

2023 HOLIDAY



ANGUS GLEN GOLF CLUB WINTER LIGHTS



WINTER LIGHTS WALK

Coming this Winter Season

Embrace the Glow: Wander Through Winter Magic on Hole 18 with Complimentary Access to Angus Glen's Winter Lights!

Indulge in a truly enchanting experience at Angus Glen's Winter Lights, where the magic of the festive season comes alive on our picturesque Hole 9 and Hole 18 on the South Course. Immerse yourself in the splendor of a dazzling light display that transforms this scenic spot into a winter wonderland like no other.

As you embark on a self-guided walk, let the allure of the season guide your steps along the property's grounds. Angus Glen's renowned golf course takes on a new splendor in winter, with its contours and fairways brilliantly illuminated in festive hues. Our carefully curated exhibit captures the

essence of the holidays, offering a journey that ignites the senses and fills hearts with joy.

Stroll at your own pace, allowing the twinkling lights to illuminate your path and create a magical ambiance that's perfect for spending cherished moments with loved ones. Whether you're seeking a romantic escape, quality time with family, or simply a serene retreat into the holiday spirit, Angus Glen's Winter Lights on hole 18 promises an unforgettable adventure.

There's no better time to experience the wonder of Angus Glen's Winter Lights than now, with complimentary access awaiting you. Don't miss out on this extraordinary opportunity to be part of the holiday magic. Join us, and let the glow of the season fill your heart with joy and wonder!

For more information email events@angusglen.com
[ANGUSGLEN.COM/WINTERATANGUS](https://angusglen.com/winteratangus)

FOOD & DRINK



Plated Lunch

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

Build Your Own Holiday Plated Lunch

\$64 3 COURSE • PRICED PER PERSON

\$74 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

Turkey

57

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 Brûlée

Chicken

63

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

65

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

68

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 Brûlée Tart

Salad

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

Soup

Butternut Squash and Roasted Apple Puree Cream of Wild Mushroom

Roasted Tomato Soup with Basil Drizzle

Potato Leek

Entree

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

Dessert

Berry French Macaroon Cake

Salted Caramel Chocolate Mousse Tower

Short Cake Berry Yule Log

Smore Cake

Brownie Cheesecake

Apple Crumble Tart

Black and White Mousse Cake

Festive Brunch

\$65 • 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 8

Roast Beef Striploin with Pan Jus and Horseradish 10

Live Waffle Station Waffles, Fresh Berries, Chocolate Sauce, Caramel Sauce and Whipped Cream 13

Live Omelet Station Fresh cooked omelets with a selection of vegetable & meat fillings 17

Holiday Lunch Brunch

\$58 • PRICED PER PERSON

Min. 40 guests required

Salad

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

Entree

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

Dessert

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

Coffee and Tea



Plated Dinner

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

Turkey

62

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 Brûlée

Chicken

65

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

70

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

Salmon Filet Wilted Greens, Sautéed Potato, Ginger Butter Sauce, Tobiko Roe

Buttermilk and Vanilla Panna Cotta



Beef

73

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 Brûlée Tart

Beef Short Rib

75

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

\$86 • PRICED PER PERSON

Min. 40 guests required

Salad

Assorted Rolls and Flatbreads with Creamery Butter and Hummus

Soup of the Day

Romaine Hearts Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Organic Quinoa Salad

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



Entree

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

Mushroom and Spinach Risotto

Roasted New Potatoes

Seasonal Vegetables

Pasta Primavera



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

Seasonal Vegetables

Penne Al Forno

Dessert

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

Coffee and Tea

Holiday Plated Dinner

\$69 3 COURSE • PRICED PER PERSON

\$79 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-style Seafood Chowder

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

Roast Turkey Traditional Stuffing, Pan Gravy and Cranberry Preserves

**Upgrade to a Duo Entrée*

Additional \$11 per person

(Average total protein portion is

9–12 oz, depending on the Duo mix)

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 Caprese with Basil and Balsamic Drizzle

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** **49**

Reception Platters

PRICED PER DOZEN

Min. 40 guests required

Assorted Rolls and Flatbreads with
Creamery Butter

Traditional Cheese Platter **282**

Vegetable Crudité **232**

Mediterranean Dip & Spreads **220**

Hummus & Grilled Pita **188**

Cocktail Sandwiches **287**

House Smoked Atlantic Salmon **365**

Shrimp Cocktail with Old Fashioned
Cocktail Sauce **391**

Pastry Platter **99**

Freshly Baked Cookie Platter **99**

Fruit Platter **172**

Food Stations

PRICED PER PERSON

Based on one hour of continuous service

Antipasto **13**

Min. 40 guests required

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

**Risotto Station with Live
Chef** **16**

Min. 40 guests required

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

Oyster Bar **14**

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

\$65 • 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

Plated Meal Additions

PRICED PER PERSON

Pre-Course

Cream of Mushroom Soup with Fresh Chives	10
Plum Tomato Purée with Basil	10
Potato Leak Velouté with Crispy Potato Matchsticks	10
Roast Cauliflower Soup with Garlic Herb Croutons	10
Sweet Potato Red Curry Soup with Coconut Milk Drizzle	10
Pasta Fagioli Soup with Parmesan Cheese	10
Penne Arrabbiata	10
Rigatoni a la Vodka with Pancetta	10
Shrimp Cocktail with Old Fashioned Cocktail Sauce	11
Cheese Tortellini with Herb Cream Sauce	12
Antipasto Plate Prosciutto, Genoa Salami, Melon, Marinated Olives, Grilled Vegetables, Tomato & Bocconcini, Marinated Artichoke Hearts with Focaccia Bread	13
Mushroom Stuffed Ravioli with Marinara Sauce	14
Tomato & Mozzarella Risotto	14
Milanese Risotto with Saffron, Parmesan and Fresh Herbs	14
Primavera Risotto with Seasonal Vegetables, Parmesan and Fresh Herbs	14



Palate Cleanser

Sorbet Choice of Lemon, Raspberry, Strawberry, Mango	6
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UPGRADED ENTRÉE ACCOMPANIMENTS

Buttermilk and Chive Mashed Potatoes	5
Roasted Garlic Mashed Potatoes	5
Sweet Potato and Yukon Mashed Potatoes	6
Seasonal Vegetable Bundles	6
Grilled Vegetable Napoleon	6
Grilled Asparagus	4
Fine Herb Risotto	9
Woodland Mushroom Risotto	9
Golden Duchess Potato	4
Gratin Dauphinoise Potato	5

Late Night Stations

PRICED PER PERSON

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

Small Eats

Grilled Cheese Add Fries	9 3
Poutine Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning	10
Sliders Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese	14
Hot Dog Sliders All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard	10
Tacos & Nachos Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole	12
Pizza Selection of Pizzas –Pepperoni, Margherita, Deluxe, Grilled Vegetable	9

Sweets

Deluxe Sweet Table Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas	22
Ice Cream Sundae Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream	11
Belgium Waffle with Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce	11
Chocolate Fountain Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows	15



Bar Packages

PRICED PER TABLE OF 10

Standard Bar

50

6 HOURS

- 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

60

6 HOURS

- 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)








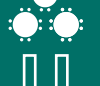
Freshly Brewed Coffee and Tea

ENHANCEMENTS

PRICED PER PERSON

1 Hour Standard Bar Extension	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

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	—	18	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—

Room Rentals & Minimum Spend

	RENTAL FEE	MAY 1 - SEPT 30		OCT 1 - APR 30	
		MONDAY - THURSDAY	FRIDAY - SUNDAY	MONDAY - THURSDAY	FRIDAY - SUNDAY
GREAT HALL	2,000	12,000	23,000	10,000	20,000
MACKENZIE HALL	2,000	6,000	12,000	5,000	10,000
ELGIN HALL	2,000	6,000	12,000	5,000	10,000
VICTORIA ROOM	1,000	5,000	6,000	4,000	5,000
KENNEDY LOFT	1,000	5,000	6,000	4,000	5,000
NORTH MARQUEE	2,000	6,000	12,000	5,000	10,000
FURYK ROOM	—	2,500		2,000	
AWS BOARDROOM	—	1,500		1,000	
SORENSTAM ROOM	—	1,500		1,000	



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.
- Additions made within 72 hours of the event will be subject to additional surcharges.
- 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.
- All Menu costs quoted include supervisors and wait staff for a maximum of 7 hours.

PRICES

- Within this package, prices are subject to taxes and a 17% Facility Fee (unless otherwise specified).
- Room minimums apply
- Price per table applies to tables with 10 or less guests. Price per person applies to any guest exceeding 10 guests at a table to a maximum of 12 guests per table.
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- 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 to reflect increased costs.
- All special meals, including vegetarian and special dietary. Requirements will be in addition to price per table.
- Events taking place on Statutory Holidays may have additional setup charges. Please inquire with your Angus Glen Golf Club representative.

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.
- 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.



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