



WEDDING PACKAGE

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 hors d'oeuvres - 3 pieces per guest
- 3 course plated dinner
- Late night food station
- Cake cutting service with coffee & tea
- 5 hours of bar service
- 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)
- Lectern and wireless microphone
- Baby grand piano
- Decorative easels & reception tables

**Menu package is \$138 per person.
In addition to the cost per person are
room rental rates, music tariffs and taxes.**

BUTLER PASSED HORS D'OEUVRES

SELECTION OF 4

3 PER PERSON

SPICED SHRIMP & GUACAMOLE TORTILLA CHIP

COCONUT SHRIMP MANGO SALSA

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

MARINATED CAPRESE BABY BOCCONCINI, CHERRY TOMATO, BASIL 

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 

VEGETABLE SPRING ROLL PLUM SAUCE 

CARAMELIZED ONION & FETA TARTLET 

CRANBERRY & BRIE BITES 

GF = GLUTEN-FREE

 = VEGETARIAN

 = VEGAN

PER TABLE

ASSORTED BREAD ROLLS, BUTTER

APPETIZER

SELECTION OF 1 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 + VEGETARIAN

ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES AND ROASTED MINI POTATOES

ROASTED CHICKEN SUPREME WINE, DEMI-GLACE *GF*

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

CHICKEN SUPREME STUFFED WITH SUNDRIED TOMATO, GOAT CHEESE & SPINACH *GF*

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

BONE-IN BRAISED SHORT RIB OLD CREDIT ALE

8 oz. AAA BEEF STRIPLOIN STEAK GREEN PEPPERCORN JUS +6 PER PERSON *GF*

8 oz. BEEF TENDERLOIN CABERNET SAUVIGNON REDUCTION +11 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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MUSHROOM RAVIOLI WILTED SPINACH, SAUTÉED WILD MUSHROOMS, PARMESAN CHEESE 

BUTTERNUT SQUASH RAVIOLI ROASTED RED PEPPERS, WOOLWICH CHEVRE CHEESE 

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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 = VEGAN

DESSERT

SELECTION OF 1
SERVED WITH COFFEE AND TEA

SORBET LEMON, MANGO, RASPBERRY *GF*  

VANILLA CRÈME BRÛLÉE *GF* 

LEMON MERINGUE CHEESECAKE 

MASCARPONE MOUSSE BLUEBERRY COMPOTE *GF* 

SALTED DARK CHOCOLATE & CARAMEL TART 

CHOCOLATE RASPBERRY MOUSSE *GF* 

CLASSIC TIRAMISU COFFEE, MASCARPONE, CHOCOLATE SHAVINGS 

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE 

LEMON PANNA COTTA HONEYCOMB PIECES, STRAWBERRIES 

LATE NIGHT

SELECTION OF 1
BASED ON 65% OF TOTAL GUEST COUNT

**MINI CHEDDAR GRILLED
CHEESE SANDWICHES**
MINI NATHAN'S HOT DOGS

SIRLOIN SLIDERS
CHICKEN FINGERS & SKINNY FRITES
BUILD YOUR OWN POUTINE BAR

INCLUDED
CAKE CUTTING
COFFEE AND TEA STATION

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BAR SERVICE

5 HOURS OF BAR SERVICE
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

IMPORTED & DOMESTIC BEER

WINE

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

NON-ALCOHOLIC:

SOFT DRINKS, SPARKLING WATER, JUICE

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

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



TERMS AND CONDITIONS

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

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

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

The guaranteed guest count is due seventy-two (72) hours in advance.

To secure your booking, a non-refundable deposit of \$2,500 is required. For MGCC Club Members, all charges shall be applied to the Member's account and the Member guarantees payment of the account. For Member-sponsored weddings, 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 Events 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

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

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

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

We are happy to provide referrals.

HOW IS THE MENU DETERMINED?

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

Due to health regulations, unconsumed food may not be removed from the Club's premises. MGCC reserves the right to substitute menu items based on market availability.

IS THERE AN OUTSIDE VENDOR FEE?

Outside food is not permitted, with the exception of celebratory cake or cupcakes. There is no additional fee to have the cake cut and served buffet style.

FAQS CONTINUED...

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 wedding.

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 parking lot is provided.

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 the following costs:

- Alternate table linens - charges will be added directly to your bill with no additional mark-up. You are welcome to bring in your own linens. 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.
- 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



