



Tournament Fees

Price Includes:

GPS, Guest Fees, Golf Carts, Range Balls, \$5 Merchandise Gift Certificate per player, Cart Signage, Registration Set-Up, Bag Handling, Tournament Scoring

Players	Monday-Thursday	Friday-Sunday	Donations Included
36 - 72	\$69 Per Player	\$79 Per Player	4 Comp Rounds Certificates
73 – 108	\$66 Per Player	\$76 Per Player	6 Comp Rounds Certificates
109 – 144	\$63 Per Player	\$73 Per Player	8 Comp Rounds Certificates

Additional Cart fee is \$17.00 per cart. If you have more than 144 players, the rental cart fee is \$45.00 per cart with a minimum of 10 carts ordered.

Shotgun time will be decided at the time of booking.

Todd Creek Golf Club reserves the right to have other players on the course if a shotgun group has less than 144 players.

To secure your booking, 20% deposit of the estimate is required along with the signed contract.

Ten days prior to the event, final guest count and food selections are due to Amy Marose, Food and Beverage Director.

Your player's list and contest holes are due three days prior to your event.

If you have donated food product for breakfast, the fee is \$3.00 per person. If you have donated food product for lunch, the fee is \$7.00 per person. If you have donated food product for dinner, the fee is \$12.00 per person. All donated food products must come from a licensed facility. No home made goods are permitted.

If you have donated wine, beer or liquor, the product MUST be delivered by the vendor donating with a zero dollar invoice, NO EXCEPTIONS. If the product is not delivered with the invoice by the vendor, we are by law, not permitted to serve the product. There may be fees associated with donated product. Please discuss any donated food or beverages with Amy Marose, Director of Food and Beverage.



Golf Tournament Menus



Golf Buffets

All prices are per person

Deli Buffet

Hickory Smoked Honey Ham
Oven Roasted Turkey
Fresh Whole Wheat, Sourdough and Rye Bread
Cheddar, Swiss and Pepper Jack Cheese, Lettuce, Tomatoes, Sliced Onions,
Dill Pickle Spears, Mayonnaise and Mustard
House Made Potato Chips
Fresh Baked Cookies and Brownies

\$17.00

Burgers and Dogs

Grilled Hamburgers and Hot Dogs
Coleslaw
Lettuce, Tomato, Onion, Pickle, Relish
Display of Cheese and Condiments
Housemade Chips
Fresh Baked Cookies and Brownies

\$17.00

American Grill

Grilled Hamburgers and Bratwurst with Sauerkraut
Potato Salad
Lettuce, Tomato, Onion, Pickle
Display of Cheese and Condiments
Housemade Chips
Fresh Baked Cookies and Brownies

\$18.00



Burgers and Chicken

Grilled Hamburgers and Chicken Breasts
Baked Beans
Lettuce, Tomato, Onion, Pickle
Display of Cheese and Condiments
Housemade Chips
Fresh Watermelon and Brownies
\$19.00

Italian Buffet

Traditional Caesar Salad with Parmesan and Croutons
Penne Pasta with Italian Sausage, Onions, Peppers in a Tomato Alfredo Sauce
Lasagna with Meat Sauce
Garlic Toast
Cannoli with Ricotta Cream
\$19.00

Southwest Buffet

Mixed Greens with Roasted Corn, Black Beans, Cilantro, Tomatoes, Shredded
Cheddar, Ranch and Chipotle Ranch Dressing
Build Your Own Tacos
Warm Flour Tortillas and Hard Shell Corn Tortillas
Seasoned Taco Beef and Shredded Chicken
Pico de Gallo, Sour Cream, Salsa, Diced Tomatoes and Shredded Cheese
Spanish Rice
Basket of Sopapillas
\$21.00

Add Fresh Guacamole for \$2.00

Backyard BBQ Buffet

Grilled BBQ Chicken Breasts
BBQ Pulled Pork
Coleslaw
House Made Macaroni and Cheese
Sandwich Rolls
Watermelon and Brownies
\$23.00



Cowboy Cookout Buffet

Mixed Greens with Tomatoes, Cucumbers Shaved Parmesan, Croutons with Golden Italian and Buttermilk Ranch

BBQ Pork Ribs

BBQ Beef Brisket

Baked Beans

Green Chile Cornbread

Apple Cobbler

\$26.00

Under the Tuscan Sun Buffet

Classic Caesar Salad- Seasoned Croutons, Parmesan Cheese, Creamy Caesar Dressing

Chicken Picatta

Italian Seasoned Pork Loin with Roasted Tomato Relish

Pesto Cream Gnocchi

Fresh Seasonal Vegetables

Fresh Rolls and Butter

Tiramisu Torte

\$28.00

Front Range Steak Buffet

Mixed Greens with Tomatoes, Cucumbers Shaved Parmesan, Croutons with Balsamic Vinaigrette and Buttermilk Ranch

Grilled Top Sirloin Steak

Baked Potato Bar with Butter, Sour Cream, Shredded Cheese, Bacon Bits, Green Onions

Corn on the Cobb

Rolls and Butter

Peach Cobbler

\$30.00



Pike's Peak Buffet

Classic Caesar Salad- Seasoned Croutons, Parmesan Cheese, Creamy Caesar Dressing
Chicken Cordon Bleu
Beef Medallions with a Mushroom Demi Glaze
Wild Rice Pilaf
French Onion Flavored Green Beans
Fresh Rolls and Butter
Triple Chocolate Cake
\$33.00

Land and Sea Buffet

Mixed Greens with Tomatoes, Cucumbers Shaved Parmesan, Croutons with Balsamic Vinaigrette and Buttermilk Ranch
Lemon Zest Grilled Salmon
Garlic and Herb Rubbed Beef Tenderloin Medallions
Roasted Baby Red Potatoes
Mixed Seasonal Vegetables
Fresh Rolls and Butter
Lemon Cake
\$35.00

Lemonade and Iced Tea Included with buffets

**Use of Podium, Stage, Projector, Screen, and Microphone all included with price
Please add 20% gratuity and 8.5% sales tax to above prices**



Golf Breakfast Selections

Healthy Start

Assorted Fresh Breakfast Pastries
Seasonal Fruit Platter with Fresh Berries **OR** Fresh Whole Fruit
Fresh Orange Juice, Regular and Decaf Coffee

\$10

Early Riser

Breakfast Burritos
Assorted Fresh Breakfast Pastries
Seasonal Fruit Platter with Fresh Berries **OR** Fresh Whole Fruit
Fresh Orange Juice, Regular and Decaf Coffee

\$12

Todd Creek Breakfast

Scrambled Eggs
Bacon
Breakfast Sausage
Breakfast Potatoes with Peppers and Onions
Assorted Fresh Breakfast Pastries
Seasonal Fruit Platter with Fresh Berries
Fresh Orange Juice, Regular and Decaf Coffee

\$16

On-The-Go Breakfast and Lunch

Breakfast Burrito or Breakfast Sandwich

\$4

Fresh Whole Fruit

\$2

Assorted Fresh Breakfast Pastries

\$3

Hot Dog and Bag of Chips

\$5

Deli Ham or Turkey Sandwich and Bag of Chips

\$6

Box Lunch

Ham or Turkey Sandwich, Chips, Candy Bar, Whole Fruit, Bottled Water

\$13



Beverages

Drink Tickets

\$3-Non-Alcoholic including Soda, Water and Gatorade

\$4-Domestic Beer

\$5 Specialty Beer

\$7-Call Liquor Mixed Cocktails

Kegs

Stationed at check-in and/or at the turn

\$350 Domestic Beer

\$400 and up Specialty Beer

\$75 bartender fee for our staff to pour and distribute

Non-Alcoholic Beverages

\$2 per person

Coffee, Hot Tea, Orange Juice

Please add 20% gratuity and 8.5% sales tax to above prices