

An aerial photograph of a lush green golf course. The image shows several fairways, green fairways, and sand traps. A large clubhouse with a grey roof and a blue patio with umbrellas is visible in the lower right. A winding path or stream runs through the center of the course. The background is filled with dense green trees.

2026

EVENT & TOURNAMENT PACKAGE



INGERSOLL
GOLF CLUB

EVENT RENTAL PRICING

Banquet Room

Valley View (up to 110 guests)

5 Hours	\$599
8 hours	\$899

Pub Room

Shankers (up to 50 guests)

5 Hours	\$449
8 hours	\$749

Linen Pricing

1-25 Guests	\$74.99
26-50 Guests	\$124.99
51-75 Guests	\$169.99
76-100 Guests	\$209.99
100+ Guests	\$244.99



TOURNAMENT PRICING

Weekdays

Monday - Friday

- 18 holes
- Power cart
- Dinner

Starting as low as \$105/person

Weekends

Saturday - Sunday

- 18 holes
- Power cart
- Dinner

Starting as low as \$115/person

Prices subject to HST.



MENU OPTIONS

Salads (*choose three*)

- Caesar
- Tossed Salad
- Spinach Salad
- Greek Vegetable
- Creamy Potato Salad
- Pasta Salad
- Coleslaw
- Corn Salad
- Three Bean Salad

Main Entrees (*choose two*)

- Top Sirloin Roast Beef
- 8 oz. Grilled Steak
- Slow Roasted Prime Rib
(*additional \$5*)
- Roast Turkey & Stuffing
(*regular, garlic or sweet potato*)
- Stuffed Pork Loin
- Cabbage Rolls
- Grilled Chicken Breast + White Wine
Sauce
- Roasted Chicken
- Cream Cheese & Roasted Red Pepper
Stuffed Chicken
- Poached Salmon



MENU OPTIONS

Vegetables (*choose two*)

- Green Bean Medley
- Honey Glazed Carrots
- Green Bean Almandine
- Corn

Side Dishes (*choose two*)

- Roasted Potatoes
- Mashed Potato
(*regular, garlic or sweet potato*)
- BBQ Baked Beans
- Baked Penne
- Rice Pilaf

Desserts

- Assorted Cakes, Pies, Squares & Fresh Fruit Salad
- All Choices Include Coffee, Tea, and Dinner Rolls



Served Buffet Style: \$54.99 per person
+ facility use (15%) & HST

Served Plated (1 salad option): \$64.99 per
person + facility use (15%) & HST

APPETIZERS

- Stuffed Jalapeño Poppers
- Beef Sliders
- Skewers
(chicken or beef)
- Quesadillas
(cheese or chicken)
- Fried Ravioli
- Shrimp Cocktail
- Stuffed Mini Red Peppers
- Mini Quiche
(assorted - includes mushroom,
ham, Florentine)
- Vegetable Spring Rolls
- Meatballs
- Charcuterie Boards

Choose 4 Items: \$24.99 per person
+ facility use (15%) & HST (13%)

Each additional item is \$4.99 per person +
facility use (15%) & HST (13%)

Vegetable and dip platters:

- \$3.99 per person.

Fresh seasonal fruit platters:

- \$4.49 per person.

Assorted desserts and squares:

- \$4.99 per person

Cheese and cracker platters:

- \$5.49 per person

Assorted sandwich platter:

- \$5.99 per person



LATE NIGHT BUFFET

Charcuterie & Vegetable Platters

Selection of cheese, crackers, fresh seasonal vegetables, meat, and dips
\$15 per person

Poutine and Pulled Pork Slider Station

Poutine and BBQ pulled pork served with fresh buns.

Toppings: Gravy, cheese curds, green onions, bacon crumble, diced tomatoes, coleslaw, jalapenos, sour cream
\$17 per person

Pizza Station

Assorted traditional pizzas with toppings that may include cheese, pepperoni, ham, bacon, peppers, onions, olives, pineapple
\$15 per pizza



All prices subject to facility use fee
(15%) & HST

EVENT BAR PRICING

Can of beer (355 mL): \$7.00
Premium beer (355 mL): \$8.00
Tallboy beer (473 mL): \$8.00
Premium tallboy beer (473 mL): \$9.00

Domestic draft pint (16 oz): \$6.75
Premium draft pint (16 oz): \$7.75

Coolers (355 mL): \$8.00
Premium coolers (473 mL): \$9.00

Mixed drinks (1 oz): \$7.50
Premium mixed drinks (1 oz): \$8.50

House wine (6 oz): \$9.00
House wine (9 oz): \$11.00
House Wine Bottle (26 oz): \$30.00

Corkage Fee

\$25.00 per bottle plus applicable taxes and services charges. Any opened bottles must be consumed at the Ingersoll Golf Club, and cannot leave the premise.

Prices include HST.
Prices subject to change without notice.



GENERAL INFORMATION

Guest Numbers & Menu

A guaranteed number of guests and confirmed room setups must be submitted to management no later than 14 days before the event. All billing will be based on the guaranteed number or actual attendance whichever is greater. Please advise IGC at this time of any allergies or dietary requirements. All menu prices are subject to change without notice.

Table Settings

Table settings are for eight people.

Bar Service

IGC's operations are a function of L.C.B.O. and operate in accordance with its laws and regulations along with the Smart Server Program.

Food Services

In compliance with health regulations all food must be supplied by IGC.



SOCAN

(*Society of Composers, Authors and Music Publishers of Canada*) require an additional licensing fee for all events using live or recorded music that range from \$50.00-\$85.00 plus applicable tax. Please contact the events coordinator for more information.

Decorations

Decorating the clubhouse is at the discretion of management. All types of fireworks, confetti, rice or glitter are not permitted on club property. If available, decorations may be put up the day before the event. All decor must be removed at the end of the event. IGC does not allow anything to be adhered or tacked to the wall.



Course Amenities

There is a licensed on-course canteen and hospitality cart that will provide your guests with ample opportunity for refreshments during their round. For your convenience, both the canteen and the beverage cart are able to accept Visa, American Express, Mastercard & Debit. After your round you are welcome to utilize the members' locker rooms where showers and towels are available.

Shotgun Starts

Minimum numbers for shotgun starts depend on the month, day and time required. In the event of a modified shotgun, IGC must be notified 14 days prior to the event date. IGC staff at the discretion of the Director of Operations will determine hole starting assignments. A copy of the pairings, foursomes or draw sheet must be submitted no less than 3 days prior to the tournament date.

Signage

IGC will supply markers for longest drive, closest to the pin, or any other event contests you want to provide your guests. If your contest requires hole monitors they are to be supplied by the event conveners. IGC staff is happy to assist in placing your banners, and hole signage.



Golf Carts

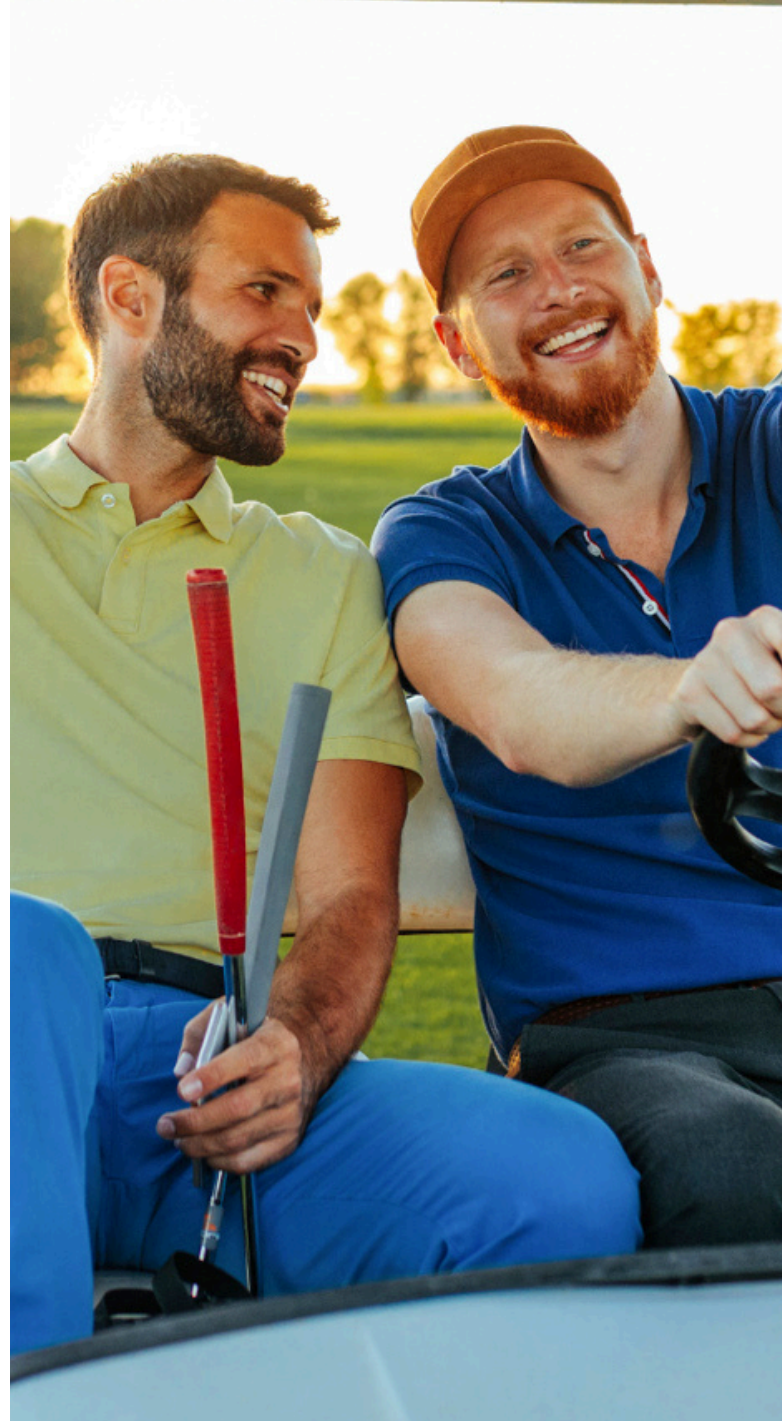
IGC has a fleet of 50 power carts, which will cover tournaments up to 100 players. If additional carts are necessary, we will order them for you. Please notify us 4 weeks ahead of the tournament date. Allow at least 1 month's notice for us to source carts for you. The number of tournament carts you require must be confirmed with the proshop 14 days prior to the event date. The rental fee of these carts is non-refundable after that point, regardless of the weather or decrease to numbers.

Rental Clubs

Club rentals, left and right are available. Quantities are limited. Please make arrangements prior to the tournament date with the proshop.

All Tournaments Include

Pre-printed scorecards, basic score tabulation, tournament co-ordination, custom cart signs, special event markers, registration area setup, on course staff assistance, complimentary Wi-Fi connection, tournament discount 25% off regular priced proshop merchandise for your event prizes, use of range facilities.



To book your event/tournament or for more information, please contact:

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