

2026 CORPORATE MEETING



Host a corporate event at Angus Glen

Whether you're planning an executive meeting, training seminar, corporate retreat, or large-scale conference, our versatile spaces provide the perfect environment to achieve your business goals.

Our dedicated event specialists work closely with you to design and execute a seamless experience, offering personalized service and attention to detail every step of the way. With customizable catering menus crafted by award-winning chefs, state-of-the-art amenities, and a setting that inspires focus and collaboration, your meeting is designed for success.

Let us help you elevate your corporate event.
Contact us today to start planning!

YOUR CORPORATE 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	—

Corporate Meeting Package

82 per person

Minimum 15 guests required

Choose one option from each of the following sections:
Breakfast Table,
Mid-morning Break,
Lunch Table, and
Afternoon Break.

GF	gluten-free
V	vegetarian
VG	vegan

Breakfast

Served with freshly brewed coffee and teas

HEALTHY START CONTINENTAL

Banana Flax Seed Bread
Low fat, house-baked

Housemade Granola

Individual Low-Fat Yogurts / V

Seasonal Fresh Fruit / GF VG

Assorted Juices
Apple & orange

CONTINENTAL

Assorted Pastries
Fresh baked muffins, gluten-free muffins, donuts & holes

Bagels

Individual Yogurts / V

Seasonal Fresh Fruit & Berries
/ GF VG

Spreads
Creamery butter, assorted jams & Angus Glen honey

Assorted Juices
Apple & orange

BREAKFAST UPGRADES

Full Hot Breakfast Table
Scrambled eggs, chives, home fries, bacon, sausage
12.75

Healthy Hot Breakfast Table
Scrambled egg whites with mushrooms, spinach & peppers, roasted potatoes with green onion, multigrain bread, turkey sausage
13.75

BREAKFAST ADDITIONS

Eggs Benedict
Poached eggs, peameal bacon, English muffin, hollandaise sauce
10.25

Angus Breakfast Sandwich
English muffin, eggs, peameal, cheddar cheese
8.25

Cinnamon French Toast
Niagara berries, icing sugar, chocolate sauce, Angus honey, pecan butter
4.75

Blueberry Pancakes
4.75

Smoothie Station
Banana chocolate, berry vanilla, blueberry orange
8.75

Mid-morning Break

Please choose one option

CLASSIC MORNING BREAK

Assorted Pastries
Fresh baked muffins, gluten-free muffins, donuts & holes

Seasonal Fresh Fruit & Berries

POWER BREAK

Banana Blueberry Yogurt Smoothie

Seasonal Fresh Fruit

Assorted Juices
Apple & Orange

BREAK ADDITIONS individually packaged	
Fruit Kababs Vanilla yogurt dip	7.50
Mixed Nuts	6.25
Potato Chips	5.25
Chocolate Bars	5.25
Granola Bars	5.25
Juice Assorted Bottles	6.25

Lunch Buffet

Please choose one option.

Served with soft drinks, bottled water, freshly brewed coffee and tea

SOUTH ASIAN

Thai Coconut and Vegetable Broth / V

Mixed Greens / V
Sesame ginger dressing

Stir-Fry Basil Beef
With mixed vegetables

Green Chicken Coconut Curry

Steamed Asian Greens / VG

Vegetable Spring Rolls / V

Coconut Rice / V

Assorted Squares and Pastries

GREEK

White Bean Soup with Tomato / V

Classic Greek Salad / V

Tomato Fusilli Salad / V

Hummus with Grilled Pita Bread / V

Pork Souvlaki

Oregano Roasted Chicken / GF

Lemon Rice / GF

Roasted Seasonal Vegetables / VG GF

Mini Baklava

Seasonal Fruit / VG GF

ITALIAN

Minestrone Soup / V

Radicchio and Romaine / V
With house dressing

Grilled Vegetable Platter / V

Tomato and Arugula Salad / V

Oregano Roasted Potatoes / VG

Basil Crusted Haddock
Putanesca sauce

Roasted Chicken Breast
Sage, mushroom, prosciutto jus

Penne with Vodka Sauce / V

Assorted Italian Pastries

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 / VG GF

Garlic New Potatoes / VG GF

Nanaimo Bars

Seasonal Fruit / VG GF

CLASSIC ANGUS EXECUTIVE LUNCH

8.50 per person

Upgrade from our standard Lunch Buffet options

PLATTERS

Assorted Bread
Dinner rolls & flatbread with creamery butter

Mixed Greens Salad
House vinaigrette / V

Village Salad
Greek vinaigrette / V

PANS

Herb-Marinated Sirloin Steak Medallion / GF

Seared Chicken Breast
Herb demi-glaze / GF

Oven-Roasted Mini Red Potatoes / GF VG

Steamed Seasonal Vegetable Medley / GF VG

SWEETS

Assorted Squares & Cookies

Berry Parfait

Sliced Fresh Fruit / VG GF

Afternoon Break

Please choose one option

SPA BREAK

Seasonal Sliced Fruit

Flavoured Water
Cucumber & Citrus Water

Beverage
Smoothie of the Day,
Selection of Herbal Teas

CLASSIC BREAK

Fresh Baked Cookies

Seasonal Sliced Fruit

Flavoured Water
Cucumber & Citrus Water

Beverage
Coffee & Tea, Soft Drinks,
Bottle Water

TEA BREAK

Fresh Baked Scones
Assorted Selection

Finger Sandwiches
Cucumber, Smoked
Salmon and Cheese

Beverage
Selection of Black and
Herbal Teas

GF

gluten-free

V

vegetarian

VG

vegan



Audio & Video Packages by Room

VICTORIA ROOM 200

Samsung 55" The Frame TV (HDMI only)

JVC LX-FH50 Projector (5,000 lumens)

80" retractable projection screen

HDMI laptop connectivity

Bell ExpressVu HD Satellite Receiver

SORENSTAM ROOM 100

Samsung 60" LED TV (HDMI only)

Bell ExpressVu HD Satellite Receiver

KENNEDY ROOM 200

Two Samsung 85" LED TVs

HDMI connectivity

Bell ExpressVu HD Satellite Receiver

Optional:
Audio plug-in – \$50

FURYK ROOM 300

Two Samsung 55" LED TVs

HDMI connectivity

96" projection screen

Bell ExpressVu HD Satellite Receiver

MACKENZIE HALL / ELGIN HALL 300

Panasonic 10,000 Lumen Laser Projector

184" retractable projection screen

HDMI connectivity

Optional:
Audio plug-in – \$50

AWS BOARDROOM 150

Samsung 75" LED TV

Wireless Cast or HDMI connectivity

Bell ExpressVu HD Satellite Receiver

GREAT HALL 500

Panasonic 10,000 Lumens Laser Projector

184" retractable projection screen

HDMI connectivity

Optional:
Audio plug-in – \$50

CLUBHOUSE FOYER TV 200

Samsung 55" LED TV

Available only with clubhouse buyout.

Ideal for video promotion with maximum impressions and exposure.

Additional Audio Visual Enhancements

PORTABLE DISPLAYS & PROJECTION

LED Projector 250

Projection Screens
• 39" x 53" 25
• 72" x 96" 50

Meeting Owl 3 200
all-in-one 360-degree video conferencing camera, microphone, and speaker designed for hybrid meetings

PRESENTATION & CONFERENCE ENHANCEMENTS

Stage 100
(96"L x 36"W x 16"H)

HDMI Video Switcher 50
(Up to 5 input)

Handheld Presentation Clicker 25

Additional Video Cables / Dongle 5

SOUND & MICROPHONES

Wireless Handheld Microphone 150

Wireless Lapel Microphone 175

Audio Control Board 150

Portable Amplified Speaker 30

POWER & TECHNICAL SUPPORT

Electrical Power Bar 5
(3–6 outlets)

100 AMP, 3-Phase Electrical Hook-Up 400
Includes universal cam lock tie-in power

On-site A/V Technician Support
Minimum 3 hours 180
Each additional hour 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

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