



Weddings 2025



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 : ztremblay@golfatlantide.com

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

Zachary Tremblay
Directeur Salle à manger

OFFERED SERVICES

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



Here 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 to 10 person with chairs
- White tablecloths and tissue napkin
- More tables if necessary
- Possibility to take picture on the course
- Golf carts with a guide to take picture 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
all your questions.

Other menus are available on request.

The Buffet

Cocktail

Rhum punch

1 hour of appetizers

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

Served at the table

Soup of your choice

Buffet

Fresh salads (4)

Pâtés and terrine mirror

Cheese mirror

Salmon mirror

Smoked salmon mirror

Cold cut mirror

Sliced turkey roast or hunter's chicken stew

Chef's pasta

Mussels with Pernod

Fresh mixed vegetables

Potato

Pilaf rice

Roast beef (sliced in front of you)

Coffee, tea or herbal teas

Wine 1/2 bottle per person

Oakbank white or red

Ask us about options for sweet table.

Classic package

4 services

Cocktail

Rhum punch

1 hour of appetizers

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

Soup

Cream of carrot with ginger and maple

Parmentier soup with aged Cheddar cheese

Seasonal soup

Salad

Mesclun salad with home made vinaigrette

Baby arugula salad with fresh strawberries, Parmesan and
creamy balsamic vinaigrette

Mesclun salad with cashews, orange supreme, aged Cheddar
and Chardonnay vinaigrette

2 Choice of main course

Chicken supreme in prosciutto crust

stuffed with asparagus and Cheddar cheese

Nut-crust maki of pork, maple sauce and ginger

Salmon fillet served with rice, vegetables,
teriyaki sauce or salsa fresca

Wedding cake (supplied by the wedding party)

Coffee, tea or herbal teas

Wine 1/2 bottle per person

Oakbank white or red

Ask us about options for sweet table.

Atlantide package

5 services

Cocktail

Toast with sparkling wine
1 hour of appetizers
(Satay brochettes, shrimp salad in a verrine,
mini spring rolls, Phyllo shrimps)

Appetizer

Cream of butternut squash served with honey and truffles
Mesclun salad with almonds, cranberries, Parmesan and
champagne vinaigrette
Baby arugula salad with cherry tomatoes, crispy prosciutto,
Parmesan and homemade vinaigrette

Antipasto (1 plate par table)

Prosciutto melon, salami, calabrese, smoked salmon rose,
jumbo shrimps, bocconcini-tomato, focaccia with rosemary
and a choice of salmon or beef tartar

2nd appetizer

Medaglione stuffed with Portabella mushrooms
Fried Brie with caramelized apple and Calvados
Wild mushrooms in a flaky pastry

2 Choice of main course

Filet mignon 7 oz AAA, served with mashed potato, asparagus
and a Port sauce

Veal osso buco milanese with wild mushrooms risotto
Salmon fillet 7oz au beurre blanc served with basmati rice and
crispy leeks

Wedding cake (supplied by the wedding party)

Coffee, tea or herbal teas

Wine 1/2 bottle per person Oakbank white or red
Ask us about options for sweet table.

Prestige package

5 services

Cocktail

Toast with Prosecco

1 hour of appetizers

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

Appetizer

Cream of mushrooms and Pastis

Salmon tartar

Mesclun salad with almonds, cranberries, Parmesan and
champagne vinaigrette

2nd appetizer

Beef tataki

Shrimps and saffron risotto

Lobster in a flaky pastry

2 Choice of main course

Filet mignon 7 oz AAA with goat cheese, balsamic grilled
vegetables served with a Port sauce

Milk-fed veal chop served with mashed potato,
vegetables and a Cognac sauce

6 oz seared halibut served with mushroom risotto

Dessert

Caramel churros served an espresso syrup and ice cream

Chocolate cake

Maple crème brûlée

Coffee, tea and herbal teas

Wine 1/2 bottle per person

Ruffino white or red

Ask us about our options for sweet table.

Premium package

6 services

Cocktail

House wine white and red, local beer

1 hour of appetizers

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

Antipasto (1 plate per table)

Lobster cake, scallops ceviche, jumbo shrimps, lamb lollipop,
oyster Rockefeller, grilled vegetables and beef tartar

Appetizer

Mesclun salade with duck confit, almonds, Parmesan,
cranberries and champagne vinaigrette

Strata of salmon in a flaky pastry

Endive salad, radicchio and fennel served with pancetta and
smoked pistachios, orange and honey vinaigrette

2nd appetizer

Beef tataki

Homemade gnocchis pomodoro sauce and basil

Lobster bisque

2 Choice of main course

Filet mignon 7 oz AAA with lobster tail served with mashed
potato, asparagus and Port sauce

Rack of lamb provençale style served with Cognac and mint
sauce, potato and roasted vegetables

6 oz seared black cod truffles oil served with wild rice,
vegetables and creamy sauce

Dessert

Cheese platter with fruits

Wedding cake (supply by the wedding party)

Coffee, tea and herbal teas

Wine 1/2 bottle per person

Bourgogne aligoté (white) or Château St-Antoine (red)

The Bar

Price list of the bar for coupon or open bar

Bar Brand 1 (BB1)

Atlantide or Don Quichotte beer, Gin, house wine, St-Léger, Canadian Club, Baileys, Vodka, white Rhum, Porto

6.81\$ + taxes & service or 9.00\$ all included

Bar Brand 2 (BB2)

Local or imported beer, Johnny Walker, Grand Marnier, Cosmopolitan, Martini, Vodka Grey Goose, brown Rhum, Glenlivet, Porto 10 years, Ruffino wine

9.08\$ + taxes & service or 12.00\$ all included

Bar Brand 3 (BB3)

Rémi Martin, Porto 20 years, Masi wine, Johnny Walker black

11.34\$ + taxes & service or \$15.00 all included

Non-alc. coupon

Soft drinks, water, juice

\$3.78 + taxes & service or \$5.00 all included





General Information

Confirmation of guests amount and menus

The wedding party agrees to confirm the exact number of guest 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 agrees 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.

All alcoholic beverages must have the S.A.Q. stamp.

Important

A deposit of 1 000.00\$ 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 2025!



Zachary Tremblay

Dining room Director
Club de Golf Atlantide

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