

TOURNAMENTS

THE RISE RESORT & THE EDGE RESTAURANT

2025 EDITION

*PLAY WHERE
LEGENDS ARE
MADE*

GOLF TOURNAMENTS AT
THE RISE RESORT

**Elevate Your
Event** with
World Class Golf





ABOUT US

THE RISE RESORT RISE TO NEW EXPERIENCES

Nestled in a picturesque setting overlooking Okanagan Lake, The Rise Resort offers a luxurious and versatile venue perfect for weddings, corporate gatherings, and special celebrations. Our elegant facilities blend modern sophistication with natural beauty, creating an enchanting atmosphere for any event.

From our Stellar Banquet Room to the Apatite Private Dining Room, each area is designed to provide a stunning backdrop for your occasion. Guests will be treated to top-notch amenities and exceptional service, ensuring a seamless and memorable experience.

Indulge in our gourmet catering, where culinary excellence meets creativity, with menus tailored by **Executive Chef Kevin Cooper**. At The Rise Resort, we are dedicated to making your event a masterpiece, leaving you and your guests with lasting impressions.

ELEVATE YOUR EVENT AT THE RISE RESORT, WHERE EVERY MOMENT IS CRAFTED TO PERFECTION



RISE RESORT & EVENT CENTRE: ON THE EDGE OF THE OKANAGAN

Welcome to Rise Resort & Event Centre, Vernon's newest premier destination for unforgettable events. Our facility features a stunning 30,000 square foot multi-amenity building designed to impress and inspire. Here, you'll find everything you need to create memorable experiences, all set against the breathtaking backdrop of Okanagan Lake and the City of Vernon.

Our Facilities Include:

The Edge Restaurant and Bar Savor gourmet cuisine while enjoying panoramic views from our 120-seat casual dining area. The top floor boasts 30-foot floor-to-ceiling windows and a multi-level patio, perfect for both sunny days and starry nights.

Apatite Private Dining Host your next business meeting, conference, or corporate retreat in a sophisticated environment equipped with the latest technology and amenities

Stellar Banquet Room Celebrate your special day in a romantic setting with stunning vistas, impeccable service, and packages tailored to your every need.

Dante's Golf Simulator Lounge Experience the thrill of golf year-round with our state-of-the-art golf simulators, ideal for both casual play and competitive events. Perfect for smaller groups including work functions and staff appreciation.

Boasting state-of-the-art design and architecture, our venue is the epitome of luxury and elegance. The 180-degree panoramic views from our top floor will leave your guests in awe, creating the perfect setting for any occasion. Whether you're planning an intimate gathering or a grand celebration, The Rise Resort & Edge Events Centre offers the perfect blend of sophistication and natural beauty.

Book your event with us and let our dedicated team of professionals bring your vision to life. We are committed to making every moment unforgettable. Elevate your event experience with us and create memories that will last a lifetime.



STELLAR ROOM

Ideal for Any Occasion

Create the wedding of your dreams with a romantic setting, exquisite decor, and personalized service that ensures your special day is truly memorable.

Impress clients and colleagues with a sophisticated venue that provides all the amenities needed for successful meetings, conferences, and corporate gatherings.

From anniversaries to milestone birthdays, The Stellar Room is the perfect place to celebrate life's special moments in style.

The Stellar Room: A Premium Banquet Space

Discover the epitome of elegance and sophistication in The Stellar Room, our premier banquet space designed to accommodate up to 150 guests. Perfect for weddings, corporate events, gala dinners, and special celebrations, The Stellar Room combines luxurious ambiance with cutting-edge amenities to create an unforgettable event experience.

APATITE ROOM

Welcome to Apatite, our exclusive private dining room that combines the elegance of fine dining with the intimate ambiance of a personal gathering space. Aptly named after the precious stone, Apatite evokes both the allure of its crystalline beauty and the promise of a delightful dining experience, as its pronunciation resonates with "appetite."

ON THE EDGE OF WHAT'S NEXT



DANTE'S GOLF LOUNGE

The ultimate destination for golf enthusiasts and casual players alike. Located within The Edge @ The Rise Resort, Dante's features two state-of-the-art simulator bays from Foresight Golf, offering an unparalleled indoor golf experience. Whether you're perfecting your swing, playing fun golf games, taking lessons from our expert instructors, or getting fitted for the latest clubs, Dante's has something for everyone.

But the experience doesn't stop at golf. Our lounge is equipped with multiple TVs, so you can catch up on the latest sports action or enjoy your favorite shows. Our full-service food and drink menu ensures that you can indulge in delicious meals and refreshing beverages while you relax with friends.

Dante's Golf Lounge is the perfect place to unwind, have fun, and enjoy a great time any time of the year. Join us and discover why Dante's is the premier spot for golf and entertainment in Vernon.





Fred Couples | SIGNATURE GOLF COURSE

ABOUT THE COURSE

WHERE GREENS MEET BLUE

Host Your Next Tournament at The Rise

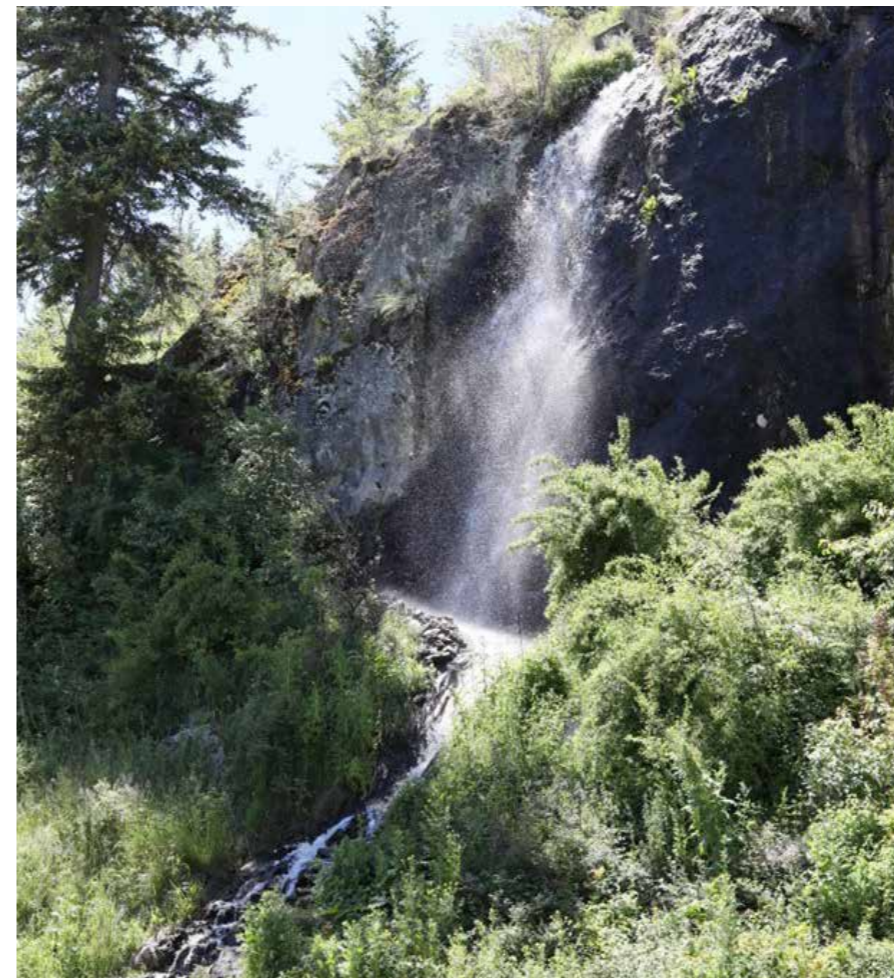
Experience the ultimate golfing destination at The Rise, where championship-level conditions and breathtaking views create the ideal setting for your next tournament. Crafted by the world-renowned duo of Fred Couples and Gene Bates, the Signature Course spans over 6,600 yards of meticulously maintained fairways, offering an unforgettable golfing experience for players of all skill levels.

Perched 1,000 feet above the scenic Okanagan Lake, The Rise features a dynamic layout with generous landing areas and six sets of tees on every hole, ensuring an enjoyable and competitive challenge for all participants. With 12 holes showcasing panoramic views of Okanagan Lake, your event will be surrounded by natural beauty that provides both a stunning backdrop and a unique sense of elevation—literally and figuratively.

Designed with versatility in mind, The Rise's signature course accommodates diverse tournament formats, making it the perfect choice for events of any size. The combination of challenging holes and serene surroundings guarantees a memorable experience both on and off the course.

In addition to outstanding course conditions, The Rise offers comprehensive amenities to support your event. From the Okanagan's largest putting greens to personalized tournament services, we ensure that your event runs smoothly and exceeds expectations.

Rise above the ordinary—host your next tournament at The Rise and treat your participants to a golfing experience that blends luxury, competition, and the unparalleled beauty of the Okanagan.



GREEN FEES

MONDAY - THURSDAY	125pp
FRIDAY & SUNDAY	135pp

- Choice of Morning or Afternoon Shotgun start
- Minimum 120 players
- Includes shared golf cart per person with GPS
- Tournament scoring services and assistance included
- Includes 2 additional carts for volunteers/organizers
- Tax not included

ADD-ONS

PREMIUM RENTAL SET	70pp
DANTE'S GOLF LOUNGE	400 / 2 hrs
	750 / 4hrs
GOLF SHOP VOUCHER	10pp
TEE GIFT	Call for Options & pricing
ADDITIONAL GOLF CART	50 per cart
BOTTLED WATER	3pp
SLEEVE OF GOLF BALLS	Call for pricing





SOMETHING SMALL (PRICING PER DOZEN)

OKANAGAN CAPRESE VEGGIE 38 Pink Peppercorn Happy Days Goat Cheese, Heirloom Bruschetta, house made Parmesan chive cracker	PACIFIC SOCKEYE SALMON GRAVLAX 48 Cured Salmon, Tarragon & Dill Cream Cheese Crispy Capers, Pickled Fennel, Sweet Potato Chip
STEAK TARTARE 62 AAA Grass Fed Tenderloin, crispy capers, pickled shallots, herb Brewhouse Mustard, brioche crostini	COCONUT PANKO PRAWNS DF 60 Pacific Prawns Mango Sweet Chili Marmalade
AHI TUNA BLACK SESAME CONE DF 60 Fresh Ahi Tuna marinated in Huly Huly Sauce, pickled papaya & ginger, Yuzu Wasabi Aioli	INDIVIDUAL TRUFFLE FRY VEGGIE GF 36 Parmesan Cheese, Chives, Siracha Chipotle Aioli
PROSCIUTTO WRAPPED HOKAIDO SCALLOP GF 72 Citrus Garlic Beurre Blanc	CRISPY DUCK WINGS GF 36 Salt & Lemon Pepper, Rioja Sauce, Caribbean Sauce
ANTIPASTO SKEWERS GF 36 Burrata, Local Helmut's salami, Marinated Olives & Artichoke	STUFFED SWEET DROP PEPPERS VEGAN GF 48 Whipped Tofu, Roasted Garlic, fresh herbs, microgreens
KAKIAGE VEGETABLES VEGAN 36 Tempura Local Farm Fresh Julienned Vegetables, Vegan Chimichurri Aioli	OYSTER CAESAR SHOT GF 60 Freshly Shucked Pacific Oyster served in a mini-Caesar Shot glass
ISLAND FARMS BISON MEATBALL GF 48 Marinara Sauce, Shaved Grana Padano	

Gratuity and prices are not included. Pricing is subject to change without notice. All menus must be submitted and confirmed by our team at least 14 days prior to your event

PLATTERS (PER PERSON PRICING MINIMUM 20PP)

Exquisite appetizers and platters are the hallmark of our venue, where each bite is a harmonious blend of artistry and flavor, setting the stage for an unforgettable culinary experience.

SEAFOOD TOWER (MARKET PRICE) Lobster Tails, Crab Claws, Pacific Shrimp, House Smoked Salmon, Oysters on the Half Shell, Cocktail Sauce, Lemon Dill Crème Fraiche, Mignonette	DIPS & SPREADS PLATTER 6pp Roasted Red Pepper & Feta Dip, Spinach Caramelized Onion & Artichoke Spread, Smoked Pacific Salmon & Buttered Leeks, Selection of Breads and Crackers
VEGETABLE PLATTER VEGAN GF 6pp Always Farm Fresh, Always Local Seasonal Vegetables, Lime & Roasted Garlic Vegan Ranch	ASSORTED DELICATESSEN ¼ SANDWICHES 12pp GF options available
CHARCUTERIE PLATTER 10pp A Selection of Local Cured Meats, Okanagan Cheeses, Wine Jelly, Brewhouse Mustard, Marinated Olives, Garlic Crostini, Raincrisp Crackers	
OKANAGAN FRUIT PLATTER GF 6pp Seasonal Valley Fruits, Raspberry Vanilla Yogurt	
TROPICAL FRUIT PLATTER GF 8pp Seasonal Exotic Fruits, Coconut Lychee Yogurt	

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BANQUET MENU 02



SOMETHING FOR LUNCH (PRICING PER TWO COURSE)

- SOUP CHOICES** 18pp
Coastal Seafood Chowder | Vegan Butternut Squash | Wild Mushroom | Prawn Bisque
- SALAD CHOICES** 24pp
Okanagan Beet | Baby Kale & Romaine Caesar | Local House Greens & Fruit
- LUNCH CHOICES** 25pp
Assorted Gourmet Delicatessen Sandwiches
- PACIFIC SOCKEYE SALMON** 32pp
Peppercorn Red Quinoa Pilaf, Citrus Garlic Beurre Blanc, Charred Broccolini
- FARM FRESH ROASTED CHICKEN BREAST** 28pp
Warm Cous Cous Salad, Marinara Sauce, Chimichurri
- GNOCCHI VEGAN** 25pp
Roasted Corn & Jalapeno, Oat Milk, caramelized Cippolini Onions, Herb Oil, Micro Arugula



SOMETHING PLATED OR FAMILY STYLE

Two Course meal: \$78 per person
Three Course Menu: \$88 per person
Four Course Menu: \$125 per person

Soup Choices

Coastal seafood chowder | Vegan butternut squash | Wild mushroom | Prawn bisque

Salad Choices

Okanagan beet | Baby kale and romaine caesar | Local house greens and fruit

Dessert Choices

Okanagan berry cheesecake
Double chocolate Torte cake (GF)
Coupe Denmark (Chocolate Sunday)

BLACK ANGUS SHORT RIB

Slow Braised AAA Canadian Short Rib, Duck Fat Confit Fingerling Potatoes, Broccolini, Chocolate Merlot Demi-Glace, Crispy Shallots

B.C SABLEFISH GF

Marinated with Lemon Pepper & Smoked Paprika, Spinach & Leek Risotto, Roasted Yellow Pepper Coulis, Chili Oil

CHAMPAGNE CHICKEN

Local Colonial Farms Chicken Supreme, Champagne, Caper, Roasted Garlic Cream Sauce, Red quinoa Pilaf, Caramelized Baby Carrots

STUFFED ACORN SQUASH VEGAN GF

Butternut Squash Ragout, Sauteed Peppers, Vegan Mozzarella

NEW YORK STRIPLIN

7oz AAA Alberta Grass Fed Beef, Five Peppercorn Brandy Sauce, Pear Williams Potato, Grilled Asparagus, Roasted Baby Beets

PEACE COUNTRY LAMB SHANK

Warm Cous Cous Salad, Mint Jelly, Baby Zucchini, Merlot Lamb Jus, Crispy Potato Strings

BEET RAVIOLI VEGAN

Coconut Cajun cream sauce, arugula, basil vinaigrette, vegan mozzarella

"Indulge in a feast for the senses with our banquet menu, where every dish is a masterpiece crafted to delight and inspire."

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BRUNCH BUFFET MENU 03



BRUNCH BUFFET 78 PER PERSON

Eggs Benedict Topped with Smoked salmon & Basil Hollandaise

Local Sausage & Bacon

House Cut Home Fries

Scrambled Eggs (Upgrade with chef attended omelette station)

Breadbasket assorted butters

Mini Danish & Cinnamon Buns

Baked B.C Lingcod with yuzu, caper cream Sauce.

Roast Whole Chicken, Shitake Jus and Shimeji Mushrooms

Assorted Cheese & Charcuterie Board

Pastries and Delectable Sweets

Add a seafood tower (market Price)
Add a Belgium Waffle Station 8pp

Inquire for a Custom Chef Created High End Buffet Menu

DINNER BUFFET PRICING PER PERSON

SALADS

1. Pickled Jicama & Tropical Fruit Salad
2. Honey Mustard Potato Salad
3. Peppercorn Ranch Fusilli Salad
4. Grilled Vegetable
5. Antipasto Salad Tapenade Vinaigrette

ENTREES- SEASONAL

Steamed Vegetables, Roasted Herb & Garlic Potatoes, Five Layer Lasagna (make it Vegetarian)

CARVED ITEM

AAA Prime Rib with Horseradish au Jus 78pp

Stuffed Pork loin Saltimbocca with Basil Marinara Sauce 70pp

Peace Country Leg of Lamb with Peppermint Shallot Sauce 76pp

Local Colonial Farms chicken Chefs choice 72pp

DESSERTS

A selection of Assorted House Baked Pies, Cakes, Chocolate Mousse, Crème Caramel

LATE NIGHT BUFFET PRICING PER DOZEN

Mini Short Rib Sliders with Coleslaw & Horseradish Aioli TBA

Mini Spanakopita with Tzatziki 48

Glazed Bourbon Baby Back Ribs 42

Individual Poutine TBA

Chicken Teriyaki Skewers with grilled Pineapple 54

BBQ BUFFET 54 PER PERSON

A Selection of our signature Edge Beef & Bison Burger, Colonial Farms Chicken Burger and a Veggie Burger
-Burger Garnishes and Condiment
-Sesame Seed Brioche Hamburger Buns/ GF Available
- Apple & Fennel Coleslaw

(Add on Nathans Hot Dog or Bavarian Smokie with all the condiments and garnishes) 8pp

ICE CREAM PARLOUR & CANDY BUFFET BUFFET 14 PER PERSON

A Variety of House Made Ice Creams with a selection of Candy, Chocolate bars and Various Sundae Toppings



Gratuity and prices are not included. Pricing is subject to change without notice.
All menus must be submitted and confirmed by our team at least 14 days prior to your event

“Great bartending is an art form that transforms simple ingredients into unforgettable experiences, one perfectly crafted drink at a time.”

BAR SERVICE

We are pleased to offer a variety of bar service options

All bar setups include basic alcohol brands. If you wish to offer premium options, please inquire. No outside alcohol permitted, Penalty will apply.

A beautiful way to cheers a perfect day!

Welcome Drink

Host provides a welcome beverage to each guest as they arrive

Host Tab

Available inside and/or outside

Drink Tickets

Host provides drink tickets for guests to redeem.

Cash Bar | Beer 16 oz \$10 | Highballs 1 oz \$10 Cider 3.55 ml \$10.00

Guests responsible for their own beverage costs.

Wine 6oz \$14

Please inquire about our wine list for table service.

Cocktails \$15

Lime margarita | Old fashioned | Aperol spritz | Negroni

None alcoholic \$5

Pop | Juice | Coffee | Tea

Sparkling Wine

Winemakers Cut Fidelia \$47 | Frind Sparkling Brut \$67
O'Rourke Sparkling Riesling \$70

White Wine

Mayhem Pinot Gris \$52 | 50th Parallel Riesling \$50
O'Rourke Chardonnay \$55 | Church & State Sauvignon Blanc \$57

Rose Wine

S'Milka Vista Sparkling Rose \$65
Joyride Rose \$55

Red Wine

Bench 1775 Merlot \$57 | Bar Dog Pinot Noir \$56 |
Mt.Boucherie Syrah Reserve \$57 | Tinto Negro Malbec \$49



TERMS & CONDITIONS

1. Reservation and Booking

- 1.1. To reserve a date for a golf tournament at The Rise Resort, a completed booking form and a non-refundable deposit of 20% of the total event fee is required.
- 1.2. Bookings are confirmed only once the deposit is received, and an event contract is signed by both parties.
- 1.3. The final guest count and event details must be confirmed 14 days prior to the event date.

2. Payment Terms

- 2.1. Payment schedule of 50% of estimated total costs is due 6 months prior.
- 2.2. Full payment for the golf tournament is due 14 days prior to the event date unless otherwise agreed upon in writing.
- 2.3. Payments can be made via e-transfer, check, or credit card with a 3% fee
- 2.4. If full payment is not received by the due date, The Rise Resort reserves the right to cancel or reschedule the event.

3. Cancellations and Refunds

- 3.1. Cancellations must be made in writing to The Rise Resort.
- 3.2. Cancellations made 60 days or more before the tournament will forfeit the original deposit.
- 3.3. Cancellations made within 60-14 days of the event will forfeit the 50% payment of estimated costs as per the payment schedule.
- 3.4 Cancellations inside 14 days will forfeit the full payment
- 3.4. In the event of inclement weather or unforeseen circumstances that affect the event, The Rise Resort will work with the client to reschedule the tournament or provide a partial refund based on services rendered.

4. Event Management and Staff

- 4.1. The Rise Resort will provide event coordination and on-site staff to assist with tournament setup, management, and operation.
- 4.2. A tournament director will be assigned to oversee all aspects of the event, including coordination of tee times, scoring, and event logistics.
- 4.3. All players and attendees must adhere to the golf course's rules and code of conduct, as outlined in the player guidelines provided by The Rise Resort.
5. Tournament Format
- 5.1. The tournament format, including tee times, rules, and event schedule, will be customized in coordination with The Rise Resort's event planning team.

6. Weather and Course Conditions

- 6.1. The Rise Resort will make every effort to ensure the golf course is in excellent condition for your tournament.
- 6.2. In the case of adverse weather (e.g., heavy rain, lightning), The Rise Resort reserves the right to delay, suspend, or cancel the tournament for the safety of participants.
- 6.3. A rain check or rescheduling options may be offered based on the nature and severity of the weather disruption.

7. Liability and Insurance

- 7.1. The Rise Resort will not be held responsible for any injury, loss, or damage to personal property incurred during the tournament.
- 7.2. It is recommended that the organizer secure event insurance to cover potential risks associated with the tournament.

8. Alcohol and Catering

- 8.1. The Rise Resort provides food and beverage services for tournaments. External catering or alcohol is not permitted unless pre-approved by The Rise Resort.
- 8.2. Alcoholic beverages must be consumed in accordance with The Rise Resort's policy and British Columbia's Liquor Licencing Regulations.
- 8.3. The event organizer is responsible for any damage or disturbances caused by guests' alcohol consumption.

9. Conduct and Behavior

- 9.1. All participants must conduct themselves in a respectful manner. The Rise Resort reserves the right to remove any individuals who exhibit disruptive behavior or violate the code of conduct.
- 9.2. Any damage to resort property or golf course facilities caused by participants will be the responsibility of the event organizer and will incur additional charges.

10. Marketing and Photography

- 10.1. By participating in the golf tournament, participants consent to the use of their likeness, name, and photographs in promotional materials by The Rise Resort.
- 10.2. The event organizer may request specific exclusions if they do not wish to have certain individuals photographed or featured in promotional content.

11. Force Majeure

- 11.1. The Rise Resort will not be held liable for any failure to perform its obligations under these terms and conditions if such failure is caused by an event beyond the reasonable control of The Rise Resort, including, but not limited to, natural disasters, strikes, pandemics, or government regulations.

12. Governing Law

- 12.1. These terms and conditions shall be governed by and construed in accordance with the laws of British Columbia.
- 12.2. Any disputes arising from these terms and conditions shall be subject to the exclusive jurisdiction of the courts located in British Columbia.

13. Modifications

- 13.1. The Rise Resort reserves the right to modify these terms and conditions at any time. Any such modifications will be communicated to the event organizer in writing.

Liability and Safety Policy

The Rise Resort (the "Resort") and its affiliated premises, including all surrounding roads, pathways, and outdoor areas, prioritize the safety of our guests. However, the Resort shall not be held liable for any injuries, accidents, or damages that occur during the course of your visit to the Resort or any of its premises.

By entering the Resort's premises or participating in any event held at the Resort, you acknowledge and accept the following terms:
Assumption of Risk

You understand and agree that, while the Resort takes all reasonable precautions to ensure a safe environment, there are inherent risks associated with activities on the Resort's premises. You assume full responsibility for any personal injury, property damage, or loss suffered by you or your guests that may occur on the premises, including areas adjacent to the Resort such as roads and paths leading to and from the venue.
Waiver of Liability

You agree to waive any and all claims that you have or may in the future have against the Resort, its owners, officers, employees, agents, contractors, and affiliates (collectively the "Releasees") and to release the Releasees from any and all liability, loss, expense, injury, claims, demands, actions, causes of action, or damages, including but not limited to personal injury or property damage, arising out of or in connection with the use of the Resort premises, facilities, or any associated areas, due to any cause whatsoever including the negligence of the Releasees, breach of contract, breach of any statutory or other duty of care including any duty of care owed under the British Columbia Occupiers Liability Act.
Injury and Accident Prevention

The Resort does not assume responsibility for accidents or injuries that result from falls, trips, or any other personal accidents on the premises. Guests and participants are encouraged to remain vigilant and take appropriate care when walking, participating in activities, or engaging with any aspect of the Resort's facilities.

Indemnification

You agree to indemnify, defend, and hold harmless the Releasees for any and all liability, costs, expenses, claims, losses, or damages, (including legal fees on a full indemnity basis), for damage to the Resort property and damage to the property of or personal injury to any third party, arising from any incident occurring on the Resort premises or in connection with any activities held on the premises related in any way to your event. This includes, but is not limited to, any injury, death, or property damage sustained by you, your guests, or any third party.

General Terms

In the event of an injury or medical emergency, the Resort will make reasonable efforts to assist, but the Resort is not responsible for providing medical treatment or for any medical costs incurred during or resulting from the event.

This agreement and any rights, duties, and obligations as between the parties shall be governed and interpreted solely in accordance with the laws of British Columbia and no other jurisdiction. Any litigation involving the parties to this agreement shall be brought solely within British Columbia and shall be within the exclusive jurisdiction of the Courts of British Columbia.

If any part of this agreement is deemed unenforceable, the remaining terms shall remain an enforceable contract between the parties. In entering into this agreement, you agree that you are not relying upon any oral or written representations or statements made by the Releasees with respect to the safety of the event or activities at the Resort.

You acknowledge and agree that you have read and understand the terms of this agreement and are aware that by signing this agreement you are waiving certain legal rights that you or your heirs, next of kin, executors, administrators, assigns, and representatives may have against the Releasees.



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CONTACT

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