

T O U R N A M E N T S



GREENACRES GOLF COURSE



Since 1964 Greenacres has earned the reputation for quality and excellence that no public golf course can match. We have welcomed thousands of tournaments of all sizes and challenged very close to two million golfers to our beautiful tree lined, immaculate fairways and greens. The course is 6,022 yards long and boasts beautiful flower beds and nine water hazards to challenge the golfers. Our superb attention to banquet details and quality of food is well known in the industry.

604.273.1121 www.greenacresgolfcourse.com



GOLF + DINNER SHOTGUN PACKAGE

Starting at \$91* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- Event consultation
- On course Players' Assistants
- Tournament Scoring
- Proximity markers
- Hole sponsors signage placement
- Designated Tournament Registration area
- Escorted direction to your starting hole

For groups with a minimum of 144 players – based on availability

PACKAGE	MONDAY – FRIDAY	SATURDAY – SUNDAY
The Flatlander BBQ Buffet Package	\$13,104	\$13,968
The McKenzie Buffet Package	\$13,680	\$14,544
The Coastal BBQ Buffet Package	\$14,544	\$15,408
The Fraser Buffet Package	\$14,688	\$15,552

*All prices are subject to applicable gratuities and taxes

- *Shotgun starts are available Monday – Sunday (excluding holidays) and begin at 1:00PM*
- *Any tournament carts (above Greenacres fleet of 30) will be charged at tournament cart rates (plus applicable taxes).*

*All prices are subject to service charge and taxes

GOLF + THE FLATLANDER BBQ BUFFET PACKAGE

Starting at \$84* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- Event consultation
- On course Players' Assistants
- Tournament Scoring
- Proximity markers
- Hole sponsors signage placement
- Designated Tournament Registration area
- The Flatlander BBQ buffet dinner

For groups with a minimum of 40 players – based on availability

monday to friday \$84

saturday & sunday \$91

THE FLATLANDER BBQ BUFFET

Assorted buns with butter

Sliced tomato and cucumber with sesame ginger vinaigrette

Choice of 4 salads

8 oz New York steak

10 oz New York steak (add \$5.00 per person)

or

6oz tenderloin steak (add \$5.00 per person)

Choice of one pasta

Fresh garden vegetable medley

Baked beans

Choice of one accompaniment

Selection of cakes, squares and cookies

Freshly brewed coffee and tea

*All prices are subject to service charge and taxes

GOLF + THE MCKENZIE BUFFET PACKAGE

Starting at \$88* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- Event consultation
- On course Players' Assistants
- Tournament Scoring
- Proximity markers
- Hole sponsors signage placement
- Designated Tournament Registration area
- The McKenzie buffet dinner

For groups with a minimum of 40 players – based on availability

monday to friday \$88

saturday & sunday \$95

THE MCKENZIE BUFFET

Assorted buns with butter

Sliced tomato and cucumber with sesame ginger vinaigrette

Choice of 4 salads

Slow roasted Alberta Baron of Beef au jus

Choice of one entrée

Fresh garden vegetable medley

Baked beans

Choice of one accompaniment

Selection of cakes, squares and cookies

Freshly brewed coffee and tea

*All prices are subject to service charge and taxes

GOLF + THE COASTAL BBQ BUFFET PACKAGE

Starting at \$94* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- Event consultation
- On course Players' Assistants
- Tournament Scoring
- Proximity markers
- Hole sponsors signage placement
- Designated Tournament Registration area
- The Coastal BBQ buffet dinner

For groups with a minimum of 40 players – based on availability

monday to friday \$94

saturday & sunday \$101

THE COASTAL BBQ BUFFET

Assorted buns & Artisan breads with butter, olive oil and balsamic vinegar

Assortment of pickles, olives and vegetable crudité's

Sliced tomato and cucumber with sesame ginger vinaigrette

Smoked fish platter

Choice of 5 salads

8 oz New York steak

10 oz New York steak (add \$5.00 per person)

or

6oz tenderloin steak (add \$5.00 per person)

Choice of two entrées

Choice of one pasta dish

Fresh garden vegetable medley

Baked beans

Choice of one accompaniment

Selection of cakes, squares and cookies

Sliced fresh fruit platter, Domestic cheese tray

Freshly brewed coffee and tea

GOLF + THE FRASER BUFFET PACKAGE

Starting at \$95* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- Event consultation
- On course Players' Assistants
- Tournament Scoring
- Proximity markers
- Hole sponsors signage placement
- Designated Tournament Registration area
- The Fraser buffet dinner

For groups with a minimum of 40 players – based on availability

monday to friday \$95

saturday & sunday \$102

THE FRASER BUFFET

Assorted buns & Artisan breads with butter, olive oil and balsamic vinegar

Assortment of pickles, olives and vegetable crudités

Sliced tomato and cucumber with sesame ginger vinaigrette

Smoked fish platter

Choice of 5 salads

One Carved Item

Choice of two entrées

Choice of one pasta dish

Fresh garden vegetable medley

Baked beans

Choice of one accompaniment

Selection of cakes, squares and cookies

Sliced fresh fruit platter, Domestic cheese tray

Freshly brewed coffee and tea

*All prices are subject to service charge and taxes



GOLF + GRILL PACKAGE

Starting at \$66* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- Event consultation
- On course Players' Assistants
- Proximity markers
- Preferred seating in GA's restaurant (includes 1 entrée up to \$15.00)

For groups of 16-24 players (some restrictions apply)

monday to friday \$66

saturday & sunday \$76

BOOKING

Your credit card is all that is needed to guarantee your booking. Please contact the golf shop at 604.273.1121 to book your planned golf day package (subject to availability)

Large groups (16 or more players) require \$500.00 deposit to guarantee reservation with full prepayment prior to tee time. We require 7 days cancellation notice.

GOLF ONLY PACKAGE

Starting at \$55* per guest

April 1st – September 30th

- 18 holes of golf
- Free pull cart (\$3.50 value)
- 24 hours cancellation policy

For groups up to 16 players – subject to availability

monday to friday \$55

saturday & sunday \$62

Add snack pack to the above for \$10

Snack Pack includes:

- hotdog or sandwich
- beer, pop or juice

*All prices are subject to service charge and taxes

Entrée Selections

Sesame Crusted Salmon Fillet with Soy-Ginger Beurre Blanc
Spinach and Feta Perogies with Lamb Sausage and Fried Onions
Grilled Lamb Chops with Apple Mint Chutney
Steamed Salmon Fillet in Saffron Curry with Roasted Pepper and Fennel Relish
Three Pepper Pork Loin with Drunken Figs and Orange Bourbon Sauce
Seafood Newburg
Curry Butter Chicken with Cucumber Mint Chutney
Cajun Snapper Fillet With Mango Salsa
Korean Marinated Barbeque Chicken

SPECIAL REQUESTS

Please inquire with our sales team about special requests or dietary restrictions.
 Our qualified staff will be happy to discuss your individual needs to ensure
 your event surpasses all expectations.

Salads

Orzo salsiccia with sundried tomato and pesto
Fraser valley greens and assorted dressings
Classic Caesar salad
Country style potato salad
Sunflower Cole slaw
Seafood penne in saffron dill dressing
Tuscan cavatappi primavera
Thai noodle salad
Valencia three bean chili salad
Greek salad

*All prices are subject to service charge and taxes

Pasta

Roast chicken penne with pearl bocconcinni in tomato cream sauce

Spicy shrimp and vegetable Shanghai noodles

Spinach tortellini with wild mushrooms in white wine pesto sauce

Cavatappi marinara with grilled vegetables

Carved Items

Oven roasted Alberta prime rib with peppercorn-horseradish jus

Herbed New York striploin with sauce marchand de vin

Braised leg of lamb with rosemary port jus

Char Sui Barbeque pork loin

Slow roasted baron of beef au jus

Accompaniments

Oven roasted garlic & herb potato

Buttermilk red skin smashed potato

Baked potato with accompaniments

Saffron rice with sundried tomato

Sesame-cashew fried rice

Corn flour spatzle with chipotle and fresh cilantro



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