they will help you organize your tournament from beginning to end. Whether this is the first tournament that you have had to organize for your company or group, or if you have done many, you will instantly recognize the value in working with our staff. Hosting your tournament at Fairwinds will ensure you enjoy a stress free, successful event.

To book your golf event, contact Brett Standerwick directly at 250-468-7666 extension 227.

#### Your Fairwinds Event Team:

Lori Ravensbergen  
*Group Sales & Catering Manager*  
lravensbergen@fairwinds.ca

Brett Standerwick  
*Tournament Coordinator*  
*CPGA Professional*  
bstanderwick@fairwinds.ca





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## The Ultimate Tournament Package

Get the most BANG! for your buck with this  
Shotgun Tournament—All Inclusive Package

### ULTIMATE PACKAGE INCLUDES:

- Personal Tournament Coordinator
- Green Fee
- Power Cart
- Premium Buffet (Dinner or Lunch Menus Available)
- Fairwinds Clubhouse Room Rental (the Arbutus Room)
- Lunch Coupon  
(Redeemable for any Sandwich/Hotdog, Beverage, and Snack at the 10<sup>th</sup> Tee Kiosk)
- Bottled Water for all your participants
- Registration Setup, Tables, Chairs, and Tent
- Personalized Power Cart Signage
- On Course Signage Placement and Removal
- Personalized Competition Markers
- Positioning and Retrieval of Hole-in-One Prizes
- Personalized Rules and Information Sheet
- Personalized Scorecards
- Golf Course Map Handouts
- On-Course Player Assistants
- Full Service Beverage Cart on Course, as well as 10<sup>th</sup> Tee Kiosk Service
- Tournament Scoring Assistance
- Golf Shop Merchandise Prize Credit (\$5.00/player) - Up to a \$900.00 Value!

**\*All for only \$115/player**

Prices for shotguns are based on the following start times

Minimum of 100 persons required for full-course shotguns.  
(Modified shotgun options available.)

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## ADDITIONAL RATES

Power Carts (65 carts available)*	\$39.00
Pull Carts	\$6.50
Range Tokens	\$6.00
Premium TaylorMade Burner Golf Clubs	\$40.00

*\*Any additional carts are subject to a surcharge*



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## MENUS

### LUNCH

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#### **BBQ STEAK BUFFET**

**\$ 21.95 per person** (Min. 30 people)

6oz. New York Steak topped with sautéed Mushrooms & Onions  
Artisan Breads & Whipped Butter  
Home Style Potato Salad with Dijon Vinaigrette  
Classic Caesar Salad with Asiago Cheese & Home Style Croutons  
Organic Mixed Baby Greens, Fresh Cucumber & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette  
Assorted Homemade Dessert Bars & Fresh Fruit  
Guatemalan Coffee & Leaf Tea

#### **WEST COAST BUFFET**

**\$ 19.95 per person** (Min. 30 people)

Wild Salmon Filet baked with Honey & Fresh Herb Glaze  
Artisan Breads & Whipped Butter  
Wild Rice Pilaf  
Steamed & Buttered Seasonal Vegetables  
Greek Pasta Salad with Artichokes, Sun Dried Tomatoes, Kalamata Olives & Feta Cheese  
Classic Caesar Salad with Asiago Cheese & Home Style Croutons  
Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Egg & Grainy Dijon Dressing  
Assorted Homemade Dessert Bars & Fresh Fruit  
Guatemalan Coffee & Leaf Tea

#### **BBQ CHICKEN BUFFET**

**\$ 17.95 per person** (Min. 30 people)

Roasted BBQ Chicken  
Artisan Breads & Whipped Butter  
Home Style Potato Salad with Dijon Vinaigrette  
Thai Noodle Salad with Fresh Julienne Vegetables & a Mildly Spicy Dressing  
Classic Caesar Salad with Asiago Cheese & Home Style Croutons  
Organic Mixed Baby Greens, Fresh Cucumber & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette  
Assorted Homemade Dessert Bars & Fresh Fruit  
Guatemalan Coffee & Leaf Tea

#### **THE SANDWEDGE BOX LUNCH**

**\$ 9.95 per person**

A Variety of Sandwich Selections on Sourdough Kaisers  
Beverage Choice of: Pop or Bottled Water  
Snack Choice of: Chocolate Bar or Chips

#### **THE POWER CART BOX LUNCH**

**\$ 12.95 per person**

A Variety of Sandwich Selections on Sourdough Kaisers  
Beverage Choice of Pop or Bottled Water  
Snacks: Freshly Baked Cookie, Energy Bar & Piece of Fresh Fruit

## DINNER

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### FAIRWINDS CLASSIC DINNER BUFFET

(Min. 35 people)

Artisan Breads & Whipped Butter

**Choose three of the following:**

- Organic Mixed Baby Greens, Fresh Cucumber & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette
- Classic Caesar Salad with Asiago Cheese & Home Style Croutons
- Mediterranean Salad with Feta Oregano Dressing
- Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Egg & Grainy Dijon Dressing
- Home Style Potato Salad with Dijon Vinaigrette
- Greek Pasta Salad with Artichokes, Sun Dried Tomatoes, Kalamata Olives & Feta Cheese
- White Wine Vinegar & Herbed Olive Oil Marinated Mushroom Salad

**Choose one of the following:**

- Braised Chicken with Tomatoes, Feta Cheese & Kalamata Olives in a White Cream Sauce
- Grilled Chicken Breast with Wild Mushroom Ragu & Truffle Oil
- West Coast Mussels & Clams braised with Red Thai Curry Sauce
- Chorizo & Chicken Penne Pasta with a Pesto Cream Sauce
- Baked Wild Salmon Fillet with Lemon Caper Dill Sauce
- Wild Salmon Fillet baked with Honey & Dill Glaze

**Choose two of the following:**

- Yukon Gold Garlic Mashed Potatoes
- Yukon Gold Oven Roasted Potatoes
- Wild Rice Pilaf
- Steamed & Buttered Seasonal Vegetables
- Broccoli & Cauliflower Gratin
- Fresh B.C. Corn on the Cob (*Seasonal*)

**Choose one of the following:**

- |                                                                              |                           |
|------------------------------------------------------------------------------|---------------------------|
| Roasted Herb Crusted Pork Loin with a Fruit Chutney & Dijon Jus              | <b>\$28.95 per person</b> |
| Slow Roasted Beef with Traditional Au Jus & Freshly Baked Yorkshire Puddings | <b>\$30.95 per person</b> |
| 6oz. New York Steak with sautéed Mushrooms & Onions                          | <b>\$32.95 per person</b> |
| Slow Roasted Leg of Lamb with Mission Fig Demi Glaze & Mint Jelly            | <b>\$34.95 per person</b> |
| Prime Rib with Traditional Au Jus & Freshly Baked Yorkshire Puddings         | <b>\$39.95 per person</b> |

Home Style Dessert Selections including Seasonal Fresh Fruit Display  
Guatemalan Coffee & Leaf Tea



## RECEPTION ENHANCEMENTS

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### HOT & COLD HORS D'OEUVRES

Vegetarian Samosas with Fruit Chutney

Spinach & Mushroom Quiche

Smoked Salmon & Leek Quiche

Tomato & Basil Bruschetta

Duck & Pistachio Pâté on Crackers

Spinach & Grape Tomato Cucumber Bites

*\$25 per dozen*

Bacon Wrapped Scallops

Tandoori Chicken Skewers with Fruit Chutney

Caramelized Onion & Brie Cheese Crostini

Korean Beef Satays with Hoisin Glaze

Strawberry & Camembert Wedges

Smoked Salmon & Cream Cheese Mini Wraps

Smoked Salmon with Capers &  
Dill Cream Cheese on Baguette

Crab & Artichoke Croustades

*\$30 per dozen*

Crab Cakes with Roasted Red Pepper Aioli

Lamb Satay with Mint Yogurt

Creole Prawn Skewers

West Coast Mussels with Red Thai Curry

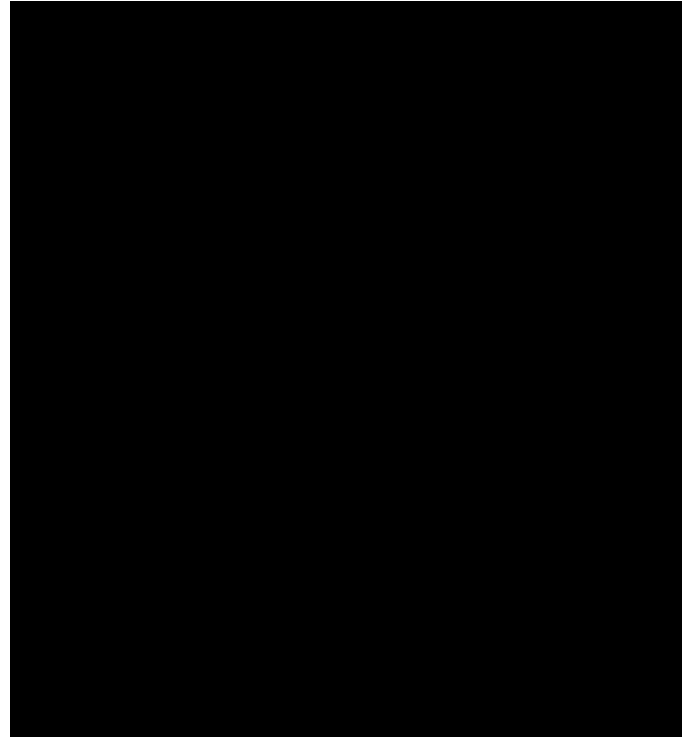
Chilled Tiger Prawns with Cucumber Lemon Salsa

West Coast Oysters with Lemon Essence

*\$35 per dozen*

### PLATTER APPETIZERS

*(Prices per platter)*



#### Please Note:

- ◆ For hot and cold hors d'oeuvres, a minimum order of 3 dozen of any selection is required.
- ◆ Each platter appetizer is suitable for approximately 25 guests.



## BEVERAGE SELECTION

Wine List	Measure	Host	Cash
Red Wines (by the Bottle)			
White Wines (by the Bottle)			
Bubbly (by the Bottle)			

Beer & Cocktails	Measure	Host	Cash
Fairwinds Punch Bowls (Each bowl serves approximately 25 guests)			

### Please Note:

- ◆ A complimentary bartender is provided for both cash and host bars with a minimum of \$300 in bar sales, or a charge of \$20.00 an hour for a minimum of 4 hours will be applied.
- ◆ All bar prices are subject to applicable taxes. Host bars are subject to a 15% service charge.
- ◆ Reserve Wine List available upon request.



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## CHECKLIST & PLANNER

Our dedicated staff will meet and exceed your expectations through timely preparation, strategic planning, and effective coordination.

Utilizing the tournament checklist and planner will guarantee all of the details are thought of.

### 60 Days Prior to the Event

- Confirm Logistics: official name, date, start time, # of players, power cart requirements, etc.
- Confirm Format: Texas Scramble, Gross, Net, Best Ball, etc.
- Confirm Contests: Longest Drive, Closest to the Pin, Putting, Hole in One, etc.
- Confirm Scoring: score sheets, results sheet, etc.
- Confirm Tee Markers: blue, white, or red
- Confirm Registration Setup: table and chairs required, location

### 30 Days Prior to the Event

- Update Numbers
- Confirm Reception Details: dinner menu, bar/cocktail hour requirements, banquet set-up, number of people per table, AV equipment, number of prize tables
- Confirm On-Course Details and Setup: signage, hole-in-one cars, tents, tables, chairs, etc.  
Details must be approved by Fairwinds.
- Confirm any Required Rental Equipment: power carts, golf clubs, etc.
- Send Event Details to Tournament Participants: registration time, golf time, dinner time, directions to golf course, and tournament Terms and Conditions
- 50% of estimated total due

### 6 Business Days Prior to the Event

- Guaranteed number of persons attending for golf
- Guaranteed number of guests attending reception
- Submit hole in one insurance to Fairwinds

### 3 Business Days Prior to the Event

- Submit final list of players by foursome group
- Estimated remaining balance due
- Deliver all signage and all other on-course materials
- Confirm rules sheet

### Event Day

- Relax and let Fairwinds take care of the rest



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## FAIRWINDS FACTS

- Located on the Nanoose Peninsula approximately 30 minutes north of Nanaimo or 20 minutes south of Parksville. Turn from the Island Highway onto Northwest Bay Road, at the Petro-Canada Gas Station, then turn right onto Powder Point Road. When you come to a four way stop, make sure you go straight and you will come to the golf course. It is approximately 10 minutes from the highway.
- Beautifully manicured par 71, 6200-yard golf course. White tees are recommended.
- Practice range offering grass tees, Newly covered hitting stalls, fairway bunker, chipping, and pitching green with a large green side bunker. 65 power carts available for rent. (Additional power carts available upon request.)
- Full sets of premium golf clubs available for rent.
- Rental pull carts are also available.
- A golf shop staff that includes C.P.G.A. Professionals, along with a staff of experienced starters and course marshals.
- Dedicated chefs with a flair for food that will delight any appetite.
- Licensed refreshment shack at the 10<sup>th</sup> tee for your convenience.

