Club de golf
SUMMERLEA



Golf events





Summerlea Golf & Country Club 1000, route de Lotbinière. Vaudreuil-Dorion, Quebec J7V 0H5

(450) 455-0921 . www.summerlea.com

Host your Golf TOURNAMENT

Summerlea is renowned as one of the **top private golf clubs in the Montreal area.**

Your guests will be greeted upon arrival by our professional golf staff. We provide a full-service snack bar, expansive practice facilities, award-winning pro shop, spacious locker rooms and attentive service. Summerlea can even offer a 2-course tournament for extra large groups. Tournament dates are available Mondays through Thursdays.

For your special event, we will collaborate to select the best options according to your needs, including:

- Brunch, lunch and barbecue options
- Golf with electric cart (two courses available for groups of 220+ players)
- Designated registration area for you to greet your guests
- Acceptance of on-course contests and sponsor stations
- Golf club rentals
- Electronic interior signage for tournament information or sponsor recognition
- Cocktails before dinner
- Outstanding meal or dinner stations to complete your fabulous day.

Contact us for our available dates.



Our MENU OPTIONS

Please note menu choices and prices are subject to change without advance notice. (++ designates "plus 16.5% service plus taxes")

BRUNCH / LUNCH

☐ Breakfast buffet \$25 /person ++

> Scrambled eggs Bacon, sausage, ham

Potatoes

Baked beans

Assorted cheeses

Fresh tomatoes

Seasonal sliced fruit

Danishes, croissants

Fruit juice, coffee, tea

☐ Fajita bar \$40 /person ++

Pulled chicken

Pulled pork

Marinated beef

Green salad

Mexican rice

Flour tortillas

Lettuce

Tomato

Sauteed onion & peppers

Sour cream

Salsa

Guacamole

Corn salsa

Grated cheese

Nacho chips

Non-alcoholic beverage station, coffee

☐ On the grill \$25 /person ++

Italian sausage

Hamburger

Chicken burger

Vegetarian option ("Beyond Meat")

Home fries

2 salads (chef's choice)

Condiments

Non-alcoholic beverage station, coffee

OR AS DINNER CHOICE: \$35 /pers ++ (not limited to one item)

☐ Deli 440 station \$25 /person ++

Smoked meat station including fries and 2 chef's choice salads

Also available as a food truck on the course:

\$35 /person ++

Smoked meat and poutine

4-week notice required (final quantities must be provided 1 week before event)

Options for DINNER

3-service meal including a hot <u>OR</u> cold appetizer, a main course and a dessert. Price based on choice of main dish (see next page).

Please note menu choices and prices are subject to change without advance notice. (++ designates "plus 16.5% service plus taxes")

APPETIZER

Choose a hot **OR** cold appetizer below (3-service meal), or add \$10 / person ++ for hot AND cold appetizer (4-service meal):



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	- Appendix
	Pasta imported from Italy _Pesto _Tomato sauce _Rosée sauce _Alfredo sauce
	Ravioli stuffed with mozzarella di buffalo and roasted tomatoes _PestoTomato sauceRosée sauceAlfredo sauce
	Homemade manicotti with spinach ricotta feta stuffingPestoTomato sauceRosée sauceAlfredo sauce
	Grilled vegetable puff pastry, roasted red pepper coulis
	Wild mushroom risotto
	Classic Italian risotto
	Classic tomato risotto
Col	d Appetizer

٥	<u>a Appeuzer</u>
	Baby mesclun salad, cherry tomatoes, cucumbers, French shallot vinaigrette
	Arugula salad with lemon vinaigrette, parmesan shavings, sunflower seeds
	Caprese salad (tomato, basil, balsamic reduction, olive oil)
	Grilled vegetable tart with quinoa salad
	Beet carpaccio with feta, house dressing, balsamic drizzle
	Greek salad
	Classic Caesar salad

An initial non-refundable deposit is required to secure your event date.

The deposit amount will be credited on the event invoice.

Options for DINNER

Please note menu choices and prices are subject to change without advance notice. (++ designates "plus 16.5% service plus taxes")

MAIN COURSE

All meals are served with a starch and seasonal vegetables.

Package includes ONE MAIN COURSE SELECTION

with a special dietary option for individuals who require:

	NY Strip 10 oz (\$70 ++) _3 peppercorn saucedemi-glacechimichurri Filet mignon 6 oz (\$70 ++) _3 peppercorn saucedemi-glacechimichurri				
Sp	pecial dietary options: (one choic	f needed)			
	Vegetarian lasagne (vegetarian) Eggplant parmesan (vegetarian) Spaghetti squash & ratatouille (crispy teriyaki tofu, rice & steam Crispy teriyaki mushroom (vegan f Grilled tempeh with quinoa & su Grilled vegetable tart, roasted re	d vegetables d chicken), rice & steamed vegetable cotash	5		
All prices a	usted are based on the current	Dessert options: (one choice)			
market and	uoted are based on the current If are subject to change without otice due to market fluctuations.	☐ Limoncello cake ☐ Death by chocolate cake ☐ Mini tart with macerated f	ruits and Chantilly cream		
	ths preceding your event, all e discussed with you in detail.	□ Vanilla cake with topping _berries _strawberry coulis _c □ 6-layer carrot cake			
Feel free to mention any custom options you have in mind.		New York cheesecake withberriesstrawberry couliscFruit salad (vegetarian, vegan,Salted caramel gelato (veg	aramel _chocolate gluten free)		
		= cattee caraffict getato (veg	~,		

Options for DINNER

Please note menu choices and prices are subject to change without advance notice. (++ designates "plus 16.5% service plus taxes")

DINNER BUFFET (min. 100 pers./ max. 200 pers.)



OPTION 1: \$50 /pp ++

Caesar salad
Garden salad
Hummus & fried pitas
Assorted breads
1 pasta option
Fish of the day
Chicken with herbed cream sauce
Sausage & peppers in tomato
sauce
Seasonal vegetables
Roasted potatoes
Assorted cakes & pastries

OPTION 2: \$55 /pp ++

Caesar salad
Garden salad
Pesto tomato & bocconcini
Antipasto & assorted breads
3 pasta options
Fish of the day
Chicken Marsala
Roast beef with demi-glace
Seasonal vegetables
Roasted potatoes
Assorted cakes & pastries

OPTION 3: \$65 /pp ++

Caesar salad
Garden salad
Beet salad
Smoked salmon
Shrimp cocktail
Variety of cheeses
Assorted breads
2 pasta options
Fish of the day
Chicken with herbed cream sauce
Prime rib, red wine demi-glace
Carving station
Seasonal vegetables
Roasted potatoes
Assorted cakes & pastries





ADDITIONAL Options

Please note menu choices and prices are subject to change without advance notice. (++ designates "plus 16.5% service plus taxes")

Hot & cold canapés	s during	cocktail
THREE (3) selections:	Add \$12 /	ners ++

Cold canapes

crostini bread

☐ Tuna tataki

☐ Classic beef tartare verrine

☐ Bruschetta and feta on

☐ Salmon tartar verrine

Veggie tartare on a potato cr	isp
Homemade focaccia	
Homemade cold tomato pizza	a 🗆
Proscuitto melon skewers	
Shrimp cocktail	
Add a Sushi station	
Tuna, salmon, veggie: \$2.75 /piece ++ Minimum of 300 pieces	
Add an Oyster bar	
\$3.50 /oyster plus \$250 for shuckers ++	
Minimum of 500 pieces	
Bar Options Cocktail - One hour open bar Add \$25 /pers++ (includes domestic beer & wine, and sp	
Wine during dinner: Add \$35 /bottle++ (approximately 5 glasses of wine per bo	ottle)
Drink coupon: Add \$9 /pers++ (includes domestic beer & wine, and sp	eed rail drinks)

Hot canapes

- ☐ Thai chicken satay, peanut sauce
- ☐ Shrimp tempura, sweet chili sauce
- ☐ Honey citrus chicken skewer
- ☐ Pizza tasting (a variety of thin crust pizza bites made in-house)
- ☐ Smoked salmon blini, crème fraiche ☐ Mushroom Arancini with cacio e pepe & truffle oil
 - Classic Arancini, tomato sauce
 - Wild mushroom tart
 - Assorted homemade mini quiches
 - Mini quesadillas (any combination of chicken, vegetable and/or cheese)
 - Homemade lobster fritters, spicy mayo (avail gluten free)
 - Homemade mini vegetable samosa, tamarind sauce
 - Vegetable spring roll, plum sauce
 - Mini egg roll, cherry sauce







Wine brought from outside sources must be stamped by the SAQ (#16341139) and all beer products must be coded with a CSP number.

A corking fee of \$20/bottle plus a service fee of 16.5% plus taxes will be invoiced.

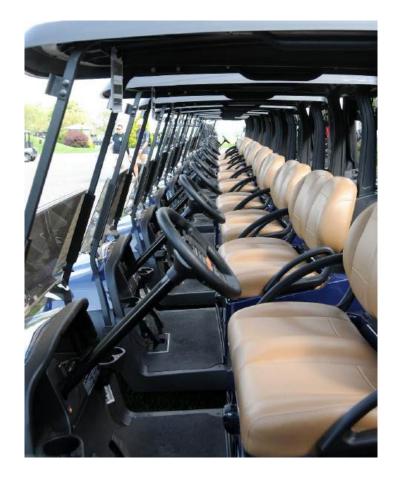
TOURNAMENT Options

(Options and prices subject to change without advance notice. Quebec sales taxes invoiced on all amounts.)

Stations / golf course

Useful information:		COURSES		
DESCRIPTION	NOTES	CASCADES (holes)	DORION (holes)	
Hole-in-one	160 yards+	7, 10	8, 17	
Long drive		9, 17	9, 14	
With electricity	Food truck	1, 14	1, 10	
Without electricity	Food truck	5	3	
Auto		1-2-3-4-5-6-9-10-11-13-14-15-18	1-3-7-8-9-10-11-15-17-18	
Holes that intersect		1/1, 14/10	1/1, 10/14	
Kiosk, more than one hole		4 & 6		
Restroom		6, 15, pool	7, 15, pool	

Golf fee and setup costs	
Golf package	<u>(+ tx)</u>
Golf fee and cart	\$125
Additional electric cart	\$65
Available seture C. coviement	
Available setups & equipment	
Installation of your pop-up canopy	\$75
Rental table SET (table, 2 chairs,	
tablecloth, waste can)	\$30
Rental table/tablecloth	\$20
Rental chair	\$5
Rental waste can	\$5
Rental ice cooler	\$10
Bag of ice	\$4
Rental parasol	\$15
Hole signage (per sign)	\$5
Dvo Choo	
Pro Shop	\$500
Beat the Pro	\$500
Course marshal	\$100
Rental golf bag/clubs	\$65
Mobile display (tv monitor)	
Rental/setup for dinner or cocktail (per monitor)	\$100



Golf course MAP



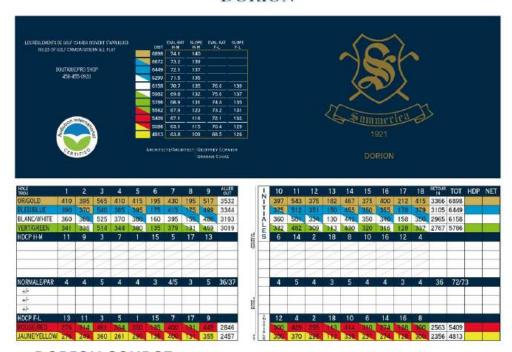


(available for download at www.summerlea.com, GOLF menu)

Summerlea Scorecards

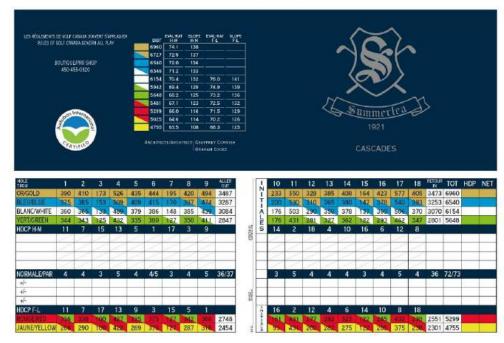


Club de golf Summerlea DORION



DORION COURSE (available for download at www.summerlea.com, GOLF menu)

Club de golf Summerlea CASCADES



CASCADES COURSE (available for download at www.summerlea.com, GOLF menu)

Important INFORMATION

Signage

The signage on the golf carts must be approved by the Summerlea event coordinator two (2) weeks prior to tournament date.

- The size of the sign that slips into the plastic pocket that hangs from the roof of the cart (interior side):
 8" wide by 5.5" high (maximum).
- The size of the sign that can be placed on the cart's windshield with temporary fixation or removable double-sided tape (no adhesives allowed): **18" wide by 12" high** (maximum).

The standard signage on the golf course is rectangular, 32" wide by 24" high. Limit of one sign per hole, please.

The signage in the clubhouse must be discussed in advance and approved by the Summerlea event coordinator.

All signage should be delivered to Summerlea 48 hours prior to the event date, and must be picked up by the day after the tournament.





Dress code

For golf:

- Pants or Bermuda-length shorts
- (men) Polo shirt with collar
- (ladies) Top of shoulders should be covered
- T-SHIRTS NOT PERMITTED
- Cap must be turned forward (bill not facing sideways or to the back)
- CAPS NOT PERMITTED IN THE CLUBHOUSE

For dinner:

• Golf dress or "Smart casual"



Summerlea Event Calculation and Notes



EVENT NAME:			
ORGANIZER:		PHONE:	
DATE: TIME OF S	SHOTGUN:		
ITEMS + 16.5% SERVICE + SAI	LES TAXES		
<u>Per-person charges</u>		<u>Quantity</u>	
Brunch/Lunch		x <u>\$</u>	\$
Dinner		x <u>\$</u>	\$
Added food charges		x \$x	\$
Canapés at the cocktail		x <u>\$</u>	\$
Wine at dinner		x \$ x \$	\$
Other:			\$
Other:		x <u>\$</u>	\$
Cocktail drink options:			
Coupons for speed rail drinks		х	
One hour of open bar		x	\$
Other:		x <u>\$</u>	\$
		SUBTOTAL this section	\$
		SERVICE 16.5%	\$
		TOTAL	\$
NON-FOOD & SERVICE ITEMS	(SALES TAXES ONLY)	1	
Golf package with electric cart (per person)	1	x <u>\$</u>	
Additional electric carts for organizers		x <u>\$</u>	
Supplemental setup charges/Facility ren	tal		\$
Equipment rental fees			\$ \$ \$
Contest "Beat the Pro"			\$
Golf club & bag rental		X	\$
Other:		x <u>\$</u>	\$
		SUBTOTAL this section	\$
NOTES:			
		TOTAL BOTH SECTIONS	\$
		SALES TAXES ON ALL	\$
		EVENT TOTAL	\$

Summerlea celebrated its **100th anniversary** in 2021



Summerlea Golf & Country Club

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sgcc@summerlea.com

Club Manager Marco Jetté marco.jette@summerlea.com (450) 455-0921 ext 204

OVERVIEW

A private and prestigious golf club, established in 1921. The clubhouse is modern and elegant with scenic views of the Outaouais River. Significant clubhouse and golf course renovations have taken place since 2019. We offer 2 championship 18-hole golf courses, renowned for pristine conditions and fast greens, yet able to accommodate all golf levels with a multitude of tee options.

MEMBERSHIP

We welcome both individual and corporate golfing members.

FACILITY RENTALS

We offer our expansive facilities, exquisite catering, and exceptional service for groups of 100 or more. Summerlea can accommodate a variety of room layouts with up to 240 seated guests or up to 300 cocktail guests.

Our professionals work directly with the event organizer to arrange all details. Onsite parking provided free of charge.

A welcoming club, with high-end cuisine and outstanding service.















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