

SPECIAL EVENTS PACKAGE



ANGUS GLEN

All prices listed in this package are guaranteed through December 2018.

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 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.

Prices

Prices within this package are subject to taxes and a 17% Facility Fee (unless otherwise specified). Angus Glen will hold the prices specified in this package through December 2018, but thereafter Angus Glen reserves the right to increase prices to reflect increased costs. Angus Glen will use reasonable efforts to mitigate the effect of such price increases, for instance by allowing appropriate menu substitutions.

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, and must be delivered to Angus Glen a minimum of 24 hours prior to the event. The same starch is required when multiple entrées are offered.

Custom menus are available upon request. Room minimums apply to all Social Packages.

Events taking place on Statutory Holidays may have additional setup charges, please inquire with your Angus Glen Golf Club representative.

Angus Glen maintains the right to make substitutions on food items.

Our cake cutting fee is \$1.50 per person, which includes Angus Glen staff to cut and platter the cake.

Room Rental: This fee is charged for the guaranteed exclusivity of the room(s) during the contracted time of your event.

Facility Fee: This fee is for the set-up of the room and mandatory event amenities. Room set-up can include: tables, chairs, linens and table numbers. Event amenities include: parking, unlimited wi-fi, directional signage, cleaning of the facility and surrounding areas before and after your event, snow clearing and facility maintenance.

Event Timelines

Final guarantee of attendance on all food functions is required seven business days prior to the function date by noon, excluding holidays. The guarantee must not fall below minimum room and menu requirements. Final room set-up and floor plans must be approved 48 hours in advance. Additions made within 72 hours of the event will be subject to additional surcharges.

Food Practices

Due to liability, all food items provided by Angus Glen must be consumed on-site. No food or beverage of any kind can be brought in or taken off of the property or grounds of Angus Glen by the Client without advanced written permission of the Club. Food and beverages that have been approved, are subject to such service and/or labour charges as are deemed necessary by the Club.

Buffets are set up as single sided for up to 100 guests and double sided for 100-220 guests. Two double sided stations will be provided for groups of 220 or more.

Buffet meal prices for children aged 4-10 are 30% less than adult buffet meals.

Great Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$10,000
(Fri-Sun)	\$20,000
Capacities:	
Theatre Style Seating	600
Dinner	500
Dinner with Dance Floor	400
Reception with Food Stations	650
Reception without Food Stations	800

Victoria Room

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$4,000
(Fri-Sun)	\$5,000
Capacities:	
Theatre Style Seating	100
Dinner	72
Dinner with Dance Floor	64
Stationed Cocktail Reception	120
Cocktail Reception	200

Mackenzie or Elgin Hall

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000
Capacities:	
Theatre Style Seating	300
Dinner	250
Dinner with Dance Floor	180
Reception with Food Stations	350
Reception without Food Stations	400

Kennedy Loft

Room Rental	\$1,000
Room Minimum (Mon-Thurs)	\$4,000
(Fri-Sun)	\$5,000
Capacities:	
Theatre Style Seating	150
Plated Dinner	120
Buffet Dinner	80
Stationed Cocktail Reception	100
Cocktail Reception	150
Boardroom or U-Shape	28

North Marquee

Room Rental	\$2,000
Room Minimum (Mon-Thurs)	\$5,000
(Fri-Sun)	\$10,000
Capacities:	
Theatre Style Seating	350
Dinner Seating	200
Dinner with Dancing	180
Stationed Cocktail Reception	250
Cocktail Reception	300

Furyk Room

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

AWS Boardroom

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

Sorenstam Room

Room Minimum	\$500
Capacities:	
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	\$150.00
Samsung 75 Inch LED TV (Wireless, HDMI or VGA Connectivity to screen)	
Bell Expressvu HD Satellite Receiver	
Victoria Room	\$100.00
Samsung 46 Inch LED TV (behind the bar) (HDMI only)	
Bell ExpressVu HD Satellite Receiver	
Audio Plug In Fee	\$50.00
Kennedy Loft	\$200.00
Two Samsung 65 Inch LED TV's (HDMI or VGA)	
Bell ExpressVu HD Satellite Receiver	
Audio Plug In Fee	\$50.00
Sorenstam Room	\$100.00
Samsung 60 Inch LED TV(HDMI only)	
Bell ExpressVu HD Satellite Receiver	
Furyk Room	\$300.00
Two Samsung 50 Inch HD Plasma Screens (Wireless, HDMI, VGA with Adapter)	
96" Projector Screen	
Bell ExpressVu HD Satellite Receiver	
Mackenzie/Elgin/Great Hall	\$300.00
EHD 6500 Ansi Lumens Projector with 184" diagonal video screen (retractable)	
HDMI and VGA Laptop Connectivity	
Audio Plug In Fee	\$500.00
	dual
Silo Grill	\$200.00
2 x 55" TV's for Video Presentation	

Includes hardwire hook-up in allocated hall.

Projectors are mounted in projection rooms outside of the banquet halls (Mackenzie and 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	\$250.00
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
Wireless Handheld Microphone	\$150.00
Wireless Lapel Microphone	\$175.00
Audio Control Board	\$150.00
Portable Amplified Speaker	\$30.00

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: (Does Not Include Long Distance Charges)	\$25.00
100 AMP 3 Phase Electrical Hook-up: Includes Universal Cam Lock Tie Into Power	\$400.00
Video Switcher (Up To 4 Sources)	\$250.00
Comfort Monitor For Presenter	\$300.00

A/V Technician Support

Four Hours of A/V Technician Support	\$300.00
Eight Hours of A/V Technician Support	\$500.00

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.

Continental Table seasonal fresh fruit individual flavoured yogurts fresh baked muffins, croissants & Danish pastries bagels with cream cheese creamery butter, preserves & honey chilled juices coffee, decaffeinated coffee & selection of teas	\$16.95
Healthy Start Continental Table low fat banana flax seed bread house made granola assorted low fat individual yogurt assorted whole fruit chilled orange and apple juice coffee, decaffeinated coffee & selection of teas	\$16.95
Full Hot Breakfast Table Minimum of 20 guests required. scrambled eggs with chives bacon & sausage home fries seasonal fresh fruit individual flavoured yogurts fresh baked muffins, croissants & Danish pastries sliced breads with creamery butter, preserves & honey chilled juices coffee, decaffeinated coffee & selection of teas	\$22.95
Healthy Start Breakfast Table Minimum of 20 guests required. scrambled egg whites with sautéed mushrooms, spinach and peppers roasted potatoes with green onion multigrain bread seasonal fresh fruit chilled orange and apple juice coffee, decaffeinated coffee & selection of teas	\$24.95
Breakfast Enhancements	
Chef Attended Omelet Station Minimum of 75 guests required.	\$9.50
Eggs Benedict poached eggs peameal English muffin hollandaise sauce	\$5.95
Angus Breakfast Sandwich English muffin egg peameal cheddar cheese	\$5.50
Cinnamon French Toast	\$2.00
Blueberry Pancakes	\$2.00
Belgian Waffles with Maple Syrup & Fruit Preserves	\$3.00
Smoothie Station banana chocolate berry vanilla blueberry orange	\$4.75

Brunch Buffet

Minimum of 40 guests required.

\$46.95

Cold

seasonal fresh fruit | fresh baked muffins, croissants & Danish pastries
assorted rolls & flatbreads with creamery butter | mixed greens salad with house vinaigrette
Caesar salad with herbed croutons & creamy dressing | chopped salad with herb dressing
house smoked salmon | assorted deli platter

Hot

herb roasted chicken au jus | pasta al forno | seasonal vegetable medley
roast mini red potatoes | scrambled eggs with chives | bacon & sausage | home fries

Sweets

assorted cakes, cookies, squares & pastries
coffee, decaffeinated coffee & a selection of teas
assorted chilled juices

Brunch Enhancements

Chef Attended Omelet Station

Minimum of 75 guests required.

\$9.50

Eggs Benedict

poached eggs | poeameal | English muffin | hollandaise sauce

\$5.95

Cinnamon French Toast

\$2.00

Blueberry Pancakes

\$2.00

Belgian Waffles with Maple Syrup & Fruit Preserves

\$3.00

Chef Attended Prime Rib Carvery

\$11.00

Minimum of 20 guests required.
All tables include dinner rolls, soft drinks, bottled water, coffee & tea.
Lunch prices are applicable when served before 3:00pm.

South Asian \$39.95

Thai coconut and vegetable broth | mixed greens with 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

Italian \$39.95

minestrone soup | radicchio and romaine with house dressing | grilled vegetable platter
tomato and arugula salad | oregano roasted potatoes | basil crusted haddock with putanesca sauce
roasted chicken breast with sage, mushroom, proscuitto jus | penne with vodka sauce
assorted Italian pastries

Canadian \$39.95

roasted squash soup | Ontario baby greens with maple sherry vinaigrette
wild rice salad | herb crusted Atlantic salmon with citrus glaze | slow roasted chicken chasseur
steamed seasonal vegetables | garlic new potatoes
Nanaimo bars | seasonal fruit

Greek \$39.95

white bean soup with tomato | classic Greek salad | tomato fusilli salad
hummus | grilled pita bread | pork souvlaki | oregano roasted chicken | lemon rice
roasted seasonal vegetables | mini baklava | seasonal fruit

Classic Angus Executive Lunch \$41.95

Pans

herb marinated sirloin steak medallion | seared chicken breast with herb demi glaze
oven roasted mini red potatoes | steamed seasonal vegetable medley

Platters

assorted dinner rolls and flatbread with creamery butter
mixed greens salad with house vinaigrette | village salad with Greek vinaigrette

Sweets

assorted squares & cookies | sliced fresh fruit

All sandwich lunches include soft drinks, bottled water, coffee and tea, excluding our Afternoon Tea Buffet
Minimum 10 guests required
Lunch prices are applicable when served before 3:00pm.

Build Your Own \$25.95

bakery fresh sandwich buns & breads | assorted sliced deli meats & fine sandwich fillings
Swiss & cheddar cheese | accompanying condiments | two Chef's choice seasonal salads
assorted squares, pastries & cookies

Sandwich Board \$29.95

Chef's choice soup of the day
select deli meat & fine sandwich fillings served on a variety of sandwich buns, breads & wraps
accompanying condiments | two Chef's choice seasonal salads
assorted squares, pastries & cookies

Sandwich Lunch Enhancements

- Soup of the Day \$4.50
- Fresh Sliced Fruit \$4.50
- Seasonal Selection of Whole Fruit \$2.00
- Selection of Potato Chips \$2.00
- Granola Bars \$2.75

Afternoon Tea Buffet \$31.95

assorted finger & pinwheel sandwiches | spinach & mushroom quiches
fresh baked scones | Devonshire clotted cream | fruit preserves | flavoured creamery butters
mini French pastries | fresh fruit kabobs | fresh baked shortbread cookies
coffee & a selection of light teas

Minimum 50 guests for BBQ to be Chef attended.
 Space restrictions may not allow for buffets in all rooms.
 Buffets will be moved indoors in the event of inclement weather.

The Fairway BBQ Lunch \$19.95

Gordon's signature burger | Italian sausage | herb marinated chicken breast
 accompanying condiments | potato chips
 pasta salad with fine herbs | tossed garden salad with house vinaigrette
 assorted soft drinks and bottled water

The Hole-In-One BBQ Lunch \$36.95

crusty rolls and breads with creamery butter | herb marinated grilled sirloin steak
 lemon & herb marinated chicken breast | teriyaki grilled salmon
 Cajun potato wedges | corn on the cob | Chef's selection of two seasonal salads
 sliced watermelon platters
 assorted soft drinks and bottled water
 coffee, decaffeinated coffee & a selection of teas

BBQ Lunch Enhancements

Creamy Coleslaw	\$2.75
Roasted Potato Salad	\$3.25
All Beef Hot Dogs	\$4.50
Pork Souvlaki with Tzatziki Sauce	\$6.50
Sirloin Sandwich Steaks	\$8.50
Scallop & Shrimp Skewers	\$6.50
Fresh Cut Fries	\$4.75
Corn on the Cob	\$1.95
Assorted Pastries & Squares	\$3.50
Fresh Baked Cookies	\$1.75

Chef Selection Passed Hors D'oeuvres and Canapés (per dozen) \$37.95

Reception Platters

All platters accommodate approximately 40 guests.

Traditional Cheese Platter	\$225.00
Vegetable Crudité	\$185.00
Mediterranean Dips & Spreads	\$175.00
Hummus & Grilled Pita	\$150.00
Assorted Cocktail Sandwiches	\$230.00
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

Reception Stations

Based on one hour of continuous service. Per person pricing.

Antipasto Station \$10.00

Minimum of 40 guests required.

prosciutto | melon | marinated olives | grilled vegetables | Genoa salami | tomato & bocconcini
marinated artichoke hearts | fresh baked focaccia bread

Poutine Station \$6.50

Minimum of 40 guests required.

fresh-cut fries | beef gravy | cheese curds | shredded cheddar | green onions | chipotle aioli
Cajun seasoning

Chef Attended Risotto Station \$11.00

Minimum of 40 guests required.

creamy Arborio rice simmered in rich vegetable stock and woodland mushrooms, topped with
parmesan cheese and fresh herbs

Oyster Bar \$9.50

Minimum of 30 guests required.

a selection of choice oysters on a half shell accompanied by a selection of condiments and sauces

Lunch prices are applicable when served before 3:00pm.

Plated meals include fresh baked dinner rolls, choice of one salad, one entrée and one dessert option for all guests, coffee and tea.

Salad

Field Greens, Cherry Tomatoes and Julienne Carrots with Fine Herb Dressing
 Baby Arugula, Sliced Fennel and Seasonal Berries with Orange-Basil Vinaigrette
 Baby Greens, Red Onion and Roasted Cremini Mushrooms with Pommery Mustard Vinaigrette
 Heritage Greens, Golden Raisins and Crisp Apples with Honey Dressing

Salad Upgrades (additional \$1.00 per person)

Caesar Salad with Garlic Croutons, Parmesan Cheese and Creamy Dressing
 Baby Arugula with Prosciutto Crisps, Roast Pear and Chianti Vinaigrette
 Tender Spinach & Frisée with Bacon Lardons, Grape Tomato and Buttermilk Dill Dressing
 Roma Tomatoes, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction
 Baby Greens with Roast Beets, Goat Cheese Crumble, Pumpkin Seeds and Sherry Vinaigrette

Entrées

All entrées are accompanied by oven roasted red potatoes and steamed seasonal vegetable medley.

Roast Chicken Breast with Pommery Jus	\$39.95
Herb Marinated Atlantic Salmon with Citrus Chive Vinaigrette	\$43.95
Roast Pork Loin with Roast Apple Jus	\$43.95
Herb Marinated Tenderloin Steak & Chicken Breast with Cracked Pepper Jus	\$ 51.95
Grilled New York Medallion & Atlantic Salmon with Lemon Butter Sauce	\$ 51.95
Atlantic Salmon & Roast Chicken Breast with Leek Supreme Sauce	\$ 47.95
Grilled Certified Angus Beef® New York Steak with Red Wine Reduction	\$46.95



Desserts

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

Dinner prices are applicable when served after 3:00pm.

Plated meals include fresh baked dinner rolls, choice of one salad, one entrée and one dessert option for all guests, coffee and tea.

Salad

Field Greens, Cherry Tomatoes and Julienne Carrots with Fine Herb Dressing
 Baby Arugula, Sliced Fennel and Seasonal Berries with Orange-Basil Vinaigrette
 Baby Greens, Red Onion and Roasted Cremini Mushrooms with Pommery Mustard Vinaigrette
 Heritage Greens, Golden Raisins and Crisp Apples with Honey Dressing

Salad Upgrades (additional \$1.00 per person)

Caesar Salad with Garlic Croutons, Parmesan Cheese and Creamy Dressing
 Baby Arugula with Prosciutto Crisps, Roast Pear and Chianti Vinaigrette
 Roma Tomatoes, Bocconcini Cheese, Fresh Basil, Olive Oil and Balsamic Reduction
 Baby Greens with Roast Beets, Goat Cheese Crumble, Pumpkin Seeds and Sherry Vinaigrette

Entrées

All entrées are accompanied by oven roasted red potatoes and steamed seasonal vegetable medley.

Roast Chicken Breast with Pommery Jus	\$44.95
Herb Marinated Atlantic Salmon with Citrus Chive Vinaigrette	\$46.95
Roast Pork Loin with Roast Apple Jus	\$46.95
Rosemary & Garlic Marinated Rack of Lamb with Balsamic Mint Jus	\$57.95
Braised Beef Short Ribs with Natural Reduction	\$51.95
Herb Crusted Haddock with Roast Tomato Salsa	\$51.95
Herb Marinated Tenderloin Steak & Chicken Breast with Cracked Pepper Jus	\$56.95
Atlantic Salmon & Roast Chicken Breast with Leek Supreme Sauce	\$52.95
Grilled Certified Angus Beef® New York Steak with Red Wine Reduction	\$49.95
Grilled Certified Angus Beef® New York Medallion & Atlantic Salmon with Lemon Butter Sauce	\$56.95



Desserts

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

Plated Meal Upgrades

Double-Stuffed Baked Potato	\$3.75
Garlic & Herb Mashed Potatoes	\$2.50
Sweet Potato & Yukon Mash	\$1.95
Woodland Mushroom Risotto	\$5.50
Grilled Vegetable Stack	\$3.25
Seasonal Vegetable Bundle	\$3.25

Pre Course Plated Meal Enhancements

Cream of Mushroom Soup with Fresh Chives	\$7.00
Plum Tomato Purée with Basil	\$7.00
Potato Leak Velouté with Crispy Potato Matchsticks	\$7.00
Roast Cauliflower Soup with Garlic Herb Croutons	\$7.00
Sweet Potato Red Curry Soup with Coconut Milk Drizzle	\$7.00
Pasta Fagioli Soup with Parmesan Cheese	\$7.00
Penne Arrabbiata	\$7.00
Rigatoni a la Vodka with Pancetta	\$7.50
Shrimp Cocktail with Old Fashioned Cocktail Sauce	\$8.00
Cheese Tortellini with Herb Cream Sauce	\$9.25
Antipasto Plate	\$10.00
Prosciutto Melon Marinated Olives Grilled Vegetables Genoa Salami Tomato Bocconcini	
Marinated Artichoke Hearts Focaccia Bread	
Mushroom Stuffed Ravioli with Marinara Sauce	\$12.50
Tomato & Mozzarella Risotto	\$12.50
Milanese Risotto with Saffron, Parmesan and Fresh Herbs	\$12.50
Primavera Risotto with Seasonal Vegetables, Parmesan and Fresh Herbs	\$12.50

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

Vegetable Stir Fry with Jasmine Scented Rice

Grilled Polenta with Vegetable Ragout

Mushroom & Spinach Risotto with Asiago Cheese

Kids Meals

Children aged 4-10.

Includes choice of one starter, one entrée and one dessert option for all guests.

\$18.95

Starters

Mini Caesar Salad

Vegetable Sticks and Dip

Entrées

Chicken Fingers with Fries

Macaroni & Cheese

Spaghetti & Tomato Sauce with Parmesan Cheese

Desserts

Vanilla Ice Cream with Chocolate Syrup

Berry Parfait

Sliced Fruit with Honey Yogurt Dip

The Modern Queens Plate

Minimum of 80 guests required.

\$69.95

Leaves & Grains

assorted rolls and flatbreads | creamery butter
Chef's selection of four seasonal salads

Cold Oceans

peel and eat cocktail shrimp with old fashioned cocktail sauce | marinated mussels on the half shell
house smoked salmon

Pasta Station

guests can create their own pasta masterpiece with: penne, tomato sauce, cream sauce, pesto, mushrooms, scallions, peppers, spinach, sausage and baby shrimp

Chafers & Carvers

hand-carved roasted prime rib of beef with pan jus and horseradish
lemon and herb marinated roast chicken | pan seared Atlantic salmon with chimichurri sauce
seasonal vegetable medley | roasted mini red potatoes | vegetable fried rice

Dessert

assorted cakes, tortes and pies | mini pastries and squares | sliced fresh fruit
coffee, decaffeinated coffee & a selection of teas

Gordon's Signature Backyard BBQ

Minimum of 50 guests for BBQ to be Chef attended.
Space restrictions may not allow for buffets in all rooms.
Buffets will be moved indoors in the event of inclement weather.

\$49.95

Cold

assorted dinner rolls with creamery butter | grilled vegetable platters
Chef's selection of three seasonal salads

BBQ Station

grilled marinated sirloin steaks | herb marinated chicken breast | BBQ sauce glazed ribs
corn on the cob | baked potato bar with shredded cheese, sour cream, chives & bacon

Desserts

assorted pastries & squares | fresh baked cookies | seasonal fruit platters
coffee, decaffeinated coffee & a selection of teas

Pricing below is applicable when ordered after a standard meal from our silver or gold packages. Quantities ordered of each selection must be at least 50% of guests in attendance.

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
Beef Slider Station beef patties caramelized onions sautéed mushrooms shredded cheese	\$ 8.75
Chicken Slider Station chicken patties scallion aioli jack cheese	\$8.75
Pulled Pork Slider Station pulled pork slaw molasses barbecue sauce	\$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 & 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 & 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
Specialty Coffee Station Based on one hour of continuous service. A minimum of 50 guests is required. Allow our staff to prepare espressos, cappuccinos and lattes to order.	\$6.95

Old Fashioned Station

Choose Three of the Following Five Options:

\$100 Set up fee

\$7.08 Per drink

Classic Old Fashioned

1oz Seagrams Rye, Housemade Bitters, Simple Syrup, Orange Peel

Angus Glen Honey Old Fashioned

1oz Bulleit Bourbon, Housemade Bitters, Angus Glen's Own Honey, Orange Peel

Citrus Jack Old Fashioned

1oz Jack Daniels, Housemade Orange Bitters, Simple Syrup, Orange Peel

Spiced Old Fashioned

1oz Captain Morgan Spiced Rum, Housemade Bitters, Simple Syrup, Orange Peel

Jalapeno Tequila Old Fashioned

1oz Jose Cuervo, Housemade Jalapeno Bitters, Simple Syrup, Orange Peel

Gin & Spritz Station

\$100 Set up fee

\$6.19 Per drink

Pimm's Cup

1oz Pimm's, Gingerale

Cucumber Gin & Tonic

1oz Gordon's Dry Gin, Tonic, Cucumber Garnish

Ruby Gin Fizz

1oz Gordon's Dry Gin, Grapefruit Juice, Soda Water

Consumption Bar available upon request.

Standard Bar (6 Hours) \$40.00 per person

Domestic Bottled Beer
 Coors Light, Canadian and Rickard's Red
 House Rail
 Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch
 House Wine
 Benchmark Lakeview Cellars Cabernet Merlot VQA and Benchmark Lakeview Cellars Chardonnay VQA
 Soft Drinks, Coffee and Tea

Deluxe Bar (6 Hours) \$50.00 per person

Domestic, Premium and Imported Bottled Beer
 Coors Light, Canadian, Creemore, Rickards Red, Rickard's White, Keiths, Dos Equis, Heineken, Stella Artois, Newcastle Brown Ale, Guinness, Sol and Molson Cider
 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, Malibu Coconut Rum, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon and McGuinness Crème de Cacao, Sour Puss Raspberry
 House Wine
 Benchmark Lakeview Cellars Cabernet Merlot VQA and Benchmark Lakeview Cellars Chardonnay VQA
 Sparkling Wine (toast)
 La Scala Spumante Sparkling White
 Soft Drinks, Coffee and Tea
 Natural and Sparkling Water on Tables
 2 bottles/table

Non Alcoholic Beverage Package \$8.00 per person

Soft Drinks, Assorted Juices, Bottled Water, Coffee, Tea

Bar Package Enhancements

1 Hour Standard Bar Package Extension	\$6.95 per person
1 Hour Deluxe Bar Package Extension	\$8.95 per person
Sparkling Wine for Toast	\$6.95 per person
Natural and Sparkling Water on tables (2 bottles per table)	\$10.00 per table
Unlimited Natural and Sparkling Water	\$14.95 per table
Non Alcoholic Punch	\$42.00 per bowl
Alcoholic Punch	\$110.00 per bowl
Mimosa	\$6.95 per person
House Wine Service	\$11.95 per person

Red Wines**Bottle**

Benchmark Lakeview Cellars, Cabernet Merlot, VQA	\$29
Argento, Malbec	\$33
Jackson Triggs, Reserve Select Cabernet Sauvignon Cabernet Franc, VQA	\$34
Jackson Triggs, Reserve Select Merlot, VQA	\$34
Vintage Ink, Select Merlot Cabernet, VQA	\$36
Iniskillin Estate Series, Select Pinot Noir, VQA	\$38
Masi Bonacosta, Valpolicella Classico	\$42
Robert Mondavi, Private Selection Cabernet Sauvignon	\$45
Ravenswood, Vintners Blend Zinfandel	\$45
Flat Rock Estate, Pinot Noir, VQA	\$46

White Wines

Benchmark Lakeview Cellars, Chardonnay, VQA	\$29
Farnese, Chardonnay	\$31
Argento, Chardonnay	\$33
Jackson Triggs, Reserve Select Sauvignon Blanc, VQA	\$34
Inniskillin Estate Series, Sauvignon Blanc, VQA	\$36
Vintage Ink, Select Chardonnay, VQA	\$36
Inniskillin Estate Series, Select Riesling, VQA	\$38
Cantine Salvalai, Pinot Grigio	\$42
Flat Rock Estate, Riesling, VQA	\$45
Ravenswood, Vintners Blend Chardonnay	\$45
Kim Crawford, Sauvignon Blanc	\$46

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. Please inquire about wine service pricing.