

TOURNAMENTS

at the Creek



*Thank you for your interest
in Rebel Creek Golf Club*

FRANK BESTER • GENERAL MANAGER

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FRESH VIEW

On Golf



At Rebel Creek, “a fresh view on golf” is more than just a catchy tagline; it’s a philosophy built into every aspect of your experience. Whether you are hosting clients for a company tournament or raising funds through a charity tournament, you and your guests will be treated as privileged members.

Delivering on this commitment means offering 18 holes of championship-class golf designed to entice and challenge players of every level, along with the best practice facility in the region. From the moment you arrive, you’ll notice the Rebel Creek difference: an inspired course carved through dramatic elevations and natural wetlands paired with a first-class clubhouse inspired by Waterloo County architecture. Whether you’re hosting a group of 20 or 144, your guests will enjoy the course's unique challenges and our team's first-rate service.

Beyond the course, Rebel Creek offers delicious food, courteous and professional staff, and knowledgeable instructors. Our fully equipped, newly renovated banquet facilities, meeting rooms, and a restaurant feature those personal touches that make all the difference.

From conception to execution, our event managers will assist you in arranging all the details to ensure a successful event. With our inviting atmosphere, rich character, and an outstanding service team, we will make your experience at Rebel Creek truly memorable!



Services included in Tournament Packages include:

- » 18 Holes of Championship Golf
- » Shared Power Carts stocked with a bottle of water
- » Unlimited use of our Practice Facility the day of your event
- » Personalized cart signs and gift
- » Day locker service

TOURNAMENT PRICING

April - May & October - November

\$90/per player

June - September

\$110/per player

Tournaments with over 100 participants can add a lunch voucher for \$14/per player. (Regularly \$16/per player).

LUNCH VOUCHER INCLUDES: Fresh sandwich, hot dog, sausage or hamburger with homemade Cajun chips and a non-alcoholic beverage.

SHOT GUN TOURNAMENT

Shotgun tournaments are available anytime throughout the season for tournament groups of 100 to 144 golfers. The format allows your golfers to start and finish at the same time. Please note that price will vary depending on time of year.

Additional services included with a Shot Gun Tournament are:

- » Scoring and Coordination of Contest Holes with Competition Markers
- » Sponsor Signage Placement
- » Organized Bag Drop

EVENT

Enhancements



GOLFNORTH GIFT CARDS

Reward your guests with a GolfNorth Gift Card! Gift Cards are available in denominations of \$25 and redeemable for any services offered at Rebel Creek.

BEAT THE PRO (PER HOUR)

Have your guests test their luck against one of Rebel Creek's Professionals. The professional will challenge your players to any shot on the golf course. Reward those who beat them with a pre-purchased prize from our Pro Shop, a stroke off of their score or have guests make a wager for a Pro Shop voucher. It is a great way to raise money for your charity event!

\$75.00

PRE-EVENT GOLF CLINIC (PER HOUR)

A golf clinic is a great way to impress your participants and add a little more value to their day. A Rebel Creek professional will coordinate a fun and educational clinic focusing on one or two skills of your choice. Clinics are based on a 6:1 ratio of participants to professionals.

\$90.00

WALK THE LINE GOLF INSTRUCTION (PER HOUR)

Have a Rebel Creek professional provide helpful tips and assistance to your guests while they warm up on the driving range prior to the tournament.

\$90.00

RENTAL CLUBS

Includes a Full Set of TaylorMade or Callaway Clubs, Glove, 2 Sleeves of Balls and a Bag of Tees.

\$40.00



BREAKFAST Menu



CONTINENTAL BREAKFAST (MINIMUM 50 PEOPLE)

\$16.00

Fresh baked muffins, danishes and croissants.
Fresh seasonal fruit tray. Coffee, tea and juice.

TITANIUM BREAKFAST BUFFET (MINIMUM 50 PEOPLE)

\$25.00

Fresh baked muffins, danishes and croissants.
Fresh seasonal fruit, scrambled eggs, bacon, sausage and home fries. Coffee, tea and juice.

BREAKFAST BUFFET ENHANCEMENTS (PER PERSON)

Individual low-fat yogurt (PER PERSON) **\$3.00**

Whole fresh fruit basket (PER DOZEN) **\$20.00**

Assorted cookies (PER DOZEN) **\$14.00**

Coffee & Tea station (50 PEOPLE) **\$100.00**

LUNCH Menu



ALL PRICES PER PERSON

TOURNAMENT LUNCH VOUCHER

Each of your guests will receive a voucher redeemable for an item of their choice from: Assorted fresh sandwiches, hot dog, or Oktoberfest sausage, served with a bag of house-made Cajun chips. All items are served with a bottle of pop or water.

Add a grilled Angus burger for an additional \$2.00 per person.

\$16.00

BOXED LUNCH

Each of your guests will receive a boxed lunch on their cart prior to the start of their round of golf, or will redeem a voucher for their boxed lunch at the Halfway House. Each box will include a sandwich (ham and cheese, tuna salad, turkey, egg salad or roast beef), a pop or water, fresh seasonal fruit and cookies.

\$18.00

BBQ LUNCHEON BUFFET

Fresh market greens, Caesar salad, grilled gourmet hamburgers, jumbo hot dogs and sausages with crusty buns and garnishes. Assorted squares and cookies. Freshly brewed regular and decaffeinated coffee and tea.

\$27.00





DINNER MENU



Player's Plate

\$49.50 PER PERSON
(MINIMUM 50 PEOPLE)

INCLUDED

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

Fresh mixed greens with balsamic vinaigrette or herb vinaigrette dressing

CHOOSE ONE ENTREE FROM THE FOLLOWING

- » Chicken Supreme with Honey Cashew Cream
- » Roasted Red Potatoes and Seasonal Vegetables
- » Southern Style Ribs with Forty Creek BBQ Sauce
- » Pork Tenderloin with Bacon Demi

CHOOSE ONE DESSERT FROM THE FOLLOWING

- » New York Style Cheese Cake with Wild Berry Compote
- » Day and Night Bombs with Chocolate and Caramel

Served with freshly brewed regular and decaffeinated coffee and tea

Player's Buffet
\$46.00 PER PERSON
(MINIMUM 50 PEOPLE)

INCLUDED

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

CHOOSE TWO SALADS FROM THE FOLLOWING

- » Fresh Mixed Greens with Balsamic Vinaigrette
- » German Potato Salad
- » Caesar Salad
- » Rotini with Peppers, Zucchini, Herb Dressing and Parmesan cheese
- » Greek Salad with Red Onion, Olives, Tomatoes and Feta Cheese

CHOOSE ONE ENTREE FROM THE FOLLOWING

- » Grilled Breast of Chicken with Honey Cashew Cream
- » Grainy Mustard and Rosemary Crusted Roasted Striploin with Forest Mushroom Demi-Glace
- » Southern Style Ribs with Forty Creek BBQ Sauce
- » Maple Roasted Loin of Pork with Peach Schnapps Cream

CHOOSE ONE PASTA FROM THE FOLLOWING

- » Old World Lasagna
- » Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream
- » Penne Arrabbiata with Hot Italian Sausage and Peppers

INCLUDED

Farm Fresh Green Beans and Roasted Baby Red Potatoes with Rosemary

An Assortment of Cakes and Homemade Pies Served with Freshly Brewed Regular and Decaffeinated Coffee and Tea

DINNER MENU | *Gold Buffet*

\$59.00

PER PERSON
(MINIMUM 50 PEOPLE)

INCLUDED

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

CHOOSE TWO SALADS FROM THE FOLLOWING

Add an Additional Salad for \$3 per person

- » Fresh Mixed Greens with Balsamic Vinaigrette
- » German Potato Salad
- » Caesar Salad
- » Rotini with Peppers, Zucchini, Herb Dressing and Parmesan Cheese
- » Greek Salad with Red Onion, Olives, Tomatoes and Feta Cheese

CHOOSE ONE STARCH FROM THE FOLLOWING

- » Roasted Garlic and Parmesan Mashed Potatoes
- » Roasted Baby Red Potatoes with Rosemary

CHOOSE ONE VEGETABLE FROM THE FOLLOWING

- » Farm Fresh Green Beans
- » Baby Carrots with Orange Zest Butter
- » Steamed Broccoli Florets
- » Corn on the Cob

DINNER MENU | *Platinum Buffet*

\$64.00

PER PERSON
(MINIMUM 50 PEOPLE)

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

CHOOSE THREE SALADS FROM THE FOLLOWING

- » Fresh Mixed Greens with Balsamic Vinaigrette
- » German Potato Salad
- » Caesar Salad
- » Rotini with Peppers, Zucchini, Herb Dressing and Parmesan Cheese
- » Greek Salad with Red Onion, Olives, Tomatoes and Feta Cheese

CHOOSE ONE STARCH FROM THE FOLLOWING

- » Roasted Garlic and Parmesan Mashed Potatoes
- » Roasted Baby Red Potatoes with Rosemary

CHOOSE ONE VEGETABLE FROM THE FOLLOWING

- » Farm Fresh Green Beans
- » Baby Carrots with Orange Zest Butter
- » Steamed Broccoli Florets
- » Corn on the Cob

CHOOSE ONE PASTA FROM THE FOLLOWING

- » Old World Lasagna
- » Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream
- » Penne Arrabbiata with Hot Italian Sausage and Pepper

CHOOSE TWO ENTREES FROM THE FOLLOWING

Add an Addition Entree for \$5 per person

- » Grainy Mustard and Rosemary Crusted Roasted Striploin with Forest Mushroom Demi-Glace
- » Southern Style Ribs with Forty Creek BBQ Sauce
- » Grilled Breast of Chicken with Honey Cashew Cream
- » Maple Roasted Loin of Pork with Peach Schnapps Cream

INCLUDED: DESSERT

- » A Fine Selection Homemade Pies and Cakes
- » Freshly Brewed Coffee and Assortment of Teas

CHOOSE ONE PASTA FROM THE FOLLOWING

- » Old World Lasagna
- » Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream
- » Penne Arrabbiata with Hot Italian Sausage and Peppers

CHOOSE THREE ENTREES FROM THE FOLLOWING

Add an Addition Entree for \$5 per person

- » Grainy Mustard and Rosemary Crusted Roasted Striploin with Forest Mushroom Demi-Glace
- » Southern Style Ribs with Forty Creek BBQ Sauce
- » Grilled Breast of Chicken with Honey Cashew Cream
- » Maple Roasted Loin of Pork with Peach Schnapps Cream

INCLUDED: DESSERT

- » A Fine Selection Homemade Pies and Cakes
- » Freshly Brewed Coffee and Assortment of Teas

WHITE WINE

Peller Estates 2020 Pinot Grigio / Canada
Peller Estates 2020 Rosé / Canada
Trius 2020 Riesling / Canada
Terranoble 2021 Sauvignon Blanc / Chile
Blu Govello Prosecco DOC / Italy
Kingston Estate 2020 Chardonnay / Australia
Tunella 2020 Pinot Grigio / Italy
Codorniu Classico Brut / Spain

RED WINE

Peller Estates Cabernet Merlot / Canada
Trius 2019 Gamay Noir / Canada
Angus The Bull Cabernet Sauvignon / Australia
Kingston Estate Clare Valley 2019 Merlot / Australia
Racine 2020 Pinot Noir / France
Luigi Righetti Ripasso Selezione / Italy
Seghesio Sonoma Zinfandel / Sonoma, USA
Thread Count 2017 Cabernet Sauvignon / Napa Valley

****All wine selections are required 21 days prior to your event.**

CONSUMPTION OR CASH BAR

Draft Beer (Domestic)	\$7.75/pint	\$21.95/pitcher
Draft Beer (Premium)	\$8.25/pint	\$23.55/pitcher
Draft Beer (Import)	\$8.85/pint	\$29.10/pitcher
Canned Beer (Domestic)	\$7.10	
Canned Beer (Domestic Tall Cans)	\$7.10	
Canned Beer (Premium)	\$7.50	
Canned Beer (Import)	\$7.75	
Coolers/Seltzers	\$7.25 - \$8.50	
Ciders	\$8.50	
Liquor (Standard Rail)	\$6.50	
Liquor (Premium)	\$7.00	

REBEL CREEK PUNCH

Non-Alcoholic Fruit Punch	\$75.00
Alcoholic Fruit Punch (Vodka, Rum & Sparkling Wine)	\$155.00

**All wines must be purchased through Rebel Creek's Liquor License.
Outside wine will be charged a \$15/bottle corkage fee.**

RECEPTION | *Enhancements*

STATIONED PLATTERS

Per platter- 50 servings

Crisp vegetable crudité's with
creamy herb dip **\$200.00**

Baked brie wheel with cranberry,
caramelized onions and toasted baguette **\$250.00**

Sliced fresh seasonal fruit **\$275.00**

Myriad of cheeses and assorted crackers **\$350.00**

Artisan sandwiches and wraps **\$350.00**


Antipasto platter / grilled and
marinated vegetables / cured meats
and olives **\$475.00**


*PRICES ARE SUBJECT TO CHANGE BASED ON MARKET CONDITIONS

PASSED HORS D'OEUVRES

Minimum 4 dozen of each selection

\$42.00/DOZEN

Fresh Basil and Tomato Mini Bruschetta 

Vegetarian Spring Rolls with Thai red chili Sauce 

Caribbean Jerk Chicken Skewers with Mango Chutney

Roasted Red Pepper Antojitos

Pulled Pork Spring Rolls with Chipotle Aioli

Truffle Mac & Cheese Fritter

Scallion and Jalapenos Hush Puppies with Maple Cream

Deconstructed Spanakopita
(Spinach and Feta-Baked Phyllo)

Mini Philly Cheesesteaks

Thai Curry Vegetable Samosa 

Mini Crab Cakes with Sriracha Cream

Grilled Beef Sliders with Caramelized
Onions and Mushrooms

Maple Glazed Scallops Wrapped in Bacon
with Jerk Aioli

Smoked Salmon on Potato Lake with Lemon Dill
Cream Cheese

Coconut Shrimp with Wasabi Cream

ROOM RENTAL | *at the Creek*

ROOM RENTAL RATES ARE WAIVED FOR ALL GOLF EVENTS OVER 100 PEOPLE.

BANQUET ROOM

Included with a dinner of 100 people or more

Capacity: 200

Sq. Footage: 3300

Rental Rate: \$1500

BISTRO

BANQUET ROOM WITH DIVIDER WALL UP – WITHOUT DANCE FLOOR SPACE

Included with a dinner of 100 people or more

Capacity: 160

Sq. Footage: 2200

Rental Rate: \$1000

MEETING ROOM

DANCE FLOOR AREA WITH DIVIDER WALL UP

Capacity : 40

Sq. Footage: 1100

Rental Rate: \$500

MUSKOKA LOUNGE

Capacity: 60

Sq. Footage: 1500

Rental Rate: \$750



GENERAL INFORMATION

The Rebel Creek Events Team is committed to working with you to make your celebration a memorable one. Please read through the following material carefully. We hope that you will find that Rebel Creek is the ideal venue to host your event.

BOOKING YOUR EVENT

Once you have decided to host your celebration at Rebel Creek an Event Agreement will be issued and a non-refundable deposit of \$2,000 will be required to secure the use of the facility. All details pertaining to your event must be confirmed no later than 21 days prior to the event date. Final numbers are required no later than 1 week prior to the event date.

MENU SELECTIONS

The Rebel Creek Event Team strongly recommends that you limit your menu to one item per course for your event. Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table.

TAXES AND SERVICE CHARGES

The following charges apply to all event bookings: 18% service charge on all services, 13% HST, as well as HST on all services and service charges. Rebel Creek is required by law to collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re: Sound charge for all events using live or recorded music. The non-refundable SOCAN fee is currently set at \$59.17, and Re:Sound is \$26.63, plus applicable taxes.

HEALTH REGULATIONS

All food and beverage consumed at Rebel Creek Golf Club must be purchased from Rebel Creek Golf Club. No leftover food may be removed from the clubhouse.

ALCOHOLIC BEVERAGES

All liquor served during your event must be purchased under the Rebel Creek Golf Club liquor license at the prices determined by the Hospitality Manager in accordance with the liquor laws of Ontario. Rebel Creek reserves the right to stop service of alcohol at any time to any guest who shows the signs of intoxication. Any discriminatory acts or harassment of any kind towards any employee of Rebel Creek will not be tolerated and may result in individuals being asked to leave the premises or shut down of the event as a result.

Requests for preferred alcoholic and non-alcoholic beverage selections should be discussed with your Event Coordinator and requested at least 30 days prior to your event to help ensure their availability. Products other than those noted in this package or stocked regularly by Rebel Creek may be ordered upon your request for your function if they are available through the LCBO and will be priced at costs determined by Rebel Creek. These products will also be subject to all applicable taxes and service charges.

The sale of all alcoholic beverages at Rebel Creek Golf Club are subject to all Ontario Liquor Laws and, as such, will be permitted between 9AM and 1am daily. All alcoholic beverages are served in accordance with the Liquor Control Board of Ontario. Hours of service are Monday to Sunday from 9:00AM until 1:00AM. Last call is at 12:30AM. Everyone is required to depart the building by 1:30am. Rebel Creek does not allow shots or doubles to be served. Rebel Creek Golf Club operates in accordance with LCBO laws and regulations.

FUNCTION SPACE

Room rental charges include: table and chair set-up, basic linens, china, silverware, glassware, staffing, and podium & microphone. Access to the room rented may be granted at 8:30am the morning of.

DECORATING

Your Event Coordinator must be consulted regarding all decorations, centerpieces, candles, displays or signage used on the property prior to the event. All decorations must conform to municipal codes and fire ordinances. Rebel Creek prohibits any items to be affixed to walls or floors with tape, tacks, pushpins, nails, glue, etc. Decorations and centerpieces, and the cleanup of such items, are the responsibility of the event convener.

LINEN

Rebel Creek provides white table linens and black napkins for your reception. You may request an alternate napkin colour from the selection offered by Rebel Creek.

ADDITIONAL EQUIPMENT OR RENTALS

Rebel Creek will rent any equipment requested 30 days in advance, and charges will be applied.

Frank Bester
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Why Stress? Let's Take the Hard Work Out of Planning

Planning a golf tournament can be overwhelming, but it doesn't have to be!

With Event Caddy's tournament management software, you can streamline the entire process, improve communication, and deliver an unforgettable event for your participants.

WHY CHOOSE EVENT CADDY?

Save Time

Simplify registration, payment collection, and team assignments with easy-to-use tools.

Improve Communication

Keep your tournament team and the course management on the same page, ensuring every detail is accounted for.

Boost Efficiency

Manage your tournament in one place with features like live scoring, automated sponsorship management, and customizable websites.

Raise More Funds

Designed with fundraising tournaments in mind, Event Caddy helps you maximize sponsorships and donations.

EXCLUSIVE

FREE+ PACKAGE

FOR GOLFNORTH TOURNAMENTS

As part of our commitment to making tournaments easier and more successful, **GolfNorth tournament clients receive access to Event Caddy Free+!** Start for free to get the Online Store tool and an event website consultation session included with your account.

Ready to Simplify Your Tournament Planning?

Meet Liam, your Event Caddy
Account Executive!

Reach out to schedule a demo and let us
make your next tournament a success!

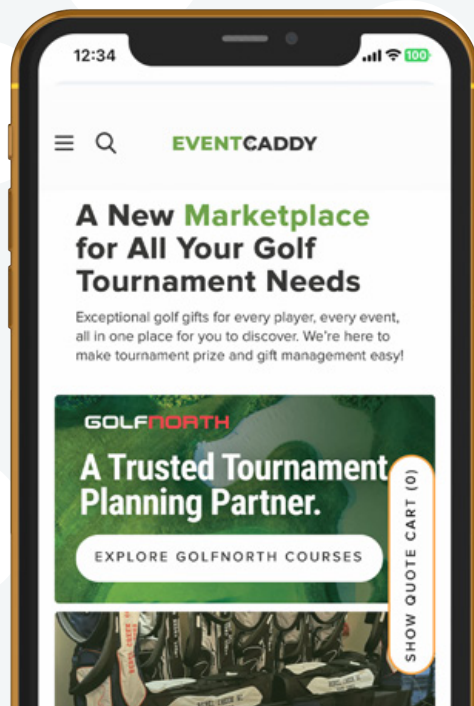
Liam O'Donoghue

LIAMODONOGHUE@EVENTCADDY.COM

1-888-668-2118 x 512



The Event Caddy Marketplace



A One-Stop-Shop for Tournament Gifts and Prizes

Visit the **Event Caddy Marketplace** to find the perfect gifts and prizes that your golfers will love long after tournament day. The marketplace catalogue is filled with items ideal for any budget, and each piece can be customized to make it even more memorable.

BROWSE OUR CATALOGUE

Accessories & Packages

Elevate your event with accessories for your golfers to use on the course. Pick from our prepared packages, mix and match, or create your own selection.

Headwear

Help your golfers enjoy the sunshine with customizable hats and headwear. Choose from a wide range of options and showcase your logo in style.

Can't find what you're looking for? Ask our team!

We have built a ton of amazing relationships with vendors, so there are very few products we cannot source.

Visit shop.eventcaddy.com
and start shopping today.

Apparel

Give your golfers a lasting keepsake with apparel from your favourite golf brands, ready to be customized for your big day.

Golf Balls

For tournament day or future games, custom balls are always a well-loved gift by golfers. No matter your budget, we'll help you find the golf balls that suit your event.

Don't Forget Tournament Insurance!

Make the amazing experience of getting a hole-in-one even better with hole-in-one insurance that covers your costs and earns one of your golfers a sweet reward for their lucky shot.