



WOLF CREEK
GOLF RESORT

Tournament Package

For Inquiries & Bookings,
Please Contact:

Matt Burton
hospitality.wolfcreek@golfnorth.ca

wolfcreekgolf.com

Thank you for your interest in Wolf Creek Golf Resort for your upcoming golf tournament!

We pride ourselves on hosting both large and small events over the years in an atmosphere that your golfers will treasure for years to come. Whether you are a novice or an experienced player, the Wolf offers a truly unique experience that cannot be replicated in this part of the country.

Our 36-hole resort is only improving over time, as upgrades will continue into the future on the Old Course and the Links Course, in addition to within the Clubhouse. We are very excited about each development on the property, as they will further reduce cart restrictions and improve play for both public players and tournament golfers.

At Wolf Creek, we strive to deliver unmatched capacity and flexibility in hosting tournaments. As Alberta's largest public golf facility, we are fortunate to offer each of our tournaments more options with fewer restrictions to meet individual needs. Choose the date and time that suits you best—our expansive course ensures a smooth pace of play, allowing your group to enjoy the game without feeling rushed or pressured. Hosting your tournament at Wolf Creek means golf—your way.

Just 20 minutes north of Red Deer, our two Rod Whitman golf courses stand on their own merit as they both have stood the test of time to offer you pure golf in an old-world setting. Both the Links and Old courses are ranked in the top 59 public category in Canada by Score Magazine, holding the 26th and 36th positions respectively. This is a quality golf experience your golfers will be talking about long after the tournament is over.

The commitment our team makes to delivering this quality experience is not hindered by your budget. We offer unique packaging that works for any budget size to meet your needs in the most effective way. Within this guide, you can explore all the inclusions of our base pricing, food menu options, and custom package enhancements to make your tournament even more memorable.

We look forward to meeting with you to discuss your tournament needs, schedule a facility tour, and answer any questions you may have along the way.

Jim Boomer

General Manager at Wolf Creek Golf Resort
manager.wolfcreek@golfnorth.ca



Basic Tournament Pricing & Inclusions

RATES

WEEKDAY PACKAGE

Monday – Thursday

\$130 per player

WEEKEND PACKAGE

Friday – Sunday and Holidays

\$150 per player

INCLUSIONS

- + 18 holes of world-class golf
- + Shares power carts with canopy & windshield
- + First tee gift
- + Participant names on all carts and scorecards
- + Bag drop service
- + Professional scoring
- + Prize tables
- + Set up of all on-course contests
- + Placement of all course signage & hole in one prizes
- + Registration tables, podium & microphone usage
- + On-course Players Assistants
- + Usage of driving range & practice facility
- + Event Caddy demo and special pricing

Price does not include 5% GST.

Please refer to the enclosed menus for meal options. 18% gratuity to be added to all meal pricing.

INCLUDED MEAL

Each golfer's entry fee includes one meal per player—breakfast, lunch, or dinner. The tournament organizer selects which meal will be provided for all participants.

MEAL OPTIONS

Once the meal type is chosen, the organizer can select from the available menu options (e.g., Dinner Option A or Dinner Option B) at no additional cost.

ADDITIONAL MEALS

If the organizer wishes to provide more than one meal per golfer (e.g., both breakfast and dinner), additional meals can be purchased at the prices listed in this package.



Breakfast Menu

BARNEY'S BREAKFAST

Includes a variety of muffins, fresh fruit, scrambled eggs, oven-baked hash browns, local bacon, pork breakfast sausage.

Served with select chilled juices, freshly brewed coffee, and a variety of specialty teas. Hearty fuel for the game ahead!

\$15/per person

- + Wide Variety of Muffins
- + Fresh Fruit
- + Scrambled Eggs
- + Oven-Baked Hash Browns
- + Local Bacon
- + Pork Breakfast Sausage
- + Chilled Select Juices
- + Fresh Brewed Coffee
- + Specialty Teas

Add pancakes and Warm Maple Syrup for \$3 per players

COFFEE & MUFFINS

Start the morning off with freshly brewed coffee, an assortment of specialty teas, and a variety of morning-baked muffins. Finish it off with whipped butter pods and fruit preserves.

\$7.95/per person

- + Fresh Brewed Coffee
- + Specialty Teas
- + Assorted Morning-Baked Muffins
- + Whipped Butter
- + Fruit Preserves

SWEET TREAT BREAKFAST

A crowd-pleaser, this includes fruit-filled Danishes, a variety of muffins, bite-sized breakfast pastries, and a fresh fruit platter. It is also served with creamy butter and fruit preserves, select chilled juices, freshly brewed coffee, and a selection of specialty teas.

\$12.95/per person

- + Fruit-Filled Danishes
- + Variety of Muffins
- + Bite-Sized Breakfast Pastries
- + Fresh Fruit
- + Creamy Butters
- + Fruit preserves
- + Fresh Brewed Coffee
- + Specialty Teas

Additional Meals: If you wish to provide multiple meals per golfer, additional meals can be added at the listed price per person.

Lunch Menu

HEALTHY LUNCH

This includes the Chef's Choice of low-fat soup, assorted cold cuts, and two salads. Also, tuna & egg salads with low-fat dressings, assorted, wraps, and sliced loaves with a select cheese platter. Your guest will have an assortment of whole grain mustards and condiments, a full garnishing platter that includes Bermuda onions, lettuce, tomato, dill pickles, an array of pickled products, chef's dessert, and of course, freshly brewed coffee and specialty teas.

\$20/per person

- + Chef's Choice of Low-Fat Soup
- + Chef's Choice of Assorted Cold Cuts
- + Chef's Choice of Two Salads
- + Tuna and Egg Salads with Low Fat Dressings
Wraps & Sliced Loaves Assorted Whole Grain
Pitas, Wraps & Sliced Loaves
- + Select Cheese Platter
- + Assortment of Whole Grain Mustards
& Condiments
- + Full Garnishing Platter – Bermuda Onions,
Lettuce, Tomato, Dill Pickles
- + Array Of Pickled Products
- + Chef's Dessert
- + Coffee & Specialty Tea



BARNEY BURGER BUFFET

Players build their burgers with their choice of 6oz pure beef burger and Kaiser, assorted cheeses, and condiments. On the side, the chef's choice of potato, western-style baked beans, chef's choice of in-season vegetables, chef's choice of two additional salads, an array of pickled products, a chef's dessert, freshly brewed coffee, and a selection of specialty teas.

\$20/per person

- + 6oz Pure Beef Burger & Kaiser
- + Assorted Cheeses & Condiments
- + Chef's Choice of Potato
- + Western Style Baked Beans
- + Chef's Choice of In-Season Vegetable
- + Chefs Choice of Two Salads
- + Array of Pickled Items
- + Chefs Dessert
- + Coffee & Specialty Tea

DELI SANDWICHES

A tournament classic, this lunch includes the chef's choice of hearty soup, assorted cold cuts, and two salads. Also served are a variety of breads (focaccia, artisan, multi-grain) with a wide selection of cheeses. To finish their sandwich, your guests will have an assortment of whole grain mustards and condiments, a full garnishing platter that includes Bermuda onions, lettuce, tomato, dill pickles, an array of pickled and marinated products, chef's dessert, and to drink freshly brewed coffee and specialty teas.

\$20/per person

- + Assorted Cold Cuts
- + Assorted Cheeses, Condiments & Breads (focaccia, artisan, multi-grain)
- + Chef's Choice of Potato
- + Western Style Baked Beans
- + Chef's Choice of In-Season Vegetable Tray
- + Chefs Choice of Two Salads
- + Bermuda onions, lettuce, tomato, dill pickles + Array of Pickled Items
- + Chefs Dessert
- + Coffee & Specialty Tea

Additional Meals: If you wish to provide multiple meals per golfer, additional meals can be added at the listed price per person.



Dinner Menu Choices

8OZ 'AAA' NEW YORK STEAK

Your guests will enjoy an 8oz 'AAA' Alberta rib-eye steak served with sautéed mushrooms and onions rosemary roasted red potatoes, chef's choice of in-season vegetable tray, freshly baked bread, Caesar salad, Mediterranean Greek salad, asian noodle, an array of pickled and marinated items, chef's dessert, freshly brewed coffee, and specialty tea.

\$35/per person

- + 8oz 'AAA' Alberta New York Steak
- + Mushrooms & Onions
- + Rosemary Roasted Red Potatoes
- + Chef's Choice of In-Season Vegetable Tray
- + Freshly Baked Bread
- + Caesar Salad
- + Mediterranean Greek Salad
- + Asian Noodle
- + Array of Pickled & Marinated Items
- + Chef's Dessert + Fresh Coffee & Specialty Teas

CHICKEN AND RIBS

End the day off right with a rack of slow braised and BBQ ribs served with the chef's signature BBQ sauce, and BBQ chicken. On the side, you'll have rosemary roasted red potatoes, chef's choice of in-season vegetable tray, freshly baked bread, Caesar salad, Mediterranean Greek salad, asian noodle, an array of pickled and marinated items, chef's dessert, freshly brewed coffee, and specialty tea.

\$34/per person

- + Rack of BBQ Beef Ribs with Chef's Signature BBQ Sauce
- + BBQ chicken Rosemary Roasted Red Potatoes
- + Chef's Choice of In-Season Vegetable tray
- + Freshly Baked Bread
- + Caesar Salad
- + Mediterranean Greek Salad
- + Asian Noodle
- + Array of Pickled & Marinated Items
- + Chef's Dessert
- + Fresh Coffee & Specialty Teas



SMOKED BEEF BRISKET

Right from our home province, 12-hour smoked Beef Brisket served with a peppercorn brandy demi. On the side, you'll have rosemary roasted red potatoes, chef's choice of in-season vegetable tray, freshly baked bread, Caesar salad, Mediterranean Greek salad, asian noodle, an array of pickled and marinated items, chef's dessert, freshly brewed coffee, and specialty tea.

\$35/per person

- + 12-hour Smoked Beef Brisket
- + Peppercorn Brandy Demi
- + Rosemary Roasted Red Potatoes
- + Chef's Choice of In-Season Vegetable Tray
- + Fresh Baked Bread
- + Caesar Salad
- + Mediterranean Greek Salad
- + Asian Noodle
- + Array of Pickled & Marinated Items
- + Chef's Dessert
- + Fresh Coffee & Specialty Teas



Local Hotels for Your Perfect Stay

RAMADA BY WYNDHAM

A stay here is complete with free buffet breakfasts, Wi-Fi, and a pool with a hot tub and water slide, and just 45 minutes from the Edmonton International Airport.

12-minute drive to Wolf Creek Golf Resort

wyndhamhotels.com/ramada
Ponoka, Alberta
+1-587-797-7865

Starting at \$140 per night!*

BEST WESTERN PLUS

Located in the quaint town of Lacombe, this is the perfect place to take in the iconic Canadian landscape. Just 40 km from Red Deer Regional Airport, this hotel features modern amenities and entertainment.

15-minute drive to Wolf Creek Golf Resort

bestwestern.com
Lacombe, Alberta
403-782-3535

Starting at \$140 per night!*

STAMPEDER INN

With close proximity to many local attractions, the Stampeders Inn offers 58 freshly renovated rooms with access to high-speed wireless internet and continental-style breakfast for guests.

10-minute drive to Wolf Creek Golf Resort

stampederinn.com
Ponoka, Alberta
403-783-5535

Starting at \$120 per night!*

*Rates are based on 2025 double-occupancy pricing and are subject to change based on season and availability.
Please contact each facility for their updated rates

Getting Around Our Courses

OLD COURSE MAP



LINKS COURSE MAP



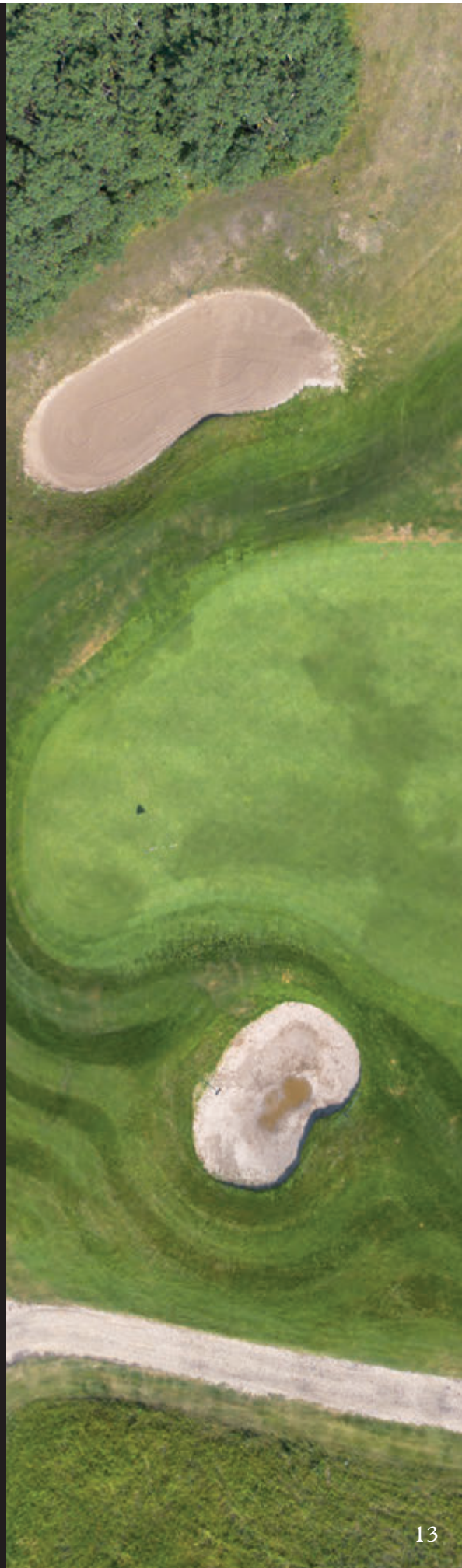
Tournament Play Options

SHOTGUN STARTS

A way to start a tournament in which all groups of players tee off simultaneously from different holes. If there are 18 groups of foursomes in a tournament, then each hole on the course will be the starting hole for a different group. This is offered for groups of over 72 players only.

TEE TIMES

Pre-arranged, specified times for your group to begin your round. Tee times are allotted in nine-minute increments per foursome. Depending on the expected pace of play, rounds are kept to 4 1/2 hours, and groups come off the course nine minutes apart.



Booking Procedures and Policies

DEPOSIT

For all tournament bookings, there will be a \$1,000 deposit. This deposit is refundable up to 30 days prior to your event.

FINAL PAYMENT

The final payment of your tournament is expected immediately following your event. However, arrangements can be made for billing. Please advise our Tournament Director which method you would prefer.

GRATUITIES

As is standard with most tournaments, a 18% gratuity will be added to the final invoice on all food & beverage sales.

BEVERAGE SERVICE

Our resort provides beverage service in our lounge, banquet area, and on-course beverage carts after 10:00 am. Liquor regulations state that all outside alcoholic beverages are prohibited.

PACE OF PLAY

For the enjoyment of all our guests, tournament groups are expected to complete their rounds within a maximum of 4 ½ hours. Player's Assistants will be on the course to help maintain this standard.

FINAL NUMBERS

Each tournament must submit final player numbers at least one week before the event. Small changes will be accepted up to 48 hours in advance. Tournaments will be charged applicable green fees for players who fail to attend their event.

CANCELLATION POLICY

Tournaments cancelled up to 30 days prior to their event will receive a full refund of any deposit. Cancellations received after that time will be required to pay applicable green fees for any tee times remaining unsold by the date of their scheduled event.

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

25% OFF

FOR GOLFNORTH TOURNAMENTS

As part of our commitment to making tournaments easier and more successful, **GolfNorth clients in 2025 receive 25% off Event Caddy's Pro & Elite packages!**

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!

eventcaddy.com

Liam O'Donoghue

LIAMODONOGHUE@EVENTCADDY.COM

1-888-668-2118 x 512

