

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!

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, assorted 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

Housemade 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, assorted 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 Buffet

58.25 priced per person

Minimum 20 guests required

Available until 3:00 PM

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

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

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

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

CANADIAN

Roasted Squash Soup

Ontario Baby Green
Maple Sherry vinaigrette

Wild Rice Salad

Herb-crusted Atlantic Salmon
Citrus glaze

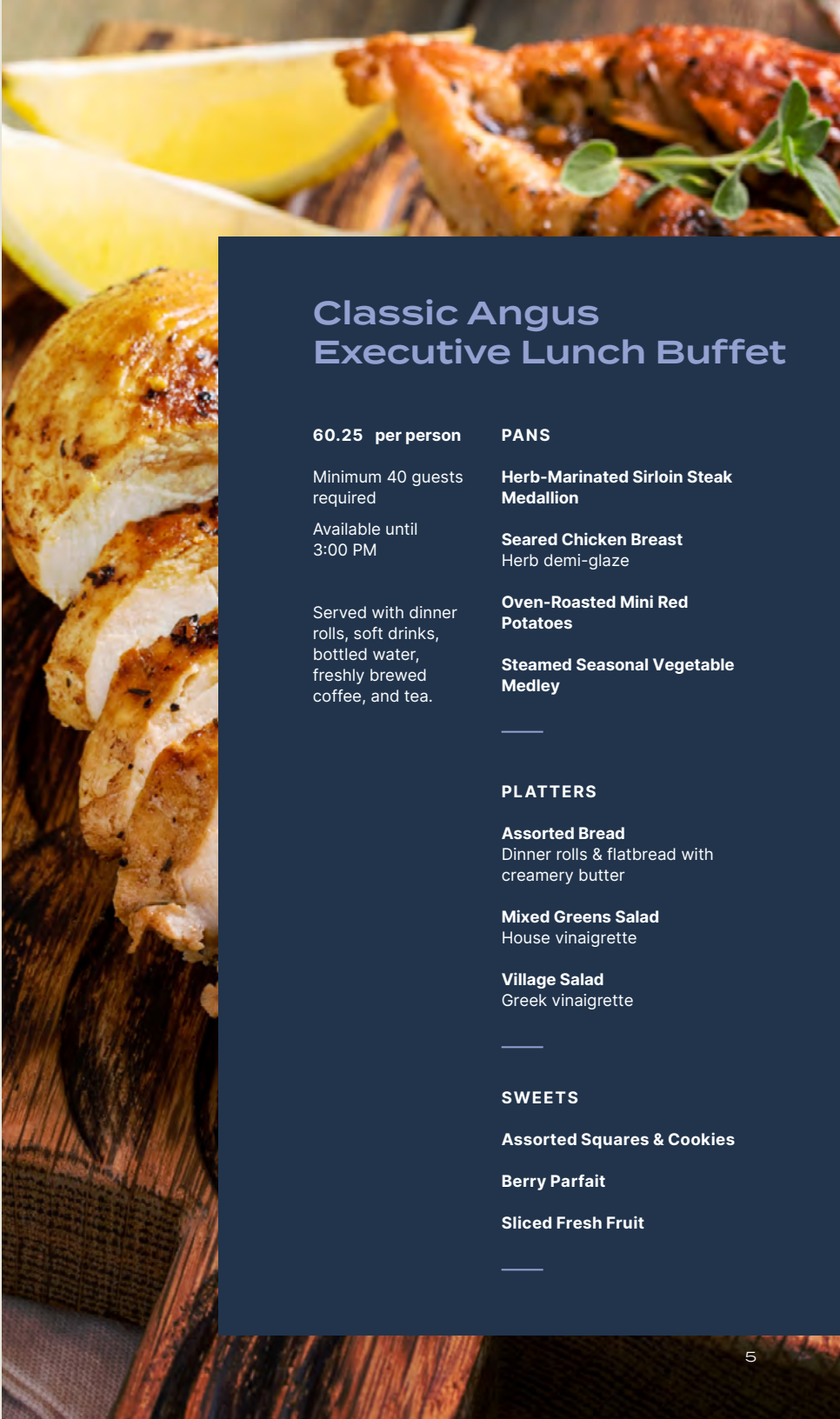
Slow-roasted Chicken
Chasseur

Steamed Seasonal Vegetables

Garlic New Potatoes

Nanaimo Bars

Seasonal Fruit



Classic Angus Executive Lunch Buffet

60.25 per person

Minimum 40 guests required

Available until 3:00 PM

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

PANS

Herb-Marinated Sirloin Steak Medallion

Seared Chicken Breast
Herb demi-glaze

Oven-Roasted Mini Red Potatoes

Steamed Seasonal Vegetable Medley

PLATTERS

Assorted Bread
Dinner rolls & flatbread with creamery butter

Mixed Greens Salad
House vinaigrette

Village Salad
Greek vinaigrette

SWEETS

Assorted Squares & Cookies

Berry Parfait

Sliced Fresh Fruit

ADDITIONS & UPGRADES

See available options on page 9

Sandwich Lunch

Priced per person

Minimum 10 guests required

Build Your Own Sandwiches and **Sandwich Board** selections are available until 3:00 PM.

Afternoon Tea is offered until 5:00 PM.

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

BUILD YOUR OWN SANDWICHES

38.75

Bakery-Fresh Breads
Sandwich buns and assorted fresh breads

Deli Platter & Fine Sandwich Fillings

Cheese Platter
Swiss and cheddar

Accompanying Condiments

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & Cookies

SANDWICH BOARD

43.50

Chef's Choice Soup of the Day

A Selection of Freshly Prepared Sandwiches
featuring deli meats, vegetarian options, egg salad, and tuna. Served on an assortment of breads, wraps, and buns, each accompanied by a variety of condiments.

Two Chef's Choice Seasonal Salads

Assorted Squares, Pastries & Cookies

AFTERNOON TEA BUFFET

49

Assorted Finger and Pinwheel Sandwiches

Spinach and Mushroom Quiche

Freshly Baked Scones

Spreads
Clotted cream, creamery butter, fruit preserves, assorted jams, and Angus Glen honey

Mini French Pastries

Fresh Fruit Kabobs

Freshly Baked Shortbread Cookies



Plated Lunch

Priced per person

Available until 3:00 PM

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

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

Kale Salad
Shaved apple, edamame, pine nuts with lemon vinaigrette

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 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

Vegetarian entrée alternatives are available on page 11.

ADDITIONS & UPGRADES
See available options on page 9

BBQ Lunch Buffet

Priced per person

Minimum 10 guests required
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

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

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

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

ADDITIONS & UPGRADES

See available options on page 9



Plated Dinner

Priced per person

Available after 3:00 PM

Includes dinner rolls, freshly brewed coffee, and tea.

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
- Kale Salad**
Shaved apple, edamame, pine nuts with lemon vinaigrette

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**

ADDITIONS & UPGRADES
See available options on page 9

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 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

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

Eggs Florentine 9.25
with sautéed spinach & Mornay sauce

Angus Breakfast Sandwich 8.25
Egg, peameal bacon, English muffin, cheddar cheese

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

Blueberry Pancakes 4.75
with Maple Syrup & Icing sugar

Belgian Waffles 6
with maple syrup & fruit preserves

Smoothie Station 8.75
Banana chocolate, berry vanilla & blueberry orange

Omelette Station 15
with live chef station
Minimum 75 person required

Prime Rib Carvery 16.25
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 5.50

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

7

Cream of Mushroom Soup
Chives

Plum Tomato Purée
Basil

Potato Leak Velouté
Crispy potato matchsticks

Roast Cauliflower Soup
Garlic herb croutons

Sweet Potato Red Curry Soup
Coconut milk drizzle

Pasta Fagioli Soup
Parmesan cheese

STARTERS

Shrimp Cocktail 12.75
Cocktail sauce

Antipasto Plate 14.75
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 11.50

Rigatoni a la Vodka 11.50
Pancetta

Cheese Tortellini 13.75
Herb cream sauce

Mushroom Stuffed Ravioli 13.75
Marinara sauce

Tomato & Mozzarella Risotto 15.75

Milanese Risotto 15.75
Saffron, Parmesan & fresh herbs

Primavera Risotto 15.75
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 Roasted Beets
Goat cheese crumble, pumpkin seeds, sherry vinaigrette

ACCOMPANIMENTS

Buttermilk & Chive Mashed Potatoes 5

Roasted Garlic Mashed Potatoes 5

Sweet Potato & Yukon Mashed Potatoes 5

Seasonal Vegetable Bundle 5

Grilled Vegetable Napoleon 5

Grilled Asparagus 5

Golden Duchess Potato 5

Gratin Dauphinoise Potato 5

Fine Herb Risotto 9

Woodland Mushroom Risotto 9

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

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

ENTRÉE

Chicken Fingers with Fries

Macaroni and Cheese

Spaghetti and Tomato Sauce
Parmesan cheese

DESSERT

Vanilla Ice Cream
Chocolate syrup

Berry Parfait

Sliced Fruit with Honey Yogurt Dip



ADDITIONS & UPGRADES
See available options on page 9



Gordon's Signature Backyard BBQ

71.75 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 soft drinks & bottled water

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

80.75 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.

GF	gluten-free
V	vegetarian
VG	vegan

FOOD STATIONS

Priced per person

Based on one hour of continuous service

Oyster Bar <i>Min. 40 guests required</i>	17
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	18
Antipasto <i>Min. 40 guests required</i>	15.75
Prosciutto, Genoa salami, melon, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts, served with focaccia bread	
Chef-attended Risotto Station <i>Min. 40 guests required</i>	18
Creamy arborio rice simmered in rich vegetable stock with woodland mushrooms, Parmesan cheese & fresh herbs / GF V	
Sushi <i>100 piece minimum</i>	7 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	317.25
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 Old fashioned cocktail sauce / GF	444.25
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
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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 Classic grilled cheese sandwiches	10.25
Add fries available	3.50
Poutine Fresh-cut Angus fries with vegetarian gravy, cheese curds, shredded cheddar, scallions, chipotle aioli & Cajun seasoning	11.75
Sliders Beef Caramelized onions, sautéed mushrooms, shredded cheese	16.25
Pulled Pork Creamy tangy slaw, molasses BBQ sauce	
Chicken Scallion aioli, Jack cheese	
Hot Dogs All-beef 7" Hot Dogs with shredded cheese, onions, relish, hot peppers, sauerkraut, ketchup, mustard	11.75
Tacos & Nachos Warm flour tortillas & corn chips with chili-scented beef, Jack & cheddar cheese, sour cream, bell peppers, jalapeños	13.75
Pizza Station Chef's selection of pizzas including Pepperoni, Margherita, Deluxe, and Grilled Vegetable	10.25

SWEETS

Deluxe Sweets Table Assorted cakes and pies, freshly baked cookies, mini pastries, and a seasonal fresh fruit platter	25.25
Ice Cream Sundae Bar Chocolate and vanilla ice cream with berry compote, chocolate chips, caramel sauce, hot fudge, raspberry sauce, sprinkles, and fresh whipped cream	12.75
Belgian Waffle Station Fresh waffles with fresh whipped cream, seasonal berries, maple syrup, and caramel sauce	12.75
Chocolate Fountain Warm flowing chocolate with fresh whipped cream, cubed seasonal fruit, ladyfingers, and marshmallows	17.25





Bar Packages

Priced per person

Enhance your celebration with one of our curated bar packages, featuring a selection of beer, wine, spirits, and non-alcoholic beverages.

All packages include six hours of continuous open bar 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 Canadian Whisky, Captain Morgan White Rum, Johnnie Walker Red Label Scotch, Jose Cuervo Gold Tequila

House Wine

EastWest Cab-Nero, Niagara EastWest Pinot Grigio, Niagara

Non-Alcoholic

Soft Drink, Juice, Perrier, and 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 & Cider

Pure Drive Lemon-Lime, Brickworks Cider

Premium Spirits

Bacardi White Rum, Ketel One Vodka, Tanqueray Gin, Crown Royal Rye, Johnnie Walker Black Label Scotch, Hennessy VS Cognac, Fireball Cinnamon Whisky, Bushmills Irish Whiskey, Captain Morgan Dark Rum, Captain Morgan Spiced Rum, Glenfiddich 12 Year Single Malt Scotch, Sauza Silver Tequila, Wray & Nephew White Rum

Liqueurs

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

ENHANCEMENT

Additional per person unless otherwise noted.

Bar Extensions

Standard Bar – Additional Hour 14.50

Premium Bar – Additional Hour 18

Wine Service

House Wine Service 21

Deluxe Wine Service 22

Premium Wine Service 23

Sparkling Wine Toast 11

Mimosa 12

Non-Alcoholic Drink Package 16.50

Unlimited Soft Drinks, Assorted Juices, Mocktails, Bottled Water, Coffee & Tea

Natural & Sparkling Water

Two Bottles per Table 16

Unlimited Service 24

Punch

Priced per bowl

Alcoholic Punch 200

Non-Alcoholic Punch 60

Consumption Bar

Beverages are billed based on actual consumption and will be applied to the host's tab

Priced per drink

Standard Bar Rail
8.25 per drink

Premium Spirits
Starting at 9.00 per drink

Signature & Specialty Cocktails
Starting at 12.00 per drink

Domestic Beer
11.00 per can

Premium & Imported Beer
11.50 per can

House Wine
10.75 per glass

Wine

Priced per bottle

RED

EastWest Cab-Nero, Niagara	44
Cancellor Malbec, Ontario	49
Bocca Della V Merlot, Italy	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

EastWest Pinot Grigio, Niagara	44
Jackson Triggs Reserve Chardonnay, Ontario	46
Cancellor Chardonnay, Argentina	55
Bocca Della 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

Elevate your event with attentive wine service from our experienced team. Wine is served throughout dinner, ensuring a seamless dining experience for your guests.

Please contact us for pricing and available options.



Cocktail Station

Priced per drink

A setup fee of 140 applies per station.

Choice of three featured cocktails

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