



2010 Castlemore Golf & Country Club Tournament Packages Include:

Discount on pro shop merchandise

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18 Holes of golf, scoring & power cart

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Bag pick up service

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Tournament registration area

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Placement of hole sponsorship

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Longest Drive & Closest to the Pin Contests

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Club Cleaning

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*Complimentary Prize Table Item
(With full Dinner Package)*

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*Complimentary Foursome
(For all Shotgun Tournaments)*

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Bag Tags for all Players



Castlemore Golf & Country Club 2010 Tournament Rates

Weekday Monday to Friday

\$70.00

Includes golf, power cart & scoring

Price include PST & GST

Saturday, Sunday & Holiday's

\$80.00

Includes golf, power cart & scoring

Price include PST & GST

Full Shotgun Tournament

1:30 pm Weekday Package

\$9,500.00

Includes golf, power cart, scoring, 4 complimentary green fees with power cart & a gift for your prize table.

1:30 pm Saturday, Sunday & Holiday

\$10,500.00

Includes golf, power cart, scoring, 4 complimentary green fees with power cart & a gift for your prize table.

Price include PST & GST

** A shotgun Tournament reserves the course entirely for your function. The maximum allowable number of entrants for a shotgun is 144 players.*



Castlemore Golf & Country Club Banquet Menus

Our executive chef personally prepares all banquets using only the finest ingredients. Our attentive wait staff will cater to every detail, ensuring that your day is enjoyable and stress-free.

Breakfast

The Continental

*Assorted Chilled Juices
Freshly Baked Danish Pastries,
Muffins & Croissants
Assorted Fruit Preserves & Butter
Coffee & Tea Service*

\$7.95

The Castlemore

*Assorted Chilled Fruit Juices
Freshly Baked Danish Pastries,
Muffins & Croissants
Scrambled Eggs, Bacon, Sausage
Home Fried Potatoes
Assorted Fruit Preserves
Coffee & Tea Service*

\$14.95

The Executive Continental

*Assorted Chilled Juices
Seasonal Fresh Fruit Platter
Freshly baked Danish Pastry,
Muffins, Croissants & Bagels
With Assorted Fruit Preserve &
Creamed Cheese
Coffee & Tea Service*

\$11.95

Grand Breakfast Buffet

*(Minimum 25 people)
Assorted Chilled Juices
Seasonal Fresh Fruit Platter
Scrambled Eggs
Bacon, Sausage & Home Fries
Pancakes or French Toast
With Canadian Maple Syrup
Freshly Baked Danish Pastries,
Muffins & Croissants
Assorted Fruit Preserves & Butter
Coffee & Tea Service*

\$16.95

25 person minimum



Patio Grill Luncheons

Grill luncheons are served on our Terrace & Lower Patio overlooking our scenic first and eighteenth greens

Registration BBO

*One per person:
Hamburger
Italian sausage
or Deli Style Sandwich
Assorted condiments
Soft drink or Bottled Water*

\$6.95

The Golfer's Grill

*House Salad with Balsamic Vinaigrette
Creamy Pasta Salad
Three Bean Salad tossed in a
Red Wine Vinaigrette*

*One per person:
Hamburger
Italian sausage
or Deli Style Sandwich
Assorted condiments
Soft drink or Bottled Water*

\$9.95

The Masters BBO

*Four Deli Salads
Vegetable Crudite
6oz Top Sirloin Steak
or
6oz Boneless-Skinless Chicken Breast
Assorted Dinner rolls
Soft Drink, Mineral or Still Bottled Water*

\$16.95

Those Little Extras

<i>Domestic Cheese Board Tray</i>	<i>\$3.75</i>
<i>Vegetable Crudite</i>	<i>\$2.95</i>
<i>Fresh Fruit Platter</i>	<i>\$2.95</i>
<i>Assorted French Pastries</i>	<i>\$3.95</i>
<i>Add Domestic Drink Ticket</i>	<i>\$4.50</i>

25 person minimum

All prices are based on a per person basis and are subject to applicable tax & gratuity charge



Tournament Dinners

rs come with your choice of Soup or Salad to Start, Entrée, Dessert, Coffee & Tea.
ourses are priced individually. All prices are subject to applicable taxes & gratuities.

Starters

California Greens

Sweet & Bitter baby leaves, served with our house Balsamic Vinaigrette

Classic Caesar Salad

Baby Romaine leaves, buttered croutons & aged Parmigiano-Reggiano Cheese

Roasted Carrot & Orange Soup

Carrots, zesty orange & creamy potato, garnished with fresh dill

Chicken & Leek Soup

Chicken & Leek in a Vegetable Broth, garnished with parsley

Castlemore Salad

Mixed Greens and tomato tossed in a fresh herb & crumbled Feta Vinaigrette

Entrees

All entrées are served with lightly sautéed vegetables, garlic mashed or
roasted new potatoes & fresh dinner rolls with butter.

8oz Top Sirloin Steak

\$31.95

Aged, marinated & grilled in a red wine pepper sauce

Grilled Chicken Breast

\$27.95

Tender boneless breast with a sun-dried tomato, oyster mushroom & white wine sauce

Roast Prime Rib of Beef

\$29.95

10oz of triple A Alberta beef au jus (minimum of 30 guests required)

Broiled Salmon Fillet

\$28.95

Marinated in white wine & herbs, topped with lime-cilantro butter

Famous Combinations

Top Sirloin Steak & Grilled Chicken

\$30.95

Top Sirloin Steak & Salmon

\$31.95

Grilled Chicken Breast & Salmon

\$29.95

Desserts

New York Style Cheesecake, Carrot Cake, Chocolate Cake
Cherry or Apple Pie a la mode, with coffee & tea



Additional Courses

your dining experience with an Additional Course. If there are other menu ideas you Executive Chef would be pleased to work with you in customizing a menu to suit your specific palate.

<i>Penne Arrabiata</i>	\$5.50
<i>Penne tossed with the Chef's signature spicy tomato & basil sauce</i>	
<i>Fusilli Primavera</i>	\$5.95
<i>Fusilli Pasta tossed with sautéed vegetables in a light olive oil, herb & butter sauce</i>	
<i>Penne Al Fredo</i>	\$6.50
<i>Penne Pasta smothered in a rich buttery white sauce</i>	
<i>Traditional Manicotti</i>	\$6.50
<i>Pasta tubes filled with ricotta stuffing, baked in a classic tomato & sweet basil sauce</i>	
<i>Smoked Salmon Platter</i>	\$6.95
<i>Thinly sliced Atlantic Salmon, fresh pumpernickel, Bermuda Onions, olives and tomatoes, served with a peppery Dijon and dill sauce. Minimum order for each platter is eight guests.</i>	
<i>Antipasto Platter</i>	\$6.95
<i>Slices of Prosciutto, bocconcini cheese, wedges of canteloupe, pepperoncini, marinated artichokes, grilled asparagus & pimentos on a bed of Romaine. Minimum order for each platter is eight guests.</i>	
<i>Add a Bottle of Red & White House Wine to each table</i>	\$4.95 per person

****Above prices are determined on a per person basis & subject to all taxes & gratuities. Prices are applicable only when a full dinner package has been selected and menu items above are to be added as a fourth course.***

