

2025 HOLIDAY



ANGUS
GLEN
GOLF CLUB



ANGUS GLEN GOLF CLUB PRESENTS

FAIRWAY OF LIGHTS

ANNUAL WINTER LIGHT SHOW

Coming December 2025

Elevate Your Holiday Event with Fairway of Lights

Transform your corporate holiday celebration into a magical experience at Angus Glen's Fairway of Lights. On select dates only, our golf course transforms into a dazzling winter wonderland – perfect for adding a memorable touch to your event.

Guests will enjoy a self-guided stroll through vibrant light displays and festive installations, with live entertainment including carolers, Santa visits, fire performers, children's characters, and more.

Fairway of Lights is only available as an add-on if your event date aligns with scheduled operating nights.

Speak with your Angus Glen representative to check availability and create a holiday celebration that truly shines.



For more information email events@angusglen.com
[ANGUSGLEN.COM/WINTERATANGUS](https://angusglen.com/winteratangus)





Celebrate the Season at Angus Glen

Host an unforgettable holiday party in one of our beautifully decorated event spaces at Angus Glen Golf Club. Whether you're planning a festive corporate gathering, a staff appreciation dinner, or a cozy get-together with family and friends, our holiday packages make planning easy and enjoyable.

Make your holiday celebration truly special—book your event with us today!

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

Festive Brunch Buffet

69 per person

- Minimum 40 guests required
- 90-minute seating

Soup of the Day

Fresh Bread & Rolls

Fresh Fruit Platter

Assorted Pastries

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

Atlantic Smoked Salmon

Red onion, capers

Field Greens

Cherry tomatoes, cucumber, house vinaigrette

New Red Potato Salad

Bacon & Breakfast Sausage

Scrambled Eggs

Buttermilk Pancakes

Maple Syrup

Home Fries

Oven Roasted Turkey

Sage stuffing, pan gravy, cranberry sauce

Mashed Potatoes

Seasonal Vegetables

Assorted Festive Cookies, Squares, Pastries

Freshly Brewed Coffee, Selection of Teas & Assorted Juices

ENHANCEMENT

Additional per person

Pan-Seared Salmon 9
Dill cream sauce

Roast Beef Striploin 11
Pan jus, horseradish

Live Waffle Station 14
Chef-attended live station
Fresh berries, chocolate & caramel sauce, whipped cream

Live Omelette Station 14.25
Chef-attended live station

Minimum 75 person required

Holiday Lunch Buffet

62 per person

- Minimum 40 guests required
- 90-minute seating

Soup of the Day

Assorted Rolls and Flatbread

Creamery butter

Field Greens

Julienne cucumber, cherry tomatoes, red & yellow peppers, mulled cider vinaigrette

Baby Spinach

Sliced mushrooms, onion sprouts, roasted shallot vinaigrette

Romaine Hearts

Parmesan cheese, garlic croutons, creamy Caesar dressing

Oven Roasted Turkey

Sage stuffing, pan gravy, cranberry sauce

Baked Haddock

Lemon dill cream sauce

Roasted New Potatoes

Seasonal Vegetables

Penne Al Forno

Chef's Selection of Festive-Themed Desserts

Cakes, pies, tarts, squares & pastries

Coffee and Tea

Holiday Plated Lunch

3 COURSES

68 per person

4 COURSES

79 per person

- Assorted fresh bread and rolls
- Freshly brewed coffee and teas with dessert

Please choose one option from each section.

SALAD

Field Greens

Julienne Carrot, cucumber, dried cranberries, mulled cider vinaigrette

Romaine Hearts

Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Baby Spinach

Pumpkin Seeds, Pears, Goat Cheese, Shallot Vinaigrette

SOUP

Potato Leek

Roasted Tomato Soup
with Basil Drizzle

DESSERT

Berry French Macaroon Cake

Short Cake Berry Yule Log

Apple Crumble Tart

S'mores Cake

Black and White Mousse Cake

Brownie Cheesecake

Salted Caramel Chocolate Mousse Tower

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Oven Roasted Turkey

Sage stuffing, pan gravy, cranberry sauce

Slow-Cooked Alberta Striploin

Peppercorn sauce

Chicken Supreme

Port wine jus

Pan-Seared Atlantic Salmon

Citrus butter

ADDITIONS & UPGRADES:
See available options on page 5



Upgrades & Additions

Priced per person

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

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 12
Cocktail sauce

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

PASTAS & RISOTTO

Penne Arrabbiata 11

Rigatoni a la Vodka 11
Pancetta

Cheese Tortellini 13
Herb cream sauce

Mushroom Stuffed Ravioli 15.25
Marinara sauce

Tomato & Mozzarella Risotto 15.25

Milanese Risotto 15.25
Saffron, Parmesan & fresh herbs

Primavera Risotto 15.25
Seasonal vegetables, Parmesan & fresh herbs

PALATE CLEANSER

Sorbet 7
Choice of Lemon, Raspberry, Strawberry, Mango

PLATED MEAL UPGRADES.

SALAD

3.25

Harvest Greens
Rosemary-roasted beets, crumbled feta cheese, maple vinaigrette

Artisan Greens
Whipped lemon ricotta, toasted hazelnuts, dried cranberries, white balsamic dressing

Baby Gem Lettuce
Broken Caesar dressing, garlic hummus, charred tomato, Parmesan cheese, crispy chickpeas

Kale Salad
Shaved apples, lemon vinaigrette, Pecorino, pine nuts

Boston Leaf Lettuce
Fresh orange, almonds, Greek yogurt & fresh herb dressing

RISOTTO

10.25

Fine Herb Risotto

Woodland Mushroom Risotto

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

DESSERT

3.25

Candy Cane Crème Brûlée

Flourless Chocolate Cake
Macerated strawberries

Pistachio Raspberry Cheesecake

Berry Brûlée Tart

Buttermilk & Vanilla Panna Cotta



Holiday Dinner Buffet

92 per person

- Minimum 40 guests required
- 90-minute seating

TO START

Fresh Bread & Rolls
Creamery butter, hummus

Soup of the Day

Romaine Hearts
Parmesan cheese, garlic croutons, creamy Caesar dressing

Organic Quinoa Salad

Antipasto Platters
Grilled vegetables, marinated olives, Genoa salami, pickled artichoke hearts

PLATTERS

Oven Roasted Turkey
Traditional stuffing, pan gravy and cranberry sauce

Mushroom & Spinach Risotto

Roasted New Potatoes

Seasonal Vegetables

Pasta Primavera

ENTRÉE

Select one of the following:

Roast Prime Rib of Beef
Red wine jus

Seared Atlantic Salmon
Grilled vegetable salsa

Grilled Chicken Breast
Lemon herb jus

DESSERT

Chef's Selection of Festive-Themed Desserts
Cakes, pies, tarts, squares & pastries

Freshly Brewed Coffee & Black Tea

**ADDITIONS
& UPGRADES:**
*See available
options on page 5*

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



Holiday Plated Dinner

3 COURSES

74 per person

4 COURSES

84 per person

Your selection includes:

- 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 5

SOUP

**Butternut Squash and
Roasted Apple**

Cream of Wild Mushroom

Roast Tomato Soup
Basil Drizzle

Potato Leek

Hearty Minestrone

**New Brunswick Seafood
Chowder**

SALAD

Field Greens
Julienne pears, pomegranate
vinaigrette

Baby Arugula
Dried cranberries, honey-
balsamic vinaigrette

Romaine Hearts
Parmesan cheese, garlic
croutons, creamy Caesar
dressing

Baby Spinach
Candy striped beets, goat
cheese crumble, maple-
sherry vinegar dressing

ENTRÉE

Braised Lamb Shank
Root vegetables, roasted garlic
mashed potatoes

Veal Osso Bucco
Risotto Milanese, buttered beans,
gremolata

Roast Chicken Supreme
Port wine jus, new potatoes, seasonal
vegetables

Oven Roasted Turkey
Sage stuffing, pan gravy, cranberry
preserves

Roast Angus Prime Beef Rib
Yorkshire pudding, new potatoes,
seasonal vegetables

Herb Roasted Striploin Mushroom
sauce, new potatoes, seasonal
vegetables

Pan-Seared Atlantic Salmon Lemon
ginger butter sauce, new potatoes,
seasonal vegetables

DESSERT

Berry French Macaroon Cake

Short Cake Berry Yule Log

**Salted Caramel Chocolate
Mousse Tower**

S'mores Cake

Black and White Mousse Cake

Brownie Cheesecake

Apple Crumble Tart

DUO ENTRÉE*

*Upgrade to a Duo Entrée
additional \$12 per person*

**Grilled Prime Medallion
& Chicken Breast**
French Onion Sauce, New
Potatoes, Seasonal Vegetables

**Herb Crusted Haddock
& New York Steak**
Cabernet Jus, New Potatoes,
Seasonal Vegetables

**Seared Chicken Breast
& Atlantic Salmon**
Leek & dill cream sauce, new
potatoes, seasonal vegetables

** Average total protein portion
is 9–12 oz, depending on the
Duo mix*



Reception Offerings

FOOD STATIONS

- Based on one hour of continuous service

ANTIPASTO 15

Priced per person

- 40 guest minimum

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

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

Chef Selection of Passed Hors d'Oeuvres & Canapés 53

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

House 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.
- Freshly brewed coffee and teas with dessert

SMALL EATS

Grilled Cheese	9.75
Add fries available	3.25
Poutine	11
Fresh-cut Angus fries with vegetarian gravy, cheese curds, shredded cheddar, scallions, chipotle aioli & Cajun seasoning / V	
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, hot peppers, sauerkraut, 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
Served with freshly brewed coffee and teas	
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, 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
- Freshly brewed coffee and teas with dessert

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 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 Liquors & 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, 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	
Priced per bowl	
2 bottles per table	14.25
Unlimited	22

Punch	
Priced per bowl	
Alcoholic Punch	150
Non-Alcoholic Punch	55

Wine

Priced per bottle

RED

East West Cab-Nero, Niagara	39	East West Pinot Grigio, Niagara	39
Inniskillin Pinot Noir, Niagara	39	Inniskillin Riesling, Niagara VQA	40
Angus The Bull Cabernet Sauvignon, Australia	44	Jackson Triggs Reserve Chardonnay, Ontario	45
Argento Malbec, Argentina	44	Jackson Triggs, Reserve Sauvignon Blanc, Ontario	47
Jackson Triggs Reserve Cabernet Sauvignon, Ontario	47	Chancellor Chardonnay, Argentina	51
Perez Cruz Gran Reserva Cabernet Sauvignon, Chile	50	Bocca Della V Pinot Grigio, Italy	56
Masi Valpolicella, Italy	55	Spy Valley Sauvignon Blanc, New Zealand	58
Cancellor Reserva Cabernet Sauvignon, Ontario	58	Kim Crawford Sauvignon Blanc, New Zealand	61
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

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).
- 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

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			

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



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905-887-0090



ANGUSGLEN.COM

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).
- Halal options available. Pricing upon request.
- 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.
- Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with an entrée signifier at each guest's seat prior to dinner service, and must be delivered to Angus Glen a minimum of 24 hours before the event. The same starch selection is required when multiple entrées are offered.
- Room minimums apply
- Events taking place on Statutory Holidays may have additional setup charges. Please inquire with your Angus Glen Golf Club representative.

ROOM RENTAL

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

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.
- Events with 100 guests or less will have single-sided buffets set-ups. Those with 100–220 guests will be double-sided. Groups with over 220 guests will be provided with two double-sided stations.
- Buffet meal prices for children ages 10 & Under are 30% less than adult buffet meals. Please inquire about children's pricing for plated meals.
- 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.

