



# Tournament Packages 2025

Make Our Turf,  
Your Turf.  
Step 1: Pick Your Course:



## CHAMPIONSHIP COURSE TEE TIME TOURNAMENT

\$70-\$110 (price varies on date and time booked, ask today!)

Play like a champion on one of our three Championship rotations.

- ☐ Minimum 16 golfers
- ☐ Golf Carts with GPS included.



## HIGHLAND COURSE TEE TIME TOURNAMENT

\$37 - \$60 (price varies on date and time booked, ask today!)

Perfect for smaller tournaments, golf our Highland Course (par 59).

- ☐ Minimum 16 golfers
- ☐ Golf carts included.

\*Shotgun Tournaments available by inquiry only, contact us for pricing

Step 2:

# Enhance Your Tournament



- ✓ Beat the Pro – Starting at \$300/hole
- ✓ Callaway Rental clubs\* - \$50+tax per set
- ✓ Custom GPS
- ✓ Advertisements - \$100 per hole (see next page for example)
- ✓ Golf Genius Live
- ✓ Scoring & Leaderboard – Starting at \$2 per player
- ✓ On course drink tickets
- ✓ Top Tracer Driving Range – Driving Range Contests available!



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## Step 3: Pick Your Menu

### Breakfast Options

On The Tee Continental Breakfast

\$12 per person

Hot Breakfast Buffet

\$20 per person

### Lunch Options

Lunch at the Turn

\$15 per person

Boxed Lunch

\$20 per person

BBQ Cookout

\$28 per person

### Dinner Options

Lasagne Dinner

\$35 per person

3-Course Plated Dinner

\$45-\$55 per person

Prime Rib Dinner

\$55 per person

Deluxe Buffet

\$60 per person

\*All prices are plus tax and a gratuity of 15%



## Step 3: 3 Course Meal Options

Choose one starter, one entrée and one dessert for your group.  
Guests with special dietary needs will be addressed on an individual basis.  
(Choose a 2 Course plated meal instead and deduct \$7.00 from the price-point)

### Starters

Caesar Salad, with Croutons, Parmesan Cheese & Bacon Bits.  
Kale Salad, with Pumpkin Seeds, Craisins, and Coleslaw Mix (Vegetarian & Vegan)  
Leek & Potato Soup (Vegetarian)  
Bacon Corn Chowder  
Creamy Butternut Squash Soup (Vegetarian)  
Penne with Bacon ala Vodka  
Butternut Squash filled Ravioli with Brown Butter Sage Cream Sauce (vegetarian)  
Cheese Tortellini in an Aurora Sauce (Vegetarian)

### Dessert

Warm Apple Blossom  
Individual Chocolate Truffle Mousse Cake  
Individual Chocolate Lava Cake  
New York Cheesecake with Berry Coulis  
Banana Chocolate Lava Cake (Gluten Free & Vegan)

### Entrees

7 oz Roasted Chicken Breast, served with your choice of Roasted Garlic Demi Cream Sauce, Balsamic Sauce, or Tarragon Cream Sauce \$42.50  
7 oz Roasted Atlantic Salmon, with choice of Dill Cream Sauce, Tarragon Cream Sauce or Mango Salsa \$46.00  
Angus New York Steak, 7 oz Angus Beef roasted with choice of Red Wine Jus, Green Peppercorn Brandy Demiglace, and cooked medium to rare-medium. \$55.00  
Prime Rib of Beef, with York Shire Pudding and Red Wine Demiglace \$64.00  
Chicken & Tenderloin Combo Plate, with Choice of Red Wine Demiglace or Green Peppercorn Gravy. \$68.00  
Vegetarian Dishes \$29.95  
Fried Cauliflower Bites with sauteed Peppers tossed in BBQ Sauce on a bed of Rice topped with Green Onions (vegan, Gluten Free, Vegetarian)  
Or Eggplant Parmesan Lasagna layered with Bechamel, Parmesan Cheese, Mozzarella and Tomato Sauce  
All entrées served with seasonal vegetables and either roast potatoes or garlic mashed potatoes, rolls/butter

\*All prices are plus tax and a gratuity of 15%