

GOLF EVENTS

at The Okanagan Golf Club | 2025



THE
OKANAGAN
GOLF CLUB



WELCOME

“Karin, Chef & OGC team, we love doing this event with you all each year. Your ease and resourcefulness is golden and your efforts are so appreciated!!”

“Karin, what would we ever do without you? Thank you for all the ways you made the Solheim Cup a marquis event; your care and attention to detail ensured that all of the participants had a wonderful experience”

The Solheim Committee

Take 384 acres of fertile, rolling high-desert country in the rain-shadow of the Cascade Mountains, where blossoming orchards and vineyards rise 400 feet above Lake Okanagan. Blend in the rich green artistry of golf course architects Les Furber and Nicklaus Designs. It all adds up to The Okanagan Golf Club, one of British Columbia’s most intoxicating destinations.

The Okanagan Golf Club is committed to providing the highest quality venue for your golf tournament, outing, or event. Our facility is unique to its environment and is backed by superior course conditioning and outstanding guest service.

We are equipped with all the amenities you will need to round out an exceptional golf experience including: full-service retail shop, learning and performance center, exceptional practice facilities, and restaurants with indoor and patio dining. With two world-class golf courses we have the ability to accommodate up to 350 guests by providing a fantastic day of golf and dining.

Thank you for your interest in The Okanagan Golf Club. Our Sales Team appreciates the opportunity to work with you and are dedicated to ensuring your event is a success.

JAMES GRASSIE

Sales & Membership Manager
jgrassie@golfbc.com
250.765.5955

KARIN DOWSETT

Sales & Events Manager
kdowsett@golfbc.com
250.765.5955



GROUP PACKAGE

GROUP RATES FOR 16 OR MORE PLAYERS

Peak Season	May to September	Up to 15% discount	(REGULAR GREEN FEE—from \$185)
Value Season	April and October	Up to 15% discount	(REGULAR GREEN FEE—\$165)

GROUP PACKAGE INCLUDES THE FOLLOWING:

Green Fees

Shared Power Cart

Warm Up Balls

Tournament Services:

- ... Use of the Golf Genius for scoring
- ... Set up of registration area with tables, chairs and linen
- ... Reserved starting times
- ... Placement of on-course competitions and sponsorship signs on up to 4 holes
- ... Golf Cart assignment and personalized score cards
- ... Company logo featured on cart signs (artwork to be supplied by tournament Convener)
- ... Player assistance / club attendant
- ... Use of lockers, towels and showers

Banquet Services:

- ... Set up of prize tables, podium with microphone and background music
- ... Set up of banquet tables including linen, stemware, cutlery and china

OPTIONS TO YOUR TOURNAMENT PACKAGE

- ... A Selection of Buffet or BBQ Dinners
- ... Master Account Charge Cards – May be used on roaming carts, halfway kiosks and in clubhouse
- ... Halfway Beverage and Sandwich/Hot Dog Coupon
- ... Boxed Lunch (see attached menus)
- ... Top of the line TaylorMade Golf Club Rentals
- ... Golf Shirts and Logo'd Golf Balls
- ... Canadian PGA Golf Professional Teaching Clinics
- ... Scorecard assistance and computer assisted scoring
- ... Special Packages for your On Course Competition Prizes

... Two-tee start (Bear Course only) (60 player minimum)

... Shotgun start (100 player minimum)

... *Group rate is a 15% discount and eligible to groups prepaid in full 10 days in advance of play

... Rates are subject to applicable taxes

... A Surcharge of 18% is levied on all food, hosted beverages and bar



THE GOLF COURSES

THE BEAR COURSE AT THE OKANAGAN GOLF CLUB was designed to ignite your passion for the game of golf. Planned by Nicklaus Designs and built in 1998, The Bear is an 18-hole, 6,900 yard, par 72 masterpiece unlike any other golf course in British Columbia. With dramatic sculpted fairways surrounded by the forests and sage brush hills of B.C.'s sun-drenched southern interior, The Bear is the crown jewel course of the Okanagan Valley.

HOLE	1	2	3	4	5	6	7	8	9	OUT
Gold	367	432	420	355	356	351	541	315	524	3273
Black	349	406	401	151	330	135	515	296	500	3083
Black/Silver Combo	349	373	345	136	307	105	431	215	406	2910
Silver	302	373	345	136	307	105	431	215	406	2620
Red/Silver Combo	302	373	345	136	307	105	431	215	406	2620
Red	255	331	319	112	232	80	357	186	378	2250
PAR	4	4	4	3	4	3	5	4	5	36
MEN'S HDCP	11	3	1	13	7	15	9	17	5	
WOMEN'S HDCP	13	1	5	11	7	15	9	17	3	
Date	Player									

HOLE	10	11	12	13	14	15	16	17	18	IN	TOI	HCP	NET
Gold	458	187	377	531	211	388	441	447	547	3578	6852		
Black	427	165	361	503	120	370	377	406	509	3210	6120		
Black/Silver Combo	399	151	330	481	120	348	377	406	509	3122	5742		
Silver	376	128	297	432	88	320	352	362	495	2850	5470		
Red/Silver Combo	376	128	297	432	88	320	352	362	495	2850	5100		
Red													
PAR	4	3	4	5	3	4	4	4	5	36	72		
MEN'S HDCP	4	14	16	18	12	8	2	6	10				
WOMEN'S HDCP	4	16	14	10	18	6	2	12	8				
Date	Player												



THE QUAIL COURSE AT THE OKANAGAN GOLF CLUB is a magnificent par 71, 18-hole championship golf course that since it first opened has become an Okanagan Valley favourite. Designed by renowned golf course architect Les Furber and built in 1994, this unique course features dramatic elevation changes and breathtaking views as 6,891 yards of multi-tiered fairways meander around a majestic rock bluff.

HOLE	1	2	3	4	5	6	7	8	9	OUT
Gold	383	549	343	226	370	522	227	426	441	3441
Black	314	512	308	194	325	485	201	389	396	3124
Black/Silver Combo	314	512	308	154	325	443	171	347	348	2922
Silver	245	476	268	154	288	443	171	347	348	2740
Red/Silver Combo	245	476	244	154	288	419	133	347	293	2599
Red	219	435	244	124	233	419	133	315	293	2415
PAR	4	5	4	3	4	5	3	4	4	36
MEN'S HDCP	17	9	13	5	15	11	1	7	3	
WOMEN'S HDCP	17	5	9	15	11	1	13	3	7	
Date	Player									

HOLE	10	11	12	13	14	15	16	17	18	IN	TOI	HCP	NET
Gold	326	178	548	397	309	231	403	546	102	3136	6376		
Black	303	140	523	378	286	189	391	515	167	2892	6016		
Black/Silver Combo	277	140	523	378	286	134	352	484	167	2741	5663		
Silver	277	112	448	357	255	134	352	484	157	2576	5316		
Red/Silver Combo	277	112	448	300	255	117	324	453	125	2411	5010		
Red	206	87	368	300	209	117	324	453	125	2189	4604		
PAR	4	3	5	4	4	3	4	5	3	35	71		
MEN'S HDCP	4	18	16	6	14	10	12	2	8				
WOMEN'S HDCP	4	18	10	6	12	16	8	2	14				
Date	Player												





ON-THE-GO MENU SELECTIONS

BREAKFAST ON THE GO **\$11.50**

ready to go in players' carts upon arrival

Breakfast Sandwich
egg, sausage & cheese, ketchup, mayo & siracha

Breakfast Wrap
egg, house-made sausage, bell peppers, cheeses, salsa & sour cream



THE LUNCH BOX **\$24.50**

ready to go in players' carts upon arrival

Chef's selection of Freshly Made sandwiches:
roast beef & cheddar, ham & swiss, turkey & provolone, chicken Caesar wrap, or vegetarian wrap

Freshly Baked Cookie

Potato Chips

Whole Fruit OR Vegetable Sticks

Bottled Water

Beer ...ADD \$7.5

Cooler or Cider ...ADD \$8.25

... *Prices are per person and subject to change*
... *Applicable tax and surcharges not included*
... *Lunch buffets available until 3pm only*



BREAKFAST BUFFETS



MORNING START CONTINENTAL \$21.50

- Assortment of fresh pastries & muffins
preserves and butter
- Fresh Fruit Platter
- Assorted Yogurts
- Orange and Cranberry Juices
- Freshly Brewed Coffee and Assorted Teas

RISE & SHINE BREAKFAST \$27.50

- Assortment of Fresh Muffins & Pastries
preserves and butter
- Crispy Bacon OR Breakfast Sausage
- Breakfast Potatoes
- Scrambled Eggs
- Orange and Cranberry Juices
- Freshly brewed Coffee and Assorted Teas

THE OKANAGAN BREAKFAST \$32

- Fresh Fruit Platter
- Crispy Bacon & Breakfast Sausage
- Breakfast Potatoes
- Cinnamon French Toast
syrup
- Scrambled Eggs
- Orange and Cranberry Juices
- Freshly Brewed Coffee and Assorted Teas

BREAKFAST ADD-ONS

Chef Attended Omelet Station
freshly prepared omelet station with all the fixings ...ADD \$18 per person

**minimum guest count may apply*

Upgrade to Eggs Benedict *\$6.25 per person*

Individual Yogurts w/ Granola *\$5 per person*

...Gluten free breads/desserts available ...ADD \$2 each, per person

...Prices are per person, subject to applicable taxes & surcharges

...Brunch menus available upon request

LUNCH BUFFETS



SOUP & SANDWICH \$31

- Classic Caesar *with parmesan cheese, herb croutons*
- Chef's Soup
- Assorted Deli Sandwiches & Wraps
- Crudités
- Potato Chips
- Assorted Dessert Squares
- Coffee & Assorted Teas

THE ITALIAN \$42

- Garlic Bread
- Classic Caesar *with parmesan cheese, herb croutons*
- Penne Alfredo
- Chicken Parmesan
- Tiramisu
- Coffee & Assorted Teas

MEXICAN FIESTA \$39

- Mexican Street Corn Salad
- Mixed Greens *with Balsamic Vinaigrette*
- Chicken Enchiladas OR
Sweet Potato & Black Bean Enchilada
- Enchilada Sauce & Sour Cream
- Spanish Rice
- Tortilla Chips & Salsa
- Churros
- Coffee & Assorted Teas

THE ASIAN \$30

- Mixed Greens *with sesame thai dressing*
- Chicken or Vegetable Fried Rice
- Vegetarian Spring Rolls
- Beef & Broccoli
lime hoisen sauce
- Chicken or Vegetable Chow Mein
- Fresh Fruit Platter
- Coffee & Assorted Teas

THE BOMBAY \$32

- Mixed Green Salad *with balsamic vinaigrette*
- Butter Chicken
- Vegetable Curry
- Basmati Rice
- Naan
- Fresh Fruit Platter
- Coffee & Assorted Teas

.....

...\$5 surcharge per person to have a Lunch Buffet served as Dinner

...Gluten free breads/desserts available | **ADD \$2 each, per person**

...Prices are per person, subject to applicable taxes & surcharges



LUNCH BUFFETS



THE RANGE BBQ

\$30

Vegetable Crudités
ranch dip

Tortilla Chips and Salsa

SALAD | *select two:*

Organic Greens with house dressing

Classic Caesar with parmesan cheese, herb croutons

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil, balsamic drizzle

ENTRÉE

select one **\$30** | *select two* **\$35**

Fresh Ground Beef Burgers

Tender Chicken Burger

Veggie Burger | *upon request*

Smokie

Brioche Buns and Condiments

DESSERT

Freshly Brewed Coffee and Assorted Teas

Chef's Selection of Desserts

FRONT NINE BBQ

\$52.75

SALAD | *select two:*

Classic Caesar with parmesan cheese, herb croutons

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil, balsamic drizzle

ACCOMPANIMENTS

Sweet Corn Hash

Herb Roasted Potatoes

Coleslaw

Garlic Bread

ENTRÉE

Chicken & BBQ Ribs

DESSERT

Caramel Apple Crumble

Freshly Brewed Coffee and Assorted Teas

*...Gluten free breads/desserts available ...ADD \$2 each, per person
...Prices are per person, subject to applicable taxes & surcharges
...Minimum of 20 guests required for above Buffet options*



DINNER BUFFETS

THE HOGAN

\$53pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards



SALAD | *select two:*

Mixed Seasonal Greens *with house dressing*

Classic Caesar *with parmesan cheese, herb croutons*

Baby Red Potato Salad *with yellow mustard, mayonnaise, hard boiled eggs, and spring onions*

Mediterranean Salad *with tomato, cucumber, bell pepper, olives, feta cheese*

Pasta Salad *with balsamic vinaigrette, roasted vegetables and fresh herbs*

Tomato Bocconcini Salad *with fresh basil & balsamic drizzle*

HOT SELECTIONS | *select one:*

Wild BC Salmon Fillet
lemon herb sauce

Herb Crusted Pork Tenderloin
white wine and grainy mustard sauce

Roasted Chicken
white wine herb sauce

Roast Barron of Beef
pan jus

Cheese Stuffed Tortellini
garlic alfredo sauce or baked tomato sauce

Mushroom Risotto
with garlic and parmesan

Additional Entrée selection

... *ADD \$10 per person*

Upgrade Entrée to a Prime Rib or Braised Beef

... *ADD \$15 per person*

STARCH | *select one:*

Herb Roasted Potatoes

Garlic Mashed Potatoes

Lemon Herb Rice Pilaf

VEGETABLES | *select one:*

Charred Brussels Sprouts
with caramelized onions and bacon

Glazed Carrots
with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables
tossed with olive oil

BUFFET INCLUDES

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...*ADD \$2 per person*

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE PALMER

\$62pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards



SALADS | *select two:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES | *select two:*

Wild BC Salmon with citrus butter sauce

Herb Crusted Pork Tenderloin with white wine and grainy mustard sauce

Roasted Chicken with herb wine sauce

Slow Roasted Baron of Beef with pan jus

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce

Mushroom Risotto with garlic and parmesan

Additional Entrée selection ... ADD \$10 per person

Upgrade one Entrée to a Prime Rib or Braised Beef... ADD \$15 per person

STARCH | *select one:*

Herb Roasted Potatoes

Garlic Mashed Potatoes

Lemon Herb Rice Pilaf

VEGETABLES | *select one:*

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

BUFFET INCLUDES

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE NICKLAUS **\$72pp**

SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ACCOMPANIMENTS

Seasonal Raw Vegetable Display
ranch dip

Okanagan Charcuterie Meats + Antipasti
local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers

ENTRÉES | *select two:*

Wild BC Salmon Fillet with lemon herb sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Thyme Roasted Chicken with herb white wine sauce

Baron of Beef with pan jus

Additional Entrée selection ... ADD \$10 per person

Upgrade one Entrée to a Prime Rib or Braised Beef... ADD \$15 per person

VEGETABLES | *select one:*

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Garlic Mashed Potato **-OR-** Lemon Herb Rice Pilaf

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce **-OR-** Mushroom Risotto

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards





DINNER BUFFETS

THE GOLDEN BEAR \$90pp



COCKTAIL RECEPTION | *served before dinner:*

Trio of Dips
classic hummus, roasted red pepper & beetroot hummus, raw vegetables & pita
Okanagan Charcuterie Meats + Antipasti
local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers

SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan
Mixed Seasonal Greens with house dressing
Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions
Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese
Pasta Salad with balsamic vinaigrette, roasted vegetables, and fresh herbs
Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES

Thyme Roasted Chicken with herb white wine sauce
Wild BC Salmon Fillet with lemon herb sauce
Prime Rib of Beef OR Braised Beef
with traditional yorkshire pudding, au jus, horseradish and mustards
Additional Entrée selection ... ADD \$10 per person

VEGETABLES | *select two:*

Charred Brussels Sprouts with caramelized onions and bacon
Glazed Carrots with honey butter
Oven Roasted Fresh Vegetables
Steamed Fresh Seasonal Vegetables tossed with olive oil

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Garlic Mashed Potato **-OR-** Lemon Herb Rice Pilaf
Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce **-OR-** Mushroom Risotto
Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts
Freshly Brewed Coffee and Assorted Teas

*...GF breads/desserts available ...ADD \$2 per person
...Subject to applicable taxes & surcharges
...Minimum 40 people*



RECEPTION ENHANCEMENTS

Make your event extraordinary with a menu that is truly unique. Add to your menu by selecting from the options here.

Don't see something here you were hoping for? Just ask! Customized menus available.

RECEPTION PLATTERS

Large platters account for 75 guests | Small platters account for 40 guests

- Trio of Dips** **\$230 | \$142**
classic hummus, roasted red pepper & beetroot hummus with pita bread, crackers, and raw vegetables
- BC Salmon** **\$375 | \$245**
cold smoked wild BC salmon, baguette and assorted crackers, capers, onions and lemon wedges
- Crudités** **\$180 | \$102**
crisp raw vegetables, tortilla chips + pico de gallo, and herbed ranch dip
- Cheeses** **\$275 | \$150**
artisan and farmhouse Canadian and imported cheeses, and fruit with assorted crackers
- Italian Antipasto** **\$325 | \$175**
cured meats, assorted salami, bocconcini, grilled marinated vegetables, smoked salmon and artisan baguettes
- Jumbo Shrimp Ice Bowl** **\$258 | \$172**
cocktail sauce (100 pieces) | (50 pieces)
- Assorted Deli Meat** **\$285 | \$160**
vintage ham, roast beef, turkey breast, smoked chicken, corned beef and salami, with fresh baked baguette and mustards
- Fruit** **\$250 | \$140**
fresh seasonal sliced fruit

STATIONS AND LATE NIGHT SNACKS

- Slider Station | select one:** **\$12.5 per person**
*Beef Slider with cheddar and burger sauce
Crispy Chicken Slider with shredded lettuce and burger sauce
ADD FRIES & GRAVY ...\$3/person*
- Poutine Station** **\$12.5 per person**
cheese curds and gravy
- Soft Taco Station | select one:** **\$14 per person**
*Beef
Chicken
with flour tortilla, lettuce, cheddar, sour cream, and pico de galo
ADD GUACAMOLE ...\$2/person*
- Housemade Pizza** **\$24 per pizza**
chef's selection of 14" pizza sliced into 8's
- Nacho Station** **\$12.5 per person**
*build your own nachos with:
diced tomato, onion, jalapeño, bell peppers, nacho cheese, pico de gallo, and sour cream
ADD CHICKEN OR BEEF ...\$4/person
ADD GUACAMOLE ...\$2/person*



...Prices are per person, subject to applicable taxes & surcharges



BANQUET BEVERAGES

The Okanagan Golf Club offers an excellent selection of Beer, Wine and Spirits. Please ask for current menu and price list. Custom Cocktails are available upon request.

HOSTED BAR

The host agrees to pay for drinks according to current menu prices.

TICKETED BAR

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

NON-HOSTED BAR

Guests purchase beverages individually. All methods of payment accepted, debit, credit, or cash. Tabs are to be settled individually before departure.

SUBSIDIZED BAR

Your guests pay a set price for beverages and host agrees to pay the balance at menu prices. (example: Toonie Bar)

BARTENDER FEE: \$40 PER HOUR

Fee waived if bar sales exceed \$500

OKANAGAN GOLF CLUB PUNCH

Bowls are 6 litres and serve roughly 50 guests

Non-Alcoholic Fruit Punch \$90 per bowl
sparkling pop, blended with tropical juices

Alcoholic Fruit Punch \$150 per bowl
as above; with your choice of champagne, gin, rum or vodka

Sangria (Red, White, or Rosé) \$155 per bowl
brandy, triple sec, juices, fresh fruit, soda

Flavoured Water Station \$40 per bowl
lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!



*...All beverages are to be provided by Okanagan Golf Club. NO outside alcohol is permitted as per BC liquor laws.
...Prices subject to tax and surcharges, and to change without notice.*



TERMS & CONDITIONS

1. **Cancellation Policy:** You may cancel your event up to 60 days prior for a full refund of deposit. Deposit will be forfeited if cancellation is made less than 60 days in advance.
2. **Weather/Rescheduling:** Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed or gift certificates given. The banquet portion will be held regardless of weather unless suitable alternative arrangements can be made with course management.
3. **Guarantee:** A guaranteed number is required 14 days in advance of your function. This number will be used to prepare your estimate for prepayment.
4. **Confirmation:** Confirmed number of guests is required 96 hours prior to your event. This confirmed number is not subject to reduction. On the day of an event, if there is a discrepancy in the number of people attending, we shall deem the larger number correct.
5. **Payment Terms:** We require payment of 100% of the total amount of your golf, food, and beverage requirements, 14 days prior to the date of the event. This is based on guaranteed numbers.
6. **Draw Sheet:** The group draw sheet and any special requirements, such as club rentals, are needed at least 5 days prior to the function date. Groups must play in a foursome format only. We cannot guarantee any changes made to the draw sheet less than 48 hours prior to the event.
7. **Signage, Displays:** The Okanagan Golf Club Coordinator must be consulted regarding any signage or displays to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings. Decoration clean up is the responsibility of function organizer. Hole sponsor signage must be received at least 48 hours prior to tee off. The Okanagan Golf Club assumes no responsibility for any signs left on the premises after the event. A supplementary charge for set-up may apply to any signage required on more than 4 holes.
8. **Surcharges:** All food and beverage services are subject to a 18% surcharge.
9. **Taxes:** 5% Goods and Services Tax (GST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
10. **Health Regulations:** Food or beverage must not be brought onto the property of OKGC. Any food and beverage sponsored products must be approved by course management. Due to health regulations, leftover food or beverage may not leave the property after an event.
11. **Hosted Accounts:** Groups providing a hosted event must designate and identify one individual who has charging authority. All items to be included by the host must be signed for by that individual.
12. **Liability:** The Okanagan Golf Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should OKGC discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. The Okanagan Golf Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
13. **Dress Code:** Please be aware of the dress code when booking your event. Proper golf attire, such as collared shirt, khaki or dress pants/shorts and suitable footwear is required.
14. **Pace of Play:** Player Assistants have full authority to maintain our pre-determined pace-of-play expectations. Failure of groups to maintain our pace-of-play could result in groups being asked to advance to next hole. For shotgun starts, be prepared to add 30-60 minutes to the regular pace-of-play. We recommend discussing ways for improving pace-of-play with our Event Coordinator.
15. **Power Cart Waiver:** I promise to hold The Okanagan Golf Club free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to my or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to below credit card number.
16. **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. An event with dancing is \$94.63.
17. **Storage Fee:** All signage and tournament materials and belongings must be removed from the premises on the night of the event. If not removed, a storage fee of \$500 will be charged.
18. **Shot-gun Gratuity:** For all events involving shot-gun starts, an outside service gratuity of \$1.50 per player will apply.