

# 2024 SPECIAL EVENTS



**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.





# 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	—	18	—	—	—	—	—	—
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



# Breakfast

PRICED PER PERSON • Min. 30 guests required for Healthy Start Breakfast & The Full Breakfast

Served with Freshly Brewed Coffee and Black Teas (Decaffeinated available upon request)  
Milk, Cream, and Dairy Alternative

## Continental 25

**Pastries** Assorted Fresh Baked Muffins and Gluten Free Muffins, Donuts and Holes

**Bagels**

**Individual Yogurts**

**Seasonal Fresh Fruit and Berries**

**Spreads** Creamery Butter, Homemade Ontario Berry Jam, Angus Glen Honey

## Healthy Start Continental 25

**Low Fat Banana Flax Seed Bread**

**House Made Granola**

**Individual Low Fat Yogurts**

**Seasonal Fresh Fruit**

**Juice** Apple, Orange

## Healthy Start Breakfast 25

**Scrambled Egg Whites** with Sautéed Mushrooms, Spinach, Peppers

**Roasted Potatoes** with Green Onion

**Multigrain Sliced Bread**

**Seasonal Fresh Fruit**

**Juice** Apple, Orange

## The Full Breakfast 32

**Scrambled Eggs** with Chives

**Smoked Bacon and Turkey Breakfast Sausage**

**Home Fries** with Peppers, Green Onion and Thyme

**Seasonal Fresh Fruit and Berries**

**Multigrain Sliced Bread**

**Spreads** Creamery Butter, Preserves and Angus Glen Honey

**Pastries** Assorted Fresh Baked Muffins and Gluten Free Muffins, Donuts and Holes

**Individual Yogurts**

**Juice** Apple, Orange

### INDIVIDUAL

**Eggs Benedict** Poached Eggs, Peameal Bacon, English Muffin, Hollandaise Sauce **9**

**Eggs Florentine** with Sautéed Spinach, Mornay Sauce **8**

**Angus Breakfast Sandwich** **7**

**Cinnamon French Toast** **4**

**Blueberry Pancakes** **4**

**Belgian Waffles** with Maple Syrup and Fruit Preserves **5**

**Smoothie Station** Banana Chocolate, Berry Vanilla, Blueberry Orange **7**

**Omelet Station (Chef Attended)** **13**  
(minimum 75 person)

# Brunch Buffet

59

PRICED PER PERSON • Min. 40 guests required • Available until 3:00 PM

## Cold

**Pastries** Assorted Fresh Baked Muffins and Gluten Free Muffins, Croissants & Danishes

**Breads** Assorted Rolls, Flatbreads

**Individual Yogurts**

**Seasonal Fresh Fruit and Berries**

**Spreads** Creamery Butter

**Artisan Greens** with House Vinaigrette

**Caesar Salad** with Herbed Croutons, Creamy Dressing

**Chopped Salad** with Herb Dressing

**House Smoked Atlantic Salmon**

**Deli Platter**



## Hot

**Herb Roasted Chicken Au Jus**

**Pasta Al Forno**

**Seasonal Vegetable Medley**

**Roasted Mini Red Potatoes**

**Scrambled Eggs** with Chives

**Smoked Bacon and Turkey Breakfast Sausage**

**Home Fries**

## Sweets

**Assorted Cakes, Cookies, Squares & Pastries**

**Freshly Brewed Coffee and Teas** Milk, Cream, and Dairy Alternative

**Assorted Juices**

### INDIVIDUAL

**Eggs Benedict** Poached Eggs, Peameal Bacon, English Muffin, Hollandaise Sauce **9**

**Cinnamon French Toast** Niagara Berries, Icing Sugar, Chocolate Sauce, Angus Honey and Pecan Butter **4**

**Blueberry Pancakes** **4**

**Belgian Waffles** with Maple Syrup and Fruit Preserves **5**

**Omelet Station with Live Chef** **13**  
(minimum 75 person)

**Prime Rib Carvery with Live Chef** **14.**

# Hot Lunch Table

PRICED PER PERSON

Min. 20 guests required • Available until 3:00 PM

Served with Dinner Rolls, Soft Drinks, Bottled Water and Freshly Brewed Coffee and Teas  
Milk, Cream, and Dairy Alternative

## South Asian 51

**Thai Coconut and Vegetable Broth**

**Mixed Greens** with Sesame  
Ginger Dressing

**Stir-Fry Basil Beef** with Mixed  
Vegetables

**Green Chicken Coconut Curry**

**Steamed Asian Greens**

**Vegetable Spring Rolls**

**Coconut Rice**

**Assorted Squares and Pastries**

## Greek 51

**White Bean Soup** with Tomato

**Classic Greek Salad**

**Tomato Fusilli Salad**

**Hummus** with Grilled Pita Bread

**Pork Souvlaki**

**Oregano Roasted Chicken**

**Lemon Rice**

**Roasted Seasonal Vegetables**

**Mini Baklava**

**Seasonal Fruit**

## Italian 51

**Minestrone Soup**

**Radicchio and Romaine** with  
House Dressing

**Grilled Vegetable Platter**

**Tomato and Arugula Salad**

**Oregano Roasted Potatoes**

**Basil Crusted Haddock** with  
Putanesca Sauce

**Roasted Chicken Breast** with  
Sage, Mushroom, Prosciutto Jus

**Penne** with Vodka Sauce

**Assorted Italian Pastries**

## Canadian 51

**Roasted Squash Soup**

**Ontario Baby Green** with Maple  
Sherry Vinaigrette

**Wild Rice Salad**

**Herb Crusted Atlantic Salmon**  
with Citrus Glaze

**Slow Roasted Chicken**  
**Chasseur**

**Steamed Seasonal Vegetables**

**Garlic New Potatoes**

**Nanaimo Bars**

**Seasonal Fruit**

## Classic Angus Executive Lunch 53

### Pans

**Herb Marinated Sirloin Steak**  
**Medallion**

**Seared Chicken Breast** with Herb  
Demi Glaze

**Oven Roasted Mini Red Potatoes**

**Steamed Seasonal Vegetable**  
**Medley**

### Platters

**Assorted Bread** Dinner Rolls and  
Flatbread with Creamery Butter

**Mixed Greens Salad** with House  
Vinaigrette

**Village Salad** with Greek Vinaigrette

### Sweets

**Assorted Squares and Cookies**

**Berry Parfait**

**Sliced Fresh Fruit**

# Sandwich Lunch

PRICED PER PERSON

Min. 10 guests required • Available until 3:00 PM

Served with Dinner Rolls, Soft Drinks, Bottled Water and Freshly Brewed Coffee and Teas  
Milk, Cream, and Dairy Alternative

## Build Your Own 34

**Breads** Bakery Fresh Sandwich  
Buns and Breads

**Deli Platter** and Fine Sandwich  
Fillings

**Cheese** Swiss, Cheddar

**Accompanying Condiments**

**Two Chef's Choice Seasonal  
Salads**

**Assorted Squares, Pastries &  
Cookies**

## Sandwich Board 38

**Chef's Choice Soup of the Day**

**Deli Platter** and Fine Sandwich  
Fillings

**Breads** Bakery Fresh Sandwich  
Buns and Breads, Wraps

**Accompanying Condiments**

**Two Chef's Choice Seasonal  
Salads**

**Assorted Squares, Pastries &  
Cookies**

### ENHANCEMENTS

priced per person

Soup of the Day 6

Fresh Sliced Fruit 6

Seasonal Selection of  
Whole Fruit 4

Selection of Potato Chips 4

Granola Bars 4

## Afternoon Tea Buffet 43

**Assorted Finger & Pinwheel Sandwiches**

**Spinach & Mushroom Quiches**

**Fresh Baked Scones**

**Spreads** Clotted Cream, Flavoured  
Creamery Butter, Fruit Preserves,  
Homemade Ontario  
Berry Jam, Angus Glen Honey

**Mini French Pastries**

**Fresh Fruit Kabobs**

**Fresh Baked Shortbread Cookies**



# BBQ Lunch Buffet

PRICED PER PERSON

Min. 50 guests required for Live Chef • Available until 3:00 PM

• BBQ buffets will be moved indoors in the event of inclement weather

Space restrictions may not allow for buffets in all rooms • Served with Soft Drinks and Bottled Water

## Fairway BBQ 31

**Burger** Angus Glen Burger / Impossible™ Burger

**Chicken Breast**

**Italian Sausage**

**All Beef 7" Hot Dog**

Appropriate Breads and Condiments

**Artisan Greens Salad** Fresh and Pickled Vegetables, White Balsamic Dressing

**Redskin Potato and Sunflower Seed Pesto** with Sweet Peppers, Basil

**Ms. Vickie's Potato Chips**

## Links BBQ 36

**Hand-carved Montreal Smoked Meat**

**Tandoori Chicken**

**Porchetta** Rosemary, Garlic and Pepper Spiced

Appropriate Breads and Condiments

**Artisan Greens Salad** Fresh and Pickled Vegetables, White Balsamic Dressing

**Redskin Potato and Sunflower Seed Pesto** with Sweet Peppers, Basil

**Cabbage Slaw**

**Ms. Vickie's Potato Chips**

## Hole-in-One 53

**Grilled 6oz Flatiron Steak**

**Jumbo Shrimp Skewer**

**Fresh Corn on The Cob**

**Artisan Greens Salad** Fresh and Pickled Vegetables, White Balsamic Dressing

**Redskin Potato and Sunflower Seed Pesto** with Sweet Peppers, Basil

**Grilled and Marinated Vegetable Platter** with Onions, Eggplant, Zucchini, Peppers

**Choice of Fresh Watermelon or Fresh Baked Cookies**

## 18th Green BBQ 56

**Spiced Rubbed Sirloin Sandwich Steak**

**Herb Marinated Chicken Breast**

**Honey Garlic Pork Loin** with Tomatoes, Caramelized Onions, Sautéed Garlic Mushrooms, Hot Banana Peppers, Grilled Sweet Peppers, House BBQ Sauce, Dijon Mustard, Garlic Mayonnaise

**Baked Potato Bar** with Bacon Bits, Green Onion, Sour Cream, Creamery Butter

**Angus Glen Salad Bar** Selection of Lettuce, Seasonal Fresh Toppings, Housemade Dressings

**Ciabatta Buns**

### ENHANCEMENTS

priced per person

Creamery Coleslaw	4
Roasted Potato Salad	5
All Beef Hot Dogs	6
Pork Souvlaki with Tzatziki Sauce	9
Sirloin Sandwich Steaks	12
Scallop & Shrimp Skewers	9
Fresh Cut Fries	6
Corn on the Cob	4
Assorted Pastries & Squares	5
Fresh Baked Cookies	3

# Plated Lunch

PRICED PER PERSON

Choose One Option from Each Section • Available until 3:00 PM

Served with Dinner Rolls and Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

## Salads

**Field Greens** Cherry Tomatoes, Julienne Carrots with Fine Herb Dressing

**Baby Arugula** Sliced Fennel, Seasonal Berries with Orange-Basil Vinaigrette

**Baby Greens** Red Onion, Roasted Cremini Mushrooms with Pommery Mustard Vinaigrette

**Heritage Greens** Golden Raisins, Crisp Apples with Honey Dressing

## Entrées

Served with oven roasted red potatoes and steamed seasonal vegetable medley

**Roast Chicken Breast** with Pommery Jus 51.

**Herb Marinated Atlantic Salmon** with Citrus Chive Vinaigrette 56

**Roast Pork Loin** with Roast Apple Jus 56

**Herb Marinated Tenderloin Steak & Chicken Breast** with Cracked Pepper Jus 61

**Grilled 5oz New York Striploin Steak & 5oz Atlantic Salmon** with Lemon Butter Sauce 66

**Atlantic Salmon & Roast Chicken Breast** with Leek Supreme Sauce 61

**Grilled 10oz Prime New York Striploin Steak** with Red Wine Reduction 59

## ENHANCEMENTS

additional \$2 per person

**Caesar Salad** with Garlic Croutons, Parmesan Cheese, Creamy Dressing

**Baby Arugula** with Prosciutto Crisps, Roast Pear and Chianti Vinaigrette.

**Tender Spinach & Frisée** with Bacon Lardons, Grape Tomato and Buttermilk Dill Dressing

**Roma Tomatoes**, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction

**Baby Greens with Roast Beets**, Goat Cheese Crumble, Pumpkin Seeds and Sherry Vinaigrette

## Desserts

**Chocolate Brownie Cheesecake**

**Dulce de Leche Cheesecake**

**Apple Hollandaise Tart**

**Berry Brûlée Tart**

**Grand Marnier Truffle Mousse**

**White & Dark Chocolate Mousse Cake**

**Lemon Strawberry Charlotte**

**Raspberry Chocolate Cake**

# Plated Dinner

PRICED PER PERSON

Choose One Option from Each Section • Available After 3:00 PM

Served with Dinner Rolls and Freshly Brewed Coffee and Teas • Milk, Cream, and Dairy Alternative

## Salads

**Field Greens** Cherry Tomatoes, Julienne Carrots with Fine Herb Dressing

**Baby Arugula** Sliced Fennel, Seasonal Berries with Orange-Basil Vinaigrette

**Baby Greens** Red Onion, Roasted Cremini Mushrooms with Pommery Mustard Vinaigrette

**Heritage Greens** Golden Raisins, Crisp Apples with Honey Dressing

## Entrées

Served with oven roasted red potatoes and steamed seasonal vegetable medley

**Roast Chicken Breast** with Pommery Jus 57

**Herb Marinated Atlantic Salmon** with Citrus Chive Vinaigrette 59

**Roast Pork Loin** with Roast Apple Jus 59

**Rosemary & Garlic Marinated Rack of Lamb** with Balsamic Mint Jus 73

**Braised Beef Short Ribs** with Natural Reduction 66

**Herb Crusted Haddock** with Roast Tomato Salsa 66

**Herb Marinated Tenderloin Steak & Chicken Breast** with Cracked Pepper Jus 72

**Atlantic Salmon & Roast Chicken Breast** with Leek Supreme Sauce 67

**Grilled 10oz Prime New York Steak** with Red Wine Reduction 59

**Grilled 6oz Prime Beef Medallion & 6oz Seared Atlantic Salmon** with Lemon Butter Sauce 72

## Desserts

**Chocolate Brownie Cheesecake**

**Dulce de Leche Cheesecake**

**Apple Hollandaise Tart**

**Berry Brûlée Tart**

**Grand Marnier Truffle Mousse**

**White & Dark Chocolate Mousse Cake**

**Lemon Strawberry Charlotte**

**Raspberry Chocolate Cake**

### ENHANCEMENTS

additional \$2 per person

**Caesar Salad** with Garlic Croutons, Parmesan Cheese, Creamy Dressing

**Baby Arugula** with Prosciutto Crisps, Roast Pear and Chianti Vinaigrette.

**Tender Spinach & Frisée** with Bacon Lardons, Grape Tomato and Buttermilk Dill Dressing

**Roma Tomatoes**, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction

**Baby Greens with Roast Beets**, Goat Cheese Crumble, Pumpkin Seeds and Sherry Vinaigrette

# 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



## 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

# Alternative Entrées

PRICED PER PERSON

## Vegetarian Entrées

41

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 Napoleon 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

28

Children ages 10 & under

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



# Queen's Plate Dinner Buffet

89

PRICED PER PERSON

Min. 40 guests required • Space restrictions may not allow for buffets in all rooms.

## To Start

### Breads and Rolls

### Chef Selection of Four Seasonal Salads

**Chilled Cocktail Shrimp 26-30**  
with Old-Fashioned Cocktail Sauce

**Marinated Mussels on the Half Shell**

**House Smoked Salmon**

## Entrées

**Freshly Carved Roast Prime Rib**  
with Jus and Horseradish

**Lemon and Herb Marinated Roasted Chicken**

**Pan-seared Atlantic Salmon**  
with Chimichurri Sauce

**Seasonal Vegetable Medley**

**Made-to-Order Pasta Station**  
Penne with Chunky Tomato, Alfredo, Rose or Pesto Sauce; and Chicken, Salad Shrimp, Ham, Eggplant, Zucchini, Onion, Peppers, Mushroom, Spinach, Parmesan, Chili Flakes, Balsamic Glaze

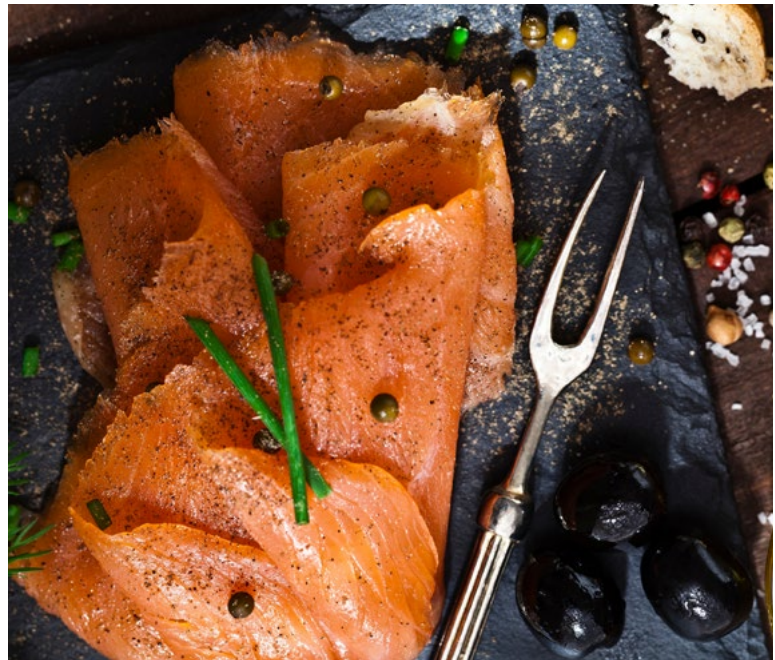
## Desserts

**Mini French Pastries** and Assorted Cupcakes

**Mousse Cups** Chocolate, Mango, Coffee and Raspberry

**Seasonal Fruit Platter** with Berries and Garnishes

**Freshly Brewed Coffee & Black Tea**





## 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 Crudit ** 232

**Mediterranean Dip & Spreads** 220

**Hummus & Grilled Pita** 188

**Cocktail Sandwiches** 287  
3 pieces per person

**House Smoked Atlantic Salmon** 365

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

**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 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

# Gordon's Signature Backyard BBQ

63

## PRICED PER PERSON

Min. 40 guests required for BBQ to be Chef Attended • Buffets will be moved indoors in the event of inclement weather • Space restrictions may not allow for buffets in all rooms.

## To Start

**Breads and Rolls** with Creamery Butter

**Chef Selection of Three Seasonal Salads**

**Grilled Vegetable Platters**

## BBQ Station

**Grilled Marinated Sirloin Steaks**

**Herb Marinated Chicken Breast**

**BBQ Sauce Glazed Ribs**

**Corn on the Cob**

**Baked Potato Bar**

Shredded Cheese, Sour Cream, Chives, Bacon

## Desserts

**Assorted Squares, Pastries & Cookies**

**Seasonal Fruit Platter** with Berries and Garnishes

**Freshly Brewed Coffee & Teas.**

# Angus Glen Marché Reception

71

## PRICED PER PERSON

Min. 50 guests required • Based on 1.5 hours of continuous service

## Mac and Cheese Bar

**Three Cheese Macaroni** served with Scallions, Hot Peppers, Smoked Chicken, Bacon, Ham, Diced Tomatoes

## Tacos & 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 and Gourmet Pizza

**Selection of Pizzas** — Sausage and Pepperoni, Margherita, Forest Mushroom

**Antipasto** — Grilled Vegetables, Genoa Salami, Tomato and Baby Arugula Salad, Marinated Olives

## Fish and Chips

**Beer Batter 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**



# 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

**Poutine** Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning

**Sliders** Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese

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

**Tacos & Nachos** Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole

**Pizza** Selection of Pizzas –Pepperoni, Margherita, Deluxe, Grilled Vegetable

9

3

10

14

10

12

9

## Sweets

**Deluxe Sweet Table** Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas

**Ice Cream Sundae** Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream

**Belgium Waffle** with Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce

**Chocolate Fountain** Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows

22

11

11

15



# Cocktail Station

PRICED PER PERSON

\$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
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	62
Edge Cab-Sauv, California	88

## 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 BOTTLE

## 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**

# 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	7.
Cocktails	PRICED ACCORDINGLY
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.



# 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).
- Halal options available. Pricing upon request.
- 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.

## 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 10 & Under 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

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**