









# 2025 CORPORATE MEETING



**ANGUS  
GLEN**  
GOLF CLUB

# 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

	RENTAL FEE	MAY 1 - SEPT 30		OCT 1 - APR 30	
		MONDAY - THURSDAY	FRIDAY - SUNDAY	MONDAY - THURSDAY	FRIDAY - SUNDAY
GREAT HALL	2,000	12,000	23,000	10,000	20,000
MACKENZIE HALL	2,000	6,000	12,000	5,000	10,000
ELGIN HALL	2,000	6,000	12,000	5,000	10,000
VICTORIA ROOM	1,000	5,000	6,000	4,000	5,000
KENNEDY LOFT	1,000	5,000	6,000	4,000	5,000
NORTH MARQUEE	2,000	6,000	12,000	5,000	10,000
FURYK ROOM	—	2,500			
AWS BOARDROOM	—	1,500			
SORENSTAM ROOM	—	1,500			



# CORPORATE MEETING PACKAGE

78

## 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 Onions

**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

<b>Full Hot Breakfast Table</b> Scrambled Egg Whites, Chives, Home Fries, Bacon, Sausage	12
<b>Healthy Hot Breakfast Table</b> Scrambled Egg Whites, Chives, Home Fries, Bacon, Sausage	13
<b>Eggs Benedict</b> Poached Eggs, Peameal, English Muffin, Hollandaise Sauce	10
<b>Angus Breakfast Sandwich</b> English Muffin, Egg, Peameal, Cheddar Cheese	9
<b>Cinnamon French Toast</b>	5
<b>Blueberry Pancakes</b>	5
<b>Smoothie Station</b> Banana Chocolate, Berry Vanilla, Blueberry Orange	9

### BREAK UPGRADES

individually packaged

<b>Fruit Kababs</b> with Vanilla Yogurt Dip	7
<b>Mixed Nuts</b>	6
<b>Potato Chips</b>	5
<b>Chocolate Bars</b>	6
<b>Granola Bars</b>	7
<b>Juice</b> Assorted Bottles	7

## Classic Angus Executive Lunch Buffet

PRICED PER PERSON  
Upgrade from our standard lunch options

+ 8

### 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



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

# AUDIO & VIDEO

## PORTABLE COMPONENTS

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

## CONFERENCE ACCESSORIES

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

## 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 2025.
- 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.



## SALES TEAM

### CHRISTY FIELD

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