

2024 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

Complimentary Services



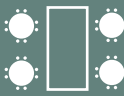





The following are included with your booking:

- Chiavari chairs
- Bengaline linen with a choice of 5 colours
- White Napkins
- Stainless Steel Flatware
- White Porcelain Dinnerware
- Glassware
- Table numbers
- 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	—	20	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—

Room Rental & 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	



FOOD & DRINK

PRICED PER PERSON

Min. 50 guests required

Classic Selection

29

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

35

Bruschetta 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, Sautéed 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
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Canapés

49

PRICED PER DOZEN

Chef Selection Passed Hors D'oeuvres and Canapés

Reception Platters

PRICED PER PLATTER

Serves approximately 40 guests

Traditional Cheese Platter	282
Vegetable Crudité	232
Mediterranean Dip & Spreads	220
Hummus & Grilled Pita	188
Cocktail Sandwiches 3 pieces per person	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

14

Min. 40 guests required

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

Poutine

10

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

16

Min. 40 guests required

Rich Vegetable Stock and Woodland Mushrooms topped with Parmesan Cheese and Fresh Herbs

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

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

\$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

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

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 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.
- 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.

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.



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