

# TOURNAMENTS



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## *Dear Tournament Chairperson,*

I am reaching out to you on behalf of Bridges Golf Course in the hope that we could aid your organization, business, or charity in hosting your Annual Golf Tournament.

We do co-ordinate more golf tournaments than any other facility in the province and we are proud of our attention to detail when planning your event. Our mission is to give you the peace of mind knowing our team will take care of all your needs!

The comprehensive tournament package which you see below has attracted many new events to our facility and we are proud to say that all tournaments from last year are returning to Bridges again this season! A few of our great customers are: Curtis Carpets, World Fire & Police Games, Christian Mennonite University, Access Credit Union, Pink Ribbon Golf Classic, Standard Aero, University of Manitoba, Manitoba Trucking Association, and many more!

We look forward to having the chance at discussing the possibility of hosting your event! Please feel free to call us anytime with any questions you may have. We also would like to invite you and your committee out for a round of golf "on us" with no strings attached! We know that by coming out to see our beautiful clubhouse and golf course in person and experience how friendly and helpful our staff are is the best sales pitch we could ever give you!

Listed below are the services which are standard with our new tournament package. Price for everything mentioned below including all taxes and gratuities is **\$130 per person.**

## **Tournament Package**

- 18-hole shotgun start.
- Power cart equipped with the latest GPS yardage system.
- Driving range set up, PGA style.
- Banquet set up: all sound and power point equipment available.
- Bridges will donate a price package of prime-time golf with carts for your prize table (value of \$350).
- Pro shop staff will print all cart signs with logos of your choosing.
- Course set up: signage, tables, chairs, tents and deliver volunteers plus their equipment to designated holes. Pickup volunteers directly after the golf.
- 20% off all merchandise from our pro shop.
- Choose either a 3-course plated menu or one of our buffet menus (see below)
- Custom menus available by request
- Custom order players gifts with your logo at industry best pricing: Golf balls, golf bags, golf towels, water bottles and much, much more!

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Larry & Corey,

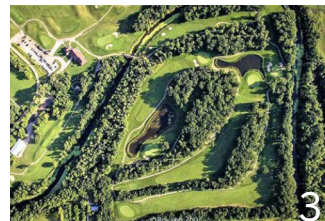
Once again, our tournament at Bridges Golf Course was a wonderful event! We wish to thank you and your staff for the tremendous support we received from start to finish. It was wonderful to show up on the day of our tournament and know that things are well in hand!

The attention to detail was amazing - from helping our guests with their bags to offering a helping hand when asked, your staff were on top of things! The weather wasn't optimum this year - however your friendly, courteous, and professional staff certainly outdid themselves. It's no easy task to satisfy 144 golfers, 20 course activities and 180 banquet guests, but that's what they did.

A great day of golf ended with a superb meal! Your new chef delivered a fabulous meal and the banquet room offered our guests a beautiful venue to enjoy themselves.

Thank you for making our event a success and that reflects well on us, as the hosting committee too!

Sincerely,  
Cathy, Host Committee, Pink Ribbon Ladies Golf Classic for Hope



1. Aerial of Hole 12 and 14 2. Aerial of clubhouse 3. Aerial of Hole 5-10 4. Hole 9 5. Hole 6 6. Hole 3 7. Hole 10 8. Tournament Group 9. Hole 7 in fall 10. Harvest Room on Ladies Night 11. Pro Shop (all tournaments receive 20% off) 12. Hole 3 different angle

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## PLATED DINNER TOURNAMENT MENU

### Entrees

*All entrees served with chef's choice of vegetables and starch*

Panko Breaded Chicken Breast

*Served with a Pancetta and mushroom demi-glace*

Bridges Stuffed Chicken Breast

*Stuffed with wild rice pilaf, broccoli and cheddar cheese, with a shallot demi-glace*

New York Steak (Additional \$8/person)

*Served medium with a caramelized onion and green pepper corn sauce*

Grilled Salmon

*With a sun dried tomato cream sauce*

Honey Roasted Pork Loin

*Topped with a Cajun Gravy*

Manitoba Pickerel

*Panko breaded and pan fried, with lemon caper relish*

### Salad Selection

Classic Caesar – crisp romaine in a lemon, garlic dressing with croutons, bacon and parmesan cheese.

Bridges Salad – mixed greens with mandarins, cranberries, spiced pecans, apples, feta and an orange, maple vinaigrette.

Strawberry Spinach Salad – baby spinach, strawberries, red onion, candied almonds, and strawberry vinaigrette.

### Dessert Selection

New York Cheese cake with sour cherry coulis

Peach Cobbler with whipped cream

Lemon and Raspberry Parfait



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## BUFFET DINNER TOURNAMENT MENU

### SIGNATURE BBQ BUFFET

- Fresh Buns and Butter
- Smoked Pulled Pork
- Chicken Thighs with Bourbon BBQ Sauce
- Bacon Mac and Cheese OR Baked Beans
- Pickle Platter
- Mustard and Dill Potato Salad
- Apple and Lime Coleslaw
- Caesar Salad
- Roasted Root Vegetables
- Mini Dessert Display
- Coffee and Tea

### FOOD STATIONS

Burger station

*Build your own burger, fries, onion rings, and caesar salad*

Smokie and hot dog station

*Build your own smokie or hot dog, fries, onion rings, and pasta salad*

Taco station

*Build your own tacos, tortilla chips with guacamole and salsa, and corn and black bean salad*

Sandwich station

*Build your own sandwich, mixed green salad, and soup of the day*

### BUILD YOUR OWN BUFFET

*Buffet will include warm buns and butter, two salads, seasonal vegetables, two starch, two entrées, mini dessert display, coffee and tea.*

#### SALADS

- Orzo pasta salad with apple, celery and curry
- Tomato, cucumber and feta salad
- Mixed greens with shaved vegetables and assorted vinaigrettes
- Creamy potato salad with a mustard and dill dressing
- Roasted beet and goat cheese salad with almonds and shallot vinaigrette
- Classic caesar salad
- Broccoli and cauliflower salad with garlic, lemon and bacon
- Couscous with grilled veggies and grapefruit vinaigrette
- Asian noodle salad with julienne vegetables and miso vinaigrette
- Roasted corn and black bean salad

#### STARCH

- Garlic and chive mashed potato
- Roasted baby potatoes with herbs and butter
- Wild rice pilaf
- Mini perogies with caramelized onions
- House cut fries
- Sweet potato and ricotta mash
- Baked beans with bacon
- Bacon mac and cheese

#### ENTREES

- Meatballs with tomato marinara and basil
- Roasted pork loin with Cajun gravy
- Roasted salmon with dill cream sauce
- Chicken cordon bleu
- Beef and broccoli
- Chickpea curry
- Brown sugar glazed ham
- Chicken thighs with peach Bourbon BBQ sauce
- Smoked pulled pork
- Buttermilk marinated fried chicken with pickles and hot honey

## TERMS AND CONDITIONS

**Bridges Golf Course agrees to provide the golf course and relevant amenities as detailed in the contract. In consideration of these services, the client (tournament organizer and all associated people and businesses) agrees to the following term and conditions:**

- The client agrees to abide by the rules and regulations of Bridges Golf Course.
- The client ensures that Bridges Golf Course, including all shareholders, directors, and employees, shall not be held liable for any personal injury, damages, or loss suffered by the Convener, its guests, and any other person or business associated with the event.
- Should any damage occur to the property or equipment of Bridges Golf Course, the client agrees to pay for any damages, including damage to power carts. The cost of such damage will be deemed at the sole discretion of Bridges Golf Course and is due immediately.
- A deposit of \$500 is required for all tournaments. This deposit will finalize your date with us. All deposits are non-refundable.
- Final payment is due within ten business days of receiving your event bill, after which interest and collection fees can be charged at Bridges Golf Course's discretion. Payment within ten business days is required to avoid future events being charged up-front and in full.
- All clients must confirm final numbers for golf and dinner seven days in advance. Within seven days, a 5% leniency of final numbers will be given, after which all changes in numbers result in total charges being applied. No changes are permitted to guest numbers for golf and/or dinner inside of 48 hours.
- All purchases from the Pro Shop for tournament prizes, giveaways, etc., are deemed FINAL SALE, and returns will not be accepted.
- All shotgun start events guarantee a minimum of 120 players for final billing. Any event whose last player count is less than 120 will be billed accordingly for 120 golfers, with no exceptions. Final guest counts for dinner may be negotiated below 120 people, but only at the sole discretion of Bridges Golf Course, and must be done at least five days in advance.
- The Head Professional/Course Superintendent/General Manager will only make cancellations due to unplayable conditions. Unplayable conditions are usually due to continuous heavy rainfall, with standing water on the greens (a rare situation). A delay in play may be required and can be decided on by Bridges Management in lieu of cancellation.
- The tournament must comply with all LGA regulations and laws. Alcohol can only be given out as samples and must have a liquor company representative on hand, with no exceptions. Any alcohol served on the course must be approved by and purchased from Bridges management before the event. Bridges staff will be required for all liquor services done on the system through sales or sponsorship. NO EXCEPTIONS. Cannabis use is prohibited on the property of Bridges Golf Course, as per LGA regulations.

