



FAIRMONT TREMBLANT

WEDDING 2021

With its enchanting decor worthy of the most beautiful love stories, personalized service to match its reputation and an authentic culinary offer, Fairmont Tremblant is the perfect place to turn your dream day into an unforgettable memory. Whether for an intimate celebration or a grand reception, a variety of options are at your disposal to meet all your needs.



From the first question to the cleaning of the latest confetti, our team of wedding specialists will be by your side to help you orchestrate this special day and ensure that everything goes smoothly.





WEDDING CEREMONY VENUES

*The number of people permitted in the event spaces will be based on the Quebec government recommendations that are in place on the date of your wedding.

SOUTANA 3 PRIVATE TERRACE

Available at all times

Maximum 60 persons*

RATE

\$400 Saturday

\$300 Sunday to Friday

COURTYARD TERRACE

Available at all times

Maximum 125 persons*

RATE

\$300 Saturday

\$200 Sunday to Friday

CHOUX GRAS TERRACE

(Mountain view)

Available from Sunday to Thursday

Maximum 25 persons*

RATE

\$500

SOUTANA 1 & 2

Available at all times

Maximum 75 persons*

RATE

\$550 Saturday

\$350 Sunday to Friday

CRUISE ON LAKE TREMBLANT

Available from May 1 to October 18

Maximum 60 persons*

RATE

\$600 1 hour

\$300 per additional hour (s)

MONT TREMBLANT SUMMIT

Availability on request

Maximum of people to be determined*

Includes turnkey package

RATE

From \$ 2,750

Prices are subject to all applicable taxes. Subject to availability.
Please contact your convention service manager for more information.

In partnership with
Productions Martial Hébert, wedding@pmh.qc.ca

Fairmont
TREMBLANT



WEDDING RECEPTION VENUES

*The number of people permitted in the event spaces will be based on the Quebec government recommendations that are in place on the date of your wedding.

SOUTANA 1, 2 & 3

Noise restrictions after 11pm

Maximum 125 persons

Dance floor and furniture included

CHOUX GRAS BRASSERIE CULINAIRE

Exclusive venue

Price upon request

Menu to share

Maximum 85 persons*

Existing set up

LE COMPTOIR CUISINE DU MARCHÉ

Exclusive venue

Price upon request

Maximum 130 persons*

Existing set up

MALI 1, 2, 3 & 4

Rental fee starting at \$2000

Minimum 125 persons

Maximum 500 persons*

Dance floor and furniture included

ADD THE TURNKEY PACKAGE TO YOUR EVENT

From \$2,750

- Hair stylist and makeup artist
- Photographer (2 hours)
- Floral accessories for the bride and groom
- Decorative flowered arch
- Red carpet
- Music during the ceremony
- Celebrant
- Witnesses

*In partnership with
Productions Martial Hébert, wedding@pmh.qc.ca*

Other event spaces also available.
Certain conditions apply.

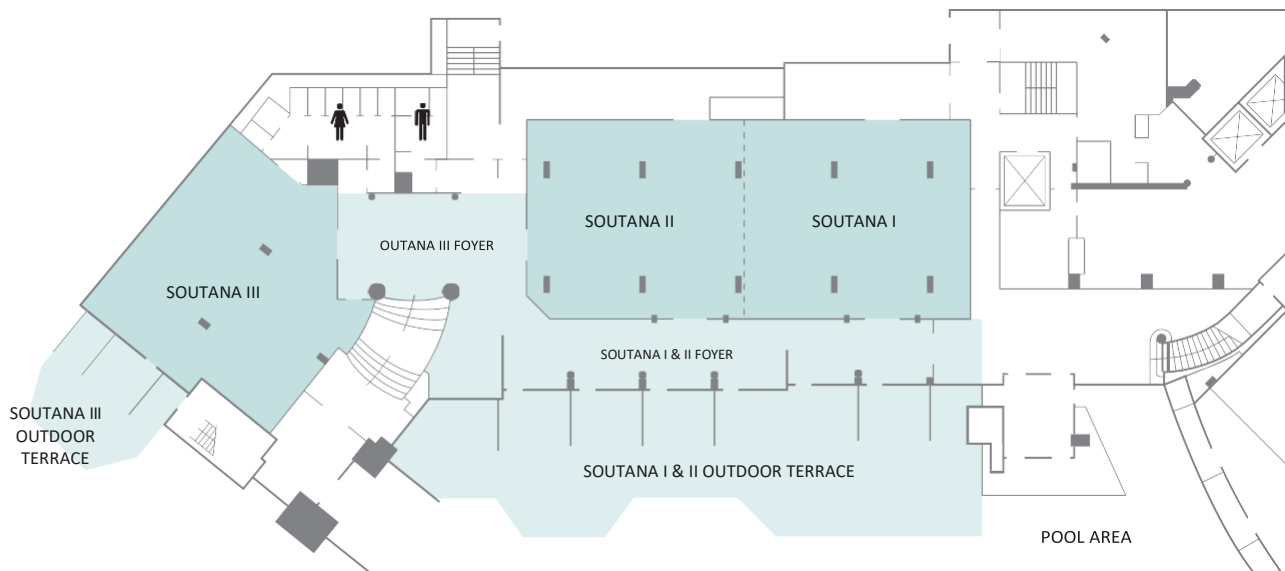
Contact your banquet manager for
more information.

Prices are subject to all applicable taxes. Subject to availability.
Please contact your convention service manager for more information.

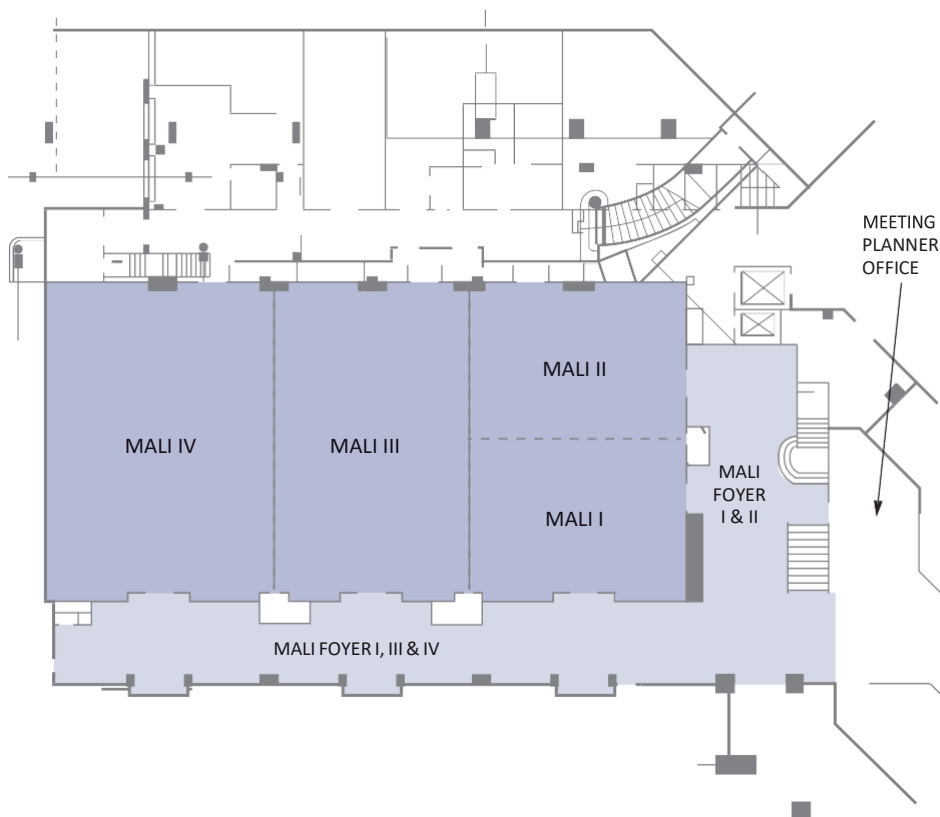
Fairmont
TREMBLANT

FLOOR PLAN

SOUTANA 1 2 & 3 / OUTDOOR TERRACE - MAIN HOTEL TERRACE LEVEL



MALI I II III IV - CONVENTION CENTRE LEVEL C2





MENUS

COUNTRY PICNIC

\$85 per person, plus taxes and service

2 to 10 people

Mini Benedictine with quail egg, spinach and Gaspor ham, served cold

Miniature Croissant with smoked salmon, dill mayo and fried capers

Grilled Asparagus Salad, watermelon, strawberries, fresh mint and goat cheese

Morning Pizza, caramelized bananas and chocolate

Field Berry Parfait, homemade granola and yogurt

Local Cheeses and Grapes

Fruit Salad and Champagne

Truffles and Macaroons

Mimosa



THE BIG DAY

\$150 per person, plus taxes and service

Minimum 25 people

Cocktail bites

Goat cheese melt on crostini with herbs, pear compote and toasted nuts

Scallop and strawberry tartare served on crispy corn chips with micro basil

Mini skewer of multicolored tomatoes, prosciutto and smoked apple cheddar

4-course meal

Rustic bread and whipped butter with fleur de sel

Heirloom tomato salad, buffalo mozzarella, basil emulsion, balsamic pearls and
crispy prosciutto and foccacia chip

—

Foie gras opera, homemade brioche and apples caramelized in Sauternes

—

Grilled milk-fed veal chop, local mushrooms and veal glaze, potato mousseline with aged cheddar,
crunchy asparagus and multicolored Nantes carrots

or

Crispy walleye fillet, tomato, honey, mango and coriander salsa, edamame beans, asparagus,
shiitake, roasted corn and grilled sweet pepper

—

Checkered wedding cake

Dessert table

Strawberry shortcake verrines

Cannoli

Assorted macaroons

Creamy chocolate tarts

Grapes and fresh figs

S'mores kit

Long wooden sticks

Marshmallows

Chocolate squares

Graham cookies



LA VITA È BELLA

\$135 per person, plus taxes and service

Minimum 25 people

Antipasto on wooden board

Prosciutto aged 12 months, fennel salami

Smoked tomato bruschetta, Reggiano parmesan

Red wine goat cheese, honey, gorgonzola-stuffed dates, mixed olives

Calabrian sausage, fresh grapes and figs

Homemade gressin, rustic miche, foccacia and olive oil croutons

4-course "family style" meal

Rustic bread, olive oil and balsamic vinegar

Heirloom tomatoes, buffalo mozzarella, prosciutto chips, arugula pesto and pine nuts, basil oil and balsamic pearls

Seafood strozzapreti, chimichurri, lobster, shrimp, fresh clams, rustic breadcrumbs and fresh Parmesan

Roasted AAA filet mignon, local mushrooms, balsamic and port, edamame beans, white asparagus, roasted tomato, cipollini, grilled sweet pepper

Wedding cake or dessert

Dessert table

Tiramisu verrine, meringues, cannolis, amaretti cookies, biscotti

Seasonal strawberries and watermelon

Dark chocolate



YOU AND I

\$200 per person, plus taxes and service

2 to 10 people

Homemade balsamic and rosemary bread

Warm appetizer

Tangy salmon tartar with coriander sprouts

or

Foie Gras Terrine, mushroom nibs, apple cider

Cold appetizer

Duck Wellington, truffle salt

or

Forgotten Tomato Salad, Di Bufala cheese, balsamic pearls, basil sprouts

Family-style Meal

AAA Angus Beef Tomahawk, smoked potato mousseline and aged cheddar, seasonal vegetables

or

Rack of Quebec Lamb, wild mushrooms and apple caramel, Gabrielle potatoes with herbs and vegetables

Desserts

Vanilla and Chocolate Cupcake

Mignardises



OPEN BAR PACKAGE

INCLUSIONS

Domestic beer

Imported beer

Wine by the glass

Soft drink

Sparkling water

Alcohol & liquor - Premium

RATE

2 hours: \$50 / person

4 hours: \$80 / person

Additional hour: \$30 / person

- Choice of alcohol & deluxe liquor available with additionnal fees
- The open bar package is not applicable for the duration of the meal
- Shooters available with additionnal fees

Prices are subject to change without notice. Taxes and service not included.



LATE NIGHT SNACK

PERSONALIZED STATIONS

THE MONTREALER

\$14 per person

smoked meat sandwiches, pickles and coleslaw

THE FOOD TRUCK

\$24 per person

1 mini Gaspor hot dog, 1 homemade mini pogo, 1 poutine

THE S'MORES STATION

\$11 per person

Cookies, marshmallows and chocolate

À LA CARTE

Classic poutine \$15

Mini burgers (3 kinds) \$17

Sweet delicacies: \$35 / doz

Cupcakes: \$53 / doz