



2022

TOURNAMENT PACKAGE

www.darcyranchgolf.com 403-938-5522
376 D'Arcy Ranch Drive Okotoks T1S1A5



ALL WEEK TOURNAMENT PACKAGE 116.00 INCLUDING GST PLUS MEALS

Personalized Check In

18 Holes Guest Fee

Power Cart

Use of Range and Practice Facility

14.00 Per Person Prize Fund

Bag Tags & Cart Labels

Cart Staging & Bag Loading

Pre-Printed Scorecard

Proximity Hole Preparation

Set Up for Sponsored Holes

Set Up for Hole Signage

Scoring

BREAKFAST MENU OPTIONS



D'Arcy Dash

Canadian Back Bacon, Egg & Aged Cheddar Sandwich
Hash Brown Patty

Seasonal Fruit & Berries

Arabica Coffee & Artisan Tea

16.00

Western

Buttermilk Pancakes with Butter & Syrup

Hickory Smoked Bacon

Chicken Apple Breakfast Sausages

Seasonal Fresh Fruit & Berries

Arabica Coffee & Artisan Tea

19.00

ALL PRICES INCLUDE GRATUITY AND GST

BREAKFAST MENU OPTIONS

Early Riser

Cheddar Scrambled Eggs
Hickory Smoked Bacon
Chicken Apple Breakfast Sausages
Herb Roasted Breakfast Potatoes
Seasonal Fresh Fruit & Berries
Arabica Coffee & Tea
20.00

Continental

Variety of Fresh Baked Breakfast Pastries & Muffins
Assorted Individual Yogurts
Sundried Fruit & Nut Granola Bars
Seasonal Fresh Fruit & Berries
Arabica Coffee & Tea
18.00



LUNCH

MENU OPTIONS

Between the Bread

Chef's Daily Soup Kettle

Fresh Field Greens

Seasonal Inspired composed salad

Shaved Roast Beef & Swiss Cheese Sandwich

Smoked Ham & Aged Cheddar Sandwich

Chicken Club Wrap

Garden Vegetarian Wrap (v)

Albacore Tuna Salad with Scallions & Citrus Aioli

Vegetable Crudites with Herb Dip

A Selection of Pickles, Olives and Marinated Relishes

Freshly Baked Cookies

Bottled Water

28.00



LUNCH

MENU OPTIONS

Jerry's Sandwich

Black & White Sesame Brioche Kaisers

Caesar Salad

24 Hour Smoked BBQ Pulled Pork or BBQ Beef on a Bun

Kale & Cabbage Slaw

Buttermilk Marinated Onion Frits

House Kettle-Fried Gaufrette Potatoes

Assortment of Condiments

Freshly Baked Cookies

Bottled Water

25.00



LUNCH

MENU OPTIONS

Spolumbo Smokie

Fresh Baked Crusty Roll

Caesar Salad

Spicy Italian Sausage

Sicilian Aged Provolone, Caramelized Onions & Peppers

House Kettle-Fried Gaufrette Potatoes

Assortment of Condiments

Freshley Baked Cookies

Bottled Water

27.00

Chef's Burger Bar

Black & White Sesame Brioche Kaisers

Caesar Salad

House-Ground Wagyu Beef Patties

Smoked Bacon & Aged Cheddar

Lettuce Tomatoes, Red Onions Confit & Dill Pickles

House Kettle-Fried Gaufrette Potatoes

Freshly Baked Cookies

Bottled Water

30.00

DINNER

MENU OPTIONS



Chef's Baron of Beef

Assorted Rolls & Butter

California Field Greens

Chef's Choice of Two Composed Salads

24 Hour Roasted AAA Beef with Yorkshire Pudding

Pork Tenderloin with Wild Mushroom Ragout

Mousseline Potatoes with Truffle- Infused Cream

Bouquetiere of Garden Vegetables

Seasonal Fresh Fruit & Berries

Chef's Selection of Housemade Desserts

Arabica Coffee & Tea

45.00

SmokeHouse Grill

Assorted Rolls & Butter

California Field Greens

Chef's Choice of Two Composed Salads

HouseSmoked Pork Ribs

Grilled Lemongrass Chicken

Baked Rice Pilaf

Bouquetiere of Garden Vegetables

Seasonal Fresh Fruit & Berries

Chef's Selection of Housemade Desserts

Arabica Coffee & Tea

40.00 Without Ribs 36.00

DINNER

MENU OPTIONS

The Eagle

Assorted Rolls & Butter

California Field Greens

Chef's Choice of Two Composed Salads

8oz Alberta Striploin Steak or Alberta Prime Rib

Herb Roasted Bintje Potatoes

Medley of Seasonal Vegetables

Seasonal Fresh Fruit & Berries

Chef's Selection of Housemade Desserts

Arabica Coffee & Tea

48.00



DINNER

MENU OPTIONS

Winner's Circle

Assorted Rolls & Butter

California Field Greens

Chef's Choice of Two Composed Salads

8oz Alberta Striploin Steak-aged 28 days

Chicken Breast Piccata or Maple Glazed Salmon

Herb Roasted Bintje Potatoes

Medley of Seasonal Vegetables

Seasonal Fresh Fruit & Berries

Chef's Selection of Housemade Desserts

Arabica Coffee & Tea

55.00

ALL PRICES INCLUDE GRATUITY AND GST



Rules and Regulations

1. If the course is deemed unplayable we will attempt to reschedule your event. We would prefer to hold the banquets as scheduled but if this is not suitable then all monies will be refunded. If it is raining and the course is playable the event will proceed as outlined in Function Agreement.
2. No alcohol beverages are to be brought into the area due to AGLC regulations. Zero tolerance for intoxicated golfers. The staff at D'Arcy Ranch has been instructed to stop serving patrons who show any signs of intoxication.
3. Damage to rental equipment, power carts or golfing facilities are the responsibility of the lessee.
4. Gambling is prohibited due to AGLC regulations.
5. 1000.00 deposit is required at time of booking
6. Two weeks prior to the tournament a function sheet will be emailed to you to confirm details. A 50% deposit will be required, with the remainder due after the event. A signed function sheet must be returned to D'Arcy Ranch one week prior to tournament.
7. Confirmed tournament numbers must be received FIVE (5) days in advance. After this time significant changes may not be accepted.
8. All golfers are responsible to complete the tournament round in 5 hours or less. If their speed of play is a problem they may be asked to skip a hole or start from the 150 yd. markers.

Dress Code

The following Dress Code will be enforced in all areas of the Golf Course and Practice Area.

All players must wear a minimum of proper golf attire. This includes slacks, Bermuda shorts, culottes, skirts, sport shirt and golf shoes or soft sole shoes.

Please No Blue Jeans

Please make sure everyone is informed of the dress code