

2025 WEDDING



ANGUS
GLEN
GOLF CLUB





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

- Your choice of hot and cold hors d'oeuvres based on four pieces per guest
- Standard 6-Hour Bar Package
- Wine Service During Dinner Service
- Menu
- Waitstaff
- Menu tasting for 4

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 FEE EVENT

\$3,500

- Ceremony must take place between 9 AM - 2 PM
- 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			

Silver Package

\$141

- Priced Per Person
- Your choice of hot and cold hors d'oeuvres based on four pieces per guest
- Includes Standard 6 hour bar package
- Wine service with dinner service
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas
- Choose One Option from Each Section

SALAD

Sweet and Bitter Greens Grape Tomato, Julienne Carrot, Balsamic Vinaigrette / GF VG

Radicchio & Romaine Roma Tomato, Red Onion, Peppers, Cucumber, Feta Dressing / GF V

Baby Arugula Shaved Pear, Dried Cranberries, Toasted Pumpkin Seeds, Sherry Vinaigrette / GF VG

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

DESSERT

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

Mango Passion Fruit Mousse Raspberry Coulis, Seasonal Berries

Chocolate Brownie Cheesecake Raspberry Vanilla Sauce

Apple Tart Caramel Cinnamon Sauce, Seasonal Berries

ENTRÉE

Served with Duchess Potatoes, Sautéed Mushrooms, and Seasonal Vegetables / GF

Lemon Herb Roasted 9 oz Supreme of Chicken with Shallot Jus

Dijon & Panko Crusted 8 oz Haddock with Dill Cream Sauce

Grilled 8 oz Atlantic Salmon with Ginger Butter Sauce

Panseared 8 oz Cod Fillet on Lentil Ragout and Roast Red Pepper Emulsion

Grilled Certified Prime 10 oz Striploin Steak with Merlot Sauce

Grilled Certified Prime 10 oz Chateaubriand Steak with Red Peppercorn Sauce

LATE NIGHT TABLE

Fresh Sliced Fruit / GF VG

Assorted Freshly Baked Cookies & French Pastries

Freshly Brewed Coffee and Tea

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES:
See available options on page 8



Gold Package

\$165

- Priced Per Person
- Your choice of hot and cold hors d'oeuvres based on four pieces per guest
- Includes Standard 6 hour bar package
- Wine service with dinner service
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas
- Choose One Option from Each Section

SALAD

Marbled Beet Roasted Golden & Red Beets, Watermelon, Feta, Chive Yogurt Dressing / GF V

Baby Greens Honey Roasted Squash, Dried Cherries, Apple Cider Vinaigrette / GF VG

Ripe Roma Tomatoes Bocconcini Cheese, Basil Infused Olive Oil, Balsamic Glaze / GF V

Baby Spinach Seasonal Berries, Goat Cheese Crumble, Basil Vinaigrette / GF V

Mesclun Greens Red Radish, Brunoise of Peppers, Cherry Tomato, Fresh Herb Dressing / GF VG

SOUP

Truffle Scented Trio of Mushroom Cappuccino / GF V

Maple Roasted Butternut Squash Puree / GF V

Baked Potato and Leek Soup with Cheddar Cheese / GF V\

ENTRÉE

Served with Gratin Potatoes, Sautéed Patty Pan Squash, and Seasonal Vegetables / GF

Oven Roasted 5 oz Chicken Supreme & 5 oz AAA New York Striploin Steak with Peppercorn Jus

Garlic Butter Black Tiger Shrimp (2) & AAA Beef Tenderloin Steak (5oz) with Red Wine Jus

Panseared 5 oz Atlantic Salmon & Oven Roasted 5 oz Chicken Supreme with Dijon Supreme Sauce

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

PASTA

Rigatoni with Tomato Basil Sauce / V

Penne Arrabiata / V

Fungi and Ricotta Ravioli in Pesto Cream Sauce / V

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES:
See available options on page 8

DESSERT

Grand Marnier Truffle Mango Raspberry Coulis, Seasonal Berries

Red Velvet Cake Vanilla Crème Anglaise, Seasonal Berries

Bailey's Cheesecake Mint Berry Salsa

Raspberry Pistachio Cheesecake Fruit Coulis, Seasonal Berries

Chocolate Molten Cake Mint Whipped Cream

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

LATE NIGHT TABLE

Fresh Sliced Fruit / GF V

Assorted Freshly Baked Cookies & French Pastries

Freshly Brewed Coffee and Tea



Alternative Entrée

VEGETARIAN ENTRÉE

- 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 / GF

Grilled Polenta with Vegetable Ragout / GF VG

Mushroom and Spinach Risotto with Asiago Cheese / GF

Roasted Vegetable Phyllo Strudel with Charred Red Pepper Emulsion / VG

Lentil Shepherds Pie with Portobello Mushroom Ragout and Tomato Jam / GF

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

GF	gluten-free
V	vegetarian
VG	vegan



CHILDREN'S MEAL

30.25

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

STARTER

Mini Caesar Salad

Vegetable Sticks and Dip / GF V



ENTRÉE

Chicken Fingers with Fries

Macaroni and Cheese / V

Spaghetti and Tomato Sauce with Parmesan Cheese / V



DESSERT

Vanilla Ice Cream with Chocolate Syrup / GF V

Berry Parfait & Sliced Fruit with Honey Yogurt Dip / GF V



UPGRADES & ADDITIONS

- Priced per person

PRE-COURSE

Seared Salmon with Grilled Pineapple Salsa and Citrus Butter Sauce / GF	15.25
Penne with Tomato Basil Sauce / V	8.75
Ricotta and Spinach Stuffed Cannelloni with Rose Sauce / V	8.75
Grilled Vegetable and Mozzarella Napoleon with Tomato Ragout / GF V	9.75
Poached Jumbo Shrimp with Cocktail Sauce / GF	17.50
Antipasto Plate Prosciutto, Genoa Salami, Melon, Grilled Vegetables, Tomato Bocconcini, Marinated Artichoke Heart, Marinated Olives with Focaccia Bread	17.50

ACCOMPANIMENTS

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

PALATE CLEANSER

Sorbet Choice of Lemon, Raspberry, Strawberry, Mango / GF V	6.50
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Bridal Party Lunch Buffet

- Priced per person
- 10 Guests Minimum

WEDDING DAY LUNCH BUFFET 31.50

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter / GF VG

Fresh Baked Cookies / V

Bottled Water and Soft Drinks

AFTERNOON TEA 46.50

Assorted Finger and Pinwheel Sandwiches

Spinach and Mushroom Quiches / V

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

Mini French Pastries

Fresh Fruit Kabobs / GF VG

Fresh Baked Shortbread Cookies / V

Freshly Brewed Coffee and Teas

GF	gluten-free
V	vegetarian
VG	vegan

Canapés

- Priced per dozen

Chef Selection Passed Hors D'oeuvres and Canapés 53

Reception Platters

- One platter serves approximately 40 guests
- Priced per platter

Traditional Cheese Platter / V	305
Vegetable Crudité / GF V	251
Mediterranean Dip & Spreads / V	238
Hummus & Grilled Pita / V	203
Cocktail Sandwiches	310
House Smoked Atlantic Salmon / GF	394
Shrimp Cocktail with Old Fashioned Cocktail Sauce / GF	423
Pastry Platter	107
Freshly Baked Cookie Platter / V	107
Fruit Platter / GF V	182

GF	gluten-free
V	vegetarian
VG	vegan

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 / GF V

OYSTER BAR 15.25

Min. 40 guests required

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 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 / V	
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 / GF	
Belgium Waffle	12
Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce / V	
Chocolate Fountain	16.25
Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows / V	

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
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Mimosa	11.50
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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

Chanciller 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

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