



2016 TOURNAMENT PACKAGE



Welcome To Sleepy Hollow...

As a fully private course, Sleepy Hollow is an exclusive experience to offer your guests. Our picturesque views, welcoming atmosphere and competitive prices are the perfect setting for your tournament. Let our staff guide you every step of the way to make your experience in the Hollow one your golfers will never forget.

Our 2016 tournament package allows you to customize your experience with us. Choose a time of year for your tournament with the corresponding green fees or course closure rate, a food package that suits your needs and a beverage arrangement that allows you and your guests the most flexibility.

At Sleepy Hollow we are happy to welcome smaller sized tournaments. Please feel free to inquire with our Head Pro about these opportunities and the corresponding food and beverage packages.

As incentive for your tournament we are also happy to provide you with vouchers for free golf to be used however you see fit. The more that play, the more it pays with our voucher program. Please inquire with our Head Pro to discover incentives for your guests.

Sleepy Hollow has many options for you to choose from to maximize your tournament experience:

Shotgun Starting Rates

	Per Person	Full Closure
MAY	\$70.00	\$8,750.00
JUNE / JULY	\$80.00	\$10,000.00
AUGUST	\$70.00	\$8,750.00
SEPTEMBER	\$73.00	\$9,125.00
OCTOBER	\$55.00	\$6875.00
(Prices above are subject to HST)		



Consider Sleepy Hollow for your next tournament experience. Located 15 minutes from the 404 or 407, we are a short drive to a great day of golf.

Contact our Golf Professional, Gary Betts, or Front of House Manager, Christopher Pinto for more information on available dates and packages.

Gary Betts
Head Golf Professional
Sleepy Hollow Country Club
pro@sleepyhollowgolf.on.ca
905-640-2949

Christopher Pinto
Front of House Manager
Sleepy Hollow Country Club
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905-640-2426

Food & Beverage Packages

To Start You're Day!

Grab & Go

\$6.00 per person

Selection of Muffins, Granola Bars, Whole Fruit, Coffee & Tea.

The Continental

\$10.00 per person

Selection of Fresh Baked Scones, Muffins, All Butter Croissants, Whole Fresh Fruit, Orange Juice, SH Breakfast Blend Coffee, Decaffeinated Coffee and Orange Pekoe Tea

Kicked up Continental Breakfast

\$13.00 per person

Chilled Orange, Cranberry & Grapefruit Juice, Muffins, Bagels & Cream Cheese, All Butter Croissants with Creamery Butter & Preserves, Fresh Fruit Platter, Greek Style Yogurt, SH Breakfast Blend Coffee, Decaffeinated Coffee and Orange Pekoe Tea

The Breakfast Buffet

\$15.00 per person

Chilled Orange, Cranberry & Grapefruit Juice, Muffins, All Butter Croissants With Creamery Butter & Preserves, Fresh Scrambled Eggs, Bacon, Country Sausage, Home-Fries, Fresh Fruit and a Selection of Assorted Breads, SH Breakfast Blend Coffee, Decaffeinated Coffee and Orange Pekoe Tea

On the Continental Divide

\$16.00 per person

Chilled Orange, Cranberry and Grapefruit Juice, All Butter Croissants, Muffins & Scones with Creamery Butter and Roasted Niagara Pear Compote & Preserves, Assorted Breakfast Tartelette's to Include: Aged Balderson Cheddar, & Sweet Onion, Spinach, Ricotta & Roasted Tomato Smoked Salmon, Potato, Scallion, and Gruyere Cheese, Seasonal Fruit & Berry Skewers, Honey & Mint Yogurt Dip, SH Breakfast Blend Coffee, Decaffeinated Coffee and Orange Pekoe Tea

The Fit for Life

\$12.00 per person

Fresh Orange Juice, Cranberry & Grapefruit Juice, Fresh cut seasonal Fruits & Berries with Low Fat Yogurt, Assorted Multi Grain & High Fibre Cereal with 1% Milk, Multi Grain Breads with Sliced Cheddar, SH Breakfast Blend Coffee, Decaffeinated Coffee and Orange Pekoe Tea

Lunch Menus

Half Way House BBQ **\$12.00 per person**

6 oz. Canadian Prime Rib Beef Burger or Nathan's Hot Dog or Mediterranean Sausage, All Garnishes. Mixed Green Salad. Bottled Water or Soft Drink. ****\$10 with purchase of a plated or buffet dinner**

Grab & Go Boxed Lunches **\$10.00 per person**

Each box contains one of our assorted sandwiches: Egg Salad, Tuna Salad Cheddar, Swiss & Tomato, Turkey Salad, Ham & Cheese, a bag of chips. Bottled water or soft drink.

Healthier Option: Choose a granola bar instead of chips for \$1.00 extra per person.

Build Your Own Sandwich Buffet (min. 30 people) **\$14.00 per person**

Roast Turkey, Black Forest Ham, Roast Beef, Assorted Cheeses, Lettuce, Sliced Tomato, Sliced Bermuda Onion, Condiments, Assorted Breads, Roasted Potato Salad and Mixed Green Salad. Bottled Water or Soft Drink.

May We Suggest a Few Additions...?

Potato Chips	\$2.00 per person	Whole Fruit	\$1.50 per person
Soup Station	\$4.00 per person	Assorted Cookies	\$2.00 per person
Granola Bar	\$2.00 per person	Gourmet Brownie	\$2.50 per person

A Few More Upgrades

Artesian Breads & Buns	\$1.50 per person
Caesar Salad, Spinach Salad or Mediterranean Pasta salad	\$4.00 per person

All Food Allergies & Dietary Restrictions should be conveyed to Event Planner no later than 1 week prior to your event to ensure all requests may be met to the highest of standards

Prices above do not include applicable Service Charge & Taxes.

For Your Pre- Dinner Cocktail Options:

Sleepy Signature Poutine Bar	\$8.95 per person
Grilled Cheese & Soup Shooters	\$8.95 per person
Sandwich Board (basic) ask about grilled panini options	\$9.95 per person
Cheese Displays & Deli Platters (Domestic)	\$10.95 per person
Gourmet Pizza Bar	\$12.95 per person
Mini Slider Station	\$11.95 per person
Mash Potato Bar	\$9.95 per person
NY. Style Fries with assorted aioli's, dipping sauces, Ketchups & special dusting spices	\$8.95 per person
New York Style Deli Station-hand carved assorted hot deli Meats, assorted breads & garnishes	\$12.95 per person

(Don't see what you're looking for? Ask us to customize a late night package to suit your needs!)

Your Cocktail Reception at the 19th Hole

Cold Appetizers:

Charred Eggplant & Tahini Crostini
Sake Marinated Mussels Toasts with Pickled Carrot & Coriander Butter
Black Mission Fig & Caramelized Onion Bruschetta
Roasted Tomato, Avocado & Shrimp Bruschetta
Smoked Salmon & Asparagus Slaw on Sesame Crisp
Harissa Chicken Quesadilla with Black Bean, Roasted Poblano & Charred Corn Salsa
Grilled Asparagus & Goat Cheese Quesadilla with Tomato Jam & Cilantro Yogurt
Pickled Egg Crostini with Serrano Ham
Quick Cured Salmon Flatbread with Salmon Crackling
Herb & Chickpea Bruschetta

Hot Appetizers:

Chicken Gyros with Tzatziki
South Indian Lentil Cakes with Toasted Cumin Raita
Ricotta & Sage Fried Meatballs, Arrabiata Sauce
Sweet Potato & Chickpea Fritters with Chermoulah Sauce
Chicken Togarashi Skewers with Ponzu dipping Sauce
Mini Reuben Sandwiches with Grainy Dijon Aioli
Eggplant & Porcini Meatless Meatballs with Spanish Marinara Sauce
Grilled Turkey Sliders with Jack Cheese, Poblano Pickle relish, Avocado Aioli
Chickpea Pancakes with Leek, Roasted Squash Cumin Scented Yogurt
Asian Chicken Meatballs, Oriental BBQ Sauce
Chicken Caesar Skewers
Andouille Sausage in Pretzel Crust with Creole Aioli
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
Smokey BBQ Meatballs
Spanakopita Phyllo Pastry Filled with Spinach and Feta

Minimum of 4 dozen per variety at \$32.00 per dozen

Plated Dinner Menus: Option #1

1st Course: *Please choose one*

Caesar Salad with House-made Croutons, Parmesan Cheese in our famous Creamy Dressing

Spinach Salad with Bermuda Onions, Cremini Mushrooms & Cherry Tomatoes with our Lemon Poppy Seed Dressing

Mixed Green Salad with Cucumber, Bermuda onions, Sweet Peppers & Cherry Tomatoes with our House made Balsamic Dressing

2nd Course Choices: *Please choose one*

Spinach & Cheese Cannelloni with Sauce Marinara

Chicken Parmesan with Tomato Sauce, Mushroom, Caramelized Onions & Mozzarella Cheese

Slow Braised Texas Beef Brisket, Roast Garlic Mash Potatoes, SH Vegetable Medley

Shawarma Spiced Braised Lamb, Lemon Couscous, Cucumber Raita, Sleepy Hollow Vegetable Medley & Grilled Naan bread

Chicken Caccitore with Onions, Mushroom & Sweet Peppers in Basil Tomato Sauce

Stuffed Yorkshire Pudding filled with Creamy Roast Garlic Mash, Shaved Prime, Smothered in Red Wine Shallot Sauce, and Baked with Cheddar Cheese

Indonesian Pork Stew, Steamed Basmati Rice, Sleepy Hollow Vegetable Medley

3rd Course Choices: *Please choose one*

Dark Chocolate Cocoa Cake

Boston Cream Pie Cake

White Vanilla Bean Cake

German Chocolate Cake

Apple, Banana or Blueberry Pie

\$27.95 per person

Plated Dinner Menus: Option #2

1st Course: *Soup or Salad (choose one)*

Roasted Butternut Squash & Niagara Pear Leek & Potato Soup with Crispy Leek Garnish
Tomato & Gin with Garlic Croutons New England Clam Chowder
Sicilian Minestrone Broccoli Cheddar with Crispy Onions

Mixed Baby Greens with Cherry Tomato, Cucumber & Bermuda Onion, Strawberry Vinaigrette
Spinach Salad with, Orange Segments, Heart of Palm, Toasted Cumin Vinaigrette
Caesar Salad with Creamy Garlic dressing with Herbed Croutons & Parmesan cheese
Greek Pasta Salad with Al Dente Penne Pasta, Fresh Cucumber, Sweet Peppers, Red Onions, Black Olives, Feta Cheese & Sweet Oregano Vinaigrette

2nd Course: *Please choose one*

Slow Roasted ½ Chicken with Herbed Pan Jus	\$31.00 per person
Roast Pork Loin with Roasted Apples, Cider Gravy	\$32.00 per person
Slow Roasted Beef with Red Wine Gravy	\$35.00 per person
Tortilla Crusted Cajun Catfish , Sauce Creole	\$29.00 per person
Roasted Cider Brined Pork Loin, Bacon Pomegranate & Pistachio Relish	\$34.00 per person
Pan Seared Breast of Chicken Florentine Wrapped with Smoked Bacon & Filled with Spinach and Cremini Mushrooms in a Three Peppercorn Sauce	\$34.00 per person
Slow Roasted Prime Rib , Yorkshire Pudding with Red Wine Au Jus	\$55.00 per person
Grilled Atlantic Salmon with Mango & Charred Corn Salsa	\$47.00 per person

All of the above include choice of a Medley of Seasonal Vegetables and choice of either Roasted Garlic Mash, Roasted Red Potatoes, Fresh Cut French Fries or Basmati Rice
Artesian Rolls & Butter

3rd Course: *Please choose one*

Apple Blossom with Caramel Drizzle
New York Style Cheesecake with House-made Coulis
Strawberry Shortcake with a Dollop of Crème Fraîche
Chocolate Fudge Cake with Vanilla Crème Anglaise

Prices above do not include applicable Service Charge & Taxes.



Buffet Menus: Based on minimum of 50 people

Choice of 3 Salads

Grilled Vegetable Salad with Mesclun Greens, Black Pepper Pesto Vinaigrette
Caesar Salad, Air-Dried Tomato, Pancetta Curls, Sours Dough Croutons
Asian Sweet Potato Salad
Roasted Red Skin Potato Salad with Scallions & Pancetta in Grainy Mustard Aioli
Organic Mesclun Greens with Lemon Pepper Shallot Vinaigrette
Cambozola Cheese, Maple Cured Bacon & Potato Salad
Tomato & Water Chestnut Salad with Ginger Scallion Vinaigrette
Oriental Noodle Salad
Potato, Leek & Carrot Salad

Choose 3 Entrée's

Braised Chicken Thighs with Fingerling Potatoes, Porcini & Sun-dried Cherries
Pan Seared Cajun Catfish with Remoulade
Pan seared Rainbow Trout Gremolata
Lamb Shawarma with Chermoulah Drizzle & Tzatziki Sauce
Penang Beef with Coconut Curry Sauce
Korean Barbequed Beef (Bulgogi)
Grilled Apple Marinated Short Ribs
Roast Pork Loin Roasted Corn & Bacon Relish
Grilled Chicken Breast with Spicy Chipotle Sauce, Bleu Cheese Yogurt
Chai Spiced Grilled Chicken with Cilantro & Lime
Calabrian Grilled Baby Back Ribs with Salsa de Chile Morita
Braised & Roasted Chicken Thighs with Mushrooms, Roasted Pepper & Lemon-grass Sambal on a bed of Fried Rice Noodles & Stir Fried Vegetables

All entrees are accompanied by your choice of two seasonal vegetables and a starch option: *Roast Garlic Mash, Steamed Basmati Rice, Roasted Red Skin Potatoes, and Quick Fried Rice Noodles*

All Buffet Dinners Include:

A Selection of Artisanal Dinner Rolls and Creamery Butter
Dessert Table Featuring Assorted Cakes, Cheesecakes and Mini Desserts
Coffee & Tea Service

\$42.00 per person



Carving Station Options

(Add \$6.00 per person)

Crispy Buffalo Chicken; Boneless Ballontine of Chicken Spiked with Carrot and Celery Threads, Stilton Bleu Cheese, Roast Garlic Focaccia Stuffing. "Franks" Red Hot" Kicked Up Dipping Sauce, Blue Cheese Dip.

Grainy Mustard, Lime & Fresh Herb Marinated; Leg of Lamb, Mediterranean Flat Bread, Pommery Mustard Jus

Honey Glazed Smoked Pork Loin; Filled with Roasted Red Peppers, Apricots, Medley of Fine Breads, Fresh Herbs & Roasted Garlic, Grilled Pineapple Salsa

Salmon Coulibiac, Fresh Salmon Wrapped in Puff Pastry with Sautéed Spinach, Mushrooms, Onions, And Hard Boiled Eggs, Dill Cream Sauce

Prime Rib of Beef with Au Jus, Grainy Mustard & Horseradish

Slow Roasted Beef Tenderloin, Hand Carved Served with Warm Artesian Breads, Grilled Wild Mushrooms, Caramelized Onions, Smoked Tomato Jam, Red Onion Marmalade, Sauce Béarnaise, Fresh Grated Horseradish, Artesian Mustard Sauces (market price)

Prices above do not include applicable Service Charge & Taxes.



Beverage Options

Whether you're picking up the entire tab, part of the tab or leaving people to their own devices, Sleepy Hollow has options to accommodate every scenario. We are happy to record by consumption, provide a cash bar or include drink tickets. Alcoholic beverages average around \$6.00 each (approximate number, drinks will be billed by consumption).

May We Suggest A Few Additions...

Wine Service with Dinner	\$7.00 per person (approx. two bottles per table)
Non-alcoholic Punch	\$55.00 per punch (serves approx. 50 guests)
Alcoholic Punch	\$110.00 per punch (serves approx. 50 guests)
Champagne Toast	\$8.00 per person

Directions



13242 Tenth Line, Stouffville, L4A 7X4

From Highway 404

Exit east on Bloomington Rd. and continue travelling east to York-Durham 30 and turn right. Keep Right after the turn and Sleepy Hollow will appear on the right hand side. The driveway is directly before the driving range before the yellow sign.

From Highway 407

Exit north on York-Durham Line. Take a left hand turn on to Main Street, followed by a right onto Tenth Line. Follow Tenth Line past the Go Train tracks and the Sleepy Hollow driving range will appear on your left hand side. Take the immediate driveway past the yellow Sleepy Hollow sign.



Frequently Asked Questions:

What days of the week can I host a tournament?

Sleepy Hollow would be pleased to welcome your tournament on our designated tournament days which are every Monday, Tuesday or Thursday.

What time will our tournament start?

That depends a lot on you. Typically shotgun tournaments go out at 12:30pm with lunch served in advance starting around 11:00am. Earlier or later shotguns can be granted upon request and need to be pre-approved by the Sleepy Head Pro.

How long does a typical tournament run for?

Sleepy is a great course and allows for players of all skill sets to play. An experienced golfer can make it through our course in 3 ½ to 4 hours. Due to pace of play and the slower movement of a casual tournament you can expect to start seeing your golfers return, on average, approximately 4 ½ hours after the depart. This provides plenty of time for cocktails and dinner to follow a round.

Can I bring in any outside food or beverage?

Sleepy Hollow understands that some tournaments have sponsors and supporters that like to contribute and have their products recognized. On course sampling stations are permitted with pre-approval from the Sleepy Tournament Coordinator and require proof of food licensing from the provider. Tournaments are allowed to bring in their own water for the carts and provide attendees with pre-approved donated snacks on the carts with pre-approval.

All alcohol sponsored on course, must be sample sized portions only and approved in advance by the Sleepy Tournament Coordinator. No outside alcohol is permitted without specific permission.

Can I have a silent auction, raffle or other fundraising initiative?

Yes! Sleepy Hollow loves fundraisers and we encourage charities, or corporations on behalf of charities, to incorporate a variety of fundraising methods into your tournament. We are happy to help you organize on course opportunities such as Beat-The-Pro, Hole-In-One Prizing, Pitching or Putting Competitions, Closest to the Pin, Longest or Shortest Drive, Straightest Drive, etc. We can also provide you with tables and linens for your silent auctions, raffle or prizing tables in the clubhouse.

Can I customize our menu?

Absolutely! We would be happy to customize a menu for you and your guests that accommodates themes, considers dietary restrictions or combines the best from each of our package selections. Please contact the Tournament Coordinator to discuss the creation of your own special menu.



Contacts:

Gary Betts
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905-640-2949
pro@sleepyhollowgolf.on.ca

Christopher Pinto
Front of House Manager
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Much More Than a Round of Golf!

Sleepy Hollow Country Club
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