

2026 SPECIAL EVENTS





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

HEALTHY START BREAKFAST

28.50

Scrambled Egg Whites
With sautéed mushrooms, spinach & peppers

Roasted Potatoes
With green onion

Multigrain Sliced Bread

Seasonal Fresh Fruit

Assorted Juices
Apple & orange

CONTINENTAL

28.50

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

36.50

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 honey

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

Individual Yogurts

Assorted Juices
Apple & orange

HEALTHY START CONTINENTAL

28.50

Banana Flax Seed Bread
Low fat, house-baked

House-Made Granola

Individual Low-Fat Yogurts

Seasonal Fresh Fruit

Assorted Juices
Apple & orange

ADDITIONS & UPGRADES:
See available options on page 11

Brunch Buffet

67 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

58.50 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

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

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

60.50 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



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 38.75

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 43.50

**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 49

**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 57.75
Pommery jus

Atlantic Salmon 63
Herb-marinated with citrus
chive vinaigrette

Roast Pork Loin 63
Roast apple jus

**Grilled Prime New York
Striploin Steak (10 oz)** 68.25
Red wine reduction

**Atlantic Salmon & Roast
Chicken Breast** 70.50
Leek supreme sauce

**Grilled New York Striploin
Steak (5 oz) & Atlantic
Salmon (5 oz)** 74.75
Lemon butter sauce

**Herb Marinated Tenderloin
Steak & Chicken Breast** 76.75
Cracked pepper jus



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 35.25

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 41

**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 60.25

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**

18TH GREEN BBQ 63.75

**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

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 63
Pommery jus

Atlantic Salmon 68.25
Herb-marinated with citrus chive vinaigrette

Roast Pork Loin 68.25
Roast Apple Jus

Grilled Prime New York Striploin Steak (10 oz) 73.50
Red wine reduction

Braised Beef Short Ribs 75.75
Natural Reduction

Herb Crusted Haddock 82
Roast Tomato Salsa

Rosemary & Garlic Marinated Rack of Lamb 83
Balsamic Mint Jus

Atlantic Salmon & Roast Chicken Breast 76.75
Leek Supreme Sauce

Grilled New York Striploin Steak (5 oz) & **Atlantic Salmon** (5 oz) 80
Lemon Butter Sauce

Herb Marinated Tenderloin Steak & Chicken Breast 82
Cracked Pepper Jus

Grilled Prime Beef Medallion (6 oz) & **Seared Atlantic Salmon** (6 oz) 82
Creamy Garlic Sauce

Queen's Plate Dinner Buffet

101 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

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



Alternative Entrées

Priced per person

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

VEGETARIAN MEAL

46.75

- 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 Shepherd's 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

32

- 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

71.75 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

80.75 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 10.50
Poached eggs, peameal bacon, english muffin, hollandaise sauce

Eggs Florentine 9.50
With sautéed spinach & Mornay sauce

Angus Breakfast Sandwich 8.50

Cinnamon French Toast 5
Niagara berries, icing sugar, chocolate sauce, Angus honey & pecan butter

Blueberry Pancakes 5

Belgian Waffles 6
Served with maple syrup & fruit preserves

Smoothie Station 8.50
Banana chocolate, berry vanilla & blueberry orange

Omelette Station 15
With live chef station
Minimum 75 person required

Prime Rib Carvery 17.25
With live chef station
Minimum 50 person required

BBQ LUNCH ADDITIONS

Creamery Coleslaw 4.75

Roasted Potato Salad 6

All Beef Hot Dogs 7

Pork Souvlaki 10.25
Tzatziki Sauce

Sirloin Steak Sandwich 13.75

Scallop & Shrimp Skewers 10.25

Fresh Cut Fries 7

Corn on the Cob 4.75

Assorted Pastries & Squares 6

Fresh Baked Cookies 3.50

SANDWICH LUNCH ADDITIONS

Soup of the Day 7

Fresh Sliced Fruit 7

Seasonal Selection of Whole Fruit 4.75

Selection of Potato Chips 4.75

Granola Bars 4.75

PLATED MEAL ADDITIONS

SOUP

Cream of Mushroom Soup 11.75
Chives

Plum Tomato Purée 11.75
Basil

Potato Leak Velouté 11.75
Crispy potato matchsticks

Roast Cauliflower Soup 11.75
Garlic herb croutons

Sweet Potato Red Curry Soup 11.75
Coconut milk drizzle

Pasta Fagioli Soup 11.75
Parmesan cheese

STARTERS

Shrimp Cocktail 12.75
Cocktail sauce

Antipasto Plate 15
Prosciutto, Genoa salami, melon, grilled vegetables, tomato bocconcini, marinated artichoke heart, marinated olives, focaccia bread

PALATE CLEANSER

Sorbet 7
Choice of Lemon, Raspberry, Strawberry, Mango

PASTAS & RISOTTO

Penne Arrabbiata 11.75

Rigatoni a la Vodka 11.75
Pancetta

Cheese Tortellini 13.75
Herb cream sauce

Mushroom Stuffed Ravioli 16.25
Marinara sauce

Tomato & Mozzarella Risotto 16.25

Milanese Risotto 16.25
Saffron, Parmesan & fresh herbs

Primavera Risotto 16.25
Seasonal vegetables, Parmesan & fresh herbs

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

Baby Greens with Roast Beets
Goat cheese crumble, pumpkin seeds, sherry vinaigrette

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

RISOTTO

10.25

Fine Herb Risotto

Woodland Mushroom Risotto



Reception Offerings

FOOD STATIONS

ANTIPASTO 15.75

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 18

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 17

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 122

SUSHI 7

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 55.75

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 320.25

Vegetable Crudité 263.75

Mediterranean Dip & Spreads 250

Hummus & Grilled Pita 213.25

Cocktail Sandwiches 325.50

Smoked Atlantic Salmon 413.75

Shrimp Cocktail 444.25 Old Fashioned Cocktail Sauce

Pastry Platter 112.50

Freshly Baked Cookie Platter 112.50

Fruit Platter 191.25



Late Night Stations

Priced per person

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

SMALL EATS

Grilled Cheese 10.25
Add fries available 3.50

Poutine 11.75
Fresh-cut Angus fries with vegetarian gravy, cheese curds, shredded cheddar, scallions, chipotle aioli & Cajun seasoning

- Sliders** 16.25
- Beef Patties** – Caramelized onions, sautéed mushrooms, shredded cheese
 - Pulled Pork** – Creamy tangy slaw, molasses BBQ sauce
 - Chicken Patties** – Scallion aioli, Jack cheese

Hot Dogs 11.75
All-beef mini franks with shredded cheese, onions, relish, hot peppers, sauerkraut, ketchup & mustard

Tacos & Nachos 13.75
Warm flour tortillas & corn chips with chili-scented beef, Jack & cheddar cheese, sour cream, bell peppers, jalapeños

Pizza Station 10.25
Selection of pizzas including pepperoni, Margherita, deluxe, and grilled vegetable

SWEETS

Deluxe Sweet Table 25.25
Served with freshly brewed coffee and teas

Assorted cakes and pies, freshly baked cookies, mini pastries, and a fresh fruit platter

Ice Cream Sundae 12.75
Chocolate & vanilla ice cream with berry compote, chocolate chips, caramel sauce, hot fudge, raspberry sauce, sprinkles & fresh whipped cream

Belgian Waffle Station 12.75
Fresh whipped cream, berries, bananas foster, maple syrup & caramel sauce

Chocolate Fountain 17.25
Warm chocolate with fresh whipped cream, cubed fresh fruit, ladyfingers & marshmallows

Bar Packages

Priced per person

- Open bar for 6 continuous hours

STANDARD BAR.

60

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

70

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	14.50
Premium Bar – 1 hour	18

House Wine Service	21
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Deluxe Wine Service	22
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Premium Wine Service	23
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Sparkling Wine for Toast	11
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Mimosa	12
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Non-Alcoholic Drink Package	14.50
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Unlimited soft drinks, assorted juices, mocktails, bottled water, coffee, tea

Natural & Sparkling Water

Priced per table

2 bottles per table	16
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Unlimited	24
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Punch

Priced per bowl

Alcoholic Punch	165
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Non-Alcoholic Punch	60
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Consumption Bar

Priced per drink

- Drinks to be applied to the host's tab

Premium House Mixed Drinks
8.25

Deluxe House Mixed Drinks
9

Cocktails
INDIVIDUALLY PRICED

Premium & Deluxe Liqueurs
VARIED BY SELECTION

Domestic Beer
8.50

Premium & Imported Beer
8 - 9

House Wine
10.75

Wine

Priced per bottle

RED

East West Cab-Nero, Niagara	43
Inniskillin Pinot Noir, Niagara	43
Angus The Bull Cabernet Sauvignon, Australia	48
Argento Malbec, Argentina	48
Jackson Triggs Reserve Merlot, Ontario	49
Jackson Triggs Reserve Cabernet Sauvignon, Ontario	52
Perez Cruz Gran Reserva Cabernet Sauvignon, Chile	55
Kingston Estate Shiraz, Australia	61
Masi Valpolicella, Italy	60
Canciller Reserva Cabernet Sauvignon, Ontario	63
Oyster Bay Pinot Noir, New Zealand	68

ROSE & SPARKLING

Saintly The Good Rose, VGA, Ontario	48
Gerard Bertrand Cote des Roses Rose, 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
Chancellor Chardonnay, Argentina	55
Cantine Salvalai Pinot Grigio, Italy	60
Bocca Della V Pinot Grigio, Italy	61
Spy Valley Sauvignon Blanc, New Zealand	63
Kim Crawford Sauvignon Blanc, New Zealand	66

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 10.75

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 9.25

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 9.25

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 2026** (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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