



*Elm Ridge Country Club*  
*2025*



# *Welcome to Elm Ridge Country Club*

Let Elm Ridge Country Club stunning golf courses  
be the perfect  
setting for your tournament.

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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## *Tournament prices for 144 golfers*

- ❖ Green fees : \$95,00/person a minimum of 100 golfers
- ❖ Carts : \$27,50/person
- ❖ Extra cart : \$85,00/cart

## *Tournament prices for 288 golfers*

- ❖ Green fees : \$95,00/person a minimum of 240 golfers
- ❖ Carts : \$27,50/person
- ❖ Extra cart : \$85,00/cart (price may change)

Prices do not include Provincial and Federal taxes.

# *On the course*



- Beer : \$9,25/beer
- Sports Drinks : \$3,50/drink
- Soft drinks : \$2,75/drink
- Water : \$1,00/bottle 500ml
- House Wine : \$36,00/bottle 750ml
- BBQ Station combo : Starting at \$23,50/person
- Station : Tent, table, 2 chairs and cooler : \$55,00/station

Prices do not include Breakage, Ware and Tear administration fees of 18%. All food and beverage services are subject to Provincial and Federal taxes.



# Breakfast

( Prices are subject to change due to market fluctuation)

\*\* All breakfasts are served with coffee and tea, infusions, fruits juices as well as a variety of pastries like croissants, chocolatines, Danishes and muffins

## Option 1 : Early Bird

- Cheddar cheese platter
  - Assortment of muffins & cakes
    - Fresh fruit platter
  - Muesli with yogurt and berries
    - Toast and Jams
- \$ 18.50/person

## Option 2 : Traditional

Scrambled eggs  
Bacon  
Sauteed potatoes  
Baked beans  
French Toast  
Tomato platter  
Cheddar cheese platter  
Toast and Jams  
\$ 23.50/person

## Option 3 Le Campagnard

Scrambled eggs  
Beef sausage  
Bacon  
Sauteed potatoes  
Baked beans  
French Toast  
Tomato platter  
Cheddar cheese platter  
Fresh fruits platter  
Toast and Jams  
Muesli au yogourt et baies  
\$ 29.50/person

## Option 4 V.I.P.

Scrambled eggs  
Eggs florentine  
Beef sausage  
Sauteed potatoes  
Baked beans  
Cretons  
French toast  
Tomato platter  
Cheddar cheese platter  
Fresh fruits platter  
Toast and Jams  
Muesli with yogurt and berries  
Apple pancakes  
Smoked salmon and lox  
3 Assorted salads  
\$ 32.50/person

Prices do not include Breakage, Ware and Tear administration fees of 18%. All food and beverage services are subject to Provincial and Federal taxes.



## *First Course*

(Choice of one)

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## *Main Course*

(Choice of one)

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## *Dessert*

(Choice of one)

# *Dinner Menu*

- ❖ Tossed greens with Portneuf warm goat cheese, honey and fresh thyme glaze
- ❖ Fresh lettuce symphony with strawberries and caramelized pecans
- ❖ Ravioli with creamy basil sauce
  
- ❖ Salmon in a dill emulsion \$64.00/person
- ❖ Slow cook prime rib of beef, Elm Ridge style \$80.00/person
- ❖ Grilled veal chop, 5 pepper sauce \$84.00/person
- ❖ Surf n' turf (Shrimp Provençale & Filet mignon Bordelaise) \$85.50/person
- ❖ Beef filet mignon with shallots and red wine sauce \$88.00/person
  
- ❖ Ferrero Rocher cake
- ❖ Apple Caramel cheesecake

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# Cocktail dinatoire

## Hors d'œuvres (6/person):

### Cold:

- Tomato bocconcini brochette
- Shrimp cocktail
- Salmon tartar on crostini

### Warm:

- Chicken Teriyaki on stick
- Elm Ridge egg rolls
- Mini quiche Lorraine

### En Salle:

- Crudités cascade with dipping sauces.
- Mezze table: hummus, eggplant caviar, olives, bruschetta, marinated peppers, pita crisps and crostini.
- Cheese platter and garnish: brie, Oka, goat cheese and cheddar.

### Stations:

- Miso marinated grilled salmon and garnishes.
- Penne rosé sauce.
- Chicken breast with a stuffing of asparagus, Swiss cheese with vegetable COUSCOUS.

### Pastry chef's delight

- Selection of mini-desserts, fresh fruit platter and chocolate strawberries.

## Option 1

\$90.00/person



## Option 2

\$99,00/person

# Cocktail dinatoire

### Hors d'œuvres (6/pers):

#### Cold :

- Tuna tataki, toasted sesame sauce.
- Smoked salmon rose pumpernickel bread.
- Bruschetta on crostini.

#### Warm :

- Cranberries brie baluchon.
- Duck confit.
- Broccoli cheddar bites.

#### En Salle :

- Crudités cascade with dipping sauces.
- Mezze: hummus, eggplant caviar, olives, marinated peppers.
- Cheese Platter and garnishes: Brie, Oka, Goat cheese and Cheddar with grapes, toasted pita, and crostini.

#### Stations:

- Asian: Dumplings and General Tao station.
- Lamb chops, accompanied with potatoes and onions confit.
- Miso marinated grilled salmon and salad garnish.
- Wild mushroom ravioli, salsa verde.
- Chicken breast with a stuffing of asparagus, Swiss cheese with vegetable couscous.

#### Pastry chef's delight :

- Mignardises, mini-pastries, mini crème brûlée, fresh fruit platter and chocolate strawberries dip.

Prices do not include Breakage, Ware and Tear administration fees of 18%. All food and beverage services are subject to Provincial and Federal taxes.





## *BBQ on the Course*

❖ Station Hamburger Combo	\$24,50/person
❖ Station Gyro Combo	\$22,50/person
❖ Station hot dog	\$20,00/person

## *À la carte items*

❖ Chips	\$ 2.00/pers.
❖ Chocolate bar	\$ 3.00/pers.
❖ Nut mix	\$ 4.00/pers.

Prices do not include Breakage, Ware and Tear administration fees of 18%. All food and beverage services are subject to Provincial and Federal taxes.



# Classic Bar

## Open bar (regular bar):

- \$35,00/person for 2 hours

Additional hours  
\$10.00/hour per person

## Bar upon consumption :

- Beer @\$9,25/beer,
- Glass of wine @ \$10,00/glass,
- Speed rail : Gin ,Rhum, Vodka, Rye, Rhum @\$12,00/drink,
- Regular cocktail \$15,00/cocktail,
- Premium cocktail \$18,00/cocktail.

Prices do not include Breakage, Ware and Tear administration fees of 18%. All food and beverage services are subject to Provincial and Federal taxes.



# *Policies and procedures*

## **Entertainment/Planner**

All entertainment and/or event planners hired by a group must be approved by the Elm Ridge Country Club management team.

## **Activities on the course**

The client must provide their request for stations on the courses and setup needs 15 days prior to the event.

## **Alcohol as party favor**

It is strictly forbidden to bring alcoholic beverages by law from La Regie des alcools, des courses et des jeux du Québec to Elm Ridge Country Club premises, even in the form of gifts for guests.

## **Social Responsibility**

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.

## **Socan and Re:Sound 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 .



# *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, Ware and TEAR administration fees of 18%. All food and beverage services are subject to all Provincial and Federal taxes.

## **Guaranteed number of guests and hall reservation**

A final guest count must be returned to the banquet service no later than 10 days prior to the event date. The minimum number of guests expected must be specified at the time of signing the contract. Green fees will apply if the minimum of golfer is not achieved.

## **Deposit / Payment**

A non-refundable deposit between \$2 500 to \$ 5 000 is required to confirm any reservation. 100% of remaining balance is due 15 days after the event. Additional fees may apply in the event of cancellation.