

TOURNAMENT PACKAGE



CREATE AN AMAZING EVENT!

Whether you're holding a company tournament, a charity event, or a vendor appreciation event, The Hamptons Golf Club is your golf event destination of choice. We offer a dedicated tournament director to assist you in planning every facet of your event, on-site catering and a robust menu, and one of the most beautiful, private inner-city courses in Calgary!

LOCATION

Weaving its way through the natural terrain, your guests' golf experience at The Hamptons offers spectacular viewpoints, large lakes, and 6,737 yards of perfectly manicured fairways and greens. A lake-side practice range and a large putting space are perfect for warm-up activities. Outside concession (pavilion), located just outside of the main clubhouse, provides a wonderful activity hub for your event.

The Hamptons clubhouse is a 37,000 square foot architectural statement that has been meticulously crafted with an emphasis on precision, operating efficiency and exacting unsurpassed service standards. Natural light floods the space from large floor-to-ceiling windows, emphasizing the Arizona pink stone and graceful arcs created by the winding staircase to the upper floor. Spaces available to leverage for your pre and post-tournament activities include our gracious main lobby, the upstairs ballroom and restaurant, plenty of outdoor patios, and our 100 seat restaurant.

CAPACITIES AND TOURNAMENT FORMATS

Room capacity can vary up to 200 depending on table arrangements, and over 300 people for whole-building capacity. We offer primarily 18 hole formats with morning or afternoon starts; ask us for limited 9 hole opportunities.





Create a memorable event at The Hamptons



18 HOLE TOURNAMENT PACKAGE

Discover the luxury of hosting a tournament at The Hamptons with our all-inclusive tournament package. Your day includes:

- 18 hole green fee for every player (minimum of 100 players)
- Shared power carts for all participants
- Driving range and practice facility use
- Hole contest markers
- Banquet room usage
- Registration table and linens
- Starting and course marshall assistance
- Cart signs, scorecards and rules of play handouts

- Electronic scoring
- A \$20 Pro Shop credit per person
- A Certified Black Angus Prime Rib Dinner. Includes two Chef's Choice salads, grilled seasonal vegetables, baked potato bar with all the fixings, fresh baked rollsand dessert platters.

(See next pages for additional food upgrades and options!)

Monday through Wednesday: \$215/person (plus GST and gratuity)

Thursday: \$235/person (plus GST and gratuity) **Friday:** \$245/person (plus GST and gratuity)

Add even more fun to your tournament with 'quick start' lessons from our PGA-certified golf professionals... providing rental clubs to your attendees... on-course photography during your event... and much more! Just ask - whatever you dream, we can help you make happen.





DINNER OPTIONS

Upgrade your evening meal for the ultimate in taste sensations!

• Herb Crusted AAA Alberta Beef Tenderloin - add \$20 per person

If budget is a concern, save on food while still showing your attendees a wonderful day outside.

We'd be pleased to work with you to create a food selection specific to your audience. We can accommodate most food sensitivities and preferences.





BREAKFAST ADD ONS

Get your attendees up and moving with delicious breakfast options. Not sure how many people will be attending? Ask us about our bulk pricing based on a minimum of 100 people. Coffee, tea and water is included with any breakfast at no charge. All prices are subject to 18% gratuity as well as GST.

- Hot Breakfast Sandwich + coffee station \$14 per person
- Continental Breakfast \$14/person
 Enjoy a selection of fresh baked goods and pastries, whipped butter and preserves, granola, yogurt, a presentation of fresh fruits and a selection of juices + coffee
- Sunriser Breakfast \$20/person
 Your guests will enjoy scrambled eggs, fruit salad, crisp bacon, pork sausage links and hash brown potatoes buffet-style.

We'd be pleased to work with you to create a breakfast selection specific to your audience. We can accommodate most food sensitivities and preferences.





LUNCH ADD ONS

Add a buffer lunch to the start of an afternoon tournament!

- BBQ Combo \$25/person
 - BBQ beef cheese burgers or Butterfield chicken breast burgers with gourmet toppings. Served with Caesar salad, potato salad and mixed greens along with a Chef's selection of sweets and fruit.
- Spolumbo BBQ \$22/person

 Epicy Italian and Chicken Apple BBQed Spolumbo's-brand sausages with gourmet toppings. Served with a Chef's selection of sweets and fruit.
- Pavillion Lunch \$20/person Treat your attendees to a quicker lunch outside!

 BBQ beef or chicken breast burgers with condimeikhunts and served with a piece of fresh fruit.

We'd be pleased to work with you to create a lunchtime food selection specific to your event. We can accomodate most food sensitivities and preferences. Ask us about our Beyond Meat (vegan) lunch options!





TRAYS & NIBBLES

Perfect for having handy as players check in for the day, or wrap up their game before lunch or dinner! Ask us about setup opportunities for inside and outside of the clubhouse. All prices are subject to 18% gratuity as well as GST.

APPETIZER PLATTERS

Bruschetta served with focaccia bread	\$117
Seasonal vegetable platter with dill ranch dip	\$130
Seasonal fruit platter with dip	\$180
• Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers	\$230
Charcuterie board: assorted dried cured meats with olives & nuts	\$230
Deli meat platter with rolls and mustards	\$225
Jumbo shrimp tower and cocktail sauce	\$300

HOT APPETIZERS

\$20 per person, choose any 5:

- Chicken satay skewers with spicy peanut sauce
- Salt and pepper dry ribs
- Gyoza, pork and vegetables
- Spicy vegetarian samosas with mint cilantro sauce
- \bullet Vegetarian spring rolls with sweet chilli sauce
- Chicken wings tossed in Frank's Red Hot Sauce
- House blended ground beef sliders on a honey glazed brioche mini bun
- Tempura shrimp with Dashi Sauce

COLD APPETIZERS

\$20 per person, choose any 5:

- Bruschetta on toasted crostini
- •Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction
- Beef tenderloin carpaccio on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, creme fraiche
- Assorted California rolls with pickled ginger, wasabi and soy

We'd be pleased to work with you to create a selection that will please any palate! we can accommodate most food sensitivities and preferences. Ask us about additional appetizer, tray and platter options.





BAR SERVICES

Our standard bar includes rye, white and dark rum, vodka, various premium spirits, domestic and premium beer, and wine.

Choose the bar service that best suits your event:

Host Tab All liquor ordered is invoiced to the host.

Cash Only Guests pay for their liquor ordered.

Partial Host Tab Partially paid by the host ("toonie" or "loonie" bar).

Drink Tickets Allocate a number of drink tickets for the host to cover,

then offer a cash bar once those have been used.

CASH BAR PRICING

Soft Drinks \$4.00

Domestic beer & highballs \$7.50

Premium beer & highballs \$11.50

Wine (red & white) \$9.50

\$40.00/bottle

Prices include GST and are subject to 18% Gratuity.

OPEN BAR SERVICE - \$55 PER PERSON

Includes:

- 1 hour of open bar for a cocktail hour before dinner
- Unlimited wine service with dinner
- 3 hours of open bar after dinner





PROMOTIONAL PRODUCTS

We value our potential clients and are dedicated to your corporate business needs for the 2025 season and beyond. With our strong buying power we are able to provide excellent pricing on a wide variety of corporate apparel and other promotional items from numerous unique vendors:

- Callaway
- Columbia
- Cutter & Buck
- Footjoy
- Nike
- Ping
- RLX
- Taylormade
- Titleist
- Travis Mathew

- New Era
- Levelwear
- Kailani
- Sundog Eyewear
- Black Clover
- Sunice
- Imperial
- G-Tech
- MXM Golf
- Barrington

We can assist with non-branded items, or work with you to have your prizes or items logoed.

























