

WEDDING PACKAGE



ANGUS GLEN

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

10080 Kennedy Road, Markham

AngusGlen.com

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 have the option to rent other linens. These linens 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.

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

Angus Glen Golf Club reserves the right to make final decision on the ceremony location with regards to inclement weather.

Prices

Prices shown in 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 Wedding 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.

Ceremony Fee (Based on lunch or dinner reception following ceremony) \$1,250

Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)
 House linen (white) on signing table
 Set up and tear down of chairs
 Cordless microphone on a stand, accompanied by a speaker

Ceremony Only Event \$3,000

Must take place between 9:00am and 2:00pm.
 Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)
 House linen (white) on signing table
 Set up and tear down of chairs
 Cordless microphone on a stand, accompanied by a speaker

Ceremony Coordination \$500

One staff member will be assigned to the wedding ceremony
 Rehearsal direction from start to finish, including how to walk and where to stand
 Oversee placement of ceremony items, such as programs, reserved signs and altar items
 Direct guests, organize family & bridal party for processional, direct musicians / DJ during the wedding procession
 Coordinate timing with officiate
 Coordinate and cue music

By investing in coordination for your ceremony, you will have the peace of mind that all the details will come together as you envisioned. Remove the worry, and be able to truly enjoy every moment of your special day.

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.

*Room rental and minimum are subject to taxes

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

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

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

AWS Boardroom

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

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

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	100
Stationed Cocktail Reception	100
Cocktail Reception	150
Boardroom or U-Shape	28

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

Sorenstam Room

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

\$109.95/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 creamery butter, choice of one starter, one entrée and one dessert option 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

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

\$128.95/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 creamery butter, choice of one starter, one entrée and one dessert option for all guests, coffee and tea.

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.

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

mango coulis | mint whipped cream

Late Night Table

Fresh Sliced Fruit

Assorted Fresh Baked Cookies and French Pastries

Coffee and Tea

Palate Cleansers

lemon sorbet | raspberry sorbet | strawberry sorbet | mango sorbet

\$2.95

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

\$10.50

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

Afternoon Tea Buffet

\$31.95

Assorted Finger & Pinwheel Sandwiches
Spinach & Mushroom Quiches
Fresh Baked Scones Served with Devonshire Clotted Cream, Fruit Preserves & Flavoured Creamery Butters
Mini French Pastries
Fresh Fruit Kabobs
Fresh Baked Shortbread Cookies
Coffee & Assorted Teas

Reception Stations

Pricing based on one hour of continuous service.
Per person pricing.

Antipasto Station	\$10.00
a minimum of 40 guests is required.	
prosciutto melon marinated olives grilled vegetables Genoa salami tomato & bocconcini marinated artichoke hearts fresh baked foccacia bread	
Chef Attended Risotto Station	\$11.00
a minimum of 40 guests is required.	
creamy Arborio rice simmered in rich vegetable stock and woodland mushrooms, topped with parmesan cheese and fresh herbs	
Oyster Bar	\$9.50
a minimum of 30 guests is required.	
a selection of choice oysters on a half shell accompanied by a selection of condiments and sauces	

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 pieces 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 4-10.

Includes choice of one starter, one entrée and one dessert selection 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

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
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
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

\$100 Set up fee

Choose Three of the Following Five Options:

\$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

Pimm's Cup

1oz Pimm's, Gingerale

\$6.19 Per drink

Cucumber Gin & Tonic

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

Ruby Gin Fizz

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

Caesar Station

\$100 Set up fee

Choose Three of the Following Five Options:

\$6.19 Per drink

Classic Caesar

1oz Smirnoff Vodka, Tabasco, Worcestershire, Clamato

Spicy Crown Caesar

1oz Crown Royal Whiskey, Tabasco, Worcestershire, Dash of Spice Blend, Clamato

Pickled Caesar

1oz Smirnoff Vodka, Tabasco, Worcestershire, Clamato, Pickle Spear, Dash of Pickle Brine

Smoked Caesar

1oz Smirnoff Vodka, Tabasco, Worcestershire, Dash of Liquid Smoke, Pinch of Smoked Paprika, Clamato

Jose's Caesar

1oz Jose Cuervo Tequila, Tabasco, Worcestershire, Clamato

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.

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 and 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/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