



## Welcome to Glen Eagle Golf Club

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Dear Event Organizer,

Thank you for considering Glen Eagle Golf Club as a potential venue for your upcoming event.

Glen Eagle boasts a spacious hill top clubhouse with 2 elegantly appointed banquet rooms with capacity for up to 300 guests. Our Head 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 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 facilities at Glen Eagle are also the perfect place to hold business meetings, celebrations, showers or holiday parties.

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

### Standard Catering Services

- White table cloths and napkins
- Dedicated event coordinator
- Customized floor plans
- Customizable Menu Selections
- Complimentary in house audio visual equipment
- Guest locker facilities
- Special Event green fee pricing
- Pricing Includes use of the room for 4 hours
  - Room will be available 1 hour before your event for setup, and 1 hour after you event for tear-down.
- All standard packages include freshly brewed coffee/tea station and complimentary soft bar

***. \*Additional hours available, based upon availability. Subject to an additional fee\****

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*Under 50 people, additional \$200 surcharge*

*Under 40 people, additional \$250 surcharge*



## The View

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The View Room is a perfect setting for an intimate celebration of up to 110 guests. The large chandelier, natural wood ceiling and picturesque windows create a beautiful ambience that overlooks the rolling Albion hills and perfectly manicured golf course.

**Room Rental Fee - \$400**

## The Albion

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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 fireplace feature wall is the perfect backdrop to leave a lasting memory for all of your guests.

**Room Rental Fee - \$500 for full room, \$250 for half of the room**

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## Build Your Own Buffet

**Choose any 4 Items for only \$21.95**

Select your **4 items** from our signature selections below.

All options include freshly brewed coffee, tea and complimentary soft bar

Upgrade your buffet, with a Chef's Live Stations and/or Hot Buffet Station. Options on the following page

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### Breakfast

#### Hot Breakfast Buffet

Scrambled eggs, apple wood smoked bacon, breakfast sausage, home fries with toast and assorted preserves.

#### Fresh Fruit Platter

Chef's Selection of fresh seasonal whole and chopped fruit arrangements.

#### Waffle Station

Freshly prepared Belgian style waffle with wild berry compote, fresh seasonal fruit and whipped cream.

#### French Toast

Classic French toast on a brioche served with local Ontario maple syrup.

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### Bakery

#### Continental Pastries

Freshly baked muffins, Danishes and croissants.

#### Gourmet Pizza Bar

Chef's selection of delicious house baked pizzas.

#### Fresh Baked Bread Station

Fresh baked dinner rolls served with whipped butter and preserves.

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### Deli

#### Bagels and Lox

Fresh Bagels served with smoked salmon, capers and cream cheese.

#### Sandwich Platter

Freshly prepared tea sandwiches and mini wraps.

#### Fine Cheese Platter

Chef's selection of premium cheeses and humus served with house made Crostini and toasted pita.

#### Deli Bar

Assorted fresh breads, cured meats and cold cuts, fresh garnishes and gourmet condiments.

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### Soups, Salads, Pasta

#### Signature Salad Bar

Chef selection of 3 seasonally inspired salads

#### Crudités and Dip

Freshly chopped garden vegetables with gourmet dips

#### Antipasto Station

Chef's selection of cured meats and premium cheeses, assorted olives, fire roasted bell peppers and artichoke hearts.

#### Cocktail Shrimp

Jumbo tiger shrimp served with classic cocktail sauce.

#### Soup de Jour

Includes choice of the following:

- French Onion Soup with a rosemary crostini and crispy Parmesan wafer.
- Rich Tomato Bisque
- Maple Butternut Squash
- Country Chicken Noodle

Please ask your event coordinator for additional seasonal choices

#### Pasta

Choice of ONE of the following:

- Penne a la vodka
- Cheese tortellini in rose sauce
- Stuff Cannelloni with Ricotta
- Vegetarian Lasagna

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### Desserts

#### Chocolate Fountain

Minimum 100 guests.

#### Freshly bakes pies

#### Chef's Sweet Table

Chef's selection of delicate pastries, petit fours and cookies

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## Buffet Enhancements

Below items may be added to "Build Your Own Buffet" for an additional charge

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### Additional Buffet Stations

#### Chicken or Veal Marsala

Lightly breaded chicken or veal cutlets with mushroom and Marsala wine reduction.

#### Roasted/Mashed Potatoes and Seasonal Vegetables

Choice of garlic mashed or roasted baby red potatoes and chef's selection of local seasonal vegetables.

#### PEI Mussels

Delicately steamed fresh mussels in moules marineres of white wine, garlic, parsley, butter, onion and cream sauce.

#### Chicken BBQ/Hoisin

Roasted or BBQ ¼ Chicken with your choice of house BBQ or hoisin sauce.

#### Maple Glazed Salmon

Fresh salmon fillet with local Ontario maple syrup.

#### Calamari

A generous portion of fresh, tender squid lightly floured then deep fried, served with lemon wedges and homemade aioli

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### Chef's Live Stations

#### Live Omelet Station

Farm Fresh eggs mixed with an assortment of fresh toppings prepared the way you like.

#### Live Carving Stations

Choose from the following selections, expertly seasoned and roasted to perfection.

AAA Prime Rib

AAA Striploin

Stuffed Pork loin

#### Live Pasta Station

Choice of pasta and sauce made a la minute with fresh garden ingredients, diced ham and sausage

\*Minimum Number of Guests may be required for a live station\*

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### Kids Stations

#### Chicken Tenders & Fries

All white meat chicken tenders with assorted dipping sauces served with golden French fries.

#### Griddle Cakes

Freshly prepared and served with local Ontario Maple syrup, fresh fruit and whipped cream.

#### Grilled Cheesers

Classic grilled cheese sandwiches on whole grain bread and Canadian cheddar.

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## “Most Popular” Brunch Menu

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*Perfect for Bridal Showers, Baby Showers, Birthday Parties and Family Gatherings*

Served with freshly baked 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 Legume/bean salad.

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### Hot Breakfast Buffet

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Scrambled eggs, apple wood smoked bacon, breakfast sausage, home fries with toast and assorted preserves.

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### Pasta Station

Choice of ONE of the following:

Penne a la vodka

Cheese tortellini in rose sauce

Stuff Cannelloni with Ricotta

Vegetarian Lasagna

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### Entrée

Chicken or Veal Marsala

Lightly breaded chicken or veal cutlets with mushroom and Marsala wine reduction

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### Fresh Fruit Platter

Chef's Selection of fresh seasonal whole and chopped fruit arrangements.

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Served with coffee and tea

**\$29.95/person**

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## Sample Dinner Buffet

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### Glen Eagle Championship Buffet

Served with freshly baked 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.

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#### Pasta Station

Penne Pasta in Rich Tomato Basil Sauce or House Made Cannelloni

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#### Entree

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

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#### 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

**\$39.95/person**

### Additional Stations

Chef's Assorted Hors D'oeuvres

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

Belgian Waffle Station

Fresh Fruit Arrangement

Deluxe Sweet Table

Chocolate Fountain (Minimum 100 ppl)

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## Plated Selections

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*At Glen Eagle Golf Club, our dinner packages include use of the facilities on the day of your event, standard white linen, and use of in house audio/visual equipment by request, and dedicated Event Specialist to assist you. Our Executive Chef will be happy to create a unique dining experience at your request.*

*Our standard 3 course menu includes the following customizable options:*

### Plated Dinners

Served with freshly baked 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.

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## Entree Selections

9 oz AAA New York Striploin \$36.95/person

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

10 oz AAA Prime Rib of Beef \$38.95/person

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

6 oz New York Striploin & Chicken \$34.95/person

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

9 oz Herb Crusted Chicken Supreme \$29.95/person

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

Jumbo Shrimp Cocktail	\$4.95/person
Wild Mushroom Risotto	\$4.95/person
Family Style Antipasto Plate	\$5.95/person
Pasta Starter	\$3.95/person

## Entree Additions

Pan Seared Salmon Fillet	\$5.95/person
1/4 Chicken or 4 oz Chicken Breast	\$4.95/person
Grilled Tiger Shrimp Skewer	\$3.95/person
Broiled Lobster Tail	Market price

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## Red Wine

	<u>6 oz</u>	<u>Bottle</u>
Reif Estates Black Oak (Niagara, Ontario)	\$7. <sup>25</sup>	\$29. <sup>00</sup>
I Muri Negroamaro (Puglia, Italy)	\$10. <sup>00</sup>	\$38. <sup>00</sup>
Crios Malbec (Mendoza, Argentina)	\$11. <sup>00</sup>	\$42. <sup>00</sup>
Wakefield Crooked Horse Shiraz (Clare Valley, Australia)	\$12. <sup>00</sup>	\$46. <sup>00</sup>
Cypress Cabernet Sauvignon (California, USA)	\$12. <sup>00</sup>	\$46. <sup>00</sup>

## White Wine

	<u>6 oz</u>	<u>Bottle</u>
Reif Estates White Sands (Niagara, Ontario)	\$7. <sup>25</sup>	\$29. <sup>00</sup>
J Bouchon Sauvignon Blanc (Curico Valley, Chile)	\$9. <sup>00</sup>	\$34. <sup>00</sup>
Straccali Pinot Grigio (Tuscany, Italy)	\$11. <sup>00</sup>	\$42. <sup>00</sup>
Cypress Chardonnay (California, USA)	\$12. <sup>00</sup>	\$46. <sup>00</sup>

## Open Bar Service

### Standard Open Bar

Includes all domestic beer, standard bar rail and house wine by the glass  
 \$8.00 per person, per hour **OR**  
 \$30.00 per person, for four hours

### Deluxe Open Bar

Includes domestic and imported beer, bar rail and premium liquors, and house wine by the glass  
 \$11.00 /person, per hour **OR**  
 \$40.00 / person, for four hours

## Beer & Draught

	<u>20 oz</u>	<u>60 oz</u>
Domestic Draught (Budweiser, Budlight, Caledon Hills, Triple Bogy)	\$8. <sup>00</sup>	\$19. <sup>50</sup>
Premium Draught (Rolling Rock, Keiths, Mill Street Organic, Shock Top)	\$8. <sup>75</sup>	\$21. <sup>75</sup>
Import Draught (Stella, Cobblestone Stout)	\$9. <sup>00</sup>	\$24. <sup>50</sup>
Domestic Bottle (Budweiser, Bud Light, Canadian, Coors light, Export)	\$5. <sup>75</sup>	
Import Bottle (Corona)	\$6. <sup>75</sup>	

## Coolers & Ciders & Specialty

Smirnoff Ice & Palm Bay	\$6. <sup>75</sup>
Pommies	\$8. <sup>50</sup>
Bud Light Raddler	\$8. <sup>00</sup>

## Spirits

	<u>1 oz</u>
Standard Bar Rail	\$5. <sup>75</sup>
Premium Bar Rail	\$6. <sup>25</sup>
Deluxe Bar Rail	\$6. <sup>75</sup>
Bloody Cesar	\$6. <sup>25</sup>
Martini	\$7. <sup>50</sup>
Patron Silver	\$9. <sup>75</sup>
Premium Scotches	\$9. <sup>75</sup> - \$16. <sup>00</sup>

## Host Consumption

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

## Sparkling Wine

Champagne Toast	\$3. <sup>00</sup>
Mimosa	\$3. <sup>75</sup>
Spiked Punch Station	\$3. <sup>75</sup>
Mimosa Station per person	\$7. <sup>50</sup>

"Bottomless" build your own mimosa with selection of fruit juices and fresh fruit accompaniment

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