



Wedding Package 2022



MICKELSON NATIONAL
GOLF CLUB



Mickelson National Golf Club... when only the best will do



Time to Celebrate!

We're excited to celebrate your special day with you. Whether you're looking for the perfect place to hold an engagement party, your rehearsal dinner, a bridal shower or the big day itself... we'll help you create a memorable event.

You're welcome to bring in your own décor and accents to make your day special. If you would like specific decor and/or colour choices for linens, chairs and more, please talk to us - we'll work with you to meet your vision.

A PREFERRED VENUE

Located in the beautiful lake community of Harmony just west of the City of Calgary, Mickelson National Golf Club is nestled in the rolling foothills of the majestic Rocky Mountains.

Beautiful vistas and challenging play are the hallmarks of this professionally designed course – the first of its kind in Canada by Phil Mickelson and his design team. Meticulous care was taken to sculpt every tee, fairway, and green to create a premium golf experience. Six sets of tees ranging from 4,741 to 7,412 yards allow both recreational players and touring Professionals to enjoy the incredible layout.

With exceptional views, high-vaulted ceilings and our gorgeous patio, we have the perfect place to host your most special day.

CAPACITIES

Mickelson National Golf Club can hold a maximum of 200 people. Connect with us for a tour to help you envision the best space for your event! Our Clubhouse is slated to open on May 1, 2023.



Plated Dinners

Choose your favorite entrée, one starch, and one vegetable from below.

ENTREES

- Roasted pork loin with Merlot reduction \$60
- Chicken suprême stuffed with brie, bacon and spinach \$66
- Halibut fillet with orange buerre blanc and dill \$72
- Charbroiled Atlantic salmon with citrus tarragon \$71
- Certified Black Angus Prime Rib with rosemary au jus and Yorkshire pudding \$75
- Beef tenderloin with gorgonzola cream sauce \$80

STARCH OPTIONS

- Roasted baby potatoes
- Scalloped potatoes
- Garlic and basil mashed potatoes
- Baked potato
- Jasmine rice pilaf
- Seven grain pilaf

VEGETABLE OPTIONS

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey glazed carrots
- Corn on the cob

DESSERTS

- Decadent chocolate lava cake
- Cinnamon apple pie with caramel sauce
- White chocolate lemon dome with blueberry filling
- White chocolate cheesecake with pecans
- Chocolate dipped strawberries and ice cream
- Ice cream and berries

*2023 PRICING SUBJECT TO CHANGE

Choose two courses. Additional courses \$15 extra per person:

SALADS

- Salads
- Organic mixed greens
- Caesar
- Golden beet and goat cheese
- Greek
- Warm kale
- Spinach

SOUPS

- Wild mushroom bisque
- Tomato and basil with vodka
- Vegetable minestrone
- Tortilla chipotle
- Turkey barley
- Chicken and rice in yellow curry

PASTAS

- Penne alla vodka
- Linguini with pesto cream
- Spaghetti bolognese with Parmesan



Buffet Dinners

Buffet dinners include one carved item, one starch, two hot vegetables, three cold salads and three greens. All buffets come with artisan breads (butter and herb oil) and light desserts. Choose one of three luxury packages onto your buffet for the ultimate culinary experience.

CARVED ITEMS - Add a second for \$15/person

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|---|------|
| • Maple-glazed ham | \$55 |
| • Marinated herb porkloin | \$58 |
| • Whole suckling pig with honey garlic sauce | \$65 |
| • Roast lamb leg Provençale with rosemary jus | \$60 |
| • Roast turkey infused with herbs and garlic | \$58 |
| • Miso Atlantic salmon | \$60 |
| • Certified Black Angus Prime Rib | \$65 |
| • Beef tenderloin | \$70 |

HOT PROTEIN – add an item for \$10/person

- Roasted turkey with butternut squash and cranberries
- Marinated chicken breast in kale pesto
- Smothered rustic chicken and gravy
- Mediterranean baked tilapia in a dill cream sauce
- Russian beef stroganoff

STARCH OPTIONS - choose one

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|----------------------------------|----------------------|
| • Roasted baby potatoes | • Scalloped potatoes |
| • Garlic & basil mashed potatoes | • Baked potato |
| • Jasmine rice pilaf | • Seven grain pilaf |

HOT VEGETABLE OPTIONS - choose two

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey-glazed carrots
- Corn on the cob

COLD SALADS - choose three

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| • Pasta salad | • Potato salad |
| • Tomato bocconcini | • Fruit salad |
| • Cold Greek | |

GREENS - choose three

- Organic mixed greens
- Caesar salad
- Golden beet and goat cheese salad
- Greek salad
- Warm kale salad
- Spinach salad

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All Inclusive Packages

DELUXE – \$94/person

Choose any Buffet Dinner, plus enjoy:

- Five hors d'oeuvres for cocktail hour
- One glass of wine for each dinner guest
- Cutting and plating of your wedding cake
- Fruit tray and cheese board for late night snack

ELEGANCE – \$124/person

Choose any Buffet Dinner, plus enjoy:

- Five hors d'oeuvres for cocktail hour
- One hour open bar before dinner
- Sparkling wine toast for all guests
- One additional carved item
- Unlimited wine service during dinner
- Three hours of open bar following dinner
- Cut and plating of your wedding cake
- Choose any late night snacking option

DREAM – \$114/person

Choose any Buffet Dinner, plus enjoy:

- Five hors d'oeuvres for cocktail hour
- One hour of open bar before dinner
- A hot protein option
- Unlimited wine service during dinner
- Three hours of open bar following dinner
- Cut and plating of your wedding cake
- Fruit tray and cheese board for late night snacking

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Appetizers

Add desirable appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize!

• Bruschetta served with focaccia bread	\$110
• Seasonal vegetable platter with dill ranch dip	\$110
• Seasonal fruit platter with dip	\$160
• Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers	\$160
• Charcuterie board: assorted dried cured meats with olives & nuts	\$185
• Deli meat platter with rolls and mustards	\$210
• Assortment of smoked fish platter	\$250
• Jumbo shrimp tower	\$250

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Hors D'Oeuvres

Or, mix and match to create a presentation that will please any hungry palate!
Choose as many as you prefer. \$15 per person, minimum preparation of 20 people.

HOT ITEMS

- Chicken satay skewers
- Salt and pepper dry ribs
- Japanese-style pork and vegetable dumplings
- Beef wellington bites
- Grilled beef satay with thai glaze
- House blended ground beef sliders with black pepper aioli, tomato jam and aged cheddar on a honey-glazed brioche mini bun
- Tempura shrimp with dashi sauce
- Fried coconut shrimp with zesty cocktail sauce
- Garlic shrimp mignonette
- Maine crab cakes with lime aioli

COLD ITEMS

- Beef tenderloin carpaccio with horseradish aioli on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, crème fraiche and dill salt
- Assorted California rolls with pickled ginger, wasabi and soy

VEGETARIAN HOT ITEMS

- Spicy vegetarian samosas served with mint cilantro dipping sauce
- Vegetarian spring rolls with sweet chili sauce
- Tomato and onion quiche with smoked gouda
- Goat cheese and artichoke crostini

COLD VEGETARIAN ITEMS

- Bruschetta on toasted crostini
- Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction

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Late Night Snacking

Treat your guests to snacks during late-night celebrating - it will be appreciated and remembered as the perfect conclusion to a wonderful event.

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| • Homemade chips and dip | \$15/person |
| • Candy bar | \$10/person |
| • Ice cream bar | \$15/person |
| • Sandwich assortment | \$20/person |
| • Grilled cheese and tomato soup | \$20/person |
| • Pizza station | \$22/person |
| • Charcuterie and cheese board | \$25/person |

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Bar Service

Our standard bar includes rye, white and dark rum, vodka, various premium spirits, domestic and premium beer, and wine.

Choose the bar service that best suits your event:

Host Tab	All liquor ordered is invoiced to the host.
Cash Only	Guests pay for their liquor ordered.
Partial Host Tab	Partially paid by the host ("toonie" or "loonie" bar).
Drink Tickets	Allocate a number of drink tickets for the host to cover, then offer a cash bar once those have been used.

CASH BAR PRICING

Soft drinks	\$3.00
Domestic beer & highballs	\$7.00
Premium beer & highballs	\$9.00+
Wine (red & white)	\$9.00+/glass \$32.00+/bottle

Prices include GST and are subject to 18% Gratuity.

OPEN BAR SERVICE - \$45 PER PERSON

Includes:

- One hour of open bar for a cocktail hour before dinner
- Unlimited wine service with dinner
- Three hours of open bar after dinner

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Why Choose Us

We understand that the little things go a long way toward making your event as stress-free as it can be! At Mickelson National, the following equipment is available at no extra cost:

- Projector with HDMI connectors for laptops
- Projection screen
- Wireless microphone
- Portable amplifiers for microphone or iPod
- Linens and chair accents, as available, in standard colours

We welcome you to come to the space in advance to decorate and set up and are happy to store your belongings and supplies until the big day. We have experience working with event coordinators and decorators, and are happy to accomodate extra visits to the facility to review your needs. Ask us about custom options, such as outdoor cocktail hours, outdoor BBQs, involving golf in your event and much more. The sky truly is the limit at Mickelson National.

For reservations or questions, contact:

Misha Davidson
587-578-6677
misha@windmillgolf.com

Mickelson National Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.

