

2025 Tournament Package

Prices are subject to change based on availability and market value (MV).



200 Golfwood Drive, Amherstburg, ON, N9V 3T4

519.736.2838 - pointwestgolf.com

clubhousemanager@pointwestgolf.com



Menu Packages - Priced Per Person

Menus are subject to 15% gratuity and 13% HST.

Prices are subject to change based on availability and market value (MV).

On Course Lunch Options

Pointe West Mini - \$7

fried egg, bacon, cheddar cheese served on an English muffin

~

Brenner's Hot Dog - \$6.50

assorted condiments

(add chili \$2.50)

~

Cheese Burger - \$9.50

assorted condiments

(add bacon - \$2.50)

~

Italian Sausage - \$7.50

locally made sausage, assorted condiments

(add peppers & onions - \$2.50)

~

Assorted - Bag of Chips - \$1.60

~

Assorted - Pop Bottle - \$3.50

~

Assorted - Gatorade - \$4.25

~

Bottled Domestic Beer - \$6.00

~

Canned Cooler/Seltzer - \$7.00

Buffet Options

Breakfast - \$26.95

Toast and Honey Whipped Butter

Mini Assorted Breakfast Pastries

(Mini croissants, muffins and Danishes)

Chive Scrambled Eggs

Home Fried Potatoes

Bacon and Sausage

French Toast or Pancakes

add: Fresh Sliced Fruit - \$4.50

B.Y.O. Sandwich - \$27.95

Coleslaw

Mini Ciabatta Buns

Sliced Mortadella

Sliced Turkey

Sliced Roast Beef

Assorted Cheese

Assorted Toppings

Dinner - \$39.95

Dinner Rolls and Whipped Butter

Mixed Green Salad with Balsamic Vinaigrette

Penne with Tomato Basil Sauce

Oven Roasted Chicken

Assorted Mini Italian Pastries

(mini cannoli, cheesecakes, tarts)

Add Ons – priced per person

Salad:

Caesar Salad - \$5.00

Potato Salad - \$4.50

Coleslaw - \$3.50

Soup:

Chicken Pastina - \$5

Broccoli & Cheddar - \$6

Starch:

Roasted Red Skins -\$3

Fingerling Potato-\$3.50

Mashed Potato -\$3

Dauphinoise Potato-\$3.50

Vegetables:

Seasonal Vegetables - \$2.50

Protein (Subject to MV)

Pork Loin \$4

Salmon \$7

Carvery Station (Subject to MV)

Prime Rib \$9

Striploin \$8

Vegetarian & Vegan Friendly

Avocado Pappardelle - \$12

creamy avocado, egg pappardelle, parmigiano reggiano, truffle essence

~

Sweet Potato Buddha Bowl -\$9 (GF)

kale, brown rice, sweet potato, red onion, kale and humus dressing

~

Chickpea Gyro - \$9

aromatic nan, roasted chickpeas, lettuce, tomato, red onions and tzatziki

Bar Listing

****All Bar Prices Include Bartenders, Ice, Mix, Glassware, Corkage, Labour and Set Up Fees****

Liquor

| | | |
|-----------------------|--------------------------------|--------|
| House Brands (1 oz) | Whiskey – J.P. Wiser’s Deluxe | \$6.00 |
| | Rum – Bacardi Superior White | |
| | Vodka – Stolichnaya | |
| | Gin – Beefeater London Dry | |
| | Scotch – J&B Rare | |
| Premium Liquor (1 oz) | Prices available upon request. | |

Beer

| | | |
|--------------------------|--|--------|
| Bottle (341 mL) | Blue, Bud Light, Canadian, Coors Light, OV | \$6.00 |
| Draught Domestic (20 oz) | Coors Light, OV | \$8.50 |

Minerals

| | | |
|------------------------|--|--------|
| Pop (12 oz) | | \$3.50 |
| Juice Glass (12 oz) | | \$3.00 |
| Coffee Urn (per guest) | | \$2.75 |

All prices quoted are subject to 15% service charge and H.S.T.

Terms and Conditions

1. The reserved date will not be held unless the required deposit is received. Cancellation of a reserved date will result in the loss of the deposit in accordance with the requirements set out in the "2025 Tournament Package".
2. All quoted prices are current, and subject to change based on availability and market value (MV). Prices for golf and carts are guaranteed as quoted.
3. A guaranteed number of participants and /or guests is required 7 days in advance. This is the minimum number for which you will be charged.
4. Décor: it is recommended all vendors contact us regarding acceptable decorating. It is not acceptable to affix anything to the walls or wood trim. No confetti or any type of rice is allowed. Candles must be of the no-drip variety and enclosed to prevent fire. Candles are NOT permitted on the guest tables. Indoor fireworks are not permitted. Access to the facility for vendors or set up is restricted to the day of the event after 9 AM.
5. The Host/Convener, guests and invitees of the Host/Convener will abide by the rules and regulations of Pointe West Golf Club, including all requirements of the Liquor Control Act. The Host/Convener will assist and cooperate with employees of the Club to ensure all guests and invitees conduct themselves in accordance with such rules and regulations.
6. The Host/Convener will be responsible for and indemnify the Club from all damage suffered by the Club, or any of the Members as a result of any misuse of its facilities or other improper conduct by the Host/Convener or by any of the guests and/or invitees of the Host/Convener.
7. A room charge may be applicable dependant on the event size and requirements.
8. The Club is not responsible for lost or stolen articles.
9. Payment Terms: a) Tournaments - Payment based upon an estimated invoice is due on the day of the event. Payment of the balance based upon the final invoice is due within seven days of issuance of the final invoice. b) Catered Events - Payment of 100% of the estimated invoice is due and payable 2 weeks prior to the scheduled date of event. c) If the estimated amount is lower than actual event cost, an invoice will be forwarded to the Host/Convener. Balances are due upon receipt. A service charge of 2.5% will apply to any overdue amounts.
10. Pointe West Golf Club accepts Cheques, Money Orders, Visa and MasterCard. Please note a 3% admin fee will be applied to all credit card payments.
11. The undersigned Host/Convener hereby agrees to be responsible for full payment of all items included herewith in accordance with the terms and conditions set out in this agreement.
12. All menu items and packages are subject to a 15% gratuity and 13% H.S.T

Accepted by Host/Convener: _____

On behalf of Pointe West: _____