



# 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

## Add-ons

- Scoring & results: \$150 for 18 holes & \$200 for 27 holes
- 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 and 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
- Italian Chicken Cutlet 56.00
- Sesame Chicken 57.00
- Chicken Florentine 57.00
- Chicken Chardonnay 58.00
- Herb Crusted Pork loin 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

