

The Mitchell Golf Club

Events and Banquets 2026

MEETINGS | ANNIVERSARIES | DINNERS | BIRTHDAYS |
FUNDRAISERS | WEDDINGS & MORE!



mitchellgolfclub.com



519-348-8991



events@mitchellgolfclub.com

Rooms & Pricing

BOARDROOM



Holds up to 12 guests. TV & HDMI cord available.

BANQUET HALL



Holds up to 200 guests. Mic, sound system and projector available upon request.

THE LOUNGE



Only available from Dec-March & holds up to 80 guests.

SUN - FRI

SATURDAY

BOARDROOM	\$ 75	\$ 75
THE LOUNGE	\$ 145	\$ 145
BANQUET (1-50)	\$ 145*	\$ 185*
BANQUET (50-100)	\$ 190*	\$ 245*
BANQUET (100-200)	\$ 275*	\$ 345*

MGC members get a 10% room rental discount
*Bar rental is an additional \$45



Banquet Menu



DINNER

All dinner menu items include two salads, veggie tray, fresh baked roll, coffee, tea and dessert.

UNDER 50 GUESTS

Chicken Cordon Bleu \$35.95

Breaded chicken breast stuffed with ham and swiss cheese; served with garlic mashed potatoes and seasonal vegetables

Chicken Marsala \$35.95

Lightly coated boneless chicken braised with Marsala wine and mushrooms; served with roast potatoes and seasonal vegetables

Steak (Apr - Oct) \$35.95

Grilled steak; served with roast potatoes and seasonal vegetables

Rustic Chicken \$35.95

Breaded chicken breast stuffed with asparagus, bell peppers and swiss cheese; served with garlic mashed potatoes and seasonal vegetables

OVER 50 GUESTS

Teriyaki Pork Tenderloin \$31.95

8oz cut of marinated tenderloin sautéed in onion, bacon and mushrooms with roast potatoes and seasonal vegetables

Smoked Pork Chops (Apr - Oct) \$29.95

Locally sourced 10oz smoked chop; served with roasted or baked potato and seasonal vegetables

French Roast Beef \$31.95

French onion style roast beef; served with garlic mashed potatoes and seasonal vegetables

Roast Turkey \$31.95

Sliced roast turkey; served with mashed potatoes, seasonal vegetables, stuffing and gravy

Rustic Penne \$29.95

Sundried tomato, asparagus, feta, bell peppers, spanish onion, and penne; served with garlic bread

Wine Balsamic Pork Steaks \$31.95

Marinated in a mushroom wine sauce; served with roasted or baked potato and seasonal vegetables

** events with under 50 may also choose off the over 50 menu**

LUNCH MENU

\$21.95

Lasagna and Caesar Salad

Meat and/or vegetarian lasagna; served with Caesar salad and garlic bread

Build your own rice bowl

Build your rice bowl. Served with chicken, assorted toppings, and dressings.

Assorted Wraps and Salad

Nacho Bar \$12.95

Build your own beef nachos

BREAKFAST ITEMS

Breakfast Brunch \$16.95

Includes bacon, sausage, eggs, hashbrowns, toast and fresh fruit

Morning Bites \$6.95

Mini muffins, assorted danishes, and fresh fruit platter

 Can be made vegetarian

Please contact us about food restrictions and menu adjustments

All prices subject to change, taxes and tip not included

All food orders need to be placed no later than two weeks before the event date

Nibbles Menu



NIBBLES

All nibbles are priced individually

Pinwheel Poppers \$13.95/dzn

Cream cheese, bacon jalapeno pinwheels

Sliders \$15.95/dzn

Hamburger sliders

Cucumber Medallions  \$8.95/dzn

Vegan cucumber hummus bites

Bruschetta Crostini  \$16.95/dzn


Tomato feta bruschetta on crostini

Spring Rolls  \$12.95/dzn

Vegetarian fried rolls

Charcuterie Board \$36.95/board

Assorted meat, cheese and crackers

Nacho Bar  \$12.95/per person

Build your own beef nachos

Veggie Tray  \$21.95/per tray

Assorted fresh vegetables served with ranch dip

Fresh Fruit Platter  \$50/small tray

Assorted fresh fruit tray \$100/large tray

Dessert Platter \$1/per person

Assorted cookies or squares

Rental Rules

THE RULES

- Any food or drink consumed throughout the event must be purchased from the Mitchell Golf & Country Club.
- All guests must remain in the room assigned to your event and are strictly prohibited from accessing the golf course unless a staff member is present.
- No smoking within 20 metres of the building.
- Please drink responsibly.



OUR RESPONSIBILITY

- Set up/teardown tables, chairs, linens and dishware.
- Set up AV equipment if required.



YOUR RESPONSIBILITY

- Provide final RSVP numbers and food orders (including dietary restrictions) 2 weeks before your event.
- Clean up all items/decorations brought in by your group after the event has ended.
- Show up and have FUN!



Confirming your Event

Prices and Billing

All prices are subject to change without notice due to market conditions, guest count, and menu or décor selection. A credit card with an expiry date later than the date of the event must be provided at time of booking. The final invoice will be sent out the first business day after the event and can be paid via credit card, cash, cheque and/or e-transfer.

Cancellation Policy

Cancellations made more than 7 days in advance of the event date will incur no charge. Cancellations made within 7 days of the event will incur a 50% fee charged to your credit card.

Food and Beverage

All food and beverage consumed on site must be purchased through the Mitchell Golf & Country Club. Due to Health Regulations, any food and beverages prepared by the Mitchell Golf & Country Club may not be removed from the premises. Any opened bottles of alcohol cannot be removed from our facility. Two weeks prior to the function date, the meal must be selected from our menu and final numbers of specialty meals (ie. allergies and dietary restrictions) must be provided. Any extra requests for food and beverage specifications must also be decided upon at this time.

Number of Attendees

At the time of booking, an estimated number of guests is required. Two weeks prior to your function, all booking details must be provided, including a final guaranteed number of guests. All billing will be based on the guaranteed number or actual attendance, whichever is greater.

Alcohol & Smoking Policy

Please note that underage drinking is strictly prohibited and illegal. Photo ID is required. We reserve the right to remove any persons serving drinks to minors and/or any visibly intoxicated guests. We do not tolerate disrespectful words or actions towards staff/property. Doubles and shots are not permitted at any time. By signing this contract you recognize and agree with all of our policies listed at mitchellgolfclub.com/our-policies/. The bar will close at 12:30am. The rented room must be empty of all guests by 1:30am. Smoking is prohibited on the patio or entrances, and must be done a minimum of 20 metres away from the club house building. The golf course is off limits to the guests at all times.

Function Room Setup & Dismantle

A request to set up earlier than your event start time can be made with the coordinator a minimum of two weeks prior. Nothing may be taped, nailed or tacked to the walls. Confetti, rice, and glitter are prohibited. Candles with open flames are allowed but must be placed inside a glass vase/bowl and flame cannot be higher than the rim of the glass. It is the responsibility of the client to set up and dismantle all décor, belongings, etc brought in by themselves or hired vendors.

Damages

The Mitchell Golf & Country Club is not responsible for any damaged or stolen property that is owned by the applicant or the guests of the event. This includes but is not limited to walls, floors, décor, furniture, greens, neighbouring houses/properties, vehicles, etc. Extra repair fees that are incurred will be charged to the client.

Function

Function Date

Client Signature

Coordinator Signature