

2025 TOURNAMENT



**ANGUS
GLEN**
GOLF CLUB

Events at Angus Glen

Since its opening in 1995, Angus Glen Golf Club has developed the enviable reputation as a pioneer in the golf industry, hosting events of every nature. We always strive to position ourselves on the leading edge of the golf industry and worked hard to provide guests with services that far exceed their expectations.

Angus Glen Golf Club is more than just golf. Whether you are having dinner, hosting a social event or attending a wedding, the majestic clubhouse and the level of service guarantees that guests receive an unrivaled experience.





Golf

Home of 2002, 2007 Canadian Open & the host golf venue for the 2015 Pan Am Games: A long-standing history of excellence

Golf at Angus Glen Golf Club offers beauty, challenge, first-class service and maybe best of all, variety. Angus Glen consists of two 18-hole championship golf courses in Markham, Ontario known internationally for hosting the Canadian Open and Pan Am Games.

Angus Glen is a corporate and social events destination - hosting over 300 weddings, tournaments and events every year.

Constantly expands on new initiatives and possibilities that bring the community together, starting this winter with the Fairway of Lights light show event.

NORTH COURSE

The North Course offers beauty, challenge, and variety to satisfy the skills of any golfer.



SOUTH COURSE

Angus Glen Golf Club is the only club to have hosted a major PGA tour event on both of its courses.





What's Included

Complimentary Services

The following are included with your booking:

- Chiavari chairs
- Table numbers
- Stainless steel flatware
- White Porcelain Dinnerware
- Glassware
- Bengaline white coloured linens
- Golf carts equipped with 8" touchscreen colour display GPS
- Scorecards
- Self-serve coat check

VENUE COSTS

Your Event Specialist will do their best work with your vision and budget. Minimum spend requirements vary by day of the week and the timing of your event.

Tournament Fees

START TIME	NON PRIME MONDAY – WEDNESDAY		PRIME THURSDAY – FRIDAY	
	SINGLE COURSE	DOUBLE COURSE	SINGLE COURSE	DOUBLE COURSE
SHOTGUN STARTS	Starting from			
7:30 AM	\$21,000	\$41,000	\$21,735	\$42,470
7:31 AM	\$32,235	\$63,470	\$33,285	\$65,570
9:30 AM	\$39,375	\$77,750	\$40,425	\$79,850
1:30 PM	\$22,575	\$44,150	\$23,625	\$46,250
MODIFIED SHOTGUN STARTS	SINGLE COURSE			
2:00 PM	\$195 per golfer*			
WEEKENDS	ASK US FOR WEEKEND PRICING			

SHOTGUN STARTS
Up to 144 player/ course

MODIFIED SHOTGUN / STRAIGHT TEE STARTS*
Up to 72 players/course (minimum 40 golfers)

* Minimum Food & Beverage spend

Morning Start time

- Single Course: \$3,890
- Double Course: \$7,780

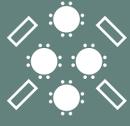
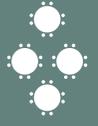
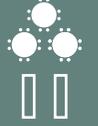
1:30 PM Start time

- Single Course: \$4,825
- Double Course: \$9,650

2 PM Start time

- Single Course: \$3,240

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	—	20	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—

FOOD & DRINK



Breakfast

PRICED PER PERSON

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

Continental 27

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

Individual Yogurts

Seasonal Fresh Fruit and Berries

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

Boxed Breakfast 28.25

Choice of one for all players:

Ham and White Cheddar on a Croissant with Lettuce and Honey Dijon Mustard

Egg Frittata with Spinach, Cheddar, and Onion, on a Bun with Lettuce and Lemon Mayo (served Chilled)

Peameal Breakfast Sandwich with Cheddar Cheese on an English Muffin

Egg and Bacon Frittata with Roasted Peppers, Goat Cheese on a bun with Lettuce and Mayo (served Chilled)

Orange Juice

Fresh Apple

Chocolate Chip Granola Bar

Power Breakfast 32.50

Citrus Platter Orange and Grapefruit Sections, Mint, Pomegranate Seeds

Smoothie with Mango, Strawberry, Orange

Overnight Oats with Almond Milk, Matcha Green Tea, Angus Glen Honey

Frittata Sweet Pepper, Cheddar Cheese, Spinach

Alternative Eggs 96.25

Choice of one for all players:
Serves approx. 25 people

Egg White Scramble with Sweet Peppers, Tomato, Mushroom

Tofu Scramble with Kale, Zucchini, Onion

Coffee Station 5.50 per person / 52 per 3.78L

Grab and Go Coffee and Tea Station. Fresh Brewed Coffee, and Brewed Black Tea.

Cream, Milk, Almond Milk, Sweeteners

The Full Breakfast 38

Scrambled Eggs with Chives

Smoked Bacon and Turkey Breakfast Sausage

Home Fries with Peppers, Green Onion and Thyme

Seasonal Fresh Fruit and Berries

Multigrain Sliced Bread

Spreads Creamery Butter, Preserves and Angus Glen Honey

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

Individual Yogurts

Juice Apple, Orange

INDIVIDUAL

Overnight Oats **6.50**

Scones **5.50**

Whole Fruit **5.50**

Individual Yogurt 100ml **4.50**

Chocolate Croissant **4.50**

Fresh Baked Jumbo Cookies **4.50**

Cold Pressed Orange Juice (min. 24 persons) **13**

Lunch BBQ Buffet

PRICED PER PERSON

Minimum \$1,500 spend • Maximum 2-hour service • Available until 3 PM
BBQ buffets will be moved indoors in the event of inclement weather

Fairway BBQ

Burger Angus Glen Burger / Beyond Beef Burger

Chicken Breast

Italian Sausage

All Beef 7" Hot Dog

Appropriate Breads and Condiments

Artisan Greens Salad Fresh and Pickled Vegetables, White Balsamic Dressing

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Ms. Vickie's Potato Chips

Bottled Water and Soft Drinks

33.50 Pre golf

40 Post golf

Links BBQ

Hand Carved Montreal Smoked Meat

Tandoori Chicken

Porchetta Rosemary, Garlic and Pepper Spiced

Appropriate Breads and Condiments

Artisan Greens Salad Fresh and Pickled Vegetables, White Balsamic Dressing

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Cabbage Slaw

Ms. Vickie's Potato Chips

Bottled Water and Soft Drinks

39 Pre golf

45.50 Post golf

Hole-in-One

Grilled 6oz Flatiron Steak

Jumbo Shrimp Skewer

Fresh Corn on The Cob

Artisan Greens Salad Fresh and Pickled Vegetables, White Balsamic Dressing

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Grilled and Marinated Vegetable Platter with Eggplant, Zucchini, Peppers, Onions

Fresh Watermelon

Bottled Water and Soft Drinks

57.25 Pre golf

63.75 Post golf



Lunch Buffet

PRICED PER PERSON

Minimum \$1,500 spend • Maximum 2-hour service • Available until 3 PM
BBQ buffets will be moved indoors in the event of inclement weather

Wok the Wok

Wonton Chips with Coriander and Wasabi Mayo

Rice Noodle Salad Edamame, Mango, Bean Sprouts, Coriander Lime Dressing

Napa Cabbage Daikon, and Bok Choy Slaw, Sesame Green Onion Dressing

Cashew Chicken Orange, Soy, Bok Choy, Cherry Tomato

Gingered Beef Ginger Shitake Mushroom, Bean Sprouts, Green Pepper

Hoisin Glazed Red Pepper Bok Choy, Carrot, Onion, Celery

Lemongrass Scented Jasmine Rice

Coconut Key Lime Cheesecake

Matcha Chiffon Cake

Gluten Free Brownie

Bottled Water and Soft Drinks

56.25

Tex Mex

Jalapeno Cheddar Cornbread

Mixed Greens Salad Carrot, Cucumber, Radish, Creole Ranch Dressing

Mixed Bean and Quinoa Salad Roasted Squash, Lime Vinaigrette

Cajun Spiced Chicken Breast Corn Succotash, Lime & Tomato Sauce

Ancho Chili Braised Beef Chili Caramelized Onion, Cilantro Sour Cream

Vegetable Rice Jambalaya Tomatoes, Peas, Peppers, Corn, Okra

Cajun Spices Wedge Potatoes

Pecan Pie

Apple Crumble

Bottled Water and Soft Drinks

59.50

We the North

Fresh Baked Bread with Butter

Mixed Greens Salad Carrot, Cucumber, Radish, Angus Glen Honey Sweetened Balsamic Dressing

7 Grain Salad Wholegrain Brown Rice, Spelt, Oats, Barley, Wild rice, Wheat, Rye grains, Spinach, Edamame, Sweet Peppers, Cider Vinaigrette

Maple Glazed Salmon Filet Zucchini, Red Peppers, Lemon Butter Sauce

Red Wine and Onion Braised Beef Brisket with Mushrooms, Carrots

Roasted Vegetables Squash, Asparagus, Pickled Onions, Goat Cheese

Rosemary Mini Potatoes

Butter Tart

Berry Crumble

Bottled Water and Soft Drinks

62.75



Post Golf Plated Lunch

PRICED PER PERSON

Minimum \$1,500 spend • Maximum 2-hour service • Available until 3 PM
Choose one option from each section

Salads

Baby Romaine Light Creamy Caesar Dressing, Garlic Croutons, Parmesan Cheese

Hummus, Baba ghanoush with Pita Chips

Artisan Baby Lettuces Pickled Vegetables, Balsamic Vinaigrette

Kale Salad Shaved Apples, Lemon Vinaigrette, Edamame, Pine Nuts

Jicama Coleslaw Roasted Vegetables Pasta, Sun-dried Tomato Emulsion

Entrées

Served with baked potatoes, corn on the cob and seasonal vegetables.

Herb Marinated 5oz Atlantic Salmon & Hot Italian Sausage with Lemon Butter Sauce **60.50**

1/2 lb BBQ Pork Ribs & Jerk Marinated Chicken Leg with Honey Garlic Sauce **62.75**

Montreal Spiced 5 oz AAA NY Striploin Steak and Cajun Crusted 5 oz Chicken Supreme with Natural Pan Sauce **63.75**

Two Tiger Jumbo Shrimps 8-10 & Two Australian Lamb Chops with Lemon Garlic Sauce **67**

Grilled 6oz Lobster Tail & 4oz AAA Beef Tenderloin Steak with Clarified Butter, Black Peppercorn Sauce **82.25**

Tofu, Eggplant, Zucchini, Onion, Cauliflower and Peppers Kebab Roasted Tomato Bisque **48.75**

Desserts

Flourless Chocolate Torte with Berry Coulis

Assorted Mini Mousse Cups

Fresh Fruits Bananas, Sweet Navel Oranges, Ontario Red Delicious Apples and Bartlett Pears





Reception Platters

PRICED PER PERSON

Traditional Cheese Platter	14.25
Vegetable Crudité	5.50
Mediterranean Dip & Spreads	8.75
Hummus & Grilled Pita	8.75
Cocktail Sandwiches	8.75
3 pieces per person	

PRICED PER PLATTER

Serves approximately 40 guests

House Smoked Atlantic Salmon	395
Shrimp Cocktail	423
with Old Fashioned Cocktail Sauce	
Pastry Platter	108
Freshly Baked Cookie Platter	108
Fruit Platter	187

Food Stations

PRICED PER STATION

Based on One Hour of continuous service

Canadian Cheese 637

Serves approximately 50 guests

Oka, Champfleury, Triple Crème Brie, Chevre, Aged White Cheddar with Crostini, Crackers, Rhubarb Chutney, Walnuts (35 oz of cheese)

Niagara Charcuterie 700

Serves approximately 50 guests
180 pieces

Prosciutto, Capocollo, Sopressata, Salami with Grapes, Olives, Crostini, Crackers, Pickled Vegetables, Fig Chutney

Garden Vegetable Display 445

Serves 50-70

Vibrant Medley of Fresh, Colourful Vegetables artistically arranged, offering a visual and flavorful feast.

Food Stations

PRICED PER PERSON

Based on One Hour of continuous service

Chilled Seafood 70.25

Poached PEI Lobster, Poached Jumbo Shrimp, Smoked Salmon, Crab Claws, Oysters, Mussels with Cocktail Sauce, Lemon Aioli, Horseradish, Homemade Hot Sauce

Oyster Bar 15.25

Min. 30 guests required

Selection of Choice Oysters on a Half Shell Accompanied by Cocktail Sauce, Lemon Aioli, Horseradish, Homemade Hot Sauce

Freshly Shucked Oyster Station with Chef + 115.75

Antipasto 15.25

Min. 40 guests required

Prosciutto, Genoa Salami, Melon, Marinated Olives, Grilled Vegetables, Tomato & Bocconcini, Marinated Artichoke Hearts with Focaccia Bread



Risotto Station with Live Chef 17.50

Min. 40 guests required

Creamy Arborio Rice Simmered in Rich Vegetable Stock and Woodland Mushrooms topped with Parmesan Cheese and Fresh Herbs

Sushi 6.50

100 piece minimum

PER PIECE

Selection of Fish and Vegetable Sushi with Wasabi, Pickled Ginger, and Soy

Post Golf Plated Dinner

PRICED PER PERSON

Choose one option from Salad and Entrée Section • All Desserts are included

Salads

Baby Romaine Caesar Vinaigrette, Garlic Hummus, Chickpea Croutons, Parmesan Cheese

Artisan Greens Baby Lettuces, Pickled Vegetables, White Balsamic Vinaigrette

Kale Salad Shaved Apples, Lemon Vinaigrette, Pecorino, Pine Nuts

Entrées

Select one. Served with Seasonal Vegetables and Potato.

Pan Seared Free Range Chicken Breast with **59.50**
Tropical Fruit Salsa

Oven Baked 8oz Canadian Salmon Filet with **60.50**
Ginger Butter Sauce

Roasted 5oz Canadian Salmon Fillet and 5 oz **72.50**
AAA Beef Tenderloin Steak with Pan Jus

Seared 5oz Chicken Supreme and 5 oz AAA Beef **72.50**
NY Striploin Steak with Wine Sauce

Grilled AAA 10 oz Beef NY Striploin Steak with **78**
Carmelized Onion Jam

Grilled AAA 10 oz Beef Chateaubriand Steak with **82.25**
Bearnaise Sauce

Potato Gnocchi with Roasted Tomatoes, Baby **52**
Vegetables, Peas, Mascapone

Creamy Truffled Mushroom Tagliatelle **55.25**

Desserts Sampler

Mini New York Cheese Cake

Apricot glazed Fruit Tartelette

Belgian Chocolate Dipped Strawberry

Mango Blush, Berry Compote, Mint



Champions Dinner Buffet

72.50 • PRICED PER PERSON

Minimum 80 guests • Space restrictions may not allow for buffets in all rooms



To Start

Assorted Rolls and Flatbreads with Creamery Butter and Hummus

Artisan Greens Cucumber, Pickled Vegetables, Tomato, White Balsamic Vinaigrette

Root Vegetable Slaw and Ontario Apple Slaw with Cranberries, Almonds, Fresh Herbs, Creamy Dressing

Entrées

Cabernet Braised Beef Short Ribs with Roasted Onions and Potatoes, Gremolata

Maple Glazed Salmon Filet with Yellow squash, Cherry Tomato

Sweet and Tangy Tandoori Butter Chicken with Yogurt Raita, Cilantro

Steamed Rice

Penne Noodle Pasta with Rapini, Olives, Light Tomato Sauce, Basil, Olive Oil

Desserts

Assorted Cakes and Mini French Pastries

Seasonal Fruit Platter with Berries and Garnishes

Freshly Brewed Coffee & Black Teas

Queen's Plate Dinner Buffet

96.25 • PRICED PER PERSON

Minimum 80 guests • Space restrictions may not allow for buffets in all rooms

To Start

Assorted Rolls and Flatbreads with Creamery Butter and Hummus

Chef Selection of Four Seasonal Salads

Chilled Cocktail Shrimp 26–30 with Old-Fashioned Cocktail Sauce

Marinated Mussels on the Half Shell

House Smoked Salmon

Entrées

Freshly Carved Roast Prime Rib with Jus and Horseradish

Lemon and Herb Marinated Roasted Chicken

Pan-seared Atlantic Salmon with Chimichurri Sauce

Seasonal Vegetable Medley

Made-to-Order Pasta Station

Penne with Chunky Tomato, Alfredo, Rose or Pesto Sauce; and Chicken, Salad Shrimp, Ham, Eggplant, Zucchini, Onion, Peppers, Mushroom, Spinach, Parmesan, Chili Flakes, Balsamic Glaze

Desserts

Mini French Pastries and Assorted Cupcakes

Mousse Cups Chocolate, Mango, Coffee and Raspberry

Seasonal Fruit Platter with Berries and Garnishes

Freshly Brewed Coffee & Black Teas



Cocktail Station

PRICED PER DRINK

\$120 set up fee applies to each cocktail station

Caesars

8.50

Choice of three of the following 5 options

Classic Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tobasco, Worcestershire

Spicy Classic Caesar 1 oz Crown Royal Whiskey, Clamato Juice, Tobasco, Worcestershire, Dash of Spice Blend

Pickled Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tobasco, Worcestershire, Pickle Spear, Dash of Pickle Brine

Smoked Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tobasco, Worcestershire, Dash of Liquid Smoke, Pinch of Smoked Paprika

Jose's Caesar 1 oz Jose Cuervo, Clamato Juice, Tobasco, Worcestershire

Old Fashioneds

9.75

Classic Old Fashioned 1 oz Seagrams Rye, Housemade Bitters, Simple Syrup, Orange Peel

Angus Glen Honey Old Fashioned 1 oz Bulleit Bourbon, Housemade Bitters, Angus Glen's Own Honey, Orange Peel

Citrus Jack Old Fashioned 1 oz Jack Daniels, Housemade Orange Bitters, Simple Syrup, Orange Peel

Spiced Old Fashioned 1 oz Captain Morgan Spiced Rum, Housemade Bitters, Angus Glen's Own Honey, Orange Peel

Jalapeño Tequila Old Fashioned 1 oz Jose Cuervo, Housemade Jalapeño Bitters, Angus Glen's Own Honey, Orange Peel



Gin & Spritz

8.50

Pimm's Cup 1 oz Pimm's, Ginger Ale

Cucumber Gin & Tonic 1 oz Gordon's Dry Gin, Tonic, Cucumber Garnish

Ruby Gin Fizz 1 oz Gordon's Dry Gin, Grapefruit Juice, Soda Water

Wine

PRICED PER BOTTLE

Red

East West Cab-Nero , Niagara	39
Inniskillin Pinot Noir , Niagara	39
Angus The Bull Cabernet Sauvignon , Australia	44
Argento Malbec , Argentina	44
Jackson Triggs Merlot , Ontario	45
Jackson Triggs Reserve Cabernet Sauvignon , Ontario	47
Masi Valpolicella , Italy	55
Bread and Butter Cabernet Sauvignon , California	62
J. Lohr Seven Oaks Cabernet Sauvignon , California	68
Edge Cabernet Sauvignon , California	95

White

East West Pinot Grigio , Niagara	39
Inniskillin Riesling , Niagara VQA	40
Jackson Triggs Chardonnay , Ontario	45
Jackson Triggs, Reserve Sauvignon Blanc , Ontario	47
Ruffino Pinot Grigio , Italy	51
Kim Crawford Sauvignon Blanc , New Zealand	61
Bread and Butter Cabernet Sauvignon , California	62

Rose

Trio Rose , Ontario	52
Flat Rock , Ontario	58
Besini Rose , Georgia	51

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.

Please inquire about wine service pricing.

Consumption Bar

PRICED PER DRINK

Drink to be applied to the host's tab or on a cash bar basis • Liquor based on 1 oz drinks

Premium House Mixed Drinks	7.25
Deluxe House Mixed Drinks	PRICED ACCORDINGLY
Cocktails	7.75
Premium Liqueurs	PRICED ACCORDINGLY
Deluxe Liqueurs	PRICED ACCORDINGLY
Domestic Beer	7.75
Premium and Imported Beer	7.25 - 7.75
House Wine	9.75

BAR PACKAGES

1 hour Standard Bar and Deluxe Bar Packages available. Please discuss with your Event Specialist.



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.
- Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with an entrée signifier at each guest's seat prior to dinner service, and must be delivered to Angus Glen a minimum of 24 hours before the event. The same starch selection is required when multiple entrées are offered.
- Events taking place on Statutory Holidays may have additional setup charges. Please inquire with your Angus Glen Golf Club representative.

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.
- Buffet meal prices for children ages 10 & Under are 30% less than adult buffet meals. Please inquire about children's pricing for plated meals.
- 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

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