



2017 Tournament Information

Whether you are planning a family outing, corporate day, or charity event, Sawmill's goal is to exceed your expectations. From groups of 40 to a shotgun of 128 players, Sawmill will ensure a memorable event. Our mission is to provide excellent service, a fun and challenging golf course, and an outstanding food and beverage experience – all at great value!

Why choose Sawmill?

- Welcome signs for your event
- Scramble rules sheets with contests
- Customized scorecards
- Cart signs with starting hole (or tee time)
- Player 'thank you' coupons for next visit
- Driving range and short game practice area
- Registration area with tables
- Golf donation to your prize table

Golf & Ride Rates (tax included)

18 holes Monday: \$50 (tee times or shotgun)

18 holes Saturday/Sunday: \$56 (tee times 11am or later)

18 holes Saturday/Sunday: \$65 (shotgun)

Food & Beverage

(Prices below are subject to 13% HST and 15% gratuity)

Lunch – Gazebo BBQ

- *Italian sausage, 4oz Burger or Hot Dog* **\$3.80**
- *Cold Beer: Coors Light, Triple Bogey or Moosehead TALL BOY* **\$4.87**
- *Cold Drinks: Coke, Diet Coke, Sprite, Iced Tea, Powerade or Bottled Water* **\$2.00**

Dinner **All options include a dessert station (a selection of squares) and coffee/tea station.*

- **NEW! Steak (buffet)** Fresh rolls, two seasonal salads, baked potato with sour cream and butter, seasonal vegetable, and steak grilled to your liking. **8oz NY Strip \$24** **10 oz NY Strip \$26**
- **Chicken and Ribs (plated)** Fresh rolls, garden salad, smoked chicken and ribs served with our house made BBQ sauce, garlic herb roast potatoes, and seasonal vegetable. **\$26**
- **Italian (buffet)** Fresh rolls, Caesar salad, penne pasta with Italian sausage tossed in a house made tomato basil sauce, and fusilli with spinach and mushrooms tossed in a house made cream sauce. **\$18**
- **Pulled Pork Sandwich (buffet)** Smoked pork served with house made BBQ sauce on a fresh brioche bun, coleslaw, and two seasonal salads. **\$15**
- **Hole-in-One Buffet:** Fresh herb rubbed AAA Angus prime rib with house made jus, smoked chicken pieces, fusilli with spinach and mushrooms tossed in a house made cream sauce, garlic herb roast potatoes, seasonal vegetable, two seasonal salads, and fresh rolls. **\$28**

If you have any special requests or would like any changes to your menu, please feel free to ask.

**For more information about tournaments, please contact Jeremy
at 905.562.4041 or e-mail Jeremy@sawmillgolf.com.**