2027 WEDDINGS

ANGUS GLEN GOLF CLUB

Host a wedding to remember at Angus Glen

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

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

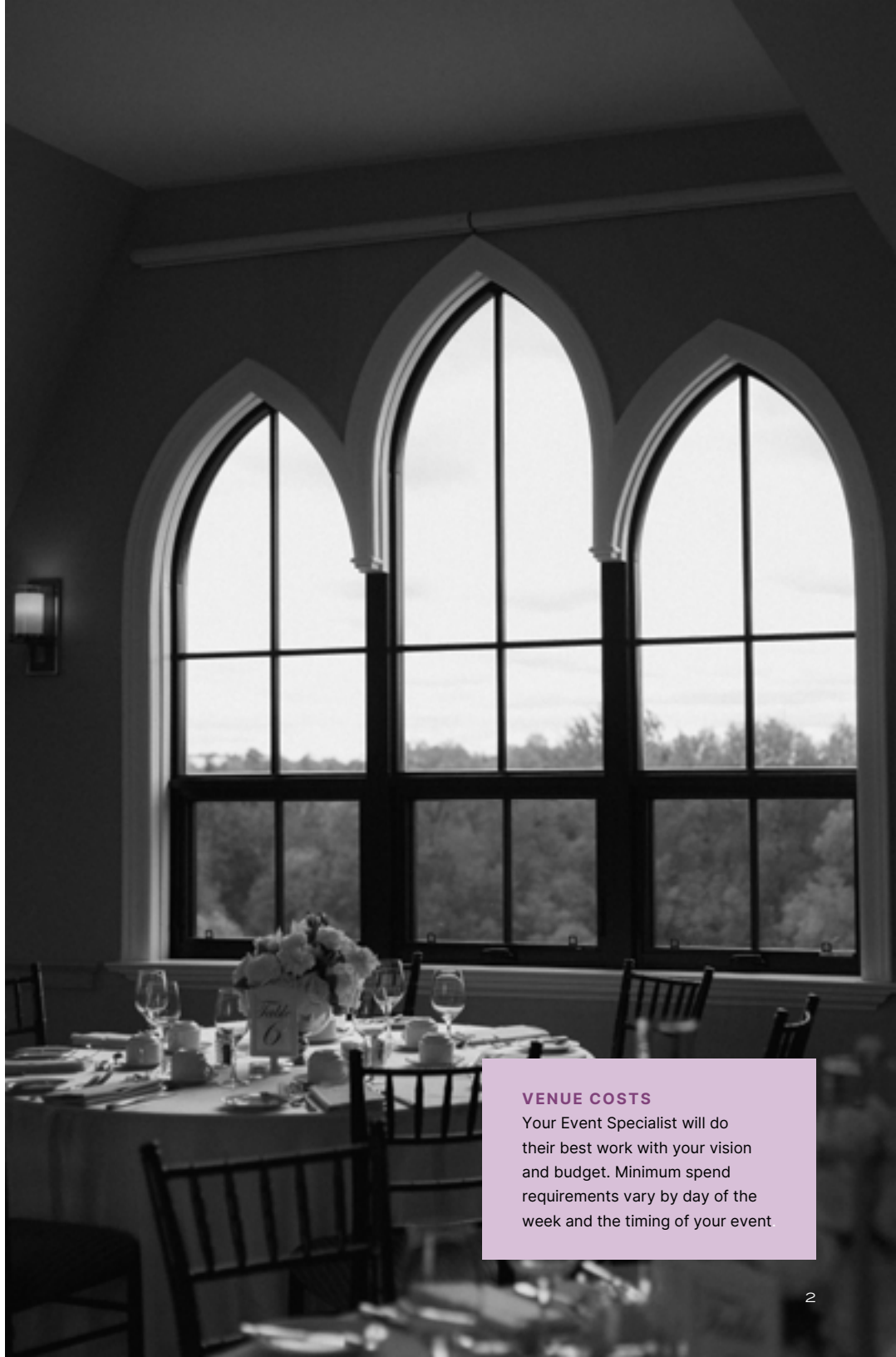
Let us help you create the wedding you've always imagined. Contact us today to begin planning your perfect day.

YOUR WEDDING EXPERIENCE INCLUDES:

- Chiavari chairs
- Bengaline linen with a choice of 6 colours
- White napkins
- Stainless steel flatware
- White porcelain dinnerware
- Glassware
- Table numbers
- Self-serve coat check
- Complimentary parking

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

- A selection of chef-crafted hot and cold hors d'oeuvres (four pieces per guest)
- Standard 6-hour bar service
- Wine service during dinner
- Professional, attentive waitstaff
- Exclusive menu tasting for four guests for Silver and Gold Packages
- 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 Terrance / 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

$4,500

Your Ceremony Includes:

- One-hour ceremony rehearsal during the week of your wedding.

  (additional time available at $250 per hour)
- House white linens for the signing table
- Full set-up and tear-down of ceremony chairs
- Cordless microphone with stand and speaker system

Room Rentals & Minimum Spend

	RENTAL FEE ($)	MAY 1 – SEPT 30		OCT 1 - APR 30	
		MONDAY – THURSDAY	FRIDAY – SUNDAY	MONDAY – THURSDAY	FRIDAY – SUNDAY
GREAT HALL*	2,000	12,000	23,000	10,000	20,000
MACKENZIE HALL*	2,000	6,000	12,000	5,000	10,000
ELGIN HALL*	2,000	6,000	12,000	5,000	10,000
VICTORIA ROOM	1,000	5,000	6,000	4,000	5,000
KENNEDY LOFT	1,000	5,000	6,000	4,000	5,000
NORTH MARQUEE	2,000	6,000	12,000	5,000	10,000
FURYK ROOM	—	2,500			
AWS BOARDROOM	—	1,500			
SORENSTAM ROOM	—	1,500			

*Minimum guest count required. Please inquire for details.

Room Capacity

	THEATRE STYLE	DINNER	DINNER & DANCE FLOOR	RECEPTION WITH FOOD STATIONS	RECEPTION WITHOUT FOOD STATIONS	STATIONED COCKTAIL	COCKTAIL RECEPTION	BUFFET DINNER
GREAT HALL	600	500	400	650	800	600	500	400
MACKENZIE HALL	300	250	170	350	400	300	250	170
ELGIN HALL	300	250	170	350	400	300	250	170
VICTORIA ROOM	100	72	64	120	200	100	72	72
KENNEDY LOFT	150	110	—	—	—	100	150	80
NORTH MARQUEE	350	200	180	—	—	250	300	—
FURYK ROOM	50	40	—	—	—	40	50	—
AWS BOARDROOM	—	20	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—

Silver Package

157 per person

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

Standard 6-hour bar package

Wine service during dinner

Assorted fresh bread and rolls

Freshly brewed coffee and teas with dessert

Please choose one option from each section.

SALAD

Sweet and Bitter Greens
Grape tomato, julienned carrot, balsamic vinaigrette / GF VG

Radicchio & Romaine
Roma tomato, red onion, peppers, cucumber, feta dressing / GF V

Baby Arugula
Shaved pear, dried cranberries, toasted pumpkin seeds, sherry vinaigrette / GF VG

Hearts of Romaine
Garlic croutons, Parmesan cheese, creamy Caesar dressing

DESSERT

Dark & White Chocolate Mousse Pyramid
Vanilla crème anglaise, seasonal berries

Mango Passion Fruit Mousse
Raspberry coulis, seasonal berries

Chocolate Brownie Cheesecake
Raspberry vanilla sauce

Apple Tart
Caramel cinnamon sauce, seasonal berries

LATE NIGHT TABLE

Fresh Sliced Fruit / GF VG

Assorted Freshly Baked Cookies & French Pastries

Freshly Brewed Coffee & Tea

ENTRÉE

Served with duchess potatoes, sautéed mushrooms, and seasonal vegetables

Lemon Herb–Roasted Chicken Supreme (9 oz)
Shallot jus / GF

Dijon & Panko–Crusted Haddock Fillet (8 oz)
Dill cream sauce / GF

Grilled Atlantic Salmon (8 oz)
Ginger butter sauce / GF

Pan-Seared Cod Fillet (8 oz)
Lentil ragout, roast red pepper emulsion / GF

Grilled Certified Prime Striploin Steak (10 oz)
Merlot sauce / GF

Grilled Certified Prime Chateaubriand Steak (10 oz)
Red peppercorn sauce / GF

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES
See available options on page 9

VEGETARIAN ENTÉES
Page 10

Gold Package

183 per person

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

Standard 6-hour bar package

Wine service during dinner

Assorted fresh bread and rolls

Freshly brewed coffee and teas with dessert

Please choose one option from each section.

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES
See available options on page 9

VEGETARIAN ENTRÉES
Page 10

SALAD

Marbled Beet
Roasted golden & red beets, watermelon, feta, chive yogurt dressing / GF V

Baby Greens
Honey-roasted squash, dried cherries, apple cider vinaigrette / GF VG

Ripe Roma Tomatoes
Bocconcini cheese, basil-infused olive oil, balsamic glaze / GF V

Baby Spinach
Seasonal berries, goat cheese crumble, basil vinaigrette / GF V

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

ENTRÉE

Served with gratin potatoes, sautéed patty pan squash, and seasonal vegetables

Oven Roasted Chicken Supreme (5 oz) **& AAA New York Striploin Steak** (5 oz)
Peppercorn jus / GF

Garlic Butter Black Tiger Shrimp (2 pcs) **& AAA Beef Tenderloin Steak** (5 oz)
Red wine jus / GF

Pan-Seared Atlantic Salmon (5 oz) **& Oven Roasted Chicken Supreme** (5 oz) Dijon supreme sauce / GF

Oven Roasted 6oz Lobster Tail (6 oz) **& Grilled AAA Beef Medallion Steak** (4 oz)
Roasted garlic cream emulsion / GF

SOUP & PASTA

Truffle-Scented Trio of Mushroom Cappuccino / GF V

Maple-Roasted Butternut Squash Puree / GF V

Baked Potato and Leek Soup with Cheddar Cheese / GF V

Rigatoni with Tomato Basil Sauce / V

Penne Arrabiata / V

Fungi and Ricotta Ravioli in Pesto Cream Sauce / V

DESSERT

Grand Marnier Truffle
Mango raspberry coulis, seasonal berries

Red Velvet Cake
Vanilla crème anglaise, seasonal berries

Baileys Cheesecake
Mint berry salsa

Raspberry Pistachio Cheesecake
Fruit coulis, seasonal berries

Chocolate Molten Cake
Mint whipped cream

Dessert Sampler
Mini Angus apple honey crème brûlée, apricot jam fruit tartelette, Belgian chocolate–dipped strawberry, mango blush, Niagara berries

LATE NIGHT TABLE

Fresh Sliced Fruit / GF VG

Assorted Freshly Baked Cookies & French Pastries

Freshly Brewed Coffee & Tea

Wedding Buffet Package

199 per person

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

Standard 6-hour bar package

Wine service during dinner

Assorted fresh bread and rolls

Freshly brewed coffee and teas with dessert

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES
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VEGETARIAN ENTRÉES
Page 10

SALAD & STARTERS

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

Peach and Quinoa Salad
Red grapefruit emulsion / V

Marinated Trio of Mushrooms / GF V

Build-Your-Own Mini Salads
Assorted toppings and dressings

Charcuterie Board
Chutneys, tapenades

International Cheese Board
Relishes, crackers

Smoked Salmon
Capers, lemon, cream cheese / GF

HOT ENTRÉES

Roast Cornish Hen
Ontario-braised apples, pan jus / GF

Pan-Seared Atlantic Cod
Lentil ragout, saffron–garlic cream sauce / GF

Spinach and Ricotta Ravioli with Alfredo Sauce / V

Pad Thai Noodles

CHEF-ATTENDED CARVERY STATION

Roasted Canadian Beef Tenderloin
Bearnaise and peppercorn sauce / GF

SIDES

Roasted Herb Fingerling & Purple Mini Potatoes / GF VG

Olive Oil–Tossed Bouquetière of Vegetables / GF VG

DESSERT

Assorted Cheesecake Pops

Mini Cupscakes

Belgian Chocolate–Dipped Strawberries / GF V

Parfaits & Mousse Shooters

Seasonal & Tropical Fruit Platter / GF VG

Alternative Entrées

VEGETARIAN MEAL

Replace the entrée in any of the package with a vegetarian option.

One vegetarian entrée will be served to all vegetarian guests. The selection will be Chef's choice unless pre-ordered in advance.

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

Potato Gnocchi
Roasted tomatoes, baby vegetables, peas, mascapone cheese

GF gluten-free
V vegetarian
VG vegan

ADDITIONS & UPGRADES
See available options on page 9

CHILDREN'S MEAL

33

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

Bridal Party Lunch Buffet

Priced per person

Minimum 10 guests required

WEDDING DAY LUNCH BUFFET

45

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter / GF VG

Fresh Baked Cookies / V

Bottled Water & Soft Drinks

AFTERNOON TEA

51

Assorted Finger & Pinwheel Sandwiches

Spinach and Mushroom Quiches / V

Fresh Baked Scones
Clotted cream, fruit preserves, flavoured butters / V

Mini French Pastries

Fresh Fruit Kabobs / GF VG

Fresh Baked Shortbread Cookies / V

Freshly Brewed Coffee & Teas

Upgrades & Additions

Priced per person

UPGRADES
Swap your standard accompaniments with enhanced options.

ADDITIONS
Enhance your meal with extra courses or premium sides.

PRE-COURSE ADDITIONS

Seared Salmon 17
Grilled pineapple salsa, citrus butter sauce / GF

Penne with Tomato 12
Basil Sauce / V

Ricotta & Spinach–Stuffed Cannelloni 14
Rosé sauce / V

Grilled Vegetable and Mozzarella Napoleon 8
Tomato ragout / GF V

Jumbo Shrimp Cocktail 17
Cocktail sauce / GF

Antipasto Plate 16
Prosciutto, Genoa salami, melon, grilled vegetables, tomato bocconcini, marinated artichoke heart, marinated olives, focaccia bread

ACCOMPANIMENTS UPGRADES

Buttermilk and Chive Mashed Potatoes / GF V 5

Roasted Garlic Mashed Potatoes / GF V 5

Sweet Potato & Yukon Mashed Potatoes / GF V 5

Seasonal Vegetable Bundle / GF VG 5

Grilled Vegetable Napoleon / GF VG 5

Grilled Asparagus / GF VG 5

Fine Herb Risotto / GF V 9

Woodland Mushroom Risotto / GF V 9

Golden Duchess Potato / V 5

Gratin Dauphinoise Potato / GF V 5

PALATE CLEANSER

Sorbet 7
Choice of Lemon, Mango, Raspberry, Strawberry

GF	gluten-free
V	vegetarian
VG	vegan

Reception Offerings

Set the tone for your event with our curated reception selections—perfect for welcoming guests and creating a lively, social atmosphere.

Choose from elegant passed canapés, beautifully presented reception platters, and interactive food stations designed to suit any style of gathering.

Whether you're hosting a cocktail reception or enhancing a pre-dinner experience, our culinary team will help you create a memorable start with fresh flavours, thoughtful presentation, and seamless service.

GF	gluten-free
V	vegetarian
VG	vegan

FOOD STATIONS

Priced per person

Oyster Bar — **19**
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 — **22**

Antipasto — **17**
Min. 40 guests required

Prosciutto, Genoa salami, melon, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts, served with focaccia bread

Chef-attended Risotto Station — **19**
Min. 40 guests required

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

Sushi — **8** 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	**350**
Vegetable Crudité / GF V	**275**
Mediterranean Dip & Spreads / V	**275**
Hummus & Grilled Pita	**225**
Cocktail Sandwiches	**350**
Smoked Atlantic Salmon / GF	**460**
Shrimp Cocktail Old fashioned cocktail sauce / GF	**490**
Pastry Platter	**120**
Freshly Baked Cookie Platter	**120**
Fruit Platter / GF VG	**208**

CANAPÉS

Priced per dozen

A Selection of Passed Hors d'oeuves and Canapés — **60**

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 11
Classic grilled cheese sandwiches

Add fries available 4

Poutine 12
Fresh-cut Angus fries with vegetarian gravy, cheese curds, shredded cheddar, scallions, chipotle aioli & Cajun seasoning / V

Sliders 17
Beef
Caramelized onions, sautéed mushrooms, shredded cheese

Pulled Pork
Creamy tangy slaw, molasses BBQ sauce

Chicken
Scallion aioli, Jack cheese

Hot Dogs 12
All-beef 7" Hot Dogs with shredded cheese, onions, relish, hot peppers, sauerkraut, ketchup, mustard

Tacos & Nachos 14
Warm flour tortillas & corn chips with chili-scented beef, Jack & cheddar cheese, sour cream, bell peppers, jalapeños

Pizza Station 11
Chef's selection of pizzas including pepperoni, Margherita, deluxe, and grilled vegetable

SWEETS

Deluxe Sweets Table 26
Assorted cakes and pies, freshly baked cookies, mini pastries, and a seasonal fresh fruit platter

Served with freshly brewed coffee & teas

Ice Cream Sundae Bar 13
Chocolate and vanilla ice cream with berry compote, chocolate chips, caramel sauce, hot fudge, raspberry sauce, sprinkles, and fresh whipped cream / GF

Belgian Waffle Station 13
Fresh waffles with fresh whipped cream, seasonal berries, maple syrup, and caramel sauce / V

Chocolate Fountain 18
Warm flowing chocolate with fresh whipped cream, cubed seasonal fruit, ladyfingers, and marshmallows / V

GF	gluten-free
V	vegetarian
VG	vegan

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 and wine service with dinner.

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

15

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, Kahlua, Malibu Coconut Rum, Peach Schnapps, Hpnotiq, McGuinness Blue Curaçao, McGuinness Melon, McGuinness Crème de Cacao, McGuinness Triple Sec, Soho Lychee Liqueur

Bottled Water (per table)
1 bottle of Natural Water
1 bottle of Sparkling Water

ENHANCEMENT

Additional per person unless otherwise noted.

Bar Extensions	
Standard Bar + 1 Hour	**16**
Premium Bar + 1 Hour	**19**
Wine Service	
House Wine Service	**23**
Deluxe Wine Service	**24**
Premium Wine Service	**25**
Sparkling Wine Toast	**12**
Mimosa	**13**
Non-Alcoholic Drink Package Unlimited Soft Drinks, Assorted Juices, Mocktails, Bottled Water, Coffee & Tea	**18**
Natural & Sparkling Water	
Two Bottles per Table	**17**
Unlimited Service	**26**
Punch *Priced per bowl*	
Alcoholic Punch	**216**
Non-Alcoholic Punch	**65**

Wine

Priced per bottle

RED

EastWest Cab-Nero, Niagara	**46**
Canciller Malbec, Ontario	**51**
Bocca Della V Merlot, Australia	**51**
Perez Cruz Gran Reserva Cabernet Sauvignon, Chile	**57**
Oyster Bay Pinot Noir, New Zealand	**60**
Masi Valpolicella, Italy	**62**
Canciller Reserva Cabernet Sauvignon, Ontario	**62**

WHITE

EastWest Pinot Grigio, Niagara	**46**
Jackson Triggs Reserve Chardonnay, Ontario	**48**
Chanciller Chardonnay, Argentina	**57**
Bocca Pinot Grigio, Italy	**60**
Kim Crawford Sauvignon Blanc, New Zealand	**60**
Cantine Salvalai Pinot Grigio, Italy	**61**
Swartland Sauvignon Blanc, New Zealand	**62**

ROSÉ & SPARKLING

Spumante Bambino, Ontario	**46**
Gérard Bertrand Côte des Roses Rosé, France	**53**
Ruffino Prosecco, Italy	**62**

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

12 per drink

A setup fee of 140 applies per station.

Choice of 3 featured cocktails

GIN & SPRITZ

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

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

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

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 18% Facility Fee**, unless otherwise specified.

- Halal options are available—pricing upon request.
- Package pricing is guaranteed through December 2027 (alcohol subject to change)
- Angus Glen guarantees food pricing for six months from the agreement date. Beyond that, pricing may be adjusted to reflect rising costs, with efforts made to mitigate impact (e.g., offering menu substitutions).
- A multiple entrée surcharge applies:
  $5.00 per guest for two entrées
  $7.50 per guest for three entrées
- Place cards with entrée indicators are required for multiple entrée service and must be delivered 24 hours prior to the event.
- Room minimums apply to all Packages.
- Statutory Holiday events may incur additional setup charges—please inquire.
- Cake cutting fee (after 9 PM): $1.50 per person. Includes staff to cut and platter cake

ROOM RENTAL

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

FOOD PRACTICES

- All food provided by Angus Glen must be consumed on-site due to liability restrictions.
- No outside food or beverages may be brought in or taken off the property without written permission.
- Approved outside food/beverages may be subject to additional service or labour charges.
- Buffet setup guidelines:
  Up to 100 guests: single-sided buffet
  101–220 guests: double-sided buffet
  221+ guests: two double-sided stations
- Buffet pricing for children ages 10 & under is 30% less than adult pricing. Please inquire for plated meal pricing.
- Angus Glen reserves the right to make substitutions on food items.
- Dietary accommodations are subject to change—please advise of all allergies or dietary restrictions in advance.
- Single shots (bar only) are included in Standard and Premium packages. Angus Glen staff may limit drink service, stop shots, refuse alcohol, or remove guests at their discretion, in accordance with AGCO guidelines. Angus Glen strictly follows all Ontario Liquor License laws.

FACILITY FEE

This fee includes the set-up of the room and mandatory event amenities such as:

- Tables, chairs, linens, table numbers
- Complimentary parking
- Unlimited Wi-Fi
- Directional signage
- Facility cleaning before and after your event
- Snow clearing and general venue maintenance

Sales Team

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