



# RECEPTIONS

2024 Season



The destination for your  
reception!

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# 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](mailto:admin@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

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# 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 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

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# RESTAURANT

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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, *Jian Carlo Farella* will be happy to answer  
any other request for information on our menu!  
Other menus are available upon request

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# 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

**\$18.50 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*

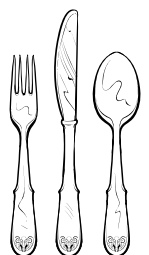
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## *The Cold Buffet*

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

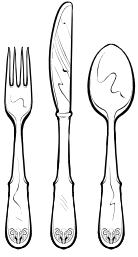
**\$22.00 per person**  
(minimum of 20 guests)

*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)

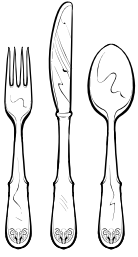
*Taxes and service not included*

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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)

*Taxes and service not included*

## *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**

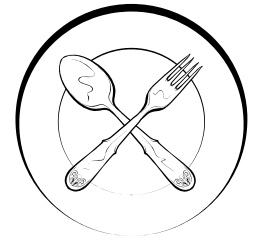
(minimum of 50 person)



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# Our Menus

## *Banquet 1*



### **The Appetizer**

(choice of 1 appetizer)

Parmentier Soup

or

Cream of broccoli

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

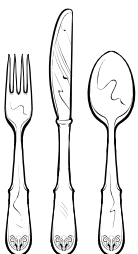
or

Chocolate cake

**\$44.00 per person**

*Taxes and service not included*

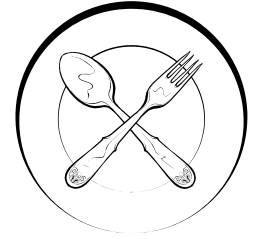
If you wish to have a second choice for the main course, there will be an extra fee of \$4 plus taxes and service





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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, Parmesan, 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, vegetables and a creamy sauce

or

Grilled salmon with barley risotto, vegetables and white wine sauce

### **The Dessert**

(choice of 1 dessert)

Maple Crème Brûlée

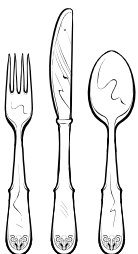
or

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**

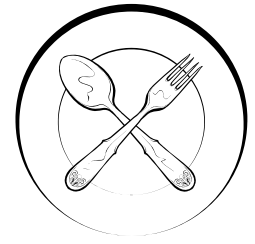
Mesclun salad with cranberries, almonds,  
Parmesan and ice cider vinaigrette

**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

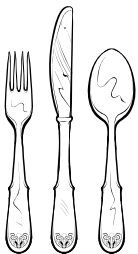
**or**

Churros

**\$55.00 per person**

*Taxes and service not included*

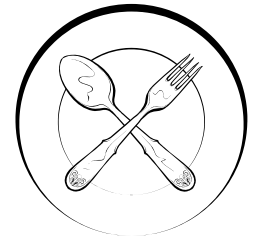
If you wish to have a second choice for the main course,  
there will be an extra fee of \$4 plus taxes and service



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# Our Menus

## Banquet 4



### Service 1

(choice of 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 (extra 3.00\$)

### 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

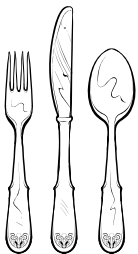
New York strip steak with roasted potatoes, vegetables and pepper sauce

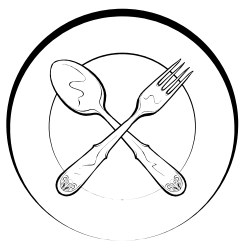
### The Dessert

Assorted dessert table (buffet style)

**\$66.00 per person**

*Taxes and service fees not included*





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# 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

**\$33.00 plus taxes and service**

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## "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

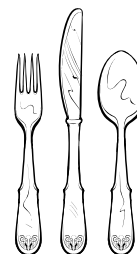
### **Dessert**

Mirror of fruit & cheese  
Kit-Kat crème brûlée

Coffee, tea and herbal teas

**\$39.00 plus taxes and service**

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# 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** (2 p.p. = 8 per pers.)

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

### **Desserts**

Mirror of fruit & cheese  
Sweet pastries  
Coffee, tea and herbal teas  
**\$55.00 plus taxes and service**

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## *L'Atlantide*

### **Appetizers**

Scallop ceviche  
Salmon tartar  
Shrimps cocktail  
Mini goat cheese quiches

### **Stations**

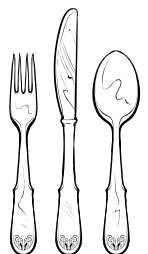
Beef tartar  
Mini lobster rolls  
Mini bison burger  
Duck confit and aged Cheddar grilled cheese  
Pasta station  
Lamb lollipops (extra 4\$)

### **Dessert**

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

**All you can eat**  
**\$65.00 plus taxes et service**

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# Our Menus

*Supplements for the course, cocktail or the evening!*

<b>Canadian and imported cheese mirror (75 pers.)</b> .....	\$400.00/platter
<b>Shrimps for 100 persons (3 per pers.)</b> .....	\$375.00/platter
<b>Fresh fruit and cheese mirror (75 pers.)</b> .....	\$325.00/platter
<b>Beef carpaccio mirror (50 pers.)</b> .....	\$300.00/platter
<b>Sesame tuna tataki mirror (50 pers.)</b> .....	\$250.00/platter
<b>Fresh fruit mirror (75 pers.)</b> .....	\$200.00/platter
<b>Mixed skewers - chicken, beef and shrimps - (100 pers.)</b> .....	\$210.00/platter
<b>Bruschetta for 75 persons (4 per pers.)</b> .....	\$175.00/platter
<b>Crostini with goat cheese for 75 persons (2 per pers.)</b> .....	\$175.00/platter
<b>Bruschetta and crostini for 75 persons (2 per pers.)</b> .....	\$175.00/platter
<b>Vegetables and dip (75 pers.)</b> .....	\$140.00/platter
<b>Mini-burger platter (75 pcs.)</b> .....	\$145.00/platter
<b>Chicken wings (120 pcs.)</b> .....	\$140.00/platter
<b>Melon and prosciutto (50 pcs.)</b> .....	\$115.00/platter
<b>Layered smoked salmon spoon (50 pcs.)</b> .....	\$115.00/platter
<b>Fried calamari (50 pers.)</b> .....	\$95.00/platter
<b>Mini spring rolls (100 mcx.)</b> .....	\$85.00/platter
<b>Assorted sandwiches mirror (60 pcs.)</b> .....	\$70.00/platter
<b>Assorted wraps mirror (60 pcs.)</b> .....	\$70.00/platter
<b>Panko shrimps (50 pcs.)</b> .....	\$65.00/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 tartar in a verrine</b> .....	\$3.50/unit
<b>Salmon tartar in a verrine</b> .....	\$3.25/unit
<b>Satay skewers</b> .....	\$1.50/unit

*Taxes and service fees not included*

\*Lunch boxes available\*

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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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# GENERAL INFORMATION

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## 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.

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*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 2024!



*Laurence St-Onge*

Dining room Director

📞 Club de Golf Atlantide

514.425.5353

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