



# 2026 TOURNAMENT PACKAGE

HERITAGE  
POINTE



# THE GOLF COURSE - PLAY 27 HOLES



## POINTE

A target style design with numerous elevation changes & city views.



## HERITAGE

A traditional design with many risk reward opportunities including the par 5 island green.



## DESERT

A parkland links-style design with fescue & superb bunkering.

## A Preferred Venue

We are honoured to host regular events such as, the Qualico, and Shane Homes, just to name a few. Our Desert and Heritage 9's have been ranked #46 on SCOREGolf's 2019 Best Public Golf Courses in Canada!

Whether it be for 25 or 225, our goal is to provide you and your invited guests an exceptional experience down to the very last detail.

## It's all in the details

Whether you are entertaining clients, celebrating staff achievements, or raising important funds for charity, our Tournament Package offers the choice and detail necessary to exceed your expectations.



# TOURNAMENT PACKAGES

							Mon - Thurs	Fri - Sun
GOLD	Green fee & golf carts	Lunch or dinner	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up	\$240 per person	\$250 per person
SILVER	Green fee & golf carts	Lunch or dinner	Scoring & presentation	Personalized cart plates & score cards	Prize allotment	Course set-up	\$225 per person	\$235 per person
BRONZE	Green fee & golf carts	Lunch or dinner	Personalized cart plates and scorecards				\$200 per person	\$210 per person

## Always Included:

- **Course Set-Up:** Heritage Pointe will assist with golf course set up - hole prizes, sponsor holes, on course events etc.
- **Banquet Meal:** Enjoy one of our premium banquet meals, customized for each package, before or after your golf day. Options to upgrade or add a second meal are available upon inquiry.
- **Personalized Scorecards & Cart Plates:** Your guests names will be displayed on their carts and scorecards. We can also include your company logo and/or sponsor logos.
- **Prize Allotment:** \$20 per person to be used in the golf shop for prizes or gifts for your guests.

*\*Not included in Bronze Package*

Minimum size for a Corporate Tournament is 32 players. For groups smaller than 32, please inquire about our Small Group Booking Program.

## Sample Add-Ons

- **Scoring & Presentation:** Digitally showcase sponsor logos, guest names, hole contests and scores.
- **Welcome Gift:** Greet your guests with a swag bag full of custom logo products, pro shop merchandise.
- **Meal Add-Ons:** Include a breakfast sandwich, sunrise buffet, boxed lunch or on-course bbq
- **Cocktail Hour:** Enjoy an after-golf cocktail hour of networking and appetizers.





# DINNER BUFFET SERVICE

*\*Minimum 30 people required for buffet service*

**GOLD** - Carved Alberta beef striploin, house au jus & horseradish, grilled chicken breast with creamy wild mushroom sauce, herb roasted potatoes, hot seasonal vegetables, artisan green salad, Thai noodle salad, Chef's choice salad, assorted dessert platters, bakery buns & butter

\$80

Additional Meals

**SILVER** - Carved Alberta beef striploin, house au jus & horseradish, herb roasted potatoes, hot seasonal vegetables, artisan green salad, Chef's choice salad, assorted dessert platters, bakery buns & butter

\$70

Additional Meals

**BRONZE** - Lemon & herb roasted chicken pieces, herb roasted potatoes, hot seasonal vegetables, medley, artisan green salad, fresh baked assorted cookies, buns & butter

\$60

Additional Meals

**Upgrade your Protein** - Alberta Prime Rib +15, Alberta beef tenderloin +20

*Any dietary restrictions must be advised 72 hours in advance in writing.  
All prices are subject to 18% gratuity and 5% GST.*



# BREAKFAST ADD-ONS

## FAST TEE REGISTRATION

- Muffins and Coffee \$5.00/person
- Bailey's and Coffee \$6.00/beverage  
*(one ounce shot. Includes Heritage Pointe server for a max of 2 hours)*
- Coffee (40 cup carafe) \$70.00/carafe

## EXPRESS GRAB 'N' GO - \$14.00/person

\* Served at registration or out of the Crossover Grill

- Breakfast sandwich with egg, back bacon and cheddar on an English muffin
- Selection of whole fruit
- Regular/decaffeinated coffees and a selection of teas

## CONTINENTAL - \$13.00/person

- Assorted mini breakfast pastries and muffins
- Seasonal fruit with fresh berries
- Regular/decaffeinated coffee and a selection of teas
- Juice

## SUNRISE BREAKFAST BUFFET - \$20 PER PERSON (OUR MOST POPULAR!)

- Assorted mini breakfast pastries and muffins
- Seasonal fruit and fresh berries
- Scrambled eggs with scallion garnish
- Crispy bacon
- Maple breakfast sausage
- Savoury potato wedges
- Grapefruit, apple and orange juice
- Regular/decaffeinated coffee or teas

*Any dietary restrictions must be advised 72 hours in advance in writing.*

*All prices are subject to 18% gratuity and 5% GST.*





# LUNCH MENUS ON-COURSE

## THE MULLIGAN BOXED LUNCH

\$18.00/PERSON

- A fresh deli sandwich: selection of turkey, roast beef, ham and cheese
- Two freshly baked cookies
- Bagged potato chips
- Bottled water

## MASTER BUFFET

Choose one entrée

- Beef burger
- Cheese burger
- Hot dog

Includes:

- Potato Salad
- Caesar Salad
- Potato Chips
- Fresh Baked Cookie

*Any dietary restrictions must be advised 72 hours in advance in writing.  
All prices are subject to 18% gratuity and 5% GST.*

## ON-THE-RUN LUNCH

*\* Served out of the Crossover Grill anytime during round*

- |                        |      |
|------------------------|------|
| • Hotdog & chips       | \$12 |
| • Smokie & chips       | \$14 |
| • Cheeseburger & chips | \$15 |

*We offer more than just the on-course lunch items listed here. For more ideas for food holes and activations, please ask your Heritage Pointe representative during the organizing process.*



# LUNCH PRE-GAME ADD-ON

Lunch buffets are available between 10:30am and 1:30pm and are an ideal way to prepare your guests for a day on the links. Any dietary substitutions must be advised 10 days in advance in writing. If guest numbers are below 20, our chef reserves the right to make menu substitutions. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

## SOUP & SANDWICH BUFFET - \$30/person

- Chef's soup of the day
- Assorted specialty sandwiches. May include: roast beef, turkey breast, ham, tuna and/or egg salad served on a selection of breads, buns and wraps
- Crudités with assorted dips
- Artisan greens with assorted dressings
- Fresh house-made potato chips
- Selection of squares and dessert tarts
- Coffee and teas

## ITALIAN HOT BUFFET - \$35 per person

- Grilled garlic bread
- Caesar salad with housemade dressing and croutons
- Chef's choice seasonal salad
- Italian sausage and pepper pasta Al Forno
- Spinach and cheese cannelloni with tomato cream sauce, pesto, mozzarella and parmesan
- Selection of squares and dessert tarts

## HEART HEALTHY BUFFET - \$45 per person

- Warm rolls and salted butter balls
- Artisan greens with assorted dressings
- Chef's choice seasonal salad
- Grilled chicken souvlaki with housemade tzatziki
- Roasted salmon filet with grainy maple mustard sauce
- Steamed seven grain rice
- Seasonal vegetables
- Assorted desserts and seasonal fruit





# ENHANCE YOUR EVENT

For Cocktail Hour (maximum 1 hour service), choose (5) items from the selection below to be passed to your guests. Add \$15/guest

Too many to choose from? Allow our chef to curate a selection of appetizers with options seen here as well as specialty items not listed.

## HOT HORS D'OEUVRES

- Mini Beef Wellington with horseradish mayo
- Assorted quiches smoked
- Smoked sausage bites with honey garlic and crispy onions
- Chicken satay with Thai coconut peanut sauce
- Bacon wrapped scallops with maple glaze
- Pork pot stickers with gyoza sauce and chili crisp
- Italian beef meatballs with marinara and pesto
- Shrimp scampi with Gremolata
- Crispy spring rolls with sweet n sour

## COLD HORS D'OEUVRES

- Smoked salmon and dill cream cheese pinwheels
- Fresh with bruschetta with feta and balsamic
- Caprese skewer with bocconcini, basil with balsamic glaze
- Brie jalapeño relish, phyllo cups

## SPECIALTY RECEPTION PLATTERS – (minimum order 25 people - all prices charged per person)

- |   |         |
|---|---------|
| • International and domestic cheese board   | \$8.50  |
| • Seasonal fruit tray with fresh berries  | \$8.00  |
| • Fresh crudités with dip   | \$7.50  |
| • Trio of vegetarian dips with variety of crisps and flatbreads   | \$8.50  |
| • Charcuterie tray with a selection of cured, roasted and smoked meats  | \$10.00 |
| • Poached shrimp and smoked salmon platter garnished with capers, slivered red onion and lemon served with crostini | \$10.50 |
| • Tortilla chips with fresh made salsa  | \$5.50  |





# CONTACT US

## Inquiries:

To discuss your tournament options and book a personal tour, contact Misha Davidson at [misha@windmillgolf.com](mailto:misha@windmillgolf.com) or call 587-578-6677.

## Contact Info:

Golf Shop (403) 256-2002

Administration (403) 256-9192

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*Heritage Pointe Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.*

