



Tournaments





About Us

Fairwinds Golf Club

Fairwinds is an exceptional golf course located in the heart of central Vancouver Island that can cater to a range of group sizes, from a full 144-player shotgun start to a smaller corporate outing of 20 players. We pride ourselves on delivering the highest levels of service at a competitive price, with our packages including the guidance and support of experienced tournament staff who will assist you in planning and executing your event seamlessly from start to finish.

Our team is dedicated to providing you with an exceptional experience, whether you are a first-time tournament organizer or have planned many events in the past. Working with us guarantees that you will receive the best value for your investment. When you choose to host your tournament at Fairwinds, you can be confident that your guests will enjoy a first-class and unforgettable event that will leave a lasting impression.

The Team

Travis Busch

Head Professional / Golf Shop Manager

Brian Evans

Membership Coordinator

Sean Wiens

Food & Beverage Manager





Golf Packages

Our Golf Packages Include:

- 18-holes of golf for your group
- Personal tournament coordinator
- Banquet room rental (the Arbutus Room)
- Microphone, podium and use of our 5X8' HD projector screen
- Registration setup, including tables, chairs and tent
- Personalized power cart signage
- On-course signage placement and removal
- Personalized competition markers
- Positioning and retrieval of hole-in-one prizes
- Personalized rules and information sheet(s)
- Personalized scorecards
- Beverage cart on the course (minimum numbers required), as well as 10th Tee Snack Shack
- Tournament scoring assistance



Pricing

Tee Time Groups of 16-90 From \$70/person—Green fee and cart

Shotgun Flat Rate
(Groups of 90+)

\$6450 Charity Event Weekday
\$7000 Charity Event Weekend
\$7000 Weekday
\$7600 Weekend

Extras

Power carts (fleet of 48 carts available) \$20/rider

Extra power carts (if over 48 carts are required) \$80/cart

Premium brand-name rental clubs \$45/Set

Driving range tokens (45 balls) \$6.75/Token

Exclusive use of the driving range (1.5 hours) \$200 weekdays or \$250weekends

Bottled water for all your participants \$2/bottle



Culinary Philosophy

The Fairwinds culinary team has prepared a selection of fresh, locally sourced options perfect for any occasion. Our dedication to Vancouver Island-based food producers and high-quality products is unparalleled, and our seafood program uses only locally caught and sustainable products. We take as much care in sourcing the food for your function as we do in preparing it. We would be pleased to discuss the menu options for your group outside of our 'Catering Menu' offerings for an additional surcharge.

If you have a special request, allergies or dietary restrictions, please let us know, and we will do our best to accommodate you.

Our pastry Chef is open to your dessert requests and can also provide you with custom wedding or themed cakes upon request.

Taxes and banquet event gratuities are not reflected in the package pricing above. Banquet event gratuities are an additional charge of 18%

All final numbers must be submitted 30-days before your event day.

Considering the current state of our food chain, costing is very unpredictable and quoted pricing may be subject to change.

Lunch Options

The Sandwich Box Lunch

\$16 (Min. 10 people)

- A variety of sandwiches on Cobs Country grain
- Beverage choice of any non-alcoholic bottled drink
- Snack choice of a chocolate bar or chips

Add a can of ice-cold beer for \$6.00 per person



Build Your Own Sandwich

\$20 (Min. 40 people)

- A variety of sandwich bread and buns
- Tuna salad, egg salad and assorted cold cuts
- Lettuce, pickles, cheddar cheese and sliced tomatoes
- Daily featured soup or Mixed Green Salad

Add our Fairwinds Signature seafood chowder, \$4 per person

BBQ Burgers

\$27.50 (Min. 40 people)

- Selection of sliced tomato, iceberg lettuce, sliced red onions, pickles, fresh baked Cobs bun,
- Mayonnaise, mustard, ketchup, relish
- Creamy Southwestern coleslaw
- Mixed greens with fresh cucumber, vine tomatoes, shaved carrots and house vinaigrette



DINNER BUFFET OPTIONS



Greek Themed Dinner

\$45 (Min. 40 people)

- Marinated Chicken Souvlaki Skewers
- Fresh made Hummus and Tzatziki
- Classic Greek Salad with Kalamata Olives and Cow Feta
- Greek Rice or Potatoes and Honey Dill Carrots
- Greek Style Pita
- Chefs Fresh Prepared Theme Dessert

Add Lamb or Prawn Souvlaki for \$5 per person

Southwestern BBQ Buffet

\$55 (Min. 40 people)

- Memphis Style Pork Side Ribs
- Salish Sea Pale Ale Braised Chicken Legs, Slow cooked with House BBQ Sauce
- Honey Glazed Corn Bread
- House Tossed Salad and Southwestern Coleslaw
- Jalapeno Mac and Cheese and Corn on the Cobb
- Chef's Fresh Prepared Theme Dessert

Upgrade to Beef Ribs for \$10 per person

AAA Baron of Beef

\$60 (Min. 40 people)

- Slow roasted Baron of Beef with traditional au jus, horseradish
- Freshly Baked Yorkshire Puddings
- House-made Caesar Salad and House Tossed Green Salad
- Green Bean Almondine and Honey Dill Carrots
- Hunter Chicken Supreme Breasts
- Rosemary and Roasted Garlic Mashed Potatoes
- Chef's Fresh Prepared Theme Dessert

Upgrade to Prime Rib for \$10 per person

All dinner buffets include freshly brewed dark roast coffee and assorted Mighty Leaf teas

Build Your Own Buffet

Prices lists as Per Person for minimum of 40 People

Salad Options

- \$5.00 Mixed greens with fresh cucumber, vine tomatoes, shaved carrots and house vinaigrette
- \$6.00 Classic Caesar salad with asiago cheese and house-baked croutons
- \$6.00 Home-style potato salad with bacon and grainy mustard dressing
- \$4.50 Creamy Southwestern coleslaw
- \$7.50 Chopped salad with iceberg and romaine lettuce, tomatoes, cucumbers, radishes, sprouts, diced chicken and ranch dressing
- \$5.50 Marinated chickpea and cucumber salad with red onions, tomatoes and cumin lime dressing
- \$7.00 Traditional Greek salad

Accompaniments

- \$7.00 Yukon mashed potatoes
- \$7.00 Oven-roasted potatoes
- \$10.00 3 cheese scalloped potato
- \$8.00 Roasted vegetable rice pilaf
- \$9.00 Steamed and buttered seasonal vegetables
- \$10.00 Crispy brussel sprouts with asiago, lemon and capers
- \$10.00 Buttered green beans almondine

Entrée Selections

- C\$18.00 Hunter Chicken Supreme Breast, Mushrooms and Pearl Onions
- \$20.00 Teriyaki Louis Lake Steelhead
- \$20.00 BBQ pork side ribs, falling off the bone
- \$22.00 Slow Roasted Baron of Beef with Au Jus and Horseradish
- \$16.50 Roasted vegetable and four cheese lasagna
- \$32.00 Slow-Roasted Prime Rib with Demi Glaze
- \$20.00 Pork Tenderloin with Green Peppercorn Brandy Sauce

Build Your Own Buffet

Dessert

Coffee and tea station, choice of one (1) dessert option for \$9.00 /person

- Carrot Cake with cream cheese frosting
- Cheesecake
- Chocolate Mousse
- Flourless Chocolate Torte
- Assorted house-made squares
- Crème Brule
- Fresh seasonal fruits





FAIRWINDS

GOLF CLUB

3730 Fairwinds Drive, Nanose Bay, BC V9P 9J6
Local 250.468.7666 Toll free: 1.888.781.2777
Email golf@fairwinds.ca

fairwinds.ca

