2026
SPECIAL EVENTS

ANGUS GLEN
GOLF CLUB

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 startplanning!

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

ADDITIONS & UPGRADES
See available options on page 9

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

Hot Lunch Buffet

58.25 priced per person

Minimum 20 guests required

Available until 3:00 PM

Served with dinner rolla, 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

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

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

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

ADDITIONS & UPGRADES
See available options on page 9

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

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

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

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 10.

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

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

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

ADDITIONS & UPGRADES
See available options on page 9

Plated Dinner

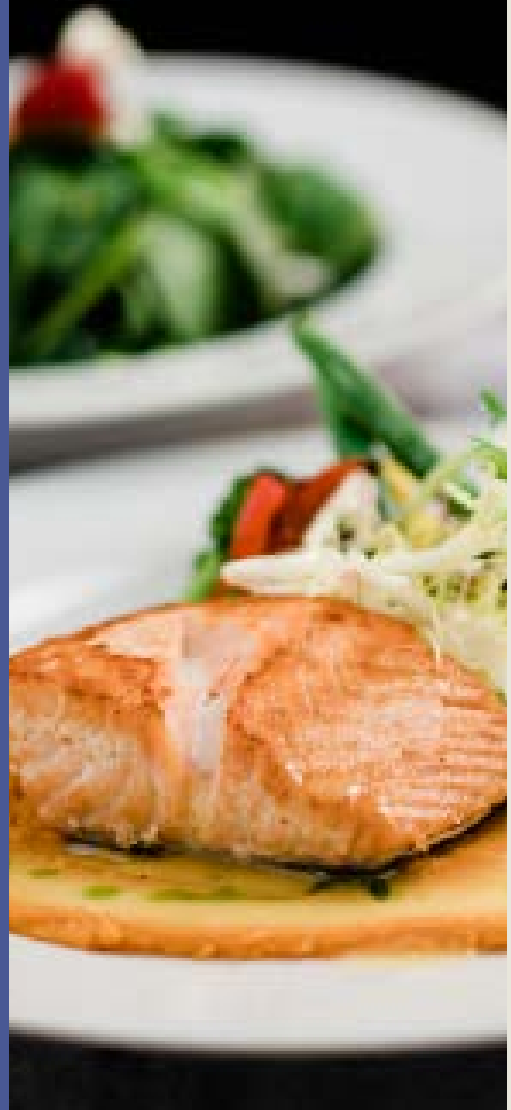
Priced per person

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

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

Vegetarian entrée alternatives are available on page 10.

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

ADDITIONS & UPGRADES
See available options on page 10

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

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 — **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 — **18**

Antipasto — **15.75**
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, Parmesasn cheese & fresh herbs / GF V

Sushi — **7** PER PIECE
100 piece minimum

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'oeuves and Canapés — **55.75**

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 **16.25**
Beef
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 7" Hot Dogs with shredded cheese, onions, relish, hot peppers, sauerkraut, ketchup, 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

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**
Canciller 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**
Canciller Reserva Cabernet Sauvignon, Ontario	**60**

WHITE

EastWest Pinot Grigio, Niagara	**44**
Jackson Triggs Reserve Chardonnay, Ontario	**46**
Canciller 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

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

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

MIMOSA 12

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

CAESAR 10.75

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

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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