



# *Tournament Package*

8100 Golf Course Road,  
Radium Hot Springs, BC

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[www.radiumgolf.ca](http://www.radiumgolf.ca)

# Enjoy Golfing with friends, colleagues or family this golfing season!

*Enjoy Golfing with Us!*

Experience first hand either the Springs Course or Radium Course beauty and organize a tournament today. We will cater to your needs and look forward to hosting you this season.

Choose a package suited to you! All packages include your rounds of golf, power carts, driving range use (at Springs course), on-course markings and tournament scoring (if required). Rental clubs are available for an additional charge.

Tournament Packages are subject to a minimum of 30 players and this will need to be met in order to qualify for the discounted playing and catering rates. You will be required to pair your tournament with one of many catering options whether it be breakfast, lunch or dinner; there are several options to choose from. Your tournament will be solely run by RGG to ensure everything runs as smoothly as possible. Tournaments can only be booked Monday-Thursday from 12pm at both the Springs and Radium course.

We offer two facilities to play at: The Springs Course & The Radium Course, both offering incredible scenic mountain and valley views.

The Radium Course is a playable, affordable, popular, family friendly experience for all levels, which make it a perfect complement to The Springs.

The Springs Course has earned its reputation as one of Canada's premier golf destinations. We consistently rate as one of BC's top courses and are also among SCOREGolf's top 59 public courses in Canada. The Springs offers a premier golfing experience in a spectacular setting.





***All Tournament Package rates are reduced rates!***

Springs Weekday Daily Tournament Packages are \$100 per player.

Radium Weekday Daily Tournament Packages are \$50 per player.

These prices include your rounds of golf, power carts, driving range use (at Springs course), on-course markings and tournament scoring (if required).

## *Tournament Prizing*

***Tournaments that require prizes - we've got you covered!***

### **Gift Certificate Purchasing**

**Tournament Gift Certificates - receive 10% extra**

**For every \$100 in Gift Certificates we will add \$10 in Gift Certificates for free!**

### **Gift Certificate Redemption**

When Tournament Gift Certificates are redeemed they will received an additional 10% discount in the pro shop!

**Gift Certificates are valid at both the Radium and Springs Pro Shops!**

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***Meet. Eat. Play.***

## *Tournament Catering Options*

We have several options to add to your perfect tournament, we offer several breakfast, lunch and dinner packages to ensure all your requests are met!

Any catering requests will be required at the time of booking your tournament to ensure we can meet all your needs!

Take the time to carefully select from our catering package to ensure we can meet your needs this season.

***All listed catering pricing is subject to applicable taxes & 18% Gratuity***

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## **Breakfast**

### **Grab & Go Eggers \$10 pp**

English muffin, Fresh Fried Egg, Cheddar Cheese, Choice of Bacon or Sausage

### **Grab & Go Breakfast Wraps \$12 pp**

Hashbrowns, Picante Salsa, Scrambled Eggs, Sausage, Lettuce, Cheddar Cheese

### **Continental Get up & Go \$12 pp**

Assorted breakfast breads served with fruit preserves and fresh dairy butter and Freshly brewed coffee & selection of teas

## **Breakfast Buffets**

### **Traditional Breakfast \$27 pp**

Country fresh scrambled egg, Maple smoked bacon, Sausage links, Home fried potatoes

- Variety of breads & pastries with assorted spreads
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

### **Executive Breakfast \$39 pp**

#### ***Includes the Traditional Breakfast***

- Spinach, goat cheese and pico de gallo frittata
- Live waffle Station, chocolate sauce, berry compote, maple syrup, whip cream
- Assorted bite sized desserts, cookies and squares

## **Enhancements**

- Omlette Station \$8 pp
- Yoghurt & Berries \$3 pp
- Pancakes/Waffles \$4 pp





## Lunch & BBQ Station

Includes greens or Caesar salad, traditional accompaniments, roasted potatoes & fresh vegetables with dip

### **Burger Bar \$15 pp**

Flamed grilled butcher style ~ *all beef burgers*

### **Sirloin Steak \$28 pp**

6oz Alberta beef sirloin, chef attendant and grilled to your liking

### **BBQ Grilled Chicken \$26 pp**

Brines & marinated skin on farm fresh grilled chicken

## Lunch Platters

### **Lunch Break \$25 pp**

Assorted wraps & quartered sandwiches (Based on 4 pieced pp) Vegetables & Dip assorted squares, Bars & Fruit Platter + Coffee & tea

### **Sandwich Buffet \$32 PP**

Assortment of Sandwiches including~ Ham & Cheese, Turkey & Swiss, Roast Beef, and Vegetarian Wraps

+

- Mixed Green Salad with House made Dressings ~ Cranberry Vinaigrette, Balsamic vinaigrette
- Ranch Dressing Tossed Caesar Salad made with our own Dressing & Garlic Croutons
- Smoked Tomato Potato Salad
- Chef's Choice Soup of the Day or Vegetable & Dip
- Dessert Squares
- Muesli Bars
- Fruit Salad
- Coffee & Tea





## **Canapes & Appetizers**

*Per Dozen; 3 Dozen Minimum*

Chicken Satay Skewers \$28 Per Dozen  
Green onion, sesame tree nuts

Pickles Prawn Cocktail \$36 Per Dozen  
Cocktail sauce, pickled carrot

Mushroom & Ricotta Quiche \$24 Per Dozen  
Foraged mushroom, puff pastry

Charcuterie Skewers \$28 Per Dozen  
Meat, cheese, olive, pickled pepper

Watermelon Feta Skewers \$18 Per Dozen  
Hard feta, basil, balsamic

Bruschetta Crostini \$24 Per Dozen  
Roasted Garlic, Basil, Balsamic

Pulled Pork Tostadas \$28 Per Dozen  
Fresh Pico, Avocado, Cilantro, Feta, Ancho Chipotle

Lamb Kofta \$34 Per Dozen  
Tzatziki & Pickled Onion

Albacore Tuna Tataki \$36 Per Dozen  
Ponzu Foam, Furikkake, Crispy Wonton

Rotating Flatbreads \$18 Per Dozen

*Margarita*

*Sicilian*

*Peach & Proscuito*

### **Fruit Trays**

*Small \$41.95*

*Medium \$62.95*

*Large \$83.95*

### **Vegetable Trays**

*Small \$41.95*

*Medium \$62.95*

*Large \$83.95*

### **Meat, Cheese or Combo Trays**

*Small \$67.45*

*Large \$109.45*

### **Delux Cheese Tray** *(Whole Cheeses)*

*Small \$67.45*

*Large \$109.45*





**Dinner Choice Buffet \$55 PP**

*Includes Assorted Dinner Rolls & Butter*

**Choice of 3 Salads & Platters**

- Mixed Green Salad with House Made Dressings Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing
- Tossed Caesar Salad Made with our own Dressing & Garlic Croutons
- Smoked Tomato Potato Salad Penne Pasta Salad tossed with Olives, Capers, Fresh Tomatoes, Artichokes, Parmesan Cheese & Pesto Vinaigrette
- Pickle Platter Crudités with Creamy Dill Dressing
- Steamed Market Vegetables
- Roasted Herb Potatoes
- Wild Rice Pilaf

***Choice of 2***

- Beef Roast with Rosemary Butter or Prime Rib for +\$12
- Baked Wild Coho with Smoked Tomato Cream
- Roast Chicken with Natural Jus
- Pork Loin with Apple Chutney & Wild Mushroom Jus

***Choice of 1***

- Pasta Pesto Tortellini Penne Primavera
- Vegetarian Lasagna
- Dessert Pies, Squares
- Fresh Fruit Platter

***+ Carving Station for +\$12***



**Single Buffet \$35 PP**

*Includes assorted dinner rolls, coffee, tea and water service*

**Greens**

- Mixed Green Salad
- Ancient Grains Salad
- Assorted Pickled Platter
- Roasted Seasonal Vegetables

***Starch Choice of One***

- Horseradish Mashed Potatoes
- Dijon & Rosemary Baby Potatoes
- Wild Rice Pilaf

***Protein Choice of One***

**Hunter Beef**

*Herb crusted hip of beef slow roasted and carved; topped with grilled portobella mushrooms & caramelized onion*

**Bacon Wrapped Chicken**

*Organic Chicken breast stuffed with smoked gouda & roasted asparagus, wrapped in pepper bacon. Topped with slow roasted tomatoes*

**Blackened Pork Loin**

*Tea brined boneless pork loin, creole BBQ glaze*

**Vegetarian Options**

*Penne Primavera or Coconut Thai Stir Fry W/ rice*

*Add an extra protein (\$8pp.)*

**Dessert Choice of One  
(+5pp)**

- Assorted Dessert Square Platter
- New York Style Cheesecake





## **Plated Dinner**

*All plated dinners include Dinner Rolls & Table Rice Pilaf or Mashed Potatoes  
& Seasonal Vegetables*

*+ Tea & Coffee*

*(2 Course Minimum)*

### **Soup Options**

- Minestrone with Grana Padano Cheese \$13
- Wild Mushroom Bisque with Chive Creme Fraiche & Truffle Oil \$13
- Butternut Squash Soup with Red Pepper Creme Fraiche \$13
- Corn Velouté with Poached Roma Tomato & Crab \$15

### **Salads Options**

- Cucumber Ring with Mixed Greens, Julienne Vegetable Goats Cheese & Raspberry Vinaigrette \$16
- Classic Caesar Salad \$16
- Spinach, Button Mushroom & Pancetta Salad Tosses with a Balsamic Vinaigrette \$16
- Butter Lettuce & Shrimp Salad Tossed with a Citrus Vinaigrette, Julienne Vegetables & Crispy Wontons \$18

### **Plated Dinners Entrees Options**

- Brie Pesto & Sundried Tomato Stuffed Free Range Chicken Breast with Grainy Mustard Jus \$40
- Medallions of Pork Tenderloin with Pear Chutney Roasted Garlic & Shallot Demi Glace \$39
- 8oz AA Prime Rib Dinner Creamy Mashed Potatoes, Yorkshire pudding Au Jus \$52
- Grilled 5oz Beef Tenderloin Wild Mushroom Red Wine Sauce \$52
- Seared Salmon Fillet Corn Salsa & Lemon Olive Oil \$44
- Mediterranean Phyllo Wrap Artichokes Peppers Onions Feta Basil Capers & Quionoa Wrapped in Phyllo Pastry \$24
- Chickpea Curry with Asparagus and Jasmine Rice \$27

# Select your Tournament Package Today

**Tournament Date** \_\_\_\_\_

## Course Preference

Springs Course

Radium Course

## Number of Competitors

30-40

50-60

40-50

60+

## Breakfast

Grab & Go Eggers

Grab & Go Breakfast Wraps

Continental Get up & Go

Traditional Breakfast

Executive Breakfast

## Lunch

Burger Bar

Sirloin Steak

BBQ Grilled Chicken

Lunch Break

Sandwich Buffet

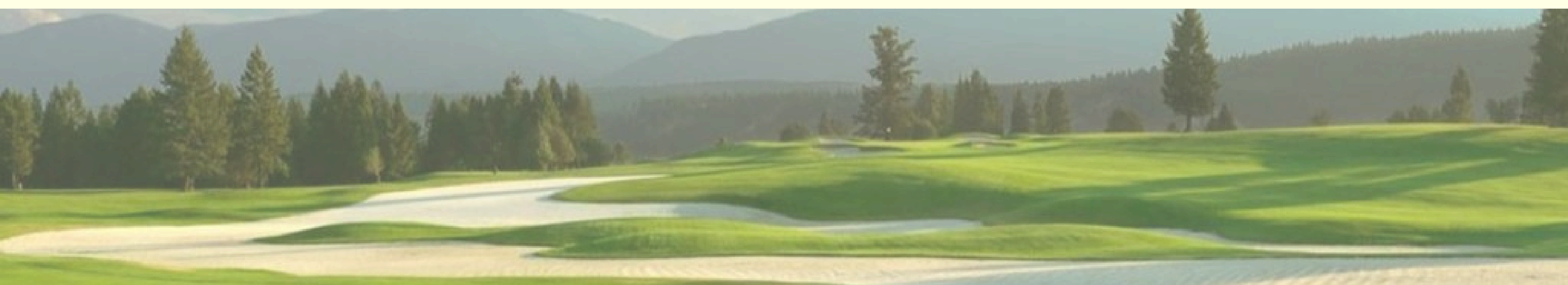
## Dinner

Dinner Choice Buffet

Plated Dinner

Single Buffet

Please note our hospitality team will reach out to you once you have reserved a tournament to discuss the catering options in more detail with you. We look forward to organizing the perfect tournament with you this season!







***Meet. Eat. Play.***

Please note we require bookings 3 weeks prior to the tournament taking place to ensure we can cater for you accordingly.

If you have any additional special requests please include those with your booking and we will do our very best to cater to your needs!

We look forward to you golfing with us this season!

**Interested in booking a tournament with us?**

**Email [directorofgolf@radium.ca](mailto:directorofgolf@radium.ca) or phone 250-347-6250 today!**

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