

# TOURNAMENTS



2024 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

# Personalized promotional item and gifts for your guests



## CUSTOM MADE PROMOTIONAL GIFT SET

We help you create a memory for your customers  
using creative promotional items and clothing

With more than 500 suppliers and 250,000 items  
you will amaze your players and guests

Competitive prices guaranteed

*Gina Verilli*

Tournaments coordinator  
514-425-2000 poste230



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# Don Quichotte Course



**Monday to Thursday: \$88.00**

**Friday to Sunday : \$98.00**

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

*Taxes included*

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# Atlantide Course



**Monday to Thursday : \$98.00**

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\***

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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 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

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# RESTAURANT

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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

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# 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

**\$18.50 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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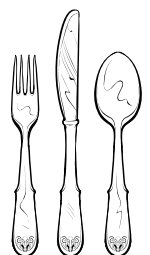
## *The BBQ Lunch*

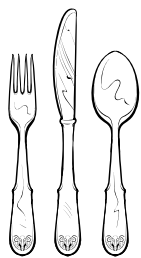
Hot Dog  
Hamburger  
French fries  
Green salad  
Condiments  
Mirror of desserts  
Soft drinks

**\$18.00 per person**  
(minimum of 25 person)

*Taxes and service not included*

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# 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

**\$22.00 per person**  
(minimum of 20 person)

*Taxes and service not included*

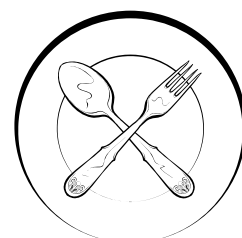
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## *The Economic Buffet*

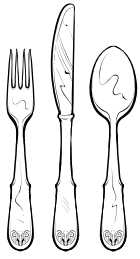
Vegetables and dip  
Fresh salads (2)  
Chicken Supreme  
The Chef's Pasta  
Mixed vegetables  
Rice Pilaf  
Potatoes  
Coffee, tea and herbal teas

**\$28.00 per person**  
(minimum of 30 person)

*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

**\$35.00 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

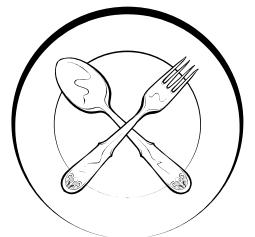
Coffee, tea and herbal teas

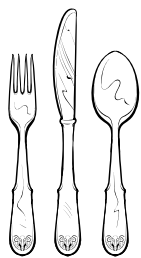
**\$44.00 per person**

(minimum of 40 person)

*Taxes and service not included*

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# Our Menus

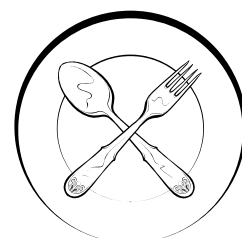
## *The Don Quichotte Buffet*

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  
**\$52.00 per person**  
(minimum of 50 person)

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## *The Gourmet Buffet*

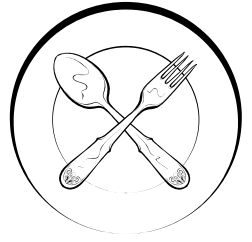
Vegetables and dip  
Fresh salads (4)  
Mirror of cold cuts  
Mirror of salmon  
Mirror of smoked salmon  
Shrimps cocktail  
Mirror of cheese  
Chicken Supreme  
The Chef's Pasta  
Pernod mussels  
Mixed vegetables  
Rice Pilaf  
Potatoes  
Roast Beef (sliced in front of you)  
Mirror of fresh fruits  
Assorted pastries  
Coffee, tea and herbal teas  
**\$59.00 per person**  
(minimum of 50 person)



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# Our Menus

## *Banquet 1*



### **The Appetizer**

(choice of 1 appetizer)

Parmentier Soup

or

Cream of broccolisl

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

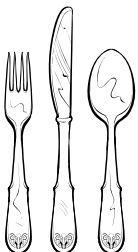
or

Chocolate cake

**\$44.00 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





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# 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

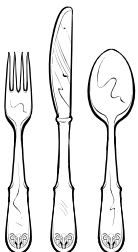
**or**

Chocolate Cake

**\$52.00 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



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# Our Menus

## *Banquet 3*

### **The appetizer**

(choice of 1 appetizer)

Cream of asparagus

**or**

Mesclun salad with cranberries, almonds,  
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

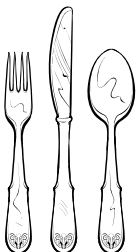
**or**

Churros

**\$55.00 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



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# 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 (extra \$3)

### **The Main Course**

(choice of 2 meals)

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

**or**

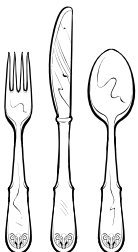
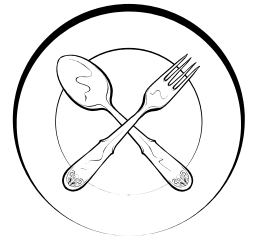
Milk-veal medallion and seared scallop served with a sweet potato purée,  
vegetables and creamy lemon sauce

**or**

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

### **The Dessert**

Dessert table (buffet style)

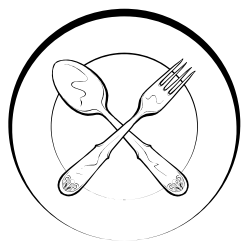


**\$66.00 per person**

*Taxes and service not included*

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# 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

**\$33.00 plus taxes and service**

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## "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.)

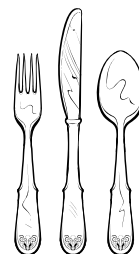
Mini-salad in a verrine (3)  
Mixed brochettes (chicken, beef, shrimps)  
Pull pork mini-burger  
Mini-poutine

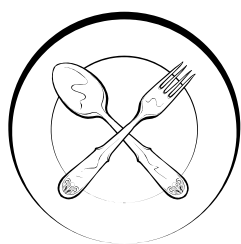
### **Dessert**

Fruits & cheese platter  
Kit-Kat crème brûlée  
  
Coffee, tea and herbal teas

**\$39.00 plus taxes and service**

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# 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  
Pasta station  
Grilled cheese with apple, onion" confit with Cassis and old Cheddar  
Seared scallops (extra \$3)  
Lamb lollipop (extra \$4)  
Lobster grilled cheese (\$4.25)

### **Dessert**

Fruit & cheese mirror  
Sweet pastries

Coffee, tea and herbal teas  
**\$55.00 plus taxes and service**

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## L'Atlantide

### **Appetizers**

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

### **Station**

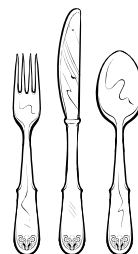
Beef tartar  
Mini lobster rolls  
Mini-burger of bison  
Grilled cheese with duck confit and old Cheddar  
Pasta station)  
Lamb lollipop (extra \$4)

### **Appetizers**

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

**All you can eat formula**  
**\$65.00 plus taxes and service**

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# 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  
**\$6.05 + taxes & service or \$8.00 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  
**\$7.56 + taxes & service or \$10.00 all included**
- Bar Brand 3 (BB3)** Rémi Martin, Porto 20 years, Masi wine, Johnny Walker black  
**\$10.21 + taxes & service or \$13.50 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*

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

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





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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> .....	\$420,00/platter
<b>Shrimps for 100 persons (3 per pers.)</b> .....	\$380,00/platter
<b>Mirror of fresh fruits and cheeses (75 pers.)</b> .....	\$340,00/platter
<b>Mirror of beef carpaccio (50 pers.)</b> .....	\$325,00/platter
<b>Mirror of sesame tuna tataki (50 pers.)</b> .....	\$255,00/platter
<b>Mirror of fresh fruits (75 pers.)</b> .....	\$210,00/platter
<b>Mixed brochettes - chicken, beef and shrimp - (100 pers.)</b> .....	\$180,00/platter
<b>Bruschetta for 75 persons (4 per pers.)</b> .....	\$180,00/platter
<b>Crostini with goat cheese for 75 persons (2 per pers.)</b> .....	\$180,00/platter
<b>Bruschetta and crostini for 75 persons (2 per pers.)</b> .....	\$180,00/platter
<b>Vegetables and dip (75 pers.)</b> .....	\$140,00/platter
<b>Mini-burger platter (75 pcs.)</b> .....	\$150,00/platter
<b>Chicken wings (120 pcs.)</b> .....	\$140,00/platter
<b>Melon and prosciutto (50 pcs.)</b> .....	\$115,00/platter
<b>Spoon of smoked salmon (50 pcs.)</b> .....	\$115,00/platter
<b>Fried calamari (50 pers.)</b> .....	\$100,00/platter
<b>Mini spring rolls (100 mcx.)</b> .....	\$90,00/platter
<b>Mirror of assorted sandwiches (60 pcs.)</b> .....	\$75,00/platter
<b>Mirror of assorted wraps (60 pcs.)</b> .....	\$75,00/platter
<b>Panko Shrimp (50 pcs.)</b> .....	\$70,00/platter
<b>Mini-poutine</b> .....	\$5,00/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> .....	\$3,50/unit
<b>Salmon tartare in a verrine</b> .....	\$3,25/unit
<b>Satay brochettes</b> .....	\$1,50/unit
<b>Assorted appetizers by bite</b> .....	\$1,25/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 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\*

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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 tournament in 2024!

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*Gina Verilli*

Tournaments coordinator

Club de Golf Atlantide

☎ 514.425.2000#230

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

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