

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
- 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.

Breakfast

Priced per person

- Minimum 30 guests required for **Healthy Start Breakfast** and **Full Breakfast**
- Served with freshly brewed coffee and teas

ADDITIONS & UPGRADES:
See available options on page 11

HEALTHY START BREAKFAST

27

Scrambled Egg Whites
With sautéed mushrooms, spinach & peppers

Roasted Potatoes
With green onion

Multigrain Sliced Bread

Seasonal Fresh Fruit

Assorted Juices
Apple & orange

CONTINENTAL

27

Assorted Pastries
Fresh baked muffins, gluten-free muffins, donuts & holes

Bagels

Individual Yogurts

Seasonal Fresh Fruit & Berries

Spreads
Creamery butter, homemade Ontario berry jam & Angus Glen honey

Assorted Juices
Apple & Orange

THE FULL BREAKFAST

34.75

Scrambled Eggs with Chives

Smoked Bacon & Turkey Breakfast Sausage

Home Fries
With peppers, green onion & thyme

Seasonal Fresh Fruit & Berries

Multigrain Sliced Bread

Spreads
Creamery butter, homemade Ontario berry jam & Angus Glen hone

Assorted Pastries
Fresh baked muffins, gluten-free muffins, donuts & holes

Individual Yogurts

Assorted Juices
Apple & orange

HEALTHY START CONTINENTAL

27

Banana Flax Seed Bread
Low fat, house-baked

House-Made Granola

Individual Low-Fat Yogurts

Seasonal Fresh Fruit

Assorted Juices
Apple & orange



Brunch Buffet

63.75 per person

- 40 guest minimum
- Available until 3:00 PM

COLD SELECTIONS

Assorted Pastries
Fresh baked muffins, gluten-free muffins, croissants & danishes

Fresh Bread
Assorted rolls & flatbread

Individual Yogurts

Seasonal Fresh Fruit and Berries

Artisan Greens
House vinaigrette

Caesar Salad
Herbed croutons, creamy Dressing

Chopped Salad
Herb dressing

House-Smoked Atlantic Salmon

Chef's Deli Platter

HOT SELECTION

Herb-Roasted Chicken
Au jus

Pasta al Forno

Seasonal Vegetable Medley

Roasted Mini Red Potatoes

Scrambled Eggs with Chives

Smoked Bacon & Turkey Breakfast Sausage

Home Fries

SWEETS & BEVERAGES

Assorted Desserts
Cakes, cookies, squares & pastries

Freshly Brewed Coffee and Teas
Served with milk, cream & dairy alternative

Assorted Juices

Hot Lunch Table

55.25 per person

- Minimum 20 guests required
- Available until 3:00 PM
- Served with dinner rolls, soft drinks & bottled water
- Freshly brewed coffee and teas included

ITALIAN

Minestrone Soup

Radicchio and Romaine
with House Dressing

Grilled Vegetable Platter

Tomato and Arugula Salad

Oregano Roasted Potatoes

Basil Crusted Haddock
Putanesca Sauce

Roasted Chicken Breast
Sage, Mushroom, Prosciutto Jus

Penne with Vodka Sauce

Assorted Italian Pastries

SOUTH ASIAN

Thai Coconut and Vegetable Broth

Mixed Greens
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

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

Roasted Squash Soup

Ontario Baby Green
Maple Sherry Vinaigrette

Wild Rice Salad

Herb Crusted Atlantic Salmon
Citrus Glaze

Slow-roasted Chicken Chasseur

Steamed Seasonal Vegetables

Garlic New Potatoes

Nanaimo Bars

Seasonal Fruit



Classic Angus Executive Lunch Pans

57.25 per person

- Minimum 40 guests required
- Available until 3:00 PM
- Served with dinner rolls, soft drinks & bottled water
- Freshly brewed coffee and teas included

PANS

Herb-Marinated Sirloin Steak Medallion

Seared Chicken Breast
Herb demi-glaze

Oven-Roasted Mini Red Potatoes

Steamed Seasonal Vegetable Medley

SWEETS

Assorted Squares & Cookies

Berry Parfait

Sliced Fresh Fruit

PLATTERS

Assorted Bread
Dinner rolls & flatbread with creamery butter

Mixed Greens Salad
House vinaigrette

Village Salad
Greek vinaigrette

ADDITIONS & UPGRADES:

See available options on page 11



Sandwich Lunch

Priced per person

- Minimum 10 guests required
- Available until 3:00 PM
- Served with soft drinks & bottled water
- Freshly brewed coffee and teas included

ADDITIONS & UPGRADES:
See available options on page 11

BUILD YOUR OWN 36.75

Bakery-Fresh Bread
Sandwich Buns
& assorted fresh breads

Deli Platter & Fine Sandwich Fillings

Cheese Platter
Swiss & cheddar

Accompanying Condiments

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & 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

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

Plated Lunch

Price per person

- Available until 3:00 PM

Please choose one option from each section.

SALAD

Field Greens
Cherry tomatoes, julienne carrots, fine herb dressing

Baby Arugula
Sliced fennel, seasonal berries, orange-basil vinaigrette

Baby Greens
Red onion, roasted cremini mushrooms, pommery mustard vinaigrette

Heritage Greens
Golden raisins, crisp apples, 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 55
Pommery jus

Atlantic Salmon 60
Herb-marinated with citrus chive vinaigrette

Roast Pork Loin 60
Roast apple jus

Grilled Prime New York Striploin Steak (10 oz) 65
Red wine reduction

Atlantic Salmon & Roast Chicken Breast 67
Leek supreme sauce

Herb Marinated Tenderloin Steak & Chicken Breast 71
Cracked pepper jus

Grilled New York Striploin Steak (5 oz) & Atlantic Salmon (5 oz) 73
Lemon butter sauce



BBQ Lunch Buffet

Priced per person

- Minimum 50 guests required
- Available until 3:00 PM
- BBQ Buffets will be moved indoors in the event of inclement weather
- Space restrictions may not allow for buffets in all rooms
- Served with soft drinks & bottled water

**ADDITIONS
& UPGRADES:**
*See available
options on page 11*

FAIRWAY BBQ

33.50

Grilled Burgers

Angus Glen burger or Impossible™ burger

Grilled Chicken Breast

Italian Sausage

All Beef 7" Hot Dog

Fresh Bread and Condiments

Artisan Greens Salad

Fresh & pickled vegetables, white balsamic dressing

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Ms. Vickie's Potato Chips

—

LINKS BBQ

39

Hand-Carved Montreal Smoked Meat

Tandoori Chicken

Porchetta

Rosemary, garlic and pepper-spiced

Assorted Breads & Condiments

Artisan Greens Salad

Fresh & pickled vegetables, white balsamic dressing

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Cabbage Slaw

Ms. Vickie's Potato Chips

—

HOLE-IN-ONE

57.25

Grilled Flatiron Steak (6 oz)

Jumbo Shrimp Skewer

Fresh Corn on The Cob

Artisan Greens Salad

Fresh & pickled vegetables, white balsamic dressing

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Grilled & Marinated Vegetable Platter

Onions, Eggplant, Zucchini & peppers

Choice of Fresh Watermelon or Fresh Baked Cookies

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18TH GREEN BBQ

60.50

Spice-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

Bacon bits, green onion, sour cream & creamery butter

Angus Glen Salad Bar

Selection of lettuces, seasonal fresh toppings & house-made dressings

Ciabatta Buns

Redskin Potato Salad

With sunflower seed pesto, sweet peppers & basil

Ms. Vickie's Potato Chips

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Plated Dinner

Priced per person

- Available after 3:00 PM
- Assorted fresh bread and rolls
- Freshly brewed coffee and teas with dessert

Please choose one option from each section.

ADDITIONS & UPGRADES:
See available options on page 11

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 60

Pommery jus

Atlantic Salmon 65

Herb-marinated with citrus chive vinaigrette

Roast Pork Loin 65

Roast Apple Jus

Grilled Prime New York Striploin Steak (10 oz) 70

Red wine reduction

Braised Beef Short Ribs 72

Natural Reduction

Herb Crusted Haddock 78

Roast Tomato Salsa

Rosemary & Garlic Marinated Rack of Lamb 79

Balsamic Mint Jus

Atlantic Salmon & Roast Chicken Breast 73

Leek Supreme Sauce

Herb Marinated Tenderloin Steak & Chicken Breast 76

Cracked Pepper Jus

Grilled New York Striploin Steak (5 oz) & Atlantic Salmon (5 oz) 78

Lemon Butter Sauce

Grilled Prime Beef Medallion (6 oz) & Seared Atlantic Salmon (6 oz) 80

Creamy Garlic Sauce

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Queen's Plate Dinner Buffet

96.25 per person

- Minimum 40 guests required
- Space restrictions may not allow for buffets in all rooms

TO START

Fresh Bread & Rolls

Chef Selection of Four Seasonal Salads

Chilled Cocktail Shrimp (26–30 count) Cocktail Sauce

Marinated Mussels on the Half Shell

House-Smoked Salmon

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DESSERT

Mini French Pastries and Assorted Cupcakes

Mousse Cups Chocolate, Mango, Coffee and Raspberry

Seasonal Fruit Platter Berries and Garnishes

Freshly Brewed Coffee & Black Tea

—

ENTRÉE

Freshly Carved Roast Prime Rib Served with jus & horseradish

Lemon & Herb-Marinated Roasted Chicken

Pan-seared Atlantic Salmon Chimichurri Sauce

Seasonal Vegetable Medley

Made-to-Order Pasta Station

Penne with choice of: chunky tomato, Alfredo, rosé, or pesto sauce
Add-ins: chicken, salad shrimp, ham, eggplant, zucchini, onion, peppers, mushrooms, spinach, Parmesan, chili flakes & balsamic glaze

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Alternative Entrées

Priced per person

**ADDITIONS
& UPGRADES:**
See available
options on page 11

VEGETARIAN MEAL

44.55

- Vegetarian selection will be the Chef's choice unless pre-ordered.
- One selection will be served to all vegetarian guests.

Eggplant Parmesan Tower

Roast garlic tomato fondue

Thai Green Curry with Jasmine Rice

Grilled Polenta with Vegetable Ragout

Mushroom and Spinach Risotto with Asiago Cheese

Roasted Vegetable Phyllo Strudel

Charred red pepper emulsion

Lentil Shepherds Pie

Portobello mushroom ragout, tomato jam

Panko-Crusted Eggplant Napoleon

Sautéed spinach, basil sauce

Lemongrass Vegetables & Paneer Curry

Papad crisp, fried rice noodle

Mushroom Risotto Cake

Asiago, porcini cream, leek casserole, grilled Tuscan vegetables

CHILDREN'S MEAL

30.25

- Ages 10 & under
- Same selection will be served to all children in the party.
- Includes one starter, one entrée, and one dessert

Please choose one option from each section.

STARTER

Mini Caesar Salad

Vegetable Sticks and Dip

ENTRÉE

Chicken Fingers with Fries

Macaroni and Cheese

Spaghetti and Tomato Sauce

Parmesan cheese

DESSERT

Vanilla Ice Cream

Chocolate syrup

Berry Parfait

Sliced Fruit with Honey Yogurt Dip



Gordon's Signature Backyard BBQ

68.25 per person

- Minimum 40 guests required for Chef-attended BBQ Station
- 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 included

TO START

Fresh Bread & Rolls

Chef Selection of Three Seasonal Salads

Grilled Vegetable Platters

DESSERT

Assorted Squares, Pastries & Cookies

Seasonal Fruit Platter
Berries

Freshly Brewed Coffee & Black Tea

PLATTERS

Grilled Marinated Sirloin Steaks

Herb Marinated Chicken Breast

BBQ Sauce Glazed Ribs

Corn on the Cob

Baked Potato Bar
Shredded cheese, sour cream, chives, bacon

Angus Glen Marché Reception

76.75 per person

- Minimum 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

Warm flour tortillas & corn chips with chili seasoned ground beef, Monterey Jack & cheddar cheese, sour cream, bell peppers, jalapeños

Sliders

- **Beef Patties** – Caramelized onions, sautéed mushrooms, shredded cheese
- **Pulled Pork** – Creamy tangy slaw, molasses BBQ sauce
- **Chicken Patties** – Scallion aioli, Monterey Jack cheese

Pizza & Antipasto Station

- Selection of pizzas including pepperoni, Margherita, deluxe, and grilled vegetable
- **Antipasto** — Grilled vegetables, genoa salami, tomato and baby arugula salad, marinated olives

Fish & Chips

Beer-battered haddock with 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

ADDITIONS & UPGRADES:
See available options on page 11

Upgrades & Additions

Priced per person

- **Upgrades**
Swap your standard accompaniments with enhanced options.
- **Additions**
Enhance your meal with extra courses or premium sides.

BREAKFAST & BRUNCH ADDITIONS

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 & pecan butter	4.50
Blueberry Pancakes	4.50
Belgian Waffles Served with maple syrup & fruit preserves	5.50
Smoothie Station Banana chocolate, berry vanilla & blueberry orange	7.75
Omelette Station With live chef station <i>Minimum 75 person required</i>	14.25
Prime Rib Carvery With live chef station <i>Minimum 50 person required</i>	15.25

BBQ LUNCH ADDITIONS

Creamery Coleslaw	4.50
Roasted Potato Salad	5.50
All Beef Hot Dogs	6.50
Pork Souvlaki 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

SOUP

11	
Cream of Mushroom Soup Chives	
Plum Tomato Purée Basil	
Potato Leak Velouté Crispy potato matchsticks	
Roast Cauliflower Soup Garlic herb croutons	
Sweet Potato Red Curry Soup Coconut milk drizzle	
Pasta Fagioli Soup Parmesan cheese	

STARTERS

Shrimp Cocktail Cocktail sauce	12
Antipasto Plate Prosciutto, Genoa salami, melon, grilled vegetables, tomato bocconcini, marinated artichoke heart, marinated olives, focaccia bread	14.25

PALATE CLEANSER

Sorbet Choice of Lemon, Raspberry, Strawberry, Mango	7
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PLATED MEAL UPGRADES.

SALAD

2.50	
Caesar Salad Garlic croutons, Parmesan cheese, creamy dressing	
Baby Arugula Prosciutto crisps, roasted pear, Chianti vinaigrette.	
Tender Spinach & Frisée Bacon lardons, grape tomato, buttermilk dill dressing	
Roma Tomatoes Bocconcini cheese, basil, olive oil & balsamic reduction	

ACCOMPANIMENTS

6	
Buttermilk & Chive Mashed Potatoes	
Roasted Garlic Mashed Potatoes	
Sweet Potato & Yukon Mashed Potatoes	
Seasonal Vegetable Bundle	
Grilled Vegetable Napoleon	
Grilled Asparagus	
Golden Duchess Potato	
Gratin Dauphinoise Potato	

PASTAS & RISOTTO

Penne Arrabbiata	11
Rigatoni a la Vodka Pancetta	11
Cheese Tortellini Herb cream sauce	13
Mushroom Stuffed Ravioli Marinara sauce	15.25
Tomato & Mozzarella Risotto	15.25
Milanese Risotto Saffron, Parmesan & fresh herbs	15.25
Primavera Risotto Seasonal vegetables, Parmesan & fresh herbs	15.25

RISOTTO

10.25	
Fine Herb Risotto	
Woodland Mushroom Risotto	



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



Late Night Stations

Priced per person

- Quantities ordered for each selection must represent at least 50% of total guest attendance.

SMALL EATS

Grilled Cheese	9.75
<i>Add fries available</i>	3.25
Poutine	11
Fresh-cut Angus fries with vegetarian gravy, cheese curds, shredded cheddar, scallions, chipotle aioli & Cajun seasoning	
Sliders	15.25
<ul style="list-style-type: none"> Beef Patties – Caramelized onions, sautéed mushrooms, shredded cheese Pulled Pork – Creamy tangy slaw, molasses BBQ sauce Chicken Patties – Scallion aioli, Jack cheese 	
Hot Dogs	11
All-beef mini franks with shredded cheese, onions, relish, sauerkraut hot peppers, ketchup & mustard	
Tacos & Nachos	13
Warm flour tortillas & corn chips with chili-scented beef, Jack & cheddar cheese, sour cream, bell peppers, jalapeños	
Pizza Station	9.75
Selection of pizzas including pepperoni, Margherita, deluxe, and grilled vegetable	

SWEETS

Deluxe Sweet Table	24
<i>Served with freshly brewed coffee and teas</i>	
Assorted cakes and pies, freshly baked cookies, mini pastries, and a fresh fruit platter	
Ice Cream Sundae	12
Chocolate & vanilla ice cream with berry compote, chocolate chips, caramel sauce, hot fudge, raspberry sauce, sprinkles & fresh whipped cream	
Belgian Waffle Station	12
Fresh whipped cream, berries, bananas foster, maple syrup & caramel sauce	
Chocolate Fountain	16.25
Warm chocolate with fresh whipped cream, cubed fresh fruit, ladyfingers & marshmallows	



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
<i>Unlimited soft drinks, assorted juices, mocktails, bottled water, coffee, tea</i>	

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
Cancellor 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-Rémy XO Brandy, Angostura bitters, simple syrup, orange peel, cherry

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

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



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).
- A multiple entrée surcharge applies:
 - **\$5.00 per guest** for two entrées
 - **\$7.50 per guest** for three entrées
- 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

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

AMANDA SNELL

Special Events Sales Coordinator
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