

# 2024 WEDDINGS



**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.



# Ceremonies

By investing in coordination for your ceremony, you will have the peace of mind that all the details will come together as you envisioned. Remove the worry, and be able to truly enjoy every moment of your special day.

## CEREMONY FEE

**\$1,500 - Victoria Terrace / North Marquee Tent**

**\$2,000 - Elgin Terrace / Great Terrace**

- Based on lunch or dinner reception to follow.
- Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)
- House white linens on the signing table
- Set up and tear down of chairs
- Cordless microphone on a stand, accompanied by a speaker

## CEREMONY ONLY EVENT

**\$3,500**

- Ceremony must take place between 9AM - 2PM
- Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)
- House white linens on the signing table
- Set up and tear down of chairs
- Cordless microphone on a stand, accompanied by a speaker







# What's Included

## Complimentary Services









The following are included with your booking:

- Menu tasting for 4
- 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

## 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





# Silver Package

**\$130 • PRICED PER PERSON**

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest

Package includes the standard 6 hour bar package • Wine service during dinner service

Choose one option from each section for all guests

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

## Salads

**Sweet and Bitter Greens** Grape Tomato, Julienne Carrot, Balsamic Vinaigrette

**Radicchio & Romaine** Roma Tomato, Red Onion, Peppers, Cucumber, Feta Dressing

**Baby Arugula** Shaved Pear, Dried Cranberries, Toasted Pumpkin Seeds, Sherry Vinaigrette

**Hearts of Romaine** Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

## Entrées

Served with duchess potatoes, sautéed mushrooms, and seasonal vegetables

**Lemon Herb Roasted 9 oz Supreme of Chicken** with Shallot Jus

**Dijon & Panko Crusted 8 oz Haddock** with Dill Cream Sauce

**Grilled 8 oz Atlantic Salmon** with Ginger Butter Sauce

**Pan Seared 8 oz Cod Fillet** on Lentil Ragout and Roast Red Pepper Emulsion

**Grilled Certified Prime 10 oz Striploin Steak** with Merlot Sauce

**Grilled Certified Prime 10 oz Chateaubriand Steak** with Red Peppercorn Sauce

## Desserts

**Dark & White Chocolate Mousse Pyramid** Vanilla Crème Anglaise, Seasonal Berries

**Mango Passion Fruit Mousse** Raspberry Coulis, Seasonal Berries

**Chocolate Brownie Cheesecake** Raspberry Vanilla Sauce

**Apple Tart** Caramel Cinnamon Sauce, Seasonal Berries



## Late Night Table

**Fresh Sliced Fruit**

**Assorted Fresh Baked Cookies & French Pastries**

**Freshly Brewed Coffee and Tea**

# Gold Package

**\$152 • PRICED PER PERSON**

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest

Package includes the standard 6 hour bar package • Wine service during dinner service

Choose one option from each section for all guests

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

## Salads

**Marbled Beet** Roasted Golden & Red Beets, Watermelon, Feta, Chive Yogurt Dressing

**Baby Greens** Honey Roasted Squash, Dried Cherries, Apple Cider Vinaigrette

**Ripe Roma Tomatoes** Bocconcini Cheese, Basil Infused Olive Oil, Balsamic Glaze

**Baby Spinach** Seasonal Berries, Goat Cheese Crumble, Basil Vinaigrette

**Mesclun Greens** Red Radish, Brunoise of Peppers, Cherry Tomato, Fresh Herb Dressing

## Soups & Pasta

**Truffle Scented Trio of Mushrooms Cappuccino**

**Maple Roasted Butternut Squash Puree**

**Baked Potato and Leek Soup** with Cheddar Cheese

**Rigatoni** with Tomato Basil Sauce

**Penne Arrabiata**

**Fungi and Ricotta Ravioli** in Pesto Cream Sauce

## Entrées

Served with gratin potatoes, sautéed patty pan squash, and seasonal vegetables.

**Oven Roasted 5 oz Chicken Supreme & 5 oz AAA Beef NY Striploin** with Peppercorn Jus

**Garlic Butter Glazed Black Tiger Shrimps Duo & 5 oz AAA Beef Tenderloin Steak** with Red Wine Jus

**Pan Seared 5 oz Atlantic Salmon & Oven Roasted 5 oz Chicken Supreme** with Dijon Supreme Sauce

**Oven Roasted 6oz Lobster Tail & Grilled 4 oz AAA Beef Medallion Steak** with Roasted Garlic Cream Emulsion

## Desserts

**Grand Marnier Truffle** Mango Raspberry Coulis, Seasonal Berries

**Red Velvet Cake** Vanilla Crème Anglaise, Seasonal Berries

**Bailey's Cheesecake** Mint Berry Salsa

**Raspberry Pistachio Cheesecake** Fruit Coulis, Seasonal Berries

**Chocolate Molten Cake** Mint Whipped Cream

**Dessert Sampler** Mini Angus Apple Honey Infused Crème Brule, Apricot Jam Glazed Fruit Tartelette, Belgium Chocolate Dipped Strawberry, Mango Blush, Niagara Berries

## Late Night Table

**Fresh Sliced Fruit**

**Assorted Fresh Baked Cookies & French Pastries**

**Freshly Brewed Coffee and Tea**





# Alternative Entrées

PRICED PER PERSON

## Vegetarian Entrées

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 Napolean 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



# Enhancements

PRICED PER PERSON

## Palate Cleanser

**Lemon, Raspberry, Strawberry,  
Mango Sorbet** 6



## Pre-Course

**Seared Salmon** with Grilled Pineapple Salsa and Citrus Butter Sauce 14

**Penne** with Tomato Basil Sauce 8

**Ricotta and Spinach Stuffed Cannelloni** with Rose Sauce 8

**Grilled Vegetable and Mozzarella Napoleon** with Tomato Ragout 9

**Poached Jumbo Shrimp** with Cocktail, Sauce 16

**Antipasto Plate** Prosciutto, Genoa Salami, Melon, Grilled Vegetables, Tomato Bocconcini, Marinated Artichoke Heart, Marinated Olives with Foccacia Bread 16

## Upgraded Entrée Accompaniments

**Buttermilk and Chive Mashed Potatoes** 5

**Roasted Garlic Mashed Potatoes** 5

**Sweet Potato and Yukon Mashed Potatoes** 5

**Seasonal Vegetable Bundle** 6

**Grilled Vegetable Napoleon** 6

**Grilled Asparagus** 4

**Fine Herb Risotto** 9

**Woodland Mushroom Risotto** 9

**Golden Duchess Potato** 5

**Gratin Dauphinoise Potato** 5





## Reception Platters

PRICED PER PLATTER

Serves approximately 40 guests

<b>Traditional Cheese Platter</b>	<b>282</b>
<b>Vegetable Crudit�</b>	<b>232</b>
<b>Mediterranean Dip &amp; Spreads</b>	<b>220</b>
<b>Hummus &amp; Grilled Pita</b>	<b>188</b>
<b>Cocktail Sandwiches</b> 3 pieces per person	<b>287</b>
<b>House Smoked Atlantic Salmon</b>	<b>365</b>
<b>Shrimp Cocktail</b> with Old Fashioned Cocktail Sauce	<b>391</b>
<b>Pastry Platter</b>	<b>99</b>
<b>Freshly Baked Cookie Platter</b>	<b>99</b>
<b>Fruit Platter</b>	<b>172</b>

## Food Stations

PRICED PER PERSON

Based on One Hour of continuous service

### Antipasto

15

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

# Bridal Party Lunch Buffet

PRICED PER PERSON

Min. 10 guests required

## Wedding Day Lunch Buffet

29

**Selection of Fresh Wraps and Sandwiches**

**Seasonal Sliced Fruit Platter**

**Fresh Baked Cookies**

**Bottled Water and Soft Drinks**

## Afternoon Tea

43

**Assorted Finger and Pinwheel Sandwiches**

**Spinach and Mushroom Quiches**

**Fresh Baked Scones** Served with  
Clotted Cream, Fruit Preserves,  
Flavoured Butters

**Mini French Pastries**

**Fresh Fruit Kababs**

**Fresh Baked Shortbread Cookies**

**Freshly Brewed Coffee and Teas**





# Late Night Stations

PRICED PER PERSON

Pricing below applicable only when ordered with a Silver or Gold Package

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 DRINK

\$120 set up fee applies to each cocktail station

## Caesar

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 Fashioned

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
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 Cab-Sauv, 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 PERSON

6 hour Standard Bar is included in both Silver and Gold Packages

Upgrade to Premium Bar - \$10 per person

## 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**

### 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

## Premium Bar

10

**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).
- 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.
- 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 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

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