

2022 SPECIAL EVENTS



**ANGUS
GLEN**
GOLF CLUB

EVENTS AT ANGUS GLEN

Since its opening in 1995, Angus Glen Golf Club has developed the enviable reputation as a pioneer in the golf industry, hosting events of every nature. We always strive to position ourselves on the leading edge of the golf industry and worked hard to provide guests with services that far exceed their expectations.

Angus Glen Golf Club is more than just golf. Whether you are having dinner, hosting a social event or attending a wedding, the majestic clubhouse and the level of service guarantees that guests receive an unrivaled experience.





ABOUT US

Home of 2002, 2007
Canadian Open & the host
golf venue for the 2015 Pan
Am Games: A long-standing
history of excellence

Golf at Angus Glen Golf Club offers beauty, challenge, first-class service and maybe best of all, variety. Angus Glen consists of two 18-hole championship golf courses in Markham, Ontario known internationally for hosting the Canadian Open and Pan Am Games.

Angus Glen is a corporate and social events destination - hosting over 300 weddings, tournaments and events every year.

Constantly expands on new initiatives and possibilities that bring the community together, starting this winter with the Fairway of Lights light show event.

NORTH COURSE

The North Course offers beauty, challenge, and variety to satisfy the skills of any golfer.



SOUTH COURSE

Angus Glen Golf Club is the only club to have hosted a major PGA tour event on both of its courses.





WHAT'S INCLUDED

The following are included with your booking:

- Service staff
- Table numbers
- Existing tables & chairs
- Self-serve coat check
- Table flatware & glassware
- White Napkins
- Choice of 5 different coloured linens
- Complimentary Parking

Venue Costs

Your Event Specialist will work with your vision and budget. Minimum spend requirements vary by day of the week and the timing 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
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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	



FOOD & DRINK



BREAKFAST TABLES

PRICED PER PERSON

All breakfasts served with Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

Continental 18.

Pastries Assorted Fresh Baked Muffins and Gluten Free Muffins, Croissants & Danishes

Bagels

Individual Yogurts

Seasonal Fresh Fruit and Berries

Spreads Creamery Butter, Cream Cheese, Homemade Ontario Berry Jam, Angus Glen Honey

Healthy Start Continental 18.

Low Fat Banana Flax Seed Bread

House Made Granola

Individual Low Fat Yogurts

Seasonal Fresh Fruit

Juices Apple, Orange

Healthy Start Breakfast 25.

Scrambled Egg Whites with Sautéed Mushrooms, Spinach, Peppers

Roasted Potatoes with Green Onion

Multigrain Sliced Bread

Seasonal Fresh Fruit

Juices Apple, Orange

The Full Breakfast 25.

Min. 20 guests required

Scrambled Eggs with Chives

Smoked Bacon and Turkey Breakfast Sausage

Home Fries

Pastries Assorted Fresh Baked Muffins and Gluten Free Muffins, Croissants & Danishes

Individual Yogurts

Seasonal Fresh Fruit

Sliced Breads

Spreads Creamery Butter, Preserves and Angus Glen Honey

Juices Apple, Orange

INDIVIDUAL

Eggs Benedict Poached Eggs, Peameal Bacon, English Muffin, Hollandaise Sauce 7.

Eggs Florentine with Sautéed Spinach, Mornay Sauce 7.

Angus Breakfast Sandwich, Peameal Bacon, Egg, English Muffin, Cheddar Cheese 6.

Cinnamon French Toast 3.

Blueberry Pancakes 3.

Belgian Waffles with Maple Syrup and Fruit Preserves 4.

Smoothie Station Banana Chocolate, Berry Vanilla, Blueberry Orange 6.

Omelet Station (Chef Attended) 11.
(minimum 75 person)

BRUNCH BUFFET

50.

PRICED PER PERSON

Min. 40 guests required

Cold

Pastries Assorted Fresh Baked Muffins and Gluten Free Muffins, Croissants & Danishes

Breads Assorted Rolls, Flatbreads

Individual Yogurts

Seasonal Fresh Fruit and Berries

Spreads Creamery Butter

Artisan Greens with House Vinaigrette

Caesar Salad with Herbed Coutons, Creamy Dressing

Chopped Salad with Herb Dressing

House Smoked Atlantic Salmon

Deli Platter



Hot

Herb Roasted Chicken Au Jus

Pasta Al Forno

Seasonal Vegetable Medley

Roasted Mini Red Potatoes

Scrambled Eggs with Chives

Smoked Bacon and Turkey Breakfast Sausage

Home Fries

Sweets

Assorted Cakes, Cookies, Squares & Pastries

Freshly Brewed Coffee and Teas Milk, Cream, and Dairy Alternative

Assorted Juices

INDIVIDUAL

Eggs Benedict Poached Eggs, Peameal Bacon, English Muffin, Hollandaise Sauce **7.**

Cinnamon French Toast Niagara Berries, Icing Sugar, Chocolate Sauce, Angus Honey and Pecan Butter **3.**

Blueberry Pancakes **3.**

Belgian Waffles with Maple Syrup and Fruit Preserves **4.**

Omelet Station (Chef Attended) **11.**
(minimum 75 person)

Prime Rib Carvery (Chef Attended) **12.**

HOT LUNCH TABLES

PRICED PER PERSON

Min. 20 guests required • Available until 3:00 PM

All Tables served with Dinner Rolls, Soft Drinks, Bottled Water and Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

South Asian 43.

Thai Coconut and Vegetable Broth

Mixed Greens with Sesame Ginger Dressing

Stir-Fry Basil Beef with Mixed Vegetables

Green Chicken Coconut Curry

Steamed Asian Greens

Vegetable Spring Rolls

Coconut Rice

Assorted Squares and Pastries

Greek 43.

White Bean Soup with Tomato

Classic Greek Salad

Tomato Fusilli Salad

Hummus with Grilled Pita Bread

Pork Souvlaki

Oregano Roasted Chicken

Lemon Rice

Roasted Seasonal Vegetables

Mini Baklava

Seasonal Fruit

Italian 43.

Minestrone Soup

Radicchio and Romaine with House Dressing

Grilled Vegetable Platter

Tomato and Arugula Salad

Oregano Roasted Potatoes

Basil Crusted Haddock with Putanesca Sauce

Roasted Chicken Breast with Sage, Mushroom, Prosciutto Jus

Penne with Vodka Sauce

Assorted Italian Pastries

Canadian 45.

Roasted Squash Soup

Ontario Baby Green with Maple Sherry Vinaigrette

Wild Rice Salad

Herb Crusted Atlantic Salmon with Citrus Glaze

Slow Roasted Chicken Chasseur

Steamed Seasonal Vegetables

Garlic New Potatoes

Nanaimo Bars

Seasonal Fruit

Classic Angus Executive Lunch 45.

Pans

Herb Marinated Sirloin Steak Medallion

Seared Chicken Breast with Herb Demi Glaze

Oven Roasted Mini Red Potatoes

Steamed Seasonal Vegetable Medley

Platters

Assorted Bread Dinner Rolls and Flatbread with Creamery Butter

Mixed Greens Salad with House Vinaigrette

Village Salad with Greek Vinaigrette

Sweets

Assorted Squares and Cookies

Berry Parfait

Sliced Fresh Fruit

SANDWICH LUNCH

PRICED PER PERSON

Min. 10 guests required • Available until 3:00 PM

All Lunches include with Soft Drinks, Bottled Water and Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

Build Your Own 28.

Breads Bakery Fresh Sandwich Buns and Breads

Deli Platter and Fine Sandwich Fillings

Cheese Swiss, Cheddar

Accompanying Condiments

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & Cookies

Sandwich Board 32.

Chef's Choice Soup of the Day

Deli Platter and Fine Sandwich Fillings

Breads Bakery Fresh Sandwich Buns and Breads, Wraps

Accompanying Condiments

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & Cookies

ENHANCEMENTS

priced per person

Soup of the Day 5.

Fresh Sliced Fruit 5.

Seasonal Selection of Whole Fruit 3.

Selection of Potato Chips 3.

Granola Bars 3.

Afternoon Tea Buffet 34.

Assorted Finger & Pinwheel Sandwiches

Spinach & Mushroom Quiches

Fresh Baked Scones

Spreads Clotted Cream, Flavoured Creamery Butter, Fruit Preserves, Homemade Ontario Berry Jam, Angus Glen Honey

Mini French Pastries

Fresh Fruit Kabobs

Fresh Baked Shortbread Cookies



BUFFET LUNCH BBQ

PRICED PER PERSON

Min. 50 guests required to be Chef Attended

BBQ buffets will be moved indoors in the event of inclement weather

Space restrictions may not allow for buffets in all rooms

All Lunches include with Soft Drinks and Bottled Water

Fairway BBQ

26.

Burger Angus Glen Burger / Impossible™S Burger

Chicken Breast

Italian Sausage

All Beef 7" Hot Dog

Appropriate Breads and Condiments

Artisan Greens Salad Fresh and Pickled Vegetables, White Balsamic Dressing

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Ms. Vickie's Potato Chips

Links BBQ

30.

Hand Carved Montreal Smoked Meat

Tandoori Chicken Kabob

Porchetta Rosemary, Garlic and Pepper Spiced

Appropriate Breads and Condiments

Artisan Greens Salad Fresh and Pickled Vegetables, White Balsamic Dressing

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Cabbage Slaw

Ms. Vickie's Potato Chips

Hole-in-One

45.

Grilled 6oz Flatiron Steak

Jumbo Shrimp Skewer

Fresh Corn on The Cob

Artisan Greens Salad Fresh and Pickled Vegetables, White Balsamic Dressing

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Grilled and Marinated Vegetable Platter with Eggplant, Zucchini, Peppers, Onions

Fresh Watermelon

18th GREEN BBQ

47.

Spiced Rubbed Sirloin Sandwich Steak

Herb Marinated Chicken Breast

Honey Garlic Pork Loin with Tomatoes, Caramelized Onions, Sautéed Garlic Mushrooms, Hot Banana Peppers, Grilled Sweet Peppers, House BBQ Sauce, Dijon Mustard, Garlic Mayonnaise

Baked Potato Bar with Bacon Bits, Green Onion, Sour Cream, Creamery Butter

Angus Glen Salad Bar Selection of Lettuce, Seasonal Fresh Toppings, Housemade Dressings

Ciabatta Buns

ENHANCEMENTS

priced per person

Creamery Coleslaw 3.

Roasted Potato Salad 4.

All Beef Hot Dogs 5.

Pork Souvlaki with Tzatziki Sauce 7.

Sirloin Sandwich Steaks 10.

Scallop & Shrimp Skewers 7.

Fresh Cut Fries 5.

Corn on the Cob 3.

Assorted Pastries & Squares 4.

Fresh Baked Cookies 2.

PLATED LUNCH

PRICED PER PERSON

Available until 3:00 PM • Choose one option from each section
All Plated Lunches include Freshly Baked Dinner Rolls
Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

Salads

Field Greens Cherry Tomatoes, Julienne Carrots with Fine Herb Dressing

Baby Arugula Sliced Fennel, Seasonal Berries with Orange-Basil Vinaigrette

Baby Greens Red Onion, Roasted Cremini Mushrooms with Pommery Mustard Vinaigrette

Heritage Greens Golden Raisins, Crisp Apples with Honey Dressing

Entrées

Served with oven roasted red potatoes and steamed seasonal vegetable medley

Roast Chicken Breast with Pommery Jus **43.**

Herb Marinated Atlantic Salmon with Citrus Chive Vinaigrette **47.**

Roast Pork Loin with Roast Apple Jus **47.**

Herb Marinated Tenderloin Steak & Chicken Breast with Cracked Pepper Jus **52.**

Grilled 5oz New York Striploin Steak & 5oz Atlantic Salmon with Lemon Butter Sauce **56.**

Atlantic Salmon & Roast Chicken Breast with Leek Supreme Sauce **38.**

Grilled 10oz Prime New York Striploin Steak with Red Wine Reduction **50.**

Desserts

Chocolate Brownie Cheesecake

Dulce de Leche Cheesecake

Apple Hollandaise Tart

Berry Brûlée Tart

Grand Marnier Truffle Mousse

White & Dark Chocolate Mousse Cake

Lemon Strawberry Charlotte

Raspberry Chocolate Cake

ENHANCEMENTS

additional \$1 per person

Caesar Salad with Garlic Croutons, Parmesan Cheese, Creamy Dressing

Baby Arugula with Prosciutto Crisps, Roast Pear and Chianti Vinaigrette.

Tender Spinach & Frisée with Bacon Lardons, Grape Tomato and Buttermilk Dill Dressing

Roma Tomatoes, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction

Baby Greens with Roast Beets, Goat Cheese Crumble, Pumpkin Seeds and Sherry Vinaigrette



PLATED DINNER

PRICED PER PERSON

Available after 3:00 PM • Choose one option from each section

All Plated Dinners include Freshly Baked Dinner Rolls

Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

Salads

Field Greens Cherry Tomatoes, Julienne Carrots with Fine Herb Dressing

Baby Arugula Sliced Fennel, Seasonal Berries with Orange-Basil Vinaigrette

Baby Greens Red Onion, Roasted Cremini Mushrooms with Pommery Mustard Vinaigrette

Heritage Greens Golden Raisins, Crisp Apples with Honey Dressing

Entrées

Served with oven roasted red potatoes and steamed seasonal vegetable medley

Roast Chicken Breast with Pommery Jus 48.

Herb Marinated Atlantic Salmon with Citrus Chive Vinaigrette 50.

Roast Pork Loin with Roast Apple Jus 50.

Rosemary & Garlic Marinated Rack of Lamb with Balsamic Mint Jus 62.

Braised Beef Short Ribs with Natural Reduction 56.

Herb Crusted Haddock with Roast Tomato Salsa 56.

Herb Marinated Tenderloin Steak & Chicken Breast with Cracked Pepper Jus 61.

Atlantic Salmon & Roast Chicken Breast with Leek Supreme Sauce 57.

Grilled 10oz Prime New York Steak with Red Wine Reduction 50.

Grilled 6oz Prime Beef Medallion & 6oz Seared Atlantic Salmon with Lemon Butter Sauce 61.

Desserts

Chocolate Brownie Cheesecake

Dulce de Leche Cheesecake

Apple Hollandaise Tart

Berry Brûlée Tart

Grand Marnier Truffle Mousse

White & Dark Chocolate Mousse Cake

Lemon Strawberry Charlotte

Raspberry Chocolate Cake



PLATED MEAL ENHANCEMENTS

PRICED PER PERSON

Pre-Course

Cream of Mushroom Soup with Fresh Chives	8.
Plum Tomato Purée with Basil	8.
Potato Leak Velouté with Crispy Potato Matchsticks	8.
Roast Cauliflower Soup with Garlic Herb Croutons	8.
Sweet Potato Red Curry Soup with Coconut Milk Drizzle	8.
Pasta Fagioli Soup with Parmesan Cheese	8.
Penne Arrabbiata	8.
Rigatoni a la Vodka with Pancetta	8.
Shrimp Cocktail with Old Fashioned Cocktail Sauce	9.
Cheese Tortellini with Herb Cream Sauce	10.
Antipasto Plate Prosciutto, Genoa Salami, Melon, Marinated Olives, Grilled Vegetables, Tomato & Bocconcini, Marinated Artichoke Hearts with Foccacia Bread	11.
Mushroom Stuffed Ravioli with Marinara Sauce	12.
Tomato & Mozzarella Risotto	12.
Milanese Risotto with Saffron, Parmesan and Fresh Herbs	12.
Primavera Risotto with Seasonal Vegetables, Parmesan and Fresh Herbs	12.

Upgraded Entrée Accompaniments

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



UPGRADED ENTREE ACCOMPANIMENTS additional \$1 per person

Caesar Salad with Garlic Croutons, Parmesan Cheese, Creamy Dressing

Baby Arugula with Prosciutto Crisps, Roast Pear and Chianti Vinaigrette.

Tender Spinach & Frisée with Bacon Lardons, Grape Tomato and Buttermilk Dill Dressing

Roma Tomatoes, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction

Baby Greens with Roast Beets, Goat Cheese Crumble, Pumpkin Seeds and Sherry Vinaigrette

ALTERNATIVE ENTRÉES

PRICED PER PERSON

Vegetarian Entrées

34.

Vegetarian selection will be Chef's choice unless pre-ordered. One selection for all guests.

Eggplant Parmesan Tower with Roast Garlic Tomato Fondue

Thai Green Curry with Jasmine Scented Rice

Grilled Polenta with Vegetable Ragout

Mushroom and Spinach Risotto with Asiago Cheese

KID'S MEAL

23

Children aged 4-10

Includes choice of one starter, entrée, and dessert. Same selection will be served to all Children.

Starter

Mini Caesar Salad

Vegetable Sticks and Dip

Entrée

Chicken Fingers with Fries

Macaroni and Cheese

Spaghetti and Tomato Sauce with Parmesan Cheese

Dessert

Vanilla Ice Cream with Chocolate Syrup

Berry Parfait

Sliced Fruit with Honey Yogurt Dip



QUEEN'S PLATE DINNER BUFFET

\$75

PRICED PER PERSON

Min. 40 guests required • Space restrictions may not allow for buffets in all rooms.

To Start

Breads and Rolls

Chef Selection of Four Seasonal Salads

Chilled Cocktail Shrimp 26–30

with Old-Fashioned Cocktail Sauce

Marinated Mussels on the Half Shell

House Smoked Salmon

Entrées

Freshly Carved Roast Prime Rib

with Jus and Horseradish

Lemon and Herb Marinated Roasted Chicken

Pan-seared Atlantic Salmon

with Chimichurri Sauce

Seasonal Vegetable Medley

Made-to-Order Pasta Station

Penne with Chunky Tomato, Alfredo, Rose or Pesto Sauce; and Eggplant, Zucchini, Onion, Peppers, Mushroom, Spinach, Parmesan, Chili Flakes, Balsamic Glaze

Desserts

Mini French Pastries and Assorted Cupcakes

Mousse Cups Chocolate, Mango, Coffee and Raspberry

Seasonal Fruit Platter with Berries and Garnishes

Freshly Brewed Coffee & Black Teas





Canapés 41.

PRICED PER DOZEN

Chef Selection Passed Hors D'oeuvres and Canapés

RECEPTION PLATTERS

PRICED PER PLATTER

Serves approximately 40 guests

Traditional Cheese Platter	239.
Vegetable Crudité	197.
Mediterranean Dip & Spreads	186.
Hummus & Grilled Pita	159.
Cocktail Sandwiches 3 pieces per person	244.
House Smoked Atlantic Salmon	310.
Shrimp Cocktail with Old Fashioned Cocktail Sauce	332.
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

Poutine Station 8.

Min. 40 guests required

Fresh Cut Fries, Vegetarian Brown Gravy, Cheese Curds, Shredded Cheddar, Green Onions, Chipotle Aioli, Cajun Seasoning

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 12.

Min. 30 guests required

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

GORDON'S SIGNATURE BACKYARD BBQ

\$53

PRICED PER PERSON

Min. 40 guests required for BBQ to be Chef Attended

- Buffets will be moved indoors in the event of inclement weather
- Space restrictions may not allow for buffets in all rooms.

To Start

Breads and Rolls with Creamery Butter

Chef Selection of Three Seasonal Salads

Grilled Vegetable Platters

BBQ Station

Grilled Marinated Sirloin Steaks

Herb Marinated Chicken Breast

BBQ Sauce Glazed Ribs

Corn on the Cob

Baked Potato Bar

Shredded Cheese, Sour Cream, Chives, Bacon

Desserts

Assorted Squares, Pastries & Cookies

Seasonal Fruit Platter with Berries and Garnishes

Freshly Brewed Coffee & Teas.

ANGUS GLEN MARCHÉ RECEPTION

\$60

PRICED PER PERSON

Min. 50 guests required • Based on 1.5 hours of continuous service

Mac and Cheese Bar

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

Tacos & 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 and Gourmet Pizza

Selection of Pizzas — Sausage and Pepperoni, Margherita, Forest Mushroom

Antipasto — Grilled Vegetables, Genoa Salami, Tomato and Baby Arugula Salad, Marinated Olives

Fish and Chips

Beer Batter 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



LATE NIGHT STATIONS

PRICED PER PERSON

Quantities ordered for each selection must be at least 50% of guests in attendance

Grilled Cheese

6.85

add French Fries

2.

Poutine

8.

Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning

Sliders

11.75

Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese

Pulled Pork with Creamy Tangy Slaw, Molasses BBQ Sauce

Chicken Patties with Scallion Aioli, Jack Cheese

Hot Dog Sliders

8.

All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard

Tacos & Nachos

10.

Warm Flour Tortillas & Corn Chips with Chili Seasoned Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole

Pizza

6.85

Selection of Pizzas — Pepperoni, Margherita, Deluxe, Grilled Vegetables

Deluxe Sweet Table

18.

Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas

Ice Cream Sundae

9.

Chocolate & Vanilla Ice Cream Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream

Belgium Waffle

9.

Warm Belgium Waffles Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce

Chocolate Fountain

12.65

Warm Chocolate Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows

Specialty Coffees

10.

One hour continuous service • 50 guests min

Staff Prepared Specialty Coffees — Espresso, Cappuccino, Latte

COCKTAIL STATION

PRICED PER DRINK

\$106 set up fee applies to each cocktail station

Old Fashioneds

8.

Choice of three of the following 5 options

Classic Old Fashioned 1 oz Seagrams Rye, Housemade Bitters, Simple Syrup, Orange Peel

Angus Glen Honey Old Fashioned 1 oz Bulleit Bourbon, Housemade Bitters, Angus Glen's Own Honey, Orange Peel

Citrus Jack Old Fashioned 1 oz Jack Daniels, Housemade Orange Bitters, Simple Syrup, Orange Peel

Spiced Old Fashioned 1 oz Captain Morgan Spiced Rum, Housemade Bitters, Angus Glen's Own Honey, Orange Peel

Jalapeño Tequila Old Fashioned 1 oz Jose Cuervo, Housemade Jalapeño Bitters, Angus Glen's Own Honey, Orange Peel

Caesars

7.

Choice of three of the following 5 options

Classic Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tobasco, Worcestershire

Spicy Classic Caesar 1 oz Crown Royal Whiskey, Clamato Juice, Tobasco, Worcestershire, Dash of Spice Blend

Pickled Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tobasco, Worcestershire, Pickle Spear, Dash of Pickle Brine

Smoked Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tobasco, Worcestershire, Dash of Liquid Smoke, Pinch of Smoked Paprika

Jose's Caesar 1 oz Jose Cuervo, Clamato Juice, Tobasco, Worcestershire

Gin & Spritz

7.

Pimm's Cup 1 oz Pimm's, Ginger Ale

Cucumber Gin & Tonic 1 oz Gordon's Dry Gin, Tonic, Cucumber Garnish

Ruby Gin Fizz 1 oz Gordon's Dry Gin, Grapefruit Juice, Soda Water



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

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

ENHANCEMENTS

priced per person

1 Hour Standard Bar Extension	9.50
1 Hour Premium Bar Extension	11.75
House Wine Service	15.
Sparkling Wine for Toast	9.
Mimosa	9.50
Non Alcoholic Drink Package Unlimited Soft Drinks, Assorted Juices, Bottled Water, Coffee, Tea	10.50
Natural & Sparkling Water 2 Bottles per table	12.75
Unlimited	18
Alcoholic Punch (per bowl)	125.
Non-alcoholic Punch (per bowl)	45.

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

CONSUMPTION BAR

PRICED PER DRINK

applicable when guests' drinks are applied to the host tab or on a cash bar basis

Liquor based on 1 oz drinks

Premium House Mixed Drinks	5.81
Deluxe House Mixed Drinks	6.
Cocktails	PRICED ACCORDINGLY
Premium Liqueurs	PRICED ACCORDINGLY
Deluxe Liqueurs	PRICED ACCORDINGLY
Domestic Beer	6.50
Premium and Imported Beer	7 - 7.25.
House Wine	8.

BAR PACKAGES

One hour Standard Bar and Deluxe Bar Packages available. Please discuss with your Event Specialist.



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 2022.
- 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, 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.



SALES TEAM

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