

2024 WEDDINGS



**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.





Golf

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.



Ceremonies

By investing in coordination for your ceremony, you will have the peace of mind that all the details will come together as you envisioned. Remove the worry, and be able to truly enjoy every moment of your special day.

CEREMONY COORDINATION

\$500

- One staff member will be assigned to the wedding ceremony
- Rehearsal direction from start to finish, including how to walk and where to stand
- Oversee placement of ceremony items, such as programs, reserved signs and altar items
- Wedding Procession: Direct guests, organize family & bridal party for processional, direct musicians / DJ
- Coordinate timing with officiate
- Coordinate and cue music

CEREMONY FEE

\$1,500 - Victoria Terrace / North Marquee Tent

\$2,000 - Elgin Terrace / Great Terrace

- Based on lunch or dinner reception to follow.
- Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)
- House white linens on the signing table
- Set up and tear down of chairs
- Cordless microphone on a stand, accompanied by a speaker

CEREMONY ONLY EVENT

\$3,500

- Ceremony must take place between 9AM - 2PM
- Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)
- House white linens on the signing table
- Set up and tear down of chairs
- Cordless microphone on a stand, accompanied by a speaker





What's Included



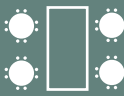





The following are included with your booking:

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

VENUE COSTS

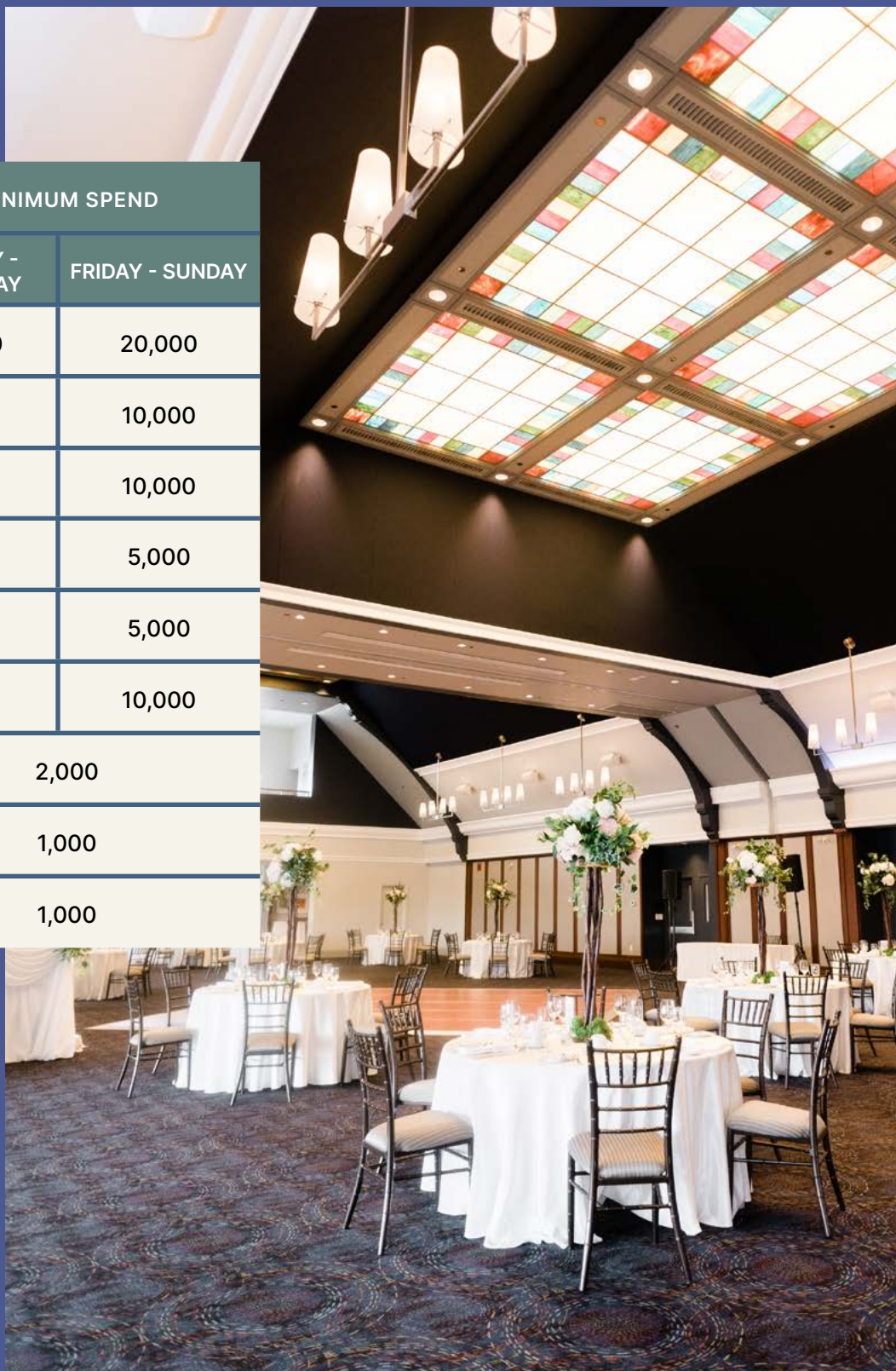
Your Event Specialist will do their best work with your vision and budget. Minimum spend requirements vary by day of the week and the timing of your event.

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	—	20	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—

Room Rentals & Minimum Spends

	RENTAL FEE	MINIMUM SPEND	
		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



Silver Package

\$130 • PRICED PER PERSON

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest

Package includes the standard 6 hour bar package • Wine service during dinner service

Choose one option from each section for all guests

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

Salads

Sweet and Bitter Greens Grape Tomato, Julienne Carrot, Balsamic Vinaigrette

Radicchio & Romaine Roma Tomato, Red Onion, Peppers, Cucumber, Feta Dressing

Baby Arugula Shaved Pear, Dried Cranberries, Toasted Pumpkin Seeds, Sherry Vinaigrette

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

Entrées

Served with duchess potatoes, sautéed mushrooms, and seasonal vegetables

Lemon Herb Roasted 9 oz Supreme of Chicken with Shallot Jus

Dijon & Panko Crusted 8 oz Haddock with Dill Cream Sauce

Grilled 8 oz Atlantic Salmon with Ginger Butter Sauce

Pan Seared 8 oz Cod Fillet on Lentil Ragout and Roast Red Pepper Emulsion

Grilled Certified Prime 10 oz Striploin Steak with Merlot Sauce

Grilled Certified Prime 10 oz Chateaubriand Steak with Red Peppercorn Sauce

Desserts

Dark & White Chocolate Mousse Pyramid Vanilla Crème Anglaise, Seasonal Berries

Mango Passion Fruit Mousse Raspberry Coulis, Seasonal Berries

Chocolate Brownie Cheesecake Raspberry Vanilla Sauce

Apple Tart Caramel Cinnamon Sauce, Seasonal Berries



Late Night Table

Fresh Sliced Fruit

Assorted Fresh Baked Cookies & French Pastries

Freshly Brewed Coffee and Tea

Gold Package

\$152 • PRICED PER PERSON

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest

Package includes the standard 6 hour bar package • Wine service during dinner service

Choose one option from each section for all guests

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

Salads

Marbled Beet Roasted Golden & Red Beets, Watermelon, Feta, Chive Yogurt Dressing

Baby Greens Honey Roasted Squash, Dried Cherries, Apple Cider Vinaigrette

Ripe Roma Tomatoes Bocconcini Cheese, Basil Infused Olive Oil, Balsamic Glaze

Baby Spinach Seasonal Berries, Goat Cheese Crumble, Basil Vinaigrette

Mesclun Greens Red Radish, Brunoise of Peppers, Cherry Tomato, Fresh Herb Dressing

Soups & Pasta

Truffle Scented Trio of Mushrooms Cappuccino

Maple Roasted Butternut Squash Puree

Baked Potato and Leek Soup with Cheddar Cheese

Rigatoni with Tomato Basil Sauce

Penne Arrabiata

Fungi and Ricotta Ravioli in Pesto Cream Sauce

Entrées

Served with gratin potatoes, sautéed patty pan squash, and seasonal vegetables.

Oven Roasted 5 oz Chicken Supreme & 5 oz AAA Beef NY Striploin with Peppercorn Jus

Garlic Butter Glazed Black Tiger Shrimps Duo & 5 oz AAA Beef Tenderloin Steak with Red Wine Jus

Pan Seared 5 oz Atlantic Salmon & Oven Roasted 5 oz Chicken Supreme with Dijon Supreme Sauce

Oven Roasted 6oz Lobster Tail & Grilled 4 oz AAA Beef Medallion Steak with Roasted Garlic Cream Emulsion

Desserts

Grand Marnier Truffle Mango Raspberry Coulis, Seasonal Berries

Red Velvet Cake Vanilla Crème Anglaise, Seasonal Berries

Bailey's Cheesecake Mint Berry Salsa

Raspberry Pistachio Cheesecake Fruit Coulis, Seasonal Berries

Chocolate Molten Cake Mint Whipped Cream

Dessert Sampler Mini Angus Apple Honey Infused Crème Brule, Apricot Jam Glazed Fruit Tartelette, Belgium Chocolate Dipped Strawberry, Mango Blush, Niagara Berries

Late Night Table

Fresh Sliced Fruit

Assorted Fresh Baked Cookies & French Pastries

Freshly Brewed Coffee and Tea



Alternative Entrées

PRICED PER PERSON

Vegetarian Entrées

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

Roasted Vegetable Phyllo Strudel with Charred Red Pepper Emulsion

Lentil Shepherds Pie with Portobello Mushroom Ragout and Tomato Jam

Panko-crusted Eggplant Sautéed Spinach Napolean with Basil Sauce

Lemongrass Vegetables and Paneer Curry with Papad Crisp and Fried Rice Noodle

Mushroom Risotto Cake with Asiago, Porcini Cream, Leek Casserole on Grilled Tuscany Vegetables

Kid's Meal

25.50

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



Enhancements

PRICED PER PERSON

Palate Cleanser

**Lemon, Raspberry, Strawberry,
Mango Sorbet** 5.50



Pre-Course

Seared Salmon with Grilled Pineapple Salsa and Citrus Butter Sauce	12.25
Penne with Tomato Basil Sauce	6.75
Ricotta and Spinach Stuffed Cannelloni with Rose Sauce	6.75
Grilled Vegetable and Mozzarella Napoleon with Tomato Ragout	7.75
Poached Jumbo Shrimp with Cocktail, Sauce	14.50
Antipasto Plate Prosciutto, Genoa Salami, Melon, Grilled Vegetables, Tomato Bocconcini, Marinated Artichoke Heart, Marinated Olives with Foccacia Bread	14.50

Upgraded Entrée Accompaniments

Buttermilk and Chive Mashed Potatoes	4.50
Roasted Garlic Mashed Potatoes	4.50
Sweet Potato and Yukon Mashed Potatoes	4.50
Seasonal Vegetable Bundle	5.50
Grilled Vegetable Napoleon	5.50
Grilled Asparagus	3.50
Fine Herb Risotto	7.75
Woodland Mushroom Risotto	7.75
Golden Duchess Potato	3.50
Gratin Dauphinoise Potato	4.50



Reception Platters

PRICED PER PLATTER

Serves approximately 40 guests

Traditional Cheese Platter	263
Vegetable Crudité	216
Mediterranean Dip & Spreads	205
Hummus & Grilled Pita	175
Cocktail Sandwiches 3 pieces per person	268
House Smoked Atlantic Salmon	341
Shrimp Cocktail with Old Fashioned Cocktail Sauce	365
Pastry Platter	92.50
Freshly Baked Cookie Platter	92.50
Fruit Platter	160.50

Food Stations

PRICED PER PERSON

Based on One Hour of continuous service

Antipasto **13.50**
Min. 40 guests required

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

**Chef Attended
Risotto Station** **14.50**
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

Bridal Party Lunch Buffet

PRICED PER PERSON

Min. 10 guests required

Wedding Day Lunch Buffet

26.50

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter

Fresh Baked Cookies

Bottled Water and Soft Drinks

Afternoon Tea

40

Assorted Finger and Pinwheel Sandwiches

Spinach and Mushroom Quiches

Fresh Baked Scones Served with Clotted Cream, Fruit Preserves, Flavoured Butters

Mini French Pastries

Fresh Fruit Kababs

Fresh Baked Shortbread Cookies

Freshly Brewed Coffee and Teas



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	7.50
Add Fries	2.50
Poutine Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning	9
Sliders Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese	13
Pulled Pork with Creamy Tangy Slaw, Molasses BBQ Sauce	
Chicken Patties with Scallion Aioli, Jack Cheese	
Hot Dog Sliders All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard	9
Tacos & Nachos Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole	11
Pizza Selection of Pizzas –Pepperoni, Margherita, Deluxe, Grilled Vegetable	7.50

Sweets

Deluxe Sweet Table Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas	20
Ice Cream Sundae Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream	10
Belgium Waffle with Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce	10
Chocolate Fountain Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows	14

Specialty Coffees

One hour continuous service
Min. 50 guests

Staff Prepared Specialty Coffees	11
Espresso, Cappuccino, Latte	



Cocktail Station

PRICED PER DRINK

\$120 set up fee applies to each cocktail station

Caesars

7.75

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

Old Fashioneds

8.75

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



Gin & Spritz

7.75

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	35
Inniskillin Pinot Noir, Niagara	35
Angus The Bull Cabernet Sauvignon, Australia	40
Argento Malbec, Argentina	40
Jackson Triggs, Merlot, Ontario	41
Jackson Triggs, Reserve Cabernet Sauvignon Ontario	43
Masi Valpolicella, Italy	50
Kingston Estate Shiraz, Australia	51
Bread and Butter Cabernet Sauvignon, California	56
J. Lohr Seven Oaks Cabernet Sauvignon, California	62
Edge Cab-Sauv, California	88

White Wines

East West Pinot Grigio, Niagara	35
Inniskillin Riesling, Niagara VQA	36
Jackson Triggs Chardonnay, Ontario	41
Jackson Triggs, Reserve Sauvignon Blanc, Ontario	43
Ruffino Pinot Grigio, Italy	46
Vintage Ink Chardonnay, British Columbia	52
Kim Crawford Sauvignon Blanc, New Zealand	55
Bread and Butter Chardonnay, California	56

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

Upgrade to Premium Bar - \$10 per person

Standard Bar

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 10.50

1 Hour Premium Bar Extension 12.75

House Wine Service 16

Deluxe Wine Service 17

Premium Wine Service 19

Sparkling Wine for Toast 9

Mimosa 10.50

Non-Alcoholic Drink Package 11.50

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

Natural & Sparkling Water

2 Bottles per table 13.75

Unlimited 19

Alcoholic Punch (Per Bowl) 135

Non-Alcoholic Punch (Per Bowl) 50

Premium Bar

10

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

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 2024.
- 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.



SALES TEAM

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