



**LOCHNESS LINKS**

**GOLF OUTING  
INFORMATION PACKAGE  
2011**

## **GENERAL INFORMATION**

### **LOCHNESS LINKS GOLF COURSE:**

LochNess Links is a testament to links golf as it was meant to be. Designed by Graham Cooke and Associates to model the Scottish Highlands, LochNess Links (formerly Hunters Pointe) opened in 2000 and signaled a new direction of golf in Niagara. The 18 hole, semi-private par 72 golf course runs 7016 yards from the back tees. It offers a testing mix of par 3's, 4's and 5's that will give you a taste of what it is like to tee off where golf was born. The course design is Scottish Style Links golf that plays hard and fast like the British Open with waving fescue, lightning greens, perfectly manicured fairways and strategically placed pot bunkers. The 108 bunkers, expansive ponds, position of play into the prevailing wind and dramatic elevation changes make the course challenging from the back. However, the 4 sets of tees and generous landing areas make it an enjoyable experience for golfers of all abilities. It is truly bold, beautiful and breathtaking all at once and a brand of golf that cannot be experienced elsewhere.

### **SWING RESTAURANT:**

Swing Restaurant, which opened in 2002, offers an old world feel with traditional style. Here you will find the finest recipes of any club in Niagara. Enclosed by glass and surrounded by two levels of patios, we offer breathtaking views of the 9<sup>th</sup> and 18<sup>th</sup> greens, rolling fairways surrounding the ponds and picturesque beauty that is LochNess Links. Over this past year Swing Restaurant received the Readers Choice Award from the Welland Tribune for best restaurant with a view in Welland. The exquisite entrees, exceptional appetizers and irresistible desserts are prepared with the freshest ingredients that combine to form extraordinary dishes for any appetite. Swing Restaurant represents 40 wineries in its collection including an excellent selection of carefully chosen local vintages, as well as, International selections from California, France, Italy and Australia. At Swing you will enjoy impeccable service and personal attention to detail combined with a relaxing ambiance and mouthwatering lunch, dinner and lounge menus. For anything from comfortable and casual dining to intimate and romantic celebrations; at Swing Restaurant we are here to serve you.

### **AMENITIES:**

- Putting Greens
- Driving Range
- Practice Areas
- Golf Club Rental and Storage
- Locker Rooms
- Full Service Golf Shop
- Restaurant, Lounge and Banquet Areas
- Power Carts
- On Course Food and Beverage Service

The golf course, restaurant and facilities at LochNess Links combined with the high level of customer service, amenities and incredible landscape make it the premiere golf and dining destination in Niagara.

## **DECISION 1: TYPE OF EVENT**

There are five basic types of golf outings

- Charity/Fund Raiser
- Competitive Tournament
- Corporate: Client/Customer Appreciation, Employee Incentive & Management Recognition
- Social Golf Event
- Travel/Destination Event

## **DECISION 2: STYLE OF TOURNAMENT**

### **FIRST TEE TOURNAMENT:**

A first tee event occurs when the tournament coordinator reserves a block of tee times for the group. Foursomes are required in this format and tee times will be separated by 9 minute intervals, with every group beginning at the first tee. In this format players will finish in 9 minute intervals, the first group finishes 9 minutes before the second group, 18 minutes before the third group and so on.

### **CROSSOVER:**

A crossover event occurs when the tournament coordinator requests that players commence play off of the first and tenth tee. Foursomes are required in this format and tee times will be separated by 9 minute intervals, with half of the groups beginning on the first tee and the remainder on the tenth tee. This format allows groups to finish in closer proximity to each other, without resulting in a golf course closure. The maximum amount of players is 112.

### **SHOTGUN TOURNAMENT:**

A shotgun event occurs when the tournament coordinator requests that all players commence play at the same time from different hole locations. Foursomes are required for this format with a maximum of 2 groups beginning on each tee. This format will allow all players to finish their game at the same time. The maximum amount of players is 144. A golf course closure is required for this format.

## GOLF EVENT PRICE LIST

### 18 HOLE GOLF AND RIDE: PRIME SEASON: MAY 10 – OCTOBER 3

1 – 12PPL	STRAIGHT TEE TIMES	\$70.00/PERSON
13 – 52PPL	STRAIGHT TEE TIMES / CROSSOVER	\$65.00/PERSON
53 – 112PPL	STRAIGHT TEE TIMES / CROSSOVER	\$60.00/PERSON
113 – 144PPL	SHOTGUN (MONDAY)	\$7500.00
	SHOTGUN (WEDNESDAY)	\$8500.00
	SHOTGUN (OTHER)	\$9500.00

### 18 HOLE GOLF AND RIDE: SHOULDER SEASON AND TWILIGHT RATES (AFTER 2PM)

1 – 12PPL	STRAIGHT TEE TIMES	\$55.00/PERSON
13 – 52PPL	STRAIGHT TEE TIMES / CROSSOVER	\$50.00/PERSON
53 – 112PPL	STRAIGHT TEE TIMES / CROSSOVER	\$45.00/PERSON
113 – 144PPL	SHOTGUN (MONDAY)	\$5000.00
	SHOTGUN (WEDNESDAY)	\$6000.00
	SHOTGUN (OTHER)	\$7000.00

### 18 HOLE GOLF AND RIDE: SUPER TWILIGHT (AFTER 4PM)

1 – 12PPL	STRAIGHT TEE TIMES	\$40.00/PERSON
12 – 52PPL	STRAIGHT TEE TIMES	\$35.00/PERSON

CART RENTALS ARE INCLUDED IN ALL TOURNAMENT PRICING.

#### ENHANCEMENTS:

CLUB RENTAL	\$20.00/PERSON
LOCKER RENTAL	\$5.00/PERSON
DRIVING RANGE	\$5.00/PERSON
CONTESTS (VIEW DECISION 4 FOR FULL DETAILS)	
TOURNAMENT GIFTS	
LOCHNESS LINKS CUSTOM LOGO CAP	\$15.00/CAP
LOCHNESS LINKS CUSTOM LOGO T-SHIRT	\$12.00/T-SHIRT
LOFT 8 GOLF SHIRT	\$35.00/GOLF SHIRT
GOLF BALLS (VARIOUS BRANDS)	STARTING AT \$7.00/SLEEVE
TEES	\$1.00/BAG
DIVOT TOOL	\$5.00/TOOL

Other Tournament Gifts are available through catalog order. Final purchases are subject to the approval of LochNess Links. Pricing will be calculated at the time of purchase.

#### TOURNAMENT PRIZES:

Tournament Prizes can be chosen from the Pro Shop or through catalog order. Final purchases are subject to the approval of LochNess Links. Pricing will be calculated at the time of purchase.

ALL ENHANCEMENTS MUST BE BOOKED 30 DAYS IN ADVANCE OF TOURNAMENT.

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.

### DECISION 3: FORMAT OF PLAY

- **Low Gross Score:** The actual number of strokes taken during the round of play. All individual scores are recorded on the scorecard.
- **Low Net Score:** The actual number of strokes taken during the round of play, less the golfer's handicap. All individual scores are recorded on the scorecard.
- **Scramble:** Each team consists of 2 - 4 players. On every hole each team member drives, the best drive is selected. The second shot is taken by all players from where the best drive landed; the best second shot is selected. This process is repeated until the hole is completed. One score is recorded on the scorecard.
- **Shamble:** Each team consists of 2 - 4 players. On every hole each team member drives, the best drive is selected. The second shot is taken by all players from where the best drive landed, from this point on players play their own ball into the hole. The lowest score is recorded on the scorecard.
- **Best Ball:** Each team consists of 2 - 4 players who individually play in low gross or low net format. The better ball on each hole is the team score recorded on the scorecard.
- **Blind Holes Play:** Players use low gross or low net format. The winning score would be based on 9 holes, selected from the 18 holes that were played. The holes are not selected until all players leave the first tee, so that players have no knowledge of the holes that will count until they are finished.
- **Fewest Putts:** Only strokes taken with a putter on a putting surface are counted and recorded on the scorecard. The winner is the individual/group with the fewest putts.
- **Blind Partner:** Players use low gross or low net format. After the last group has left the first tee partners are drawn so that every player does not know the identity of their partner until the round has been completed. The winner is the team with the lowest better ball score.
- **Alternate Shot:** Each team consists of 2 players who take alternate shots from the tee to the hole. Each team member must drive the ball 9 times.
- **666:** Each team consists of 2 players. The first 6 holes are played in the alternate shot format, the middle 6 holes are played in the scramble format and the last 6 holes are played in the best ball format.

### DECISION 4: CONTESTS

- Longest Drive \$1.00/Player
- Closest to the Pin \$1.00/Player
- Closest to the Line \$1.00/Player
- Putting Contest (On Practice Greens) \$2.00/Player
- Pot of Gold \$75.00 Service Charge

Prior to tournament play beginning, monies are collected from all those players wishing to participate. A circle is drawn around the pin on a par 3 of your choice. All those who land in the circle get to split the monies collected.

- Pitch into the Boat \$150.00 Service Charge
- LochNess Links will provide the golf balls and boat for this event. From the fairway players must chip into a boat located in the pond. Prizes are determined by the tournament coordinator.

## DECISION 5: MENU CHOICES

### BREAKFAST:

CONTINENTAL BREAKFAST	\$10.00/PERSON
TRADITIONAL BREAKFAST	\$12.00/PERSON
BREAKFAST ENHANCEMENTS	\$2.00 - \$4.00/ITEM/PERSON

### LUNCH:

GOLF COURSE LUNCH	\$5.00-\$10.00/PERSON
SWING LUNCH BUFFET	
BOXED LUNCH	\$10.00/PERSON
SANDWICH BOARD	\$14.00/PERSON
PIZZA AND WINGS LUNCH	\$10.00/PERSON
LUNCH BUFFET: OPTION 1	\$11.00/PERSON
LUNCH BUFFET: OPTION 2	\$18.00/PERSON
LUNCH BUFFET: OPTION 3	\$22.00/PERSON
BUFFET ENHANCEMENTS	\$2.00 - \$6.00/ITEM/PERSON
SWING PLATED LUNCH	
PLATED LUNCH: THREE COURSE: OPTION 1	\$22.00/PERSON
PLATED LUNCH: TWO COURSE: OPTION 2	\$18.00/PERSON
PLATED LUNCH: TWO COURSE: OPTION 3	\$22.00/PERSON
PLATED LUNCH: THREE COURSE: OPTION 4	\$28.00/PERSON
PLATED ENHANCEMENTS	\$2.00 - \$6.00/ITEM/PERSON

### DINNER:

HORS D'OEUVRES	\$3.00 - \$4.00/ITEM/PERSON
PASSED COCKTAIL RECEPTION	\$22.00/PERSON
SWING DINNER BUFFET	
DINNER BUFFET: OPTION 1	\$25.00/PERSON
DINNER BUFFET: OPTION 2	\$25.00/PERSON
DINNER BUFFET: OPTION 3	\$30.00/PERSON
DINNER BUFFET: OPTION 4	\$38.00/PERSON
DINNER BUFFET: BUILD YOUR OWN	\$40.00/PERSON
BUFFET ENHANCEMENTS	\$2.00 - \$6.00/ITEM/PERSON
SWING PLATED DINNER	
PLATED DINNER: THREE COURSE: OPTION 1 WITH CHICKEN	\$30.00/PERSON
PLATED DINNER: THREE COURSE: OPTION 1 WITH STEAK	\$37.00/PERSON
PLATED DINNER: THREE COURSE: OPTION 2	\$38.00/PERSON
PLATED DINNER: FOUR COURSE	\$49.00/PERSON
PLATED ENHANCEMENTS	\$2.00 - \$6.00/ITEM/PERSON

### WINE:

CHOICE OF RED OR WHITE LOCAL VINTAGE	\$26.00/BOTTLE
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**ALL MENU SUBSTITUTIONS ARE SUBJECT TO THE APPROVAL OF THE EXECUTIVE CHEF  
& MAY RESULT IN PRICE CHANGES  
ALL MENU PRICING IS SUBJECT TO APPLICABLE TAXES (13%) & GRATUITIES (15%).**

## **BREAKFAST**

### **CONTINENTAL BREAKFAST MENU:**

Our continental selection consists of the following:

- Muffins
- Danishes
- Croissants
- Coffee and Tea
- Orange Juice

### **TRADITIONAL BREAKFAST BUFFET MENU:**

The restaurant offers a hot breakfast buffet consisting of the following items:

- Scrambled Eggs
- Bacon
- Home Fries
- Assorted Rolls and Toast
- Assorted Jams
- Coffee and Tea
- Orange, Apple and Cranberry Juice

### **BREAKFAST ADDITIONS:**

The items listed below can be added to either the continental or traditional breakfasts for an additional charge.

- Yogurt
- Fresh Fruit
- Cookies
- Eggs Benedict
- Sausage

## **LUNCH**

### **GOLF COURSE LUNCH MENU:**

Our On Course staff will prepare a selection of the following for your guests:

- Hamburger
- Hotdog or Sausage
- Chicken on a Bun
- Cold Cut Sandwich
- Non-Alcoholic Beverage

Lunch tickets will be provided to all participants to use at the Halfway House at their leisure. At the request of the tournament coordinator, a food station can be set up prior/after the event on the outside patios where participants can serve themselves. Alcoholic Beverages can be added to the lunch menu for a nominal fee.

### **SWING BUFFET MENUS:**

A selection of Buffet Menus designed to suit all styles and price points can be viewed below.

#### **BOXED LUNCH :**

Choice of Turkey or Ham Sandwich  
Whole Fruit  
Muffin or Danish  
Non-Alcoholic Beverage

#### **SANDWICH BOARD LUNCH:**

Assorted Buns  
Caesar Salad with Foccaccia Croutons  
Greek Pasta Salad  
Assorted Cheeses and Sliced Deli Meats  
Fresh Fruits

#### **PIZZA AND WINGS LUNCH:**

Assorted Pizzas  
Assorted Wings

#### **LUNCH BUFFET: OPTION 1**

Grilled Hamburgers and Hotdogs  
Chef's Choice of Two Salads

#### **LUNCH BUFFET: OPTION 2**

Grilled Hamburgers and Hotdogs  
Assorted Breads and Rolls  
Caesar Salad with Foccaccia Croutons  
Field Green Salad with Balsamic Vinaigrette  
Vegetable Tray  
Antipasto Tray  
Penne Pesto with Cherry Tomatoes

#### **LUNCH BUFFET: OPTION 3**

Assorted Breads and Rolls  
Caesar Salad with Foccaccia Croutons  
Roasted Sirloin with Peppercorn Sauce  
Penne with Pesto Cream  
Seasonal Vegetables  
Basmati Rice Pilaf  
Assortment of Pastries and Desserts  
Coffee and Tea

**SWING PLATED MENUS:**

A selection of possible Plated Lunch Menus ranging from 1 to 3 courses can be viewed below.

**PLATED LUNCH: THREE-COURSE OPTION 1**

*To Begin*

Field Green Salad with Grape Tomatoes and  
Balsamic Vinaigrette ~or~ Soup of the Day

*Choose one of the following entrees:*

Pork Sandwich with Brie, Roasted Peppers  
and Pesto Cream ~or~

Veal Parmesan Sandwich & French Fries~or~  
Top Sirloin Burger with Quebec Cheddar

*Dessert:*

Flourless Chocolate Torte & Coffee and Tea

**PLATED LUNCH: TWO COURSE OPTION 3**

*Choose one of the following entrees:*

Roasted Chicken Breast with Butternut Squash Risotto, Ginger Jus  
Pan Seared Whitefish with Wild Rice, Mushroom Cream Sauce

*Dessert:*

Flourless Chocolate Torte & Coffee and Tea

**PLATED LUNCH: THREE COURSE OPTION 4**

*To Begin:*

Caesar Salad with Focaccia Croutons ~or~  
Soup of the Day

*Choose one of the following entrees:*

Pan Seared Whitefish with Nicoise Salad ~or~

Roasted Chicken Breast with Wild Mushroom Risotto, Thyme Jus ~or~

Provencal Vegetable Tart with Mixed Green Salad, Red Pepper Coulis ~or~

8oz Flat Iron "Steak Frite" with Portobello Mushrooms, Red Wine Jus

*Dessert:*

Cheesecake with Seasonal Topping & Coffee and Tea

**PLATED LUNCH: TWO-COURSE OPTION 2**

*Choose one of the following entrees:*

Fettuccini with Roasted Peppers, Asparagus,  
Shallots and Thyme Jus ~or~

Prime Rib Sandwich & French Fries ~or~

Breaded Perch with Remoulade

*Dessert:*

Flourless Chocolate Torte & Coffee and Tea

## **DINNER**

### **PASSED COCKTAIL RECEPTION:**

The restaurant will prepare a selection of hors d'oeuvres to be passed to your guests. Selections include:

- Tomato Pizza with Basil and Mozzarella
- Chicken Pizza with Pesto, Goat's Cheese
- Smoked Salmon with Horseradish scented Cream Cheese
- Crab Cakes with Remoulade
- Duck Prosciutto with Melon
- Tomato Tartlets
- Poached and Chilled Shrimp
- Chicken Satays with Curry Yogurt Sauce

### **SWING BUFFET MENUS:**

The restaurant will prepare a buffet menu suited to your style and price point. We offer great choice and variety. Possible buffet options are listed below. Minimum 35 ppl.

#### **DINNER BUFFET: OPTION 1**

Assorted Pizzas  
Assorted Chicken Wings  
Breaded & Fried Perch with Remoulade  
Brushetta with Goat's Cheese & Arugula  
*\*\* Casual Lounge Platters*  
*\*\* Minimum 12 ppl*

#### **DINNER BUFFET: OPTION 3**

Assorted Breads and Rolls  
Caesar Salad with Croutons & Parmesan  
Field Green Salad with Balsamic Vinaigrette  
Vegetable Tray  
Antipasto Tray  
Pork Loin with Pommery Mustard Sauce  
Penne with Marinara Sauce  
Atlantic Salmon with Cucumber Beurre Blanc  
Basmati Rice Pilaf  
Seasonal Vegetables  
Assortment of Pastries and Desserts  
Coffee and Tea

#### **DINNER BUFFET: OPTION 2**

Assorted Breads and Rolls  
Caesar Salad with Croutons & Parmesan  
Field Green Salad with Balsamic Vinaigrette  
Antipasto Platter  
Roasted Sirloin with Peppercorn Sauce  
Seasonal Vegetables  
Whitefish with Chive Buerre Blanc  
Basmati Rice Pilaf  
Assortment of Pastries and Desserts  
Coffee and Tea

#### **DINNER BUFFET: OPTION 4**

Assorted Breads and Rolls  
Caesar Salad with Croutons & Parmesan  
Field Green Salad with Balsamic Vinaigrette  
Spinach Salad with Blue Cheese & Vinaigrette  
Poached Chilled Shrimp  
Antipasto Platter  
Roasted Sirloin with Peppercorn Sauce  
Roasted Rosemary Lemon Chicken  
Penne Pesto with Cherry Tomatoes  
Seasonal Vegetables  
Whitefish with Chive Buerre Blanc  
Assortment of Pastries and Desserts  
Coffee and Tea

**DINNER BUFFET: BUILD YOUR OWN BUFFET OPTION 4**

**SALADS:** *Choose two of the following salads:*

Green Salad with Grape Tomatoes, Balsamic Vinaigrette  
Caesar Salad with Focaccia Croutons and Parmesan  
Spinach Salad with Candied Walnuts, Blue Cheese and Shallot Vinaigrette

**VEGETABLES:** *Choose one of the following vegetables:*

Steamed Asparagus and French Beans  
Seasonal Vegetable Medley  
Steamed Broccoli

**STARCHES:** *Choose one of the following starches:*

Roasted Fingerling Potatoes  
Scalloped Potatoes  
Roasted Garlic Mashed Potatoes  
Basmati Rice Pilaf

**PASTAS:** *Choose one of the following pastas:*

Penne Pesto with Cherry Tomatoes  
Penne with Marinara  
Rigatoni with Parmesan Cream  
Rigatoni with Chipotle Tomato Cream

**POULTRY:** *Choose one of the following poultrys:*

Rosemary Lemon Chicken  
Chicken Pot Pie  
Chicken with Grainy Mustard Tarragon Cream  
Roasted Turkey with Apple Sage Farce

**FISH:** *Choose one of the following fish:*

Roasted Salmon in Citrus Buerre Blanc  
Pan Seared Whitefish with Chive Buerre Blanc  
Shrimp and Scallops in a Riesling Cream Sauce

**MEAT:** *Choose one of the following meats:*

Roasted Sirloin with Peppercorn Sauce  
Barbeque Pork Ribs  
Roasted Pork Loin with Mushroom Cream  
Roasted Inside Round of Beef with Red Wine Jus

**DESSERT:**

Assortment of Pastries and Desserts  
Coffee and Tea

**SWING PLATED MENUS:**

The restaurant will prepare a formal dinner menu that ranges from 2 to 4 courses. Below is a list of possible plated dinner menus.

**PLATED DINNER: THREE-COURSE OPTION 1**

Field Green Salad with Cherry Tomatoes and Balsamic Vinaigrette

*Choose one of the following entrees:*

Pan Seared Atlantic Salmon with Basmati Rice Pilaf, Chive Buerre Blanc ~or~

Roasted Chicken Breast with Sweet Potato Mash, Thyme Jus

*\*\* The Steak Dinner below can be substituted for the Chicken Dinner for an additional charge of \$7.00 per person*

8oz Flat Iron "Steak Frite" with Garlic Mashed Potatoes, Mushroom Ragout Red Wine Sauce

*Dessert:*

Flourless Chocolate Torte with Raspberry Compote

Coffee and Tea

**PLATED DINNER: THREE-COURSE OPTION 2**

Caesar Salad with Foccacia Croutons and Pancetta Crisps ~or~ Butternut Squash Soup

*Choose one of the following entrees:*

Pan Seared Salmon with Fingerling Potatoes, Seasonal Vegetables, Cucumber Buerre Blanc ~or~

Roasted Chicken Breast with Basmati Rice Pilaf, French Beans, Morel Cream ~or~

Pork Tenderloin with Mushroom Risotto, Green Asparagus, Thyme Jus

*Dessert:*

Flourless Chocolate Torte with Raspberry Compote ~or~

New York Cheesecake with Seasonal Topping

Coffee and Tea

**PLATED DINNER: FOUR-COURSE OPTION 3**

*To Begin:*

Antipasto Platter with Proscuitto, Olives, Bressola, Boccaccini, Fried Calamari and Crostini

*Followed by:*

Field Green Salad with Grape Tomatoes, Balsamic Vinaigrette

*Choose one of the following entrees:*

Pan Seared Salmon with Fingerling Potatoes, Seasonal Vegetables, Cucumber Buerre Blanc ~or~

Roasted Chicken Breast with Basmati Rice Pilaf, French Beans, Morel Cream ~or~

Grilled 10oz Striploin with Garlic Mashed Potatoes, Mushroom Ragout, Stilton Shallot Jus

*Dessert:*

Flourless Chocolate Torte with Raspberry Compote

Coffee and Tea

### **HORS D'OEUVRES SELECTIONS:**

Add hors d'oeuvres to your evening. The restaurant will prepare a selection of hors d'oeuvres to be passed to your guests prior to dinner. Two or more selections must be made for this option to be available. Selections include:

- Smoked Salmon with Horseradish Scented Cream Cheese
- Duck Prosciutto and Melon
- Tomato Tartlets
- Poached and Chilled Shrimp
- Chicken Satays with Curry Yogurt Sauce
- Brushetta with Goat's Cheese and Arugula
- Beef Satays with Ginger Soy Aioli
- Crab Cakes with Remoulade

### **MENU ENHANCEMENTS**

#### **BUFFET ENHANCEMENTS:**

- Antipasto Platters
- Seared Shrimp
- Roasted Salmon in Beurre Blanc
- Turkey Pot Pie
- Soup
- Scalloped Potatoes

#### **PLATED ENHANCEMENTS:**

- Add a Small Pasta Course (Red or White Sauce)
- Add a Second Appetizer (Soup or Salad)
- Substitute Pear Salad
- Add Calamari

**\*\*PLEASE NOTE:** If something you would like for breakfast, lunch or dinner is not listed in the options above, we at LochNess Links will do our best to prepare it for you and accommodate your needs. We can cater to any special requirements you or any of your guests may have including food allergies and dietary restrictions and provide a vegetarian option for all meals upon request prior to the event.

It is the tournament coordinators decision for a cash or open bar. The attached pricing outlines do not include alcoholic beverages. A bar bill can be printed the day of your event or upon the request of the tournament coordinator alcohol can be added to the per person charge to be billed. Drink tickets can also be provided upon request.

## **GOLF OUTING REQUIREMENTS**

### **OUTING DEPOSIT:**

A non-refundable deposit must be made to LochNess Links Golf Course at the time of contract signing. The deposit amount will be a percentage of the total cost, based on the total number of players and requirements for the tournament.

### **OUTING CONTRACT:**

Upon making your tentative booking, an outing contract must be signed and returned to LochNess Links Golf Course. This document will be produced after all tournament decisions have been finalized. ONLY upon receipt of this contract with the outing deposit will the booking be confirmed. LochNess Links will then return a processed copy of the confirmation to the tournament coordinator.

### **EVENT PAYMENT:**

It is the responsibility of the tournament coordinator to collect all fees and charges for his or her outing in advance. The balance of the account is due in full on the day of the event. Any increase or decrease in the size of the field will be billed/credited to the account on the day of the tournament.

### **DAMAGES:**

Any damages incurred to the property of LochNess Links Golf Course or Swing Restaurant on the day of the event, are the sole responsibility of the tournament coordinator.

### **CANCELLATION POLICY:**

It is the responsibility of the tournament coordinator to have the final size of the field submitted to LochNess Links one week prior to the golf event. After these numbers have been submitted, cash credits will not be issued for cancellations, instead rain checks will be made out for the players who could not attend. In the event of an addition to the size of the field after this date LochNess Links will attempt to accommodate the increase. The event can be cancelled up to two weeks prior to the scheduled date, after which payment in full is required. LochNess Links reserves the right to cancel an event at any time if deemed it necessary by the Ownership and or Board of Directors.

## **GOLF OUTING RULES**

### **GOLF CARTS AND GOLF CLUBS:**

Riding golf carts are mandatory for all events as it is imperative to the organization, pace and efficiency of the golf tournament. All participants must have their own set of golf clubs. Rental sets can be provided from LochNess Links for an additional fee.

### **DRESS CODE:**

Appropriate golf attire must be worn by all participants. All shirts must have a collar (mock or other), no denim, athletic, sweat or gym pants or shorts. Hats must be worn forward. No muscle shirts or tank tops. Soft spikes only or soft soled athletic shoes. If a participant is not adhering to the dress code they will be prohibited from play.

### **FOOD AND BEVERAGE:**

All food and beverage purchases must be made through LochNess Links Golf Course. Under no circumstances will LochNess Links allow outside food and non-alcoholic beverages to be brought in for tournament play.

**ALCOHOL POLICY – ZERO TOLERANCE:**

Outside coolers and alcoholic beverages are prohibited under Provincial Law, therefore, LochNess Links has a zero tolerance policy for outside alcohol on the property. Any participant found to be in possession of outside alcohol will be removed from the golf course without refund of fees paid.

**SCORE SHEETS, SCORE CARDS AND CART SIGNS:**

LochNess Links will prepare score cards and cart signs for your golf event. All golf rosters for the outing must be turned in 48 hours prior to the event, to enable staff to perform this service. LochNess Links can also prepare custom score sheets with the event or organization name and hole assignments if desired by the tournament coordinator. Hole Sponsorship is permitted, however all sponsorship signs must be received 48 hours in advance of tournament.

**COMPETITION MARKERS:**

All competition formats and contest decisions must be finalized with LochNess Links one week in advance of the tournament. LochNess Links will prepare and place all markers on the day of the tournament.

**PACE OF PLAY:**

Time par is set at 4 hours and 37 minutes. This policy will be strictly enforced and patrolled by the rangers on the golf course. Groups who fail to keep up may be asked to speed up, skip holes or as a last resort be removed from the golf course.

The tournament coordinator can assist with the pace of play by pairing participants by playing ability or by choosing a format of play that produces timely rounds for their caliber of golfer.

**OUTING PRIZES AND GIFTS:**

A LochNess Links representative can assist you in choosing a prize package from the Pro Shop, or complimentary gift for participants from the catalog on site (an additional charge will be added to the per person rate). If a prize table is necessary for the tournament, it is the sole responsibility of the tournament coordinator to set up and organize this part of the event. LochNess Links is not responsible for lost or stolen prizes.

*\*\*Please Note: Under Provincial Law, it is illegal to display alcohol as a prize on the prize table. A tent card can be made verbally explaining the prize as alcohol, but it must be kept outside of Swing restaurant and the LochNess Links Clubhouse at all times.*

**INCLEMENT WEATHER:**

At LochNess Links, the general rule is that we do not close the golf course until the conditions are deemed unplayable by the golf course superintendent or manager. Therefore, all participants should be prepared to play regardless of the weather conditions. However, should the golf course become unplayable due to lightening or wash outs, the group will be issued rain checks in accordance with our rain check policy, as follows. Any individual/group that has played less than 9 holes will receive an 18 Hole Rain Check. Any individual/group that has played more than 9 holes will receive a 9 Hole Rain Check. Rain Checks are NOT provided to those who have played more than 16 Holes.

**HARASSMENT POLICY:**

Every customer and employee of LochNess Links deserves an environment that is free of harassment, offensive behaviour and discrimination on the basis of race, ancestry, citizenship, creed, sex, sexual orientation, age, marital status, family status or disability. Any behaviour that is found to constitute harassment or discrimination will not be tolerated. Such conduct will be dealt with in a manner consistent with the club Harassment Policy which can be viewed in its entirety on at [www.lochnesslinks.com](http://www.lochnesslinks.com).