

WEDDING

Packages

Fairmont
THE QUEEN ELIZABETH





**CONGRATULATIONS ON YOUR ENGAGEMENT
AND UPCOMING WEDDING! WE WISH YOU
MUCH HAPPINESS AS YOU EMBARK ON
THIS WONDERFUL JOURNEY TOGETHER.**

Getting ready for your big day is an exciting project. As this is one of the most important milestones of your life, our team of event specialists will guide you every step of the way to make your dream day nothing less than perfection.

Whether planning an intimate reception with close friends and family members or an elaborate dinner for hundreds, we will work with you to tailor every detail and create a truly memorable celebration.

Our renovated hotel provides a unique setting for your special day, giving you the freedom to use our elegant indoor wedding space, a thematic and modern function room or an outdoor terrace with amazing downtown views.

We look forward to exploring all options with you, sparking your imagination and bringing your ideas to life for an unforgettable day that you will cherish forever.

LET'S PLAN
YOUR DREAM

W E D D I N G

at

Fairmont
THE QUEEN ELIZABETH

514 954 2280 | MONTREAL@FAIRMONT.COM
FAIRMONT.COM/MONTREAL



COMMITTED TO YOUR COMFORT, WE OFFER THE FOLLOWING BENEFITS WITH ALL OF OUR PACKAGES:

- A suite on your wedding night with breakfast included
(minimum of 100 people)
- A wedding menu tasting for two,
to take place a few months prior to the event *(minimum of 100 people)*
- Preferential room rates for your guests
(minimum of 8 rooms)
- Free high-speed internet for you and your guests

In addition, every package includes equipment such as tables and chairs for cocktail and dinner, bars, stage, dishes, cutlery, white or black napkins as well as labor to set up the room.

COCKTAIL

- 4 to 6 canapés per person
- Open bar

RECEPTION DINNER

per person, depending on the package

- Half a bottle of red or white house wine during the meal
- 4-course menu
- Coffee, tea and herbal tea
- Open bar

WEDDING SERVICES

- Wedding manager with you on your reception day to supervise the services provided by the hotel.
- Maître D' assigned to your wedding
- Hotel reception available 24/7

OTHER SERVICES AT THE HOTEL

- Valet parking
- Clefs d'Or concierges
- Completely redesigned wellness center and indoor pool
- **Moment Spa**
- **Rosélys restaurant**
- **Bar Nacarat**
- **Marché Artisans**
- **Café Kréma**

DO NOT HESITATE TO ASK ABOUT OUR MENUS AND PACKAGES FOR YOUR ENGAGEMENT PARTY, SHOWER OR ANY OTHER SPECIAL EVENT.

514 954 2280 | MONTREAL@FAIRMONT.COM
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\$185
PER PERSON

ROMANCE

package

½ BOTTLE OF WINE
1 GLASS OF SPARKLING WINE
4 CANAPÉS
2 hot and 2 cold
OPEN BAR
1 h cocktail + 1 h after dinner
See details on page 13

COLD CANAPÉS

PROSCIUTTO AND
CANTALOUPE FLOWER
strawberry
balsamic syrup

ZUCCHINI CANNELLONI
ricotta and cashews

ROASTED BUTTERNUT
SQUASH TARTLET
orange ricotta, chive oil

SMOKED SALMON ROSETTE
blinis, citrus pearls

HOT CANAPÉS

WILD MUSHROOM TARTLET
OKA CHEESE
apple and almond parcel

SPINACH ARANCINI
marinara sauce

BRAISED LAMB LOLLIPOP
in a rosemary crust

4-COURSE MENU

MARINATED SALMON WITH ST. LAURENT GIN
spicy avocado sauce, tomato coulis, Mujol caviar
or
QUAIL BALLOTINE
stuffed with foie gras, celeriac purée with truffles, Yellow beets carpaccio
—
CREAM OF PEA SOUP
fresh mint, semi-whipped cream, Sichuan black pepper, smoked lardons
or
CLASSIC GAZPACHO
Classic Gazpacho, tomato and sautéed peppers, chorizo oil
—
QUEBEC GUINEA FOWL
with mushrooms and goat cheese, squash purée and seasonal vegetables
or
SNAPPER
shrimp and chorizo crust, crushed cauliflower, candied tomato virgin sauce
—
DIAMOND
jasmine tea mousse, yuzu crèmeux, thin white chocolate shell with lime zest
or
PEARL
strawberry and sweet clover mousse, berry cream, thin shortbread and fruity
meringue, calamansi strawberry sorbet
—
Coffee, decaffeinated coffee and
selection of Lot 35 teas and herbal teas

CHEESE PLATE + \$21
TROU NORMAND + \$12

Green apple Sorbet, crafted by our pastry Chef "Meilleur ouvrier de France", drizzled with Friga ice
cider from Vergers Philion from Quebec

*CHOICE OF 2 MAIN DISHES | confirmed prior: + \$8

\$225
PER PERSON

ELEGANCE

package

½ BOTTLE OF WINE

1 GLASS OF SPARKLING WINE

6 CANAPÉS

3 hot and 3 cold

OPEN BAR

1 h cocktail + 3 h after dinner

See details on page 13

COLD CANAPÉS

SCALLOP CEVICHE

with lime and coriander,
diced sweet potatoes salpicon
with black salt

CANDIED TUBER

with Bleu Bénédictin
from the Eastern Townships

PRESSED WATERMELON

Piri Piri, feta, dark rum

MOUSSE OF FOIE GRAS

roasted pistachios

HOT CANAPÉS

WILD MUSHROOM TARTLET

ARTICHOKE HEART

and goat cheese

CHORIZO ARANCINI

DUCK FILO

with 5 peppers

4-COURSE MENU

BLUEFIN TUNA TATAKI WITH BLACK SESAME SEEDS

black lentil and edamame salad, burnt pepper and dried tomato sauce

or

DUCK TARTAR

with foie gras and roasted figs, micro shoots, herb croutons

—

LOBSTER BISQUE

hodgepodge of seafood flambéed with cognac, tarragon cream

or

CUCUMBER SOUP

prosciutto, goat cheese

—

BLACK ANGUS BEEF *(price to be confirmed on the basis of market prices)*

tenderloin, braised beef ravioli, Jerusalem artichokes

with wild mushrooms, black truffle sauce, mini seasonal vegetables

or

ISLAND COD

pan seared, orange squash purée, mixed vegetables, fennel and arugula salad

—

EMBRUNS

crunchy cookie, signature milk chocolate mousse,

light caramel with fleur de sel

or

CARESS

light raspberry cream, pistachio cream, gluten-free fruit sable

—

SWEET TABLE

our pastry chef's creations and inspirations from Marché Artisans:

macarons, mini pastries, marshmallows, etc.

—

Coffee, decaffeinated coffee and selection of Lot 35 teas and herbal teas

CHEESE PLATE + \$21

TROU NORMAND + \$12

Green apple Sorbet, crafted by our pastry Chef "Meilleur ouvrier de France", drizzled with Friga ice
cider from Vergers Philion from Quebec

*CHOICE OF 2 MAIN DISHES | confirmed prior: + \$8

All prices are subject to change without notice. Banquet room rental extra. Service (11.95% service fee and 6.05% administration fee), federal tax (GST) and Quebec sales tax (QST) are not included in the above prices. Service and administration fees are based on a minimum of 15 people for all functions.

\$240
PER PERSON

PRESTIGE

package

½ BOTTLE OF WINE
1 GLASS OF SPARKLING WINE
6 CANAPÉS
3 hot and 3 cold
OPEN BAR
1 h cocktail + 4 h after dinner
See details on page 13

COLD CANAPÉS

CANDIED TUBER
with Bleu Bénédicte
from the Eastern Townships

FOIE GRAS TERRINE
fig jam

SMOKED TROUT PLATTER
with sweet cream
and fish caviar

VEAL CARPACCIO
candied tomatoes,
caramelized onion petals

HOT CANAPÉS

PAN-SEARED SCALLOPS
brochette with slices of chorizo

BRAISED BEEF CANDY
sautéed leeks and
smoked cheese

ARANCINI
with duck confit

WILD MUSHROOM SALPICON
with Dunham wine,
parsnip chips

4-COURSE MENU

BRINED HALIBUT
smoked crème fraîche, parsley oil, crushed cucumber, herbs, pangrattato
or

TONNATO VEAL LOIN
pickled red onions and quail egg
—

CREAM OF CELERY ROOT
roasted pine nuts and rosemary oil
or

ASPARAGUS VICHYSOISE
crab and grilled asparagus salad
—

GRILLED FILET MIGNON *(price to be confirmed on the basis of market prices)*
mushroom and goat cheese spread, candied potatoes,
braised fennel and seasonal vegetables
or

SHRIMP AND SCALLOPS
chorizo and asparagus risotto, sautéed zucchini and peppers,
chorizo and whisky cream
—

SIGNATURE
cocoa cookie, Kaos signature chocolate fondant,
tonka bean milk jelly, sweet clover ice cream
or

FRESH
lemon/lime cookie, light lime cream, exotic fruit jelly,
crunchy passion fruit chocolate
—

SWEET TABLE
our pastry chef's creations and inspirations from Marché Artisans:
macarons, mini pastries, marshmallows, etc.
—

Coffee, decaffeinated coffee and selection of Lot 35 teas and herbal teas

CHEESE PLATE + \$21
TROU NORMAND + \$12

Green apple Sorbet, crafted by our pastry Chef "Meilleur ouvrier de France", drizzled with Friga ice
cider from Vergers Philion from Quebec

*CHOICE OF 2 MAIN DISHES | confirmed prior: + \$8



Options AND EXTRAS

WEDDING CAKE

CROQUEMBOUCHE

3 profiteroles \$15 per person

SWEET TABLE

Macarons \$3.00 each

Cake pops \$2.50 each

Chocolate pretzels \$2.25 each

SAVOURY STATIONS

RAW BAR \$114 per person
minimum of 75 people – with a chef

TARTARE TRIO

- French-style beef tartare
- Salmon tartare with fine herbs, capers and citrus zest
- Wild game tartare, asian style with ginger and sesame

FRESH SEAFOOD TRIO

- Oysters on the half shell, mignonette sauce, spicy sauce, lemon and lime
- Marinated scallops with green apples and citrus
- Fish ceviche, pepper and fresh coriander

AKI POKE

- Sticky rice, salmon and red tuna
- Edamame, bean sprouts, marinated cabbage, peppers, radish, green onion, soy sauce, mirin, wasabi, mayonnaise, grilled sesame seeds and sunflower seeds

OYSTER BAR \$44 per dozen
Condiments: lemon, mignonette and homemade sauces

MIXED BOARD \$28 per person
3 cheeses and 3 charcuteries (chef's choice)

PIZZA FROM MARCHÉ ARTISANS \$18 per pizza
cut in 8 slices

MAC & CHEESE \$24 per person

- Pulled pork and Hercule cheese
- Spicy shrimp and brie
- Grilled vegetables, pesto and smoked cheddar

Hot Sandwiches \$24 per person

- Pulled pork and 1608 cheese on whole-grain bread
- Duck confit and Migneron cheese on brioche bread
- Grilled vegetables and goat cheese on olive foccacia

MILE END'S SMOKED MEAT \$28 per person
Smoked meat, sweet mustard, dill pickles, cumin coleslaw, rye bread

SHIBUYA SQUARE \$30 per person
6 pieces per person

- Assortment of sushis, makis, nigiris, temakis, futomakis
- Sashimis: beef, tuna and salmon
- Condiments: ginger, wasabi, soy sauce

POUTINE \$16 per person

- Fries Yukon potatoes
- BBQ Sauce
- Fresh Cheddar Curds

EXTRA

- Foie gras +\$10 per guest
- Pulled pork +\$5 per guest
- Lobster +\$10 per guest
- Smoked Meat +\$5 per guest

\$69
PER PERSON
Minimum of 45 people

BRUNCH

menu

Fresh orange and grapefruit juice
Fresh cut fruits
Danishes, muffins and croissants
Assorted sliced bread
Scrambled eggs with chives
Maple bacon
Chicken sausage
Country-style potatoes
Smoked salmon, cream cheese, bagels and toppings

SELF-SERVICE BUFFET

+\$10/pers for a group between 30 and 45 people

SALADS

choice of two salads

BUTTON MUSHROOM SALAD with mustard seed and green onions

PESTO RIGATONI SALAD roasted vegetables, peppers and parmesan

CHERRY TOMATO SALAD, bocconcini and pesto

ORZO BRUSCHETTA SALAD, marinated tofu, fresh herbs and roasted almonds

CAESAR SALAD

CHICKPEA SALAD, red onion and pepper, coriander vinaigrette

QUINOA SALAD and goat cheese

MARINATED VEGETABLE SALAD with herb vinaigrette

CREAMY POTATO AND CHORIZO SALAD

MAIN DISHES

choice of two main dishes

Maple cream CREPE

FRENCH TOAST with caramelized pecans

WAFFLE with berry compote and chocolate sauce

EGG BENEDICT with smoked salmon

BEEF BRAISED IN RED WINE, sautéed mushrooms and candied potatoes

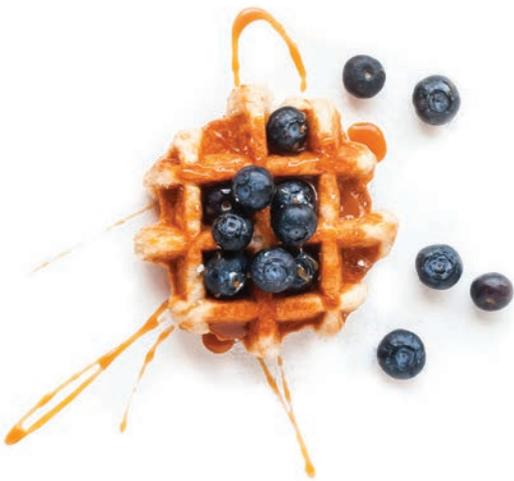
GRILLED CHICKEN WITH LEMON AND THYME, tomato and asparagus polenta

MISO-ROASTED SALMON, sautéed vegetables and jasmine rice with sesame

SPINACH AND RICOTTA CANNELLONI, arrabiata sauce

SELECTION OF HOMEMADE PIES and desserts

Coffee, decaffeinated coffee and selection of Lot 35 teas and herbal teas



\$130
PER PERSON
Minimum of 75 people

RECEPTION

menu

SELF-SERVICE BUFFET



CRUDITÉS AND HUMMUS
GRELOT POTATO SALAD
ROASTED ROOT VEGETABLE SALAD
SHRIMP and fennel salad with citrus
SMOKED SALMON BAGEL



GRILLED VEGETABLE PLATTER
TUNA NIÇOISE
SPICY MARINATED SHRIMP 3 pers.
TOMATO AND FIOR DI LATTE
CROQUETTE OF THE DAY



FOCCACIA and herbs butter
GRILLED FLANK STEAK wild mushroom
BAKED HALIBUT smoked tomatoes
and capers
BURGER SLIDER spicy mayonnaise
and smoked cheddar
VEGETABLE STIR-FRY
MASHED POTATOES WITH
parmesan and chives



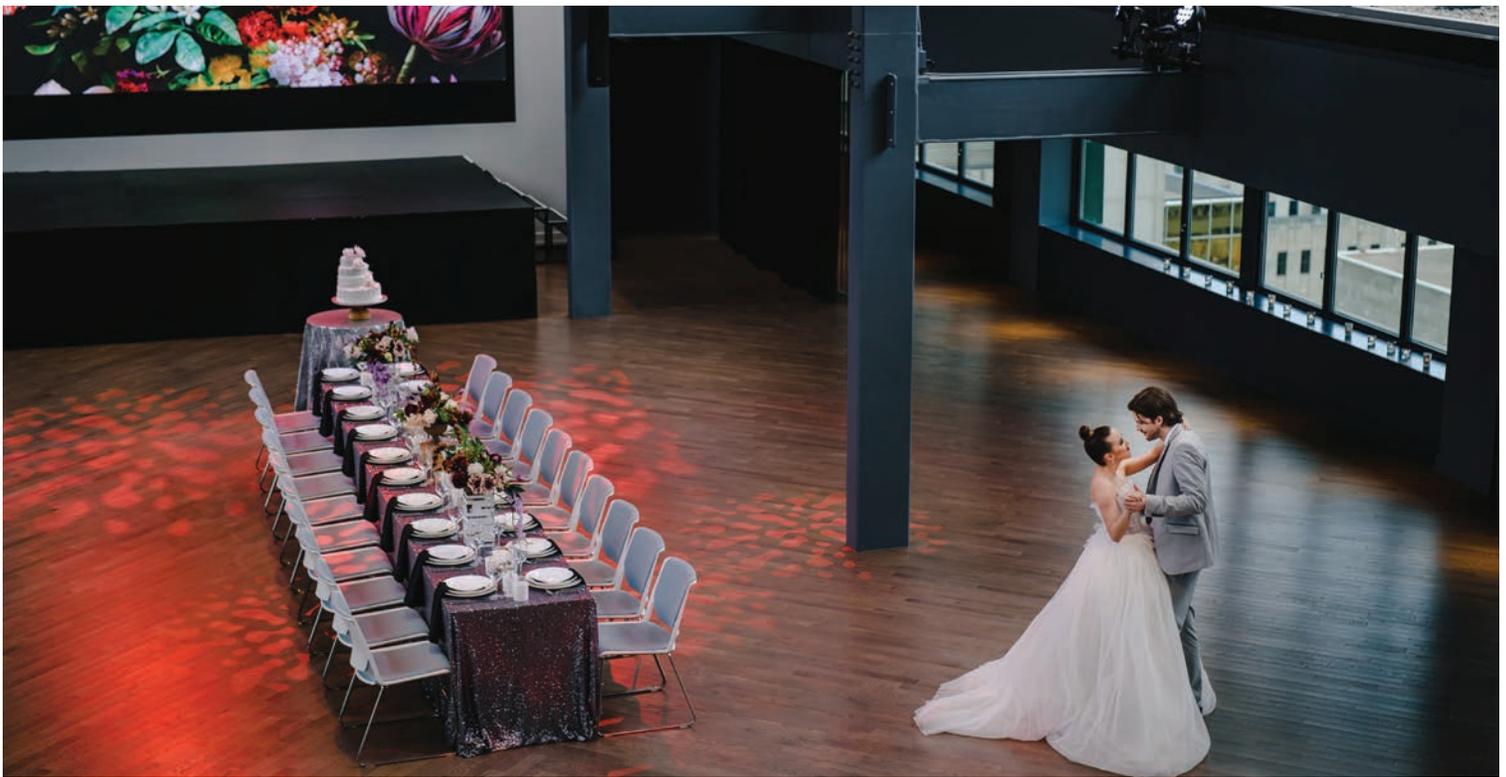
ASSORTED SUSHI
HERB ROASTED CHICKEN
VEGAN LOAF on sautéed zucchinis
and peppers
PIZZA FROM THE MARCHÉ
CHEESE AND COLD CUT PLATTER



PURE CHOCOLATE-CALAMANSI
TARTELETTE
SWEET CLOVER PANNACOTTA
PEAR BOURDALOUE PIE
EXOTIC FRUIT MINISTRONE VERRINE
CHOCOLATE AND STRAWBERRY PIE

Coffee, decaffeinated coffee and selection
of Lot 35 teas and herbal teas





CHILDREN'S MENU \$ 30 per child

Minimum of 5 children / choice of single menu for all children

APPETIZER *Choice of one*

- Vegetable crudités and homemade dip
- Green salad with ranch dressing
- Cheese sticks with honey sauce
- Tomato and basil soup

MAIN COURSE *Choice of one*

- Mini deluxe pizza
- Spaghetti and meat sauce
- Grilled Greenland halibut and ratatouille
- Small grilled beef tenderloin, mashed potatoes and vegetables
- Chicken stuffed with mozzarella and broccoli, rice and vegetables
- Oven-roasted chicken fingers, BBQ sauce and French fries

DESSERT *Choice of one*

- Decorated fruit jelly
- Chocolate cake
- Fruit mousse verrine
- Assorted cookies

STAFF MENU

Three-course menu (appetizer, main and dessert) from your selected menu

- ROMANCE package \$80 per person
- ELEGANCE package \$95 per person
- PRESTIGE package \$110 per person

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BAR OPTIONS

per package

ROMANCE PACKAGE

Finlandia vodka
Iceberg vodka
Beefeater gin
Sauza Blue tequila
Bacardi superior rum
Bacardi spiced rum
Jack Daniel's Tennessee Whisky
Johnny Walker red
Dry vermouth
Sweet vermouth

HOUSE WINE SELECTION

SELECTION OF DOMESTIC BEERS & AUPALE SELTZER

Including non-alcoholic beer

SOFT DRINKS AND CLASSIC JUICE

ELEGANCE PACKAGE

Aupale vodka
Grey Goose vodka
Bombay Sapphire gin
Bacardi superior rum
Bacardi spiced rum
Beefeater gin
Sauza Blue tequila
Gentleman Jack Daniel's
Johnny Walker Black Label
blended scotch
Dry vermouth
Sweet vermouth

HOUSE WINE SELECTION

DOMESTIC BEERS & AUPALE SELTZER

Including non-alcoholic beer

IMPORTED BEERS PIT CARIBOU MICROBREWERY

SOFT DRINKS AND CLASSIC JUICE

PRESTIGE PACKAGE

MONTRÉAL MICRODISTILLERY
Cirka Terroir Vodka

QUÉBEC MICRODISTILLERY
Aupale Vodka
Gin St. Laurent

—
Belvedere Vodka
The Botanist Gin
Bacardi Maestro
Gran Reserva rum
Bacardi spiced rum
Mount Gay X.O rum
Patron Silver tequila
Patron Añejo tequila
Lot 40 Rye whisky
Jack Daniel's single barrel
tennesse whisky
Woodford Reserve bourbon
Chivas Regal 12 years
blended scotch
Dry vermouth
Sweet vermouth

VARIETY OF 4 WINES

at the sommelier's choice

2 red et 2 white

DOMESTIC BEERS & AUPALE SELTZER

Including non-alcoholic beer

IMPORTED BEERS PIT CARIBOU MICROBREWERY

PREMIUM SOFT DRINKS AND JUICES

EXTRA HOUR

Price per person

1 hour	\$24
2 hours	\$35
3 hours	\$43
4 hours	\$48
5 hours	\$53

EXTRA HOUR

Price per person

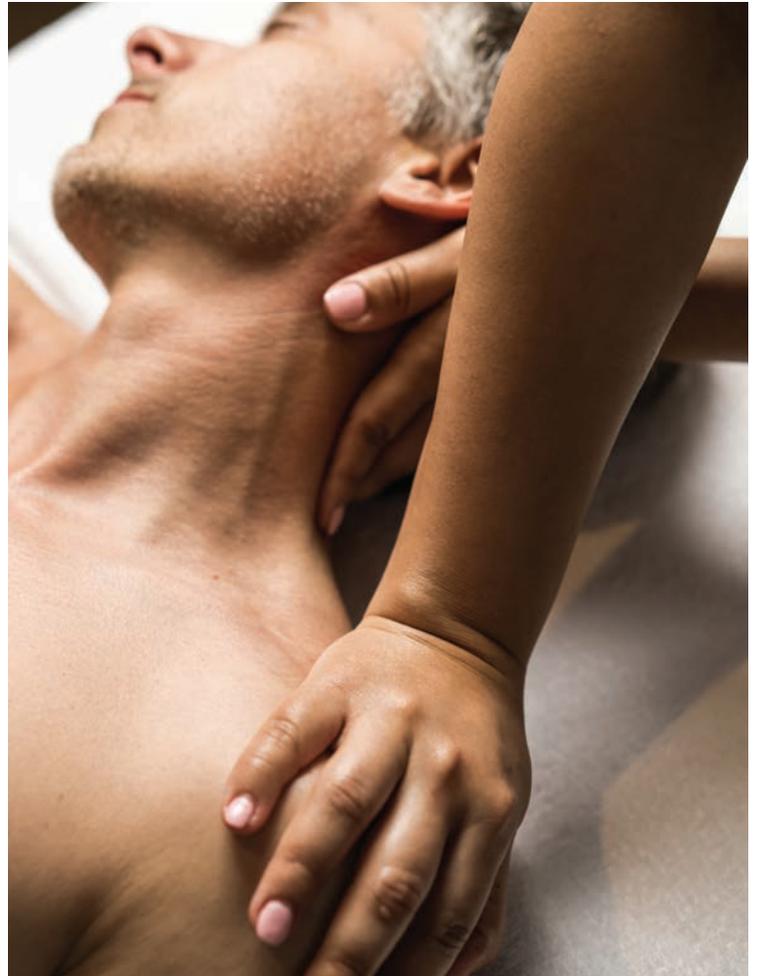
1 hour	\$31
2 hours	\$41
3 hours	\$47
4 hours	\$53
5 hours	\$59

EXTRA HOUR

Price per person

1 hour	\$34
2 hours	\$44
3 hours	\$50
4 hours	\$56
5 hours	\$60

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SPA TREATMENTS

Enjoy our

**SAY “YES” TO RELAXATION AND WELL-BEING,
OUR PROFESSIONALS WILL TAKE CARE
OF EVERYTHING ELSE!**

Whether you choose to take some time to pamper yourself or to share a special moment with your loved ones, our two custom packages will set the tone for your special day.

BEAUTY AND RELAXATION COMBO (2h)

Prepare to take on the emotional moments of your big day with a calming massage focused on total body and mind relaxation. Then treat yourself to a manicure and pedicure combo and shine on your very special day.

RELAXATION MASSAGE AND
EXPRESS MANICURE/PEDICURE COMBO..... \$228 (20% of the regular price)

GORGEOUS GLOW (1.5h)

This is the most special day of your life. You deserve to be glowing. Enjoy a facial treatment that refines skin texture, brings an immediate glow, smooths the skin and reveals a light and uniform complexion. Complete your look with a manicure and pedicure for a truly radiant glow from head to toe.

GLOW AND GO FACIAL TREATMENT AND
EXPRESS MANICURE/PEDICURE COMBO..... \$158 (20% off the regular price)

SPARKLING WINE AND CANAPÉS \$45,50 per person
taxes and service included

Moment Spa





TERMS AND CONDITION

DEPOSIT AND FINAL PAYMENT: To guarantee the event, a deposit representing 95% of the total estimate of the banquet event order (BEO), including taxes and service fees, is required at the signing of the BEO, unless a contract has been signed beforehand. This deposit is non-refundable. A credit card number is mandatory for the reservation. Final payment is required 30 days after reception of the final invoice.

ALLERGIES: Special requirements must be forwarded to the Hotel in writing at least 72 working hours prior to the event.

GUARANTEES: A guaranteed number of attendees is required in writing, by noon, 3 business days prior to each food function as outlined on the banquet event orders. Should this not be supplied to us as specified, the original expected attendance will serve as the guarantee. The Hotel shall not be responsible for service or accommodations to more than 5% increase over said minimum guaranteed attendance for up to 20 covers.

SERVICE CHARGES AND TAXES: A service charge of 11.95% and administration fee of 6.05% are automatically added to all food and beverage prices. Both the federal tax (GST; 5%) and provincial tax (QST; 9.975%) apply and are calculated on the total amounts, after the service and administration charges have been applied. Rental fees are subject to federal and provincial taxes.

FOOD AND BEVERAGE: Due to licensing requirements and quality control issues, the Fairmont The Queen Elizabeth is the Hotel's exclusive food and beverage supplier. No outside food or beverage of any kind can be brought into the Fairmont The Queen Elizabeth by the client, attendees, suppliers or entertainers. An exception can be made for the wedding cake, with formal authorization from our Executive Chef. In which case, service fees of \$4 per person are applicable. It is understood and agreed that any and all remaining food and/or beverages are the property of the Fairmont The Queen Elizabeth and cannot be removed from the premises, except for the wedding cake, if requested by the client.

MINIMUM NUMBER OF COVERS: A minimum number of people is required for all food functions. Gratuities are calculated on a minimum of 15 people.

CASH BARS: The request for a cash bar must be confirmed prior to the wedding day. This cannot be done during the event. Barman service is included for a 3-hour session, if net sales are equal or exceed \$500 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.

AUDIO-VISUAL: Arrangements may be made through the Hotel's in-house supplier, ENCORE Charges may be billed to the client's master account. Please note that ENCORE are given exclusive rights to hang and affix materials.

SECURITY: The Fairmont The Queen Elizabeth is not responsible for the loss of or damage to anything left unattended in the function rooms. The Hotel reserves the right to inspect and supervise all functions and setups taking place on property. The company or event organizer in charge of the event is responsible for any damage caused to the Hotel premises by their guests or by contractors working on their behalf that may result in charges.

SECURITY AGENT: The services of a security agent are available at a rate of \$65 per hour, for a minimum period of 4 hours.

FUNCTIONS SPACES: : The top of any candle must be at least 5 cm below the jar's rim to ensure that the top of the flame remains at least 2.5 cm below the jar's rim at all times. The use of fog machines is only permitted under certain conditions and must be discussed with the Hotel's Group Service Coordinator prior to use. The use of nails, tacks and tape is strictly forbidden. Compensation fees may apply in case of non-compliance.

N.B.: chair cover set up or rented decor is the responsibility of the supplier, and not the Hotel's. Extra labour charges will apply, should the Hotel be asked to do the setup.

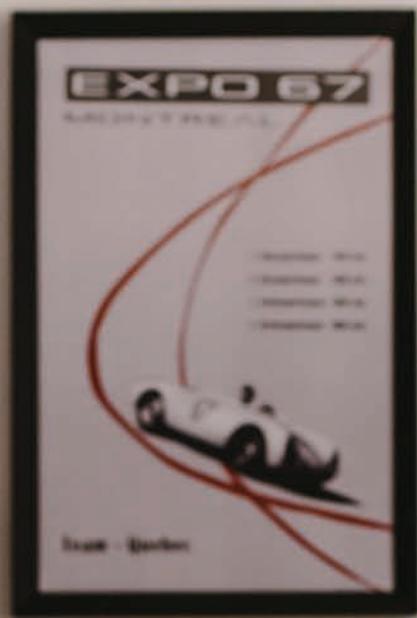
C2 SPACE: In order to respect the sleep of our customer, the bass volume must be lowered to an acceptable level (75 dB) after 11:00 pm. The contact person will be the banquet manager on duty.

SUPPLIERS: A list of suppliers, including contact information and a list of the items being delivered, must be provided to the Group Service Coordinator for approval at least 5 business days prior to the event.

DELIVERY: All displays, exhibits, decorations, equipment and musicians must enter through the receiving area. Delivery times must be coordinated with the Hotel in advance.

SOCAN, RE:SOUND: Copyright fees apply every time music is played in a private function room whether by an orchestra, solo musician or disc jockey. Charges are based on the specific room capacity and are subject to applicable taxes.

INDOOR PARKING AND COAT CHECK: These services are operated by independent suppliers. Prices available upon request.





Fairmont
THE QUEEN ELIZABETH

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