WEDDING Packages

Fairmont
THE QUEEN ELIZABETH
CONGRATULATIONS ON YOUR ENGAGEMENT AND UPCOMING WEDDING! WE WISH YOU MUCH HAPPINESS AS YOU EMBARK ON THIS WONDERFUL JOURNEY TOGETHER.

Getting ready for your big day is an exciting project. As this is one of the most important milestones of your life, our team of event specialists will guide you every step of the way to make your dream day nothing less than perfection.

Whether planning an intimate reception with close friends and family members or an elaborate dinner for hundreds, we will work with you to tailor every detail and create a truly memorable celebration.

Our renovated hotel provides a unique setting for your special day, giving you the freedom to use our elegant indoor wedding space, a thematic and modern function room or an outdoor terrace with amazing downtown views.

We look forward to exploring all options with you, sparking your imagination and bringing your ideas to life for an unforgettable day that you will cherish forever.

LET'S PLAN YOUR DREAM WEDDING

514 954 2280 | MONTREAL@FAIRMONT.COM
FAIRMONT.COM/MONTREAL
COMMITTED TO YOUR COMFORT, WE OFFER THE FOLLOWING BENEFITS WITH ALL OF OUR PACKAGES:

- **A suite on your wedding night** with breakfast included  
  *(minimum of 100 people)*
- **A wedding menu tasting** for two,  
  to take place a few months prior to the event
- **Preferential room rates** for your guests  
  *(minimum of 8 rooms)*

In addition, every package includes tables, chairs, dishes, glassware, cutlery and napkins. It is also possible to hold your ceremony on site for a fee.

**COCKTAIL**

- 4 to 6 canapés per person
- Open bar: 1 hour

**RECEPTION DINNER**  
*per person, depending on the package*

- Half a bottle of red or white house wine during the meal
- 4-course menu
- Coffee, tea and herbal tea
- Open bar: 3 hours after dinner

**WEDDING SERVICES**

- Wedding manager with you on your reception day
- Maître D’ assigned to your wedding
- Hotel reception available 24/7

**OTHER SERVICES AT THE HOTEL**

- Valet parking
- Clefs d’Or concierges
- Completely redesigned wellness center and indoor pool
- Moment Spa
- Rosélys restaurant
- Bar Nacarat
- Marché Artisans
- Café Kréma

DO NOT HESITATE TO ASK ABOUT OUR MENUS AND PACKAGES FOR YOUR ENGAGEMENT PARTY, SHOWER OR ANY OTHER SPECIAL EVENT.

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All prices are subject to change without notice. Banquet room rental extra. Service (11.95% service fee and 3.05% administration fee), federal tax (GST) and Quebec sales tax (QST) are not included in the above prices. Service and administration fees are based on a minimum of 15 people for all functions.
**ELEGANCE package**

$190

**4-COURSE MENU**

**RED TUNA**
Beluga lentils, blooms, bitter herbs, candied lemon, roasted pecans

**or**

**EMU TARTARE**
blond lager, roasted figs, microgreens, herb croutons

—

**FOIE GRAS RAVIOLI**
broth, lemongrass, chanterelle and morel mushrooms, parsley, chervil and red veined sorrel infusion

—

**BLACK ANGUS BEEF**
tenderloin, roasted porcini mushrooms, crispy country ham, Jerusalem artichokes, brown butter, mini vegetables

**or**

**BLACK COD**
pan-fried, orange and squash puree, mixed vegetables, fennel and arugula salad

—

**LEMON AND CHOCOLATE DELIGHT**
candied ginger cookie, citrus fruit

**or**

**WHITE CHOCOLATE EMERALD**
blueberries, candied ginger, pistachio sablé, crystalized cranberry reduction

—

**SWEETS TABLE**
our pastry chef's creations and inspirations from Marché Artisans: macarons, mini pastries, marshmallows, etc.

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**COLD CANAPÉS**

**SCALLOP CEVICHE**
with lime and coriander, diced sweet potatoes with black salt

**CANDIED ROOT VEGETABLE**
Bleu Bénédictin from the Eastern Townships and peach syrup

**VEAL CARPACCIO**
candied tomatoes, caramelized onion petals

**BEEF TARTARE**
with smoked sour cream

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**HOT CANAPÉS**

**SMOKED DUCK AND ASPARAGUS TARTLET**

**SHRIMPS IN PERNOD**
fennel, sundried tomatoes

**BLACK PUDDING**
asparagus, apple and red curry compote

**WILD MUSHROOM SALPICON**
with Dunham wine, parsnip chips

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**½ BOTTLE OF WINE**

**1 GLASS OF SPARKLING WINE**

**6 CANAPÉS**
3 hot and 3 cold

**OPEN BAR**
1 h cocktail + 3 h after dinner

See details on page 13

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$220 PER PERSON

PRESTIGE PACKAGE

½ BOTTLE OF WINE
1 GLASS OF SPARKLING WINE
6 CANAPÉS
3 hot and 3 cold
OPEN BAR
1 h cocktail + 3 h after dinner
See details on page 13

4-COURSE MENU

OCTOPUS CARPACCIO
root vegetables, candied citrus fruit, marinated radish and cucumber, mustard seeds, coriander oil

or

SMOKED DUCK
sorghum, dried fruits, grilled artichokes, orange reduction

—

TRUFFLED FOIE GRAS
ice cider jelly, spicy apple chutney, brioche bread, trufflade

—

BONE-IN LAMB LOIN
fig crumble, two-bean salsa, grilled asparagus, couscous

or

VENISON FILET
roasted, wild berries, scalloped potatoes, maple roasted vegetables

or

BLACK COD
pan-fried, orange and squash puree, mixed vegetables, fennel and arugula salad

—

MORELLO CHERRY AND ORANGE JELLY PYRAMID
vanilla tuile biscuit, roasted sesame nougat, crunchy Dulce Valrhona chocolate

or

LEMON AND CHOCOLATE DELIGHT
candied ginger cookie, citrus fruit

—

SWEETS TABLE
our pastry chef’s creations and inspirations from Marché Artisans: macarons, mini pastries, marshmallows, etc.

COLD CANAPÉS

CANDIED ROOT VEGETABLE
Bleu Bénédictin from the Eastern Townships and peach syrup

FOIE GRAS MEDALLION
jellied pomegranate

SMOKED TROUT STACK
sour cream and fish roe

PROSCIUTTO MILK
chorizo powder, black olives

HOT CANAPÉS

PAN-SEARED SCALLOPS
skewer of chorizo

VEAL NOISETTE
with olives on rosemary sprig

PHEASANT ROLL
coriander seeds, Port wine

WILD MUSHROOM SALPICON
with Dunham wine, parsnip chips

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# Options and Extras

<table>
<thead>
<tr>
<th>WEDDING CAKE</th>
<th>SWEETS TABLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CROQUEMBOUCHE</td>
<td>Macarons .................................................... $2.50 each</td>
</tr>
<tr>
<td>3 profiteroles ................................................ $11 per person</td>
<td></td>
</tr>
<tr>
<td>FONDANT CAKE</td>
<td>Cake pops ..................................................... $2.00 each</td>
</tr>
<tr>
<td>custom creation ................................................ price available upon request</td>
<td></td>
</tr>
<tr>
<td>Chocolate pretzels ............................................ $2.00 each</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SAVOURY STATIONS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>RAW BAR ..............</td>
<td>$105 per person</td>
</tr>
<tr>
<td>minimum of 75 people – with a chef</td>
<td></td>
</tr>
<tr>
<td>TARTARE TRIO • French-style beef tartare • Salmon tartare with fine herbs, capers and citrus zest • Wild game tartare, asian style with ginger and sesame</td>
<td></td>
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<tr>
<td>FRESH SEAFOOD TRIO • Oysters on the half shell, mignonette sauce, spicy sauce, lemon and lime • Marinated scallops with green apples and citrus • Fish ceviche, pepper and fresh coriander</td>
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<tr>
<td>AKI POKE • Sticky rice, salmon and red tuna • Edamame, bean sprouts, marinated cabbage, peppers, radish, green onion, soy sauce, mirin, wasabi, mayonnaise, grilled sesame seeds and sunflower seeds</td>
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<tr>
<td>OYSTER BAR ............................ $30 per dozen</td>
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<tr>
<td>Condiments: lemon, mignonette and homemade sauces</td>
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</tr>
<tr>
<td>MIXED BOARD ................................ $26 per person</td>
<td></td>
</tr>
<tr>
<td>3 cheeses and 3 charcuteries (chef’s choice)</td>
<td></td>
</tr>
</tbody>
</table>

| THE FRENCH FRIES SHED ......................... $23 per person |
| • Traditional poutine: French fries, brown sauce, cheese curds • Poutine with shallots and foie gras • Poutine with Yukon Gold potatoes, pulled pork and jus |
| PIZZA FROM MARCHÉ ARTISANS .............. $16 per pizza |
| cut in 8 slices |
| HOT DOGS................................. 22 $ per person |
| • Sausages: classique or vegetarian • Breads: brioche or steamed • Condiments: ketchup, mustard, mayonnaise, relish, onions, coleslaw, pulled pork |
| IRONED GRILLED CHEESE ...................... $22 per person |
| • Breads: rustic, white, brioche, cinnamon and raisin, gluten-free bread • Cheeses: Alfred, old cheddar, Brie and Le Classic • Condiments: maple bacon, grilled chicken, chorizo, mayonnaise with spices, roasted garlic, mustard, lettuce, tomatoes |
| MILE END SMOKED MEAT ..................... $25 per person |
| rye bread, sweet mustard, dill pickle, cumin coleslaw |
| SHIBUYA SQUARE ......................... $26 per person |
| • Assortment of sushis, makis, nigiris, temakis, futomakis • Sashimis: beef, tuna and salmon • Condiments: ginger, wasabi, soy sauce |

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MARCHÉ ARTISANS FLAVOURED SALT
75g .................................................. $9 each
Unique blend by Marché Artisans
3 flavours available: lemon and sumac, black salt and spices, pink salt and dried herbs
Personalized label upon request

CANDYLABS CANDY TUBE
25g .................................................. $7 each
Handmade in Montreal
Variety of colours and flavours available to match your theme
Personalized label upon request

CALISSONS DE PROVENCE
Box of 2 .......................................... $5 per box
Box of 3 .......................................... $7 per box
Box of 4 .......................................... $9 per box
Variety of colours and flavours available to match your theme
Personalized label upon request

N.A.D. ARTISANAL COCKTAIL SYRUP
120mL ................................................ $9 each
3 flavours available: cola, ginger and tonic
Personalized label upon request with your welcome cocktail recipe

ESCUMINAC ORGANIC MAPLE SYRUP
50mL ................................................ $6 each
3 varieties available
Personalized label upon request

IMPORTED OLIVE OIL
100mL ........................................... from $9 each
250mL and 500mL ......................... available upon request
A choice of 5 premium olive oils from different Mediterranean locations
Personalized label upon request

All prices are subject to change without notice. The federal tax (GST) and provincial tax (PST) are not included in the above prices.
CHILDREN’S MENU .......................... $25 per child

APPETIZER Choice of one
Vegetable crudités and homemade dip
Green salad with ranch dressing
Cheese sticks with honey sauce
Tomato and basil soup

MAIN COURSE Choice of one
Mini deluxe pizza
Spaghetti and meat sauce
Grilled Greenland halibut and ratatouille
Small grilled salmon filet, mashed potatoes and vegetables
Chicken stuffed with mozzarella and broccoli, rice and vegetables
Oven-roasted chicken fingers, BBQ sauce and French fries

DESSERT Choice of one
Decorated fruit jelly
Chocolate cake
Fruit mousse verrine
Assorted cookies

STAFF MENU

Three-course menu (appetizer, main and dessert) from your selected menu

ROMANCE package .................................................... $80 per person
ELEGANCE package ................................................... $95 per person
PRESTIGE package ....................................................... $110 per person

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### Bar Options

<table>
<thead>
<tr>
<th>Package</th>
<th>ROMANCE PACKAGE</th>
<th>ELEGANCE PACKAGE</th>
<th>PRESTIGE PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Finlandia vodka</td>
<td>Stolichnaya vodka</td>
<td>Grey Goose vodka</td>
</tr>
<tr>
<td></td>
<td>Beefeater dry gin</td>
<td>Beefeater dry gin</td>
<td>Bombay Sapphire dry gin</td>
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<tr>
<td></td>
<td>Sauza Blue tequila</td>
<td>Sauza Blue tequila</td>
<td>Sauza Blue tequila</td>
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<tr>
<td></td>
<td>Bacardi Superior white rum</td>
<td>Bacardi Superior white rum</td>
<td>Bacardi Superior white rum</td>
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<tr>
<td></td>
<td>Bacardi Oakheart spiced rum</td>
<td>Bacardi Oakheart spiced rum</td>
<td>Bacardi Oakheart spiced rum</td>
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<tr>
<td></td>
<td>Jack Daniel’s Tennessee Whisky</td>
<td>Crown Royal Canadian whisky</td>
<td>Jack Daniel’s Gentleman Jack whisky</td>
</tr>
<tr>
<td></td>
<td>The Black Grouse blended scotch whisky</td>
<td>Johnnie Walker Red Label</td>
<td>Johnnie Walker Black Label</td>
</tr>
<tr>
<td></td>
<td>Noilly Prat extra dry white vermouth</td>
<td>Noilly Prat extra dry white vermouth</td>
<td>Noilly Prat extra dry white vermouth</td>
</tr>
<tr>
<td></td>
<td>Dolin de Chambéry red vermouth</td>
<td>Dolin de Chambéry red vermouth</td>
<td>Dolin de Chambéry red vermouth</td>
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<tr>
<td></td>
<td><strong>HOUSE WINE SELECTION</strong></td>
<td></td>
<td><strong>PREMIUM WINE</strong></td>
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<tr>
<td></td>
<td></td>
<td><strong>LOCAL BEER SELECTION</strong></td>
<td>selection to be made with the hotel coordinator</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>CLASSIC SODAS AND JUICES</strong></td>
<td><strong>LOCAL, IMPORTED AND MICROBREWERY BEER SELECTION</strong></td>
</tr>
</tbody>
</table>

### Extra Hour

<table>
<thead>
<tr>
<th>Time</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>1 hour</td>
<td>$20</td>
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<tr>
<td>2 hours</td>
<td>$29</td>
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<tr>
<td>3 hours</td>
<td>$37</td>
</tr>
<tr>
<td>4 hours</td>
<td>$42</td>
</tr>
<tr>
<td>5 hours</td>
<td>$47</td>
</tr>
</tbody>
</table>

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SAY “YES” TO RELAXATION AND WELL-BEING, OUR PROFESSIONALS WILL TAKE CARE OF EVERYTHING ELSE!

Whether you choose to take some time to pamper yourself or to share a special moment with your loved ones, our two custom packages will set the tone for your special day.

BEAUTY AND RELAXATION COMBO (2h)

Prepare to take on the emotional moments of your big day with a calming massage focused on total body and mind relaxation. Then treat yourself to a manicure and pedicure combo and shine on your very special day.

RELAXATION MASSAGE AND EXPRESS MANICURE/PEDICURE COMBO $165 (25% of the regular price)

GORGEOUS GLOW (1.5h)

This is the most special day of your life. You deserve to be glowing. Enjoy a facial treatment that refines skin texture, brings an immediate glow, smooths the skin and reveals a light and uniform complexion. Complete your look with a manicure and pedicure for a truly radiant glow from head to toe.

GLOW AND GO FACIAL TREATMENT AND EXPRESS MANICURE/PEDICURE COMBO $120 (Almost 25% off)
TERMS AND CONDITION

DEPOSIT AND FINAL PAYMENT: To guarantee the event, a deposit representing 95% of the total estimate of the banquet event order (BEO), including taxes and service fees, is required at the signing of the BEO, unless a contract has been signed beforehand. This deposit is non-refundable. A credit card number is mandatory for the reservation. Final payment is required 30 days after reception of the final invoice.

ALLERGIES: Special requirements must be forwarded to the Hotel in writing at least 72 working hours prior to the event.

GUARANTEES: A guaranteed number of attendees is required in writing AT LEAST 72 WORKING HOURS PRIOR to every food function, as outlined in the banquet event orders. Should this not be supplied to the Hotel as specified, the original expected attendance will serve as the guarantee. The Hotel shall not be responsible for serving or accommodating an increase in numbers of more than 10% over minimum guaranteed attendance for functions not exceeding 299 guests, 5% for events of 300 to 699 guests, and 2% for events of more than 700 guests. Service charges are calculated on a minimum number of 15 people.

SERVICE CHARGES AND TAXES: A service charge of 11.95% and administration fee of 3.05% are automatically added to all food and beverage prices. Both the federal tax (GST; 5%) and provincial tax (QST; 9.975%) apply and are calculated on the total amounts, after the service and administration charges have been applied. Rental fees are subject to federal and provincial taxes.

FOOD AND BEVERAGE: Due to licensing requirements and quality control issues, the Fairmont The Queen Elizabeth is the Hotel’s exclusive food and beverage supplier. No outside food or beverage of any kind can be brought into the Fairmont The Queen Elizabeth by the client, attendees, suppliers or entertainers. An exception can be made for the wedding cake, with formal authorization from our Executive Chef. In which case, service fees of $4 per person are applicable. It is understood and agreed that any and all remaining food and/or beverages are the property of the Fairmont The Queen Elizabeth and cannot be removed from the premises, except for the wedding cake, if requested by the client.

MINIMUM NUMBER OF COVERS: A minimum number of people is required for all food functions. Gratuities are calculated on a minimum of 15 people.

LABOUR CHARGE: For open and cash bars, labour charges of $100 per bar apply when net sales are less than $400 per bar.

AUDIO-VISUAL: Arrangements may be made through the Hotel’s in-house supplier, PSAV. Charges may be billed to the client’s master account. Please note that PSAV are given exclusive rights to hang and affix materials.

SECURITY: The Fairmont The Queen Elizabeth is not responsible for the loss of or damage to anything left unattended in the function rooms. The Hotel reserves the right to inspect and supervise all functions and setups taking place on property. The company or event organizer in charge of the event is responsible for any damage caused to the Hotel premises by their guests or by contractors working on their behalf that may result in charges.

SECURITY AGENT: The services of a security agent are available at a rate of $50 per hour, for a minimum period of 4 hours.

FUNCTIONS SPACES: The top of any candle must be at least 5 cm below the jar’s rim to ensure that the top of the flame remains at least 2.5 cm below the jar’s rim at all times. The use of fog machines is only permitted under certain conditions and must be discussed with the Hotel’s Group Service Coordinator prior to use. The use of nails, tacks and tape is strictly forbidden. Compensation fees may apply in case of non-compliance.

N.B.: Chair cover setup is the responsibility of the supplier, and not the Hotel’s. Extra labour charges will apply, should the Hotel be asked to do the setup.

SUPPLIERS: A list of suppliers, including contact information and a list of the items being delivered, must be provided to the Group Service Coordinator for approval at least 5 business days prior to the event.

DELIVERY: All displays, exhibits, decorations, equipment and musicians must enter through the receiving area. Delivery times must be coordinated with the Hotel in advance.

SOCAN, RE:SOUND: Copyright fees apply every time music is played in a private function room whether by an orchestra, solo musician or disc jockey. Charges are based on the specific room capacity and are subject to applicable taxes.

INDOOR PARKING AND COAT CHECK: These services are operated by independent suppliers. Prices available upon request.
Fairmont
THE QUEEN ELIZABETH

900 RENÉ-LEVESQUE BOULEVARD WEST, MONTREAL (QUEBEC) H3B 4A5
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