



GOLF

TOURNAMENTS

2026











INFO@GRANDVALLEYGOLF.COM

519-623-8811

GRAND VALLEY GOLF EVENTS

At Grand Valley, we pride ourselves on delivering a welcoming and enjoyable golf experience for players of all skill levels. Whether you're planning a round for a small group of 12 or a full tournament with 144 players, we're here to tailor every detail to ensure an unforgettable day on the course.

WHATS INCLUDED IN YOUR PACKAGE?

-  On Course Set-Up and Take-Down
-  Personalized Closest to Pin/Closest to Rope/Long Drive Competitions
-  Usage of the Putting Contest Board
-  Registration Area Set-Up
-  Personalized Power Cart Signage
-  Scorecard Set-Up
-  Help with Prize Table Set-Up
-  Post-Round Scoring
-  Use of microphone and speaker system
-  Tournament coordinator



STAGGERED TOURNAMENTS

For smaller groups and tournaments. Groups will tee off at staggered tee times, usually in increments of 10 minutes.



SHOTGUN TOURNAMENTS

Ideal For Groups of 48-144 golfers. Allows participants to start and finish at the same time.



TOURNAMENT DETAILS

18 HOLES - GOLF & CART



WEEKDAY PRICE: \$52

FRI/SAT/SUN PRICE: \$59

**An additional charge of \$10pp
will be applied if no meal package
is selected.

TOURNAMENT START TIMES



SHOTGUN: 7:30AM OR 1:30PM

STAGGERED: ANYTIME
(RESTRICTIONS MAY APPLY)

Pricing is per person, excludes HST, and is subject to
change based on market conditions.

519-623-8811
INFO@GRANDVALLEYGOLF.COM



EVENT ADDITIONS

BREAKFAST

GRAB & GO BREAKFAST (Choose One)

- Breakfast sandwich – smoked cheddar, bacon, egg, chipotle aioli
- Breakfast wrap – breakfast potato, bacon, egg, cheddar, chipotle aioli

Includes Coffee Station & Muffins

\$15/pp



BUFFET BREAKFAST

Includes Coffee Station

- Smoked bacon, breakfast sausage or peameal bacon
- Fresh scrambled eggs
- Homefries
- Fresh sliced fruit
- Pastries, toast and jam
- Granola and yogurt

\$24/pp

**Add on pancake or waffle station – whip cream, maple syrup. Berries and fruit compote \$10pp*



Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.
Products and pricing subject to change.



EVENT ADDITIONS

LUNCH

BOXED LUNCH

Deli Sandwiches - Choose Two

Includes Bag of Chips

- Roast beef and horseradish
- Roasted chicken salad
- Turkey and brie with cranberry
- Ham and pickle with cheese

OR

BBQ - Choose One

Includes Fries

- Angus Beef Burger
- All Beef Hot Dog
- Oktoberfest Sausage



\$19/pp

BBQ BUFFET

*Includes cornbread, assorted dessert table,
coffee station*

Proteins - Choose Two

- BBQ chicken legs
- Pork ribs
- Angus Beef Burger (beyond available)
- Hot dog/Sausage (beyond available)
- Pulled Pork Sandwich

Starch - Choose One

- Fries
- Roasted potato
- Whipped garlic mash
- Basmati rice pilaf

Salad - Choose One

- Southwest Potato Salad
- Housemade Coleslaw
- House Salad
- Caesar Salad



\$42/pp

Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.
Products and pricing subject to change.



EVENT ADDITIONS

DINNER

PRMIUM BUFFET DINNER

Includes baked breads, assorted dessert table,
coffee station

Proteins - Choose Two

- Pork schnitzel - braised cabbage, onion, mustard
- Rolled Ribs - sage and onion stuffing
- Roasted chicken breast - leak & mushroom ragu
- Salmon - capers & parsley
- Thai coconut curry - served with basmati rice

Vegetables - Choose One

- Garlic green beans
- Roasted carrot and squash

Starch - Choose One

- Whipped Yukon potato
- Herb roasted potato
- Basmati rice pilaf

Salad - Choose Two

- Mediterranean Pasta salad
- Southwest Potato salad
- Caesar Salad
- Garden Salad

\$46/pp



PLATED DINNER

3 courses

Includes baked breads,
coffee Station

Salad - Choose One

- Caesar Salad
- House Salad

Mains - Choose One

**All served with whipped garlic potato
and seasonal vegetables*

- Stuffed Chicken supreme
- Duo - Roasted chicken breast & seared Canadian beef
- Seared Atlantic Salmon - capers & parsley
- Thai curry - served with basmati rice

Dessert - Choose One

- Mousse
- Cheesecake

\$49/pp



Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.
Products and pricing subject to change.

519-623-8811
INFO@GRANDVALLEYGOLF.COM



ROOM RENTALS & CAPACITIES

Renting a room for your golf tournament adds comfort and convenience, offering a space for gatherings, announcements, and celebrations. It creates a professional atmosphere and ensures a seamless, memorable event.

Room rental charges include table and chair set-up, basic linen, flatware, stemware, staffing, podium and microphone. Access to the room may be granted two hours before the event, depending on availability. The room will be available to you and your group for 4 hours.

VALLEY ROOM

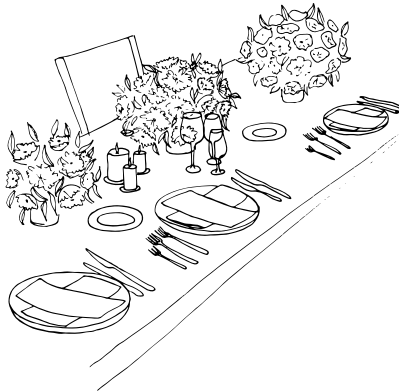
CAPACITY - 50

ROOM FEE - \$550

GRAND ROOM

CAPACITY - 180

ROOM FEE - \$1200



Room rental fees are subject to minimum guest counts. Fee excludes HST & is subject to change based on market conditions.

519-623-8811
INFO@GRANDVALLEYGOLF.COM



GENERAL INFORMATION

The Grand Valley Events Team is committed to working with you to make your tournament a memorable one. Please read through the following material carefully. We hope that you will find that Grand Valley is the ideal venue to host your event.

BOOKING YOUR EVENT

Once you have decided to host your celebration at Grand Valley an Event Agreement will be issued and a non-refundable deposit of \$500 will be required to secure the use of the facility. All details pertaining to your event must be confirmed no later than 10 days prior to the event date. Final payment is required at least 48 hours prior to your event.

MENU SELECTIONS

Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table. Any dietary restrictions must be made clear before the event, as we will not have correct substitutions made if our team is told the day of your event. Any group without a meal package is subject to a \$10 charge per person.

TAXES AND SERVICE CHARGES

The following charges apply to all event bookings: 15% service charge on all food and beverage services and 13% HST on all services.

HEALTH REGULATIONS

All food and beverage consumed at Grand Valley Golf Club must be purchased from Grand Valley Golf Club. No leftover food may be removed from the clubhouse.

ALCOHOLIC BEVERAGES

All alcoholic beverages are served in accordance with the Liquor Control Board of Ontario. Grand Valley Golf Club operates in accordance with L.C.B.O laws and regulations.

FUNCTION SPACE

Room rental charges include: table and chair set-up, basic linens, china, silverware, glassware, staffing, and podium & microphone. Access to the room rented may be granted 2 hours before the event, will depend on availability. The room will be available to you and your group 4 hours.

DECORATING

Your Event Coordinator must be consulted regarding all decorations, centerpieces, displays or signage used on the property prior to the event. All decorations must conform to municipal codes and fire ordinances. Grand Valley prohibits any items to be affixed to walls or floors with tape, tacks, pushpins, nails, glue, etc. Decorations and centerpieces, and the cleanup of such items, are the responsibility of the event convener.

LINEN

Grand Valley provides white table linens and white napkins for your reception.

ADDITIONAL EQUIPMENT OR RENTALS

Grand Valley will rent any equipment requested 30 days in advance, and charges will be applied.