

ANGUS GLEN FESTIVE PACKAGE



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ANGUS GLEN
GOLF CLUB

www.angusglen.com
10080 Kennedy Road, Markham ON, L6C 1N9



Event Information

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.



Room Rental Fees & Capacities

*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	80
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



Audio & Video

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

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 & 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.



Festive Brunch

\$47.95pp

Minimum of 50 guests

Soup of the Day
 Assorted Rolls and Flatbreads with Creamery Butter
 Fresh Fruit Platter
 Oven Fresh Muffins, Croissants and Danish Pastries
 Atlantic Smoked Salmon, Red Onion and Capers
 Field Greens, Cherry Tomato, Cucumber, House Vinaigrette
 Romaine Hearts, Parmesan Cheese, Garlic Croutons and Caesar Dressing
 New Red Potato Salad
 Scrambled Eggs
 Bacon and Breakfast Sausage
 Buttermilk Pancakes with Maple Syrup
 Home Fries
 Roast Turkey, Traditional Stuffing, Pan Gravy and Cranberry Preserves
 Mashed Potatoes
 Seasonal Vegetables
 Assorted Festive Cookies, Squares, Pastries
 Coffee, Tea and Assorted Juices

Upgrades

Waffle Station	\$8.00pp
Waffles, Fresh Berries, Chocolate Sauce, Caramel Sauce and Whipped Cream	
Chef Attended Omelet Station	\$15.00pp
Fresh cooked omelets with a selection of vegetable & meat fillings to choose from	
Add Seared Salmon with Dill Cream Sauce	\$7.00pp
Add Roast Striploin with Pan Jus and Horseradish	\$9.00pp



Holiday Lunch Buffet

\$48.50pp

Soup & Salads

Soup of the Day

Assorted Rolls and Flatbreads with Creamery Butter

Field Greens with Julienne Cucumber, Cherry Tomatoes, Yellow and Red Peppers,
Served with Mulled Cider Vinaigrette

Baby Spinach with Sliced Mushrooms, Onion Sprouts, Roasted Shallot Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Entrées

Oven Roasted Turkey with Traditional Stuffing, Pan Gravy and Cranberry Sauce

Baked Haddock with Lemon Dill Cream Sauce

Roasted New Potatoes

Seasonal Vegetables

Penne Al Forno

Dessert

Chef's Selection of Festive-Themed Cakes, Pies, Tarts, Squares and Pastries

Coffee and Tea

Upgrades

Add Roast Striploin with Pan Jus and Horseradish

\$9.00pp



Suggestions To Accompany Your Meal

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

Minimum of 40 guests required.

Based on one hour of continuous service.

Antipasto Station	\$10.50pp
Prosciutto, Melon, Marinated Olives, Grilled Vegetables, Genoa Salami, Tomato, Bocconcini, Marinated Artichoke Hearts and Fresh Baked Focaccia Bread	
Poutine Station	\$6.50pp
Fresh-cut Fries, Beef Gravy, Cheese Curds, Shredded Cheddar, Green Onions, Chipotle Aioli Cajun Seasoning	
Chef Attended Risotto Station	\$11.50pp
Creamy Arborio Rice Simmered in Rich Vegetable Stock and Woodland Mushrooms, Topped with Parmesan Cheese and Fresh Herbs	



Holiday Plated Lunch

\$43.95pp for 3 Course / \$49.95pp for 4 Course

Salads

Choose one from the following:

Baby Greens with Julienne Carrot | Cucumber | Dried Cranberries | Mulled Cider Vinaigrette
Romaine Hearts with Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
Baby Spinach with Pumpkin Seeds | Pears | Goat Cheese Crumble | Shallot Vinaigrette

Soups

Choose one from the following:

Butternut Squash and Roasted Apple
Cream of Wild Mushroom
Roasted Tomato Soup with Basil Drizzle
Potato Leek

Entrées

All selections are accompanied by Seasonal Vegetable Medley and Roasted New Potatoes.
Choose one of the following:

Oven Roasted Turkey with Sage Stuffing | Pan Gravy | Cranberry Preserves
Seared Chicken Supreme with Port Wine Jus
Slow-Cooked Alberta Striploin with Peppercorn Sauce
Pan-Seared Atlantic Salmon with Citrus Butter

Desserts

Choose one from the following:

Berry French Macaroon Cake
Salted Caramel Chocolate Mousse Tower
Short Cake Berry Yule Log
Smore Cake with Marshmallow Icing
Brownie Cheesecake
Apple Crumble Tart
Black and White Mousse Cake



Holiday Dinner Buffet

\$69.95pp

Soup & Salads

Assorted Rolls and Flatbreads with Creamery Butter and Hummus

Soup of the Day

Mixed Garden Greens with Cherry Tomatoes | House Vinaigrette

Romaine Hearts with Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing

Organic Quinoa Salad

Antipasto Platters with Grilled Vegetables | Marinated Olives | Genoa Salami | Pickled Artichoke Hearts

Entrées

Roasted New Potatoes

Seasonal Vegetables

Pasta Primavera

Mushroom and Spinach Risotto

Oven Roasted Turkey with Traditional Stuffing | Pan Gravy | Cranberry Sauce

And Choice of One of the Following:

Roast Striploin with Red Wine Jus

Seared Atlantic Salmon with Grilled Vegetable Salsa

Grilled Chicken Breast with Lemon Herb Jus

Dessert

Chef's Selection of Festive Cakes | Pastries | Cookies | Fresh Fruit

Coffee and Tea



Holiday Plated Dinner

\$56.50pp for 3 Course / \$61.95pp for 4 Course

Soup

Choose one from the following:

Butternut Squash and Roasted Apple
 Cream of Wild Mushroom
 Roast Tomato Soup with Basil Drizzle
 Potato Leek

Salad

Choose one from the following:

Field Greens with Julienne Pears | Pomegranate Vinaigrette
 Baby Arugula with Sundried Cranberries and Honey-Balsamic Vinaigrette
 Romaine Hearts with Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
 Baby Spinach with Candy Striped Beets | Goat Cheese Crumble | Maple-Sherry Vinegar Dressing

Entrées

All selections are accompanied by Seasonal Vegetable Medley and Roasted New Potatoes.

Choose one of the following:

Oven Roasted Turkey with Sage Stuffing | Pan Gravy | Cranberry Preserves
 Herb Roasted Striploin with Mushroom Demi-Glace
 Pan Seared Atlantic Salmon with Lemon Ginger Butter Sauce
 Roast Chicken Supreme with Herb Jus

Upgrade to a Duo Entrée

Additional \$5 per person

Grilled New York Medallion & Chicken Breast with French Onion Demi
 Seared Chicken Breast & Atlantic Salmon with Leek and Dill Cream Sauce
 Herb Crusted Haddock & New York Steak with Cabernet Jus

Dessert

Choose one from the following:

Berry French Macaroon Cake
 Salted Caramel Chocolate Mousse Tower
 Short Cake Berry Yule Log
 Smore Cake with Marshmallow Icing
 Brownie Cheesecake
 Apple Crumble Tart
 Black and White Mousse Cake



Angus Glen Marché Reception

\$52.50pp

Minimum 50 guests required
Based on 1.5 hours of continuous service

Taco Bar

Chili Seasoned Beef
Chipotle Chicken
Corn Taco Shells, Flour Tortillas
Pico De Gallo, Sour Cream, Salsa, Shredded Lettuce, Shredded Cheese

Sliders

Beef Sliders, Pulled Pork
Mini Sesame Kaisers, Chipotle Mayonnaise, Caramelized Onions, Sautéed Mushrooms, Dill Pickles

Mac and Cheese Bar

Three Cheese Macaroni
Selection of Toppings: Scallions, Hot Peppers, Smoked Chicken, Bacon, Ham, Diced Tomatoes

Antipasto and Gourmet Pizza Station

Selection of Pizza: Sausage and Peppers, Margarita, Forest Mushroom
Grilled Vegetables, Marinated Olives, Artichoke Hearts, Genoa Salami, Tomato and Baby Arugula Salad

Fish and Chips Station

Beer Battered Haddock, Fresh Cut Fries, Garlic Salt, Cajun Spice, Garlic Aioli, Malt Vinegar,
Chipotle Mayonnaise, Ketchup and Tartar Sauce



Bar Packages

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



Wine List

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
Inniskillin 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.