

WEDDING

OUR TEAM WILL ENSURE YOU HAVE AN
UNFORGETTABLE EXPERIENCE!



WELCOME TO ATLANTIDE GOLF CLUB!

LOCATED NEAR MONTREAL, ATLANTIDE GOLF CLUB FEATURES TWO 18-HOLE COURSES WITH BREATHTAKING VIEWS OF LAKE ST. LOUIS AND ITS SURROUNDINGS. OVER THE YEARS, OUR MOST COMPLETE FACILITIES AND EXPERTISE HAVE MADE US A MUST-VISIT DESTINATION IN THE GREATER MONTREAL AREA.

IN THIS DOCUMENT, YOU WILL FIND ALL THE INFORMATION NECESSARY TO ORGANIZE YOUR EVENT. I WOULD BE HAPPY TO ANSWER ANY ADDITIONAL QUESTIONS OR PROVIDE A QUOTE. PLEASE CONTACT US BY EMAIL AT: [GVERILLI@GOLFATLANTIDE.COM](mailto:gverilli@golfatlantide.com)
THANK YOU FOR YOUR INTEREST IN OUR FACILITIES, AND WE LOOK FORWARD TO HELPING YOU CREATE YOUR PERFECT DAY!

GINO VERILLI
DIRECTOR OF FOOD & BEVERAGE



OUR SERVICES

DIVE INTO THE WORLD OF ATLANTIDE! WITH OUR EXPERTISE IN EVENT MANAGEMENT, WE WILL DO OUR BEST TO MEET ALL YOUR REQUESTS.



HERE IS THE LIST OF INCLUDED ITEMS:

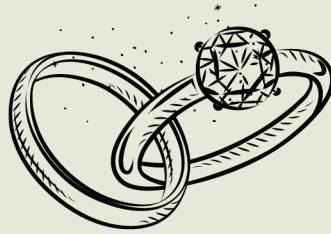
- RECEPTION HALL ACCOMMODATING UP TO 175 GUESTS
- GLASS-ENCLOSED ROOM WITH VIEWS OF THE LAKE AND OUR GOLF COURSE
- ON-SITE CEREMONY OPTION
- TURNKEY SERVICE
- ROUND TABLES FOR 8 OR 10 GUESTS, INCLUDING CHAIRS
- WHITE TABLECLOTHS AND NAPKINS
- ADDITIONAL TABLES AVAILABLE IF NEEDED
- BEAUTIFUL LOCATION FOR PHOTOGRAPHY
- GOLF CARTS AND ATTENDANT TO ASSIST WITH PHOTOS ON THE COURSE
- FRIENDLY STAFF TO WELCOME AND SERVE YOUR GUESTS
- OPTION FOR GUESTS ATTENDING THE EVENING ONLY
- OPEN BAR OR COUPON SYSTEM AVAILABLE
- MANY OTHER OPTIONS AVAILABLE



YOU CAN PERSONALIZE YOUR WEDDING MENU TO SUIT YOUR TASTES AND DESIRES. IN THE NEXT PAGES YOU WILL FIND OPTIONS AVAILABLE IN EACH CATEGORY. OUR TEAM WILL BE HAPPY TO ASSIST YOU AND ENSURE YOUR MEAL IS A TRULY UNFORGETTABLE EXPERIENCE.

PACKAGES

2026



CANAPÉS

OPTION 1: BRUSCHETTA, CHEESE CROSTINI, MINI SPRING ROLLS, TEMPURA SHRIMP

OPTION 2: BRUSCHETTA, CHEESE CROSTINI, MINI SPRING ROLLS, TEMPURA SHRIMP, MINI CHICKEN AND BEEF SKEWERS, BOCCONCINI AND TOMATO SKEWERS AND TUNA TATAKI.

OPTION 3: BRUSCHETTA, CHEESE CROSTINI, MINI SPRING ROLLS, TEMPURA SHRIMP, MINI CHICKEN AND BEEF SKEWERS, BOCCONCINI AND TOMATO SKEWERS, TUNA TATAKI, FRIED CALAMARI, SMOKED SALMON CREPES AND MINI BURGER.

ANTIPASTO

SERVICE 1

INDIVIDUAL OPTION:

PROSCIUTTO AND MELON, BOCCONCINI AND TOMATO, SALAMI, CAPICOLLO, GRILLED VEGETABLES AND OLIVES.

PLATTER (1 PER TABLE)

CHOOSE 6 OF THE FOLLOWING OPTIONS: PROSCIUTTO AND MELON, BOCCONCINI AND TOMATO, ASSORTED COLD CUTS, GRILLED VEGETABLES, COCKTAIL SHRIMP, MARINATED VEGETABLES, FRIED CALAMARI, SALMON TARTAR, ARANCINI.



PASTA STARTER

SERVICE 2

LINGUINE WITH POMODORO SAUCE AND BASIL
PENNE ARRABIATA (SPICY TOMATO SAUCE)
ORECCHIETTE WITH RAPINI AND ITALIAN SAUSAGE
RICOTTA AND SPINACH MANICOTTI WITH ALFREDO SAUCE AND TRUFFLE
HOMEMADE GNOCCHI WITH GORGONZOLA

ADDITIONAL STARTER

SERVICE 2 OPTION

SESAME TUNA TATAKI
SHRIMP RISOTTO
SALMON PUFF PASTRY WITH GREEN PEPPERCORN SAUCE
LOBSTER CAKE WITH AVOCADO AND SOY SAUCE

SALAD AND SOUP

SERVICE 3

GARDEN SALAD WITH BALSAMIC, TOMATO, CUCUMBER, AND ROASTED ALMONDS
SEASONAL SOUP
ARUGULA SALAD WITH BOCCONCINI, PROSCIUTTO, ORANGE AND LIMONCELLO
VINAIGRETTE
ENDIVE AND RADICCHIO CAESAR-STYLE SALAD
ONION CREAM SOUP WITH WHITE WINE AND FRESH HERBS

MAIN COURSE

SERVICE 4

SALMON FILLET WITH CHAMPAGNE BUTTER, SERVED WITH RISOTTO, ROASTED
PEPPER, AND ASPARAGUS
STUFFED CHICKEN MAKI WITH THYME AND RED WINE SAUCE, ACCOMPANIED BY
POTATOES AND SEASONAL VEGETABLES
MAPLE CONFIT DUCK LEG, TRADITIONAL MASHED POTATOES AND SEASONAL
VEGETABLES
PAN-SEARED COD WITH PISTACHIOS, HONEY AND TRUFFLE, SERVED WITH LEMON
RISOTTO, PEPPER, AND ASPARAGUS
VEAL CHOP WITH COGNAC AND MUSHROOMS, SERVED WITH SHALLOT CREAM
GRILLED RIBEYE STEAK WITH BABY POTATOES AND SAUTÉED RAPINI
FILET MIGNON WITH MASHED POTATOES AND SEASONAL VEGETABLES



DESSERTS

SERVICE 5

CHOICE OF AN ASSORTED DESSERT TABLE

OR

INDIVIDUAL CHOICE PER PERSON:

TIRAMISU

CHOCOLATE CAKE

CHEESECAKE

LATE NIGHT SERVICE

FROM 10PM

SWEET AND SALTY LATE NIGHT TABLE

ASSORTED DESSERTS, MINI CANNOLIS, FRESH FRUITS, CHEESE PLATTER, SMOKED MEAT, POUTINE, AND SAUSAGE PANINI.

SALTY LATE NIGHT TABLE

CHEESE PLATTER, SMOKED MEAT, POUTINE, AND SAUSAGE PANINI

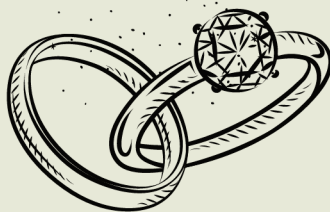


FROM \$125 PER PERSON, PLUS TAXES AND SERVICE.
WINE NOT INCLUDED.



OUR BAR

OPTIONS AND PRICES



BAR BRAND 1 (BB1) :

ATLANTIDE OR DON QUICHOTTE BEER, GIN, HOUSE WINE, ST-LÉGER, CANADIAN CLUB, BAILEYS, VODKA AND WHITE RHUM.

7.75\$ + TAXES AND SERVICE

BAR BRAND 2 (BB2) :

LOCAL AND IMPORTED BEERS, JOHNNY WALKER, GRAND MARNIER, GREY GOOSE VODKA, SPICED RHUM, PORT 10 YEARS, GLENLIVET ET RUFFINO WINE.

9.75\$ + TAXES AND SERVICE

BAR BRAND 3 (BB3) :

RÉMI MARTIN, PORT 20 YEARS, JOHNNY WALKER BLACK AND MASI WINE.

11.75\$ + TAXES AND SERVICE

NON-ALCOOL COUPON :

SODA, WATER AND JUICE.

4.25\$ + TAXES AND SERVICE

GENERAL INFORMATION

- THE COUPLE AGREES TO CONFIRM THE EXACT NUMBER OF GUESTS FOR THE DINNER **AT LEAST 14 DAYS IN ADVANCE.**
- THE COUPLE AGREES TO CONFIRM THEIR FINAL MENU SELECTION **AT LEAST 30 DAYS IN ADVANCE.**



ALCOHOL LAWS AND POLICY:

- ANY BEVERAGE OR FOOD NOT AUTHORIZED BY ATLANTIDE GOLF CLUB WILL BE CONFISCATED.
- ALL ALCOHOLIC BEVERAGES MUST BEAR THE S.A.Q.

STAMP.



IMPORTANT:

- A DEPOSIT OF \$1,000 IS REQUIRED UPON SIGNING THE CONTRACT TO RESERVE THE DATE OF YOUR EVENT.
- THIS DEPOSIT IS NON-REFUNDABLE AND WILL BE APPLIED TOWARD YOUR FINAL INVOICE.
- A SECOND DEPOSIT, REPRESENTING 50% OF THE ESTIMATED TOTAL, IS REQUIRED 14 DAYS PRIOR TO THE EVENT, UPON CONFIRMATION OF THE EXACT NUMBER OF GUESTS.

WE LOOK FORWARD TO WELCOMING YOU!

ATLANTIDE GOLF CLUB THANKS YOU FOR YOUR
INTEREST IN OUR FACILITIES. IT WILL BE MY
PLEASURE TO ASSIST YOU IN ORGANIZING YOUR
WEDDING IN 2026!

GINO VERILLI
DIRECTOR OF FOOD & BEVERAGE
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