

Your special event

at

SUMMERLEA Golf & Country Club



Club de golf Summerlea Golf & Country Club 1000, Route de Lotbinière. Vaudreuil-Dorion (Québec) J7V 0H5 (450) 455-0921 . www.summerlea.com



(f) Summerleagolfclub



O Summerleagolf

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PLAN YOUR EVENT

at a top private destination



Golf Tournaments

Summerlea's scenic course sets the stage for an unforgettable golfing and dining experience for YOUR tournament.

Meetings & Corporate events

Seminars, fundraisers, workshops and other corporate events are handled with prestige and professionalism.

Special occasions

- Baby showers
- Dinner parties
- Anniversaries & birthdays
- Life celebrations
- Children's celebrations

Weddings

Host the wedding of your **dreams!**

First class...from start to finish.

Contact Louanne Rioux for Wedding package details louanne.rioux@summerlea.com or 450-455-0921 ext 206



Host a Golf TOURNAMENT

Summerlea is renowned as one of the

top private golf clubs in the Montreal area.

An unrivalled experience for your corporate or fundraising golf event.

For your tournament, we consult and coordinate with you to select the best options according to your needs including:

- Brunch, lunch and barbecue options
- 18 holes of golf with electric carts
- Designated registration area for you to greet your guests
- Installation of on-course contests and sponsor stations
- Golf club rentals
- Electronic interior signage for tournament information or sponsor recognition
- Cocktails before dinner
- Outstanding meal or cocktail dînatoire to complete your fabulous day.

Your guests will be greeted upon arrival by our professional golf staff. We provide a full-service snack bar, expansive practice facilities, award-winning pro shop, spacious locker rooms and attentive service. Summerlea can even offer a 2-course tournament for extra large groups. Tournament dates are available 6 days a week (Fridays are excluded).

Contact us for our available dates and golf package pricing.









Host a Corporate event

Summerlea creates the perfect atmosphere to reignite team spirit, reward your customers, or host your fundraising dinner event.

Summerlea's distinctive advantages:

- top-notch cuisine and service
- a newly renovated, elegant, spacious and modern dining room
- convenient location
 - o near major highways (Autoroutes 20, 30 AND 40)
 - o in close proximity to the West Island
 - o a pleasant 35-minute drive from downtown Montreal.

Summerlea can comfortably accommodate over 300 guests

Host a Personal or family event

- Baby showers
- Large dinner parties
- Wedding anniversary and birthday gatherings
- "Celebration of Life" events
- Children's celebrations
- Weddings
 - Please contact us for our Wedding booklet with full details and options (Louanne Rioux, 450-455-0921 ext 206 or louanne.rioux@summerlea.com)

An exceptionally beautiful setting for your special event.



BUSINESS meetings & cocktails





Workshops, conventions, training and information seminars

We offer:

- Event room set-up with layout options based on your group size
- A variety of menu options
- Conference room
- Onsite state-of-the-art audio, visual and teleconferencing equipment

We have meeting package options to fit your needs including Pastries & beverages during your meeting, Coffee Break snacks, Lunch/Brunch/Dinner meal selections and Cocktail options.

We help you create
NETWORKING OPPORTUNITUES





Suggested Meeting Package

\$36 /person ++

(Package price based on minimum 25 people)

Continental Breakfast

Croissants
Danishes
Assorted fruit juices,
coffee and tea

Lunch

Select from our Brunch and Lunch options at \$16 /person (next page)

Afternoon break

Assorted cookies Sliced fruit Non-alcoholic beverages, mineral water, coffee, tea





Our fabulous MENU

Brunch and Lunch options

Please note menu choices are subject to change.

☐ The Breakfast Buffet

\$16 /person ++

Scrambled eggs

Bacon, sausage, ham

Potatoes, baked beans

Assortment of cheeses

Fresh tomatoes

Seasonal sliced fresh fruit

Assortment of Danishes and croissants

Toast, butter & jam

Fruit juice, coffee and tea

☐ The Cold Buffet \$16 /person ++

Salad Station

- Baby mesclun salad with cucumbers, cherry tomatoes and choice of 3 house vinaigrettes
- Salad with tomatoes, cucumbers, sweet peppers, sweet onion, Kalamata olive vinaigrette with red wine vinegar and oregano
- Romaine, Croutons, smoked bacon, parmesan shavings, roasted garlic vinaigrette and buttermilk

Sandwiches

- Roast beef bagnats with Swiss cheese, arugula, sweet onion, horseradish and roasted garlic aioli
- Country Ham bagnats with apple, cheddar cheese, Boston lettuce and roasted onion mayo
- Roasted vegetable rolls, hummus and spinach
- Grilled chicken rolls, peppers, diced peppers, lettuce, Monterey jack cheese and chipotle mayo

Side Dishes

- Crudité and Assortment of breads, crostinis and pita chips with dips
- Fresh fruit plate
- Non-alcoholic beverage station and coffee

☐ On the Grill

\$16 /person ++

Hot dog

Hamburger

Chicken burger

Vegetarian option available

("Beyond Meat")

Home fries

2 Salads, Chef's choice

Condiments

Non-alcoholic beverage station and coffee

☐ The Italian Station

\$16 /person ++

Caesar salad

Pasta Salad

Green Salad

Pizza station

Manicotti Tomato Sauce

Cannelloni with rosée sauce

Bruschetta

Assorted cookies

Fresh fruit plate

☐ The Schwartz Station \$20 /person ++

Schwartz Original Smoked Meat Station Fries and 3 chef's choice salad Non-alcoholic beverage and coffee station

A two-week notice is necessary for this choice, with a one-week notice for the number of diners.



□ Dinner package options – 3-service meal

including Hot <u>OR</u> Cold Appetizer, Main Course and Dessert. Price based on choice of Main Place (see next page)

Please note menu choices are subject to change.

Choose a Hot **OR** Cold Appetizer below (3-service meal), or **add** \$8 / **person** ++ for Hot **AND** Cold Appetizer (4-service meal):

Н	0	t	A	p	p	e	ti	Z	e	r

Ш	Pasta imported from Italy. Choice of sauce: Tomato/Rosée/Pesto
	Pearl barley Risotto with wild mushrooms
	Classic Risotto
	Vol-au-vent, spinach, ricotta and feta, roasted garlic cream
	Vol-au-vent, mushroom ragout
	Vol-au-vent, creamy Pernod escargots

Cold Appetizer

ш	Mesciun salad, dried cranberries, sweet onions, poppy seeds, Poppy seed vinalgrette
	Arugula salad, parmesan shavings, sunflower seeds, lemon vinaigrette
	Baby spinach salad, mandarins, roasted almonds, sweet onions, poppy seed vinaigrette
	Romaine salad, croutons, smoked bacon, parmesan shavings, roasted garlic vinaigrette and buttermilk

☐ Smoked Salmon, fresh citrus cream, blinis of potatoes, marinated fennel (Add to package \$2 /pers ++)

(Continued on next page)





Main course

Package includes ONE Main Course selection with a special dietary option for individuals who require

All meals are served with a starch and seasonal vegetables. Please note menu choices are subject to change.

Me	Menu DORION (\$40 /pers ++)						
	Bavette, demi-glace Porto Chicken Supreme, herbed cream sauce Salmon, maple ginger sauce Nagano Pork chop, Caramelized onion demi-glace						
Me	enu CASCADES (\$45 /pers ++)						
	New York Striploin 12 oz, cognac peppercorn sauce Lamb shank, sundried tomato bruschetta Yellow Fin Tuna, honey soya demi-glace Chicken Supreme stuffed with hazelnut & apricots, Frangelico cream sauce						
Me	enu SUMMERLEA (\$50 /pers ++)						
	Filet Mignon 8 oz, cognac peppercorn sauce Chilean Sea Bass, Spanish Saffron and fennel cream sauce Veal Chop 12 oz, red wine demi-glace Chicken Supreme stuffed with crab, dill lemon veloutée						
Spe	ecial dietary options						
	Vegetable and chickpea ratatouille (vegan & gluten free) Beyond sausage jambalaya (vegan & gluten free) Curry tofu on basmati rice served with seasonal vegetables (vegan & gluten free) Vegetarian lasagna (vegetarian) Teriyaki tofu and vegetable stir fry on rice noodles (vegetarian)						
Our choic	e of desserts						
	Crème brûlée Death By chocolate cake Cheesecake Strawberry short cake						
	Limoncello cake						



Additional options

Please note menu choices are subject to change

☐ Hot & cold canapés during cocktail – 3 pieces per person: Add \$7 /pers ++

Cold:

- Shrimp Cocktail
- Beef Carpaccio & grilled asparagus
- Avocado and tomato crostinis
- Herbed goat cheese stuffed mini peppers

Hot:

- Thai chicken satay, peanut butter sauce
- Mushroom Tart
- Shrimp tempura with sweet chili sauce
- Pizza bites
- ☐ One hour (1 hour) of sparkling wine: Add \$10 /pers++
- ☐ Beer/wine/speedrail during cocktail: Add \$15 /pers++
- ☐ During dinner, 2 bottles of wine per table of 8: Add \$8 /pers++

Please add 15% service and Quebec sales taxes to all prices shown.









FACT SHEET



Summerlea Golf & Country Club

1000 Route de Lotbinière Vaudreuil-Dorion, Quebec J7V 0H5 (450) 455-0921 sgcc@summerlea.com

Club Manager

Marco Jetté marco.jette@summerlea.com (450) 455-0921 ext 204

Membership categories

We welcome golfing and social members, both individual and corporate:

- Golf 7-day
- Golf 5-day
- Golf Intermediate
- Golf Junior
- Golf Twilight
- Golf Trial
- Golf Corporate
- Social member
- Social corporate member

FACILITY RENTALS

We offer our expansive facilities and catering for onsite rental for:
MEETINGS & CONVENTIONS
WEDDINGS
SOCIAL EVENTS
FUNDRAISERS
GOLF TOURNAMENTS

Summerlea can accommodate both large and small groups in a variety of room layouts, up to 240 guests seated or cocktails up to 300 guests. Our professionals work directly with the event organizer to arrange all details. Onsite parking provided free of charge.

OVERVIEW

A private and prestigious golf club, establised in 1921. The clubhouse, renovated in 2019, is modern and elegant.with scenic views of the St-Lawrence River. We offer 2 championship 18-hole golf courses, reknowned for pristine conditions and fast greens, yet able to accomodate all golf levels with a multitude of tee options. A friendly club, with high-end cuisine and excellent service

Social media links

Facebook: @summerleagolfclub Instagram: @summerleagolf

DIRECTIONS

BY HIGHWAY 20:

From Montreal Centre Ville, take Autoroute 20 West to Chemin de Lotbinière (QC-338 O) in Vaudreuil-Dorion. Turn left on to Chemin de Lotbinière. The club entrance is 6.1 km, on your right.

BY HIGHWAY 30:

From the South Shore, Take Autoroute 30 West to Chemin du Canal (QC-338 E) in Les Cèdres. Take exit 9 from Autoroute 30. The club entrance is 6.6 km, on your left just after the village of Pointe-des-Cascades.

BY HIGHWAY 40:

From Montreal Centre Ville, Take Autoroute 40 West and Autoroute 30 to Chemin du Canal (QC-338 E) in Les Cèdres. Take exit 9 from Autoroute 30 and turn left. The club entrance is 6.6 km, on your left just after the village of Pointe-des-Cascades.



EVENT CALCULATION / NOTES



Event name:							
Date:	Date: Event begin time: _			Number attending:			
ITEMS + 15% SERVICE + SA	LES TAXES						
Per-person charges		Quantity					
☐ Brunch/Lunch		x	\$	\$			
☐ Dinner		x	\$	\$			
☐ Added food charges		x	\$	\$			
☐ Hot & Cold Canapés (\$	7 /pers)		<u> </u>	~			
☐ Wine at dinner, 2 bottle	/tbl of 8 <i>(\$8/pers)</i>	x	\$	\$			
☐ Other:		x	\$	\$			
☐ Other:				\$			
Cocktail options:							
☐ Cocktail coupons (\$8/co	upon)	x					
☐ One hour of sparkling w	ine (\$10 /pers)	x	\$	\$			
☐ Beer/wine/speedrail du	ring cocktail (\$15 /pers)	x	\$	\$			
☐ Other:		x	\$	\$			
			AL this section				
			SERVICE 15%	\$	•		
			TOTAL	\$			
NON-FOOD & SERVICE ITEI	MS (SALES TAXES ONLY)						
☐ Golf/Electric cart	_	Y	\$				
☐ Extra electric cart (\$50 /e	ea)	^	\$				
☐ Facility rental or set-up of				\$	•		
☐ Contest "Beat the Pro"				\$	•		
☐ Golf club rental (\$55 /per	rs)	X		\$	•		
☐ Other:	<i>,</i>	x	\$	\$	•		
		SUBTOT	AL this section	\$			
	TOTAL BOTH SECTIONS				\$		
SALES TAXES ON ALL							
				EVENT TOTAL	\$		

NOTES:

Gallery



















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