

# 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





## Outdoor Ceremony Package

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

### CEREMONY FEE

*Based on a lunch or dinner reception to follow*

**\$1,500 – Victoria Terrace / North Marquee Tent**

**\$2,000 – Elgin Terrace / Great Terrace**

Includes:

- One-hour rehearsal space during the week of the wedding  
(additional time \$250/hour)
- House white linens for the signing table
- Set up and tear down of chairs
- Cordless microphone on a stand with speaker

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### CEREMONY-ONLY EVENT FEE







*For ceremonies taking place between 9:00 AM – 2:00 PM*

**\$3,500**

Includes:

- One-hour rehearsal space during the week of the wedding  
(additional time \$250/hour)
  - House white linens for the signing table
  - Set up and tear down of chairs
  - Cordless microphone on a stand with speaker
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## 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.





## Silver Package

**\$141 per person**

*Your selection includes:*

- Choice of hot and cold hors d'oeuvres (based on 4 pieces per guest)
- Standard 6-hour bar package
- Wine service during dinner
- Assorted fresh bread and rolls
- Freshly brewed coffee and teas with dessert

*Please choose one option from each section.*

GF    gluten-free  
V    vegetarian  
VG    vegan

**ADDITIONS  
& UPGRADES:**  
*See available  
options on page 8*

### SALAD

#### **Sweet and Bitter Greens**

Grape tomato, julienned 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

### ENTRÉE

*Served with duchess potatoes,  
sautéed mushrooms, and  
seasonal vegetables*

#### **Lemon Herb-Roasted Chicken**

**Supreme** (9 oz)  
Shallot jus / GF

#### **Dijon & Panko-Crusted Haddock Fillet** (8 oz)

Dill cream sauce / GF

#### **Grilled Atlantic Salmon** (8 oz)

Ginger butter sauce / GF

#### **Pan-Seared Cod Fillet** (8 oz)

Lentil ragout, roast red pepper  
emulsion / GF

#### **Grilled Certified Prime Striploin Steak** (10 oz) Merlot sauce / GF

#### **Grilled Certified Prime**

**Chateaubriand Steak** (10 oz)  
Red peppercorn sauce / GF

### 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

### LATE NIGHT TABLE

**Fresh Sliced Fruit** / GF V

**Assorted Freshly Baked Cookies  
& French Pastries**

**Freshly Brewed Coffee & Tea**



## Gold Package

**\$165 per person**

*Your selection includes:*

- Choice of hot and cold hors d'oeuvres (based on 4 pieces per guest)
- Standard 6-hour bar package
- Wine service during dinner
- Assorted fresh bread and rolls
- Freshly brewed coffee and teas with dessert

*Please choose one option from each section.*

GF    gluten-free  
V    vegetarian  
VG    vegan

**ADDITIONS  
& UPGRADES:**  
*See available  
options on page 8*

### 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

#### Mescun Greens

Red radish, peppers, cherry tomato, fresh herb dressing / GF VG

### SOUP & PASTA

**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

**Rigatoni with Tomato Basil Sauce** / V

**Penne Arrabiata** / V

**Fungi and Ricotta Ravioli in Pesto Cream Sauce** / V

### ENTRÉE

*Served with gratin potatoes, sautéed patty pan squash, and seasonal vegetables*

**Oven Roasted Chicken Supreme (5 oz) & AAA New York Striploin Steak (5 oz)**  
Peppercorn jus / GF

**Garlic Butter Black Tiger Shrimp (2 pcs) & AAA Beef Tenderloin Steak (5 oz)**  
Red wine jus / GF

**Pan-Seared Atlantic Salmon (5 oz) & Oven Roasted Chicken Supreme (5 oz)** Dijon supreme sauce / GF

**Oven Roasted 6oz Lobster Tail (6 oz) & Grilled AAA Beef Medallion Steak (4 oz)**  
Roasted garlic cream emulsion / GF

### LATE NIGHT TABLE

**Fresh Sliced Fruit** / GF V

**Assorted Freshly Baked Cookies & French Pastries**

**Freshly Brewed Coffee & Tea**

### DESSERT

**Grand Marnier Truffle**  
Mango raspberry coulis, seasonal berries

**Red Velvet Cake**  
Vanilla crème anglaise, seasonal berries

**Baileys 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, Belgian chocolate-dipped strawberry, mango blush, Niagara berries

## Alternative Entrées

### Priced per person

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

GF    gluten-free  
V    vegetarian  
VG    vegan

**ADDITIONS  
& UPGRADES:**  
See available  
options on page 8

### VEGETARIAN MEAL

- 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** / GF

**Grilled Polenta with Vegetable Ragout** / GF VG

**Mushroom and Spinach Risotto with Asiago Cheese** / GF

**Roasted Vegetable Phyllo Strudel**  
Charred red pepper emulsion / VG

**Lentil Shepherds Pie**  
Portobello mushroom ragout, tomato jam / GF

**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**

## Bridal Party Lunch Buffet

### Priced per person

- Minimum 10 guests required

### WEDDING DAY LUNCH BUFFET

#### 31.50

**Selection of Fresh Wraps and Sandwiches**

**Seasonal Sliced Fruit Platter** / GF VG

**Fresh Baked Cookies** / V

**Bottled Water & Soft Drinks**

### AFTERNOON TEA

#### 46.50

**Assorted Finger & Pinwheel Sandwiches**

**Spinach and Mushroom Quiches**  
/ V

**Fresh Baked Scones**  
clotted cream, fruit preserves,  
flavoured butters / V

**Mini French Pastries**

**Fresh Fruit Kabobs** / GF VG

**Fresh Baked Shortbread Cookies**  
/ V

**Freshly Brewed Coffee & Teas**





## Upgrades & Additions

Priced per person

GF    gluten-free  
V    vegetarian  
VG    vegan

### PRE-COURSE

<b>Seared Salmon</b> Grilled pineapple salsa, citrus butter sauce / GF	<b>15.25</b>
<b>Penne with Tomato Basil Sauce</b> / V	<b>8.75</b>
<b>Ricotta &amp; Spinach–Stuffed Cannelloni</b> Rosé sauce / V	<b>8.75</b>
<b>Grilled Vegetable and Mozzarella Napoleon</b> Tomato ragout / GF V	<b>9.75</b>
<b>Poached Jumbo Shrimp</b> Cocktail sauce / GF	<b>12</b>
<b>Antipasto Plate</b> Prosciutto, Genoa salami, melon, grilled vegetables, tomato bosconcini, marinated artichoke heart, marinated olives, focaccia bread	<b>14.25</b>

### ACCOMPANIMENTS

<b>Buttermilk and Chive Mashed Potatoes</b> / GF V	<b>5.50</b>
<b>Roasted Garlic Mashed Potatoes</b> / GF V	<b>5.50</b>
<b>Sweet Potato &amp; Yukon Mashed Potatoes</b> / GF V	<b>5.50</b>
<b>Seasonal Vegetable Bundle</b> / GF VG	<b>6.50</b>
<b>Grilled Vegetable Napoleon</b> / GF VG	<b>6.50</b>
<b>Grilled Asparagus</b> / GF VG	<b>6</b>
<b>Fine Herb Risotto</b> / GF V	<b>9.75</b>
<b>Woodland Mushroom Risotto</b> / GF V	<b>9.75</b>
<b>Golden Duchess Potato</b> / V	<b>5.50</b>
<b>Gratin Dauphinoise Potato</b> / GF V	<b>5.50</b>

### PALATE CLEANSER

<b>Sorbet</b> Choice of lemon, raspberry, strawberry, or mango / GF	<b>6.50</b>
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## Reception Offerings

GF    gluten-free  
V    vegetarian  
VG    vegan

### 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 / GF V

#### 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 / GF

#### 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 / 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 423 Old Fashioned Cocktail Sauce / GF

#### Pastry Platter 107

#### Freshly Baked Cookie Platter / V 107

#### Fruit Platter / GF V 185



# Late Night Stations

## Priced per person

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

GF    gluten-free  
V    vegetarian  
VG    vegan

## SMALL EATS

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

## SWEETS

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

## Bar Packages

### Priced per person

- Open bar for 6 continuous 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

### PREMIUM BAR UPGRADE

*Upgrade from the Standard Bar to Premium.*

10

#### 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

<b>Standard Bar – 1 hour</b>	<b>12.50</b>
<b>Premium Bar – 1 hour</b>	<b>16</b>

<b>House Wine Service</b>	<b>19</b>
<b>Deluxe Wine Service</b>	<b>20</b>
<b>Premium Wine Service</b>	<b>21</b>

<b>Sparkling Wine for Toast</b>	<b>10</b>
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<b>Mimosa</b>	<b>11.50</b>
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<b>Non-Alcoholic Drink Package</b>	<b>13</b>
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Unlimited soft drinks, assorted juices, mocktails, bottled water, coffee, tea

#### Natural & Sparkling Water

*Priced per table*

2 bottles per table	<b>14.25</b>
Unlimited	<b>22</b>

#### Punch

*Priced per bowl*

<b>Alcoholic Punch</b>	<b>150</b>
<b>Non-Alcoholic Punch</b>	<b>55</b>



## Wine

Priced per bottle

### RED

<b>East West Cab-Nero</b> , Niagara	<b>39</b>
<b>Inniskillin Pinot Noir</b> , Niagara	<b>39</b>
<b>Angus The Bull Cabernet Sauvignon</b> , Australia	<b>44</b>
<b>Argento Malbec</b> , Argentina	<b>44</b>
<b>Jackson Triggs Reserve Cabernet Sauvignon</b> , Ontario	<b>47</b>
<b>Perez Cruz Gran Reserva Cabernet Sauvignon</b> , Chile	<b>50</b>
<b>Masi Valpolicella</b> , Italy	<b>55</b>
<b>Cancellor Reserva Cabernet Sauvignon</b> , Ontario	<b>58</b>
<b>Oyster Bay Pinot Noir</b> , New Zealand	<b>60</b>

### ROSE & SPARKLING

<b>Gerard Bertrand Cote des Roses Rose</b> , France	<b>50</b>
<b>Chateau Diana Sparkling Moscato</b> , Italy	<b>75</b>

### WHITE

<b>East West Pinot Grigio</b> , Niagara	<b>39</b>
<b>Inniskillin Riesling</b> , Niagara VQA	<b>40</b>
<b>Jackson Triggs Reserve Chardonnay</b> , Ontario	<b>45</b>
<b>Jackson Triggs, Reserve Sauvignon Blanc</b> , Ontario	<b>47</b>
<b>Chancellor Chardonnay</b> , Argentina	<b>51</b>
<b>Bocca Della V Pinot Grigio</b> , Italy	<b>56</b>
<b>Spy Valley Sauvignon Blanc</b> , New Zealand	<b>58</b>
<b>Kim Crawford Sauvignon Blanc</b> , New Zealand	<b>61</b>

#### 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

- \$120 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



## 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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asnell@angusglen.com

### AADILA HAFEJI-ELIAS

Special Events Sales Coordinator  
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