

2025 SPECIAL EVENTS



ANGUS
GLEN
GOLF CLUB



Events at Angus Glen

Celebrate life's most memorable moments in the elegant and versatile spaces of Angus Glen Golf Club. Whether you're planning a bridal or baby shower, anniversary party, birthday celebration, corporate gathering, or a meaningful celebration of life, our venue provides the perfect backdrop for any occasion.

Our dedicated event specialists will work closely with you to bring your vision to life, ensuring a seamless and personalized experience from start to finish. With exceptional service, customizable menus, and stunning surroundings, your event will be as effortless as it is unforgettable.

Let us help you create an extraordinary celebration. Contact us today to start planning!

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
- Cake cutting (prior to 9pm)
- Self-serve coat check
- Complimentary Parking

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			
AWS BOARDROOM	—	1,500			
SORENSTAM ROOM	—	1,500			

Breakfast

- Priced Per Person
- Minimum 30 guests required for Healthy Start Breakfast & The Full Breakfast
- Served with Freshly Brewed Coffee and Teas

CONTINENTAL 27

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

Juice Apple, Orange

HEALTHY START CONTINENTAL 27

Low Fat Banana Flax Seed Bread

House Made Granola

Individual Low Fat Yogurts

Seasonal Fresh Fruit

Juice Apple, Orange

HEALTHY START BREAKFAST 27

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 34.75

Scrambled Eggs with Chives

Smoked Bacon and Turkey Breakfast Sausage

Home Fries with Peppers, Green Onion, Thyme

Seasonal Fresh Fruit and Berries

Multigrain Sliced Bread

Spreads Creamery Butter, Preserves, Angus Glen Honey

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

Individual Yogurts

Juice Apple, Orange

Brunch Buffet

63.75

- Priced Per Person
- Min. 40 guests required
- Available until 3 PM

COLD

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

Fresh Bread Assorted Rolls, Flatbread

Individual Yogurts

Seasonal Fresh Fruit and Berries

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

SWEET

Assorted Cakes, Cookies, Squares & Pastries

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

Assorted Juices

ADDITIONS & UPGRADES:
See available options on page 11



Hot Lunch Table

- Priced Per Person
- Minimum 20 guests required
- Available until 3PM
- Served with Dinner Rolls, Soft Drinks & Bottled Water
- Freshly Brewed Coffee and Teas

ITALIAN 55.25

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

SOUTH ASIAN 55.25

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 55.25

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

CANADIAN 55.25

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 Pans

57.25

- Priced Per Person
- Min. 40 guests required
- Available until 3 PM
- Served with Dinner Rolls, Soft Drinks & Bottled Water
- Freshly Brewed Coffee and Teas

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

ADDITIONS & UPGRADES:

See available options on page 11

Sandwich Lunch

- Priced per person
- Min. 10 guests required
- Available till 3PM
- Served with Dinner Rolls, Soft Drinks, Bottled Water and Freshly Brewed Coffee and Teas. Milk, Cream and Dairy Alternative

BUILD YOUR OWN 36.75

Fresh Bread Bakery Fresh Sandwich Buns and Bread

Deli Platter and Fine Sandwich Fillings

Cheese Swiss, Cheddar

Accompanying Condiments

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & Cookies

AFTERNOON TEA BUFFET 46.50

Assorted Finger & Pinwheel Sandwiches

Spinach & Mushroom Quiches

Fresh Baked Scones

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

Mini French Pastries

Fresh Fruit Kabobs

Fresh Baked Shortbread Cookies

SANDWICH BOARD 41.25

Chef's Choice Soup of the Day

Deli Platter and Fine Sandwich Fillings served on a variety of Sandwich Buns, Breads & Wraps

Accompanying Condiments

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & Cookies

ADDITIONS & UPGRADES:

See available options on page 11



Plated Lunch

- Priced Per Person
- Min. 40 guests required
- Available until 3 PM
- Choose One Option from Each Section

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

SWEET

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

ENTRÉE

Served with oven roasted red potatoes and steamed seasonal vegetable medley

Roast Chicken Breast with Pommery Jus 55.25

Atlantic Salmon Herb-marinated with Citrus Chive Vinaigrette 60.50

Roast Pork Loin with Roast Apple Jus 60.50

Grilled 10oz Prime New York Striploin Steak with Red Wine Reduction 64

Atlantic Salmon & Roast Chicken Breast with Leek Supreme Sauce 61

Beef Tenderloin & Chicken Breast Herb-marinated with Cracked Pepper Jus 66

Grilled 5oz New York Striploin Steak & 5oz Atlantic Salmon with Lemon Butter Sauce 71.50

ADDITIONS & UPGRADES:

See available options on page 11

BBQ Lunch Buffet

- Priced Per Person
- Minimum 50 guests required for Live Chef Stations
- Available until 3PM
- BBQ Buffets will be moved indoors in the event of inclement weather
- Space restrictions may not allow for buffets in all rooms
- Served with Dinner Rolls, Soft Drinks & Bottled Water
- Freshly Brewed Coffee and Teas

FAIRWAY BBQ 33.50

Burger Angus Glen Burger / Impossible™ Burger

Chicken Breast

Italian Sausage

All Beef 7" Hot Dog

Fresh Bread 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 39

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 57.25

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 60.50

Spiced-rubbed Sirloin Steak Sandwich

Herb-marinated Chicken Breast

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

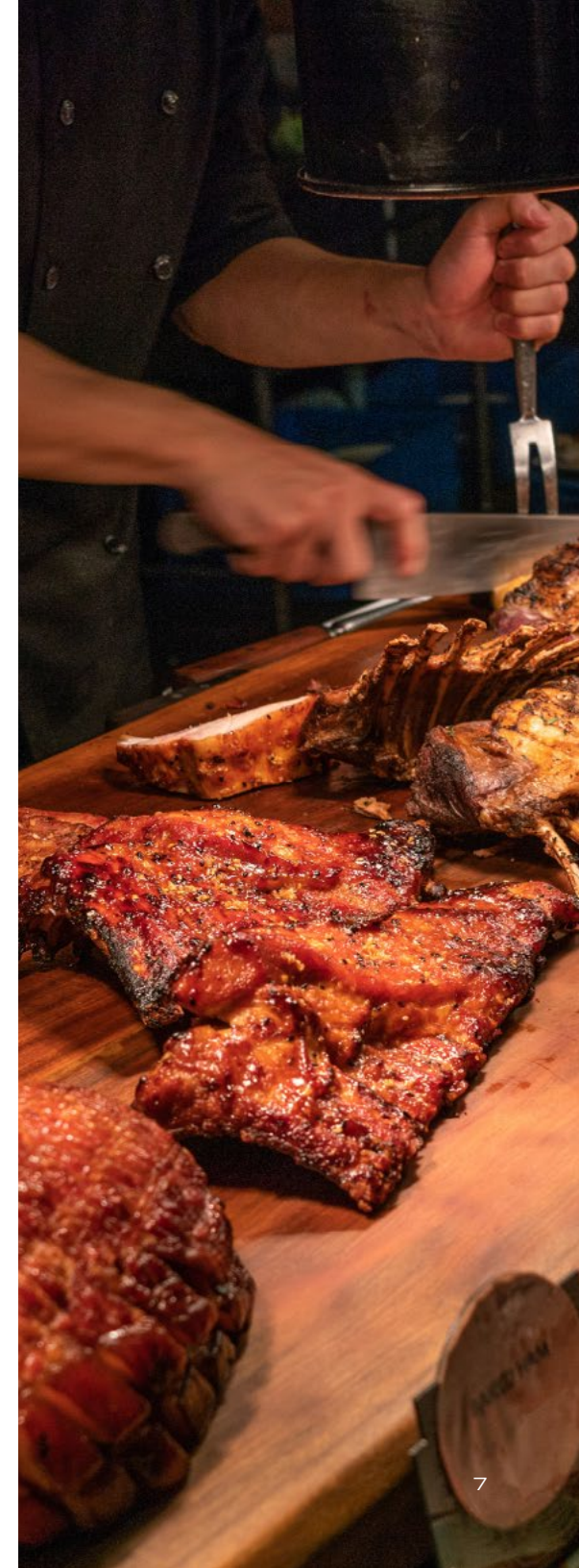
Baked Potato Bar with Bacon Bits, Green Onion, Sour Cream, Creamery Butter

Angus Glen Salad Bar Selection of Lettuce, Seasonal Fresh Toppings, House-made Dressings

Ciabatta Buns

Redskin Potato and Sunflower Seed Pesto with Sweet Peppers, Basil

Ms. Vickie's Potato Chips



Plated Dinner

- Priced Per Person
- Available after 3PM
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas
- Choose One Option from Each Section

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

SWEET

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

ENTRÉE

Served with oven roasted red potatoes and steamed seasonal vegetable medley

Roast Chicken Breast with Pommery Jus **61.75**

Herb Marinated Atlantic Salmon with Citrus Chive Vinaigrette **63.75**

Roast Pork Loin with Roast Apple Jus **63.75**

Braised Beef Short Ribs with Natural Reduction **71.50**

Herb Crusted Haddock with Roast Tomato Salsa **71.50**

Grilled 10oz Prime New York Steak with Red Wine Reduction **63.75**

Herb Marinated Tenderloin Steak & Chicken Breast with Cracked Pepper Jus **78**

Rosemary & Garlic Marinated Rack of Lamb with Balsamic Mint Jus **79**

Atlantic Salmon & Roast Chicken Breast with Leek Supreme Sauce **72.50**

Grilled 6oz Prime Beef Medallion & 6oz Seared Atlantic Salmon with Lemon Butter Sauce **78**

ADDITIONS & UPGRADES:
See available options on page 11

Queen's Plate Dinner Buffet

96.25

- Priced Per Person
- Min. 40 guests required
- Space restrictions may not allow for buffets in all rooms

TO START

Fresh Bread and Rolls

Chef Selection of Four Seasonal Salads

Chilled Cocktail Shrimp 26-30 with 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

ADDITIONS & UPGRADES:
See available options on page 11

Alternative Entrée

VEGETARIAN ENTRÉE

44.55

- Priced per Person
- 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



CHILDREN'S MEAL

30.25

- Priced per Person
- Includes choice of one starter, entrée, and dessert.
- Same selection will be served to all children Children ages 10 & Under

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



Gordon's Signature Backyard BBQ

68.25

- Priced per person
- Min. 40 guests required for Chef BBQ station
- Buffets will be moved indoors in the event of inclement weather
- Space restrictions may not allow for buffets in all rooms

TO START

Fresh Bread and Rolls

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 with Shredded Cheese, Sour Cream, Chives, Bacon

DESSERT

Assorted Squares, Pastries & Cookies

Seasonal Fruit Platter with Berries & Garnishes

Freshly Brewed Coffee & Black Tea

Angus Glen Marché Reception

76.75

- Priced Per Person
- Min. 50 guests required
- Based on 1.5 hours of continuous service

Mac & 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

Choice of Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese

or Pulled Pork with 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 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



Upgrades & Additions

- Priced per person

BREAKFAST & BRUNCH

Eggs Benedict Poached Eggs, Peameal Bacon, English Muffin, Hollandaise Sauce	9.75
Eggs Florentine with Sautéed Spinach, Mornay Sauce	8.75
Angus Breakfast Sandwich	7.75
Cinnamon French Toast Niagara Berries, Icing Sugar, Chocolate Sauce, Angus Honey and Pecan Butter	4.50
Blueberry Pancakes	4.50
Belgian Waffles with Maple Syrup and Fruit Preserves	5.50
Smoothie Station Banana Chocolate, Berry Vanilla, Blueberry Orange	7.75
Live Omelet Station (minimum 75 person)	14.25
Prime Rib Carvery with Live Chef	15.25

BBQ LUNCH ADDITIONS

Creamery Coleslaw	4.50
Roasted Potato Salad	5.50
All Beef Hot Dogs	6.50
Pork Souvlaki with Tzatziki Sauce	9.75
Sirloin Steak Sandwich	13
Scallop & Shrimp Skewers	9.75
Fresh Cut Fries	6.50
Corn on the Cob	4.50
Assorted Pastries & Squares	5.50
Fresh Baked Cookies	3.25

SANDWICH LUNCH ADDITIONS

Soup of the Day	6.50
Fresh Sliced Fruit	6.50
Seasonal Selection of Whole Fruit	4.50
Selection of Potato Chips	4.50
Granola Bars	4.50

PLATED MEAL ADDITIONS

PRE-COURSE

Cream of Mushroom Soup with Fresh Chives	11
Plum Tomato Purée with Basil	11
Potato Leak Velouté with Crispy Potato Matchsticks	11
Roast Cauliflower Soup with Garlic Herb Croutons	11
Sweet Potato Red Curry Soup with Coconut Milk Drizzle	11
Pasta Fagioli Soup with Parmesan Cheese	11
Penne Arrabbiata	11
Rigatoni a la Vodka with Pancetta	11
Shrimp Cocktail with Old Fashioned Cocktail Sauce	12
Cheese Tortellini with Herb Cream Sauce	13
Antipasto Plate Prosciutto, Genoa Salami, Melon, Marinated Olives, Grilled Vegetables, Tomato & Bocconcini, Marinated Artichoke Hearts with Focaccia Bread	14.25
Mushroom Stuffed Ravioli with Marinara Sauce	15.25
Tomato & Mozzarella Risotto	15.25
Milanese Risotto with Saffron, Parmesan and Fresh Herbs	15.25
Primavera Risotto with Seasonal Vegetables, Parmesan and Fresh Herbs	15.25

PALATE CLEANSER

Sorbet Choice of Lemon, Raspberry, Strawberry, Mango	6.50
---	-------------

ACCOMPANIMENTS

Buttermilk and Chive Mashed Potatoes	5.50
Roasted Garlic Mashed Potatoes	5.50
Sweet Potato & Yukon Mashed Potatoes	5.50
Seasonal Vegetable Bundle	6.50
Grilled Vegetable Napoleon	6.50
Grilled Asparagus	4.50
Fine Herb Risotto	9.75
Woodland Mushroom Risotto	9.75
Golden Duchess Potato	5.50
Gratin Dauphinoise Potato	5.50

SALAD UPGRADES

additional \$2.25 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

Canapés

- Priced per dozen

Chef Selection Passed Hors D'oeuvres and Canapés 53

Reception Platters

- Priced per platter

Traditional Cheese Platter	305
Vegetable Crudité	251
Mediterranean Dip & Spreads	238
Hummus & Grilled Pita	203
Cocktail Sandwiches	310
House Smoked Atlantic Salmon	394
Shrimp Cocktail with Old Fashioned Cocktail Sauce	423
Pastry Platter	107
Freshly Baked Cookie Platter	107
Fruit Platter / GF V	186

Food Stations

- Priced per person
- Based on one hour of continuous service

ANTIPASTO 16.25

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 17.50

Min. 40 guests required

Creamy Arborio Rice Simmered in Rich Vegetable Stock and Woodland Mushrooms topped with Parmesan Cheese and Fresh Herb

OYSTER BAR 15.25

*Min. 40 guests required.
Based on 3 pieces per person*

Selection of Choice Oysters on a Half Shell Accompanied by Cocktail Sauce, Lemon Aioli, Horseradish, Homemade Hot Sauce / GF

Freshly Shucked Oyster Station with Chef / GF 116

SUSHI 6.50

100 pieces minimum. Priced per piece.

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



Late Night Stations

- Priced per person
- Quantities ordered for each selection must be at least 50% of guests in attendance

SMALL EATS

Grilled Cheese	9.75
Add Fries	3.25
Poutine	11
Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning	
Sliders	15.25
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	11
All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard	
Tacos & Nachos	13
Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole	
Pizza	9.75
Selection of Pizzas – Pepperoni, Margherita, Deluxe, Grilled Vegetable	

SWEETS

Deluxe Sweet Table	24
Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas	
Ice Cream Sundae	12
Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream	
Belgium Waffle	12
Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce	
Chocolate Fountain	15.25
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. 55

Domestic Bottled Beer Budweiser, Bud Light, Bud Light Lime, Mill Street Organic

House Rail Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch, Jose Cuervo Gold Tequila

House Wine East West Cab-Nero, Niagara, East West Pinot Grigio, Niagara

Non-Alcoholic Soft Drink

Freshly Brewed Coffee and Tea

CONSUMPTION BAR

- Priced per drink
- Drinks to be applied to the host's tab

Premium House Mixed Drinks 7.25

Deluxe House Mixed Drinks 7.75

Cocktails INDIVIDUALLY PRICED

Premium & Deluxe Liqueurs VARIED BY SELECTION

Domestic Beer 7.75

Premium and Imported Beer 7.25 - 8.50

House Wine 9.75

PREMIUM BAR UPGRADE. 65

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 Sandbagger Transfusion

House Rail Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch, Jose Cuervo Tequila

Premium Liqueurs & Back Bar

Ketel One, Tanqueray, Crown Royal, Appleton Estate VX, Johnnie Walker Black Label Scotch, Hennessy VS Cognac, Fireball Cinnamon Whiskey, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum, Glenfiddich 12 Year, La Sauza Silver Tequila, Wray & Nephew White Rum

Liqueurs Amaretto Disaronno, Baileys Irish Cream, Cointreau, Grand Marnier, Kahlua, Malibu Coconut Rum, Peach Schnapps, Hypnotiq Liqueur, McGuinness Blue Curacao, McGuinness Melon, McGuinness Crème de Cacao

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 12.50

Premium Bar – 1 hour 16

House Wine Service 19

Deluxe Wine Service 20

Premium Wine Service 21

Sparkling Wine for Toast 10

Mimosa 11.50

Non-Alcoholic Drink Package 13

Unlimited Soft Drinks, Assorted Juices, Mocktails, Bottled Water, Coffee, Tea

Natural & Sparkling Water

2 Bottles per table 14.25

Unlimited 22

Punch (Per Bowl)

Alcoholic Punch 150

Non-Alcoholic Punch 55



Cocktail Stations

- Choice of 3 of the 5 Options.
- Priced per drink
- \$140 set up fee applies to each cocktail station

OLD FASHIONED

9.75

Classic Old Fashioned 1 oz Seagrams Rye, Bitters, Simple Syrup, Orange Peel

Spiced Old Fashioned 1 oz Captain Morgan Spiced Rum, Bitters, Angus Glen's Own Honey, Orange Peel

Brandy Old Fashioned 1oz St. Remy XO Brandy, Angostura bitters, Simple Syrup, Orange Peel, Cherry Garnish

CAESAR

8.50

Classic Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tabasco, Worcestershire

Spicy Classic Caesar 1 oz Crown Royal Whiskey, Clamato Juice, Tabasco, Worcestershire, Dash of Spice Blend

Pickled Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tabasco, Worcestershire, Pickle Spear, Dash of Pickle Brine

Smoked Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tabasco, Worcestershire, Dash of Liquid Smoke, Pinch of Smoked Paprika

Jose's Caesar 1 oz Jose Cuervo, Clamato Juice, Tabasco, Worcestershire

GIN & SPRITZ

8.50

Aperol Spritz 3oz Spumante Bambino Champagne, 2oz Aperol, Soda Water, Orange Garnish

Ruby Gin Fizz 1 oz Gordon's Dry Gin, Grapefruit Juice, Soda Water

Pineapple Gin & Tonic 1 oz Gordon's Dry Gin, Tonic, Pineapple Juice, Pineapple & Mint Garnish



Wine

- Priced per bottle
- Pricing and selection may be subject to change

RED

East West Cab-Nero , Niagara	39
Inniskillin Pinot Noir , Niagara	39
Angus The Bull Cabernet Sauvignon , Australia	44
Argento Malbec , Argentina	44
Jackson Triggs Reserve Merlot , Ontario	45
Jackson Triggs Reserve Cabernet Sauvignon , Ontario	47
Perez Cruz Gran Reserva Cabernet Sauvignon , Chile	50
Masi Valpolicella , Italy	55
Cancellor Reserva Cabernet Sauvignon , Ontario	57
Oyster Bay Pinot Noir , New Zealand	60

WHITE

East West Pinot Grigio , Niagara	39
Inniskillin Riesling , Niagara VQA	40
Jackson Triggs Reserve Chardonnay , Ontario	45
Jackson Triggs, Reserve Sauvignon Blanc , Ontario	47
Chancellor Chardonnay , Argentina	55
Cantine Salvalai Pinot Grigio , Italy	51
Bocca Della V Pinot Grigio , Italy	61
Kim Crawford Sauvignon Blanc , New Zealand	61
Spy Valley Sauvignon Blanc , New Zealand	63

ROSE & SPARKLING

Gerard Bertrand Cote des Roses Rose , France	55
Chateau Diana Sparkling Moscato , Italy	82

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.

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



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			
AWS BOARDROOM	—	1,500			
SORENSTAM ROOM	—	1,500			

