

TOURNAMENTS



2023 Season



The destination for your golf
tournament of the year!



Welcome to Atlantide!

Our tournament 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 golf tournament at our Club.

Corporate activities are essential for the proper functioning and development of your organization.

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 corporate event!

In this document, you will find all the information necessary to organize your tournament. 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 of the year for your company, group or foundation!

Isabelle Racette

General Manager

Don Quichotte Course



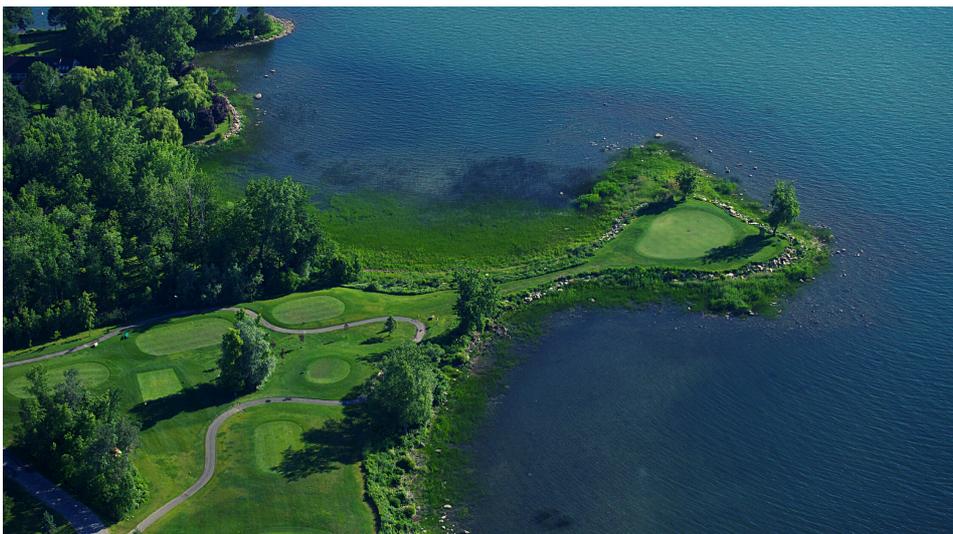
Monday to Thursday: \$85,00

Friday to Sunday : \$95,00

These prices include the round of golf, the electric cart and the practice balls before the round.

Taxes included

Atlantide Course



Monday to Thursday : \$95,00

This price include the round of golf, the electric cart and the practice balls before the round.

Taxes included

A minimum of 60 players is required for a shotgun start

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 in your golf tournament

Maximum of 144 golfers

One (1) cart for two (2) players

Four(4) carts available for the day for your volunteers

Access to the driving range before the tournament

Marshalls and course staff

A dynamic staff to welcome you with your equipment

Possibility to display an unlimited number of signs, posters and/or banners

Possibility of having contests on the field

Tables, chairs and parasols available

Access to a lectern and a microphone

Possibility to have guests for dinner only

Course booklet offered to every player

Tournament coordinator on site the day of the event

RESTAURANT



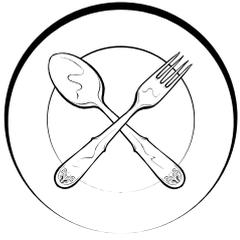
Several types of menus are available

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



Our Menus

The Light Brunch

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

\$17.00 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

The BBQ Lunch

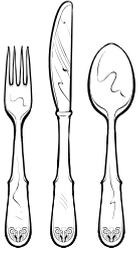
Hot Dog
Hamburger
French fries
Green salad
Condiments
Mirror of desserts
Soft drinks

\$17.00 per person
(minimum of 25 person)

Taxes and service not included



Our Menus



The Cold Buffet

Vegetables and dip
Fresh salads (3)
Sandwiches on baguette
Mirror of cheese
Mirror of fresh fruit
Dessert table
Coffee, tea and herbal teas

\$20.00 per person
(minimum of 20 person)

Taxes and service not included

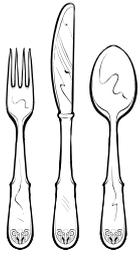
The Economic Buffet

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

\$24.00 per person
(minimum of 40 person)

Taxes and service not included





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

\$30.00 per person

(minimum of 30 person)

Taxes and service not included

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

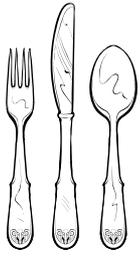
Coffee, tea and herbal teas

\$40.00 per person

(minimum of 40 person)

Taxes and service not included





Our Menus

The Don Quichotte Buffet

Vegetables and dip
Fresh salads (4)
Mirror of cold cuts
Mirror of smoked salmon
Mirror of cheese
Chicken Supreme
The Chef's Pasta
Pernod mussels
Mixed vegetables
Rice Pilaf
Potatoes
Roast Beef (sliced in front of you)
Mirror of fresh fruits
Assorted pastries
Coffee, tea and herbal teas
\$48.00 per person
(minimum of 50 person)

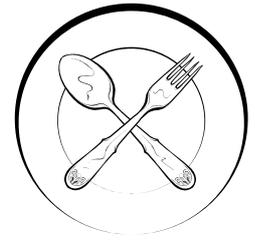
The Gourmet Buffet

Vegetables and dip
Fresh salads (4)
Mirror of cold cuts
Mirror of salmon
Mirror of smoked salmon
Shrimps cocktail
Mirror of cheese
Chicken Supreme
The Chef's Pasta
Pernod mussels
Mixed vegetables
Rice Pilaf
Potatoes
Roast Beef (sliced in front of you)
Mirror of fresh fruits
Assorted pastries
Coffee, tea and herbal teas
\$55.00 per person
(minimum of 50 person)



Our Menus

Banquet 1



The Appetizer

(choice of 1 appetizer)

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 1 meal)

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 1 dessert)

Maple Crème Brûlée

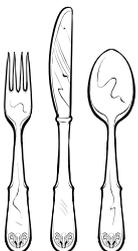
or

Chocolate cake

\$42.00 per person

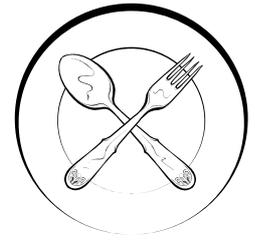
Taxes and service not included

If you wish to have a second choice for the main course, there will be an extra fee of \$4 plus taxes and service



Our Menus

Banquet 2



Soup

(choice of 1 soup)

Cream of vegetable

or

Parmentier Soup

or

Cream of tomato and fresh basil

Salad

(choice of 1 salad)

Mesclun salad with almonds, apple, Parmesan and Chardonnay vinaigrette

or

Caesar Salad

or

Baby arugula salad with nuts, cherry tomatoes and Parmesan vinaigrette

The Main Course

(choice of 1 meal)

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 1 dessert)

Maple Crème Brûlée

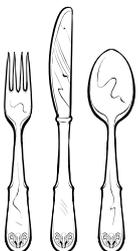
or

Chocolate Cake

\$48.00 per person

Taxes and service not included

If you wish to have a second choice for the main course, there will be an extra fee of \$4 plus taxes and service



Our Menus

Banquet 3

The appetizer

(choice of 1 appetizer)

Cream of asparagus

or

Mesclun salad with cranberries, almonds, apple, Parmesan and ice cider vinaigrette

or

Mushroom in a flaky pastry

or

Snails in whipped butter



The Main Course

(choice of 1 meal)

Flank steak 8 oz served with homemade french fries, vegetables and a port sauce

or

2 milk-veal medallion served with a sweet potato purée, vegetables and a Cognac sauce

or

Grilled salmon with 7-grain risotto and vegetables

The Dessert

(choice of 1 dessert)

Tia Maria Crème Brûlée

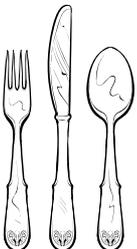
or

Churros

\$51.00 per person

Taxes and service not included

If you wish to have a second choice for the main course, there will be an extra fee of \$4 plus taxes and service



Our Menus

Banquet 4

Service 1

(choice of 1 appetizer)

Cream of carrots, ginger and maple

or

Warm mesclun salad with goat cheese

or

Mushroom in a flaky pastry

Service 2

(choice of 1 appetizer)

Salmon tartar

or

Tuna tataki

or

Lamb lollipop and in a spicy crust

The Main Course

(choice of 2 meals)

Tuna steak served wild rice and a salsa of avocado and tomato

or

Milk-veal medallion and seared scallop served with a sweet potato purée, vegetables and creamy lemon sauce

or

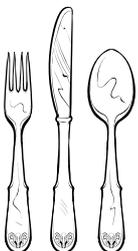
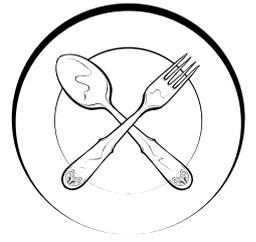
Sirloin steak served with roasted potatoes, vegetables and a pepper sauce

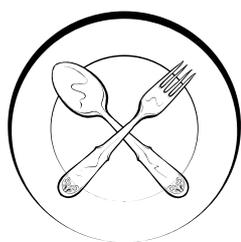
The Dessert

Dessert table (buffet style)

\$63.00 per person

Taxes and service not included





Cocktail reception

"The Welcoming"

Appetizers (3 p.p. = 9 par pers.)

Bruschetta
Spanakopita
Mini Spring rolls

Station

Vegetables and dip
Mini-salad in a verrine (2)
Mini-roll with ham, cheese and arugula
Cheese brochette

Dessert

Mini-brochettes of fruits
Desserts in a verrine

Coffee, tea and herbal teas

\$30.00 plus taxes and service

"La Bonne Franquette"

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

Bruschetta
Croستini goat cheese
Phyllo shrimps
Brochette of prosciutto & melon

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

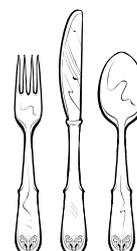
Mini-salad in a verrine (3)
Mixed brochettes (chicken, beef, shrimps)
Pull pork mini-burger
Mini-poutine

Dessert

Fruits & cheeses platter
Kit-Kat crème brûlée

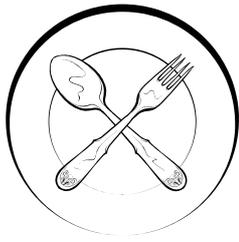
Coffee, tea and herbal teas

\$30.00 plus taxes and service



Cocktail reception

Don Quichotte



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

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

Station (2 p.p. = 8 par pers.)

Bites of oatmeal-crusted 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)

Dessert

Fruit & cheese mirror
Sweet pastries

Coffee, tea and herbal teas

\$50.00 plus taxes and service

L'Atlantide

Appetizers

Scallops ceviche
Salmon tartar
Shrimps cocktail
Mini-quiche with goat cheese

Station

Beef tartar
Mini lobster rolls
Mini-burger of bison
Grilled cheese with duck confit and old Cheddar
Pasta station)
Lamb lollipop (extra \$4)

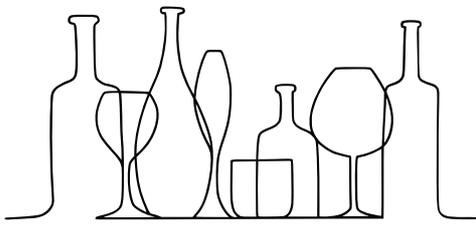
Appetizers

Fruit & cheese mirror
Sweet pastries
Tia Maria Crème Brûlée
Coffee, tea and herbal teas

All you can eat formula

\$60.00 plus taxes and service





The Bar

Price list of the bar for coupon or open bar

- Bar Brand 1 (BB1)** Local beer Labatt or Molson, Gin, house wine, St-Léger, Canadian Club, Baileys, Vodka Kamouraska, white Rhum Porto
\$5.30 + taxes & service or \$7.00 all included
- Bar Brand 2 (BB2)** Imported beer (Corona, Stella, Heineken), Johnny Walker, Grand Marnier, Cosmopolitan, Martini, Vodka Grey Goose brown Rhum, Glenlivet, Porto 10 years, Ruffino wine
\$6.81 + taxes & service or \$9.00 all included
- Bar Brand 3 (BB3)** Rémi Martin, Porto 20 years, Masi wine, Johnny Walker black
\$9.45 + taxes & service or \$12.50 all included
- Coupon non-alc.** Soft drinks, water, juice
\$3.03 + taxes & service or \$4.00 all included

Price list of the bar per consumption

Bottle of water 500 ml.....	\$1.50
Soft drinks in fountain.....	\$2.25
Juice in fountain.....	\$2.50
Eska sparkling 355 ml.....	\$3.03
Juice in bottle.....	\$3.97
Soft drinks 591 ml.....	\$3.97
Gatorade.....	\$3.45

**Taxes and service fee of 15% will be added to the total invoice.
 Price subject to change**



Our Menus

A little extra on the course or 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 INFORMATION

PARTICIPANTS AND MENU CONFIRMATION

The organizer agrees to confirm the exact number of participants in the tournament **at least 10 days in advance.**

The organizer agrees to confirm the exact number of participants for breakfast, lunch and/or dinner **at least 10 days in advance.**

The organizer agrees to confirm his choice of menu **at least 14 days in advance.**

The organizer agrees to confirm his choice of wine (if applicable) **at least 14 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 \$2 500.00 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 minimum of 60 players is required for a shotgun start

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 tournament in 2023!



Isabelle Racette

General Manager

Club de Golf Atlantide

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✉ iracette@golfatlantide.com
