

# 2024 CHINESE WEDDING





## Enhancing Your Experience

The following are included with your booking:

- Chiavari chairs
- Bengaline Linen with a choice of 5 colours
- White Napkins
- Stainless Steel Flatware
- White Porcelain Dinnerware
- Glassware
- Table numbers
- Bridal suite
- Cake cutting (prior to 9pm)
- Self-serve coat check
- Complimentary Parking

## Part of the Package

Choice of Three (3) Hors D'oeuvres

- Standard 6-Hour Bar Package
- Wine Service During Dinner Service
- Hall Rental
- Menu
- Waitstaff
- Menu tasting for 6 (subject to surcharge)

### 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.

## 皇朝婚禮 Dynasty Menu

\$1873 • TABLE OF 10 GUESTS 十位用

鴻運乳豬件海蜇海藻

Succulent Roasted Suckling Pig with Jelly Fish & Seaweed

香酥黃金鳳尾蝦

Deep Fried Stuffed Shrimp Mousse with Jumbo Prawns

鮑參海味羹

Supreme Soup with Shredded Abalone, Sea Cucumber, Fish Maw, Conpoy, & Shiitake

碧綠北菇素鮑甫

Braised Two Kinds of Mushroom on a Bed of Vegetables

當紅脆皮雞

Crispy Whole Chicken

清蒸湖中霸

Steamed Twin Fishes with Ginger & Scallions in Soya Dressing

海皇炒飯

Fried Rice With Seafood

干燒伊麵

Braised E-Fu Noodle

百年好合〔蓮子百合紅荳沙〕

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries

## 美滿婚禮 Perfect Menu

\$1973 • TABLE OF 10 GUESTS 十位用

鴻運乳豬件海蜇海藻

Succulent Roasted Suckling Pig with Jelly Fish & Seaweed

杏花炸釀蟹拑

Deep Fried Crab Claws stuffed in Shrimp Mousse coated with Almond Pieces

翡翠蝦球玉帶

Sautéed Prawns and Scallops on Vegetables

鮑參海味羹

Supreme Soup with Shredded Abalone, Sea Cucumber, Fish Maw, Conpoy, & Shiitake

碧綠北菇玉環瑤柱甫

Braised Stuffed Melon Marrow with Whole Conpoy and Shiitake Mushroom on a Bed of Vegetables

薑蔥雙龍蝦

Wok Fried Twin Lobsters With Ginger and Scallions

當紅脆皮雞

Crispy Whole Chicken

清蒸湖中霸

Steamed Twin Fishes with Ginger & Scallions in Soya Dressing

蒜香海皇炒飯

Fried Rice With Seafood and Garlic

幸福伊麵

Braised E-Fu Noodle

百年好合〔蓮子百合紅荳沙〕

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries



## 浪漫婚禮 Romantic Menu

\$2073 • TABLE OF 10 GUESTS 十位用

鴻運乳豬伴海蜇海藻

Succulent Roasted Suckling Pig with Jelly Fish & Seaweed

宮庭焗釀響螺

Baked Stuffed Whole Conch with Seafood in Portuguese Sauce

翡翠蝦球玉帶

Sautéed Prawns and Scallops on Vegetables

海皇竹笙燕窩羹

Bird's Nest Broth with Seafood & Bamboo Piths

翡翠北菰八頭原隻鮮鮑魚

Braised 8 Head Fresh Whole Abalone and Shiitake Mushroom on a Bed of Vegetables

美極雙龍蝦

Wok Fried Twin Lobsters in Maggie Sauce

金蒜脆皮雞

Crispy Whole Chicken with Diced Golden Garlic

清蒸湖中霸

Steamed Twin Fishes with Ginger & Scallions in Soya Dressing

美滿炒飯

Fried Rice with Egg White, Seafood, Conpoy, & Masago

幸福伊麵

Braised E-Fu Noodle with Brown Beech and Shiitake Mushroom

百年好合〔蓮子百合紫米露〕

Purple Rice Paste with Lily Bulb & Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries

## 典雅婚禮 Elegant Menu

\$2273 • TABLE OF 10 GUESTS 十位用

鴻運乳豬條海蜇海藻 { 半隻 }

Roasted Half Suckling Pig with Jelly Fish & Seaweed

黃金芝士焗釀扇貝

Baked stuffed Shell Scallop with Seafood in Cream Sauce topped with Golden Crust

玉露串帶子

Steamed Skewered Scallops with Vegetables

蟹肉花膠燕窩羹

Bird's Nest Broth with Crab Meal and Fish Maw

玉葉北菰六頭原隻鮮鮑魚

Braised 6 Head Fresh Whole Abalone and Shiitake Mushroom on a Bed of Vegetables

蒜茸牛油焗開邊龍蝦

Baked Half Lobsters with Garlic & Butter

香檳脆皮雞

Crispy Whole Chicken in Champagne Sauce

清蒸海中寶

Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing

美滿荷葉飯

Fried Rice with Shrimp Wrapped with Lotus Leaf

蟹肉燴伊麵

Braised E-Fu Noodle with Crab Meat

百年好合〔蓮子百合紅棗茶〕

Purple Rice Paste with Lily Bulb, Lotus Seeds, Red Dates and Dried Longan

心心相印

Sweetest Memories Duo Fancy Pastries



## 餐前小食 Hors D'oeuvres

CHOICE OF THREE  
Included in all packages

春卷  
Spring Rolls (Meat or Vegetarian)

炸蝦卷  
Deep Fried Shrimp Roll

干蒸牛肉  
Steamed Beef Dumpling

炸蝦角  
Deep Fried Shrimp Dumpling

蒸水晶蝦餃  
Steamed Shrimp Dumpling

蒸燒賣  
Steamed Pork Dumpling (Sui Mai)

蒸素菜餃  
Steamed Vegetables Dumpling

## Food Stations

PRICED PER PERSON

片皮鴨 17  
**Peking Duck**

Live Chef attended carving station  
Served with all necessary condiments

3 pieces per person

點心 11  
**Dim Sum Station**

Featuring an array of exquisite Chinese  
Dim Sum for your guests.

4 pieces per person

麵檔 12  
**Noodle Station**

Live Chef attended noodle making  
station  
Noodle in Soup with Fish Balls  
Served with all necessary condiments

魚蛋檔 11  
**Fish Ball**

Live Station with Staff Skewering Fish  
Ball.  
2 Skewers of 2 Fish Ball Per Person  
Served with Curry Sauce

# 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 Cabernet Sauvignon, 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 TABLE OF 10

6 hour Standard Bar is included in all Chinese Wedding Packages

## 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**

## Premium Bar

100

**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

# 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.
- Events less than 12 tables will be charged a premium surcharge of \$1200.00
- 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 to reflect increased costs.
- All special meals, including vegetarian and special dietary. Requirements will be in addition to price per table.
- 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.
- 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

Sales Manager  
Special Events & Weddings  
x 226 | 647-929-2580  
cfield@angusglen.com

AMANDA SNELL

Special Events Sales Coordinator  
x 731 | 416-737-5834  
asnell@angusglen.com

AADILA HAFEJI

Special Events Sales Coordinator  
x 214 | 647-473-6817  
ahafeji@angusglen.com



10080 Kennedy Road Markham, ON L6C 1N9  
905-887-0090

[ANGUSGLEN.COM](http://ANGUSGLEN.COM)