



WEDDING MENU

Fairmont
LE CHÂTEAU FRONTENAC



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

Mini bagel 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

Goat cheese and mushrooms tartlet

Pork Belly sandwich and onions confit

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

Spicy crab cake aioli
with roasted red bell pepper
+\$1 per person

FAMILY PORTRAIT

4 COURSES

Selection of 3 canapés
see page 2

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

Atlantic cod cooked two ways,
roasted and brandade,
salted herbs emulsion from Bas-Saint-Laurent

Dessert

Chocolate entremets,

salted caramel with candied pecans

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

\$90 PER PERSON

TAXES AND SERVICE EXTRA

THE GROOMSMEN'S CHOICE

5 COURSES

Selection of 3 canapés
see page 2

Chef's amuse-bouche

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

Roasted beef filet mignon,
diced foie gras, 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

Macaroon

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

\$110 PER PERSON

TAXES AND SERVICE EXTRA

SHE SAID YES!

6 COURSES

Selection of 3 canapés
see page 2

Chef's amuse-bouche

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

Macaroon

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

\$130 PER PERSON

TAXES AND SERVICE EXTRA

WEDDING CAKES

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



PRICES ARE FIXED DEPENDING
ON PREPARATION AND
DECORATION TIME.

FROM **\$15** PER SERVING

TAXES AND SERVICE EXTRA

LATE NIGHT SNACKS

Salted stations

Local Poutine station \$15 per person

crispy sweet potatoes and thinly sliced potatoes
veal demi-glace and green pepper sauce
fresh cheddar curds and Migneron dices

Mexican Fiesta \$18 per person

tacos and tortillas
spicy beef chili
guacamole, sour cream and salsa
crunchy lettuce, fresh tomatoes salsa, cilantro, red onion, cheese

Mini-sandwiches \$54 per dozen

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

Sweet stations

Glazed donut wall \$90 for 2 dozens

Small stuffed donut \$24 per dozen

chocolate, berries and caramel

Mini-donut with maple sugar \$18 per dozen

Mignardises platter \$5 per person

tartlets, fruit jellies, chocolate, financier, cake pops

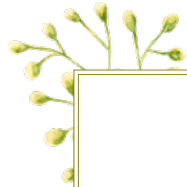
Sweet and salty popcorn bar \$6 per person

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's rooftop

30g \$6 each

160g \$12 each

500g \$20 each

Wooden honey dipper \$3 each



Le Labo bath products
personalized with your guest names
\$10 for 4 bottle (90ml)

Pack of 3 macaroons
seasonal flavours
\$15 each

Homemade tonic syrup from LeSAM
to prepare the best cocktails
60 ml bottle \$14 each
500 ml bottle \$35 each

