



COYOTE CREEK
GOLF CLUB



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TOURNAMENTS

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One Coyote Creek Golf Drive, Morgan Hill, CA 95037 www.coyotecreekgolf.com



WHY COYOTE CREEK GOLF CLUB

Centrally located in beautiful Morgan Hill off Highway 101, just South of San Jose, Coyote Creek is home to two Jack Nicklaus designed golf courses. Coyote Creek is proud to host the following organizations, corporate and charitable golf events: PGA Safeway Open Championship Qualifying, NCPGA Open, Carpenters Union, JJ Albanese, JTNC and US Kid's Junior Events, Valle Monte League, St Catherine's Church, Amateur Golf, Google, Samsung, Amazon, Apple, Hitachi, Sony, Morgan Hill Rotary, and Salvation Army Silicon Valley. From consecutive tee time, competitive, and large fundraising golf events, we can accommodate tournament groups from 20 to 288 players for 18-36 hole tournaments complete with 19th hole celebrations. With lush manicured fairways and challenging greens, golfing at Coyote Creek Golf Club is the kind of remarkable experience that keeps groups coming back year after year. We look forward to serving you and your guests.

TOURNAMENT OPTIONS



Shotgun Start (72-144 players): A Shotgun start is a format in which all groups of players tee off simultaneously from assigned holes and finish at approximately the same time. This option is ideal for company and fundraising groups. There are food and beverage requirements. Golf price package depends on course and day of week.

Consecutive Tee Times (20-100): This option is good for competitive events and smaller groups. Foursomes go off in 10 minutes intervals. Golf price package depends on course and day of week.



TOURNAMENT SERVICES

CONSECUTIVE TEE TIMES INCLUDE:

- Registration Table, Linen & 2 Chairs
- All Grass Driving Range & Warm Up Balls or Prize Fund depending on Season
- Cart Staging w/ Cart Signs
- Score Cards
- Closest to Pin and Long Drive contest markers
- Large outdoor patio for post awards (see menus for pre and post round tournament options.)

ADDITIONAL TOURNAMENT SERVICES:

Placement of Tee Signs, Sponsor Signs, Flags, and Banners. Drink Stations, Circle on Holes, Accuracy Drives, Canopy, Beverage Cart, Tee Prizes, Prize Fund, Club Rentals, Putting Contest, Specialty Food & Beverage Holes.

FULL SHOTGUN TOURNAMENTS

- Designated Registration & Awards Area
- All Grass Driving Range & Warm Up Balls
- Cart Staging w/Custom Logoed Cart Signs
- Custom Logoed Scorecards, Rule Sheet, and Contest Markers, Scoring by Course, Scoreboard,
- Volunteer Carts (4)
- Pre-round Announcements
- Use of up to 10 Tables, w/Linen, and chairs
- Contest Markers Placed on Course
- Shuttle Cart to Range and back for Warm Up
- We sponsor your event with One Foursome Round of Golf for your Raffle/Auction with 100+ shotgun events.

TOURNAMENT SHARING MENU



For groups up to 36 players. Place orders 7-14 days in advance and to reserve tables for your dining and awards.

Wings Platter

10 Buffalo and 10 BBQ Wings with carrots, and celery and choice of blue cheese or ranch dip. Feeds 4-6.

Gourmet Wraps Platter

Oversized gourmet sandwich wraps. (2-ham, 2-turkey, 2-roast beef) cut on a diagonal. Feeds 6-12

Quesadilla Platter

1 Cheese, 1 Chicken, and 1 Beef Quesadilla, sliced and placed on a platter with sour cream and homemade salsa. Feeds 4-6

Burrito Platter

3 oversized burritos (pulled pork, chicken, steak), cut on a diagonal, served with chips & salsa. Feeds 3-5.

Nacho Platter

Chicken, Beef or Pulled Pork over fresh made tortilla chip topped with refried beans, shredded cheese, diced tomato, jalapenos, guacamole, and salsa. Feeds 3-4.

Snack Shack Meal & Drink Voucher

Players order anything from off the Shack's Sustainable menu prior to, or during play. Includes any 12 oz can of beer, seltzer, Gatorade, energy drink, large water bottle, or soft drink.

Street Taco Platter

5 Pork, 5 Beef, 5 Chicken tacos on corn tortillas, topped with onion & cilantro. Served with homemade salsa. Feeds 3-4

Flatbread Pizzas

Your choice of Pepperoni, Margarita, or five cheese
Feeds 1-3

STATIONED APPETIZERS

Seasonal Fruit Display

Half 16 Full 28

Veggie Display

Half 16 Full 28

TOURNAMENT MENUS



LIGHT & SIMPLE

Boxed Lunches

Hand crafted sandwiches on fresh baked breads with assorted condiments. Boxed and ready to take to the course or pick up after your round,

Choice of: Turkey, ham, Roast Beef, and Vegetarian. Accompanied by Chips, Cookie, and Mini Bottled Water.

Gourmet Wrap Buffet

Available for players prior to play, or for post round awards

Oversized ham, turkey, roast beef and veggie wraps, cut on a diagonal and beautifully displayed. Served with:

- Italian pasta salad
- Caesar Salad
- Fresh Fruit Display



BREAKFAST

Grab & Go Burritos & Coffee

Scrambled eggs with pan fried potatoes, sauteed peppers, onions and cheese with bacon, and a veggie option with homemade salsa wrapped inside a flour tortilla.

Includes Coffee

Breakfast Box To Go

Small breakfast burrito with fresh fruit cup and pastry and coffee service.

Bloody Mary Bar at Check-In

Featuring Tito's Vodka

Continental Breakfast

Assortment of pastries, fresh fruit, orange juice, coffee station.

Birdie Breakfast Buffet

Scrambled eggs, fresh seasonal fruit, choice of bacon or breakfast sausage, house potatoes, orange juice, freshly brewed coffee and selection of hot tea.

19TH HOLE CELEBRATION MENUS



BRONZE BUFFET

Salad

Choose 1

Mixed Green Italian Salad with 2 Dressings

Caesar Salad

Hot Buffet

Fettuccine Alfredo with Grilled Chicken

Pasta Primavera

Garlic Bread

Dessert

Cookies

Beverage Station

Lemonade or Iced Tea

Coffee, Decaf and Hot Tea



SILVER BUFFET



Salad

Choice of Tossed Green Salad with two dressing,
or Caesar Salad

Hot Buffet

Herb Crusted Casino Roast with Green
Peppercorn Demi Glaze

Grilled BBQ or Cilantro Chicken

...Accompanied By

Roasted Seasonal Vegetables

Herb Roasted Potatoes or Rice Pilaf

Dinner Rolls & Sweet Butter

Dessert

Cookies or Mini Brownie Bars

Includes: Coffee and Lemonade or Iced Tea

PLATINUM BUFFET

Two Hors D'Oeuvres

One hand-past appetizer, and one
stationed Fruit, or Vegetable display

Salad

Butter Leaf Salad Butter Leaf Lettuce with Blue
Cheese, Candied Walnuts, Chopped Bacon, &
Tarragon Vinaigrette

Hot Buffet

Select Two (2)

Herb Crusted Casino Roast with Green
Peppercorn Demi Glaze

Chicken Madeira with a Shiitake Mushroom
Cream Sauce

Substitute Salmon drizzled with a Saffron Cream
Sauce - Add \$1 per person

...Accompanied By

Yukon Gold Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Dinner Rolls & Sweet Butter

Dessert

Mini Carrot cakes, and brownies

Includes: Coffee and Lemonade or Iced Tea



19TH HOLE CELEBRATION MENUS

BOGIE BURGER BAR

Salad

Caesar Salad

Hot Buffet

Angus Burgers w/Veggie Option

BBQ Pulled Pork Sliders or Chicken Breast

(Includes all the burger condiments & fixins')

Sides

Select 2

Antipasto Salad, Cole Slaw,

Potato Salad, Garlic Fries, or Baked Beans

Dessert

Cookies

Includes

Iced Tea or Lemonade



THE FIESTA



Salad

Mixed Green or Caesar

Hot Buffet

Chile Verde and your choice of
Chicken or Beef Fajita Tacos

Spanish Rice

Refried or Whole Beans

Corn & Flour Tortillas

Tortilla Chips

...Accompanied By

Grilled Peppers & Onions, Shredded Cheese,
Salsa, and Pico de Gallo,

Dessert

Cookies

Includes: Lemonade or Iced Tea

BARBECUE BUFFET

Salad

Caesar Salad w/ rolls & butter

Hot Buffet

Select (2)

Tri-Tip or BBQ Ribs

BBQ Chicken

Sides

Select (3)

Baked Beans, Mac & Cheese

Anti-pasta Salad, Cole Slaw, Potato Salad,
or, Corn on The Cobb

Dessert

Mini brownie bars

Includes: Lemonade or Iced Tea



APPETIZERS

DISPLAYED

Wings with Buffalo, BBQ, or Teriyaki Sauce

Charcuterie Board with Assorted Gourmet Meats &
Imported Cheeses, Crackers, Assorted Berries and
Olives

*Vegetable Crudites Display Served with Ranch

Hummus & Pita Chips with Vegetables

*Seasonal Fresh Fruit Display

*Tortilla Chips & House Salsa

Tortilla Chips with House Salsa &
Fresh Guacamole

*Available choices for Platinum Buffet



PASSED

Prosciutto Wrapped Shrimp

Grilled Chicken or Beef Skewers

*Italian Meatball with Marinara Sauce

*Roma Tomato Bruschetta

*Chicken or Vegetable Pot Stickers with Sweet Chili

Dipping Sauce

*Grilled Cheese Triangle in a

Tomato Soup Shooter

*Watermelon, Feta, Mint Skewers

*BBQ Pork Sliders

Priced Per Person for all Appetizers.

TEE TIME TOURNAMENTS

Groups of 16-32 players.

Build your own Iced down bag
of drinks for the cart.

ICY 6 Pack of Beer - 12oz (choose 2 of each)

Coors light, Modelo, 805, Lagunitas, Bud Light, Sierra Nevada, Michelob, Truly, White Claw. Other brands available by request.)

Non Alcoholic Icy 6 Pack Variety

(2 Gatorades, 2 Red Bull, 2 Sports Water Bottles)

DRINKS ON THE COURSE

72-288 Player Tournament Options

Beverage Packages

Distribution priced separately. Available for on-course only.

3 beers | 4 beers

Unlimited beers, water and soda

(12oz cans of Domestic / Import Beers, and Seltzers)

Soft Beverages (Waters, Gatorade, Soda)

Drink Tickets

12 oz. cans of beer or two tickets for a cocktail.

Tickets are redeemable at the Snack Shack, on the Beverage Cart, Restaurant Bar or at the 19th Hole.

BEVERAGE OPTIONS

BEVERAGE STATIONS

Beverage Distribution Station
Min 2 Max 3 per course.

Includes: tent, table, 2 chairs, ice service, two large ice chests, one small ice chest for cocktails, ice, ice replenishment, trash can. These are where your beverage package is distributed.

Limo Cart Rental

Use as a Marshal Beverage Cart to distribute your beverage package to players. Includes ice chest and ice.

PRIVATE BEVERAGE CART

Host a motorized, dedicated on-course beverage cart for your tournament.
Purchase a beverage package and we'll load it on the cart. Cocktails can be hosted or not hosted during your tournament.

Includes cart and bartender



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LAKESIDE BALLROOM AND TERRACE SPACE INFORMATION

For your 19th Hole Celebration, guests will enjoy the beautiful views of the Championship Course 18th hole and lakes while relaxing with friends after golf. The maximum capacity inside the ballroom is 200 guests and 100 guests on the Terrace. Full shotgun tournaments have both rooms for 3 hours of post-event time, and access to the Terrace for registration.

Food & Beverage Minimums to Host on Terrace or Ballroom

Tuesday / Wednesday / Thursday

Monday / Friday

Saturday / Sunday



Clubhouse space rental fees are waived if you meet the above stated F&B minimum.
The ceremony site is priced separately.



BANQUET MENU PACKAGE INCLUSIONS

Three hours of post-round room use.
Room set-up and clean up by Coyote Creek
Banquet Staff.

Banquet Servers to Assist During Event
Tables and Chairs.

House ivory linen and cloth napkins,
china, stemware, and flatware.

General Information

Food and Beverage / Mandatory Surcharge / Course Arrangements

MINIMUM EXPENDITURE AS INDICATED ON THE GOLF AGREEMENT

This is the minimum amount (“Minimum Expenditure”) that must be spent by you or your guests at your event for food and beverages, even if the number of guests who attend your event is less than the final attendance figure that you supply to us.

Our Food and Beverage department will provide you with catering services for your golf event. You will be required to sign a Banquet Event Order (BEO), which will be sent to you that will confirm food and beverage requirements and the agenda for your event. You will notify us within no more than 3 days of receipt of the BEO if you want us to make any changes to the BEO. Menu pricing can be guaranteed 90 days prior to the event. Menu selections must be confirmed with our Food and Beverage Department at the 30 day details meeting. We reserve the right to change the location of meals, beverage set ups and award ceremonies depending upon the Guaranteed Guest Count.

All food and beverage prices are subject to a mandatory surcharge for additional administrative and overhead costs involved in hosting your event, paid directly to Coyote Creek Golf Club as well as any applicable state tax incurred in connection with your event at the then current rate at the time of your event.

All food and beverage consumed on site must be purchased from us. Pre-arranged and approved food vendor for on course consumption during play may not replace a meal and is subject signing an outside catering policy form.

We do not permit the service of alcoholic beverages to anyone who is under the age of 21 or who we determine is intoxicated. Outside alcohol including beer and liquor is forbidden. Work with course on sponsored on-course tastings during a golf event. Alcohol for pre-arranged cocktail holes is to be purchased through Coyote Creek Golf Club.





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Visit our website at: www.CoyoteCreekGolf.com

Located at: One Coyote Creek Golf Drive | Morgan Hill, CA 95037

Coyote Creek reserves the right to update menus and prices at any time. Updated 11/2024.