



Elm Ridge Country Club
2025



Welcome to Elm Ridge Country Club

Let Elm Ridge Country Club's stunning scenery
be the perfect country
setting for your wedding.

From our excellent cuisine to our dedicated team, allow
us to cater to all your needs and expectations.

Thank you for your interest.

The Elm Ridge Country Club Team



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Wedding Package includes

- ❖ Cocktail on a private terrace
- ❖ Passed canapés during cocktail (5 to 7 choices)
- ❖ Five (5) consecutive hours for regular open bar
- ❖ Four (4) course meal for dinner
- ❖ Wine service during dinner
- ❖ Our classic sweet and savoury table
- ❖ Tables, chairs, stemware, flatware, dishware, tablecloths and napkins

Canapés



(Choice of five)

- ❖ Chicken Skewers
- ❖ Salmon Tatar blinis
- ❖ Mini brochette of cherry tomatoes bocconcini & basil
- ❖ Egg rolls
- ❖ Panko shrimps
- ❖ Spinach and feta triangles
- ❖ Shrimp Cocktail
- ❖ Baked Dates with goat cheese
- ❖ In House Smoked salmon Tatar
- ❖ Tuna tataki
- ❖ Tarte de Canard Confit
- ❖ Mini hamburger

More options available upon request



First Course

(Choice of one)

Second Course

(Choice of one)

Dinner Menu

- ❖ Le Baluchon wild mushroom and Porto Sauce
- ❖ Wild mushroom and Chives Cream
- ❖ Parmentier Potage

- ❖ Mixed Greens with Strawberries & Caramelized Pecans
- ❖ Symphony of Mixed Greens, Parmesan Shavings & Caramelized Pecans
- ❖ Caesar Salad

More options available upon request



Main course

(Choice of one)

Vegetarian and vegan menus available, recommended by our chef based on final menu selection.

Dinner Menu

continued

- ❖ Chicken Suprême stuffed with Asparagus and Swiss Cheese \$180.00/person
Served with Seasonal Vegetables and Potatoes

- ❖ Grilled Salmon with choice of sauce \$190.00/person
Served with Seasonal Vegetables and Potatoes

- ❖ Grilled Filet Mignon with Peppercorn or Brandy Sauce \$200.00/person
Served with Seasonal Vegetables and Potatoes

Prices do not include Breakage, Wear and Tear administration fees of 18%. All Food and Beverage services are subject to all Provincial and Federal taxes.



Dessert

(Choice of one)

Children's Menu

(upon request)

Supplier Menu

Dinner Menu *continued*

- ❖ Chocolate Marquise
- ❖ Chocolate Tulip Sherbet Trilogy and Red berries
- ❖ Ferrero Rocher Cake

Note: You can choose to substitute our dessert with your wedding cake

- ❖ Ages 0 to 3, complimentary
- ❖ Ages 4 to 11 at \$50.00 per person
- ❖ Ages 12 to 17 reduction of \$50.00 per person based on chosen main meal

- ❖ 3 course meal available upon request at 85.00\$ per person
Salad, chicken, dessert, soft drinks, coffee, tea

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Our Classic Sweet and Savoury Table

included in the package

- ❖ Variety of Squares
- ❖ Elm Ridge Cookies
- ❖ Mixed Sandwich Platter
- ❖ Fresh Fruits

À la carte items

- | | |
|--|----------------|
| ❖ Selection of local cheese with nuts, dried fruits and crackers | \$ 8.00/pers. |
| ❖ Poutine | \$ 9.00/pers. |
| ❖ Mini hamburgers | \$ 12.00/pers. |
| ❖ Smoked meat Station | \$ 12.00/pers. |

More options available upon request

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Regular Bar



Premium Bar

- ❖ Vodka Iceberg
- ❖ Rum Bacardi
- ❖ Gin Beefeater
- ❖ Scotch JW Red
- ❖ Rye Canadian Club
- ❖ Brandy.
- ❖ Martini white
- ❖ Martini red
- ❖ Tequila Hornitos
- ❖ Limoncello
- ❖ Porto Offley
- ❖ House wine
- ❖ Hungarian Sparkling
- ❖ Draft beer
- ❖ Domestic beer 0.0
- ❖ Mineral water
- ❖ Soft drinks, Juice
- ❖ Bailey's Irish Cream
- ❖ Tia Maria
- ❖ Peach Schnapps
- ❖ Amaretto Disaronno
- ❖ Malibu

Regular Bar

More than 5 hours,
\$9.00/hour per person.

- ❖ Grey Goose Vodka
- ❖ Titos Vodka
- ❖ Belvedere Vodka
- ❖ Bombay Sapphire Gin
- ❖ Hendriks Gin
- ❖ Scotch Glenfiddich
- ❖ Cointreau
- ❖ JW Black Scotch
- ❖ Crown Royal Rye
- ❖ Gauthier VS Cognac
- ❖ Grand Marnier
- ❖ Jack Daniels
- ❖ Chivas Regal
- ❖ Markers Mark Bourbon
- ❖ Imported Beer
- ❖ Cocktails

Premium Bar

Enhance your package from Regular bar
to our Premium bar
\$ 20.00 per person.

More than 5 hours,
\$12.00/hour per person.



Policies and procedures

CEREMONY

We offer you the opportunity to celebrate your ceremony on site at a cost of \$1,500.00\$ plus tax In the event of unfavourable weather, the ceremony will be held in a private area.

Included: chairs, aisle runner and electricity

CONFETTI

Confetti is not permitted on the premises. A cleaning fee of \$1000.00 will apply.

ENTERTAINMENT/PLANNER

All suppliers must provide their request for electrical, stage and setup needs 15 days prior to the event.

CAKE

You may bring your own wedding cake, a cake cutting fee service of \$3.00 per person plus Breakage, Wear and Tear administration fees and taxes may apply for this service.

MEAL CHOICE

Should you choose two meal options, you must provide place cards with the meal choice.

ALCOHOL AS PARTY FAVOR

It is strictly forbidden to bring alcoholic beverages to Elm Ridge Country Club premises, even in the form of party favors or gifts for guests. The establishment has the right to escort the person and said gifts off the premises.

SOCIAL RESPONSABILITY

The Elm Ridge Country Club also reserves the right to refuse to serve anyone who is intoxicated or displays excessive disrespect toward hotel staff and /or others.

FOG MACHINES

For safety and security reasons, fog machines are not permitted inside the Elm Ridge Country Club.

SOCAN and Re:SOUNDd FEES

Client will be charged these fees to their account.(music and dance licence)
The amount is based on the capacity of the rented reception room. Please note that a supplement may be required for special requests.

DRONES

Drones are not permitted on the property of the Elm Ridge Country Club.

Garantee

Final numbers must be given 14 days prior to the event.



Price, Taxes, B.W.T

Price

All prices and menu items mentioned are subject to change without notice and reflect market fluctuation. Prices do not include Breakage, Wear and Tear administration fees of 18%. All Food and Beverage services are subject to all Provincial and Federal taxes.

Deposit / Payment

A non-refundable deposit of \$2500 is required to confirm any reservation. 100% of remaining balance is due 14 days before the event **Certified cheque or Bank draft only**. Additional fees may apply in the event of any cancellations.