

2027 WEDDINGS



Host a wedding to remember at Angus Glen

Whether you're planning an intimate celebration or a grand affair, our team is here to bring your wedding vision to life. With a breathtaking backdrop of lush greens, an elegant clubhouse, and beautifully curated menus crafted by our culinary team, Angus Glen offers a timeless setting for your special day.

Our dedicated wedding specialists will guide you through every detail, providing personalized service and thoughtful support throughout the planning process. From ceremony to reception, our versatile event spaces, customized catering, and seamless execution ensure your celebration is as effortless as it is unforgettable.

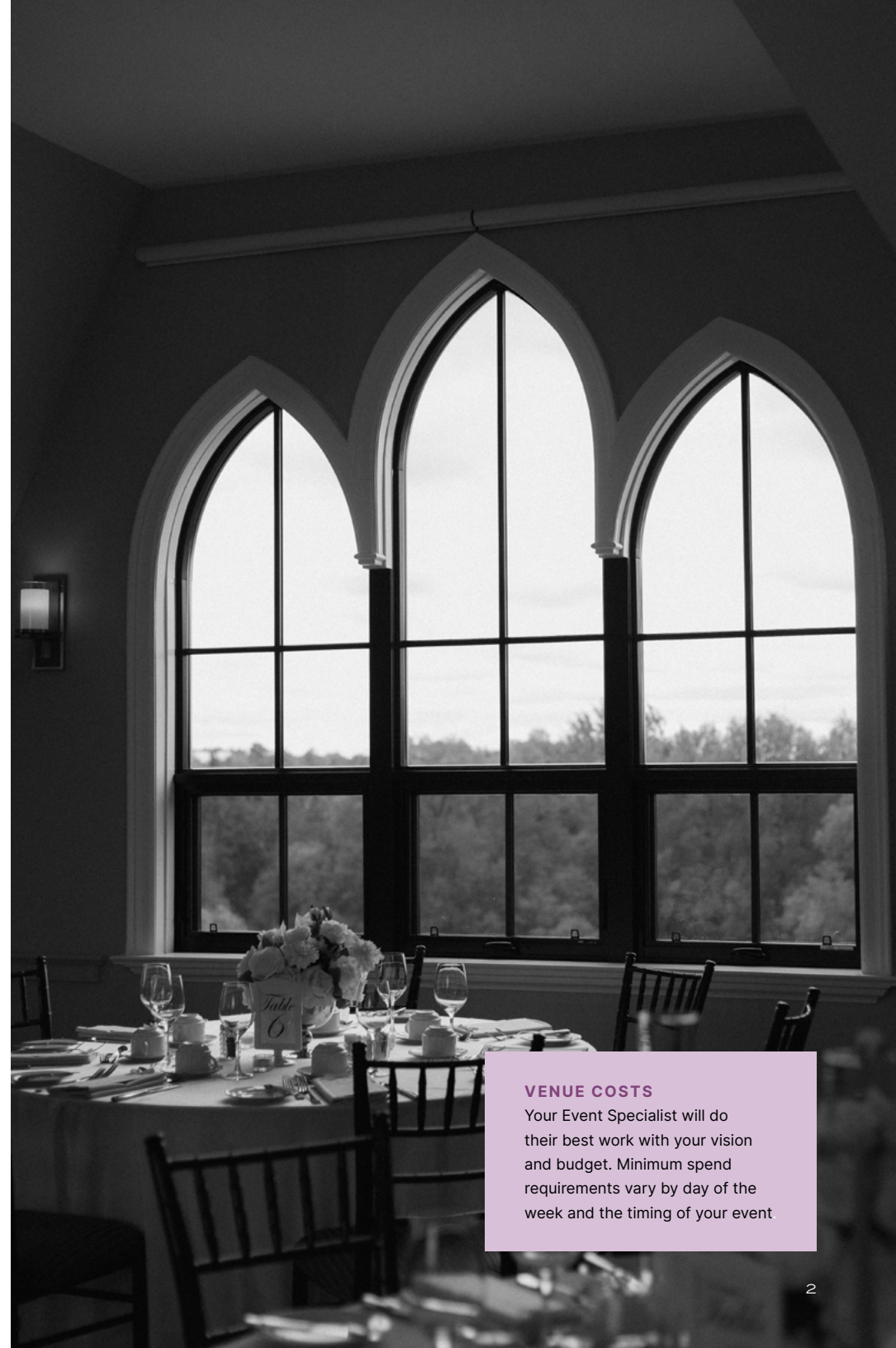
Let us help you create the wedding you've always imagined. Contact us today to begin planning your perfect day.

YOUR WEDDING 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

In addition to our standard event inclusions, your wedding package also features:

- A selection of chef-crafted hot and cold hors d'oeuvres (four pieces per guest)
- Standard 6-hour bar service
- Elegant wine service during dinner
- Professional, attentive waitstaff
- Exclusive menu tasting for four guests for Silver and Gold Packages
- Private bridal suite for pre-event preparation and relaxation
- Wedding cake cutting service (prior to 9:00 PM)



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



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

Applicable with a lunch or dinner reception to follow.

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

\$2,500 – Elgin Terrace / Great Terrace

\$3,500 – Silo Lower Terrace

Your Ceremony Includes:

- One-hour ceremony rehearsal during the week of your wedding. *(additional time available at \$250 per hour)*
- House linens for the signing table
- Full set-up and tear-down of ceremony chairs
- Cordless microphone with stand and speaker system

CEREMONY-ONLY EVENT FEE

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

\$4,500

Your Ceremony Includes:

- One-hour ceremony rehearsal during the week of your wedding. *(additional time available at \$250 per hour)*
- House white linens for the signing table
- Full set-up and tear-down of ceremony chairs
- Cordless microphone with stand and speaker system

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	—

Silver Package

157 per person

A selection of chef-crafted hot and cold hors d'œuvres (four 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.

SALAD

Sweet and Bitter Greens

Grape tomato, julienned carrot, balsamic vinaigrette / GF VG

Radichio & 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 VG

Assorted Freshly Baked Cookies & French Pastries

Freshly Brewed Coffee & Tea

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES

See available options on page 9

Gold Package

183 per person

A selection of chef-crafted hot and cold hors d'œuvres (four 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.

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

Mesclun Greens

Red radish, peppers, cherry tomato, fresh herb dressing / GF VG

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

Garlic Butter Black Tiger Shrimp (2 pcs) & AAA Beef Tenderloin Steak (5 oz)

Red wine jus / GF

Oven Roasted 6oz Lobster Tail (6 oz) & Grilled AAA Beef Medallion Steak (4 oz)

Roasted garlic cream emulsion / GF

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

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

LATE NIGHT TABLE

Fresh Sliced Fruit / GF VG

Assorted Freshly Baked Cookies & French Pastries

Freshly Brewed Coffee & Tea

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES

See available options on page 9



Wedding Buffet Package

209 per person

A selection of chef-crafted hot and cold hors d'oeuvres (four pieces per guest)

Standard 6-hour bar package

Wine service during dinner

Assorted fresh bread and rolls

Freshly brewed coffee and teas with dessert

SALAD & STARTERS

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

Peach and Quinoa Salad
Red grapefruit emulsion / V

Marinated Trio of Mushrooms / GF V

Build-Your-Own Mini Salads
Assorted toppings and dressings

Charcuterie Board
Chutneys, tapenades

International Cheese Board
Relishes, crackers

Smoked Salmon
Capers, lemon, cream cheese / 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 / V

Pad Thai Noodles

CHEF-ATTENDED CARVERY STATION

Roasted Canadian Beef Tenderloin
Bearnaise and peppercorn sauce / GF

SIDES

Roasted Herb Fingerling & Purple Mini Potatoes / GF VG

Olive Oil-Tossed Bouquetière of Vegetables / GF VG

DESSERT

Grand Marnier Truffle
Mango raspberry coulis, seasonal berries

Assorted Cheesecake Pops

Mini Cupcakes

Belgian Chocolate-Dipped Strawberries / GF V

Parfaits & Mousse Shooters

Seasonal & Tropical Fruit Platter / GF VG

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES

See available options on page 9

Alternative Entrées

Priced per person

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 VG

Grilled Polenta with Vegetable Ragout / GF VG

Mushroom and Spinach Risotto / GF VG

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

34.25

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 / GF V

ENTRÉE

Chicken Fingers with Fries

Macaroni and Cheese / V

Spaghetti and Tomato Sauce Parmesan cheese / V

DESSERT

Vanilla Ice Cream
Chocolate syrup / GF VG

Berry Parfait
Chocolate syrup

Sliced Fruit with Honey
Yogurt dip



Bridal Party Lunch Buffet

Priced per person

Minimum 10 guests required

WEDDING DAY LUNCH BUFFET

36.50

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter / GF VG

Fresh Baked Cookies / V

Bottled Water & Soft Drinks

AFTERNOON TEA

52.50

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

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES

See available options on page 9

Upgrades & Additions

Priced per person

UPGRADES

Swap your standard accompaniments with enhanced options.

ADDITIONS

Enhance your meal with extra courses or premium sides.

PRE-COURSE

Seared Salmon	17
Grilled pineapple salsa, citrus butter sauce / GF	
Penne with Tomato	10
Basil Sauce / V	
Ricotta & Spinach-Stuffed Cannelloni	10
Rosé sauce / V	
Grilled Vegetable and Mozzarella Napoleon	11
Tomato ragout / GF V	
Poached Jumbo Shrimp	19.75
Cocktail sauce / GF	
Antipasto Plate	1
Prosciutto, Genoa salami, melon, grilled vegetables, tomato bocconcini, marinated artichoke heart, marinated olives, focaccia bread	

ACCOMPANIMENTS

Buttermilk and Chive Mashed Potatoes	6.50
/ GF V	
Roasted Garlic Mashed Potatoes	6.50
/ GF V	
Sweet Potato & Yukon Mashed Potatoes	6.50
/ GF V	
Seasonal Vegetable Bundle	6.50
/ GF VG	
Grilled Vegetable Napoleon	6.50
/ GF VG	
Grilled Asparagus	6.50
/ GF VG	
Fine Herb Risotto	12
/ GF V	
Woodland Mushroom Risotto	12
/ GF V	
Golden Duchess Potato	6.50
/ V	
Gratin Dauphinoise Potato	6.50
/ GF V	

PALATE CLEANSER

Sorbet	7.50
Choice of Lemon, Mango, Raspberry, Strawberry	

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.

FOOD STATIONS

Priced per person

Based on one hour of continuous service

Oyster Bar 18.25

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 130.75

Antipasto 16.25

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 19.50

Min. 40 guests required

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

Sushi 7.50

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 342.75

Vegetable Crudité / GF V 282.25

Mediterranean Dip & Spreads / V 267.50

Hummus & Grilled Pita 228.25

Cocktail Sandwiches 348.50

Smoked Atlantic Salmon / GF 442.75

Shrimp Cocktail 475.50

Old fashioned cocktail sauce / GF

Pastry Platter 120.50

Freshly Baked Cookie Platter 120.50

Fruit Platter / GF VG 204.75

CANAPÉS

Priced per dozen

A Selection of Passed Hors d'oeuvres and Canapés 59.75

GF gluten-free
V vegetarian
VG vegan

Bar Packages

Priced per person

Open bar for 6 hours continuous service

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, Juice, Perrier & Mocktails

PREMIUM BAR

10

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

Wine

Priced per bottle

RED

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

WHITE

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

ROSÉ & SPARKLING

Spumante Bambino , Ontario	44
Gérard Bertrand Côte des Roses Rosé , France	51
Ruffino Prosecco , 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



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 18% Facility Fee**, unless otherwise specified.

- Halal options are available—pricing upon request.
- Package pricing is guaranteed through December 2027 (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
ahafeji@angusglen.com



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



ANGUSGLEN.COM