



2024

TOURNAMENT PACKAGE

D'ARCY RANCH GOLF CLUB

www.darcyranchgolf.ca

Tournament Package (Monday - Friday) \$129.00 green fee includes:

Located just minutes south of Calgary, D'Arcy Ranch Golf Club is a pristine championship 18-hole public golf course with a balanced design that offers wide open bowl-type fairways and challenging par 3's.

- Package includes an 18-hole and power cart fee, use of driving range and practice facility.
- **Course Set-Up:** D'Arcy Ranch Golf Club will assist with course set-up, proximity holes, sponsor signage and course events.
- **Personalized Check-In:** D'Arcy Ranch Golf Club will assist with registration table (s), cart staging, bag loading, bag tags, personalized cart labels, scorecards, rule sheets, and sponsor signage.
- **Prize Allotment:** \$14.00 per person to be used on pro shop merchandise or gift certificates for your guests.
- **Sponsor Hole Set-Up:** For up to 4 holes - additional sponsor holes are subject to additional fees.
- **Private Banquet Room:** Enjoy one of our custom meal options before or after play.

Minimum size for a corporate tournament is 30 players, and 120 players for a shotgun.

Tournament Package green fee pricing for Saturday and Sunday is \$139.00.

OTHER SERVICES AVAILABLE

The following services are available for an additional fee:

- Beat the Pro
- Hole-in-one insurance
- On-course food and beverage options
- Golf club rental sets - \$40 for premium set, \$20 for regular set
- Bottled water for carts
- Hole-In-One spotters
- Custom tee gifts
- Volunteer or sponsor carts may be subject to additional fees

If you have any special requests, please ask the Tournament Coordinator and we will try to accommodate as best we can.

ON COURSE BEVERAGE HOLES

- D'Arcy Ranch Golf Club's Snack Bar, and beverage carts located on hole 6 and hole 14, are available on the course during tournament play.
- Sponsors must complete a Sponsor Agreement form 7 days prior to the event.
- If you are a licensed agent with a liquor company, you may hand out samples of your product at a sponsored hole for a fee of 150.00 + taxes.



RULES AND REGULATIONS

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 the Tournament Agreement.

Damage to rental equipment, power carts, or golfing facilities are the responsibility of the lessee. Gambling is prohibited due to AGLC regulations.

TOURNAMENT BOOKING POLICIES

- A deposit of \$1,000 is required at the time of booking.
- Two weeks prior to the tournament, a function sheet will be emailed to you to confirm details. At this time 50% deposit will be required, with the remainder due after the event.
- A signed function sheet must be returned to the D'Arcy Ranch Tournament Coordinator one week prior to tournament.
- Confirmed tournament numbers must be received FIVE (5) days in advance. After this time, any changes will be subject to a fee of 50%.

PACE OF PLAY

There will be a maximum of 5 hours allotted to your group. If any players are reported to be out of position, or fall 1 hole behind the group in front of them, one of our staff will aid and assist the group until they are back in position. They may be asked to move to the 150 yard marker to speed up play.



FOOD AND BEVERAGE

BREAKFAST

(B1) Clyde's Grab 'N' Go

Served at Clyde's Corner (Snack Bar)

Fresh Baked Muffin and Arabica Coffee

6.00

(B2) D'Arcy Dash To Go

Served at Clyde's Corner (Snack Bar)

Canadian Back Bacon, Egg, and Aged Cheddar Sandwich

9.00

(B3) D'Arcy Dash - Buffet

Canadian Back Bacon, Egg, and Aged Cheddar Sandwich

Hash Brown Potatoes

Seasonal Fruit Skewers

Arabica Coffee and Selection of Artisan Teas

22.00

(B4A) Arabica Coffee

3.00

(B4B) Bailey's and Arabica Coffee

9.00

Any dietary restrictions must be advised 72 hours in advance in writing.

Pricing includes GST and Gratuity



LUNCH

(L1) Between the Bread - Buffet

Chef's Daily Soup
Fresh Field Greens
Seasonal Inspired Composed Salad
Shaved Roast Beef and Swiss Cheese Sandwich
Chicken Club Wrap
Garden Vegetarian Wrap (v)
Albacore Tuna Salad with Scallions
Vegetable Crudites with Herb Dip
A Selection of Pickles, Olives, and Marinated Relishes
Freshly Baked Cookies
32.00

(L2) Chef's Burger Bar - Buffet

Sesame Brioche Kaisers
House-Ground Beef Patties (with Smoked Bacon and Aged Cheddar)
Lettuce, Tomatoes, Red Onion, and Dill Pickles
French Fries
Caesar Salad
Freshly Baked Cookies
35.00

(L3) Boxed Lunch

Served at Clyde's Corner (Snack Bar)
Assorted Wraps – turkey, ham, tuna salad, and egg salad
Whole Fruit
Cookie
Bottled Water
19.00

(L4) Tailgate BBQ

Served at Clyde's Corner (Snack Bar)
House-Ground Beef Patties
Aged Cheddar, Lettuce, Tomatoes, Red Onions, and Dill Pickles
French Fries
20.00

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DINNER

Minimum 30 people required for buffet service in the Sunset Room.

All Buffet Selections Include:

- Dinner Rolls with Butter
- Mixed Greens with White Balsamic Vinaigrette
- Caesar Salad (Choice of Romaine or Kale)
- Mixed Roasted Vegetables
- Assorted Dessert Platter
- Arabica Coffee & Selection of Artisan Teas

Additional Starch: \$5 per person

Additional Protein: \$10-20 per person

(D1) The Rustler - Buffet

Choice of One Protein:

- Lemon Oregano Chicken Breast
- Glazed Ham
- Baron of Beef with Horseradish, Miniature Yorkshires, and Au Jus

Choice of One Starch:

- Buttermilk Mashed Potatoes
- Roasted Baby Potatoes
- Rice Pilaf
- Baked Potato

60.00

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DINNER

(D2) The Wrangler - Buffet

Choice of One Protein:

- Chicken Supreme with Hunter Mushroom Sauce
- Herb Rubbed Pork Tenderloin in Red Wine Mushroom Sauce
- 8oz Striploin Steak

Choice of One Starch:

- Buttermilk Mashed Potatoes
- Roasted Baby Potatoes
- Rice Pilaf
- Baked Potato

66.00

(D3) The Maverick - Buffet

Choice of Two Proteins:

- Chicken Supreme with Hunter Mushroom Sauce
- Maple Glazed Salmon
- Lemon Oregano Chicken Breast
- Glazed Ham
- Carved Alberta Beef Striploin

Choice of One Starch:

- Buttermilk Mashed Potatoes
- Roasted Baby Potatoes
- Rice Pilaf
- Baked Potato

74.00

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BAR SERVICE

All alcohol must be purchased from D'Arcy Ranch Golf Club. Consumption of off premise liquor is not permitted.

We offer a variety of bar service options on the course and in the Clubhouse.

Host Bar: Available on the course (Snack Bar) and during your pre/post meal service

Beverage Tickets: Host provides tickets for guests to redeem at the Snack Bar and during your pre/post meal.

Cash Bar: Guests are responsible for their own beverage costs.

Open Bar: Will require a client credit card on file.

Wine Selection: Please inquire about our wine list for table service.

No alcohol beverages are to be brought onto the property due to AGLC regulations. There is a zero tolerance for intoxicated guests. The staff at D'Arcy Ranch Golf Club have AGLC ProServe and will discontinue service to patrons who show any signs of intoxication.

BANQUET ROOM

- Podium, microphone, flat screen TV (62" in Sunset Room and 56" in Jerry's) HDMI cable, and Bluetooth capability.
- Applicable music license fees may apply.
- Smoking is allowed in the outside designated areas only.



CONTACT US

Inquiries:

Please contact Lorna Schiefner to discuss tournament options and to book a personal tour of D'Arcy Ranch Golf Club at 587-534-5225 or email events@darcyranchgolf.ca

Contact Information

D'Arcy Ranch Golf Club

Pro Shop: 403-938-4455

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