

Gleneagles Golf Outings

Take your outing to the next level! Gleneagles Country Club takes great pride in the level of service that we provide to our Members and guests. Rest assured, your players and event staff will be treated to an experience that is the envy of other clubs, but is the standard for Gleneagles. Whether your goal is to offer a networking opportunity for clients through a well-planned golf outing or to raise money for your cause with a successful charity golf tournament, we can provide an outstanding golf experience that is sure to impress.

Corporate Tournaments | Corporate Outings | Charity Tournaments

COURSE INFORMATION

Selected as one of the "Top 100 Golf Courses in Texas" by <u>Dallas Morning News</u>, Gleneagles Country Club has offered 36 holes of championship golf to the Dallas golf community for the past 29 years. Originally designed by legendary course planners Robert Von Hagge and Bruce Devlin, each fairway lies in full view of gorgeous water features and ends with a beautiful green. Towering, beautiful oaks look on as you take up the challenge of both the Kings and Queens courses. Gleneagles is proud to have been the only site in the United States to host the IFQ (the British Open Qualifier) for five consecutive years. Clearly, the Club's undisputed reputation and pristine golf courses are known and respected around the world.

QUEENS COURSE

The Queens Course stretches to the North with a par 71, 144 slope. Many lakes come into play, and when the wind blows, she is not quite the lady her name suggests. The Queens course boasts beautiful bentgrass greens that thrive in cooler months.

Holes: 18 | Par: 71 | Length: 6,906 | Slope: 74.6/144

KINGS COURSE

The Kings course was completely renovated and remodeled in 2017 by our Director of Agronomy, Scott Miller, CGCS. He worked alongside PGA veteran Steve Pate and course designer Damian Pascuzzo to plan and implement the incredible upgrades to the Kings course. It now boasts beautiful MiniVerde greens which thrive in the Texas heat. MiniVerde Bermuda grass creates a high quality surface for excellent ball roll. In addition to the new greens, the Better Billy Bunkers were improved with white sand creating a better, more consistent sand trap. Lastly, square tee boxes were installed adding to the Kings crisp, professional and well manicured feel.

Holes: 18 | Par: 72 | Length: 7,021 | Slope: 75.2/149



MEET OUR TEAM

Bob McHugh - Director of Golf and Regional Director of Golf for ClubCorp

PGA Class A Member, Bob McHugh, brings a wealth of experience to the Club, most recently serving as the Director of Golf at Sweetwater Country Club, located in Sugar Land, Texas. Bob's service to Sweetwater began in 2007. Prior to that, he was the Head Golf Professional at The Orchards Golf Club in South Hadley, Massachusetts, where he hosted and directed services associated with the 2004 Women's U.S. Open Golf Championship. Bob is the consummate golf professional with expertise and quality customer service standards in all operations. Bob is also an accomplished and experienced golf instructor.

Scott Miller - Director of Agronomy

Scott graduated from Texas A&M with a degree in Agronomy. His 30 years of experience in the golf industry include 12 years at TPC Four Seasons in Las Colinas where he played a critical role in hosting a PGA Tour event, The Byron Nelson Championship. He is an avid golfer carrying an 8 handicap, so it's very common to see him on the course playing with Members. In 2017 Scott lead the redesign of the Kings course at Gleneagles, and as a result of his work, he was awarded Superintendent of the Year by the North Texas Chapter of Golf Course Superintendents Association of America.

Diane Dobis - Private Event Director

With over 27 years of event planning experience, Diane has a true passion for tournaments and the experience needed for a flawless golf outing! She takes a personalized approach with each event, taking her client's vision and turning it into reality. Diane will guide you step-by-step through the tournament planning process ensuring that your golf outing is one of a kind!

Let our experience work for you. Whether this is your first golf outing event or you're a seasoned veteran at running golf tournaments, our staff of qualified professionals can help with all the details.

OUTING INFORMATION

GLENEAGLES GOLF EVENT:

Standard for all events, regardless of size

Fully staffed bag drop service

Four Golf Professionals, Director of Golf and Head Golf Professional

One course marshall per course

Complimentary registration tables

Complimentary use of newly renovated practice facility with new speaker system.

Distribution of any and all course signage (sponsor signs)

Score cards, rule sheets, cart signs

Additional copies of players listing and hole assignments

Sound system for important announcements

Professional course lead out for all players

ENHANCEMENTS

On Course Contests

Closest to the Pin | Long Drive | Straight Drive Longest Putt Holed | Ball Drop | Putting Contest

Hole In One

Gleneagles partners with several different Hole in One Insurance companies to help you find exactly what you are looking for.

LeaderBoard Tournament Services

Gleneagles partners with LeaderBoard Tournament Systems to enhance your golfing experience. Services include displaying player pairings and results, providing exposure of corporate advertising and creating memorable guest experiences.

(http://www.ltsleaderboard.com/index.cfm)

Golf Merchandise

Our club offers an array of golf merchandise for sale. Tournament pricing from our vendors is 30%-40% off wholesale pricing. Please allow us to help you select your tee prizes, assuring your players receive a gift they are sure to love.

Golf Event Summary Sheets

When the tournament host is ready to unveil the results of the tournament, we place event summaries on every table. It is a nice additional touch that allows players to review the event without leaving their seat.

ENHANCEMENTS

Golf Clinics

Our golf professionals would be happy to facilitate one-hour golf clinics for your guests or special VIP's. They consist of an Introductory, Short Game and Putting, Full Swing and a little course management to help them better enjoy their day.

Valet Services

Golf Tournament valet is available upon request.

Car Wash Services

Golf Tournament cart wash is available upon request.

BREAKFAST

CONTINENTAL BREAKFAST DISPLAYS

Queen's Continental Breakfast Display | \$16/guest Breakfast Breads, Seasonal Sliced Fruit and Hot Coffee

King's Continental Breakfast Display | \$20.50/guest
Breakfast Breads, Seasonal Sliced Fruit and Hot Cofee
Choice of One Hot Item:
Breakfast Tacos or Mini Breakfast Croissants

Enhancements to Continental BreakfastAssorted Fruit Juices | \$4.50/bottle

LUNCH

LUNCH BUFFET

Menus include Rolls and Butter. Minimum of 50 guests.

DELI TABLE \$26/guest

Sliced Honey-Glazed Ham, Smoked Turkey Breast, Roasted Beef, Clubhouse Chicken Salad, Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese, Assorted Breads and Condiments, Fresh Seasonal Fruit Salad, Pasta Salad, Potato Chips, Fresh Assorted Cookies and Brownies

BACKYARD TABLE 2 Entrées \$27/guest | 3 Entrées \$33/guest

Entrées (Choice of Two or Three)
Smoked Brisket, Grilled Chicken Breast, Smoked Sausage or Hamburger
(Brisket includes \$100 Attendant Fee)

Sides (Choice of Two)

Potato Chips, Mustard Potato Salad, Cole Slaw
Included: Fresh Baked Cookies

ITALIAN \$30/guest without desserts | \$35/guest with desserts

Salad

Classic Caesar Salad

Entrées (Choice of Two)

Cheese-Filled Tortellini with Chicken, Mushrooms and Oven-Dried Tomatoes with Creamy Pesto Sauce Chicken Parmesan

Penne Pasta with Grilled Italian Sausage and Roasted Red Peppers with Marinara Sauce
Beef or Vegetable Lasagna
Breast of Chicken Marsala with Bowtie Pasta
Shrimp or Chicken Fettucine Alfredo
Italian Beef Osso Buco Style

Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs, Toasted Garlic Bread

Desserts

Chef's Selection

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

LUNCH

TEXICANA \$30/guest without desserts | \$35/guest with desserts

Salads

Tomato Cucumber Salad with Cilantro Vinaigrette
Salsa with Tortilla Chips

Entrées (Choice of Two)

Beef Fajitas or Chicken Fajitas with Flour Tortillas
Cilantro Chicken Enchiladas
Tomatillo-Glazed Chicken
Beef, Chicken or Cheese Quesadillas

Vegetables and Breads

Refried Beans with Jack Cheese, Spanish-Style Rice with Roasted Poblano, Seasonal Vegetable

Desserts

Chef's Selection

TASTE OF TEXAS \$32/guest without desserts | \$37/guest with desserts

Salads

Twice Baked Potato Salad Coleslaw

Entrées (Choice of Two)

Charred Chicken with BBQ Glaze
Slow-Smoked Beef Brisket
Texas BBQ Pork Ribs
Smoked Rope Sausage
Pulled Pork Orange Habanero BBQ

Vegetables and Breads

Ranchero Beans, Roasted Corn, Cornbread Muffins and Buttermilk Biscuits, Whipped Red Skin Potatoes

Desserts

Chef's Selection

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LUNCH

BOXED LUNCHES

For Tournaments and Outdoor Events

Roasted Turkey Breast | \$16.95/guest

Swiss Cheese, Leaf Lettuce and Tomato on a Multi-Grain Bun, Potato Chips, Fresh Apple or Banana, Chocolate Chip Cookie

Grilled Chicken Breast | \$16.95/guest

Provolone Cheese, Leaf Lettuce and Tomato on a Ciabatta Roll, Potato Chips, Fresh Apple or Banana, Chocolate Chip Cookie

Shaved Roast Beef | \$16.95/guest

Cheddar Cheese, Leaf Lettuce and Tomato on an Onion Bun, Potato Chips, Fresh Apple or Banana, Chocolate Chip Cookie

Italian Hoagie | \$16.95/guest

Turkey Breast, Smoked Ham and Salami with Provolone Cheese, Leaf Lettuce and Tomato on an Italian Hoagie, Potato Chips, Fresh Apple or Banana, Chocolate Chip Cookie

Grilled Veggie Wrap | \$16.95/guest

Grilled Veggies, Hummus, Baby Spinach and Feta Cheese on a Spinach Wrap, Potato Chips, Fresh Apple or Banana, Chocolate Chip Cookie

DESSERT SELECTIONS

New York-Style Cheesecake with Berry Coulis | \$8.50/guest
Bourbon Pecan Pie | \$8.50/guest
Key Lime Pie with Strawberry Sauce | \$8.50/guest
Carrot and Spice Cake with Cream Cheese Frosting | \$8.50/guest
Kahlua Bundt Cake | \$8.50/guest
Assorted Mini Dessert Pastries | \$9.75/guest
Chocolate Lava Cake | \$9.75/guest
White Chocolate and Cherry Bread Pudding | \$9.75/guest

ON-THE-COURSE STATIONS

A \$100 station attendant fee is required for each station.

STREET TACO STATION | \$10/PERSON

Pulled Pork and Brisket, Corn Tortillas, Cabbage Slaw, Cojita Cheese,
Pico De Gallo and Salsa Verde

Add Mexican Street Corn for an additional \$4/guest.

Add Batch of Margaritas on the Rocks for an additional \$475/batch (batch serves 45 guests).

SLIDER STATION | \$9/PERSON

Beef Slider with Cheddar Cheese, Pulled Pork Slider and Crispy Chicken Sandwiches on Buttermilk Biscuits

Tomato Soup Shooters and Half Grilled Cheese Sandwich | \$5/guest

Half Chicken Caesar Wrap with Chips | \$5.50/guest

Assorted Novelty Ice Cream Sandwiches | \$6/sandwich

Minimum Order | \$800

Ice Cream Cooler Rental | \$150

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Italian

\$42/guest without desserts | \$45/guest with desserts

Salad

Traditional Caesar Salad

Entrées (Choice of Three)

Cheese Filled Tortellini with Grilled Chicken, Mushrooms and Oven-Dried Tomatoes with Creamy Pesto Sauce

Chicken Parmesan

Penne Pasta with Grilled Italian Sausage & Roasted Red Peppers with Marinara Sauce

Beef or Vegetable Lasagna

Breast of Chicken Marsala with Bowtie Pasta

Shrimp or Chicken Fettucine Alfredo

Italian Beef Osso Buco Style

Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs, Toasted Garlic Bread

Desserts

Chef's Selection

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Texicana

\$42/guest without desserts | \$45/guest with desserts

Salads

Tomato Cucumber Salad with Cilantro Vinaigrette

Queso & Salsa with Tortilla Chips

Entrées (Choice of Three)

Beef Fajitas or Chicken Fajitas with flour tortillas

Cilantro Chicken Enchiladas

Tomatillo Glazed Chicken

Beef, Chicken or Cheese Quesadillas

Vegetables and Breads

Refried Beans with Jack Cheese, Spanish-Style Rice with Roasted Poblano, Seasonal Vegetable

Desserts

Chef's Selection

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Taste of Texas

\$44/guest without desserts | \$47/guest with desserts

Salads

Twice Baked Potato Salad

Coleslaw

Entrées (Choice of Three)

Charred Chicken with Barbecue Glaze

Slow Smoked Beef Brisket

Texas Barbecue Pork Ribs

Smoked Rope Sausage

Pulled Pork Orange Habañero BBQ

Vegetables and Breads

Ranchero Beans, Roasted Corn, Cornbread Muffins and Buttermilk Biscuits, Whipped Red Skin Potatoes

Desserts

Chef's Selection

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Prime Rib

\$100 station attendant fee is required. \$58/guest

Carved Prime Rib Seasoning

Herbs de Provence-Crusted Roast Prime Rib

Entrées (Choice of Two)

Almond-Crusted Breast of Chicken with Apricot Sauce

Pan-Seared Fillet of Salmon with Citrus Sauce

Rosemary-Marinated Pork Loin with Balsamic Reduction Sauce

Starch (Choice of One)

Whipped Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Vegetables and Salads

Seasonal Vegetable, Seasonal Field Greens and Assorted Dressings, Seasonal Fresh Fruit

Desserts

Chef's Selection

NON-ALCOHOLIC BEVERAGES À LA CARTE

Coffee or Iced Tea | \$4 each

Hot Tea | \$4 each

Flavored Iced Tea | \$4.50 each

Assorted Soda | \$4.50 each

Bottled Water | \$4.50 each

Assorted Juices | \$4.50 each

Red Bull | \$8 each

Iced Tea or Flavored Tea Station | \$42/gallon

Lemonade or Punch Station | \$45/gallon

Ask your Private Events Director about other fun options such as a Gourmet Coffee or Hot Chocolate Station, as well as Fruit-Infused Water Stations.

ALCOHOLIC BEVERAGES CONSUMPTION

Domestic Beer | \$5.50 per beverage Imported/Micro Beer | \$6.50 per beverage House Wine | \$9.00 per glass

House Liquors | \$9.00 per beverage

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

Call Liquors | \$10.00 per beverage

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka,
Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon,
Bulleit 95 Rye Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum,
Myers's Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors | \$11.00 per beverage

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Crown Royal Whiskey, Jameson Whiskey, Jack Daniel's Whiskey Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch,

Hornitos Reposado Tequila, Baileys Irish Cream

Super Premium Liquors | \$12.00 per beverage

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek
Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie
Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch,
Macallan 12 Year Single Malt Scotch, Maker's Mark Bourbon, Herradura Reposado Tequila, Casa Noble
Crystal Tequila, Patron Silver, Captain Morgan Rum, Hennessy VS Courvoisier VSOP, Chambord
Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

House Wine and Champagne | \$9 per glass

Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon, Woodbridge Merlot, J Roget Sparkling Wine

Call Level Wine and Champagne | \$10.50 per glass

Kendall Jackson Chardonnay, BV Coastal Cabernet Sauvignon, 14 Hands Merlot, LaMarca Sparkling

Premium Level Wine and Champagne | \$14.50 per glass

Columbia Crest H3 Merlot, LaCrema Chardonnay, Hahn Cabernet, Chardon Brut Classic

BAR PACKAGES

Troon Bar Package	King's Bar Package
Beer, Wine and Champagne	Call Level Mixed Beverages,
2 hours ~ \$26/guest	Beer, Wine and Champagne
3 hours ~ \$30/guest	2 hours ~ \$32/guest
4 hours ~ \$35/guest	3 hours ~ \$36/guest
5 hours ~ \$39/guest	4 hours ~ \$41/guest
	5 hours ~ \$45/guest
Queen's Bar Package	
House Level Mixed Beverages,	Gleneagles Bar Package
House Level Mixed Beverages, Beer, Wine and Champagne	Gleneagles Bar Package Premium Level Mixed Beverages,
Beer, Wine and Champagne	Premium Level Mixed Beverages,
Beer, Wine and Champagne 2 hours ~ \$30/guest	Premium Level Mixed Beverages, Beer, Wine and Champagne
Beer, Wine and Champagne 2 hours ~ \$30/guest 3 hours ~ \$34/guest	Premium Level Mixed Beverages, Beer, Wine and Champagne 2 hours ~ \$34/guest
Beer, Wine and Champagne 2 hours ~ \$30/guest 3 hours ~ \$34/guest 4 hours ~ \$39/guest	Premium Level Mixed Beverages, Beer, Wine and Champagne 2 hours ~ \$34/guest 3 hours ~ \$39/guest

Non-Alcoholic Beverage Package (for our guests under 21)

Soda, Bottled Water, Tea, Punch, Lemonade - \$22/person

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

CASH BAR

\$400 minimum spend with a \$100 bartender fee

House Liquors | \$11.75/ticket

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

Call Liquors | \$13/ticket

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors | \$14.50/ticket

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Crown Royal Whiskey, Jameson Whiskey, Jack Daniel's Whiskey Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Baileys Irish Cream

House Wine | \$11.75/ticket

Woodbridge Chardonnay, Cabernet Sauvignon, Merlot, J Roget Sparkling Wine

Super Premium Liquors | \$15.75/ticket

Belvedere Vodka, Grey Goose Vodka, Grey Goose
Flavored Vodka, Hendrick's Gin, Knob Creek
Bourbon, Woodford Reserve Bourbon, Crown
Royal Reserve Bourbon, Chivas 12 Year Scotch,
Johnnie Walker Black Scotch, Glenfiddich 18
Year Single Malt Scotch, Glenlivet 12 Year Single
Malt Scotch, Macallan 12 Year Single Malt Scotch,
Maker's Mark Bourbon, Herradura Reposado
Tequila, Casa Noble Crystal Tequila, Patron Silver,
Captain Morgan Rum, Hennessy VS Courvoisier
VSOP, Chambord Liqueur, Cointreau Liqueur,
Grand Marnier Liqueur, St. Germain Liqueur

Domestic Beer | \$7/ticket

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Miller Genuine Draft, Michelob Ultra

Import Beer | \$8.50/ticket

Heineken, Corona, Shiner Bock, Blue Moon, Modelo

Soda | \$5.75/ticket

Assorted