

WEDDING PACKAGE



ANGUS GLEN

Room Rental

Included in your room rental is our house linen and room set-up which includes: dance floor, floor plan, staff, directional signage, coordination, exclusivity of the room (based on times allocated), staging, chef consultation and food tasting.

Food Tasting

Food tastings take place on select dates between 12:00pm and 6:00pm. The tasting is for up to four guests. Any additional guests are \$35 for three-course meals and \$45 for four-course meals per person. Food tastings are available for plated meals only. Hors d'oeuvres and sweet or savoury food table items are not available.

Linen

Our standard linen colour is white. Alternative 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, 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 band.

Ceremony Fee

There is a \$1000.00 On Site Ceremony Fee* which includes rehearsal (up to one hour, timing over one hour will result in a \$250/hour charge), house linen, set up, and tear down. Angus Glen Golf Club reserves the right to make final decision on the ceremony location with regards to inclement weather.

Aisle Runner are available for a \$100 rental fee per runner. Each runner is twenty feet long.

*fee is based on a lunch/dinner reception following the ceremony

Ceremony Only Event

There is a \$2500.00 On Site Ceremony Fee which includes a rehearsal (up to 1 hour – timing over 1 hour will result in a \$250/hour charge), house linen, set up, and tear down. Angus Glen Golf Club reserves the right to make final decision on the ceremony location with regards to inclement weather. Ceremony only events take place between 10:00am and 2:00pm.

Prices

Prices within this package are subject to taxes and a 17% service charge (unless otherwise specified). All prices within this package are subject to change without notice. Package and proposal prices are guaranteed at the time of signing the Hospitality Agreement.

Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with entrée signifier at each guest's seat prior to dinner service. The same starch is required when multiple entrées are offered. Custom menus are available upon request. Room minimums apply to all Wedding Packages.

Great Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$10,000
(Fri-Sun)	\$20,000

Theatre Style Seating	600
Dinner	500
Dinner with Dance Floor	400
Reception with Food Stations	650
Reception without Food Stations	800

Mackenzie or Elgin Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000

Theatre Style Seating	300
Dinner	250
Dinner with Dance Floor	180
Reception with Food Stations	350
Reception without Food Stations	400

North Marquee

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000

Theatre Style Seating	350
Dinner Seating	200
Dinner with Dancing	180
Stationed Cocktail Reception	250
Cocktail Reception	300

AWS Boardroom

Room Minimum	\$500
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Theatre Style Seating	35
Dinner	24
Bistro	24
Cocktail Reception	30
Boardroom	20

Victoria Room

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$2,500
(Fri-Sun)	\$5,000

Theatre Style Seating	100
Dinner	72
Dinner with Dance Floor	64
Stationed Cocktail Reception	120
Cocktail Reception	200

Kennedy Loft

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$2,500
(Fri-Sun)	\$5,000

Theatre Style Seating	150
Plated Dinner	120
Buffet Dinner	80
Stationed Cocktail Reception	100
Cocktail Reception	150
Boardroom or U-Shape	28

Furyk Room

Room Minimum	\$1,000
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Theatre Style Seating	50
Dinner	40
Stationed Cocktail Reception	40
Cocktail Reception	50
Boardroom	28
U-Shape	24

Sorenstam Room

Room Minimum	\$500
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Theatre Style Seating	40
Dinner	30
Stationed Cocktail Reception	30
Cocktail Reception	40
Boardroom or U-Shape	16

*Room rental and minimum are subject to taxes

Video Equipment By Room

AWS Boardroom	\$100.00
Pioneer 50 Inch HD Plasma Screen (HDMI, VGA)	
Bell Expressvu HD Satellite Receiver	
DVD/CD Player	
Victoria Room	\$100.00
Pioneer 42 Inch HD Plasma Screen (behind the bar) (HDMI, VGA)	
Bell ExpressVu HD Satellite Receiver	
DVD/CD Player	
Kennedy Loft	\$100.00
Two Pioneer 50 Inch HD Plasma Screens (HDMI, VGA)	
Bell ExpressVu HD Satellite Receiver	
DVD/CD Player	
Sorenstam Room	\$100.00
Pioneer 50 Inch HD Plasma Screen (HDMI, VGA)	
Bell ExpressVu HD Satellite Receiver	
DVD/CD Player	
Furyk Room	\$100.00
Two Samsung 50 Inch HD Plasma Screens (HDMI, VGA with Adapter)	
Bell ExpressVu HD Satellite Receiver	
DVD/CD Player	
Mackenzie/Elgin/Great Hall	\$200.00 each
Epson PowerLite Pro G5350NL LCD Projector (5000 Lumens, 1024x768)	
DVD/CD Player	
Kramer VP719x Video Scaler/Switcher (VGA, DVI, S-Video, Component, Composite, HDMI with Adapter)	\$300.00 dual
10x13.5ft Projection Screen (Ceiling Mount, Retractable)	

Includes hardwire hook-up in allocated hall.

Projectors are mounted in projection rooms outside of the banquet halls (Mac & Elgin Halls only).

Both projectors in the Great Hall can be linked to provide viewing pleasure of your presentation for the entire hall (depending on room configuration).

Additional Audio and Video

Portable Components

Samsung 50 Inch SmartTV (HDMI, VGA with Adapter)	\$200.00
NEC LT20 LCD Projector (1500 Lumens, 1400x1050, VGA, S-Video, Composite, HDMI with Adapter)	\$250.00
DVD/CD Player	\$20.00
Projection Screen: 39x53 Inches	\$25.00
Projection Screen: 72x96 Inches	\$50.00
VGA Monitor Extension Cable: Allows your computer to be placed away from the projector	\$25.00
VGA Signal Splitter: Allows one computer to be shown on two monitors or projectors	\$50.00

Conference Accessories

Stage: 8' Long x 3' Wide x 16" High,	\$100.00
Flip Chart with Pad	\$20.00
Electrical Power Bar (3-6 Outlets)	\$5.00
Easels	\$15.00
Wireless Conference Call Speaker Phone	\$50.00
Analog Phone Line: (Does NOT Include Long Distance Charges)	\$35.00
Digital Phone Line: (Dial 9 To Get An Outside Line; Does Not Include Long Distance Charges)	\$25.00

Mackenzie/Elgin/Great Halls, Kennedy Loft, Victoria Room, and North Marquee are equipped with basic audio: house music, microphone and podium.

AWS Boardroom, Furyk and Sorenstam Rooms include house music, a portable speaker is required for any other audio.

Wireless Handheld Microphone	\$100.00
Wireless Lapel Microphone	\$150.00
Audio Mixing Board	\$40.00
Portable Amplified Speaker	\$30.00
Incorporating VCR / DVD / Computer Presentation Into House System	\$100.00
100 AMP 3 Phase Electrical Hook-up: Includes Universal Cam Lock Tie Into Power	\$400.00
A/V Technician Support (per hour)	\$45.00

All prices include basic setup of equipment.

Renter assumes all responsibility for lost, stolen or damaged equipment.

All prices are daily rates and are subject to change without notice.

Weekly rates are three times our daily rate.

\$99.95/Person

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest. All selections come with fresh baked dinner rolls, flat-bread with creamery butter, choice of ONE starter, ONE entrée and ONE dessert for all guests, coffee and tea. Package includes standard six hour bar package and house wine service with dinner.

Starter

Sweet and Bitter Greens

grape tomato | cucumber | julienne carrot | balsamic vinaigrette

Radicchio and Romaine

roma tomato | red onion | peppers | cucumber | feta dressing

Baby Arugula

shaved pear | dried cranberries | toasted pumpkin seeds | sherry vinaigrette

Hearts of Romaine

garlic croutons | parmesan cheese | creamy Caesar dressing

Carrot, Orange and Ginger Purée

Tomato Bisque with Basil Whipped Cream

Entrée

All entrées are accompanied by oven roasted mini red potatoes and steamed market vegetables.

Lemon Herb Roasted Supreme of Chicken with Shallot Jus

Dijon and Panko Crusted Haddock with Dill Cream Sauce

Grilled Atlantic Salmon with Ginger Butter Sauce

Grilled Certified Angus Beef Striploin Steak with Merlot Demi Glaze

Dessert

Tiramisu

mocha crème anglaise | waffle cigar

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

Assorted Fresh Baked Cookies and French Pastries

Coffee and Tea

\$118.95/Person

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest. All selections come with fresh baked dinner rolls, flatbread with creamy butter, choice of ONE soup or pasta, ONE salad, ONE entrée and ONE dessert for all guests, coffee and tea. Any items from the Silver Package may be selected as part of the Gold Package. Package includes standard six hour bar package and house wine service with dinner.

Soup or Pasta

Truffle Scented Cream of Mushroom Soup
Maple Roasted Butternut Squash Purée
Baked Potato and Leek Soup with Cheddar
Rigatoni with Tomato Basil Sauce
Penne Arrabiata

Salad

Baby Greens
honey-roasted squash | dried cherries | apple cider vinaigrette
Ripe Roma Tomatoes
bocconcini cheese | basil infused olive oil | balsamic glaze
Baby Spinach
seasonal berries | goat cheese crumble | basil vinaigrette
Mesclun Greens
red radish | brunoise of peppers | cherry tomato | fresh herb dressing

Entrée

All entrées are accompanied by oven roasted mini red potatoes and steamed market vegetables.

Seared Beef Tenderloin with Forest Mushroom Sauce
Oven Roasted Chicken Breast & Beef Tenderloin with Peppercorn Jus
Beef Tenderloin & Garlic Butter Glazed Black Tiger Shrimp with Red Wine Jus
Oven Roasted Chicken Breast & Atlantic Salmon with Dijon Supreme Sauce

Dessert

Grand Marnier Truffle
mango raspberry coulis | seasonal berries
Red Velvet Cake
vanilla crème anglaise | seasonal berries
Bailey's Cheesecake
mint berry salsa
Raspberry Pistachio Cheesecake
fruit coulis | seasonal berries
Chocolate Molten Cake
kiwi & mango coulis | mint whipped cream

Late Night Table

Fresh Sliced Fruit
Assorted Fresh Baked Cookies and French Pastries
Coffee and Tea

Meal Enhancements

Palate Cleansers \$2.95
lemon sorbet | raspberry sorbet | strawberry sorbet | mango sorbet

Pre-Course

Seared Salmon with Grilled Pineapple Salsa and Citrus Butter Sauce \$9.25
Penne with Tomato Basil Sauce \$4.50
Ricotta and Spinach Stuffed Cannelloni with Rose Sauce \$4.50
Grilled Vegetable and Mozzarella Napoleon with Tomato Ragout \$5.50
Poached Jumbo Shrimp with Cocktail Sauce \$10.50
Antipasto Plate \$9.95
Prosciutto | Melon | Marinated Olives | Grilled Vegetables | Genoa Salami | Tomato Bocconcini
Marinated Artichoke Hearts | Focaccia Bread

Upgraded Entrée Accompaniments

Buttermilk and Chive Mashed Potatoes \$2.50
Roasted Garlic Mashed Potatoes \$2.50
Sweet Potato & Yukon Mashed Potatoes \$1.95
Seasonal Vegetable Bundle \$3.25
Grilled Vegetable Stack \$3.25
Grilled Asparagus \$1.75
Fine Herb Risotto \$5.50
Woodland Mushroom Risotto \$5.50

Wedding Day Lunch Buffet

\$19.95

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter

Fresh Baked Cookies

Chilled Soft Drinks & Bottled Water

Reception Stations

Minimum of 40 guests required. Pricing based on one hour of continuous service.
Per person pricing.

Antipasto Station prosciutto melon marinated olives grilled vegetables Genoa salami tomato & bocconcini marinated artichoke hearts fresh baked foccacia bread	\$10.00
Poutine Station fresh-cut fries beef gravy cheese curds shredded cheddar green onions chipotle aioli Cajun seasoning	\$6.50
Chef Attended Risotto Station creamy Arborio rice simmered in rich vegetable stock and woodland mushrooms, topped with parmesan cheese and fresh herbs	\$11.00
Oyster Bar Minimum of 30 guests required. A selection of choice oysters on a ½ shell accompanied by a selection of condiments and sauces	\$9.50

Reception Platters

Per person pricing.

Traditional Cheese Platter	\$5.95
Vegetable Crudit�	\$4.95
Mediterranean Dips & Spreads	\$4.50
Hummus & Grilled Pita	\$4.50
Cocktail Sandwiches (3 peices per person)	\$5.95

Additional Reception Platter Options

All platters accommodate approximately 40 guests.

House Smoked Atlantic Salmon	\$275.00
Shrimp Cocktail with Old Fashioned Cocktail Sauce	\$295.00
Pastry Platter	\$50.00
Fresh Baked Cookie Platter	\$48.95
Fruit Platter	\$126.00

Vegetarian Entrées

Vegetarian selection will be Chef's choice, unless pre-ordered.
One selection for all guests.

- Eggplant Parmesan Tower with Roast Garlic Tomato Fondue
- Thai Green Curry with Jasmine Scented Rice
- Grilled Polenta with Vegetable Ragout
- Mushroom & Spinach Risotto with Asiago Cheese

Kids Meals

Children aged 5-10.
Includes choice of ONE starter, ONE entrée and ONE dessert for all guests.

\$18.95

Starter

- Mini Caesar Salad
- Vegetable Sticks and Dip

Entrée

- Chicken Fingers with Fries
- Macaroni & Cheese
- Spaghetti & Tomato Sauce with Parmesan Cheese

Dessert

- Vanilla Ice Cream with Chocolate Syrup
- Berry Parfait
- Sliced Fruit with Honey Yogurt Dip

Grilled Cheese Station add French Fries (\$2.00)	\$4.95
Poutine Station fresh-cut fries beef gravy cheese curds shredded cheddar green onions chipotle aioli Cajun seasoning	\$6.50
Slider Station beef patties caramelized onions sautéed mushrooms shredded cheese	\$8.75
Hot Dog Sliders all beef mini franks shredded cheese onions relish hot peppers sauerkraut ketchup mustard	\$6.50
Tacos & Nachos warm flour tortillas corn chips chili scented beef jack and cheddar cheese sour cream bell peppers jalapenos scallions shredded lettuce guacamole	\$7.95
Pizza Station pepperoni margherita deluxe grilled vegetable	\$4.95
Deluxe Sweet Table assorted cakes and pies fresh baked cookies mini pastries fresh fruit platter coffee, decaffeinated coffee & a selection of teas	\$13.95
Ice Cream Sundae Station chocolate and vanilla ice cream berry compote chocolate chips caramel sauce hot fudge sauce raspberry sauce sprinkles fresh whipped cream	\$6.95
Belgian Waffle Station warm Belgian waffles fresh whipped cream berries bananas foster maple syrup caramel sauce	\$6.95
Chocolate Fountain warm chocolate selection of cubed fruit lady fingers marshmallows	\$9.50

Standard Bar (6 Hours) \$35.00
 Domestic Bottled Beer
 Coors Light, Canadian and Rickard's Red
 Domestic Draught Beer
 Coors Light
 House Rail
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch
 House Wine
 Velletri Villa Ginnetti Trebbiano Malvasia and Velletri Centurio Sangiovese Merlot Cesanese
 Soft Drinks, Coffee and Tea

Deluxe Bar (6 Hours) \$45.00
 Domestic, Premium and Imported Bottled Beer
 Coors Light, Canadian, Creemore, Rickards Red, Keiths, Dos Equis, Heineken, Stella Artois, Newcastle Brown Ale, Guinness and Strongbow Cider
 Draught Beer
 Coors Light and Heineken
 Coolers
 Smirnoff Ice
 House Rail
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch
 Premium Liquors
 Ketel One, Tanqueray, Crown Royal, Appleton Estate VX, Johnnie Walker Black Label Scotch and Jose Cuervo Tequila
 Premium Back Bar
 Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum and Glenfiddich 12 Year
 Liqueurs
 Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Captain Morgan Parrot Bay, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon, McGuinness Crème de Cacao and Apple Sourz
 House Wine
 Velletri Villa Ginnetti Trebbiano Malvasia and Velletri Centurio Sangiovese Merlot Cesanese
 Sparkling Wine (toast)
 La Scala Spumante Sparkling White
 Soft Drinks, Coffee, Tea, Cappuccino and Espresso
 Natural and Sparkling Water on Tables
 2 bottles/table

Non Alcoholic Beverage Package \$10.00
 Soft Drinks, Assorted Juices, Bottled Water, Coffee, Tea, Cappuccino and Espresso

Bar Package Enhancements

1 Hour Standard Bar Package Extension	\$5.95
1 Hour Deluxe Bar Package Extension	\$7.95
Sparkling Wine for Toast	\$6.95
Cappuccino and Espresso	\$4.00
Natural and Sparkling Water on tables (2 bottles/table)	\$10.00
Unlimited Natural and Sparkling Water (priced per table)	\$14.95
Non Alcoholic Punch (bowl)	\$42.00
Alcoholic Punch (bowl)	\$110.00
Mimosa	\$6.95
House Wine Service	\$11.95

Consumption Bar available upon request.
 All prices are subject to taxes and a 17% service charge.

Red Wines

	Bottle	Upgraded Wine Service Price Per Person
AUSTRALIA		
Mount Oakden, Shiraz	\$42	\$4.11
ARGENTINA		
Argento, AG Forty Seven Malbec	\$33	\$2.30
CHILE		
La Palma, Cabernet Sauvignon	\$40	\$2.32
CALIFORNIA		
Sterling Vintner's Collection, Merlot	\$45	\$4.06
Sterling Vintner's Collection, Cabernet Sauvignon	\$45	\$4.06
J Lohr Seven Oaks, Cabernet Sauvignon	\$58	\$6.82
J Lohr Los Osos, Merlot	\$60	\$7.12
ITALY		
Velletri Centurio, Sangiovese Merlot Cesanese	\$29	N/A
Farnese, Montepulciano D'Abruzzo	\$31	\$1.24
Masi Bonacosta, Valpolicella Classico	\$42	\$3.45
Sensi, Cabernet Sauvignon	\$43	\$3.37
ONTARIO		
20 Bees, Cabernet Sauvignon, VQA	\$31	\$1.24
Burnt Ship Bay, Cabernet Merlot, VQA	\$38	\$3.19
Flat Rock Estate, Pinot Noir, VQA	\$49	\$5.46

White Wines

ARGENTINA		
Argento, AG Forty Seven Chardonnay	\$33	\$2.30
CHILE		
La Palma, Chardonnay	\$40	\$2.32
CALIFORNIA		
Sterling Vintner's Collection, Chardonnay	\$45	\$4.06
J Lohr Riverstone, Chardonnay	\$50	\$5.87
ITALY		
Velletri Villa Ginetti, Trebbiano Malvasia	\$29	N/A
Farnese, Chardonnay	\$31	\$1.24
Masi, Soave Classico	\$42	\$3.45
Sensi, Pinot Grigio	\$43	\$3.37
ONTARIO		
20 Bees, Sauvignon Blanc, VQA	\$31	\$1.24
Burnt Ship Bay, Chardonnay, VQA	\$38	\$3.19
Flat Rock Estate, Riesling, VQA	\$46	\$4.10

All prices are subject to taxes and a 17% service charge.