



*From dream
to reality*

Your wedding at the
Summerlea Golf & Country Club
-Package for 2025-



This day is all about you



The Summerlea Wedding Package 2025



Base Price: \$200

+ service 16.5% + Quebec sales tax

All prices are per person and are based on a minimum of 125 guests.

*Adolescents aged 11 to 17 and suppliers :
\$150 plus service and taxes*

- 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
- Open bar from 9 – 11 pm (*Shooters not included*)
- Private area for the bride and groom
- 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.*)

Elegance

In this document, ++ signifies "plus 16.5% service plus taxes"

Choice of Cocktail Canapés (4 selections)

Please note our selections and prices 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

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

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 ++)



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 and prices 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)

- 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)

- Filet Mignon (8 oz) in cognac peppercorn sauce
- Chilean Sea Bass with Spanish saffron in fennel cream sauce
- Veal Chop (12 oz) in a red wine demi-glace
- Chicken Supreme stuffed with crab, in a dill lemon veloutée

Choice for special dietary option

- 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*)

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
*(Add to package \$2.50 /pers ++,
cake provided by the client)*

Additional options

- Cocktail canapés – 2 additional choices (6 total)
(Add to package \$5 /pers ++)
- Champagne toast
(Add to package \$7 /pers ++)
- Cocktail - One-hour open bar *
(Add to package \$25 /pers ++)
- 1 additional hour of open bar (three hours total) *
(Add to package \$25 /pers ++)

* Open Bar includes domestic beer, speed rail alcohol, select wine, and non-alcoholic beverages. **Shooters not included.** Premium alcohols offered as well – inquire for details.

Midnight table

Served at approximately 11-11:30 pm
Your choices :

- | | |
|--|--------------|
| <input type="checkbox"/> Assorted Pizza, made in-house (2 varieties) | \$6/ pers++ |
| <input type="checkbox"/> Sliced fresh fruit | \$6/ pers++ |
| <input type="checkbox"/> Poutine station | \$8/ pers++ |
| <input type="checkbox"/> Assorted mini burgers | \$8/ pers++ |
| <input type="checkbox"/> Assorted Italian charcuterie | \$9/ pers++ |
| <input type="checkbox"/> Assorted cheeses | \$9/ pers++ |
| <input type="checkbox"/> Dessert table | \$11/ pers++ |
| <input type="checkbox"/> Smoked meat station | \$15/ pers++ |

*Please add the 16.5% service
and Quebec sales taxes
to all prices.*

*Options & prices subject to
change without notice.*



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 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 accommodate all golf skill levels with a multitude of tee options.

DIRECTIONS

BY HIGHWAY 20:

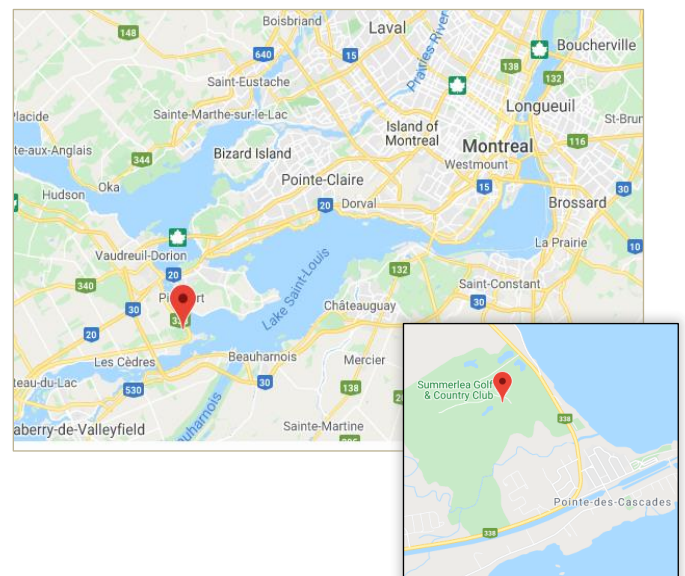
From Montreal Centre Ville, take Autoroute 20 West to Chemin de Lotbinière (QC-338 O) in Vaudreuil-Dorion. Turn left on to Chemin de Lotbinière. The club entrance is 6.1 km, on your right.

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 name: _____

Date: _____ Event begin time: _____ Number attending: _____

ITEMS + 16.5% service + sales taxes

Package and meal items

	<u>Quantity</u>		
<input type="checkbox"/> Wedding package (Menu Dorion) (\$200/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Additional: Menu Cascades (\$10/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Additional: Menu Summerlea (\$15/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Other: _____	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Other: _____	_____ x	\$ _____	\$ _____

Midnight Table:

<input type="checkbox"/> Assorted pizza (2 varieties) (\$6/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Sliced fresh fruits (\$6/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Poutine station (\$8/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Mini burgers (\$8/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Assorted Italian charcuteries (\$9/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Assorted cheeses (\$9/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Dessert table (\$11/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Smoked meat station (\$15/pers)	_____ x	\$ _____	\$ _____

Additional options:

<input type="checkbox"/> Cocktail - 2 add'l canapé choices (\$5/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Champagne toast (\$7/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Cocktail – One-hour open bar (\$25/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> 1 add'l hour open bar, 3 hours total (\$25/pers)	_____ x	\$ _____	\$ _____
<input type="checkbox"/> Other: _____	_____ x	\$ _____	\$ _____

SUBTOTAL this section	\$ _____
SERVICE 16.5%	\$ _____
TOTAL	\$ _____

Non-food and service items (sales tax only)

<input type="checkbox"/> Onsite ceremony - set-up charge (\$300)	\$ _____	\$ _____
<input type="checkbox"/> Other: _____	\$ _____	\$ _____
<input type="checkbox"/> Other: _____	\$ _____	\$ _____

SUBTOTAL this section	\$ _____
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NOTES:

TOTAL BOTH SECTIONS	\$ _____
SALES TAXES ON ALL	\$ _____
EVENT TOTAL	\$ _____

Gallery



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





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