



WEDDING MENU

Fairmont
LE CHÂTEAU FRONTENAC

CANAPÉS

SELECTION OF 3 CANAPÉS

COLD

Smoked salmon blini,
sour cream and mullet caviar

Mozzarella balls and melon,
olive oil and fresh mint

Smoked parsnip panna cotta,
mushroom relish

Goat cheese and asparagus
in a cone made of local saucisson

Grilled fougasse with prosciutto,
ricotta and basil pesto

Lobster salad from Bas-Saint-Laurent
with lemon mayonnaise
+\$1 per person

HOT

Crispy shrimps, Asian mayonnaise, lime and ginger

Grilled cheese with 1608 cheese and caramelized apples

Vegetables samosas, apple chutney perfumed with black garlic

Pork Belly sandwich and onions confit

Duck confit arancini
with truffle oil mayonnaise
+\$1 per person

Crab accras, aioli with
roasted red bell pepper
+\$1 per person



\$12 PER PERSON
TAXES AND SERVICE EXTRA



Some dishes presented on this menu could be modified depending on the availability of food at the time of reception.

FAMILY PORTRAIT

4 COURSES

APPETIZER

Nordic shrimps

with mango, cilantro, lime, avocado purée
and smoked paprika-seasoned tortilla chips

SOUP

Butternut squash cream soup,
garnished with crème fraîche, Espelette pepper
and honey from the Château rooftop

MAIN COURSE

Braised beef,

root vegetables cooked “pot-au-feu” style

OR

Roasted Atlantic cod in herbs crust,
gingered white butter sauce
and asparagus, pureed potatoes

DESSERT

Chocolate entremets,

salted caramel with candied pecans

Coffee, decaffeinated coffee and
international selection of teas and herbal teas



\$96 PER PERSON
TAXES AND SERVICE EXTRA



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THE GROOMSMEN'S CHOICE

4 COURSES

APPETIZER

Scallop maki and sesame shrimp,
julienned beets with mirin, garnished with gotchukaru korean pepper
and mango emulsion

SOUP

White beans velouté,
smoked paprika oil and chorizo

MAIN COURSE

Chateau's Classic Wellington Beef fillet,
shallot petals and Bordelaise sauce

OR

Atlantic salmon,
small clam, citrus and fresh herb vinaigrette

OR

Creamy risotto,
wild mushrooms and asparagus,
white butter sauce and fresh cheddar from Île-aux-Grues

DESSERT

Blackcurrant delight from Île d'Orléans
maple biscuit with creamy pistachio

Coffee, decaffeinated coffee and
international selection of teas and herbal teas



\$118 PER PERSON
TAXES AND SERVICE EXTRA



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YES, I DO!

5 COURSES

APPETIZERS

Foie gras terrine,
spicy apple chutney, brioche bread

Seared scallop,
cauliflower and camelina mousse, saffron bisque sauce

SOUP

Celeriac velouté
garnished with parsley oil and golden croutons

MAIN COURSE

Veal fillet
topped with melted 1608 cheese, parsnip puree, roasted vegetables

OR

Halibut “pot-au-feu”,
in-shell mussels, vegetables and shellfish broth

OR

Truffle and ricotta cheese ravioli,
fresh morel and white butter sauce

DESSERT

Sparkling red fruit dome
Zéphyr, white chocolate mousse, almond and lime cookie

Coffee, decaffeinated coffee and
international selection of teas and herbal teas



\$132 PER PERSON
TAXES AND SERVICE EXTRA



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WEDDING CAKES

HAVE YOUR WEDDING CAKE AS YOUR DESSERT
ADDING ONLY \$10 TO YOUR MENU PRICE PLUS TAXES AND SERVICES

CLASSIC INSPIRATIONS

Can substitute the dessert in your menu or be served in the evening.
The menu price will be adjusted accordingly.

Red Velvet cake
with cream cheese frosting

German chocolate Cake
with caramel and coconut

Citrus and poppy seeds cake
whipped mascarpone and berries

Espresso-infused cake
with whipped mascarpone

The Château's Signature cake
crunchy hazelnut and chocolate

Vanilla genoise and light maple sugar cream

Vanilla genoise and frosting
with field berries

Price may vary depending of the time of confection and decoration chosen



FROM **\$17** PER SERVING
TAXES AND SERVICE EXTRA



LATE NIGHT SNACKS

MINIMUM 25 PERSONS

SALTED STATIONS

Local Poutine station \$18 per person

Crispy and thinly sliced potatoes,
veal demi-glace and home made poutine sauce (vegan)
fresh gouda curds - **minimum 25 guests**

Cheeses and charcuteries from our Cellar \$18 per person

Fruits, nuts, croutons, pickled vegetable and jam

Mini-sandwiches \$56 per dozen

mini beef burger on Brioche bread
pulled pork, Jack Daniel's BBQ sauce
grilled-cheese with 1608 and onion confit

SWEET STATIONS

Giant glazed donut wall **\$90 for 2 dozens**

Croquembouche **for 40 persons 500\$ (10\$ per person extra)**

Mignardises platter \$5 per person

tartlets, fruit jellies, chocolate, financier, cake pops

Sweet and salty popcorn bar \$6 per person

chocolate, maple, fruits, BBQ, cheddar cheese and truffle oil

Sweet table \$30 per person (minimum 25 people)

miniatures pastries

SOUVENIRS FOR YOUR GUESTS

HONEY FROM THE CHATEAU

30 g \$7 each

160 g \$13 each

Wooden honey dipper \$3 each

Macaroons

seasonal flavours
set of 3 pieces 18\$

Chateau's Mignardises

seasonal flavours
set of 6 pieces 24\$

Maple and Apple

Bonbon, popcorn,
syrup, butter et Iced Cider
\$42