



Events
Package 2023



MICKELSON NATIONAL
GOLF CLUB

WHY CHOOSE US

We're excited to celebrate your event with you. Whether you're looking for the perfect place to hold a 50th birthday party... a lavish children's celebration... a bat or bar mitzvah... a Diwali celebration... or any large group gathering... we're here to help you create a memorable event.

LOCATION

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 seat up to 200 guests. 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.

Note: Whichever menu is in effect at 90 days is the menu you are choosing from.

*ALL PRICING IS SUBJECT TO 18% GRATUITY.





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



BREAKFAST OPTIONS

Try a morning event to start the day off right! We recommend a breakfast buffet to allow guests to socialize and connect - ask us if you would prefer seated dining options. Our Breakfast Buffets include all juice, tea and coffee; tropical fruit salad, and a selection of baked goods.

ENTRÉES

- Scrambled Eggs \$16
- Eggs Frittata \$17
- Eggs Benedict \$18
- Carved Corned Beef or Ham \$25
(comes with choice of eggs and any two custom salads)

Choose one of...

- Hot Toasts
- French Toast with Icing Sugar
- Pancakes with Blueberry or Raspberry Sauce

Then, choose one item from each group of sides for no extra charge. Add additional sides for only \$4 extra per person!

Side Group 1:

- Hash Browns
- Home Fries
- Shredded Hash

Side Group 2:

- Crispy Bacon
- Breakfast Sausage
- Vegan (Beyond Sausage) Bratwurst

Or, keep it simple with a **Continental Breakfast** for \$12 per person:

- Yogurt
- Homemade Granola
- Fruit Salad
- Whole Fruit
- Baked Goods
- Juice, tea and coffee



PLATED LUNCH OR DINNER

Please choose a 3 course meal; one entree, one starch and one vegetable choice and two additional courses. You may add a fourth course option for an additional \$15 per person.

ENTRÉES

- Roasted pork loin with Merlot reduction \$60
- Hunter chicken with black truffle cream sauce \$66
- Halibut fillet with orange burre blanc and dill \$72
- Charbroiled Atlantic salmon with lemon, dill cream sauce \$71
- Certified Black Angus Prime Rib with rosemary demi and Yorkshire pudding \$75
- Beef tenderloin with brandy peppercorn sauce \$80

STARCH OPTIONS

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

VEGETABLE OPTIONS

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey glazed carrots

KIDS 2 COURSE PLATED MEAL

\$30/KID

ENTRÉES:

- Cheese pizza
- Pasta with red sauce or butter/parm
- Chicken fingers and fries

DESSERT:

- Ice cream
- Chef's choice dessert

SALADS

- Seasonal organic mixed greens
- Kale Caesar salad
- Golden beet and goat cheese
- Greek
- Caprese Salad
- Spinach

SOUPS

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

PASTAS

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

DESSERTS

- Decadent chocolate lava cake
- White chocolate lemon dome with blueberry filling
- White chocolate cheesecake with pecans
- Ice cream and berries

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BUFFET LUNCH OR DINNER

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.

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

- Maple-glazed ham \$55
- Marinated herb pork loin \$58
- Roast lamb leg Provençale with rosemary jus \$60
- Roast turkey infused with herbs and garlic \$58
- Certified Black Angus Prime Rib \$65
- Beef tenderloin \$70

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

- Stuffed Turkey Medallions with herb infused gravy
- Marinated chicken breast in kale pesto
- Smothered rustic chicken and gravy
- Mediterranean baked tilapia in a dill cream sauce
- Russian beef stroganoff
- Lemon beurre blanc cream salmon

STARCH OPTIONS - choose one

- Roasted baby potatoes
- Garlic & rosemary mashed potatoes
- Jasmine rice pilaf
- Scalloped potatoes
- Baked potato
- Seven grain pilaf

HOT VEGETABLE OPTIONS - choose two

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey-glazed carrots

COLD SALADS - choose three

- Tomato bocconcini
- Cold Greek
- Potato salad
- Fruit salad

GREENS - choose three

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

KIDS BUFFET PRICING

- Infants: 0-3 - Free
- Kids: 4-12 - 1/2 Price Buffet Cost

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BUFFET LUNCH OR DINNER CONT.

SILVER – \$94/person

Choose any buffet option, plus enjoy:

- 5 Hors D'oeuvres for cocktail hour
- An included glass of wine for all guests at dinner
- Fruit tray and cheese board for late night snack

PLATINUM – \$124/person

Platinum package INCLUDES Silver
PLUS the following:

- One hour open bar before dinner
- Sparkling wine toast for all guests
- An included secondary carved Item
- Unlimited wine service during dinner
- 3 hours of open bar following dinner
- Choose any late night snacking option

GOLD – \$114/person

Gold package INCLUDES Silver
PLUS the following:

- One hour of open bar before dinner
- A hot protein option
- Unlimited wine service during dinner
- 3 hours of open bar following dinner



APPETIZERS

Add desirable appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize! (For 25 people)

APPETIZER PLATTERS

	PER 25 GUESTS
• Bruschetta served with crostini	\$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



HORS D'OEUVRES

Mix and Match up to 5 selections for \$15 per person (we suggest 3-5 pieces 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 lettuce, tomato jam and aged cheddar on a honey-glazed brioche mini bun
- Tempura shrimp with dashi sauce
- Fried coconut shrimp with mango chutney
- 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

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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ANYTIME SNACKING

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

- | | |
|---------------------------------------|-------------|
| • Homemade chips and dip | \$15/person |
| • Candy bar | \$10/person |
| • Sandwich assortment | \$20/person |
| • Grilled cheese and tomato soup | \$20/person |
| • Pizza station (up to 4 pizza types) | \$22/person |
| • Charcuterie and cheese board | \$25/person |
| • Crudite Board with Dips | \$15/person |



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 \$34.00+/bottle

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:

- TV screens
- Wireless microphone and podium
- Dancefloor
- Banquet tables and chairs
- Black and white standard linen and napkins
- Tableware

We offer your space ready to decorate by 10am on the day of your event. Setup and storage before your event is subject to availability; please check with your Event Manager. We have experience working with event coordinators and decorators, and are happy to accommodate 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.

