

# 2026 HOLIDAY

 **ANGUS GLEN**  
GOLF CLUB



# Celebrate the Season at Angus Glen

Host an unforgettable holiday celebration in one of our beautifully decorated event spaces at Angus Glen Golf Club. Whether you're planning a festive corporate party, a staff appreciation dinner, or an intimate gathering with family and friends, our curated holiday packages make planning seamless and stress-free.

Our experienced events team will guide you every step of the way—from selecting the perfect space and room layout to curating exceptional food and beverage experiences tailored to your group. With elegant surroundings, elevated cuisine, and a reputation for exceptional service, your holiday event will be as effortless as it is memorable.

Let us help you create a celebration to remember. Contact us today to start planning your holiday party!

## YOUR HOLIDAY EXPERIENCE INCLUDES:

- Chiavari chairs
- Bengaline linen with a choice of 6 colours
- White napkins
- Stainless steel flatware
- White porcelain dinnerware
- Glassware
- Table numbers
- 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.

ANGUS GLEN GOLF CLUB PRESENTS  
**FAIRWAY OF LIGHTS**

Elevate Your Holiday Event with the  
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](mailto:events@angusglen.com)









[ANGUSGLEN.COM/WINTERATANGUS](http://ANGUSGLEN.COM/WINTERATANGUS)



## 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
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			

## 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	—

\*Minimum guest count required. Please inquire for details.

# Festive Brunch Buffet

72.50 per person

Minimum 40 guests require

Maximum 90 min service

## 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 preserves

## Mashed Potatoes

## Seasonal Vegetables

## Assorted Festive Cookies, Squares, Pastries

## Freshly Brewed Coffee, Selection of Teas & Assorted Juices

# Holiday Lunch

## HOLIDAY LUNCH BUFFET

65.25 per person

Minimum 40 guests require

Maximum 90 min service

## 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

Tomato sauce

## Chef's Selection of Festive Desserts

Cakes, pies, tarts, squares & pastries

## Freshly Brewed Coffee, Selection of Teas

## HOLIDAY PLATED LUNCH

71.50 per person for 3 Courses

83 per person for 3 Courses

Assorted fresh bread and rolls

Freshly brewed coffee and teas with dessert

Please choose one option from each section.

## SALAD

### Field Greens

Julienne carrots, cucumber, dried cranberries, mulled cider vinaigrette

### Romaine Hearts

Parmesan cheese, garlic croutons, creamy Caesar dressing

### Baby Spinach

Pumpkin seeds, pears, goat cheese, shallot vinaigrette

## SOUP

### Potato Leek Soup

Roasted Tomato Soup  
Basil drizzle

## ADDITIONS & UPGRADES

See available options on page 6

## ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

### Oven-roasted Turkey

Sage stuffing, pan gravy, cranberry preserves

### Slow-cooked Alberta Striploin

Peppercorn sauce

### Chicken Supreme

Port wine jus

### Panseared Atlanta Salmon

Citrus butter

## SWEET

### Berry French Macaron Cake

### Berry Shortcake Yule Log

### Salted Caramel Chocolate Mousse Tower

### S'mores Layer Cake

### Black & White Chocolate Mousse Cake

### Apple Crumble Tart

### Brownie Cheesecake

# 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

**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, Mango, Raspberry, Strawberry

### 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** 3.50

**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

**ACCOMPANIMENTS** 6.50

**Buttermilk & Chive Mashed Potatoes**

**Roasted Garlic Mashed Potatoes**

**Sweet Potato & Yukon Mashed Potatoes**

**Seasonal Vegetable Bundle**

**Grilled Vegetable Nepoleon**

**Grilled Asparagus**

**Golden Duchess Potato**

**Gratin Dauphinoise Potato**

**RISOTTO** 11

**Fine Herb Risotto**

**Woodland Mushroom Risotto**

**DESSERT** 3.50

**Candy Cane Crème Brûlée**

**Flourless Chocolate Cake**  
Macerated strawberries

**Pistachio Raspberry Cheesecake**

**Berry Brûlée Tart**

**Buttermilk & Vanilla Panna Cotta**

## Holiday Dinner Buffet

96.75 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

### 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

### PLATTERS

**Oven-Roasted Turkey**  
Traditional stuffing, pan gravy, and cranberry

### Mushroom & Spinach Risotto

### Roasted New Potatoes

### Seasonal Vegetables

### Pasta Primavera

### DESSERT

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

**Freshly Brewed Coffee & Black Teas**

## Angus Glen Marché Reception

81 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

Caramelized onions, sautéed mushrooms, shredded cheese

#### Pulled Pork

Creamy tangy slaw, molasses BBQ sauce

#### Chicken

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 6

# Holiday Plated Dinner

**77.75 per person for 3 Courses**  
**88.25 per person for 4 Courses**

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

*Please choose one option from  
each section.*

## 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

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## SOUP

**Butternut Squash and  
Roasted Apple**

**Cream of Wild  
Mushroom**

**Roasted Tomato Soup**  
Basil Drizzle

**Potato Leek**

**Hearty Minestrone**

**New Brunswick  
Seafood Chowder**

## 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

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## SWEET

**Berry French Macaron Cake**

**Berry Shortcake Yule Log**

**Salted Caramel Chocolate  
Mousse Tower**

**S'mores Layer Cake**

**Black & White Chocolate  
Mousse Cake**

**Apple Crumble Tart**

**DUO ENTRÉE\***  
*Upgrade to a Duo  
Entrée additional  
\$12.75 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*

### ADDITIONS & UPGRADES

See available  
options on page 6

# 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 191.25

## CANAPÉS

### Priced per dozen

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

# Late Night Stations

## Priced per person

Keep the celebration going with our curated Late Night Stations—perfect for satisfying guests and ending the evening on a high note.

Each selected item must be ordered for a minimum of 50% of your total guest count.

## SMALL EATS

**Grilled Cheese** 10.25  
Classic grilled cheese sandwiches

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**  
Caramelized onions, sautéed mushrooms, shredded cheese

**Pulled Pork**  
Creamy tangy slaw, molasses BBQ sauce

**Chicken**  
Scallion aioli, Jack cheese

**Hot Dogs** 11.75  
All-beef mini franks with shredded cheese, onions, relish, hot peppers, sauerkraut, ketchup, and 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  
Chef's selection of pizzas including pepperoni, Margherita, deluxe, and grilled vegetable

## SWEETS

**Deluxe Sweets Table** 25.25  
Assorted cakes and pies, freshly baked cookies, mini pastries, and a seasonal fresh fruit platter

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

**Belgian Waffle Station** 12.75  
Fresh waffles with fresh whipped cream, seasonal berries, maple syrup, and caramel sauce

**Chocolate Fountain** 17.25  
Warm flowing chocolate with fresh whipped cream, cubed seasonal fruit, ladyfingers, and marshmallows

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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

<b>East West Cab-Nero</b> , Niagara	44
<b>Cancellor Malbec</b> , Ontario	49
<b>Bocca Dela 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

**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

**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

# 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 14.50**

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 (after 9 PM): \$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**

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  
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[ANGUSGLEN.COM](http://ANGUSGLEN.COM)