



2023 - 2024 Wedding Packages



Nestled in the rolling hills of Uxbridge Township, Mill Run Golf Club offers the natural setting you've been looking for to say your "I Do's". Mill Run's rustic, yet elegant atmosphere features manicured lawns and gardens, exposed brick and Siloam Pond (home to our seasonal swans).

To arrange your site visit or for more information, please call or email today.



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Ceremony Garden & Pond

\$1000.00 rental fee plus HST (4 hours)

A beautifully manicured outdoor ceremony site with seasonal gardens overlooking Siloam Pond.

Set up complete with gazebo, arbour, seating, signing table, and electrical outlet.



***Derrad Patio** Perfect for Cocktail Receptions overlooking the landscapes*



The Ballroom

This spacious ballroom with seating from 50 to 250 guests, features neutral tones, rustic exposed brick, dance floor, black iron drop chandelier lighting, ensuite bar and access to the Derrad Patio.

Your Package Includes:

(price is determined on your entrée selected)

- Derrad Patio and Ballroom
- Assorted Hors D'oeuvres passed during cocktail time.
- 5 Hour Standard Open Bar Package
- Three Course Plated Dinner
- 2 Bottles of House Wine per table of 8 guests
- Floor Length Table Linens & Napkins
- Pole & Chiffon Draped Backdrop for Head Table
- Chair Covers
- Day of Co-ordinator
- Bridal Room
- Free Parking
- Tasting for Two
- Foursome of Golf with Carts



Menu Selections



Guests with special dietary needs will be accommodated on an individual basis.

Package price is determined on entrée choice selected.

All prices are subject to 13% hst, 15% gratuities and 3% house service charge.

Teens aged 13 to 18 or vendors requiring a meal are at the rate of \$95.00

Children aged 12 & under and receiving a 3 course Chicken Finger entrée are at the rate of \$45.00

Starter: Choose One for the group

Caesar Salad

crisp Romaine with Garlic Croutons, Parmesan Cheese & Creamy Caesar Dressing

Mixed Citrus Salad with chopped Kale, Cabbage, Radicchio, Onion & Carrot slivers, Mandarin Oranges (or Cranberries) and served with either a Tuscan Sundried Tomato Dressing, Creamy Poppy Seed Dressing or Balsamic Dressing

Freshly Made Soup Butternut Squash Soup with Sour Cream Swirl,

Tomato Bisque with Chives & Sour Cream, Potato Leek Soup or Country Beef & Barley Soup

Sicilian Pesto Penne with Robust Tomato Sauce and Parmesan Cheese

Cheese Tortellini with Rosé Sauce

Stuffed Butternut Squash Ravioli with a Sundried Tomato Cream Sauce

Portobella Mushroom & Cheese Ravioli with a Zesty Tomato Sauce

Entrée: Choose One for the group

Chicken Supreme & Bacon Wrapped Filet Mignon Duo Plate

served with a Demi-Glaze.....\$140.00

Stuffed Chicken Supreme

with Spinach & Feta Cheese and served with a Sundried Tomato Sauce.....\$140.00

New York Striploin of Beef with a Demi-Glaze Sauce.....\$140.00

Prime Rib of Beef with Yorkshire Pudding.....\$145.00

Or: Choice Entrée for your guests.....\$150.00

- a) New York Striploin of Beef, Stuffed Chicken Supreme
or Vegetarian/Vegan Entrée
- b) Chicken Supreme & Bacon Wrapped Filet Mignon,
Maple Glazed Salmon or Vegetarian/Vegan Entrée

All entrées are served with Roasted Potatoes or Garlic Mashed Potatoes,
and Seasonal Vegetables, Rolls & Butter

Vegetarian and Vegan Entrée selections:

Vegetable Neapolitan Stack including Portobello Mushroom, Eggplant, Zucchini and Roasted Red
Pepper topped with Feta Cheese

Vegetable Strudel with Seasonal Vegetables wrapped in Pastry

Parmesan Risotto with Portobello Mushroom

Dessert: Choose One for the group

Turtles Cheesecake,
Lemon Lavender Cheesecake,
Strawberry Champagne Cheesecake,
Chocolate Mousse Tuxedo Cake,
Sticky Toffee Pudding,
Warmed Apple Blossom with Whipped Cream
Or Ice Cream Crepe
and
Coffee & Tea at a station



Deposit Schedule and Housekeeping Notes:

- \$1,000.00 is due with signed contract
- 50% of expected invoice and linen selection is due 6 months prior to your wedding date
- 14 Days prior to your wedding date, the guarantee number of guests and floor plan is due
- 3 Days prior to your wedding date, final payment is due

Wax Candles, Smoke Bombs, Sparkler Machines are not permitted.

Fireworks are permitted by a bonified, certified and insured Pyro-Technique company only.

Mill Run Golf Club Staff are Smart-Serve Trained and we abide by the Alcohol & Gaming Commission.

Outside Alcohol is not permitted.

ENTATNDEM Music Copywrite Fee is applicable.

Reception Enhancements:

All prices are subject to 13% hst, 15% gratuities and 3% house service charge.

Non-Alcoholic Mimosa \$85.00 (serves 25)

Sparkling Mimosa @ \$125.00 (serves 25)

Domestic Cheese Board Platter @ \$120.00 (serves 25)

Fresh Sliced Fruit Presentation @ \$110.00 (serves 25)

Slider Burgers @ \$36.00 / dozen

including Pulled Pork & Slaw, chicken Burgers with Sweet Thai Chilli Sauce and Beef Burgers with Chipotle Mayo

Passed around Hot Hors D'oeuvres and Cold Canapes @ \$26.00/dozen

Chicken Satays (Glazed Seasoned Chicken Strips on a skewer with a Sweet Thai Chilli Sauce)

Tender Beef Striploin Skewers, Yorkshire Bites (Yorkshire Pudding & Shaved Beef with a Demi-Glaze and topped

with Horseradish Aioli) **Grilled Cheese Bites, Vegetarian Spring Rolls, Caprese Salad Skewer** (Bocconcini

Cheese, Tomato & Basil with a Balsamic Drizzle), **Spanakopita** (Spinach & Feta Cheese in a Phyllo Pastry) **Cucumber &**

Hummus, Assorted Mini Quiche, Vegetarian Samosas (lightly spiced Potatoes, Onions and Peas locked inside a

triangled Pastry), **Bruschetta** (Grilled Bread rubbed with Garlic and topped with chopped Tomatoes, Onions and Basil)

Personalized Vegetable Crudité Cups (Cucumber, Carrot & Celery Batons with Ranch Dressing Dip)

Pizza Slices @ \$8.00 per person (based on 2 slices per person)

Including two types of Pizza – either Pepperoni, Blanca,

Four Cheese, Feta, Bruschetta, Aloha, Grilled Vegetables

Poutine Station @ \$12.00 per person

including Classic Fries, Cheese Curds and Gravy in personal sized portions,

Charcuterie Grazing Table @ \$14.00 per person

Assorted Cured Meats, Local Cheeses, Breads, Olives & Pickles,

Crackers with Fresh Fruit Garnish



Package Bar includes:



2 bottles of house wine per table of 8 guests.

5 hour open bar (can be split 1 hour during cocktails and 4 hours after dinner)

Fantini Sangiovese (Italy) – House Red Wine

Garnet Red, Intense and persistent, fruit with a winery note and wood flavour. A medium bodied wine, good tannins, balanced and ready to drink.

Fantini Chardonnay (Italy) – House White Wine

Lively straw yellow, the nose is intense and quite persistent, fruity, with notes of tropical fruit and peaches. On the palate, good balance, body, intensity and persistence.

Liquor

Standard Bar Rail including Gin, Vodka, Whiskey, Rum, Scotch

Beer, including but not limited to:

Budweiser, Bud Light, Triple Bogey,

Triple Bogey Light, Triple Bogey Amber

Amsterdam Brewery 3 Speed

Cows Bell Rosé Cider

Ernest Cider

Soft Drinks & Juices:

Pepsi, Diet Pepsi, Ginger-Ale, 7-Up,

Orange Juice and Cranberry Juice

Upgraded Wines @ \$5 per person

Wakefield Promise Land Shiraz (Australia)

Approachable wine that exhibits all the hallmarks of classic Australian Shiraz with a core of rich varietal fruit and a vibrant spicy character.

J. Lohr Cabernet Sauvignon (California)

There's a reason this Cab is the most popular red in the Vintages Essentials Collection. It's medium bodied and packed with smoky oak, prune, vanilla with candy and floral hints.

Santa Margherita Pinot (Italy)

Vintages releases thousands of wines each year, and this is consistently a top seller. It put Pinot Grigio on the map with its refreshing quince, nuts, yellow pear and fresh pastry notes.

Kim Crawford Sauvignon Blanc (New Zealand)

This sets the benchmark for New Zealand's intensely flavourful style of Sauvignon Blanc: think passion fruit, gooseberry and pea pods. Vivid and refreshing.

Premium Upgrade Bar @ \$5.00 per person

Bacardi White Rum

Glenlivet Scotch

Michelob Ultra

Makers Mark Bourbon

Crown Royal Whisky

Stella Artois Beer, Sandbagger, Coolers

Mill Run Golf Club Staff are Smart Serve trained and abide by the AGCO. Outside alcohol is not permitted and we do not serve doubles or shots. To remove 5 hour bar from package, deduct \$30/person from package price.

If switching to a cash bar, a bartender fee of \$75/hour will apply.

January 2023