









2023 CORPORATE MEETING



Room Capacity

	THEATRE STYLE	DINNER	DINNER & DANCE FLOOR	RECEPTION WITH FOOD STATIONS	RECEPTION WITHOUT FOOD STATIONS	STATIONED COCKTAIL	COCKTAIL RECEPTION	BUFFET DINNER
								
GREAT HALL	600	500	400	650	800	600	500	400
MACKENZIE HALL	300	250	170	350	400	300	250	170
ELGIN HALL	300	250	170	350	400	300	250	170
VICTORIA ROOM	100	72	64	120	200	100	72	72
KENNEDY LOFT	150	110	—	—	—	100	150	80
NORTH MARQUEE	350	200	180	—	—	250	300	—
FURYK ROOM	50	40	—	—	—	40	50	—
AWS BOARDROOM	—	18	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—

Room Minimum Spend

	MAY 1 - SEPT 30		OCT 1 - APR 30	
	MONDAY - THURSDAY	FRIDAY - SUNDAY	MONDAY - THURSDAY	FRIDAY - SUNDAY
GREAT HALL	14,000	25,000	10,000	20,000
MACKENZIE HALL	8,000	14,000	5,000	10,000
ELGIN HALL	8,000	14,000	5,000	10,000
VICTORIA ROOM	5,500	7,000	4,000	5,000
KENNEDY LOFT	5,500	7,000	4,000	5,000
NORTH MARQUEE	6,500	14,000	5,000	10,000
FURYK ROOM	2,500		2,000	
AWS BOARDROOM	1,500		1,000	
SORENSTAM ROOM	1,500		1,000	



CORPORATE MEETING PACKAGE

75

PRICED PER PERSON • Min. 15 Guests Required (Min. 30 guests required for Healthy Start Breakfast)

- Choose one option from the Breakfast Table, Mid-morning Break, Lunch Table, and Afternoon Break Sections

Served with Freshly Brewed Coffee and Black Teas (Decaffeinated available upon request)
Milk, Cream, and Dairy Alternative

BREAKFAST TABLE

Choose one option

Continental

Pastries Assorted Fresh Baked Muffins and Gluten Free Muffins, Donuts and Holes

Bagels

Individual Yogurts

Seasonal Fresh Fruit and Berries

Spreads Creamery Butter, Homemade Ontario Berry Jam, Angus Glen Honey

Healthy Start

Scrambled Egg Whites with Sauteed Mushrooms, Spinach, Peppers

Roasted Potatoes with Green Onion

Multigrain Sliced Bread

Seasonal Fresh Fruit

Juice Apple, Orange

Healthy Start Continental

Low Fat Banana Flax Seed Bread

House Made Granola

Individual Low Fat Yogurts

Seasonal Fresh Fruit

Juice Apple, Orange

MID-MORNING BREAK

Choose one option

Classic Morning Break

Pastries Assorted Fresh Baked Muffins and Gluten Free Muffins, Donuts and Holes

Seasonal Fresh Fruit and Berries

Spreads Creamery Butter, Homemade Ontario Berry Jam, Angus Glen Honey

Power Break

Banana Blueberry Yogurt Smootie

Assorted Nuts

Seasonal Fresh Fruit

Juice Apple, Orange





LUNCH TABLE

Choose one option

All Lunches Include Assorted Soft Drinks, Bottled Water, Coffee & Tea

South Asian

Thai Coconut and Vegetable Broth

Mixed Greens with Sesame Ginger Dressing

Stir-Fry Basil Beef with Mixed Vegetables

Green Chicken Coconut Curry

Steamed Asian Greens

Vegetable Spring Rolls

Coconut Rice

Assorted Squares and Pastries

Italian

Minestrone Soup

Radicchio and Romaine with House Dressing

Grilled Vegetable Platter

Tomato and Arugula Salad

Oregano Roasted Potatoes

Basil Crusted Haddock with Putanesca Sauce

Roasted Chicken Breast with Sage, Mushroom, Prosciutto Jus

Penne with Vodka Sauce

Assorted Italian Pastries

Greek

White Bean Soup with Tomato

Classic Greek Salad

Tomato Fusilli Salad

Hummus with Grilled Pita Bread

Pork Souvlaki

Oregano Roasted Chicken

Lemon Rice

Roasted Seasonal Vegetables

Mini Baklava & Seasonal Fruit

Canadian

Roasted Squash Soup

Ontario Baby Green with Maple Sherry Vinaigrette

Wild Rice Salad

Herb Crusted Atlantic Salmon with Citrus Glaze

Slow Roasted Chicken Chasseur

Steamed Seasonal Vegetables

Garlic New Potatoes

Nanaimo Bars

Seasonal Fruit

AFTERNOON BREAK

Choose one option

Spa Break

Seasonal Slice Fruit

Flavoured Water Cucumber & Citrus Water

Beverage Non-Dairy Smoothie of the Day, Selection of Herbal Teas

Classic Break

Fresh Baked Cookies

Seasonal Slice Fruit

Beverage Coffee, Tea, Soft Drinks, Bottle Water

Tea Break

Fresh Baked Scones
Assorted Selection

Finger Sandwiches
Cucumber, Smoked Salmon and Cheese

Teas Assorted Black and Herbal Teas

Upgrades

Breakfast

PRICED PER PERSON • Min. 15 guests required

Full Hot Breakfast Table 11

Scrambled Egg Whites, Chives, Home Fries, Bacon, Sausage

Healthy Hot Breakfast Table 12

Scrambled Egg Whites, Chives, Home Fries, Bacon, Sausage

Eggs Benedict 9

Poached Eggs, Peameal, English Muffin, Hollandaise Sauce

Angus Breakfast Sandwich 8

English Muffin, Egg, Peameal, Cheddar Cheese

Cinnamon French Toast 4

Blueberry Pancakes 4

Smoothie Station 8

Banana Chocolate, Berry Vanilla, Blueberry Orange

BREAK UPGRADES

individually packaged

Fruit Kababs with Vanilla Yogurt Dip 6

Mixed Nuts 5

Potato Chips 4

Chocolate Bars 5

Granola Bars 6

Juice Assorted Bottles 6

Classic Angus Executive Lunch Buffet

PRICED PER PERSON

Upgrade from our standard lunch options

+ 7

Pans

Herb Marinated Sirloin Steak Medallion

Seared Chicken Breast with Herb Demi Glaze

Oven Roasted Mini Red Potatoes

Steamed Seasonal Vegetable Medley

Platters

Assorted Bread Dinner Rolls and Flatbread with Creamery Butter

Mixed Greens Salad with House Vinaigrette

Village Salad with Greek Vinaigrette

Sweets

Assorted Squares and Cookies

Berry Parfait

Sliced Fresh Fruit



AUDIO & VIDEO



AWS BOARDROOM	<ul style="list-style-type: none"> • Samsung 75" LED TV (Wireless, HDMI or VGA Connectivity to screen) • Bell ExpressVu HD Satellite Receiver 	150	FURYK ROOM	<ul style="list-style-type: none"> • Two Samsung 85" LED TV's (HDMI or VGA) • 96" Projector Screen • Bell ExpressVu HD Satellite Receiver 	300
VICTORIA ROOM	<ul style="list-style-type: none"> • Samsung 46" LED TV (behind the bar) (HDMI only) • JVC LX-FH50 5000 Lumens Projector with 80" Diagonal Video Screen (retractable) • Bell ExpressVu HD Satellite Receiver • HDMI & VGA Laptop Connectivity • Audio Plug In Fee \$50 	200	MACKENZIE HALL / ELGIN HALL	<ul style="list-style-type: none"> • EHD 6500 Ansi Lumens Projector with 184" diagonal video screen (retractable) • HDMI and VGA Laptop Connectivity • Audio Plug In Fee \$50 	300
KENNEDY LOFT	<ul style="list-style-type: none"> • Two Samsung 85" LED TV's (HDMI or VGA) • Bell ExpressVu HD Satellite Receiver • Audio Plug In Fee \$50 	200	GREAT HALL	<p>Projectors are mounted in projection rooms outside of the banquet halls (Mackenzie and Elgin Halls only).</p> <p>Both projectors in the Great Hall can be linked to provide viewing pleasure of your presentation for the entire hall (depending on room configuration).</p>	500
SORENSTAM ROOM	<ul style="list-style-type: none"> • Samsung 60" LED TV (HDMI only) • Bell ExpressVu HD Satellite Receiver 	100			
THE SILO GRILL	<ul style="list-style-type: none"> • 2 x 55" TV's for Video Presentation 	200			

AUDIO & VIDEO

PORTABLE COMPONENTS

Samsung 50" SmartTV HDMI, VGA with Adapter	200
NEC LT20 LCD Projector	250
Projection Screen:	
39×53 Inches	25
72×96 Inches	50
VGA Monitor Extension Cable Allows your computer to be placed away from the projector	25
VGA Signal Splitter Allows one computer to be shown on two monitors or projectors	50
Microphone	
Wireless Handheld	150
Wireless Lapel	175
Audio Control Board	150
Portable Amplified Speaker	30

CONFERENCE ACCESSORIES

Stage 96"L x 36"W x 16"H	100
Flip Chart with Pad	20
Easels	15
Wireless Conference Call Speaker Phone Allows your computer to be placed away from the projector	50
Phone Line	
Analog	35
Digital	25
Does not include Long Distance Charges	
Electrical Power Bar (3-6 Outlets)	5
100 AMP 3 Phase Electrical Hook-up Includes Universal Cam Lock Tie Into Power	400
Video Switcher (Up To 4 Sources)	250
A/V Technician Support Minimum 3 Hours required	180
Each Additional Hour	60

DETAILS

All prices include basic setup of equipment.

Renter assumes all responsibility for lost, stolen or damaged equipment.

All prices are daily rates and are subject to change without notice.

Weekly rates are three times our daily rate.
Includes hardwire hook-up in allocated hall.

Event Information

EVENT TIMELINES

- Final confirmation of guests is required seven business days before the function date by noon, excluding holidays for all food functions.
- The guaranteed number of guests must not fall below the minimum menu and room requirements.
- Day-of additions due to guests' dietary needs or allergies will be subject to availability.

PRICES

- Within this package, prices are subject to taxes and a 17% Facility Fee (unless otherwise specified).
- All prices shown in this package are guaranteed through December 2023.
- Angus Glen will guarantee the food prices in this package six months after the date of the agreement, but thereafter Angus Glen reserves the right to increase prices (other than golf fees) to reflect increased costs.
- Angus Glen will use reasonable efforts to mitigate the effect of such price increases, for instance, by allowing appropriate menu substitutions.
- Room minimums apply to all Packages.
- Events taking place on Statutory Holidays may have additional setup charges. Please inquire with your Angus Glen Golf Club representative.
- Our cake cutting fee is \$1.50 per person, which includes Angus Glen staff to cut and platter the cake.

FOOD PRACTICES

- Due to liability, all food items provided by Angus Glen must be consumed on-site.
- No food or beverage of any kind may be brought in or removed from the property or grounds of Angus Glen by the Client without the advanced written permission of the Club.
- Food and beverages approved to be brought and served on-premise are subject to such service and/or labour charges deemed necessary by the Club.
- Events with 100 guests or less will have single-sided buffets set-ups. Those with 100–220 guests will be double-sided. Groups with over 220 guests will be provided with two double-sided stations.
- Angus Glen maintains the right to make substitutions on food items.

FACILITY FEE

- This fee is for the set-up of the room and mandatory event amenities.
- Room set-up can include: tables, chairs, linens and table numbers. Event amenities include parking, unlimited wi-fi, directional signage, cleaning of the facility and surrounding areas before and after your event, snow clearing and facility maintenance.

ROOM RENTAL

- This fee is charged for the guaranteed exclusivity of the room(s) during the contracted time of your event.



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