



2017 TOURNAMENT PORTFOLIO





Piper's Heath: Your Ultimate Event Destination!

Thank you for considering Piper's Heath Golf Club for your next corporate event or tournament. We are an exciting links-inspired golf course and we specialize in providing a world class golf experience for you and your guests. Our reputation within the golf community is second to none. Enjoy one of Ontario's Top 100 Golf Courses and savour the cuisine that was awarded "Best Food" by Ontario Golf Magazine.

Ideally set on the western edge of the GTA, just 30 minutes west of downtown Toronto, Piper's Heath offers a challenging championship layout sure to be enjoyed by players of all skill levels.

Award winning Canadian architect Graham Cooke has sculpted a links-inspired design defined by Scottish-flavoured pot bunkers, fescue mounds and undulating greens that will provide golfers with a unique golf experience that offers a refreshing change from the standard Ontario parkland style course.

Surrounded by meadows and farmland, the course combines great pastoral beauty with modern amenities that include our amazing Academy at Piper's Heath- a 20-acre double-ended practice facility that features putting and chipping greens, a practice sand bunker, a vast driving range and the best golf instruction suitable for players of all levels.

Piper's Heath staff delivers exceptional customer service and attention to detail that will delight and impress your guests. Our courteous, professional personnel work with you to ensure your tournament operates easily and smoothly so that you can enjoy the day stress free. What's more, we offer tremendous value with competitive event pricing.

Tournament packages include valet bag drop with complimentary parking lot shuttle service, use of our practice facility prior to your round, power carts with GPS and on-course signage set up and take down, plus many other amenities. After the event, the Piper's Pub and Banquet Hall and its friendly staff are ready to serve with a fine selection of food and beverage options.

The attached Tournament Portfolio is designed to help you plan a successful event at one of Ontario's premier golf facilities. Our team of professionals, including your very own personal event coordinator, are waiting to assist you and discuss how Piper's Heath can ensure your next corporate golf event will be fondly remembered for years to come. Together we will custom design an event that meets both your budget and enjoyment goals and will exceed the expectations of your guests.

After reviewing our package, please feel free to contact us to discuss the availability of dates and any questions you may have. On behalf of all of the staff at Piper's Heath, thank you for considering us for your next event and we look forward to hosting you soon!

Sincerely,

The Piper's Heath Golf Event Team



Shotgun Golf Tournament Pricing

Shotgun tournaments are available at either 8:00am or 1:00pm each day.

Minimum of 120 players required. Modified shotguns can be offered for smaller groups.

*pricing subject to change

Included in Shotgun Golf Tournament Pricing

- Golf, power cart with GPS
- Unlimited use of our driving range
- Piper's Heath personalized bag tag
- On course beverage cart service
- Bag drop attendees and courtesy shuttle
- Complimentary foursome of golf for prize table (*some conditions apply)
- Personalized long drive, closest to the pin, and putting contests
- Registration set up – includes tent, tables dressed with linens, chairs
- On course signage set up and take down
- On course sponsor table and chair set-up
- Personalized cart signs
- Scoring by our golf professionals
- Use of change room facilities
- On course player assistants to ensure an enjoyable golf experience
- Additional power carts as required for volunteer use (*some conditions apply)

Golf fees, per player:

May 18 – October 7

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
8:00am	\$85	\$85	\$89	\$89	\$89	\$89	\$89
1:00pm	\$85	\$85	\$89	\$89	\$89	\$89	\$89

Golf fees, per player:

Opening Day – May 17 & October 8 – Closing Day

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
8:00am	\$70	\$70	\$80	\$80	\$80	\$80	\$80
1:00pm	\$70	\$70	\$80	\$80	\$80	\$80	\$80

Custom Start Times & Course Closures

Course Closure Monday - Thursday

\$15,000.00 flat fee

Choose your own starting time, and have exclusive access to the golf course and our facilities for the entire day.

Requires two meal selections, at additional cost.



Please Note:

- A non-refundable deposit and signed contract are required to hold the tournament date.
- All prices are subject to applicable taxes.
- Any food and beverage selections are extra.
- Final payment to be made by cheque. Credit card payments are subject to a 3% service fee.

Non-Shotgun Golf Tournaments and Small Group Events

Small group events can be arranged for any day and time during the golf season. Since these events vary in size and requirements please contact Piper's Heath for a customized quote based on what you need to make your day at Piper's Heath perfect.

About the Formats

Shotgun:

A shotgun start refers to a method in which every golfer begins at the same time but on different holes. It is the ideal starting format for large groups, allowing a smooth and immediate transition from the golf portion of your day to the evening's festivities. A full shotgun field of 144 golfers requires starting two groups on each of our 18 holes.

Modified Shotgun:

Piper's Heath can also accommodate shotgun starts for groups of 64 – 100 participants.

Modified shotguns are available to start at 8:00am or 1:30pm (*subject to season). Please contact your tournament coordinator for more details.

Split Tee Time:

Split Tee time groups tee off simultaneously at holes #1 and #10 every nine minutes. This format is recommended for groups of 32 to 56 players.



Included Tournament & Event Services

Personal Event Coordinator:

Your Personal Event Coordinator will provide you with first rate service that will ensure that every detail associated with your event is handled with unparalleled care providing a seamless experience. All Piper's Heath staff are trained in upholding the highest standards of hospitality and service.

Valet Bag Drop:

All tournament participants may visit the bag drop where our outside services staff will handle your equipment with care. Our courtesy shuttles will greet all participants and ensure a comfortable transition from their vehicles to the central event registration area.

EZ GO Electric Power Carts with GPS System:

Power carts are set up in a professional orderly manner for easy identification and flow onto the golf course. In addition, our GPS units allow golfers the ability to know exact yardages on every shot.

Cart Name Plates:

Cart name plates with individual names or company association shall assist in the flow of your event while providing a personalized touch. Name plates can also be customized to include event sponsors and logos at no extra charge.

On Course Signage and Registration:

Tournament sponsorship and individual hole sponsor signage is welcome and Piper's Heath staff will take care of distributing all signage on the golf course. Piper's Heath will assist in the set up of an attractive and efficient registration area including skirted tables, chairs, and tent as required.

Practice Facility:

Upon registration guests will have full access to our state of the art driving range and putting green. Hosted by world class CPGA instructors, our practice facility allows golfers of all abilities an opportunity to refine their game.



Optional Event Services

Food & Beverage Service:

Experience the charm of the Piper's Pub and Patio while enjoying the cuisine that was awarded "Best Food" by Ontario Golf Magazine. Our stunning clubhouse and banquet facility can satisfy seating requirements for up to 180 guests. All meal & refreshment requests will be delivered with outstanding quality and service to ensure your experience exceeds all expectations. Piper's Heath requires all food to be prepared by Piper's Heath staff, and does not allow for food to be supplied or prepared by outside agencies.

Club Rentals:

Piper's Heath carries the latest golf clubs from Titleist for participants without access to a set of their own. Each set includes: Titleist Golf Bag, Titleist AP1 irons, Titleist driver, Titleist fairway metal, Titleist hybrid, Vokey Wedge, Scotty Cameron putter

Cost: \$ 45.00 / Set

Corporate Merchandise & Tournament Gifts:

Please contact your personal event coordinator for great corporate gift ideas such as: personalized golf balls, custom hats, gift sets, and apparel. Our partnerships with an extensive list of vendors will ensure your event receives the most affordable pricing.

The Academy at Piper's Heath



The talented teaching professionals of **The Academy at Piper's Heath** can take your game to the next level. The Academy offers leading edge instruction for players of all abilities at Piper's Heath's 20-acre double-ended practice academy, which includes a chipping green, sand bunker, and a vast practice putting green.

The Academy at Piper's Heath offers a wide range of lesson programs, including one of Canada's leading junior programs.

Golf Clinics:

Our golf professional staff can assist groups with participants that may need an introductory lesson before a day on the golf course. **Clinic cost per instructor at an 8:1 ratio = 1 hour \$200, 2 hours \$350, 3 hours \$500.**

Other options include: *Beat the Pro*, *Walk the Line*, etc. Ask your event coordinator for more details.



Club Policies

Please review and familiarize yourself with the following policies to guarantee a safe and exciting golf tournament:

Event Confirmation and Deposit

All events will be considered confirmed upon receipt of a signed contract and the payment of a deposit. The number of golf participants is to be finalized ten (7) days prior to the event date. **Final numbers for food and beverage are to be confirmed seven (7) days prior to the event.** Piper's Heath will provide you with a final invoice at the conclusion of your event. Final payment can be made via cheque. *Credit card payments are subject to a 3% service fee.*

Food & Beverage Policy

All food and beverage must be purchased through Piper's Heath Golf Club. As per our liquor license terms and conditions, outside alcohol will not be permitted and will be confiscated immediately. Piper's Heath has the right to refuse service to an individual or group in order to serve responsibly and ensure the safety of all our customers and employees.

Pace of Play

Piper's Heath Golf Club expects participants to complete their round in 4 ½ hours. On course Player Assistant's will be present for the duration of the event to make certain your guests have a most enjoyable on course experience.

Inclement Weather

All events are considered "rain or shine."

If the weather is inclement, Piper's Heath Golf Club has the final decision as to whether or not the course is playable (flooding, extended lightning storms, etc). If the course is "unplayable" for the duration of the event Piper's Heath will strive to attain a suitable resolution for any golf unplayed. The banquet portion of the event and any food and beverage arrangements must go ahead as outlined in the contractual agreement.

Dress Code

Piper's Heath Golf club requests that all patrons adhere to our dress code at all times. Traditional golf attire must be worn at all times on the golf course and at the practice facility. Piper's Heath is a mandatory soft spike facility.

Examples of Accepted Apparel

- Traditional Golf Shirts
- Traditional Slacks
- Tailored Bermuda Length Shorts
- Golf Shoes (soft spikes)
- Running Shoes

Examples of Unacceptable Apparel

- Denim Jeans or Shorts
- Gym or Track Pants
- T-Shirts or Tank Tops
- Boots, Sandals, High Heels, Metal Spikes



Driving Directions

5501 Trafalgar Rd.
Hornby (Milton), ON
L0P 1E0

From 401

Exit at Trafalgar Road. Take Trafalgar Road southbound, past Britannia Road. The Golf Course is located on the east side of Trafalgar just south of Britannia.

From QEW

Exit at Trafalgar Road. Take Trafalgar Road northbound past Lower Base Line. We are located on the east side of Trafalgar Road.

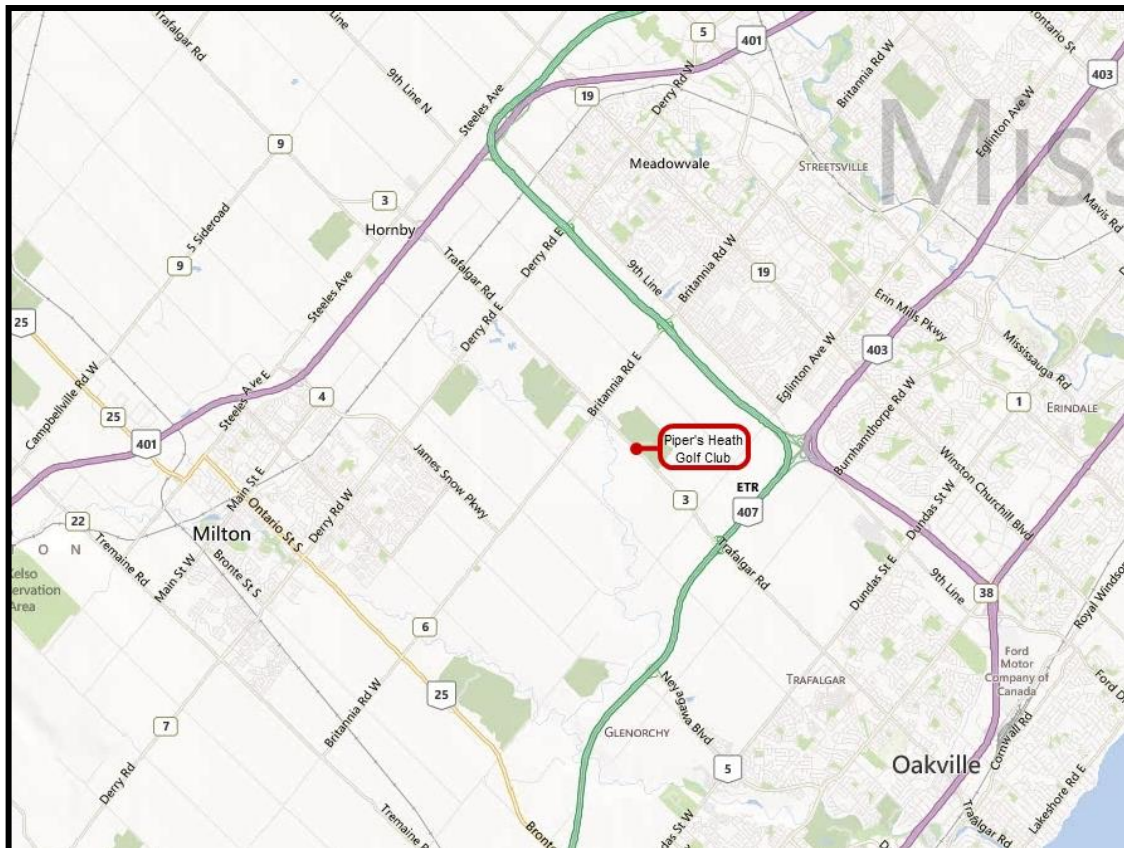
From 407 Traveling Westbound

Exit at Britannia Road. Take Britannia Road westbound to Trafalgar Road. Go south on Trafalgar and we are located on the east side of Trafalgar.

From 407 Traveling Eastbound

Exit at Trafalgar Road.

Take Trafalgar Road northbound past Lower Base Line and we are located on the east side of Trafalgar





CULINARYSELECTIONS

Voted "Best Food" – *Ontario Golf Magazine*





Breakfast

Breakfast On The Go

peameal bacon on a bun with caramelized onions cooked by our chefs at the driving range

\$6.95

The Breakfast Box

fresh baked muffin, seasonal whole fruit, breakfast bar, bottle of juice

\$7.95

The Piper's Continental

(minimum of 30 people)

house baked muffins, croissants, danish

bagels with whipped butter, cream cheese and fruit preserves

seasonal fruit platter

yogurt, berry and granola parfait station

fresh brewed regular, decaf coffee and herbal teas

\$13.95

The Big Tee Off

(minimum of 40 people)

scrambled eggs with chives, yukon gold home fries with roasted onions and rosemary, roasted bacon, farmers sausage, house baked muffins, croissants and danish served with whipped butter and fruit preserves

fresh fruit and berries

orange, apple, grapefruit juices

fresh brewed regular, decaf coffee and herbal teas

\$17.95

Piper's Classic

(minimum of 40 people)

egg frittata with goat cheese, roasted peppers and spinach, Yukon gold home fries with roasted onions and rosemary, roasted bacon, farmers sausage, buttermilk pancake with maple syrup and fresh fruit,

house baked muffins, scones, danish and croissants with whipped butter and fruit preserves

bagels with whipped cream cheese

fresh fruit and berries

orange, apple, grapefruit juices

fresh brewed regular, decaf coffee and herbal teas

\$21.95



Lunch

The Quick Start

choice of hamburger, ball park hot dog or Italian sausage
traditional garnishes
bag of chips
soft drinks and bottled water

\$8.95

Piper's Boxed Lunch

(Available "at the turn" or in golf cart's prior to tee-off)

deli sandwich, fresh baked cookie, whole fruit, bottle of water or pop

\$10.95

Pre Game BBQ

(minimum of 50 people)

grilled beef burgers, ballpark hotdog or Italian sausage
ketchup, selection of mustards, sauerkraut, relish, lettuce, tomatoes, pickles, and onions
fresh market greens with a selection of dressings, traditional caesar salad,
potato salad with grilled corn, pickles and creamy buttermilk dressing
potato chip bar
soft drinks and bottled water

\$14.95

(add a grilled chicken breast option for \$2.00)



Greek Pita Grill

(minimum 50 people)

warm white and whole wheat pitas

tzatziki, hummus, babaganoush

mixed greens with lemon and herb vinaigrette, spiced chickpea and roasted pepper salad

lettuce, tomato, cucumber, onions, olives and feta

spanakopita, grilled chicken and beef kebabs

baklava

soft drinks and bottled water

\$16.95

The Smokehouse

(minimum of 50 people)

fresh baked breads served with a selection of dips

classic caesar salad or chef's garden salad tossed with citrus dressing

pasta salad with chopped vegetables, herbs and cider dressing

potato salad with roasted corn, fresh herbs, pickles and buttermilk dressing

house smoked bbq brisket and pulled pork with fresh cobs buns

buttermilk fried onions

served with an assortment of aiolis and condiments

potato chip bar

fresh baked cookies

\$22.95



On Course Food Stations

Herb Roasted Beef Striploin Sliders

roasted striploin carved by our chef's on course
served on slider buns with assorted mustards, horseradish and grilled onion jam

\$8.95 per person

Piper's Sausage Grill

a selection of hot and mild sausages grilled on course by our chef's
served on cobs buns with all the fixings

\$5.95 per person

Smokehouse Ribs

cherry wood smoked pork ribs finished on the grill with a selection of our homemade bbq sauces

\$9.95 per person

The Gourmet Grilled Cheese Bar

brie and caramelized onions on seed sourdough bread.
grilled on course by our chef's and finished with a selection of our homemade ketchups

\$5.50 per person

Texas Chili

smoked brisket chili served on course with sour cream and sourdough rolls

\$5.95 per person

Piper's Caesar Bar

have our bartenders mix up classic caesar drinks on course

\$5.95 per person



Pre Dinner - Interactive Stations

*(*minimum quantities apply, contact us for details)*

Fresh Market Garden \$9.95 per guest

a selection of crudités, flatbreads, grilled pita, grissini served with a selection of dips and spreads. Selection of dips and spreads, including warm spinach and chevre, roasted red pepper dip, hummus, herbed yogurt and feta, picco de Gallo, roasted corn and avocado

Italy Meets Spain \$14.95 per guest

assorted Niagara charcuterie, grilled calamari, merguez sausage, marinated fior di latte, parmesan, grilled and marinated portabella mushrooms, vegetables, marinated olives, house pickles, freshly baked breads and spreads

Potato Martini Bar \$7.95 per guest

buttermilk Yukon gold mashed potato, bbq fingerling potato chips, maple glazed pancetta lardons, rosemary roasted red potato wedges, sweet potato fries, cajun frites. garnishes include chives, crispy tobacco onions, garlic chips, house bbq sauce, ketchups, balsamic onion jam, caramelized onions, smoked cheddar

Steakhouse Experience \$16.95 per guest (Add Oyster Bar \$9.95)

chilled tiger shrimp cocktail, house pickles, escargots in butter, country pate and mustards, warm breads, smoked salmon with classical garnishes

Spanish Tapas \$13.95 per guest

miniature roasted pepper and grilled onion tarts, peppercorn beef tenderloin carpaccio carved by the chef with sea salt, warm olives, breads, chili and lemon grilled prawns, grilled hot chorizo, mussels with tomato and herbs

Oyster Bar \$13.95 per guest

freshly shucked east and west coast oysters by our chefs. garnishes include fresh citrus, cucumber mignonette, classical mignonette, hot sauces, fresh horseradish



Pre Dinner - Hors D'oeuvres

\$8.00 per person

COLD

caprese skewer – pearl bocconcini, basil, grape tomato

cucumber and mango maki rolls, tamari and wasabi

smoked salmon salad on yukon gold latke, chive crème fraiche

watermelon barrels with feta and mint

beef satay with hoisin and roasted cashew

poached tiger shrimp with cocktail sauce

cucumber barrel with crab salad and chives

bruschetta crostini, pecorino, micro basil

HOT

crispy asian frenched chicken wing, buttermilk and blue cheese ranch

mac and cheese croquette, house bbq sauce

crab cakes, grilled scallion aioli

chili lime grilled prawn, blini, charred pineapple salsa

mini quesadilla with roasted corn and oaxaca cheese

mini cheeseburger, bread and butter pickles, bacon

mini grilled cheese, tomato soup shooter

vegetable spring rolls, sweet chili plum sauce



Buffet Dinner Selections

Summer Harvest Buffet

In an effort to reduce our carbon footprint and serve the very best produce and local meats, we use produce from our own garden and support local farmers and vendors who are committed to producing the highest quality products.

fresh baked rolls and baguette served with sweet butter
pipers heath's garden salad with our garden selection of heirloom greens, tomatoes, radishes, beets, carrots, herbs and cucumbers served with a selection of dressings and vinaigrettes
summer pea salad with feta and red onions with lemon vinaigrette
new potato salad with charcoal grilled sweet peppers and onions in a grainy mustard vinaigrette
grilled zucchini, shepherd peppers and eggplant from our garden
wild rice, corn and roasted mushroom salad
wellington county 10oz striploin steak off of the grill
roasted fingerling potatoes with lemon and thyme
chef's plated dessert selection

\$48.00

The Patio Grill

(minimum of 50 people)

fresh baked artisan breads and baguette served with a selection of dips
fresh mixed greens with toasted pine nuts, cucumber and grape tomato
pasta salad with fresh herbs, grilled peppers and onions, olives and feta
crisp baby kale salad with caesar vinaigrette, shaved parmesan and cucumber
ripe tomato and bocconcini caprese salad with fresh basil and evoo
grilled lemon thyme chicken served with roasted garlic jus
- or -
grilled beef sirloin with red wine sauce
- or -
grilled atlantic salmon served with grilled pineapple and mint salsa
herb roasted baby red potatoes
grilled asparagus with lemon and garlic
plated chef's dessert

\$42.00



Surf & Turf

(minimum of 50 people)

fresh baked artisan breads and flatbreads served with a selection of dips & flavored olive oil
fresh cut greens with poached bosc pear, goat cheese, roasted cashews and white balsamic vinaigrette
napa cabbage and green apple slaw
mediterranean fingerling potato salad with caramelized onion and grainy mustard dressing
heirloom tomatoes and bocconcini caprese salad with red onion and basil
grilled 8oz new york striploin with red wine sauce
grilled lemon and garlic black tiger shrimp skewers
grilled asparagus with lemon and garlic
herb roasted baby red potatoes
assorted squares, pastries and cookies

\$44.95

Piper's Roast

(minimum of 50 people)

fresh baked artisan breads served with a selection of dips
fresh seasonal greens with candied hazelnuts, strawberries, citrus dressing
traditional caesar salad with garlic croutons and shaved pecorino
creamy potato salad with sour gherkin and pommery mustard
roast prime rib of beef with horseradish jus
buttermilk yukon gold potato mash
sauteed broccolini with garlic butter
plated chef's dessert

\$40.95

The Grillhouse – Plated Steak Dinner

(minimum of 30 people)

fresh baked artisan rolls served with sweet butter,
freshly cut greens with garden vegetables and lemon vinaigrette
8oz aaa grilled sirloin steak
seasonal veg
roasted potatoes with lemon and thyme
new york style cheesecake

\$30.95

Add Grilled Chicken Supreme Option \$4



Plated Dinner Options

Salads

mixed greens with tomato, cucumber, carrot, beet and radishes, citrus vinaigrette

a variety of endives with orange, grapefruit, pomegranate and fennel with lemon vinaigrette

baby arugula and kale with cured tomato, kalamata olive, feta and white balsamic vinaigrette

traditional caesar salad with crispy bacon, roasted garlic croutons, pecorino and creamy dressing

baby kale and spinach with goat cheese, roasted almonds, poached pear, honey and lemon dressing

Entrees (Price beside the entrée below includes choice of salad and dessert)

8oz Striploin - Grilled California Cut with Red Wine Sauce **\$52**

8oz Sirloin - Grilled with Horseradish Jus **\$49**

10oz Ribeye - Grilled with Crispy Onions and Red Wine Sauce **\$58**

6oz Tenderloin - Pan Seared, Centre Cut, Peppercorn Crusted, Jus **\$64**

Chicken Supreme – Stuffed with Smoked Gouda, Cured Tomato and Roasted Mushroom, Jus **\$48**

Chicken Supreme –Marinated in Lemon and Thyme, Roasted and Served with White Wine Sauce **\$46**

12oz Pork Chop – Cider Glazed, Bacon Jam, Mustard Jus **\$51**

Roasted Salmon with Pistachio and Herb Crust, Lemon Butter Sauce **\$49**

(add a 4oz lobster tail to any entrée at market price)

Desserts

warm apple crumble tart

New York style cheesecake with berry compote

pecan pie

molten lava chocolate cake

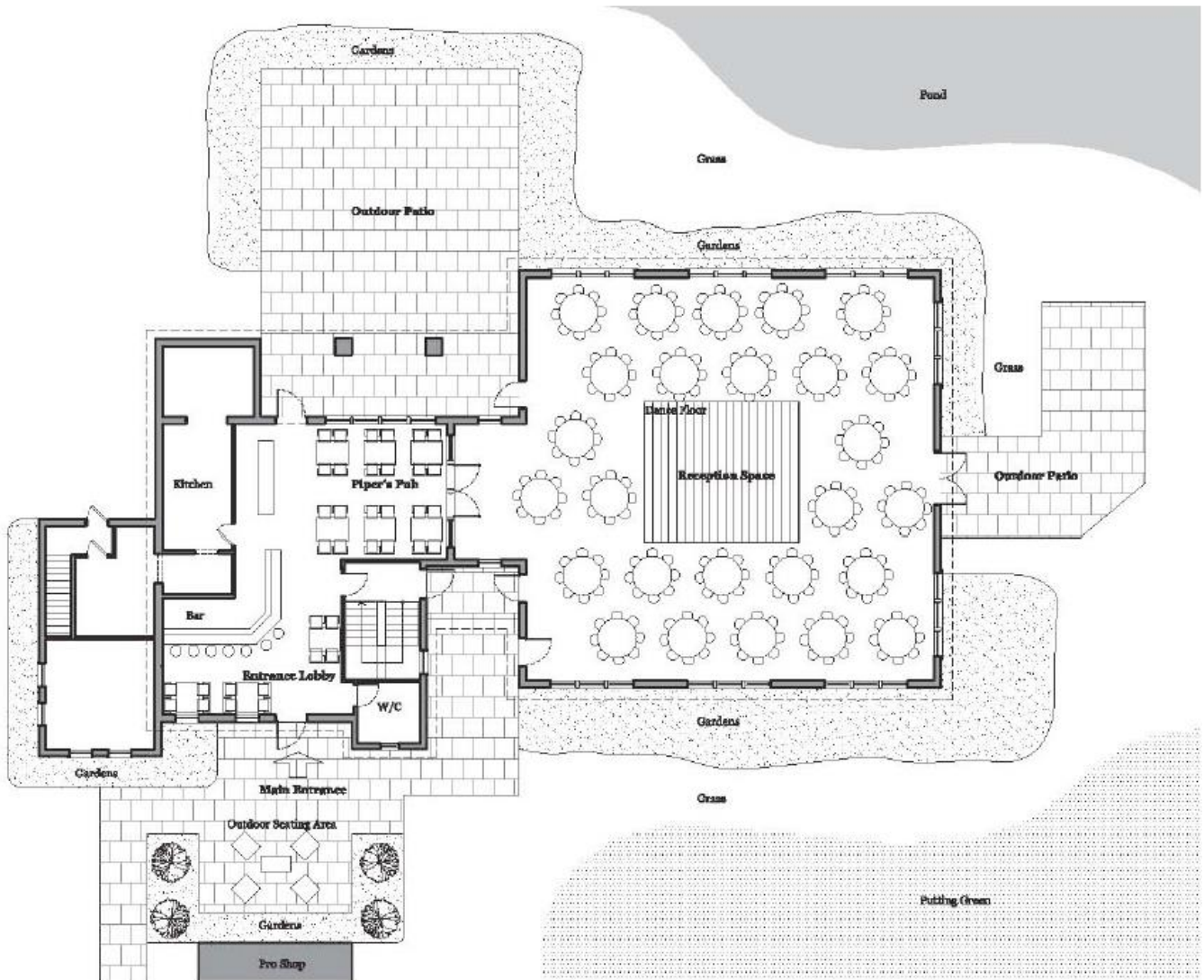
individual lemon tart with caramelized sugar top

Wine

Please ask your tournament coordinator for our current selection of local and international wines.



Piper's Pub & Banquet Hall Floorplan



Please contact us for more information:

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