

*We're getting
married*



GOLF SAINT-RAPHAËL



WEDDING PACKAGES

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!

- 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





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

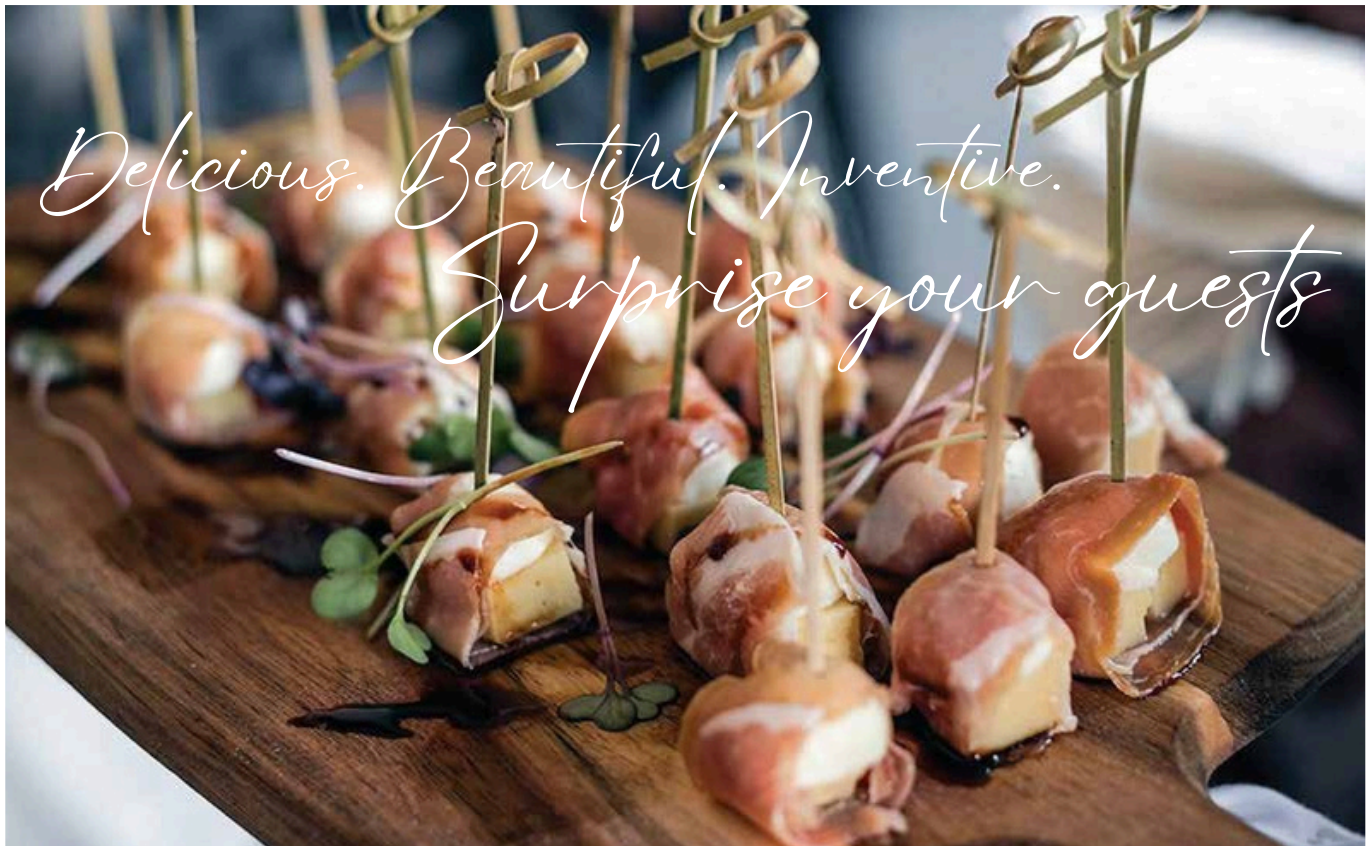
It is forbidden to bring any alcohol by law on the Club's premises even as bonbonnières or gifts for the guests.



*Perfect Atmosphere
for the Great Occasion!*

©
MENU
Selections

WEDDING PACKAGES



Canapés

❶ Cold Canapés

- » Beef Tartare: Chili, crème fraîche, olives, pecorino, and truffle paste
- » Beet and mascarpone parfait with herb salad
- » Tuna Crudo, Sashimi-Style, with Lime and Chili
- » Prosciutto and melon skewer

❷ Hot Canapés

- » Imperial rolls, served with plum sauce
- » Shrimp Tempura, served with spicy mayonnaise and a maple-soy reduction
- » Chef's Arancinis: Crispy risotto balls, stuffed and breaded
- » General Tao: Crispy bites in a sweet and spicy Asian-style sauce

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Cocktail Stations*

The antipasti

(\$38 / 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
- » Fried calamari
- » Smoked salmon with toppings

Sushi Bar

(\$33 / pers.)

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

Wood-fired Oven

(\$25 / pers.)

- » Selection of Roman and Neapolitan Pizzas

Grill Station

(\$44 / pers.)

- » Capicola skewers
- » Grilled sausage with caramelized onions
- » Shrimp skewers Fra Diavolo
- » Sliced grilled bavette
- » Lamb spiedini with mosto cotto
- » Grilled seasonal vegetables

Boat Sea

(\$38 / pers.)

- » Shrimp cocktail with lemon
- » Salmon tartare with sambal and herb mayo
- » Tuna tartare with avocado
- » Grilled octopus with salsa verde

Oyster Station

(\$45 / pers.)

- » Garnishes; mignonette, hot sauce, horseradish and lemons

An oyster shucker will be on-site to offer a tasting of various oyster varieties

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

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4 - course Menu

① First Course (choose one)

- » Tuna Crudo, Seasonal Fruit, Crema, Chili, Herbs and rice crackers
- » Salmon Tartare, Cilantro Mayonnaise, Maple Soy Sauce and Herb Salad
- » Burrata, heirloom tomatoes, basil and grissini
- » Antipasto – focaccia, olives, rapini, Coppa, prosciutto, melon, tomatoes, and bocconcini
- » Beef tartare – fresh beef with pecorino, chili-lemon vinaigrette, herbs, truffle mayo

① Second Course (choose one)

- » Porcini mushroom risotto with Parmigiano
- » Ricotta stuffed fazzoletti, tomato sauce
- » Veal stuffed tortellini, rosé sauce
- » Rigatoni Amatriciana guanciale, tomato and pecorino
- » Zitti with pomodoro sauce and burrata (extra \$5 /pers.)
- » Cavatelli with sautéed Italian sausage and rapini

① Third Course (choose one)

- » Sgroppino – Lemon, vodka and prosecco granita, served in a martini glass
- » Sorbets (seasonal flavors)
- » Arugula salad with white balsamic vinaigrette, parmigiano shavings, pears, sliced French shallots
- » Crispy mixed lettuce with balsamic honey vinaigrette, tomatoes and cucumber
- » Endive and radicchio salad, gorgonzola, candied walnuts, chardonnay vinaigrette and fontina cream (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

» Roasted rack of lamb, mint and parsley salsa verde	\$257 / pers.
» Salmon with brown butter Béarnaise sauce	\$230 / pers.
» Filet mignon, 8 oz, AAA beef, with black pepper sauce	\$265 / pers.
» Seared branzino with salmoriglio sauce	\$240 / pers.
» Red Wine-Braised Beef Cheeks	\$240 / pers.
» Grilled veal chop, porcini mushroom and white wine sauce	\$265 / pers.
» Chicken supreme with demi-glace sauce	\$220 / pers.
» Braised lamb shank, tomato and saffron	\$235 / pers.

Add a lobster tail +40\$

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.

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Sweet table

☺ Option 1* (\$25 / pers.)

- » Sliced Fruit platter
- » Italian pastries
- » Cannolis platter
- » Assortment of tartlets & cakes
- » Bomboloni with Nutella
- » Italian cookies

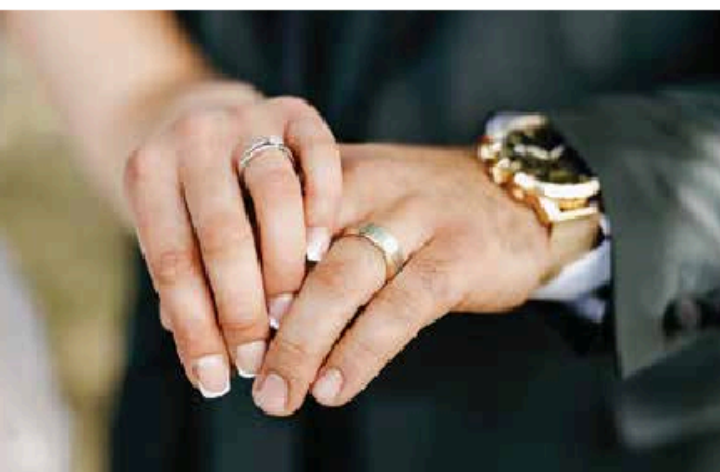
☺ Option à la carte*

- » Selection of cheese (\$10 / pers.)
- » Steamies with condiments (\$10 / pers.)
- » Pizza station (\$20 / pers.)
- » Smashburger station (\$13 / pers.)
- » Poutine station (\$10 / pers.)
- » Macarons (\$6.50 / pers.)

☺ Option 2* (\$35 / pers.)

- » Poutine station
- » Smash burger
- » Assorted verrines
- » Sliced fruit platter
- » Italian pastries
- » Mini zeppole
- » Canolis platter
- » Tartlets
- » Bomboloni with Nutella

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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

👤 Gabrielle Fortin

☎ 514 696 4653 ext. 243

✉ g.fortin@golfstraphael.ca

👤 Emily MacGregor

☎ 514 696 4653 ext. 224

✉ emacgregor@golfstraphael.ca



GOLF SAINT-RAPHAËL

golfstraphael.ca

1111, montée de l'Église, Île Bizard (Québec) H9C 1H2

514 696 4653

info@golfstraphael.ca