

2026 TOURNAMENTS



Host a tournament to remember at Angus Glen

Whether you're organizing a corporate outing, charity fundraiser, team-building event, or competitive tournament, Angus Glen Golf Club offers an exceptional setting for a day on the course.

Our experienced events team will support you every step of the way, from customizing formats and scorecards to curating food and beverage experiences that suit your group's needs. With two championship courses, first-class amenities, and a reputation for excellence, your tournament will be as smooth as it is memorable.

Let us help you plan a standout golf event.
Contact us today to get started!

YOUR TOURNAMENT EXPERIENCE INCLUDES:

- Chiavari chairs
- Bengaline white coloured linens
- White napkins
- Stainless steel flatware
- White porcelain dinnerware
- Glassware
- Table numbers
- Self-serve coat check
- Golf carts equipped with 8" touchscreen-colour GPS displays
- Scorecards
- Complimentary parking



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.

Two Championship Courses.

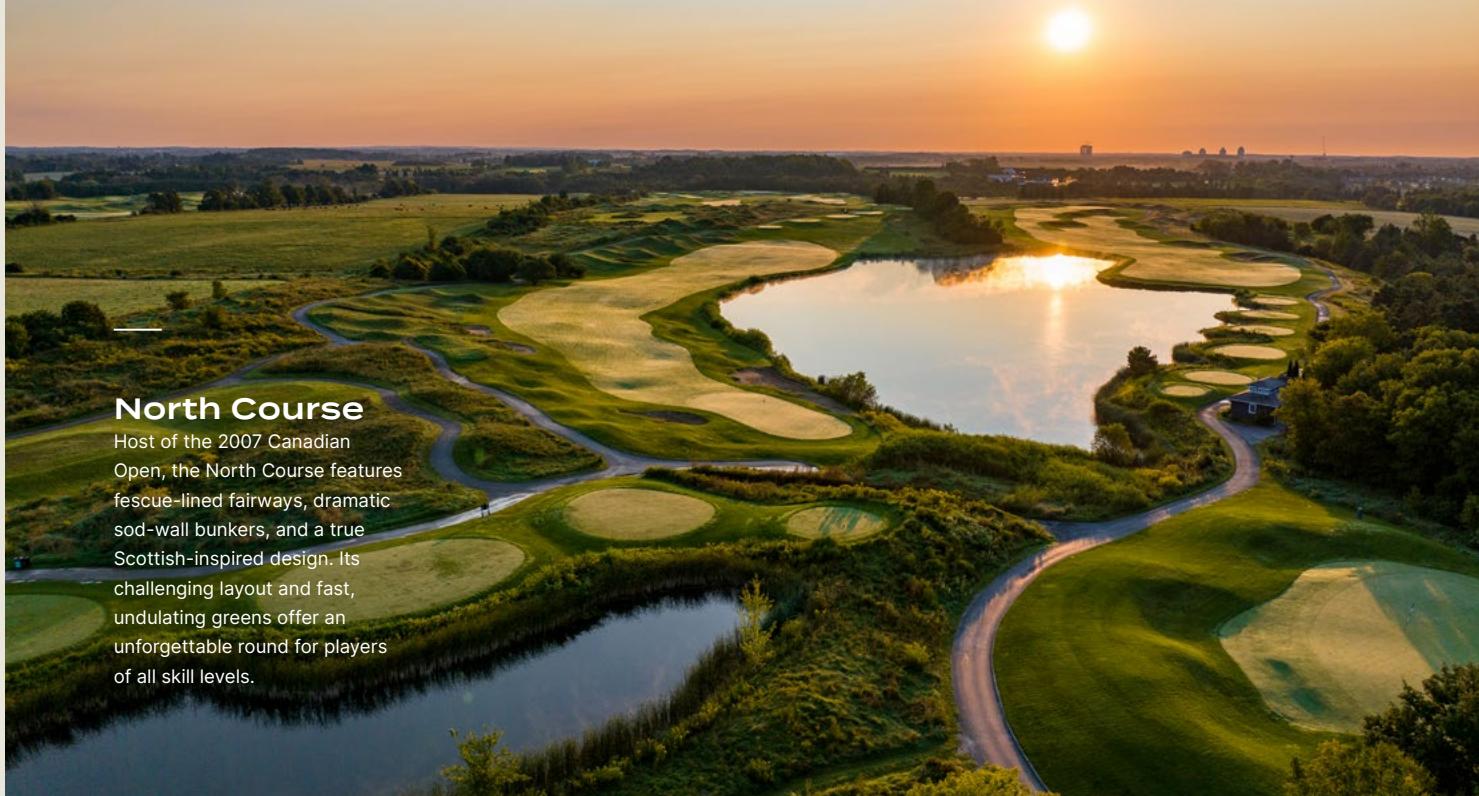
One Unforgettable Experience.

Nestled in the heart of Markham, Ontario, Angus Glen Golf Club is home to two award-winning 18-hole championship courses—the North Course, designed by Doug Carrick, and the South Course, reimagined by renowned architects Mackenzie & Ebert.

Celebrated for their distinct character and immaculate conditioning, both courses have hosted some of golf's most prestigious events, including the 2002 and 2007 Canadian Opens, as well as the 2015 Pan Am Games. Whether you're a seasoned golfer or just starting out, you'll find a perfect blend of beauty, challenge, and variety across both layouts.

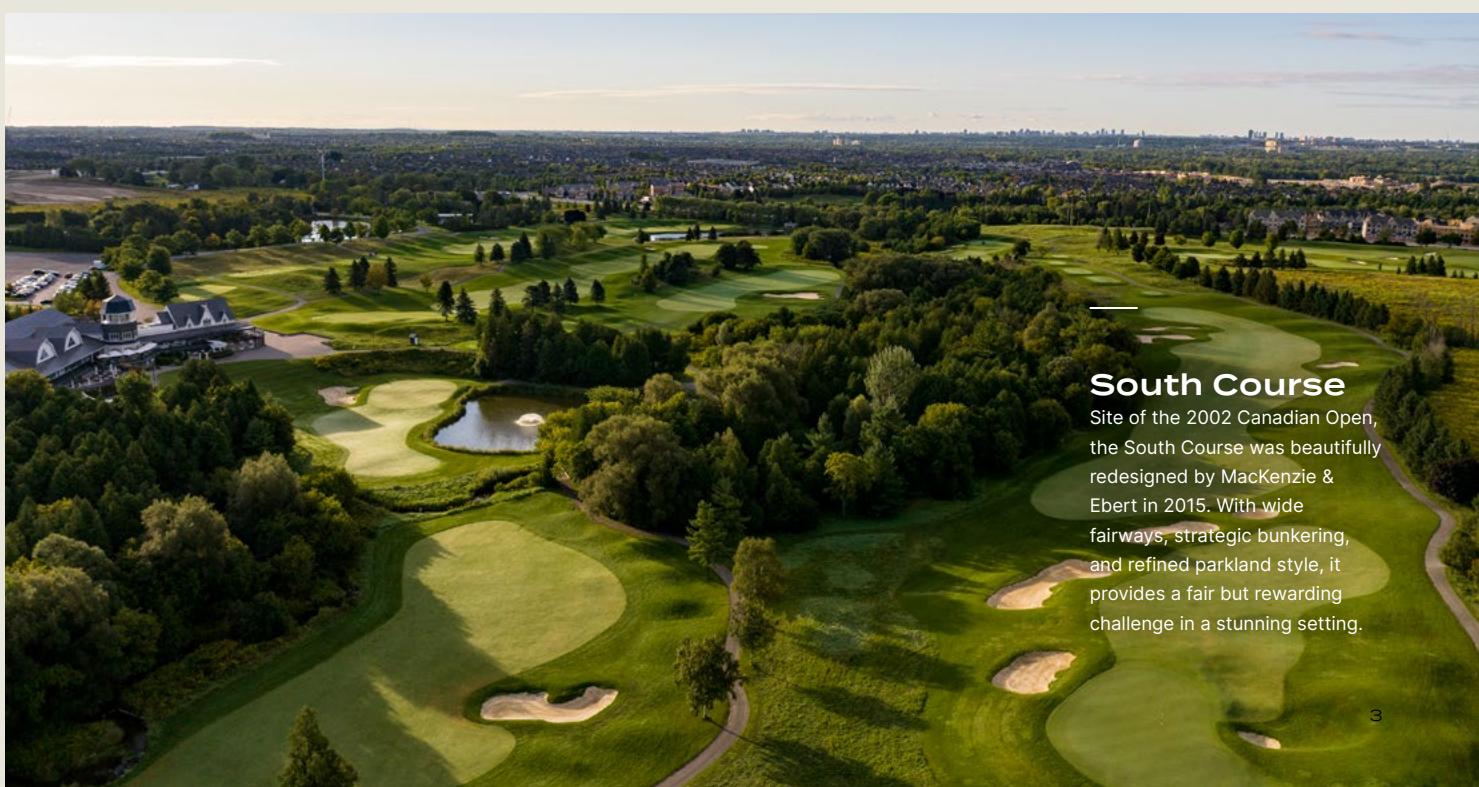
For three decades, Angus Glen has stood as a pillar of excellence, community, and hospitality. As a year-round destination, it hosts over 300 weddings, tournaments, and events annually, and continues to grow as a hub for innovation and connection—most recently through exciting initiatives like the Fairway of Lights winter experience.

Come for the golf. Stay for the memories.



North Course

Host of the 2007 Canadian Open, the North Course features fescue-lined fairways, dramatic sod-wall bunkers, and a true Scottish-inspired design. Its challenging layout and fast, undulating greens offer an unforgettable round for players of all skill levels.



South Course

Site of the 2002 Canadian Open, the South Course was beautifully redesigned by MacKenzie & Ebert in 2015. With wide fairways, strategic bunkering, and refined parkland style, it provides a fair but rewarding challenge in a stunning setting.

Helicopter Ball Drop Experience

Introduce a dramatic and unforgettable moment to your tournament with the Helicopter Ball Drop Experience—a signature fundraising feature that combines spectacle, anticipation, and philanthropic impact.

Guests are invited to purchase numbered golf balls prior to the event. At the designated moment, a helicopter makes a sweeping pass over the 18th hole, releasing the balls onto the fairway below. The ball landing closest to the pin is crowned the winner, creating a thrilling finale and a memorable highlight for all in attendance.

Designed to captivate guests and elevate charitable giving, this experience delivers both excitement and exceptional fundraising potential.

EXPERIENCE INCLUDES:

- Exclusive helicopter charter and coordinated ball drop
- Dedicated contest setup with a custom hole positioned on the fairway in front of 18 South
- Live, on-course announcements with professional sound and microphone
- Full event coordination for a seamless, polished presentation



Tournament Fees

START TIME	NON PRIME MONDAY-WEDNESDAY		PRIME THURSDAY-FRIDAY	
	SINGLE COURSE	DOUBLE COURSE	SINGLE COURSE	DOUBLE COURSE
SHOTGUN STARTS	Up to 144 players / course			
	Starting from:			
7:30 AM	\$22,050	\$43,350	\$22,825	\$44,650
7:31 AM	\$33,850	\$66,700	\$34,950	\$68,900
9:30 AM	\$41,350	\$81,700	\$42,450	\$83,900
1:30 PM	\$23,705	\$46,410	\$24,810	\$48,620
MODIFIED SHOTGUN STARTS	SINGLE COURSE			
	Up to 72 players / course (minimum 40 golfers)			
2:00 PM	\$205 per golfer*			

WEEKENDS ASK US FOR WEEKEND PRICING

FOOD & BEVERAGE MINIMUM SPEND*

START TIME	SINGLE COURSE	DOUBLE COURSE
7:30 AM - 9:30 AM	\$4,100	\$8,175
1:30 PM	\$5,075	\$10,140
2:00 PM	\$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	—



Breakfast

Priced per person

Minimum 30 guests required for **Healthy Start Breakfast** and **Full Breakfast**

Served with freshly brewed coffee and teas

POWER BREAKFAST

34.25

Citrus Platter

Orange and Grapefruit Sections, Mint, Pomegranate Seeds

Smoothie

Mango, strawberry and orange

Overnight Oats

Almond milk, match green tea, Angus Glen honey

Frittata

Sweet pepper, cheddar, spinach

CONTINENTAL

28.50

Assorted Pastries

Fresh baked muffins, gluten-free muffins, donuts & holes

Bagels

Individual Yogurts

Seasonal Fresh Fruit & Berries

Spreads

Creamery butter, homemade Ontario berry jam & Angus Glen honey

Assorted Juices

Apple & orange

THE FULL BREAKFAST

40

Scrambled Egg with Chives

Smoked Bacon & Turkey Breakfast Sausage

Home Fries

Peppers, green onion & thyme

Seasonal Fresh Fruit & Berries

Multigrain Sliced Bread

Spreads

Creamery butter, homemade Ontario berry jam & Angus Glen honey

Assorted Pastries

Fresh baked muffins, gluten-free muffins, donuts & holes

Individual Yogurts

Assorted Juices

Apple & orange

ALTERNATIVE EGGS

101.25

*Please choose one option.
Serves approx. 25 people*

Egg White Scramble

Sweet peppers, tomato, mushrooms

Tofu Scramble

Kale, zucchini, onion
Apple & orange

BOXED BREAKFAST

29.75

Ham & Cheddar Croissant

Lettuce, honey Dijon mustard

Egg Frittata on a Bun

Spinach, cheddar, onion with lettuce, lemon mayo (served chilled)

Peameal Bacon Sandwich

Cheddar cheese on an English Muffin

Egg & Bacon Frittata with Roasted Peppers and Goat Cheese on a Bun

Lettuce, mayo (served chilled)

Fresh Whole Apple

Chocolate Chip Granola Bar

Orange Juice

BREAKFAST ADDITIONS

Overnight Oats

7

Scones

6

Individual Yogurt 100ml

4.75

Chocolate Croissant

4.75

Fresh Baked Jumbo Cookies

4.75

Cold-pressed Orange Juice (min. 25 person)

13.75

BBQ Lunch Buffet

Priced per person

Minimum \$1,500 spend

Maximum 2-hour service

Available until 3:00 PM

BBQ Buffets will be moved indoors in the event of inclement weather

Space restrictions may not allow for buffets in all rooms

Served with soft drinks & bottled water

FAIRWAY BBQ

35.25 pre-golf / **42** post-golf

Grilled Burgers

Angus Glen burger or Impossible™ burger

Grilled Chicken Breast

Italian Sausage

All Beef 7" Hot Dog

Fresh Bread and Condiments

Artisan Greens Salad

Fresh & pickled vegetables, white balsamic dressing

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Ms. Vickie's Potato Chips

HOLE-IN-ONE

60.25 pre-golf / **63.75** post-golf

Grilled Flatiron Steak (6 oz)

Tandoori Chicken

Jumbo Shrimp Skewer

Fresh Corn on The Cob

Artisan Greens Salad

Fresh & pickled vegetables, white balsamic dressing

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Grilled & Marinated Vegetable Platter

Onions, eggplant, zucchini & peppers

Choice of Fresh Watermelon or Fresh Baked Cookies

LINKS BBQ

41 pre-golf / **48** post-golf

Hand-Carved Montreal Smoked Meat

Tandoori Chicken

Porchetta

Rosemary, garlic and pepper-spiced

Assorted Breads & Condiments

Artisan Greens Salad

Fresh & pickled vegetables, white balsamic dressing

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Cabbage Slaw

Ms. Vickie's Potato Chips



Lunch Buffet

Priced per person

Minimum \$1,500 spend

Maximum 2-hour service

Available until 3:00 PM

Served with soft drinks & bottled water

WOK THE WOK

59.25

Wonton Chips

Cilantro, wasabi mayo

Rice Noodle Salad

Edamame, mango, bean sprouts with cilantro lime dressing

Napa Cabbage, Daikon & Bok Choy Slaw

with Sesame green onion dressing

Cashew Chicken

Orange, soy, bok choy, cherry tomato

Ginger Beef

Shiitake mushroom, green pepper, bean sprouts, ginger

Hoisin Glazed Red Peppers

Bok choy, carrot, onion, celery

Lemongrass Jasmine Rice

Coconut Key Lime Cheesecake

Matcha Chiffon Cake

Gluten-free Brownie

TEX MEX

62.50

Jalapeño Cheddar Cornbread

Creamery butter

Mixed Greens Salad

Carrot, cucumber, radish with Cajun ranch dressing

Mixed Bean & Quinoa Salad

Roasted squash with lime vinaigrette

Braised Ancho Beef Chili

Carmelized onion, cilantro sour cream

Vegetarian Jambalaya

Tomatoes, peas, peppers, corn, okra

Cajun Wedge Potatoes

WE THE NORTH

66

Fresh Baked Bread

Creamery butter

Mixed Greens Salad

Carrot, cucumber, radish, Angus Glen Honey balsamic dressing

7-Grains Salad

Wholegrain brown rice, spelt, oats, barley, wild rice, wheat, rye grains, spinach, edamame, peppers, cider vinaigrette

Braised Beef Brisket

Mushrooms, carrots, onion, red wine

Roasted Vegetables

Squash, asparagus, pickled onions, goat cheese

Rosemary Mini Potatoes

Butter Tart

Plated Lunch

Priced per person

Available until 3:00 PM

Please choose one option from each section.

SALAD

Baby Romaine

Garlic croutons, parmesan cheese with light creamy Caesar dressing

Hummus & Baba Ganoush

with Pita chips

Kale Salad

Shaved apple, edamame, pine nuts with lemon vinaigrette

Jicama Slaw

Carrots with tangy vinagrette

ENTRÉE

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

Herb-marinated Atlantic Salmon (5 oz) &

Hot Italian Sausage

Lemon butter sauce

BBQ Pork Ribs (1/2 lb) & Jerk Chicken Leg

Hon honey garlic sauce

Grilled AAA New York Striploin Steak (5 oz) & Cajun Chicken Supreme (5 oz)

Pan jus

Jumbo Tiger Shrimp (2 pcs) & Grilled Australian Lamb Chops (2 pcs)

Lemon garlic sauce

Grilled 6oz Lobster Tail (6 oz) & AAA Beef Tenderloin Steak (4 oz)

Berry coulis Clarified butter, black peppercorn sauce

Assorted Fresh Fruit

Bananas, sweet navel oranges, Ontario Red Delicious apples, Bartlett pears

Tofu, Eggplant, Zucchini, Onion, Cauliflower & Peppers Kebab

Roasted tomato bisque



Plated Dinner

Priced per person

Available after 3:00 PM
Assorted fresh bread and rolls
Freshly brewed coffee and
teas with dessert
*Please choose one option
from each section.*

SALAD

Baby Romaine
Garlic hummus,
chickpea croutons,
parmesan cheese,
caesar vinaigrette

Artisan Greens
Baby lettuces, pickles
vegetables, white
balsamic vinaigrette

Kale Salad
Shaved apples,
pecorino, pine nuts,
lemon vinaigrette

SWEET

**Mini New York Cheese
Cake**

**Apricot glazed Fruit
Tartelette**

**Belgian Chocolate
Dipped Strawberry**

**Mango Blush, Berry
Compote, Mint**

ENTRÉE

*Served with oven roasted red potatoes and
steamed seasonal vegetable medley*

**Pan-Seared Free Range Chicken
Breast** 62.50

Tropical fruit salsa

**Oven Baked Canadian Salmon Filet
(8 oz)** 63.75
Ginger butter sauce

**Roasted 5oz Canadian Salmon
Fillet (5 oz) and AAA Beef
Tenderloin Steak (5 oz)** 76.25
Pan Jus

**Seared Chicken Supreme (5 oz)
and AAA Beef NY Striploin Steak
(5 oz)** 76.25
Wine sauce

**Grilled AAA Beef NY Striploin Steak
(10 oz)** 82
Carmelized onion jam

**Grilled AAA Beef Chateaubriand
Steak (10 oz)** 86.50
Bearnaise sauce

**Potato Gnocchi with Roasted
Tomatoes, Baby Vegetables, Peas,
Mascarpone** 54.75

**Creamy Truffled Mushroom
Tagliatelle** 58.25



Champions Dinner Buffet

76.25 per person

Minimum 80 guests required

Space restrictions may not allow for buffets in all rooms.

TO START

Fresh Bread & Rolls

Artisan Greens

Cucumber, pickled vegetables, tomato, white balsamic vinaigrette

Root Vegetable Slaw & Ontario Apple Slaw

Cranberries, almonds, fresh herbs, creamy dressing

SWEETS

Assorted Cakes & Mini French Pastries

Seasonal Fruit Platter

Berries and Garnishes

Freshly Brewed Coffee & Black Teas

ENTRÉE

Cabernet Braised Beef Short Ribs

Roasted onions and potatoes, gremolata

Maple-glazed Salmon Filet

Yellow squash, cherry tomato

Sweet and Tangy Tandoori Butter

Chicken

Yogurt raita, steamed rice

Penne Pasta

Rapini, olives, light tomato sauce, basil, olive oil

Queen's Plate Dinner Buffet

101.25 per person

Minimum 80 guests required

Space restrictions may not allow for buffets in all rooms

TO START

Fresh Bread & Rolls

Chef Selection of Four Seasonal Salads

Chilled Cocktail Shrimp

(26-30 count)
Cocktail Sauce

Marinated Mussels on the Half Shell

House-Smoked Salmon

ENTRÉE

Freshly Carved Roast Prime Rib

Jus & horseradish

Lemon & Herb-Marinated Roasted Chicken

Pan-seared Atlantic Salmon

Chimichurri sauce

Seasonal Vegetable Medley

Made-to-Order Pasta Station

Penne with choice of: chunky tomato, Alfredo, rosé, or pesto sauce

Add-ins: chicken, salad shrimp, ham, eggplant, zucchini, onion, peppers, mushrooms, spinach, Parmesan, chili flakes & balsamic glaze

DESSERT

Mini French Pastries and Assorted Cupcakes

Mousse Cups

Chocolate, Mango, Coffee and Raspberry

Seasonal Fruit Platter

Berries and Garnishes

Freshly Brewed Coffee & Black Tea

Reception Offerings



FOOD STATIONS

Priced per station

Based on one hour of continuous service

Canadian Cheese

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

Serves approximately 50 guests

180 pieces

Prosciutto, capocollo, sopressata, salami with grapes, olives, crostini, crackers, pickled vegetables, fig chutney

Garden Vegetable Display

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

Poached PEI lobster, poached jumbo shrimp, smoked salmon, crab claws, oysters, mussels with cocktail sauce, lemon aioli, horseradish, homemade hot sauce

Oyster Bar

Min. 40 guests required

Selection of premium oysters on the half shell, accompanied by cocktail sauce, lemon aioli, horseradish & house-made hot sauce

Freshly shucked by chef-attended station

Antipasto

Min. 40 guests required

Prosciutto, Genoa salami, melon, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts, served with focaccia bread

Chef-attended Risotto Station

Min. 40 guests required

Creamy arborio rice simmered in rich vegetable stock with woodland mushrooms, Parmesan cheese & fresh herbs

Sushi

100 piece minimum

Selection of fish & vegetable sushi, served with wasabi, pickled ginger & soy

RECEPTION PLATTERS

Priced per person

Traditional Cheese Platter

15

Vegetable Crudité

6

Mediterranean Dip & Spreads

9.25

Hummus & Grilled Pita

9.25

Cocktail Sandwiches

9.25

3 pieces per person

Fruit Platter

191.25

Priced per platter

One platter serves approximately 40 guests

Smoked Atlantic Salmon

413.75

Shrimp Cocktail

444.25

Old fashioned cocktail sauce

Pastry Platter

112.50

Freshly Baked Cookie Platter

112.50

Fruit Platter

191.25

7
PER PIECE

Consumption Bar

Priced per drink

Drinks to be applied to the host's tab

Premium House Mixed Drinks

8.25

Deluxe House Mixed Drinks

9

Cocktails

INDIVIDUALLY PRICED

Premium & Deluxe Liqueurs

VARIED BY SELECTION

Domestic Beer

8.50

Premium & Imported Beer

8-9

House Wine

10.75

Wine

Priced per bottle

RED

East West Cab-Nero, Niagara	43	East West Pinot Grigio, Niagara	43
Inniskillin Pinot Noir, Niagara	43	Inniskillin Riesling, Niagara VQA	44
Angus The Bull Cabernet Sauvignon, Australia	48	Jackson Triggs Reserve Chardonnay, Ontario	49
Argento Malbec, Argentina	48	Jackson Triggs, Reserve Sauvignon Blanc, Ontario	52
Jackson Triggs Reserve Merlot, Ontario	49	Chanciller Chardonnay, Argentina	55
Jackson Triggs Reserve Cabernet Sauvignon, Ontario	52	Cantine Salvalai Pinot Grigio, Italy	60
Perez Cruz Gran Reserva Cabernet Sauvignon, Chile	55	Bocca Della V Pinot Grigio, Italy	61
Kingston Estate Shiraz, Australia	61	Spy Valley Sauvignon Blanc, New Zealand	63
Masi Valpolicella, Italy	60	Kim Crawford Sauvignon Blanc, New Zealand	66
Canciller Reserva Cabernet Sauvignon, Ontario	63		
Oyster Bay Pinot Noir, New Zealand	68		

ROSE & SPARKLING

Saintly The Good Rose, VGA, Ontario	48
Gerard Bertrand Cote des Roses Rose, France	50
Chateau Diana Sparkling Moscato, Italy	75

WHITE

East West Pinot Grigio, Niagara	43
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Inniskillin Riesling, Niagara VQA	44
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Jackson Triggs Reserve Chardonnay, Ontario	49
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Jackson Triggs, Reserve Sauvignon Blanc, Ontario	52
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Chanciller Chardonnay, Argentina	55
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Cantine Salvalai Pinot Grigio, Italy	60
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Bocca Della V Pinot Grigio, Italy	61
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Spy Valley Sauvignon Blanc, New Zealand	63
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Kim Crawford Sauvignon Blanc, New Zealand	66
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WINE SERVICE

Let our experienced team elevate your dining experience with attentive wine service throughout your event. Service begins once guests are seated and continues seamlessly during dinner.

Please contact us for wine service pricing and options.



Cocktail Station

Priced per drink

\$140 setup fee applies per station

Choice of 3 out of 5 featured cocktails

OLD FASHIONED

10.75

Classic Old Fashioned

1 oz Seagram's Rye, bitters, simple syrup, orange peel

Spiced Old Fashioned

1 oz Captain Morgan Spiced Rum, bitters, Angus Glen's own honey, orange peel

Brandy Old Fashioned

1 oz St-Rémy XO Brandy, Angostura bitters, simple syrup, orange peel, cherry

CAESAR

9.25

Classic Caesar

1 oz Smirnoff Vodka, Clamato juice, Tabasco, Worcestershire

Spicy Classic Caesar

1 oz Crown Royal Whisky, Clamato juice, Tabasco, Worcestershire, dash of spice blend

Pickled Caesar

1 oz Smirnoff Vodka, Clamato juice, Tabasco, Worcestershire, pickle spear, dash of pickle brine

GIN & SPRITZ

9.25

Aperol Spritz

3 oz Spumante Bambino Champagne, 2 oz Aperol, soda water, orange slice

Ruby Gin Fizz

1 oz Gordon's Dry Gin, grapefruit juice, soda water

Pineapple Gin & Tonic

1 oz Gordon's Dry Gin, tonic, pineapple juice, pineapple & mint



Event Information

EVENT TIMELINES

Final guest count is required **seven business days** prior to the event date by **12:00 PM**, excluding holidays.

- The guaranteed number of guests must not fall below the minimum menu and room requirements.
- Day-of additions due to dietary needs or allergies will be accommodated **based on availability**.

PRICES

All prices are **subject to 13% HST and a 17% Facility Fee**, unless otherwise specified.

- **Halal options are available**—pricing upon request.
- Package pricing is guaranteed through **December 2026** (alcohol subject to change)
- Angus Glen guarantees food pricing for **six months** from the agreement date. Beyond that, pricing may be adjusted to reflect rising costs, with efforts made to mitigate impact (e.g., offering menu substitutions).
- A multiple entrée surcharge applies:
\$5.00 per guest for two entrées
\$7.50 per guest for three entrées
- Place cards with entrée indicators are required for multiple entrée service and must be delivered **24 hours prior to the event**.
- **Statutory Holiday events** may incur additional setup charges—please inquire.

ROOM RENTAL

The room rental fee guarantees **exclusive use of the event space(s)** for the contracted duration of your event.

FOOD PRACTICES

- All food provided by Angus Glen must be **consumed on-site** due to liability restrictions.
- No outside food or beverages may be brought in or taken off the property **without written permission**.
- Approved outside food/beverages may be subject to additional **service or labour charges**.
- Buffet setup guidelines:
Up to 100 guests: single-sided buffet
101-220 guests: double-sided buffet
221+ guests: two double-sided stations
- Buffet pricing for **children ages 10 & under** is **30% less** than adult pricing. Please inquire for plated meal pricing.
- Angus Glen reserves the right to make substitutions on food items.
- Dietary accommodations are subject to change—please advise of **all allergies or dietary restrictions** in advance.
- Single shots (bar only) are included in Standard and Premium packages. Angus Glen staff may limit drink service, stop shots, refuse alcohol, or remove guests at their discretion, in accordance with OGCL guidelines and Ontario liquor laws.

FACILITY FEE

This fee includes the set-up of the room and mandatory event amenities such as:

- Tables, chairs, linens, table numbers
- Complimentary parking
- Unlimited Wi-Fi
- Directional signage
- Facility cleaning before and after your event
- Snow clearing and general venue maintenance

Sales Team

ROB TURNBULL

Golf Event Sales Manager
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LISA CERONE

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