

2008 TOURNAMENT PACKAGE

SOUTH COURSE



Annika Sorenstam, 2001 BMO Canadian Women's Open, August 2001



John Rollins, 2002 Canadian Open, September 2002

NORTH COURSE



Jim Furyk, 2007 Canadian Open North Course, July 2007



Vijay Singh, Sergio Garcia, Mike Weir and David Duval, Telus Skins Game, July 2001



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WELCOME TO ANGUS GLEN 2008

Thank you for considering us as the Host Site for your event.

2007 was an exciting year for Angus Glen. The Canadian Open was contested on our North Course and provided countless thrills and excitement. From Hunter Mahan's opening round 62 that included 2 eagles from the fairway, to Jim Furyk's phenomenal final round, where he aced the par 3 fourth hole.

Angus Glen is the only golf course in North America to host a national Open on each of its golf courses. That's a distinction we are very proud of and one you can pass onto your guests. No matter which course you play at Angus Glen, the Pro's have tried their luck there too.

Angus Glen's strength is catering to the corporate and charity event. Our goal is to ensure that every guest entering our doors leaves at the end of the day with a wonderful and lasting experience.

Every event at Angus Glen is assigned a specific Key Account Event Manager. They will assist you every step of the way to ensure your event is a huge success. Angus Glen is proud to be the recipient of the Best Service Award in Canada at a Public Facility year after year since we opened our doors. Our courteous and award winning staff look forward to making the day enjoyable for you and your guests.

Open all year round, the Angus Glen Clubhouse is a great place to hold business meetings, conferences, or holiday parties. Speak with your Key Account Event Manager regarding the endless possibilities we have to offer.

This information package highlights the available services and pricing. Our professional team is always available to discuss and accommodate your special requests to make it a day to remember.



ANGUS GLEN GOLF CLUB

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Fax: 905-887-7471

GOLF EVENTS

Kelly Wayling, Director of Sales and Events
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For any Corporate Merchandise or event enhancements contact your
Key Account Event Manager.



TEE TIMES

Green Fee	\$175.00 Per Person
Non-Prime Green Fee (Weekends and Holidays after 12:00 pm)	\$120.00 Per Person

MORNING SHOTGUN

7:30 am Shotgun Start

80 golfers or less	\$15,000 Flat Rate
More than 80 golfers	\$15,000 plus \$175 per person for every golfer over 80

AFTERNOON SHOTGUNS

1:30 PM Shotgun Start	\$26,500.00 Flat Rate
Double Course 1:30 PM Shotgun Start	\$52,000.00 Flat Rate
Course Closure	\$35,000.00 Flat Rate
Double Course Closure	\$69,000.00 Flat Rate

All pricing above includes use of the locker rooms, driving range, golf carts, bottle of water for every guest, bag tags, GPS and score cards.

Rental Clubs

Callaway or Taylor Made - \$40.00 per set.

All prices are subject to applicable taxes.



IMPORTANT PROCEDURES, TIMELINES AND SUGGESTIONS

SECURE YOUR DATE

Contact one of our Key Account Managers to confirm availability of the date you wish to host your event on. The manager will forward you a copy of the contract. Please return this signed contract along with the first installment of the deposit to secure your date and times.

REVIEW THE TOURNAMENT MENU

Please find a complete tournament menu in this package for all your hospitality needs. Your Key Account manager will be able to guide you through the menu and assist you with any special requests you may have.

NB: Final revisions to your menu selection are due 30 days in advance.

GIVE-AWAY'S/PRIZES/AUCTIONS

Allow Angus Glen's expert team to assist you with your event prizing, welcome gifts and auction items. Your Key Account Manager is always available to meet with you to discuss your needs.

NB: All deliveries to Angus Glen must be coordinated through your Key Account Manager.

FORMAT AND CONTESTS

The Key Account Manager for your event will discuss with you the format of play for the day as well as on-course contests or special events (such as Million Dollar Challenge or Beat the Pro) that will greatly enhance your day.

FINALIZING NUMBERS FOR GOLF AND HOSPITALITY

Included with the contract you will receive a confirmation sheet that is due 10 days in advance of your event.

THE FOURSOME LIST

Please forward your complete foursome list either from a template your Key Account Manager will supply or in an Excel format (with first and last names in separate columns) 2 days prior to your event. The accuracy of this list is critical to the success of your event and allows Angus Glen to provide the best possible service to your guests.



Take your event to the next level and exceed your guests' expectations!

MERCHANDISE

Clothing, golf clubs, electronics or any innovative product that just hit the market – we'll get it for you – at the best price!

EVENT SIGNAGE

Angus Glen Golf Club can help you brand your event. You've selected Angus Glen Golf Club to host your Golf Tournament, why not use us to provide your sponsor signs? Anything from Hole Signage to Banners and much more.

HOLE-IN-ONE INSURANCE

Cars, trucks, boats, sea-doo's, cash, anything your tournament desires. Angus Glen can arrange for the vehicles and the insurance to bring your event to the next level.

AUCTION SYSTEM

Ask your Key Account Event Manager for our diverse auction item lists from electronics to art to sports memorabilia. Angus Glen has a wide variety of unique ideas to add depth to your existing auction items. We provide items at a below retail cost and you keep the difference between our cost and the bid amount.

GPS ADVERTISING PACKAGE

The newest advertising medium for your sponsors. Place digital hole signs or banners on the GPS units in the golf carts during your event. The scorecard and leaderboard function will thrill your golfers during the round.

ATHLETES VIDEO

A fantastic new service that provides your event with its own professionally designed web site, swing analysis and complete event photography. Within your web site participants receive private access to a video of their golf swing, they can view, print and share their team picture and stay connected to your event all year long.

THE MILLION DOLLAR CHALLENGE!

Imagine one of your guests going home a million dollars richer! Give your guests a shot at our Million Dollar Challenge. The shots are taken from 165 yards like the pros and if they go in.....



CASH CARDS

If you're not sure what to get the golfer that has everything, this allows your prize winners to choose what "they" want from our magnificent pro shop.

PHOTOGRAPHY

We are committed to the highest quality of photography and complete guest satisfaction. Photo Marketing and Corporate Branding paired with Digital and Conventional photography, single and group photos, fast guaranteed results and a wide selection of photographic presentation items will all create a cost effective marketing tool that will be a highlight of your event.

FANTASY GOLF CARDS

A new great way for your golfers to compete at any level and, at the same time, raise money for your event. These scratch off scorecards can be customized for your event. You control the categories they compete in (lowest score, most birdies, most eagles, etc.). You determine the prizes.

MANUFACTURER DEMONSTRATIONS

Whether it's set up on the driving range before the round or on-course, this allows your guests to test new, top of the line golf equipment. Qualified representatives from leading golf club manufacturers will be on hand to show what's "hot" in the way of technological advances in the industry.

Please speak to your Key Account Manager for more details.

ADDITIONAL SERVICES

Providing superior service is a top priority for all our guests at Angus Glen so why not provide an unforgettable day for your guests and treat them to a day of luxury. Please speak to your Key Account Manager for more details about barber and salon services, cigars and accommodation discounts.

CAR WASH

Have your guests' car washed while they play golf and maybe have a gift placed in their passenger seat for when they depart.

MASSAGE AND STRETCH

It's a new way of looking at golf – Massage or Stretch each muscle group that your guests use during their round. Certified professionals, stretch tables and a relaxing atmosphere is all you need to add to make your guests' experience that much more enjoyable.

VALET PARKING

Let Angus Glen park all of your guests' cars before they embark on a day to remember.



ANGUS GLEN GOLF ACADEMY

A list of Seven Programs to choose from:

WALK THE LINE

One hour opportunity for participants to receive tips and instruction on the range from a Certified Instructor.

\$195.00 per instructor, Unlimited number of participants

3 STATION LEARNING CLINIC

Three stations offering instruction will be set up for a 90 minute session. Areas of instruction, full swing, short game and video analysis.

\$525.00 per foursome

DEMONSTRATION CLINIC, TRICK & SPECIALTY SHOTS

A great choice for entertainment! Watch an Instructor wow your group with a variety of trick shots and those shots you thought were impossible.

\$250.00 per 1.5 hours, Unlimited number of participants

PLAY WITH THE PROFESSIONALS

Golf professionals will be on hand to play golf for one hole with each foursome, offering some quick tips and entertainment for the group.

\$750.00 per professional

PAR 3 BEAT THE PROFESSIONALS

A chance for your participants to try and hit closer to the pin than our professional. If you beat him, you win a prize. Also, you can use the professionals shot as the shot of choice on the hole.

\$750.00 per professional

GOLF SCHOOL FOR NON-GOLF PARTICIPANTS

A great learning experience for non-golfing participants. They will enjoy 3 hours of golf instruction and related learning about the great game of golf.

\$75.00 per participant, Maximum 6 participants, Maximum ratio is 6 to 1

AUCTION ITEMS

Great for fundraisers, a foursome for a one day school, where the winners will enjoy 5 hours of comprehensive instruction including video analysis and take home learning manual. Retail value = \$2400.

\$750.00



THANK YOU TO OUR CORPORATE PARTNERS

Pioneer



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COMMUNITIES

Kennedy
greenhouses


If you would like to use any of our partners products as prizes, gifts or auction items, please speak with your Key Account Event Manager.



— TOURNAMENT MENU —



CONTINENTAL BREAKFAST

FRESH BAKED MUFFINS, DANISH PASTRIES
CROISSANTS, BAGELS WITH PRESERVES & CREAM CHEESE
ASSORTED CEREALS
FRESH FRUIT BOWL
JUICES,
COFFEE & TEA

\$9.85 PER PERSON

BREAKFAST BUFFET

SCRAMBLED EGGS, BACON, SAUSAGE
HAM, HASHED POTATOES,
FRESH BAKED MUFFINS, FRENCH TOAST,
BAGELS & CREAM CHEESE,
ASSORTED JUICES
COFFEE & TEA

\$16.85 PER PERSON



BOX LUNCH

TUNA & DELI MEAT SANDWICHES ON 10-GRAIN BREAD
RED DELICIOUS APPLE, COOKIES, POTATO CHIPS, SOFT DRINK

\$12.85 PER PERSON

BBQ LUNCH

HAMBURGER, CHICKEN BREAST, SAUSAGE, HOT DOG,
TOSSED ROMAINE SALAD WITH HOUSE VINAIGRETTE,
POTATO CHIPS, SOFT DRINKS, BOTTLED WATER

\$14.85 PER PERSON

(ADDITIONS TO BBQ LUNCH)

4 OZ. FAST FRY BEEF STEAK	\$4.50/PP
4 OZ. SALMON FILLET	\$4.50/PP
POTATO & GREEN-BEAN SALAD	
PASTA SALAD - COLESLAW - EACH	\$1.75/PP
GREEK SALAD	\$2.50/PP

ITALIAN PICNIC

VEAL CUTLET OR GRILLED CHICKEN BREAST ON A CRUSTY CALABRESE BUN,
ACCOMPANIED BY TOMATO SAUCE & MIXED FRIED BELL PEPPERS,
PICKLED EGGPLANT, GREEK ROMAINE SALAD,
ASPARAGUS-ARTICHOKE-SUNDRIED TOMATO & GARLIC BOWTIE PASTA SALAD,
SOFT DRINKS, BOTTLED WATER

\$18.25 PER PERSON

DELI LUNCH

ASSORTED BREADS & BUTTER, ASSORTMENT OF DELI MEATS,
POTATO AND GREEN BEAN SALAD WITH POMMERY MUSTARD DRESSING
TOSSED GARDEN LETTUCE SALAD, ASSORTED COOKIE PLATTERS, BROWNIES,
SOFT DRINKS, BOTTLED WATER

\$18.25 PER PERSON

There is a \$5.00 per person surcharge placed on these lunch prices when ordered Post Golf.



EXECUTIVE LUNCH (STATIONED)

(STATION ONE)

5 OZ. GRILLED NEW YORK STRIP-LOIN MEDALLION
6 OZ. MARINATED CHICKEN BREAST
PASTA PRIMAVERA

(STATION TWO)

DINNER ROLLS AND BUTTER
TOMATO FETA & MIXED OLIVE PLATTER
MIXED CALIFORNIA GREENS WITH BALSAMIC DRESSING

(STATION THREE)

ASSORTED CAKES, FLANS, PASTRIES & FRUIT PLATTERS
COFFEE & TEAS
SOFT DRINKS
BOTTLED WATER

LUNCH \$32.95 PER PERSON / POST 4PM DINNER \$35.95 PER PERSON

EXECUTIVE LUNCH (PLATED)

DINNER ROLLS AND BUTTER

(SALAD)

MIXED CALIFORNIA GREENS WITH BALSAMIC DRESSING
GARNISHED WITH TOMATO, FETA & MIXED OLIVES

(ENTRÉE)

5 oz. GRILLED NEW YORK SIRLOIN MEDALLION
&
6 oz. MARINATED CHICKEN BREAST
WITH PASTA PRIMAVERA

(DESSERT)

CHOICE OF (1) ANGUS CREATION ACCOMPANIED BY
COFFEE & TEAS

LUNCH \$36.95 PER PERSON / POST 4 PM DINNER \$38.95 PER PERSON



PLATED DINNER

SALAD

MIXED BABY GREENS WITH HOUSE VINAIGRETTE
OR
CAESAR SALAD

ENTREE

MIXED SEASONAL VEGETABLES
MINI ROAST RED POTATO

CHOICE OF ENTREE FROM NEXT PAGE

DESSERTS

SEASONAL SELECTION
COFFEE & TEAS

San Pellegrino and Aquapana water bottles on tables

With purchase of selection from this menu you'll receive:

(2) Crudite Platters

or

(1) Gourmet Cheese Platter

or

(1) Smoked Salmon Platter

During your event's cocktail reception.

*Menus and prices subject to change, notification will be given upon change.



ENTREES

10 OZ. CERTIFIED ANGUS BEEF STRIPLOIN STEAK
\$49.95

ROAST CHICKEN BREAST
\$34.95

12 OZ. GRILLED VEAL CHOP
\$47.95

SEARED BLACK GROUPER
\$42.95

SEARED SALMON FILLET
\$42.95

ROAST PRIME RIB
\$41.95

8 OZ. SEARED ALBERTA RIB EYE STEAK
\$42.95

MIXED GRILL

6 OZ. NEW YORK STEAK & 6 OZ. CHICKEN BREAST
\$42.95

6 OZ. NEW YORK STEAK & 4 OZ. JAIL ISLAND SALMON FILLET
\$45.95

6 OZ. NEW YORK STEAK & TIGER SHRIMP
\$46.95

8 OZ. NEW YORK STEAK & TIGER SHRIMP
\$50.95

6 OZ. CHICKEN BREAST & 4 OZ. JAIL ISLAND SALMON FILLET
\$36.95

*6oz Bacon Wrapped Filet may be substituted for the New York steak in the mixed grill dinners.



QUEEN'S PLATE
STATIONS

PASTA BAR

AN EXCITING ASSORTMENT OF INGREDIENTS PREPARED INDIVIDUALLY TO ORDER, INCLUDING FRESH VEGETABLES, MEATS, SEAFOOD, THREE CHEESE FOCACCIA, AND A VARIETY OF PASTAS AND SAUCES

ROAST HIP OF BEEF CARVERY

THAI CHICKEN

SHRIMP PEA & GINGER FRIED RICE
MINI ROAST RED POTATO
SEASONAL VEGETABLES

MUSSELS IN A MEXICAN RED CHILI SAUCE & DEEP FRIED TORTILLAS
SEARED BLACK GROUPER WITH GARLIC BUTTER & PARSLEY SAUCE
BRAIDED SALMON PLATTERS WITH PESTO & TOMATO CONCASSE
BABY ARUGULA SHAVED BULB ANISE & ORANGE SEGMENT SALAD

OR

AN ASSORTMENT OF SUSHI – SASHIMI - MAKI ROLL PLATTERS
& HOUSE SMOKED SALMON

GARDEN SALADS

AN ASSORTMENT OF TWO SEASONAL SALADS

FULL SWEET SHOP

A FULL ASSORTMENT OF CAKES, FLANS, PASTRIES & FRUIT PLATTERS

\$55.95 PER PERSON
(MINIMUM 100 GUESTS)



CHOCOLATE BROWNIE CHEESECAKE

3" INDIVIDUAL CHOCOLATE BROWNIE CHEESECAKE
GARNISHED WITH COULIS AND MINT

BAKED PEAR

4" BAKED PEAR TARTLET WITH CHOCOLATE DRIZZLE
AND BERRY GARNISH

CHOCOLATE MOUSSE CAKE

WITH RASPBERRY COULIS, BERRIES AND MINT

STRAWBERRY SHORTCAKE PYRAMID

WITH FRESH SLICED BERRIES
AND VANILLA WHIPPED CREAM

RASPBERRY MOUSSE TRIANGLE

WITH CRÈME ANGLAISE AND BERRIES

APPLE CRUMBLE TART

WITH CRÈME FRAICHE AND BERRIES

CHERRY TARTLET

WITH RASPBERRY SORBET AND MINT GARNISH

VANILLA AND LEMON CREAM CHEESECAKE

WITH COULIS AND BERRIES



HORS D'OEUVRES AND CANAPÉS

A SELECTION OF HOT HORS D'OEUVRES AND COLD CANAPES
SERVED THROUGHOUT THE RECEPTION

\$28.00/dz

OYSTER BAR

MALPEQUE OYSTERS
SHUCKED FRESH WITH ACCOMPANYING DIPS & SAUCES
AND OYSTER VODKA CLAMATO SHOTS

\$9.95 PER PERSON (50 PERSON MINIMUM)

SUSHI STATION

AN ASSORTMENT OF SUSHI & MAKI ROLLS
WITH TRADITIONAL ACCOMPANIMENTS

\$9.95 PER PERSON (50 PERSON MINIMUM)

SWISS GRUYERE FONDUE

WITH ASSORTED BREADS

\$120.00

HOUSE SMOKED ATLANTIC SALMON

MARINATED & SMOKED WITH CHERRY WOOD SHAVINGS
ACCOMPANIED WITH WHEAT & RICE CRACKERS

\$131.00

SHRIMP COCKTAIL

WITH 3 DIPPING SAUCES

\$205.00

CRUDITÉ

AN ASSORTMENT OF SEASONAL VEGETABLES WITH CREAMY DIP

\$79.00

GOURMET CHEESE PLATTER

AN ASSORTMENT OF EUROPEAN AND DOMESTIC CHEESES
ACCOMPANIED WITH TOASTS AND CRACKERS

\$131.00



HUMMUS & PITA TRIANGLES

\$47.00

FRUIT PLATTER

AN ARRAY OF SEASONAL FRUIT

\$99.00

CARAMEL-APPLE FONDUE

WARMED CARAMEL DIP WITH AN ASSORTMENT OF SLICED APPLES
& CIGARETTE COOKIES

\$69.00

PASTRY PLATTER

AN ASSORTMENT OF HOUSE BAKED PASTRIES

\$40.50

COOKIE PLATTER

AN ASSORTMENT OF HOUSE BAKED COOKIES

\$40.50

SNACKS

POTATO CHIPS (PER BASKET)

\$5.50

PEANUTS (PER BOWL)

\$8.50

PRETZELS (PER BASKET)

\$4.50



BREAKFAST STATION

Angus Glen's original Breakfast Sandwich Bar. Enjoy the pick-up window idea, on the golf course! Includes choice of toasted English muffin or bagel, peameal bacon, folded eggs, cheese, coffee and juice. A great way to spend your turn on to the back or front nine.

\$7.95 PER PERSON

OYSTER BAR

Medium size choice malpeque oysters with all the accompaniments. Fresh horseradish, ginger and scallion cream, green and red Tabasco, Thai dipping sauce, lemon and lime twists all along side Clamato and Worcestershire sauce and sea salt. Oyster shots are also available with a shot of vodka.

\$9.95 PER PERSON

FRUIT STATION WITH ALL THE FIXINGS

This station includes a full selection of freshly sliced seasonal fruits and fruit kabobs with sensational dipping sauces such as chocolate and caramel sauce, fruit purees and shaved ice to accompany any choice. A variety of drink options will also complement this lovely sweet station while battling the sun and heat and golfing the day away.

\$8.95 PER PERSON

NACHOS & DIP

A decorative display of colours and textures involving corn and tortilla chips with complementing Mexican salsa as well as guacamole. Also included in this Mexican sensation is the sweet yet piquant sensation of the corn and black bean salsa

\$5.50 PER PERSON

Infrastructures included with On-Course Stations are table, chairs and 10' x 10' tent.

If any infrastructure is needed on-course without the purchase of a station, up to two holes per course can be set with table, chairs, umbrellas or 10' x 10' tent. Anything above and beyond will be subject to charges.



ONE HOUR HOST RECEPTION - \$14.95 PER PERSON

Welcome your guests with a host bar prior to the dinner. Includes premium liquor, domestic and imported beer, regular and premium draught, domestic house wine and non-alcoholic alternatives.

FOUR HOUR HOST RECEPTION - \$24.95 PER PERSON

Post dinner host bar for four hours, includes premium liquor, domestic and imported beer, regular and premium draught, domestic house wine and non-alcoholic alternatives.

NON-ALCOHOLIC PUNCH

Serves 60 - \$38.00

ALCOHOLIC PUNCH

Serves 60 - \$96.00

CONSUMPTION BAR

Applicable when guests' drinks are applied to the host tab or on a cash bar basis.
Liquor based on 1.25 oz. drinks.

Premium Shots	\$4.96
Deluxe Shots	Priced accordingly
Cocktails	\$5.17
Premium Liqueurs	\$4.96
Deluxe Liqueurs	Priced accordingly
Domestic Beer	\$4.96
Premium Beer	\$5.17
Imported Beer	\$5.82
Draught Beer	\$4.96
Premium Draught	Priced accordingly
House Wine	\$4.96

WINE SERVICE

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service.

House Wine Service \$10.95 per person

Premium Wine Service \$13.95 per person

Choose one of our fine selections from our Wine List under \$40.00.

Deluxe Wine Service Priced Accordingly

Choose one of our fine selections from our Wine List over \$40.00.

*Products and prices are subject to change.



HOUSE

PELLER ESTATES HERITAGE SERIES CABERNET SAUVIGNON
BOTTLE \$25 GLASS \$4.96

PELLER ESTATES HERITAGE SERIES MERLOT
BOTTLE \$25 GLASS \$4.96

AUSTRALIA

BANROCK STATION SHIRAZ	\$29
GREG NORMAN CABERNET-MERLOT	\$59
ROSEMONT ESTATE MERLOT	\$45
WOLF BLOSS YELLOW LABEL CABERNET SAUVIGNON	\$38
YELLOW TAIL SHIRAZ	\$30

ITALY

MASI VALPOLICELLA	\$31
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CANADA

TRIVIS CABERNET SAUVIGNON	\$30
CHATEAU DES CHARMES PINOT NOIR	\$33

USA

BERINGER FOUNDERS ESTATE CABERNET SAUVIGNON	\$30
MONDAVI WOODBRIDGE CABERNET SAUVIGNON	\$32
LIBERTY SCHOOL CABERNET SAUVIGNON	\$40
STERLING VINEYARDS MERLOT	\$65
CAKEBREAD CELLARS CABERNET SAUVIGNON	\$130

Other wines available upon request.
All prices subject to applicable taxes.



HOUSE

PELLER ESTATES HERITAGE SERIES CHARDONNAY
BOTTLE \$25 GLASS \$4.96

PELLER ESTATES HERITAGE SERIES PINOT GRIGIO
BOTTLE \$25 GLASS \$4.96

AUSTRALIA

LINDEMAN'S BIN 65 CHARDONNAY	\$29
GREG NORMAN CHARDONNAY	\$52
WOLF BLASS CHARDONNAY	\$37
YELLOW TAIL CHARDONNAY	\$28

SOUTH AFRICA

TWO OCEANS SAUVIGNON BLANC	\$28
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ITALY

MASI SOAVE	\$30
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CANADA

HENRY OF PELLHAM SAUVIGNON BLANC	\$34
CHATEAU DES CHARMES RIESLING	\$31

USA

BERINGER FOUNDERS ESTATE CHARDONNAY	\$45
FETZER PACIFIC BAY CHARDONNAY	\$27
MONDAVI WOODBRIDGE SAUVIGNON BLANC	\$36

Other wines available upon request.
All prices subject to applicable taxes.



CONTINENTAL BREAKFAST

Freshly baked muffins, danish pastries, croissants, bagels & cream cheese, assorted cereals, fresh fruit bowl. Assorted juices, coffee and teas.

MORNING BREAK

Coffee and tea and a selection of juices.

POWER LUNCH

Choice of 1 of the 4 Luncheon Selections below.

\$45.00 PER PERSON (Plus taxes & gratuity)
(minimum 15 guests)

UPGRADE TO A FULL BREAKFAST BUFFET FEATURING

Scrambled eggs, bacon, ham, sausage, hashed brown potatoes, French toast, freshly baked muffins, bagels and cream cheese. Assorted chilled juices, coffee and tea.

\$52.00 PER PERSON (Plus taxes & gratuity)
(minimum 15 guests)

LUNCH SELECTIONS

SELECTION 1

- Broccoli soup with parmesan cheese
- Assorted deli luncheon meats accompanied by assorted dinner rolls, swiss, cheddar cheese, and condiments.
- Potato and green bean salad with pommery mustard mayonnaise dressing.
- Mixed green salad with red wine vinaigrette
- Date squares and watermelon wedges

SELECTION 2

- Assorted dinner rolls and butter
- Seared chicken medallions with thyme and lemon
- Bowtie pasta primavera
- Tossed romaine salad with balsamic dressing
- Cantaloupe and strawberry platters

SELECTION 3

- Breaded veal scallopini on a kaiser accompanied by sauteed peppers, mushrooms & tomato-basil sauce
- Ceasar salad
- Lemon & pecan squares
- Assorted grapes and strawberry platters

SELECTION 4

- Crepes filled with shrimp and asparagus in a light cream sauce
- Candied butternut squash and peas in butter
- California mixed greens with an orange basil dressing
- Mango and watermelon wedges

Golf Prices: Weekday \$175.00 plus tax. Weekends after 12 pm \$120.00 plus tax.

Golf prices are per person rates and include the green fee, power cart, and use of the driving range.



CONTINENTAL BREAKFAST

Freshly baked muffins, danish pastries, croissants, bagels & cream cheese, assorted cereals, fresh fruit bowl. Assorted juices, coffee and teas.

MORNING BREAK

Coffee and tea and a selection of juices.

POWER LUNCH

Choice of 1 of the 4 Luncheon Selections below.

AFTERNOON BREAK

Assorted Cookies or Fruit Platter, Coffee and Tea

\$50.00 PER PERSON

(Plus taxes, service charge and room rental)
(minimum 15 guests)

UPGRADE TO A FULL BREAKFAST BUFFET FEATURING

Scrambled eggs, bacon, ham, sausage, hashed brown potatoes, French toast, freshly baked muffins, bagels and cream cheese.

Assorted chilled juices, coffee and tea.

\$57.00 PER PERSON

(Plus taxes, service charge and room rental, minimum 15 guests)

LUNCH SELECTIONS

SELECTION 1

- Broccoli soup with parmesan cheese
- Assorted deli luncheon meats accompanied by assorted dinner rolls, swiss, cheddar cheese, and condiments.
- Potato and green bean salad with pommery mustard mayonnaise dressing.
- Mixed green salad with red wine vinaigrette
- Date squares and watermelon wedges

SELECTION 2

- Assorted dinner rolls and butter
- Seared chicken medallions with thyme and lemon
- Bowtie pasta primavera
- Tossed romaine salad with balsamic dressing
- Cantaloupe and strawberry platters

SELECTION 3

- Breaded veal scallopini on a kaiser accompanied by sauteed peppers, mushrooms & tomato-basil sauce
- Caesar salad
- Lemon & pecan squares
- Assorted grapes and strawberry platters

SELECTION 4

- Crepes filled with shrimp and asparagus in a light cream sauce
- Candied butternut squash and peas in butter
- California mixed greens with an orange basil dressing
- Mango and watermelon wedges



CAPACITIES

Capacities may vary based on event configurations

VICTORIA ROOM

Theatre Style Seating	100 people
Cocktail Events	200 people
Dinner Seating	50 people with dance floor, 100 without dance floor
Additional Seating	60 people on Terrace
Business Meeting	50 people with Food Stations

KENNEDY LOFT

Theatre Style Seating	150 people
Cocktail Events	150 people without food stations, 100 people with food stations
Dinner Seating	120 people without dance floor
Business Meeting	10 to 80 people with Food Stations

MACKENZIE HALL

Theatre Style Seating	300 people
Cocktail Events	400 people
Dinner Seating	250 people (maximum 25 tables x 10)
Event with Dance Floor	180 people
Business Meeting	200 people

ELGIN HALL

Theatre Style Seating	300 people
Cocktail Events	400 people
Dinner Seating	250 people (maximum 25 tables x 10)
Event with Dance Floor	180 people
Business Meeting	200 people

GREAT HALL

Theatre Style Seating	600 people
Cocktail Events	1200 people
Dinner Seating	500 people (50 tables x 10)
Event with Dance Floor	450 people
Business Meeting	450 people with Food Stations

BOARDROOM

Boardroom Style	20 people
Hollow Square	20 people
Banquet	24 people
U-Shape	16 people
Classroom	24 people

*All set-up is for Buffet option or Break Room for Plated



AUDIO/VIDEO EQUIPMENT AND SETUP

Overhead Projector:	\$40
VHS /VCR Player:	\$40
DVD Player:	\$50
Television (Kennedy Loft and Victoria Room Only):	\$50

COMPUTER/LCD/DATA PROJECTORS

Proxima* 9270 high-resolution Long Throw (1024x768) (includes hardware hook up in allocated halls):	\$500
In Focus* LPT400 (800x600) (includes basic cabling to computer or VCR/DVD):	\$250
50' VGA monitor extension cable:	\$25
VGA Signal Splitter:	\$50

PROJECTION SCREENS

Small Portable Screen:	\$20
Large Portable Screen:	\$50
Elgin/Mackenzie Hall:	Ceiling Screen Included with Hall Rental

CONFERENCE ACCESSORIES

Flip Chart with Pad:	\$20
Electrical Power Bar (3-4 outlets):	\$5
Easels (if Angus Glen needs to rent in extra)	\$15

AUDIO EQUIPMENT

All halls are equipped with Basic Audio, which includes: House Music, Microphone, Microphone Stand, Microphone Cable and Podium.

Single CD Player:	\$20
Multi-Disk CD player:	\$30
Wireless Handheld Microphone:	\$100
Incorporating VCR/DVD/Computer Presentation into house System:	\$100
Audio Mixing Board:	\$40

All prices include basic set-up of equipment. Renter assumes all responsibility for lost, stolen or damaged equipment.

An A/V Technician is available for \$30 per hour.

All prices are Daily Rate and are subject to change without notice.

Weekly Rates: 3 x Daily Rate

