



18 Hole Shotgun Golf Events & Tournament Package



Bunker Hills Golf Club 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.

Golf Pricing

Shotgun golf event package pricing is based on the seasonal schedule noted below & includes everything listed in the Golf Package.

Green Fees

Non-Peak: Before Memorial Day & after Labor Day \$70 +tax
Peak: Memorial Day to Labor Day \$80 +tax

Golf Package Includes:

- Bunker Hills remarkably maintained & exceptionally manicured 27-hole championship golf course
- Player registration
- Set-up & coordination of all on-course hole contests such as closest to the pin, longest drive, longest putt, etc.
- Greens fee & cart rental with rain canopies, windshields & GPS
- Personalized cart assignments
- Fully stocked golf shop
- \$10 per player merchandise credit in the golf shop
- Scoring & results: \$150 for 18 holes & \$200 for 27 holes

Add-ons

- Sponsor carts
- Practice range \$5 per person or buy-out
 - \$250 up to 144 golfers
 - \$350 for over 144 golfers
- 6-passenger cart for shuttling \$100 (up to 2)

Food & Beverage 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, canned soda and sports drink with lunch
- Cash bar at reception (bar minimum applies)
- Selected 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.

Pulled Pork & Pulled Chicken Sandwiches 49.00

kettle chips with homemade spinach dip, coleslaw, bbq spiced pulled chicken & pulled pork, bourbon bbq sauce, served with bakery fresh rolls & pickle chips

Backyard Grill 50.00

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, pickle chips, ketchup, mustard, mayo & bakery fresh rolls

All American Picnic 50.00

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

Philly Cheesesteak & Bourbon Chicken Sandwiches 52.00

kettle chips with homemade spinach dip, coleslaw, fresh seasonal fruit, hot philly cheesesteak and bourbon glazed marinated pulled chicken served with pickle chips & bakery fresh rolls

Grilled Chicken & Beef Fajitas 54.00

tortilla chips with salsa, spanish rice, grilled chicken strips & grilled steak served with warm flour tortillas, sautéed onions & peppers, shredded cheddar cheese, guacamole, sour cream & pico de gallo

Twin Cities BBQ Sandwich 54.00

kettle chips with homemade spinach dip, coleslaw, shaved beef, smoked pulled pork & bbq sauce, served with fresh bakery rolls

Boxed Lunches (limit to two offerings)

- Chicken Caesar Salad
- Famer's Market Salad
- Caprese Wrap
- Chicken Bacon Ranch Wrap
- Roast Turkey Wrap
- Smoked Pit Ham
- Chicken Salad
- Roast Beef
- California Turkey
- Grilled Chicken Club
- Italian Hoagie Sandwich
- Ham & Turkey Club Wrap
- Southwest Vegetable Wrap *vegan

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 50.00

mixed greens salad with ranch dressing & sherry vinaigrette dressing, herb crusted pork loin with dijon sauce & grilled chicken with pesto cream sauce

Sliced Sirloin & Chardonnay Chicken 56.00

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

Beef Brisket & BBQ Chicken 56.00

mixed greens salad with ranch dressing & sherry vinaigrette, smoked beef brisket with red wine demi-glace & spiced grilled chicken with homemade bbq sauce

Braised Short Rib & Orange Glazed Chicken 60.00

mixed greens salad with ranch dressing & sherry vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce & sauteed chicken breast with honey orange glaze

Medallion of Beef & Salmon 63.00

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

* Prime Rib, Salmon & Orange Glazed Chicken 66.00

harvest salad with sherry vinaigrette, carved herb crusted prime rib with au jus & horseradish, grilled salmon with dill cream sauce & sauteed chicken breast with honey orange glaze

* London Broil, Walleye & Chicken Marsala 66.00

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

*chef attended stations 150.00 per chef

Dessert Package Options (limit to one offering)

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

Plated Dinner Package Options

Choice of One from the List Below. Plated dinner option includes your choice of one salad. Plated dinner option includes your choice of one entrée or duet.

SALADS

- Mixed Greens Salad
- Caesar Salad
- Harvest Salad
- BLT Salad

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

ENTRÉES

- Pesto Chicken 56.00
- Chicken Marsala 56.00
- Orange Glazed Chicken 56.00
- Asiago Chicken 57.00
- Chicken Florentine 57.00
- Chicken Chardonnay 58.00
- Salmon 64.00
- Pot Roast 66.00
- Walleye 66.00
- Twin Medallions of Beef 66.00
- Boneless Beef Short Ribs 67.00
- Prime Rib 72.00
- 6 oz. Filet Mignon 74.00

DUETS

- Short Ribs & Orange Glazed Chicken 65.00
- Short Ribs & Lemon Parsley Chicken 67.00
- Short Ribs & Grilled Salmon 69.00
- Filet Mignon & Chicken Chardonnay 69.00
- Filet Mignon & Crab Cake 71.00
- Filet Mignon & Grilled Salmon 72.00

DESSERTS

Plated dinner option includes your choice of one dessert

- Crème Brûlée
- Apple Pie
- Vanilla Cheesecake
- Flourless Chocolate Cake
- Tiramisu
- Fruits of the Forest Pie

