•MIRAMICHI GOLF & COUNTRY CLUB•

Celebrate WITH US

WEDDINGS • EVENTS • CONFERENCES

Perfect Location

FOR THE WEDDING OR EVENT OF YOUR DREAMS

MIRAMICHI GOLF & COUNTRY CLUB OFFERS A PRIVATE ATMOSPHERE IN ONE OF THE MOST HISTORICAL CLUBHOUSES IN THE COUNTRY. Our front yard provides the ideal amphitheatre for your ceremony with a stunning backdrop of the river for photos. What sets our venue apart is a serene setting and a delicious meal that will leave your guests raving long after that last toast.

Our air conditioned banquet room seats up to 170 guests while our front and back porch will create the perfect atmosphere to get your party started.

Your dream day awaits,
Miramichi Golf & Country Club

MIRAMICHIGOLFGM@GMAIL.COM | 506-622-0696 | WWW.MIRAMICHIGOLFCLUB.CA

HORS D'OEUVRES

MINI QUICHE Smoked Pork, Shallot, Canadian Cheddar

MIRAMICHI SMOKED SALMON, Citrus Dill Cream Cheese, Cracker

BEEF CARPACCIO Toast Point, Horseradish Aioli

PINEAPPLE HAM BROCHETTES; Citrus Glaze

BACON WRAPPED SCALLOPS Maple Butter

PROSCIUTTO MELON; Honey Gastrique

VEGETARIAN SPRING ROLLS; Plum Sauce

BEEF SATAY; Peanut Sauce

CHICKEN SATAY; Tahini Sauce

BY THE DOZEN: $22

PLATTERS & DISPLAYS

FETA BRUSCHETTA;
Olive Oil, Sweet Peppers, Tomato, Garlic, Basil, Artisan Bread

PLOUGHMAN
Cured Meats, Cheeses, Pickled Vegetables, Bread

SPINACH- ARTICHOKE DIP
Cream Cheese, Shallot, Garlic, Parmiaganna, Pita Chip

FRUIT TRAY
Melons, Berries, Honey Strawberry Yogurt Dip

CHEESE BOARD
Bread, Rosemary Honey, Beet Puree

CRUDITÉS; Peppercorn Ranch

GUACAMOLE; Corn Chip

Regular, serving 10-20 people, $20 **Large**, serving 20-40 people, $35

Ice Carvings/ Luges: Starting at $350

FOUR COURSE PLATED DINNER

Choose one of each of the following four courses:

COURSE ONE: SOUP

Seafood Chowder | Beef Barley | Vegan Heirloom Tomato
Roasted Butternut Squash

COURSE TWO: SALAD

GOLFERS GREENS
Berries, Toasted Nuts, Radish, Goats Cheese, Strawberry Honey Yogurt

HARVEST SALAD
Spinach, Petit Greens, Craisens, Tomato, Peppers, Pecans,
Poppyseed Dressing

GREEK SALAD
Olives, Feta, Tomato, Cucumber, Balsamic Vinaigrette
Roasted Beet Salad; Toasted Pecans, Feta, Shallot Vinaigrette

COURSE THREE: ENTREES

Grilled Striploin Steak, Peppercorn Gravy	$40
Baked Atlantic Salmon, Maple Pecan Glaze	$40
Roast Turkey, Dressing, Citrus Cranberry Sauce	$36
Saltimbocca Chicken, Roasted Pepper Coulis	$38
Chicken Amandine, Almon Coated, Dijon Cream	$38
Pork Loin, Savoury Stuffed, Apple Cider Gravy	$36
Wild Mushroom Risotto, Tahini, Spinach Strudel	$36

ACCOMPANIED BY:
Rolls, Butter, Chefs Choice of Market Vegetables and your choice of:
Mashed Potato, Twice Baked Potato or Rice Pilaf

COURSE FOUR: DESSERT

STRAWBERRY SHORTCAKE, Cardamom Chantilly Cream
N.Y. CHEESECAKE, Fruit Coulis
APPLE CRISP, OAT CRUMBLE, Home Made Ice Cream
TAYLOR MADE PIES, BUTTERSCOTCH, Coconut Cream, or Lemon Meringue

ADD A LATE NIGHT SNACK: 8

Pizza | Pulled Pork Sandwich Bar | Sliders Buffet
Chicken Wing Buffet | Poutine Bar

Per Person $10

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A Little Extra

IF YOU BOOK YOUR WEDDING WITH MG&CC YOUR WEDDING PARTY WILL HAVE THE OPPORTUNITY TO PLAY GOLF ON THE DAY OF OR DAY BEFORE YOUR WEDDING ON US.

(GOLF CARTS INCLUDED)

Information

CEREMONY

Our front lawn provides a stunning amphitheatre and gorgeous view of the river - $250
(There is no outdoor seating available on site but will work with you to find a selection)

HALL FEE

If your group has 100 people or over – No hall fee
If your group has under 100 - $350 Hall fee +tax

ROOM ATTENDANCE

Main dining room has a maximum occupancy of 200 but comfortably seats 140

BOOKING AND PAYMENT POLICY

A signed agreement and deposit of $1000 is required to secure any date.
The balance is due by certified cheque or credit card five days prior to the wedding.

CANCELLATION POLICY

An event may be re-scheduled to another available date at no charge. A cancellation within 30 days results in a loss of 100% of the deposit.
A cancellation outside of 30 days results in a loss of 50% of deposit.

LINENS

Tablecloths and napkins are included (all white)
Ask about our industry partners including photographers, wedding decorators, bands & DJ's

CONTACT US

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