



GOLF TOURNAMENTS



INFORMATION

PALO ALTO HILLS GOLF & COUNTRY CLUB IS AVAILABLE FOR PRIVATE GOLF TOURNAMENTS ON MONDAYS FROM EARLY SPRING THROUGH FALL. OUR SKILLED STAFF CAN ASSIST WITH PLANNING EVERY DETAIL OF THE DAY AND PROVIDE GUESTS WITH A PRIVATE CLUB AND GOLF EXPERIENCE THEY WILL TRULY APPRECIATE. CUSTOM PACKAGES MAY INCLUDE: CUSTOM LOGO MERCHANDISE, COCKTAIL RECEPTIONS, TOURNAMENT SCORING, SCORE CARDS AND USE OF PRACTICE FACILITIES.

PRICING

TOURNAMENT FEE \$175 PER PLAYER
INCLUDES GREEN FEE AND SHARED CART
SCORING AND SCOREBOARD BY THE GOLF SHOP
\$10 PRO SHOP CREDIT
GOLF SHOP STAFFING
USE OF RANGE AND PRACTICE FACILITIES
*WE REQUIRE A MINIMUM OF 80 PLAYERS

MARSHALL \$150
BY COURSE EMPLOYEE

BALLROOM FACILITY FEE \$3,000+
USE OF BALLROOM, BALLROOM PATIO &
PEDRO'S CAFE
EVENT TABLES
OUTDOOR AND INDOOR EVENT CHAIRS
BLACK SPANDEX LINEN FOR OUTDOOR TABLES
IVORY MID-LENGTH LINENS FOR DINING TABLES
IVORY NAPKINS
FULL PLACE SETTING
- GLASSWARE, FLATWARE, CHINA
VOTIVE CANDLES

FOOD AND BEVERAGE MINIMUM \$7,800++

SAMPLE TIMELINE

10:00AM REGISTRATION STARTS
10-11:30AM PRACTICE FACILITIES OPEN
AND LUNCH AVAILABLE
11:30AM SHOTGUN START
4:30PM COCKTAIL RECEPTION AFTER GOLF
5:30PM DINNER AND AWARDS

*THIS TIMELINE IS AN EXAMPLE AND
CAN BE ADJUSTED BASED ON THE
NEEDS OF YOUR TOURNAMENT - OUR
TEAM OF PROFESSIONALS WILL WORK
WITH YOU TO FIND THE FORMAT THAT
WORKS THE BEST

ADDITIONAL ITEMS

ON-SITE ASSISTANCE WITH EVENT DECOR,
AUDIO VISUAL, EVENT SET-UP, MENU
PLANNING, EVENT STAFFING IS ALL
AVAILABLE. PLEASE INQUIRE FOR
CATERING MENUS AND ADDITIONAL
INFORMATION.

MENUS

BREAKFAST TO-GO

BOTTLED FRESH JUICES

BOTTLED WATER

REGULAR BREWED COFFEE TO-GO

DECAFFEINATED COFFEE TO-GO

ASSORTED HOT TEAS TO-GO

HOT BREAKFAST

CHOOSE 1:

SOURDOUGH BREAKFAST PANINI

OR

BREAKFAST BURRITO

EGGS, BACON, TOMATO,

CHEDDAR CHEESE

\$24PP

COLD BREAKFAST

INDIVIDUAL KASHI CEREAL - MILK

YOGURT PARFAIT

SEASONAL BERRIES, BANANAS, HONEY,

GRANOLA

WHOLE FRUIT

BAGELS - CREAM CHEESE

\$22PP

SET-UP

-BEVERAGE STATIONS \$200 PER
STATION

-BEVERAGE CART ON COURSE \$200

*DOES NOT INCLUDE BEVERAGES

-SPONSOR TABLE \$150 PER TABLE

BOXED LUNCH

EACH LUNCH INCLUDES:

-WHOLE FRESH FRUIT

-MISS VICKES BAGS OF CHIPS

-HOUSE COOKIE

CHOOSE MAX 2 SANDWICHES:

THE EL CAMINO REAL -

TOMATO FLOUR TORTILLA WRAP WITH

BUFFALO CHICKEN BREAST, JACK CHEESE,

LETTUCE, TOMATO AND RANCH DRESSING

THE PAGE MILL ROAD -

COLD ROAST BEEF ON SOURDOUGH BREAD,

TILLAMOOK CHEDDAR CHEESE, DILL PICKLE,

OLIVES AND HORSERADISH AIOLI

THE DISH -

GRILLED CHICKEN BREAST ON WHOLE WHEAT

BREAD, DILL HAVARTI CHEESE, ROASTED

PEPPERS, AND MUSTARD DRESSING

THE LOCAL VEGETARIAN -

VEGETARIAN SANDWICH ON WHEAT BREAD,

GRILLED EGGPLANT, RED BELLS, ZUCCHINI,

MUSHROOM AND ARTICHOKE SALAD

AND PESTO AIOLI

\$29PP

ALSO INCLUDES SELF SERVE ICE TEA,

LEMONADE

*DOES NOT INCLUDE COFFEE & TEA