



HÔTEL PLACE D'ARMES

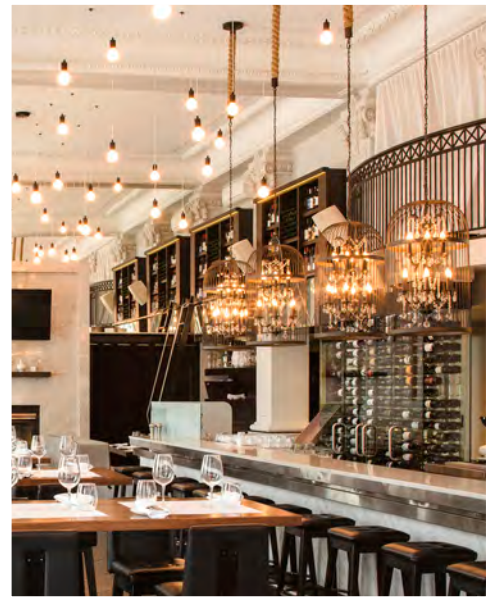
Your wedding with us!



MARIAGESVIEUXMONTREAL.COM
OLDMONTREALWEDDINGS.COM



2018



YOUR WEDDING

For weeks now, you've been dreaming about just the right place to celebrate your union.

You're looking for somewhere special that offers many original options for your ceremony, reception, photos, and guest accommodations. You want to find a unique spot where you will create memories to cherish a lifetime.

OLD MONTREAL OFFERS YOU ALL THAT AND SO MUCH MORE!

OUR GIFT TO YOU:

- A complimentary Suite the night of your wedding
- Chocolate covered strawberries in the suite
- A complimentary tasting of the menu for two people prior to the wedding
- Special guest room rates available for your wedding guests
- A night in a Deluxe room on your first wedding anniversary at a special rate
- 10% discount at Rainspa

Book your bridal shower, engagement party, rehearsal dinner, cocktail or after-wedding brunch and receive additional upgrades.

Warmest regards,



HÔTEL PLACE D'ARMES

Kim Lafreniere, Weddings and social events manager
55, rue St-Jacques, Montréal, Québec, H2Y 3X2
☎ 514 282-2706 | klafreniere@experienceoldmontreal.com



ALL OUR PACKAGES INCLUDE

SERVICES

The room rental for your cocktail ceremony and reception dinner, 60" tables, chairs, and dance floor

Crockery, cutlery, glassware, white napkins and tablecloths or black tablecloths.

Floor plan for your seating arrangement

THE COCKTAIL

Four to six canapés per person

One hour cocktail

THE DINNER RECEPTION

½ bottle per person house red or white wine, during dinner

Three, Four or Five course menu
(The package price is based on your menu)

Coffee and tea

Hours of open bar after dinner (based on the selected package)



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BRONZE PACKAGE - \$135 PER PERSON

COCKTAIL

1 hour of open bar and 4 canapés per person from this selection:

CANAPÉS

Garden vegetable tartelettes	Honey and sesame cheese sticks
Mini country ham and pineapple brochette	Wild mushroom turnovers
Chicken satay served with curry and cashew	Mini marinated chicken burritos
Fried bocconcini, wild berries sauce	Mini spinach and feta quiche
Quinoa and dried cranberry beignets	Fried shrimp bites, dijonnaise

RECEPTION

Toast: 1 glass of Prosecco
+ 1/2 bottle of wine

MENU 3 COURSES

Choice of one starter, one main course and one dessert for your guests

Cream of butternut squash with smoked paprika oil

or

Spring salad with capers, smoked salmon, dill, tortilla croutons and yuzu honey vinaigrette

or

Beetroots with smoked eggplant mousse, crumbled feta cheese and walnut pesto



Chicken supreme with mashed potatoes, chives, olives, grilled oyster mushrooms and creamy parmesan sauce

or

Salmon fillet with stir fried quinoa, onion chutney, fennel and mango salsa

or

Braised beef shoulder, Port and anise sauce, Anna potatoes and buttered asparagus



Le Place d'Armes thousand-layer cake

or

Madagascar vanilla crème brûlée

or

Wedding cake



Coffee and tea

SILVER PACKAGE - \$160\$ PER PERSON

COCKTAIL

1 hour of open bar and 4 canapés per person from this selection:

CANAPÉS

Garden vegetable tartelettes
Mini crouny ham and pineapple brochette
Chicken satay served with curry and cashew
Fried bocconcini, wild berries sauce
Quinoa and dried cranberry beignets

Honey and sesame cheese sticks
Wild mushroom turnovers
Mini marinated chicken burritos
Mini spinach and feta quiche
Fried shrimp balls, dijonnaise

RECEPTION

Toast: 1 glass of Prosecco
+ 5 hours open bar including a half bottle of wine upon entry

MENU 4 COURSES

Choice of one starter, one main course and one dessert for your guests

Heart of Romaine lettuce, crispy bacon, yoghurt dressing and croutons with a maple syrup reduction and grilled tomatoes

or

Deconstructed mille-feuille with tiger shrimp, seasonal vegetables, pea mousse with wasabi, roasted black sesame and lime dressing

or

Beef tartare with crispy parmesan, avocado cream, seasonal sprouts and croutons



Parsnip velouté with spinach and hazelnut pesto



Lamb shank with cherry tomato confit, dauphinoise potatoes and juniper berry sauce

or

Sea bream fillet with buttered vegetables, barley risotto with thyme and sauce vierge

or

Chicken supreme with herbs, lentils with melted foie gras, broccolini and red wine sauce

or

Angus fillet mignon with Yukon potato mousseline, truffle sauce, sautéed portobello and green beans (+9\$)



Le Place D'Armes thousand-layer cake

or

Madagascar vanilla crème brûlée

or

Wedding cake



Coffee and tea

GOLD PACKAGE - \$180 PER PERSON

COCKTAIL

1 hour of open bar and 6 canapés per person from this selection:

CANAPÉS

Garden vegetable tartelette	Honey and sesame cheese sticks
Mini crounry ham and pineapple brochette	Wild mushroom turnovers
Chicken satay served with curry and cashew	Mini marinated chicken burritos
Fried bocconcini, wild berries sauce	Mini spinach and feta quiche
Quinoa and dried cranberry beignets	Fried shrimp balls, dijonnaise

RECEPTION

Toast: 1 glass of Prosecco

Open bar including half a bottle of wine until 2am

MENU 5 COURSES

Choice of one starter, one main course and one dessert for your guests

Tuna two ways: sashimi and tartare with guacamole, pineapple chips, citrus dressing and coriander
or

Octopus ratatouille with balsamic reduction, seasonal vegetables, red onion pissaladiere and olives
or

Smoked duck carpaccio with black tartufo, parmesan shavings, arugula and long pepper



Jerusalem artichoke soup with hazelnut oil



Blood orange sorbet



Angus fillet mignon with Yukon potatoes mousseline, truffle sauce, sauted portobello mushrooms and green beans
or

Black cod fillet with asparagus, sweet potato puree, broccoli and beurre blanc sauce with mint

or

Duck leg confit with black eyed pea purée and mascarpone, fried saffron risotto roll



Le Place d'Armes thousand-layer cake

or

Wedding cake

MIDNIGHT TABLE

2 choices from this selection

Mini-poutine, mini burger, grilled cheese, cookies and brownies.

OUR CANAPÉS

Maximum of 5 different items and minimum 2 dozen per item, all categories combined.

REGULAR SALTY CANAPÉS

COLD

- Garden vegetable tartelettes
- Mini country ham and pineapple brochette

HOT

- Chicken satay served with curry and cashew
- Fried bocconcini, wild berries sauce
- Quinoa and dried cranberry beignets
- Honey and sesame cheese sticks
- Wild mushroom turnovers
- Mini marinated chicken burritos
- Mini spinach and feta quiche
- Fried shrimp bites, dijonnaise

\$35/dozen

COLD

- Swordfish tataki and marinated strawberries
- Stripped marinated calamari with vegetables
- Goat cheese honey spread on toast honey roasted pecan
- Fine herbs salmon tartar
- Poultry veal panna cotta with truffle oil
- Tuna tartar with yuzu and croutons
- Shrimp and radish brochette with herbs salsa
- Maki selection (minimum 8 dozens - not available weekends before 5:30pm)
- Tiger shrimps, cocktail sauce et mustard crumble

HOT

- Beef satay, pepper sauce
- Duck confit samosa with dried apricots
- Shrimp satay, wasabi mayonnaise
- Chicken curry bundles

\$40/dozen

COLD

- Foie gras torchon with apple sauce
- Smoked trout mousse, lemon yoghurt served on homemade croutons
- Scallops ceviche on taro chips

HOT

- Crab bites, creamy bisque and ginger
- Mini general tao served take out style

\$45/dozen

SWEET TABLE

- Mini cakes \$5/person
- Cookies with royal icing \$48/doz
- Verrines \$40/doz
- Beaver tales \$40/doz
- Brownies/Blondies/Cookies \$35 doz
- Mini doughnuts 40\$ doz
- Macarons 40\$/doz



If you wish to offer your guests main course options, selections must be provided to our banquet team at least 10 days prior to the wedding. Guest names, seating, menu selections and all allergy and dietary restrictions will be noted on a seating chart. A place card must appear in front of seat at the table. Service fees of 12.5% and administration fees of 5.5% (total 18%) as well as federal and provincial taxes apply to all food and beverage.

OUR CANAPÉS

Maximum of 5 different items, all categories combined



PLATTERS

Based on 25 people

- Fresh Fruit Platter or Fruit Brochette
\$110
- Crudités Platter
\$85
- Cheese Platter
\$155
- Sushi Platter (4 pieces per person)
\$250 (not available weekends before 5:30pm)
- Oyster platter (Raw bar)
\$480
- Smoked meat sandwiches
\$185
- Finger sandwiches
\$155

WEDDING CAKES

Our Pastry Chef would be happy to meet with you and personalize your wedding cake.

Wedding cakes start at \$7 per person

Flavors:

- Chocolate
- Vanilla
- Red velvet
- Lemon
- Carrot

SWEET TABLE

\$18/person - minimum 25 people

3 choices per person from this selection

- Mini Cupcakes (chocolate, vanilla, red velvet)
- Mini verrines
- Macarons
- Cookies and milk
- Brownies
- Blondies

MONTREAL'S FAMOUS MIDNIGHT SNACKS

\$15/person - minimum 25 people

3 choices per person from this selection

- Mini-Poutines
- Mini-Burgers
- Smoked meat sandwiches
- Grilled cheese



BAR OPTIONS

OPEN BAR

Included in your package

- Vodka: Smirnoff
- White Rum: Bacardi
- Brown Rum: Bacardi Spiced Oakheart
- Gin: Gordon's
- Scotch: Johnny Walker Red
- Tequila: Jose Cazadores
- Whiskey: Seagram's V.O.
- Coffee liquor: Bailey's/Tia Maria/Kalhua
- Vermouth: Martini red/white
- Digestif: Amaretto
- Crème de Menthe/Peach Schnapps
- Orange Liquor: Grand Marnier
- House red and white wine
- Local & Imported beer: Moose light/St-Ambroise/Griffon Rouse/Carlsberg
- Mixers (Juices: orange, apple, pineapple, cranberry, Clamato, tomato)
- Soft Drinks: Coca-Cola products
- Red Bull: available upon demand \$6/each

+ extra 1 hour open bar/20\$
 + extra 2 hours open bar/30\$

DELUXE OPEN BAR

\$15/person

- Vodka: Grey Goose/Belvedere
- White Rum: Bacardi
- Brown Rum: Bacardi Oakheart
- Gin: Bombay Sapphire
- Scotch: Johnny Walker Black
- Tequila: El Jimador
- Whiskey: Jack Daniel's
- Cognac: Hennessy
- Coffee liquor: Bailey's/Tia Maria/Kalhua
- Vermouth: Martini red/white
- Digestif: Amaretto/Grand Marnier/Crème de Menthe/Peach Schnapps
- Wine at \$50 per bottle
- Local & Imported beer: Moose light/St-Ambroise/Griffon Rouse/Carlsberg
- Mixers (Juices: orange, apple, pineapple, cranberry, Clamato, tomato)
- Soft Drinks: Coca-Cola products
- Red Bull: \$6 each

+ extra 1 hour open bar/30\$
 + extra 2 hours open bar/45\$

TERMS AND CONDITIONS

FOOD AND BEVERAGE

The final number of people that will be in attendance must be guaranteed 72 business hours before the event. The Client agrees to pay the number guaranteed or in attendance, whichever is greater. The Hotel is prepared to serve 5% above the guaranteed number up to a maximum of 20 persons, providing this does not exceed the capacity of the room. All prices are "per person" unless otherwise indicated. All food and beverage prices are subject to a service fee of 12.5%, an administration fee of 5.5% as well as all applicable provincial and federal taxes.

All food and beverage served in the function rooms are to be exclusively supplied by the Hotel Place d'Armes & Suites.

DIETARY CONSTRAINTS AND FOOD ALLERGIES

We are pleased to offer alternative meals for guests with special dietary constraints or needs. These special requests must be made 3 business days prior to the event.

In the event that any of the guests in your group have food allergies, the Hotel should be informed of their name and the nature of their allergies in order for us to take the proper and necessary precautions when preparing their food.

MUSIC

For functions hiring a disc jockey or live music, a SOCAN licensing fee will apply.

Your hired entertainment must sign a waiver with the Hotel agreeing to comply with the hotels maximum volume. The onsite banquet manager and front desk supervisor will set the maximum volume during sound check.

ELECTRICITY

Should your event require more electricity than the standard 110V/15AMP wall plugs, there will be an additional fee of \$250 to your master account.

SECURITY (3 HOURS MINIMUM)

Security is available at \$40.00 an hour per security guard for a minimum of 3 hours.

FUNCTION SPACES

Candles with an open flame must be at least 2 inches below the top of the container.

Smoke machines are not permitted

Nails, tacks and tape are strictly forbidden. Charges may be applied.

Any exterior vendors you have hired for your event must be approved by your Group Service Coordinator. A list of your vendors, their contact information and the items they are delivering must be provided to your Group Service Coordinator (5) five business days prior to your event. The Hotel will not be responsible for the set up of chair covers as this is the responsibility of your hired vendor.

