

# 2026 SPECIAL EVENTS



# Host an event to remember at Angus Glen

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!

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## YOUR EVENT 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.

# 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	—

# Breakfast

## Priced per person

Minimum 10 guests required for **Continental Breakfast**

Minimum 30 guests required for **Healthy Start Breakfast** and **Full Breakfast**

Served with freshly brewed coffee and teas

## THE FULL BREAKFAST

**36.50**

### Scrambled Egg with Chives

### Smoked Bacon & Turkey Breakfast Sausage

### Home Fries

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

## 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

## 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



# Brunch Buffet

**67 per person**

Minimum 40 guests required

Available until 3:00 PM

## COLD SELECTION

### 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

## ADDITIONS & UPGRADES

See available options on page 9

# Hot Lunch Table

**58.50** priced 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

## 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**

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## 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**

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## 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**

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## 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**

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### ADDITIONS & UPGRADES

See available options on page 9



## Classic Angus Executive Lunch

**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**

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### PLATTERS

**Assorted Bread**  
Dinner rolls & flatbread with creamery butter

**Mixed Greens Salad**  
House vinaigrette

**Village Salad**  
Greek vinaigrette

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### SWEETS

**Assorted Squares & Cookies**

**Berry Parfait**

**Sliced Fresh Fruit**

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# 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

## 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

## 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

## 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



# Plated Lunch

## Priced 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

## ADDITIONS & UPGRADES

See available options on page 9

# BBQ Lunch Buffet

## Priced per person

Minimum 10 guests required

Minimum 50 guests required for Chef-attended BBQ Station

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

## 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

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## 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

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## HOLE-IN-ONE

60.25

### Grilled Flatiron Steak (6 oz) Tandoori Chicken

### 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

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## 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

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### ADDITIONS & UPGRADES

See available options on page 9



# 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.



## 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 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

### ADDITIONS & UPGRADES

See available options on page 9

# 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

## 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

## 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

# 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** Poached eggs, peameal bacon, english muffin, hollandaise sauce **10.50**

**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** Banana 8.50  
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

**Roast Cauliflower Soup** 11.75  
Garlic herb croutons

**PALATE CLEANSER**  
**Sorbet** 7  
Choice of Lemon, Raspberry, Strawberry, Mango

### PASTAS & RISOTTO

**Penne Arrabbiata** 16.25

**Rigatoni a la Vodka** 16.25  
Pancetta

**Cheese Tortellini** 16.25  
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**

# Alternative Entrées

Priced per person

## 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 Shepherds 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

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## 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.*

### TO START

Mini Caesar Salad

Vegetable Sticks and Dip

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### ENTRÉE

Chicken Fingers with Fries

Macaroni and Cheese

Spaghetti and Tomato Sauce  
Parmesan cheese

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### DESSERT

Vanilla Ice Cream  
Chocolate syrup

Berry Parfait

Sliced Fruit with Honey Yogurt  
Dip

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#### ADDITIONS & UPGRADES

See available options on page 9



## Gordon's Signature Backyard BBQ

**80.75 per person**

Minimum 50 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

**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 10

# 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.

## 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

GF gluten-free  
V vegetarian  
VG vegan

# 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 Beef** 16.25  
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

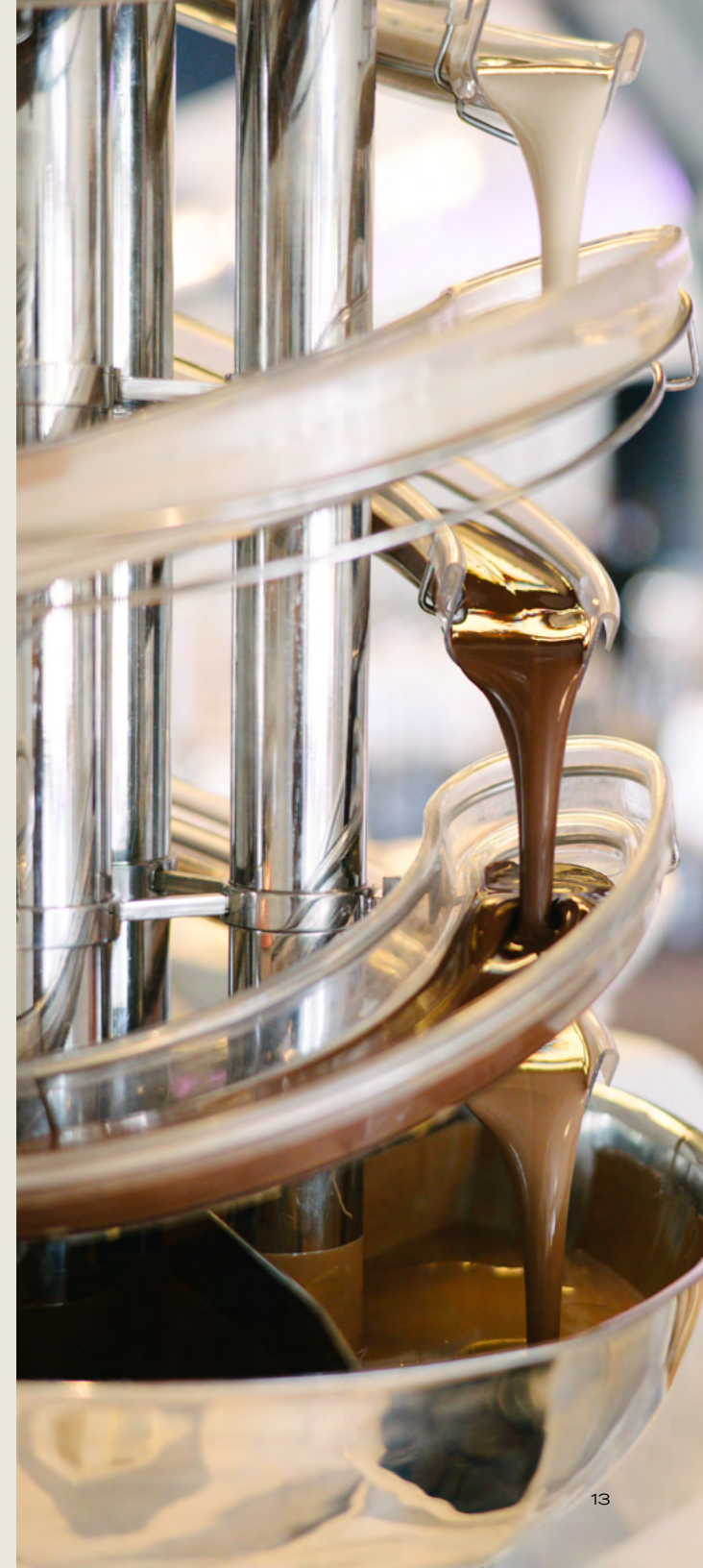
**Deluxe Sweets Table** 25.25  
Assorted cakes and pies, freshly baked cookies, mini pastries, and a seasonal fresh fruit platter

**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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# 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

### 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

### 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

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



## 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

<b>GIN &amp; SPRITZ</b> 12	<b>MIMOSA</b> 12	<b>CAESAR</b> 10.75
<b>Aperol Spritz</b> Aperol, sparkling wine, soda water, orange slice	<b>Classic Mimosa</b> Sparkling wine, orange juice, ginger ale	<b>Classic Caesar</b> Vodka, clamato juice, tabasco, worcestershire, spicy beans, olives
<b>Wine Spritzer</b> Red or white wine, soda water, lime & berries	<b>Cranberry Mimosa</b> Sparkling wine, cranberry juice, orange juice	<b>Smoky Caesar</b> Whisky, clamato juice, tabasco, worcestershire, spicy beans, olives
<b>Ruby Gin Fizz</b> Gin, grapefruit juice, soda water	<b>Mermaid Mimosa</b> Sparkling wine, blue curacao, pineapple juice	<b>Picante</b> Tequila, clamato juice, habanero tabasco, worcestershire, spicy beans, olives
<b>Pineapple Gin &amp; Tonic</b> Gin, pineapple juice, tonic water, mint	<b>Grapefruit Mimosa</b> Sparkling wine, grapefruit juice, ginger ale	<b>Jamaican Jerk</b> Spiced rum, jerk sauce, clamato juice, spicy beans, pineapple slice
	<b>Pineapple Sunrise Mimosa</b> Sparkling wine, pineapple juice, pomegranate syrup	
<b>TEQUILA</b> 12	<b>Blue Mimosa</b> sparkling wine, blue curacao syrup	
<b>Tequila Sunrise</b> Tequila, pomegranate syrup, orange juice		
<b>Ranch Water</b> Tequila, soda water, lime wedge, salt rimmer		
<b>The Paloma</b> Tequila, grapefruit juice, simple syrup, soda water, salt rimmer		



## 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**

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



10080 Kennedy Road Markham, ON L6C 1N9  
905-887-0090

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