

2023  
CELEBRATION  
OF LIFE



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.





# What's Included









The following are included with your booking:

- Chiavari chairs
- White Bengaline Linens
- White Napkins
- Stainless Steel Flatware
- White Porcelain Dinnerware
- Glassware
- Table numbers)
- Self-serve coat check
- 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	—	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 BOARD-ROOM	—	1,500		1,000	
SORENS-TAM ROOM	—	1,500		1,000	



# FOOD & DRINK

PRICED PER PERSON

Min. 50 guests required

## Classic Selection

27

### **Selection of Fresh Wraps and Sandwiches**

Black Forest Ham, Deli Turkey, Roast Vegetables, Tuna Salad, Egg Salad

**Traditional Cheese Platter** Selection of Imported and Domestic Cheese

**Fresh Sliced Fruit** An Array of Seasonal Sliced Fruit

**Fresh Baked Cookies** Assorted Cookies: Oatmeal & Raisin, White Chocolate Macadamia, Chocolate Chip, Double Chocolate

### **Coffee & Tea**

### **Audio & Video Components**

- In-Room presentation screens for looping images
- Use of microphone
- HDMI Hook-up for external devices

## Pub Selection

32

**Bruchetta Trio** Marinated Roma Tomatoes, Roasted Woodland Mushrooms with a Balsamic Glaze, Artichoke with Lemon and Mint, Toasted Baguette Crostini, Grilled Pita Points

**Pizza Station** Margherita, Pepperoni, Grilled Vegetables

**Beef Sliders** Beef Patties, Sauteed Onions, Chipotle Mayo

**Fresh Fruit Display Platter** An Array of Seasonal Sliced Fruit

**Fresh Baked Cookies** Oatmeal & Raisin, White Chocolate Macadamia, Chocolate Chip, Double Chocolate

### **Coffee & Tea**

### **Audio & Video Components**

- In-Room presentation screens for looping images
- Use of microphone
- HDMI Hook-up for external devices





## Canapés

45

PRICED PER DOZEN

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

## Reception Platters

PRICED PER PLATTER

Serves approximately 40 guests

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

## 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 Foccacia Bread

### Poutine

9

Min. 40 guests required

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

### Risotto Station with Live Chef

14.50

Min. 40 guests required

**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



# Consumption Bar

PRICED PER DRINK

Drink to be applied to the host's tab or on a cash bar basis • Liquor based on 1 oz drinks

Premium House Mixed Drinks	6.50
Deluxe House Mixed Drinks	PRICED ACCORDINGLY
Cocktails	7
Premium Liqueurs	PRICED ACCORDINGLY
Deluxe Liqueurs	PRICED ACCORDINGLY
Domestic Beer	7
Premium and Imported Beer	6.50 - 7.75
House Wine	8.75

## BAR PACKAGES

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





# Cocktail Station

PRICED PER DRINK

\$106 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

9.75

**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

8.75

**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
Jackson Triggs, Reserve Cabernet Sauvignon Ontario	43
Jackson Triggs, Merlot, Ontario	41
Argento Malbec, Argentina	40
Masi Valpolicella, Italy	50
Kingston Estate Shiraz, Australia	51
Bread and Butter Cabernet Sauvignon, California	56
J. Lohr Seven Oaks Cabernet Sauvignon, California	59
Edge Cab-Sauv, California	82

## White Wines

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

### 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 Hours

## Standard Bar

50

**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** 17

**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

60

**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 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.
- Room minimums apply to all 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

### CHRISTY FIELD

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