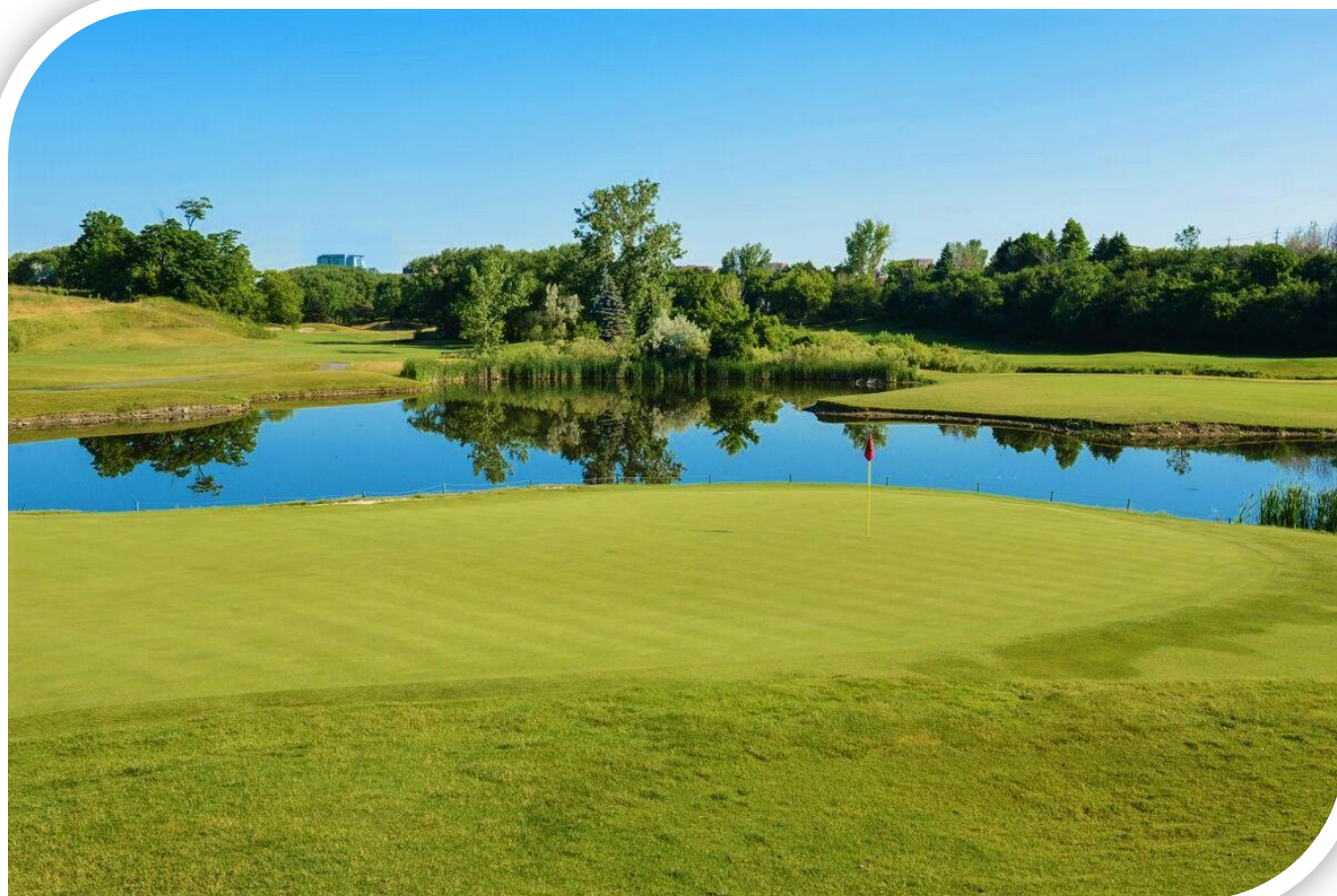




We are your golf destination in the city!



2021 Tournaments

at Royal Woodbine



195 Galaxy Blvd. Toronto, ON M9W 6R7 Toronto. ON 416-674-GOLF (4653)

www.royalwoodbine.com

Welcome



Royal Woodbine offers an 18-Hole Championship Course for golfers of all skill levels. We are conveniently located just 20 minutes from downtown Toronto close to Pearson International Airport. Come and experience our newly renovated, state of the art Clubhouse for your pre and post golf festivities. The Clubhouse Event Space is operated by industry leaders, by Peter and Pauls where great food & service are a pre-requisite.

We invite you to host your next event with us and are committed to giving you and your guests a “first class” experience with service as a priority. We are one of the city’s finest tournament venues and our specialized team of golf professionals and event coordinators are ready to assist in your next corporate, charity or family outing.

Thank you very much for the opportunity to be a part of your special day.



We are your golf destination in the city!

To start your planning, contact
Roy Chan, CPGA
Phone: 416-674-1970
Email: roychan@royalwoodbine.com



Tournament Amenities

Included Tournament Services

Personal Event Coordinator

Your Personal Event Coordinator will provide you with first class service from planning to event day ensuring every detail is handled with unparalleled attention and a seamless experience.

Valet Bag Drop

All tournament participants will visit the Bag Drop where our Golf Services team will greet your guests. Golf bags will be placed directly onto the power cart in the order of play.

Registration Set-Up

Fully clothed registration table with professional 10 x 10 tent on our stone patio for you to welcome your guests at the Valet bag drop.

Cart Name Plates

Cart name plates with individual names and/or company association shall assist in the flow of your event.

Personalized Scorecards

Personalized scorecards and rules sheets will be prepared in advance of the event.

On Course Signage & Contests

Tournament sponsorship and individual hole signage is welcomed and the Royal Woodbine. Our Course team will take care of distributing all signage onto the golf course including contests such as Long Drives & Closest to the Pin competitions.

Professional Scoring

The Royal Woodbine's staff will provide your event with professional score sheets and a concise tournament summary at the end of the round.

Dedicated Beverage Carts

Beverage cart servers will ensure all your on-course food and beverage requirements are met while in play.

Optional Tournament Services (\$)

Corporate Merchandise & Tournament Gifts

Once an event is booked at Royal Woodbine Golf, we can provide your group/company with corporate gifts & event logoed merchandise.

Professionally Printed Signs for your Sponsors

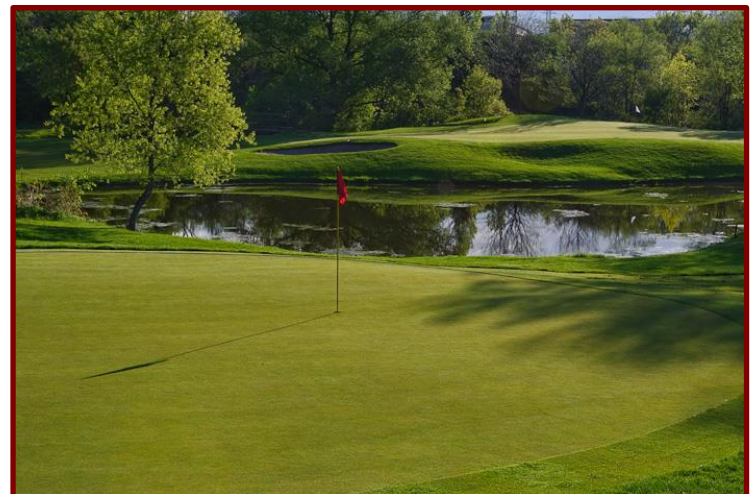
Everything needed from hole sponsor signs, contest hole signs, custom flags and much more! Special rates are available to all Tournaments.

"Beat the Pro" Contests

Test your skills with one of Royal Woodbine's professionals in the form of a long drive or closest to the pin competition. This provides a great opportunity for your guests to win prizes while providing a great form of entertainment.

Club Rentals

Royal Woodbine carries the latest brand of Titleist rental sets for participants without access to a set of their own.



Event Checklist



Preparation and planning is the key to a successful outing!

Secure & Confirm your Event Date

Once your date has been selected, you will receive a tournament agreement.

You will be required to return a signed copy of the agreement along with an initial deposit to finalize your booking.

Menu Selection

Royal Woodbine Golf Club offers a variety of menu selections to make the planning stages of your event as simple as possible. All of our menus are fully customizable to your specific tastes, dietary and allergy restrictions. Your Event Coordinator will review and assist with any special requests.

Format & Contests

Format of play is important in determining timing for the day. Your Event Coordinator will assist you in choosing the format of play to best suit your group as well as on-course contests.

14 Days Prior to your Tournament

- Confirm the final number of players with Royal Woodbine Golf Club
- Email the player's list and foursomes
- Submit rules of the day, on-course competitions & other requirements
- Reconfirm number of meals and finalize menu with special food restrictions

2 Days Prior to your Tournament

Deliver any on-course signage and event items to your event coordinator at Royal Woodbine Golf Club.

Prize Table

We offer a wide range of merchandise from logoed golf balls, monogrammed golf shirts, personalized gifts, and brand named golf equipment. All tournaments will be entitled to special pricing on all Proshop merchandise.

Billing and Payment

Your invoice will be based on the guaranteed number of golfers agreed to 7 days prior to your event. Full payment based on this invoice is required 24 hours prior to your event. If you should exceed the guaranteed number of golfers on the day of the event, additional charges based on the contracted rate will be applied.

Deposit Schedules:

- 25% of the total invoice based on quote due upon signing the contract
- 50% of the total invoice due 30 days prior to the date
- Final payment due 7 days prior to the date

Packages



“Golf is deceptively simple and endlessly complicated; it satisfies the soul and frustrates the intellect. It is at the same time rewarding and maddening and it is without a doubt the greatest game mankind has ever invented”

Arnold Palmer

Full Shotgun Start

All golfers start at the same time in foursomes spread throughout the whole 18-hole course.

(Maximum 152 players)

7:45AM Morning and 1:30PM Afternoon start times are available

From \$13680 + HST

Single Tee Time Start

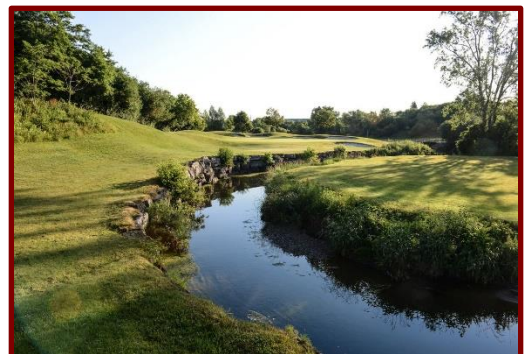
For the smaller groups who cannot meet the minimum requirements for a Modified Shotgun

All golfers tee off on the first tee in consecutive times.

(Minimum 20 players)

From \$80 + HST

All rates include golf and shared power cart



Event Menus



BREAKFAST

(Weekday Minimum – 40 Meals, Weekend Minimum – 72 Meals)

ON THE RUN - \$8.50

Variety of Toasted Bagels, Butter, Cream Cheese & Preserves Coffee & Tea Station

THE CONTINENTAL - \$12.50

Chilled Orange Juice, Warm Breakfast Pastries & Muffins, Butter & Preserves Coffee & Tea Station

BOXED BREAKFAST TO GO - \$15.50

Butter Croissant or Jumbo Fruit Muffin, Breakfast Bar & Fresh Whole Fruit, Bottled Orange Juice, Coffee & Tea Station at Registration

BREAKFAST BUFFET - \$17.50

Chilled Orange Juice, Whole Wheat & White Toast, Butter & Preserves Scrambled Eggs, Home Fries Smoked Bacon & Breakfast Sausages Coffee & Tea Station

HEALTHY CHOICE - \$15.50

Chilled Orange Juice, Sliced Fresh Fruit, and Seasonal Berries Platter Individual Yogurt Granola Cereal with 1% Milk Toasted English Muffins & Whole Wheat Bread with Margarine and Preserves Coffee & Tea Station

ADDITIONAL BREAKFAST OPTIONS

Sliced Fresh Fruit, Melons and Seasonal Berries – add \$4

Fresh Fruit & Berry Skewers – add \$5

Eggs Benedict - add \$5

Pancakes, French Toast or Waffles with Maple Syrup – add \$5

Nutella Filled Crepes – add \$5

Chef Attended Omelet Station - \$6

Prices Subject to HST & Administrative Fee



Event Menus



LUNCH

“BOXED LUNCH” - \$15.50

(On carts or at the Halfway)

French Vienna Bun or Tortilla Wrap Assorted Deli Meats & Sliced Provolone Cheese Dressed with Butter & Lettuce, Bag of Chips & Fresh whole Fruit & Bottled Water

“ON THE TEE” BBQ - \$13.50

(Pre-golf only)

Quarter Pound Fresh Beef Burger / All Beef Hot Dog / Italian Sausage Condiments & Toppings Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers, Potato Chips & Choice of Canned Pop or Bottled Water.

“ON DECK” DELUXE PATIO BBQ - \$20.50

(Pre-golf only)

Quarter Pound Fresh Beef Burger / All Beef Hot Dog / Italian Sausage / Chicken Breast Condiments & Toppings Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers, Pasta Salad & Coleslaw, Fresh Seasonal Fruit Platter Choice of Canned Pop or Bottled Water

THE “NEW YORKER” BBQ - \$29.50

6 oz. N.Y. Striploin Steak or 6oz. Skinless Boneless Chicken on a Toasted Bun Condiments & Assorted Toppings Sautéed Mushrooms, Onions & Bell Peppers, French Fries, Pasta Salad & Coleslaw, Fresh Seasonal Fruit Platter Choice of Canned Pop or Bottled Water

Prices Subject to HST & Administrative Fee



Event Menus



Lunch

“SANDWICH EXTRAVAGANZA” - \$23.50

An Assortment of Deli Style Sandwiches & Wraps Including: Tuna & Egg Salad, Turkey Breast, Roast Beef & Prosciutto Dressed with Butter, Lettuce, Tomato & Sliced Cheese, Tossed Mixed Greens & Caesar Salad, Fresh Seasonal Fruit Platter Choice of Canned Pop or Bottled Water

“ITALIANO” - \$23.50

Lightly Breaded Chicken Cutlets in a Tomato Sauce, Banana Peppers & Sautéed Mushrooms, Tomato Cucumber Salad & Caesar Salad, and Fresh Seasonal Fruit Platter Choice of Canned Pop or Bottled Water

“CLUB MED” BBQ - \$25.50

Marinated Beef or Chicken Skewers on Grilled Pita Mediterranean Dips (Hummus and Tzatziki), Tossed Greek Village Salad with Feta, Baked Potato Wedges, Fresh Seasonal Fruit Platter, Choice of Canned Pop or Bottled Water

“SOUTHERN GRILL” BBQ - \$28.50

Louisiana Rubbed Chicken Quarters & Baby Back Ribs Sweet Corn on the Cob Baked Beans & Coleslaw Cajun Spiced Potato Wedges Fresh Seasonal Fruit Platter Choice of Canned Pop or Bottled Water

Prices Subject to HST & Administrative Fee



Event Menus



Plated Dinner

Please Select Your Choice of 1 Salad, 1 Entrée and 1 Dessert

All Tables are Served Artisan Breads and Warm Focaccia

SELECT ONE SALAD...

TOSSSED GARDEN GREENS

Mixed Green Salad in a with Shredded Carrots, Cucumbers and Cherry Tomatoes Well Aged Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Bacon Bits, Parmesan Shavings and Herbed Croutons Creamy Caesar Dressing

CAPRESE SALAD (ADD \$5)

Sliced Roma Tomatoes, Bocconcini Cheese, Prosciutto and Parmigiano Served on Baby Arugula

SELECT ONE ENTREE...

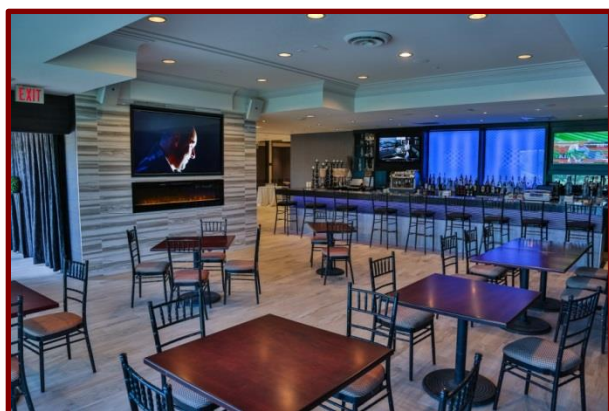
BONE IN ROAST CHICKEN - \$34.50

¼ Chicken Slow Roasted in an Amaretto and Sundried Tomato Jus, Seasonal Vegetables and Garlic Mashed Potatoes

BONELESS CHICKEN SUPREME - \$37.50

8 oz. Grilled Boneless Breast of Chicken with a Rosemary Jus, Seasonal Vegetables and Roasted Potatoes

Prices Subject to HST & Administrative Fee



Event Menus



Plated Dinner

Please Select Your Choice of 1 Salad, 1 Entrée and 1 Dessert

All Tables are Served Artisan Breads and Warm Focaccia

SELECT ONE ENTREE...

STEAK CHICKEN COMBO - \$42.50

6 oz. New York Striploin Pink Peppercorn Sauce & 3oz. Chicken Skewer Lemon Oregano Sauce, Seasonal Vegetables and Roasted Potatoes

NEW YORK STRIPLOIN STEAK - \$47.50

8oz. New York Cut in a Cognac Mushroom Sauce with Fried Crisp Onions, Seasonal Vegetables and Roasted Potatoes

RIB EYE STEAK - \$50.50

8oz. "King of Cuts", Mushroom Medley with a Bourbon Demi, Seasonal Vegetables and Roasted Potatoes

TURF & SURF - \$56.50

6oz. Beef Tenderloin with a Port Madeira Sauce and Two Black Tiger Shrimps, Seasonal Vegetables and Potatoes

ATLANTIC SALMON - \$40.50

7oz. Atlantic Salmon Fillet with a Lemon Dill Sauce, Seasonal Vegetables and Potatoes

SELECT ONE DESSERT...

Warm Sticky Toffee Pudding with Crème Anglais

Belgian Chocolate Mousse Berries & Fruit Coulis

New York Cheese Cake Topped with Fresh Fruit

Tiramisu

Key Lime Pie Fresh Whipped Cream

Prices Subject to HST & Administrative Fee

Event Menus

Buffet Dinner

SALADS & ANTIPASTO

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese, Tossed Garden Greens in a Balsamic Vinaigrette with Julienne Carrots and Cherry Tomatoes Grilled Peppers, Zucchini and Eggplant. All Buffets are served with Artisan Breads and Focaccia

“CLUBHOUSE” CHAMPIONSHIP BUFFET - \$47.50

Oven Roasted Top Sirloin Au Jus Carved by Chef, Rotisserie Style Seasoned Chicken, Seasonal Vegetables and Roasted Potatoes and a Vegetarian Pasta

“NEWYORKER” CHAMPIONSHIP BUFFET - \$53.50

Whiskey Peppercorn Beef Striploin Carved by Chef, Chicken Cacciatore with Peppers, Onions in a Light Tomato Sauce, Seasonal Vegetables and Mashed Potatoes and Vegetarian Pasta

“THE PRIME” CHAMPIONSHIP BUFFET - \$56.50

Slow Roasted Prime Rib Roast with Horseradish & Natural Jus, Teriyaki Salmon Filet, Seasonal Vegetable and Roasted Potatoes and a Vegetarian Pasta

“MIXED GRILL” CHAMPIONSHIP BUFFET - \$50.50

House Specialty Marinated Lamb Chops, Sirloin Beef and Chicken Breast Skewers, Seasonal Vegetables and Mashed Potatoes

DESSERT

Assorted Pastries and Sweet Treats, Fresh Seasonal Fruit Platter, Coffee & Tea Station

Prices Subject to HST & Administrative Fee

