

SAN MARCOS GOLF RESORT TOURNAMENT PACKET



SALES & MARKETING COORDINATOR: LETA FUMUSO
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ABOUT SAN MARCOS

The San Marcos Golf Resort first opened in 1913 and was seeded with Bermuda grass the following year, making it the first green grass golf course in Arizona. In stark contrast to most traditional desert target golf courses, the par-72, 6640-yard parkland style course features lush tree-lined fairways, manicured greens, sparkling water features and an abundance of indigenous flora and fauna. San Marcos underwent a multi-million-dollar renovation in 2014 which included a state-of-the-art irrigation system that produces year-round premium playing conditions. The result being a strategically diverse and visually stunning layout that makes for an enjoyable challenge for golfers of all playing abilities.

Over the decades, Presidents, dignitaries and famous celebrities have enjoyed the lush setting and challenging design that this historical golf course provides. You will truly appreciate the history and nostalgia of yesterday combined with the modern services, amenities and quality playing conditions of today!



WHY CHOOSE US?

San Marcos Golf Resort is open for tournaments throughout the year. We focus on creating optimum year-round playing conditions featuring re-established bunkers with new sand and tee boxes that have been re-built and expanded for better playability. Updates to the kitchen, bar, and pro shop also make San Marcos the ideal place to hold your next golf tournament. Our goal is to make your event as successful as possible. Our professional golf staff is available to assist with every detail from planning to execution. Let us customize an event package to fit all of your needs and budget! If you have any questions, or would like to secure a date, please don't hesitate to call directly.

We look forward to hearing from you!



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PACKAGES INCLUDE* :



- Golf and Cart Fees
- Registration Set-up
- On-Course Sponsorship Sign Placement
- Professional Tournament Cart Staging
- On-Course Beverage Cart Service
- Custom Cart Signs, Welcome Letters and Scorecards
- Tournament Contest Hole Set-up
- Tournament Scoring

*TOURNAMENT PRICING VARIES BY MONTH, DAY AND TIME.
PLEASE CONTACT US FOR UP-TO-DATE PRICING AND MORE INFORMATION.

TOURNAMENT MENUS



FOOD MINIMUMS APPLY TO SHOTGUN TOURNAMENTS AND ARE SUBJECT TO A 20% SERVICE CHARGE & CURRENT STATE SALES TAX

ALL MENU SELECTIONS ARE BY NO MEANS THE LIMIT OF WHAT OUR EXECUTIVE CHEF CAN CREATE FOR YOUR EVENT. WE CAN ALSO ACCOMMODATE VEGETARIAN, VEGAN & GLUTEN FREE MEALS.

WE WOULD BE HAPPY TO ASSIST YOU IN DESIGNING A MENU TO BEST SUIT YOUR NEEDS.

BREAKFAST MENUS

All Breakfasts Include an Unlimited Freshly Brewed Coffee Station

Continental

Your typical continental breakfast: bagels, muffins, danishes and fresh seasonal fruit.

All-American

Fluffy scrambled eggs with cheddar jack cheese, seasoned breakfast potatoes and bacon or sausage links/patties.

• MOST •
POPULAR



Grab n Go Breakfast Burritos

Choice of bacon, sausage or ham. Burritos include scrambled eggs with onions, jalapeños, potatoes, cheddar jack cheese and salsa on the side.

LUNCH MENUS

All Lunches are Served Buffet-Style and Include an Unlimited Iced Tea & Lemonade Drink Station

The Deli Box

Sliced Black Forest Ham and/or smoked turkey, sliced Swiss & American cheeses, lettuce, tomato and onions on white or wheat bread. Served with pasta salad and potato chips.
Chef's choice dessert.

Backyard BBQ

Choice of pulled pork or pulled chicken sandwiches.

Choose two sides: Pasta or potato salad, cole slaw or baked beans. Served with brioche buns & potato chips.
Chef's choice dessert.

• MOST •
POPULAR



The All-American

All-beef hamburgers with lettuce, tomato, onions, sliced cheeses and relish.

Choose two sides: Pasta or potato salad, cole slaw or baked beans.
Chef's choice dessert.

The Sonoran Taco Bar

Pollo Asada or shredded pork, flour tortillas, shredded cheese, lettuce, tomatoes, onions and sour cream. Served with Spanish rice, refried beans and chips and salsa.
Chef's choice dessert.

The Italian

Spaghetti and Meatballs or Chicken Alfredo. **Choose one side:** Baked zucchini or oven roasted seasonal veggies. Served with Caesar salads and garlic bread.
Chef's choice dessert.

BEVERAGE UPGRADES

• MOST •
POPULAR



Bloody Mary Bar *\$10-15*

Offered prior to shotgun starts.
Choice of vodka with Bloody Mary mix (spicy and non-spicy), served with green olives, pickle spears, celery, lemons and limes.

Drink Tickets

\$12 (two tickets per person)

Choice of bottled soft drink, beer or well liquor. Redeemable in Grill60 and on course.

Upgrades available upon request.

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