

2024

Wedding Package

HÉRITAGE

One soup or salad
One appetizer
Two main courses
1/2 bottle of wine
One dessert
Tea or coffee

110\$/PERSON

CHIC

one appetizer
One granita
Two main courses
One dessert
Tea or coffee

85\$/PERSON

DELUXE

Cocktail
One soup or salad
One appetizer
One granita
Two main courses
1/2 bottle of wine
One dessert
Tea or coffee

130\$/PERSON

2024
Weddings

COCKTAIL

Chefs selection of canapés (3)
One glass of sparkling wine

**STARTING AT
20\$/PERSON**

DELUXE

Choose form a range of platters or bars

**STARTING AT
10\$/PERSON**

ACCOMMODATION

One night's stay
Double occupancy, regular room
Breakfast buffet

**STARTING AT
99\$/PERSON**

Menu Options

SALAD

Heritage salad

Caesar salad

Chicory, endive and Gorgonzola cheese salad

Arugula, sundried tomato and Parmesan cheese salad

Spinach and caramelized pecan salad with raspberry vinaigrette

SOUP

Minestrone soup

French carrot soup

Cream of broccoli with Tête à Papineau cheese

Green pea and bacon soup

Cream of leek

ENTRÉES

Charcuterie and pickled vegetables

Burrata and heirloom tomato salad

Grilled octopus on a bed of lentils and citrus

Marinated shrimp and fennel salad

Spring rolls with duck confit and maple miso sauce

Salmon strudel and vegetables with creamy Chablis sauce

Salmon tartare

Menu Options



FISH

Grilled salmon, Mediterranean salsa
Pan-fried black cod, miso & soy sauce
Pan-fried Arctic char, caper sauce and cherry tomatoes

POULTRY AND MEAT

Pan-fried duck with meat and balsamic glaze
Flank steak (8oz) with red wine sauce
Rib steak (12oz) with peppercorn sauce
Parmesan-crusteD pork tenderloin with honey sauce and old-fashioned Dijon
Chicken breast stuffed with ham and Montebello cheese, sage and roasted garlic sauce

VEGETARIAN

Portobello stuffed with marinated eggplant and sundried tomato
Vegetable risotto
Mushroom ravioli

SIDES

Mashed cauliflower and seasonal vegetables
Mashed potatoes and parsnip, with seasonal vegetables
Roasted baby potatoes and seasonal vegetables
Scalloped potatoes and seasonal vegetables

Menu Options



DESSERT

Coffee panna cotta with chocolate pearls

Maple mousse verrine with Sortilège liqueur

Pistachio dome with raspberry center

Praliné chocolate mousse cake

Carrot cake

GRANITA

Lime

Black currant

Strawberry

Raspberry

Passionfruit

Prices do not include tax and gratuities.

For Children

KIDS' MENU

One appetizer
One main course
One dessert

20\$/CHILD

APPETIZER

Soup
Salad

MAIN COURSE

Rigatoni with tomato sauce
Chicken fingers and French fries
Grilled salmon

DESSERT

Vanilla ice cream and wild
berry coulis
Fruit salad
Adult desserts

Valid for children between the ages of 5 and 12s.