



2024 Tournament Dinner Selections

Prime Rib

Crusted with rock salt, cracked pepper and fine herbs and slow roasted to a perfect medium rare for the best possible eating experience.
Complimented with Yorkshire pudding and rich beef au jus.

\$52 per person

Steak

Tender seasoned steak of your choice (9 -12 oz), charbroiled to your liking, sourced locally from the Butcher Block.

Sirloin \$35

NY Strip \$42

Schnitzel

Delicious in-house breaded pork Weiner schnitzel dressed in a rich hunter sauce (or bare with lemon).

\$34 per person

Chicken and Ribs

Roasted chicken pieces and slow-cooked pork ribs, finished on the BBQ with our special house sauce.

\$36 per person

Buffet Central

Tender slow roasted AAA beef and juicy glazed ham served buffet style with all the trimmings. A sure-fire crowd pleaser!

\$34 per person

Chicken Parmesan

In house breaded chicken breast fried golden brown and topped with fresh marinara and melted mozzarella cheese.

\$34 per person

All buffet dinners include:

Chef's choice seasonal vegetable,

Your choice of one starch & two salads, house made bread & butter

Dessert: House made seasonal tarts, assorted dessert squares, assorted pastries.

Fresh brewed coffee or tea

Starch Selection

Rosemary rubbed roasted potatoes

Stuffed potato – mashed potato/bacon/green onion/sour cream/cheese served in the shell

Whipped potatoes – butter/cream/more butter

Baked potato – served with sour cream/bacon bits/green onion

Rice pilaf– steamed jasmine rice with mixed vegetables

Mac & Cheese – macaroni elbows/cheese sauce/au gratin

Salad Selection

Classic Caesar – romaine/garlic croutons/parmesan cheese/creamy Caesar dressing

Artisan – baby lettuce/shredded carrot/cucumber/grape tomatoes/selection of dressings

Spinach –red onion/egg/mushrooms/feta/balsamic dressing

Broccoli – bacon/red onion/cheese/house made aioli

Summer – spring mix topped with cucumber, blueberries, sugared almonds, shredded parmesan cheese and roasted pumpkin seeds, drizzled with house made balsamic vinaigrette.

Greek – red & green peppers/tomato/cucumber/red onion/feta/olives/oregano

28 person minimum for all buffets.

Prices subject to 5% GST and 18% gratuity

Custom menus and dietary restrictions are welcome. Ask for more details.

Telephone: (250)843-7774

Email: farmingtonfairways@gmail.com

Tournament Rates:

Green Fees

	9 holes	18 holes
Weekdays	\$33	\$45
Weekends	\$37	\$50

Add 5% GST

Rentals

We have 40 power carts, 20 pull carts and 20 golf club sets available for rental.

	9 holes	18 holes
Power carts	\$28	\$46
Pull carts	FREE	FREE
Clubs	\$25	\$30

Add 5% GST & 7% PST

Driving Range

Small (~35 balls)	\$6.50
Medium bucket (~70 balls)	\$10
Large (~115 balls)	\$15

Add 5% GST

Pro Shop

A 20% discount will be offered for all tournament prizes purchased at the pro shop. Ask us about custom gifts for your party; we have access to a wide selection of golf related promotional items that can be imprinted with your logo to create a great gift and lasting memory!

RV and Camping

Showers, laundry, firewood and wireless high speed internet available. Open fire pits at all sites.

Taxes included in prices on camping.

	Daily	Weekly	Monthly
Full service (8 sites)	\$40	\$260	\$900
Water/power (23 sites)	\$38	\$240	\$800
Campground (28 sites)	\$26	\$160	\$550

Group dry camp A (5 sites)	\$100 per night
Group dry camp B (5-10 trailers)	\$150 per night
Group dry camp C (10-20 trailers)	\$250 per night

All prices subject to GST. Prices may change without notice. For additional information, please do not hesitate to contact us!

This contractual agreement has been prepared between Farmington Fairways Golf Course and the Tournament organizer or corporation ('the host').

Payment

- A minimum \$300 deposit is required for all first time bookings. A signed event contract is also required to secure your tournament date. The deposit will be credited against your final invoice total on the event day. The deposit is non refundable.
- Menu selection must be made **14 days** in advance of tournament date.
- The final number of golf and dinner guests must be confirmed **10 days** in advance of the tournament.
- You will be billed for the number of participants you book, regardless of no shows on the day of.
- Payment is due in full immediately after the event unless other arrangements have been made.

Participants

- The host is responsible for the conduct of all participants. Any damage to the clubhouse, golf course, power carts, equipment, or property of Farmington Fairways Golf Course is the responsibility of the host. All participants are responsible for loss or damage resulting from any cause, and/or bodily injury that may occur on the property
- Farmington Fairways Golf Course and its Management reserve the right to remove any guest from the property at any time without compensation for violating our conduct code.

Alcohol Policy

- Alcoholic beverages purchased for consumption *must* be from Farmington Fairways Golf Course, as regulated by the Liquor Control and Licensing Act. **No outside alcohol or beverage coolers will be permitted.** All participant bags and coolers are subject to inspection. Any personal alcohol found will be confiscated immediately. Alcohol service is at the server's discretion and may be withdrawn at any time to any participant.
- Management and staff are licensed under the Province of British Columbia's "Serving It Right" program and follow the guidelines therein.
- ***Alcohol policy will be strictly enforced.***

Tournament Day

- The golf tournament **will play rain or shine** and not be cancelled due to inclement weather unless management determines that the golf course is unplayable due to extreme weather conditions.
- Groups of 30 or less will be assigned tee-times in groups of 4 golfers at 10 minute intervals. The number of provided tee-times will correlate with the number of confirmed golfers and participants must be on time.
- Groups of 30 or more may have the option of booking a shotgun start, and holes will be assigned by Farmington Fairways. 2 groups of 4 people will be required to shotgun from some holes to maximize efficiency of play – they will not play together as 8.
- Each golfer must use their own set of golf clubs - no sharing of equipment is permitted.
- Power cart reservations may be made by the individual in advance, unless the host is covering cost of carts.
- Farmington Fairways Golf Course is not responsible for any items left on the property after the event.
- The pace of play at Farmington Fairways is 2 ½ hours for nine holes. Your meal will be served three hours after you start, regardless of your position on the course.
- To keep pace of play at required speeds, tournaments must play a scramble format.
- We also suggest the use of the double par rule (pick up the ball when you have reached a score twice that of par) as well as playing 'ready golf' (whoever is ready to shoot takes the shot, even if he or she is closer to the hole). We realize that it is difficult to maintain pace of play during tournaments and these suggestions may help you better enjoy your day and our facility.
- The organizer should be at the golf course a minimum of one hour prior to the event time to arrange signage installation and attend to registration. All golfers should be at the course a half hour prior to the function start time.

Please sign below and return in person, mail, or email:

Farmington Fairways Golf Course
PO Box 425 Stn Main
Dawson Creek BC
V1G 4H3
Email: farmingtonfairways@gmail.com

The Tournament Organizer is responsible for the conduct of all participants and shall ensure that all participants are aware of our policies and conditions:

By signing below, I acknowledge that I am a representative of the company/organization and I have read and understand the policies and conditions outlined in page three of this package:

Company / Organization name: _____

Address: _____ City: _____

Postal Code: _____ Telephone: _____

Fax: _____ Email: _____

Contact person / organizer: _____

Tournament Format (circle one): Scramble Match Play

Date: _____ Time: _____

Number of Golfers : _____ 9 Holes __ 18 Holes __

Menu Selection: _____

Total number of meals (includes golfers and non-golfers): _____

Please indicate any items that participants may charge to the tournament host:

No Charges: _____

Tees / Golf Balls: _____ Pull Carts: _____ Power Carts _____

Driving Range: _____ Club Rentals: _____

Confectionary: _____ Menu Items: _____

Non-Alcoholic Beverages: _____ Alcoholic Beverages: _____

This application must be received 10 days prior to your tournament function date in order to guarantee tee times required by your group.

Thank-you for booking your function with Farmington Fairways! We look forward to hosting your event.

Signature: _____ Date: _____