



WEDDING PACKAGE 2019 / 2020

www.mississaugugolf.com





WELCOME

The Mississauga Golf & Country Club offers a beautiful setting for your wedding. Built in 1906, Mississauga Golf & Country Club offers rich history and tradition with a modern twist.

We welcome you with...

FOOD AND BEVERAGE

- Selection of passed hors d'oeuvres - 3 pieces per guest
- 3 course plated dinner
- Late night food station
- Cake cutting service with coffee & tea
- 5 hours of host bar plus wine with dinner
- Complimentary trial dinner for the bride and groom (plated dinner only)

FEATURES

- Capacity of up to 150 for a plated dinner
- Intimate outdoor ceremony location overlooking the Credit Valley
- Complimentary pillars and arch & white resin chairs for the ceremony
- Designed and manicured gardens
- Privacy of one wedding per day
- Complimentary parking and shuttle service

ACCESSORIES

- White floor length table linens and napkins
- Votive candles - for all guest tables
- Tables that accommodate 8 to 12 guests
- Choice of modern blue banquet chairs or Chiavari chairs (gold resin, silver resin, white resin or espresso)
- Lectern and wireless microphone
- Baby grand piano
- Decorative easels & reception tables

**Menu package is \$135 per person.
In addition to the cost per person are
room rental rates, music tariffs and taxes.**

Please refer to the Terms and Conditions for more information.

BUTLER PASSED HORS D'OEUVRES

SELECTION OF 4

3 PER PERSON

SMOKED SALMON ROULADE DILL CREAM CHEESE, PUMPERNICKEL

WHITE WINE POACHED JUMBO TIGER SHRIMP MGCC COCKTAIL SAUCE **GF**

MARINATED CAPRESE BABY BOCCONCINI, CHERRY TOMATO, BASIL 

COCONUT SHRIMP MANGO SALSA

DUCK CONFIT CROQUETTE PINK PEPPERCORN CRÈME FRAÎCHE

BLACKENED BEEF TENDERLOIN BLACK PEPPER HORSERADISH AIOLI, GARLIC CROSTINI

CHICKEN YAKITORI GINGER SOYA SAUCE

WARM MUSHROOM RAGOUT BRIE CHEESE, SOFT BAGUETTE 

MUSHROOM ARANCINI MARINARA SAUCE 

SPANIKOPITA SPINACH, FETA 

VEGETABLE SPRING ROLL PLUM SAUCE 

LENTIL CORN CROQUETTE 

GF = GLUTEN-FREE

 = VEGETARIAN

 = VEGAN

PER TABLE

ASSORTED BREAD ROLLS, BUTTER

APPETIZER

SELECTION OF 1 FROM THE LIST BELOW – EITHER A SALAD OR SOUP

GARDEN GREENS *GF*

CUCUMBERS, GRAPE TOMATOES, CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR

HOUSE SMOKED BACON, GRATED PARMESAN, HERB GARLIC CROUTONS,
LEMON, CREAMY CAESAR DRESSING

SWEET SUMMER SPINACH & BERRIES *GF*

BABY SPINACH, ARUGULA, SEASONAL BERRIES, TOASTED SLICED ALMONDS, RED ONION,
CRUMBLLED GOAT CHEESE, CHAMPAGNE VINAIGRETTE

BABY ARUGULA & BOCCONCINI

BABY ARUGULA, CHERRY TOMATOES, PEPPERED BOCCONCINI, GARLIC CROSTINI,
SHERRY VINAIGRETTE

WHITE WINE POACHED PEAR *GF*

ASSORTED GREENS, CRUMBLLED BLUE CHEESE,
SPICED WALNUTS, CHAMPAGNE VINAIGRETTE

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CREAM OF WILD MUSHROOM SOUP *GF*

CARROT & GINGER SOUP CILANTRO YOGURT *GF*

CHILLED VICHYSOISE SOUP TARRAGON CRÈME FRAÎCHE *GF*

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ENTRÉE

SELECTION OF 2 FROM THE LIST BELOW + VEGETARIAN

ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES AND ROASTED FINGERLING POTATOES

ROASTED CHICKEN SUPREME MAPLE JUS *GF*

ROASTED CHICKEN SUPREME WINE, DEMI-GLACE *GF*

GRILLED BONELESS CORNISH HEN ROASTED GARLIC, ROSEMARY JUS *GF*

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10 oz. PRIME RIB YORKSHIRE PUDDING, BEEF JUS, HORSERADISH *GF*

8 oz. AAA BEEF STRIPLOIN STEAK GREEN PEPPERCORN JUS *GF*

8 oz. BEEF TENDERLOIN CABERNET SAUVIGNON REDUCTION +9 PER PERSON *GF*

7 oz. BACON WRAPPED BEEF TENDERLOIN TRUFFLE JUS +9 PER PERSON *GF*

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7 oz. SALMON LEMON BUTTER

7 oz. PAN SEARED MANITOULIN ISLAND RAINBOW TROUT SAUCE VIERGE *GF*

6 oz. BAKED HALIBUT CITRUS CHAMPAGNE SABAYON +10 PER PERSON

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BUTTERNUT SQUASH RAVIOLI TOMATO BASIL SAUCE 

MUSHROOM RISOTTO  

ROASTED CAULIFLOWER SALAD ARUGULA, POMEGRANATE, CRUSHED PISTACHIO,
AVOCADO, CHERRY TOMATO, HARISSA MAYO *GF* 

Special dietary substitutions can be made available upon prior request.

For a choice of entrée selection, the cost per person is based on the higher priced item, regardless of your guests' selection due 5 business days prior. All entrées are accompanied with the same sides. Please note, the couple is to provide a place card per setting, indicating their entrée selection.

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DESSERT

SELECTION OF 1 FROM THE LIST BELOW
ALL DESSERTS ARE SERVED WITH COFFEE AND TEA

- SORBET** LEMON, MANGO, RASPBERRY *GF*  
- GELATO** AMARETTO, TIRAMISU, BACIO, CAPPUCCINO *GF* 
- PECAN PIE SQUARE** PEACH SORBET, MINT GREMOLATA 
- CLASSIC VANILLA CRÈME BRÛLÉE** *GF* 
- LEMON MERINGUE CHEESECAKE** 
- MASCARPONE MOUSSE** BLUEBERRY COMPOTE *GF* 
- SALTED DARK CHOCOLATE & CARAMEL TART** 
- SUMMER FRUIT PAVLOVA** WHIPPED CREAM *GF* 
- CHOCOLATE RASPBERRY MOUSSE** *GF* 

LATE NIGHT

SELECTION OF 1 FROM THE LIST BELOW
LATE NIGHTS ARE BASED ON 65% OF TOTAL GUEST COUNT

**MINI CHEDDAR GRILLED
CHEESE SANDWICHES**

MINI NATHAN'S HOT DOGS
TRADITIONAL CONDIMENTS

SIRLOIN SLIDERS
TRADITIONAL CONDIMENTS

CHICKEN FINGERS & SKINNY FRITES
BUILD YOUR OWN POUTINE BAR

INCLUDED

CAKE CUTTING STATION
COFFEE AND TEA STATION

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BAR SERVICE

5 HOURS OF BAR SERVICE IS INCLUDED IN THE PACKAGE IN ADDITION
TO TWO GLASSES OF WINE PER PERSON WITH DINNER

ALCOHOLIC:

PREMIUM LIQUOR

ABSOLUT VODKA, LAMB'S WHITE RUM, CAPTAIN MORGAN DARK RUM,
WISER'S CANADIAN RYE WHISKEY, BEEFEATER GIN, JOHNNIE WALKER RED LABEL

INTERNATIONAL & DOMESTIC BEER

WINES

JACKSON TRIGGS CHARDONNAY, NIAGARA
JACKSON TRIGGS CABERNET SAUVIGNON/CABERNET FRANC, NIAGARA

NON-ALCOHOLIC:

SOFT DRINKS, SPARKLING AND STILL WATER, JUICE

Extra hour of bar service is \$8.00 per person.

Note: The alcohol brands are subject to change at any given point in time.
Mississauga Golf & Country Club will provide a comparable substitution.
The Club does not permit shots or doubles.



TERMS AND CONDITIONS

All functions are subject to an 18% administrative fee and 13% HST.

Room rental fee for a reception only is \$1,500 + applicable taxes.

Room rental fee for a reception and ceremony is \$2,500 + applicable taxes.

The guaranteed number of guests attending the event is due seventy-two (72) hours in advance.

At the time of booking, a non-refundable deposit of \$2,500 is required to secure the booking.

For Mississauga Golf & Country Club Members, all charges shall be applied to the Member's account and the Member guarantees payment of the account. For Member-sponsored functions, payment can be made via cheque payable to Mississauga Golf & Country Club or online via www.plastiq.com where a service fee will apply. Full payment is due 5 business days in advance based on final cost estimate provided by the Catering Coordinator.

The Club is pleased to offer you a beautiful outdoor setting for your photography. Certain areas, including the greens are not available for photographs. Please note that in agreeing to the contract, any pictures taken by Mississauga Golf & Country Club of the wedding may be used in hard copy and online promotional material.

FAQS

DO YOU PROVIDE REFERRALS TO MUSICIANS, FLORISTS, CAKE MAKERS, ETC.?

We are happy to provide referrals for all of your needs.

HOW IS THE MENU DETERMINED?

All food items are selected from our current menu package. Food items are subject to current market prices. Your Events Coordinator can assist with tailoring your selection for the best guest experience. All menu selections must be finalized no later than two weeks prior to the event. Please inform the Events Coordinator at this time of any allergies or special dietary requirements. All food must be supplied by MGCC with the exception of specialty cakes.

Due to health regulations, food unconsumed may not be removed from the Club's premises. Food items will be left in the event room for a maximum of two hours as per food safety regulations. MGCC reserves the right to substitute menu items based on market availability.

IS THERE AN OUTSIDE VENDOR FEE?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. There is no additional fee to have the cake cut and served buffet style.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

A Supervisor will be your on-site contact upon arrival and for the duration of your event.

IS PARKING AVAILABLE?

Mississauga offers complimentary parking. Please note that Thursday to Saturday from 5:00 PM - 9:00 PM, a complimentary shuttle service from the lot is provided.

FAQS CONTINUED...

WHAT ARE THE HOURS OF THE BAR?

Club Policy does not permit the service of alcoholic beverages prior to 11:00 AM and after 1:00 AM. All entertainment should cease at that time to clear the room by 2:00 AM. It is against the law to serve alcoholic beverages to a point of intoxication, or to minors.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider below items as common costs:

- If you require alternate table linens, your Events Coordinator will be happy to arrange through our third party supplier - charges will be added directly to your bill with no additional mark-up. You are welcome to bring in your own linens for your event. Please note that linens are required the day prior and must be picked up the day after before 9:00 AM. Additional fees will apply if you are unable to arrange the linens' delivery the day before.
- If you are interested in showing a video, the Club can supply a projector and screen at a fee of \$100.00. Please note that due to security reasons, the Club is not able to provide a laptop for your event.

S.O.C.A.N. CHARGES

1-100 GUESTS

With Dancing \$44.13 Without Dancing \$22.06

100+ GUESTS

With Dancing \$63.49 Without Dancing \$31.72

RE:SOUND LICENSEE CHARGES

1-100 GUESTS

With Dancing \$18.51 Without Dancing \$9.25

100+ GUESTS

With Dancing \$26.63 Without Dancing \$13.30

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

Mississauga Golf and Country Club
1725 Mississauga Road
Mississauga, Ontario
L5H 2K4



