



2020 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 a 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 seeing 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 hst.

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 15 – 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 14 & 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

starting at \$13,750.00 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 of 144 field 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 of care 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 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
L9E 0Z5

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.

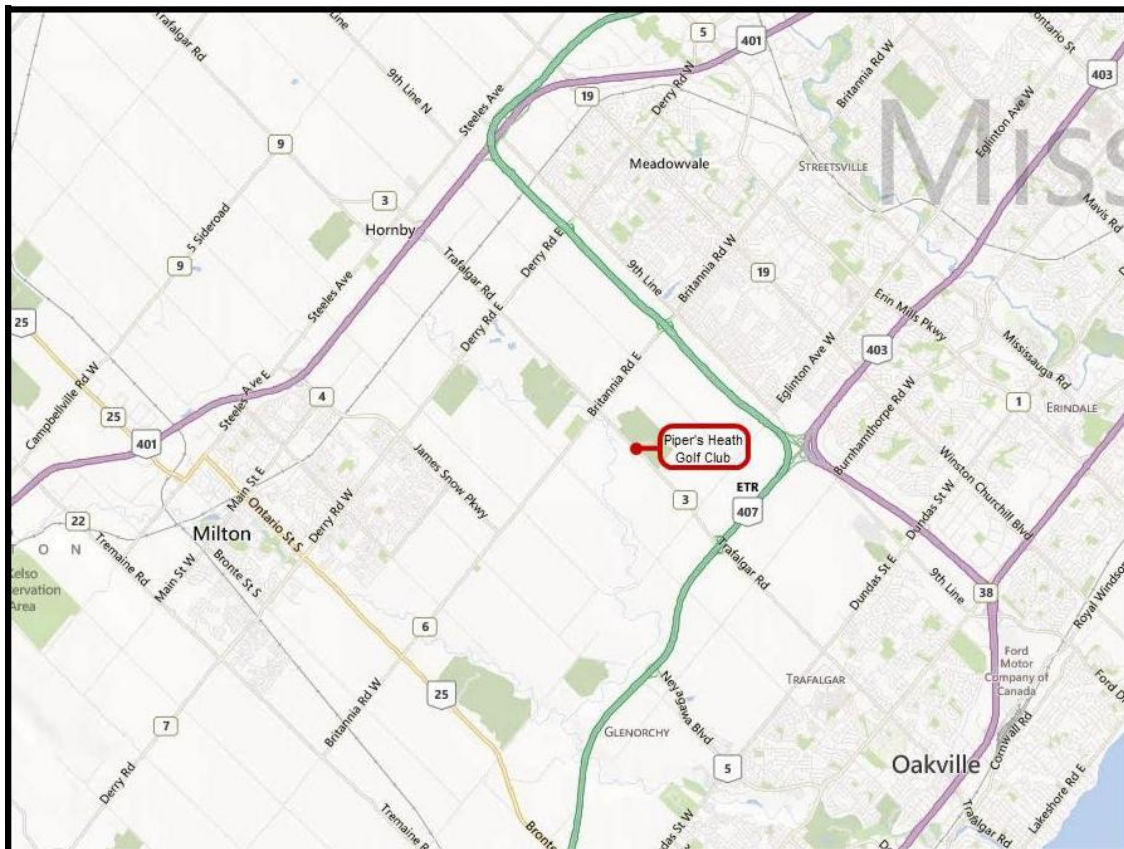
From 407 Traveling Westbound

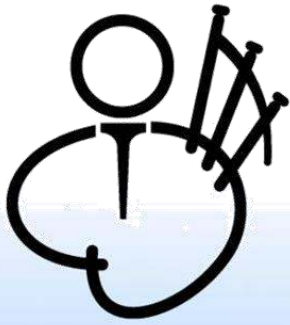
Exit at Britannia Road. Take Britannia Road westbound to Trafalgar Road. Go south on Trafalgar and we are located on the east side of Trafalgar.

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



Breakfast

Breakfast On The Go

Peameal Bacon on a Bun with Caramelized Onions and Cheddar
Cooked by our Chefs at the Driving Range

\$10

Add an Individual Yogurt/Berry Parfait \$7

Add a Fresh Fruit Cup or Skewer \$5

The Breakfast Box

Fresh Baked Muffin, Seasonal Whole Fruit, Breakfast Bar, Bottle of Juice

\$9

The Piper's Continental

(minimum of 30 people)

House Baked Muffins, Croissants, Danish
Bagels with Whipped Butter, Cream Cheese and Fruit Preserves
Yogurt, Berry and Granola Parfait Station
Fresh Brewed Regular, Decaf Coffee and Herbal Teas

\$17

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

\$21

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 Pancakes 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

\$25

Lunch

The Quick Start

Choice Of Hamburger, Ball Park Hot Dog Or Italian Sausage

Traditional Garnishes

Bag Of Chips

Soft Drinks and Bottled Water

\$13

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

\$13

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 Veggies and Dressings,

Garden Kale Caesar Salad with Bacon and Asiago

Potato Salad with Grilled Corn, Dill Pickles and Creamy Buttermilk Dressing

Kettle Chips

Soft Drinks and Bottled Water

\$19

*(add a grilled chicken breast option for **\$3.5**)*

Ploughman's Lunch

(minimum of 30 people)

Green Salad with Citrus Dressing Creamy Potato Salad with Pickles and Spring Onions

Freshly Baked Breads, Rolls, Buns

Assorted Charcuterie, Cold Cuts, House Smoked Turkey and Roast Beef

Lettuces, Pickles, Tomatoes, Onion

Sliced Cheeses, Mustards, Condiments

Soft Drinks and Bottled Water

\$23

Ploughman's Plus

(minimum of 30 people)

Piper's Superfood Salad

Bitter Greens with Citrus and Fennel

Assorted Wraps and Sandwiches on Artisanal Breads including:

-House Smoked Turkey and Avocado Club

-House-made Pastrami, Swiss and Sauerkraut

-Grilled Vegetables and Goat Cheese Spread

-Classic Cuban Sandwiches

Choice of soup (your call)

Freshly Baked Cookies

Fruit and Berries

Coffee and Tea Service

\$29

The Smokehouse

(minimum of 50 people)

Fresh Baked Breads and Spreads

Garden Kale Caesar Salad with Fried Virginia Ham and Asiago Cheese

Red Potato Salad with Roasted Corn, Fresh Herbs, Pickles and Buttermilk Dressing

House Smoked and Carved BBQ Brisket and Pulled Pork with Fresh Cobs Slider Buns,

Hickory Matchstick Potatoes,

Buttermilk Fried Onions and an Assortment of Aiolis and Condiments

Kettle Chips

Fresh Baked Cookies

\$29

On Course Food Stations

Smoked Roast Beef Sliders

Smoke Roasted Top Sirloin carved by our chef's on course served on Slider Buns with Arugula, assorted Mustards, Horseradish and Grilled Onion Jam

\$11 per person

Piper's Smoothie Station

Choose from either:

Strawberry/Banana

Pineapple/Avocado

Mixed Berry

\$7 per person

Add a Shot **\$4**

The Gourmet Grilled Cheese Bar

Brie and Caramelized Onions on Sourdough Bread.

Grilled on course by our chefs and served with a selection of our House-made Dips

\$9 per person

Texas Chili

Smoked Brisket and Black Bean Chili served on course with Sour Cream and Sourdough Rolls

\$7.5 per person

Tacos

Choose either Braised Chicken Tinga or Achiote Pork Belly Tacos served on Corn Tortillas

Served with Cotija Cheese, Avocado Crema, Pineapple Picco de Gallo and Fresh Lime

\$11 per person

Corndogs

Bacon Wrapped 1/4 Pound Beef Hotdogs dipped in Jalapeno Cheddar Corn Batter and Fried

Served with Chipotle Mustard and Truckstop Cheese Sauce

\$9 per person

On Course Cocktail Stations

Piper's Caesar Bar

Have our Bartenders Mix Up Classic Caesar Drinks on course

\$7 per person

Mojito Bar

Classical Mojitos with Fresh Lime and White Rum

\$7 per person

Arnold Bomber

Southern Sweet Tea, Bourbon and Fresh Squeezed Lemonade

\$8 per person

Gin Lemonade

Smashed Raspberries, Gin, Peychauds Bitter and Lemon

\$8 per person

South of the Border Station

Coronas, Margheritas and Palomas

\$9 per person

(add Guacamole and Chips **\$5** per person)

Pre Dinner - Interactive Stations

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

Loaded Potato Bar \$12 per guest

Buttermilk Yukon Gold Mashed Potato, BBQ Fingerling Potato Chips, Maple Glazed Pancetta Lardons, Cajun Red Potato Wedges, Sweet Potato Fries, Yukon Gold Fries. Garnishes include Chives, Crispy Buttermilk Onions, House BBQ Sauce, Ketchups, Balsamic Red Onion Jam, Caramelized Onions, Smoked Cheddar

Fresh Market Garden \$12 per guest

Crudités, Flatbreads and Grilled Pita served with a selection of Dips and Spreads including Spinach and Chevre, Roasted Red Pepper Dip, Red Beet Hummus, Spiced Yogurt and Feta, Picco de Gallo, Roasted Corn and Avocado Guacamole

Oyster Bar \$13 per guest

Freshly Shucked East and West Coast Oysters by our chefs. Garnishes include Fresh Lemon, Cucumber Mignonette, Cocktail Sauce, Hot Sauces, Fresh Horseradish.

Add Jumbo Shrimp Cocktail (2 per guest) \$4

Sushi Bar \$12 per guest

Hand Made assorted Maki and Nigiri Sushi with Wasabi, Tamari and Pickled Ginger. Three Pieces per Guest. Add \$150 for a Sushi Chef-Attended Station

Italy Meets Spain \$17 per guest

Assorted Local Charcuterie, Grilled Calamari, Merguez Sausage, Marinated Fior di Latte, Parmesan, Grilled and Marinated Portabella Mushrooms, Garden Vegetables, Marinated Olives, House Pickles, Fresh Baked Breads and Spreads

Comfort Food \$17 per guest

Mini Brie and Bacon Grilled Cheese with Tomato Soup, BBQ Meatloaf Sliders, Pulled Pork Sliders, Mac and Cheese Croquettes, Mini Italian Meatballs with Pecorino

Cheese Platter \$7.5 per guest

A Selection of Canadian Cheeses, Spiced Pecans, Flatbreads and Baguette, along with Seasonal Fresh Fruit

Whole Smoked Steelhead Trout Fillet \$7.5 per guest

Crostini, Sauce Gribiche, Crème Fraiche, Pickled Onion •

Pre Dinner - Hors D'oeuvres

\$11 per person, full guest count. 3 pieces per guest.

Choose up to four options.

COLD

Salad Skewer – Pearl Bocconcini, Basil, Grape Tomato,

Olive and Cucumber

Cucumber and Mango Maki Rolls, Tamari and Wasabi

Hot-Smoked Salmon Salad on Yukon Gold Latke, Chive Crème Fraiche

Sesame Beef Tartare Mini Taco with Kewpie Mayo and Wasabi Tobiko

Beef Flank Satay with Hoisin and Roasted Cashew

Poached Tiger Shrimp with Cocktail Sauce

Bruschetta Crostini, Aged Sheeps milk Cheese, Basil

Duck Rillettes, Brioche, Pickled Onion and Pommery Mustard **(add \$1)**

HOT

Smoked Asian Frenched Chicken Wing, Buttermilk Ranch

Mac and Cheese Croquette, House BBQ Sauce

Chili Lime Grilled Prawn, Corn Blini, Pineapple and Queso Fresco

Mini Quesadilla with Roasted Corn and Cotija

Mini Grilled Cheese, Tomato Soup Shooter

Vegetable Spring Rolls, Sweet Chili Plum Sauce

Mini Bacon Jam and Bocconcini Panini

Crab Dip Croquettes, Grilled Scallion Aioli **(add \$1)**

Mini Bacon Cheeseburger, Bread and Butter Pickles **(add \$1)**

Buffet Dinner Selections

Ribfest

(minimum of 50 people)

Fresh Cheddar and Jalapeno Cornbread
Garden Kale Caesar Salad with House Smoked Bacon Lardons and Smoked Cheddar
Creamy Fingerling Potato Salad with Grilled Corn and Scallions
Slow Cooked Pork Back Ribs and BBQ ¼ Chickens off of the Smoker
Corn on the Cob with Chili and Lime
Corn Chips with Guacamole and Picco de Gallo
Crispy Onion Strings with Dips
Assorted Cookies and Fresh Fruit

\$39

Tournament Buffet

(minimum of 50 people)

Freshly Baked Rolls and Butter
Garden Kale Caesar Salad with Fried Ham and Asiago
Garden Salad with Feta, Spiced Cashew, Poached Pears and Pomegranate, Served with Citrus Dressing
Herb Roasted Baby Red Potatoes
Seasonal Vegetables
Grilled Cajun Chicken Breast with Lemon and Chives
Whole Roasted Beef Striploin with Horseradish Jus, Carved by the Chef
House Baked Cookies

\$39

The Patio Grill

(minimum of 50 people)

Fresh Baked Assorted Artisan Breads with Sweet Butter
Assorted Endives with Citrus, Fennel, Pomegranate and Maple Dressing
Garden Kale Caesar with Reggiano, White Anchovy, Cured Tomato and House Smoked Bacon Lardons
Mac and Cheese with Spinach and Cured Tomato
Grilled Asparagus with Lemon and Garlic
Grilled Corn on the Cob with Chili and Lime
Grilled Lemon Thyme Chicken Breast with Roasted Garlic Jus
Carved Beef Striploin with Smokey Red Wine Sauce
Whole Roasted Steelhead Trout with Blackened Pineapple and Mint
Mini Gourmet Pastries and Petit Fours
Fresh Cut Fruit and Berries

\$45

Surf & Turf

(minimum of 50 people)

Fresh Baked Artisan Breads and Spreads

Pipers' Superfood Salad with Chickpeas, Black Beans, Quinoi, Frisee, Kale, Tomatoes,

Spiced Cashews, Dry Cranberry, Sesame Dressing

Piper's Cobb Salad with Iceberg, Blue Cheese Ranch, Hard Cooked Egg, Grilled Bacon, Tomato, Avocado

Heirloom Tomato and Bocconcini Caprese Salad with Red Onion, Basil and EVOO

Grilled 8oz Sirloin Steak with Bordelaise Sauce

Jumbo Shrimp Cocktail

Grilled Asparagus with Lemon and Garlic

Herb Roasted Baby Red Potatoes

Assorted Squares, Pastries and Cookies

\$54

Piper's Roast

(minimum of 50 people)

Fresh Baked Artisan Breads and Spreads

Broccoli and Smoked Cheddar Salad with Sesame and Pomegranate

Garden Kale Caesar Salad with Garlic Bread Croutons and Sheved Asiago

Roast Prime Rib of Beef with Horseradish Jus

Yukon Gold Potato and Cauliflower Mash

Sauteed Broccollini with Garlic Butter

Gruyere Baked Yorkshire Puddings

Plated Chef's Dessert

\$47

Plated Dinner Options

Choose one salad, one entrée, one dessert. All entrée's served with seasonal veg and roasted potatoes.

Salads

Mixed Greens with Tomato, Cucumber, Carrot, Beets and Radishes, Maple-Citrus Vinaigrette

Traditional Caesar Salad with Crispy Bacon, Roasted Garlic Croutons, Pecorino and Creamy Dressing *add \$2*

Arugula, Kale and Quinoid with Cured Tomato, Kalamata Olive, Feta and Balsamic Dressing *add \$2*

A Variety of Endives with Orange, Grapefruit, Pomegranate and Fennel with Lemon Vinaigrette *add \$3*

Baby Kale and Frisee with Chevre, Shaved Raw Beets, Poached Golden Beets, Hazelnut Dressing *add \$3*

Entrées (Price beside the entrée below includes choice of one salad and one dessert) (\$4.00 surcharge to add 2nd entrée option) 8oz

8oz Sirloin - Grilled with Horseradish Jus **\$39**

Chicken Supreme - Marinated In Lemon and Thyme, Roasted and Served with White Wine Sauce **\$38**

Chicken Supreme - Stuffed with Smoked Gouda, Cured Tomato and Roasted Mushroom, Jus **\$39**

12oz Pork Chop - Cider Glazed, Bacon Jam, Mustard Jus **\$39**

8oz Striploin - Grilled California Cut with Red Wine Sauce **\$49**

10oz Ribeye - Grilled with Crispy Onions and Red Wine Sauce **\$56**

6oz Tenderloin - Pan Seared, Centre Cut, Peppercorn Crusted, Jus **\$63**

Roasted Salmon with Pistachio and Herb Crust, Lemon Butter Sauce **\$45**

Add a 4oz Lobster Tail to Any Entrée at Market Price

Desserts

New York Style Cheesecake with Berry Compote

Molten Lava Chocolate Cake

Pecan Pie *add \$2.5*

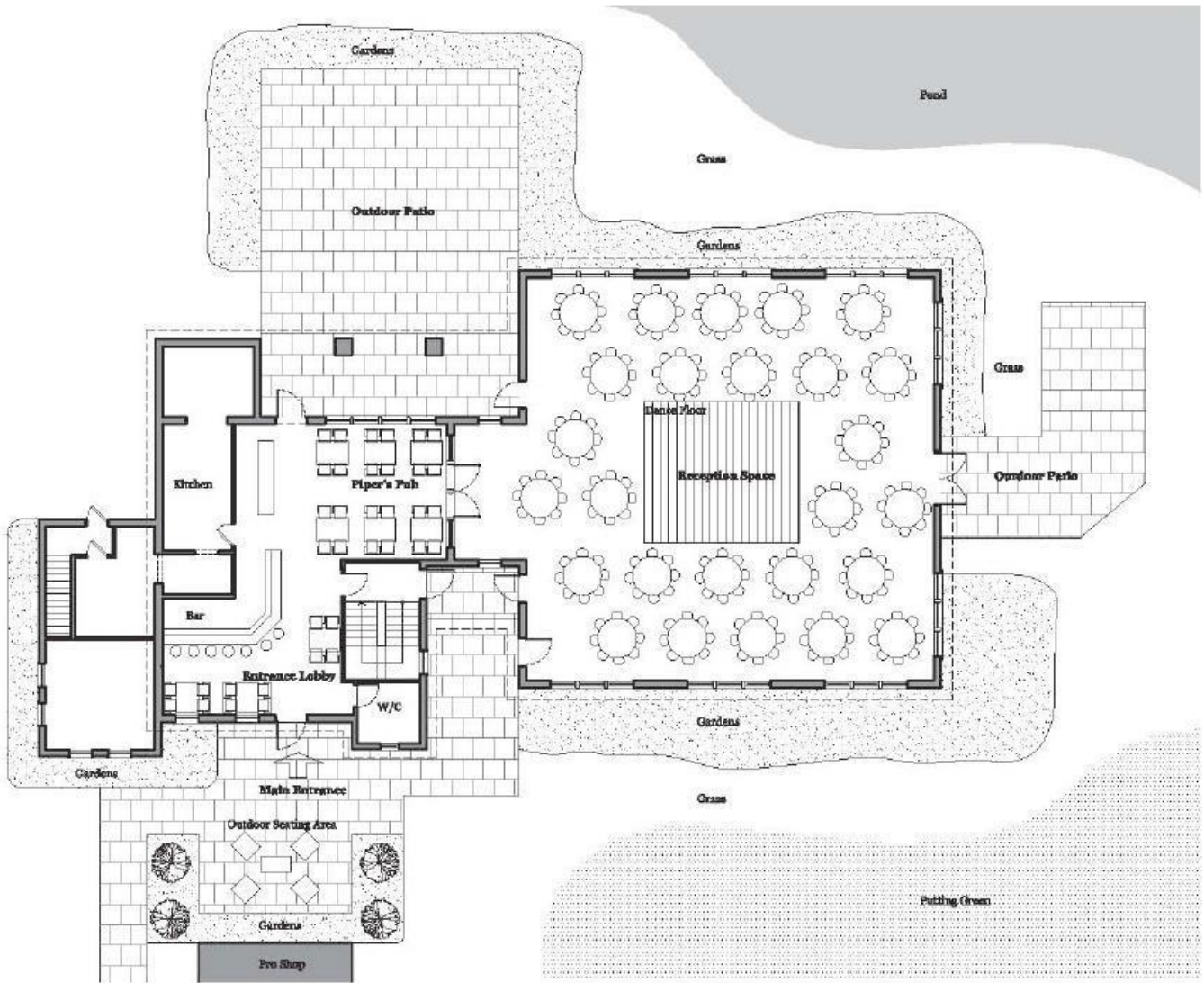
Individual Lemon Tart with Caramelized Sugar Top *add \$2.5*

Warm Apple Crumble Tart *add \$2.5*

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:

Colin Carroll

Director of Golf Operations

Tel: 905.864.1025 ext. 4

Email: colin@pipersheath.com