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WEDDING  
MENU

*Fairmont*  
LE CHÂTEAU FRONTENAC



With Frédéric Cyr at the helm,  
Fairmont Le Château Frontenac delivers a truly  
exclusive dining experience.

Drawing inspiration from the finest Quebec  
artisanal products and a rich variety of seasonal  
flavours, the chef and his team have crafted menus  
tailored for various reception themes, including  
options for guests with dietary restrictions.

The Château's pastry team combines precision  
and creativity to prepare exquisite wedding cakes.  
Our Pastry Chef, Joël Lahon, loves to innovate  
while preserving the balance of flavours and  
staying true to traditional pastry techniques.

Each cake is unique and tailor-made to  
the couple's tastes and desired design.

*FAMILY  
PORTRAIT*

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*\$106*

*4 COURSES*

*Taxes and service extra*

Roasted beet carpaccio,  
whipped goat cheese, glazed pecans  
and caramelized figs

Sweet potato velouté, turnip and cumin,  
roasted camelina oil

Roasted chicken supreme, potato mousseline,  
carrots with thyme and Château's honey

OR

Roasted salmon with olive oil and fleur de sel,  
sweet potato mousseline, champagne sauce

Rum baba, roasted pineapple, mango-passion  
coulis and vanilla mascarpone whipped cream

# *THE GROOMSMEN'S CHOICE*

Salmon gravlax, harvest seeds  
from Charlevoix, yuzu gel,  
dill pea condiment

Potage Crécy,  
Dukkha-flavoured cream

Braised veal flat iron,  
truffle-flavoured jus, creamy corn,  
spice-roasted parsnip

OR

Roasted scallops, caramelized endive,  
mushrooms, roast chicken jus  
with thyme

Croq'chou with chocolate  
and fleur de sel caramel

Macaron

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*\$126*

*5 COURSES*

*Taxes and service extra*

*YES,  
I DO*

Fresh tuna tataki, green beans, quail eggs,  
black garlic mayonnaise and anchovies

Chicken liver pâté flavoured with citrus fruits,  
green asparagus, suprême white port sauce

Zucchini velouté with smoked bacon,  
green oil and golden croutons

Veal and caramelized scallops,  
market vegetable fricassée,  
mashed potatoes with candied garlic,  
creamed tarragon bisque

OR

Roasted lobster tail with Tandoori spices,  
carrots with citrus, baker's potatoes,  
vegetable jus

Raspberry macaron,  
elderflower and light cream

Mignardises

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*\$142*

*6 COURSES*

*Taxes and service extra*

## CANAPÉS

Fennel parfait, mousseline and beetroot chips, citrus gel

Smoked salmon blinis, dill cream, Mujjol caviar

Foie gras parfait with red fruits

Beef tartare with Dijon mustard and pickles

Salmon tartare with dill and Espelette pepper

Green apple and coriander scallop ceviche

Parmesan arancini, truffle, roasted pepper pesto

Panko shrimp with Asian-inspired mayonnaise, ginger and lime

Pork belly sandwich with BBQ spices and candied onions

Vegetable imperial rolls with honey and chili sauce

Cheese fondue from our cellar

Crab cake, tartar sauce with lime

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**\$16**

**CHOICE OF THREE**

*Taxes and service extra*

*HAPPILY  
EVER AFTER...*

Choice of 3 canapés

Foie gras parfait with red fruits,  
Cassis Mona et filles black currant jelly

Roasted scallops, mashed potatoes  
with herbs, balsamic jus reduction

Granita

Château's classic beef Wellington,  
truffle-flavoured gratin dauphinois, roasted  
vegetables

OR

Black halibut from Gaspésie with mushrooms,  
corn, Brussels sprouts, fish stock, citrus gel

Pavlova with black currant berries,  
mascarpone and wild berries

Château's Signature cake  
with crunchy hazelnuts  
and Château's chocolate

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*\$250*

*Taxes and service extra*

# LATE NIGHT SNACKS

25 PEOPLE MINIMUM

## SAVOURY

Local poutine station — \$18 per person  
Thinly-sliced crispy potatoes, demi-glace  
or homemade poutine sauce (vegan)  
fresh Gouda curds

Cheeses and charcuteries from our Cellar — \$18 per person  
Fruits, nuts, croutons, pickled vegetables and jam

Mini-sandwiches — \$56 per dozen  
mini beef burger on brioche bread  
pulled pork, Jack Daniel's BBQ sauce  
grilled cheese with 1608 cheese and candied onion

## SWEET

Giant wall of glazed donuts — \$90 for 2 dozen

Croquembouche — minimum 40 people \$500  
(\$10 per extra person)

Mignardise 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  
miniature pastries

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*SOUVENIRS  
FOR YOUR GUESTS*

*HONEY FROM THE CHÂTEAU*

30 g — \$7 each

160 g — \$13 each

Wooden honey dipper — \$3 each

Macarons — set of 3 \$18  
seasonal flavours

Chateau's mignardises — set of 6 \$24  
seasonal flavours

Maple and apple set — \$42  
Candy, popcorn, maple syrup,  
maple butter and ice cider

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