



WEDDING BROCHURE 2024

FAIRMONT TREMBLANT



*Fairmont*  
TREMBLANT



CELEBRATE YOUR WEDDING AT  
FAIRMONT TREMBLANT!



With its enchanting setting worthy of the most beautiful love stories, its personalized service that lives up to its reputation and its authentic culinary offering, Fairmont Tremblant is the *place par excellence* to turn your dream day into an unforgettable memory. Whether you're planning an intimate, no-frills wedding or a grand celebration with family and friends, we have a range of options to meet all your needs.

From the initial planning stages right through to the final details, our team of wedding specialists will be at your side to help you orchestrate a day filled with unforgettable memories.

# ALL WEDDINGS INCLUDE :



## Event:

- Indoor or outdoor ceremony space
- Room hire for the reception and evening (including dance floor)
- One glass of sparkling wine per person for the reception
- Half a bottle of house wine per person for the bridal dinner

## Accommodation

- An upgrade for the bride and groom
- Preferential accommodation rates for your guests. (A minimum of 8 rooms is applicable)
- Complimentary in-room high-speed Internet access for all Accor Live Limitless members (free registration at [accorhotels.com](http://accorhotels.com))
- Complimentary access to the Health Centre
- All-season access to indoor and outdoor pools and hot tubs
- Free storage for golf bags or skis



# PLATED



\$175 PER PERSON

Two choices from the suggested chef's menu.  
An additional choice at a cost of \$5 per person.

## \*CANAPÉS AND BUBBLES

### Appetizers:

- Heirloom Tomatoes, burrata, butter croutons, and basil oil
- Homemade salmon gravlax, vermouth fish velouté, dill oil, tapioca chips
- Foie gras opera, fruit and nut bread
- Tuna tataki, fresh salad, lemongrass and soy vinaigrette
- Beet salad, creamy chèvre with myrique baumier, iced apple cider chutney, and caramelized pecans
- Chicken terrine with grilled leeks, sea buckthorn jelly, and socca tile

### Main Courses:

- Veal medallion, black garlic mushroom purée, grilled polenta, and sautéed mushrooms
- Beef fillet, balsam fir gratin dauphinois, sweet onion purée, seasonal vegetables, and demi-glace
- Duck breast, myrique baumier carrot purée, glazed carrots, and duck jus with port
- Confit halibut, piperade, grilled zucchini, buckwheat crumble, and saffron-infused beurre blanc
- Salmon fillet, buttered celery root purée, roasted fennel, and fennel cream with citrus
- Roasted eggplants, citrus-infused eggplant caviar, salad of marinated vegetables, and toasted almonds

### Desserts:

- Lemon curd tartlets with italian meringue
- Praline tartlets with hazelnut shortbread, chocolate cream, and milky mousse
- Breton shortbread, caramelized apple, vanilla and sweet clover ganache, lace tuile
- Assorted chef's choice petit fours platter

Coffee, decaffeinated coffee, and a selection of lot 35 teas and herbal infusions.

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# B U F F E T



\$ 1 6 0 P E R P E R S O N

## \*CANAPÉS AND BUBBLES

### Appetizers:

- Chef's inspirational soup
- Salmon platter with accompaniments, lemon crème fraîche, and condiments
- Charcuterie and regional cheese platter
- Crab salad with celery and green apple
  - Lobster roll on brioche bread
- Sweet potato, smoked meat, mustard and horseradish vinaigrette, crispy shallots
- Green salad with dressing of the moment

### Main courses:

- Roasted beef sirloin, beef jus, and mushrooms
- Fried chicken with sea buckthorn sauce, maple syrup, and gorria pepper
- River trout fillet, piperade, fennel and citrus salad
- Seasonal vegetables roasted with honey from the petit rucher
  - Israeli couscous with boreal flavors
  - Balsam fir gratin dauphinois

### Desserts:

- Chocolate opera
- Strawberry charlotte
- Lemon tartlets
- Coffee tiramisu
- Fruit salad

Coffee, decaffeinated coffee, and a selection of lot 35 teas and herbal infusions.

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# CHOUX GRAS MENU



\$ 2 2 0 P E R P E R S O N  
( S H A R E P L A T E S )

## \*CANAPÉS AND BUBBLES

### Appetizers:

- Freshly baked artisan bread of the moment
- Foie gras opera with peach and burnt onion, peach and chic-choc rum jelly, fruit and nut sourdough bread
- Beef carpaccio, parmesan, arugula, truffle mayonnaise, and pine nuts
- Scallop ceviche, sea buckthorn marinade, fennel, and rice chips
- Beef and tuna tartare, green apple and wasabi emulsion, sweet potato chips

### Main Courses:

- Confit lamb shoulder, cauliflower tabouleh with chermoula, thyme and dune pepper jus
  - River trout, red quinoa and preserved lemon, lemongrass vinaigrette, soy, green onion, and bok choy
- Local halibut, chimichurri sauce, farmer's market vegetables, creamy pea purée, and fresh salad
- Tomahawk steak, baked sweet potatoes, herbed sour cream, fried onions, and green beans with tamarind vinaigrette.

### Desserts:

- Selection of homemade mignardises and macarons
- Coffee, decaffeinated coffee, and a selection of lot 35 teas and herbal infusions.

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## O U R C A N A P É S \*



(\*includes: Choice of two hot and two cold canapés)

### C O L D , P E R D O Z E N :

\$54: Beef Tartare with Marinated Squash and Louis d'Or Cheese

\$55: Tuna Tataki with Yuzu Mayonnaise and Nori

\$56: Foie Gras on Cracker with Red Fruit Jelly

\$52: Tomato Marmalade and Ricotta Tartlet

\$54: Blinis with Confit Trout, Lemon Cream, and Dill

### H O T , P E R D O Z E N :

\$55: Duck Croques with Blueberry Jelly

\$52: Tempura Shrimp

\$48: Vegetarian Dumplings

\$55: Lacquered Pork Flank with Fried Shallots

\$48: Apple and Oka Cheese Parcel

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# L A T E - N I G H T B I T E S



When the evening buffet includes hot items, the buffet must be served before 11 pm.  
If the buffet is served after 11 p.m., a \$200 charge will apply.

## FOOD TRUCK STATION

**\$26 PER PORTION**

- (2) Mini pulled pork burger
- (2) Pogo and spicy mayo
- (1) Poutine portion

## MINI-BURGERS

**\$19 PER SERVING**

- (3) Spices and condiments

## THE MONTREALER

**\$17 PER PORTION**

Smoked meat sandwich with pickle, coleslaw

## CLASSIC POUTINE

**\$18 PER SERVING**

Extra protein

(\$6 each):

Smoked meat, Chicken, Bacon

## CHARCUTERIE AND CONDIMENTS

\$19 per portion

## CHEESES FROM HERE AND ABROAD

\$19 per portion



F O R O U R L I T T L E O N E S



25\$ PER KIDS

(Free for children aged 5 and under)

Caesar Salad

Crudités

Cheese Croquette

Chicken Breast and Vegetables

Poutine Station

Macaroni and Cheese

Jello and Dessert of the Moment

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# A L C O O L



All prices are subject to 12.75% service charge, 5.25% administration fee, 3% AVT royalty, 5% federal tax (GST) and 9.975% provincial tax (QST). Please note that the above service charges and taxes are subject to change without notice.

**OPEN BAR:** the services of a bartender are offered free of charge for a period of 3 hours if sales reach or exceed \$400 net per bar. If the minimum is not reached, a labour charge of \$150 per bar will apply. If more than 3 hours are required, a fee of \$100 per hour will be added to the established minimum.

**PAID BAR:** the services of a bartender are offered free of charge for a period of 3 hours if sales reach or exceed \$400 net per bar. If the minimum is not reached, a labour charge of \$150 per bar will apply. If more than 3 hours are required a \$100 per hour fee will be added to the established minimum.

## PREMIUM BAR

**\$11 PER ITEM**

Cinzano Blanc  
Cinzano Rouge  
Beafeater  
Baccardi Silver  
Baccardi Spiced  
C. CLub  
J. Walker Red  
Jack Daniel  
Hornitos  
Finlandia  
Amaretto  
Bailey's  
Sambucca  
Maple whisky  
Jameson  
Triple Sec  
Coureur des bois  
Tia Maria  
Crème de Menthe  
Blanche / White mint

## DELUXE BAR

**\$15 PER ITEM**

Hennesy  
Grand Marnier  
Taylor Flatgate 10 years  
J. Walker Black  
Crown Royal XO  
Grey Goose  
Ungava Dry Gin  
McClellands  
The Glenlivet 12 year old  
Bushmills  
Patron au café  
Patron Silver



# OUR SUPPLIERS



## M O M E N T S P A

Hotel Spa

Telephone: 819 681-7680

Email: [spadetremblant@amerispa.ca](mailto:spadetremblant@amerispa.ca)

Website: [www.amerispa.ca](http://www.amerispa.ca)

## P H O T O G R A P H E R S

**Isabelle Otis**

[isabelle.otis@live.ca](mailto:isabelle.otis@live.ca)

819.425.4959

<https://www.isabelleotisphotographe.com/>

**Isabelle Michaud**

[isabellemichaudphotographe.com](mailto:isabellemichaudphotographe.com)

819.430.7413

Website: <https://isabellemichaudphotographe.com/>

**Nathalie Lapointe**

[photo@natlapointe.com](mailto:photo@natlapointe.com)

819.430.6920

<https://www.natlapointe.com/>

## D E C O R

**Eventa**

Contact: Mr. Marian Stirbu

Telephone: 514-532-1302

E-mail: [marian@eventa.ca](mailto:marian@eventa.ca)

Website: [www.eventa.ca](http://www.eventa.ca)

**Nickprod**

Contact : Nicolas Latreille

Telephone : 819-808-7356.

E-mail : [info@nickprod.ca](mailto:info@nickprod.ca)

## F L O R I S T S

**Fleuriste St-Jovite – 12.9km**

Florist service

Telephone: 819 425-3366

Email: [info@fleur-tremblant.com](mailto:info@fleur-tremblant.com)

Website: [www.fleuristestjovite.com](http://www.fleuristestjovite.com)

**Atelier Floral – 12.9km**

Florist service

Telephone: 819 421-9013

Email: [atelier.floral@hotmail.com](mailto:atelier.floral@hotmail.com)

Website: [www.atelier-floral.net](http://www.atelier-floral.net)

## C A K E S

Pâtisserie L'instant Gourmand

Telephone: 819-717-1666

Email: [patisserielinstantgourmand@hotmail.com](mailto:patisserielinstantgourmand@hotmail.com)

## C E L E B R A N T S

**La Salle & Villeneuve Notaires**

(819) 425-2765



# OUR SUPPLIERS



## HAIR AND MAKE - UP

Belle un jour... Belle toujours

450-234-1542

Website: <https://www.belletoujours.ca/>

## CHURCHES

**Saint-Bernard chapel**

(819) 425-3782

<https://www.patrimoine-culturel.gouv.qc.ca/rpcq/detail.do?methode=consulter&id=92999&type=bien#.W8yZsMkpB-F>

**Saint-Jovite parish**

(819) 425-3782

## TRANSPORTATION

**Autobus Galland**

Bus service

Telephone: 450 687-8666

Email: [info@galland-bus.com](mailto:info@galland-bus.com)

Website: [www.galland-bus.com](http://www.galland-bus.com)

**Autobus Le Promeneur**

Local bus service

Telephone: 819 425-3096

Email: [reservations@lepromeneur.com](mailto:reservations@lepromeneur.com)

Website: [www.lepromeneur.com](http://www.lepromeneur.com)

## TRANSPORTATION

**Mont-Tremblant Cruises**

Public cruises / Cruises with meals

Telephone: 819 425-1045

Email: [info@croisierestremblant.com](mailto:info@croisierestremblant.com)

Website: [www.croisierestremblant.com](http://www.croisierestremblant.com)

**Panoramic Gondola**

Telephone: 1 888 738-1777

Website: [www.tremblant.ca](http://www.tremblant.ca)

**Mont-Tremblant Airport**

International Airport

Telephone: 819 275-9099

Email: [info@mtia.ca](mailto:info@mtia.ca)

Website: [www.mtia.ca](http://www.mtia.ca)

**Westin Limousine**

Taxi and shuttle services

Telephone: 514 771-1578

Email: [westinlimousine@gmail.com](mailto:westinlimousine@gmail.com)



# OUR TERMS AND CONDITIONS



## GUARANTEE

In writing, before noon, at least 3 working days before each food function. It is essential that that we receive a guarantee of the number of place settings as specified on the order forms. In the event that we have not been notified within the time frame specified, the original number on the purchase order will be considered as a guarantee. The hotel will not be held responsible for serving an excess number of guests in excess of 5% of the guarantee, up to a maximum of 20 guests.

## DEPOSIT

A deposit is required on signing the contract (non-refundable). A second deposit of 100% of the estimated costs will be required thirty days before the wedding date.

## TAXES AND SURCHARGES

12.75% service charge, 5.25% administration fee and 3% AVT will be automatically added to the food and beverage price. The 5% federal and 9.975% provincial taxes will be calculated after the service charge and administration fee on which they also apply. Rental fees are subject to 18% administration fee, 5% federal tax (GST) and 9.975% provincial sales tax (QST).

## MINIMUM NUMBER OF GUESTS

A minimum number of people is required for any food function and the service charge will be calculated on a minimum of 20 people.

## AUDIO - VISUAL

All requests can be communicated to our Encore supplier. Any costs incurred may be charged directly to your directly to your group bill. Please note that Encore has the exclusive right to the rigging.

## SOCAN FEES

A copyright fee applies whenever music is played in a music is played in a salon, whether by an orchestra by a band, a solo musician or a disc jockey. These fees are based on the capacity of the room and are subject to applicable taxes.

## DISPLAY AND DECORATION

Items supplied by the Hotel as decoration remain the property of the Hotel. Posters may not be put up without the Hotel's permission. No nails, screws, staples or other materials that could damage walls, ceilings or floors may be used. The Hotel reserves the right to inspect and monitor any private event. Any material damage will be invoiced accordingly. The person convening the function will be responsible for any material damage caused anywhere in the Hotel, by himself, his guests or any other representative before, during and after an event. All decorations must be approved by the Banquet and Convention Services Manager. Candles are permitted but only in a container (no open flames). Fireworks are not permitted. The client must advise the hotel if a smoke machine is used in the hotel.

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# OUR TERMS AND CONDITIONS



## SAFETY AND PREVENTION

Fairmont Tremblant assumes no responsibility for responsibility for loss or damage to equipment in the meeting rooms. The hotel reserves the right to inspect and monitor any function and facility of meetings, conventions and banquets held on its property. The company or person in charge of any function is responsible for any damage to the hotel property and any costs that may result. Consequently, the use of screws, nails, staples, glue etc., is strictly prohibited.

## LOUNGE RENTAL

Please note that lounges are only booked at the times and dates indicated in this programme. The customer undertakes to reimburse the Hotel for any additional costs or losses caused by non-compliance with this article. Set-up and dismantling time is not included and must be indicated at the time of booking. The Hotel reserves the right to change a room group if the number of participants is less than the minimum required for that room or for any other reason that the Hotel deems valid without reducing the quality of the services offered to the customer.

## STANDS AND DANCE FLOOR

We can provide you with bleachers and a dance floor. Charges may apply,

## FOOD AND DRINK

The menu choice must be received and finalised at least thirty (30) days before the event. If this date is not respected, the Hotel cannot guarantee the choice of menus or the arrangements requested. No menu substitutions will be permitted in the seventy-two (72) hours preceding the event. The Hotel reserves the right to substitute one or more items on the menu or in the bar with products of the same or higher quality when those required are not available on the market or their quality is below the Customer's and/or the Hotel's standards. Food and drink served in the Hotel must be provided by the Hotel. At no time should the customer or their guests bring in any outside food or drink (except a wedding cake). Due to liability restrictions, any food or drink supplier wishing to offer samples to attendees at any event must make an arrangement to purchase the samples from the Hotel.

## ALLERGIES

The list must be received in writing at least 5 working days before the event.

SOME INSPIRATION FOR  
YOUR BEAUTIFUL DAY!



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