

*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

- ① A cocktail including one hour of open bar service
- ① 8 canapés (4 cold and 4 hot canapés)
- ① A sparkling wine toast
- ① A 4-course dinner
- ① The wine service during dinner (private importation)
- ① The tea and coffee service
- ① A 4-hour open bar service after dinner
- ① The hall fee





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





General Information

① 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.

① Entertainment

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

① 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.

① Display

Any display is forbidden without the Club's permission.

① Confettis

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

① 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!*

©
MENU
Selections

WEDDING PACKAGES



Canapés

❶ Cold Canapés

- » Beef Tartare; Chili, crème fraîche, olives, pecorino, and truffle paste
- » Ceviche; With crema, cucumber-ginger mignonette, caramelized nuts, and fresh herbs
- » Butternut Squash Carpaccio; With pomegranate, fried sage, fontina cream, chili, and pistachios
- » Salmon Crudo; Sashimi-style slices with seasonal garnishes
- » Antipasto Skewer; Melon, prosciutto, tomato, bocconcini, olives, and balsamic reduction

❷ Hot Canapés

- » Lamb spiedini; Grilled lamb skewers, served with mosto cotto (reduced grape must)
- » Shrimp Tempura; Served with spicy mayonnaise and a maple-soy reduction
- » Chef's Arancinis; Chef's Arancini; Crispy risotto balls, stuffed and breaded
- » General Tao; Crispy bites in a sweet and spicy Asian-style sauce

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

(\$33 / pers.)

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

① Wood-fired Oven (choose two) (\$20 / pers.)

- » Margherita Pizza » Pepperoni Pizza
- » Sausage Pizza » All-dressed Pizza

① Grill Station

(\$44 / pers.)

- » Roasted porchetta
- » Grilled sausage with caramelized onions
- » Shrimp skewers Fra Diavolo
- » Sliced grilled flank steak
- » Lamb spiedini with mosto cotto
- » Grilled seasonal vegetables

① Boat Sea

(\$30 / pers.)

- » Shrimp cocktail with lemon
- » Salmon tartare with sambal and herb mayo
- » Chilled mussels with sauce vierge
- » Grilled octopus with salsa verde

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

① First Course (choose one)

- » Hamachi crudo with crème fraîche, chili, strawberries, pistachio and herbs
- » Oil-poached Arctic char, dill cream, mujol caviar, radicchio and endive
- » Burrata with seared mixed mushrooms, rapini and grissini
- » Antipasto – focaccia, olives, rapini, Coppa, prosciutto, melon, tomatoes, and bocconcini (extra \$5 /pers.)
- » Beef tartare – fresh beef with pecorino, chili-lemon vinaigrette, herbs, truffle mayo
- » Caprese with Mozzarina – heirloom and cherry tomatoes served with Mozzarina

① Second Course (choose one)

- » Porcini mushroom risotto with Parmigiano
- » Shrimp risotto with shrimp bisque and wilted spinach
- » Ricotta-stuffed shells in rosé sauce
- » Rigatoni with creamy mushroom sauce, truffle oil, and arugula
- » Penne with pomodoro sauce and 50g burrata (extra \$5 /pers.)
- » Orecchiette with sautéed Italian sausage and rapini

① Third Course (choose one)

- » Strawberry and prosecco sorbet
- » Lime and orange gin sorbet
- » Cucumber granité with mint and vodka
- » Arugula salad with white balsamic vinaigrette, parmigiano shavings, pears, sliced French shallots
- » Crispy mixed lettuce with balsamic honey vinaigrette, tomatoes and cucumber
- » Mushroom salad – thinly sliced king oyster mushrooms, pistachio gremolata, golden raisins, arugula, parmigiano, chardonnay vinegar and olive oil (extra \$3 /pers.)

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

» Chicken supreme with creamy mushroom sauce and herb salad	\$212 / pers.
» Salmon with brown butter Béarnaise sauce	\$220 / pers.
» Filet mignon, 6 oz, AAA beef, with black pepper sauce	\$265 / pers.
» Seared halibut with beurre blanc	\$245 / pers.
» Grilled 12 oz veal chop with veal demi-glace	\$260 / pers.
» Red Wine-Braised Beef Cheeks	\$230 / pers.
» Braised beef short ribs with jus	\$240 / pers.
» Roasted lamb rack with gremolata	\$260 / 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



Sweet table

Option 1* (\$20 / pers.)

- » Sliced Fruit platter
- » Italian pastries
- » Cannolis platter
- » Fruit tartlets
- » Bomboloni with Nutella
- » Cannolis platter

Option à la carte*

- » Selection of cheese (\$10 / pers.)
- » Steamies with condiments (\$5 / pers.)
- » Pizza station (\$20 / pers.)
- » Roasted porchetta (\$8 / pers.)
- » Pasta station (2 variety) (\$10 / pers.)
- » Macarons (\$6.50 / pers.)

Options 2* (\$30 / pers.)

- » Poutine station
- » Smash burger
- » Assorted verrines
- » Sliced fruit platter
- » Italian pastries
- » Zeppole platter
- » Canolis platter
- » Fruit tartlets
- » Bomboloni with Nutella

* 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 18% service and administration fee, 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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