



Tournament Package

2026





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

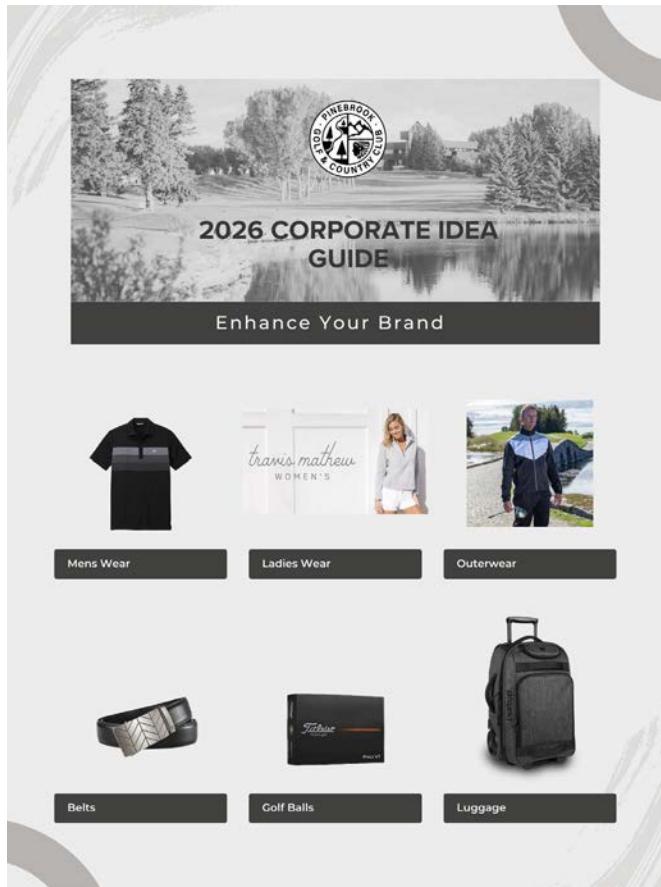
\$299/player + 18% service charge (on F&B charges only) & GST

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 (there are a total of 14 sets (9RH and 6LH) available - \$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

PGA of Canada Associate Professional

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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



Continental Buffet | 22

Fresh-Baked Breakfast Pastries	Coffee & Tea
Mason Jar Yogurt Parfaits	Juice Station
Sliced Fruit Platter	Water Station

Classic Breakfast Buffet | 35

Fresh Baked Breakfast Pastries	Sliced Fruit Platter
Bacon	Coffee & Tea
Maple Breakfast Sausages	Juice Station
Scrambled Eggs	Water Station

Pinebrook Breakfast Buffet | 40

Minimum 25 People

Fresh Baked Breakfast Pastries	Fruit Salad
Bacon	Mason Jar Yogurt Parfaits
Maple Breakfast Sausages	Add Eggs Benedict - add 7 per person
Waffle Station With Syrup	Coffee & Tea
Blueberry Compote	Juice Station
Chantilly Cream	Water Station
Scrambled Eggs	
Potato Patties	

Grab & Go Breakfast Options

Grab and Go Breakfast | 24

Breakfast Sandwich - Bacon, Egg, Cheese on a Croissant Bun
Assorted Yogurts
Fresh Fruit Skewers
Coffee & Tea

Breakfast Sandwich | 16

Breakfast Sandwich - Bacon, Egg, Cheese on a Croissant Bun
Coffee & Tea

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 Buffet

All lunch options include a coffee and tea station
(add 5% surcharge per person if under the minimum)

(V) Vegetarian

(GF) Gluten Free

(Vegan) Vegan

(DF) Dairy Free

Burger Bar | \$45

Minimum 25 People

GRILLED PRIME RIB BURGERS, ROASTED CHICKEN BREASTS & BLACK BEAN BURGERS ON BRIOCHE BUNS

Iceberg Lettuce, Sliced Tomatoes, Sliced Red Onions, Assorted Pickles & Cheese Slices, Dijon Mustard, Grainy Mustard, Mayo, Relish & Ketchup

Choice of 3 Salads:

CLASSIC CAESAR, SOUTHWEST CHOPPED, BEET & PEAR SALAD, BABY SPINACH, BABY KALE & QUINOA OR GREEN GODDESS

Kettle Chips

ASSORTED DESSERT SQUARES & COOKIES

Greek Buffet | \$55

Minimum 50 People

HUMMUS & PITA **(DF/V)**

TZATZIKI SAUCE **(GF)**

GREEK PASTA SALAD

SPANAKOPITA

GREEK RICE PILAF **(GF/DF/V)**

LEMON ROASTED POTATO WEDGES **(GF/V)**

CHILI HERB & GARLIC PRAWN SKEWERS **(GF/DF)**

CHICKEN SOUVLAKI SKEWERS **(GF/DF)**

BAKLAVA **(GF)**

ASSORTED DESSERT SQUARES & COOKIES



Sandwich Platters | \$36

Minimum 50 People

MIXED GREENS SALAD WITH 2 DRESSINGS

Assorted Pickle & Olive Platter

Choice of One Self-Served Soup:

WILD MUSHROOM SOUP (GF/V)

SAN MARZANO TOMATO SOUP, Basil Croutons (DF)

BEEF BARLEY SOUP

Choice of 3 Plattered Sandwiches:

BLACK FOREST HAM & SWISS on Croissant

TUNA SALAD (DF)

TURKEY Cranberry Mayo (DF)

ITALIAN MEATS on Baguette (DF)

SMOKED SALMON PINWHEEL, Dill Cream Cheese & Pickled Red Onion

ROAST BEEF with Horseradish Aioli on Rye

ASSORTED DESSERT SQUARES & COOKIES



Italian Buffet | \$49

Minimum 25 People

CHICKEN PARMESAN & CREAMY PESTO ROTINI

ASSORTED FLATBREAD PIZZAS

CAPRESE SALAD, CAESAR SALAD, ARTISAN GREENS, BEAT & PEAR SALAD

ASSORTED DESSERT SQUARES & WARM SEASONAL FRUIT CRISP WITH CHANTILLY CREAM

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, Jalapeños, 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 Short Rib

Cherry Jus (GF)

Market Price (MP) Per Adult | 50% Off Adult Price For Children 5-12 years | 23 for children 2-4 Years

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)



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)

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

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 - \$89 per person



Enhancements



(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

Banquet Boards

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

Price Per Person

Fresh Vegetable Crudité & Dip

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

9

Hummus & Baba Ghanoush with Pita (V/DF)

9

Fresh Seasonal Fruit Platter

Watermelon, Cantaloupe, Honeydew, Pineapple, Kiwi, Strawberries, Grapes, Mint **(VEGAN/GF)**

11

Cheese

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

12

Italian Caprese Platter

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

11

Italian Charcuterie

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

14



Price Per Person

Smoked Seacuterie

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

14

Prawn & Shellfish Bowl

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

14

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**)

\$660

(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.

Add On 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 hosting a longer reception, these quantities should be increased accordingly.

Cold

Tomato Bruschetta

Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano, Balsamic Glaze (V)

44

Caprese Skewer

Cherry Tomatoes, Mini Bocconcini, Fresh Basil, Balsamic Drizzle (V/GF)

44

Charcuterie Skewers

Poached Prawn Spoon

Cucumber, Yuzu Aioli, Congee Spoon (GF)

48

Smoked Salmon

Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill (GF)

46

Smoked Duck

Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing (GF)

48

Togarashi Tuna

Seaweed Cone, Yuzu Aioli, Tobiko

48

Beef Carpaccio

Crostini, Beet Goat Cheese Mousse, Microgreens

55



Hot

Vegetarian Spring Rolls	42
Sweet and Sour Sauce (V/DF)	
Pork & Kimchi Gyoza	46
Gochujang Sauce, Yuzu Aioli, Cilantro	
Prosciutto Wrapped Asparagus	46
Balsamic Drizzle (GF)	
Chicken & Cabbage Gyoza	46
Teriyaki Sauce, Cilantro	
BBQ Meatballs	47
Homemade Perogies	48
Bacon Lardon, Sour Cream, Green Onions	
Pesto Boccocini Arancini	48
Pesto Risotto Balls Stuffed with Bocconcini, Pomodoro Sauce (V)	
*Can be made GF - add \$2 per dozen (all would need to be GF)	
Seafood Croquette	48
Saffron Aioli, Sweety Drop Pepper	
Artichokes à la Barigoule	48
Mushrooms, White Wine, EVOO, Sun-Dried Tomatoes	
Bacon-Wrapped Scallops	49
Cocktail Sauce (GF)	
Coconut Prawns	49
Mango Salsa, Yuzu Aioli	
Chicken Satay	50
Peanut Sauce (GF)	
Mini Stuffed Yorkies	55
Shaved Prime Rib, Horseradish Aioli, Jus (Chef Attended)	





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

Captain Morgan's, Famous Grouse, Canadian Club, Tanqueray, Smirnoff

Premium Liquors (1 oz.) \$8.25 ea

Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, El Tequileño

Super Premiums (1 oz.) \$11.25 ea

Buffalo Trace, Courvoisier VS, Glenlivet 12 Year Old, Grand Marnier, Grey Goose, Hendrick's, Kettle One

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 (343ml) \$7.00 ea

Budweiser, Coors Lite, Kokanee, Michelob Ultra, Sleeman's Clear 2.0, Phillips Blue Buck

Premium Bottled Beer (343ml) \$8.00 ea

Corona, Heineken, Stella Artois

Domestic Draught (20 oz. Pints) \$8.50 ea

Grizzly Paw Honey Wheat Ale, Pinebrook Lager (Railyard Lager)

Imported and Craft Draught \$9.75 ea

Cabin Super Saturation, Kokanee Gold, Sapporo, 88 Wave Pool

Ciders / Tall Beers / Hard Seltzers (473ml) \$9.75 ea

Strongbow, Glutenberg (Gluten-Free), Jasper Crisp Pils, Stiegl Radler, Three Sisters Pale Ale, Guinness, Luma Seltzers

Wine List

SPARKLING WINES

Bottle | Glass (6oz.)

Can Xa Cava
Penedes, Spain

48 | 12.00

Monterat Champagne
France

75 | 18.75

ROSÉ

Bottle | Glass (6oz.)

Montrose Rosé
Cote Du Thongue, France

48 | 12.00

WHITE WINES

Bottle | Glass (6oz.)

Chateau D'Arville Chenin Blanc
Loire Valley, France

47 | 11.75

Torlesse Sauvignon Blanc
Waipara, New Zealand

46 | 11.50

Tedeschi Pinot Grigio
Veneto Italy

49 | 12.25

Le Tene Chardonnay
Rhone Valley, France

51 | 12.25

Mer Sollie Reserve Chardonnay
Monterey, California

54 | 13.50

RED WINES

Bottle | Glass (6oz.)

Los Bocheros Malbec
Mendoza, Argentina

46 | 11.50

Heartland Cabernet Sauvignon
Langhorne Creek, Australia

46 | 11.50

Wallace Grenache Shiraz
Barossa Valley, Australia

51 | 12.75

Zenato Ripassa
Veneto, Italy

55 | 13.75

Ascheri Nebbiolo
Barolo, Italy

63 | 15.75

Dom. Roux Pinot

69 | 17.25

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

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 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30/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 \$100 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?

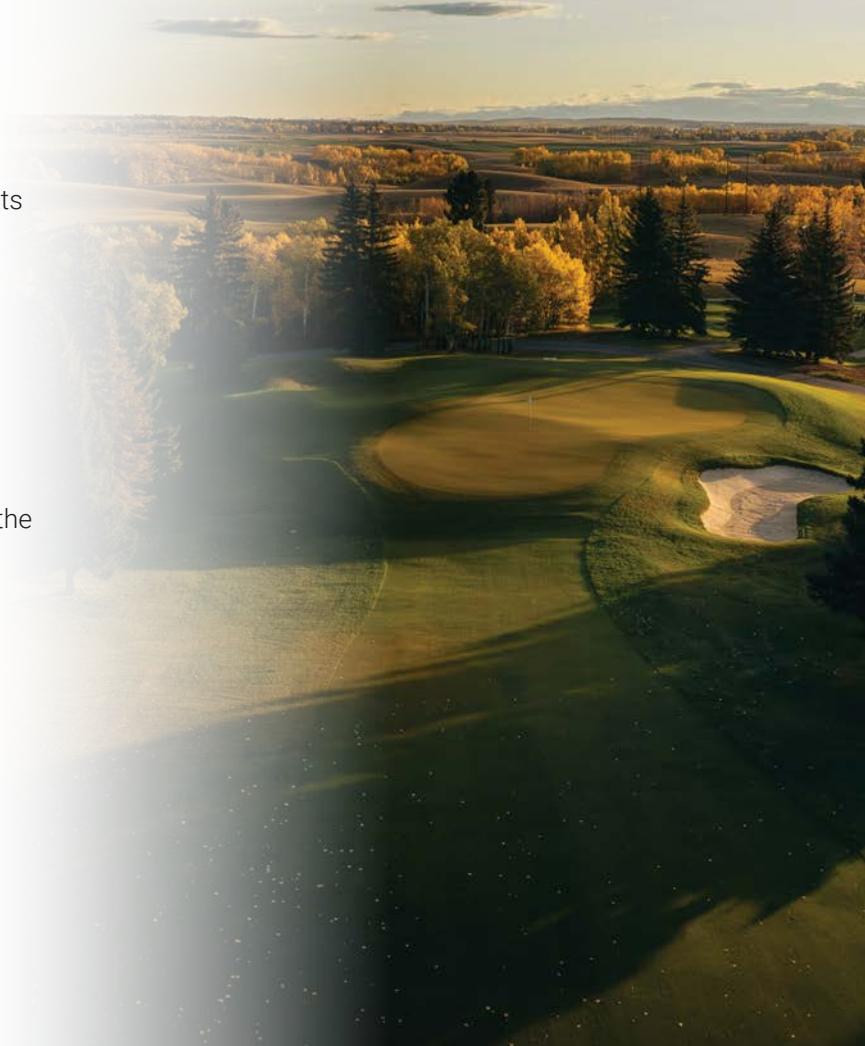
A: Pinebrook aims to keep rounds between 4.5 – 5 hours for the best experience. Marshals will be on the course to help maintain pace of play.

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!





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Golf Shop 403 246-3315

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www.pinebrookgolfclub.com



Facebook: [pinebrookgolf](#)

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