



2018

# TOURNAMENT GUIDE

Whitewater Golf Club / 1961 King George's Park Drive / Rosslyn ON / P7K 0N8





## WELCOME!

Thank you for considering Whitewater Golf Club as the host facility for your golf event. Whitewater is an 18 Hole Championship Golf Course that captures the incredible beauty of the majestic river valley on 550 acres.

This Tournament Guide is designed to enable you to plan a successful event at one of Canada's Best golf facilities. Our commitment to you and your guests, is to provide casual elegance, high quality food, a championship course, a unique golf landscape and outstanding service in a friendly and fun atmosphere. We can custom design an event that exceeds your expectations.

After reviewing our guide, please feel free to contact us to discuss the availability of dates.

Thank you,

*Kit Chepesiuk*

**Kit Chepesiuk**

Event Coordinator

(807) 623-1855

[kit@brunoscontracting.com](mailto:kit@brunoscontracting.com)

**Matt Simmons**

CPGA Golf Professional

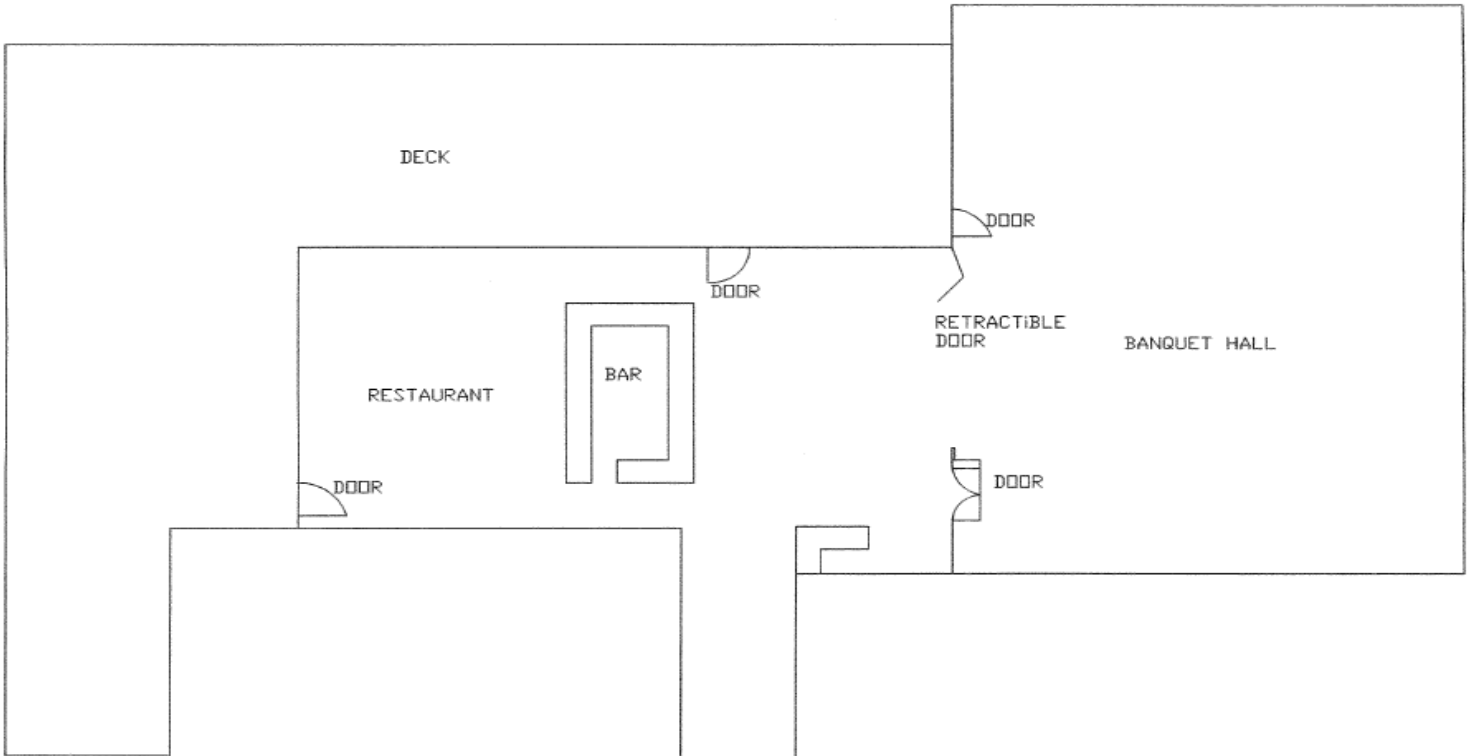
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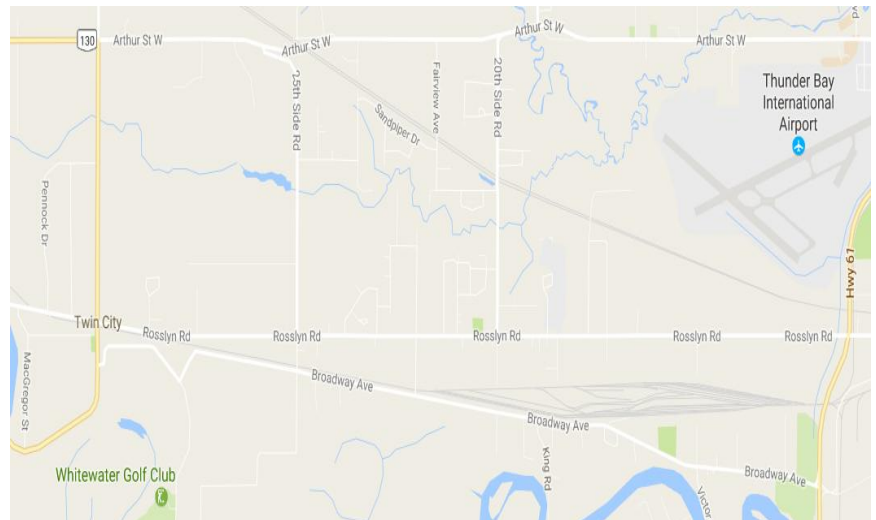
## WHITEWATER GOLF CLUB LOCATION MAPS



### **WHITEWATER GOLF CLUB**



**1961 King George's Park Drive  
Rosslyn, ON  
Phone 1-807-475-4653  
Fax 1-807-475-4713  
[www.whitewatergolfclub.com](http://www.whitewatergolfclub.com)**





## **INCLUDED TOURNAMENT & EVENT SERVICES**

### **Personal Event Coordinators:**

Our Director of Golf and one of our Food & Beverage Supervisors will be on-site to ensure that every detail associated with your event is handled with unparalleled care providing a seamless experience with first-rate service.

### **Valet Bag Drop:**

All tournament participants' golf equipment will be processed with care through the Valet Bag Drop by our outside services staff. Each bag will be labeled and set on the appropriate cart (assuming everyone is riding)

### **Designated Registration Desk:**

A registration table will be set in a visible, easy and accessible location.

### **Customized Cart Name Plates:**

Event specific personalized cart name plates with individual names and/or company association will assist in the flow and professional image of your event.

### **Practice Facility:**

Golfers are able to warm up at our extensive practice facility, which includes a 450 yard double ended range featuring 9 bent grass target greens, a white silica sand bunker lined chipping green and course inspired putting green. Range balls can be purchased individually at pro shop.

### **On-Course Sponsor Signage:**

Tournament sponsorship and individual hole sponsor signage is welcome and Whitewater staff will take care of distributing and collecting all signage on the golf course.

### **Proximity Markers:**

Closest to the Pin and Longest Drive competition markers will be placed on the designated holes by Whitewater staff and collected at the end of the event.

### **Hole-in-Ones:**

All hole-in-ones will be set in place on the course by our professional staff to the yardages set forth on the insurance agreement.

### **Scorecards:**

Personalized scorecards with attached rule sheets will be set and delivered to the registration table or to the carts.



## **INCLUDED TOURNAMENT & EVENT SERVICES CONTINUED**

### **Professional Scoring:**

Whitewater staff will provide your event with professional scoring and a concise tournament summary.

### **Starting Announcement:**

Every shotgun will have a personalized starting announcement to go over the rules of the day

### **Lead Out:**

Every shotgun start will have your participants led out to their starting holes

### **On-Course Players' Assistants:**

Whitewater staff will be on course to assist any needs of the group in addition to helping with the pace of play and enjoyment of the golf round.

### **Golf Clinics:**

Enhance your event with a group golf lesson instructed by our PGA of Canada Professionals for a nominal fee.

## **CLUB POLICIES AND DRESS CODE**

Whitewater requests that all patrons adhere to our dress code at all times. Traditional golf attire must be worn on the golf course and at the practice facility. All clothing must appear neat in appearance without rips or holes.

### Examples of Accepted Apparel

Traditional Golf Shirts / Mock Turtleneck Shirts / Traditional Slacks / Tailored Bermuda Length Shorts / Skirts (Women)/ Sleeveless Golf Shirts (Women Only)

### Examples of Unacceptable Apparel

Denim Jeans / Denim Shorts / Cut-off Shorts / Bathing Suits / Gym or Track Pants  
Scrubs / Sleeveless Shirts (Men) / Tank Tops / Halter Tops / T-Shirts  
Any Clothing Displaying Offensive Images or Language  
Any Footwear That May Damage the Golf Course

**Please respect our policy**



## **TOURNAMENT ORGANIZER CHECKLIST**

### **IMPORTANT PROCEDURES, TIMELINES AND SUGGESTIONS**

#### **Secure Your Date**

Contact your Tournament Coordinator to confirm the availability of the date you wish to host your event. The coordinator will forward you a copy of the contract. Please return the signed contract along with \$500.00 to secure your date and times.

#### **Review the Catering Menu**

Please review the included Catering Menu for all your food and beverage needs. Customized menu's available at your request.  
Final menu selections are due 14 days in advance.

#### **Ordering From the Corporate Catalogue**

Allow Whitewater's team to assist with your event prizing, welcome gifts and auction items. All deliveries to Whitewater must be coordinated through the Event Coordinator or CPGA Golf Professional.

#### **Format and Contests**

The coordinator will discuss with you the format of play for the day as well as on course contests or special events that will enhance your day.

#### **Finalizing Numbers**

Included in the tournament contract you will be required to confirm the minimum golfers to be billed 48 hrs prior to your event date.

#### **Players List**

Please forward your complete foursome list from the template we provided to you 2 days prior to your event to our Coordinator or CPGA Golf Professional.  
Accuracy is critical to the success of the event and allows Whitewater to provide the best possible service to your guests.



### **CATERING GUIDELINES**

1. A signed contract and an initial deposit of \$500.00 is required to confirm a booking. Failure to sign the contract may lead to cancellation of the space.
2. Whitewater Golf Club must receive full payment of all estimated function costs and a valid credit card number at least 10 days prior to the event date. Invoices are due when rendered. If an invoice is not paid 7 days after the event, our accounting department will charge the balance of the invoice to the credit card that has been provided. Overdue accounts shall bear an administration fee of 2% per month.
3. If a function is cancelled with less than eight weeks notice, a charge will be applied if the space is not rebooked with a similar size event. Deposits are non-refundable.
4. All food and beverage prices are subject to applicable taxes and gratuities. Room rental charges and audio-visual equipment rates are also subject to applicable taxes.
5. Whitewater Golf Club does not allow food from buffets or served dinners to be removed from the premises.
6. Whitewater Golf Club does not allow outside alcohol on the premises, and all alcohol service must cease at 1:00 am sharp. (As per Provincial Regulations).
7. Whitewater Golf Club does not allow any outside food on the premises, with the exception of pre-arranged wedding cakes and/or dry traditional pastries. Traditional pastries must not contain any ingredients needed to be refrigerated prior to or following the event. Food not meeting the above description will not be served. NO EXCEPTIONS (Please be sensitive to allergies).
8. The Food and Beverage department requires 72 hours notice guaranteeing the number of guests attending the function. Please note that in doing so, you undertake to pay the quoted rates for numbers guaranteed or in attendance; whichever is greater.
9. The Food and Beverage department requires 72 hours notice guaranteeing your final set-up details. A fee for additional set-up may be applied to your invoice should extra set-up be required on the day of the event.
10. Whitewater Golf Club is not responsible for lost or stolen items left on the property.
11. No confetti, rice or other similar products are permitted on the premises. A minimum clean-up fee of \$150.00 will be charged in the event that these products are used.
12. Prices are subject to change.



## CHECKLIST

- Date? Starting time?
- How many players?
- Tee times or shotgun start?
- What kind of food and beverages are you planning?
- Would you like the beverage cart on the course?
- Would you like any markers put on the course?
- Closest to the pin markers?
- Long drive markers?
- Longest putt markers?
- Closest to the line markers?
- How many?
- Which holes?
- Valid for men, women or both?
- Is there any special on golf course needs?
- Hole in one car placement?
- Certain minimum yardages on any hole?
- Which set of tees will your players be hitting from?
- Are you including range balls for anyone?
- Do you need rental clubs for anyone?
- Where would you like the registration table?
- What are you using for prizes?
- How many prize tables do you require?
- Would you like us to make the tournament scorecards for you?
- Would you like us to do all of the scoring for you?
- Send player count, names and groupings to the Golf Shop 48 hours prior?
- Send final count 72 hours prior?
- Any other special requests?





## 9 HOLE TOURNAMENT RATES

Groups of 28 to maximum 144

### Package Includes:

- ✓ 9 Holes of Golf for up to 144 people
- ✓ Groups up to 52 may be tee times  
(Tee Times are Separated in 8 Minute Intervals)
- ✓ It is at Whitewater's Discretion which set of 9 Holes are used for Tourney Play
- ✓ Use of Putting Green
- ✓ Full Service Bag Drop Upon Arrival
- ✓ Course and Competition Set Up (Proximity Markers)
- ✓ Access to Locker Room, Sauna and Showers (Lockers and Towels not Included)
- ✓ Personalized Score Cards and Power Cart Name Plates
- ✓ Score Summary Sheet
- ✓ Groups over 72 players will receive 2 Green Fee Gift Certificates with a Cart to use as a prize

### Green Fees

AM

PM

Monday, Tuesday

Thursday

Friday

Weekends & Holidays

### Power Carts

Green fee and power cart rates are subject to applicable taxes

- ✓ To close the course completely for your tournament there must be a minimum of 100 golfers. If your tournament is less than 100 golfers you may still have a shotgun start however, we reserve the right to determine the number of holes allocated in the shotgun start and to allow other golfers to play the course during your tournament.
- ✓ Each tournament is allotted a maximum of two and a half hours to complete play, dependant on tournament size.
- ✓ Foursomes only and must play by themselves, not with another foursome.
- ✓ For tournaments larger than 72 golfers a 10% discount on power carts can be provided if the tournament makes prior arrangements for all players to have carts.



## 18 HOLE TOURNAMENT RATES

Groups of 28 to maximum 144

### Package Includes:

- ✓ 18 Holes of Golf for up to 144 people
- ✓ Groups up to 52 may be tee times  
(Tee Times are Separated in 8 Minute Intervals)
- ✓ Use of Putting Green
- ✓ Full Service Bag Drop Upon Arrival
- ✓ Course and Competition Set Up (Proximity Markers)
- ✓ Access to Locker Room, Sauna and Showers (Lockers and Towels not Included)
- ✓ Personalized Score Cards and Power Cart Name Plates
- ✓ Score Summary Sheet
- ✓ Groups over 72 players will receive 4 Green Fee Gift Certificates with a Cart to use as a prize

### Green Fees

8:00 AM      12:00 PM      1:00 PM

Monday

Tuesday

Thursday

Friday

Weekends & Holidays

### Power Carts

Green fee and power cart rates are subject to applicable taxes

- ✓ To close the course completely for your tournament there must be a minimum of 100 golfers. If your tournament is less than 100 golfers you may still have a shotgun start however, we reserve the right to determine the number of holes allocated in the shotgun start and to allow other golfers to play the course during your tournament.
- ✓ Each tournament is allotted a maximum of five and a half hours to complete play, dependant on tournament size.
- ✓ Foursomes only and must play by themselves, not with another foursome.
- ✓ For tournaments larger than 72 golfers a 10% discount on power carts can be provided if the tournament makes prior arrangements for all players to have carts.



### **BREAKFAST BUFFETS**

All breakfast buffets are served with chilled orange & cranberry juices, coffee and tea  
(Minimum 20 people)

#### **The Continental**

Danish pastries  
Muffins and croissants  
Seasonal fresh fruit  
Honey and fruit preserves

#### **Breakfast....On the Go**

Your choice of one style bagel or English muffin sandwich accompanied with a fried egg and either crisp maple bacon or honey ham. Served with herbed home fried Potatoes and seasonal fresh fruit.

#### **First Tee Breakfast**

Danish pastries, muffins, and croissants  
Honey and fruit preserves  
Seasonal fresh fruit  
Country scrambled eggs  
Crisp maple bacon  
Herbed home fried potatoes  
White and whole-wheat toast

### **TOURNAMENT LUNCH BUFFETS**

Available before 2:00pm

#### **Lunch on the Patio**

One char grilled hamburger or one Italian sausage  
served with mixed garden greens salad or German potato salad

#### **The Fairway Lunch**

Caesar salad, potato salad, creamy coleslaw, sausage on a bun, fresh condiments

#### **The Riverside Lunch**

Garden salad with assorted dressings, German potato salad, creamy coleslaw,  
roast beef on a bun



## **DINNER ENTREES**

Served with artisan buns, your choice of salad, coffee and tea.  
Vanilla ice cream with raspberry coulis for dessert.  
Dessert may be upgraded at an additional cost per person.

## SALAD COMPLEMENTS

Choice of One

### **Garden Greens Salad**

With tomato, cucumber and honey balsamic vinaigrette

### **Traditional Caesar Salad**

Bacon crisps, herbed croutons, and parmesan cheese

### **Mixed Baby Greens Salad**

With candied walnuts, feta cheese & raspberry vinaigrette

## ENTRÉE SELECTIONS

### **Bruschetta Chicken**

Lightly breaded chicken breast set on a marinara sauce and garnished with Italian cheeses. Served with oven roasted potatoes and seasonal vegetables.

### **Roasted Turkey Marsala**

Sliced Turkey with marsala cream sauce. Served with whipped potatoes and seasonal vegetables.

### **Chicken Supreme**

A chicken breast filled with peaches and cranberries. Topped with natural chicken jus. Accompanied with rice pilaf and seasonal vegetables.

### **New York Steak**

A 10oz New York strip served with baby roasted potatoes and seasonal vegetables

### **Whitewater Duo**

Roasted chicken breast and beef medallion served with a red wine jus. Accompanied with oven roasted potatoes and seasonal vegetables.

### **Land & Sea**

Your choice of either a 4oz beef tenderloin or 5oz chicken breast, served with a butter and herbed shrimp skewer. Accompanied with rice pilaf and seasonal vegetables.

### **Roasted Prime Rib**

Seasoned & slow roasted AAA beef served with yorkshire pudding and pan jus.  
Accompanied with garlic mashed potatoes and seasonal vegetables.



## **DINNER BUFFETS**

All buffets are served with artisan buns and coffee and tea.  
Dessert may be upgraded at an additional cost per person.  
(Minimum 50 guests)

### EAGLE BUFFET

#### **Salads**

Crisp garden greens with choice of dressing  
Citrus coleslaw

#### **Main Entrées**

Herb & garlic roasted chicken  
Pasta Bolognese  
Carved roast beef au jus

#### **Vegetable/Starch**

Seasonal vegetables  
Roasted new potatoes with garlic and herbs

#### **Dessert**

Vanilla ice cream with raspberry coulis

### KAMINISTIQUIA BUFFET

#### **Salads**

Caesar salad with garlic croutons  
Creamy coleslaw  
Potato salad with mustard and scallion dressing

#### **Main Entrées**

Chicken Swiss in mushroom sauce  
Roasted Turkey with pan drippings  
Lemon dill poached salmon  
Carved prime rib of beef au jus

#### **Vegetable/Starch**

Seasonal vegetables  
Mixed herbed white and Ontario wild rice  
Roasted new potatoes with garlic and herbs

#### **Dessert**

Vanilla ice cream and raspberry coulis



## DESSERT COMPLEMENTS

### **Sundae Bar**

Vanilla ice cream / cinnamon ice cream / chocolate syrup / caramel syrup  
warm raspberry topping / marshmallows / strawberries / mixed chopped nuts  
pineapple / sprinkles / Maraschino cherries / toasted coconut / candied toppings  
whipped cream

**Additional**

### **Peach and Dutch Apple Crumble**

A classic apple tart enhanced with peaches and served with house made cinnamon  
ice cream and warm caramel sauce

**Additional**

### **New York Cheesecake**

Topped with warm winter berry sauce and whipped cream

**Additional**

### **Triple Chocolate Fudge Cake**

With vanilla ice cream and wild berry coulis

**Additional**

### **Mixed Berry Jubilee**

Flambéed berries served over a crepe with vanilla ice cream

**Additional**

### **Chocolate Pecan Tart**

An individual baked tart with chocolate and pecans, served warm and  
finished with vanilla ice cream

**Additional**



## **NINETEENTH HOLE NIBBLERS**

As an addition to your golf tournament

### Crisp Nachos Platter

Rainbow tortilla chips topped with fresh tomatoes, green onion, mixed peppers & melted cheese blend. Served with salsa & sour cream.

### Hummus & Pita Station

Fried pita chips with hummus dip

### Buffalo Wings

A pound of jumbo roaster wings seasoned and tossed with mild, hot, sweet barbeque, honey garlic, salt & pepper or Cajun with ranch dressing for dipping.

### Assorted Gourmet Pizzas

Whitewater Sicilian, smoked salmon pizza, BBQ chicken pizza, pepperoni (Cut into bite sized pieces and serve as an appetizer).

## **PLATTERS**

Serves approximately 30 people

### Seasonal Vegetable

Seasonal vegetables served with a cream cheese dip

### Domestic Cheese & Cracker

Cheddar, mozzarella, marble and Swiss cheeses

### Seasonal Sliced Fresh Fruit

Sliced seasonal fresh fruit, served with a strawberry yogurt dip

### Seasonal Fruit & Cheese

Seasonal sliced fresh fruit and domestic cheeses



## BAR SELECTIONS

### Host Bar

All beverage charges will be automatically billed to your master account  
Consumption is charged on a per drink basis

Bar rail liquor (1 oz)  
Domestic & non-alcoholic beer  
Domestic house wine (4.5 oz)  
Premium beer & coolers  
Bar rail liqueurs (1 oz)  
Premium liquor & liqueurs (1 oz)  
Corkage

Whitewater golf club offers an extensive selection of premium and domestic beer, wine and spirits. Please choose one of the options for a host Bar:

### Host Bar Option #1

Standard bar rail  
Domestic beer

### Host Bar Option #2

Standard bar rail  
Domestic & premium beer  
Bar rail liqueurs (Brandy, Kahlua, Amaretto, Baileys, Sambuca)

### Host Bar Option #3

Standard bar rail  
Domestic & premium beer  
Bar rail liqueurs (Brandy, Kahlua, Amaretto, Baileys, Sambuca)  
Premium liqueurs (Drambuie, Grand Marnier, Cognac)  
Premium liquor (Glenfiddich, Glenlivet, Grey Goose)

Prices does not include 12% gratuity and applicable taxes

### Cash Bar

Applies to groups of 50 or more, regular bar prices apply to groups of less than 50  
guests may be required to purchase tickets from a cashier provided by Whitewater

Liquor (1oz)  
Domestic and non-alcoholic beer  
Domestic house wine (4.5oz)  
Premium beer, coolers & bar rail liqueurs  
Premium liquor & liqueurs  
Soft drinks

All inclusive price – Includes 12% gratuity and applicable taxes





## WINE SELECTIONS

### Red Wines

Cara Sur, Cabernet, Carmenera, Merlot, Tremonte (Chile)  
Centauro, Cabernet, Carmenera, Syrah, Tremonte (Chile)  
Cara Sur, Cabernet, Carmenera, Merlot, Tremonte (Chile) 1000ml  
Estate Merlot, Tremonte (Chile)  
Reserva Cabernet, Tremonte (Chile)  
Reserva Malbec, Tremonte (Chile)  
Monte Rekewa Gran Reserva, Tremonte (Chile)  
Shiraz/Cabernet, Rosemount (Australia)  
Oro de los Coipos, Tremonte (Chile)  
Inkari, Tremonte (Chile)

### White Wines

Reserva Sauvignon Blanc/Viognier, Tremonte (Chile)  
Sauvignon Blanc, Two Oceans (South Africa)  
Gewurztraminer/Riesling, Pondview Estate (Ontario)  
Chardonnay, Robert Mondavi Woodbridge (California)  
Pinot Grigio, Lamberti Santepietre (Italy)  
Sauvignon Blanc, Kim Crawford (New Zealand)

### Sparkling Wine & Champagne

Bright's President (Canada)  
Asti Spumanti, Martini & Rossi (Italy)  
Mumm's Cordon Rouge (France)

### Punches

Non-alcoholic fruit punch (50 servings)  
Champagne punch (50 servings)



*"A vineyard that touches the sky from roots embedded in a gold mine"*

**THE VINEYARD** nestles into the Monte Rekewa in the southern extreme of the Cachapoal Valley and is fed by the Rekewa River which is the natural border between the Cachapoal and Colchagua valleys. The vineyard fluctuates from 300 to 500mts above sea level. The afternoon summer breeze that sweeps off the Andes Mountains also provides slower grape maturation. The grape varieties planted on this unique terrain are Cabernet Sauvignon, Malbec, Syrah, Carmenera, Merlot and Viognier.