



Wedding Packages

2023

Our Spaces



Ceremony Garden & Pond

\$1000.00 rental fee plus HST

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

Set up complete with gazebo, arbour, seating for up to 175 guests. Signing Table, microphone, and electrical outlet available.



Sun Room & Patio

Perfect for Cocktail Receptions and Small Gatherings. The Sun Room has a private bar, authentic barn board flooring, sky lights, large windows overlooking the landscapes and access to the newly renovated Derrard Patio



The Ballroom – up to 250 guests

This spacious ballroom with neutral tones, rustic exposed brick, dance floor, drop chandelier lighting and private ensuite bar.

Your Package Includes:

(price is determined on your entrée selected)

- Sun Room / Patio / Ballroom
- Assorted Hors D'oeuvres passed during Cocktail time.
- 5 Hour Standard Open Package Bar
- Three Course Plated Dinner
- 2 Bottles of House Wine per table
- 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:

Choose one entrée, one starter and one dessert for your guests. Guests with special dietary needs will be accommodated on an individual basis. If you wish to give a choice of entrees to your guests in advance, add \$5 to the prices listed below.

STARTER:

Caesar Salad / Greenskeeper Salad with Balsamic Dressing / Baby Spinach Salad

Butternut Squash Soup with Sour Cream Swirl / Tomato Bisque with Chives & Sour Cream/

Potato Leek Soup

Country Beef & Barley Soup

Sicilian Pesto Penne with Robust Tomato Sauce

Cheese Tortellini with Rose Sauce

Stuffed Butternut Squash Ravioli (add \$3.00/person) with a Sundried Tomato Cream Sauce

ENTRÉE:

Chicken Supreme & Bacon Wrapped Filet Mignon Combination Plate\$140.00

Stuffed Chicken Supreme\$135.00

Pork Tenderloin Medallions.....\$135.00

Maple Glazed Salmon.....\$140.00

New York Striploin of Beef.....\$140.00

Vegetable Neopolitan, Vegetable Strudel, Portobello Mushroom atop Parmesan Risotto

Or Curried Vegetables & Basmati Rice.....\$135.00

8 Oz Bacon Wrapped Filet Mignon with Garlic Shrimp Skewer.....\$145.00

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

Cornish Hen (halved).....\$145.00

All entrees are served with Roasted Potatoes, Garlic Mashed Potatoes, or Rice Pilaf and seasonal vegetables, rolls & butter

DESSERT:

Cheesecake – Turtles Cheesecake, Lemon Lavender Cheesecake, Strawberry Champagne Cheesecake

Chocolate Mousse Charlotte, Sticky Toffee Pudding, Warmed Apple Blossom with a dollop of Whipped Cream

Or Ice Cream Crepeand served with coffee & tea

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 meal are at the rate of \$45.00

Reception Enhancements:

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

Hot Hors D'Oeuvres and Cold Canapes @ \$26.00 / dozen

Chefs assortment and may include: Beef & Chicken Satays, Beef Wellingtons, York Shire Pudding & Beef, Apple & Brie Grilled Cheese Bites, Bruschetta, Spring Rolls, Salmon Pinwheel, Salami Roll, Caprese Salad Skewer, Watermelon Cubes, Whipped Feta & Herb Stuffed Cherry Tomatoes.

Pizza Slices @ \$6.00 per person (based on 2 slices per person)

Including two types of Pizza – either Pepperoni, Blanca, Four Cheese, Feta, Bruschetta, Aloha, Grilled Vegetables

Taco Bar @ \$14.00 per person

Chef Manned station includes Ground Beef, Chicken & Veggie Tacos

with Lettuce, Cheese, Pico de Gallo & Sour Cream

Build Your Own Poutine Station @ \$12.00 per person

Including Classic Fries, Cheese Curds, Gravy, Bacon Bits, Green Onions, Ground Beef and Pico de Gallo

Charcuterie Grazing Table @ \$14.00 per person

Assorted Cured Meats, Local Cheeses, Breads and Crackers with Fresh Fruit Garnish

Pierogi Bar @ \$14.00 per person

Chef manned station with made to order Cheese & Potato Pierogies, and toppings to include Bacon Bits, Sauteed Onions and served with Sour Cream.

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

Mill Run Golf Club

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).



For more information or to book a tour, please contact:

Gina Morrison, Event Manager



Mill Run Golf Club

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