

MAJOR LEAGUE TORONTO

2024 HOSPITALITY GUIDE



x MACKENZIE CLARK



Welcome!

It is with great pleasure that Major League Show Jumping presents the fourth edition of the Toronto Event. We are preparing something incredible for you! In this information booklet, you will find everything you need to know about this year's VIP experience at Angelstone. Be prepared to have the time of your life in our VIP hospitality area, invite your guests, mingle, make memories and most of all enjoy the Angelstone Experience and Trench Hospitality Edge.

10 THINGS ABOUT YOUR ANGELSTONE EXPERIENCE

1. MAJOR LEAGUE SHOW JUMPING

Major League Show Jumping is the Formula One Tour of Show Jumping in North America. MLSJ produces 10 events around North America with over \$11M in prize money. Watch athletes fresh out of the Paris Olympics right here at Angelstone!

2. ENTERTAINMENT THAT WILL LEAVE YOU SPEECHLESS

You may have heard a thing or two about our halftime show, this year we've stepped it up to offer you not only an incredible half time show but an interactive evening throughout! This year, be prepared to be swept off your feet and taken on an adventure like never before seen at Angelstone!

3. UNFORGETTABLE CULINARY EXPERIENCE

We have partnered up with GILT catering & Cultura Tiempo to offer you a one of a kind culinary experience that will have your tastebuds dancing. Fresh meals, creative concepts, full of surprises, Angelstone style.

4. ANGELSTONE PRIVATE LABEL WINE

Angelstone Events & 2027 Cellars have custom created an incredible Niagara Falls Rose & white blend wine for you. Enjoy it chilled or over ice!





5. CAPTURING MEMORIES

It's all about making memories. Capture the night away at one of our multiple "photo OP" areas located throughout our hospitality tent! #weownthenight

6. VALET PARKING

You will present your digital VIP ticket at the general parking area and will be guided towards valet drop off, a few steps away from our VIP tent.

7. FRESH SMOOTHIE, GELATO & SORBET BAR

Grab a freshly blended smoothie, add some greens or protein for some "to go" fuel! Our fresh smoothie bar is accompanied by a Gelato & Sorbet bar as well, offering some refreshing options on hot summer days!

8. ESPRESSO BAR

This year, we have the pleasure of welcoming The Little Pink Trailer Co. to our venue. Their thoughtfully sourced, small-batch roasted coffee will be your go to pick me up day and night!

9. COURSE INSPECTION WITH A CHAMPION

The experience doesn't stop there. Walk down to our main arena during our VIP course walk for a crash course on Show Jumping. Stand next to the impressively tall fences and get the chance to hear tactics and strategies at play directly from a Champion.

10. THE CABANA COAST COMFORT

All this, while enjoying our Cabana Coast VIP luxury furniture throughout!

WE OWN

THE NIGHT



 X MACKENZIE CLARK

EVERYTHING YOU NEED TO KNOW

FOOD & BEVERAGES



We are committed to offering an unparalleled dining experience to our guests. For this reason, we have once again teamed up with a group of young, innovative, talented and all local partners who share the same vision and commitment as we do : raising the bar of the Angelstone Experience.

The team at Trench Hospitality & Gilt Catering and this year with the addition of Cultura Tiempo, we continue to push the hospitality boundaries and create playful, fresh, creative & innovative concepts for our guests to enjoy.

You will remember this year for its unique display of worldwide flavours and overwhelming variety through meal combinations, presentation and quality excellence.



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EVERYTHING YOU NEED TO KNOW

Menus

LUNCH

Feature

Smoked Salmon Orzo Bowl

Buttermilk dill ranch with capers, pickled red onion, mint, cucumber and shredded feta

Chicken Cesar Wrap

Romaine, roasted chicken, double-smoked bacon, parmesan and house-made roasted garlic dressing

California Quinoa Salad

Brown sugar roasted sweet potato, pomegranate, mandarin, marinated chickpea & edamame, seed granola, yuzu citrus vinaigrette

***VEGAN/GF**

DINNER

Cultura Tiempo : An Authentic Argentinian Asado Experience

Upon Arrival :

Beef Empanada : Caramelized Onion, Spanish pimientos, olives in fresh pastry

Criolla Empanada : Mozzarella, fresh tomatoes, peppers, oregano, in fresh pastry

Chorizo: Grilled sausage, aioli, criolla sauce, fresh arugula, warm flatbread

Ceviche : Lime cured Tilapia, cucumber, tomato, red onion, cilantro on romaine heart

Dinner :

Trucha A La Chapa : Rainbow Trout on the skillet, salsa verde

Pollo : Chicken in wood burning oven, lemon, cayenne pepper

Entraña : Grilled Skirt Stead, salt

Served Alongside :

Summer Potatoes: Hard boiled eggs, honey mustard, lemon, fresh dill

Ontario tomatoes : Fresh Mozzarella, pesto, garden basil, olive oil

House Bread : Sourdough, roasted garlic, balsamic reduction, olive oil, salt crystals

Chimichurri : Mix of fresh and dried herbs, sweet pimientos, garlic, olive oil

Salsa criolla : Fresh tomatoes, green peppers, red peppers, onions, oregano, olive oil & red wine vinegar

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EVERYTHING YOU NEED TO KNOW

Menus

LUNCH

Feature

Tuna Poke Bowl

Citrus soy marinated tuna, ginger and sesame soaked quinoa, shredded carrot, pickled cucumber, edamame, lime smashed avocado, mango, toasted sesame seeds, cilantro

Chicken Cesar Wrap

Romaine, roasted chicken, double-smoked bacon, parmesan and house-made roasted garlic dressing

California Quinoa Salad

Quinoa, chimichurri chickpeas, pomegranates, seed granola, mandarins and grated beets tossed in a lemon, tahini and garlic vinaigrette

***VEGAN/GF**

DINNER

On arrival :

SPANISH MARKET

An elaborate display (you know the drill here!), 40 feet long (yes, 40!) with rows upon rows of artisan and antipasto goods, including manchego, red wine and espresso Bellavantanos, Beemster, Jamon and assortment of cured Spanish meats, chorizo & game pepperettes alongside bread boards, whipped butter, fresh sliced and whole baguettes.

Dinner Selection :

1) Paella "Pan"

Saffron, sofrito peppers & onion, roasted garlic, served in a "pan-to-table" topped with butter poached giant shrimp and piri-piri chicken thigh skewer or dietary protein skewer

2) Patatas Bravas Supreme

Herbed Potatoes, Marinated tomato mojo, major-league mayo, scallions

3) Blistered Shishito

Tossed in black volcanic sea salt and herbed olive oil, served with smokey Romesco

To Finish :

Churro Bar

FRIDAY

FRIDAY

EVERYTHING YOU NEED TO KNOW

Menus

LUNCH

Feature

Korean BBQ Beef Bowl

Bulgogi brisket, gochujang couscous, kimchi, pickled cucumber, roasted, soy and yuzu marinated egg, scallions, sesame

Chicken Cesar Wrap

Romaine, roasted chicken, double-smoked bacon, parmesan and house-made roasted garlic dressing.

Quinoa Salad

Quinoa, chimichurri chickpeas, pomegranates, seed granola, mandarins and grated beets tossed in a lemon, tahini and garlic vinaigrette

***VEGAN/GF**

DINNER

On arrival:

European Inspired Cheese Stands

Please visit the cheese stands placed carefully throughout the tent to taste an array of artisan cheese selection of soft, hard, blue and aged cheeses with accompaniments variety of cow, goat and sheep cheeses. Enjoy the cheeses with the bread box found at each table

Gilt's Seafood Bar

Jumbo shrimp cocktail, crab claws (Jonah + king) with crack-mayo, smoked trout and smoked lox display with accompaniments, tuna tartare with wontons, lobster roll shelf and warm lobster + crab dip.

Rodney's Oyster Bar

Live Shucked Fresh Oyster Bar + Champagne

Dinner Selection

1) 28 oz Split Dry Aged Tomahawk, Bone In
Au jus, Chimichurri + Garlic sautéed wild mushrooms
(Vegetarian Protein Option offered)

2) Wedge Salad

Buttermilk dill ranch, feta, bruschetta, crispy shallots, fresh dill and pomegranate seeds

3) Garlic Parmesan Gnocchi Bake

Chives, Scallions, garlic and roasted garlic, creamy Parmesan.

To Finish:

Elaborate Sweets Stand & Show Stopping Cotton Candy

S A T U R D A Y

S A T U R D A Y

EVERYTHING YOU NEED TO KNOW

Menus

BRUNCH GRAZE

ELABORATE GRAZING TABLE

Scones & Danishes

Pain au Chocolat

Muffins

Gilt Timbits

Assorted Desserts Squares

Fresh Fruit

Fresh Sliced Breads, Croissants, biscuits

Cured Meats & Artisan Cheeses

Hard Boiled Eggs

Breakfast Crudités

Everything Bagels

Cold Smoked Salmon & Hot Smoked Salmon + Crepes

Berries & Whipped Cream

Coulis

Strawberry Yogurt

Lemon Curd

Cinnamon Buns

Mini Cereal Bar

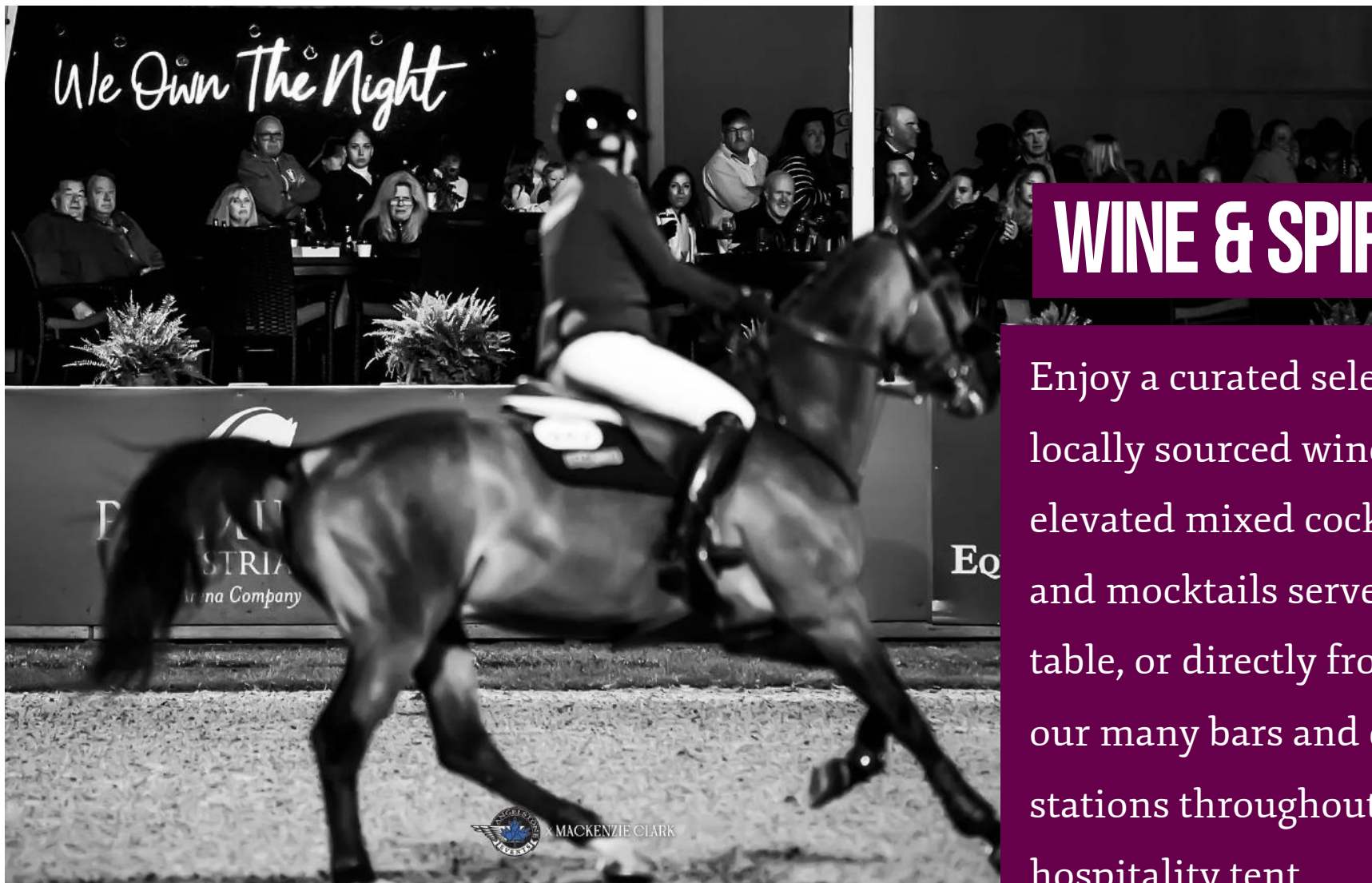
& More...

SUNDAY

SUNDAY



x MACKENZIE CLARK



WINE & SPIRITS

Enjoy a curated selection of locally sourced wines, spirits, elevated mixed cocktails, beers and mocktails served at your table, or directly from one of our many bars and drinks stations throughout the hospitality tent.

2024 Featured Beverage Partners :

2027 Cellars

Pommies Cider

Wellington Brewery

Collective Arts



OUR PARTNERS

Proudly offering you an authentic feel of Ontario.

GILT CATERING

Gilt Catering Co. is an elite, professional catering company run by 3 passionate women who also happen to be best friends. Gilt Catering is committed to absolute perfection. Our experience and expertise is unmatched which is why you are undoubtedly in the best hands with Gilt Catering Co.

2027 CELLARS

Niagara, Ontario. 2027 Cellars offers a wide variety of Niagara wines and showcases the Angelstone Private Label Rose and white blend.

TRENCH HOSPITALITY

Led by Kellie White, the team at Trench Hospitality specializes in creating unparalleled, elevated hospitality experiences within the world of Show Jumping. Every detail is mindfully curated for each unique event: concept, styling, catering, start to finish organization, entertainment, florals, decor & more. Details are our passion, quality excellence is our mission.

COLLECTIVE ARTS

Founded in 2013, Collective Arts fuses innovative beverages with talents of emerging artists from around the world. Their goal is to create a locally relevant, globally iconic lifestyle brand, focused on providing emerging artists with a platform to be discovered and shared.



OUR PARTNERS

Proudly offering you an authentic feel of Ontario.

WELLINGTON BREWERY

Wellington Brewery is one of Canada's original craft breweries known for producing award-winning beers with a focus on quality, sustainability and creativity.

POMMIES CIDER

Founded by Lindsay and Nick Sutcliffe in 2010, with a vision to redefine the drinking experience, Pommies Beverage Co. is committed to delivering exceptional beverages that capture the essence of our all-natural ingredients and the spirit of the community that surrounds us.

THE LITTLE PINK TRAILER CO.

In addition to their already delicious fresh smoothies, The Little Pink Trailer Co. Will be servicing our espresso bar as well as our Gelato station! Look for them in the "Cafe" area of our hospitality tent!

CULTURA TIEMPO

At first glance, Tiempo is a culinary offering of argentine cuisine. Rustic yet refined, high end local ingredients and simple delivery. Fire, fire, fire. Open flames, embers and ashes are our utensils. The outdoors is our kitchen, nature the décor, guests connect while time remains the most important ingredient. When you join us on this ride, you join a way of life.



x MACKENZIE CLARK

About your Culinary experience...



CULTURA TIEMPO

What is Tiempo

At first glance, Tiempo is a culinary offering of argentine cuisine. Rustic yet refined, high end local ingredients and simple delivery. Fire, fire, fire. Open flames, embers and ashes are our utensils. The outdoors is our kitchen, nature the décor, guests connect while time remains the most important ingredient. When you join us on this ride, you join a way of life.

Ten years ago when Coco and Alejandra first met there was an on-going debate over dinners and wine - what was the most important ingredient in Argentine cuisine? After throwing around different options, the undebatable was mentioned - TIME. The offering of Tiempo (Time) is an opportunity to pause, to take the time, to appreciate cuisine that is worth the wait, to sit around a family table fire-side and share... the offering of Tiempo is timeless.

About us

Alejandra was born in Mendoza, Argentina to a family of winemakers. Her early years were spent surrounded by vineyards, wine lovers and the natural abundance offered by the Andes mountains in Mendoza. She has developed a profile in Toronto as a winemaker, restaurateur, event curator, and in the know foodie striving to deliver “experience” in everything she does. With Tiempo, her passion for Argentine food, wine, culture and the outdoors comes alive and every event offers an opportunity to share it with others.

Coco was born in San Antonio de Areco Argentina, a small town near Buenos Aires considered the hub of the gaucho culture. It is an old colonial town made up of heritage

buildings and surrounded by thousands of acres of farmland. It emanates everything that speaks of Argentine tradition – flatlands, cattle, fire, asado, horses and folklore. Tradition is vibrant in him and riding horses and cooking on fire have always been a part

of his daily life. Polo player by day and passionate cook by night, he has taken his love for Argentine cuisine and culture to the next level.

In 2018 Alejandra and Coco decided to combine their shared passions and Tiempo was born. They spend their time between Canada and Argentina hosting events and creating

enriching experiences with every meal served. While in Canada, you can find them in Prince Edward County, King City, Muskoka, Toronto and just about anywhere they can



About your Culinary experience...



GILT CATERING

There is nothing we love more than exceeding expectations.

Gilt Catering Co. is an elite, professional catering company run by 3 passionate women who also happen to be best friends.

Simply put, we love what we do, and we're good at it.

We offer unique, one-of-a-kind food and beverage options that are perfectly curated and designed for any event with an absolutely seamless experience from beginning to end. We lean on our professional and qualified team to make sure every aspect is cared for. No detail goes missed- we are all encompassing. We are experts in our craft, so trust us - we've got you covered and are sure to impress!

Gilt Catering is committed to absolute perfection. Our experience and expertise is unmatched which is why you are undoubtedly in the best hands with Gilt Catering Co.

We set the bar every caterer should aim to meet.

@giltcatering
@thestellaco



EVERYTHING YOU NEED TO KNOW

Hospitality Schedule

Our hospitality tent will be open to VIPs for Lunch and Dinner on Thursday August 15th, Friday August 16th, Saturday August 17th and Brunch on Sunday August 18th.

Schedule as follows :

THURSDAY

11 : 00 Doors Open

12:00 Mimosa & Mingle

1:00 Lunch & Live Entertainment

Competitions throughout the day

4:00- Happy Hour Ft. DJ Motaz & Live Musician

5:00 Asado Experience by Cultura Tiempo

5:30 First Horse on Course

BFL FEI 5* Qualifier

8:00 Late Night Entertainment



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EVERYTHING YOU NEED TO KNOW

Hospitality Schedule

Our hospitality tent will be open to VIPs for Lunch and Dinner on Thursday August 15th, Friday August 16th, Saturday August 17th and Brunch on Sunday August 18th.

Schedule as follows :

FRIDAY, SATURDAY

11 : 00 Doors Open

12:00 Mimosa & Mingle

1:00 Lunch & Live Entertainment

International Competitions throughout the day

6:00 Happy Hour Ft. DJ Motaz & Electric Violin

7:30 Dinner

8:00 VIP Course Walk

8:30 First Horse on Course

9:30 Half Time Show Friday & Saturday

10:30 SATURDAY THE PARTY OF 2024!

SUNDAY

9:00 Doors Open

10:00 Brunch

11:00 Pommies 1.40M Classic



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EVERYTHING YOU NEED TO KNOW

Feature class Schedule

Thursday 5:30PM ; FEI 5* BFL Grand Prix Qualifier

Friday 8:30PM ; FEI 5* Aston Martin Major League Team
Competition

Saturday 8:30 PM ; FEI 5* Kubota Grand Prix Of Toronto

Sunday 11 AM ; Pommies 1.40M Classic

Want to see the full MLSJ show schedule?

Scan the QR Code below to follow the MLSJ action LIVE anytime, anywhere or head to
Angelstone.showgroundslive.com





WEEKLY OPTIONS

(Includes Lunch, Dinner & Cocktails Daily)

MAIN TENT

Weekly Front Row table of 6 ; \$7,500

Weekly 2nd Row Table of 8 ; \$8,000

ANNEX TENT

Weekly front row table of 5 ; \$5,000

Weekly 2nd row table of 4 ; \$4,000

INDIVIDUAL TICKET OPTIONS

Weekly ; \$1,000

SINGLE NIGHT OPTIONS

(Includes Lunch, Dinner & Cocktails)

INDIVIDUAL TICKET THURSDAY & SUNDAY

\$200

MAIN TENT, FRONT ROW TABLE OF 6

Thursday ; \$2,000

Friday ; \$3,500

Saturday ; \$3,500

Sunday ; \$2,000

ANNEX TENT, FRONT ROW TABLE OF 5

Thursday ; \$1,500

Friday ; \$2,500

Saturday ; \$2,500

Sunday ; \$1,500

INDIVIDUAL TICKET FRIDAY & SATURDAY

\$400

MAIN TENT, 2ND ROW TABLE OF 8

Thursday ; \$2,000

Friday ; \$3,500

Saturday ; \$4,000

Sunday ; \$2,000

ANNEX TENT, SECOND ROW TABLE OF 4

Thursday ; \$1,000

Friday ; \$1,750

Saturday ; \$1,750

Sunday ; \$1,250



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WEEKLY CORPORATE BOXES

(Includes Lunch, Dinner & Cocktails Daily)

ANNEX TENT

Seats 16 : \$12,000

Seats 24 : \$18,000

SINGLE NIGHT CORPORATE BOXES

(Includes Lunch, Dinner & Cocktails)

ANNEX TENT

Thursday

Seats 16 ; \$4,000

Seats 24 ; \$6,000

Friday

Seats 16 ; \$6,000

Seats 24 ; \$9,000

Saturday

Seats 16 ; \$6,000

Seats 24 ; \$9,000

Sunday

Seats 16 ; \$4,000

Seats 24 ; \$6,000



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HOSPITALITY TENT

Upon arrival, please use our Valet Dropoff area where you will be greeted by an Angelstone team member.

From there, you are a short walking distance away from our Cabana Coast Lounge Hospitality Tent. Our hostess will check you and your guests in and show you to your assigned table. You will enter through the main tent where you will find your main tent table, or will walk towards the Wing tent for Wing Tent tables.

See diagram on the top left corner of this page to see where your seats are! Please see map on the following page.

5- General Admission Parking

6- Handicap parking

10 - Main VIP tent

11- Wing Tent

Between 14 & 18 - Valet Dropoff

MAIN TENT AND ANNEX TENT BOTH OFFER THE EXACT SAME BENEFITS AND AMENITIES, WHILE OFFERING DIFFERENT VIEWS OF THE STADIUM.

PLEASE NOTE THAT THE VALET PARKING SERVICE IS ONLY AVAILABLE FOR NIGHT TIME EVENTS

Both Mens and Womens washrooms are located near the entrance of the tent.

Our staff will be easily identifiable and at your disposition should you need assistance.





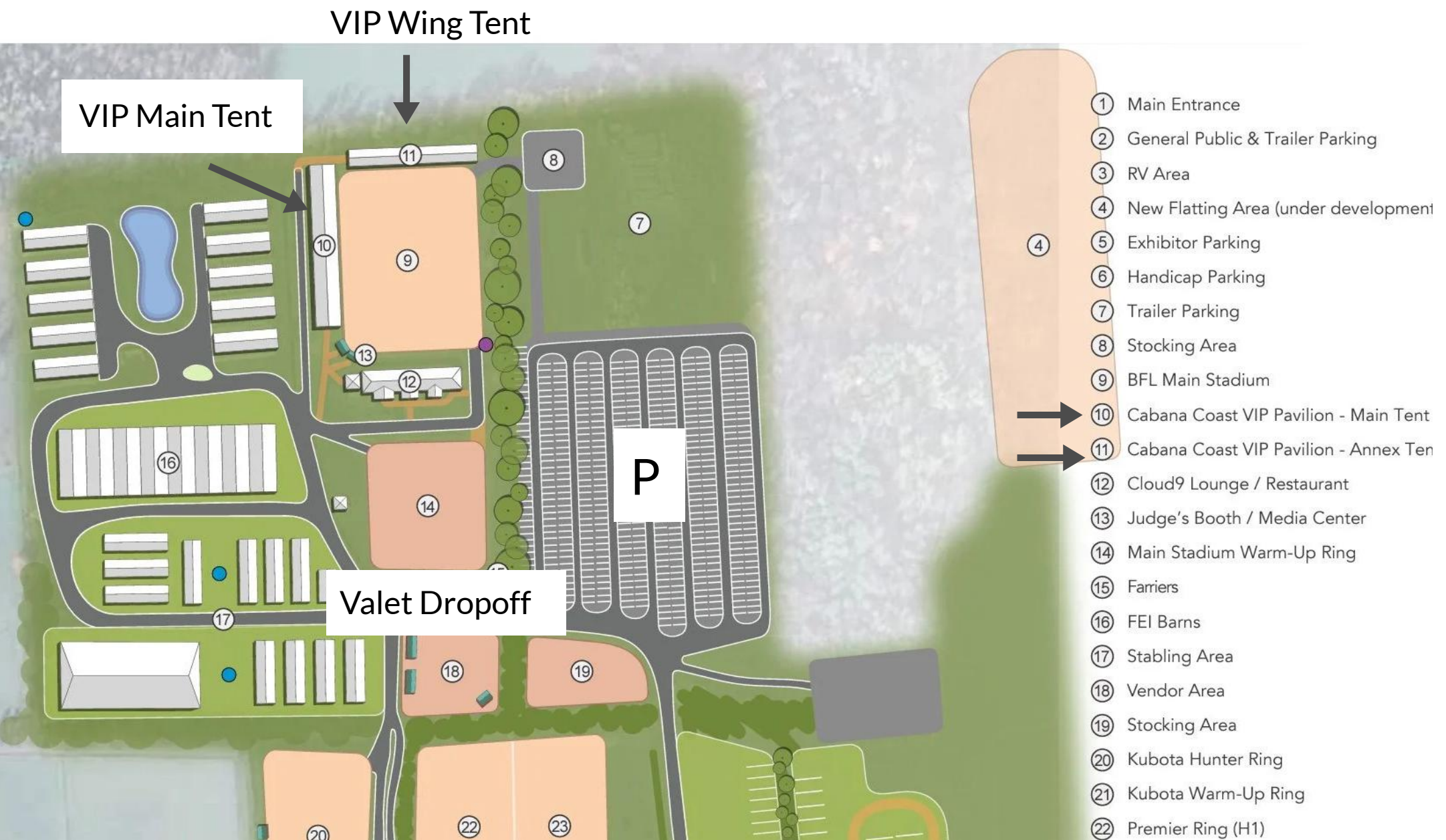
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ANGELSTONE TOURNAMENTS

SHOW GROUNDS



8720 Wellington Country Road 50, Erin, ON N0B 2K0



BE OUR GUEST

BOOK YOUR VIP EXPERIENCE NOW

Your experience includes lunch and dinner on August 15th, 16th and 17th and brunch on August 18th. An open cocktail bar daily as well as a cocktail bar, a smoothie station, Gelato, sorbet & Espresso bar in addition to an unparalleled dining experience and live entertainment.

JOIN US FOR AN INCREDIBLE WEEK OF WORLD CLASS LEVEL SHOW JUMPING PAIRED WITH ONE OF A KIND ENTERTAINMENT AND FINE DINING



x MACKENZIE CLARK

Tables go on sale July 1st

SCAN HERE

To book now!



x MACKENZIE CLARK