



2011 Tournament Package

Glen Eagle's beautiful banquet facilities, natural surroundings and personal service will make your tournament a great experience. We cater to tournaments of all sizes. Our clubhouse is equipped with banquet facilities for up to 300 including an outdoor patio. We will be glad to assist with all your banquet arrangements including audiovisual, dietary, prize set up and storage. Glen Eagle's executive chef will customize an imaginative menu from hearty luncheon barbecues to gourmet dinners.

Standard Tournament Package includes:

- Cart fronts
- Sign placement on course
- Registration area
- Locker Room Facilities with towels
- Tournament Scoring
- Shuttle Service
- Prize Donation

Other packages to enhance your tournament:

Tournament Upgrade Package 1 – \$5.00/person *(an \$8.00 value)*

- including a sleeve of balls, tees & bottle of water

Tournament Upgrade Package 2 – \$15.00/person *(a \$25.00 value)*

- including a sleeve of balls, tees & bottle of water
- \$10 gift certificate for each golfer. Valid towards merchandise in pro shop day of tournament.
- Hot Hors D'oeuvres during cocktail hour

Additional Services

Vintage Class 1957 Chevy Golf Cart - \$175.00

Rent our classic golf cart (complete with CD player) for the day, stocked with various Pro Shop merchandise, snacks & beverages.

Sell raffle tickets at 3 for \$10.00.

A great way to raise money and add lot of fun to your day!



Beat the Pro - \$250.00

A golf professional will challenge tournament participants in a long drive or closest to the pin contest.

A Glen Eagle hat and a sleeve of golf balls is your prize for beating the pro!

A great way to raise money and add a lot of fun to your day!

Golf Clinic

Have a golf professional give a 1 hour pre-tournament clinic for tournament participants or a 4 hour beginner clinic for tournament attendees who choose not to play in your tournament. Ask us about our special pricing.

Customized Golf Items

From golf shirts, logo balls, golf towels, bag tags and more, we will customize items with your corporate or event logo. Ask us about our special pricing.

Tournament Menu

We enclose several of our most popular menus. Glen Eagle's executive chef will customize an imaginative menu from hearty luncheon barbecues to gourmet dinners. Menu selections are priced per person. All prices are subject to applicable taxes and gratuity.

Breakfast Menu

Breakfast Selections

All selections are served with assorted fruit juices, coffee, and tea.

1BF	Continental – Selection of Muffins, Danishes, Croissants and Preserves	\$6.25
2BF	Deluxe Continental - Assorted Muffins, Danishes, Croissants and Preserves served with Platters of Fresh Fruit	\$7.25
3BF	Buffet – Includes Eggs, Bacon, Breakfast Sausage, Home fries, Toast & Preserves	\$8.25
4BF	Deluxe Buffet – Includes Eggs, Canadian Back Bacon, Sausages, Homemade Crapes with Whipped Cream and Fruit, Home fries, Toast & Preserves	\$9.25

Additional Options:

Add fresh fruit cocktail	\$1.50/person
French Toast with Maple Syrup	\$2.00/person
Sliced fresh fruit and berries	\$2.00/person
Omelette Station	\$3.00/person

Lunch Menu

Light Lunches

All selections include choice of soft drink or bottled water.

1L	B.B.Q. - Burger, Italian Sausage or Jumbo Dog	\$7.25
2L	On The Go! - Choice of Sandwich or Wrap, Cookie and Fruit	\$7.95
3L	Premier on the Go! – Assorted cold cut Sub, flavored hummus and flatbread served with fruit cocktail	\$9.50

Plated Lunches: The following come with choice of salad to start and Chef's choice of Dessert

6B - Half Roast of Chicken:	Served with rotisserie sauce, rosemary roasted mini potatoes and medley of vegetables	\$16.00
7B – Oven Roasted Lemon Thyme Chicken Supreme:	Finished with a light Cajun spiced cream sauce, roasted potatoes and seasonal vegetables.	\$20.00
8B - Ribs & Chicken:	BBQ smoked baby back ribs. 1/4 Chicken tossed in BBQ sauce. Served with Coleslaw and Baked Potato.	\$24.00
9B – Steak and Chicken:	Grilled 6oz Certified Angus Striploin topped with cognac au jus with a grilled chicken breast topped with roasted garlic Cajun cream sauce served with roasted potatoes and a medley of vegetables.	\$26.00

Lunch Menu

Lunch Buffets

All selections include, Chef's choice dessert tray, coffee and tea.

- 1B – Assorted Sandwich Buffett** – Includes finger sandwiches, wraps, veggies and dip, assorted salads and fresh fruit platter. **\$18.50**
- 2B – Hot Deli on a Kaiser** - Choice of Montreal Smoked Meat, Pastrami, Corned Beef or Peameal Bacon, Veggies and Dip, Assorted Salads and Fresh Fruit Platter. **\$17.50**
- 3B – Steak on a Garlic Baguette** – Straight from the Grill to your plate. 6OZ Certified Angus Striploin cooked to your satisfaction, topped with sautéed mushrooms and Onions. Served with Penne arrabiatta and house salad tossed in an aged balsamic vinaigrette. **\$16.50**
- 4B – Mixed BBQ Grill** – Hoisin BBQ Chicken Legs, Grilled Mini Beef Sausage (Cevapi) and BBQ Pork Shank. Assorted Salad Bar and an array of breads. **\$18.50**

B.B.Q. Lunches – All you can eat!

All selections are served with chef's choice of dessert, coffee and tea.

- 5B Beef Burgers, Jumbo Dogs, Italian Sausage and Herb Marinated Breast of Chicken** **\$18.50**
Served with a selection of condiments and chef's choice of 3 salads

Dinner Menu

All entrée selections are served with assorted breads, dinner rolls, foccaccia and flat breads, choice of salad, medley of seasonal vegetables, potato, choice of dessert coffee and tea.

Choice of Salad

*Traditional Caesar Salad
California Greens with Balsamic or Raspberry vinaigrette
Boston Bib and Radicchio with mandarin section & fresh strawberry
with a creamy citrus vinaigrette.*

Entrees

Plate Service

1PS	9 oz Stuffed Chicken Supreme: Choice of: Spinach and goat cheese with roasted red pepper, wild mushroom and Ontario Oka and natural pan jus.	\$24.00
2PS	Grilled 9 oz Center cut Certified Angus Striploin Steak accompanied with a Brandy peppercorn sauce	\$32.00
3PS	Roast Prime Rib of Beef – Topped with jus lie	\$32.00
4PS	Stuffed Roast Pork Loin – Stuffed and Chipotle marinated with a Calvados pan jus.	\$32.00
5PS	BBQ Chicken and Ribs - ¼ roasted rosemary chicken & ½ Rack of Honey Hoisin BBQ baby back ribs.	\$32.00
6PS	Beef tenderloin or N.Y Sirloin Steak and Chicken Breast - Finished with au jus and fresh thyme, white wine cream sauce.	\$28.00
7PS	Steak and Shrimp- Grilled 6oz angus NY sirloin steak accompanied with a skewer of garlic shrimp, topped with peppercorn brandy sauce.	\$32.00
8PS	Surf & Turf – Filet Mignon and rock lobster tail finished with garlic herbed butter	\$38.00

All You Can Eat Platter Service

6P	N.Y. Sirloin Steak and Chicken - The favourite!	\$32.00
7P	Beef Tenderloin and Salmon Filet- mix with above (6P)	\$32.00
8P	N.Y. Steak, Schnitzel & Chicken - A great combination of 3 favorites!	\$34.00
9P	Roast Prime Rib of Beef & Chicken - Finally, you can please everyone!	\$34.00
10P	B.B.Q Chicken and Ribs – Finger Lickin Good!	\$34.00

***Vegetarian & Kosher meals available**

Choice of Desserts
(All Freshly Made at Glen Eagle)

Meringue Cup with three Ice Sorbets & Raspberry Coulis
Meringue Cup with Assorted Fresh Fruits & Berries
Apple Crisp with Vanilla Ice Cream
Fresh Crepes with vanilla ice cream & fruit compote
Individual Molten Lava Chocolate Cake

ADDITIONAL SELECTIONS

Dinner Appetizers

(prices are per person)

Antipasto Plate- <i>Prosciutto, caprese salad, roasted red peppers, marinated olives, pesto infused artichoke hearts and melon.</i>	\$5.25
Penne – <i>tossed in your choice of sauce: Arrabiata, a la vodka, Alfredo or Pesto</i>	\$4.25
Cheese Tortellini - <i>Served with Tomato Basil Sauce</i>	\$4.95

Cocktail Hour

(prices are per person)

Chips, Peanuts & Pretzels	\$2.25
Grazing Station – A Fresh Selection of Vegetables with an Assortment of Dips	\$2.50
Cheese Platter – An Assortment of Specialty Cheeses Served with Crackers	\$3.50
Hot Hors D'oeuvres - Including items such as Feta and Spinach in Filo Pastry, Spring Rolls, Sausage Rolls, popcorn shrimp, breaded mushrooms, Wild Mushroom Bruchetta and Mini Quiche.	\$3.95
Cold Canapés – Including items such as shrimp cocktail on cucumber rounds, chipotle chicken salad on crostini.	\$2.95
Shrimp Pyramid - Jumbo Shrimp with cocktail sauce (Minimum 100 Guests)	\$3.95
Hot Mussels - PEI Mussels served with a Mediterranean Marinara Sauce or White Wine Garlic Butter.	\$3.25