

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




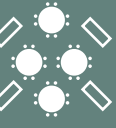




The following are included with your booking:

- 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**

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

Brunch Buffet

59

PRICED PER PERSON

• Min. 40 guests required • Available until 3:00 PM • Available until 3:00 PM • 90 min Seating

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 • 90 min Seating
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** served on a variety of
Sandwich Buns, Breads & Wraps

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 • 90 min Seating

- 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

Salad

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

Entrée

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

Dessert

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

Salad

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

Entrée

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

Dessert

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 Entrée 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

Entrée

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

Dessert

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 Crudité 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

Freshly Shucked Oyster Station with Chef + \$107

Sushi 6 /
100 piece minimum **PIECE**

Selection of Fish & Vegetable Sushi with Wasabi, Pickled Ginger and Soy

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

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



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 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

Deluxe Wine Service 18

Premium Wine Service 20

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.

ROOM RENTAL

- This fee is charged for the guaranteed exclusivity of the room(s) during the contracted time of your event.

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.
- Single shots (available only at the bar) are included in the Standard and Premium bar packages. Angus Glen's bartenders and/or Event Managers at anytime during bar service can stop shots, limit number of beverages at one time, cut individuals from liquor service and if required ask a guest to vacate the facility at their discretion; based on OGCL guidelines. Angus Glen strictly follows all Ontario Liquor Licence laws.
- 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.



SALES TEAM

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