

WEDDINGS 2020











WEDDINGS 2020

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BEVERAGES 20

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.





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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)

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

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





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PACKAGES



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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

1/2 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



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PACKAGES

FAIRMONT LE CHÂTEAU MONTEBELLO

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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

ROASTED POTATO WEDGES with spices

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





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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 \mid 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

^{*} ANIMATED STATIONS 2 chefs per 75 people are required | \$200 per chef



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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



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MENUS



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CANAPÉS

CANAPÉS

COLD CANAPÉS
CHERRY TOMATO AND SMOKED CHEDDAR on a skewer
ATLANTIC LOBSTER dill remoulade
SCALLOP CEVICHE with pink pepper
FOIE GRAS TERRINE\$38 per dozen
TUNA TATAKI with black sesame seed
PROSCIUTTO AND FIG
CUCUMBER AND AVOCADO GAZPACHO with coriander
SMOKED SALMON AND GOAT'S CHEESE CREPES
DUCK CONFIT on a slice of dried pear. \$32 per dozen
BEET AND GOAT'S CHEESE MACARON
OYSTERS and lemon pearls
HOT CANAPÉS
GINGER-MARINATED BEEF ON A SKEWER
ARTICHOKE HEART AND GOAT'S CHEESE CROQUETTE
CRISPY ASIAN SHRIMP PURSE. \$36 per dozen
APPLE AND OKA CHEESE CRISP with honey
BACON-WRAPPED SCALLOP
VEGETABLE SPRING ROLL with prune sauce
CHICKEN SATAY with peanut sauce
CRISP MAC'N'CHEESE CROQUETTE \$30 per dozen

PLATED MEAL

FAIRMONT LE CHÂTEAU **MONTEBELLO**

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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 guinoa and citrus salad DUCK DUO rillettes ans 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



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PLATED MEAL

GRANITÉ included in the Dream Package only

GIN, LIME AND BASIL GRANITÉ

CRANBERRY AND WHITE VIN GRANITÉ

LIME GRANITÉ alcohol-free

SORTILÈGE GRANITÉ

GREEN APPLE AND CALVADOS GRANITÉ

$3^{rd}\ COURSE\ {\it Main course}\ |\ {\it Rates for Elegance\ Package}$

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





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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





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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

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

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

SIDES

ROASTED POTATOES

SEASONAL VEGETABLES

RICE PILAF





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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





WEDDING CAKES

FAIRMONT LE CHÂTEAU MONTEBELLO

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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

FAIRMONT LE CHÂTEAU MONTEBELLO

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LATE NIGHT BUFFET

COLD ITEMS

BOWLS

BOWL OF CHIPS, PRETZELS OR POPCORN 10 people
BOWL OF CORN AND SESAME MIX 10 people
BOWL OF MARINATED OLIVES 350 g
BOWL OF CORN CHIPS salsa, sour cream, guacamole 10 people
BOWL OF MIXED NUTS 350g. \$24 per bowl
BOWL OF HUMMUS pita bread 10 people
BOWL OF BRUSCHETTA croutons 10 people
SANDWICHES
CLASSIC SANDWICHES 48 pieces
DELUXE SANDWICHES

1 dozen: 3 choices | 2to 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 bretzel bread
- · Duck rillettes and carmelized onions on mini baguette
- · Prosciutto on Mediterranean foccacia bread
- · Chicken taco in a lettuce leaf
- Grilled vegetable sliders







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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	10 per platter
QUEBEC CHEESE 3 oz per person selection of bread and crackers, nuts 15 people	60 per platter
LOCAL MONTEBELLO CHEESE 3 oz per person, selection of bread and crackers, nuts 15 people	00 per platter
SUSHI ROLLS minimum of 4 dozens	\$36 per dozen
SMOKED AND MARINATED FISH garnishes 15 people	50 per platter





LATE NIGHT BUFFET

FAIRMONT LE CHÂTEAU MONTEBELLO

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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
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 box
POUTINE BAR minimum 25 people. \$10 per perso
ANGUS BEEF SLIDERS caramelized onions
WARM BBQ PULLED PORK SLIDERS
FAJITA STATION minimum 20 people

- 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

- · Braised beef, aged cheddar, sautéed mushrooms
- · Chicken, Brie cheese, bacon, maple
- · Swiss cheese and caramelized onions

SWEETS

WINI 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	





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BEVERAGES



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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

CATEGORY	BRAND	PRICE	FORMAT
Vodka	Finlandia	\$9.00	1 ¼ oz
White rum	Bacardi	\$9.00	1 ¼ oz
Whisky	Canadian Club	\$9.00	1 ¼ oz
Scotch	Johnnie Walker Red	\$9.00	1 ¼ oz
Gin	Beefeater	\$9.00	1 ¼ oz
Brandy	Chemineaud	\$9.00	1 ¼ oz
Téquila	Sauza Blue Silver	\$11.00	1 ¼ oz
Liqueure	Drambuie	\$9.00 \$9.00 \$12.00	1 ½ oz 1 ¼ oz 1 ¼ oz
Domestic beer	Alexander Keith's Red and Bud Light	\$8.00	341 ml
Imported beer	Stella Artois and Corona	\$9.00	341 ml
Microbrewery beer	Brasseurs de Montebello	\$12.00	500 ml
Wine	Georges Dubœuf, Cuvée exclusive, Côtes-du-Rhône .	\$10.50	5 oz
Cocktail	Cæsar	\$12.00	
Non alcoholic	Soft drink	\$4.00	500 ml 355 ml





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DELUXE BAR

CATEGORY	BRAND	PRICE	FURIVIAI
Vodka	Quartz	\$12.00	1 ¼ oz
White rum	Havana Club 3 years	\$12.00	1 ½ oz
Spiced rum	Chic Choc	\$12.00	1 ¼ oz
Whisky	Maker's Mark	\$12.00	1 ¼ oz
Scotch	Glenfidich 12 years	\$12.00	1 ¼ oz
Gin	Madison Park	\$12.00	1 ¼ oz
Cognac	Hennessy V.S	\$12.00	1 ¼ oz
Téquila	Sauza Blue Silver	\$11.00	1 ¼ oz
Liqueure	Drambuie	\$9.00	1 ¼ oz
	Amaretto	\$9.00	1 ¼ oz
	Crème de menthe	\$9.00	1 ¼ oz
	Bailey's	\$12.00	1 ¼ oz
	Grand Marnier	\$12.00	1 ¼ oz
Domestic beer	Alexander Keith's Red and Bud Light	\$8.00	341 ml
Imported beer	Stella Artois and Corona	\$9.00	341 ml
Microbrewery beer	Brasseurs de Montebello	\$12.00	500 ml
Wine	Columbia Valley. Washington	\$14.00	5 oz
Cocktail	Cæsar	\$12.00	
Non alcoholic	Soft drink	\$3.75	355 ml
	Eska water (regular)	\$4.00	500 ml
	Eska water (sparkling)	\$4.00	355 ml
	Juice	\$4.25	355 ml



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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





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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.





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DEPOSITS

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:

1 to 100 people: without dance | \$31.31 with dance | \$62.64

101 to 300 people: without dance | \$45.02

with dance | \$90.12

301 to 500 people: without dance | \$93.95

with dance | \$187.91

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





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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.

