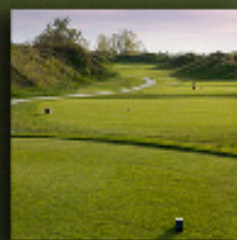


*the time-honoured
tonal excellence,
ssic game of beauty
rise, for those
to perfection, natural
line and elegance*



FireRock
GOLF CLUB

TOURNAMENTS



2010 SHOTGUN TOURNAMENT PRICING

Monday & Tuesday

Any time shotgun Minimum 80 Golfers \$70.00 per player
(\$118.17 per player after tax including lunch and dinner)

Wednesday & Thursday

Any time shotgun Minimum 100 Golfers \$70.00 per player
(\$118.17 per player after tax including lunch and dinner)

Friday, Saturday & Sunday

Any time shotgun Minimum 120 Golfers \$75.00 per player
(\$123.42 per player after tax including lunch and dinner)

TOURNAMENT PRICING INCLUDES THE FOLLOWING:

- Gas Power Carts with GPS and scoring
- Range set up with pyramids of balls for your use
- Valet Bag Drop
- Administration: Cart Signage, Signage Placement on Course
- Long Drive, Closest to the Pin, Hole in One Contests
- 20% Discount in the Pro Shop for Prize Table Purchases
- One Round of Golf For 4 With Carts Donated To Your Event

TOURNAMENT FOOD PRICING

B.B.Q. Lunch or Boxed Lunch & Buffet Style Dinner	\$33.95
Buffet Style Dinner Only.....	\$26.95

PLEASE NOTE:

- A surcharge of \$5.00 per person will be applied to non-food service bookings.
- A \$1000.00 non-refundable deposit is required to hold the tournament date. An additional \$2000.00 non-refundable deposit is required no less than 4 weeks prior to the actual tournament date.
- The Following Service Charges and Taxes will be Added to the Above Prices: 8% Provincial Sales Tax on food & carts, 10% Provincial Sales Tax on alcoholic beverages and 5% Goods and Services Tax on green fees, cart rentals, food, beverage, and a 15% gratuity will be added to food prices.

TOURNAMENT MENU

SELECT 2

Caesar Salad with Fresh Croutons, Bacon Bits, Parmesan Cheese & Homemade Dressing

Mixed Greens Salad with Tomatoes, Cucumbers, Onions & Carrots

Sun Dried Tomato Penne Salad with Diced Vegetables

Creamy Dill Redskin Potato Salad

SELECT 1

Oven Roasted Potatoes with Fresh Herbs

Garlic Mashed Potatoes

Vintage Cheddar & Chive Mashed Potatoes

Seasonal Vegetable Medley Included

SELECT 1

Oven Roasted Chicken with a Citrus & Fresh Herb Rub or Tangy Barbeque Sauce

Jambalaya with Blackened Chicken, Sausage Over Rice and a Creole Marinara

Oriental Chicken with Bean Sprouts, Water Chestnuts, Carrots, Celery, Onion & Red Peppers, Finished with a Teriyaki Glaze or Sweet & Sour.

Chicken, Beef or Vegetable Fried Rice

SELECT 1

Penne Pasta with Red Peppers & Chorizo Sausage in a Tomato Basil Sauce

Penne Carbonara with bacon, onions & chives in an Alfredo sauce

Broccoli & Cheddar Bowtie Pasta

Veal & Prociutto Stuffed Agnolotti in a Tomato Basil Marinara with Fresh Parmesan

Goat Cheese & Sundried Tomato Ravioli in a Blush Sauce with Fresh Parmesan

SELECT 1

Smoked Ham with a Honey-Dijon Glaze

Roast Loin of Pork Seasoned with Rosemary & Served with Homemade Applesauce

Roast Beef with Herbed Gravy & Horseradish

SELECT 1

Home Style Pie Bar with Whipped Cream

Assorted Cheesecake Bar