FAIRMONT TREMBLANT

WEDDING

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 last confetti, our team of wedding specialists will be by your side to help you orchestrate this special day and ensure that everything goes smoothly.

Fairmont
TREMBLANT

TREMBLANT@FAIRMONT.COM | 819.681.7687

WEDDING CEREMONY VENUES

Celebrate your union on site

*The number of people allowed in the event spaces will be based on Quebec government recommendations that are in effect on your wedding date.
*Whether on our terrace or inside the hotel, we take care of the chair arrangements.

SOUTANA 3 PRIVATE TERRACE

Available at all times
Maximum 75 people*

RATE

$400 Saturday
$300 Sunday to Friday

COURTYARD TERRACE

Available at all times
Maximum 75 to 120 people*

RATE

$300 Saturday
$200 Sunday to Friday

CHOUX GRAS TERRACE

(Mountain view)
Available from Sunday to Thursday
Maximum 25 people*

RATE

$500

SOUTANA 1 & 2

Available at all times
Maximum 75 people*

RATE

$550 Saturday
$350 Sunday to Friday

CRUISE ON LAKE TREMBLANT

Available from May 1 to October 18
Maximum 60 people*

RATE

$600 1 hour
$300 per additional hour(s)

MONT TREMBLANT SUMMIT

Availability upon request
Maximum number 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

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WEDDING RECEPTION VENUES

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

SOUTANA 1, 2 & 3

Noise restrictions after 11pm
125 people maximum
Dance floor and furniture included

CHOUX GRAS BRASSERIE CULINAIRE

Exclusive venue
Price upon request
Menu to share
85 people maximum*
Existing setup

LE COMPTOIR CUISINE ITALIENNE

Exclusive venue
Price upon request
130 people maximum*
Existing setup

MALI 1, 2, 3 & 4

Rental fee starting at $2000
125 people minimum
500 people maximum*
Dance floor and furniture included

ADD THE TURNKEY PACKAGE TO YOUR EVENT

From $2,750

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

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Other event spaces also available.
Certain conditions apply.

Contact your banquet manager for more information.

INCLUDED WITH MEETING ROOM RENTAL:

- Printed menu
- White tablecloths and napkins
- Dance floor and basic furniture
- Interior and exterior spaces for your wedding photos
- Preferential room rate for your guests

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

Fairmont
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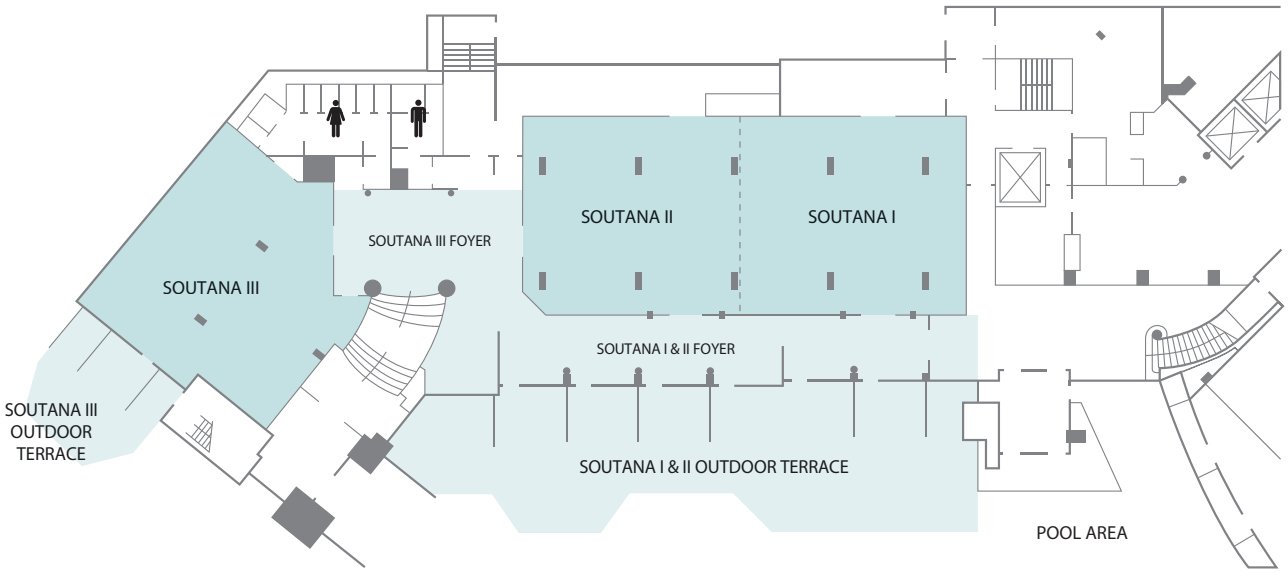
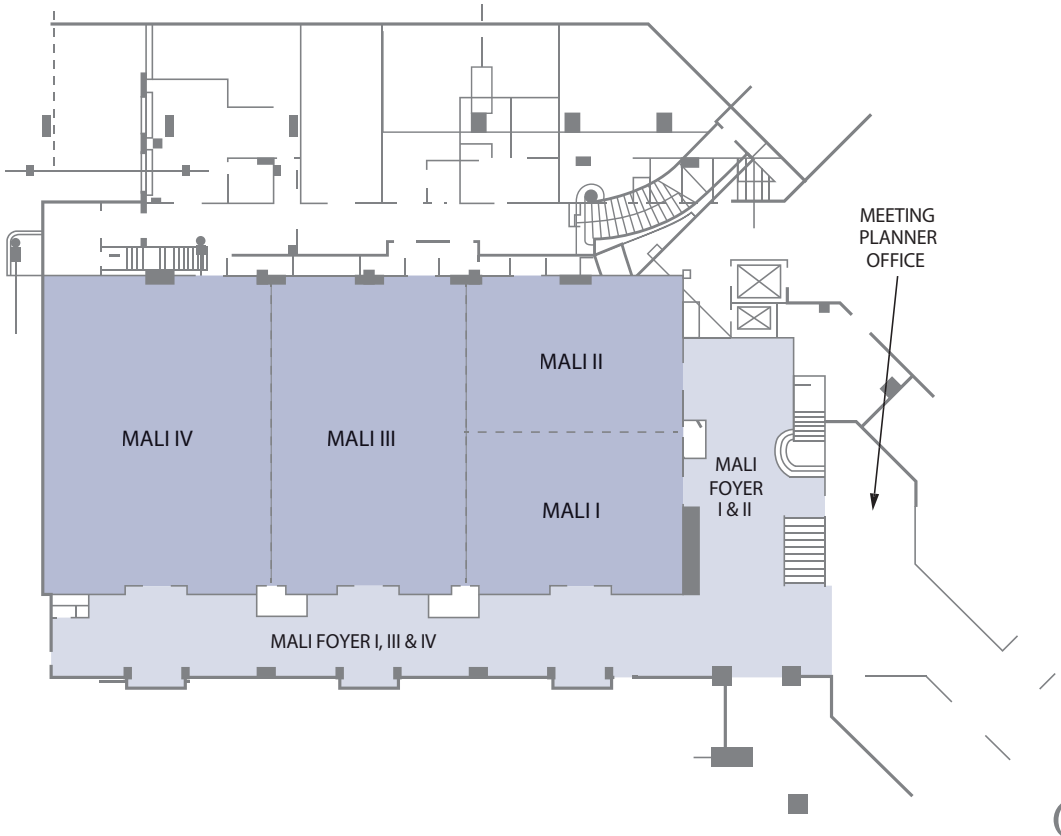
FLOOR PLAN

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



MALI I II III IV - CONVENTION CENTRE LEVEL C2



Fairmont TREMBLANT

MENUS

COUNTRY PICNIC

$85 per person, plus taxes and service

2 to 10 people

Mini Benedict 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

25 people maximum

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, crispy prosciutto and focaccia 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

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LA VITA È BELLA

$125 per person, plus taxes and service

25 people maximum

Antipasto on Wodden 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, focaccia 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

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YOU AND I

$200 per person, plus taxes and service

2 to 10 people

Homemade balsamic and rosemary bread

Cold Appetizer

Tangy salmon tartar with coriander sprouts

or

Foie gras terrine, mushroom nibs, apple cider

Warm 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

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CUSTOMIZE YOUR MENU

CHOICE OF HORS D'OEUVRES (price per dozen)

Cold hors d'oeuvres

Green apple and cider foie gras lollipop, crispy breadcrumbs $51

Maple glazed duck tataki, pear and fennel confit $48

Beet humus crostini, goat cheese and honey crumble, caramelized pistachios $4

Hot hors d'oeuvres

Grilled Quebec lamb chop, local herb persillade $57

Crispy wild Argentinian shrimp with Yuzu marmalade $49

Mini Croque-Monsieur with wild mushrooms, stewed onions and 1608 cheese $44

CHOICE OF APPETIZERS (price per unit)

Cold appetizers

Canadian salmon gravlax with smoked rum and dune pepper, maple-candied salmon jerky, juniper berry crème fraîche $17

Beef tartare with Bloody Caesar aromas, lemon pearls, celery salt crostini $15

Napa cabbage roll, yellow lentil and fennel tapenade, pickled vegetables, tomato jelly and crispy tofu, Sicilian olive emulsion $13

Hot appetizers

Seared duck breast glazed with summer honey, roasted parsnip purée and roasted almonds in butter, thyme flower crumble $18

Giant Argentinian shrimp and panko with balsam myric, grilled Atlantic lobster medallion, white grapefruit butter $17

Rustic fig crostini, 24-month prosciutto and grilled asparagus, smoked cheddar flakes and apple $15

CHOICE OF MAIN DISHES (price per unit)

Quebec milk-fed veal medallion, Oka fondant, Oka crumble, full-bodied red wine jus, sweet potato mousseline and cider-roasted root vegetables $50

or

Seared Icelandic cod steak, fennel and citrus cream, buttered celeriac purée, lima beans and seasonal ratatouille $43

or

Cider-glazed guinea fowl supreme, caramelized apples, fingerling potatoes confit with duck fat and flavoured with fresh herbs, Nantes carrots, asparagus and local mushrooms $47

OPEN BAR PACKAGE

INCLUDED

Domestic beer

Imported beer

Wine by the glass

Soft drink

Sparkling water

Alcohol & liquor - Premium

RATE

2 hours: $55 / 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.

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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

SPA MOMENT

Treatments, makeup and hair

The Spa at Fairmont Tremblant offers a variety of treatments.

We also offer discounts during your stay:

20% discount on treatments for the bride and groom

15% discount on treatments for guests of the event

Package for the happy couple and their party

6 people maximum. $199/person

Includes:

Radiance facial treatment (25 min)

Express hands (25 min) and feet (25 min) beauty combo

Chair massage (25 min)

Hair and make-up service upon reservations and availability.

For more information:

Louise Deslauriers
Assistant Director - Esthetics Trainer
ldeslauriers@momentspa.ca
Phone: 819-681-7680

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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 honoured, the Hotel will not be able to guarantee menu contents and other necessary arrangements. No menu substitution shall be accepted within seventy-two (72) hours of the event. The Hotel reserves the right to substitute one or more menu items 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 client or Hotel standards. All food and beverages served on the Hotel property are to be provided by the Hotel. No food and beverage will be allowed into the Hotel by the patron's guests (except for a wedding cake). Due to liability restrictions, any food or beverage product company wishing to dispense samples to participants attending the event must make previous arrangements with the Hotel for the purchase of said products from the Hotel. Expect a maximum increase of 5% per year if your event takes place after 2022.

ALLERGIES

Should any of the guests in your group have food allergies, it is the client's responsibility to inform the Hotel of the names of such individuals and the nature of their allergies, so that we may take the necessary precautions when preparing their food. We will also provide, upon request, all information regarding 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 for any personal injury that might 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.

EVENT ROOM RENTAL

Space for the event is booked only for the dates and times indicated in the contract. The client is committed to reimbursing the Hotel for any extra charges or losses caused by non-compliance with this article. Setting up and disassembling 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 is lower than the minimum required for that room and for any other valid reason, without affecting the quality of the service.

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 thirty (30) days prior to the wedding date.

AUDIO-VISUAL

The Hotel has appointed Encore 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 to install sound systems, decorations, etc. All fire exits and doors must have a clearance of eight (8) feet (2.4 metres). For any events held without any table seating arrangements, and where the floor covering (carpet) could be damaged, 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 at the client's expense.

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 dancing | $31.31	with dancing | $62.64
101 to 300 people:	without dancing | $45.02	with dancing | $90.12
301 to 500 people:	without dancing | $93.95	with dancing | $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, ceilings, or floors or any other materials that could 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 an event, 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. Fir tree decorations or any other flammable items are not allowed. Fireworks are not permitted. The client must notify the Hotel if smoke machines are to be used inside the hotel.

TAXES AND SERVICE CHARGES

All food and beverage functions are subject to a mandatory 18% service charge, of which 12.75% is a gratuity that is distributed to the Hotel's servers and, if applicable, other staff, and the remaining 5.25% 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 meeting rooms remain locked when not in use. The Hotel is 100% non smoking. Smoking is permitted outdoors, at designated areas.