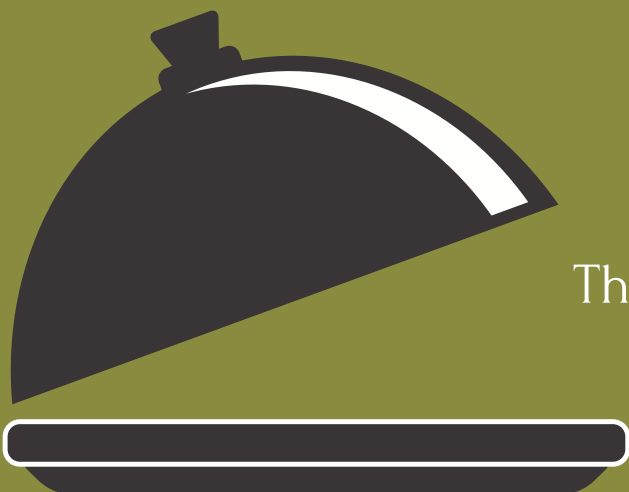


RECEPTION



2023 Season



The destination for your
reception!



Welcome to Atlantide!

Our team will give you an unforgettable experience!

Welcome to the Atlantide Golf Club!

Right next to Montreal, the Atlantide Golf Club has 36 holes of golf (two 18-hole courses) with a breathtaking view of Lac St-Louis and its surroundings. Over the years, our deluxe facilities and our knowledge have allowed us to become a must in the greater Montreal area.

In this document, you will find all the information necessary to organize your reception. We will be happy to answer any request for additional information or for a quote. Feel free to contact us by email at : admin@golfatlantide.com

Thank you for your interest in our facilities and we look forward to help you personalize your event!

Benoit Périard

OFFERED SERVICES

Immerse yourself in the world of Atlantide! With our experience in event management, we look forward to accommodating all your requests in order to make your day memorable.



Here is a list of available amenities

3 reception rooms available

1 outdoor terrasse

1 glass solarium

Anniversary

Baptism

Funeral

Family reunion

Business meeting

And many more!

Tables, chairs available

Dance floor

Wi-Fi

Parking

RESTAURANT



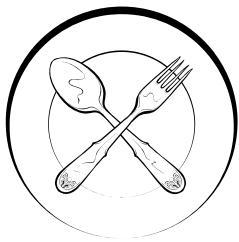
Several types of menus are available

from our hot or cold buffets to our gourmet dinners, 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 upon request



Our Menus

The Light Brunch

Assorted juices
Croissants, danishes
Scrambled eggs "au gratin"
Bacon and sausages
Breakfast potatoes
Baked beans
Pancakes
Fruit salad
Toasts
Coffee, tea and herbal teas

\$17,00 per person
(minimum of 30 guests)

Crepe and omelet bar available

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

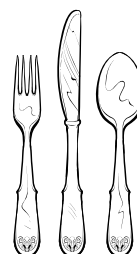
Taxes and service not included

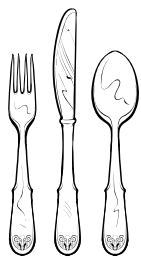
The Cold Buffet

Vegetables and dips
Fresh salads (3)
Baguette sandwiches
Mirror of cheese
Mirror of fresh fruit
Assorted pastries
Coffee, tea and herbal teas

\$20,00 per person
(minimum of 20 guests)

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

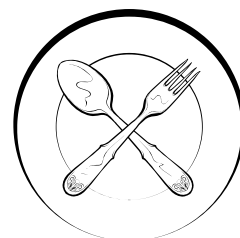
Assorted pastries

Coffee, tea and herbal teas

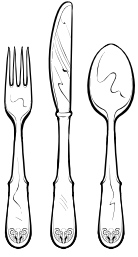
\$40.00 per person

(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)

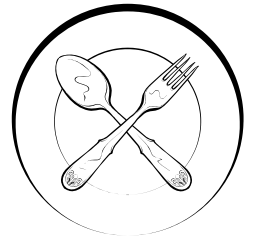
The Gourmet Buffet

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

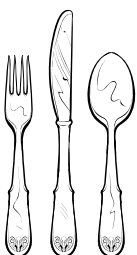
or

Chocolate cake

\$42.00 per person

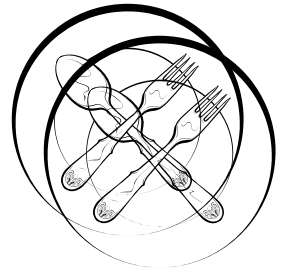
Taxes and service not included

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

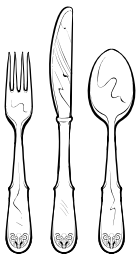
or

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

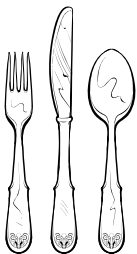
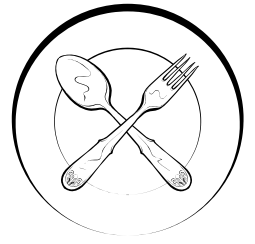
or

Churros

\$51.00 per person

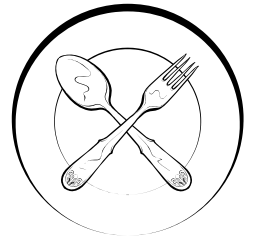
Taxes and service not included

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 one appetizer)

Cream of carrot, ginger and maple

or

Warm winter salad served with roasted goat cheese

or

Mushroom puff pastry

Service 2

(choice of one appetizer)

Salmon tartar

or

Tuna Tataki

or

Spice-crusted lamb lollipop

The Main Course

(choice of two meals)

Tuna steak served with wild rice and avocado & tomato salsa

or

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

or

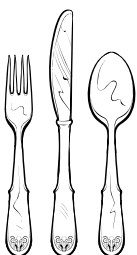
New York strip steak with roasted potatoes, vegetables and pepper sauce

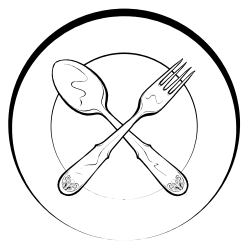
The Dessert

Assorted dessert table, buffet style

\$63,00 per person

Taxes and service fees not included





Cocktail reception

"L'Accueillant"

Appetizers

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

Bruschetta
Spanakopita
Mini imperial rolls

Stations

Vegetables and dips
Mini-salads in a verrine (2)
Mini ham, cheese and arugula wraps
Cheese brochette

Dessert

Mini brochette of fruits
Desserts in a verrine

Coffee, tea and herbal teas

28.00\$ plus taxes and service fees

"La Bonne Franquette"

Appetizers

Bruschetta (2 p.p. = 8 per pers.)
Crostini goat cheese
Phyllo shrimps
Brochette of prosciutto & melon

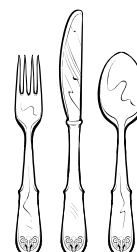
Stations

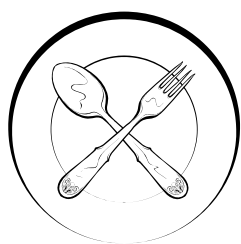
Mini-salad in a verrine (3) (1 p.p. = 8 per pers.)
Mixed brochette (chicken, beef, shrimps)
Pulled pork mini-burger
Mini-poutine

Dessert

Mirror of fruit & cheese
Kit-Kat crème brûlée

\$30,00 plus taxes and service fees





Cocktail reception

Don Quichotte

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

Tuna Tataki
Spoons of smoked salmon
Shrimp salad in a verrine
Beef tartar

Stations (1 p.p. = 8 per pers.)

Oatmeal-crusted maple pork bites
Duck Parmentier
Seared scallops
Grilled cheese with apples, onion confit with Cassis and aged Cheddar
Pasta station (extra \$3)
Lamb lollipop (extra \$4)
Lobster grilled cheese (\$4.25)

Desserts

Mirror of fruit & cheese
Sweet pastries

\$50,00 plus taxes and service fees

L'Atlantide

Appetizers

Scallop ceviche
Salmon tartar
Shrimp cocktail
Mini goat cheese quiches

Stations

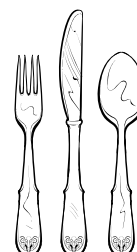
Beef tartar
Mini lobster guédilles
Mini bison burger
Duck confit and aged Cheddar grilled cheese
Pasta station
Lamb lollipops (extra 4\$)

Dessert

Mirror of fruit & cheese
Mignardises
Tia Maria crème brûlée
Coffee, tea and herbal teas

All you can eat

60,00\$ plus taxes et service fees



Our Menus

Supplements for the course, cocktail or the evening!

Canadian and imported cheese mirror (75 pers.)	\$400,00/platter
Shrimps for 100 persons (3 per pers.)	\$375,00/platter
Fresh fruit and cheese mirror (75 pers.)	\$325,00/platter
Beef carpaccio mirror (50 pers.)	\$300,00/platter
Sesame tuna tataki mirror (50 pers.)	\$250,00/platter
Fresh fruit mirror (75 pers.)	\$200,00/platter
Mixed skewers - chicken, beef and shrimp - (100 pers.)	\$210,00/platter
Bruschetta for 75 persons (4 per pers.)	\$175,00/platter
Crostini with goat cheese for 75 persons (2 per pers.)	\$175,00/platter
Bruschetta and crostini for 75 persons (2 per pers.)	\$175,00/platter
Vegetables and dips (75 pers.)	\$140,00/platter
Mini-burger platter (75 pcs.)	\$140,00/platter
Chicken wings (120 pcs.)	\$140,00/platter
Melon and prosciutto (50 pcs.)	\$115,00/platter
Layered smoked salmon spoon (50 pcs.)	\$115,00/platter
Fried calamari (50 pers.)	\$95,00/platter
Mini spring rolls (100 mcx.)	\$85,00/platter
Assorted sandwiches mirror (60 pcs.)	\$70,00/platter
Assorted wraps mirror (60 pcs.)	\$70,00/platter
Panko shrimps (50 pcs.)	\$65,00/platter
Mini-poutine	\$5,00/unit
Smoked meat mini-poutine	\$6,00/unit
Smoked meat sandwich	\$5,00/unit
Beef tartar in a verrine	\$3,50/unit
Salmon tartar in a verrine	\$3,25/unit
Satay skewers	\$1,25/unit

Taxes and service fees 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



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**





GENERAL INFORMATION

PARTICIPANTS AND MENU CONFIRMATION

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

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

The organizer agrees to confirm the 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.

Looking forward to meeting 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 2023!



Benoit Périard

Chef exécutif

Club de Golf Atlantide

☎ 514.425.2000 # 223

✉ admin@golfatlantide.com
