CELEBRATE YOUR WEDDING IN OUR LEGENDARY LOG CHÂTEAU!

Fairmont Le Château Montebello has played host to thousands of special events since its opening in 1930. Some of the most magical experiences have been weddings, because we pride ourselves in creating memories that last a lifetime. Our award-winning Chefs and dedicated Banquet Team will attend to the Bride’s and Groom’s every need, going out of their way to ensure the success of this special day.

If there is a wedding in your future, let us take care of you, your guests and the hundreds of details that go into this joyous occasion.

We look forward to celebrate with you!

DIANE MATICHAK, WPICC
Wedding Coordinator
819 423 3060 | lcm.mariages@fairmont.com

<
Use the menu on the left of the page to browse our menu to your needs.
INCLUSIONS, CEREMONY AND SPA

INCLUSIONS
All of our wedding packages include the following unique touches:

• Banquet room rental
• Printed menus
• Podium
• White table linen
• Dancefloor
• Banquet room rental for hair and make-up
• Access to the grounds and inside the hotel for your wedding photos
• One night in one of our bedrooms for the Bride and Groom (minimum of 40 guests for dinner required)
• Special guestroom rates for your guests (based on availability)

THE SPA
Treatments, hair and make-up
Le Spa at Fairmont Le Château Montebello offers a wide selection of treatments
We also offer discounts on spa treatments during your stay:

• 15% DISCOUNT ON ALL SPA TREATMENTS FOR THE BRIDE & GROOM
• 10% DISCOUNT ON ALL SPA TREATMENTS FOR GUESTS

BRIDAL PARTY PACKAGE includes make-up, classic pedicure and manicure | $165 per person

HAIR STYLIST available upon request

For further assistance:
SYLVIE LEGAULT
Spa Director
819 423 3098 | sylvie.legault@fairmont.com

CEREMONY
Celebrate your union onsite!
We offer 2 gazebos on hotel grounds for wedding ceremonies: Garden Gazebo and Riverside Gazebo. The rental of a gazebo includes an alternate space in case of rain.

CEREMONY AT ONE OF OUR GAZEBOS
including chair setup | $350

CEREMONY INSIDE THE HOTEL
including chair setup | $350
PACKAGES

FAIRMONT
LE CHÂTEAU
MONTEBELLO

WEDDINGS 2020

© Eva Hadhazy
PACKAGES

DREAM PACKAGE
$144 per person

RECEPTION
HOT AND COLD CANAPÉS 4 pieces per person
PUNCH 1 glass per person

TOAST
SPARKLING WINE 1 glass per person

DINNER
PLATED MEAL 5 courses
OR
BUFFET minimum of 40 people

WINE
½ BOTTLE PER PERSON
LATE NIGHT COFFEE & TEA STATION

PLUS:
1 ADDITIONAL NIGHT FOR THE BRIDE AND GROOM minimum 40 people for dinner required
2 MEALS FOR SUPPLIERS 3 courses

ELEGANCE PACKAGE
From $73 per person

DINNER
PLATED MEAL 4 courses
OR
BUFFET minimum of 40 people

PERSONALIZE YOUR PACKAGE BY ADDING ITEMS "À LA CARTE":

CANAPÉS
PUNCH
GRANITÉ
SPARKLING WINE OR CHAMPAGNE
WHITE AND RED WINE
LATE NIGHT COFFEE & TEA STATION
### COUNTRYSIDE PACKAGE

**BBQ Dinner – Buffet | minimum 40 people | service of 2 hours maximum | $62 per person**

#### SALAD BAR
- **KALE SALAD** creamy honey Vinaigrette
- **TUBETTI PASTA SALAD** crab, green peas, tarragon and lime mayonnaise
- **TOMATO AND ARUGULA SALAD** feta and rosemary Vinaigrette
- **ROMAINE LETTUCE** and its classic garnishes
- **MIXED GREENS** house and balsamic dressings

#### ON THE GRILL
- **CHICKEN BREAST** Jack Daniels BBQ sauce
- **SAUSAGES FROM “FERME MOREAU”**
- **VEGGIE BURGER** | upon request
- **BLACK BEAN AND HARISSA PATTY** | vegan | upon request
- **CORN ON THE COB** in season
- **GRILLED VEGETABLES**

#### EXTRAS
- **PORK RIBS** | + $5 per person
- **STRIPLOIN STEAK** | + $10 per person
- **SALMON FILET** | + $9 per person
- **SHRIMP BROCHETTE** (5) | + $10 per brochette
- **LOBSTER TAIL** | + $15 each
- **CHICKEN AND VEGETABLE BROCHETTE** | + $4 per brochette

#### DESSERTS
- **QUEBEC CHEESE BOARD**
- **FRESH FRUIT SALAD AND SEASONAL BERRIES**
- **S’MORES SQUARES**
- **SEMI-SWEET CHOCOLATE TART**
- **CHEESECAKE**
- **LEMON PUFF PASTRY** and fresh fruit
- **GOURMET COFFEE AND LOT 35 TEA**
COAST TO COAST PACKAGE

*Cocktail dinner – stations | minimum 50 people | service of 2 hours maximum | $99 per person

MARITIME STATION

MINI CRAB CAKES
FRESH SCALLOP CEVICHE
SMOKED SALMON AND FENNEL SALAD
POTATO BAR baked potato, sour cream, green onions, bacon bits, salsa, grated cheddar

PRAIRIES STATION

ROASTED BISON HIP mustard, horseradish | Carving Station with a chef*
MIXED GREENS house and balsamic dressings
BARLEY SALAD honey and shallot vinaigrette
FRESH VEGETABLES herb dip

LITTLE ITALY TORONTO STATION

PLATTER OF ANTIPASTI

CHEESE RAVIOLIS salami, Kalamata olives, fresh herbs, diced tomatoes | Sauté Station with a chef*
CAESAR SALAD classic garnishes and vinaigrette
GOURMET PIZZA
PLATTER OF TOMATOES balsamic vinegar, olive oil

QUEBEC STATION

CLASSIC PEA SOUP salted pork
KENAUK TROUT TARTAR on blinis, fresh Montebello cheese
PLATTER OF TERRINES AND PÂTÉS chutney
MAPLE ROASTED FALL VEGETABLE SALAD
QUEBEC CHEESE selection of bread and crackers

DESSERT STATION

SELECTION OF DESSERTS IN VERRINES
MINI SUGAR TARTLETS
MINI DARK CHOCOLATE TARTLETS
GOURMET COFFEE AND LOT 35 TEA

* ANIMATED STATIONS 2 chefs per 75 people are required | $200 per chef
BRUNCH PACKAGE

Buffet | minimum 40 people | service of 2 hours maximum | $55 per person

BREAD & CEREALS
COLD CEREAL  skim milk
BIRCHERMÜESLI
YOGURT
CROISSANTS, MUFFINS, DANISHES
FRESH SLICED FRUIT AND BERRIES
JAM, BUTTER, HONEY

COLD DISHES
MIXED GREENS  house and balsamic dressings
SMOKED AND MARINATED FISH
CHEESE AND DELI MEATS
CRETONS FROM "FERME MOREAU"

HOT DISHES
BACON, HAM, SAUSAGES
PASTA, MEAT AND FISH OF THE DAY
SEASONAL VEGETABLES
RICE AND POTATOES
MAPLE CREPES
EGGS BENEDICT
  • Classic  |  + $2 per person
  • Spinach  |  + $3 per person
  • Lobster  |  + $8 per person

DESSERTS
HOUSEMADE DESSERTS FROM OUR PASTRY CHEF
FRESH FRUIT SALAD

FRESH ORANGE JUICE AND GRAPEFRUIT JUICE
GOURMET COFFEE AND LOT 35 TEA
MENUS

FAIRMONT
LE CHÂTEAU
MONTEBELLO

WEDDINGS 2020
CANAPÉS

COLD CANAPÉS

CHERRY TOMATO AND SMOKED CHEDDAR on a skewer ......................... $30 per dozen
ATLANTIC LOBSTER dill remoulade............................................... $36 per dozen
SCALLOP CEVICHE with pink pepper ........................................... $36 per dozen
FOIE GRAS TERRINE ...................................................................... $38 per dozen
TUNA TATAKI with black sesame seed ........................................ $34 per dozen
PROSCIUTTO AND FIG ................................................................ $32 per dozen
CUCUMBER AND AVOCADO GAZPACHO with coriander ................. $30 per dozen
SMOKED SALMON AND GOAT’S CHEESE CREPES ....................... $32 per dozen
DUCK CONFIT on a slice of dried pear ........................................ $32 per dozen
BEET AND GOAT’S CHEESE MACARON ........................................ $32 per dozen
OYSTERS and lemon pearls ......................................................... $36 per dozen

HOT CANAPÉS

GINGER-MARINATED BEEF ON A SKEWER .................................... $34 per dozen
ARTICHOKE HEART AND GOAT’S CHEESE CROQUETTE ............ $34 per dozen
CRISPY ASIAN SHRIMP PURSE ................................................ $36 per dozen
APPLE AND OKA CHEESE CRISP with honey .............................. $36 per dozen
BACON-WRAPPED SCALLOP ........................................................ $36 per dozen
VEGETABLE SPRING ROLL with prune sauce .............................. $32 per dozen
CHICKEN SATAY with peanut sauce .......................................... $32 per dozen
CRISP MAC’N’CHEESE CROQUETTE .............................................. $30 per dozen
PLATED MEAL

1st COURSE  Salad or Soup

SALADS
ENDIVE SALAD  pan-seared apples, dried cranberries, walnuts, creamy cider vinaigrette

ROMAINE LETTUCE  smoked bacon, herb crouton, fried anchovies, parmesan cheese

BABY SPINACH SALAD  Caribou poached pear, blue cheese vinaigrette

ARTISAN LETTUCE  Oka cheese, roasted pine nuts, crouton, creamy white balsamic vinaigrette

MULTICOLORED CARROT SALAD  mint, feta, toasted almonds, mixed greens

CRISPY VEGETABLE SALAD  fresh Montebello cheese, chives

SOUPS
POTATO CHOWDER  pancetta

CREAM OF TOMATO  fried garlic

SALSIFY VELOUTÉ  parsley oil

CREAM OF RUTABAGA  curry

FRESH PEA SOUP  cheese curds

MEDITERRANEAN BISQUE  crouton and rouille sauce

2nd COURSE  Cold or Hot Starter

COLD STARTERS
CRAB AND CITRUS SALAD  guacamole and cucumber jelly

MAPLE-WOOD SMOKED TROUT  quinoa and citrus salad

DUCK DUO  rillettes and smoked breast, nut bread crouton

VEGETABLE TARTAR  sesame hummus, balsamic vinegar pearls

FOIE GRAS TERRINE  grilled brioche and roasted pistachios

HOT STARTERS
WARM OLIVE TART  Papineauville goat’s cheese, artichoke, fried capers

MUSHROOM TARTLET  creamy brie cheese

ESCARGOT IN PUFF PASTRY  aged Montebello cheddar, pine nuts, pesto, bruschetta

CRAB FRITTER  sour cream and capers, Artisan lettuce

SMOKED SALMON SHORTBREAD  apple cider fresh cream, cranberry compote, apple slaw
PLATED MEAL

GRANITÉ  included in the Dream Package only

GIN, LIME AND BASIL GRANITÉ  
CRANBERRY AND WHITE VIN GRANITÉ  
LIME GRANITÉ  alcohol-free

3rd COURSE  Main course | Rates for Elegance Package

FISH

FILET OF WALLEYE  orange confied endive, citrus and herb cream sauce | $73

SALMON STEAK IN A PANKO CRUST  green pea and mint sauce | $74

POULTRY

CHICKEN BREAST  herbs and creamy mushroom sauce | $73

DUCK BREAST  lemon and sesame | $76

VEGETARIAN

VEGETABLE CURRY  coconut milk and cashew nuts  vegan | $73

RISOTTO  mushrooms and truffle | $73

ARTICHOKE CAKE  horseradish tofu sauce, bruschetta  vegan | $73

CAULIFLOWER STEAK  smoked cherry tomatoes, chimichurri sauce  vegan | $73

MEAT

SLOW-COOKED NAGANO PORK LOIN  grilled pineapple and Espelette pepper | $74

WESTERN CANADIAN ROAST PRIME BEEF RIB AU JUS  crispy onions | $79

VEAL MEDALLIONS  rum jus | $79

PAN-SEARED BEEF FILET  Cognac sauce | $83

RACK OF LAMB  mustard and tarragon | $85

ROASTED DEER LOIN  semi-sweet chocolate sauce | $87
FAIRMONT LE CHÂTEAU MONTEBELLO WEDDINGS 2020

PLATED MEAL

4th COURSE

DESSERTS

CHOCOLATE AND HAZELNUT TARTLET  caramel, mandarine
VANILLA CRÈME BRÛLÉE  chocolate and espresso sorbet
APPLE PUMPKIN PIE  crème caramel ice cream
DARK CHOCOLATE AND RASPBERRY MOUSSE CAKE
LEMON MERINGUE BAR
FRESH MONTEBELLO CHEESE MOUSSE CAKE  grapefruit sorbet
COFFEE AND CHOCOLATE MOUSSE CAKE  Bailey’s ice cream
CHEESECAKE  salted caramel
FORÊT BORÉALE CAKE  maple mousse, chocolate spongecake, blackcurrant sauce  gluten free
COCONUT AND VANILLA TAPIOCA  raspberry sorbet  gluten-free, vegan

GOURMET COFFEE AND LOT 35 TEA
BUFFETS

BUFFET

minimum 40 people | service of 2 hours maximum

SOUP OF THE DAY
CANADIAN AND QUEBEC CHEESE

SALADS  4 choices

MIXED GREENS  house and balsamic dressings
BROCCOLI AND SUN-DRIED TOMATO SALAD  caramelized nuts
POTATO SALAD  truffle oil, parmesan
CALAMARI SALAD  mango, black sesame seeds
YELLOW BEET SALAD  raspberry Vinaigrette
FINGERLING POTATO SALAD  sour cream, chives
ASIAN VERMICELLI SALAD  small shrimp and vegetables

MEAT  1 choice

ROASTED BEEF LOIN  pepper sauce
BACON-WRAPPED CHICKEN BALOTINE  stuffed with cheese curds
BEEF STROGANOFF
BRAISED LAMB SHOULDER  tomato and mint fondue
BREADED PORK MEDALLIONS  confied lemon

FISH  1 choice

POACHED ATLANTIC SALMON  sauerkraut, caraway sauce
STRIPED BASS  roasted almonds, white balsamic sauce
PAN-SEARED FILET OF TROUT  artichoke salsa

PASTA  1 choice

BUTTERNUT SQUASH RAVIOLIS  roasted pepper cream sauce
ITALIAN SAUSAGE STUFFED RAVIOLIS  cheese, tomato sauce
CAVATELLIS  sun-dried tomato, prosciutto, fine herbs
FETTUCINI  sautéed mushrooms, cream sauce

SIDES

ROASTED POTATOES
SEASONAL VEGETABLES
RICE PILAF
DESSERTS
FRESH FRUIT SALAD

CHOICE OF 3 DESSERTS IN THE FOLLOWING:

PECAN PIE
CHOCOLATE PIE AND COOKIE CRUMBLE
MAPLE MOUSSE CAKE  raspberry
THREE-CHOCOLATE MOUSSE CAKE
CRISPY PASTRY FRANGIPANE  fresh fruit
PASSION FRUIT AND MANGO MOUSSE CAKE
MILLEFEUILLE
WHITE CHOCOLATE BAVAROIS  blueberries

GOURMET COFFEE AND LOT 35 TEA
WEDDING CAKES

FROM OUR BAKERY

Our Pastry Chef will gladly create your wedding cake.

WEDDING CAKE
from $8 per person | minimum $400

CUPCAKES
$6 each

FROM AN OUTSIDE BAKERY

If you are bringing a wedding cake or cupcakes, the following fees apply:

WEDDING CAKE
$3 per person

CUPCAKES
$2 per person
LATE NIGHT BUFFET

COLD ITEMS

BOWLS

BOWL OF CHIPS, PRETZELS OR POPCORN | 10 people ........................................... $12 per bowl
BOWL OF CORN AND SESAME MIX | 10 people ........................................... $15 per bowl
BOWL OF MARINATED OLIVES 350g ........................................... $35 per bowl
BOWL OF CORN CHIPS salsa, sour cream, guacamole | 10 people ........................................... $24 per bowl
BOWL OF MIXED NUTS 350g ........................................... $24 per bowl
BOWL OF HUMMUS pita bread | 10 people ........................................... $53 per bowl
BOWL OF BRUSCHETTA croutons | 10 people ........................................... $53 per bowl

SANDWICHES

CLASSIC SANDWICHES | 48 pieces ........................................... $50 per platter
• Chicken salad
• Smoked turkey
• Ham and cheese
• Egg salad

DELUXE SANDWICHES ........................................... $68 per dozen
1 dozen: 3 choices | 2 to 5 dozens: 4 choices | 6 dozens and more: 8 choices
• Smoked turkey, brie, cucumber, apple, on a bagel
• Smoked salmon on pumpernickel bread
• Deli meat on multigrain croissant
• Chicken tex-mex wrap
• Warm beef on pretzel bread
• Duck rillettes and carmelized onions on mini baguette
• Prosciutto on Mediterranean foccacia bread
• Chicken taco in a lettuce leaf
• Grilled vegetable sliders
LATE NIGHT BUFFET

COLD ITEMS cont’

THE PLATTERS

FRESH VEGETABLES herb dip | 15 people .......................................................... $70 per platter
DELI MEATS black forest ham, turkey, salami, pastrami, mortadella, condiments, selection of bread | 15 people .......................................................... $110 per platter
QUEBEC CHEESE 3 oz per person selection of bread and crackers, nuts | 15 people .......................................................... $160 per platter
LOCAL MONTEBELLO CHEESE 3 oz per person, selection of bread and crackers, nuts | 15 people .......................................................... $200 per platter
SUSHI ROLLS minimum of 4 dozens .......................................................... $36 per dozen
SMOKED AND MARINATED FISH garnishes | 15 people .......................................................... $150 per platter
LATE NIGHT BUFFET

HOT ITEMS
If the late night buffet has hot items, it must be served before 11 p.m.
Otherwise, an additional fee of $200 will apply for hot items after 11 p.m.

BBQ CHICKEN WINGS minimum of 2 dozens ................................................................. $30 per dozen
TRIPLE CREAM BRIE IN A PECAN CRUST toasted brioche | 15 people ............................... $95 each
WARM SPINACH AND ARTICHOKE CREAM CHEESE DIP toasted bread | 15 people ........... $95 per bowl
POUTINE BAR minimum 25 people .......................................................... $10 per person
ANGUS BEEF SLIDERS caramelized onions .................................................. $36 per dozen
WARM BBQ PULLED PORK SLIDERS .................................................. $36 per dozen
FAJITA STATION minimum 20 people .................................................. $30 per person
  • Warm tortillas
  • Gazpacho, green salad, roasted corn salad, cumin black bean salad
  • Chipotle chicken, marinated beef
  • Sautéed red onions and bell peppers, lettuce, diced tomatoes, salsa, sour cream,
    guacamole, grated cheese
GRILLED CHEESE STATION on rustic bread | half sandwich ......................... $48 per dozen
  • Braised beef, aged cheddar, sautéed mushrooms
  • Chicken, Brie cheese, bacon, maple
  • Swiss cheese and caramelized onions

SWEETS
MINI CHEESECAKES ................................................................. $36 per dozen
CHOCOLATE TRUFFLES .......................................................... $30 per dozen
FRENCH PASTRIES .......................................................... $40 per dozen
MIGNARDISES .......................................................... $38 per dozen
MACARONS .......................................................... $40 per dozen
CROQUEMBOUCHE 50 people | maximum 1 hour presentation ......................... $450 each
BEVERAGES
OPEN BAR AND CASH BAR

Depending on your needs, the Bar can switch from Open to Cash, and vice versa, to accommodate your reception plans.

Be it either a Cash bar or an Open bar, the bartender is free of charge if the beverage sales are of $400 net or more. If the sales do not exceed the above-mentioned amount, there are additional charges of $150 for a maximum of 3 hours, and of $50 for each additional hour. These charges are applied to cover the handling and service charges for each bar.

We offer 2 types of bar, based on your preference: Standard Bar and Deluxe Bar.

## STANDARD BAR

<table>
<thead>
<tr>
<th>CATEGORY</th>
<th>BRAND</th>
<th>PRICE</th>
<th>FORMAT</th>
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</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Finlandia</td>
<td>$9.00</td>
<td>1 ¼ oz</td>
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<tr>
<td>White rum</td>
<td>Bacardi</td>
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<tr>
<td>Whisky</td>
<td>Canadian Club</td>
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<tr>
<td>Scotch</td>
<td>Johnnie Walker Red</td>
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<tr>
<td>Gin</td>
<td>Beefeater</td>
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<td>Brandy</td>
<td>Chemineaud</td>
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<tr>
<td>Téquila</td>
<td>Sauza Blue Silver</td>
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<td>1 ¼ oz</td>
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<tr>
<td>Liqueur</td>
<td>Drambuie</td>
<td>$9.00</td>
<td>1 ¼ oz</td>
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<td></td>
<td>Amaretto</td>
<td>$9.00</td>
<td>1 ¼ oz</td>
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<tr>
<td></td>
<td>Crème de menthe</td>
<td>$9.00</td>
<td>1 ¼ oz</td>
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<tr>
<td></td>
<td>Bailey's</td>
<td>$12.00</td>
<td>1 ¼ oz</td>
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<tr>
<td></td>
<td>Grand Marnier</td>
<td>$12.00</td>
<td>1 ¼ oz</td>
</tr>
<tr>
<td>Domestic beer</td>
<td>Alexander Keith's Red and Bud Light</td>
<td>$8.00</td>
<td>341 ml</td>
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<tr>
<td>Imported beer</td>
<td>Stella Artois and Corona</td>
<td>$9.00</td>
<td>341 ml</td>
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<tr>
<td>Microbrewery beer</td>
<td>Brassusers de Montebello</td>
<td>$12.00</td>
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<tr>
<td>Wine</td>
<td>Georges Dubœuf, Cuvée exclusive, Côtes-du-Rhône</td>
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<tr>
<td>Cocktail</td>
<td>Cæsar</td>
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<td>Non alcoholic</td>
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<td>Eska water (regular)</td>
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<td></td>
<td>Eska water (sparkling)</td>
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<tr>
<td></td>
<td>Juice</td>
<td>$4.25</td>
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## DELUXE BAR

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<td>White rum</td>
<td>Havana Club 3 years</td>
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<tr>
<td>Spiced rum</td>
<td>Chic Choc</td>
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<tr>
<td>Whisky</td>
<td>Maker's Mark</td>
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<tr>
<td>Scotch</td>
<td>Glenfidich 12 years</td>
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<tr>
<td>Gin</td>
<td>Madison Park</td>
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<td>Cognac</td>
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<td>Téquila</td>
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<td>$12.00</td>
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<tr>
<td>Wine</td>
<td>Columbia Valley, Washington</td>
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BEVERAGES

PUNCH

OFFER A GLASS OF PUNCH TO YOUR GUESTS DURING THE COCKTAIL!

1 gallon = 25 glasses

RUM PUNCH
Apricot brandy, Malibu rum, white rum, pineapple and orange juice . . . $180 per gallon

BOURBON ICED TEA
Wild Turkey bourbon, iced tea, mint leaves . . . . . . . . . . . $180 per gallon

WHITE SANGRIA
white vin, Peach Schnapps, lemonade . . . . . . . . . . . . . . . $150 per gallon

RED SANGRIA
red vin, brandy, Triple Sec, simple syrup, orange juice . . . . . . . . . . . . . . . . . . . . . . . . . . . . $150 per gallon

SPARKLING VIN PUNCH
sparkling vin, Apricot brandy, pineapple and orange juice . . . . . . . . . $150 per gallon

NON-ALCOHOLIC FRUIT PUNCH
cranberry, pineapple and apple juice, lemonade . . . . . . . . . . . . . . . . . . . . . . . . . . . . $120 per gallon
TERMS AND CONDITIONS

FOOD AND BEVERAGE

Menu arrangements should be made and finalized at least thirty (30) days prior to each function. Should this deadline not be adhered to, the Hotel will not be able to guarantee menu contents and other necessary arrangements. **No menu substitution can be accepted within seventy-two (72) hours of the function.** The Hotel reserves the right to substitute one or more items in the menu by other items of the same or superior quality when the requested items are not available on the market or when their quality is inferior to the standards of the client and/or the Hotel.

All food and beverages served on the Hotel property are to be provided by the Hotel. No food and beverage will be permitted into the Hotel by the patron’s guests (except for a wedding cake). Due to liability restrictions, any food or beverage product company desiring to dispense samples to participants attending the event must make previous arrangements with the Hotel for the purchase of said products from the Hotel.

ALLERGIES

In the event that any of the guests in your group has food allergies, it is the client’s responsibility to inform the Hotel of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by the Hotel, or any of its authorized representatives, the Hotel shall be responsible for all expenses reasonably incurred in the proven defense of such liability or claim of liability.

FUNCTION ROOM RENTAL

Space for the event is booked only for the dates and times indicated in the contract. The client is committed to reimburse the Hotel for any extra charges or losses caused by the non-respect of this article. Setting-up and dismantling times, if required, are not included and should be specified at the time of booking.

The Hotel reserves the right to change a group from one room to another if the number of participants is inferior to the minimum required for that room and for any other valid reason, without affecting the quality of the service.
TERMS AND CONDITIONS

DEPOSIT

A deposit of $1000 is required upon signature of the contract (non-refundable). A second deposit of 100% of the cost estimate will be required fifteen (15) days prior to the wedding date.

AUDIO-VISUAL

The Hotel has appointed PSAV as its official contractor for all audio-visual equipment.

ELECTRICAL/TECHNICAL SETUPS

An additional charge will be assessed for electrical requirements above and beyond the normal usage and when extra electrical equipment is needed. Advance notice must be given and an authorization must be received from the Hotel for the installation of sound systems, decorations, etc. All fire exits and doors must have a clearance of eight (8) feet (2.4 meters).

For any events held without any table seating arrangements, however where damage could be inflicted on the floor covering (carpet), the Hotel will require the client to have the relevant flooring areas covered with protective carpet tiles supplied and installed by an approved Hotel supplier. This will be at the cost of the client.

MUSICIANS/ENTERTAINMENT

There will be additional charges for SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound (Music Licensing Company). The charges will depend on the maximum number of people the banquet room can accommodate:

<table>
<thead>
<tr>
<th>Number of People</th>
<th>Without Dance</th>
<th>With Dance</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 to 100 people</td>
<td>$31.31</td>
<td>$62.64</td>
</tr>
<tr>
<td>101 to 300 people</td>
<td>$45.02</td>
<td>$90.12</td>
</tr>
<tr>
<td>301 to 500 people</td>
<td>$93.95</td>
<td>$187.91</td>
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</tbody>
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DECORATIONS

All decorations provided by the Hotel remain the property of the Hotel. Posting is prohibited without the Hotel’s specific authorization. Nailing, stapling and screwing into walls, ceiling or floors or any other materials that would damage the property is strictly prohibited. The Hotel reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The client will be held responsible for any damages done prior to, during or following a function to the premises by himself, his guests or by independent contractors on his/her behalf.

All decorations must be approved by the Catering and Convention Services Manager.

Candles are allowed if they are in a container (no open flame).

Fir tree decorations or any other flammable items are not allowed.

Fireworks are not permitted.

The client must notify the Hotel if smoke machines will be utilized inside the hotel.
TAXES AND SERVICE CHARGES

All food and beverage functions are subject to a mandatory 16% service charge, of which 12.5% is a gratuity that is distributed to the Hotel’s servers and, as appropriate, other staff, and the remaining 3.5% is retained (and not distributed as a tip or gratuity to the Hotel’s employees) by the Hotel. The service charge is subject to taxes. If you or your attendees wish to provide an additional tip to the Hotel’s staff, please feel free to do so. The mandatory service charge will be posted to your master account.

All rates are subject to federal and provincial taxes.

SECURITY AND PREVENTION

The Hotel will not be held responsible for the damage or loss of any personal property and equipment left in the Hotel prior to, during or following any function. We require that all the meeting rooms remain locked when not in use.

The Hotel is 100% non-smoking. Smoking is permitted outdoors, at designated areas.