

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.

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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)

ADDITIONAL Options

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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).

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

Summerlea celebrated its *100th anniversary* in 2021



Summerlea Golf & Country Club

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(450) 455-0921
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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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