

2026

# CELEBRATION OF LIFE



# Host a celebration of life event at Angus Glen

Whether you're hosting an intimate remembrance or a larger gathering, our team is here to help you create a meaningful and heartfelt Celebration of Life. From thoughtfully curated menus crafted by our culinary team to the serene ambiance of our elegant clubhouse and surrounding natural landscape, Angus Glen provides a comforting setting to honour your loved one with grace and care.

Our dedicated event specialists will guide you through every detail, offering compassionate support and personalized service throughout the planning process. With flexible event spaces, customized catering options, and a focus on creating a seamless experience, we ensure every gathering is handled with the utmost sensitivity and respect.

Let us support you in creating a beautiful tribute. Contact us today to begin planning.

## YOUR EVENT EXPERIENCE INCLUDES:

- Chiavari chairs
- Bengaline linen with a choice of 6 colours
- White napkins
- Stainless steel flatware
- White porcelain dinnerware
- Glassware
- Self-serve coat check
- Complimentary parking



## 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.

# 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.

# 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	—



## Celebration of Life Package

### Priced per person

Minimum 50 guests required

Freshly brewed coffee and teas included

Complimentary Audio & Videp Components

### Complimentary Audio & Video Components:

In-room presentation screens for looping images

Use of a microphone

HDMI Hook-up for external devices.

### CLASSIC SELECTION

33.50

#### Selection of Fresh Wraps & Sandwiches

Black forest ham, deli turkey, roast vegetables, tuna salad, egg salad

#### Traditional Cheese Platter

Selection of imported & domestic cheese / V

#### Fresh Sliced Fruit

An array of seasonal sliced fruit / VG

#### Fresh Baked Cookies

Assorted cookies: oatmeal & raisin, white chocolate macadamia, chocolate chip, double chocolate

### PUB SELECTION

40.75

#### Bruschetta Trio

Marinated roma tomatoes, roasted woodland mushrooms with balsamic glaze, artichoke with lemon & mint, served with toasted baguette crostini & grilled pita points / V

#### Pizza Station

Margherita, pepperoni, grilled vegetables

#### Beef Sliders

Beef patties, sautéed onions, chipotle mayo

#### Fresh Sliced Fruit

An array of seasonal sliced fruit / VG

#### Fresh Baked Cookies

Assorted cookies: oatmeal & raisin, white chocolate macadamia, chocolate chip, double chocolate

GF	gluten-free
V	vegetarian
VG	vegan

# Reception Offerings

Set the tone for your event with our curated reception selections—perfect for welcoming guests and creating a lively, social atmosphere.

Choose from elegant passed canapés, beautifully presented reception platters, and interactive food stations designed to suit any style of gathering.

Whether you're hosting a cocktail reception or enhancing a pre-dinner experience, our culinary team will help you create a memorable start with fresh flavours, thoughtful presentation, and seamless service.

GF	gluten-free
V	vegetarian
VG	vegan

## FOOD STATIONS

### Priced per person

Based on one hour of continuous service

#### Oyster Bar 17 *Min. 40 guests required*

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

#### Antipasto 16.75 *Min. 40 guests required*

Prosciutto, Genoa salami, melon, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts, served with focaccia bread

#### Chef-attended Risotto Station 18 *Min. 40 guests required*

Creamy arborio rice simmered in rich vegetable stock with woodland mushrooms, Parmesan cheese & fresh herbs / GF V

#### Sushi 7 *100 piece minimum* PER PIECE

Selection of fish & vegetable sushi, served with wasabi, pickled ginger & soy

## RECEPTION PLATTERS

### Priced per platter

One platter serves approximately 40 guests

#### Traditional Cheese Platter / V 320.25

#### Vegetable Crudité / GF V 263.75

#### Mediterranean Dip & Spreads / V 250

#### Hummus & Grilled Pita 213.25

#### Cocktail Sandwiches 325.25

#### Smoked Atlantic Salmon / GF 413.75

#### Shrimp Cocktail 444.25 Old fashioned cocktail sauce / GF

#### Pastry Platter 112.50

#### Freshly Baked Cookie Platter 112.50

#### Fruit Platter / GF VG 195.50

## CANAPÉS

### Priced per dozen

#### A Selection of Passed Hors d'oeuvres and Canapés 55.75

## 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

<b>East West Cab-Nero</b> , Niagara	44
<b>Cancellor Malbec</b> , Ontario	49
<b>Bocca Della V Merlot</b> , Australia	49
<b>Perez Cruz Gran Reserva Cabernet Sauvignon</b> , Chile	56
<b>Oyster Bay Pinot Noir</b> , New Zealand	58
<b>Masi Valpolicella</b> , Italy	60
<b>Cancellor Reserva Cabernet Sauvignon</b> , Ontario	60

### WHITE

<b>East West Pinot Grigio</b> , Niagara	44
<b>Jackson Triggs Reserve Chardonnay</b> , Ontario	46
<b>Chancellor Chardonnay</b> , Argentina	55
<b>Bocca Pinot Grigio</b> , Italy	58
<b>Kim Crawford Sauvignon Blanc</b> , New Zealand	58
<b>Cantine Salvalai Pinot Grigio</b> , Italy	59
<b>Swartland Sauvignon Blanc</b> , New Zealand	60

### ROSÉ & SPARKLING

<b>Spumante Bambino</b> , Ontario	44
<b>Gérard Bertrand Côte des Roses Rosé</b> , France	51
<b>Ruffino Prosecco</b> , Italy	60

### 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 featured cocktails

**GIN & SPRITZ** 12    **MIMOSA** 12    **CAESAR** 10.75

**Aperol Spritz**  
Aperol, sparkling wine, soda water, orange slice

**Wine Spritzer**  
Red or white wine, soda water, lime & berries

**Ruby Gin Fizz**  
Gin, grapefruit juice, soda water

**Pineapple Gin & Tonic**  
Gin, pineapple juice, tonic water, mint

**TEQUILA** 12

**Tequila Sunrise**  
Tequila, pomegranate syrup, orange juice

**Ranch Water**  
Tequila, soda water, lime wedge, salt rimmer

**The Paloma**  
Tequila, grapefruit juice, simple syrup, soda water, salt rimmer

**Classic Mimosa**  
Sparkling wine, orange juice, ginger ale

**Cranberry Mimosa**  
Sparkling wine, cranberry juice, orange juice

**Mermaid Mimosa**  
Sparkling wine, blue curacao, pineapple juice

**Grapefruit Mimosa**  
Sparkling wine, grapefruit juice, ginger ale

**Pineapple Sunrise Mimosa**  
Sparkling wine, pineapple juice, pomegranate syrup

**Blue Mimosa**  
sparkling wine, blue curacao syrup

**Classic Caesar**  
Vodka, clamato juice, tabasco, worcestershire, spicy beans, olives

**Smoky Caesar**  
Whisky, clamato juice, tabasco, worcestershire, spicy beans, olives

**Picante**  
Tequila, clamato juice, habanero tabasco, worcestershire, spicy beans, olives

**Jamaican Jerk**  
Spiced rum, jerk sauce, clamato juice, spicy beans, pineapple slice

# Bar Packages

## Priced per person

Open bar for 6 hours  
continuous service

### 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, Juice, Perrier & Mocktails

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### PREMIUM BAR

70

*Includes everything in the Standard Bar, plus:*

#### Sparkling Wine Toast

#### Premium & Imported Bottled Beer

Stella Artois, Corona, Michelob Ultra, Alexander Keith's

#### Coolers

Pure Drive Lemon-Lime, Brickworks Cider

#### Premium Liquors & Back Bar

Bacardi White Rum, Ketel One, Tanqueray Gin, Crown Royal Rye, 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

#### Liqueurs

Amaretto Disaronno, Aperol, Baileys Irish Cream, Campari, Cointreau, Frangelico, Grand Marnier, Malibu Coconut Rum, Peach Schnapps, Hypnotiq Liqueur, McGuinness Blue Curacao, McGuinness Melon, McGuinness Crème de Cacao, McGuinness Triple Sec, Soho Lychee Liqueur

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### 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

Mimosa 12

Non-Alcoholic Drink Package 16.50

#### Package

Unlimited soft drinks, assorted juices, mocktails, bottled water, coffee, tea

#### Natural & Sparkling Water

*Priced per bowl*

2 bottles per table 16

Unlimited 24

#### Punch

*Priced per bowl*

Alcoholic Punch 200

Non-Alcoholic Punch 60



## 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 AGCO guidelines. Angus Glen strictly follows all Ontario Liquor License 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**

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