

————— 2011 —————

CELEBRATIONS & CONFERENCES



PUBLIC GOLF TOURNAMENTS CELEBRATIONS CONFERENCES DINING ACADEMY SHOPPING MEMBERSHIPS

WELCOME TO ANGUS GLEN GOLF CLUB



As you enter through the gates of Angus Glen you will notice the differences that set us apart from any other facility. A panoramic view of two of the country's most acclaimed golf courses create the perfect backdrop for your event.

Angus Glen offers a distinguished Victorian style clubhouse with a spacious terrace overlooking the scenic eighteenth green. We offer four beautiful banquet rooms that are ideal for groups of 2 to 450. Each room has its own distinctive characteristics for either an intimate gathering or a grand affair.

Your event day is very important and our Event Coordinators understand the details associated with planning such an important and memorable day. Our Event Coordinators are always available for personal consultations to discuss your event details from beginning to end.

When it comes to catering your event our Event Coordinators, along with our Executive Chef can assist you in your selections from the menus provided. Without hesitation Angus Glen Golf Club can provide you with a more specific menu, especially when accommodating guests with allergies and dietary restrictions.

Open throughout the year the Angus Glen Clubhouse is a great place to hold tournaments, weddings, holiday parties or any other celebration.



ANGUS GLEN EVENT INFORMATION

Event Information

Booking your Event

Upon the booking of your event a deposit of 25% of your proposal is required with a signed Hospitality Agreement to guarantee your reservation for the specified time and date. The remaining payment percentages will be broken down in your Hospitality Agreement

Room Rental

Included in your room rental is your choice of house linens, room set-up includes: dance floor (sizing will vary based on room selection), floor plan, staff, directional signage, microphone & podium, coordination, exclusivity of the room (based on times allocated), SOCAN fees, Staging, chef consultation and food tasting for four (wedding's only). Audio/Video Equipment are available for such cost (please see separate page for full details) Displays and decorations must be free standing without any attachment to walls, ceilings and floors. Angus Glen does not permit confetti, rice, sequins, sparklers or flower petals on the property.

Linen

Standard linen colours are white or ivory. Alternate colour linen is available and is subject to a surcharge based on the market price. Linen selection must be given thirty days in advance. Events do have the option to rent other linens and they must be delivered the day before your event and must be picked up the same night as your event. Angus Glen will not be responsible for misplaced linens or rentals.

Chair Covers:

Cream coloured Angus Glen chair covers are available at \$4.00/cover with matching sash

Table Settings

Each room has standard tables & chairs that are set for eight people. If tables of 10 or more are required rental charges will be applied for larger tables. Tables will be set with china, glassware and silverware.

Floor Plans

Floor plans and room arrangements are made available. Event floor plans are required 7 days prior to the date of the event, after which no changes shall be permitted.

Guest Numbers & Menu

A guaranteed number of guests and final menu selection must be given no less than 14 days prior to the date of the Event, after which no changes shall be permitted (please see Hospitality Agreement). Angus Glen will require a signed copy of the final Banquet Event Order (BEO) or Hospitality Agreement. If this is not provided Angus Glen reserves the rights to provide an alternate function room best suited for the event and a default menu. Any special meal arrangements (dietary and food allergies) must be discussed in advance with your coordinator. Angus Glen Golf Club's operations are a function of L.C.B.O. and operate in accordance with its laws and regulations.

Catering

With the exception of wedding cakes, no other food or beverage can be brought into Angus Glen Golf Club. In the event that such are brought onto site, Angus Glen may deem it necessary to apply a surcharge. For health and safety issues, leftover food and beverages are not permitted to be removed from Angus Glen Golf Club.

Outside Catering

There is a \$34.95 surcharge per person for outside catering & must be approved by coordinator (subject to all taxes and service charge)

Ceremony Fee

There is a \$1000.00 On Site Ceremony Fee which includes rehearsal (up to 1 hour – anything over 1 hour will result in a \$250/hour charge), linens, set up, tear down & sound system (fee is based on a lunch/dinner reception following the ceremony) Ceremonial fires must remain outside. Aisle Runner: Each runner is 20 feet long and has a rental fee of \$100 per runner.

Ceremony ONLY

There is a \$2500 On Site Ceremony minimum which includes a rehearsal (up to 1 hour – anything over 1 hour will result in a \$250/hour charge), linens, set up, tear down & sound system. Ceremonial fires must remain outside. Angus Glen Golf Club reserves the right to make final decision on the ceremony location with regards to inclement weather.

Storage

Due to limited space, Angus Glen Golf Club may not be able to accommodate requests to store personal or third party items prior to and following your event. Angus Glen is not responsible for any lost, damaged, or stolen items; and any items left behind after an event for more than 24 hours will be disposed of.

Prices

Prices within this package are subject to P.S.T. (includes 2% for alcoholic beverages), G.S.T. and a 15% service charge (unless otherwise specified). All prices within package & proposal are guaranteed at the time of signing the Hospitality Agreement and are subject to change without notice.



ANGUS GLEN ROOMS & CAPACITIES

Meeting Rooms & Banquet Hall Capacities, Room Minimums & Rentals

Capacities may vary based on individual event configurations...

ROOM	CAPACITY	ROOM MINIMUM	ROOM RENTAL
THE VICTORIA ROOM		\$2500 (Mon-Thurs) \$5000 (Fri – Sun)	\$1000
Theatre Style Seating	100 people		
Cocktail Reception	200 people		
Dinner Seating	50 people with dance floor 75 people without dance floor		
Additional Seating	60 people on Terrace		
Business Meeting	50 people		
THE KENNEDY LOFT		\$2500 (Mon – Thurs) \$5000 (Fri – Sun)	\$1000
Theatre Style Seating	150 people		
Cocktail Reception	150 people without food stations 100 people with food stations		
Dinner Seating	120 people without dance floor		
Business Meeting	10 to 80 people		
THE MACKENZIE HALL		\$5000 (Mon – Thurs) \$10,000 (Fri – Sun)	\$2000
Theatre Style Seating	300 people		
Cocktail Reception	400 people without food stations 350 people with food stations		
Dinner Seating	250 people (maximum 25 tables x 10)		
Event with Dance Floor	180 people		
Business Meeting	200 people		
THE ELGIN HALL		\$5000 (Mon – Thurs) \$10,000 (Fri – Sun)	\$2000
Theatre Style Seating	300 people		
Cocktail Reception	400 people without food stations 350 people with food stations		
Dinner Seating	250 people (maximum 25 tables x10)		
Event with Dance Floor	180 people		
Business Meeting	200 people		
THE GREAT HALL		\$10,000 (Mon – Thurs) \$20,000 (Fri-Sun)	\$2000
Theatre Style Seating	600 people		
Dinner Seating	500 people (50 tables x 10)		
Event with Dance Floor	450 people		
Business Meeting	450 people		
THE A.W.S. BOARDROOM		\$500	
Boardroom Style	20 people		
Hallow Square	20 people		
Banquet	24 people		
U-Shape	16 people		
Classroom	24 people		
NORTH MARQUEE			\$2000
Theatre Style Seating	250 people		
Cocktail Reception	300 people without food stations 250 people with food stations		
Dinner Seating	200 people		
Event with Dancing	180 people		
THE CHAMPIONS BOARDROOM		\$1000	
Boardroom Style	24 people		
Banquet	32 people		



Audio / Video Equipment and Setup

Video Equipment

Overhead Projector: \$40

VHS / VCR Player: \$40

DVD Player: \$40

Pioneer "Elite" HDTV Plasma Screen in Designated Rooms: \$100 per Screen (VHS/DVD or Computer Hook Up)

Room Availability: 50" screen - Kennedy x 2, 50" screen - Arthur Stollery Boardroom, and 43" screen - Victoria Room

Computer / LCD / Data Projectors

NEC* MT1075 High-resolution Long Throw (1024x768) Elgin Hall: \$275 includes hardwire hook up in allocated halls.

NEC* MT1075 High-resolution Long Throw (1024x768) Mackenzie Hall: \$275 includes hardwire hook up in allocated hall

Both projectors are mounted in projection rooms outside of the banquet Halls, allowing for a much cleaner presentation of the room with no projectors in sight or on the floors, allowing for more space for tables and or guests.

Great Hall: Both Projectors can be linked to provide viewing pleasure of your presentation for the entire hall. (Depending on room configuration)

Package Price: \$500 includes basic hook up to 1 computer or DVD player or VHS player

Extra Setup required above and beyond the BASIC set up will be charged at \$30 per hour

NEC* LT20 Ultra Portable (1024x768): \$250 includes basic cabling to computer

50' VGA Monitor Extension Cable: \$25 – allows your computer to be placed away from the projector

VGA signal Splitter: \$50 – allows one computer to be shown on two monitors or projectors

KVM Switch: \$25 - allows two computers to share 1 MONITOR, KEYBOARD and MOUSE

Projection Screens

4'x4' Small Portable Screen: \$25

8' x 6' Large Portable Screen: \$50

Elgin / Mackenzie Hall Ceiling Screen: Included with Hall Rental

Conference Accessories

Staging: 8' long x 3' wide x 16" high, Panel: \$100 each

Flip Chart with Pad: \$20

Electrical Power Bar (3-4 outlets): \$5

Easels: \$15

Wireless Conference Call Speaker Phone: \$75

Analog Phone Line: \$35 (does NOT include long distance charges)

Digital Phone Line: \$25 – (dial 9 to get an outside line; does NOT include long distance charges)

Audio Equipment

All Halls are equipped with Basic Audio, which includes: House Music, Microphone, Microphone Stand, Microphone Cable and Podium.

Single CD player: \$20

Wireless Handheld Microphone: \$100

Wireless Lapel Microphone: \$150

Incorporating VCR / DVD / Computer presentation into house System: \$100

Audio Mixing Board: \$40

Portable Amplified Speaker: \$35

100 AMP 3 Phase Electrical Hook-up: \$200 – includes universal cam lock tie into power

All Prices include Basic Set-Up of Equipment. Renter assumes all responsibility for lost, stolen or damaged equipment.

An A/V Technician is available for \$45 per hour

All Prices are Daily Rate and are subject to change without notice.

Weekly Rates: 3 x Daily Rate



ANGUS GLEN BREAKFAST

Breakfast Selections (all breakfast are per person prices)

The Continental

\$10.50

Assortments of Freshly Baked Muffins, Pastries, Bagels and Croissants
Accompanied by Preserves and Cream Cheese
Assorted Cereals
Yogurt
Fresh Fruit Salad
Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee with a Selection of Herbal Teas

Angus Breakfast Buffet (minimum of 15pp)

\$17.95

Scrambled Eggs
Bacon, Sausage and Ham
Hashed Potatoes
Fresh Baked Muffins
Bagels accompanied by preserves and cream cheese
French toast
Fresh Fruit Salad
Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee with a Selection of Herbal Teas

Brunch Buffet

\$45

Platters, Salads & Breads

Gourmet Cheese Platters
Crudités
Assorted Domestic and International Cheese with Deli Meat Tray

Mixed Greens with Apple Cider Vinaigrette
Caesar Salad with Creamy Traditional Dressing and Garlic Croutons
Seafood Chowmein Salad
Sliced Tomato and Feta Cheese Drizzled with Basil Olive Oil

Freshly baked Foccacia, Dinner Rolls and Loaves

Entrees & Carving

Slow Cooked Prime Rib Au Jus
Spice Rubbed Barbeque Chicken
Braided Maple Glazed Salmon

Seasonal Steamed Vegetables
Herbed Garlic Mashed Potatoes
Cheese Lasagna

Breakfast Fare

Omelets made to order by Chef Attendant (minimum of 50pp)
Crisp Bacon
Link Sausages
Eggs Florentine
Home Fried Country Potatoes
Freshly Baked Croissants, Danishes, and Muffins

Grand Dessert Station

Assorted Pies, Tortes, Gourmet Cakes, Cookies and Squares, Chef Selection
Crepes Accompanied by Fresh Fruit, Whipped Cream and Assorted Sauces
Fresh Seasonal Fruit

Beverages

Freshly Brewed Coffee, Teas and Juices



Lunch Selections (all lunches are per person prices)

Deli Lunch

\$23

- Assorted Gourmet Breads and Rolls
- Assorted Deli Meats
- Potato and Green Bean Salad with Pommery Mustard and Mayonnaise Dressing
- Tossed Garden Salad
- Assorted Cookie Platter and Brownies
- Assorted Soft drinks and Water

The Mosaic (minimum of 50pp)

\$30.50

- Curried Butternut Squash and Coconut Soup
- Chicken, Shrimp and Vegetable Chow Mein Noodles
- Platters of Deluxe Open Faced and Baguette Sandwiches (Smoked Salmon, Roast Beef, Chicken, Grilled Vegetables)
- Tossed Romaine Green Salad with Creamy Italian Dressing
- Marinated Mushrooms, Tomato and Celery Salad
- Assorted Grapes and Berries
- Mini Crème Caramel
- Individual Lemon Sesame Seed Cakes

The Executive Lunch

\$34.95

- Assorted Gourmet Breads and Rolls
- 4 oz New York Striploin Medallion
- 6 oz Marinated Chicken Breast
- Pasta Prima Vera
- Tomato and Feta Mixed Olive Platter
- California Mixed Greens with Balsamic Dressing
- Assorted Cookies, Pastry Platters and Fruit Platter
- Assorted Soft drinks and Water

The Mediterranean (minimum of 30pp)

\$37.95

- Assorted Breads and Rolls
- Broccoli Soup with Parmesan Flakes
- Chicken Breast Souvlaki
- Shrimp, Eggplant and Zucchini Farfale Pasta
- Green Beans and Mini Carrots with tarragon butter
- Antipasto Platter (Grilled Bell Peppers, Marinated Mushrooms, Assorted Olives and Cured Bocconcini Cheese)
- Cucumber and Tomato with balsamic vinegar
- Mixed Baby Greens with mustard vinaigrette
- Puff Pastry Apricot Fried Eggs
- Platter of Seasonal Fruit

BBQ Lunch or Dinner Menu (minimum of 30pp)

Lunch Price

\$24

Kids 12 & under

\$15.95

Dinner Price

\$31.50

Kids 12 & under

\$17.95

- Hamburger
- Chicken Breast
- Jalapeno Sausage
- Hot Dog
- Tossed Romaine Salad with a Red Wine Vinaigrette Dressing
- Potato Chips
- Soft Drinks and Bottled Water

(Per Person Additions to your BBQ Lunch)

4oz. Fast Fry Beef Steak

\$4.75

Pasta Salad

\$2

4oz. Salmon Filet

\$4.75

Coleslaw

\$2



ANGUS GLEN SPRING MEETING PACKAGE

Spring Meeting Package (prices are per person)

(Taxes and Service Charges are additional)

Continental Breakfast

\$40

Assortments of Freshly Baked Muffins, Pastries, Bagels and Croissants

Accompanied by Preserves and Cream Cheese

Assorted Cereals

Yogurt

Fresh Fruit Salad

Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee with a Selection of Herbal Teas

Morning break

Breakfast pastries with Coffee, Tea and a selection of Juices

Lunch

Deli Lunch Buffet

Assorted Gourmet Breads and Rolls

Assorted Deli Meats

Potato and Green Bean Salad with Pommery Mustard and Mayonnaise Dressing

Tossed Garden Salad

Assorted Cookie Platter and Brownies

Assorted canned pop and bottled water

Afternoon Break

Assorted Cookies Platter, Coffee and Tea

Upgrades

Angus Glen Hot Breakfast Buffet for an additional

\$8

Scrambled Eggs, Bacon, Ham, Sausage, Hashed Brown Potatoes

Assortments of Freshly Baked Muffins

Bagels accompanied by Preserves and Cream Cheese

French Toast

Fruit Salad

Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee with a Selection of Herbal Teas

The Executive Lunch for an additional

\$10

Assorted Gourmet Breads and Rolls

4 oz New York Striploin Medallion

6 oz Marinated Chicken Breast

Pasta Prima Vera

Tomato and Feta Mixed Olive Platter

California Mixed Greens with Balsamic Dressing

Assorted Cookies, Pastry Platters and Fruit Platter

Assorted Soft drinks and Water

Book your business meeting between May 2010 through to October 2010 and receive a Complimentary meeting room* with Boardroom Audio Visual

*Room minimums apply



Bridal Shower Menus

(prices are per person)

Afternoon Tea

\$18.95

A selection of herbal teas accompanied with traditional Scottish and plain scones served along side of Devonshire clotted cream, fruit preserves and flavoured butter.

Sliced seasonal fresh fruit

A variety of tasty finger sandwiches

Bridal Shower Buffet Lunch

\$30.50

Salad station

Mixed California greens with champagne vinaigrette

Tuscan three bean salad with golden raisins

Rolls and butter

Hot pans

Seared chicken medallions in an orange citrus sauce

Roasted parisienne potatoes with rosemary and olive oil

Seasonal vegetables

Pasta primavera in a white wine and garlic sauce

Sweets and cakes

An assortment of cakes and cookies and squares,

Fresh fruit platter and berries and cream



Suggestions to Accompany your Meal

Hors D'oeuvres and Canapés	\$33.50 per dozen
A selection of in house hot and cold tasty morsels	
Gourmet Cheese Platter (accommodates approx. 40pp)	\$158.50
A selection of imported and domestic cheeses served with a variety of crackers.	
Vegetable Platter (accommodates approx. 40pp)	\$91.50
Fresh seasonal vegetables accompanied with a creamy herb dip	
Fruit Platter (accommodates approx. 40pp)	\$120
Fruit Kabobs	\$50 per dozen
With Yogurt and Coconut Mint Dip	
House Smoked Salmon (accommodates approx. 40pp)	\$158.50
Smoked salmon accompanied by wheat & rice crackers	
Shrimp Cocktail (accommodates approx. 40pp)	\$250
Shrimp cocktail served with 3 dipping sauces	
Mediterranean Dips and Spreads	\$58.50
Hummus and Pita Triangles	\$57
Swiss Guyere Fondue	\$144.95
Swiss Guyere Fondue with assorted breads.	\$5.25pp
Assorted Cocktail Sandwich Platter	\$23 per dozen
Assorted Open Faced Sandwiches	\$45 per dozen
Prosciutto & Provolone, Chicken and Avocado, Smoked Salmon & Cream Cheese, Black Forest Ham, Roast Beef)	
Oyster Bar (minimum of 50pp)	\$12pp
Fresh- shucked Malpaque oysters accompanied with various dips, sauces and vodka, clamato shots.	
Sushi Station (minimum of 50pp)	\$12pp
An assortment of sushi, sashimi and maki rolls with traditional accompaniments.	
Antipasto Bar	\$13.95pp
Grilled Zucchini, Pickled Eggplant, Roasted Bell Peppers, Marinated Button Mushrooms, Kalamata Olives with Rosemary & Garlic, Marinated Tomato Slices with Fresh Basil, Cantaloupe & Honeydew Melon, Prosciutto, Sliced Genoa Salami, Marinated Bocconcini Cheese	



ANGUS GLEN PRE COURSES

Pre-Course Entrées

(all entrees are per person prices)

Penne Arrabiatta	\$8.95
P.E.I. Mussels Sautéed in lemongrass, lime leaf, garlic, chilies and coconut milk OR Sautéed in shallots, garlic, parsley white wine and tomato	\$8.95
Spinach and Cheese Rouladen A pinwheel of pasta filled with spinach and cheese served with a tomato basil sauce	\$10.50
Poached Salmon with Tomato Papaya Salsa A filet of salmon poached in orange juice and white wine, topped with zesty salsa	\$10.50
Scallop and Snow peas Scallops lightly poached in vermouth, ginger and lime juice combined with buttered sautéed snow peas	\$11.25
Veal and Cheese Cannelloni One of each cannelloni, served with tomato sauce and a white wine cream sauce	\$11.25
Mushroom Agnolotti Stuffed mushroom half moon shape pasta served with a baby shrimp cream sauce	\$11.95
Antipasto Plate A combination of grilled eggplant, provolone cheese, salami, prosciutto, cantaloupe, Italian olives, marinated mushrooms and crostini toasts	\$12
Shrimp with Rice Timbale Sautéed shrimp with garlic, tomato, basil shallot butter, baby bok choy and steamed Chinese rice	\$12
Asia Quail On a nest of dressed greens quail marinated in orange peel, scallions and hoisen sauce. Baked and served with leafy greens in a grapefruit dressing	\$12



ANGUS GLEN SOUPS & SALADS

Soups

(all soups & salads are per person prices)

Tomato Basil \$7.50

A fresh puree of tomatoes with roast red peppers. Served hot or cold with cucumber lime salsa

Potato and Leek \$7.50

A smooth and creamy soup garnished with a sour cream swirl and brunoise of fenel

Carrot Ginger Orange \$7.50

A puree of sweet carrot, orange zest and ginger, thinned with cream

Hearty Vegetable \$7.95

Sliced mushroom, sweet peas, carrots, celery, onion & zucchini in a light tomato chicken broth

Add chicken \$1.00

Butternut Squash & Ale \$8.50

A puree of roasted butternut squash and apple

Minestrone \$8.50

A dice of carrots, celery, onion, green cabbage, zucchini and tomato in a chicken broth garnished with pasta, legumes and parmesan crostini

Hot & Sour \$8.95

A combination of shitake mushrooms, tofu, bamboo shoots and shrimp in a spicy sour chicken broth

Spicy Crab and Corn Chowder \$8.95

Fresh roasted corn and sweet crab meat in a light fish broth, finished with cream

Cream of Asparagus, Broccoli, Cauliflower or Mushroom \$8.95

Salads

Romaine and Radicchio \$8.50

with Red Wine Vinaigrette

Caesar Salad \$8.50

Mixed California Greens \$8.50

with Honey Dijon Mustard Dressing

Baby Spinach Greens \$8.50

with Sherry & Shallot Vinaigrette or Grapefruit Tarragon Dressing

Field Tomato with Asian Slaw and Watercress \$8.95

with a Champagne Vinaigrette Dressing

Boston Bibb, Watercress & Frisse \$8.95

with Antibioses Dressing



Entrées

(all entrees are per person prices)

All entrees include Seasonal Vegetables and your choice of one of the following options:
Rice Pilaf, roasted mini Potatoes, Herbed Risotto and Garlic Mashed Potatoes

Roast Chicken Breast **\$31.95**
With Roast Chicken Jus with Thyme, Dijon Tarragon Cream Sauce or Herbed Beurre Blanc

Grilled New York Steak **\$42.50**
with Sauce Robert (Shallots, Demiglaze and Mustard)

Pan Seared Brazilian Snapper **\$42.50**
with Thai Chili Beurre Blanc & Red Pepper Coulis

Alberta Roast Prime Rib Au Jus **\$42.95**

Veal Tenderloin Medallions **\$47.25**
with a Mixed Mushroom, Demiglaze Cream Sauce

Poached Halibut Fillet **\$47.25**
with a Red Pepper Coulis and Citrus Parsley Beurre Blanc Sauce

Alberta Beef Tenderloin **\$46.95**
with Green Peppercorn Sauce

Stuffed Alberta Beef Tenderloin **\$51.95**
with Caramelized Shallots & Mushrooms

Bacon Wrap Filet Mignon **\$51.95**
with Port Wine Jus

Combination Entrées

Chicken Breast and Jail Island Salmon Filet **\$44**
with a Parsley Lemon Cream Sauce

Alberta Beef Tenderloin and Chicken Breast **\$44.95**
with a Roast Cherry Tomato and Chicken Demi Sauce

****Option for stuffed chicken medallions add** **\$2.00**

Alberta Beef Tenderloin and Jail Island Salmon Filet **\$45**
with a Tarragon Beurre Blanc

Alberta Beef Tenderloin & Tiger Shrimp **\$53.50**
with a Lemon Beurre Blanc Sauce

Seafood Trio **\$57.95**
Consists of Black Grouper Filet, Jumbo Tiger Shrimp and Sea Scallops
with a Tomato Nage



Desserts

\$ 12.00

(all desserts are per person prices)

(Please choose one of our In House desserts as a Plated Option)

Molten Chocolate Cake

With fresh berries, whipped cream and sugar shards of glass

White Chocolate Mousse Pyramid

With mango and cherry coulis and a dipped strawberry

Individual 4" Lemon Parfait Tart

Garnished with a dark chocolate drizzle and lime and strawberry coulis

Individual 4" Fresh Fruit Tartlet

Garnished with white and dark chocolate drizzle

Tiramisu with traditional Espresso Sauce

Garnished with mixed berries and mint

Orange Crème Caramel with Chocolate Drizzle

Garnished with sliced strawberries

Date and Sticky Toffee Cake

Garnished with warm caramel sauce and chocolate sauce

Chocolate Truffle Pate

Garnished with berries, mango and cherry coulis with whipped cream

Individual Poached Pear Tart

Filled with mascarpone, toasted coconut & pineapple with chocolate & crème anglaise



ANGUS GLEN ALTERNATIVE ENTREES

Vegetarian Entrées

\$26

(all entrees are per person prices)

Herbed Risotto

with Asparagus and Shitake Mushrooms

Asian Stir Fry Vegetables with a Teriyaki Sauce

accompanied with a Rice Timbale

Penne with Pesto and Tomato Sauce

served with Grilled Eggplant and Zucchini

Eggplant Parmigiana

Slices of Eggplant Smothered with our Tomato Basil Sauce and Broiled with Mozzarella and Parmesan

Grilled Mediterranean Vegetable Strudel

Eggplant Stuffed with Wild Rice

or Risotto in a Basil Broth

Curried Vegetable Stir Fry

with Basmati Rice

Vegetable Lasagna

with Asparagus and Mushroom

Children's Entrées

\$16.25

Chicken Fingers and Fries

Served with Plum Sauce and Ketchup

Pepperoni Pizza

Penne with Tomato Basil Sauce and Parmesan

Adult entrée meals available for children. Please ask your coordinator for options and pricing



Entrée Platters

(platters are based on eight people per platter)

Deep Fried Calamari with Wine Steamed Mussels Served with a Tarragon mayonnaise Dip and Lemon Wedges	\$61.95
Cold Oysters on a Half Shell Accompanied with Thai Dipping Sauce, Lemon and Lime Wedges	\$114.95
Oysters Rockefeller Baked with Pernod and Served with Hollandaise sauce	\$114.95
Shrimp Cocktail and Grilled Calamari Served with Traditional Cocktail Sauce	\$122.95
Cold Shellfish Platter Includes Dungeness Crab, Lobster, Shrimp and Calamari accompanied with Traditional Cocktail Sauce and Tarragon Mayonnaise	\$205.95
Hot Shellfish Platter Includes Dungeness Crab, Lobster, Shrimp and Calamari, accompanied with Drawn Hot Butter and Thai Dip	\$205.95

Dessert Platters & Additional Suggestions

Chocolate Dipped Berries	\$2.00 Each
Cookie Platter (approx 35 pieces) A selection of freshly baked in house cookies	\$46.25
Pastry and Strawberry Platter (serves approx 40pp) An assortment of in house pastries	\$46.25
Assorted Melons, Grapes and Strawberries (based on eight people per platter)	\$71.50
Caramel Apple Fondue (serves approx. 40pp) Warmed caramel dip with an assortment of sliced apples and wafer cookies	\$82.95
Exotic Fruit Platter (based on eight people per platter) A selection of exotic fruits including Kiwi, Star fruit, Papaya, Mango, Figs, Watermelon, Honey dew, Cantaloupe, Grapes, Apricots or Plums and Strawberries	\$99.75
Sweet Table A full assortment of sweets including elaborate Cakes, flans, pastries, cookies and fruit platter	\$13pp
Crepe Station Includes warmed crepes accompanied with mixed berries, warmed orange sauce, chocolate sauce and whipped cream. Platters include mini éclairs, fruit, in house cookies and caramel apple fondue	\$20.95pp



Buffet (minimum of 100pp)
(buffet is per person prices)

4 Course \$67.95
5 Course \$79

Pasta Bar

An exciting assortment of ingredients prepared individually to order, including fresh vegetables, meats, seafood, and a variety of pastas and sauces

Land Station

(please choose one option of either Land Or Sea)



Roast Striploin of Beef, Asian Chicken Breast with Ginger Scallion Sauce
Scalloped Potatoes, Mixed Seasonal Vegetables

OR

Sea Station

Sushi and Oysters, Red Snapper with Thai Chilies & Coconut Milk, Rice Pilaf,
Cold Seafood Platters consisting of Crab & Shrimp

Salad Station

Includes Dinner Rolls & Butter and Four Seasonal Salads

Sweet Shop

(please choose one option of either Sweet Table or Crepe Station)

Sweet Table

Includes a full assortment of Cakes, Flans, Pastries and Fruit Platter

OR

Crepe Station

Includes warmed crepes accompanied with mixed berries, warmed orange sauce, chocolate sauce and whipped cream.
Platters include mini éclairs and fruit, in-house cookies and caramel apple fondue



ANGUS GLEN WEDDING PACKAGE 1

Wedding Package No.1

\$140pp

(Includes taxes and service charge)

Pre Dinner Reception

One hour host bar with premium brand liquor, import and domestic beer and house red and white wine

A selection of Hot Hors D'oeuvres and Cold Canapés (three pieces per person)

Dinner Menu

A selection of Breads with Butter

Mixed California Greens with a Honey Dijon Mustard Vinaigrette

Supreme of Chicken with your choice of one sauce
(chicken jus with thyme, dijon tarragon cream sauce or shrimp beurre blanc)
Roast mini red potatoes
Seasonal vegetables

Your choice of one dessert from the menu

Coffee and tea

House red and white wine served during dinner

Post Dinner Reception

Four hour host bar including premium brand liquor, import and domestic beer and house red and white wine

Late Evening Treats

Freshly Bakes Cookies, bite size pastries
Coffee and Tea

Prices are subject to change



ANGUS GLEN WEDDING PACKAGE 2

Wedding Package No. 2

(Includes taxes and service charge)

\$180pp

Pre Dinner Reception

One hour host bar including premium liquor, imported and domestic beer and house red and white wine

A selection of Hot Hors D'oeuvres and Cold Canapés (four pieces per person)

Dinner Menu

A selection of Breads with Butter

Your choice of one soup from the menu

Boston Bibb, Watercress & Frisse with Antibioses Dressing

Small Supreme of Chicken and Alberta Beef Tenderloin Medallion with a roast cherry tomato and chicken demi sauce

Your choice of one dessert from the menu

Coffee and Tea

House red and white wine served during dinner

One glass of champagne for toasting

Post Dinner Reception

Four hour host bar including premium liquor, imported and domestic beer and house red and white wine

Late Evening Treats

Deluxe Sweet Table

Coffee and Tea

Prices are subject to change



Event Bar Pricing

One Hour Host Reception

\$15.95pp

Welcome your guests with a One hour host bar prior to the dinner. Includes premium liquor, domestic and imported beer, regular and premium draught, domestic house wine and non-alcoholic alternatives

Four Hour Host Reception

\$27.50pp

Post dinner host bar for Four hours, includes premium liquor, domestic and imported beer, regular and premium draught, domestic house wine and non alcoholic alternatives

Non-Alcoholic Punch (Serves 60pp)

\$42

Alcoholic Punch (Serves 60pp)

\$110

Consumption Bar

Applicable when guests' drinks are applied to the host tab or on a cash bar basis

Liquor based on 1oz. drink

Premium House Mixed Drinks	\$5.22
Cocktails	\$5.44
Premium Liqueurs	\$5.22
Deluxe Liqueurs	priced accordingly
Domestic Beer	\$5.22
Premium Beer	\$5.44
Imported Beer	\$6.09
Domestic Draught Beer	\$5.22
Premium Draught Beer	priced accordingly
House Wine	\$5.22
Cappuccino	\$3.75
Short Espresso	\$3.20
Tall Espresso	\$4.75
Latte	\$3.50

Wine Service

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service

Gray Fox Cabernet Sauvignon/Chardonnay	\$11.95pp
Premium Wine Service	\$15.50pp
Deluxe Wine Service	\$19.95pp



ANGUS GLEN WINE LIST

Red Wines

	Varietal	Bottle	Category
Argentina			
Bodega Humberto Canale	Malbec	\$45	Deluxe
Trapiche	Malbec	\$40	Premium
Australia			
Angus the Bull	Cabernet Sauvignon	\$50	Deluxe
California			
Gray Fox	Cabernet Sauvignon	\$26	House
Francis Coppola Rosso	Shiraz	\$50	Deluxe
Chile			
La Palma	Cabernet Sauvignon	\$40	Premium
Italy			
Masi	Valpolicella	\$35	Premium
South Africa			
Two Oceans	Cabernet Sauvignon Merlot	\$35	Premium
Ontario			
Trius	Cabernet Sauvignon	\$32	Premium
Hillebrand Artist Series	Cabernet Sauvignon	\$35	Premium
Wayne Gretzky	Meritage	\$45	Deluxe

White Wines

Argentina			
Bodega Humberto Canale	Sauvignon Blanc	\$43	Deluxe
Trapiche	Sauvignon Semillon	\$36	Premium
California			
Gray Fox	Chardonnay	\$26	House
Francis Coppola Bianco	Pinot Grigio	\$50	Deluxe
Chile			
La Palma	Chardonnay	\$40	Premium
Italy			
Masi	Soave	\$35	Premium
South Africa			
Two Oceans	Sauvignon Blanc	\$32	Premium
Ontario			
Trius	Unoaked Chardonnay	\$32	Premium
Hillebrand Artist Series	Pinot Gris	\$35	Premium
Wayne Gretzky	Unoaked Chardonnay	\$42	Deluxe