GOLF SAINT-RAPHAËL



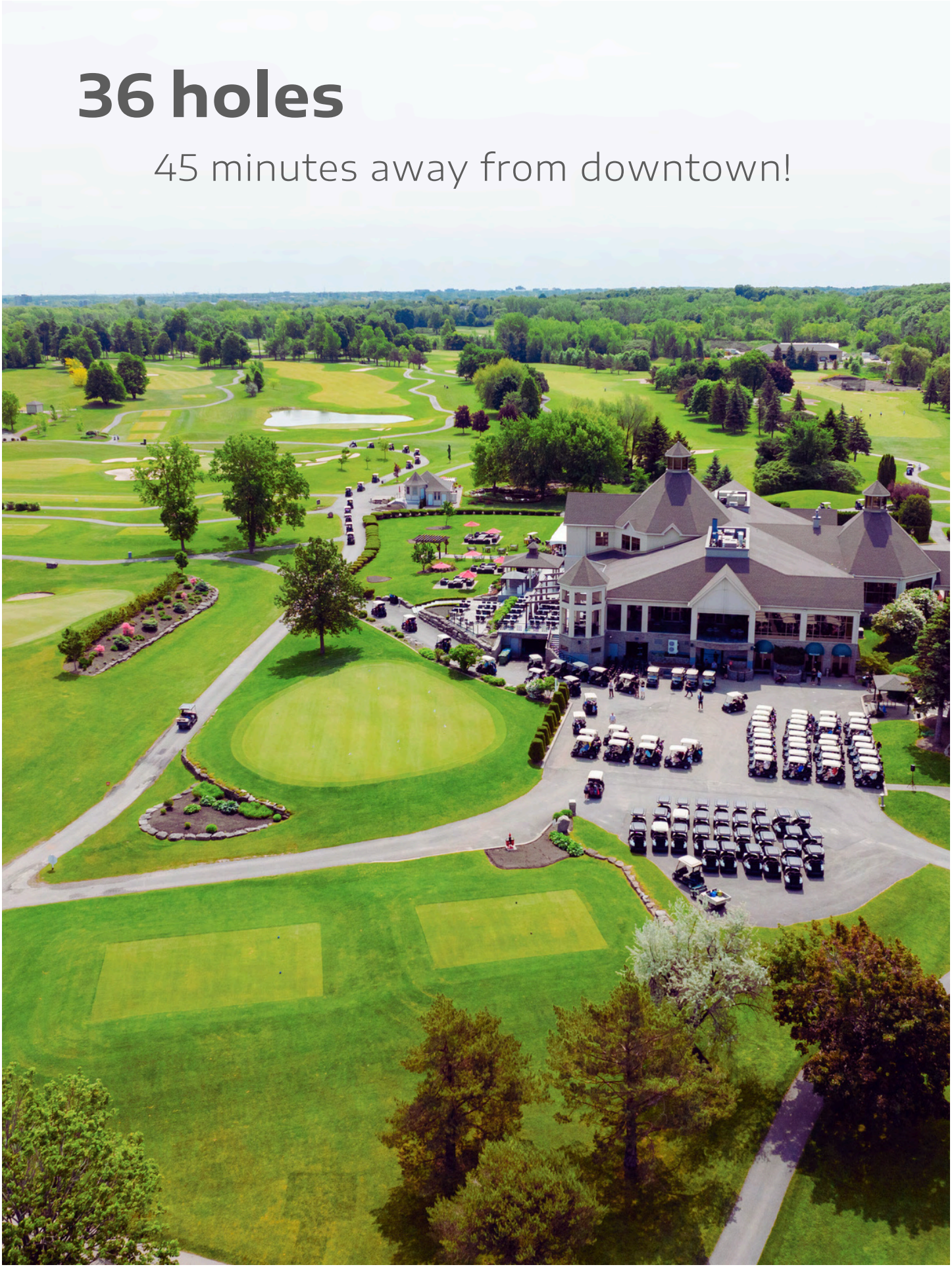
Always enchanting!

Tournaments

2027 Season

36 holes

45 minutes away from downtown!



Tournaments

2027 Season

GOLF SAINT-RAPHAËL



A word from our Sales Director

Madam, Sir,

We are delighted by your interest in the Golf Saint-Raphael. On the following pages, you will find essential information to help you plan a memorable tournament.

A golf tournament is an important event for a foundation seeking to raise funds or a company looking to strengthen relationships with clients and suppliers. Proper planning is key to ensuring the success of such an event.

It would be our pleasure to discuss your event and prepare a proposal for you!

Please feel free to contact us for any further questions or additional information, and we look forward to the opportunity to meet with you soon!

Gabrielle Fortin

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Tournaments
2027 Season

GOLF SAINT-RAPHAËL



Available Packages

Exclusivity of 18 holes

Available Monday, Tuesday & Thursday
Shotgun

Golf & Carts: $19,175 for the course plus taxes

144 players maximum: Fees added according to the number of additional players

Exclusivity of 36 holes

Available Monday & Tuesday
Shotgun

Golf & Carts: $38,325 for the courses plus taxes

288 players maximum: Fees added according to the number of additional players

- Dinner service is mandatory
- A non-refundable deposit of $5,000 is required to secure an event date.
- Duration for brunch: Served for a period of one hour and a half maximum
- Shotgun starts begin as of 11 a.m.

GOLF SAINT-RAPHAËL



Additional cost

Additional fees on following items

- Water bottles in golf carts
- Greeting fees (Set up of the locker room, preparation of the golf carts, distribution of golf bags…)
- Snack-bar (9 ½): items charged upon consumption (master account) or paid by golfers.
  Packages with fixed menus are also available.
- Cocktail & Canapes
- House wine, private importation or à la carte
- Equipment Rentals (Ice, cooler, table…)
- Cleaning fees
- Fees for programming and displaying sponsored advertisements through Visage Software

GOLF SAINT-RAPHAËL

General Information

To be received fourteen (14) days prior to event:

- Choice of dinner menu and wine (so orders can be placed and necessary staff scheduled)

To be received ten (10) days prior to event:

- Guaranteed number of guests for the meals

To be received a day before event (or on Friday if event being held on Monday):

- Signage
- Banners
- Gifts
- Sponsored food and beverage items (if applicable)
- List of golfers in alphabetical order and by foursome (In Excel format)

Terms & Conditions & Special Agreements

1. Any food items and/or alcoholic or non-alcoholic beverage supplied by a third party must be approved by the Club's management and will inevitably entail sponsorship fees and service fees. If the organizer has a beer sponsor, the Club must receive two times the quantity given, i.e. two for one. The Organizer will be responsible to pay any taxes or fees associated with any sponsorship as well as service fees based on our sales prices. No sponsorship will be accepted on the golf course, with the exception of signs. The external food stations must be set up after the start of the tournament, at the cart parking lot or at the 9 ½ exclusively. No external food will be allowed inside the Clubhouse or on the course.
2. The "RACJ" (Régie des Alcools, des Courses et des Jeux du Quebec) strictly forbids the presence of alcohol on the property of the Club that has not been stamped for the Saint-Raphaël Golf Club. Consequently, no alcoholic beverages not carrying our stamp can be given as a door prize, auctioned off nor consumed on the premises. This could cause the loss of the Club's license and in turn would become the responsibility of the tournament's organizer to pay the fees entailed.
3. It is understood that the event will be held "RAIN OR SHINE". However, if Club management decides to close the course due to severe weather conditions, the organizer will receive golf passes (including electric carts) equivalent to the guaranteed number of golfers stated in the contract. These passes would be valid according to times of play available and for the current season only.
4. The rules of the Club on « Golf attire » must be respected at all times and without exception. Soft spike golf shoes are mandatory.
5. The organizer is responsible for any damage that may occur to electric carts by abusive use. Non-respect of the rules on usage of electric carts may result in the suspension of this privilege.











GOLF SAINT-RAPHAËL

Brunch Menu

Minimum 80 people — $45,95 per person

Served for a period of one hour and a half maximum

Table of refreshments

Fresh orange juice
Apple and grapefruit juices
Lemon water

Happiness table

Sliced fruit platter
Selection of Saputo cheeses on slate with nuts and dried fruits
Baguettes and croutons
Granola and yogurt verrines
Platters of Croissant, chocolatine, brioches & muffins
White bread and whole wheat toast, with jams

Hot table

Scrambled eggs
Maple syrup bone-in ham
Baked beans
Bacon
Breakfast sausages
Potato pancakes
Mini Dutch pancake with Quebec maple syrup sauce

Improve your brunch with these home specialties

Classic Eggs Benedict $6
Omelet station: the Chef will prepare an omelet with the condiments of your choice $7
Waffle station: with chocolate coulis, caramel sauce, vanilla custard and vanilla whipped cream $8
Plate of smoked salmon: with bagel, cream cheese, sliced red onions and capers $8

All prices and items mentioned in the menu are subject to change according to market inflation.
Service & administration fees (18%) and taxes are applicable

GOLF SAINT-RAPHAËL

Stations on the course

Minimum 100 people

Smashburger, Hot dog and Poutine station - $24 per pers.

Pickles, ketchup, mustard, relish, onions, cabbage, cheese, mayo, hot peppers and marinated eggplant
Varieties of Chips

Tacos Station - $22 per pers.

Pork carnitas tacos : slow-braised pork, onions, tomato, lime, cilantro
Birria tacos : braised beef with cooking jus, cheese, onions, cilantro

Asian Station - $22 per pers.

Chinese-style fried rice : Chicken, fried egg, green peas, carrot
Egg Rolls
Pineapple chicken with sauce

Poké Station - $22 per pers.

Shrimp poke : cooked shrimp, edamame, sticky rice, sesame vinaigrette, peanuts, seaweed
Tuna poke : fresh raw tuna marinated with sambal and honey, edamame, corn, cilantro, sticky rice, sesame seeds, sesame oil

Italian Sandwich Station - $20 per pers.

Freshly made Italian deli-style sandwiches:
Mortadella, mozzarella, pistachios, pecorino cheese
Capocollo, soppressata, giardiniera, fresh mozzarella, lettuce
Salami, spicy eggplant
Italian sausage

Pasta station (choose 2) - $21 per pers.

Cavatelli pomodoro
Tortellini rosé
Casarecce Bolognese
Rigatoni carbonara
Orecchiette with sausage & rapini
Cacio e pepe prepared in a Parmesan wheel

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Cocktail Dinatoire

Minimum 100 people – Minimum 3 stations

Canapés will be served during cocktail hour on the terrace
3 canapés per person; $15

Mediterranean Station - $58 per pers.

Shrimp Cocktail
Sliced deli meats, prosciutto and sausages
Focaccia with fine herbs
Slate of cheeses, dried fruits and nuts
Heritage tomatoes and Mozzarina
Marinated vegetables
Three seasonal salads
Fried calamari, with spicy tomato sauce
Smoked salmon platters and garnishes
Tuna tartare

Sushi Station - $35 per pers.

A variety of sushi and sashimi

Pasta Station - $24 per pers.

Three (3) freshly mixed pasta dishes prepared in front of the guests with condiments

BBQ Station - $60 per pers.

Variety of Roman-style oven-baked pizzas
Grilled AAA dry-aged beef sirloin
Shrimp skewer, garlic butter sauce, herb salad
Grilled chicken thighs, greek style
Grilled lamb chops, white wine, rosemary, garlic, olive oil
Grilled vegetables

Oyster bar station - $40 per pers.

The Shucker will open a selection of oysters, varied garnishes

Sweet Station - $27 per pers.

Italian pastries
Fresh sliced fruit platter
Homemade verrines
Cakes & Tartlets

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Tournament menus

Add canapes to your cocktail reception for 1 hour
Chef's Selection (3 canapés per person) $15 per person

Starters (choose one)

Cold

- Arugula salad with bocconcini, pears and Parmigiano in a white balsamic dressing
- Tuna tartare with avocado and citrus
- Italian antipasto : prosciutto and melon, friarelle, olives, focaccia, heirloom tomatoes and bocconcini (+$3)

Hot

- Cavatelli pomodoro
- Fazzoletti ricotta with rosé sauce

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 demi-glace	$75 / pers.
12 oz Striploin, pepper sauce	$96 / pers.
Braised beef short ribs with jus	$93 / pers.
8 oz Grilled Filet mignon, bordelaise sauce	$110 / pers.
Roasted rack of lamb with mosto cotto	$112 / pers.
Pan-seared cod with beurre blanc	$90 / pers.
Pan-seared salmon with béarnaise sauce	$81 / pers.
Braised lamb shank with cooking jus	$79 / pers.
Grilled flank steak with salsa verde	$91 / pers.
Milk-fed veal rack with veal demi-glaze	$110 / pers.

All of our main courses are served with potatoes and vegetables.

Dessert (choose one)

- Pistachio and Raspberry dome
- Chocolate cake
- Sorbet

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Information

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