



1953  
CLUB DE  
GOLF  
CLUB  
**Hillsdale**

# *Wedding*

# *Package 2022*



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# *Cocktails & Canapés*

## **Cocktail**

*Duration: 1.15 hour (before the meal)*

*Domestic beers, red and white wine, soft drinks and juices*

*All other consumption will be charged*

*Other bar options available*

## **Canapés**

*5 per person*

### **Selection of 4 choices**

*Cherry tomatoes stuffed with goat cheese & basil*

*Crudités en verrine*

*Shrimps and avocado purée with Espelette pepper*

*Mini Fish & Chips, tartar sauce*

*Crab cakes, spicy mayonaise*

*Grilled vegetables and cheddar mini quiche*

*Smoked meat arancini*

*Classic beef tartar*

*Prices and selections may vary.*



# *A course dinner*

## **First service**

### **Selection of 1 choice**

*Florentine fazzoletti, rosé sauce*

*Neapolitan of grilled vegetables, balsamic caramel and parmesan*

*Wild muschrooms on puff pastry, veal demi-glace and farmstead cheese*

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## **Second service**

### **Selection of 1 choice**

*Mixed green salad, balsamic or blueberry dressing*

*Arugula salad, fennel and pine nuts, lemon dressing*

*Cream of mushroom, crispy oyster mushroom*

*Carrot soup, rosemary oil & leek julienne*

*Roasted cauliflower and cumin soup*

*Grilled shrimp, pineapple and coriander salsa (**extra \$**)*

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*Prices and selections may vary.*



### **Third service**

#### **Selection of 2 choices**

*Pan seared chicken breast*

*(beer and old style mustard sauce or Xérès reduction)*

*Pork Tenderloin*

*(maple gastric or port sauce and onion jam)*

*Salmon steak*

*(mediterranean salsa or lime, ginger and sesame laque)*

*Grilled beef tenderloin (extra \$)*

*(bordelaise or pepper sauce)*

*Nagano pork chop, (extra \$)*

*(pan fried apples & grain mustard)*

*Roasted veal tenderloin (extra \$)*

*(tarragon or white wine and fresh thyme sauce)*

*Halibut steak (extra \$)*

*(tomato broth or citrus and capers butter)*

***(Vegetarian or vegan options available)***

### **Fourth service**

#### **Selection of 1 choice**

*Chocolate and raspberry tartlet*

*Strawberry-passion fruit Panna cotta*

*Lemon meringue verrine*

*Coffe, tea, herbal tea*

*Prices and selections may vary.*



### **Standard Open bar**

*Duration: 3 hours when the dinner ends*

*Regular alcohol selection, domestic beers, red and white wine, soft drinks and juice*

*All other consumptions will be charged*

*Other bar options available*

### **Midnight Table**

**Included in standard package**

*Wedding cake—cake cutting included*

*Chips*

*Pop corn, different flavors available*

*Pretzels*

*Coffee station*

### **Midnight table extras**

*Selection of homemade cookies (extra \$)*

*Assorted nuts (extra \$)*

*Cold pizza (extra \$)*

*Hillsdale Egg rolls (extra \$)*

*Pig in a blanket (extra \$)*

*Mignardise platter (extra \$)*

*Minis poutines ( extra \$)*

*Quebec cheese platter (extra \$)*

*Prices and selections may vary.*



# *Details*

## **Standard Package**

### *COCKTAIL*

*Standard Open bar cocktail 1.15 hour*

*+*

*Selection of 5 canapes*

### *DINNER*

*Appetizer*

*Soup or salad*

*Main course (2 choices)*

*+*

*Standard banquet red and white wine*

*( 1/2 bottle per person)*

*Dessert*

### *EVENING BAR*

*Standard open bar + regular spirits*

*For a period of 3 hours*

*after the end of the meal*

### *STANDARD MIDNIGHT TABLE*

Adults: from \$169 per person

Children 5-12 years old: from \$29.95 per person

*Options available*

Child 0-4 years: no fees

*+ administration fees and taxes*



# *Beverage selection*

## **Included in your package**

*Domestic beers*

*Standard red and white wine*

*Absolute Vodka*

*Beefeater Gin*

*Bacardi rhum*

*St-Léger scotch*

*José Cuervo Silver Tequila*

*Jameson Whiskey*

*Digestive*

*(Amaretto, Baileys, Mint cream, Frangelico, Tia Maria)*

*Soft drinks*

*Juices*

*Selection / brand may vary*

## **Premium Bar**

*Domestic & imported beers*

*Standard red and white wine*

*Ketel One Vodka*

*Bombay Sapphire Gin*

*Appleton Rhum*

*Johnny Walker Black Scotch*

*El Cuervo Especial Gold Tequila*

*Jack Daniel's Whiskey*

*Digestive*

*( Amaretto, Baileys, Mint cream Grand Marnier, Kahlua, Tia Maria)*

*Soft drinks*

*Juice*

*+ \$25 per person*

*Prices and selections may vary.*



# *Wine selection*

## **Standard wines**

*Tisdale ,Chardonnay, United States*

*Tisdale, Cabernet Sauvignon, United States*

## **Premium wines**

### **White**

*Cedar Rock, Chardonnay, United States*

*Darling Reserve, Chenin blanc, South Africa*

### **Red**

*Campolieti Valpolicella Ripasso superiore, Italy*

*Canyon Road, Cabernet sauvignon, United States*

*Rosso Toscana, Carbernet sauvignon, Merlot, Sangiovese, Italy*

## **Champagne & Sparkling**

*Ruffino Prosecco, Italy*

*Mumm Napa Brut rosé, United States*

*Veuve Clicquot Ponsardin, France*

*Prices and selections may vary.*



# *General Informations*

## **Basic Inclusions**

*Location rental*

*Preparation of the room*

*Service of a bathroom attendant*

*“Hillsdale Collection” Table Linen*

## **Non included, Fees apply**

*Ceremony preparation*

*(exterior or interior) 500\$*

*Chair covers: 5\$ per chair*

*Valet service: Starting at 250\$*

*Chuppah: 450\$*

*Coat check service: 250\$ (if required)*

*Additional electrical charge : 350\$ (if required)*

## **Equipment Rental**

*Limousine service (if required)*

*Decorations and ambiance: additional charge*

*Flowers*

*Music*

*Lighting system*

*Table menus*

*Name cards*

*Table seating plan*



## Price policy

*Unless otherwise stated, prices are subject to change without notice to reflect fluctuations in the market. All prices shown in this document do not include the 15% administration charge, nor do they include provincial and federal taxes.*

## Menus

*The menus presented in this document are subject to change without notice. Changes can be made to our package to meet your different food and beverage needs. It will be our pleasure to discuss how we can personalize your event.*

**P.S. Meals are available for photographers, videographers and entertainers charged at 50% of the price for an adult.**

## Main dishes

*It is imperative to provide us with an exhaustive list with the choice of meals for your guests at least seven (7) days before your event as well as the list, by table, indicating allergies and dietary restrictions.*

## Tasting

*To help you finalize your choices, a menu tasting may take place during the planning process.*

## Allergies and food constraints

*In the case of any allergies or food constraints, we will be happy to offer you an adapted menu for your guests at the same price as the regular menu.*

## Food and beverage

*To avoid contamination, please note that any food not consumed remains the property of Hillsdale. The Club does not allow guests to bring food home at the end of the evening, with the exception of the wedding cake. You will need to sign a waiver for this cake including information on its origin and other important details about the supplier.*



### **Ceremony**

*You have the opportunity to have the ceremony outside, weather permitting, on our enchanting site. The cost of the ceremony is \$500 and includes set-up and takedown, installation of white tulle around the gazebo where the ceremony will be performed.*

### **Parking**

*Our Parking is free of charge and available to you. Your guests can leave their car here overnight if necessary. Valet parking service is available (\$\$)*

### **Confetti**

*The club does not allow confetti's in its reception halls or on the ceremony site. A cleaning fee will be charged in the main invoice if necessary.*

### **Minimum number of guests required**

*A minimum number of guests is required in high season.*

### **No smoking, alcohol and drugs**

*The Club has adopted a non-smoking policy throughout the building. Smoking is allowed outside the building only. Please note that under laws established by the **Régie des jeux et Alcools du Québec**, it is strictly forbidden to bring any alcoholic beverages onto the premises, even in the form of gifts. No one may possess or consume narcotics or drugs, including cannabis in any form whatsoever, on the grounds and buildings of the Club.*

### **Liability**

*We are not responsible for any object(s) left on the premises by the client or by a supplier hired by the client. However, florists can pick up the vases from centerpieces the day after the event.*

### **Deposit and signature**

*A deposit in the amount of \$ 2,500 must be paid upon signing of the contract. This deposit is non-refundable. Subsequently, a deposit of 50% of the invoice will be required no later than 60 days before the date of the event. The balance must be paid 7 days before the event.*