



WEDDINGS

2024 Season



The destination
for your wedding



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 : lstonge@golfatlantide.com

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

Laurence St-Onge
Dining room Director

OFFERED SERVICES

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



Here is a list of the amenities included :

Reception hall that can accommodate up to 175 guests
Glass solarium 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 tablecloths with tissue napkins
More tables if necessary

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

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

Possibility of an open bar or a coupon system
Many more options!

RESTAURANT



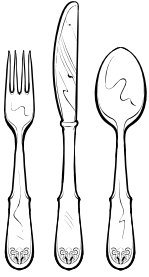
Several types of menus are available

We have the perfect menu for you !



Our chef, *Jian Carlo Farella* will be happy to answer any other request for information on our menu!

Other menus are available on request



Our Menu

The Buffet

Cocktail

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

Served at the table

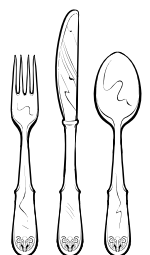
Soup of your choice

Buffet

Our fresh salads (4)
Pâtés & terrines mirror
Cheese mirror
Salmon mirror
Smoked salmon mirror
Mirror of cold cut

Sliced turkey roast or hunter's chicken
Chef's pasta
Pernod mussels
Fresh mixed vegetables
Pilaf rice
Roasted potatoes
Roast beef (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 appetizers per person

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

4 course Meal:

- Cream of carrot with ginger and maple
- Parmentier soup with aged Cheddar cheese
- Cream of broccoli with garlic croutons

- Mesclun salad with homemade vinaigrette
- Baby arugula salad with nuts, cherry tomatoes
Parmesan and Chardonnay vinaigrette
- Mesclun salad with cashews, apples,
Parmesan and cranberry vinaigrette

2 choice of main course:

- Stuffed chicken supreme,
 - Asparagus, Cheddar, in a prosciutto crust
- 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 toast is available for a supplemental charge**



Our Menus

Atlantide package

Cocktail:

Rhum punch

4 appetizers per person

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

4 course Meal:

- Cream of asparagus, chives and Parmesan
- Cream of cauliflower, arugula and almonds
- Cream of pepper squash with coriander and Parmesan

- Grilled Caesar salad
- Baby arugula salad with nuts, bacon, Parmesan and fine herbs vinaigrette
- Mesclun salad with almonds, cranberries, Parmesan and cider vinaigrette

2 choice of main course:

- Stuffed chicken supreme,
 - Asparagus, Cheddar, in a prosciutto crust
- Pork medallion served with Dijon creamy sauce and oyster mushrooms
- Grilled salmon fillet served with rice, vegetables and Teriyaki sauce

- Raspberry brownies or maple crème brûlée or platter of small pastries
 - Replace your dessert by a plate of Quebec cheeses

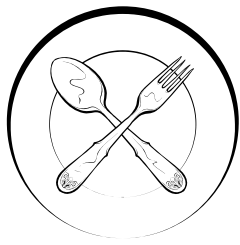
- Coffee, tea or herbal teas

Wine 1/2 bottle per person Sandstone white or red

****In the evening***

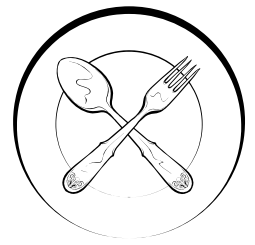
Cut and service of the wedding cake (supplied by the wedding party) for a supplemental charge

***Sparkling wine toast is available for a supplemental charge**



Our Menu

Gastronomic package



Cocktail:

Rhum punch

4 appetizers per person

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

Toast with sparkling wine

5 course meal:

- Cream of parsnip and bacon
- Cream of pepper squash with coriander and Parmesan
- Mesclun salad with almonds, cranberries, Parmesan and cider vinaigrette
- Baby arugula salad with nuts, bacon, Parmesan and fine herbs vinaigrette

- L'Antipasto (1 plate per table)
(Prosciutto, salami, calabrese, smoked salmon roses, jumbo shrimps, bruschetta, rosemary Focaccia and a choice of beef or salmon tartar)

- Medaglione stuffed with Portabella mushrooms
- Cassis caramelized apples & fried Brie cheese tartlet
- Wild mushrooms in a flaky pastry

2 choice of main course:

-Filet mignon 7oz AAA

served with mashed potatoes, asparagus and a Porto sauce

- Milk-veal medallion

served with roasted potatoes, vegetables and a veal glaze

- Salmon fillet 7oz

served with a 7 grain 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, dark chocolate and berries



Our Menus

Prestige package



Cocktail:

Cosmopolitan, local draft beer
5 appetizers per person

(Fried calamari, shrimps salad in a verrine, mini bison 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 and ice cider vinaigrette

- Beef carpaccio
- Baby arugula salad with duck confit, nuts, Parmesan cherry tomatoes and cranberries vinaigrette
- Salmon tartar

2 choice of main course:

-Filet mignon AAA layered with goat cheese and balsamic grilled vegetables served with a Porto sauce

- Milk-fed veal chop

served with mashed potatoes, vegetables and a Cognac sauce

- 6oz Seared halibut
served with mushroom risotto

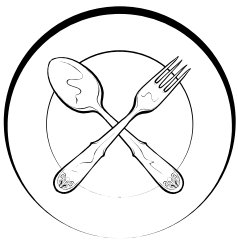
- Wild berries and cheese platter

- 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 appetizers per person

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

Toast with champagne

5 course meal:

- L'Antipasto (1 plate per table)
Mini lobster rolls, scallop ceviche, jumbo shrimps,
Rosemary lamb lollipops , Rockefeller oyster and beef tartar

- Baby arugula salad with duck confit, nuts, Parmesan,
cranberries and cider vinaigrette
- Lobster in a flaky pastry
- Layered salmon in a flaky pastry

- Beef carpaccio
- Duck breast with sweet potato purée
- Cassis caramelized apples & fried Brie cheese tartlet

2 choice of main course:

- Filet mignon AAA with lobster tail au gratin
served with mashed potatoes, asparagus and a Porto sauce
- Provençal style rack of lamb
served with a Cognac sauce, roasted potatoes & roasted vegetables

- 6 oz seared black cod with truffle oil
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

***Wild berries and cheese platter in extra** (1 plate per table)

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

Our Menus

Supplements for the 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 shrimps - (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 dip (75 pers.)	\$140.00/platter
Mini-burger platter (75 pcs.)	\$145.00/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	\$1.50/unit

Taxes and service fees not included



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

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 INFORMATIONS

CONFIRMATION OF GUEST AMOUNT AND MENUS

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

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

The wedding party agreea to confirm their 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.

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 representing 50% of the final invoice will be required 14 days prior to the event, once the wedding party has confirmed the amount of guests.

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 wedding in 2024!



Laurence St-Onge

Dining room Director

Club de Golf Atlantide

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