

# 2025 CHINESE WEDDING



ANGUS  
GLEN  
GOLF CLUB



私房·專業中菜到會  
ROYCE CHINESE CATERING  
& PRIVATE DINNER



# Weddings at Angus Glen

Celebrate your wedding in elegance and style at Angus Glen Golf Club. Since 1995, we've been creating unforgettable memories for couples and their guests with our breathtaking venue, personalized service, and exquisite attention to detail. From intimate gatherings to grand celebrations, our team is dedicated to bringing your vision to life, ensuring every aspect is seamless and special.

Exchange vows against a backdrop of lush greens, dine on a custom menu crafted by our culinary team, and dance the night away in our stunning clubhouse. At Angus Glen, we're here to make your wedding day truly one-of-a-kind.

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

# Part of the Package

- Choice of Three (3) Hors D'oeuvres
- Standard 6-Hour Bar Package
- Wine Service During Dinner Service
- Hall Rental
- Menu
- Waitstaff
- Menu tasting for 6 (subject to surcharge)



## Ceremonies

Experience the romance of an outdoor ceremony with our wedding package, featuring stunning venue options amidst nature's beauty. Say "I do" surrounded by scenic landscapes and let nature be the backdrop for your unforgettable moment.

### 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



## 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			



## 皇朝婚禮 Dynasty Menu

鴻運乳豬件海蜇海藻

Succulent Roasted Suckling Pig with Jelly Fish & Seaweed

香酥黃金鳳尾蝦

Deep Fried Stuffed Shrimp Mousse with Jumbo Prawns

鮑參海味羹

Supreme Soup with Shredded Abalone, Sea Cucumber, Fish Maw, Conpoy, & Shiitake

瑤柱雙菇扒菜苗

Braised Two Kinds of Mushroom on a Bed of Vegetables with Conpoy Sauce

當紅脆皮雞

Roasted Crispy Chicken

清蒸湖中霸

Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing

海皇炒飯

Fried Rice With Seafood

幸福伊麵

Braised E-Fu Noodle

百年好合〔蓮子百合紅豇沙〕

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries



## 幸福婚宴 Blissful Menu

鴻運乳豬大拼盤（乳豬、叉燒、油雞、燒鴨、海蜇）

Roasted Suckling Pig and BBQ Combination Platter (Suckling Pig, BBQ Pork, Soya Chicken, Roasted Duck, & Jelly Fish)

窩貼鳳尾蝦

Golden Jumbo Prawns on Crispy Toast

翡翠玉環帶子

Steamed Stuffed Melon Marrow with Sea Scallop sides with Vegetables

紅燒龍蝦海皇羹

Supreme Soup with Lobster and Seafood

雙菇扒菜苗

Braised Two Kinds of Mushroom on a Bed of Chinese Green

薑葱雙龍蝦（三磅）

Wok Fried Twin Lobsters with Ginger and Scallion (3 LB)

享譽脆皮雞

Crispy Whole Chicken

玉樹麒麟斑

Steamed Fillet of Grouper with Sliced Ham and Shiitake sides with Vegetables

美滿炒飯（海皇炒飯）

Fried Rice With Seafood

幸福伊麵

Braised E-Fu Noodle

百年好合〔蓮子百合紅豇沙〕

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastries

## 美滿婚禮 Perfect Menu

鴻運乳豬件海蜇海藻 (1/3 豬)

Roasted Suckling Pig with Jelly Fish and Seaweed (1/3 Pig)

杏花炸釀蟹拑

Deep Fried Crab Claws stuffed in Shrimp Mousse coated with Almond Crust

翡翠蝦球玉帶

Sautéed Prawns and Scallops with Honey Beans

鮑參海味羹

Supreme Soup with Shredded Abalone, Sea Cucumber, Fish Maw, Conpoy, and Shiitake

翡翠北菇玉環瑤柱甫

Braised Stuffed Melon Marrow with Whole Conpoy and Shiitake Mushrooms on A Bed of Chinese Greens

薑葱雙龍蝦 (三磅)

Wok Fried Twin Lobsters with Ginger and Scallion (3 LB)

亨譽脆皮雞

Crispy Whole Chicken

清蒸雙青斑 (三磅)

Steamed Twin Green Bass with Ginger And Scallion In Soya Seasoning (3 LB)

美滿炒飯 (蒜香海皇炒飯)

Fried Rice With Seafood and Garlic

幸福伊麵

Braised E-Fu Noodle

百年好合 (蓮子百合紅豆沙)

Red Bean Soup With Lily Bulb And Lotus Seeds

永結同心

Fancy Wedding Pastries



## 浪漫婚宴 Romantic Menu

鴻運乳豬件海蜇海藻 (1/3 豬)

Roasted Suckling Pig with Jelly Fish and Seaweed (1/3 Pig)

宮庭焗釀響螺

Baked Stuffed Whole Conch with Seafood in Portuguese Sauce

翡翠蝦球玉帶

Sautéed Prawns and Scallops on Vegetables

紅燒竹笙海皇燴燕液

Supreme Soup with Swallow's Nest, Bamboo Pith, and Seafood

玉葉北菇原隻鮮鮑魚

Braised Whole Fresh Abalone with Shiitake Mushrooms on a Bed of Snow Peas Leaf

美極雙龍蝦 (四磅)

Wok Fried Twin Lobsters with Maggie Sauce (4LB)

金蒜脆皮雞

Crispy Whole Chicken with Diced Golden Garlic

清蒸雙青斑 (三磅)

Steamed Twin Green Bass with Ginger and Scallion In Soya Seasoning (3 LB)

瑤柱蛋白海皇魚子炒飯

Fried Rice With Shredded Conpoy, Egg White, Seafood, and Masago

雙菇炆伊麵

Braised E-Fu Noodle with Brown Beech and Shiitake Mushroom

百年好合 (蓮子百合紫米露)

Purple Rice Paste with Lily Bulb and Lotus Seeds

永結同心

Sweetest Memories Duo Fancy Pastry

# 美滿婚禮

## Elegant Menu

鴻運乳豬條海蜆海藻 { 半隻 }

Succulent Roasted Half Suckling Pig With Jelly Fish & Seaweed

白汁芝士焗釀扇貝

Baked Stuffed Shell Scallop with Seafood in Cream Sauce topped with Cheese

玉露串蝦球

Steamed Skewered Shrimps with Vegetables

紅燒蟹肉燕窩羹

Supreme Soup with Swallow's Nest and Crab Meat

翡翠北菇原隻二十八頭吉品乾鮑魚

Braised Whole 28 Head Dried Jin Bin Abalone With Shitake Mushrooms On A Bed Of Snow Peas Shoots

蒜茸牛油焗雙龍蝦

Baked Half Lobsters with Garlic & Butter

香檳脆皮雞

Crispy Deep-fried Chicken in Champagne Sauce

清蒸海中寶

Steamed Twin Fishes or Sea Grouper w/ Ginger & Scallions in Soya Dressing

美滿迷你鮮蝦荷葉飯

Fried Rice with Shrimp Individually Wrapped in Lotus Leaves

蟹肉燴伊麵

Braised E-Fu Noodles w/ Crab Meat

百年好合〔蓮子百合紅棗茶〕

Sweet Soup with Lily Bulb, Lotus Seeds, Red Dates and Dried Longan

心心相印

Sweetest Memories Duo Fancy Pastries



## Menu Pricing

	PRICED PER TABLE OF 10 GUESTS				
	LESS THAN 13 TABLES*	13-15 TABLES	16-19 TABLES	20-24 TABLES	25+ TABLES
皇朝婚禮 <b>Dynasty</b>	1,975*	1,975	1,932	1,889	1,846
幸福婚宴 <b>Blissful</b>	1,995*	1,995	1,951	1,907	1,863
美滿婚禮 <b>Perfect</b>	2,155*	2,155	2,103	2,051	1,999
浪漫婚宴 <b>Romantic</b>	2,265*	2,265	2,207	2,150	2,092
典雅婚宴 <b>Elegant</b>	2,465*	2,465	2,397	2,330	2,262

\*Subject to \$1,500 surcharge



餐前小食  
Hors D'oeuvres

Package includes the choice of three hors d'oeuvres. Three pieces per person

春卷  
Spring Rolls Vegetarian

炸蝦卷  
Deep Fried Shrimp Roll

炸蝦角  
Deep Fried Shrimp Dumpling

蒸水晶蝦餃  
Steamed Shrimp Dumpling

蒸燒賣  
Steamed Pork Dumpling (Sui Mai)

蒸素菜餃  
Steamed Vegetables Dumpling

干蒸牛肉  
Steamed Beef Dumpling

美食亭  
Food Stations

Each live station manned by attentive staff, offering a comprehensive array of essential condiments.

片皮鴨 15  
Peking Duck

Indulge in tender slices of roasted Peking duck, served with traditional accompaniments like hoisin sauce, fresh cucumber, and delicate crepes for wrapping / 3 pieces per person

餃子站 8.50  
Dumpling Station

Featuring an array of dumplings with different fillings for your guests. / 3 pieces per person

麵檔 7.50  
Noodle Station

Our noodle station features a dedicated staff member crafting fresh noodles to perfection / 2 bowls per person

魚蛋檔 13.50  
Fish Ball

2 Skewers of Fish Ball per person

飽子站 8.50  
Buns Station

Featuring an array of buns with assorted fillings for your guests. / 3 Buns per person





## Upgrades and Modifications

PRICED PER TABLE 每席

鴻運乳豬件海蜇海藻 (1/3 豬) 改 鴻運乳豬條海蜇海藻 (半隻) Roasted Suckling Pig with Jelly Fish and Seaweed (1/3 Pig) to Roasted Half Suckling Pig With Jelly Fish And Seaweed )	72	當紅脆皮雞 改 紅燒叁乳鴿 Crispy Whole Chicken to Three Crispy Squabs	144
鴻運乳豬件海蜇海藻 (1/3 豬) 改 鴻運乳豬全體海蜇海藻 Roasted Suckling Pig with Jelly Fish and Seaweed (1/3 Pig) to Roasted Whole Suckling Pig With Jelly Fish And Seaweed	216	雙菰扒菜苗 改 北菰原隻鮮鮑魚 Braised Two Kinds of Mushroom on a Bed of Chinese Green to Braised Whole 8 Head Abalone with Shitake Mushrooms on a Bed of Snow Peas Shoots	168
鴻運乳豬大拼盤 改 鴻運乳豬件海蜇海藻 (1/3 豬) Roasted Suckling Pig and BBQ Combination Platter to Roasted Suckling Pig with Jelly Fish & Seaweed (1/3 Pig)	42	玉樹麒麟斑 改 清蒸雙青斑 Steamed Fillet of Grouper with Sliced Ham & Shitake sides with Vegetables to Steamed Twin Green Bass with Ginger & Scallion in Soya Dressing	72
窩貼鳳尾蝦 改 杏花炸釀蟹拑 Golden Jumbo Prawns on Crispy Toast to Deep Fried Crab Claws Stuffed in Shrimp Mousse coated with Almond Crust	60	杏花炸釀蟹拑 改 宮庭焗釀響螺 Baked Stuffed Whole Conch with Seafood in Portuguese Sauce to Deep Fried Crab Claws Stuffed in Shrimp Mousse coated with Almond Crust	NO EXTRA CHARGE
窩貼鳳尾蝦 改 宮庭焗釀響螺 Golden Jumbo Prawns on Crispy Toast to Baked Stuffed Whole Conch with Seafood in Portuguese Sauce	60	翡翠北菰玉環瑤柱甫 改 翡翠北菰原隻鮮鮑魚 Braised Stuffed Melon Marrow with Whole Conpoy and Shiitake Mushrooms on a Bed of Chinese Green to Braised Whole Fresh Abalone With Shitake Mushrooms on a Bed Of Snow Pea Shoots	108
紅燒龍蝦海皇羹 改 鮑參海味羹 Supreme Soup with Lobster and Seafood to Supreme Soup with Shredded Abalone, Sea Cucumber, and Fish Maw	36	翡翠北菰原隻鮮鮑魚 改 翡翠北菰原隻二十八頭吉品乾鮑魚 Braised Whole Fresh Head Abalone With Shitake Mushrooms on a Bed of Snow Pea Shoots to Braised Whole 28 Head Dried Jin Bin Abalone With Shitake Mushrooms on a Bed of Snow Pea Shoots	144
紅燒龍蝦海皇羹 改 紅燒竹笙蟹肉燕窩羹 Supreme Soup with Lobster and Seafood to Supreme Soup with Swallow's Nest and Crab Meal	120	美極雙龍蝦 改 蒜茸牛油焗開邊龍蝦 Wok Fried Twin Lobsters with Maggie Sauce to Baked Half Lobsters with Garlic and Butter (6LB)	120
雙菰扒菜苗 改 翡翠北菰玉環瑤柱甫 Braised Two Kinds of Mushroom on a Bed of Chinese Green to Braised Stuffed Melon Marrow with Whole Conpoy and Shiitake Mushrooms on a Bed of Chinese Greens	60		
翡翠玉環帶子 改 翡翠蝦球玉帶 Steamed Stuffed Melon Marrow with Sea Scallops sided with Vegetables to Sautéed Prawns and Scallops with Vegetables	36		

# 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> Add Fries	<b>9.75</b> <b>3.25</b>
<b>Poutine</b> Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning / V	<b>11</b>
<b>Sliders</b> Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese	<b>15.25</b>
Pulled Pork with Creamy Tangy Slaw, Molasses BBQ Sauce	
Chicken Patties with Scallion Aioli, Jack Cheese	
<b>Hot Dog Sliders</b> All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard	<b>11</b>
<b>Tacos &amp; Nachos</b> Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole	<b>13</b>
<b>Pizza</b> Selection of Pizzas – Pepperoni, Margherita, Deluxe, Grilled Vegetable	<b>9.75</b>

## SWEETS

<b>Deluxe Sweet Table</b> Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas	<b>24</b>
<b>Ice Cream Sundae</b> Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream / GF	<b>12</b>
<b>Belgium Waffle</b> Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce / V	<b>12</b>
<b>Chocolate Fountain</b> Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows / V	<b>16.25</b>

GF      gluten-free  
V        vegetarian  
VG      vegan



## Bar Packages

- Priced per person
- Open Bar for 6 Hours

### STANDARD BAR

*Standard Bar Included in all packages.*

**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**

### PREMIUM BAR UPGRADE 10

*Upgrade from the Standard Bar to Premium.*

#### 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, Brickworks Cider

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

#### Premium Liquors & Back Bar

Ketel One, Tanqueray, Crown Royal, 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, Hypnotiq Liqueur, Soho Lychee

**Liqueurs** Amaretto Disaronno, Baileys Irish Cream, Cointreau, Grand Marnier, Malibu Coconut Rum, Peach Schnapps, 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

### 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

### 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

#### Bloody Mary

1 oz Smirnoff Vodka, Tomato Juice, Tabasco, Worcestershire, Horseradish

#### Blanco Caesar

1 oz Jose Cuervo, Clamato Juice, Tabasco, Worcestershire



## Wine

- Priced per bottle

### 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

Canciller Reserva Cabernet Sauvignon, Ontario 57

Oyster Bay Pinot Noir, New Zealand 60

### ROSE & SPARKLING

Gérard Bertrand Côte des Roses, France 50

Chateau Diana Sparkling Moscato, Italy 75

### WHITE

East West Pinot Grigio, Niagara 43

Inniskillin Riesling, Niagara VQA 44

Jackson Triggs Reserve Chardonnay, Ontario 49

Jackson Triggs, Reserve Sauvignon Blanc, Ontario 52

Chancellor Chardonnay, Argentina 51

Cantine Salvalai Pinot Grigio, Italy 60

Bocca Della V Pinot Grigio, Italy 56

Kim Crawford Sauvignon Blanc, New Zealand 61

Spy Valley Sauvignon Blanc, New Zealand 58

### WINE SERVICE

Let our experienced team elevate your dining experience with attentive wine service throughout your event. Service begins once guests are seated and continues seamlessly during dinner. Please contact us for wine service pricing and options.

# 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).
- 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.
- 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.
- Price Per Table applies to tables with 10 or less guests.
- Price Per Person applies to any guests exceeding 10 guests at a table.
- All Special Meals, including Vegetarian and Allergy Meals, will be charged in addition to price per table.
- 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.
- 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.
- Angus Glen maintains the right to make substitutions on food items.
- Dietary restrictions listed in the package are subject to change, please inform your contact for all allergies / dietary restrictions.

## FACILITY FEE

- This fee is for the set-up of the room and mandatory event amenities.
- Room set-up can include: tables, chairs, linens and table numbers. Event amenities include parking, unlimited wi-fi, directional signage, cleaning of the facility and surrounding areas before and after your event, snow clearing and facility maintenance.

## ROOM RENTAL

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





## SALES TEAM

### CHRISTY FIELD

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

### AMANDA SNELL

Special Events Sales Coordinator  
x 731 | 416-737-5834  
asnell@angusglen.com

### AADILA HAFEJI-ELIAS

Special Events Sales Coordinator  
x 214 | 647-473-6817  
ahafeji@angusglen.com



**ANGUS  
GLEN**  
GOLF CLUB

10080 Kennedy Road Markham, ON L6C 1N9  
905-887-0090

[ANGUSGLEN.COM](http://ANGUSGLEN.COM)