



# 2024 HOLIDAY



ANGUS GLEN  
GOLF CLUB



ANGUS GLEN GOLF CLUB PRESENTS

# FAIRWAY OF LIGHTS

## ANNUAL WINTER LIGHT SHOW

Coming December 2024

Fairway of Lights: Enhance your corporate holiday event at Angus Glen and enjoy a night under the stars.

Transform your corporate holiday event into an unforgettable experience at Angus Glen's Fairway of Lights. Delight your guests with a dazzling light show that brings the festive season to life, turning our scenic golf course into a winter wonderland.

As part of your event, guests can embark on a self-guided walk through beautifully illuminated grounds and Angus Glen shines with vibrant holiday hues. Our meticulously curated exhibit captures the essence of the holidays, offering a sensory journey that fills hearts with joy.

Enhance the ambiance of your gathering with magical live entertainment, including carolers, visits with Santa, fire performers, children's characters and more. The Fairway of Lights provides the perfect backdrop for making cherished memories and celebrating the season with your colleagues.

To add this enchanting experience to your corporate event, please speak to your event representative for more information. Let us help you create a holiday celebration that leaves a lasting impression on your guests. Join us at Angus Glen and let the season's glow fill your event with joy and wonder!



**FAIRWAY  
OF LIGHTS**

For more information email [events@angusglen.com](mailto:events@angusglen.com)

[ANGUSGLEN.COM/WINTERATANGUS](https://angusglen.com/winteratangus)







## Events at Angus Glen

Since opening in 1995, Angus Glen Golf Club has earned an enviable reputation as a trailblazer in the golf industry, hosting a diverse array of events. We continually strive to stay at the forefront of the industry, working diligently to provide services that exceed guests' expectations.

Angus Glen Golf Club is more than just golf. Whether dining, hosting a social event, or attending a wedding, the majestic clubhouse and exceptional service ensure an unrivaled experience for all guests.

### 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.

## Enhancing Your Experience

The following are included with your booking:

- Chiavari chairs
- Bengaline Linen with a choice of 5 colours
- White Napkins
- Stainless Steel Flatware
- White Porcelain Dinnerware
- Glassware
- Table numbers
- Self-serve coat check
- Complimentary Parking

# Festive Brunch Buffet

\$65

- Priced per person
- Min. 40 guests required
- 90 min seating

Soup of the Day

Assorted Rolls and Flatbread with Creamery Butter

Fresh Fruit Platter

Oven Fresh Muffins, Croissants and Danish Pastries

Atlantic Smoked Salmon Red Onion, Capers

Field Greens Cherry Tomato, Cucumber, House Vinaigrette

New Red Potato Salad

Bacon and Breakfast Sausage

Scrambled Eggs

Buttermilk Pancakes with Maple Syrup

Home Fries

Roast Turkey Sage Stuffing, Pan Gravy and Cranberry Preserves

Mashed Potatoes

Seasonal Vegetables

Assorted Festive Cookies, Squares, Pastries

Coffee, Tea and Assorted Juices

ENHANCEMENT

Additional per person

Pan-Seared Salmon with Dill Cream Sauce	8
Roast Beef Striploin with Pan Jus and Horseradish	10
Live Waffle Station with Fresh Berries, Chocolate & Caramel Sauce, Whipped Cream	12
Live Omelet Station Fresh cooked omelets with a variety of delicious toppings	17

# Holiday Plated Lunch

\$64 3 COURSE / \$74 4 COURSE

- Priced per person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

SALAD

Field Greens Julienne Carrot, Cucumber, Dried Cranberries, Mulled Cider Vinaigrette

Romaine Hearts Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Baby Spinach Pumpkin Seeds, Pears, Goat Cheese Crumble, Shallot Vinaigrette

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

Slow-Cooked Alberta Striploin with Peppercorn Sauce

Chicken Supreme with Port Wine Jus

Pan-Seared Atlantic Salmon with Citrus Butter

SOUP

Potato Leek

Roasted Tomato Soup with Basil Drizzle

DESSERT

Berry French Macaroon Cake

Short Cake Berry Yule Log

Apple Crumble Tart

S'mores Cake

Black and White Mousse Cake

Brownie Cheesecake

Salted Caramel Chocolate Mousse Tower

ADDITIONS & UPGRADES:  
See available options on page 7

# Holiday Lunch Buffet

\$58

- Priced per person
- Min. 40 guests required
- 90 min seating

Assorted Rolls and Flatbread with Creamery Butter

Soup of the Day

Field Greens with Julienne Cucumber, Cherry Tomatoes, Yellow and Red Peppers, Mulled Cider Vinaigrette

Baby Spinach Sliced Mushrooms, Onion Sprouts, Roasted Shallot Vinaigrette

Romaine Hearts Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Oven Roasted Turkey with Sage Stuffing, Pan Gravy and Cranberry Sauce

Baked Haddock with Lemon Dill Cream Sauce

Roasted New Potatoes

Seasonal Vegetables

Penne Al Forno

Chef's Selection of Festive-Themed Desserts Cakes, Pies, Tarts, Squares and Pastries

Coffee and Tea



# Canapés

- Priced per dozen

**Chef Selection Passed Hors D'oeuvres and Canapés** 49

# Reception Platters

- Priced per platter

Traditional Cheese Platter	282
Vegetable Crudité	232
Mediterranean Dip & Spreads	220
Hummus & Grilled Pita	188
Cocktail Sandwiches	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** 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 Herb

**OYSTER BAR** 14

*Min. 40 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 pieces minimum. Priced per piece.*

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



# Holiday Plated Dinner

\$69 3 COURSE / \$79 4 COURSE

- Priced Per Person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

## SOUP

**Butternut Squash and Roasted Apple**

**Cream of Wild Mushroom**

**Roast Tomato Soup** with Basil Drizzle

**Potato Leek**

**Hearty Minestrone**

**New Brunswick-style Seafood Chowder**

## SALAD

**Field Greens** with Julienne Pears, Pomegranate Vinaigrette

**Baby Arugula** with Dried Cranberries, Honey-balsamic Vinaigrette

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

**Baby Spinach** with Candy Striped Beets, Goat Cheese Crumble, Maple-Sherry Vinegar Dressing

## ENTRÉE

*Served with roasted new potatoes, and seasonal vegetables*

**Braised Lamb Shank** with Root Vegetables, Roasted Garlic Potato Mash

**Veal Osso Bucco** with Risotto Milanese, Buttered Beans, Gremolata

**Roast Chicken Supreme** with Port Wine Jus

**Oven Roasted Turkey** with Sage Stuffing, Pan Gravy, Cranberry Preserves

**Roast Angus Prime Beef Rib** with Yorkshire Pudding

**Herb Roasted Striploin** with Mushroom Sauce

**Pan-Seared Atlantic Salmon** with Lemon Ginger Butter Sauce

## DESSERT

**Berry French Macaroon Cake**

**Short Cake Berry Yule Log**

**Salted Caramel Chocolate Mousse Tower**

**S'mores Cake**

**Black and White Mousse Cake**

**Brownie Cheesecake**

**Apple Crumble Tart**

## DUO ENTRÉE\*

*Upgrade to a Duo Entrée additional \$11 per person*

**Grilled New York Medallion & Chicken Breast** with French Onion Sauce

**Herb Crusted Haddock & New York Steak** with Cabernet Jus

**Seared Chicken Breast & Atlantic Salmon** with Leek and Dill Cream Sauce

*\* Average total protein portion is 9–12 oz, depending on the Duo mix*

**ADDITIONS & UPGRADES:**  
*See available options on page 7*



## Plated Meal

### Additions & Upgrades

#### ADDITIONS

- Priced per person

<b>Cream of Mushroom Soup</b> with Fresh Chives	10
<b>Plum Tomato Purée</b> with Basil	10
<b>Potato Leak Velouté</b> with Crispy Potato Matchsticks	10
<b>Roast Cauliflower Soup</b> with Garlic Herb Croutons	10
<b>Sweet Potato Red Curry Soup</b> with Coconut Milk Drizzle	10
<b>Pasta Fagioli Soup</b> with Parmesan Cheese	10
<b>Penne Arrabbiata</b>	10
<b>Rigatoni a la Vodka</b> with Pancetta	10
<b>Shrimp Cocktail</b> with Old Fashioned Cocktail Sauce	11
<b>Cheese Tortellini</b> with Herb Cream Sauce	12
<b>Antipasto Plate</b> Prosciutto, Genoa Salami, Melon, Marinated Olives & Artichoke Hearts, Grilled Vegetables, Tomato & Bocconcini with Focaccia Bread	13
<b>Mushroom Stuffed Ravioli</b> with Marinara Sauce	14
<b>Tomato &amp; Mozzarella Risotto</b>	14

#### PALATE CLEANSER

<b>Sorbet</b> Choice of Lemon, Raspberry, Strawberry, Mango	6
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#### UPGRADES

- Priced per person

#### SALAD

<b>Artisan Greens</b> Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette	3
<b>Artisan Greens</b> Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing	3
<b>Baby Gem Lettuce</b> Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas	3
<b>Kale Salad</b> Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts	3
<b>Boston Leaf Lettuce</b> Fresh Orange, Almonds, Greek Yogurt and fresh herb dressing	3

#### DESSERT

<b>Candy Cane Crème Brûlée</b>	3
<b>Flourless Chocolate Cake</b> Macerated Strawberries	3
<b>Pistachio Raspberry Cheesecake</b>	3
<b>Berry Brûlée Tart</b>	3
<b>Vanilla Buttermilk Panna Cotta</b>	3

#### ACCOMPANIMENTS

<b>Buttermilk and Chive Mashed Potatoes</b>	5
<b>Roasted Garlic Mashed Potatoes</b>	5
<b>Sweet Potato and Yukon Mashed Potatoes</b>	5
<b>Seasonal Vegetable Bundles</b>	6
<b>Grilled Vegetable Napoleon</b>	6
<b>Grilled Asparagus</b>	4
<b>Fine Herb Risotto</b>	9
<b>Woodland Mushroom Risotto</b>	9
<b>Golden Duchess Potato</b>	5
<b>Gratin Dauphinoise Potato</b>	5





## Holiday Dinner Buffet

**\$86** 3 COURSE / **\$74** 4 COURSE

- Priced Per Person
- Min. 40 guests required
- 90 min seating

### Assorted Rolls and Flatbread

with Creamery Butter and Hummus

### Soup of the Day

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

### Organic Quinoa Salad

**Antipasto Platters** with Grilled Vegetables, Marinated Olives, Genoa Salami, Pickled Artichoke Hearts

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**Oven Roasted Turkey** with Traditional Stuffing, Pan Gravy and Cranberry Sauce

### Mushroom and Spinach Risotto

### Roasted New Potatoes

### Seasonal Vegetables

### Pasta Primavera

### New Brunswick-style Seafood Chowder

*Select one of the following:*

### Roast Prime Rib Beef

with Red Wine Jus

### Seared Atlantic Salmon

with Grilled Vegetable Salsa

### Grilled Chicken Breast

with Lemon Herb Jus

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### Chef's Selection of Festive-Themed

**Desserts** Cakes, Pies, Tarts, Squares and Pastries

### Coffee and Tea

## 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

### Taco & Nacho 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 & Gourmet Pizza

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

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

### Fish & Chips

Beer Battered 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

<b>Grilled Cheese</b>	<b>9</b>
Add Fries	3
<b>Poutine</b>	<b>10</b>
Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning	
<b>Sliders</b>	<b>14</b>
Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese	
<b>Hot Dog Sliders</b>	<b>10</b>
All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard	
<b>Tacos &amp; Nachos</b>	<b>12</b>
Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole	
<b>Pizza</b>	<b>9</b>
Selection of Pizzas – Pepperoni, Margherita, Deluxe, Grilled Vegetable	

## SWEETS

<b>Deluxe Sweet Table</b>	<b>22</b>
Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas	
<b>Ice Cream Sundae</b>	<b>11</b>
Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream	
<b>Belgium Waffle</b>	<b>11</b>
Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce	
<b>Chocolate Fountain</b>	<b>15</b>
Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows	



## Bar Packages

- Priced per person
- Open Bar for 6 Hours

### 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**

### PREMIUM BAR UPGRADES 60

#### Sparkling Wine Toast

**Domestic, Premium & Imported Bottled Beer** Budweiser, Bud Light, Mill St Organic, Bud Light Lime, Stella Artois, Corona, Michelob Ultra, Alexander Keith's

**Coolers** Smirnoff Ice, Sandbagger Transfusion

**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, Glenfiddich 12 Year, La Sauza Silver Tequila

**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**

### ENHANCEMENT

*Additional per person*

#### Bar Extensions

**Standard Bar** 1 hour 10.50

**Premium Bar** 1 hour 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, Mocktails, Bottled Water, Coffee, Tea

#### Natural & Sparkling Water

2 Bottles per table 13.75

Unlimited 19

#### Punch

*Per Bowl*









**Alcoholic Punch** 135

**Non-Alcoholic Punch** 50





## 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 Rentals & 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	





## 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 13% H.S.T. and a 17% Facility Fee (unless otherwise specified).
- Halal options available. Pricing upon request.
- All prices shown in this package are guaranteed through December 2025.
- 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
- 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

### CHRISTY FIELD

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

### AMANDA SNELL

Special Events Sales Coordinator  
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ANGUSGLEN.COM



# Wine

- Priced per bottle

## RED

<b>East West Cab-Nero</b> , Niagara	<b>35</b>
<b>Inniskillin Pinot Noir</b> , Niagara	<b>39</b>
<b>Angus The Bull Cabernet Sauvignon</b> , Australia	<b>44</b>
<b>Argento Malbec</b> , Argentina	<b>44</b>
<b>Jackson Triggs Merlot</b> , Ontario	<b>45</b>
<b>Jackson Triggs Reserve Cabernet Sauvignon</b> , Ontario	<b>47</b>
<b>Masi Valpolicella</b> , Italy	<b>55</b>
<b>Kingston Estate Shiraz</b> , Australia	<b>56</b>
<b>Bread and Butter Cabernet Sauvignon</b> , California	<b>62</b>
<b>J. Lohr Seven Oaks Cabernet Sauvignon</b> , California	<b>68</b>
<b>Edge Cabernet Sauvignon</b> , California	<b>95</b>

## ROSE

<b>Trio Rose</b> , Ontario	<b>52</b>
<b>Flat Rock</b> , Ontario	<b>58</b>
<b>Besini Rose</b> , Georgia	<b>51</b>

## WHITE

<b>East West Pinot Grigio</b> , Niagara	<b>39</b>
<b>Inniskillin Riesling</b> , Niagara VQA	<b>40</b>
<b>Jackson Triggs Chardonnay</b> , Ontario	<b>45</b>
<b>Jackson Triggs, Reserve Sauvignon Blanc</b> , Ontario	<b>47</b>
<b>Ruffino Pinot Grigio</b> , Italy	<b>51</b>
<b>Kim Crawford Sauvignon Blanc</b> , New Zealand	<b>61</b>
<b>Bread and Butter Cabernet Sauvignon</b> , California	<b>62</b>

### 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.

