

2027 CHINESE 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.

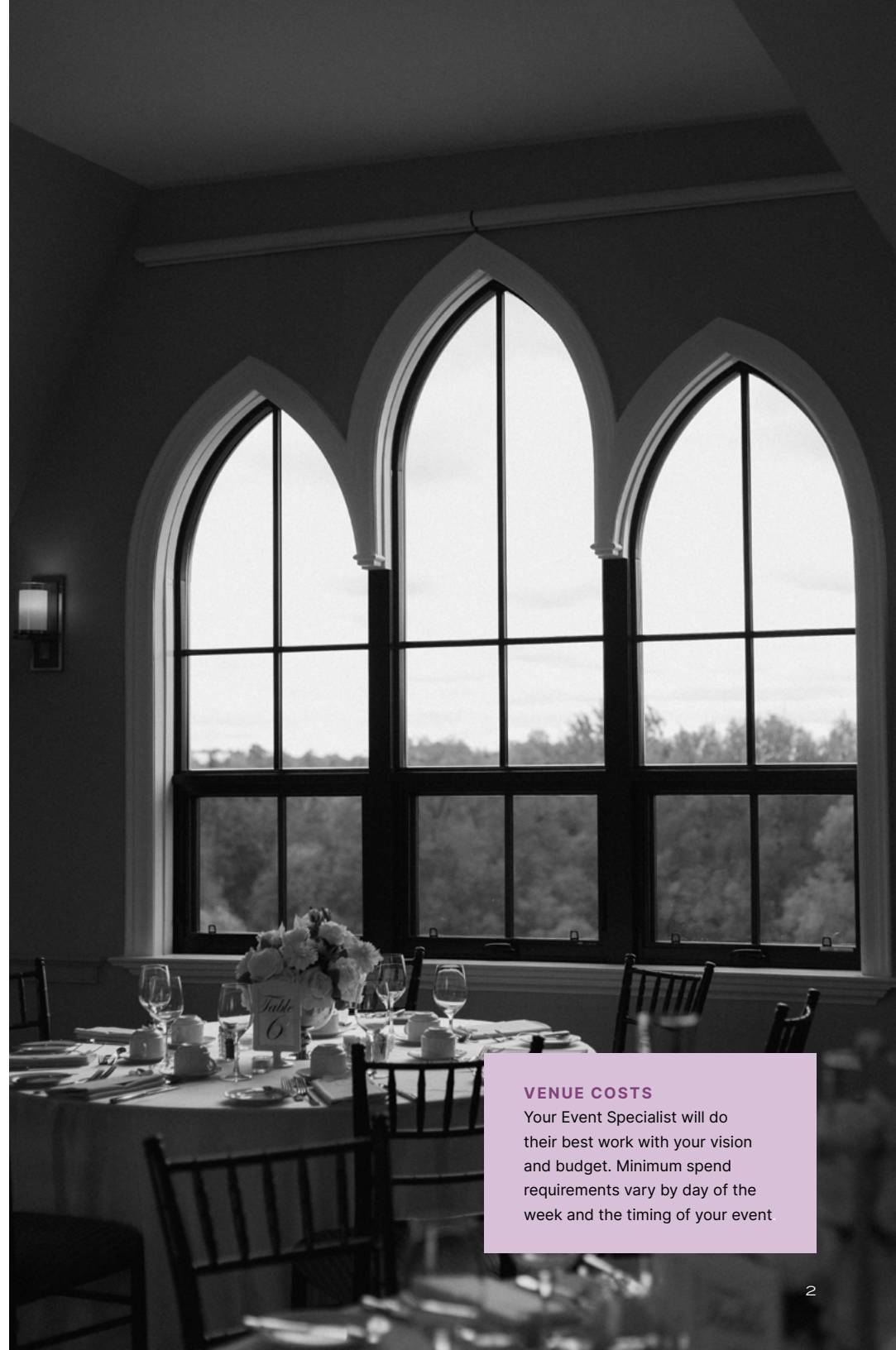
Let us help you create the wedding you've always imagined. Contact us today to begin planning your perfect day.

YOUR WEDDING EXPERIENCE INCLUDES:

- Chiavari chairs
- Bengaline linen with a choice of 6 coloured
- 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:

- Your choice of hors d'oeuvres (three pieces per guest)
- Standard 6-hour bar service
- Wine service during dinner
- Professional, attentive waitstaff
- Exclusive menu tasting for 6 (subject to surcharge)
- Private bridal suite
- 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 white 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

\$4,000

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	—



皇朝婚禮 Dynasty Menu

Per Table of 10 Guests 十位用

Tiered Pricing
Structure Preferred
pricing is extended
as your guest count
increases.

1-12 tables
\$2,150 + \$1,800
surcharge

13-15 tables
\$2,150

16-19 tables
\$2,100.50

20-24 tables
\$2,051

25+ tables
\$2,001.50

Your choice of hors
d'oeuvres
(three pieces/ guest)

Standard 6-hour bar
package

Wine service during
dinner

Freshly brewed
coffee and teas with
dessert

鴻運乳豬件海蜇海藻
succulent roasted suckling pig
with jelly fish & seaweed

香酥黃金鳳尾蝦
deep fried stuffed shrimp mousse
with jumbo prawns

鮑參海味羹
supreme soup with shredded
abalone, sea cucumber, fish maw,
conpoy, & shiitake

瑤柱雙菇扒菜苗
braised two kinds of mushroom
on a bed of vegetables with conpoy
sauce

當紅脆皮雞
roasted crispy chicken

清蒸湖中霸
steamed twin fishes w/ ginger &
scallions in soya dressing

海皇炒飯
fried rice with seafood

干燒伊麵
braised e-fu noodle

百年好合〔蓮子百合紅豆沙〕
red bean soup with lily bulb and
lotus seeds

永結同心
sweetest memories duo fancy
pastries

幸福婚宴 Blissful Menu

Per Table of 10 Guests 十位用

Tiered Pricing
Structure Preferred
pricing is extended
as your guest count
increases.

1-12 tables
\$2,160 + \$1,800
surcharge

13-15 tables
\$2,160

16-19 tables
\$2,110

20-24 tables
\$2,060

25+ tables
\$2,010

Your choice of hors
d'oeuvres
(three pieces/ guest)

Standard 6-hour bar
package

Wine service during
dinner

Freshly brewed
coffee and teas with
dessert

鴻運乳豬大拼盤（乳豬、叉燒、油
雞、燒鴨、海蜇）

roasted suckling pig and bbq
combination platter (suckling pig, bbq
pork, soya chicken, roasted duck, & jelly
fish)

窩貼鳳尾蝦
golden jumbo prawns on crispy toast

翡翠玉環帶子
steamed stuffed melon marrow with sea
scallop sides with vegetables

紅燒龍蝦海皇羹
supreme soup with lobster and seafood

雙菇扒菜苗
braised two kinds of mushroom on a bed
of chinese green

薑葱雙龍蝦（三磅）
wok fried twin lobsters with ginger and
scallion (3 lb)

享譽脆皮雞
crispy whole chicken

玉樹麒麟斑
steamed fillet of grouper with sliced ham
and shitake sides with vegetables

美滿炒飯（海皇炒飯）
fried rice with seafood

幸福伊麵
braised e-fu noodle

百年好合〔蓮子百合紅豆沙〕
red bean soup with lily bulb and lotus
seeds

永結同心
sweetest memories duo fancy pastries



美滿婚禮 Perfect Menu

Per Table of 10 Guests 十位用

Tiered Pricing
Structure Preferred
pricing is extended
as your guest count
increases.

1-12 tables
\$2,360+ \$1,800
surcharge

13-15 tables
\$2,360

16-19 tables
\$2,300

20-24 tables
\$2,240

25+ tables
\$2,180

Your choice of hors
d'oeuvres
(three pieces / guest)

Standard 6-hour bar
package

Wine service during
dinner

Freshly brewed coffee
and teas with dessert

鴻運乳豬件海蜇海藻 (1/3 豬)
roasted suckling pig with jelly fish and
seaweed (1/3 pig)

杏花炸釀蟹拑
deep fried crab claws stuffed in shrimp
mousse coated with almond crust

翡翠蝦球玉帶
sautéed prawns and scallops with honey
beans

鮑參海味羹
supreme soup with shredded abalone,
sea cucumber, fish maw, conpoy, and
shiitake

翡翠北菇玉環瑤柱甫
braised stuffed melon marrow with
whole conpoy and shiitake mushrooms
on a bed of chinese greens

薑葱雙龍蝦 (三磅)
wok fried twin lobsters with ginger and
scallion (3 lb)

享譽脆皮雞
crispy whole chicken

清蒸雙青斑 (三磅)
steamed twin green bass with ginger and
scallion in soya seasoning (3 lb)

美滿炒飯 (蒜香海皇炒飯)
fried rice with seafood and garlic

幸福伊麵
braised e-fu noodle

百年好合〔蓮子百合紅豆沙〕
red bean soup with lily bulb and lotus
seeds

永結同心
fancy wedding pastries

浪漫婚宴 Romantic Menu

Per Table of 10 Guests 十位用

Tiered Pricing
Structure Preferred
pricing is extended
as your guest count
increases.

1-12 tables
\$2,460 + \$1,800
surcharge

13-15 tables
\$2,460

16-19 tables
\$2,395

20-24 tables
\$2,330

25+ tables
\$2,265

Your choice of hors
d'oeuvres
(three pieces / guest)

Standard 6-hour bar
package

Wine service during
dinner

Freshly brewed coffee
and teas with dessert

鴻運乳豬件海蜇海藻 (1/3 豬)
roasted suckling pig with jelly fish and seaweed
(1/3 pig)

宮庭焗釀響螺
baked stuffed whole conch with seafood in
portuguese sauce

翡翠蝦球玉帶
sautéed prawns and scallops on vegetables

紅燒竹笙海皇燴燕液
supreme soup with swallow's nest, bamboo
pith, and seafood

玉葉北菇原隻鮮鮑魚
braised whole fresh abalone with shiitake
mushrooms on a bed of snow peas leaf

美極雙龍蝦 (四磅)
wok fried twin lobsters with maggie sauce (4lb)

金蒜脆皮雞
crispy whole chicken with diced golden garlic

清蒸雙青斑 (三磅)
steamed twin green bass with ginger and
scallion in soya seasoning (3 lb)

瑤柱蛋白海皇魚子炒飯
fried rice with shredded conpoy, egg white,
seafood, and masago

雙菇炆伊麵
braised e-fu noodle with brown beech and
shiitake mushroom

百年好合〔蓮子百合紫米露〕
purple rice paste with lily bulb and lotus seeds

永結同心
sweetest memories duo fancy pastry



典雅婚宴 Elegant Menu

Per Table of 10 Guests 十位用

Tiered Pricing Structure
Preferred pricing is
extended as your guest
count increases.

1-12 tables
\$2,840 + \$1,800
surcharge

13-15 tables
\$2,840

16-19 tables
\$2,756

20-24 tables
\$2,672

25+ tables
\$2,588

Your choice of hors
d'oeuvres
(three pieces per guest)

Standard 6-hour bar
package

Wine service during
dinner

Freshly brewed coffee
and teas with dessert

鴻運乳豬條海蜇海藻 { 半隻 }

succulent roasted half suckling pig with jelly fish & seaweed

白汁芝士焗釀扇貝

baked stuffed shell scallop with seafood in cream sauce
topped with cheese

玉露串蝦球

steamed skewered shrimps with vegetables

紅燒蟹肉燕窩羹

supreme soup with swallow's nest and crab meat

翡翠北菇原隻二十八頭吉品乾鮑魚

braised whole 28 head dried jin bin abalone with shitake
mushrooms on a bed of snow peas shoots

蒜茸牛油焗雙龍蝦

baked half lobsters with garlic & butter

香檳脆皮雞

crispy deep-fried chicken in champagne sauce

清蒸海中寶

steamed twin fishes or sea grouper w/ ginger & scallions in
soya dressing

美滿迷你鮮蝦荷葉飯

fried rice with shrimp individually wrapped in lotus leaves

蟹肉燴伊麵

braised e-fu noodles w/ crab meat

百年好合〔蓮子百合紅棗茶〕

sweet soup with lily bulb, lotus seeds, red dates and dried
longan

心心相印

sweetest memories duo fancy pastries



Reception Offerings

Enhance your wedding reception with a selection of specialty food stations that celebrate hospitality, abundance, and shared experiences. Designed to complement the included hors d'oeuvres, these interactive culinary offerings provide guests with additional flavours and a lively gathering experience during cocktail hour.

Featuring a variety of expertly prepared dishes and chef-attended presentations, our food stations add a distinctive touch to your celebration while creating memorable moments for family and friends before the banquet begins.

餐前小食 HORS D'OEUVRES

- 春卷
Spring Rolls Vegetarian
- 炸蝦卷
Deep Fried Shrimp Roll
- 炸蝦角
Deep Fried Shrimp Dumpling
- 蒸水晶蝦餃
Steamed Shrimp Dumpling
- 蒸燒賣
Steamed Pork Dumpling (Sui Mai)
- 蒸素菜餃
Steamed Vegetables Dumpling
- 干蒸牛肉
Steamed Beef Dumpling

美食亭 FOOD STATIONS

Priced per person

- 片皮鴨 **Peking Duck** **14.40**
Indulge in tender slices of roasted Peking duck, served with traditional accompaniments like hoisin sauce, fresh cucumber, and delicate crepes for wrapping / 3 pieces per person
- 餃子站 **Dumpling Station** **12.80**
Featuring an array of dumplings with different fillings for your guests. / 3 pieces per person
- 麵檔 **Noodle Station** **12.80**
Our noodle station features a dedicated staff member crafting fresh noodles to perfection / 2 bowls per person
- 魚蛋檔 **Fish Ball** **7.20**
2 Skewers of Fish Ball per person
- 飽子站 **Buns Station** **7.20**
Featuring an array of buns with assorted fillings for your guests. / 3 Buns per person



Upgrades

Priced per table
每席

鴻運乳豬件海蜆海藻
(1/3 豬) 改 鴻運乳豬條海
蜆海藻 (半隻)
roasted suckling pig with jelly fish
and seaweed (1/3 pig) to roasted
half suckling pig with jelly fish and
seaweed)

鴻運乳豬件海蜆海藻
(1/3 豬) 改 鴻運乳豬全體
海蜆海藻
roasted suckling pig with jelly fish
and seaweed (1/3 pig) to roasted
whole suckling pig with jelly fish
and seaweed

鴻運乳豬大拼盤 改 鴻運乳
豬件海蜆海藻 (1/3 豬)
roasted suckling pig and bbq
combination platter to
roasted suckling pig with jelly fish
& seaweed (1/3 pig)

窩貼鳳尾蝦 改 杏花炸釀
蟹拑
golden jumbo prawns on crispy
toast to deep fried crab claws
stuffed in shrimp mousse coated
with almond crust

窩貼鳳尾蝦 改 宮庭焗釀
響螺
golden jumbo prawns on crispy
toast to baked stuffed whole conch
with seafood in portuguese sauce

91

紅燒龍蝦海皇羹 改 鮑參
海味羹
supreme soup with lobster and
seafood to supreme soup with
shredded abalone, sea cucumber,
and fish maw

45

272

紅燒龍蝦海皇羹 改 紅燒竹
笙蟹肉燕窩羹
supreme soup with lobster and
seafood to supreme soup with
swallow's nest and crab meat

151

雙菰扒菜苗 改 翡翠北菰玉
環瑤柱甫

75.50

53

braised two kinds of mushroom on
a bed of chinese greens to braised
stuffed melon marrow with whole
conpoy and shiitake mushrooms on
a bed of chinese greens

翡翠玉環帶子 改 翡翠蝦
球玉帶

45

steamed stuffed melon marrow
with sea scallops sided with
vegetables to sautéed prawns and
scallops with vegetables

當紅脆皮雞 改 紅燒叁乳鴿
crispy whole chicken to three
crispy squabs

181

雙菰扒菜苗 改 北菰原隻
鮮鮑魚

211.50

braised two kinds of mushroom on
a bed of chinese green to braised
whole 8 head abalone with shitake
mushrooms on a bed of snow peas
shoots

玉樹麒麟斑 改 清蒸雙青斑
steamed fillet of grouper with
sliced ham & shiitake sides with
vegetables to steamed twin green
bass with ginger & scallion in soy
dressing

90.50

杏花炸釀蟹拑 改 宮庭焗
釀響螺

NO
CHARGE

baked stuffed whole conch with
seafood in portuguese sauce to
deep fried crab claws stuffed
in shrimp mousse coated with
almond crust

翡翠北菰玉環瑤柱甫 改
翡翠北菰原隻鮮鮑魚

136

braised stuffed melon marrow
with whole conpoy and shiitake
mushrooms on a bed of chinese
green to braised whole fresh
abalone with shiitake mushrooms
on a bed of snow pea shoots

翡翠北菰原隻鮮鮑魚 改
翡翠北菰原隻二十八頭吉品
乾鮑魚

181

braised whole fresh head abalone
with shiitake mushrooms on a bed
of snow pea shoots to
braised whole 28 head dried
jin bin abalone with shiitake
mushrooms on a bed of snow pea
shoots

美極雙龍蝦 改 蒜茸牛油
焗開邊龍蝦

151

wok fried twin lobsters with
maggie sauce to baked half
lobsters with garlic and butter
(6lb)

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	11
Add fries available	4.25
Poutine Fresh-cut Angus fries with vegetarian gravy, cheese curds, shredded cheddar, scallions, chipotle aioli & Cajun seasoning / V	12.75
Sliders Beef Caramelized onions, sautéed mushrooms, shredded cheese	17.50
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	12.75
Tacos & Nachos Warm flour tortillas & corn chips with chili-scented beef, Jack & cheddar cheese, sour cream, bell peppers, jalapeños	14.75
Pizza Station Chef's selection of pizzas including pepperoni, Margherita, deluxe, and grilled vegetable	11

SWEETS

Deluxe Sweets Table Assorted cakes and pies, freshly baked cookies, mini pastries, and a seasonal fresh fruit platter	27.25
Served with freshly brewed coffee & teas	
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 / GF	13.75
Belgian Waffle Station Fresh waffles with fresh whipped cream, seasonal berries, maple syrup, and caramel sauce / V	13.75
Chocolate Fountain Warm flowing chocolate with fresh whipped cream, cubed seasonal fruit, ladyfingers, and marshmallows / V	18.50





Bar Packages

Priced per person

A Standard Bar is included with all wedding packages. For an elevated guest experience, upgrade to our Premium Bar, featuring a curated selection of premium beer, wine, spirits, and non-alcoholic beverages.

All bar packages include six hours of continuous open bar 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 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

10

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

Wine

Priced per bottle

RED

EastWest Cab-Nero , Niagara	44
Cancellor Malbec , Ontario	49
Bocca Dela 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

EastWest 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		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			
		Blue Mimosa sparkling wine, blue curacao syrup			
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.

- 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).
- Room minimums apply to all Packages.
- Statutory Holiday events may incur additional setup charges—please inquire
- Price per table applies to tables with up to 10 guests.
- Price per person will apply to each additional guest beyond 10.
- All special meals, including vegetarian and allergy accommodations, will be charged in addition to the per-table price.
- Cake cutting fee (after 9 PM): \$1.50 per person. Includes staff to cut and platter cake

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.
- 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

ROOM RENTAL

The room rental fee guarantees **exclusive use of the event space(s)** for the contracted duration of your event.

Sales Team

CHRISTY FIELD

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