

MERIDIAN VALLEY COUNTRY CLUB



Golf Tournaments at Meridian Valley Country Club

Thank you for considering Meridian Valley Country Club as the site for your golf tournament. Meridian valley enjoys a long-standing reputation of being one of the finest golf facilities in the Pacific Northwest. With history that includes 19 years in partnership with the LPGA's Safeco Classic and six years as host of the Washington State Open, MVCC is again looking forward to hosting the 2020 Washington Open Invitational in conjunction with the charity tournament for the Folds of Honor Foundation.

Meridian Valley Country Club boasts a pristine golf course and a beautifully functional clubhouse with all in-house catering services for our food and beverage offerings. By limiting the number of outside tournaments that Meridian Valley hosts each year, our staff can provide exacting details for each tournament's specific requirements and requests.

If you would like to meet with us or have any questions regarding tournaments, please feel free to call our office at (253) 631-3131. We are certain that once you discover the grandeur of Meridian Valley Country Club you will appreciate the value and expertise we provide to your event.

Thank you again,

Adam Englehorn | Head Golf Professional

The all-inclusive Tournament Fee per player provides the following:

Golf Course Rental, Range Fee, Power Carts, Tee Prizes, Professional Scoring,
Closest to the Pin and Long Drive Competitions, BBQ Buffet Lunch, Chicken & Salmon Dinner, Two
Drink Tickets, Subsequent Taxes and Gratuity.

We also provide a private staging room for tee prizes, auction items, sponsorship marketing tables etc.

Prime Season Dates ~ \$225 per player ~ Contact Adam Englehorn

You can upgrade to Prime Rib & Salmon Dinner for an additional \$15 per person.

Logistics

All golf tournaments are limited to a guaranteed minimum of 120 players and a maximum of 180 players.

Tournaments are scheduled on Mondays or Thursday as 1:00 p.m. Shotguns.

Registration and Lunch Service typically begin at 11:00 am. Dinner following golf will be limited in size to 275 people.

Deposit

All tournaments are required to place a non-refundable deposit of \$3000.00 no more than 15 days after signing the contract.

Payment

All tournament fees are due within 15 days of the event.

Special Equipment

Tournaments requiring any special equipment (portable dance floor, tents, additional folding chairs or specialty linens) will be charged for the rental, delivery and pick up.

Damage

Any damages to the golf course, Clubhouse and/or Club property will be charged to the organization/person responsible for payment of the tournament.

Lost or Stolen Items

Meridian Valley Country Club is not responsible for the loss of any items prior to, during or following the tournament. This includes, but is not limited to tee prizes, cameras, cellular phones, hats, golf clubs, lap top computers or any other personal items.

Dress Code on the course and in the Clubhouse

It is the responsibility of the tournament host to ensure that their guests are aware of our Dress Code .

Appropriate golf attire is required at all times and strictly enforced.

This includes on the putting green, the driving range, and all other practice areas.

- ◆ Jeans of any type are not allowed.
- ◆ For Men, shirts must have a collar and be tucked in at all times.
- ◆ For Women, shirts must either have sleeves or a collar.
- ◆ Shorts must be at least mid-thigh in length. Short shorts, tennis shorts, tennis skirts, or running shorts are not allowed.
- ◆ The following apparel is not allowed on the golf course:
 - Bib-overalls, coveralls, cutoffs, frayed or altered pants, cotton sweat suits, T-shirts, halter-style or lowscooped neck tops, sports jerseys, tank tops, undergarment tops, strapless tops, or bare midriffs.
- ◆ Suitable sweatshirts must have a collar or a collar underneath.
- ◆ Shoes must be worn at all times. During summer rules metal spikes are not permitted on the golf course.
- ◆ All hats must be worn properly - no backwards caps will be allowed.

Power Carts

All participants are required to ride in a power golf cart.

The number of carts needed for your event must be submitted to the Golf Professional no later than fifteen days in advance of your tournament.

If the guaranteed number of carts is less than actually needed those without carts will not be allowed to play.

Practice Range

Unlimited practice range balls are provided for all tournament players.

Concept Shop:

A concept shop may be available to
Your golf tournament as a tee gift
Or added amenity. Please contact
Adam Englehorn for more details at
Adam@meridianvalleycc.com



Food and Beverage Service

All food must be prepared and purchased from Meridian Valley Country Club. Arrangements regarding food and beverage must be completed no later than 20 days prior to the event.

The club requires a final meal count three (3) business days prior to your tournament.

. If the actual count is less than the guaranteed count, the event will be billed for the guaranteed number.

Food and beverages are not allowed to be removed from MVCC premises.

- ◆ It is understood that Meridian Valley Country Club must comply with all Washington State Liquor Laws.
- ◆ All beverages must be purchased from MVCC, this includes any beverages provided on the golf course.
- ◆ Any person under the age of 21 will not be allowed to consume any alcoholic beverages on site.
- ◆ The staff at MVCC reserves the right to request proof of age from anyone they believe is not of legal age to consume alcohol.
- ◆ The staff at MVCC has been instructed to refuse service to anyone who appears intoxicated.

MVCC club policy requires the conclusion of all services for golf tournaments end at 11:30 PM - NO EXCEPTIONS.

Beverages

Option One – Hosted Beverage Stations:

MVCC will set up four beverage stations on Holes 1, 5, 10 and 15.

Each station will be set out prior to the start of the tournament and will be monitored throughout the event to ensure a full complement of ice cold beverages for the duration of the tournament.

MVCC provides an assortment of beer, canned soda, Gatorade and bottled water. Billing will be based on the amount of beverages consumed. Each player still receives two complimentary beverage tickets for use in the clubhouse following the tournament. The fee for this service is \$150 per station.

Option Two – Hosted Beverages on Beverage Carts.

A way to limit the amount of hosted beverages consumed by your tournament group is to have beverage carts on the course instead as opposed to beverage stations. This prevents guests from 'loading up their golf bags', and would also allow MVCC to provide your guests with cocktails and liquor on the course. The fee for this service is \$150.00 for each cart.

Option Three – No Host Beverages:

You do have the option of having your guests pay for their own beverages throughout the event. MVCC will provide roaming beverage carts on the course at a fee of \$150 per cart.

The price for beverages are as follows:

Well drinks \$7.00 Domestic beer \$5.00 Canned soda \$3.00

Premium cocktails \$10.00 Imported / Micro beer \$6.00 Bottled water \$2.50 / Gatorade \$3.00

Lunch Menu - BBQ Buffet

Our BBQ buffet allows your guests to enjoy lunch quickly to allow time for practice on the driving range and on our two practice greens.

- ◆ Hamburgers, Hot dogs and Garden Burgers Grilled on the Patio Barbecue
 - ◆ Lettuce, Sliced Tomato and Shaved Red Onions
 - ◆ Assorted Condiments
 - ◆ Baked beans, Potato chips
 - ◆ Fresh Baked Bread with Butter
 - ◆ Potato Salad & Fruit Salad
- ◆ Fresh Baked Cookies and Complimentary Bottled Water

Buffet Dinner - Traditional Buffet

Golfers in tournaments rarely finish at the same time. In turn, buffet dinners are often the most efficient way to serve your guests in a timely manner following their round. However, served dinners are available, as are desserts.

Please inquire with the Food and Beverage Manager or Restaurant Manager for menu choices.

Buffet dinners are prepared before the first golfers enter the clubhouse.

- ◆ Spinach Salad - Fresh Spinach, Sliced Strawberries, Red Onion and Roasted Shallot Vinaigrette
- ◆ Caesar Salad with Club-Made Croutons, Lemon and Shaved Parmesan Cheese
- ◆ Fresh Fruit & Seasonal Berry Display
- ◆ Antipasto Platter with Sliced Meats and Assorted Cheeses
- ◆ Herb Roasted Chicken
- ◆ Sonoran Crusted Salmon with oven dried tomato sauce
- ◆ Roasted Potatoes Dusted with Parmesan
- ◆ Sautéed Seasonal Vegetables
- ◆ Fresh Baked Bread and Rolls with Butter

- ◆ Chef Carved Prime Rib of Beef Served
with Madeira Jus & Creamy Horseradish
Can be upgraded for an
additional \$15 per person

