

CORPORATE MEETING PACKAGE



ANGUS GLEN

Prices

Prices within this package are subject to taxes and a 17% Facility Fee (unless otherwise specified). Angus Glen will hold the prices specified in this package through December 2019, but thereafter Angus Glen reserves the right to increase prices 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 entrée signifier at each guest's seat prior to dinner service, and must be delivered to Angus Glen a minimum of 24 hours prior to the event. The same starch is required when multiple entrées are offered.

Custom menus are available upon request. Room minimums apply to all Social Packages.

Events taking place on Statutory Holidays may have additional setup charges, please inquire with your Angus Glen Golf Club representative.

Angus Glen maintains the right to make substitutions on food items.

Our cake cutting fee is \$1.50 per person, which includes Angus Glen staff to cut and platter the cake.

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

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.

Event Timelines

Final guarantee of attendance on all food functions is required seven business days prior to the function date by noon, excluding holidays. The guarantee must not fall below minimum room and menu requirements. Final room set-up and floor plans must be approved 48 hours in advance. Additions made within 72 hours of the event will be subject to additional surcharges.

Food Practices

Due to liability, all food items provided by Angus Glen must be consumed on-site. No food or beverage of any kind can be brought in or taken off of the property or grounds of Angus Glen by the Client without advanced written permission of the Club. Food and beverages that have been approved, are subject to such service and/or labour charges as are deemed necessary by the Club.

Buffets are set up as single sided for up to 100 guests and double sided for 100-220 guests. Two double sided stations will be provided for groups of 220 or more.

Buffet meal prices for children aged 4-10 are 30% less than adult buffet meals.

*Room rental and minimum are subject to taxes.

Great Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$10,000
(Fri-Sun)	\$20,000

Capacities:

Theatre Style Seating	600
Dinner	500
Dinner with Dance Floor	400
Reception with Food Stations	650
Reception without Food Stations	800

Mackenzie or Elgin Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000

Capacities:

Theatre Style Seating	300
Dinner	250
Dinner with Dance Floor	180
Reception with Food Stations	350
Reception without Food Stations	400

North Marquee

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000

Capacities:

Theatre Style Seating	350
Dinner Seating	200
Dinner with Dancing	180
Stationed Cocktail Reception	250
Cocktail Reception	300

AWS Boardroom

Room Minimum	\$500
--------------	-------

Capacities:

Theatre Style Seating	35
Dinner	24
Bistro	24
Cocktail Reception	30
Boardroom	20

Victoria Room

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$4,000
(Fri-Sun)	\$5,000

Capacities:

Theatre Style Seating	100
Dinner	72
Dinner with Dance Floor	64
Stationed Cocktail Reception	120
Cocktail Reception	200

Kennedy Loft

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$4,000
(Fri-Sun)	\$5,000

Capacities:

Theatre Style Seating	150
Plated Dinner	120
Buffet Dinner	80
Stationed Cocktail Reception	100
Cocktail Reception	150
Boardroom or U-Shape	28

Furyk Room

Room Minimum	\$1,000
--------------	---------

Capacities:

Theatre Style Seating	50
Dinner	40
Stationed Cocktail Reception	40
Cocktail Reception	50
Boardroom	28
U-Shape	24

Sorenstam Room

Room Minimum	\$500
--------------	-------

Capacities:

Theatre Style Seating	40
Dinner	30
Stationed Cocktail Reception	30
Cocktail Reception	40
Boardroom or U-Shape	16

Video Equipment By Room

AWS Boardroom	\$150.00
Samsung 75 Inch LED TV (Wireless, HDMI or VGA Connectivity to screen)	
Bell Expressvu HD Satellite Receiver	
Victoria Room	\$200.00
Samsung 46 Inch LED TV (behind the bar) (HDMI only)	
Bell ExpressVu HD Satellite Receiver	
JVC LX-FH50 5000 Lumens Projector with 80" Diagonal Video Screen (retractable)	
HDMI & VGA Laptop Connectivity	
Audio Plug In Fee	\$50.00
Kennedy Loft	\$200.00
Two Samsung 65 Inch LED TV's (HDMI or VGA)	
Bell ExpressVu HD Satellite Receiver	
Audio Plug In Fee	\$50.00
Sorenstam Room	\$100.00
Samsung 60 Inch LED TV(HDMI only)	
Bell ExpressVu HD Satellite Receiver	
Furyk Room	\$300.00
Two Samsung 50 Inch HD Plasma Screens (Wireless, HDMI, VGA with Adapter)	
96" Projector Screen	
Bell ExpressVu HD Satellite Receiver	
Mackenzie/Elgin/Great Hall	\$300.00
EHD 6500 Ansi Lumens Projector with 184" diagonal video screen (retractable)	
HDMI and VGA Laptop Connectivity	
Audio Plug In Fee	\$500.00
	dual
Silo Grill	\$200.00
2 x 55" TV's for Video Presentation	

Includes hardwire hook-up in allocated hall.

Projectors are mounted in projection rooms outside of the banquet halls (Mackenzie and Elgin Halls only).

Both projectors in the Great Hall can be linked to provide viewing pleasure of your presentation for the entire hall (depending on room configuration).

Additional Audio and Video

Portable Components

Samsung 50 Inch SmartTV (HDMI, VGA with Adapter)	\$200.00
NEC LT20 LCD Projector	\$250.00
Projection Screen: 39x53 Inches	\$25.00
Projection Screen: 72x96 Inches	\$50.00
VGA Monitor Extension Cable: Allows your computer to be placed away from the projector	\$25.00
VGA Signal Splitter: Allows one computer to be shown on two monitors or projectors	\$50.00
Wireless Handheld Microphone	\$150.00
Wireless Lapel Microphone	\$175.00
Audio Control Board	\$150.00
Portable Amplified Speaker	\$30.00

Conference Accessories

Stage: 8' Long x 3' Wide x 16" High	\$100.00
Flip Chart with Pad	\$20.00
Electrical Power Bar (3-6 Outlets)	\$5.00
Easels	\$15.00
Wireless Conference Call Speaker Phone	\$50.00
Analog Phone Line: (Does Not Include Long Distance Charges)	\$35.00
Digital Phone Line: (Does Not Include Long Distance Charges)	\$25.00
100 AMP 3 Phase Electrical Hook-up: Includes Universal Cam Lock Tie Into Power	\$400.00
Video Switcher (Up To 4 Sources)	\$250.00
Comfort Monitor For Presenter	\$300.00

A/V Technician Support (a minimum of three hours is required)	
Three hours of A/V Technician Support	\$180.00
Each additional hour	\$60.00

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.

Corporate Meeting Package

\$59.95

Breakfast Table (Choice of one)

Continental Breakfast

sliced seasonal fruit | individual flavoured yogurts | fresh baked muffins, croissants & Danish pastries
bagels and cream cheese | creamery butter, preserves & honey | chilled juices
coffee, decaffeinated coffee & selection of teas

Healthy Start Continental Breakfast

low fat banana flax seed bread | housemade granola | low fat yogurt | assorted whole fruit | chilled juices
coffee, decaffeinated coffee & selection of teas

Low Carb Cold Breakfast

hard boiled eggs | assorted cold cuts | cheddar and Swiss cheese | sliced vine ripened tomatoes | watermelon
pink grapefruit juice, coffee, decaffeinated coffee & selection of teas

Mid-Morning Break (Choice of one)

The Classic Morning Break

assorted breakfast pastries | seasonal whole fruit | coffee, decaffeinated coffee & selection of teas

The Power Break

banana blueberry yogurt smoothie | assorted nuts | seasonal whole fruit | coffee, decaffeinated coffee & selection of teas

Lunch Table

please see page 5 for lunch table menu options

Afternoon Break (Choice of one)

The Classic Afternoon Break

fresh baked cookies | seasonal sliced fruit | coffee, decaffeinated coffee & selection of teas
soft drinks and bottled water

Tea Break

selection of freshly baked scones | cucumber, smoked salmon and cheese finger sandwiches
assorted regular and herbal teas

Spa Break

sliced fresh fruit | cucumber and citrus flavoured water | non dairy smoothie of the day
selection of herbal teas

All lunches include assorted soft drinks, bottled water, coffee & tea.

For groups of 10 and under, please inquire about our fantastic a la carte dining options available from the Silo Grill.

Lunch Table (Choice of one)

Pan Asian

mushroom egg-drop soup | mixed greens with mango, cucumber and rice wine dressing
baby arugula & orange segment salad | stir-fry beef with vegetables | steamed Asian greens
vegetable spring rolls | coconut rice | assorted tarts and pastries

Mediterranean

roasted tomato soup | Caesar salad with herbed croutons and creamy dressing
Mediterranean salad with Greek vinaigrette | hummus & babaganoush with grilled pita
grilled vegetable primavera pasta | seared chicken breast with lemon-thyme sauce
assorted pastries and squares

Italian

minestrone soup | chopped salad with house dressing | tomato & cucumber salad with basil & olive oil
fresh baked focaccia | grilled vegetable platter | chicken Milanese | pasta al forno
assorted Italian pastries

Healthy Choice Hot Buffet

vegetable potage | baby greens with lemon vinaigrette | organic quinoa salad
skinless grilled turkey cutlet with sage jus | steamed seasonal vegetables | rice pilaf
selection of seasonal fruit

Healthy Choice Cold Lunch

dinner rolls and flatbread | gazpacho | chilled pommery marinated grilled chicken breasts
chickpea and vegetable salad | heritage greens with house vinaigrette | multigrain salad | sliced seasonal fruit

Healthy Choice Sandwich Lunch

chef's vegetarian soup of the day | grilled vegetable and hummus wraps | smoked turkey, baby arugula, dijon mustard on whole grain bread | tuna salad in a wheat country roll | garden greens with balsamic vinaigrette | sliced seasonal fruit

Upgrade to our Classic Angus Executive Lunch Buffet additional \$4.95 per person

Pans

herb marinated sirloin steak medallion, seared chicken breast with herb demi glaze,
oven roasted mini red potatoes, steamed seasonal vegetable medley

Platters

assorted dinner rolls and flatbread with creamery butter, mixed greens salad with house vinaigrette,
village salad with Greek vinaigrette

Sweets

assorted squares, cookies, fresh fruit platter

Breakfast Upgrades

Minimum of 15 guests required.

Full Hot Breakfast Table scrambled eggs with chives, home fries, bacon, sausage	\$7.95
Healthy Hot Breakfast Table scrambled egg whites with mushrooms, spinach and peppers, roasted potatoes with green onion multigrain bread, turkey sausage	\$8.95
Eggs Benedict poached eggs, peameal, English muffin, hollandaise sauce	\$5.95
Angus Breakfast Sandwich English muffin, egg, peameal, cheddar cheese	\$5.50
Cinnamon French Toast	\$2.00
Blueberry Pancakes	\$2.00
Smoothie Station banana chocolate, berry vanilla, blueberry orange	\$4.75

Break Upgrades

Fruit Kabobs with Vanilla Yogurt Dip	\$4.00
Individually Bagged Mixed Nuts	\$3.25
Individually Bagged Potato Chips	\$2.00
Individually Wrapped Chocolate Bars	\$3.50
Individually Wrapped Granola Bars	\$2.75
Yogurt, Berry and Granola Parfaits	\$4.25
Assorted Bottled Juices	\$4.25