

Club de golf
SUMMERLEA
Golf & Country Club



Golf events *at Summerlea*





Summerlea Golf & Country Club
1000, route de Lotbinière. Vaudreuil-Dorion, Quebec J7V 0H5

(450) 455-0921 . www.summerlea.com

Host your Golf TOURNAMENT

Summerlea is renowned as one of the **top private golf clubs in the Montreal area.**

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 Mondays through Thursdays.

For your special event, we will collaborate to select the best options according to your needs, including:

- Brunch, lunch and barbecue options
- Golf with electric cart
(two courses available for groups of 220+ players)
- Designated registration area for you to greet your guests
- Acceptance 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 dinner stations to complete your fabulous day.

Contact us for our available dates.



Our MENU OPTIONS

Please note menu choices and prices are subject to change without advance notice.
(++ designates "plus 16.5% service plus taxes")

BRUNCH / LUNCH

Breakfast buffet
\$25 /person ++

Scrambled eggs
Bacon, sausage, ham
Potatoes
Baked beans
Assorted cheeses
Fresh tomatoes
Seasonal sliced fruit
Danishes, croissants
Fruit juice, coffee, tea

Fajita bar
\$40 /person ++

Pulled chicken
Pulled pork
Marinated beef
Green salad
Mexican rice
Flour tortillas
Lettuce
Tomato
Sauteed onion & peppers
Sour cream
Salsa
Guacamole
Corn salsa
Grated cheese
Nacho chips
Non-alcoholic beverage station, coffee

On the grill
\$25 /person ++

Italian sausage
Hamburger
Chicken burger
Vegetarian option ("Beyond Meat")
Home fries
2 salads (chef's choice)
Condiments
Non-alcoholic beverage station, coffee

OR AS DINNER CHOICE :
\$35 /pers ++
(not limited to one item)

Deli 440 station
\$25 /person ++

Smoked meat station including fries
and 2 chef's choice salads

Also available as a food truck on the
course:

\$35 /person ++

Smoked meat and poutine

4-week notice required
(final quantities must be provided 1 week
before event)

Options for DINNER

3-service meal including a hot OR cold appetizer, a main course and a dessert.
Price based on choice of main dish (see next page).

*Please note menu choices and prices are subject to change without advance notice.
(++ designates "plus 16.5% service plus taxes")*

APPETIZER

Choose a hot OR cold appetizer below (3-service meal),
or add \$10 / person ++ for hot AND cold appetizer (4-service meal):



Hot Appetizer

- Pasta imported from Italy
_Pesto _Tomato sauce _Rosée sauce _Alfredo sauce
- Ravioli stuffed with mozzarella di buffalo and roasted tomatoes
_Pesto _Tomato sauce _Rosée sauce _Alfredo sauce
- Homemade manicotti with spinach ricotta feta stuffing
_Pesto _Tomato sauce _Rosée sauce _Alfredo sauce
- Grilled vegetable puff pastry, roasted red pepper coulis
- Wild mushroom risotto
- Classic Italian risotto
- Classic tomato risotto

Cold Appetizer

- Baby mesclun salad, cherry tomatoes, cucumbers,
French shallot vinaigrette
- Arugula salad with lemon vinaigrette, parmesan shavings,
sunflower seeds
- Caprese salad (tomato, basil, balsamic reduction, olive oil)
- Grilled vegetable tart with quinoa salad
- Beet carpaccio with feta, house dressing, balsamic drizzle
- Greek salad
- Classic Caesar salad

*An initial non-refundable deposit is
required to secure your event date.*

*The deposit amount will be
credited on the event invoice.*

Options for DINNER

Please note menu choices and prices are subject to change without advance notice.
(++ designates "plus 16.5% service plus taxes")

MAIN COURSE

All meals are served with a starch and seasonal vegetables.

Package includes ONE MAIN COURSE SELECTION

with a special dietary option for individuals who require:

- Chicken brochette (\$50 ++)
- Chicken supreme (\$55 ++) __creamy herbed white wine __mushroom sauce __chimichurri
- Salmon 7 oz (\$55 ++) __creamy lemon sauce __lemon herb crusted __white wine lemon butter __chimichurri
- Picanha steak 10 oz (\$58 ++) __3 peppercorn sauce __demi-glace __chimichurri
- Nagano pork chop 12 oz (\$65 ++) __pearl onion sauce __demi-glace __chimichurri
- NY Strip 10 oz (\$70 ++) __3 peppercorn sauce __demi-glace __chimichurri
- Filet mignon 6 oz (\$70 ++) __3 peppercorn sauce __demi-glace __chimichurri
- Halibut (\$73 ++) __creamy lemon sauce __lemon herb crusted __white wine lemon butter __chimichurri
- NY Strip 12 oz (\$75 ++) __3 peppercorn sauce __demi-glace __chimichurri
- Filet mignon 8 oz (\$80 ++) __3 peppercorn sauce __demi-glace __chimichurri

Special dietary options : (one choice, if needed)

- Vegetarian lasagne (vegetarian)
- Eggplant parmesan (vegetarian)
- Spaghetti squash & ratatouille (vegan)
- Crispy teriyaki tofu, rice & steamed vegetables
- Crispy teriyaki mushroom (vegan fried chicken), rice & steamed vegetables
- Grilled tempeh with quinoa & succotash
- Grilled vegetable tart, roasted red pepper coulis with quinoa salad

All prices quoted are based on the current market and are subject to change without advance notice due to market fluctuations.

In the months preceding your event, all costs will be discussed with you in detail.

Feel free to mention any custom options you have in mind.

Dessert options: (one choice)

- Limoncello cake
- Death by chocolate cake
- Mini tart with macerated fruits and Chantilly cream
- Vanilla cake with topping
__berries __strawberry coulis __caramel __chocolate
- 6-layer carrot cake
- New York cheesecake with topping
__berries __strawberry coulis __caramel __chocolate
- Fruit salad (vegetarian, vegan, gluten free)
- Salted caramel gelato (vegan)

Options for DINNER

Please note menu choices and prices are subject to change without advance notice.
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DINNER BUFFET (min. 100 pers./ max. 200 pers.)



OPTION 1 : \$50 /pp ++

Caesar salad
Garden salad
Hummus & fried pitas
Assorted breads
1 pasta option
Fish of the day
Chicken with herbed cream sauce
Sausage & peppers in tomato sauce
Seasonal vegetables
Roasted potatoes
Assorted cakes & pastries

OPTION 2 : \$55 /pp ++

Caesar salad
Garden salad
Pesto tomato & bocconcini
Antipasto & assorted breads
3 pasta options
Fish of the day
Chicken Marsala
Roast beef with demi-glace
Seasonal vegetables
Roasted potatoes
Assorted cakes & pastries

OPTION 3 : \$65 /pp ++

Caesar salad
Garden salad
Beet salad
Smoked salmon
Shrimp cocktail
Variety of cheeses
Assorted breads
2 pasta options
Fish of the day
Chicken with herbed cream sauce
Prime rib, red wine demi-glace
Carving station
Seasonal vegetables
Roasted potatoes
Assorted cakes & pastries



ADDITIONAL Options

Please note menu choices and prices are subject to change without advance notice.
(++ designates "plus 16.5% service plus taxes")

Hot & cold canapés during cocktail

THREE (3) selections: Add \$12 /pers ++

Cold canapés

- Classic beef tartare verrine
- Bruschetta and feta on crostini bread
- Salmon tartar verrine
- Tuna tataki
- Smoked salmon blini, crème fraiche
- Veggie tartare on a potato crisp
- Homemade focaccia
- Homemade cold tomato pizza
- Prosciutto melon skewers
- Shrimp cocktail

Add a Sushi station

Tuna, salmon, veggie:

\$2.75 /piece ++

Minimum of 300 pieces

Add an Oyster bar

\$3.50 /oyster plus

\$250 for shuckers ++

Minimum of 500 pieces

Bar Options

- Cocktail - One hour open bar:
Add \$25 /pers++
(includes domestic beer & wine, and speed rail drinks)
- Wine during dinner:
Add \$35 /bottle++
(approximately 5 glasses of wine per bottle)
- Drink coupon:
Add \$9 /pers++
(includes domestic beer & wine, and speed rail drinks)

Hot canapés

- Thai chicken satay, peanut sauce
- Shrimp tempura, sweet chili sauce
- Honey citrus chicken skewer
- Pizza tasting (a variety of thin crust pizza bites made in-house)
- Mushroom Arancini with cacio e pepe & truffle oil
- Classic Arancini, tomato sauce
- Wild mushroom tart
- Assorted homemade mini quiches
- Mini quesadillas (any combination of chicken, vegetable and/or cheese)
- Homemade lobster fritters, spicy mayo (avail gluten free)
- Homemade mini vegetable samosa, tamarind sauce
- Vegetable spring roll, plum sauce
- Mini egg roll, cherry sauce

Wine brought from outside sources must be stamped by the SAQ (#16341139) and all beer products must be coded with a CSP number.

A corking fee of \$20/bottle plus a service fee of 16.5% plus taxes will be invoiced.



TOURNAMENT Options

(Options and prices subject to change without advance notice. Quebec sales taxes invoiced on all amounts.)

Stations / golf course

Useful information:

		COURSES	
DESCRIPTION	NOTES	CASCADES (holes)	DORION (holes)
Hole-in-one	160 yards+	7, 10	8, 17
Long drive		9, 17	9, 14
With electricity	Food truck	1, 14	1, 10
Without electricity	Food truck	5	3
Auto		1-2-3-4-5-6-9-10-11-13-14-15-18	1-3-7-8-9-10-11-15-17-18
Holes that intersect		1/1, 14/10	1/1, 10/14
Kiosk, more than one hole		4 & 6	
Restroom		6, 15, pool	7, 15, pool

Golf fee and setup costs	
Golf package	(+ tx)
Golf fee and cart	\$120
Additional electric cart	\$65
Available setups & equipment	
Installation of your pop-up canopy	\$75
Rental table SET (table, 2 chairs, tablecloth, waste can)	\$30
Rental table/tablecloth	\$20
Rental chair	\$5
Rental waste can	\$5
Rental ice cooler	\$10
Bag of ice	\$4
Rental parasol	\$15
Hole signage (per sign)	\$5
Pro Shop	
Beat the Pro	\$500
Course marshal	\$100
Rental golf bag/clubs	\$65
Mobile display (tv monitor)	
Rental/setup for dinner or cocktail (per monitor)	\$100



Golf course MAP



SUMMERLEA 1921



- CASCADES
- DORION
- Toilette sur le terrain
On-course restroom

(available for download at www.summerlea.com, GOLF menu)

Summerlea Scorecards



Club de golf Summerlea DORION

LES RÈGLEMENTS DE GOLF CANADA DOIVENT S'APPLIQUER
RULES OF GOLF CANADA GOVERN ALL PLAY

BOUTIQUEPRO SHOP
450-455-0920



POST	PAR	SLOPE	POST	SLOPE
6898	74.1	140		
6872	73.2	139		
6495	72.1	137		
6299	71.5	135		
6158	70.7	135	76.6	139
5982	69.8	132	75.5	137
5786	68.9	131	74.4	135
5662	67.9	123	73.2	131
5405	67.1	116	72.1	132
5096	65.1	115	70.4	129
4813	63.0	108	68.5	126

ARCHITECTE/ARCHITECT: GREGORY CORNISH
GRAHAM COOKE



1921
DORION

HOLE / TROU	1	2	3	4	5	6	7	8	9	ALLER / OUT
OR/GOLD	410	395	565	410	415	195	430	195	517	3532
BLEU/BLUE	390	370	540	385	395	175	415	175	499	3344
BLANC/WHITE	360	360	525	370	380	160	395	158	488	3193
VERT/GREEN	341	336	514	344	360	135	379	131	459	3019
HDCP H-M	11	9	3	7	1	15	5	17	13	
NORMALE/PAR	4	4	5	4	4	3	4/5	3	5	36/37
HDCP F.L.	13	11	3	5	1	15	7	17	9	
OR/GOLD	279	314	581	354	350	335	451	331	445	2846
BLEU/BLUE	274	294	360	261	230	156	406	154	355	2457

INITIALS	10	11	12	13	14	15	16	17	18	RETOUR / IN	TOT	HDP	NET
	397	543	375	182	467	375	400	212	415	3366	6898		
	375	512	351	180	455	350	355	178	379	3105	6449		
	360	501	334	130	442	350	340	158	350	2965	6158		
	342	482	309	113	430	320	316	128	337	2767	5786		
	6	14	2	18	8	10	16	12	4				
	4	5	4	3	5	4	4	3	4	36	72/73		
	12	4	2	18	10	6	14	16	8				
	350	435	295	113	411	310	374	158	300	2563	5409		
	306	370	294	114	354	254	274	128	300	2356	4813		

DORION COURSE (available for download at www.summerlea.com, GOLF menu)

Club de golf Summerlea CASCADES

LES RÈGLEMENTS DE GOLF CANADA DOIVENT S'APPLIQUER
RULES OF GOLF CANADA GOVERN ALL PLAY

BOUTIQUEPRO SHOP
450-455-0920



POST	PAR	SLOPE	POST	SLOPE
6940	74.1	138		
6727	72.9	127		
6540	72.0	134		
6346	71.2	133		
6154	70.4	132	76.0	141
5942	69.4	129	74.9	139
5648	68.2	125	73.2	136
5481	67.1	123	72.5	132
5239	65.0	116	71.5	129
5015	64.6	114	70.2	126
4750	63.5	108	68.3	125

ARCHITECTE/ARCHITECT: GREGORY CORNISH
GRAHAM COOKE



1921
CASCADES

HOLE / TROU	1	2	3	4	5	6	7	8	9	ALLER / OUT
OR/GOLD	390	410	173	526	435	444	195	420	494	3487
BLEU/BLUE	375	385	153	509	409	415	190	397	474	3287
BLANC/WHITE	360	366	154	489	379	386	148	385	459	3084
VERT/GREEN	344	343	125	432	335	380	127	350	411	2847
HDCP H-M	11	7	15	13	5	1	17	3	9	
NORMALE/PAR	4	4	3	5	4	4/5	3	4	5	36/37
HDCP F.L.	11	7	17	13	9	3	15	5	1	
OR/GOLD	296	338	300	377	385	353	377	342	35	2748
BLEU/BLUE	264	290	166	421	269	376	124	287	316	2454

INITIALS	10	11	12	13	14	15	16	17	18	RETOUR / IN	TOT	HDP	NET
	233	550	328	385	408	164	423	577	405	3473	6960		
	200	530	310	365	390	147	398	540	393	3253	6540		
	176	503	290	350	378	134	360	506	370	3070	6154		
	176	431	281	327	362	122	293	462	347	2801	5648		
	14	2	18	4	10	16	6	12	8				
	3	5	4	4	4	3	4	5	4	36	72/73		
	16	2	12	4	6	14	10	8	18				
	251	331	277	392	323	322	385	452	348	2551	5299		
	251	251	200	206	275	124	266	375	206	2301	4755		

CASCADES COURSE (available for download at www.summerlea.com, GOLF menu)

Important INFORMATION

Signage

The signage on the golf carts must be approved by the Summerlea event coordinator two (2) weeks prior to tournament date.

- The size of the sign that slips into the plastic pocket that hangs from the roof of the cart (*interior side*) : **8" wide by 5.5" high (maximum)**.
- The size of the sign that can be placed on the cart's windshield with temporary fixation or removable double-sided tape (*no adhesives allowed*): **18" wide by 12" high (maximum)**.

The standard signage on the golf course is rectangular, 32" wide by 24" high. Limit of one sign per hole, please.

The signage in the clubhouse must be discussed in advance and approved by the Summerlea event coordinator.

All signage should be delivered to Summerlea 48 hours prior to the event date, and must be picked up by the day after the tournament.



Dress code

For golf:

- Pants or Bermuda-length shorts
- (men) Polo shirt with collar
- (ladies) Top of shoulders should be covered
- T-SHIRTS NOT PERMITTED
- Cap must be turned forward (**bill not facing sideways or to the back**)
- CAPS NOT PERMITTED IN THE CLUBHOUSE

For dinner:

- Golf dress or "Smart casual"





Summerlea Event Calculation and Notes

EVENT NAME: _____

ORGANIZER: _____ PHONE: _____

DATE: _____ TIME OF SHOTGUN: _____

ITEMS + 16.5% SERVICE + SALES TAXES

Per-person charges

Brunch/Lunch _____

Dinner _____

Added food charges _____

Canapés at the cocktail

Wine at dinner

Other: _____

Other: _____

Cocktail drink options:

Coupons for speed rail drinks

One hour of open bar

Other: _____

Quantity

_____ x \$ _____ \$ _____

_____ x _____ \$ _____

_____ x \$ _____ \$ _____

_____ x \$ _____ \$ _____

SUBTOTAL this section \$ _____

SERVICE 16.5% \$ _____

TOTAL \$ _____

NON-FOOD & SERVICE ITEMS (SALES TAXES ONLY)

Golf package with electric cart (per person)

_____ x \$ _____ \$ _____

Additional electric carts for organizers

_____ x \$ _____ \$ _____

Supplemental setup charges/Facility rental

_____ \$ _____

Equipment rental fees

\$ _____

Contest "Beat the Pro"

\$ _____

Golf club & bag rental

_____ x _____ \$ _____

Other: _____

_____ x \$ _____ \$ _____

SUBTOTAL this section \$ _____

NOTES :

TOTAL BOTH SECTIONS \$ _____

SALES TAXES ON ALL \$ _____

EVENT TOTAL \$ _____

Options and costs are subject to change without notice.

Summerlea celebrated its *100th anniversary* in 2021



Summerlea Golf & Country Club

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Club Manager

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OVERVIEW

A private and prestigious golf club, established in 1921. The clubhouse is modern and elegant with scenic views of the Outaouais River. Significant clubhouse and golf course renovations have taken place since 2019. We offer 2 championship 18-hole golf courses, renowned for pristine conditions and fast greens, yet able to accommodate all golf levels with a multitude of tee options.

MEMBERSHIP

We welcome both individual and corporate golfing members.

FACILITY RENTALS

We offer our expansive facilities, exquisite catering, and exceptional service for groups of 100 or more. Summerlea can accommodate a variety of room layouts with up to 240 seated guests or up to 300 cocktail guests.

Our professionals work directly with the event organizer to arrange all details. Onsite parking provided free of charge.

A welcoming club, with high-end cuisine
and outstanding service.





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