

Wedding Information



2026





Thank You

for choosing us to entertain your guests at Beaconsfield Golf Club, the Only Private Golf Club on the Island of Montréal

This information is provided to assist you in making your special event a great success. It is, of course, only a guideline and we welcome any suggestions or special requests you may have.

Contact us to discuss your vision and schedule a tour of our venue. Let us help you bring your dream event to life and create memories that will be cherished for a lifetime



Gino Mourin
Clubhouse Manager
Beaconsfield Golf Club
clubhouse@bgcinc.ca
T 514-695-2661 x 112

Please note that Weddings and Events are exclusively available to Club Members and Family Only.

Room Capacity

Beaconsfield Golf Club has several available spaces. Depending on the nature and size of the event, multiple areas can be used to create a unique experience. Please note that some areas are not available for private functions unless the entire property is reserved for the day, as in the case of a golf tournament.

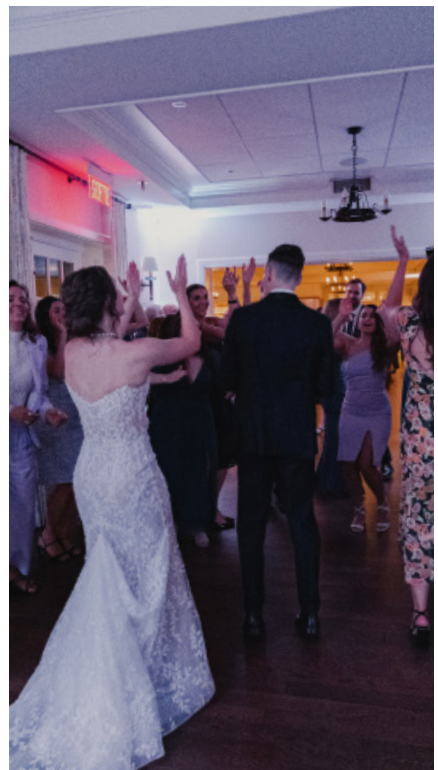
Please refer to this list of available spaces and their respective capacities based on the style of event.

Room	Rounds	Cocktail	Theatre	Classroom	Boardroom	U-Shape
Main Dining Room	150	300	200	120	50	40
Thompson Room	60	150	100	60	40	30
11 th Patio	24	24	-	-	-	-

*Thompson Room Features hardwood floors and does not require a dance floor.

*Each round table accommodates 6 to 10 people.

*Our portable dancefloor is modular and mobile and can be set up in different configurations and sizes in the dining room.



Room Rental Rates

AREA	RENTAL COSTS
Main Dining Room	\$2,000
Thompson Room	\$1,250
11 th Patio	\$1,250

Note:

Minimum spending excludes all rentals, the 18% Club Charge, and applicable Taxes.

Rooms reserved for groups of less than 25 persons are subject to an additional Labour Charge of \$25 per hour per Server, for a minimum of 4 hours.

Room Arrangements and Conditions

Room arrangements can be made to accommodate up to 180 people in the same location with the possibility of increasing this number to 400 people if multiple locations are used. Depending on the type of event, or any special setup requirements, this number can vary.

In addition to our Club Events, facilities are available for small or large Business Conferences, Corporate Luncheons, Private Parties, Fund Raising Events, Golf Tournaments, and, of course, Weddings.

Deposits and Cancellation Policy

In accordance with the Club's policy, a deposit of \$2,000 is required to finalize confirmation of the date. In addition, a financial commitment of 25% of the expected food and beverage revenue would be payable six months prior the event. A further and final deposit of 25% of the expected food and beverage revenue would be payable three months prior the event.

All deposits will be deducted from your final Statement of Account; however, **if your reservation is cancelled within one month of the date, only the initial deposit will be retained.**

An 18% Club Charge, as well as Federal and Provincial Taxes, will be added to all function charges. Accounts are due upon receipt of the Club's invoice.

Food and Beverage Banquet Policies

Function Guarantees:

A minimum guaranteed number of attendees is required by the Club 5 business days prior to the event. You will be charged for this minimum, or the number served, whichever is greater. If we are not advised of a minimum guarantee 7 days in advance of the event, we will consider the original number provided at the time of booking to be your guaranteed number.

The Menu should be selected four weeks prior to the date of the function.

Functions that will include the dinner service of musicians, DJ's, photographers, etc. should include those parties in the final meal count.

From Easter to Thanksgiving, a minimum of 100 persons is required to reserve the Dining Room on Saturday evenings along with a 10 000\$ minimum spend on food & beverage items, excluding any rentals, club charges, or staffing surcharges.

Menu Planning

All dinners hosted in private rooms require pre-selected menus.

All reservations are based on a minimum of 3 courses.

Buffets require a minimum of 25 guests for a cold working lunch and 50 guests for hot lunch or dinner buffets.

Food and Beverage prices quoted are subject to change without notice and may only be guaranteed 30 days in advance of the function.

Plated meals (starter, entrée, and dessert) must be the same for all guests.

Of course, this does not apply to special diet / vegetarian meals and dietary restrictions due to allergies et cetera. The Club will endeavor to accommodate guests' special dietary needs. Please inform us of any such requests as far in advance of the event as possible.

A menu consisting of 2 different entrées (main courses) is possible if:

- The number of each of the 2 different entrées (main courses) is provided to the Catering Office no later than one week prior to the event.
- The Convener provides a place card at each setting to indicate the selected entrée (main course).



Bar Service

Charges for all beverages are based on actual consumption

Responsible Alcohol Consumption:

- Club staff will continue to meet the requirements of the RACJ (Régie des alcools, des courses et des jeux de Québec).
- All Service Staff have been trained in responsible alcohol service techniques and are required to stop serving alcohol to any patron who appears intoxicated. The Beaconsfield Golf Club is responsible for ensuring that no patron is over-served; however, the Convener of a function also shares a portion of this responsibility and should ensure that guests exercise caution and good judgment in alcohol consumption.
- To assist Members and guests who are or appear to be intoxicated, the Club has subscribed to the "Point Zero 8" service. Such service provides Members and/or their guests with a chauffeur(s) who will drive them and their vehicle(s) home for a modest fee.
- No beverages of any variety may be provided by the Convener or their guests.

Additional Services

Linens:

The Club provides a full selection of complimentary white linen products. Different colors and /or patterns may be rented at an additional cost.

Other Services:

Beaconsfield Golf Club offers many additional items to support your function. If you require a service not listed below, please contact the F&B Department for more information.

Value Added Services	Member Function	Sponsored Function
Wireless Internet	No charge	No charge
Dance Floor	No charge	No charge
LCD Projector	\$125	\$250
Portable TV	\$125	\$250
Portable Projection Screen	\$50	\$100
Flip Chart with Markers	\$30	\$60



Catering Policies

Music:

All indoor music and entertainment should cease no later than 2:00 a.m., outdoor music should cease by 11:00 pm unless otherwise arranged in advance. Delivery to the Downstairs Service Entrance, placement, and installation of equipment must be approved by the Club.

Decorations:

Decorations cannot be pinned, taped, stapled, or suspended to or from any wall surface or ceiling. No confetti (paper, plastic, or metallic) or sparkle dust is to be scattered on tables. Votives, tea lights, and candles are to be placed in protective, non-flammable holders. Any damage to linens, skirting, tables, and chairs will be charged accordingly. Additional fees may apply if exceptional cleaning is required. All decorations must be removed immediately after the event.

Damages:

Should the Club be damaged due to the actions or behavior, either intentional or unintentional, of attendees, your account will be charged for any required repairs or clean-up.

Clubhouse Policies

The entire Clubhouse is a Non-Smoking environment; however, smoking is permitted outdoors in designated areas.

Other than for medical emergency purposes, mobile telephone/smartphone voice communication is only permitted in the Telephone Booth (desk located by the east main entrance), Ladies' entrance corridor, men's locker room communication center, and/or outdoor parking areas. Laptop computers may only be used in Communication Centers. The use of smartphones for email and texting (not voice) is permitted in and around the Clubhouse.

Any special needs requiring exceptions to this rule should be brought to the attention of the F&B Department.

The Club's Dress Regulations must be always observed. A copy of the Dress Regulations and other guidelines is available upon request from the F&B Office.

Indoor/Outdoor Facilities for Wedding Ceremonies

A fee of \$ 600.00 is applicable to Weddings who wish to perform their Ceremony at the Club. Rentals of chairs, arch (arbor), decorations, etc. if required are charged at the same price as the supplier and will be added to the final invoice for the event.

Indoor/Outdoor

Photographs may be taken in most of the Clubhouse and garden areas; however, photography on the golf course is discouraged by the Club and is subject to prior approval on a case-by-case basis.



**All plated dinners include:
A basket of Bread Rolls and Butter, your choice of one appetizer,
one entrée (main course), one dessert, coffee, or tea.**

A split-menu consisting of 2 different entrées (main courses) is permissible when the number for each of the 2 selected main courses is provided to the Catering Office no later than 7 days prior to the event. The organizer provides a place card at each setting indicating the selected main course.

**Guests with allergies and dietary restrictions will, of course, be accommodated.
To compliment your dinner, please refer to the Banquet Wine List**

Canapés

Chefs Selection of Canapés

Chef's Choice of an assortment of Hot and Cold Canapés

\$48 per dozen

We recommend 3 to 4 pieces per person

Seafood Stations

Prices for Stations will be quoted separately on a per-person or consumption basis.

All selections are displayed on skirted tables and served buffet style.

House Smoked Salmon

\$22 per person

Assorted Smoked Fish

\$22 per person

Sushi Bar

\$28 per person (4 pieces)

Oyster Bar

Jumbo Shrimp Station

Assorted Cold Seafood Station

Sautéed Jumbo Shrimp Station

Market Price

Soup Selection

Chilled Soups

Zucchini Bisque
Cream of Sweet Peppers
\$15

Hot Soups

Cream of Green Asparagus
Cream of Broccoli with Aged Cheddar
Velouté of Wild Mushrooms
\$18

Deluxe Soups

Lobster Bisque
Cream of Cipollini Onion
\$24

Seasonal soups are available upon request

Salad Selection

Burrata and Tomatoes with Chimichurri Sauce **\$26**
Baby Spinach with Roasted Pecans, Parmesan Shavings and Fig Vinaigrette **\$18**
Avocado and Gulf Shrimp Salad with Cognac and Tomato Mayonnaise **\$22**

Cold Appetizers

Lebanese Platter with Hummus, Pickled Turnips, Olives, Peppers and Dry Roasted Pita **\$19**
Home Smoked Salmon with Caper Slaw, Quail Egg, and Truffle Oil **\$28**
Bluefin Tuna Tataki, House Maki with Baby Mesclun and Ponzu Sauce **\$36**

Hot Appetizers

Ricotta Cheese and Sundried Tomato Fazzoletti with Rosé Sauce and Parmesan Tiles **\$21**

Shrimp Tempura (3) with Ginger Mayonnaise **\$23**

Lobster Risotto with Shiitake Mushrooms, Parmesan Shavings, and Micro Greens **\$34**

Intermezzo

***A variety of Granités or Trou Normand are available
to cleanse the palate before your Entrée or between Courses:***

Limoncello Drop

Strawberry and Pernod

\$8 per person

Entrée - Main Course - Selection

Grilled Chicken Breast

\$39

with your choice of:

Mediterranean Chutney, Coriander, and Avocado Salsa or Oyster Mushroom Sauce

Grilled Jumbo Argentinian Shrimp with White Beans and Chorizo Fricassé

\$42

Prime Rib Roast with Yorkshire Pudding and Bordelaise Sauce

\$52

Roasted Beef Tenderloin

\$70

with your choice of:

Green Peppercorn Sauce, Wild Mushroom and Cream Sauce, Bordelaise Sauce or Cognac Sauce

Broiled Filet of Halibut with Virgin Olive Oil and Yuzu Sauce

\$65

Dessert Selection

- Seasonal Fruit Amandine with Crème Anglaise and Berries **\$15**
Molten Chocolate Cake with Raspberry Coulis **\$15**
Royal Chocolate Mousse Cake with Crème Anglaise **\$15**
Your Wedding Cake served with Fruit Coulis and Seasonal Berries **\$10**

Cheese Selection

Consider "Cheese" as an additional Course
May we suggest the following selection of cheese from various regions:

Canada

Asiago, Brie Manoir, Borganzola, Cheddar Fort, Emmental, Trapiste Manitoba

Québec

Mignerone, Oka, Cheddar de Chèvre, Chèvre Paillot, Pied de Vent

\$20 per person (select three of Canada and/or Québec)

Belgium

Chimay

Denmark

Harvarti, Fontina, Saga

England

Cheddar, Cheshire, Glenphilly, Stilton

France

Brie Maxime, Brillat-Savarin, Camembert Vallée, Cantal Meule, Chaumes, Crémoulin, Fourme d'Ambert, Munster, Roquefort, Tomme de Savoie

Germany

Cambozola, Emmental, Munster

Italy

Gorgonzola, Parmesan, Provolone, Fontina

\$35 per person (select three International)

Late Night Buffets

**Calculations for the Late Night Buffets and Sweets Tables
are based on half of the total Guest List, unless we are advised otherwise.**

BGC Sweets Table

Selection of Domestic and Imported Cheeses

Assorted Nuts and Crackers

Sliced Fruits and Seasonal Berries

Miniature Cakes, Pastries, and Petits Fours

Coffee and Tea Station

\$40 per person

Your Wedding Cake served with only Coffee and Tea

\$8 per person

Additional Items

Assortment of Cakes and Sweets **\$12 per person**

Ice cream Station **\$10 per person**

VIP Open Faced Sandwiches **\$17 per person**

Steamies (Hot Dog) Station **\$10 per person**

Quebec Poutine Station **\$15 per person**

Montreal Smoked Meat Station **\$26 per person**

We are pleased to price any of your other suggestions

Bar Service

Host Bar: Charges for all beverages are based on actual consumption.
 A bartender will be provided at no charge if beverage sales exceed \$1500.
 Sales less than \$1500 will be subjected to a \$25 labor charge per hour per bartender
 (minimum 4 hours).

			<i>Bottle</i>
LIQUOR	House Selection, 40oz		\$ 160
	Premium Selection, 40oz	from	\$ 190
LIQUEUR	Domestic Selection, 26oz	from	\$ 160
	Imported Selection, 26oz	from	\$ 190
COGNAC	VS (Very Special)	from	\$ 200
BEER	Domestic Bottle		\$ 8.25
	Imported Bottle		\$ 11
WINE	Banquet Selection		\$ 45
	À la carte wine list available. . .		
PERRIER / PELLEGRINO			\$ 4
SOFT DRINKS			\$ 4

Note:

Host Bars are calculated on consumption. Please note that no beverage packages are available.

No beverages of any variety may be provided by the Convener or their guests.

