



## GRANITE RIDGE GOLF CLUB

9503 Dublin Line, Milton, Ontario L9T 2X7 • Tel: 905.878.5494 • Fax: 905.876.0135

**Booking Line: 877.GOLF.126 • [www.golfgranite.com](http://www.golfgranite.com)**

Dear Coordinator:

Thank you for expressing interest in holding your tournament here at **Granite Ridge**. We have put together a package that will explain and help you in providing a fun and enjoyable day with us at **Granite Ridge**.

**Granite Ridge** is a 36-hole facility voted a 4 Star destination by *Toronto Life Magazine*, offering challenging layouts that can play up to 6500 yards. The architects were instructed to offer a user-friendly design with playability and tournaments in mind. Quick undulating greens, menacing water hazards and most of all superior customer service await you and your invited guests. Over 270 tournament organizers chose **Granite Ridge** to hold their 2001 event with us, this combined with a return booking rate of 88% and a tournament approval rating of 92% makes reserving your day with us the "number one" priority.

We are located at the foot of the Niagara Escarpment, just north of the 401 in Milton. Directions from the 401 and Highway #25; travel north on Highway #25 to Campbellville Sideroad, turn left, 2 miles to the first intersection, Dublin Line turn right and follow north. We are located 1 mile on the right side.

We at **Granite Ridge** are very proud of our facility and especially our staff's commitment to provide first class service at an affordable price. In that regard, we ask you as the tournament organizer to ensure that your party is fully aware of our rules and regulations, remember communication and organization are the two most important ingredients in running a successful event. Enclosed are copies of our rules and regulations and dining confirmations.

**Granite Ridge** has a fully stocked Golf Shop with a wide range of name brand merchandise that is available to your tournament at discounted prices.

Whether planning a tournament, meetings, seminars, working lunches, weddings or any special occasion, our friendly, courteous and professional staff will assist in customizing your event to meet your individual needs.

Thank you for your interest in **Granite Ridge Golf Club**. Please call and confirm your date as soon as possible.

**JEFFREY CZUBA**  
Director of Golf  
Phone: (905) 878-5494 Ext. 3  
Fax: (905) 876-0135  
E-mail: [jcuba@golfgranite.com](mailto:jcuba@golfgranite.com)

**JIM DIAKOVASILIOU**  
Albatross Restaurant  
Phone: (905) 878-5494 Ext. 2  
Fax: (905) 876-0135  
E-mail: [thealbatross@home.com](mailto:thealbatross@home.com)

[www.golfgranite.com](http://www.golfgranite.com)



## GRANITE RIDGE GOLF CLUB

9503 Dublin Line, Milton, Ontario L9T 2X7 • Tel: 905.878.5494 • Fax: 905.876.0135

**Booking Line: 877.GOLF.126 • [www.golfgranite.com](http://www.golfgranite.com)**

Dear Tournament Participant,

Your Tournament Convener has chosen **Granite Ridge** as your host course for this event. As we welcome you to **Granite Ridge** we would like you to be aware of our rules and regulations.

**Dress Code:** Players are requested to wear proper golf attire whenever on golf course property. **Slacks or proper golf shorts and collared golf shirts for the gentlemen, slacks, golf shirt or proper golf shorts for the ladies.** T-shirts, tank tops, muscle shirts, numbered football; hockey or baseball jerseys are **NOT** permitted. Neither are halter-tops or tube tops.

Golf shorts must be proper lengths (just above the knee). No gym shorts, short shorts, cut-offs, etc. Shorts must have pockets and a zipper. **Sweat suits and rugged type pants are not acceptable.** Golf shoes or running shoes worn with socks are the only acceptable footwear. Dress code applies to entire facility.

**Caddies and Spectators:** Are not permitted due to liabilities. Every person on the golf course must have green fee and a set of clubs. These rules are not negotiable.

**Power Carts:** Please be advised that the tournament is responsible for any damages outside normal wear of the vehicle. Cart rules for the day are posted at the first and tenth tee of each course. There are green posts that are placed to direct traffic to the nearest cart path when approaching the greens.

**Etiquette:** Players are requested to fix ball marks, replace divots and rake bunkers.

**Slow Play:** Granite Ridge was designed to be played in four hours over 18 holes. One slow group can ruin the day for hundreds of people behind them. Keep up with the group in front and always allow faster players to play through. The highest permitted score per hole is double par.

**Alcoholic Beverages:** Are strictly prohibited outside the licensed areas of the clubhouse. No thermos jugs, coolers, etc. are permitted on golf course property. Any violation will result in immediate cancellation of golf privileges. No refund. **Offending parties must leave the premises immediately.**

*All of the above rules and regulations are designed to help make your day at **Granite Ridge Golf Club** an enjoyable one.*

Good Golfing!!!



# GRANITE RIDGE GOLF CLUB

9503 Dublin Line, Milton, Ontario L9T 2X7 • Tel: 905.878.5494 • Fax: 905.876.0135

Booking Line: 877.GOLF.126 • www.golfgranite.com

## 2012 TOURNAMENT PRICE STRUCTURE

### TEE TIME PRICING

1<sup>st</sup> tee start

#### Weekday & Weekends 11:30am start

Monday to Friday	\$41.00
Saturdays, Sundays & Holidays	\$50.00

Pull Carts \$4.43 ~ Power Carts \$16.81/rider ~ Rentals Clubs \$8.85-\$17.70  
Prices are Per Player, plus applicable taxes

### CROSSOVER PRICING

1<sup>st</sup> & 10<sup>th</sup> tee starts

\*Minimum 90 players\*

Limited to the months of April, May, July & August

#### Weekdays 11:30am start      Weekends 11:00am start

Monday to Friday	\$45.00
Saturdays, Sundays & Holidays	\$55.00

Pull Carts \$4.43 ~ Power Carts \$16.81/rider ~ Rentals Clubs \$8.85-\$17.70  
Prices are Per Player, plus applicable taxes

### SHOT GUN PRICING

Green Fees ~ Golf Carts ~ Scoring ~ Handicapping  
Golf Bag Valet ~ Locker Facilities

	Monday & Tuesday	Wednesday & Thursday	Friday	Saturday & Sundays
<b>1:30 pm Single</b>	\$8,500	\$9,500	\$10,000	\$13,000
<b>All Day Single</b>	\$11,000	\$12,000	\$13,000	\$19,000
<b>1:30 pm Double</b>	\$14,000	\$16,000	\$17,000	\$21,000
<b>All Day Double</b>	\$16,000	\$21,000	\$21,000	\$26,000



# GRANITE RIDGE GOLF CLUB

9503 Dublin Line, Milton, Ontario L9T 2X7 • Tel: 905.878.5494 • Fax: 905.876.0135

Booking Line: 877.GOLF.126 • www.golfgranite.com

## 2012 TOURNAMENT CONFIRMATION

Please complete the following information

Tournament Name: _____
Address: _____
City: _____ Postal Code: _____
Convener Name: _____
Work Number: (____) _____ Fax Number: (____) _____
E-Mail: _____
Tournament Date Requested: _____
Start Time Requested: _____ Number of Golfers: _____
ALBATROSS INFORMATION: Please check meals that will apply
Breakfast: _____ Lunch: _____ Dinner: _____

### Tournament Starting Options

Please check one of the options (applicable taxes extra)

Tee Time	
Weekdays: \$41.00	
Weekends: \$50.00	
Power Carts: \$16.81/rider	
Host Pay	
Individual Pay	

Crossover	
Weekdays: \$45.00	
Weekends: \$55.00	
Power Carts: \$16.81/rider	
Host Pay	
Individual Pay	

### Shot Gun Starts

	Monday & Tuesday	Wednesday & Thursday	Friday	Saturday & Sundays
1:30 pm Single	\$8,500	\$9,500	\$10,000	\$13,000
All Day Single	\$11,000	\$12,000	\$13,000	\$19,000
1:30 pm Double	\$14,000	\$16,000	\$17,000	\$21,000
All Day Double	\$16,000	\$21,000	\$21,000	\$26,000
\$70 extra for each additional player over 144 for a Single Shot Gun, 288 for a Double Shot Gun				

### Deposit Requirements

\*Deposits are *non-refundable*\*

\$500 for Start Times & Crossovers      \$1000 for Shot Gun Starts

Visa      Mastercard      Cash      Cheque

Card Number: \_\_\_\_\_ Exp: \_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_



## GRANITE RIDGE GOLF CLUB

9503 Dublin Line, Milton, Ontario L9T 2X7 • Tel: 905.878.5494 • Fax: 905.876.0135

**Booking Line: 877.GOLF.126 • www.golfgranite.com**

---

---

# ***RULES AND REGULATIONS***

---

---

**Note: Only upon receipt of Booking Confirmation Form with deposit is your event guaranteed**

---

---

1. **Deposit:** A deposit is required to confirm a tournament date at Granite Ridge. *This deposit is Non-Refundable.*
  2. **Payment Schedule: Balance due on the day of the event.** Cash, Visa, MasterCard, or Cheque payable to Granite Ridge Golf Club. No personal cheques will be accepted.
  3. **Food & Beverage:** Albatross Catering must provide all food & beverage unless permission has been granted by it. Menu selection must be submitted at least **7 days prior to event.** Prices are current and subject to change. Guaranteed prices will be given at the time of event confirmation.
  4. **Attendance Guarantee:** A guaranteed number of participants must be confirmed **10 days in advanced.** The confirmed number will be billed accordingly.
  5. **Storage and Additional Rentals:** Granite Ridge will do its utmost to accommodate any reasonable request to make your function a successful one. Any storage or rentals may be arranged through Granite Ridge, however Granite Ridge cannot be held responsible for damages caused in storage or to rental equipment.
  6. **Inspection: Granite Ridge reserves the right to inspect and control all functions held on the premises. All municipal, regional, provincial and federal laws governing the sale, purchase, distribution and consumption of food and beverages will be strictly enforced.**
  7. **Power Carts:** Granite Ridge cannot reserve power carts on an individual basis. If your event requires power carts the booking confirmation sheet must state and will be subject a *\$1000.00 pre-authorized* credit card charge. Please be advised that you, the tournament convener is responsible for any damages outside normal wear of the vehicle.
- 
- 

## **TERMS & CONDITIONS**

It is understand and agreed upon by the parties hereto that Granite Ridge Golf Club shall not be liable or responsible in any manner whatsoever for any damages sustained by any party to the contract or by any other person, firm, or corporation. The convener agrees and undertakes to indemnify Granite Ridge Golf Club against any and all claims and expenses presented by any person, firm or corporation for any loss or damages from:

- A. Granite Ridge Golf Club being unable to perform the services set out in the contract as result of flood, fire, force meujer, or Act of God.
- B. The conduct of any person or persons attending the function
- C. The conduct of the convener or the management of the function; the convener agrees to indemnify and save harmless Granite Ridge Golf Club against any and all claims and expenses presented by any person or persons, firm or firms, corporation or corporations, attending the function for loss or damages sustained in the areas of the Club designated for the holding of the function.
- D. The convener assumes liability for all damages to any property that thereof incurred while in attendance at Granite Ridge Golf Club. (i.e. Power Cart and or Rental Items)

My signature indicates that I have read and comply with all the rules and regulations.

***Prices & Conditions are subject to change without notice.***

---

Date

---

Name (Please Print)

---

Signature



# GRANITE RIDGE GOLF CLUB

9503 Dublin Line, Milton, Ontario L9T 2X7 • Tel: 905.878.5494 • Fax: 905.876.0135

Booking Line: 877.GOLF.126 • www.golfgranite.com

## 2012 ALBATROSS CONFIRMATION

Please complete the following information

<b>Tournament Name:</b> _____
<b>Address:</b> _____
<b>City:</b> _____ <b>Postal Code:</b> _____
<b>Convener Name:</b> _____
<b>Work Number:</b> (____) _____ <b>Fax Number:</b> (____) _____
<b>E-Mail:</b> _____
<b>Tournament Date Requested:</b> _____
<b>Start Time Requested:</b> _____ <b>Number of Golfers:</b> _____

### General Information

Please circle ones that apply

Breakfast	Lunch	Dinner	Tournament	Meeting	Banquet	Wedding
Yes	Yes	Yes	Yes	Yes	Yes	Yes
No	No	No	No	No	No	No

### On the Course or At the Turn

Please circle ones that apply

Beverage Cart	Halfway House	Beer/Liquor Tickets	Soft Drink Tickets	Lunch Barbecue		
Host	Host	Yes	Yes	#1	#2	#3
ALA Cart	ALA Cart	No	No	\$10.00	\$14.00	\$14.00

To customize your menu and for further information please contact:

*Jim Diakovasiliou, Manager*

*(905) 878-5494 ext. 2*

The Albatross is Privately Owned and Operated Facility

# Tournament Menu Package



The Albatross Restaurant and Banquet Hall



GRANITE RIDGE GOLF CLUB

# Tournament Menu Package



## Breakfast Buffet Menu

All Buffet Menus include: Coffee, Tea & Juice

### The Cobalt Continental

\$6.95 per Person

An assortment of Freshly Bakes Croissants, Danishes and Muffins

All Served with Selected Preserves and Creamy Butter

### The Ruby Continental

\$8.95 per Person

All Items From “The Cobalt Continental”

Plus Fresh Sliced Fruit and Assorted Yogurts

### The Gold Breakfast

\$12.95 per Person

Fluffy Scrambled Eggs, Sausage Links, Crispy Bacon, Breakfast Potatoes

Assorted Breads with Selected Preserves and Creamy Butter

### The Diamond Breakfast

\$17.95 per Person

Fluffy Scrambled Eggs, Peameal Bacon, Link Sausage or Maple Baked Ham

Freshly Baked Croissants with Selected Preserves and Creamy Butter

Strawberries, Cantaloupe, Pineapple, Honey Dew

Roasted Red Potatoes with Glazed Onions

Pancakes with Maple Syrup

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Light Lunches

### Selection #1

Choice of Hamburger, Hot Dog, Sausage or Chicken Breast  
Traditional Garnishes  
Soft Drink or Bottled Water  
\$8.75

### Selection #2

Grilled Beef Burgers, Oktoberfest Sausage  
Jumbo Hot Dog or Chicken Breast  
Selection of Ketchup, Mustard, Relish, Sauerkraut  
Lettuce, Tomatoes, Pickles, Hot Peppers and Onions  
Choice of Chefs Garden Tossed Salad with Two Dressings  
Pasta Salad, Shredded Cabbage and Granny Smith Apple Coleslaw  
Soft Drinks and Bottled Water  
\$13.00

### Selection #3

Roasted Pork Loin or Pulled Pork Drizzled with an Apple Brandy Au Jus  
OR  
Cart Sausages with Caramelized Red and Green Peppers and Onions  
Served on a Selection of Fresh Baked Baguette, Ciabatta or Kaiser Buns  
Accompanied by a Selection of Chutneys, Relishes  
Sauerkraut, Tomatoes, Pickles and Onions  
Crushed Potato and Sour Cream, Greek Salad and Traditional Caesar Salad  
Soft Drinks and Bottled Water  
\$15.00

# Tournament Menu Package



## Tournament Buffet Selection

### Menu A

Assortment of Fresh Baked Rolls and Flat Breads with Butter

#### Anitpasto Bar

Assortment of Freshly Grilled and Marinated Eggplant, Zucchini, Roasted Red Peppers, Mushrooms, Artichoke Hearts, Gherkins, Olives, Pepperonccin

#### Salads

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate  
Fresh Mesculin Greens with Choice of Ranch, Thousand Island or Balsamic Vinaigrette Dressing  
Shredded Cabbage and Apple in our Creamy Homemade Dressing  
Village Greek with Kalamata Olives and Feta Cheese  
Roasted Corn and Black Bean

#### Pasta

Freshly made Pasta, Spring Vegetables in a Light Marinara Sauce Served with Grated Parmagiano

#### On the Day of your Event your Participants can have Their Choice of:

New York Steak • Double Chicken Breast • Frenched Veal Chop  
Ribs • Fresh Atlantics Salmon • Tiger Shrimp

*Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes*

#### The Sweet Finishing's Table

With Something to Please Everyone

An Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries

A Healthy Assortment of Freshly Sliced Fruit and Berries

#### Coffee and Tea

**\$36.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Buffet Selection

### Menu B

Assortment of Fresh Baked Rolls and Flat Breads with Butter

#### Salads

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate

Fresh Mesculin Greens with Choice of Ranch, Thousand Island or Balsamic Vinaigrette Dressing

Shredded Cabbage and Apple in our Creamy Homemade Dressing

Village Greek with Kalamata Olives and Feta Cheese

Roasted Corn and Black Bean

#### Penne with Tomato Basil Sauce or Simply Penne Arrabiata

**On the Day of your Event your Participants can have Their Choice of:**

New York Steak • Double Chicken Breast • Ribs • Fresh Atlantic Salmon

*Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes*

#### The Sweet Finishing's Table

With Something to Please Everyone

An Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries

A Healthy Assortment of Freshly Sliced Fruit and Berries

#### Coffee and Tea

**\$33.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Buffet Selection

### Menu C

#### Salads

Mixed Green, Greek, Coleslaw, Red Potato, Mexican

#### Pasta

Penne on a Rich Tomato Sauce

#### Vegetables

Roasted Potato, Broccoli, Baby Carrots

#### Main Entrée

Roasted Prime Rib of Beef au Jus

#### Sweet Table

Freshly Baked Pies, Cakes, Tortes and Flans

#### Coffee and Tea

**\$35.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Buffet Selection

### Menu D

#### Salads

Mixed Green, Greek, Coleslaw, Red Potato, Mexican

#### Pasta

Penne in a Rich Tomato Sauce

#### Vegetables

Roasted Potato, Broccoli, Baby Carrots

#### Main Entrée

Hip of Beef au Jus

#### Sweet Table

Freshly Baked Pies, Cakes, Tortes & Flans

#### Coffee and Tea

**\$30.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Plated Dinner Menu

### Choice of Two Appetizers

#### **Antipasti**

An Assortment of Freshly Grilled and Marinated Vegetable, Eggplant, Zucchini, Red Peppers, Mushrooms Artichoke Hearts, Gherkins, Olives, Pepperoncini  
And Sliced Italian Delicatessen Meats

#### **Soups**

Apple Roasted Butternut Squash Bisque, Nutmeg Crème Fraiche  
Yukon Gold Potato and Leek Stilton Drizzle  
Sweet Potato & Gorgonzola Bisque, Fresh Mint  
Wild & Domestic Mushroom Puree, Shredded Phylo, Goat Cheese

#### **Salads**

Baby Organic Greens with Balsamic Vinaigrette  
Classic Caesar with Herb Croutons & Parmesan Cheese  
Romaine Leaves, Sweet Peppers, Cucumber, Tomatoes, Onions, Kalamata Olives & Feta Cheese  
Bayfield Greens, Avocado, Strawberries, Sliced Cucumber and Vidalia Dressing  
Heirloom Tomato, Boccioni Cheese, Basil Leaves, Arugula, and Balsamic Fini Reduction

#### **Pastas**

Penne: Tomato Basil Sauce or Simply Penne Arrabiata  
Fettuccine: Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce  
Linguini: Pesto, Garlic, Cherry Tomatoes, Shaved Parmesan  
Cheese Stuffed Tortellini: Smothered in a Light Pesto Cream Sauce

Continue to the next page >>

# Tournament Menu Package



## Plated Dinner Menu

>> Continuation

### Choice of Two Sides

Grilled Asparagus Drizzled with Olive Oil and Sea Salt • Oven Roasted Red Potatoes  
Steamed Mixed Vegetables • French Beans • Roasted Garlic Mash Potatoes  
Three Cheese Scalloped Potatoes • White and Wild Rice Pilaf

### Dinner Selection

- |                                 |                |
|---------------------------------|----------------|
| 1) Grilled Chicken Breast       | <b>\$33.00</b> |
| 2) Grilled Chicken Breast       | <b>\$35.00</b> |
| 3) Roasted Prime Rib au Jus     | <b>\$36.00</b> |
| 4) Roasted Sirloin of Beef      | <b>\$36.00</b> |
| 5) Medallion Veal               | <b>\$39.00</b> |
| 6) Roasted Cornish Game Hen     | <b>\$38.00</b> |
| 7) Filet Mignon                 | <b>\$40.00</b> |
| 8) Tiger Shrimp / Fillet Mignon | <b>\$39.00</b> |
| 9) New York Steak               | <b>\$36.0</b>  |
| 10) Filet Mignon / Lobster Tail | <b>\$45.00</b> |

### Choice of Dessert

### Coffee and Tea

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Terms and Conditions

### Menu Selections and Guarantee

Please confirm all meal arrangements at least three weeks in advance of your function. Then three working days prior to the first day of your event we require your final guaranteed numbers. In an effort to meet all your needs we will gladly prepare five percent above your guarantee up to a maximum of 15 people.

### Food and Beverage Selections

Please advise us in advance if you or any of your guests have any food allergies, religious restrictions or special needs that may require specific dietary arrangements. Your catering Manager and Executive Chef will make every effort to accommodate your request, we cannot however allow any outside food or beverage to be brought into Granite Ridge Golf Club and The Albatross.

### Ontario Liquor Laws

For your safety and convenience, Granite Ridge Golf Club and The Albatross strictly adhere to the Ontario Liquor Laws. You and your guests must be 19 years of age or over to be served and or consume alcoholic beverages. The staff at Granite Ridge Golf Club and The Albatross reserve the right to ask for proof of age and refuse service to any person who appears to be intoxicated.

### Prices, Taxes and Service Charges

All food and beverage is subject to HST and a 15% Gratuity Charge. The information and prices outlined in this information package are subject to change. However we can guarantee prices in confirmed bookings made ninety days prior to the first day of your event.

### Decorations and Specialized Services

Arrangements can be made through our Catering Department for the purchase of freshly cut flowers, distinctive centerpieces, customized linens, chair covers and ice carvings. If you would like a special theme, decorations and entertainment, we will be happy to assist with the planning and necessary arrangements.

### Socan

There is a legal tariff charged for events that include musical entertainment. Some of the functions that fall under this classification include dances, receptions, assemblies, conventions, wedding birthdays, anniversaries, and seasonal holiday parties. For more information please speak with one of our Catering Managers.

### A Final Note

If there are any services that have not been addressed or if you have any questions please give us a call at 905-878-5494 ext. 2 and ask for the Catering Department.