

We're getting
married



GOLF SAINT-RAPHAËL



*When two souls
become one*

Located in the heart of the charming Île Bizard, just a few minutes from the city of Montreal, the Golf Saint-Raphaël will offer you a unique experience from start to finish.

Be assured that our experienced team will know how to orchestrate your wedding masterfully!

WEDDING PACKAGES

- Ⓞ A cocktail including one hour of open bar service
- Ⓞ 8 canapés (4 cold and 4 hot canapés)
- Ⓞ A sparkling wine toast
- Ⓞ A 4-course dinner
- Ⓞ The wine service during dinner (private importation)
- Ⓞ The tea and coffee service
- Ⓞ A 4-hour open bar service after dinner
- Ⓞ The hall fee





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AN IMPECCABLE SITE.
AN ENCHANTING SETTING.
HIGH-END SERVICE.





General Information

🕒 Ceremony

We offer the possibility of celebrating your ceremony on our premises (weather not permitting, the ceremony will be held in a private hall) at the cost of \$1500 + taxes. The ceremony must take place before the cocktail, without exception.

🕒 Entertainment

All entertainment hired by the convenor must be approved by the Club's management.

🕒 Music

An additional charge for the SOCAN and RESOUND (licence permitting the execution of music and/or dance) will be added to your account. The amount is based on the capacity of the hall rented. Note that extra charges may be incurred if special installations are required.

🕒 Display

Any display is forbidden without the Club's permission.

🕒 Confettis

Confetti throwing is not permitted on the Club's premises.

🕒 Alcohol / Bonbonnières

It is forbidden to bring any alcohol by law on the Club's premises even as bonbonnières or gifts for the guests.



Perfect Atmosphere
for the Great Occasion!



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MENU
Selections

WEDDING PACKAGES



Canapés

☉ Cold Canapés

- » Shrimps, guacamole, corn tortilla chips
- » Grilled zucchini brochette, bocconcini and calabrese
- » Scallop ceviche, green apple, lime, ginger sauce
- » Asian beef carpaccio with shrimp chips

☉ Hot Canapés

- » Fried cheese, with Porto onion compote
- » Shrimp fritters, jalapeño, lime mayonnaise
- » Chef's Arancinis
- » Pita chips, greek marinated pork with tzatziki sauce

①

WEDDING PACKAGES



Cocktail Stations*

① The antipasti (\$35 / pers.)

- » Varied sliced deli meats, prosciutto and sausages
- » Focaccia with herbs
- » Cheese platter, dried fruits and nuts
- » Heirloom tomatoes and mozzarella
- » Marinated olives and artichokes
- » Marinated squids, grilled with miso, lime and sambal oelek mayonnaise
- » Smoked salmon with toppings

① Sushi Bar (\$40 / pers.)

- » Assorted Maki and Nigiri sushi served with soy sauce, ginger, spicy mayonnaise and wasabi

① Wood-fired Oven (\$15 / pers.)

- » Margherita Pizza
- » Prosciutto & Arugula Pizza

① Grill Station (\$44 / pers.)

- » Homemade porchetta
- » Sausages
- » Shrimp skewers Fra Diavolo
- » Lamb chops with herbs chop
- » Beef scoter, shallots, and mustard

① Boat Sea (\$32 / pers.)

- » Shrimps cooked in a court-bouillon, cocktail sauce and lemon slices
- » Tuna tataki, with a mango, asian pear and wakame salad
- » Grilled octopus, tomato and caper salsa

① Oyster Station (\$45 / pers.)

- » Garnishes; mignonette in red wine vinegar, spicy sauce, lemons, Clamato jelly, cucumber and mint jelly

An oyster shucker will be at the station to make you taste the oyster selection.

* The price per person is in addition to the wedding package. Service and administration fees (18%) and taxes are applicable

WEDDING PACKAGES



4 - course Menu

Ⓞ **First Course** (choose one)

- » Lobster, poached shrimps, chive and lemon mayonnaise, with a chervil and sea buckthorn sauce, Labrador tea jelly and puffed rice (extra \$12 /pers.)
- » Candied arctic char in olive oil, dill zucchini relish, smoked fresh cream and mujol caviar
- » Maple smoked salmon, cheese spread with fennel and roasted anise, buckwheat galette and cucumber salad
- » Smoked duck carpaccio, melon salad, tarragon vinaigrette
- » Burrata, colored cherry tomatoes with olive pesto, pine nuts, basil and garlic croutons
- » Antipasto; rosemary focaccia, fig jelly, prosciutto, arugula, tomato and mozzarina (extra \$4 /pers.)
- » Grilled peaches, burrata, prosciutto, honey and basil (extra \$4 /pers.)
- » Beef tartare, truffle and lemon mayonnaise, tempura artichoke and croutons

Ⓞ **Second Course** (choose one)

- » Grilled octopus, corn and chorizo salad, fondant grenaille potatoes and tomatillo salsa (extra \$9 /pers.)
- » Mussel and chorizo risotto à l'espagnol
- » Langoustine risotto and green peas purée (extra \$5 /pers.)
- » Stuffed shells with sausage meat and rapini, tomato sauce and Reggiano shavings
- » Carbonara tortiglioni
- » Orecchiette with basil pesto and burrata
- » Mafaldine with minced beef, pancetta, peppers and roasted tomato sauce

Ⓞ **Third Course** (choose one)

- » Strawberry and prosecco sorbet
- » Lime and orange gin sorbet
- » Cucumber granité with mint and vodka
- » Arugula salad, parmesan shavings, cherry tomato medley, balsamic reduction with figs and pine nuts
- » Mix of lettuces, balsamic and organic honey vinaigrette, garnished with pickled vegetables

Service and administration fees (18%) and taxes are applicable

WEDDING PACKAGES



4 - course Menu

☉ **Main course** (choose one)

Selection of 2 choices of main course an extra of \$5 /person
Selection of 3 choices of main course an extra of \$9 /person

- » Oven roasted lamb rack, garlic fond de veau, fresh oregano and greek salad toppings \$248 / pers.
- » Grilled sea bass filet, candied tomato pesto with anchovy and lemon parsley \$218 / pers.
- » Filet mignon, 8 oz, AAA beef, Foyot sauce \$258 / pers.
- » Melt-in-the-mouth poached halibut, wasabi peas and white butter sauce \$228 / pers.
- » Guinea fowl breast grilled on the skin, morel sauce and a cider pomegranate tombée \$228 / pers.
- » Grilled milk-fed veal chop, rosemary and fig vinaigrette, veal glaze \$254 / pers.
- » Grain-fed chicken breast, truffle tapenade creamy sauce, prosciutto chips and arugula \$212 / pers.
- » Milk-fed veal loin, bread crumble with garlic, rosemary and olive oil, veal demi-glace \$218 / pers.

All main courses are served with potatoes and seasonal vegetables.

☉ **Dessert** (choose one) *

Upcoming selection

* The price per person is in addition to the wedding package.

Children (under 12) and teenager (13-17) menu available.

Service and administration fees (18%) and taxes are applicable

WEDDING PACKAGES



4 - course Menu

☉ **Sweet table*** (\$28 / pers.)

- » Sliced Fruit platter
- » Chocolate strawberries
- » Caramel churros
- » Mini pastries
- » Home-made verrines
- » Nutella pastries
- » Cannolis platter
- » Mini zeppoles
- » Pasteis de nata

☉ **Options à la carte***

- » Selection of cheese, nuts and dried fruit varieties, bread and croutons (\$12 / pers.)
- » Macarons (\$6.50 / pers.)
- » Poutine station (\$8.50 / pers.)
- » Mini burgers and toppings (\$7.50 / pers.)
- » Variety of sandwiches (\$9 / pers.)
- » Vegetable platter with dip (\$8.25 / pers.)
- » Chocolate fountain, diced fresh fruits and marshmallows (\$12 / pers.)

* The price per person is in addition to the wedding package.
Service and administration fees (18%) and taxes are applicable





Useful Information and Pricing

① **Prices**

All prices quoted are subject to change without notice to reflect market fluctuations. Unless otherwise mentioned, prices do not include the 11% service and 7% administration charge, 5% (GST) and 9.975% (PST) sales taxes, which are applicable on all products and services.

① **Guaranteed Number of Guests and Room Rental**

A final count is to be confirmed to our Banquet Department at the latest 5 days prior to the function date. A preliminary minimum number of expected guests must be provided at the signature of contract. There is a room rental fee depending on the chosen space.

① **Deposit / Payment**

A deposit is required to confirm any reservation. The final balance is due 5 days before the event. In the case of a cancellation, a penalty charge will apply.

Weddings and Special Events

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