



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













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 Confettis 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.

O Display

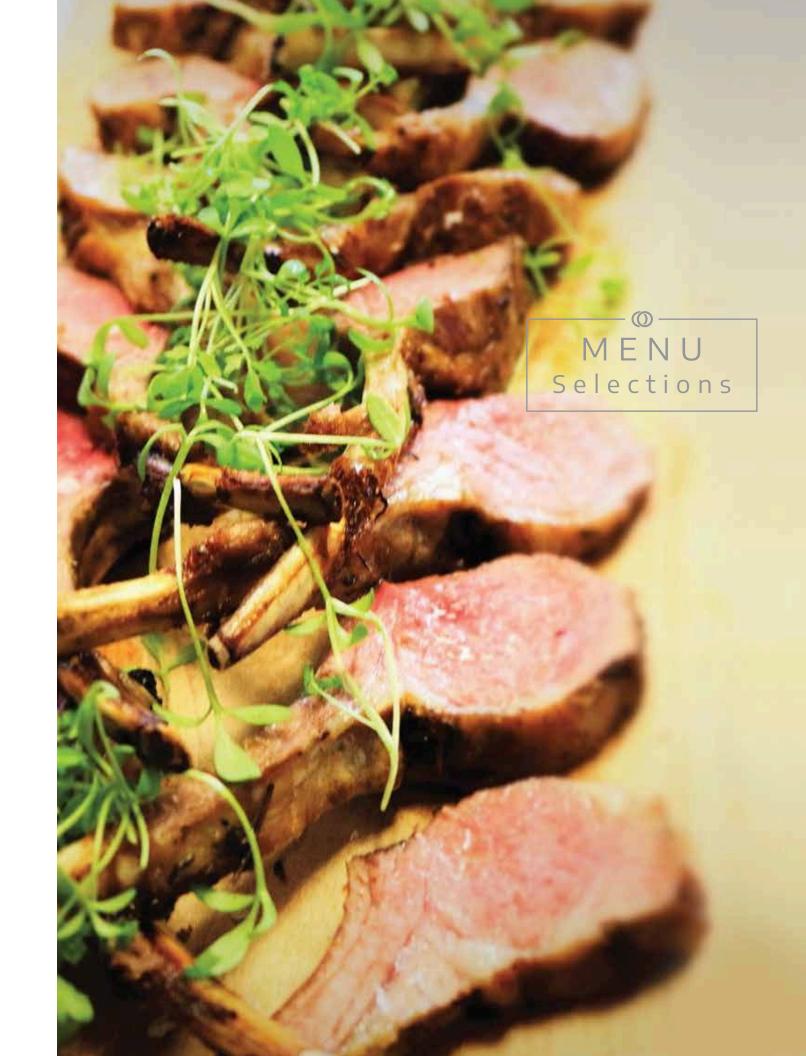
Any display is forbidden without the Club's permission.

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

(Alcohol / Bonbonnieres

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







Canapés

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

(i) 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*

The antipasti

(\$35 / pers.)

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

Sushi Bar

(\$33 / pers.)

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

(f) 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

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

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.
- Wood-fired Oven (choose two) (\$20 / pers.)
 - » Margherita Pizza
- » Pepperoni Pizza
- » Sausage Pizza
- » All-dressed Pizza

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





4-course Menu

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

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

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.)



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.

O 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.





Sweet table

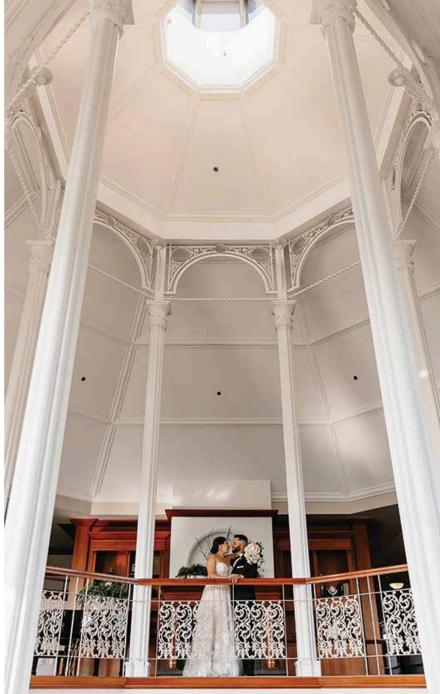
- **Option 1*** (\$20 / pers.)
 - » Sliced Fruit platter
 - » Italian pastries
 - » Cannolis platter
 - » Fruit tartlets
 - » Bomboloni with Nutella
 - » Cannolis platter
- Option à la carte*
 - » Selection of cheese (\$10 / pers.)
 - » Steamies with condiments (\$5 / pers.)
 - » Pizza station (\$20 / 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

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.

Open 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.





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