
PINEBROOK
GOLF & COUNTRY CLUB

Tournament Package
2025





Catering To All Of Your Tournament Needs

Recognized as one of Alberta's premier private golf clubs, Pinebrook Golf and Country Club offers a renovated championship 18-hole golf course with beautiful playing conditions, great practice facilities, and a full-service Golf Shop. Conveniently located on the west side of Calgary just minutes from downtown, our spacious, recently renovated clubhouse has breathtaking views of the Rocky Mountains and river valley and outstanding catering facilities that can host events of all types and sizes in a setting that is second to none. With years of experience that enable us to cater to all your tournament needs, Pinebrook is the perfect choice for an outstanding golf experience.

For information about holding a tournament at Pinebrook, please contact:

Shelley Charlton

Director of Golf

403-246-3311 ext. 224

shelley_charlton@pinebrookgolfclub.com

**Please note, all tournaments are held on Mondays.*

Tournament Packages

All Tournament Packages Include The Following:

- 18 hole green fee on a championship golf course
- Power carts
- Short rib dinner buffet
- A \$20 per player prize allotment fee
- Bottled water in the power carts
- Registration set-up
- Cart staging (sponsor logos, cart signs, rule sheets and scorecards)
- Use of practice facilities (driving range, putting and chipping greens)
- On-course marshalling
- Proximity markers
- Tournament scoring
- Hole contests set up and pick up
- Prize table and/or auction set up
- Banquet room
- Microphone, projector, screen, podium & TV

\$285/player + 18% service charge (on F&B charges only) & GST

All Tournament Packages Can Include The Following Add-Ons:

- First tee giveaway (provide your tournament guests with a selection of merchandise upon registration or in their power carts)
- Chipping & putting contests
- Additional meal options
- Hole-in-one insurance
- Beat the pro hole
- Golf Academy offerings with PGA professionals
- Corporate and charity logo merchandise
- Rental club reservation (\$45.00 per set) - must be arranged in advance
- Golf flags with sponsors and company logo (we need information at least six weeks in advance)
- Breakfast or Lunch Before Tee Off
- On course food or beverage stations
- Host beverages or drink tickets



Corporate Merchandise

The Pinebrook Golf & Country Club is your home for all your corporate gift ideas. We partner with some of the leading manufacturers for promotional products. Ideas such as golf balls, glassware, Bluetooth speakers and apparel are just a few of the products that are available.

Pinebrook prides itself on customer satisfaction and will assist you in finding that perfect gift idea at competitive industry pricing.

Let us guide you through the process.

Please contact us for more details, including samples and quotes.

Shelley Charlton

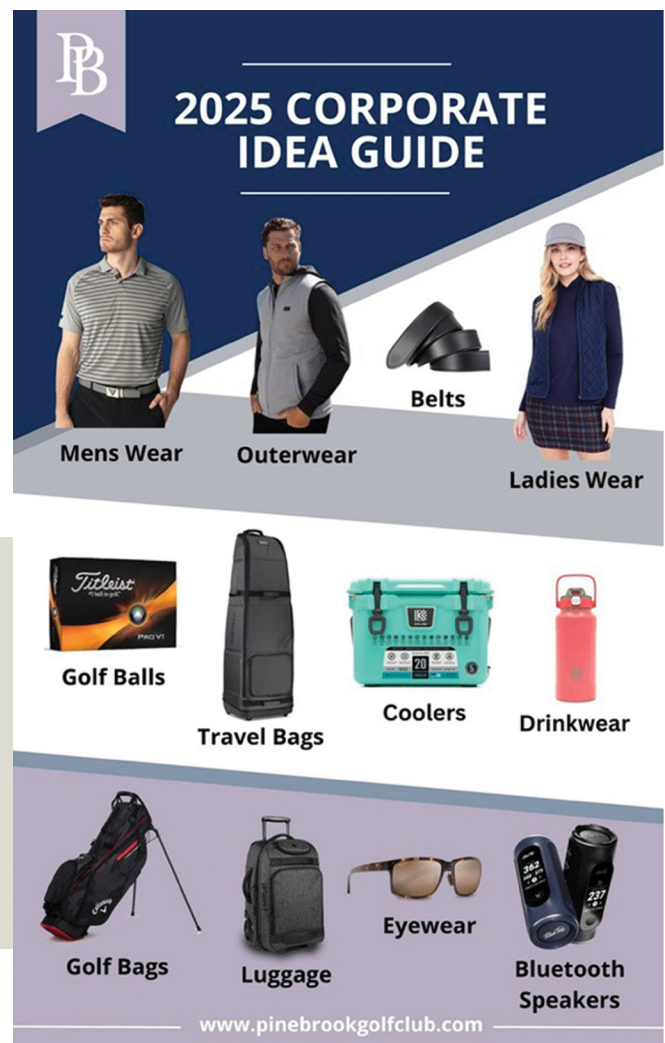
PGA of Canada Director of Golf

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Brian Fast

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2025 CORPORATE IDEA GUIDE

Mens Wear **Outerwear** **Belts** **Ladies Wear**

Golf Balls **Travel Bags** **Coolers** **Drinkwear**

Golf Bags **Luggage** **Eyewear** **Bluetooth Speakers**

www.pinebrookgolfclub.com

The graphic features a dark blue background with a white diagonal line. It displays various corporate merchandise items categorized into four rows. The first row shows mens wear (polo shirt), outerwear (vest), belts, and ladies wear (jacket and skirt). The second row shows golf balls (Titleist), travel bags, coolers, and drinkwear (water bottle). The third row shows golf bags, luggage, eyewear (sunglasses), and Bluetooth speakers. The Pinebrook logo (PB) is in the top left corner.



Academy Offerings

Practice Area Tips and Tricks

Have our professional staff add to your event experience by providing quick tips and tricks for one hour prior to tee off.

Package includes:

- Golf instructors on the driving range, chipping area and/or putting green to provide quick tips to enhance your guest's day.
- Organizers choice on where they would like the professionals to engage with their guests. The driving range and putting green are easy options.

Cost: \$125/PGA Professional

- Up to 4 Professionals Available

Golfing Basics Clinic (Full Event - 4 Hours)

An opportunity for those who would like to participate in your event but are not comfortable on the golf course to enjoy the day with the company. Instead of playing golf they will partake in a lesson including a food & beverage break while the tournament is underway.

Package includes:

- 90 min of full swing coaching / activities / games
- 30-45 min break with snacks/beverage
- 90 min of short game coaching / activities / games (putting, chipping, sand)
- Trackman launch monitor and video on request
- Tee gift – golf glove & balls

Cost: \$175 / person

- 6:1 Student / Instructor ratio
- Group size 6 or 12

*begins 15 min after tee off

*does not include F&B as they will join up with the rest of your guests after they are done their round.

Golfing Basics Clinic (Light Version - 2 Hours)

An opportunity for those who would like to participate in your event but are not comfortable on the golf course to learn some golf and join the F&B following the tournament.

Package includes:

- 60 min of full swing coaching / activities / games
- 60 min of short game coaching / activities / games (putting, chipping, sand)
- Trackman launch monitor and video on request

Cost: \$100 / person

- 6:1 Student / Instructor ratio
- Group size 6 or 12

*begins 2 hours prior to tournament play finishing

*does not include F&B as they will join up with the rest of your guests after they are done their round.

For more information and to make a booking, please contact our Head Teaching Professional, Mike Bosch
mike_bosch@pinebrookgolfclub.com



Breakfast



All of the breakfast buffet options includes a coffee and tea station, a juice station and a water station

Continental Buffet | 22

Fresh-Baked Breakfast Pastries, Mason Jar Yogurt Parfaits, Sliced Fruit Platter

Classic Breakfast Buffet | 35

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Scrambled Eggs, Potato Patties, Sliced Fruit Platter

Pinebrook Breakfast Buffet | 40 Minimum 25 People

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Waffle Station With Syrup, Blueberry Compote, Chantilly Cream, Scrambled Eggs, Potato Patties, Fruit Salad, Mason Jar Yogurt Parfaits

Add Eggs Benedict - add 7 per person

Enhancements

COFFEE 52 (12 cup carafe) | 129 (30 cup carafe)

ASSORTED TEAS - 4.25 each

BOTTLED JUICES
(orange, apple & cranberry) - 4.85 each

BOTTLED WATER - 3.50 each

MIMOSA - 9.25 each

ASSORTED BOTTLED POP - 4.00 each

ASSORTED MUFFINS - 45 per dozen

**SLICED BANANA OR LEMON POPPY
SEED LOAF** - 45 per dozen

SLICED FRUIT PLATTER - 10 per person



Lunch Buffets

Add on a BBQ Lunch Buffet Before Tee-Off
Minimum 50 People | Available between 11 AM and 1 PM

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

BBQ Lunch Buffet | \$36 per person

Smashed Prime Rib Burgers (GF)

Malibu Black Bean Burgers (V)

Brioche Burger Buns, Sliced Cheese, Lettuce, Tomatoes,
Red Onion, Dill Pickles Assorted Condiments

Kettle Chips with Dill Dip (GF)

Pasta Salad

Creamy Coleslaw

Fresh Fruit Skewers

Assorted Freshly Baked Cookies

Fresh Brewed Coffee & Tea



BBQ Brisket Lunch Buffet | \$39 per person

Smoked Brisket Carving Station (GF)

Fresh Rolls, Horseradish, Grainy Mustard, Texas BBQ Sauce

Pasta Salad

Creamy Coleslaw

Roasted Sweet Potato & Pecan Salad

Fresh Fruit Skewers

Assorted Freshly Baked Cookies

Fresh Brewed Coffee & Tea

Or choose a boxed lunch to go

Boxed Lunch | \$28 per person

AVAILABLE AT REGISTRATION TABLE OUTSIDE

Wrap or Sandwich (assorted varieties)

Potato Chips

Whole Fruit Chocolate Chip Cookie

Bottled Water



Dinner Buffet



(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

Short Rib Dinner Buffet

Fresh Dinner Rolls & Butter

Choice of 3 Salads:

Beet

Roasted Beets, Orange Segments, Arugula, Toasted Walnuts, Goat Cheese, Citrus Honey Grainy Mustard Dressing (V/GF)

Classic Caesar

Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

Southwest Chopped

Chopped Chicken, Black Beans, Jalapenos, Corn, Gem Tomatoes, Torn Romaine & Iceberg Lettuces, Cucumber, Pickled Red Onion, Roasted Red Peppers, Tortilla Strips, Creamy Southwest Dressing (GF)

Nectarine & Heirloom Tomato

Watermelon Radish, Cucumber, Sunflower Seeds, Sprouts, Poppyseed Dressing (VEGAN / GF)

Baby Spinach

Strawberries, Candied Pecans, Baby Bocconcini, Poppy Seed Dressing (V/GF)

Green Goddess

Rotini, Gem Tomatoes, Torn Basil Leaves, Avocado Green Goddess Dressing (V)

Tabbouleh

Bulgur, Tomato Concassé, Mint Parsley, Green Onion, Lemon Juice, EVOO (VEGAN)



**Chef-Attended Carving Station -
Braised Alberta AAA Short Rib, Cherry Jus (GF)**

CARVED ITEM UPGRADES:

Replace the Carved Short Rib with Ancho Rubbed Roasted Alberta AAA Striploin, Chimichurri - add \$8 per person

Replace the Carved Short Rib with Slow Roasted Prime Rib, Yorkies, Horseradish, Red Wine Jus - add \$15 per person

Choice of 2 Hot Items:

Butter Chicken

(includes Naan Bread instead of dinner rolls)

Chicken Saltimbocca

Sweet & Spicy Rubbed Cedar Plank Salmon (GF)

Tikka Masala Cauliflower Pakoras (V)

Ratatouille Fusilli (V)

Butternut Squash Ravioli - Sage Brown Butter (V)



Platters:

Pickles, Olives, Roasted Vegetables & Antipasto Platter (V/GF)

**Choose 1 of the
Following:**

Vegetable Crudité & Dip (V/GF)

**OR Assorted Meat & Charcuterie
Board - with olives & pickles**

OR

**Imported & Domestic
Cheese Tray - with crisps,
dried fruits & nuts**

Sides:

Market Vegetables

Rice Pilaf

Diced Vegetables & Chopped Herbs (V/GF)

Choice of 1 of the Following:

Whipped Yukon Gold Potatoes

Butter, Cream, S&P, Nutmeg (V/GF)

OR

Roasted Local Nugget Potatoes (V/GF)

Desserts:

Assorted Pies, Cakes, Tarts

Squares & Cookies

Fresh Fruit Platter

Warm Fruit Crumble

with Chantilly Cream (GF)

Coffee & Tea

**Additional short rib dinners for volunteers
or non-golfers - \$83 per person**



Passed Appetizers

All prices are per dozen. A minimum of 5 dozen of each item is required.

We recommend 3-4 pieces per person for your reception (1-1.5 hrs) prior to dinner. If you are having a longer reception, these quantities should be increased.



(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

Cold

Bruschetta Tart Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano (V)	42
Caprese Skewer Cherry Tomatoes, Mini Bocconcini, Fresh Basil, Balsamic Drizzle (V/GF)	42
Polenta Cakes Sun-Dried Tomato Jam, Fresh Basil Tips (V/GF)	42
“Mezze” Spoon Hummus, Spicy Tangerine Olive, Sweet Drop Pepper, EVOO, Micro Shoots (V/GF)	44
Poached Prawn Spoon Cucumber, Yuzu Aioli, Congee Spoon (GF)	44
Crab Stuffed Devilled Eggs	45
Smoked Salmon Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill (GF)	46
Smoked Duck Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing (GF)	47
Togarashi Tuna Sesame Cone, Yuzu Aioli, Tobiko	47
Wagyu Carpaccio Crostiti, Beet Goat Cheese Mousse, Micro Greens	52
Foie Gras Terrine Crostiti, Aspic, Fig Jam	57



Hot

Vegeterian Spring Rolls Sweet and sour Sauce (V/DF)	40
Pork & Kimchi Gyoza Gochujang Sauce, Yuzu Aiöli, Cilantro	44
Prosciutto Wrapped Asparagus Balsamic Drizzle (GF)	44
Chicken & Cabbage Gyoza Teriyaki Sauce, Cilantro	44
BBQ Meatballs	45
Homemade Perogies Bacon Lardon, Sour Cream, Green Onions	46
Red Pepper Arancini Mozzarella, Ajvar Sauce (V)	46
Seafood Croquette Saffron Aiöli, Sweety Drop Pepper	46
Artichokes à la Barigoule Mushrooms, White Wine, EVOO, Sun-Dried Tomatoes	46
Bacon Wrapped Scallops Cocktail Sauce (GF)	47
Coconut Prawns Mango Salsa, Yuzu Aiöli	47
Chicken Lollipops Inside Out Chicken Drumstick, Sticky Sweet Chili Sauce (GF)	47
Moroccan Spiced Lamb Skewers Preserved Lemon Aiöli (GF)	48
Mini Stuffed Yorkies Shaved Prime Rib, Horseradish Aiöli, Jus (Chef Attended)	52



Enhancements



(V) Vegetarian

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(DF) Dairy Free

Banquet Boards

Served at anytime during the event - typically during cocktail hour.

Fresh Vegetable Crudité & Dip

Gem Tomatoes, Tri-Coloured Carrots, Celery, Peppers, Broccoli or Cauliflower, Radishes, Baby Cucumbers, Snap Peas, Dips, Dill (V/GF)

Hummus & Baba Ghanoush with Pita (V/DF)

Fresh Seasonal Fruit Platter
Watermelon, Cantaloupe, Honeydew, Pineapple, Kiwi, Strawberries, Grapes, Mint (VEGAN/GF)

Cheese

Assorted Imported Cheese, International Cheese, Goat Cheese, Grapes, Nuts, Crisps, GF Almond Crisps (V)

Italian Caprese Platter

Bocconcini Cheese, Vine Ripened Tomatoes, Gem Tomatoes, Fresh Basil, EVOO, Balsamic Glaze, Pesto Dressing (V/GF)

Italian Charcuterie

Prosciutto, Genoa Salami, Calabrese, Capicola, Sun-Dried Tomato, Marcona Almonds, Pickles, Tangerine & Chili Olives (DF)

Price Per Person

8.5

8.5

10.5

11.5

10.5

13.5



Price Per Person

Smoked Seacuterie

Smoked Trout, Candied Salmon, Peppered Mackerel, Seaweed Salad, Lemons, Limes, Crispy Capers, Dill

13.5

Prawn & Shellfish Bowl

Prawns Poached in Court Bouillon, Steamed Clams & Mussels Dressed in Lemon Herb Vinaigrette, Seaweed Salad, Lemons, Limes

13.5

Sushi Boats

2 Sushi Boats Including 25 of Each of the Following; California Rolls, Dynamite Rolls, Yam Rolls, Garden Rolls, Spicy Salmon, Spicy Tuna with Pickled Ginger, Wasabi, GF Soy Sauce, Chop sticks **(GF/DF)**

\$630

(serves 50 people)



On-Course Food Stations:

Hot Dog Cart - all beef hot dogs, assorted condiments \$12 per person

Pulled Pork on a Bun \$15 per person

BBQ Beef on A Bun \$18 per person

All three options are accompanied by a bag of potato chips. Subject to \$200 Labour Charge for less than 50 players.



Bar Service

Liquor consumed at Pinebrook Golf and Country Club must be purchased through the club. All bar prices are subject to an 18% gratuity and GST.

Standard Liquors (1 oz.) \$7.25 ea

Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, Canadian Club Whisky, Famous Grouse, Smirnoff Vodka

Premium Liquors (1 oz.) \$8.25 ea

Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Jack Daniel's, Jameson, Jose Cuervo, Pimm's, Tanqueray, Tito's

Super Premiums (1 oz.) \$11.25 ea

The Botanist, Buffalo Trace, Courvoisier VS, Glenlivet 12 Year, Grand Marnier, Grey Goose, Hendrick's

Liqueurs (1 oz.) \$7.75 ea

Amaretto, Baileys, Kahlua, Drambuie

Soft Drinks and Juice (by the glass) \$3.25 ea

Several Varieties Available

Punch

Non Alcoholic Fruit Punch - \$135.00

Sangria or Alcoholic Fruit Punch - \$195.00

Our punches serve approximately 30-40 guests.

Domestic Bottled Beer \$7.00 ea

Budweiser, Bud Light, Coors Lite, Kokanee, Last Best Show Pony Pale Ale, Michelob Ultra

Premium Bottled Beer \$8.00 ea

Corona, Heineken, Stella Artois
Domestic Draught (20 oz. Pints) \$8.50 ea
Grizzly Paw Honey Wheat Ale, Pinebrook Lager (A.G.D.)

Imported Draught \$9.75 ea

Cabin Super Saturation, Kokanee Gold, Sapporo

Ciders / Tall Beers \$9.75 ea

Strongbow, Glutenberg (Gluten-Free), Jasper Crisp Pils, Cabin Luminosity Pilsner, Stiegl Radler

Wine List

Bottle | Glass (6oz.)

SPARKLING WINES

37 | 9.25

Villa Marchesi Prosecco

Venetto, Italy
100% Glera

Rosé

Bottle | Glass (6oz.)

Montrose Rosé

Cote Du Thongue, France
65% Grenache | 25% Cabernet | 10% Syrah

42 | 10.50

White Wines

Bottle | Glass (6oz.)

Talbagh Chenin Blanc

Western Cape, South Africa
100% Chenin Blanc

39 | 9.25

Di Leonardo Pinot Grigio

Fruili Venezia, Italy
100% Pinot Grigio

40 | 10.00

Rare "Le Chardonnay"

Rhone Valley, France
100% Chardonnay

42 | 10.50

Astrolabe Sauvignon Blanc

Marlborough, New Zealand
100% Sauvignon Blanc

44 | 11.00

Au Bon Climate Chardonnay

Santa Barbara, California, USA
100% Chardonnay

51 | 12.75

Red Wines

Bottle | Glass (6oz.)

Heartland Cabernet Sauvignon

Langhorne Creek, Australia
100% Cabernet Sauvignon

39 | 9.75

Los Bocheros Malbec

Mendoza, Argentina
100% Malbec

41 | 10.25

Boomtown Cabernet Sauvignon

Columbia Valley, Washington, USA
100% Cabernet Sauvignon

45 | 11.25

Zenato Ripassa

Veneto, Italy
50% Corvina, 50% Rondinella

47 | 11.75

Au Bon Climate Pinot Noir

Santa Barbara, California, USA
100% Pinot Noir

55 | 13.75

Earthquake Zinfandel

Lodi, California, USA 100% Zinfandel

55 | 13.75

All prices are subject to 18% Service Charge & GST

Should you prefer to bring in your own store bought wine, you are able to pay a corkage fee of \$30 per bottle (that is opened) + 18% Gratuity & GST. This wine would be poured by our staff during dinner. This wine will not be available behind the bar.

Wine

SPARKLING WINE

Villa Marchesi Prosecco \$37.00 | \$9.25 (6oz glass)

WINES BY THE GLASS (6 oz.) Please refer to the wine list for selections and pricing

WINES BY THE BOTTLE Please refer to the wine list for selections and pricing

Choose one red and one white to be poured by the Pinebrook staff during dinner.

Wine selections will be served during dinner and by the glass at the bar.

Should the consumption be less than \$500.00 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30.00/hour, minimum four hours. Drink tickets and subsidized bars (ie. Toonie bar) are available.

Tournament FAQ

General Tournament Information

Q: How do I book a tournament date?

A: To secure your tournament date, a deposit of \$4,000.00 is required. If another group expresses interest in the same date, a signed tournament contract and the deposit will be required to confirm your booking. The tournament date is only confirmed once both the deposit and the completed contract are received by Pinebrook.

Q: What are the payment requirements?

- A:**
- 100% of the estimated per-player tournament fees must be paid no later than one week before the event.
 - An invoice based on estimated numbers will be sent one month in advance.
 - Any outstanding balance is due within 30 days of the billing date.
 - Overdue balances are subject to a 2.5% interest charge.

Q: What is the cancellation policy?

- A:**
- Cancellations within 60 days of the event incur a 50% fee of the contracted amount.
 - Cancellations within 10 business days of the event will be charged 100% of the contracted amount.
 - Cancellations must be submitted in writing to Pinebrook's Tournament Coordinator.

Q: What happens in case of bad weather?

A: Tournaments will not be cancelled due to inclement weather. If Pinebrook closes the golf course, green fee vouchers will be issued according to the rain check policy. The banquet portion will take place regardless of weather conditions.

Q: What is the dress code?

- A:** All players and guests must adhere to Pinebrook's dress code:
- Golf sportswear is the minimum required attire.
 - Prohibited attire: short shorts, halters, tee-shirts.
 - Acceptable denim (business casual, in good repair) is permitted in the Clubhouse only.
 - Guests should familiarize themselves with the club's dress code in advance.

Tournament Format & Logistics

Q: What is a shotgun start, and what are the requirements?

- A:** A shotgun start is available for tournaments with a minimum of 100 players. Start times vary based on the season:
- Morning Shotgun: 8:30 or 9:00 AM
 - Afternoon Shotgun: 1:00 or 1:30 PM

Q: What about power carts?

- A:**
- One golf cart is provided per two players.
 - Two additional carts are provided for volunteers.
 - Extra carts cost \$95 per cart and must be reserved in advance.
 - Tournament groups are responsible for any damage to power carts.



Q: How does tournament scoring work?

- A:** Included in our scoring package:
- Alphabetical & foursome registration lists (including sponsorship logos)
 - On-course hole contest markers with logos
 - Cart staging with player names & hole assignments
 - Custom scorecards with sponsorship logos
 - Tournament rules sheet
 - Scoring reports & hole contest pickup

Q: What is the expected speed of play?

- A:** Pinebrook aims to keep rounds between 4.5 – 5 hours for the best experience. Marshals will be on the course to help maintain pace of play.

Q: Can we have volunteers on the course?

- A:** Yes! Volunteers should arrive one hour prior to tee-off. Hole-in-One volunteers will be provided with a table and chair(s) at the tee box.

Q: Are club rentals available?

- A:** Yes, a limited number of rentals are available at \$45 per set. Rentals must be reserved in advance.

Food, Beverage, & Alcohol Policies

Q: Can we bring outside food and drinks?

- A:** No. All food and beverages must be purchased from and served by Pinebrook staff.

Q: What are the alcohol service rules?

- A:**
- Alcohol service is available from 10:00 AM – 1:00 AM.
 - Guests appearing under 25 years old must provide valid ID.
 - No more than two drinks per person at a time.
 - Intoxicated guests will not be served.
 - Rides should be arranged for guests if necessary.

Q: Can we have alcohol on sponsored holes?

- A:**
- A maximum of one sponsored alcoholic beverage hole per nine holes (two total) is allowed.
 - One Pinebrook stationary beverage cart is permitted.
 - Sponsored alcohol holes must be arranged at least three weeks prior to the event.
 - Outside vendors require prior approval and may incur additional charges.

Q: Are raffles and 50/50 draws allowed?

- A:** Yes, but you must obtain a proper gaming license from AGLC and present it upon arrival.

Additional Tournament Services

Q: What signage support is available?

- A:**
- Signs should be delivered to Pinebrook one day prior to ensure setup time.
 - Pinebrook does not supply signs or sign holders.
 - Signs will be collected after play.

Q: Can we arrange a golf clinic for our tournament?

- A:**
- Yes! Pinebrook offers professional golf instruction clinics, including video and TrackMan technology. Additional costs apply—please coordinate with the Tournament Coordinator.

Q: Does Pinebrook offer hole-in-one insurance?

- A:**
- Yes! Discuss your requirements with our Tournament Coordinator, and we will arrange insurance for your tournament.

Q: How should I submit my tournament foursome list?

- A:**
- Pinebrook will provide an Excel template for your foursomes.
 - Submit the list by the Thursday before your tournament.
 - Include a detailed list of skill prize holes (e.g., longest putt, closest to the pin, hole-in-one yardages).

Facility Information

Q: What are the smoking policies?

- A:**
- Pinebrook is a non-smoking facility.
 - Smoking (including e-cigarettes) is only allowed 6 meters outside all entrances.
 - Cannabis is not permitted on Pinebrook property.

Q: What linens, tables, and chairs are provided?

- A:**
- White floor-length linens, with a choice of black or white overlays and napkins.
 - Round tables and banquet chairs are included.
 - Additional tables are available upon request.

Q: Is Pinebrook wheelchair accessible?

- A:**
- Yes! Pinebrook has an elevator, ramps, and private wheelchair-accessible washrooms.

Q: What are the parking arrangements?

- A:**
- Free parking is available, including a covered entrance.

For any further questions, please contact Pinebrook's Tournament Coordinator. We look forward to hosting your event!

PINEBROOK

GOLF & COUNTRY CLUB

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