

WEDDING



2023 Season



The destination
for your wedding



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 wedding at our Club.

Right next to Montreal, the Atlantide Golf Club has 36 holes of golf (2 x 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 wedding.

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

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

Benoit Périard

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 the items included :

- Reception hall that can accommodate 175 guests
 - Glass-roof with a view of the lake and both courses.
 - Possibility to host the ceremony on site
 - Turnkey

 - Round tables of 8 or 10 person with chairs
 - White tablecloth with napkins
 - More table if necessary

 - Possibility to take pictures on the golf course
 - Golf carts with a guide to take pictures on the course

 - A dynamic staff to welcome and serve you
 - Possibility to have guess in the evening only

 - Option for an open bar or a coupon system
 - Many more options
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RESTAURANT

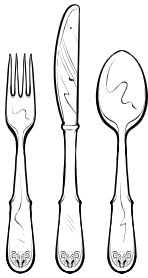


Several types of menus are available
We have the perfect menu for you !



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

Other menus are available on request



Our Menus

The Buffet

Cocktail

Rhum punch
Cold and hot appetizers
5 per person

Served at the table

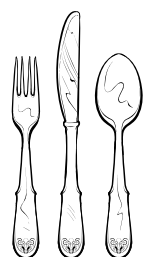
Soup of your choice

Buffet

Our fresh salad (4)
Pâtés & terrines mirror
Cheese mirror
Salmon mirror
Smoked salmon mirror
Cold cut mirror

Sliced turkey roast or hunter's chicken
Chef's pasta
Mussels with Pernod
Fresh mixed vegetables
Pilaf rice
Potatoes
Prime reeb of beef "au jus" (sliced in front of you)
Coffee, tea or herbal teas

Wine 1/2 bottle per personne Sandstone white or red





Our Menus

Classic package

Cocktail:

Rhum punch

4 appetizer per person

(Bruschetta, crostini, mini spring rolls, Phyllo shrimps)

4 course Meal:

- Cream of carrots with ginger and maple
- Parmentier soup and old Cheddar
- Cream of broccolis with garlic croutonsl
- Mesclun salad with house vinaigrette
- Baby arugula salad with nuts, cherry tomato
Parmesan cheese and Chardonnay vinaigrette
- Mesclun salad with cashews, apples,
Parmesan cheese and cranberries vinaigrette

2 choice of main course:

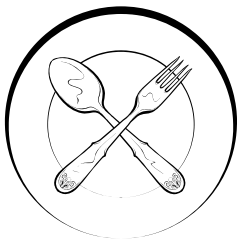
- Stuffed chicken supreme, choice of :
 - Asparagus, Cheddar cheese, in a prosciutto crust
 - Sundried tomato, goat cheese, pesto and poultry meat
- Oatmeal-crusted pork medallion with ginger and maple sauce
- Grilled salmon fillet served with rice, vegetables and Teriyaki
sauce
- Wedding cake (supplied by the wedding party)
- Coffee, tea or herbal teas

Wine 1/2 bottle per person Sandstone white or red

***Extra : L'antipasto** (1 plate per table)

(Prosciutto melon, salami, calabrese, tomato and Bocconcini salad, melted Brie cheese, bruschetta, and rosemary Focaccia)

***Sparkling wine in extra**



Our Menus

Atlantide package

Cocktail:

Rhum punch
4 appetizer per person
(Bruschetta, crostini, mini spring rolls, Phyllo shrimps)

4 course Meal:

- Cream of asparagus, chives and Parmesan cheese
- Cream of cauliflower, arugula and almonds
- Cream of peppered squash with coriander and Parmesan cheese
- Grilled Caesar salad
- Baby arugula salad with nuts, bacon, Parmesan cheese and fine herbs vinaigrette
- Mesclun salad with almonds, cranberries, Parmesan cheese and ice cider vinaigrette

2 choice of main course:

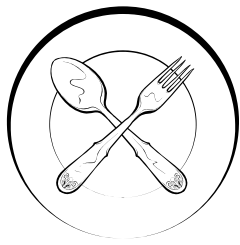
- Stuffed chicken supreme, choix of :
 - Asparagus, Cheddar cheese,, in a prosciutto crust
 - Sundried tomato, goat cheese, pesto and poultry meat
- Pork medallion Dijon creamy sauce and oyster mushrooms
- Grilled salmon fillet served with rice, vegetables and Teriyaki sauce
- Raspberries brownies or Maple Crème brûlée or platter of small pastries
- Replace your dessert by a plate of Quebec cheese
- Coffee, tea or herbal teas

Wine 1/2 bottle per person Sandstone white or red

***In the evening**

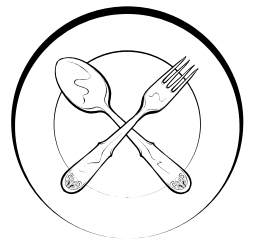
Cut and service of the wedding cake (supplied by the wedding party) in extra

***Sparkling wine in extra**



Our Menus

Gastronomic package



Cocktail:

Rhum punch

4 appetizer per person

(Satay skewer, shrimp salad in a verrine, mini spring rolls, Phyllo shrimps)

Toast with sparkling wine

5 course meal:

- Cream of parsnips and bacon
- Cream of peppered squash with coriander and Parmesan cheese
- Mesclun salad with almonds, cranberries, Parmesan cheese and ice cider vinaigrette
- Baby arugula salad with nuts, bacon, Parmesan cheese and fine herbs vinaigrette
- L'Antipasto (1 plate per table)
(Prosciutto, salami, calabrese, rose of smoked salmon, jumbo shrimps, bruschetta, rosemary Focaccia and a choice of beef or salmon tartare)
- Medaglione stuffed with Portabella mushrooms
- Tartlet with caramelized apples in Cassis & fried Brie cheese
- Wild mushrooms in a flaky pastry

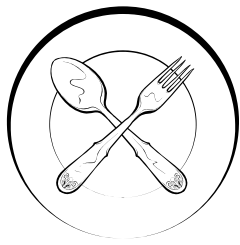
2 choice of main course:

- Filet mignon 7oz AAA
served with purée, asparagus and a Port sauce
- Milk-veal medallion
served with purée of roasted potato, vegetables and a veal sauce
- Salmon fillet 7oz
served with a 7 grains risotto and asparagus
- Wedding cake (supplied by the wedding party)
- Coffee, tea or herbal teas

Wine 1/2 bottle per person Sandstone white or red

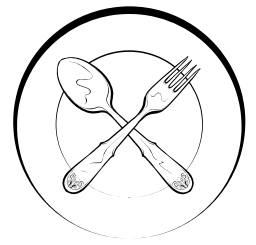
***Cheese platter & berries in extra**

Brie, goat cheese, Frère Jacques, St-Paulin, Noyan, blue cheese, black chocolate and berries



Our Menus

Prestige package



Cocktail:

Cosmopolitan, local draft beer

5 appetizer per person

(Fried calamari, shrimp salad in a verrine, bison mini-burger, tuna tataki, smoked salmon blinis)

Toast with champagne

5 course meal:

- Cream of asparagus and lobster
- Oyster mushrooms & portabella in a flaky pastry
- Mesclun salad with almonds, cranberries, Parmesan cheese and ice cider vinaigrette
- Beef Carpaccio
- Baby arugula salad with duck confit, nuts, Parmesan cherry tomato and cranberries vinaigrette
- Salmon tartare

2 choice of main course:

-Filet mignon AAA with goat cheese
strata of grilled balsamic vegetables and a Port sauce

- Milk-veal chop
served with purée, vegetables and a Cognac sauce

- Seared halibut 6oz
served with mushroom risotto

- Platter of cheese & berries

- Wedding cake (supplied by the wedding party)
- Coffee, tea or herbal teas

Wine 1/2 bouteille per person Ruffino white or red

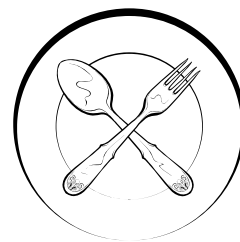
***Extra : L'antipasto** (1 plate per table)

(Prosciutto melon, salami, calabrese, tomato and Bocconcini salad, melted Brie cheese, bruschetta rosemary Focaccia)



Our Menus

Premium package



Cocktail:

White & red wine, local draft beer

5 appetizer per person

(Fried calamari, shrimp salad in a verrine, bison mini-burger, tuna tataki, smoked salmon blinis)

Toast with champagne

5 course meal:

- L'Antipasto (1 plate per table)
Mini lobster rolls, ceviche of scallops, jumbo shrimp,
lollipop of lamb with rosemary, Rockefeller oyster and beef tartare
- Baby arugula salad with duck confit, nuts, Parmesan
cranberries and ice cider vinaigrette
- Lobster in a flaky pastry
- Strata of salmon in a flaky pastry
- Beef Carpaccio
- Duck breast with purée of sweet potato,
- Tartlet with caramelized apples in Cassis & fried Brie cheese

2 choice of main course:

- Filet mignon AAA with lobster tail au gratin
served with purée, asparagus and a Port sauce
- Rack of lamb Provençal style
served with a Cognac sauce, purée & roasted vegetables
- Seared black cod with truffles oil 6oz
served with wild rice, vegetables and a creamy sauce
- Wedding cake (supplied by the wedding party)
- Coffee, tea or herbal teas

Wine 1/2 bottle per person Masi Modellissimo white or red

***Cheese platter & berries in extra** (1 plate per table)

(Mamirolle, goat cheese, Frère Jacques, L'arrière-cour, Le petit baveux, blue cheese, strong Cheddar,
black chocolate & berries)

Our Menus

A little extra at the cocktail!

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



GENERAL INFORMATIONS

CONFIRMATION OF NUMBER OF GUESTS AND MENUS

The wedding party undertake to confirm the exact number of guests for the dinner **at least 14 days in advance.**

The wedding party undertake to confirm their choice of menu at least **30 days in advance.**

The wedding party undertake to confirm their choice of wine (if necessary) **at least 30 days in advance.**

ALCOHOL POLICIES

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

All sponsorships and promotions must be approved by the Atlantide Golf Club.

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

IMPORTANT

A deposit of 1000,00\$ is required upon 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.

A second deposit is required 14 days prior to the event when the wedding party confirm the number of guest.

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 wedding in 2023!



Benoit Périard

Chef exécutif

Directeur de la restauration

📞 Club de Golf Atlantide

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