

2026 WEDDING





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
(Buffet menus excluded)



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

\$2,000 – Victoria Terrace / North Marquee Tent

\$2,500 – 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

CEREMONY-ONLY EVENT FEE




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

\$4,000

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
-

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

\$147 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

\$172 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



Wedding Buffet Package

\$186 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
- Freshly brewed coffee and teas with dessert

GF gluten-free
V vegetarian
VG vegan

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

SALADS & STARTERS

Fresh Bread & Rolls

**Roasted Green Asparagus, Avocado,
Cherry Tomato and Bocconcini Salad**
/ GF

Peach and Quinoa Salad
Red grapefruit emulsion

Marinated Trio of Mushrooms / GF

Build-Your-Own Mini Salads
Assorted Toppings and Dressings

Charcuterie Board
Chutneys, tapenades

International Cheese Board
Relishes, crackers

Smoked Salmon
Capers, lemon, cream cheese

SIDES

**Roasted Herb Fingerling & Purple
Mini Potatoes**

**Olive Oil-Tossed Bouquetière of
Vegetables**

CARVERY STATION

Chef-Attended

Roasted Canadian Beef Tenderloin
Bearnaise and Peppercorn Sauce /
GF

HOT ENTRÉES

Roast Cornish Hen
Ontario-braised apples, pan jus / GF

Pan-Seared Atlantic Cod
Lentil ragout, saffron-garlic cream
sauce / GF

**Spinach and Ricotta Ravioli with
Alfredo Sauce**

Pad Thai Noodles

DESSERT

Assorted Cheesecake Pops

Mini Cups Cakes

**Belgian Chocolate-Dipped
Strawberries** / GF

Parfaits & Mousse Shooters

Seasonal & Tropical Fruit Platter

Freshly Brewed Coffee & Tea

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

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

Bridal Party Lunch Buffet

Priced per person

- Minimum 10 guests required

WEDDING DAY LUNCH BUFFET

34

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter / GF VG

Fresh Baked Cookies / V

Bottled Water & Soft Drinks

AFTERNOON TEA

49.50

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

Seared Salmon Grilled pineapple salsa, citrus butter sauce / GF	16.25
Penne with Tomato Basil Sauce / V	9.25
Ricotta & Spinach–Stuffed Cannelloni Rosé sauce / V	9.25
Grilled Vegetable and Mozzarella Napoleon Tomato ragout / GF V	10.25
Poached Jumbo Shrimp Cocktail sauce / GF	12.75
Antipasto Plate Prosciutto, Genoa salami, melon, grilled vegetables, tomato boconcini, marinated artichoke heart, marinated olives, focaccia bread	13.75

ACCOMPANIMENTS

Buttermilk and Chive Mashed Potatoes / GF V	6
Roasted Garlic Mashed Potatoes / GF V	6
Sweet Potato & Yukon Mashed Potatoes / GF V	6
Seasonal Vegetable Bundle / GF VG	6
Grilled Vegetable Napoleon / GF VG	6
Grilled Asparagus / GF VG	6
Fine Herb Risotto / GF V	10.25
Woodland Mushroom Risotto / GF V	10.25
Golden Duchess Potato / V	6
Gratin Dauphinoise Potato / GF V	6

PALATE CLEANSER

Sorbet Choice of lemon, raspberry, strawberry, or mango / GF	7
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Reception Offerings

GF gluten-free
V vegetarian
VG vegan

FOOD STATIONS

ANTIPASTO 16.75

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 / GF V

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 / GF

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

Chef Selection of Passed Hors d'oeuvres & Canapés 55.75

RECEPTION PLATTERS

Price per platter

One platter serves approximately 40 guests

Traditional Cheese Platter 320.25 / V

Vegetable Crudité / GF V 263.75

Mediterranean Dip & Spreads / V 250

Hummus & Grilled Pita / V 213.25

Cocktail Sandwiches 325.25

House Smoked Atlantic Salmon / GF 413.75

Shrimp Cocktail 444.25 Old Fashioned Cocktail Sauce / GF

Pastry Platter 112.50

Freshly Baked Cookie Platter / V 112.50

Fruit Platter / GF V 191.25



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

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 / V	
Sliders	16.25
<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	11.75
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 / GF	
Belgian Waffle Station	12.75
Fresh whipped cream, berries, bananas foster, maple syrup & caramel sauce / V	
Chocolate Fountain	17.25
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

Standard Bar – 1 hour	14.50
Premium Bar – 1 hour	18

House Wine Service	21
Deluxe Wine Service	22
Premium Wine Service	23

Sparkling Wine for Toast	11
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Mimosa	12
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Non-Alcoholic Drink Package	14.50
Unlimited soft drinks, assorted juices, mocktails, bottled water, coffee, tea	

Natural & Sparkling Water	
Priced per table	
2 bottles per table	16
Unlimited	24

Punch	
Priced per bowl	
Alcoholic Punch	165
Non-Alcoholic Punch	60

Wine

Priced per bottle

RED

East West Cab-Nero , Niagara	43	East West Pinot Grigio , Niagara	43
Inniskillin Pinot Noir , Niagara	43	Inniskillin Riesling , Niagara VQA	44
Angus The Bull Cabernet Sauvignon , Australia	48	Jackson Triggs Reserve Chardonnay , Ontario	49
Argento Malbec , Argentina	48	Jackson Triggs, Reserve Sauvignon Blanc , Ontario	52
Jackson Triggs Reserve Merlot , Ontario	49	Chancellor Chardonnay , Argentina	55
Jackson Triggs Reserve Cabernet Sauvignon , Ontario	52	Cantine Salvalai Pinot Grigio , Italy	60
Perez Cruz Gran Reserva Cabernet Sauvignon , Chile	55	Bocca Della V Pinot Grigio , Italy	61
Kingston Estate Shiraz , Australia	61	Spy Valley Sauvignon Blanc , New Zealand	63
Masi Valpolicella , Italy	60	Kim Crawford Sauvignon Blanc , New Zealand	66
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

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
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

Cocktail Stations

Priced per drink · \$140 setup fee applies per station
Choice of 3 out of 5 options

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



Wine

Priced per bottle · Pricing and selection may be subject to change

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 Merlot, Ontario 45

Jackson Triggs Reserve Cabernet Sauvignon, Ontario 47

Perez Cruz Gran Reserva Cabernet Sauvignon, Chile 50

Masi Valpolicella, Italy 55

Canciller Reserva Cabernet Sauvignon, Ontario 57

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 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

Kim Crawford Sauvignon Blanc, New Zealand 61

Spy Valley Sauvignon Blanc, New Zealand 63

WINE SERVICE

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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 Wedding Packages.
- **Statutory Holiday events** may incur additional setup charges—please inquire.
- **Cake cutting fee:** \$1.50 per person if service is required after 9:00 PM. 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.

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

