

2026 TOURNAMENTS

 **ANGUS GLEN**
GOLF CLUB



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

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

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



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

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

Pecan Pie

Apple Crumble

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

DESSERT

Flourless Chocolate Torte

Berry coulis

Assorted Mini Mousse Cups

Assorted Fresh Fruit

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

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)

Clarified butter, black peppercorn sauce

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 Fillet (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, Mascapone** **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

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

SWEETS

Assorted Cakes & Mini French Pastries

Seasonal Fruit Platter

Berries and Garnishes

Freshly Brewed Coffee & Black Teas

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 **669**
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 **735**
Serves approximately 50 guests 180 pieces

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

Garden Vegetable Display **467.25**
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 **73.50**
Poached PEI lobster, poached jumbo shrimp, smoked salmon, crab claws, oysters, mussels with cocktail sauce, lemon aioli, horseradish, homemade hot sauce

Oyster Bar **17**
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 **122**

Antipasto **15.75**
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 **18**
Min. 40 guests required

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

Sushi **7**
100 piece minimum **PER PIECE**

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**

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

Inniskillin Pinot Noir, Niagara 43

Angus The Bull Cabernet Sauvignon, Australia 48

Argento Malbec, Argentina 48

Jackson Triggs Reserve Merlot, Ontario 49

Jackson Triggs Reserve Cabernet Sauvignon, Ontario 52

Perez Cruz Gran Reserva Cabernet Sauvignon, Chile 55

Kingston Estate Shiraz, Australia 61

Masi Valpolicella, Italy 60

Canciller Reserva Cabernet Sauvignon, Ontario 63

Oyster Bay Pinot Noir, New Zealand 68

ROSE & SPARKLING

Saintly The Good Rose, VQA, Ontario 48

Gerard Bertrand Cote des Roses Rose, France 50

Chateau Diana Sparkling Moscato, Italy 75

WHITE

East West Pinot Grigio, Niagara 43

Inniskillin Riesling, Niagara VQA 44

Jackson Triggs Reserve Chardonnay, Ontario 49

Jackson Triggs, Reserve Sauvignon Blanc, Ontario 52

Chancellor Chardonnay, Argentina 55

Cantine Salvalai Pinot Grigio, Italy 60

Bocca Della V Pinot Grigio, Italy 61

Spy Valley Sauvignon Blanc, New Zealand 63

Kim Crawford Sauvignon Blanc, New Zealand 66

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

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

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

Bloody Mary
1 oz Smirnoff Vodka, tomato juice, Tabasco, Worcestershire, horseradish

Blanco Caesar
1 oz Jose Cuervo, Clamato juice, Tabasco, Worcestershire



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

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