# Options for DINNER

3-service meal including a hot <u>OR</u> 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	Δη	petize	r
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Hot Appedizer
☐ Pasta imported from Italy _Pesto _Tomato sauce _Rosée sauce _Alfredo sauce
Ravioli stuffed with mozzarella di buffalo and roasted tomatoesPestoTomato sauceRosée sauceAlfredo 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

<u> </u>	<u>d Appetizer</u>
	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:

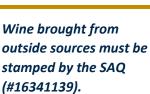
□ Salmon 7 oz (\$55 ++) _creamy lemon saud □ Picanha steak 10 oz (\$58 ++) _3 peppe □ Nagano pork chop 12 oz (\$65 ++) _p □ NY Strip 10 oz (\$70 ++) _3 peppercorn saud □ Filet mignon 6 oz (\$70 ++) _3 peppercorn saude _lemon sauce _lemon s	Chicken supreme (\$55 ++) _cream herbed white wine _mushroom 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					
<b>Special dietary options:</b> (one choice, if nee	eded)					
<ul> <li>□ Vegetarian lasagne (vegetarian)</li> <li>□ Eggplant parmesan (vegetarian)</li> <li>□ Spaghetti squash &amp; ratatouille (vegan)</li> <li>□ Crispy teriyaki tofu, rice &amp; steamed vegetables</li> <li>□ Crispy teriyaki mushroom (vegan fried chicken), rice &amp; steamed vegetables</li> <li>□ Grilled tempeh with quinoa &amp; succotash</li> <li>□ Grilled vegetable tart, roasted red pepper coulis with quinoa salad</li> </ul>						
	Dessert options: (one choice)					
All prices quoted are based on the current market and are subject to change without advance notice due to market fluctuations.	☐ Limoncello cake ☐ Death by chocolate cake ☐ Mini tart with macerated fruits and Chantilly cream					
In the months preceding your event, all costs will be discussed with you in detail.	<ul> <li>□ Vanilla cake with topping         _berries _strawberry coulis _caramel _chocolate</li> <li>□ 6-layer carrot cake</li> <li>□ New York cheesecake with topping</li> </ul>					
Feel free to mention any custom options you have in mind.	berriesstrawberry couliscaramelchocolate  ☐ Fruit salad (vegetarian, vegan, gluten free)  ☐ Salted caramel gelato (vegan)					

# ADDITIONAL Options

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Hot & cold canapé	s during cocktail
THDEE (3) selections:	Add \$12 /pors ++

THREE (3) selections: Add \$12 /pers ++						
Cold canapes			Hot canapes			
	Classic beef tartare verrine			Thai chicken satay, peanut sauce		
	crostini bread			Shrimp tempura, sweet chili sauce		
П				Honey citrus chicken skewer		
	Tuna tataki			Pizza tasting (a variety of thin crust pizza bites made in-house)		
	Smoked salmon blini, crème fraiche Veggie tartare on a potato crisp Homemade focaccia Homemade cold tomato pizza Proscuitto melon skewers Shrimp cocktail			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)		
	Add a Sushi station Tuna, salmon, veggie:			Homemade lobster fritters, spicy mayo (avail gluten free)		
	\$2.75 /piece ++  Minimum of 300 pieces  Add an Oyster bar  \$3.50 /oyster plus \$250 for shuckers ++  Minimum of 500 pieces	İ		Homemade mini vegetable samosa, tamarind sauce		
				Vegetable spring roll, plum sauce		
				Mini egg roll, cherry sauce		



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







### **Bar Options**

□ Cocktail - One hour open bar:
 Add \$25 /pers++
 (includes domestic beer & wine, and speed rail drinks)

 □ Wine during dinner:
 Add \$35 /bottle++

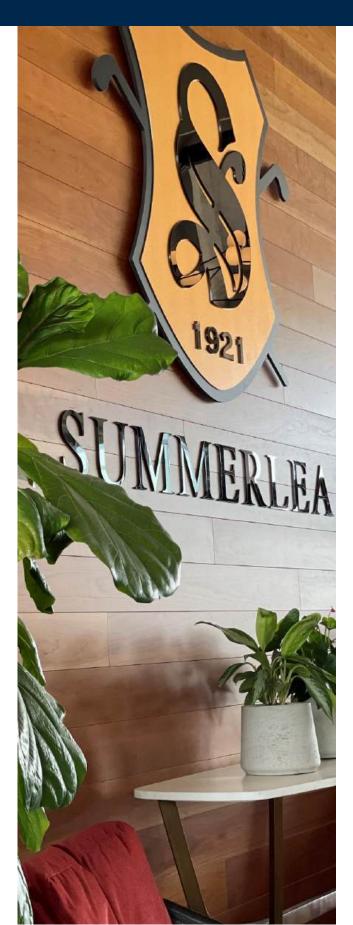
(approximately 5 glasses of wine per bottle)

☐ Drink coupon:

Add \$9 /pers++

(includes domestic beer & wine, and speed rail drinks)

## Summerlea celebrated its **100th anniversary** in 2021



### Summerlea Golf & Country Club

1000, route de Lotbinière Vaudreuil-Dorion, (QC) J7V 0H5 (450) 455-0921

sgcc@summerlea.com

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

#### 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.















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

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