

GOLF PRICING

Shotgun golf event package pricing is based on the seasonal schedule noted below & includes everything listed in the golf package inclusions on the previous page

GOLF PACKAGE ADDITIONS

Breakfast or Coffee Service & Pastries

Hosted Beverages in Ice Chests at Select Holes

Hosted Hospitality Carts

Host Bar at your Reception

Add to your Shotgun Golf event package any of the following:

Sponsor Cars

Practice Range \$5 Per Person or Buy-Out
\$250 up to 144 golfers
\$350 for over 144 golfers

6-passanger cart for shuttling \$100 (up to 2)

Golf Cart Rentals for Sponsors \$50

Roaming Bev Cart \$150



Bunker Hills EVENT CENTER

For more information or to arrange your personal tour of Bunker Hills Golf Club, please call 763-951-7276



18 HOLE SHOTGUN GOLF EVENTS & TOURNAMENTS



Bunker Hills EVENT CENTER

BunkerHillsEventCenter.com | 763-951-7276

18 HOLE SHOTGUN GOLF EVENTS & TOURNAMENT PACKAGES

Bunker Hills 27 hole championship course layout is ideal for hosting golf events of all sizes from 120 to 270 golfers.

Shotgun golf events & tournaments are held on Monday & Tuesday, Thursday - Sunday up to 270 players

PACKAGES INCLUDE

Bunker Hills Remarkably Maintained & Exceptionally Manicured 27-Hole Championship Golf Course

Player Registration

Set-Up & Coordination of all On-Course Hole Contests & Off-Course Events such as Putting Contest, Raffles ect..

Greens Fees & Putting Green

Quiet Electric Golf Carts with Rain Canopies & Windshields

Personalized Cart Signs & Scoring

Tournament Scoring & Results

Fully Stocked Golf Pro Shop

\$10 per player Merchandise Credit in the Pro Shop

GREENS FEES

OFF PEAK

Before Memorial Day & After Labor Day \$71 +tax

PEAK

Memorial Day to Labor Day \$81 +tax

HOSPITALITY PACKAGE PRICING

Package pricing is listed per person with the meal option that is selected & includes:

- Facility Fees for Set-Up, Tear-Down & Clean-Up
- Tables, Chairs, Standard Linen & Service Equipment
- Tournament A/V Package
- Two Selected Box Lunch Options
- Bottled Water or Canned Soft Drink with Lunch
- On-Course Cash Beverage Carts
- Cash Bar at Reception (bar minimum applies)
- Selected Picnic Buffet or Plated Dinner Option
- Selected Dessert Option



PICNIC BUFFET PACKAGE OPTIONS

Choice of One from the List Below:

Includes coffee, decaf coffee, hot herbal teas, iced tea & ice water. Minimum of 25 guests. Limited to two hours of service.

Wrap It Up 45.95

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, all beef hot dogs & beer brats with ketchup, mustard, onions, sauerkraut, relish & hot dog buns

Pulled Pork & Pulled Chicken Sandwiches 46.95

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, bourbon bbq pulled chicken & homemade bbq pulled pork, served with ciabatta rolls

Backyard Grill 46.95

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, bbq spice rubbed chicken breast, third pound burgers with sautéed mushrooms & onions with swiss, cheddar & pepper jack cheeses, lettuce, tomatoes, onions, pickles, ketchup, mustard, mayo & kaiser rolls

All American Picnic 47.95

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, third pound burgers & beer brats with swiss & cheddar cheeses, onions, tomatoes, lettuce, pickles, sauerkraut, relish, ketchup, mustard, mayo, kaiser rolls & hot dog buns

Philly Cheesesteak &

Bourbon Chicken Sandwiches 47.95

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, hot philly cheesesteak & bourbon marinated chicken, served with ciabatta rolls

Grilled Chicken & Carnitas Fajitas 47.95

tortilla chips with salsa, Spanish rice, sautéed habañero chicken & shredded carnitas, warm tortillas, sautéed onions & peppers, shredded cheddar cheese, guacamole, sour cream & pico de gallo

Twin Cities BBQ Sandwich 49.95

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, whisky glazed sliced sirloin & homemade bbq pulled pork, served with ciabatta rolls



DINNER BUFFET PACKAGE OPTIONS

Choice of One from the List Below:

Includes bread baskets, chef's selected accompaniments, coffee, decaf coffee, hot herbal teas, iced tea & ice water. Minimum of 25 guests. Limited to two hours of service.

Herb Crusted Pork Loin & Pesto Chicken 48.95

mixed greens salad with ranch dressing & white balsamic vinaigrette, herb crusted pork loin with roasted apple demi-glace & grilled chicken with pesto cream sauce

Sliced Sirloin & Chardonnay Chicken 51.95

harvest salad with sherry vinaigrette, sliced sirloin with caramelized onion demi-glace, marinated grilled chicken breast with prosciutto ham, mushrooms, artichokes, sun dried tomatoes & chardonnay cream sauce

Beef Brisket & BBQ Chicken 52.95

mixed greens salad with ranch dressing & white balsamic vinaigrette, braised beef brisket with red wine demi-glace & marinated grilled chicken with homemade bbq sauce

Braised Short Rib & Chicken Soubise 57.95

harvest salad with sherry vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce & pan seared chicken topped with melted gruyère cheese with classic soubise sauce

Medallion of Beef & Salmon 60.95

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & grilled salmon with dill cream sauce

* Prime Rib, Salmon & Chicken Piccata 63.95

harvest salad with sherry vinaigrette, carved herb crusted prime rib with au jus & horseradish, grilled salmon with dill cream sauce & chicken piccata with lemon butter caper sauce

*chef attended stations 100 per chef

* London Broil, Walleye & Chicken Marsala 63.95

harvest salad with sherry vinaigrette, carved marinated strip loin, slow roasted medium rare with bordelaise, pan fried walleye with lemon caper parsley butter & sautéed chicken with mushrooms and marsala

*chef attended stations 100 per chef

DESSERT PACKAGE OPTIONS

Choice of One from the List Below:

- Freshly Baked Cookies
- Freshly Baked Dessert Bars
- Homemade Apple Crisp +2.00
- Assorted Seasonal Cakes & Pies +2.00
- Cupcakes +2.00

DINNER PLATED PACKAGE OPTIONS

Plated dinner option includes your choice of one salad.

SALADS

- Mixed Greens Salad
- Caesar Salad
- Harvest Salad
- Beet Salad
- Wedge Salad
- Strawberry Spinach Salad
- Spinach & Poached Pear Salad

Plated dinner option includes your choice of one entrée or duet.

Includes bread basket, Chef's selected accompaniments, coffee, decaf coffee, hot herbal teas, iced tea & ice water.

ENTRÉES

- Pesto Chicken 53.95
- Chicken Marsala 53.95
- Chicken Piccata 53.95
- Asiago Chicken 54.95
- Chicken Chardonnay 55.95
- Chicken Soubise 55.95
- Salmon 59.95
- Pot Roast 60.95
- Walleye 62.95
- Twin Medallions of Beef 62.95
- Boneless Beef Short Ribs 64.95
- Prime Rib 67.95
- 6 oz. Filet Mignon 69.95

DUETS

- Short Ribs & Chicken Piccata 54.95
- Short Ribs & Chicken Soubise 56.95
- Short Ribs & Grilled Salmon 58.95
- Filet Mignon & Chicken Chardonnay 58.95
- Filet Mignon & Crab Cake 60.95
- Filet Mignon & Grilled Salmon 62.95

DESSERTS

Plated dinner option includes your choice of one dessert.

- Crème Brûlée
- Individual Apple Pie
- Strawberry Shortcake Martini
- Flourless Chocolate Cake
- Grasshopper Mousse