

This day is all about



The Summerlea Wedding Package

Base Price: \$125 + service 15% + Quebec sales tax

All prices are per person and are based on a minimum of 100 guests.

- A one-hour cocktail including sparkling wine and alcohol-free beverages
- Selection of 4 hot and cold canapés
- Exquisite 4-service dinner
- Wine service during dinner (1/2 bottle per person) plus alcohol-free beverages
- o Private area for the bride and groom
- o Reception of the guests at their arrival
- Guide to accompany the bride and groom to ideal photo locations throughout the golf course
- Parking for more than 300 guests
- Option of onsite wedding ceremony (fee of \$300 + taxes for site set up of your rented equipment and the preparation of the outdoor space.)

пансе

Choice of Cocktail Canapés (4 selections)

Please note our selections are subject to change

Cold canapés

□ Grape tomato skewer with pesto-marinated bocconcini
 □ Bruschetta and feta on crostini bread
 □ Asian salmon tartar served on shrimp chip
 □ Shrimp cocktail with chili and horseradish sauce (Add to package \$1 /pers ++)
 □ Tuna tartar served on taro chip (Add to package \$1 /pers ++)
 □ Classic beef tartar on crispy tortilla (Add to package \$1 /pers ++)
 □ Beef carpaccio and grilled asparagus with horseradish aioli (Add to package \$1 /pers ++)
 □ Tuna tataki with seaweed salad and Wafu sauce (Add to package \$1 /pers ++)

Hot canapés

□ Thai chicken satay with peanut sauce
 □ Beef satay chimichurri
 □ Shrimp tempura with sweet chili sauce
 □ Wild mushroom tart
 □ Duck confit tart with blueberry compote
 □ Pizza bites (made in-house)
 □ Goat cheese roasted pepper crostini
 □ Artichoke heart, feta, spinach puff pastry



We offer a menu tasting prior to your event. The cost is based on your chosen menu and will be added to the final invoice.

All prices quoted are based on the current market and are subject to change without notice due to market fluctuations. In the months preceding your event, all costs will be discussed with you in detail.





Appetizers: Choose one option for each service

Please note our selections are subject to change

Cold Appetizer

- ☐ Mesclun salad, dried cranberries, sweet onions, apple cider vinaigrette
- ☐ Arugula salad, parmesan shavings, sunflower seeds, lemon vinaigrette
- ☐ Romaine salad, croutons, smoked bacon, parmesan shavings, roasted garlic and buttermilk vinaigrette
- ☐ Smoked salmon, fresh citrus cream, potato blinis, marinated fennel (Add to package \$2 /pers ++)

Hot Appetizer

☐ Pasta imported from Italy

Choice of sauce:

Tomato

Rosée

Pesto

- ☐ Pearl barley risotto with wild mushrooms
- ☐ Classic Italian risotto
- ☐ Vol-au-vent with spinach, ricotta and feta, and a roasted garlic cream
- ☐ Vol-au-vent in a mushroom ragout



Summerlea Golf & Country Club is RENOWNED in the Montreal area for its exquisite cuisine and exceptional service.



The 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. Bread, butter, coffee, and tea are included. Children's options also available. Please inform us of any food allergies.

Please note menu choices are subject to change.

	Menu DORION (included in package)
	☐ Beef bavette in demi-glace Porto
	☐ Chicken Supreme in herbed cream sauce
	☐ Salmon in maple ginger sauce
	☐ Nagano pork chop in a caramelized onion demi-glace
	Menu CASCADES (add \$ 10.00 /pers +service +taxes)
440	☐ New York Striploin (12 oz) in cognac peppercorn sauce
	☐ Lamb shank in sundried tomato bruschetta
	☐ Yellow Fin Tuna in a honey soya demi-glace
	☐ Chicken Supreme stuffed with hazelnut and apricots, in a Frangelico cream sauce
	Menu SUMMERLEA (add \$ 15.00 /pers +service +taxes)
A CONTRACTOR OF THE PARTY OF TH	☐ Filet Mignon (8 oz) in cognac peppercorn sauce
The second	☐ Chilean Sea Bass with Spanish saffron in fennel cream sauce
The Vistoria	☐ Veal Chop (12 oz) in a red wine demi-glace
1	☐ Chicken Supreme stuffed with crab, in a dill lemon veloutée
	Choice for special dietary option
THE RESERVE TO SERVE	☐ 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)
0 1	☐ Vegetarian lasagna (vegetarian)
000	☐ Teriyaki tofu and vegetable stir fry on rice noodles (vegetarian)

We offer a wide variety of traditional as well as unique menu choices and we are very happy to discuss customized options with you to personalize your experience.

Our choice of decadent desserts ☐ Crème brûlée ☐ Death by chocolate cake ☐ Cheesecake with topping ☐ Strawberry short cake ☐ Limoncello cake ☐ Your wedding cake with fruit & coulis (*Provided by the client*) Additional options ☐ Cocktail canapés – 2 additional choices (6 total) (Add to package \$4 /pers ++) ☐ Cocktail - Select wine and domestic beer (Add to package \$8 /pers ++) ☐ Cocktail - One-hour open bar * (Add to package \$15 /pers ++) ☐ After the meal – Three-hour open bar * (Add to package \$30 /pers ++) * Open Bar includes domestic beer, speed rail alcohol, select wine, and non-alcoholic beverages. Premium Please add the 15% service alcohols offered as well – inquire for details. and Quebec sales taxes to all prices shown. Midnight table Served at approximately 11-11:30 pm Your choices:

Assorted Pizza (2 varieties)	\$5/ pers
Sliced fresh fruit	\$5/ pers
Assorted Italian charcuterie	\$8/ pers
Assorted cheeses	\$8/ pers
Poutine station	\$7/ pers
Assorted mini burgers	\$7/ pers
Dessert table	\$10/ pers
Smoked meat station	\$12/ pers



An initial non-refundable deposit is required to secure your event date. This amount will be deducted from your final event invoice. An estimation of your costs will be provided once details of your event have been decided and a second deposit will be required at a later date in order to cover Club obligations.

All entertainment must be approved by Club management and all equipment removed immediately following the event. An additional charge will be added if equipment is not removed by 2 a.m.

FACT SHEET

SUMMERLEA CELEBRATES ITS CENTENNIAL IN 2021



Summerlea Golf & Country Club

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



A welcoming club, with exceptional cuisine and outstanding service.

Club Manager

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

Membership categories

We welcome golfing members, both individual and corporate:

- 7-day or 5-day Plus
- Intermediate
- Junior
- Twilight
- Trial
- Corporate

FACILITY RENTALS

We offer our expansive facilities, exquisite catering, and exceptional service for groups of 60 or more for:

MEETINGS (minimum 20 people)
WEDDINGS
SOCIAL EVENTS
FUNDRAISERS
GOLF TOURNAMENTS

Summerlea can accommodate groups in a variety of room layouts with 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.

Our social presence

Facebook: @summerleagolfclub Instagram: @summerleagolf

OVERVIEW

Summerlea is a private and prestigious golf club, established in 1921. The clubhouse, renovated in 2018, is modern and elegant with scenic views of the Outaouais River.

We offer 2 championship 18-hole golf courses, renowned for pristine conditions and fast greens, yet able to accomodate all golf skill levels with a multitude of tee options.

DIRECTIONS

BY HIGHWAY 20:

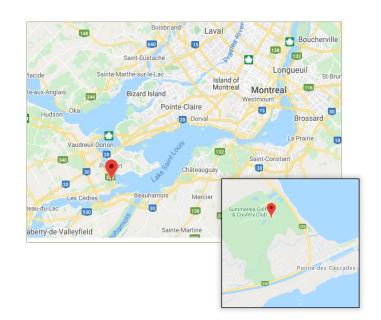
From Montreal Centre Ville, take Autoroute 20 West to Chemin de Lotbinière (QC-338 O) in Vaudreuil-Dorion. Turn left on to Chemin de Lotbinière. The club entrance is 6.1 km, on your right.

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 town of Pointe-des-Cascades.



EVENT CALCULATION / NOTES



EVENT TOTAL \$

Date: Event begin time:	Number attending:		
ITEMS + 15% Service + Quebec sales taxe	e <u>s</u>		
Package and meal items	<u>Quantity</u>		
☐ Wedding package (Menu Dorion) (\$125 /pers)	x \$	\$	
☐ Additional: Menu Cascades (\$5 /pers)	x	\$	
☐ Additional: Menu Summerlea (\$10 /pers)	x <u>\$</u>	\$	
☐ Other:	x <u></u> \$	\$	
☐ Other:	x <u></u> \$	\$	
Midnight Table:			
☐ Assorted pizza (2 varieties) (\$5 /pers)	x \$	\$	
☐ Sliced fresh fruits (\$5 /pers)	x <u></u> \$	\$	
☐ Assorted Italian charcuteries (\$8 /pers)	x _\$	\$	
☐ Assorted cheeses (\$8 /pers)	x	\$	
☐ Poutine station (\$7 /pers)	x <u></u> \$	\$	
☐ Mini burgers (\$7 /pers)	x <u></u> \$	\$	
☐ Dessert table (\$10 /pers)	x <u></u> \$	\$	
☐ Smoked meat station (\$12 /pers)	x _\$	\$	
Additional options:			
☐ Cocktail - 2 add'l canapé choices (\$4 /pers)	x	\$	
☐ Cocktail - Select wine & domestic beer (\$8 /pers)	x _\$	\$	
☐ Cocktail – One-hour open bar (\$15 /pers)	x <u>\$</u>	\$	
\square After meal – Three-hour open bar (\$30 /pers)	x <u></u> \$	\$	
☐ Other:	x <u></u> \$	\$	
	SUBTOTAL this section	\$	
	SERVICE 15%	\$	
	TOTAL	\$	
Non-food and service items (sales tax only	<u>/)</u>		
\square Onsite ceremony - set-up charge (\$300)	\$	\$	
☐ Other:	\$	\$	
☐ Other:	\$	\$	
	SUBTOTAL this section	\$	
NOTES:	TOTAL	BOTH SECTIONS	\$
SALES TAXES ON ALL			\$







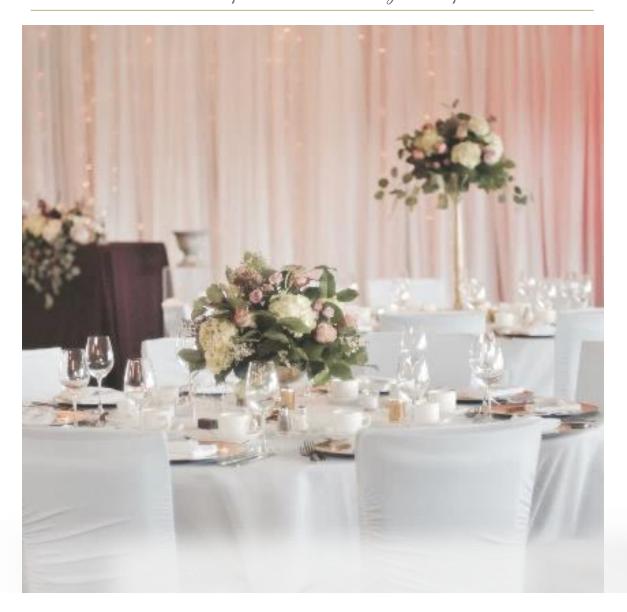








Reserve as soon as possible to secure your important date.



Looking forward

to seeing you in our picturesque setting and providing you with attentive service at the

Summerlea Golf & Country Club





Proudly celebrating our centennial year in 2021

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