BALLY HALY GOLF TOURNAMENT INFORMATION

BALLY HALY
COUNTRY CLUB

GOLF • CURLING ENTERTAINMENT • FINE DINING

W E L C O M E

Bally Haly Catering has many years of experience providing the finest golf and catering to the public. The scenic grounds, building, and amenities at Bally Haly Country Club allow us to provide you with a supreme catering experience. Bally Haly Country Club maintains the finest facilities including a full service restaurant and event room with spectacular views of historic Cabot Tower and the Atlantic Ocean.

With our excellent services, exquisite cuisine, and professional staff, we treat each and every tournament with the utmost care and attention to detail. Our new menu offers an excellent selection to accommodate all types of tournaments. We can accomodate up to 180 people for a golf tournament and reception in our clubhouse overlooking our beautiful golf course.

RENTAL FEES

Course Rental: $5000.00 +HST

Cart Rental: $33.63 +HST

CONDITIONS OF BOOKING

50% of the course rental is required as a non-refundable deposit to confirm booking. Notice of cancellation is required in writing at least 7 buisness days prior to function date. Cancellations with less than 7 buisness days notice will be charged 20% of final invoiced amount. All catering and beverage requirements must be ordered through Bally Haly. No outside food or drink is permitted on our premises. Final numbers and catering requirements are required 7 buisness days before the scheduled tournament. No tacks or nails permitted to be used in walls or ceiling when setting up and no confetti on the tables. Everything must be removed at the end of the event. The organizer/host is responsible for the actions of your guests and will be responsible for any damages to the premises. Bally Haly Country Club is not responsible for any lost of stolen items. All meal prices are listed per person and are subject to gratuity and taxes and can change without notice.

BAR SERVICE

The Newfoundland Liquor Corporation regulates the sale of all alcohloic beverages. No alcoholic beverage of any kind is allowed to be brought onto the premises.

Bar Service Options:

Host Bar - *you, as the host, pay for all the drinks consumed by your invited guests. Our staff will keep track of the number of drinks consumed. You will be invoiced afterwards according to the beverage usage.*

Cash Bar - *guests of the event pay for their beverages individually.*

Combination Host and Cash Bar - *you may decide to offer both a cash bar and a host bar during an event. It is not unusual to have a host bar reception followed by cash bar dinner. We will cater to your specific needs to ensure that our services meet your requirements.*

Drink Tickets - *tickets can be given to your guests for complementary drinks. You, the host, will be invoiced afterwards according to the beverage usage.*

COLD PLATTERS

Sandwich Platter $6 per person (4 pieces per person)
A variety of freshly slices deli meats (including black forest ham, roast beef, Montreal smoked meat, roasted turkey breast), chicken salad, tuna salad, egg salad, and veggie. Prepared on white and whole wheat bread.

Deluxe Sandwich Platter $8 per person (1.5 sandwiches per person)
A variety of freshly slices deli meats (including black forest ham, roast beef, Montreal smoked meat, roasted turkey breast), chicken salad, tuna salad, egg salad, and veggie. Prepared on specialty baked breads and rolls.

Deli Meat and Cheese Tray Small (10-15 ppl): $55 Medium (15-25 ppl): $75 Large (25-35 ppl): $95
A delectable arrangement of fresh cured meats and select premium cheeses served with an assortment of grain crackers and baby pickles.

Fresh Fruit Platter Small (10-15): $45 Medium (15-25 ppl): $65 Large (25-35 ppl): $85
A beautiful medley of fresh seasonal fruit served with a cream cheese and yogurt dip

Fresh Vegetable Platter Small (10-15): $45 Medium (15-25 ppl): $65 Large (25-35 ppl): $85
A selection of fresh seasonal vegetables served with house made dipping sauce.

Shrimp Cocktail Platter (60 pieces) $150
In house poached jumbo tiger prawns, seasoned with fresh cracked pepper and fresh lemon juice. Served with a tangy horseradish sauce.

Sushi Platter (24 pieces) $75
A beautiful arrangement of assorted maki & vegetarian rolls. Served with wasabi and soya sauce.

HOT HORS D'OEUVRES

Assorted Hot Tray (110 Pieces) $125
Cod bites, chicken fingers, mozza sticks, battered shrimp, wings, battered scallops, mini vegetable spring rolls, seasoned onion rings served with assorted dipping sauces.

Deluxe Hot Tray (90 Pieces) $175
Bacon wrapped scallops, sweet chili shrimp, spinach and feta in phyllo, assorted mini quiche, beef tenderloin gorgonzola wrapped in bacon, mini crab cakes, and bbq chicken satays.

Build Your Own Platter (each item is priced and served by the dozen, minimum 3 dozen per item)

Mini vegetable spring rolls with plum sauce $22
Spinach and feta in phyllo $24
Mini assorted quiche $24
Mini crab cakes with dill aioli $28
Beer battered cob bites with house made tartar sauce $24
Mozza cheese sticks and creamy ranch sauce $24
Curried chicken canapés $26
Beef tenderloin gorgonzola wrapped in bacon $32
Grilled chicken satay with ultimate BBQ sauce $24
Chicken tenders with sweet and sour dipping sauce $26
Smoked salmon canapés with dill and caper cream cheese $28
Bacon wrapped scallops with horseradish sauce $28
Poached tiger prawns with sweet chili sauce $28
Coconut shrimp and curry aioli $28
Wild mushroom in phyllo $28
Mini pulled pork sliders with caramelized onions $28

Wing Platter (minimum order of 5 dozen) $26 per dozen
Dry spiced jumbo chicken wings cooked to perfection and served with an array of dipping sauce.

B U F F E T S

Golf Buffet #1 $26

Traditional NL jigg's dinner
Salt beef
Turkey and savory dressing
Mashed potato, carrot, turnip and cabbage
Peas pudding
Gravy
Mustard pickles and pickled beets
Dinner rolls and butter

Golf Buffet #2 (based on two proteins) $24

All-beef hamburgers
BBQ chicken breast
Grilled italian sausage
Garden Salad
Potato Salad
Coleslaw
Dinner rolls and butter

Golf Buffet #3 $29

8oz certified angus beef striploin
Mushrooms and onions
Baked potato
Vegetable medley
Choice of garden, caesar, greek or pasta salad (choose two)
Coleslaw
Dinner rolls and butter

Golf Buffet #4 (based on one chicken breast and 1/3 rack of ribs) $30

Bone-in chicken breast
Baby back pork ribs
Baked potato
Vegetable medley
Choice of garden, caesar, greek or pasta salad (choose two)
Coleslaw
Dinner rolls and butter

B U F F E T S (C O N T I N U E D)

Dinner Dessert Buffet $6.50

Cheesecake squares
Brownies, date squares and Nanaimo bars
Sticky toffee pudding
Assorted cookies
Assorted cakes and pies
Tea and coffee

BALLY HALY
COUNTRY CLUB

Bally Haly Country Club is proud of our excellent service, exquisite cuisine, and professional staff who will do the utmost to please you and your guests in every way possible. When you arrange a golf tournament with us you can be assured of the friendly and professional attention which has given us our reputation of service excellence. We will work with you to put together a perfect package, from small informal tournaments to large corporate tournaments and everything in-between. We are a club committed to unparalleled service and are dedicated to providing you with the best experience we can. We will tailor our serives to meet your needs.

Call today to start planning your next tournament!
Baly Haly Country Club. Everything you want it to be.

For additional information or booking inquiries, please contact the
Marketing & Events Manager, Bally Haly Country Club

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