

WELCOME TO GLEN EAGLE GOLF CLUB

Dear Tournament Organizer,

Thank you for considering Glen Eagle Golf Club as the host venue for your upcoming golf event.

Established in 1962, Glen Eagle has been a favorite GTA golf destination for over 50 years. With 27 spectacular holes situated in the beautiful Albion Hills, each skillfully crafted by renowned golf course architect Rene Muylaert, Glen Eagle is an ideal setting for your next golf outing.

Glen Eagle also boasts a spacious hill top clubhouse with 2 elegantly appointed banquet rooms with capacity for up to 300 guests. Our Executive Chef and expert culinary team have a proven track record of excellence in composing imaginative menus from hearty lunch BBQ's to exquisite gourmet dinners all using fresh local ingredients inspired by the season.

Combining beautiful natural surroundings with friendly service and a classic country club atmosphere, your next event at Glen Eagle is sure to be a great success.

Open all year round, the Glen Eagle facilities are also the perfect place to hold business meetings, celebrations, showers or holiday parties.

The following information package highlights the golf services and standard menu selections available at Glen Eagle Golf Club.

STANDARD TOURNAMENT SERVICES

- Parking lot shuttle service
- Participant registration area
- Dedicated event coordinator
- Personalized cart fonts
- Complimentary chilled water
- Sign placement
- All on course proximity contests
- Putting contest
- Group scoring
- Guest locker facilities
- Prize donation



TOURNAMENT GOLF & DINNER PACKAGES FROM \$75 PER PERSON

TEE TIME TOURNAMENTS— Using all 27 holes, Glen Eagle has the ability to offer single tee starts for up to 40 golfers or a three nine rotation for up to 120 golfers. **Please note:** A shot gun start can be arranged for your group if you do not meet the minimum player attendance however, Glen Eagle Golf Club reserves the right to select your starting hole assignment and course rotation to maximize play for the day.

MODIFIED SHOTGUN EVENTS - Applies to groups of over 72 players depending on course availability. Your group will be divided into A & B groups and spread over an adequate number of holes in order to start in a shotgun format. **Please note:** Glen Eagle Golf Club will utilize vacancies to include additional play in order to maximize play for the day.

SHOTGUN EVENTS (1/2 DAY COURSE CLOSURE) — For groups with a minimum of 144 golfers. Half day course closure fees apply to starting times prior to 8:30 am or after 1:00 pm. We are able to cater to a maximum of 244 players however additional golfers over 216 will be subject to the individual green fee.

COURSE CLOSURE – Designed for groups who would enjoy having the course designated solely to their group for the length of their golfing experience. We are able to cater to a maximum of 244 players however additional golfers over 216 will be subject to the individual green fee.



TOURNAMENT ORGANIZER CHECKLIST

SECURE YOUR DATE

Once you have selected a date for your event, you will be provided with a tournament agreement. You will be required to return an executed copy of the agreement form along with your initial deposit in order to finalize your reservation. Please be advised, your event is not confirmed until the signed agreement and deposit have been received.

REVIEW THE TOURNAMENT MENUS

Glen Eagle Golf Club offers a number of standard menu selections to simplify the planning stages of your tournament. All menus are fully customizable and we are able to create a unique dining experience tailored to your specific tastes. Your dedicated Event Coordinator will review the menu packages with you as required and assist with any special requests.

FORMAT & CONTESTS

Playing format is important in determining pace of play for the day. Your Event Coordinator can assist you in choosing the format of play to best suit your event as well as on course contests and special events.

FINALIZING NUMBERS FOR GOLF AND CATERING

Guest numbers for golf and catering will be requested **14 days** prior to your scheduled event date for the purposes of scheduling and preparation. Guaranteed numbers are due no later than **7 days** prior to your scheduled event date and will be reflected on your final invoice.

Please note: Starting format may depend on the confirmed number of players. Glen Eagle Golf Club reserves the rights to change your starting format if there is a significant change in the actual attendance from the time of booking.

DELIVERIES AND PRIZING

Glen Eagle Golf Club will gladly receive and provide secure storage for any and all items related to your tournament set up and prizing. Delivery arrangements must be made in advance with your Event Coordinator to allocate space and avoid interference with daily operations.

THE FOURSOME LIST

A list of golfers sorted by foursome is required to prepare personalized cart tags that will be placed on the carts to assist you with registering and organizing your guests. Please forward your completed foursome list in Excel or by using the template provided to your Event Coordinator no later than 24 hours prior to your scheduled event.

BILLING AND PAYMENT

Your invoice will be based on the guaranteed number of golfers agreed to 7 days prior to your event. Full payment based on this invoice is required 24 hours prior to your event. If you should exceed the guaranteed number of golfers on the day of the event, additional charges based on the contracted rate will be applied.



ADDITIONAL GOLF SERVICES

In addition to our standard tournament services, Glen Eagle offers the following upgraded services to enhance your event.

\$5/PERSON

TOURNAMENT ENHANCEMENTS

PREMIUM RENTAL CLUBS \$45

Glen Eagle proudly offers full TaylorMade rental sets for guest use. Available by advanced reservation.

VALET BAG DROP

Allow us to assist your guest with their clubs from the trunk to their carts without them lifting a finger. Ask you event Coordinator about personalized bag tags for your guests.

FULLY STOCKED CART \$8/PERSON

Each player will receive a sleeve of golf balls, Glen Eagle divot repair tool, and a bag of tees.

PROSHOP MERCHANDISE

Choose from our fully stocked Proshop with brand name apparel and hard goods at special event pricing. Gift certificates and prepaid green fees also available at discount pricing.

EVENT PHOTOGRAPHY

Photo Marketing and corporate branding paired with digital and conventional photography, single and group photos, fast guaranteed results and wide variety of photographic presentation items will create a cost effective marketing tool for your event.

CORPORATE SERVICES

Glen Eagle offers custom printing and embroidery service courtesy of with fast guaranteed results and quality products. From sponsor signs to event prizing and welcome gifts we can assist you at competitive pricing. With delivery direct to the club, there will be one less thing to worry about and we stand behind the results every time.

GLEN EAGLE ACADEMY

WALK THE LINE

\$100

One of our certified CPGA Professional will be present on the range for 1 hour prior to the event start to offer help tips and friendly advice to your guests.

GROUP GOLF CLINIC \$45/PERSON

Spend 2 hours on our state of the art practice facility with one of our knowledgeable CPGA golf professional learning the fundamentals of golf. Minimum 6 participants required.

BEAT THE PRO

5250

Be entertained by one of our personable CPGA professionals in a closest to the pin contest. Winners can receive individual gifts or be entered in a grand prize or 50/50 draw at the end of the day. **Warning:** Bad shots may be ridiculed!

PLAY WITH THE PRO

\$350

CPGA Golf Professionals will be on hand to play 1 hole with each tournament group offering tips, strategy and hopefully a birdie to the scorecard.

GROUP GOLF CLINIC AND 9 HOLES

Couple a 2 hour golf clinic and 9 holes of golf with one of our CPGA golf professionals scheduled concurrently with your 18 hole tournament play. A great way to introduce beginner golfers to your event. Ask your event coordinator for more details.

SANDRA POST

Glen Eagle is the proud home of 8-time LPGA Champion Sandra Post. Invite Sandra to present a group clinic or demonstration for your guests. Ask your event coordinator for more details.

*HST additional-Ask your Event Coordinator for more information



TOURNAMENT MENU SELECTIONS

All tournaments at Glen Eagle Golf Club include 18 holes of golf with shared power cart and dinner of your choice. Our executive chef will be happy create a unique dining experience at your request. Our standard 3 course golf menus include the following customizable options:

PLATED DINNERS

Assorted breads and dinner rolls

SALAD

Choice of **one** of the following:
Mixed greens with balsamic vinaigrette or traditional Caesar salad

ENTREE

Choice of **one** of the following entrée selections: Served with choice of garlic mashed or roasted baby red potatoes and chef's selection of local seasonal vegetables.

DESSERT

Chef's selection of seasonally inspired dessert served with freshly brewed coffee and tea.

ENTREE SELECTIONS - FROM \$29.99/PERSON

9 oz. AAA NEW YORK STRIPLOIN

• The king of steaks grilled to perfection and served with Brandy peppercorn jus.

10 oz. AAA PRIME RIB OF BEEF

• Slow roasted and expertly seasoned AAA Prime Rib served with rosemary au jus.

6 oz. New York Striploin & Chicken

• Grilled Striploin with your choice of roasted ¼ chicken or 4 oz grilled chicken breast.

9 oz. Herb Crusted Chicken Supreme

Pan seared and herb crusted chicken supreme served with velvety beurre blanc.

APPETIZERS - FROM \$3.95/PERSON

JUMBO SHRIMP COCKTAIL
WILD MUSHROOM RISOTTO
FAMILY STYLE ANTIPASTO PLATE
PASTA STARTER

ENTREE ADDITIONS

PAN SEARED SALMON FILLET
1/4 CHICKEN OR 4 OZ. CHICKEN BREAST
GRILLED TIGER SHRIMP SKEWER
BROILED LOBSTER TAIL
CHEF'S CATCH OF THE DAY

*HST additional-**Menus subject to change**

PUBLIC GOLF TOURNAMENTS WEDDINGS BANQUETS DINING MEETINGS

15731 Regional Road 50, Caledon Ontario, L7E 3H9
Tel: (905) 880-0131 ~ email: info@gleneaglegolf.com
gleneaglegolf.com



TOURNAMENT MENUS SELECTIONS CONT'D

GLEN EAGLE CHAMPIONSHIP BUFFET

Assorted breads and dinner rolls

SIGNATURE SALAD BAR

Choice of 3 Seasonal Salads:

Mixed greens with balsamic vinaigrette, traditional Caesar, Classic Greek, Watermelon and Feta, Country
Potato, or Legumes.

PASTA STATION

Penne Pasta in Rich Tomato Basil Sauce or House Made Cannelloni

ENTREE

Roasted ¼ Chicken in House Hoisen Sauce & Slow Roasted Striploin of Beef Live Carving Station Served with roasted potatoes and seasonal vegetables

SWEET TABLE

Chef's selection of delicate pastries, petit fours and seasonal fresh fruit arrangement OR

Chef's Choice of Plated Dessert Serve with coffee and tea FROM \$36.99/PERSON

Additional Stations - From \$2.95/Person

CHEF'S ASSORTED HORS D'OEUVRE

DEEP FRIED CALAMARI

ANTIPASTO PLATTER

PEI MUSSELS IN WHITE WINE MOULES

FRIES AND ONION RINGS

UPGRADED PRIME RIB CARVING STATION
LIVE PASTA STATION
VEAL OR CHICKEN MARSALA
LEMON GARLIC SHRIMP
CHEF'S CATCH OF THE DAY

LIVE BELGIAN WAFFLE STATION
FRESH FRUIT ARRANGEMENT
DELUXE SWEET TABLE
CHOCOLATE FOUNTAIN (Minimum 100 ppl)

*HST additional-Menus subject to change

PUBLIC GOLF TOURNAMENTS WEDDINGS BANQUETS DINING MEETINGS



ADDITIONAL FOOD AND BEVERAGE SERVICES

Breakfast Selections - From \$6.95/person

EXPRESS CONTINENTAL BREAKFAST

- Assorted house-made muffins and breakfast pastries.
- Assorted whole fruit display inspired by the season.
- Freshly brewed coffee and herbal teas.

DELUXE CONTINENTAL

- House baked muffins and breakfast pastries.
- Toast with butters and assorted preserves.
- Whole fruit basket display based on the season.
- Fruit salad with garden grown mint and honey.
- Selection of premium fruit juices.
- Freshly brewed coffee and herbal teas.

PREMIUM CONTINENTAL

- Assorted yogurt and house made granola.
- Smoked salmon garnished with capers, red onion, and lemons.
- House baked muffins and breakfast pastries.
- Toast bread and bagels with butter, cream cheese and assorted preserves.
- Whole fruit display based on the season.
- Fruit salad with garden grown mint and honey.
- Selection of premium fruit juices.
- Freshly brewed coffee and herbal teas.

BUFFET BREAKFAST

PUBLIC GOLF

- Scrambled eggs, bacon, breakfast sausage and home fries.
- Toast bread and bagels with butter, cream cheese and assorted preserves.
- House baked muffins and breakfast pastries.
- Selection of premium fruit juices.
- Freshly brewed coffee and herbal teas.

DELUXE BUFFET BREAKFAST

- Choice of Eggs Benedict or Eggs Florentine.
- Bacon, breakfast sausage and home fries.
- Toast bread and bagels with butter, cream cheese and assorted preserves.
- House baked muffins and breakfast pastries.
- Whole fruit display based on the season.
- Fruit salad with garden grown mint and local honey.
- Selection of premium fruit juices.
- Freshly brewed coffee and herbal teas.

*HST additional-**Menus subject to change**



TOURNAMENT LUNCH SELECTIONS

LIGHT LUNCHES - FROM \$8.95/PERSON

BBQ LUNCH

- BBQ Hamburger, Jumbo Hotdog or Italian Sausage.
- Fresh garnishes and assorted gourmet condiments.
- Choice of mixed greens or traditional Caesar salad.
- Soft drink or bottled water.
- Add herb marinated grilled chicken breast \$3.00.
- Add BBQ pulled pork \$3.00.

BBQ LUNCH AT THE TURN

- BBQ Hamburger, Jumbo Hotdog or Italian Sausage.
- Fresh garnishes and assorted gourmet condiments.
- Assorted deli chips or whole fruit.
- Soft drink or bottled water.

BAGGED LUNCH ON THE GO

- Choice of assorted sandwiches or whole wheat wraps.
- Whole seasonal fruit.
- Granola snack.
- Soft drink or bottled water.

SIGNATURE PORCHETTA LUNCH (Minimum 60 people)

- Slow roasted and spiced Porchetta carved to order.
- Caramelized onions, roasted banana peppers and a selection of mustards.
- Fresh Italian buns.
- Choice of 2 salads Mixed greens, Caesar, Country Potato or Greek.
- Soft drink or bottled water.

ON COURSE STATIONS - FROM \$2.95/PERSON

BEEF TENDERLOIN ON CROSTINI
PULLED PORK ON A BUN
CLASSIC POUTINE STATION
TEXAS STYLE CHILI
ASSORTED FRESH FRUIT STATION
REFRESHMENT STATION
OYSTER BAR (MARKET PRICE)
BAILEYS AND DRAMBUIE (BASED ON CONSUMPTION)

*HST additional-**Ask your Event Coordinator for more information**



EXECUTIVE LUNCH SELECTIONS - FROM \$21.95/PERSON

ALL YOU CAN EAT BBQ LUNCH BUFFET

- Signature Salad Bar: Chef's selection of 3 seasonal salads.
- BBQ Hamburgers, Jumbo Hot Dogs, Italian Sausage and grilled chicken breast.
- Fresh garnishes and assorted gourmet condiments.
- Chef's Choice of plated dessert.
- Freshly brewed coffee and herbal teas.

STEAK OR CHICKEN ON A BUN BUFFET

- Signature Salad Bar: Chef's selection of 3 seasonal salads.
- 6 oz N.Y. Striploin or Chicken Breast straight off the grill on garlic baguette.
- Caramelized onions, sautéed mushrooms and assorted gourmet condiments.
- Chef's Choice of plated dessert.
- Freshly brewed coffee and herbal teas.

SOUTHERN BBQ BUFFET

- Maple baked beans, mixed greens salad and classic coleslaw.
- Slow cooked baby back ribs and BBQ 1/4 chicken.
- Caramelized onions, sautéed mushrooms and assorted gourmet condiments.
- Fresh chopped melons and fruit.
- Chef's Choice of plated dessert.
- Freshly brewed coffee and herbal teas.

8 oz. N.Y. STRIPLOIN OFF THE GRILL

- Choice of Mixed greens with balsamic vinaigrette or traditional Caesar.
- 8 oz New York Striploin prepared fresh and grilled to order.
- Garlic mashed or roasted potatoes and seasonal vegetables
- Chef's Choice of plated dessert.
- Freshly brewed coffee and herbal teas.
- Add grilled chicken breast for additional charge.

STATIONS- FROM \$3.95

LIVE CARVING STATION (BEEF)
LIVE PASTA STATION
LIVE POUTINE BAR
ANTIPASTO STATION
HORS D'OEUVRES AND CANAPÉS
FRESH CRUDITÉS AND DIPS
CHEF'S SWEET TABLE
FRESH FRUIT ARRANGEMENT

^{*}HST additional-Ask your Event Coordinator for more information



COCKTAIL RECEPTIONS

APPETIZERS - FROM \$3.95/PERSON

Hors D'OEUVRES

Chef's selections of hot hors d'oeuvres, beef and chicken satays and canapés served buffet or butler style (4pcs/person).

ANTIPASTO STATION

Grilled egg plant, roasted red peppers, nicoise olives, assorted cured meats, imported cheeses and breadsticks.

SHRIMP PYRAMID

Jumbo cocktail shrimp and cocktail sauce (minimum 100 ppl)

CHEESE PLATTER

Chef's selection of premium cheeses and crackers.

CRUDITÉS & DIP

A selection of fresh garden vegetables and assorted gourmet dips.

FRUIT PLATTER

Assorted chopped seasonal fruit and cream cheese dips.

SANDWICH PLATTER

A variety of tea sandwiches and mini whole wheat wraps.

MINI SIRLOIN SLIDERS

Choice of all beef mini sliders dressed with assorted gourmet condiments or mini pulled pork sliders.

OYSTER BAR MARKET PRICE

A variety of fresh oysters hand shucked accompanied by hot and mild oyster sauces, lemon and fresh horseradish root.

Combine 3 of the above selections from or \$9.95/person (Oyster Bar excluded).

BAR SERVICES

DRINK PRICES

Domestic Bottle	\$5.75
Imported Bottle	\$6.50
Domestic Draught 20 oz	\$7.25
Imported Draught 20 oz	\$7.75
Premium Draught 20 oz	\$8.25
Standard House mixed Dri	inks \$5.25
Deluxe House Mixed Drink	ks \$6.75
Cocktails	\$6.25
House Wine	\$6.75
Premium Wine	Priced Accordingly
Premium Liquors	Priced Accordingly

^{*}Drink price list above includes HST-**Wine list**available on request.

HOST RECEPTION \$14.95/PERSON

Welcome your guests with a one hour host bar before dinner service. Includes premium liquor, domestic and imported beer, regular and premium draught, domestic house wine and non alcoholic alternative. Additional host bar hours available. Ask you event coordinator for more information.

STANDARD DRINK TICKET \$5.75 EA

Redeemable on course or during your cocktail reception. Valid for domestic bottle or canned beer, standard house mixed drinks, 12 oz draught and house red or white wine.

DELUXE DRINK TICKET \$6.75 EA

Redeemable on course or during your cocktail reception. Valid for all bottle or canned beer, standard or deluxe house mixed drinks and cocktails, 12 oz draught and premium or house red and white wine.

WINE SERVICE

Poured service during dinner based on consumption *OR*Red & White on Table (per bottle pricing)

*HST additional - Ask your Event Coordinator for more information



TOURNAMENT RULES & REGULATIONS

CONFIRMED NUMBER

Glen Eagle Golf Club must be notified of the confirmed number of golfers and dinner guests expected at your tournament at least fourteen (14) days prior to the tournament date. We keep the required number of tee times available based on the confirmed number. We will strive to accommodate the numbers that exceed the confirmed number (but cannot guarantee this). In the event your guaranteed number have not been confirmed prior to your event, the customer will be held responsible to pay for the guaranteed number as stated on the tournament agreement.

ALCOHOL

Liquor laws do not permit any beverages to be brought in or taken out of licensed establishments. Anyone bringing alcohol of any kind onto the premises or golf course (not purchased from Glen Eagle Golf Club) will be asked to leave immediately without reimbursement.

DAMAGE/CONDUCT

The Tournament Coordinator will be liable for the conduct of the members of your group, and for any damage to the course, golf carts or buildings.

DRESS CODE

As a rule of proper golf etiquette, standard golf attire is mandatory for all tournament participants. Shirts must have a collar, casual slacks, golf slacks or shorts are required. Golf shoes or proper running shoes are required and we expect that all golfers wear soft spikes on their golf shoes. Jeans and/or cut-offs are not permitted.

SOFT SPIKES

To help keep the golf course in the best condition possible, metal spiked golf shoes are no longer permitted. Soft spikes are now mandatory at Glen Eagle Golf Club.

RULE #1: HAVE FUN!

