

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, and Score Golf Top 59 Value Public Courses in Canada, Black Mountain Golf Club is known for its spectacular course conditions from spring through 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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General Manager

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Food & Beverage Manager

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SHANE PUGLIESE

Head Golf Professional

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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

- Use of Golf Genius Tournament Management Software
- A Selection of 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 | \$125 per player
- Twilight Times | \$90 per player

Fridays, Weekends & Holidays

- Prime Time | \$135 per player
- Twilight Times | \$95 per player

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

Full Day Course Rental

- Monday Thursday All Day | \$17,500 + gst
- Friday, Weekend & Holiday All Day | \$19,000 + gst

Additional Minimum Spend Requirements for Course Rentals:

- \$8,000 Minimum Spend in Food & Beverage
- \$1,500 Minimum Spend in Golf Shop Product

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



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

GRAB AND GO SANDWICH \$12

Ham, Cheese & Egg Breakfast Sandwich Chilled Juices, Coffee & Tea

CONTINENTAL \$21

Muffins, Pastries, Croissants with Butter & Preserves
Seasonal Fruit Salad
Berry Yogurt
Granola
Chilled Juices, Coffee & Tea

ADD ONS

Honey Ham

Crispy Battered Hash Browns
Fresh Baked Croissants with Butter & Preserves
Granola & Berry Yogurt
Black Forest Ham
Sausage Patties
Scrambled Eggs
Piece of Whole Fruit
Cinnamon French Toast
Add to your Scrambled Eggs...
Shredded Cheese
Pico de Gallo

Black Mountain Breakfast \$30

Muffins, Pastries, Croissants
with Butter & Preserves
Berry Yogurt
Granola
Scrambled Eggs
Smoky Bacon and Sausage Links
Crispy Battered Hash Browns
Seasonal Fruit Salad
Chilled Juices, Coffee & Tea

CLASSIC BREAKFAST BUFFET \$25

Fresh Baked Croissants with Butter & Preserves
Scrambled Eggs
Smoky Bacon
Crispy Battered Hash Browns
Seasonal Fruit Salad
Chilled Juices, Coffee & Tea

- ... 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 Avail from 11-4

BOXED LUNCH \$20

Deli or Veggie Sandwich Fresh Baked Cookies Bag of Chips Piece of Fruit Bottle of Water/Juice/Pop

SOUP & SANDWICH BUFFET \$28

Assorted Sandwiches and Wraps

One Soup Option

Cream of Tomato / Home Style Chicken & Rice Beef and Vegetable

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

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, Housemade Caesar Dressing, Smoked Bacon Bits, Garlic Croutons, Shredded Parmesan and Lemon

Potato Salad

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

Chipotle Pesto Pasta Salad

Chipotle Pesto Dressed Pasta Salad with Assorted Vegetables

Baby Spinach and Goat Cheese Salad

Baby Spinach tossed in a Strawberry Balsamic, Topped with Carrots, Peppers, Onions, Cranberries, Spicy Pecans, and Goat Cheese

Greek Salad

Cucumbers, Tomato, Red Onion, Black Olives, Greek Dressing and Goat Cheese



LUNCH Avail from 11-4

VEGETABLE STIR FRY BUFFET \$24

Chilled Items

Two Specialty Salads

Entrée's

Assorted Vegetables Sauteed in a House Made Szechuan Or Teriyaki Sauce over Steamed Basmati Rice

Add: Baby Shrimp or Chicken

Hot Items

Kettle Chips with Chipotle Aioli

PULLED PORK BUFFET \$26

Chilled Items

Two Specialty Salads

Entrée's

Braised Pulled Pork

**served with Assorted Condiments

Hot Items

Kettle Chips with Chipotle Aioli

BBQ BURGER BUFFET \$28

Chilled Items

Two Specialty Salads

Entrée's | One per person

6oz Wagyu and Pork Belly Patty 6oz Chicken Breast

**served with a variety of fresh toppings and condiments

Add: Sauteed Mushrooms and Onions

Hot Items

Kettle Chips with Chipotle Aioli

^{...} Ask about our current pricing.

^{...} Lunch buffets available until 4pm only

^{...} Minimum # of people required for certain options.

^{...} Add \$12pp to upgrade and Lunch Buffet to Dinner Buffet

ADD ANY OF THESE OPTIONS TO YOUR LUNCH BUFFET

Soups

Cream of Tomato Soup Home Style Chicken & Rice Soup Beef and Vegetable Soup

Sides

Alfredo Pesto Rotini Roasted Nugget Potatoes Spanish Rice Pan Rolls & Butter Extra Salad Option

Shareable

Chicken Wings
Lemon garlic Mussels
Bowl Of Bones
Charcuterie Board (20ppl)
Fresh Vegetable Crudité (10ppl)
Seasonal Fruit Plate (10ppl)

Dessert

Assorted Dessert Squares & Cookies Individual Mason Jar Cheesecake



DINNER Avail After 4pm

Carved NY Striploin - \$55

Herb and Spice Crusted Striploin with Red Wine Demi-Glace

BBQ Ribs and Chicken - \$42

1/3 Rack of Braised Ribs and BBQ Chicken Breast

Salmon and Prawn Skewers - \$45

Cracked Pepper and Herb Crusted Salmon with Lemon Cream Sauce and Buttery Garlic Prawns

Carved Pork Loin - \$40

Rosemary Mango Glazed Pork Loin with Apricot Demi-Glace

All Dinner Buffets Above Include

Chilled Items

Two Specialty Salads

Hot Items

Roasted Nugget Potatoes Vegetable Medley Pan Rolls and Butter

Kettle Chips with Chipotle Aioli and Assorted Dry Flavours

... Ask about our current pricing.

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





Avail After 4pm

Specialty Pasta Buffet \$42

Chilled Items

Four Specialty Salads

Entrée's | One per person Chicken Alfredo Rotini Vegetable Primavera

Hot Items

Kettle Chips with Chipotle Aioli and Assorted

Dry Flavours

Garlic Toast

ADD ANY OF THESE OPTIONS TO YOUR DINNER BUFFET

Sides

Alfredo Pesto Rotini Roasted Nugget Potatoes Spanish Rice Pan Rolls & Butter Extra Salad Option

Shareable

Chicken Wings
Lemon Garlic Mussels
Dry Ribs
Charcuterie Board (20ppl)
Fresh Vegetable Crudité (10ppl)
Seasonal Fruit Plate (10ppl)

Dinner Addons- Min. 12ppl

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

Dessert

Assorted Dessert Squares & Cookies Individual Mason Jar Cheesecake

Black Mountain Golf Club

575 Black Mountain Drive Kelowna, BC V1P 1P7 ... Ask about our current pricing.

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

APPIES AND ADD-ONS

CHARCUTERIE BOARD (20ppl) \$120

Assorted Cheeses, Cured and Smoked Deli Meats, Antipasto, Olives served with Crackers

VEGETABLE CRUDITE (10ppl) \$50

Fresh Vegetables served with an assortment of dips

SEASONAL FRUIT PLATTER (10ppl) \$70

A Fresh Selection of seasonal fruits served with Yogurt

Chicken Wings \$20/lb

Choose Between Hot, Teriyaki, Salt and Pepper, Dry Cajun, Honey Mustard, Lemon Pepper, Sweet Chili, Szechuan, Caesar, or Firecracker. Served with Ranch or Blue Cheese Dip

Bowl Of Bones \$18

14oz of Pork Ribs tossed with Salt & Pepper and served with Sweet Lime Sauce for Dipping

Lemon Garlic Mussels \$17/lb

Mussels sauteed in a White Wine Lemon Garlic Sauce served with Garlic Bread

ADDITIONAL INFORMATION

Room Rental Charge - \$500

Charge includes use of banquet tables & chairs, black linens, TV's, music system, microphone, WIFI and podium. This fee will be waived on full course rentals when minimum spend requirements are met.

Patio Rental Charge - \$500

Charge includes use of banquet tables & chairs, black linens, TV's, music system, microphone, WIFI and podium. This fee will be waived on full course rentals when minimum spend requirements are met.

Bartender Fee - \$100

Any function that requires a bartender. This fee will be waived on full course rentals when minimum spend requirements are met.

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.