



2024 Golf Tournament Package



FAIRWINDS
GOLF CLUB

About Fairwinds

Fairwinds Golf Club is a championship style golf course located in the heart of central Vancouver Island. The club can cater to a range of group sizes, from a full 144-player shotgun start to a smaller corporate outing of 20 players. We pride ourselves on delivering the highest levels of service at a competitive price, with our packages including the guidance and support of experienced tournament staff who will assist you in planning and executing your event seamlessly, from start to finish.

Our team is dedicated to providing you with an exceptional experience, whether you are a first-time tournament organizer or have planned many events in the past. Working with us guarantees that you will receive the best value for your investment. When you choose to host your tournament at Fairwinds, you can be confident that your group will enjoy a first-class event that will leave a lasting impression.



Golf Packages

Our Golf Packages Include:

- 18-holes of golf for your group
- Personal tournament coordinator
- Banquet room rental (the Arbutus Room)
- Microphone, podium and use of our 5x8' HD projector screen
- Registration setup, including tables, chairs, and tents
- Personalized power cart signage
- On-course signage placement and removal
- Personalized competition markers
- Positioning and retrieval of hole-in-one prizes
- Personalized rules and information sheet(s)
- Personalized scorecards
- Beverage cart on the course (minimum numbers required), as well as the 10th tee Snack Shack
- Tournament scoring assistance



Pricing

GROUPS

Tee Time Groups of 16-90	Starting from \$73/ Person-Green fee and cart
Shotgun Flat Rate (Groups of 90+)	\$6650 Charity Event Weekend \$7250 Charity Event Weekend \$7250 Weekday \$7800 Weekend

EXTRAS

Power carts (fleet of 48 carts)	\$21/ Rider
Extra power carts (if over 48 are required)	\$85/ Cart (ordered in groups of 7 carts)
Premium brand-name rental clubs	\$50/ Set
Driving range tokens (45 balls)	\$7/ Token
Exclusive use of the driving range (1.5 hours)	\$200/ Weekdays or \$250/ weekends
Bottled water for all your participants	\$3/ Bottle
Beverage cart services	\$200/ Day





Culinary Philosophy

The Fairwinds culinary team has prepared a selection of fresh, locally sourced options perfect for any occasion. Our dedication to Vancouver Island-based food producers and high-quality products is unparalleled, and our seafood program uses only locally caught and sustainable products. We take as much care in sourcing the food for your function as we do in preparing it. We would be pleased to discuss the menu options for your group outside of our 'Catering Menu' offerings for an additional surcharge.

If you have a special request, allergies or dietary restrictions, please let us know, and we will do our best to accommodate you.

Our pastry Chef is open to your dessert requests and can also provide you with custom wedding or themed cakes upon request.

Taxes and banquet event gratuities are not reflected in the package pricing above. Banquet event gratuities are an additional charge of 18%.

All final numbers must be submitted 30-days before your event day.

Considering the current state of our food chain, costing is very unpredictable and quoted pricing may be subject to change.

Lunch Options

THE SANDWICH BOX LUNCH

Minimum 10 people | \$16

- A variety of sandwiches on Cobs Country grain bread
- Beverage of choice of any non-alcoholic bottled drink
- Snack choice of a chocolate bar or chips

Add a can of ice-cold beer | \$6 per person

BUILD YOUR OWN SANDWICH

Minimum 40 people | \$20

- A variety of sandwich bread and buns
- Tuna salad, egg salad, and assorted cold cuts
- Lettuce, pickles, cheddar cheese, and sliced tomatoes
- Daily featured soup or mixed green salad

Add our Fairwinds signature seafood chowder | \$4 per person

BBQ BURGERS

Minimum 40 people | \$27.50

- Selection of sliced tomato, iceberg lettuce, sliced red onions, pickles, fresh baked Cobs bun
- Mayonnaise, mustard, ketchup, and relish
- Creamy Southwestern coleslaw
- Mixed greens with fresh cucumber, vine tomatoes, shaved carrots, and house vinaigrette

Dinner Buffet Options

GREEK THEMED DINNER

Minimum 40 people | \$45

- Marinated chicken souvlaki skewers
- Fresh made hummus and tzatziki
- Classic Greek salad with kalamata olives and cow feta
- Greek rice or potatoes and honey dill carrots
- Greek style pita
- Chef's fresh prepared theme dessert

Add lamb or prawn souvlaki | \$5 per person

SOUTHWESTERN BBQ BUFFET

Minimum 40 people | \$55

- Memphis style pork side ribs
- Salish Sea pale ale braised chicken legs, slow cooked with house BBQ sauce
- Honey glazed corn bread
- Jalapeno mac and cheese and corn on the cob
- Chef's fresh prepared theme dessert

Upgrade to beef ribs | \$10 per person

AAA BARON OF BEEF

Minimum 40 people | \$65

- Slow cooked baron of beef with traditional au jus and horseradish
- Freshly baked yorkshire puddings
- House-made Caesar salad and house tossed green salad
- Green bean almondine and honey dill carrots
- Hunter chicken supreme breasts
- Rosemary and roasted garlic mashed potatoes
- Chef's fresh prepared theme dessert

Upgrade to prime rib | \$10 per person

Build Your Own Buffet

SALAD OPTIONS

- Mixed greens with fresh cucumber, vine tomatoes, shaved carrots, and house vinaigrette | \$5
- Classic Caesar salad with asiago cheese and house-baked croutons | \$6
- Home-style potato salad with bacon and grainy mustard dressing | \$6
- Creamy Southwestern coleslaw | \$4.50
- Chopped salad with iceberg and romaine lettuce, tomatoes, cucumbers, radishes, sprouts, diced chicken, and ranch dressing | \$7.50
- Crispy chickpea and cucumber salad with red onions, tomatoes, tossed in a creamy tzatziki | \$5.50
- Traditional Greek salad | \$7

ACCOMPANIMENTS

- Yukon mashed potatoes | \$7
- Oven-roasted potatoes | \$7
- 3-cheese scalloped potatoes | \$10
- Roasted vegetables rice pilaf | \$8
- Steamed and buttered seasonal vegetables | \$9
- Crispy brussel sprouts with asiago, lemon and capers | \$10
- Buttered green beans almondine | \$10

ENTRÉE SELECTIONS

- Hunter chicken supreme breast, mushrooms and pearl onions | \$18
- Teryaki Louis Lake steelhead | \$20
- BBQ pork side ribs, falling off the bone | \$20
- Slow roasted baron of beef with au jus and horseradish | \$22
- Roasted vegetable and four cheese lasagna | \$16.50
- Slow-roasted prime rib with demi glaze | \$32
- Pork tenderloin with green peppercorn brandy sauce | \$20

BEVERAGE SELECTION

House Wines

- 6oz | \$7
- 9oz | \$10
- Bottle | 25

Beer and Cocktails

- Local beer on tap
Sleeve | \$5.50 Pint | \$7.50 Jug | \$20
- Domestic beer bottle | \$6
- Imported beer bottle | \$7.25
- Ciders and coolers | \$7-\$9
- Bar brand premium liquor 1oz | \$7.25
- Liquor martini 2oz | \$12

Non-Alcoholic

- Pop | \$3
- Juice | \$3
- Non-alcoholic cocktails | \$5.50
- Bottled water | \$2.25

Please note: A complimentary bartender is provided for both cash and host bars with a minimum of \$300 in bar sales, or a charge of \$20 an hour for a minimum of four hours will be applied. All bar prices are subject to applicable taxes. Host bars are subject to a 18% service charge.

DESSERTS

Coffee and tea station, choice of one dessert option | \$9

- Cheesecake
- Flourless chocolate torte
- Creme brulee
- Carrot cake with cream cheese frosting
- Chocolate mousse
- Assorted house-made squares
- Fresh seasonal fruits



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