



*Wedding
Package 2026*



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. 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.

Our brand new, meticulously crafted Clubhouse stands as the epitome of sophistication and serves as the ultimate wedding destination. Designed as an opulent gathering place to socialize and network, we welcome you and your guests with stunning architecture, amazing amenities and exceptional service. 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 180 guests. Connect with us for a tour to help you envision the best space for your event!

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



Plated Dinners

MINIMUM 30 GUESTS

Please choose a three 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 or kale pest cream \$70
- Hunter chicken with black truffle cream sauce \$75
- Halibut fillet with lemon buerre blanc and dill \$82
- Charbroiled Atlantic salmon with lemon, dill cream sauce \$80
- Certified Black Angus Prime Rib with rosemary demi-glaze and Yorkshire pudding \$83
- Beef tenderloin with a Brandy peppercorn sauce or demi glaze \$90

STARCH OPTIONS

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

VEGETABLE OPTIONS

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

KIDS 2 COURSE PLATED MEAL

\$30/KID

ENTRÉES:

- Cheese pizza
- Pasta with red sauce or butter and Parmesan cheese
- 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 salad
- Caprese salad

SOUPS

- Wild mushroom bisque
- Tomato and basil with vodka
- Coconut carrot ginger

PASTAS

- Penne a la vodka
- Linguini with pesto cream
- Spaghetti Marinara

DESSERTS

- Decadent chocolate lava cake
- White chocolate lemon dome with blueberry filling
- Cookies and cream cheese cake

*2026 Pricing subject to change. All billing is subject to 18% service charge.



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Buffet Dinners

MINIMUM 30 GUESTS

Buffet dinners include one carved item, one starch, one hot vegetables, three cold salads and three greens. All buffets come with dinner roll and butter, light desserts, coffee and tea.

CARVED ITEMS - add a second for \$20/person

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|---|------|
| • Maple-glazed ham | \$65 |
| • Herb-marinated pork loin | \$67 |
| • Roasted lamb leg Provençale with rosemary jus | \$70 |
| • Roast turkey infused with herbs and garlic | \$65 |
| • Certified Black Angus Prime Rib | \$75 |
| • Beef tenderloin | \$80 |

HOT PROTEIN - add an item for \$15/person

- Stuffed turkey medallions with herb-infused gravy
- Marinated chicken breast in kale pesto
- Smothered rustic chicken and gravy
- Russian beef stroganoff
- Salmon with a lemon beurre blanc cream

STARCH OPTIONS - choose one

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

HOT VEGETABLE OPTIONS - choose one

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

SALADS - choose three

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|-----------------------------|----------------|
| • Tomato bocconcini salad | • Potato salad |
| • Mediterranean pasta salad | • Fruit salad |

GREENS - choose three

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

CHILDREN BUFFET PRICING

- | | |
|---------------------------|-----------------------|
| Infants up to 3 year old: | Free |
| Age 4-12: | 1/2 price buffet cost |

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All Inclusive Packages MINIMUM 30 GUESTS

DELUXE – \$119/person

Choose any Buffet Dinner, plus enjoy:

- Five hors d'oeuvres for cocktail hour
- Unlimited wine dinner
- Cutting and of your wedding cake
- Fruit tray and cheese board for late night snacking option

ELEGANCE – \$149/person

Elegance package INCLUDES Deluxe PLUS the following:

- One hour open bar before dinner
- Sparkling wine toast for all guests
- Unlimited wine service during dinner
- Three hours of open bar following dinner
- Fruit and cheese board not included
- One additional hot protein item
- Choose any Late Night Snacking Option

DREAM – \$139/person

Dream package INCLUDES Deluxe PLUS the following

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

UPGRADE TO PLATED

Additional \$10/person

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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!

	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 and imported cheese with grapes and crackers	\$165
• Charcuterie board: assorted dried cured meats with olives and nuts	\$185
• Deli meat platter with rolls and mustards	\$210
• Jumbo shrimp tower	\$250

Ask for Gluten Free Options

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Hors D'Oeuvres

Mix and Match up to five selections for \$25 per person (3-5 pieces per person).
Minimum preparation of 30 people.

HOT ITEMS

- Chicken satay skewers
- Salt and pepper dry ribs
- Japanese-style pork and vegetable dumplings
- Beef Wellington bites
- House blended ground beef sliders with lettuce, tomato jam and aged cheddar on a honey-glazed brioche mini bun
- Fried coconut shrimp with mango chutney
- Lemon poached shrimp with cocktail sauce
- Maine crab cakes with lime aioli

COLD ITEMS

- Beef tenderloin carpaccio with horseradish aioli on a cucumber round
- 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 and 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.

- Sandwich assortment \$20/person
- Pizza station (up to 4 pizza types) \$22/person
- Charcuterie and cheese board \$25/person
- Crudite board with assorted dips \$15/person
- Mac and cheese bar \$22/person
(bacon bits, diced tomatoes, onion)
- Nacho bar \$20/person
(queso cheese, tomatoes, onions, banana peppers, jalapenos)

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Bar Service

Our standard bar offers a variety of spirits, mixes, beer, coolers and wine. Please inquire with us directly for our current bar offerings.

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 - \$50.00 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 and overlays
- 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.

