

RIVER OAKS GOLF COURSE & EVENT CENTER

TOURNAMENT

GUIDE

2022





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TWELVE TIPS EVERY GOLF EVENT PLANNER MUST KNOW

1 Determine your tournament objectives

Raise funds for charity, raise funds for a school cause, thank you to customers or employees, or raise awareness for a non-profit organization.

2 Identify who will attend

How big is your network? You need to identify what type of network you and your committee have. Most of the people I know are in the Medium Income range, so my events are always priced between \$75 and \$250. Whereas celebrities probably only attend tournaments that cost in the \$5,000+ range.

3 Pricing your event

You want to price your event with a 50-100% markup. Many event coordinators will tell you that you will make most of your money off of raffles, silent and live auctions and sponsorships and to be reasonable with the price so you will have a good attendance. We disagree, because your attendance will come from your network and in all my years in business, price has never been the issue when targeting to the right people. If we look at the markup as our cushion for a scenario with a low turnout, then everything else from sponsorships and raffles will be an extra bonus!

4 Cutting costs

Often, first time tournament hosts will spend too much money on the extras. Getting shirts made, promo items, advertising, and prizes that only take away from your profit. It isn't easy, and takes some maneuvering, but if you work hard enough, you can get a lot of those items donated, which will again reduce costs and increase profits.

5 Picking the right day and time

As an event venue who also attends multiple networking events a week and also hosts events for a living, we know how important it is to pick the right date and time for your event.

6 Enlisting informed and friendly volunteers

Having informed and personable volunteers makes registration and play easy, and having clueless volunteers or not enough volunteers can lead to frustration and confusion. When it comes to volunteers, communication and training is key. There are also many tasks involved when coordinating a golf tournament and it's important to have committees that can make sure all of the tasks get done before and after your event.

7 Keeping your tournament fast paced and organized

Golf is a slow paced sport, but that does not mean that people want to spend 7 hours on the course. Keep the tournament fast paced and fun by picking the right golf format and keeping things organized. When choosing your event format for your tournament, again think back to who will be attending your event. Better players may want a more traditional format (stroke play or match play), whereas novices (people who aren't as good at the game) may want to play formats that are a bit easier (best ball or scrambles) which are less intimidating, more enjoyable by all participants and easier to score.

8 Tournament extras-Galas, Breakfasts and Alcohol

In addition to picking your tournament format, you will want to choose what the whole event will look like. We've been to events that had no alcohol and others that had booze on every hole. Some tournaments have a Bloody Mary bar with breakfast followed by the tournament and a luncheon. Others will have a boxed lunch followed by a cocktail happy hour reception followed by a gala. You need to decide how much detail you want to add to the event. In our opinion, having food and possibly a beverage at the start of your event is a nice touch, and having a quick dinner or lunch afterwards is also ideal. Make sure you don't drag the dinner out, because too many tournaments end up being excruciatingly long and people need to get back to work or to their families.

9 Show appreciation for your players through gifts and prizes

Gifts and prizes are another step of planning that should not be overlooked. Departure gifts will keep you in your players' minds when they leave the tournament, and welcome gifts will make the players feel special and appreciated. There is no replacement for a classic and carefully thought out gift for your players, and it is worth the extra investment.

10 Cultivate a fun atmosphere

Gifts and prizes are an important aspect of a successful event, but nothing will be a better advertisement for next year's tournament than making this year's tournament the place to be. Fun contests, a professional feel, and a great atmosphere are what your players will remember when deciding which tournaments to attend next year.

11 Securing great sponsors

As far as sponsors go, the key to getting them to return year after year is getting them involved in your cause. If your tournament is for a non-profit, this means allowing the sponsors to meet some of the people they are directly benefiting with their sponsorship. If it is for a corporate event, talk to the sponsor about what his or her support is achieving and how important they are to you and your company. Don't forget that sponsors are also at your event for exposure, so make sure they get time to talk to the players and meet as many people as possible. As the tournament organizer, it is up to you to make sure connections are being made and that people are being given what they have been promised. Another important part of retaining players and sponsors is having a memorable awards ceremony that is inclusive and fun. The awards ceremony is how you wrap up the day, and highlight the purpose of the tournament. The mood of the awards ceremony is the mood that the players will leave with at the end of the night, so make it full of fun speeches, great prizes, and delicious food.

12 Work with a staff that cares

We would enjoy the opportunity to work with you in helping you achieve your goals with our professional and personable staff that will be here every step of the way to help guide you.

SHOTGUN TOURNAMENT DETAILS AND PRICING

Our shotgun prices are based on flat rates, meaning that no matter the amount of golfers you have you pay the same price. Our recommendation is you try to get as many golfers as possible to get the most out of your booking experience! Because of the flat rate, all you need to do is book and pay your deposit. We don't need to know exact number counts on golfers until 7 days before your event.

The basic flat rate covers the following:

- Event Coordinator and staff on site to help you plan and execute your event
- 18 holes of golf
- Power carts with interactive GPS and Bluetooth speaker connectivity for up to 144 players
- Real time scoring on carts and video leaderboard in event facilities
- Open driving range before your event starts featuring Toptracer Range Mobile
- A complimentary prize of 4 rounds of golf for you to use as a silent auction or raffle prize
- Private event facilities
- Set-up and cleanup of check-in area and event facilities
- Personalized scorecards and golf cart name plates that can include up to 2 logos
- A complimentary beverage cart to be driven around throughout your event
- One sponsor sign per hole on golf cart screens (\$500 value) [you provide the artwork]
- All shotgun tournaments include a complimentary hole in one prize of a \$250 River Oaks gift card if anyone gets a hole in one during a shotgun
 - Any par 3s
 - Limit one per tournament

Tournament Prices for dates Before May 17 or after September 20

Monday through Thursday Tournament Dates	\$4,500
Friday through Sunday Tournament Dates- 8:00 am or 2:00 pm start	\$5,500

Tournament Prices for dates May 18 thru September 18

Monday through Thursday Tournament Dates	\$6,500
Friday through Sunday Tournament Dates- 8:00 am or 2:00 pm start	\$7,500

If you book before May 17th, with 100 golfers, it only costs about \$45 per golfer. Think about if you increase the number! More golfers=less money per golfer! Who doesn't love that?! With this option, it allows you to raise more money for your event and still offer dinner for your guests after their round!

ADD ONS

At River Oaks, we like to help you customize your golf event to make it the best it can be for your guests. We offer options either a la carte or as a package deal based on your tournament needs.

A La Carte Pricing	
Additional Carts—for over 144 players	\$50/cart (minimum of 10 required)
Drink Tickets for Beer, Wine, or Call Drinks	Are available, contact us for price
16 Gallon Keg –Domestic	\$375 plus tax & 18% gratuity
16 Gallon Keg –Specialty	\$475 plus tax & 18% gratuity

TOURNAMENT PACKAGES

The Par Package

Cost per tournament player: \$5
Grand Prize on camera hole: \$10,000
Hole-In-One prize on all other par 3's: \$500

The Birdie Package

Cost per tournament player: \$10
Grand Prize on camera hole: \$20,000
Hole-In-One prize on all other par 3's: \$500

The Eagle Package

Cost per tournament player: \$20
Grand Prize on camera hole: \$50,000
Hole-In-One prize on all other par 3's: \$1,000

QUICK START TOURNAMENTS

We offer Quick Start Tournaments to perfectly fit your needs. Quick Start Tournaments are based on availability.

\$67/person Monday-Thursday, \$69 Friday-Sunday

- Up to 128 players
- 72 player minimum
- Price includes:
 - Golf
 - Cart
 - Sponsor signs on cart (you provide the artwork)
 - Choice of one food option (from list below)
- Tax not included

Food options for Quick Start Tournaments include one meal per person.

We will include one food ticket per person for you to hand out based on your guest count.

Custom food options are available- call us for help planning your ideal menu.

Boxed Lunch

- Packaged in to-go containers
- Includes
 - Turkey or ham sandwich
 - Bag of chips
 - Cookie
 - Condiments
 - Bottle of water



HOT HORS D'OEUVRES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Prices reflect service for 50 guests

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Mini Crab Cakes

Served with Tartar Sauce

\$200

Bacon Wrapped Scallops

\$250

Petite Meatballs

Choose from: BBQ or Asian Sesame

\$140

Boneless Chicken Wings

Tossed with your choice of:
Cajun dry rub, hot sauce or BBQ
Ranch dressing on the side

\$150

Quesadilla Wedges

Grilled flour tortilla, cheese, and pico de gallo

Choose from: Cheese: \$130 **(V)**

Chicken: \$160

Chicken Skewers **(GF)**

Marinated grilled chicken skewers
Honey mustard sauce on the side

\$160



Coconut Chicken

Served with Sweet & Sour Orange Sauce

\$185

Spinach Stuffed Mushroom **(V)**

Jumbo mushroom caps filled with our
spinach stuffing mix then baked with
cheese

\$160

Mini Beef Wellingtons

Served with mushroom duxelles

\$300

Fried Spring Eggrolls

Choose from: Pork or Vegetable **(V)**

Sweet & sour sauce

\$180

Beef & Cheddar Sliders

Mini soft buns, sliced beef & melted cheddar cheese
Creamy horseradish sauce on the side

\$190

Beef Satays

Served with spicy peanut sauce

\$175

Prices reflect service for 50 guests

Spinach & Artichoke Dip **(V)**

A creamy blend of chopped spinach, tender artichoke hearts, chopped chesnuts and parmesan cheese
Topped with mozzarella cheese then baked

Served with fried tortilla chips

\$160

COLD HORS D'OEUVRES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Prices reflect service for 50 guests

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly



Bruschetta (V)

Diced tomatoes, fresh garlic, basil and olive oil on toasted crostini, drizzled with balsamic glaze

\$130

Chardonnay Poached Shrimp

Vodka Cocktail Sauce

\$200

Roasted Pork Crostini

Pork tenderloin on toasted french bread with mascarpone cheese, Lingonberry jam and chive batons

\$150

Short Rib Crostini

Horseradish cream, caramelized onions and bleu cheese crumbles

\$175

Chicken Salad Choux Puffs

Baked and filled with chicken salad

\$150

PLATTERS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

(GF) Signifies Gluten Friendly

(V) Vegetarian Friendly

Whole Baked Brie (V)

*Whole Brie wrapped in puff pastry, topped with honey and pecans
Served with crackers*

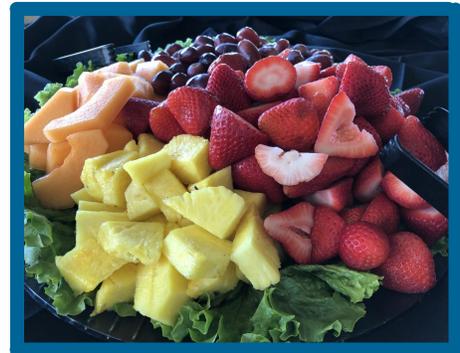
Serves 25 people-----\$100

Serves 50 people ----- \$200

Fresh Seasonal Fruit (GF) (V)

Serves 25 people----- \$100

Serves 50 people ----- \$200



Fresh Seasonal Vegetables (V)

With creamy ranch dip

Serves 25 people-----\$75

Serves 50 people ----- \$150

Hummus and Chip Platter (V)

Traditional hummus with fried pita chips

Serves 25 people-----\$50

Serves 50 people ----- \$100



Sliced Meat and Cheese

*Sliced ham, turkey, roast beef, cheddar, and Swiss
Assorted condiments and soft rolls*

Serves 25 people----- \$130

Serves 50 people ----- \$250

Domestic Cubed Cheese & Crackers (V)

With assorted crackers

Serves 25 people-----\$100

Serves 50 people ----- \$200



Baked Potato Bar (GF) (V)

*Baked potato with shredded cheese,
bacon, sour cream and green onions*

\$7/person

SNACKS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 50 people

Enhance your hors d'oeuvres or enjoy some after buffet snacks

Served until 10:00pm

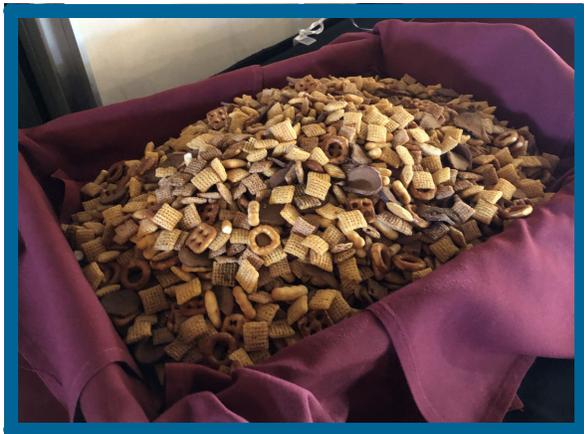


Snack Bar

*Chips
Chex Mix
Pretzels*
\$4/person

Pizza Station

Grab your own slice
16" Pizzas – Cheese or Pepperoni
\$22/pizza



Walking Taco Station

Small bags of Nacho Cheese Doritos
*Lettuce
Cheese
Tomato
Salsa
Sour cream
Seasoned ground beef*
\$8/person

Finger Sandwiches

\$7/person



Chips and Salsa

\$4/person



BREAKFAST SERVICE

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

The Continental

Seasonal Fresh Fruit
Assorted Breakfast Pastries
Danish and Muffins
Chilled Juice
Coffee and Hot Tea
\$10/person

Bagel Breakfast

Seasonal Fresh Fruit
Assorted Cream Cheese
Hard Boiled Egg
Chilled Juice
Coffee and Hot Tea
\$12/person

South of the Border

Seasonal Fresh Fruit
Scrambled Eggs
Peppers
Onions
Chorizo
Shredded Mixed Cheese
Flour Tortillas
Salsa
Sour Cream
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
\$14/person

All American

Seasonal Fresh Fruit
Scrambled Eggs with Cheese
Glazed French Toast
Smoked Bacon
Sausage Patty
Breakfast Potatoes
Chilled Juice
Coffee and Hot Tea
\$16/person

ALA CARTE

Assorted Danish Rolls

\$24/dozen

Assorted Large Muffins

\$30/dozen

Assorted Bagel with Cream Cheese

\$30/dozen



Premium Roasted Regular or Decaf Coffee

\$35/gallon

THEME LUNCH/DINNER SERVICE

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Minimum 25 people

\$2/person charge for unlimited fountain soda & coffee

The Stadium

Choose ONE meat:

*1/3rd pound Hamburger, Jumbo Hot Dog or Beer Brat
Potato Salad, Kettle Potato Chips
Cheddar Cheese
Tomatoes, Pickles, Lettuce, Onions
Mayo, Ketchup, Mustard
Toasted Brioche Buns*

\$14/person

Add another meat for \$3/person

Taco Bar

6" Flour Tortillas

Choose ONE meat:

*Taco Beef or Taco Chicken
Shredded Lettuce, Pico de Gallo
Shredded Cheese, Sour Cream
Jalapeños, Salsa, Spanish Rice
Tortilla Chips*

\$14/person

Add a second meat for \$3/person

Soup Salad Sandwich

Choose ONE meat:

*Ham, Turkey, Roast Beef or Egg Salad
Lettuce, Tomatoes, Onions, Cheese
Soup
Garden Salad*

\$16/person

Italian Feast

*Penne Noodles
Alfredo and Marinara Sauces
Garden Salad or Caesar Salad
Parmesan Cheese
Freshly Baked Breadsticks*

\$13/person

Choose one of the following meats:

Grilled Chicken (add \$3)

Baked Italian Meatballs (add \$3)

All American Fried Chicken

*Garden Salad or Caesar Salad
Split Top Buns with Butter
Fried Chicken
Buttered Corn
Mashed Potatoes with Gravy*

\$15/person

Add pulled pork for \$3/person



Backyard BBQ

*Pulled Pork
Grilled Chicken Breast
Buns
Baked Beans
Potato Salad*

\$17/person

ALA CARTE



Large Chocolate Chip Cookie

\$24 /dozen

Brownies

\$24/dozen

CUSTOM DINNER SERVICE OPTIONS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2021 and subject to change for 2022. Chef reserves right to make substitutions.

**Dinner service prices are per person-One entrée, one salad, one vegetable and one starch
\$2/person charge for unlimited fountain soda & coffee**

Minimum 25 people to customize buffet

RIVER OAKS DINNER SERVICE

Includes warm dinner rolls and butter

\$21/person

Add a 2nd Oaks entrée selection for an extra \$5/person



Salad

Select One
Mixed Green Salad
Caesar Salad
Greek Salad
Anti-Pasta Salad
Pasta Salad
Potato Salad
Coleslaw

Add an extra salad for:\$3/person

Vegetables

Select One
Green Bean Almondine
Glazed Baby Carrots
Vegetable Medley
Buttered Corn
Steamed Broccoli

Add an extra vegetable for:\$3/person

Starch

Select One
Buttered Mashed Potatoes
Cornbread Stuffing
Yellow Rice Pilaf
Herb Roasted Red Potatoes
Au Gratin Potatoes
Cheesy Hash Browns
Mac & Cheese

Add an extra starch for:\$3/person

Oaks Entrees- Select One

Baked Seasoned Cod with lemon butter
Sliced Roast Beef with beef Au jus and horseradish sauce
Baked Seasoned Chicken with parmesan cream sauce
Baked Chicken Marsala with Marsala cream sauce
Bruschetta Chicken topped with tomato, garlic, olive oil, fresh basil, and drizzled with balsamic glaze
Sliced Oven Baked Ham with maple glaze
Sliced Roasted Turkey Breast with pan gravy
Sliced Herb Roasted Pork Loin with pan gravy
Herb Roasted Pork with apple chutney
Burgundy Beef Tips with mushrooms and onions
Petite Sirloin with peppercorn demi
Bacon Wrapped Pork Loin with cinnamon chipotle cream sauce

Premium Entrees – Priced Per Selection

Baked Salmon with teriyaki sauce
Add an extra \$12/person
Carved Roasted Prime Rib with creamy horseradish
Add an extra \$13/person
Carved Roasted Beef Tenderloin with creamy horseradish
Add an extra \$14/person

PLATED ENTRÉES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

All plated dinners include: House salad with choice dressing
\$2/person charge for unlimited fountain soda

Entrées

Maximum of two entrée selections- Vegetarian entrée available upon request

Rosemary Chicken

Sautéed chicken breast accented with fresh rosemary and lemon

\$26/person

Pan Seared Salmon

Tender and juicy wild salmon, lightly seasoned and pan-fried

\$28/person

The Center Cut

6 oz. tender grilled USDA Choice sirloin topped with garlic herb butter

\$32/person

Minnesota Walleye

Lightly coated with our special Cajun seasoned flour and pan-fried in butter

\$34/person

Beef Tenderloin

6 oz. tender grilled USDA Choice beef tenderloin topped with garlic herb butter

\$36/person

Surf and Turf

*6 oz. filet with garlic herb butter
Pan-seared salmon with lemon butter sauce*

\$42/person

Stir Fry with Noodles (V)

Mixed variety of vegetables sautéed with sliced water chestnuts, teriyaki sauce and noodles

Sprinkled with toasted sesame seeds

\$16/person

KIDS MEALS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

10 years old and younger

Choice of one kids meal option for all children

Buttered Noodles

*Fettuccine noodles tossed with butter
Served with fries
\$8/person*

Chicken Strips

*Served with ranch dressing and fries
\$10/person*

Hamburger

*All-beef 1/4 -pound grilled patty,
topped with sliced pickles
Served on a buttered bun
Served with fries
\$10/person*

DESSERTS

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions.

Two dozen minimum per item

Assorted Bars

*Freshly baked and displayed on a tray
\$32/dozen*

Assorted Cookies

*Freshly baked and displayed on a tray
\$24/dozen*

Assorted Muffins

*Freshly baked and displayed on a tray
\$30/dozen*

BEVERAGES

All food and beverage are subject to 18% service charge, MN state taxes and any applicable county taxes. Chef reserves right to make substitutions. Prices valid for 2021 and subject to change for 2022.
River Oaks reserves right to make substitutions based on availability.

\$250 bar minimum (Cash bar does not apply towards minimum)

Mixed Drinks

House \$6

Call \$7

Premium \$8

Top Shelf \$9+

Beer

Domestic \$5

Craft \$7

Domestic 16 gallon keg \$400

Specialty 16 gallon keg \$475

Kegs fill approximately 130 16 oz. glasses

Wine

House \$6

Premium Wine \$8

House wine \$24/bottle

Premium Wine \$40/bottle

House champagne \$26/ bottle

Non-Alcoholic

Non-alcoholic champagne \$18/bottle

Soda \$2.50/glass

Unlimited soda \$2/guest

Bottled water \$2

Coffee (with creamer) \$35/gallon

Hot tea \$2/bag

Milk or juice \$2/person or \$15/carafe

Please ask for a quote on any brands or beverages that you would like to compliment your event.



TOURNAMENT POLICIES AND REGULATIONS



Deposit

Initials _____

- Tournament will be considered tentative until a deposit is received to confirm the booking
- ALL deposits are non-refundable
- River Oaks requires a 7 day notice prior to the event of the final number of golfers participating

Cancellations

Initials _____

- Cancellations within 10 business days of the event will be charged the full tournament fees
- Tournaments play rain or shine
- If an event is canceled due to inclement weather, we can work with you to choose a new date or offer rain-checks up to the final number of golfers
- If an event is cancelled due to inclement weather, the event staff requires up to 2 hours to prepare the tournament meal

Payment

Initials _____

- A card must be on file to cover any additional expenses or damage incurred on the date of the function (even if you pay for the event with cash or check)
- An invoice will be emailed on the day of or the day after the event. Payment is due within 10 days
- Any balances outstanding beyond 30 days after the event will be charged to the card on file

Food and Beverage

Initials _____

- All prices stated on current price list are subject to change and will be confirmed no later than 45 days prior to event
- All food served must be prepared on the club premises
- **Any leftover food must remain on club premises**
- All prices stated on the catering menu are subject to an 18% service charge and appropriate sales and liquor tax
- We reserve the right to make substitutions to the final menu based on availability of pre-selected food and beverage
- River Oaks must be notified 14 days prior to event of the event's final numbers

Golf and Speed of Play

Initials _____

- Slow play is not acceptable and golfers are asked to keep up with the group ahead of them
- Course Marshalls will monitor slow play and slow groups may be asked to pick up their ball and catch the group in front of them
- For shotgun tournaments, a maximum 5 hour round is expected. For quick start tournaments, a maximum 4.25 hour round is expected

Golf Carts

Initials _____

- River Oaks has a total of 72 golf carts on the premises. Should the event require more than this, please advise 10 days in advance
- The cost of additional cart rentals (\$50 per cart) will be charged to the tournament. A minimum of 10 additional carts is required

Smoking or Vaping

Initials _____

- The entire Event Center is smoke and vape free
- Your guests are permitted to smoke or vape outside the entrance or on the patio

Liquor Policy

Initials _____

- There will be zero tolerance for any alcohol brought onto River Oaks premises. All alcohol must be purchased through our Clubhouse, Beverage Carts, or Event Coordinators directly
- Any outside alcohol will be confiscated and playing privileges may be revoked
- Drink tickets are available for purchase and will be charged \$6 per ticket
- Kegs are available for sale through River Oaks, but we must be notified at least 14 days before event
- We reserve the right to decline beverage service to any person presumed to be under the legal drinking age or that cannot show a form of identification to verify age
- We reserve the right to refuse service to any guest who appears to be intoxicated or provides alcohol to guests who are under the legal drinking age
- We reserve the right to remove any person that is being disruptive from our property

Miscellaneous

Initials _____

- River Oaks reserves the right to determine where sponsors and food & alcohol are located on the course and to change your start time, if necessary
- River Oaks reserves the right to take promotional pictures of your event and publish them online

Disclaimers

Initials _____

- River Oaks will not be held responsible for loss or injury suffered or incurred by any guests
- All signage, banners, supplies, etc. must be removed from the premises at the conclusion of your event
- Any negligent damage or lost equipment will be charged to the tournament, including but not limited to golf carts, property damage, and lost property

2022 GOLF TOURNAMENT APPLICATION

Tournament Name: _____

Contact Name: _____

On Site Contact (if different): _____

Email Address: _____

Billing Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____ **Estimated Number of Players:** _____

Tournament Date and Time: _____

Food Options	
Breakfast	
Lunch	
Dinner	

Optional Add-Ons	
Drink Tickets	
Domestic Keg	
Specialty Keg	
Hole in One Prize	Prize Amount:

Non-refundable Deposit: \$500

Please sign, initial, and email the last two pages to dneitz@cottagegrovemn.gov or bring in completed forms in person to River Oaks Golf Course & Event Center

I have read, understand, and will abide to the policies and regulations as outlined in the Tournament Packet.

Name: _____ **Date:** _____

Signature: _____

Method of Deposit Payment: Card Cash Check