



GOLF EVENTS



PICKERING GLEN GOLF CLUB
230 Concession Road 7, Pickering, Ontario, L1Y 1A2

PICKERINGGLEN.COM



PICKERING GLEN GOLF EVENTS

Corporate golf tournament, ladies, men's or couples league, or "just because" golf social- the Pickering Glen team is excited be a part of your milestone event!

Our team is ready to help make your golf event everything you dreamed it would be and more. With our unique and private country setting, custom event packages, and outstanding catering options, Pickering Glen is the perfect venue for your special group celebration.

Let the Pickering Glen Team attend to all the details, while you relax and enjoy the process of creating a memorable day!

To start planning your unique golf event, please contact:

Guy Lacroix, Golf Manager, CPGA Club Professional
(905) 294-4000 xtn. 103
guy@pickeringglen.com



VENUE INCLUSIONS

FACILITIES

We are proud to offer our banquet hall facility, “The Draper Room”, with flexible room settings for your grand or casual golf event. Named in reference to the nearby ancient Huron-Wendat village site (the Draper Site), the Draper Room is a warm and generous space with a modern, neutral décor, situated within a picturesque country setting.

The Draper Room accommodates a variety of seating plans, with additional space for a speaker podium, dance floor, DJ, and/or live musician. The adjacent PG Bar is the perfect break out area, including a private and licensed bar patio that overlooks the 9th hole.

DETAILS:

CAPACITY: 140 people seated

AREA: 3,000 square feet, including the PG Bar

AMENITIES: Full ensuite catering kitchen | Adjacent licensed bar | Licensed and private bar patio | Dedicated washrooms

DAY-OF SERVICES

- Hospitality Supervisor
- Uniformed staff
- Coat check service (if required)

NOTE: DJ or Live Music Entertainment is contracted separately by the convener (Pickering Glen can provide a “Preferred Vendors” upon request).

BANQUET HALL SET UP

- 60” round tables with floor length white table linens
- Head table on risers, with standard white floor length linen
- Banquet chairs
- China, flatware, and glassware
- Cloth napkins (choice of colour)
- Prize tables, cake, and/or gift tables (if required)
- Speaker podium and microphone

It is the responsibility of the convener to provide (1) guest seating plan, (2) table place cards, and (3) table favours, five (5) days in advance of the event day.

GENERAL FACILITY USE

- Complimentary day of event parking
- Designated outdoor smoking areas

LIQUOR POLICY

Pickering Glen operations are bound by the laws and regulations set forth by the Ontario Alcohol & Gaming Commission (AGCO). Pickering Glen has a **ZERO TOLERANCE POLICY** toward outside alcohol. **PLEASE REFER TO THE GOLF EVENT CONTRACT FOR OUR FULL LIQUOR POLICY.**



RECEPTION PACKAGES



RECEPTION PACKAGES

All reception packages are based on a custom menu by Pickering Glen's in-house Chef, featuring signature hors d'oeuvres, soups, salads, entrées, and desserts.

Our à la carte menu offers you a range of options from which to build your individually priced reception package. Create your custom food and beverage bundle from our four-course reception menu.

Have something unique in mind? Additions and substitutions to our standard menu courses are available upon request, at additional cost (refer to "F&B Specialties").

-Please refer to the Event Contact for details-





RECEPTION MENU OPTIONS

SERVED HORS D'OEUVRES...\$15.00 PP (3 PP)

BEEF YORKIES

Shaved beef & horseradish mayo inside a two bite Yorkshire pudding

BACON WRAPPED GRILLED PINEAPPLE

Double smoked bacon wrapped around fresh grilled pineapple

MINI BUFFALO CHICKEN QUESADILLA

Sliced chicken tossed in a buffalo cheese sauce, wrapped in a mini flour tortilla

CHICKEN SATAY

Marinated chicken on a skewer with Szechwan sauce

PORK SPRING ROLLS

Fresh bean sprouts, carrot, celery, cabbage and minced pork, wrapped in a crispy spring wrap, with plum sauce

APPLE AND BRIE GRILLED CHEESE

Sweet tart apple and creamy brie, on a crispy mini toast with a drizzle of honey

VEGETABLE SPRING ROLLS

A blend of fresh cabbage, carrots, celery and bean sprouts with a hint of seasoning, wrapped in a crispy spring wrap, with plum sauce

SOUPS (SELECT ONE)

BUTTERNUT SQUASH SOUP...\$7.00 PP

Roasted butternut squash, with fresh herbs with sour cream garnish

ROASTED RED PEPPER SOUP...\$7.00 PP

Roasted peppers and herbs with a balsamic glaze

SALADS (SELECT ONE)

CLASSIC CAESAR SALAD...\$7.00 PP

Fresh crisp romaine, bacon and parmesan cheese, with a cream style Caesar dressing

MIXED GREEN SALAD...\$7.00 PP

Spring mix, peppers, cucumber, cherry tomato, with your choice of dressing



RECEPTION MENU OPTIONS

ENTRÉES (SELECT ONE)

- ROME...\$28.00 PP**
Homemade Lasagna served with Caesar Salad and fresh dinner rolls
 - PARIS...\$30.00 PP**
7 oz Chicken Supreme served with seasonal vegetables and your choice of roasted or individual scalloped potato
 - LONDON...\$35.00 PP**
10 oz Asiago Red Pepper Stuffed Chicken Supreme served with seasonal vegetables and your choice of roasted or individual scalloped potato
 - NEW YORK...\$45.00 PP**
10 oz New York Striploin served with seasonal vegetables and your choice of roasted or individual scalloped potato
- All entrées include dinner rolls, coffee and tea.**

DESSERTS (SELECT ONE)

- SLECTION OF SQUARES...\$6.00 PP**
This collection of dessert bars, sheet pan desserts, and/or brownies has something for everyone (self-serve station).
- TIRAMISU...\$9.00 PP**
Espresso-dipped ladyfingers and a creamy, lightly sweetened mascarpone cream
- CHOCOLATE MOUSSE...\$9.00 PP**
Thick, creamy, and loaded with chocolate flavor
- CHOCOLATE TUXEDO MOUSSE...\$9.00 PP**
Layers of moist chocolate fudge cake, rich chocolate cheesecake, and vanilla mousse baked on a chocolate crumb, and topped with dark chocolate ganache
- TRADITIONAL CHERRY OR BLUEBERRY CHEESECAKE...\$10.00 PP**
Creamy vanilla cheesecake with a tart cherry or sweet blueberry pie topping
- STRAWBERRY CHAMPAGNE CHEESECAKE...\$11.00 PP**
Thick and creamy champagne cheesecake filling on a pink champagne cake bottom



BREAKFAST (SELECT ONE)

LITE BITE...\$12.00 PP

ASSORTMENT OF MUFFINS & PASTRIES, WHOLE FRUIT, GRANOLA BARS

Coffee & Tea

GRAB 'N GO...\$17.00 PP

CHOOSE ONE SANDWICH FOR ALL GUESTS:

- ENGLISH: scrambled egg, peameal & cheese on an English muffin
- WESTERN: wrap with ham, onion, pepper & cheese in a warm tortilla

Served with a choice of whole fruit, granola bar

Coffee & Tea

THE REAL DEAL...\$28.00 PP

SCRAMBLED EGGS, BACON, BREKKY SAUSAGE, HOME FRIES

Served with assortment of muffins & pastries, fresh croissants, fruit salad

Coffee & Tea



LUNCH (SELECT ONE)

For during or after your round.

GRILL IT

CHOOSE ONE (1) FOR ALL GUESTS:

- Sausage on a Bun...\$7.50 PP
- Burger/ Veg Burger on a Bun...\$8.50 PP
- Chicken on a Bun...\$9.50 PP
- Slow Smoked Pulled Pork on a Bun...\$9.50 PP

BOX IT...\$18.00 PP

CHOOSE ONE (1) FOR ALL GUESTS:

- Ham & Swiss Sandwich
- Turkey & Cheddar Sandwich
- Tuna Salad Sandwich

Served with a can of pop or bottled water, whole fruit, granola bar, or bag of potato chips

CLASSIC...\$20.00 PP

CHOOSE TWO (2) FOR ALL GUESTS:

- Beef burger, grilled chicken, or hot dog

Served with a can of pop, or bottled water, and a bag of potato chips

Add a choice of 2 salads...\$7.00 PP

- Mixed Greens
- Classic Caesar
- Greek
- Coleslaw
- Beet Salad

GREEK...\$25.00 PP

Greek salad with roasted potato, pita bread, a chicken souvlaki skewer with tzatziki

ADD-ONS:

- Domestic Tall Boy...\$7.96
- Can of pop, or bottle of water...\$2.21
- Bag of chips or granola bar...\$2.65



F&B SPECIALTIES

Food and beverage specialty services are available upon request to your Event Coordinator

COCKTAIL STATIONS (PER PERSON COST)

Charcuterie Board...\$15.00
Crudités Station...\$5.00
Fruit Tray...\$7.50
Cheese & Crackers...\$7.50
Mimosa Bar...\$7.50
Caesar Bar...\$10.00
Martini Bar...\$12.00

WINE SERVICE DURING DINNER

\$8.00 per person [maximum two (2) bottles per table]

FOOD STATIONS (PER PERSON COST)

Slider Station... \$8.00
Pulled Pork Station...\$8.00
Poutine Station...\$10.00
Flatbread Pizza Station...\$8.00
Cookies and Squares...\$ 6.00
Coffee/Tea Station...\$2.00

BAR MENU

Our standard bar service is additional to reception packages, and is based on four (4) hours of service. Wine service during dinner is not included.

BEER

- Budweiser
- Bud Light
- Triple Bogey: Lager/Amber/Light

COOLERS

- Triple Bogey: Transfusion Classic/Azalea/Cranberry
- Triple Bogey: Half & Half Lemonade Iced Tea

LIQUOR [1 OZ]

- Skyy Vodka
- Barrel Select Forty Creek Rye
- Bacardi Rum
- Tanqueray Gin
- Grant's Triple Wood Blended Scotch Whiskey

WINE

- East West Cabernet Blend
- East West Pinot Grigio



BOOKING AND PAYMENT



BOOKING & PAYMENT

To secure your date for your event, a signed Golf Event Contract, and a non-refundable deposit is required at the time of event day confirmation.

The final guest list (guaranteed number) must be submitted to your Event Coordinator no later than 30 days prior to the event day. The total billing/ final invoice will be based on the guaranteed number or actual attendance, whichever is greater.

All menu selections and dietary restrictions must be confirmed two (2) weeks prior to the event date.

It is the responsibility of the convener to provide (1) guest seating plan, (2) table place cards, and (3) table favours, five (5) days in advance of the event day. Please note that minors under the age of 19 are not permitted to attend Pickering Glen Golf Events.

EVENT FEES

GREEN FEES	TBD
GOLF CART RENTAL FEE	\$22.00 PP
F&B RECEPTION PACKAGE	TBD (BASED ON SELECTIONS)
SOCAN FEE* (IF APPLICABLE)	\$100.00
CART DAMAGE DEPOSIT (REFUNDABLE)**	\$500.00

FEE NOTES:

- “PP” denotes “Per Person”
- The total billing is based on the guaranteed number or actual attendance, whichever is greater
- HST is additional to all pricing
- An 18% gratuity fee is applied to all food & beverage service
- Prices are subject to increase by up to 5% (refer to Golf Event Contract for details)
- *A license fee must be paid to SOCAN (Society of Composers, Authors and Music Publishers of Canada) for the streaming of live performances, and is used to compensate songwriters, composers and music publishers who make up SOCAN
- **For details regarding golf cart damages please refer to Terms & Conditions - Golf Cart Rental Policy
- A credit card number to hold in trust is required and recorded on file and will be used for (i) consumption bar total; (ii) any additional day of event charges, and/or damages



BOOKING & PAYMENT

Event fee payments are split into three (3) payments plus one (1) damage deposit, as per the following schedule:

#	PAYMENT TYPE & METHOD	DUE DATE	(\$CDN.)
1	INITIAL DEPOSIT (NON-REFUNDABLE) ➤ Credit Card	Upon booking	\$2,000.00
2	BALANCE OF TOTAL CHARGES, AS ESTIMATED ➤ Cash, Cheque, or Money Order	30 days prior	TBD
3	ADDITIONAL CHARGES (DAY OF THE EVENT) ➤ Cash, Cheque or Credit Card	3 days post event	TBD
4	CART DAMAGE DEPOSIT (REFUNDABLE) ➤ Separate Cheque	30 days prior	\$500.00

-Please refer to the Golf Event Contract for additional details-



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GUY LACROIX
Pickering Glen's Golf Manager, CPGA Club Professional

(905) 294-4000 xtn. 103 | guy@pickeringglen.com