

# RECEPTION



2022 Season



The destination for your  
reception!



# Welcome to Atlantide!

Our team will give you an unforgettable experience!

Welcome to the Atlantide Golf Club!

It is my pleasure to share with you all the information you need to organize your reception at our Club.

Right next to Montreal, the Atlantide Golf Club has 36 holes of golf (2 18-hole courses) with a breathtaking view of Lac St-Louis and its surroundings. Over the years, our most complete facilities and our knowledge have allowed us to become a must in the greater Montreal area. Our team is ready to help and guide you in the organization of your event!

In this document, you will find all the information necessary to organize your reception. I will be happy to answer any request for additional information or for a quote.

Thank you for your interest in our facilities and I look forward to help you organize the event for your group!

*Benoit Périard*

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# OFFERED SERVICES

Immerse yourself in the world of Atlantide! With our experience in event management, we will do our best to accommodate all your requests in order to make your day memorable.



Here is a list of available items

- 3 reception rooms available
    - 1 terrasse out side
    - 1 Canopy close
      - Wedding
      - Baptisme
      - Anniversary
      - Family reunion
      - Business meeting
  - The event of your choice
  - Tables, chairs available
    - Dance floor
    - Wi-Fi
    - Parking
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# RESTAURANT

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Several types of menus are availabl

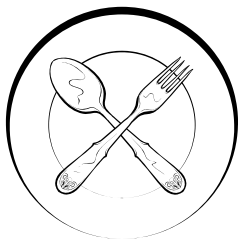
from a hot or cold buffet to a gourmet dinner, we will have the perfect menu for you!



Our chef, *Benoit Périard* will be happy to answer  
any other request for information on our menu!

Other menus are available on request

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# Our Menus

## *The Light Brunch*

- Assorted juices
- Croissants, Danishes
- Scrambled eggs "au gratin"
- Bacon and sausages
- Home-fried potatoes
  - Baked beans
  - Pancakes
  - Fruit salad
  - Toasts
- Coffee, tea and herbal teas

**\$16,00 per person**  
(minimum of 30 persons)

Crepe and omelet bar available

**\$5,00** per person (price per person to be added to the cost of the brunch)

*Taxes and service not included*

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## *The BBQ Lunch*

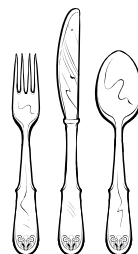
- Hot Dog
- Hamburger
- French fries
- Green salad
- Condiments
- Mirror of desserts
- Soft drinks

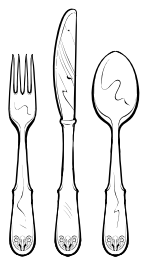
**\$16,00 per person**  
(minimum of 25 person)

Can be served in the evening : \$18,00 per person (includes a salad bar)

*Taxes and service not included*

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# Our Menus

## *The Moderate Buffet*

- Vegetables and dip
  - Fresh salads (2)
  - Mirror of cheese
- Chicken Supreme
- The Chef's Pasta
- Mixed vegetables
  - Rice Pilaf
  - Potatoes
- Assorted pastries
- Coffee, tea and herbal teas

**\$28,00 per person**  
(minimum of 30 person)

*Taxes and service not included*

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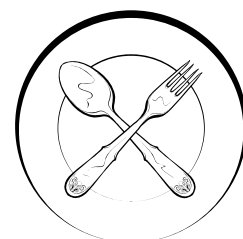
## *The Atlantide Buffet*

- Vegetables and dip
  - Fresh salads (4)
  - Mirror of cheese
- Chicken Supreme
- The Chef's Pasta
- Mixed vegetables
  - Rice Pilaf
  - Potatoes
- Roast Beef (sliced in front of you)
  - Mirror of fresh fruits
  - Assorted pastries
- Coffee, tea and herbal teas

**\$38,00 per person**  
(minimum of 40 person)

*Taxes and service not included*

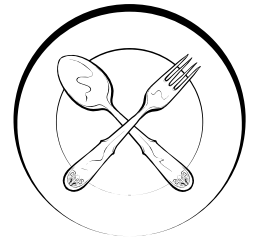
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# Our Menus

## *Banquet 1*



### **The Appetizer**

(choice of two appetizers)

Parmentier Soup

or

Cream of tomato and fresh basil

or

Mesclun salad with cucumber, tomato, carrot and homemade vinaigrette

or

Caesar Salad

### **The Main Course**

(choice of two meals)

Chicken supreme in a prosciutto crust stuffed with asparagus and cheddar cheese served with wild rice, vegetables and port sauce

or

Oatmeal-crusted medallion of pork served with "campagnardes" potatoes and vegetables in a ginger and maple sauce

or

Grilled salmon served with rice and vegetables in a Teriyaki sauce

### **The Dessert**

(choice of one dessert)

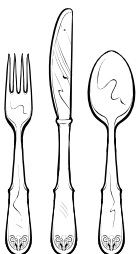
Maple Crème Brûlée

or

Chocolate & Caramel Cake

**\$39,00 per person**

*Taxes and service not included*



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# Our Menus

## *Banquet 2*



### **Soup**

(choice of one soup)

Cream of vegetable

**or**

Parmentier Soup

**or**

Cream of tomato and fresh basil

### **Salad**

(choice of one salad)

Mesclun salad with almonds apples, Parmesan and Charodnnay vinaigrette

**or**

Caesar Salad

**or**

Baby arugula salad with nuts, cherry tomatoes, parmesan and vinaigrette

### **The Main Course**

(choice of two meals)

Chicken supreme in a prosciutto crust stuffed with asparagus and cheddar cheese  
served with wild rice, vegetables and port sauce

**or**

Pork medallion in a creamy Dijon sauce served with "campagnardes" potatoes  
and vegetables

**or**

Grilled salmon with barley risotto, vegetables and white wine sauce

### **The Dessert**

(choice of one dessert)

Maple Crème Brûlée

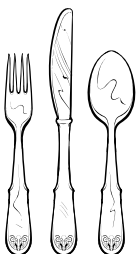
**or**

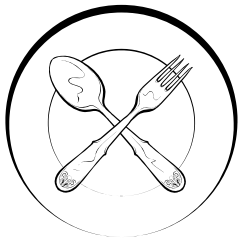
Chocolate & Caramel Cake

**\$45,00 per person**

*Taxes and service not included*

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# Cocktail reception

## "La Bonne Franquette"

### **Appetizers** (2 p.p. = 8 par pers.)

Bruschetta  
Crostini goat cheese  
Phyllo shrimps  
Brochette of prosciutto & melon

### **Station** (1 p.p. = 8 par pers.)

Mini-salad in a verrine(3)  
Mixed brochettes (chicken, beef, shrimps)  
Pull pork mini-burger  
Mini-poutine

### **Dessert**

Fruits & cheeses platter)  
Kit-Kat crème brûlée

**\$30,00 plus taxes and service**

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## Don Quichotte

### **Appetizers** (3 p.p. = 12 par pers.)

Tuna tataki  
Spoon of smoked salmon  
Shrimps salad in a verrine  
Beef tartare

### **Station** (1 p.p. = 8 par pers.)

Bites of oatmeal-crust pork with maple  
Duck Parmentier  
Seared scallops  
Grilled cheese with apple, onion confit with Cassis and old Cheddar  
Pasta station (extra \$3)  
Lamb lollipop (extra \$4)  
Lobster grilled cheese (\$4.25)

### **Appetizers**

Fruit & cheese mirror  
Sweet pastries

**\$45,00 plus taxes and service**

*Possibility of All you can eat with a little extra*

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# Our Menus

*A little extra on the course or at the cocktail!*

<b>Mirror of canadian and imported cheeses (75 pers.)</b> .....	\$375,00/platter
<b>Shrimps for 100 persons (3 per pers.)</b> .....	\$350,00/platter
<b>Mirror of fresh fruits and cheeses (75 pers.)</b> .....	\$290,00/platter
<b>Mirror of beef carpaccio (50 pers.)</b> .....	\$275,00/platter
<b>Mirror of sesame tuna tataki (50 pers.)</b> .....	\$225,00/platter
<b>Mirror of fresh fruits (75 pers.)</b> .....	\$180,00/platter
<b>Mixed brochettes - chicken, beef and shrimp - (100 pers.)</b> .....	\$190,00/platter
<b>Bruschetta for 75 persons (4 per pers.)</b> .....	\$150,00/platter
<b>Crostini with goat cheese for 75 persons (2 per pers.)</b> .....	\$150,00/platter
<b>Bruschetta and crostini for 75 persons (2 per pers.)</b> .....	\$150,00/platter
<b>Vegetables and dip (75 pers.)</b> .....	\$125,00/platter
<b>Mini-burger platter (75 pcs.)</b> .....	\$135,00/platter
<b>Chicken wings (120 pcs.)</b> .....	\$120,00/platter
<b>Melon and prosciutto (50 pcs.)</b> .....	\$105,00/platter
<b>Spoon of smoked salmon (50 pcs.)</b> .....	\$105,00/platter
<b>Fried calamari (50 pers.)</b> .....	\$85,00/platter
<b>Mini spring rolls (100 mcx.)</b> .....	\$80,00/platter
<b>Mirror of assorted sandwiches (60 pcs.)</b> .....	\$60,00/platter
<b>Mirror of assorted wraps (60 pcs.)</b> .....	\$60,00/platter
<b>Panko Shrimp (50 pcs.)</b> .....	\$55,00/platter
<b>Mini-poutine</b> .....	\$4,50/unit
<b>Smoked meat mini-poutine</b> .....	\$6,00/unit
<b>Smoked meat sandwich</b> .....	\$5,00/unit
<b>Beef tartare in a verrine</b> .....	\$2,50/unit
<b>Salmon tartare in a verrine</b> .....	\$2,25/unit
<b>Satay brochettes</b> .....	\$1,00/unit

*Taxes and service not included*

Our chef *Benoit Périard* will be happy to answer any  
other request for information on our menus!

\*Other menus are available on request\*

\*Lunch boxes available\*

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# GENERAL INFORMATION

## PARTICIPANTS AND MENU CONFIRMATION

The organizer agrees to confirm the exact number of participants in the reception **at least 14 days in advance.**

The organizer agrees to confirm his choice of menu **at least 30 days in advance.**

The organizer agrees to confirm his choice of wine (if applicable) **at least 30 days in advance.**

## ALCOHOL POLICIES

Any drink or food not authorized by the Atlantide Golf Club will be seized.

All alcoholic beverages must have the S.A.Q stamp.

## IMPORTANT

A minimum deposit is required up on signature of the contract in order to reserve the date of your event. This deposit is **non-refundable.** This will be deducted from your final invoice.

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# *Looking forward to meet you!*

The Atlantide Golf Club thanks you for your interest in its facilities. It will be my pleasure to help you organize your reception in 2022!

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*Benoit Périard*

Chef exécutif

Club de Golf Atlantide

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✉ [admin@golfatlantide.com](mailto:admin@golfatlantide.com)

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