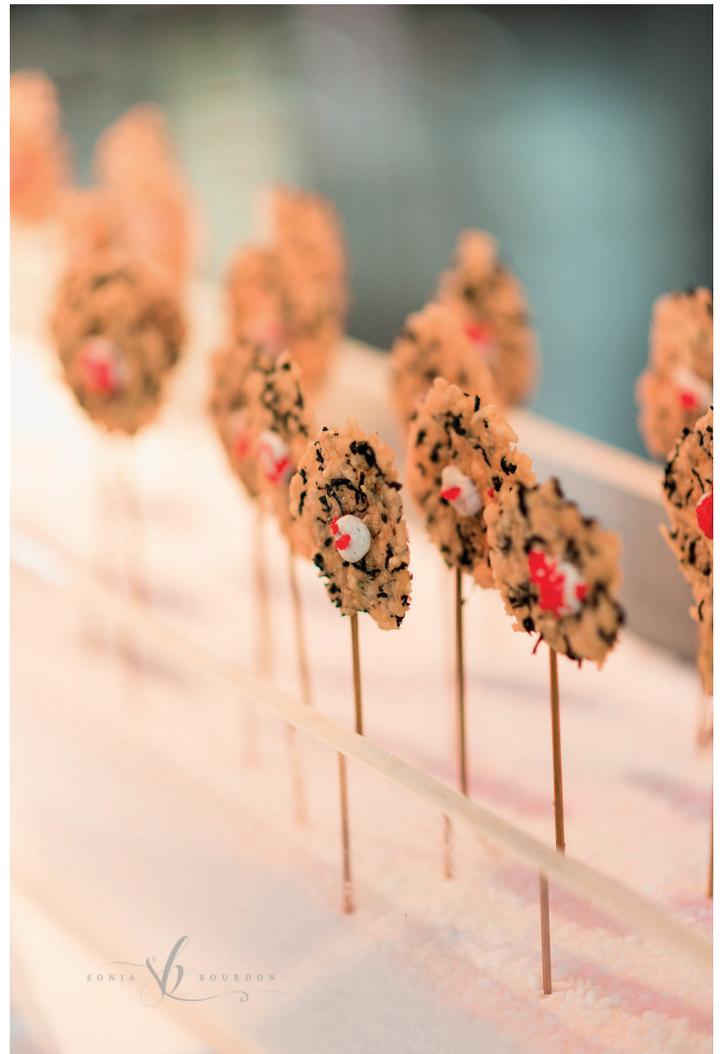


# HOTEL Wedding packages 2016-2017



# WEDDING

**3 COURSE 130\$ / pers.**

Welcome cocktail  
A half bottle of wine per person

Minimum 100 pers.  
Plus taxes and service

## *Hors d'œuvres*

*Choose three from the following*

Orchid stuffed with chicken liver mousse and foie gras

Salmon tartar and fleur de sel with lime soufflé

Nut-crusted chicken

Mini courgette and spinach soufflé

Beef tataki, wasabi mayonnaise and fleur de sel

Seared tuna, Japanese mayo with tobiko and toasted sesame seeds

Panko-crusted crab cake with curry mayonnaise

Basil and black radish butterflied shrimp

Veggie macaroon, goat cheese and arugula

Crispy lobster with sorrel

Veggie tartare with cucumber, feta, basil and chili oil

Smoked meat and crispy French cornichon

## *Soup or Salad*

*Choose one from the following*

Light cream of celery, cauliflower mousseline, salicornia and sea pepper

Leek velouté, hint of orange and popcorn mousse

Baby spinach and organic herbs, tomato confit, Moroccan black olives and Parmigiano Reggiano

Grilled bitter melon, pickled daikon, lamb's lettuce, basil and lime vinaigrette

Cucumber gazpacho, diced tomatoes and mangoes

## *Main Course*

*Choose one from the following*

*Choice of 2 main courses + \$6 / pers.*

Beef cheek fondant, raspberry reduction, celeriac puree and sautéed mushrooms

Pork tenderloin stuffed with goat cheese and asparagus, parsnip puree, almond cream and Brussels coulis

Grilled chicken supreme, cream of mushroom with vanilla and lemon

Fusilli with roasted yellow beets and cherry tomatoes, mascarpone cheese, capers, fresh herbs and micro-greens (vegetarian)

## *Dessert*

*Choose one from the following*

Dark chocolate pot, red berry gazpacho

Strawberry cheesecake and white chocolate dome

Fresh lemon and ginger confit tartlet, berry coulis and meringue

Regular and decaffeinated coffee and tea: \$2.50 / pers.



# WEDDING

**4 COURSE 155\$ / pers.**

Welcome cocktail  
A half bottle of wine per person

Minimum 100 pers.  
Plus taxes and service

## *Hors d'oeuvres*

*Choose four from the following*

- Orchid stuffed with chicken liver mousse and foie gras
- Salmon tartar and fleur de sel with lime soufflé
- Nut-crusted chicken
- Mini courgette and spinach soufflé
- Beef tataki, wasabi mayonnaise and fleur de sel
- Seared tuna, Japanese mayo with tobiko and toasted sesame seeds
- Panko-crusted crab cake with curry mayonnaise
- Basil and black radish butterflied shrimp
- Veggie macaroon, goat cheese and arugula
- Crispy lobster with sorrel
- Veggie tartare with cucumber, feta, basil and chili oil
- Smoked meat and crispy French cornichon

## *Soup or Salad*

*Choose one from the following*

- Goat cheese and hazelnuts on a bed of two beets, citrus and micro greens vinaigrette
- Smoked duck salad, strawberry and raspberry vinaigrette
- Light cream of celery, cauliflower mousseline, salicornia and sea pepper
- Leek velouté, hint of orange and popcorn mousse

## *First Course*

*Choose one from the following*

- Chicken liver mousse, cherry and cranberry chutney, quail egg and toasted country bread
- Asparagus and prosciutto, ricotta with fresh herbs, grilled eggplant, pine nuts and basil
- Sautéed scallops, passion fruit and squid ink

## *Main Course*

*Choose one from the following*

*Choice of 2 main courses + \$6 / pers.*

- Snapper steak, coconut cream sauce, small clams, hearts of palm and crispy onions
- Veal loin, cauliflower puree and roasted florets, oyster mushrooms, quail egg sunny-side up, gremolata and fried shallots
- Beef braised in Chianti, mashed potatoes with olive oil, Romanesco sauce
- Tofu soufflé with maple caramelized onions and crisp papadum, mustard sauce with dill

## *Dessert*

*Choose one from the following*

- Dark chocolate pot, red berry gazpacho
- Strawberry cheesecake and white chocolate dome
- Fresh lemon and ginger confit tartlet, berry coulis and meringue

Regular and decaffeinated coffee and tea: \$2.50 / pers.



# WEDDING

**5 COURSE 175\$ / pers.**

Welcome cocktail  
A half bottle of wine per person

*Minimum 100 pers.*  
Plus taxes and service

## *Hors d'oeuvres*

*Choose five from the following*

- Orchid stuffed with chicken liver mousse and foie gras
- Salmon tartar and fleur de sel with lime soufflé
- Nut-crusted chicken
- Mini courgette and spinach soufflé
- Beef tataki, wasabi mayonnaise and fleur de sel
- Seared tuna, Japanese mayo with tobiko and toasted sesame seeds
- Panko-crusted crab cake with curry mayonnaise
- Basil and black radish butterflied shrimp
- Veggie macaroon, goat cheese and arugula
- Crispy lobster with sorrel
- Veggie tartare with cucumber, feta, basil and chili oil
- Smoked meat and crispy French cornichon

## *Soup or Salad*

*Choose one from the following*

- Shrimp salad, canary melon and cherry tomatoes, fresh herbs and white balsamic vinaigrette
- Albacore tuna salad, Lebanese cucumber and pressed watermelon, cocktail tomatoes, radish greens and haki sauce
- Light cream of celery, cauliflower mousseline, salicornia and sea pepper
- Leek velouté, hint of orange and popcorn mousse

## *First Course*

*Choose one from the following*

- Cannelé bordelais and foie gras parfait emulsion on butternut squash puree, cherry port sauce, pickled daikon and French meringue
- Crusty Walleye Fillet. Chorizo-flavoured wild mushrooms tombée and berries chutney
- Ravioli duo with mushrooms a la Provençale, spinach, tempeh and a small asparagus soup

## *Granite*

- Vodka granita with ginger and wild poppy vinegar

## *Main Course*

*Choose one from the following*

*Choice of 2 main courses + \$6 / pers.*

- Sake and maple-glazed black cod, soba noodles with sesame oil, salted Lebanese cucumbers and radish sprouts
- Short ribs and beef tenderloin on mashed potatoes, mushrooms and marinated artichokes, hollandaise sauce, pecorino pepato and Jerusalem artichoke chips
- Surf & Turf with braised bison rib and marinated seared Albacore tuna, turnip, chionga beets and multicolored carrots
- Vegetable paella and crispy polenta with basil (vegetarian)

## *Dessert*

*Choose one from the following*

- Dark chocolate pot, red berry gazpacho
- Strawberry cheesecake and white chocolate dome
- Fresh lemon and ginger confit tartlet, berry coulis and meringue

Regular and decaffeinated coffee and tea: \$2.50 / pers.



# WEDDING

## À LA CARTE

Oysters and mignonettes station 10,95 \$ / pers.  
*Minimum 150 units*  
*Includes oyster shucker and accessories*

### *Hors d'œuvres*

Semi-cooked grilled lamb loin, fruit and sesame aioli +0,50 \$ / pers.  
Foie gras torchon on homemade muesli, hibiscus infusion +1,00 \$ / pers.  
Nouvelle-Zélande lamb chop with Sambal oelek and ras al hanout +1,00 \$ / pers.  
Scallop, parmesan espuma and crispy mushrooms on buckwheat blini +0,75 \$ / pers.

### *First course*

Chicken liver mousse, cherry and cranberry chutney,  
quail egg and toasted country bread +6,00 \$ / pers.  
Asparagus and prosciutto, ricotta with fresh herbs, grilled eggplant, pine nuts and basil +6,00 \$ / pers.  
Sautéed scallops, passion fruit and squid ink +7,00 \$ / pers.  
Cannelé bordelais and foie gras parfait emulsion on butternut squash puree,  
cherry port sauce, pickled daikon and French meringue +9,00 \$ / pers.  
Crusty Walleye Fillet. Chorizo-flavoured wild mushrooms tombée and berries chutney +9,00 \$ / pers.  
Ravioli duo with mushrooms a la Provençale, spinach, tempeh and a small asparagus soup +6,00 \$ / pers.

### *Granite*

Vodka granita with ginger and wild poppy vinegar 7,00 \$ / pers.

### *Main Course*

Snapper steak, coconut cream sauce, small clams, hearts of palm and crispy onions +9,00 \$ / pers.  
Veal loin, cauliflower puree and roasted florets, oyster mushrooms,  
quail egg sunny-side up, gremolata and fried shallots +9,00 \$ / pers.  
Beef braised in Chianti, mashed potatoes with olive oil, Romanesco sauce +10,00 \$ / pers.  
Tofu soufflé with maple caramelized onions and crisp papadum, mustard sauce with dill +6,00 \$ / pers.  
Sake and maple-glazed black cod, soba noodles with sesame oil,  
salted Lebanese cucumbers and radish sprouts +10,00 \$ / pers.  
Short ribs and beef tenderloin on mashed potatoes, mushrooms and marinated artichokes,  
hollandaise sauce, pecorino pepato and Jerusalem artichoke chips +11,00 \$ / pers.  
Surf & Turf de côte de bison braisé et thon Albacore mariné légèrement saisi, biolo,  
chioggia et carottes multicolores +15,00 \$ / pers.  
Vegetable paella and crispy polenta with basil (vegetarian) +5,00 \$ / pers.

Note : 3 \$ per cut for the wedding cake



# WEDDING

## À LA CARTE

### **Stations:**

**Decadent table:** Cupcakes, white and dark chocolate 12,00 \$ / pers.  
drizzled popcorn, macaroon,  
chocolate covered  
strawberries, cheesecake  
and raspberry pops

**Sweet table madness** 10,25 \$ / pers.  
*Minimum 100 guests*

**Grilled cheese station** 9,00 \$ / pers.  
*Prosciutto, melted cheese on grilled panini*  
*Ham, melted cheese on grilled panini*  
*Mushroom, melted cheese on grilled panini*

**Late-night poutine** 8,25 \$ / pers.  
*Fingerling potatoes, cheese and tarragon sauce*

**Burger station** 9,25 \$ / pers.  
*BBQ Pulled lamb, celeriac remoulade*  
*BBQ shredded beef, coleslaw with pecans*  
*and green apples*

### **Alcohol and beverages:**

**Signature cocktail** 9,00 \$ / pers.

**Non-alcoholic flavoured water** 4,00 \$ / pers.  
*Choice of 2 varieties*  
*(basil-orange, cantaloupe-cucumber, lemon-mint)*

**Package for non-alcoholic beverages** 4,00 \$ / pers.  
*Still and sparkling water, variety of soft drinks, juices, ice,*  
*condiments and bar accessories*

**Regular and decaffeinated coffee and tea** 2,50 \$ / pers.

**Nespresso Coffee** 3,95 \$ / pers.  
*Maximum 50 guests*

### **Others:**

**Salad-meal tray for suppliers** 24,75 \$ / pers.

**Gourmet chocolates** 2,75 \$ / pers.

### **Kid's menu:**

**Pasta with butter and tomato confit sauce** 8,25 \$ / pers.  
*Served with crudités and salad*

**Crispy chicken fillet** 9,95 \$ / pers.  
*Served with crudités and salad*



# WEDDING

## À LA CARTE

### **Open Bar packages:**

*Includes reusable drinkware and compostable drinkware*

#### **BASE**

Liquor (see list)

White and red wines  
Selection of local beers  
Soft drinks and sparkling water

<b>2 hours</b>	<b>25,00\$/pers.</b>
<b>3 hours</b>	<b>30,00\$/pers.</b>
<b>4 hours</b>	<b>35,00\$/pers.</b>
<b>Additional hour</b>	<b>7,50\$/pers.</b>

#### **PREMIUM**

Liquor (see list)

White and red wines  
Selection of local beers  
Soft drinks and sparkling water

<b>2 hours</b>	<b>40,00\$/pers.</b>
<b>3 hours</b>	<b>50,00\$/pers.</b>
<b>4 hours</b>	<b>60,00\$/pers.</b>
<b>Additional hour</b>	<b>9,50\$/pers.</b>



# WEDDING

# AICOOOL LIST

## **Basic**

Bacardi  
Captain morgan épicé  
Canadian Club  
Jack Daniel's  
Smirnoff vodka  
Bombay Saphir  
Amaretto Disaronno  
Triple sec  
Tia Maria  
Peach Schnapps  
Curaçao bleu  
Frangelico  
Galiano  
Kalhua  
Malibu  
Southern comfort  
Crème de cassis

## **Premium**

**(includ basic package)**

Glenfiddich 12 ans (Single Malt)  
Wild Turkey 81 (Bourbon)  
Chivas 12 ans (Blended)  
Jameson  
Grand Marnier  
Hendrick's Gin  
Ungava Gin  
Sambucca  
Cazadores tequila  
Grey Goose vodka  
Ketel One  
Brandy St-Remy  
Cognac Remi Martin VS  
Ricard  
Sparkling wine