Glen Eagle Golf Club

Elegant **WEDDINGS** *Affordable*

15731 REgional Road 50 Caledon, Ontario L7E 3H9
gleneaglegolf.com 905 880 0131 info@gleneaglegolf.com

The Venue

Combining beautiful natural surroundings, inspiring cuisine, professional and attentive staff, Glen Eagle Golf Club will make your day perfect in every way. Our spacious clubhouse boasts two spectacular banquet rooms and a full service bar. The Albion Room can comfortably host up to 250 of your closest friends and family in the country charm and elegance for which Glen Eagle is renowned. The View Room is a perfect setting for a more intimate celebration surrounding you with large picturesque windows overlooking the rolling Albion hills and perfectly manicured golf course and has capacity for 150 guests. Say "I do" to Glen Eagle for your once in a life time occasion.

15731 Regional Road 50 • Caledon, Ontario• L7E 3H9
Telephone (905) 880 0131
www.gleneaglegolf.com • info@gleneaglegolf.com

Our All Inclusive Wedding Package Makes Your Event Effortless And Unforgettable!

The following services and amenities are included within the cost of your event:

- Four course gourmet dinner of your choice.
- Four hour standard host bar and wine service over dinner from our house selection.
- Cocktail Hour: Assorted hot and cold Hors D'oeuvres, vegetable crudités platter and sparkling alcoholic and non-alcoholic punch.
- Complimentary menu tasting for six (6) guests, house wine sample and consultation with the Executive Chef.
- All white linens and napkins
- On site picturesque photo locations.
- Complimentary rehearsal space (subject to availability).
- Elegantly decorated head table, gift table, and cake table.
- Use of in house audio visual equipment (no DJ hookup fee)
- Complimentary cloak room.
- Private and secure Bridal Suite
- Full day use and access to the Banquet Room on the day of your Wedding
- Storage space the day prior to your wedding for essential items
- Free parking for all guests
- Secure area for storage and lock box for monetary gifts
- Additional décor such as easels, table numbers, votives, cake knife & server, and risers for the head table

Additional Event Services

- Bridal showers (Receive 15% off).
- Stags-Free foursome and 15% off additional green fees.
  (Both offered when booked with a Glen Eagle Wedding Package).
- Rehearsal Dinners (minimum of 30 guests).

Menus

One Hour Cocktail Reception

Hot Hors D'oeuvres and Canapés
(Choice of Four)

Rustic Tomato Bruschetta
***
Shrimp Cocktail
***
Baked Spanakopita with Thick Yogurt
***
Cilantro & Lime Shrimp Satay
***
Wild Mushroom Quiche with Black Truffle Drizzle
***
Samosas with Cucumber Yogurt
***
Smoked Duck with Blueberry and Horseradish Chutney
***
Prosciutto with Creamed Goat Cheese en Croute
***
Sesame Chicken Satay
***
Baked Brie and Roasted Red Peppers

Cocktail Reception Enhancements

Antipasto

Individually Plated **$4.75 per person**
Shared Table Platter **$6.25 per person**

Standard Antipasto Buffet -$6.75 per person
Marinated grilled vegetables, cured meats, bruschetta, trio of olives, caprese salad and fine cheeses.

Deluxe Antipasto Buffet - $10.75 per person
Includes all items from Standard Antipasto buffet along with cold seafood and warm seafood – selections of calamari, shrimp, PEI mussels, salmon & tomato braised chorizo

Soups

Potato Leek with Blue Cheese Crumble and Crisp Bacon

***

Maple Butternut Squash

***

Tomato Bisque with Purple Basil Chiffonade

***

Cream of Broccoli

Salads

Warm Greek Salad with Spanakopita and Oregano Vinaigrette

***

Caesar with Crisp Romaine, house made dressing and cracked pepper crostini

***

Baby lettuce with vanilla vinaigrette, mandarin oranges and seasonal berries

***

Watermelon and Feta Salad

***

Arugula with roasted beets, goat cheese, candied walnuts with balsamic vinaigrette

Appetizers

PEI Mussels in White Wine, leeks, Spanish onion and elephant garlic

***

3 Tiger coconut crusted shrimp with sweet chilies, cilantro and mango relish

3 Jumbo lemon poached shrimp served with house made cocktail sauce

***

Crab Cakes – Jalapeno cream and dressed baby lettuce

Pasta

Farfelle Pomodaro

***

Cheese Tortellini Carbonara

***

Cannaloni Al Forno

***

Penne a la Vodka

Choice of any 2 items on this page

Entrées

Choice of two

Slow Roasted Prime Rib of Beef

10 oz Prime Rib rubbed with fresh herbs and spices, served with rosemary infused jus

***

Veal Chop

8oz veal chop with a forest mushroom marsala jus

***

Surf & Turf

5oz beef tenderloin accompanied with two jumbo black tiger shrimp and served with herbed butter

***

6oz Beef Tenderloin or 9oz New York Striploin

Grade AAA Alberta beef, served with a roasted shallot jus

***

Chicken Supreme

Oven roasted with choice of stuffing, spinach and goat cheese or red pepper and goat cheese

***

Salmon

Char grilled and served with a citrus caper gastrique

***

Halibut

Pan seared with a chimichurri sauce

***

Trout

Served whole, stuffed with fresh herbs and citrus zest in a traditional beurre blanc

***

Vegetarian and children's menus are available. All entrée selections are served with assorted breads and dinner rolls, with a selection of seasonal vegetables and choice of potato. Add a third entrée option for an additional fee.

Dessert

Choice of one

Warm chocolate soufflé- white & dark chocolate soufflé with a marinated cherry scented whip cream

***

Apple cheese cake crumble- butter pastry, creamed cheese, hemp seed crumble with cinnamon scented crème anglaise

***

Twice baked brownie- a trio of brownies served with warm chocolate sauce for dipping

***

Strawberry Swirl Shortcake- classic shortcake with a strawberry twist

***

Warm apple pie- cinnamon seasoned apples with a flakey crust, topped with vanilla bean ice cream

***

Ice Cream Crepe- vanilla ice cream and raspberry coulis wrapped in a crepe

Late Night Options

Based on desired amount of guests

Deli Bar- Shaved prosciutto, roast beef, peppered salami, smoked turkey breast, grilled chicken seared with pommery Dijon mustard, sundried tomato aioli and assorted rolls
$7.50 / person
***

Porchetta - slow roasted savory, moist pork served with freshly baked rolls
$8.50 / person
***

Pulled pork sliders- chipotle pulled pork topped with house made cilantro & sundried tomato mayo
$5.50 / person
***

Prime rib sliders- mini Angus hamburgers with horseradish aioli
$5.50 / person
***

Poutine Bar- Top your fresh cut fries with hot gravy, premium farm fresh cheese curds, savory bacon bits and spring onions
$5.50 / person
***

Pizza Bar- assortment of full flavored house made pizzas
$5.50 / person
***

Cheese platter- a selection of premium domestic cheeses, crostini, & butter crackers
$5.50 / person
***

Fruit platter- fresh berries, sliced honey dew, cantaloupe & watermelon
$5.50 / person
***

Dessert table- mini cheese cakes, variety of brownies, pecan tarts, lemon squares, petite fours & homemade cookies
$4.50 / person

Complimentary wedding cake cutting, coffee & tea station with the purchase of a late night table
Prices do not include applicable taxes and fees

Bar Services

Standard Bar *(included in our all-inclusive package)*

Includes all domestic beer, standard bar rail and house wine by the glass and includes:
Coors Light, Canadian, Caledon Hills, Triple Bogey
Polar Ice Vodka, Bacardi White Rum, Wisers Canadian Whiskey, Bells Scotch, Beefeater Gin
Reif Estate House Wine

***

Deluxe Bar

Includes domestic and imported beer, bar rail and premium liquors, and house wine by the glass and includes:
Appletons Estates, Baileys, Bol Blue Curacao, Bombay Gin, Campari Aperitivo, Canadian Club, Captain Morgan Spiced Rum, Cointreau, Crown Royal, Disaronno Amaretto, Drambuie, Frangelico, Galliano, Goldschlager, Grappa Botega, J&B Scotch, Jack Daniels, Jagermeister, Jamesons Irish Whiskey, Kahlua, Maker's Mark, Malibu Rum, M&R Sweet Vermouth, Martini Dry Vermouth, MG Peach Schnapps, MG Crème da Banane, MG Crème de Menthe, MG Triple Sec, Ramazotti White & Black, Sauza Tequila, Southern Comfort, Sour Puss, Tanquery, Wisers Deluxe

All guests over 19 years of age will be charged for Standard/Deluxe Open bar service

Consumption Bar

Total drinks consumed by your party counted and invoiced at the end of the evening.

Domestic beer (bottle/draft)
Import beer (bottle/draft)
Premium beer bottle
Bar rail
Premium Liquors-Individually Priced
House Wine, by the glass

Additional Bar Services

Additional open bar hours available at an additional charge
Alternate wine selections (ask your coordinator for selections and prices)
Bottled Spring or Mineral water (750ml)
Sparkling Wine for toasting
Receiving line shots (Baileys, Sambucca, Ameretto, & Scotch)

General Booking Information for the Bride and Groom

Deposits and Final Payment Policy

Glen Eagle Golf Club requires a non-refundable first deposit of $1000.00 in order to finalize your reservation. The second deposit will be due 60 days prior to the date of your wedding. The final payment is due 7 days prior to the day of the event. Any additional charges that are incurred during your wedding will be invoiced and is due upon receipt.

Tentative Holds

Glen Eagle Golf Club is pleased to hold a date tentatively for you. The date will be held for a maximum of 14 days until automatically released. Should Glen Eagle Golf Club receive an inquiry for your tentative date and the client is ready to place a deposit, you will be given 24 hours to either confirm the date with a deposit or the date will be released.

Ceremony

A fee of $1250.00 will be applied for a ceremony at Glen Eagle Golf Club when booked with a reception. Should weather not permit the use of the outdoor ceremony space, the ceremony will be set up in your banquet room. Ask us about tent rental options if an outdoor ceremony and/or reception are of interest to you.

Final Menu and Confirmation of numbers

Menu selections and the final number of guests must be received a minimum of 2 weeks prior to your wedding day along with all final details. The confirmed number of guests will be the minimum number invoiced.

Venue Information

Glen Eagle is a shared event facility with two banquet rooms available for occupancy; while precautions will be taken, some guest cross-over is possible. Glen Eagle will only host one wedding per day.

Provincial Liquor Laws

Glen Eagle is responsible for the sale and service of alcoholic beverages as by the liquor laws of Ontario. All liquor served during your event must be purchased under the Glen Eagle Golf Club license. No alcoholic beverages may be brought in or removed from the premise. Glen Eagle Golf Club reserves the rights to refuse alcohol to any guest at any time. No alcohol will be served prior to 11:00am or after 1:00am in accordance with regulations developed by the Alcohol and Gaming Commission of Ontario (AGCO).

Socan Tariff 8

A $63.49 fee + HST will be applied to your invoice and is not included in the package price.

Resound Tariff 5B

A $31.72 fee + HST will be applied to your invoice and is not included in the package price.

Additional Fees

Glen Eagle charges a facility fee of 15% which covers room rental, setup, and cleaning of the venue.

Damages and Lost Items

Glen Eagle Golf Club reserves the right to oversee and control all private functions held on the premises. Conveners are responsible for their guests and their actions. Any damages to the facility will be charged accordingly. Glen Eagle Golf Club does not assume any responsibility for lost, damaged, or stolen items.

Third Party Vendors, Contractors and Entertainment

Glen Eagle Golf Club does not assume any responsibility or guarantees of third party goods, services or equipment brought onto the premise. Glen Eagle Golf Club must be advised of all vendors and entertainers being provided by the host for any function. Glen Eagle Golf Club asks to be advised of the details of any deliveries**. Smoke and/or fog machines are not permitted**.

Glen Eagle Golf Club
Open year round to host your:

Tournaments
Meetings
Showers
Birthday Parties
Communions
Baptisms
Retirements
Jack and Jill's
Weddings
Holiday Parties
And more

Book your reservations today! 905 880 0131 ext 227
or info@gleneaglegolf.com
Open year round to host your special events,
Contact us today and let us help you create a lasting memory!