



EVENTS PACKAGE | 2023

Black Mountain Golf Club

Thank you for your interest in hosting an event at Black Mountain Golf Club in the beautiful Okanagan.

Named *PGA of BC Golf Facility of the Year* in 2018, Black Mountain Golf Club is known for its spectacular course conditions from early spring to late fall. The course gives the golfer a feeling that is not found anywhere else in the area. Black Mountain Golf Club is a public Kelowna golf course that caters to players that enjoy large quick bent grass greens, perfectly manicured fairways, and an array of golf holes like no other in the Okanagan.

Black Mountain Golf Club is the perfect venue for private events, both golf & non-golf events. Enjoy an exceptional course, professional service and a delicious menu that rivals the stunning views. Open year round, our clubhouse offers a spectacular backdrop for birthdays, anniversaries, staff parties, holiday parties, retirement functions, and any other event you can dream up.

Our facility is unique and intimate - perfect venue for groups of 4 to 150 guests. Let our team wow you and your guests while taking care of the little details that ensure the success of your event.

CONTACTS:

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250.765.6890

BLAKE KINGSWOOD
Food & Beverage Manager
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RUSS LATIMER
General Manager
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GROUP PACKAGES INCLUDE THE FOLLOWING...

Green Fees & Shared Power Cart

Tournament Services:

- 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
- Player assistance / club attendant

Banquet Services:

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

OPTIONS TO YOUR TOURNAMENT PACKAGE

- A Selection of Plated, Buffet or BBQ Dinners
- Master Account Charge Cards – May be used on roaming carts, halfway kiosks and in clubhouse
- Personalized Beverage Cart Service - Have your own on-course host or hostess, ask us for details
- Halfway Beverage and Sandwich/Hot Dog Coupon
- Boxed Lunch (see attached menus)
- Premium Cleveland Golf Club Rentals
- Logo'd clothing, golf balls & accessories available for purchase
- Canadian PGA Golf Professional Teaching Clinics
- Scorecard assistance and computer assisted scoring
- Special Packages for your On Course Competition Prizes



GROUP PRICING (16+ players | rates include 18 holes with power cart and all taxes)

Monday – Thursday

- Prime Time | \$110 per player
- Twilight Times | \$80 per player

Fridays, Weekends & Holidays

- Prime Time | \$120 per player
- Twilight Times | \$90 per player

SHOTGUN EVENT PRICING (Based on full course rental | Maximum 144 players)

Afternoon Course Rental

- Monday - Thursday Afternoon | 2pm Shotgun Start | \$10,000 + gst
- Friday, Weekend & Holiday Afternoon | 2pm Shotgun Start | \$11,500 + gst

Full Day Course Rental

- Monday - Thursday All Day | \$15,500 + gst
- Friday, Weekend & Holiday All Day | \$17,000 + gst

Additional Minimum Spend Requirements for Course Rentals:

- \$5,000 Minimum Spend in Food & Beverage | \$7,500 for full day course rental
- \$1,500 Minimum Spend in Golf Shop Product | \$2,500 for full day course rental

MODIFIED SHOTGUN PRICING (Maximum 72 players)

Inquire about pricing and availability... will depend on # of players, day of week, time of day, etc.



Black Mountain is an 18-hole, par-71 championship Kelowna golf course that spans 6,400 yards. Every level of golfer is welcome at Black Mountain, thanks to four tee boxes and a masterfully-planned design. The course features six par-3s, seven par-4s and five par-5s.

Scorecard

HOLES	1	2	3	4	5	6	7	8	9	OUT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
GOLD 70.2/122	363	578	395	224	372	487	211	509	215	3354	344	182	534	234	365	352	323	219	501	3054	6408		
GOLD/BLUE 69.7/122										329										472	491		
BLUE 67.6/115	315	534	377	180	311	459	176	446	182	2980	314	154	501	210	341	337	307	191	484	2839	5819		
BLUE/WHITE 66.1/110										280										240	540		
WHITE 64.9/107 M: 69.8/120	272	498	334	138	283	441	153	407	146	2672	281	124	467	149	313	316	291	164	455	2560	5232		
WHITE/RED 62.7/111										244										240	480		
RED 66.2/109	234	450	259	118	238	412	117	317	112	2257	272	108	408	128	293	288	263	128	429	2317	4574		
PAR	4	5	4	3	4	5	3	5	3	36	4	3	5	3	4	4	4	3	5	35	71		
HANDICAP MEN/ LADIES	17/13	1/1	7/9	15/17	11/7	5/3	13/11	3/5	9/15		18/18	12/8	2/2	10/12	4/4	14/14	16/16	8/10	6/6				
+/-																							
MARKER											PLAYER										DATE		

The natural topography of the mountainside creates both challenging and breathtaking elevation changes, fairways and greens. And our signature island green is an unforgettable feature.



TOURNAMENT PLANNING CHECKLIST:

Event Checklist

- Sign and return contract with deposit to secure your date
- Decide on prizes - golf shop purchases, customized accessories and/or apparel
- Confirm "Hole-in-One" prizes and arrange applicable insurance coverage
- Confirm Format - Shamble, Texas Scramble etc.
- Confirm Contests - Longest Drive (LD), Closest to the Pin (KP), Putting, Straightest Drive, Hole in Ones
- Confirm scoring format, tee decks & format sheet
- Confirm transportation requirements

21-30 Days Before Event

- Confirm final numbers and pay final balance
- Finalize prize requirements from the golf shop
- Confirm Food & Beverage requirements - menu, seating arrangement, special dietary requests
- Bar requirements/Cocktail Hour requirements
- Banquet Setup - number of people per table, AV equipment, number of prize tables
- Confirm Registration setup
- Confirm On-Course details and requirements, Food & Beverage account form
- Tables and chairs required, Signage, Ice, etc.
- Confirm any required Rental Equipment; golf clubs, etc.
- Send event details to tournament participants
- Registration time, dinner time, directions to course, dress code-including Spike Policy
- Confirm on-site tournament contact

7 Days Before Event

- Email Draw - List of players - pairings and foursomes, Handicap list for scoring
- Email Corporate or Group logo for use on cart signs
- Confirm any changes to Banquet numbers – no reductions after this point

1 Day Before Event

- Deliver all Signage and all other on-course materials

BREAKFAST

HOT BOXED

Ham, Cheese & Egg Breakfast Sandwich
Piece of Fruit
Bottle of Water/Juice/Pop

CONTINENTAL

Fresh Baked Muffins, Pastries, Croissants
with Butter & Preserves
Seasonal Fruit Salad
Coconut Vanilla Yogurt
Granola
Bottle of Water/Juice/Pop

ADD ONS

Crispy Battered Hash Browns
Fresh Baked Croissants *with Butter & Preserves*
Granola & Coconut Vanilla Yogurt
Smoky Bacon
Sausage Links
Scrambled Eggs
Add to your Scrambled Eggs...
Shredded Cheese
Pico de Gallo
Honey Ham

BENEDICT BUFFET

Honey Smoked Ham Eggs Benedict
Vegetarian Eggs Benedict
Crispy Battered Hash Browns
Seasonal Fruit Salad
Chilled Juices, Coffee & Tea

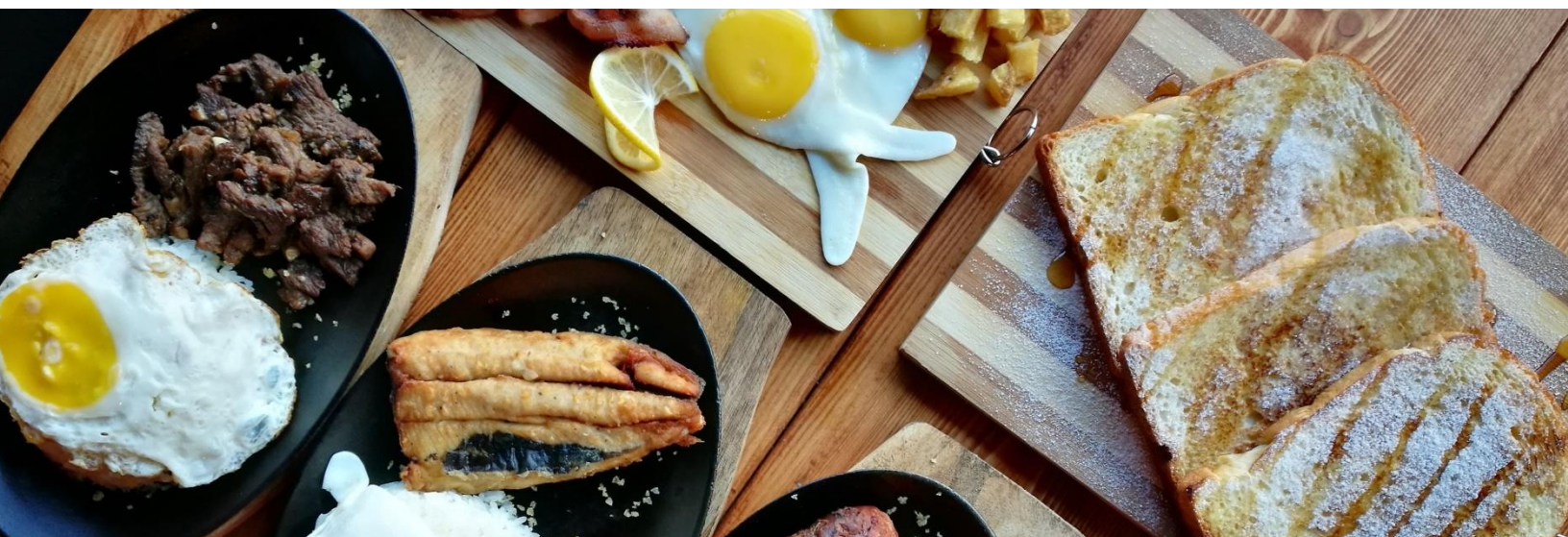
CLASSIC BREAKFAST BUFFET

Fresh Baked Croissants *with Butter & Preserves*
Scrambled Eggs
Smoky Bacon & Sausage Links
Crispy Battered Hash Browns
Seasonal Fruit Salad
Chilled Juices, Coffee & Tea
Add on Cinnamon French Toast

... Please contact us for current pricing.

... Brunch items and menus available upon request

... Minimum # of people required for certain options



LUNCH / ON COURSE / AT THE TURN

BOXED LUNCH

Deli or Veggie Sandwich

Turkey & Swiss / Ham & Cheddar

Smoked Meat & Cheddar

Veggie & Goat Cheese

Fresh Baked Cookies

Bag of Chips

Piece of Fruit

Bottle of Water/Juice/Pop

SOUP & SANDWICH BUFFET

Assorted Sandwiches on freshly baked

Portuguese Buns and Roast Garlic & Herb

Tortilla Shells

Turkey & Swiss / Ham & Cheddar

Smoked Meat & Cheddar

Veggie & Goat Cheese

One Soup Option

Cream of Tomato / Home Style Chicken & Rice

Creamy Loaded Potato

Two Specialty Salads

Kettle Chips w Dipping Sauce

AT THE TURN

DELI SANDWICH

With Domestic Beer or High Ball

With Non-Alcoholic Beverage

HOT DOG OR SMOKIE

With Domestic Beer or High Ball

With Non-Alcoholic Beverage

SPECIALTY SALADS

Farmer's Salad

A fresh mixture of Micro Greens, Chef's selected vegetables, lightly toasted Pumpkin Seeds and tossed with Okanagan Pear Maple Vinaigrette.

Caesar Salad

Freshly chopped Romaine Hearts, Blue Cheese Caesar Dressing, Smoked Bacon Bits, Garlic Croutons, Shredded Parmesan and Lemon

Potato Salad

Creamy Red Potato Salad with Onion, Celery, Herbs, Egg & Peppers.

Pesto Pasta Salad

Pesto Ranch Pasta Salad with Red Onion, Red Peppers & Broccoli.

... Ask about our current pricing.

... Lunch buffets available until 3pm only

... Minimum # of people required for certain options.



LUNCH

VEGETABLE STIR FRY BUFFET

Chilled Items

Two Specialty Salads

Entrée's

Broccoli, Carrot, Peppers, Red Onion
Sauteed in House Made Szechuan
Sauce over Steam Basmati Rice

Add: Baby Shrimp or Chicken

Hot Items

Kettle Chips *with Chipotle Aioli*

PULLED PORK BUFFET

Chilled Items

Two Specialty Salads

Entrée's

Braised Pulled Pork

***served on a Fresh Brioche Kaiser with Assorted
Condiments*

Hot Items

Kettle Chips *with Chipotle Aioli*

BBQ BURGER BUFFET

Chilled Items

Two Specialty Salads

Entrée's | One per person

7oz Beef Burger

6oz Chicken Breast

***served on a Fresh Brioche Kaiser with a variety of
fresh toppings and condiments*

Hot Items

Kettle Chips *with Chipotle Aioli*

... Ask about our current pricing.

... Lunch buffets available until 3pm only

... Minimum # of people required for certain options.

LUNCH CONTINUED...

ALFREDO PESTO VEGETABLE ROTINI BUFFET

Chilled Items

Two Specialty Salads

Entrée's

A medley of Peppers, Red Onion, Fresh Tomatoes, Spinach and Alfredo Sauce served over Rotini with Garlic Bread.
Add Baby Shrimp or Chicken

Hot Items

Kettle Chips *with Chipotle Aioli*

BUTTER CHICKEN BUFFET

Chilled Items

Two Specialty Salads

Entrée's

Butter Chicken simmered in blended spices, served with Basmati Rice & Garlic Naan

Hot Items

Kettle Chips *with Chipotle Aioli*

ADD ANY OF THESE OPTIONS TO YOUR LUNCH BUFFET

Soups

Cream of Tomato Soup
Home Style Chicken & Rice Soup
Creamy Loaded Potato Soup

Sides

Salt Spring Island Mussels
Scalloped Potatoes
Spanish Rice
Pan Rolls & Butter
Extra Salad Option

Shareable

Chicken Wings
Dry Ribs
Charcuterie Board (10ppl)
Fresh Vegetable Crudit  (10ppl)
Seasonal Fruit Plate (10ppl)

Proteins – Min. 12ppl

Cracked Pepper & Herb Crusted Salmon
Roasted Lemon Rosemary Chicken Breast
Buttery Garlic Prawn Skewer (5 prawns)

Dessert

Assorted Dessert Squares



DINNER

BBQ RIBS & CHICKEN

Chilled Items

Two Specialty Salads

Entrée's | One per person

Braised BBQ Pork Ribs 1/3 Rack

Baked Quarter Chicken Leg

Hot Items

Roasted Baby Potatoes

with Sour Cream, Bacon Bits & Green Onion

Four Vegetable Medley

Pan Rolls & Butter

Kettle Chips *with Chipotle Aioli*

SPINACH & FETA CHICKEN

CANNELLONI

Chilled Items

Two Specialty Salads

Entrée's

Baked in Alfredo & Marinara Sauces

topped with Cheddar & Monterey

Cheese

Hot Items

Four Vegetable Medley

Garlic Bread

Kettle Chips *with Chipotle Aioli*

CARVED NY STRIPLOIN

Chilled Items

Two Specialty Salads

Entrée's

Herb & Spice Crusted Striploin

with Red Wine Demi Glace,

Horseradish & Grainy Mustard

Hot Items

Roasted Red Pepper & Garlic Mashed Potatoes

Four Vegetable Medley

Pan Rolls & Butter

Kettle Chips *with Chipotle Aioli*

... Ask about our current pricing.

... Minimum # of people required for certain options.



DINNER *Cont'd...*

SALMON & PRAWN SKEWERS

Chilled Items

Two Specialty Salads

Entrée

Cracked Pepper & Herb Crusted 4oz
Salmon Filet *with Lemon Cream Sauce*
Buttery Garlic Prawn Skewer. Cracked
Pepper & Herb Crusted 4oz Salmon
Filet *with Lemon Cream Sauce*

Hot Items

Spanish Rice
Four Vegetable Medley
Pan Rolls & Butter
Kettle Chips *with Chipotle Aioli*

CARVED PORK LOIN

Chilled Items

Two Specialty Salads

Entrée

Rosemary Mango Glazed Pork Loin
with Sweet Pineapple Demi Glace

Hot Items

Roasted Red Pepper & Garlic Mashed
Potatoes
Four Vegetable Medley
Pan Rolls & Butter
Kettle Chips *with Chipotle Aioli*

ADD ANY OF THESE OPTIONS TO YOUR DINNER BUFFET

Sides

Salt Spring Island Mussels
Scalloped Potatoes
Spanish Rice
Pan Rolls & Butter
Extra Salad Option

Shareable

Chicken Wings
Dry Ribs
Charcuterie Board (10ppl)
Fresh Vegetable Crudité (10ppl)
Seasonal Fruit Plate (10ppl)

Proteins – Min. 12ppl

Cracked Pepper & Herb Crusted Salmon
Roasted Lemon Rosemary Chicken Breast
Buttery Garlic Prawn Skewer (5 prawns)

Dessert

Assorted Dessert Squares

... Ask about our current pricing.

... Minimum # of people required for certain options.

RECEPTION PLATTERS

CHEESE BOARD

Assorted Imported & Domestic Cheeses served with Crackers & Fruit Garnish

ASSORTED MEAT BOARD

Smoked & Cured Deli Meats with Fresh Rolls & Condiments

VEGETABLE PLATTER

Garden Fresh Vegetables with Assorted Dips

FLATBREADS

Assorted Meat & Vegetable Flatbreads

CHICKEN & BEEF SKEWERS

MEATBALLS

CHICKEN WINGS

Choose between Hot, BBQ, Teriyaki, Salt and Pepper, Dry Cajun, Honey Garlic, Lemon Pepper or Sweet Chili. Ranch or Blue Cheese dipping Sauce. **Gluten Free.**

DRY RIBS

14 oz. of Pork Ribs tossed with Salt & Pepper, served with Sweet Lime Sauce for dipping.



575 Black Mountain Drive
Kelowna, BC V1P 1P7

Black Mountain Grille
250.765.6890

ADDITIONAL INFORMATION

Room Rental Charge - \$500

Charge includes use of banquet tables & chairs, black linens, TV's, music system, microphone, WIFI and podium

Patio Rental Charge - \$500

Charge includes use of banquet tables & chairs, black linens, TV's, music system, microphone, WIFI and podium

Bartender Fee - \$100

Any function that requires a bartender

Bags of Ice - \$6.00

For on course stations. Per bag of ice, quantities limited

Beverage Cart / Stationary Cart

1 Moving Cart or 1 Stationary Cart - \$50

2 Stationary Carts or 1 Stationary Cart and 1 Moving Cart - \$150

2 Stationary Carts and 1 Moving Cart - \$250

These charges will be waived if the overall spend is greater than \$2,000



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 30 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) **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.
- 4) **Payment Terms:** We require payment of 100% of the total amount of your golf, food, and beverage requirements, 14 days after the date of the event. This is based on guaranteed numbers.
- 5) **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.
- 6) **Signage, Displays:** The Black Mountain 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 Black Mountain 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.
- 7) **Service Charges:** All food and beverage services are subject to a 18% service charge.
- 8) **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.
- 9) **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.
- 10) **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. Charging privileges will be shown with a charge card provided by Black Mountain Golf Club
- 11) **Liability:** The Black Mountain 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 BMGC discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. The Black Mountain 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.
- 12) **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.
- 13) **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.
- 14) **Power Cart Waiver:** I promise to hold The Black Mountain 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.
- 15) **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 \$86.33.
- 16) **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.
- 17) **Shot-gun Gratuity:** For all events involving shot-gun starts, an outside service gratuity of \$1.50 per player will apply.