

2025 CELEBRATION OF LIFE



**ANGUS
GLEN**
GOLF CLUB



Celebration of Life at Angus Glen

Since 1995, our serene and picturesque venue has provided a comforting setting for families and friends to gather, reflect, and cherish meaningful memories. With compassionate service and meticulous attention to detail, we are dedicated to creating a heartfelt and seamless experience tailored to your needs.

Whether hosting an intimate remembrance or a larger gathering, our team will assist you in designing a meaningful event. From personalized menus crafted by our culinary experts to the tranquil ambiance of our elegant clubhouse and lush surroundings, Angus Glen is here to help you honor your loved one with grace and care.

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

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			

*Minimum guest count required. Please inquire for details.



Package Selections

Priced per person

- Minimum 50 guests required

Audio & Video Components:

- In-room presentation screens for looping images
- Use of a microphone
- HDMI Hook-up for external devices.

CLASSIC SELECTION 31.50

Selection of Fresh Wraps & Sandwiches

Black Forest ham, deli turkey, roast vegetables, tuna salad, egg salad

Traditional Cheese Platter

Selection of imported & domestic cheese

Fresh Sliced Fruit

An array of seasonal sliced fruit

Fresh Baked Cookies

Assorted cookies: oatmeal & raisin, white chocolate macadamia, chocolate chip, double chocolate

Coffee & Tea

PUB SELECTION 38

Bruschetta Trio

Marinated Roma tomatoes, roasted woodland mushrooms with balsamic glaze, artichoke with lemon & mint, served with toasted baguette crostini & grilled pita points

Pizza Station

Margherita, pepperoni, grilled vegetables

Beef Sliders

Beef patties, sautéed onions, chipotle mayo

Fresh Sliced Fruit

An array of seasonal sliced fruit

Fresh Baked Cookies

Assorted cookies: oatmeal & raisin, white chocolate macadamia, chocolate chip, double chocolate

Coffee & Tea



Reception Offerings

FOOD STATIONS

ANTIPASTO 15

Priced per person

- 40 guest minimum
- Based on one hour of continuous service

Prosciutto, Genoa salami, melon, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts, served with focaccia bread

CHEF-ATTENDED RISOTTO STATION 17

Priced per person

- 40 guest minimum
- Based on one hour of continuous service

Creamy arborio rice simmered in rich vegetable stock with woodland mushrooms, Parmesan cheese & fresh herbs

OYSTER BAR 16

Priced per person

- 40 guest minimum

Selection of premium oysters on the half shell, accompanied by cocktail sauce, lemon aioli, horseradish & house-made hot sauce

Freshly shucked by chef-attended station 116

SUSHI 6.50

Priced per piece

- 100 pieces minimum

Selection of fish & vegetable sushi, served with wasabi, pickled ginger & soy

PASSED CANAPÉS & HORS D'OEUVRES

Price per dozen

Passed Hors d'oeuvres & Canapés 53

Please consult your event specialist for a curated list of options.

RECEPTION PLATTERS

Price per platter

One platter serves approximately 40 guests

Traditional Cheese Platter 305

Vegetable Crudité 251

Mediterranean Dip & Spreads 238

Hummus & Grilled Pita 203

Cocktail Sandwiches 310

Smoked Atlantic Salmon 394

Shrimp Cocktail 423 Old Fashioned Cocktail Sauce

Pastry Platter 107

Freshly Baked Cookie Platter 107

Fruit Platter 185

Bar Packages

Priced per person

- Open bar for 6 continuous 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

PREMIUM BAR

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 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

Liqueurs

Amaretto Disaronno, Baileys Irish Cream, Cointreau, Grand Marnier, 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)

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	
<i>Priced per table</i>	
2 bottles per table	14.25
Unlimited	22

Punch	
<i>Priced per bowl</i>	
Alcoholic Punch	150
Non-Alcoholic Punch	55

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 & Imported Beer
7.25 - 8.50

House Wine
9.75

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 Cabernet Sauvignon, Ontario	47
Perez Cruz Gran Reserva Cabernet Sauvignon, Chile	50
Masi Valpolicella, Italy	55
Canciller Reserva Cabernet Sauvignon, Ontario	58
Oyster Bay Pinot Noir, New Zealand	60

ROSE & SPARKLING

Gerard Bertrand Cote des Roses Rose, France	50
Chateau Diana Sparkling Moscato, Italy	75

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	51
Bocca Della V Pinot Grigio, Italy	56
Spy Valley Sauvignon Blanc, New Zealand	58
Kim Crawford Sauvignon Blanc, New Zealand	61

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.

Cocktail Station

Priced per drink

- \$140 setup fee applies per station
- Choice of 3 out of 5 featured cocktails

OLD FASHIONED 9.75

Classic Old Fashioned
1 oz Seagram's 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
1 oz St-Remy XO Brandy, Angostura bitters, simple syrup, orange peel, cherry

GIN & SPRITZ 8.50

Aperol Spritz
3 oz Spumante Bambino Champagne, 2 oz Aperol, soda water, orange slice

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

CAESAR 8.50

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

Spicy Classic Caesar
1 oz Crown Royal Whisky, 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



Event Information

EVENT TIMELINES

- Final guest count is required **seven business days** prior to the event date by **12:00 PM**, excluding holidays.
- The guaranteed number of guests must not fall below the minimum menu and room requirements.
- Day-of additions due to dietary needs or allergies will be accommodated **based on availability**.

PRICES

- All prices are **subject to 13% HST and a 17% Facility Fee**, unless otherwise specified.
- **Halal options are available**—pricing upon request.
- Package pricing is guaranteed through **December 2025** (alcohol subject to change)
- Angus Glen guarantees food pricing for **six months** from the agreement date. Beyond that, pricing may be adjusted to reflect rising costs, with efforts made to mitigate impact (e.g., offering menu substitutions).
- Place cards with entrée indicators are required for multiple entrée service and must be delivered **24 hours prior to the event**.
- **Room minimums** apply to all Packages.
- **Statutory Holiday events** may incur additional setup charges—please inquire.
- **Cake cutting fee:** \$1.50 per person. Includes staff to cut and platter cake

ROOM RENTAL

The room rental fee guarantees **exclusive use of the event space(s)** for the contracted duration of your event.

FOOD PRACTICES

- All food provided by Angus Glen must be **consumed on-site** due to liability restrictions.
- No outside food or beverages may be brought in or taken off the property **without written permission**.
- Approved outside food/beverages may be subject to additional **service or labour charges**.
- Buffet setup guidelines:
 - **Up to 100 guests:** single-sided buffet
 - **101-220 guests:** double-sided buffet
 - **221+ guests:** two double-sided stations
- Buffet pricing for **children ages 10 & under** is **30% less** than adult pricing. Please inquire for plated meal pricing.
- Angus Glen reserves the right to make substitutions on food items.
- Dietary accommodations are subject to change—please advise of **all allergies or dietary restrictions** in advance.
- Single shots (bar only) are included in Standard and Premium packages. Angus Glen staff may limit drink service, stop shots, refuse alcohol, or remove guests at their discretion, in accordance with OGCL guidelines and Ontario liquor laws.

FACILITY FEE

This fee includes the set-up of the room and mandatory event amenities such as:

- Tables, chairs, linens, table numbers
- Complimentary parking
- Unlimited Wi-Fi
- Directional signage
- Facility cleaning before and after your event
- Snow clearing and general venue maintenance

SALES TEAM

CHRISTY FIELD

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