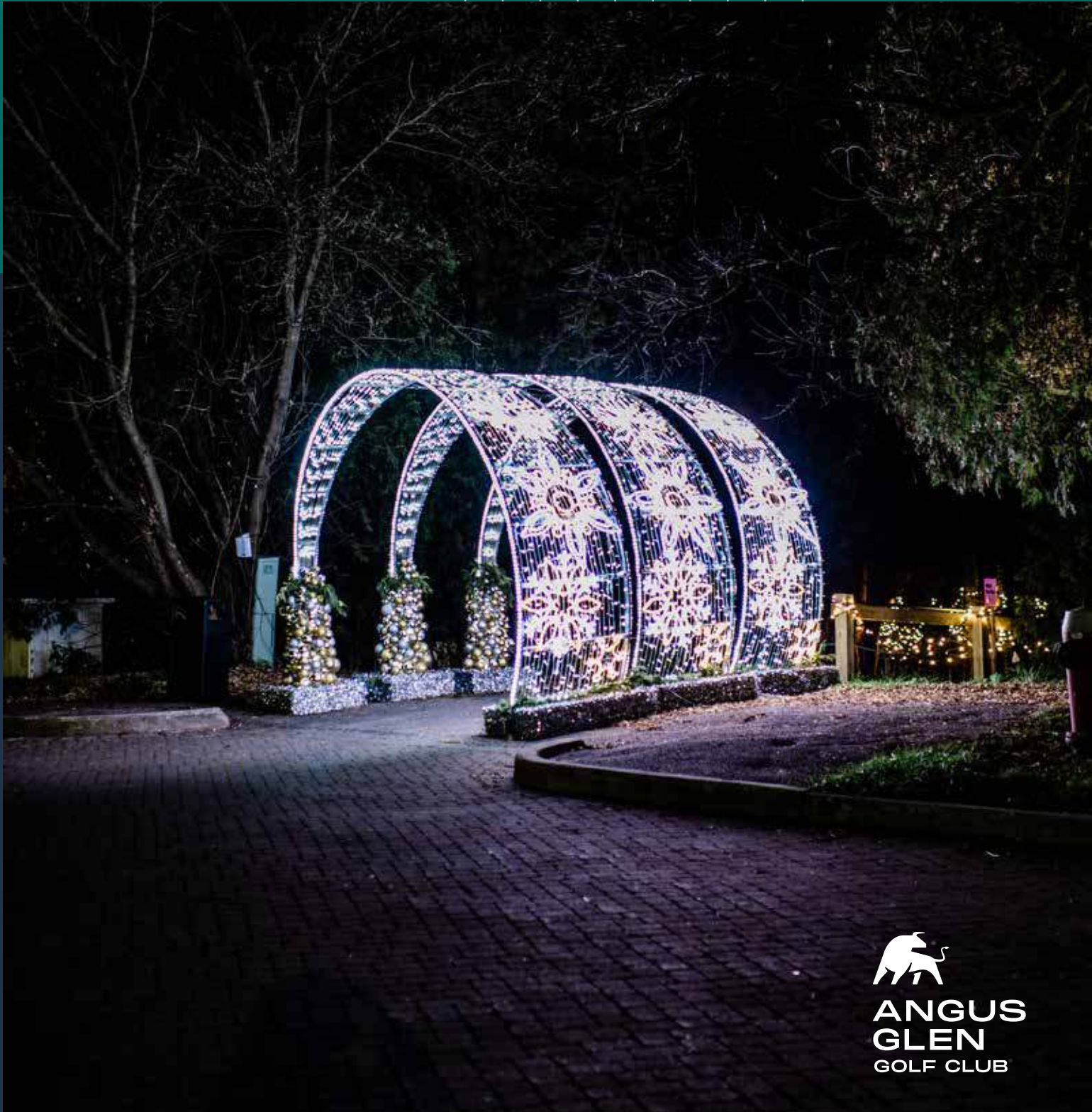


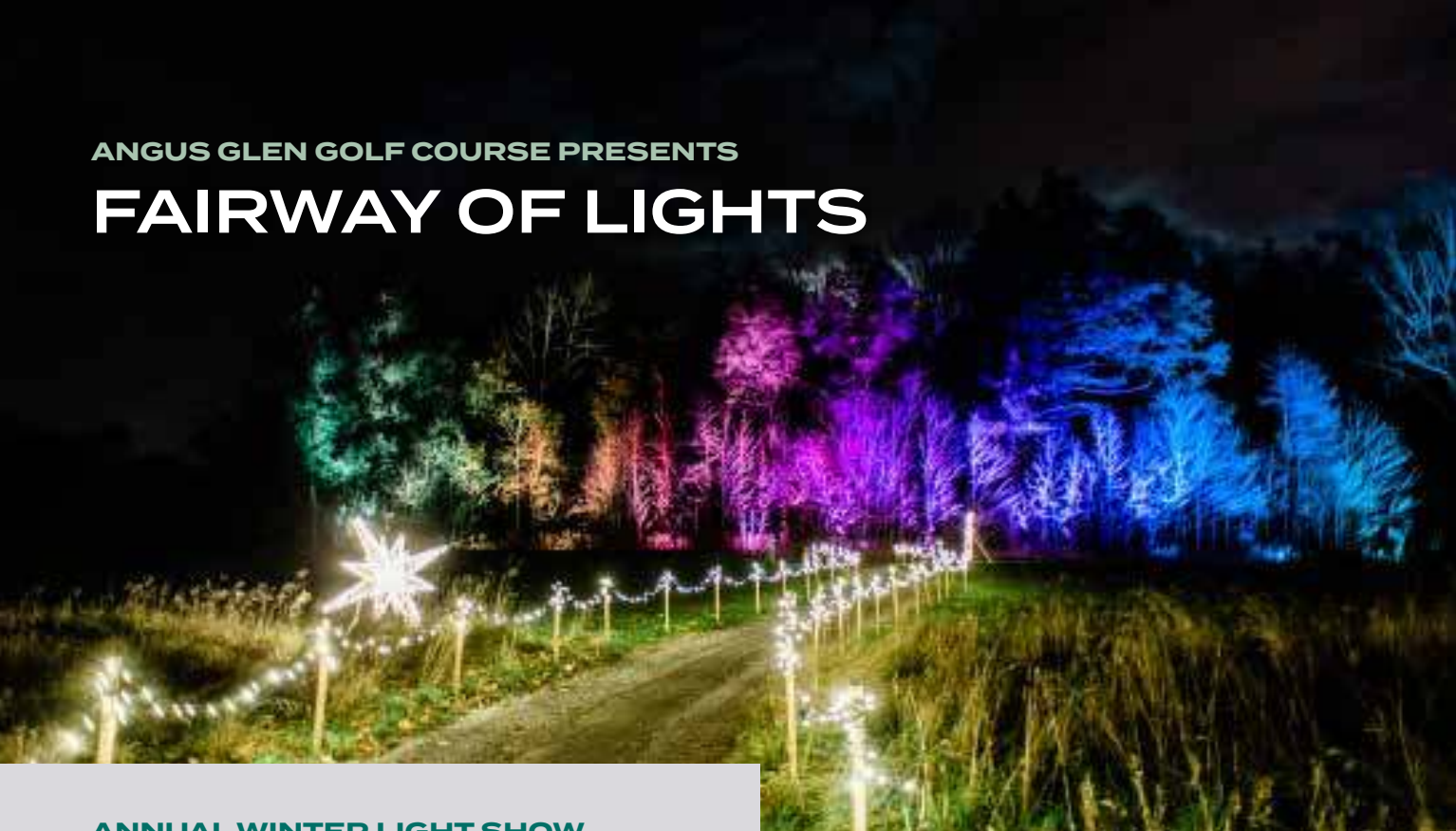
2022 HOLIDAY



**ANGUS
GLEN**
GOLF CLUB

ANGUS GLEN GOLF COURSE PRESENTS

FAIRWAY OF LIGHTS



ANNUAL WINTER LIGHT SHOW

November 25, 2022—January 28, 2023

Visit the Fairway of Lights at Angus Glen with your family or for a company night out this holiday season and enjoy a magical night under the stars.

Angus Glen Golf Club is excited to bring back our annual walking light show experience, Fairway of Lights at Angus Glen Golf Club, this winter. After nightfall, guests are invited to follow the path through the woods and experience the excitement, mystery and celebration of the winter season in lights. The illuminated 1 km walking path takes guests on a magical adventure on our North Course, beginning on Coyote trail and circling back down the 18th pathway to the clubhouse. Spectacular decorations and interactive displays are expected to dazzle and enchant you and showcase the wonder of the festive season.

TICKET ADD-ON

| | |
|--------------|---------------|
| < 100 People | \$10 |
| 100+ People | Complimentary |

Give your guests a unique and memorable experience this season while they celebrate at your holiday party with complimentary* tickets to the Fairway of Lights. You can use the tickets during your event, or provide them to your guests and let them use them throughout the season.

*Complimentary tickets are provided for group bookings of over 100 people. For groups with less than 100 guests, Fairway of Lights tickets can be purchased for \$10 per ticket.



For more information email events@angusglen.com
ANGUSGLEN.COM/FAIRWAYOFLIGHTS

FOOD & DRINK



Plated Lunch

Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

Turkey

53

Artisan Greens Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette

Oven Roasted Turkey Leg and Breast Bread Stuffing, Roasted Root Vegetables, Mashed Potato, Gravy, Cranberry Sauce

Candy Cane Crème Brule

Chicken

58

Artisan Greens Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing

Rosemary Roasted Chicken Breast Potato Puree, Orange Glazed Baby Carrot, Green Beans, Herb Pistou

Flourless Chocolate Cake Macerated Strawberries



Salmon

64

Baby Gem Lettuce Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas

Overnight Braised Beef Brisket Horseradish & Herb Gremolata, Potato Puree, Braised Endive

Pistachio Raspberry Cheesecake

Beef

63

Kale Salad Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts

Grilled 8oz Beef Flatiron Wild Mushroom & Ricotta Cheese Cannelloni, Balsamic Jus, Onion Soubise Sauce

Berry Brule Tart

Build Your Own Holiday Plated Lunch

\$59 3 COURSE • PRICED PER PERSON

\$69 4 COURSE • PRICED PER PERSON

Choose one option from each section for all guests

Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

Salads

Baby Greens Julienne Carrot, Cucumber, Dried Cranberries, Mulled Cider Vinaigrette

Romaine Hearts Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach Pumpkin Sees, Pears, Goat Cheese Crumble, Shallot Vinaigrette

Soups

**Butternut Squash and Roasted Apple Puree
Cream of Wild Mushroom**

Roasted Tomato Soup with Basil Drizzle

Potato Leek

Entrées

Served with roasted new potatoes, and seasonal vegetables.

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

Seared Chicken Supreme with Port Wine Jus

Slow-Cooked Alberta Striploin with Peppercorn Sauce

Pan-Seared Atlantic Salmon with Citrus Butter

Desserts

Berry French Macaroon Cake

Salted Caramel Chocolate Mousse Tower

Short Cake Berry Yule Log

Smore Cake with Marshmallow Icing

Brownie Cheesecake

Apple Crumble Tart

Black and White Mousse Cake



Festive Brunch

\$60 • PRICED PER PERSON

Min. 40 guests required

Soup of the Day

Assorted Rolls and Flatbreads with Creamery Butter

Fresh Fruit Platter

Oven Fresh Muffins, Croissants and Danish Pastries

Atlantic Smoked Salmon Red Onion, Capers

Field Greens Cherry Tomato, Cucumber, House Vinaigrette

New Red Potato Salad

Scrambled Eggs

Bacon and Breakfast Sausage

Buttermilk Pancakes with Maple Syrup

Home Fries

Roast Turkey Traditional Stuffing, Pan Gravy and Cranberry Preserves

Mashed Potatoes

Seasonal Vegetables

Assorted Festive Cookies, Squares, Pastries

Coffee, Tea and Assorted Juices

ENHANCEMENTS

PRICED PER PERSON

Seared Salmon with Dill Cream Sauce 7

Roast Beef Striploin with Pan Jus and Horseradish 9

Live Waffle Station Waffles, Fresh Berries, Chocolate Sauce, Caramel Sauce and Whipped Cream 12

Live Omelet Station Fresh cooked omelets with a selection of vegetable & meat fillings 15



Holiday Lunch Buffet

\$54 • PRICED PER PERSON



Salads

Soup of the Day

Assorted Rolls and Flatbreads with Creamery Butter

Field Greens with Julienne Cucumber, Cherry Tomatoes, Yellow and Red Peppers, Mulled Cider Vinaigrette

Baby Spinach with Sliced Mushrooms, Onion Sprouts, Roasted Shallot Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Entrées

Oven Roasted Turkey with Traditional Stuffing, Pan Gravy and Cranberry Sauce

Baked Haddock with Lemon Dill Cream Sauce

Roasted New Potatoes

Seasonal Vegetables

Penne Al Forno

Desserts

Chef's Selection of Festive-Themed Cakes, Pies, Tarts, Squares and Pastries

Coffee and Tea

Plated Dinner

Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

Turkey

58

Artisan Greens Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette

Oven Roasted Turkey Leg and Breast Bread Stuffing, Roasted Root Vegetables, Mashed Potato, Gravy, Cranberry Sauce

Candy Cane Crème Brule

Chicken

58

Artisan Greens Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing

Rosemary Roasted Chicken Breast Potato Puree, Orange Glazed Baby Carrot, Green Beans, Herb Pistou

Flourless Chocolate Cake Macerated Strawberries

Salmon

60

Boston Leaf Lettuce Fresh Orange, Almonds, Greek Yogurt and fresh herb dressing

Canadian Salmon Filet Wilted Greens, Sauté Potato, Ginger Butter Sauce, Tobiko Roe

Buttermilk and Vanilla Panna cotta

Beef

65

Kale Salad Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts

Grilled 8 oz Beef Flatiron Wild Mushroom & Ricotta Cheese Cannelloni, Balsamic Jus, Onion Soubise Sauce

Berry Brule Tart

Beef Short Rib

70

Baby Gem Lettuce Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas

Overnight Braised Beef Short Rib Horseradish & Herb Gremolata, Potato Puree, Braised Endive

Pistachio Raspberry Cheesecake



Holiday Dinner Buffet

\$80 • PRICED PER PERSON

Salads

Assorted Rolls and Flatbreads with Creamery Butter and Hummus

Soup of the Day

Mixed Garden Greens Cherry Tomatoes, House Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Organic Quinoa Salad

Antipasto Platters with Grilled Vegetables, Marinated Olives, Genoa Salami, Pickled Artichoke Hearts



Entrées

Roasted New Potatoes

Seasonal Vegetables

Pasta Primavera

Mushroom and Spinach Risotto

Oven Roasted Turkey with Traditional Stuffing, Pan Gravy, Cranberry Sauce

Main Course

Choice of one of the following

Roast Prime Rib Beef with Red Wine Jus

Seared Atlantic Salmon with Grilled Vegetable Salsa

Grilled Chicken Breast with Lemon Herb Jus

Desserts

Chef's Selection of Festive Cakes, Pastries, Cookies, Fresh Fruit

Coffee and Tea

Holiday Plated Dinner

\$64 3 COURSE • PRICED PER PERSON

\$73 4 COURSE • PRICED PER PERSON

Choose one option from each section for all guests

Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

Soup

Butternut Squash and Roasted Apple

Cream of Wild Mushroom

Roast Tomato Soup with Basil Drizzle

Potato Leek

Hearty Minestrone

New Brunswick styled Seafood Chowder

Salad

Field Greens with Julienne Pears, Pomegranate Vinaigrette

Baby Arugula with Sundried Cranberries and Honey-Balsamic Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach with Candy Striped Beets, Goat Cheese Crumble, Maple-Sherry Vinegar Dressing

Roma and heirloom Tomato and Bocconcini Caprece with Basil and balsamic Drizzle

Entrée

Served with roasted new potatoes, and seasonal vegetables.

Oven Roasted Turkey

with Sage Stuffing, Pan Gravy, Cranberry Chutney

Herb Roasted Striploin

with Mushroom Sauce

Pan Seared Atlantic Salmon

with Lemon Ginger Butter Sauce

Roast Chicken Supreme

with Herb Jus

Grilled New York Medallion &

Chicken Breast with French Onion Sauce

Seared Chicken Breast & Atlantic

Salmon with Leek and Dill Cream Sauce

Herb Crusted Haddock &

New York Steak with Cabernet Jus

Roast Angus Prime Beef Rib with

Yorkshire Pudding

Braised Lamb Shank with Root

Vegetables and Roasted Garlic Potato Mash

Veal Osso Bucco with Risotto

Milanese, Buttered Beans and Gremolata

**Upgrade to a Duo Entrée*

Additional \$10 per person

(Average total protein portion is

9–12 oz, depending on the Duo mix)

Dessert

Berry French Macaroon Cake

Salted Caramel Chocolate Mousse Tower

Short Cake Berry Yule Log

Smore Cake with Marshmallow Icing

Brownie Cheesecake

Apple Crumble Tart

Black and White Mousse Cake

***Duo Dessert** includes Mini Baked Bread & Butter Pudding with Fruit Skewer



Canapés

PRICED PER DOZEN

**Chef Selection Passed Hors
D'oeuvres and Canapés** **41**

Reception Platters

PRICED PER PLATTER

Serves approx. 40 guests

Traditional Cheese Platter **239**

Vegetable Crudité **197**

Mediterranean Dip & Spreads **186**

Hummus & Grilled Pita **159**

Cocktail Sandwiches **244**

House Smoked Atlantic Salmon **310**

Shrimp Cocktail **332**
with Old Fashioned Cocktail Sauce

Pastry Platter **84**

Freshly Baked Cookie Platter **84**

Fruit Platter **146**

Food Stations

PRICED PER PERSON

Based on One Hour of continuous service

Antipasto **12**
Min. 40 guests required

Prosciutto, Genoa Salami, Melon,
Marinated Olives, Grilled Vegetables,
Tomato & Bocconcini, Marinated
Artichoke Hearts with Focaccia Bread

**Chef Attended
Risotto Station** **13**
Min. 40 guests required

**Creamy Arborio Rice Simmered in
Rich Vegetable Stock and Woodland
Mushrooms** topped with Parmesan
Cheese and Fresh Herbs

Oyster Bar **13**
Min. 30 guests required

**Selection of Choice Oysters on a Half
Shell** Accompanied by Cocktail Sauce,
Lemon Aioli, Horseradish, Homemade
Hot Sauce



Angus Glen Marché Reception

\$60 • PRICED PER PERSON

Min. 50 guests required

Mac and Cheese Bar

Three Cheese Macaroni served with Scallions, Hot Peppers, Smoked Chicken, Bacon, Ham, Diced Tomatoes

Taco & Nachos Bar

Warm Flour Tortillas & Corn Chips with Chili Seasoned Beef, Chipotle Chicken, Pico de Gallo, Sour Cream, Salsa, Shredded Lettuce, Shredded Cheese

Sliders

Beef Patties or Pulled Pork with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese, Chipotle Mayonnaise, Dill Pickles on Mini Sesame Kaisers

Antipasto & Gourmet Pizza

Beef Patties or Pulled Pork with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese, Chipotle Mayonnaise, Dill Pickles on Mini Sesame Kaisers

Fish & Chips

Beer Battered Haddock with Fresh Cut Angus Fries, Garlic Salt, Cajun Spice, Garlic Aioli, Malt Vinegar Chipotle Mayonnaise, Ketchup, Tartar Sauce

Sweet Table

Assorted Mini Tarts, Fresh Baked Cookies, Dessert Shooters, Fresh Fruit Skewers

Enhancements

PRICED PER PERSON

Palate Cleanser

| | |
|--------------------------|----------|
| Lemon Sorbet | 5 |
| Raspberry Sorbet | 5 |
| Strawberry Sorbet | |
| Mango Sorbet | 5 |



Pre-Course

| | |
|--|-----------|
| Seared Salmon with Grilled Pineapple Salsa and Citrus Butter Sauce | 11 |
| Penne with Tomato Basil Sauce | 6 |
| Ricotta and Spinach Stuffed Cannelloni with Rose Sauce | 6 |
| Grilled Vegetable and Mozzarella Napoleon with Tomato Ragout | 7 |
| Poached Jumbo Shrimp with Cocktail, Sauce | 13 |
| Antipasto Plate Prosciutto, Genoa Salami, Melon, Grilled Vegetables, Tomato Bocconcini, Marinated Artichoke Heart, Marinated Olives with Focaccia Bread | 13 |

Upgraded Entrée Accompaniments

| | |
|---|----------|
| Buttermilk and Chive Mashed Potatoes | 4 |
| Roasted Garlic Mashed Potatoes | 4 |
| Sweet Potato and Yukon Mashed Potatoes | 4 |
| Seasonal Vegetable Bundle | 5 |
| Grilled Vegetable Napoleon | 5 |
| Grilled Asparagus | 3 |
| Fine Herb Risotto | 7 |
| Woodland Mushroom Risotto | 7 |
| Golden Duchess Potato | 3 |
| Gratin Dauphinoise Potato | 4 |

Late Night Stations

PRICED PER PERSON

Pricing below applicable only when ordered with a Silver or Gold Package
Quantities ordered for each selection must be at least 50% of guests in attendance

Small Eats

- | | |
|---|-----------------|
| Grilled Cheese Add Fries | 6.5 2 |
| Poutine Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning | 7.5 |
| Sliders Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese | 11 |
| Hot Dog Sliders All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard | 7.5 |
| Tacos & Nachos Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole | 9.5 |
| Pizza Selection of Pizzas –Pepperoni, Margherita, Deluxe, Grilled Vegetable | 6.5 |

Sweets

- | | |
|--|------------|
| Deluxe Sweet Table Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas | 16 |
| Ice Cream Sundae Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream | 8.5 |
| Belgium Waffle with Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce | 8.5 |
| Chocolate Fountain Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows | 12 |

Specialty Coffees

One hour continuous service
Min. 50 guests

- | | |
|---|------------|
| Staff Prepared Specialty Coffees Espresso, Cappuccino, Latte | 9.5 |
|---|------------|



Wine

PRICED PER BOTTLE

Red Wines

| | |
|--|-----------|
| East West Cab-Nero, Niagara | 32 |
| Inniskillin Pinot Noir, Niagara | 32 |
| Angus The Bull Cab-Sauv, Australia | 36 |
| Jackson Triggs, Reserve Cab-Sauv, Ontario | 38 |
| Vintage Ink Cab-Merlot, British Columbia | 40 |
| Jackson Triggs, Merlot, Ontario | 39 |
| Argento Malbec, Argentina | 36 |
| Masi Valpolicella, Italy | 45 |
| Kingston Estate Shiraz, Australia | 46 |
| J. Lohr Seven Oaks Cab-Sauv, California | 59 |
| Edge Cab-Sauv, California | 82 |

White Wines

| | |
|--|-----------|
| East West Pinot Grigio, Niagara | 32 |
| Jackson Triggs Chardonnay, Ontario | 37 |
| Jackson Triggs, Reserve Sauv-Blanc, Ontario | 39 |
| Inniskillin Riesling, Niagara VQA | 33 |
| Vintage Ink Chardonnay, British Columbia | 40 |
| Cantine Salvalai Pinot Grigio | 48 |
| Zorzal Sauv-Blanc, Argentina | 49 |
| Kim Crawford Sauv-Blanc, New Zealand | 50 |

WINE SERVICE

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service.

Please inquire about wine service pricing.

Bar Packages

PRICED PER PERSON

6 hour Standard Bar is included in both Silver and Gold Packages

Standard Bar

45

Domestic Bottled Beer Budweiser, Bud Light, Mill Street Organic

House Rail Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch

House Wine East West Cab-Nero, Niagara, East West Pinot Grigio, Niagara

Non-Alcoholic Soft Drink

Freshly Brewed Coffee and Tea

Premium Bar

55

Sparkling Wine Toast

Domestic, Premium & Imported Bottled Beer Budweiser, Bud Light, Mill St Organic, Bud Light Lime, Stella Artois, Corona, Michelob Ultra and Alexander Keiths

Coolers Smirnoff ice

House Rail Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch

Premium Liquors & Back Bar

Ketel One, Tanqueray, Crown Royal, Appleton Estate VX, Johnnie Walker Black Label Scotch, Jose Cuervo Tequila, Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum and Glenfiddich 12 Year

Liqueurs

Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Malibu Coconut Rum, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon and McGuinness Crème de Cacao, Sour Puss Raspberry

House Wine East West Cab-Nero, Niagara, East West Pinot Grigio, Niagara

Non-Alcoholic Soft Drink, Natural & Sparkling Water (2 bottles/table)

Freshly Brewed Coffee and Tea

ENHANCEMENTS

PRICED PER PERSON

1 Hour Standard Bar Extension 9.5

1 Hour Premium Bar Extension 11.75

House Wine Service 15

Sparkling Wine for Toast 9

Mimosa 9.5

Non-Alcoholic Drink Package 10.5

Unlimited Soft Drinks, Assorted Juices, Bottled Water, Coffee, Tea

Natural & Sparkling Water 12.75

2 Bottles per table

Unlimited 18

Alcoholic Punch (Per Bowl) 125

Non-Alcoholic Punch (Per Bowl) 45

Event Information

EVENT TIMELINES

- Final confirmation of guests is required seven business days before the function date by noon, excluding holidays for all food functions.
- The guaranteed number of guests must not fall below the minimum menu and room requirements.
- Day-of additions due to guests' dietary needs or allergies will be subject to availability.

PRICES

- Within this package, prices are subject to taxes and a 17% Facility Fee (unless otherwise specified).
- All prices shown in this package are guaranteed through December 2023.
- Angus Glen will guarantee the food prices in this package six months after the date of the agreement, but thereafter Angus Glen reserves the right to increase prices (other than golf fees) to reflect increased costs.
- Angus Glen will use reasonable efforts to mitigate the effect of such price increases, for instance, by allowing appropriate menu substitutions.
- Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with an entrée signifier at each guest's seat prior to dinner service, and must be delivered to Angus Glen a minimum of 24 hours before the event. The same starch selection is required when multiple entrées are offered.
- Room minimums apply to all Wedding Packages.
- Events taking place on Statutory Holidays may have additional setup charges. Please inquire with your Angus Glen Golf Club representative.
- Our cake cutting fee is \$1.50 per person if service is required after 9 PM, which includes Angus Glen staff to cut and platter the cake.

FOOD PRACTICES

- Due to liability, all food items provided by Angus Glen must be consumed on-site.
- No food or beverage of any kind may be brought in or removed from the property or grounds of Angus Glen by the Client without the advanced written permission of the Club.
- Food and beverages approved to be brought and served on-premise are subject to such service and/or labour charges deemed necessary by the Club.
- Events with 100 guests or less will have single-sided buffets set-ups. Those with 100–220 guests will be double-sided. Groups with over 220 guests will be provided with two double-sided stations.
- Buffet meal prices for children ages 4–10 are 30% less than adult buffet meals. Please inquire about children's pricing for plated meals.
- Angus Glen maintains the right to make substitutions on food items.



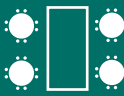
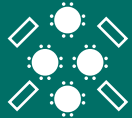
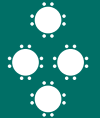


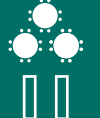
FACILITY FEE

- This fee is for the set-up of the room and mandatory event amenities.
- Room set-up can include: tables, chairs, linens and table numbers. Event amenities include parking, unlimited wi-fi, directional signage, cleaning of the facility and surrounding areas before and after your event, snow clearing and facility maintenance.

ROOM RENTAL

- This fee is charged for the guaranteed exclusivity of the room(s) during the contracted time of your event.

Room Capacity

| | THEATRE STYLE  | DINNER  | DINNER & DANCE FLOOR  | RECEPTION WITH FOOD STATIONS  | RECEPTION WITHOUT FOOD STATIONS  | STATIONED COCKTAIL  | COCKTAIL RECEPTION  | BUFFET DINNER  |
|----------------|---|---|---|---|--|--|--|---|
| GREAT HALL | 600 | 500 | 400 | 650 | 800 | 600 | 500 | 400 |
| MACKENZIE HALL | 300 | 250 | 170 | 350 | 400 | 300 | 250 | 170 |
| ELGIN HALL | 300 | 250 | 170 | 350 | 400 | 300 | 250 | 170 |
| VICTORIA ROOM | 100 | 72 | 64 | 120 | 200 | 100 | 72 | 72 |
| KENNEDY LOFT | 150 | 110 | — | — | — | 100 | 150 | 80 |
| NORTH MARQUEE | 350 | 200 | 180 | — | — | 250 | 300 | — |
| FURYK ROOM | 50 | 40 | — | — | — | 40 | 50 | — |
| AWS BOARDROOM | 35 | — | — | — | — | — | 30 | — |
| SORENSTAM ROOM | 40 | 30 | — | — | — | 30 | 40 | — |

| | | |
|---------------|-----------------|----|
| AWS BOARDROOM | BOARDROOM STYLE | 20 |
|---------------|-----------------|----|

Room Rentals & Minimums

| | RENTAL FEE | MINIMUMS | |
|----------------|------------|-------------------|-----------------|
| | | MONDAY - THURSDAY | FRIDAY - SUNDAY |
| GREAT HALL | 2,000 | 10,000 | 20,000 |
| MACKENZIE HALL | 2,000 | 5,000 | 10,000 |
| ELGIN HALL | 2,000 | 5,000 | 10,000 |
| VICTORIA ROOM | 1,000 | 4,000 | 5,000 |
| KENNEDY LOFT | 1,000 | 4,000 | 5,000 |
| NORTH MARQUEE | 2,000 | 5,000 | 10,000 |
| FURYK ROOM | — | 2,000 | |
| AWS BOARDROOM | — | 1,000 | |
| SORENSTAM ROOM | — | 1,000 | |





SALES TEAM

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