



BANQUET 2026



**The destination
for your event**

RESTAURANT



Several types of menus are available
according to your budget;

from a hot or cold buffet to a gourmet dinner,
we will have the perfect menu for you!



Our chef, *Jian Carlo Farella* will be happy to answer
all your questions on our menu!

Other menus are available upon request

Our Menu

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

\$22.50 per person
(minimum of 30 person)

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

The B.B.Q. Lunch

Hot-Dog
Hamburger
French fries
Green salad
Condiments
Soft drinks

\$17.50 per person
(minimum of 25 person)
Taxes and service not included

Our Menu

The Don Quichotte Buffet

Vegetables and dip
Fresh salad (4)
Mirror of cold cuts
Mirror of tuna tataki
Mirror of smoked salmon
Mirror of cheese
Chicken supreme
The Chef's Pasta
Salmon with white wine
Mixed vegetables
Potatoes
Rice pilaf
Roast beef station
Flambéed shrimp station
Dessert and fresh fruit station
Coffee, tea and herbal teas

\$61.00 per person
(minimum of 50 person)
Taxes and service not included

Our Menu

The Atlantide Buffet

Cold station

Vegetables and dip

Fresh salad (4)

Cold cuts

Cheese

Pasta station

Penne sautéed by the Chef

Tortellini rosée

Manicotti

Meatballs

Seafood and fish station

Seafood salad

Salmon

Tuna tataki

Flambéed shrimp with Cognac

Mussels

Meat station

Roast beef

Chicken supreme

Mixed vegetables

Potatoes

Rice pilaf

Chef's dessert station

Pastries and fresh fruit

Coffee, tea and herbal teas

\$69.00 per person

(minimum of 50 person)

Taxes and service not included

Our Menu

Banquet 1

Appetizer (1 choice)

Soup

Caesar salad

Garden salad with cherry tomato, cucumber, almonds, apple and Chardonnay vinaigrette

Main course (2 choice)

Braised salmon with lemon champagne butter served with a potato rosette, asparagus and red pepper

Short ribs BBQ Whiskey served with mashed potato, asparagus and red pepper

Dessert (1 choice)

Chocolate cake

Caramel apple tartlet

\$49.00 per person

(minimum of 50 person)

Taxes and service not included

Our Menu

Banquet 2

Appetizer (1 choice)

Soup

Caesar salad

Garden salad with cherry tomato, cucumber, almonds, apple and Chardonnay vinaigrette

Arugula salad, fennel, orange supreme, Parmesan shavings and raspberry balsamic vinaigrette

Main course (3 choice)

Braised salmon with lemon champagne butter served with a potato rosette, asparagus and red pepper

Chicken Maki

Mushrooms and asparagus with a red wine and thyme sauce.

Served with potatoes and vegetables

Osso bucco milanese style served with a portobello and truffle risotto

Dessert (1 choice)

Chocolate cake

Caramel apple tartlet

\$56.00 per person
(minimum of 50 person)

Taxes and service not included

Our Menu

Banquet 3

Appetizer (1 choice)

Soup

Caesar salad

Garden salad with cherry tomato, cucumber, almonds, apple and Chardonnay vinaigrette

Bocconcini tomato salad, red onion, endives, aromatic oil and balsamic syrup

Main course (3 choice)

Braised salmon with lemon champagne butter served with a potato rosette, asparagus and red pepper

Sirloin AAA

served with fries, asparagus and red pepper and a pepper/Cognac sauce

Grilled tuna steak
with salsa fresca

(lemon juice, mango, tomato, onion and pepper)

Dessert (1 choice)

Chocolate cake

Caramel apple tartlet

Tiramisu

\$59.00 per person
(minimum of 50 person)

Taxes and service not included

Our Canapés

Cocktail

Duration : one hour

Choice at 6\$

Bruschetta

Crostini with goat cheese

Mini spring rolls

Bocconcini / tomato

Choice at 9\$

Tempura shrimp

Fried calamari

Mini-burger

Filet mignon skewer

Choice at 12\$

Salmon tartar

Scallop ceviche

Mini-burger

Shrimp salad

Filet mignon skewer

Prosciutto melon

Price per person

Taxes and service not included

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, Port

7.75\$ + taxes & service

Bar Brand 2 (BB2)

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

9.75\$ + taxes & service

Bar Brand 3 (BB3)

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

11.75\$ + taxes & service

Non-alc. coupon

Soft drinks, water, juice

\$4.25+ taxes & service



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
EVENT in 2026!



Gina Verilli

Food and Beverage Director

Club de Golf Atlantide

☎ 514.425.2000#230

✉ gverilli@golfatlantide.com