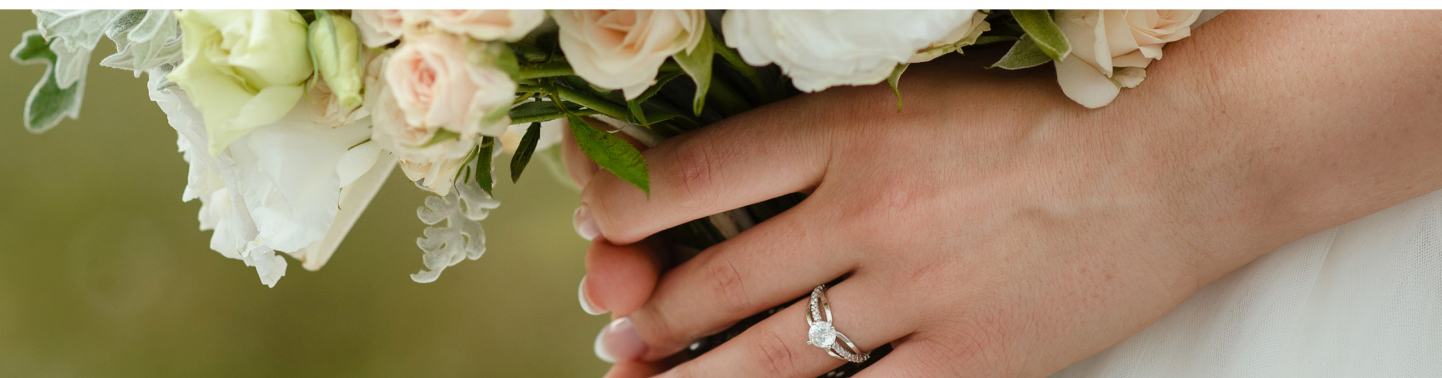




MIDLAND GOLF & COUNTRY CLUB

# Wedding Package





# Congratulations on your ENGAGEMENT

Thank you for considering the Midland Golf and Country Club as the location for your upcoming event. For close to a century, MGCC members and guests have found our historic headquarters in Midland to be the perfect venue for business, pleasure and celebration. Your guests will enjoy one of the most stunning views in all of central Ontario. Combine our historic and scenic surroundings with the exquisite meals designed by the Head Chef and the impeccable services offered by our attentive staff and your function will become truly memorable.

## Reception Venues

The Midland Golf Club offers two beautiful locations for weddings of 80 - 220 guests. Our large covered screened pavilion provides all the atmosphere of an outdoor venue, with all the conveniences of an indoor setting. Separate entrances for golfers to our clubhouse provide you with privacy. Depending upon seating configuration, our pavilion can accommodate parties up to 220 guests. Our classic clubhouse built in 1919, offers a vintage setting overlooking one of the greatest views in the Georgian Bay area.



# Food and Beverage Service

Our menu is created using the freshest of products, highest quality meats, seafood and produce. Custom menus are also available to suit your specific needs should you be looking for something different. Menu selection is required a minimum of 21 days prior to the wedding. We are pleased to accommodate dietary concerns, allergies, vegetarians etc., at no extra charge. We require the names of the individuals a minimum of 48 hours in advance. Final numbers are due 3 days before your wedding day. There is no additional charge to you, should you wish to offer your guests a choice of beef, chicken or vegetarian meal. You would simply pay the price of the selected protein for their dinner. Offering the guest the choice when sending out your invitations allows you to track which guest is having what protein. All food is to be supplied by the Midland Golf Club, with the exception of your wedding cake, which must be made by a cake company or someone with a valid Food Safe Certificate. There is no additional charge for cake cutting.

We do offer children's pricing and the cost is \$18.50 for children between 5-12 years of age. The children will receive 3 chicken fingers and fries, along with the same dessert you other guests will receive. Children are served their meal when your first course is served. (Buffet price for children 5-12 years of age is \$25)

We are happy to work within your budget, by offering host, toonie, tickets, pre determined dollar amount or cash bar for your guests. If you were interested in bringing your own wine, a \$17/750 ml corkage fee would apply.





# Wedding Ceremony Venue

The Midland Golf & Country Club offers a private, romantic venue for your wedding. Working with our Food and Beverage Manager, you can decide an appropriate location for your ceremony. Either situated a short walk from our clubhouse or somewhere further in the golf course, you can choose the location for capturing memorable photos of your wedding day. We offer a shuttle service to and from the clubhouse for those who wish to use the service.\* Should weather not cooperate on the day of your wedding, the Midland Golf & Country Club offers a black up plan. \*Charge for the Limo Carts.



## Dancing

Once your dinner and speeches have finished, it's time to kick up your heels! A licensed DJ or band is welcome to play in either of our venue locations. Our Clubhouse dining room includes a 13 x 15 patio dance floor, and our event center offers a 15 x 15 dance floor. There are two costs associated with having a dance at your wedding. First, there is a SoCan fee of \$59.17, which is a government regulated fee for the use of the licensed music. The second fee is a Re Sound fee of \$26.63, which is the Canadian not-for-profit music licensing company, dedicated to obtaining fair compensation for artists and record companies for their performance rights.



## Parking

On-site parking is available at no charge. We do permit guests to leave their vehicles overnight, if needed. You may arrange a safe ride home for your guests or we can arrange for a taxi ride at the end of the evening through our team.





# Decorations & Linens



The Midland Golf & Country Club will provide all tables, chairs, chinaware, flatware, glassware and standard napkins (color of your choice, depends on availability) for your wedding reception. Standard floor length white or ivory table linens will be an additional charge if you want them provided to you. Should you wish to upgrade your linen, our linen provider would be happy to show you their line of table cloths, napkins and chair covers. You may make your selections but we take all the worries away, once your selection has been made.

You are welcome to bring your own centerpieces with pre-approval from the Midland Golf & Country Club. Tea lights and votives are permitted, as long as they are contained. Should there be any wax damage, a fee may be assessed for clean-up. Tapered candles, confetti or confetti glitter, nails & staples or hanging of anything from our light fixtures are not permitted. Should you have table runners or overlays, we require them the night prior to your wedding. Your wedding venue is available for decorating as of 8 am, or earlier if required on the morning of your wedding. Should the room be available the night prior, we can allow setup, however this is not confirmed until closer to your wedding day. Wedding cakes and flowers will be received on the day of your wedding. All other items for your wedding will be received the day before your wedding. We will place all guest favors, centre pieces and place cards on the tables for you. All items are to be removed from the premises on the evening of your wedding, unless pre-arranged with the Midland Golf & Country Club.

## **Our thank you for hosting your wedding at Midland Golf & Country Club**

Midland Golf & Country Club is pleased to offer you 12 rounds of golf with cart with the booking of your wedding. Valid for one year from the date of your wedding (Rounds are valued at \$1,050 and is not transferrable). And a complimentary 1 year anniversary dinner (excluding alcohol) on the Friday of your anniversary.





# Plated Dinners

*3 course dinner includes rolls, coffee, tea and one dessert*

## Soup

*Please select one*

- Broccoli & Cheddar
- Leek & Potato
- Butternut Squash and Apple
- Mushroom
- Carrot & Ginger

## Salad

*Please select one*

- Classic Garden
- Caesar
- Caprese
- Pecan Mandarin
- Baby Spinach with Goat's Cheese and Strawberries

## Starch

*Please select one*

- Mashed Potatoes
- Rice Pilaf
- Herb Crusted Roast Potatoes
- Sweet Potato Purée
- Mushroom Risotto
- Baked Potato
- Vegetarian Selections
- Barley Stuffed Red Pepper with Balsamic Glaze
- Ratatouille Pastry
- Grilled Portobello Cap with Goat's Cheese







# Plated Dinners

*3 course dinner includes rolls, coffee, tea and one dessert*

## Main Course Selections

*Please select one*

### **Pan Seared Prosciutto Chicken**

wrapped chicken breast with forest mushroom sauce or Dijon chardonnay sauce **\$38**

### **Garlic Marinated Chicken Breast**

served with a gingered mango and strawberry salsa **\$37**

### **Grilled N.Y Strip Loin Steak**

with green peppercorn or demi-glaze **\$42 8oz \$45 10oz**

### **Pan Roasted House Cut Beef Tenderloin**

with red wine demi glaze **\$49 6oz**

### **Grilled Fillet of Atlantic Salmon**

with blackened corn salsa **\$43**

## Dessert Selections

Crème Caramel

NY Style Cheesecake

Chocolate Mousse in a Phyllo Cup

Sticky Toffee Pudding

Tiramisu





# Dinner Buffet

All buffets are priced per person and include garden salad with choice of two dressings, warm dinner rolls, seasonal vegetables, coffee, tea and choice of one dessert

**Carved Roast Sirloin of Beef** \$39  
*Choice of two salads*

Au jus and horseradish mayo  
Herb roasted potatoes  
Penne pasta with tomato basil or primavera sauce

**Carved Prime Rib Buffet** \$49  
*Choice of two salads*

Roast prime rib of beef  
Au jus and horseradish mayo  
Penne pasta with tomato basil or primavera sauce  
Herb roasted potatoes

**Southern Fried Chicken and Rib** \$41  
*Choice of two salads*

Crisp southern fried chicken  
Slow cooked BBQ pork side ribs  
Penne pasta with tomato basil or primavera sauce  
Herb roasted potatoes  
Baked brown beans

**Italian Buffet** \$34  
Caesar salad  
Tomato & Bocconcini salad  
Chicken Cacciatore  
Italian rice  
Cheese tortellini Alfredo

## Salad

*Please select one for your buffet*

**Creamy Red Potato Salad**

**Traditional Coleslaw**

**Pasta Salad**

**Watermelon Feta**

**Baby Spinach**

*Upgrades - per person*

**Pan Seared Chicken Breast**

with a white wine cream sauce \$6

**Seared Salmon**

with blackened corn and pepper salsa \$5

**Grilled Vegetable Salad** \$4

**Canadian Cheese Platter** \$5

**Crudités Platter With Dip** \$4

**Smoked Salmon Platter** \$6

## Dessert

*Please select one for your buffet*

**Strawberry & White Chocolate Cheese Cake**

**Red Velvet Cake**

**Triple Fudge Chocolate Torte**

**Keylime Pie**

**Lemon Meringue Pie**

**Tiramisu**







# Platters

Enhance your evening with our selection of Platters. Each platter serves 25 people

<b>Domestic Cheese Tray</b> Served with crackers & bread, garnished with fresh fruit	<b>\$87</b>	<b>Kettle Chips &amp; Nacho Tower</b> Cascade display of our house made kettle chips and tri-coloured nacho chips, served with a creamy curry dip and salsa	<b>\$192</b>
<b>Imported Cheese Tray</b> Served with crackers & bread, garnished with fresh fruit	<b>\$109</b>	<b>Smoked Salmon Platter</b> Smoked salmon served with capers, red onion, & lemons served with cream cheese and rye bread	<b>\$109</b>
<b>Vegetables &amp; Dip</b> Seasonal Fresh Vegetables served with a sauce for dipping	<b>\$87</b>	<b>Panned Pizza</b> <b>Vegetarian pizza</b> onions, tomato, red peppers, black olives	<b>\$52</b>
<b>Assorted Cubed Deli Meats</b> Assortment of cubed Kielbasa, Genoa, Salami & Summer Sausage, Paired with mild and marble Ontario cheddar and Havarti cheese	<b>\$87</b>	<b>Cheese &amp; Pepperoni</b> "Meat Lovers" bacon, beef, sausage	<b>\$57</b> <b>\$62</b>
<b>Assorted Fancy Sandwiches</b> Egg salad, tuna salad, chicken salad triangle & fingerling sandwiches garnished with pickles	<b>\$109</b>	<b>Poutine Bar</b> Crispy French fries, cheese curds, rich pan gravy	<b>\$7/person</b>
<b>Gourmet Sandwich Platters</b> Cajun turkey with Swiss cheese; Tuscan ham with Havarti cheese; roast beef with horseradish mayo; and roasted vegetable & Feta, all served on Ciabatta bread	<b>\$130</b>	<b>Mini Beef Sliders</b> with caramelized onions	<b>\$7/person</b>
<b>Spinach Dip &amp; Pumpernickel Bread</b> Sour cream & herbs blended with cooked baby spinach	<b>\$47</b>	<b>Mini Chicken &amp; Brie Sliders</b> <b>Fresh Fruit Tray</b> Assortment of diced melons, grapes, berries & pineapple	<b>\$7/person</b> <b>\$59</b>
<b>Hummus &amp; Pita Chips</b> Traditional hummus served with fried pita chip points	<b>\$50</b>	<b>Assorted Cookies &amp; Mini Squares</b>	<b>\$79</b>





# Hors D'oeuvres

*Enhance your evening with our selection of Hors D'oeuvres. Each platter serves 25 people*

## Hors D'oeuvre (Butlered)

*Minimum 4 dozen/selection*

Cold - \$24 Dozen

Asian Spiced Chicken in Phylo Cup  
Seared Mahi Mahi on Cucumber  
Mini Smoked Meat on Rye Wheels  
Tomato Bruschetta  
Smoked Salmon on Rice Cracker  
Jerk Chicken & Mango Chutney  
Mini Shaved Beef and Hummus Toasts  
Balsamic Drizzled Melon and Prosciutto  
Marinated Tomato and Bocconcini

## Hors D'oeuvre (Butlered)

*Minimum 4 dozen/selection*

Hot - \$24 Dozen

Baked Brie and Red Pepper Jelly Cups  
Risotto Dumplings with Citrus Aioli  
Crispy Mac & Cheese Balls with Chili Dip  
Mini Vegetable Samossas with Curry Dip  
Braised Beef Stuffed Yorkies  
Mini Chicken Kabobs  
Bite Sized Quiche Lorraine Bacon and Swiss  
Stuffed Chicken Bite  
Bacon Wrapped Potato Wedges and Dip







# 2018 Exclusive Cocktail Reception

*If you were interested in an evening of entertaining without a full service meal, the Midland Golf & Country Club offers the use of its facilities to host a Cocktail Reception. We would be pleased to assist you in personalizing your event.*

## Full Cocktail Reception

*\$37 per person (minimum 40 people)*

### Hors D'oeuvre (Butlered)

*Minimum 4 dozen/selection*

### Cold - Choice of 3

Asian Spiced Chicken in Phylo Cup

Seared Mahi Mahi on Cucumber

Mini Smoked Meat on Rye Wheels

Tomato Bruschetta

Smoked Salmon on Rice Cracker

Jerk Chicken & Mango Chutney

Mini Shaved Beef and Hummus Toasts

Balsamic Drizzled Melon and Prosciutto

Marinated Tomato and Bocconcini

Vegetable Tray with Seasoned Dip

International Cheese Tray with Baguettes & Crackers

Domestic Cheese and Cubed Deli Meat Tray

Broccoli Salad with Cranberries & Goats Cheese

Red Jacket Potato Salad with Dill Pickle & Bacon Bits

Shaved Prime Rib on a Bun- Served with

Caramelized Onions and Creamy Horse Radish

Assorted Cookies and Mini Squares Coffee & Tea

### Hors D'oeuvre (Butlered)

*Minimum 4 dozen/selection*

### Hot - Choice of 3

Baked Brie and Red Pepper Jelly Cups

Risotto Dumplings with Citrus Aioli

Crispy Mac & Cheese Balls with Chili dip

Mini Vegetable Samossas with Curry dip

Braised Beef Stuffed Yorkies

Mini Chicken Kabobs

Bite Sized Quiche Lorraine Bacon and Swiss

Stuffed Chicken Bite Bacon Wrapped Potato

Wedges and Dip

## Enhance your Cocktail Reception:

Pasta Serving Station \$5 per person

Poutine Bar \$7 per person

Mini Chicken or Beef Sliders \$6 per person

Shaved Prime Rib on a Mini Bun \$8 per person





# 2018 Wine List

## Tier 1~ Value

<b>Citra Pinot Grigio</b> (White)	<b>\$23</b>
<b>Cirta Sangiovese</b> (Red)	<b>\$23</b>
<b>Cono Sur Bicicleta Chardonnay</b> (White)	<b>\$27</b>
<b>Cono Sur Bicicleta Cabernet Sauvignon</b> (Red)	<b>\$27</b>

## Tier 2~ Mid Range

<b>Masi Modello Pinot Grigio</b> (White)	<b>\$32</b>
<b>Masi Modello Merlot</b> (Red)	<b>\$32</b>
<b>Jean Claude Mas Chardonnay</b> (White)	<b>\$34</b>
<b>Masi Passo Doble Malbec</b> (Red)	<b>\$34</b>

## Tier 3 High End

<b>Masi Masianco Pinot Grigio</b> (White)	<b>\$40</b>
<b>Marisco Sauvignon Blanc</b> (White)	<b>\$40</b>
<b>Banfi Centine Sangiovese Cabernet Merlot</b> (Red)	<b>\$40</b>
<b>Masi Campofiorin</b> (Red)	<b>\$50</b>





# Wedding Services Referral List



## Ceremony

DJ Entertainment Services  
SP Entertainment: 705-529-1686  
www.splive.ca Andrew@splive.ca

## Specialty Linens & Chair Covers

Clara's Creations: 705-549-8287  
Splash Events & Floral Décor: 705-245-2700  
splashevents.ca

## Florists

Arbour's Florist: 705-549-9119  
arboursflowershoppe.com  
Fresh by Leanne: 705-527-1515  
flowers-midland.ca

## Cakes

Georgian Bakery: 705:526-6509  
Ciboulette et Cie: 705-245-0410  
cibouletteetcie.ca

## Hotel Accommodations

Midland Super 8: 705-526-8288  
super8midland.com  
Comfort Inn: 705-526-2090

## Photographers

Maheu Photography: info@daniellemaheu.com  
daniellemaheu.com  
Kelly Moss Photography: 705-245-3622  
kellymossphotography.com

## Transportation

Imperial Limousine Service: 705-527-6433  
implimo.ca

