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Tournament Package

BALLY HALY
COUNTRY CLUB



Welcome

Bally Haly Catering has many years of experience providing the finest golf and catering services to the public. The scenic grounds, buildings, and amenities at Bally Haly Country Club allow us to offer a supreme catering experience. Our club boasts top-notch facilities, including a full-service restaurant and an event room with spectacular views of our championship course.

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



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Rental Fees

North Course Rental: \$4000.00

South Course Rental: \$6000.00

Cart Rental: \$22.00 per rider

(All prices subject to HST)

Conditions of Booking

A non-refundable deposit of 50% of the course rental fee is required to confirm the booking. Notice of cancellation must be provided in writing at least 90 business days prior to the event date. Cancellations with less than 90 business days' notice will be charged 100% of the 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 due 14 business days before the scheduled tournament. No tacks or nails are permitted to be used on walls or ceilings during setup, and no confetti is allowed on the tables. All items must be removed at the end of the event. The organizer/host is responsible for the actions of their guests and any damages to the premises. Bally Haly Country Club is not responsible for any lost or stolen items. All meal prices are listed per person, are subject to gratuity and taxes, and may change without notice.



Bar Services

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

Bar services 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 use.

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 host bar during reception. 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 \$10 per person (4 Pieces per person)

A variety of freshly sliced 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 \$12 per person (1.5 sandwiches per person)

A variety of freshly sliced 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): \$70 Medium (15-25 ppl): \$90 Large (25 - 35 ppl):\$120

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 ppl): \$55 Medium (15-25 ppl): \$75 Large (25 - 35 ppl):\$95

A beautiful medley of fresh seasonal fruit served with a cream cheese and yogurt dip

Fresh Vegetable Platter - Small (10-15 ppl): \$53 Medium (15-25 ppl): \$73 Large (25 - 35 ppl):\$93

A selection of fresh seasonal vegetables served with house made dipping sauce



Hot Hors D'oeuvres

Assorted Hot Tray (110 Pieces) \$148

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) \$198

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 **\$29**

Spinach and feta in phyllo **\$31**

Mini assorted quiche **\$26**

Mini crab cakes with pesto **\$38**

Beer battered cob bites with house made tartar sauce **\$36**

Mozza cheese sticks and creamy ranch sauce **\$32**

Beef tenderloin gorgonzola wrapped in bacon **\$44**

Grilled chicken satay with ultimate BBQ sauce **\$37**

Chicken tenders with sweet and sour dipping sauce **\$20**

Smoked salmon canapés with dill and caper cream cheese **\$39**

Bacon wrapped scallops with horseradish sauce **\$36**

Coconut shrimp with aioli **\$31**

Bacon wrapped salmon with garlic aioli **\$38**

Mini pulled pork sliders with caramelized onions **\$36**

Wing Platter (minimum order of 5 dozen): \$36 per dozen

Dry spiced jumbo chicken wings cooked to perfection and served with an array of dipping sauce



Buffets

Golf Buffet #1 - \$42

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) \$39

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

Golf Buffet #3 - \$65

10 Ounce beef striploin
Mushroom and onions
Baked potato
Vegetable medley
Choice of garden, caesar, greek or pasta salad (choose two)
Coleslaw
Dinner rolls and butter



Buffets

Golf Buffet #4 (based on one chicken breast and 1/3 rack of ribs) - \$51

Bone-in chicken breast

Baby back ribs

Baked potato

Vegetable medley

Choice of garden caesar, greek or pasta salad (choose two)

Coleslaw

Dinner rolls and butter

Dinner Dessert Buffett - \$10.50

Cheesecake squares

Brownies, date squares, Nanaimo bars

Sticky toffee pudding

Assorted cookies

Assorted cakes and pies

Tea and coffee

(All prices subject to HST)



Bally Haly Country Club takes pride in our excellent services, exquisite cuisine, and professional staff, who will do their utmost to serve you and your guests. When you arrange a meeting with us, you can be assured of the friendly and professional attention that has earned us our reputation for service excellence.

We will work with you to create the perfect package, whether it's for small executive meetings, large corporate training sessions, or anything in between. Our club is committed to unparalleled service and dedicated to providing you with the best experience possible.



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Client Testimonials

“ Our golf tournament was an absolute blast! The staff created such a welcoming, upbeat atmosphere, making sure everyone was relaxed and having a great time. From the friendly competition on the course to the lively social gathering afterward, every part of the day was filled with laughs and good memories. We’re already excited to return next year! ”

“ The organization of our golf tournament was spot on. Everything went off without a hitch, from check-in to the awards. It made the day super easy for us and let everyone enjoy the event without any stress. ”



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Gallery



Get in Touch

 709 - 726 - 4021 Ext 203

100 Golf Course Road., St. John's NL A1A 0A6

events@ballyhaly.com

www.Ballyhaly.com

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