

WEDDING MENUS 2023

HOTEL PLACE D'ARMES



HÔTEL PLACE D'ARMES

Corner
Collection

ALL OUR WEDDING PACKAGES INCLUDE

SERVICES

Room rental for the ceremony, cocktail, and reception dinner
60-inch (5-foot) tables, chairs, dance floor, dishware, glassware, cutlery, napkins,
and white or black tablecloths

A floor plan is available for your table setup

COCKTAIL

Four to six canapés per person

One cocktail hour

RECEPTION DINNER

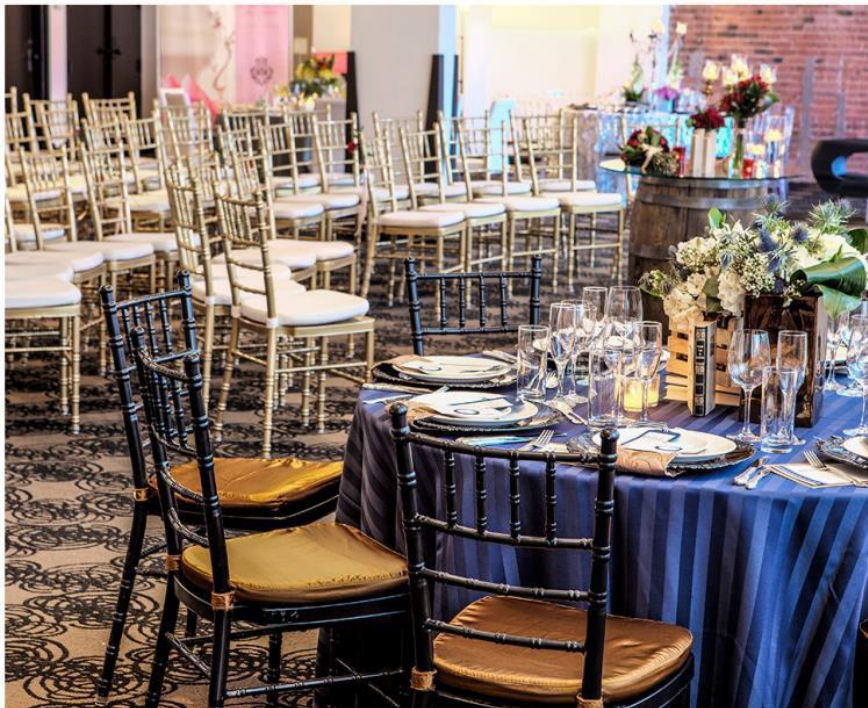
One half (½) bottle of red or white house wine per person

A three, four or five-course menu

(Package pricing is based on your menu selection)

Coffee, tea or herbal tea

After-dinner open bar hours depend on the selected package



BRONZE PACKAGE – \$170 PER PERSON

3-Course Menu

COCKTAIL

Open bar for 1 hour and choice of 4 canapés from this selection:

- Mini avocado toast with candied tomato coulis
- Mini quiche Lorraine with smoked bacon
- Mini vegetarian quiche (*veg*)
- Spinach arancini (*veg*)
- Bocconcini and pesto tomato antipasti (*veg*)
- Spanakopitas: spinach and feta puff pastry (*veg*)
- Cucumber and tzatziki (*vegan*)
- Oriental bean balls (*vegan*)
- Marinated chicken satay and barbecue sauce (gluten free)

RECEPTION

Toast: 1 glass of Prosecco + ½ bottle of wine

STARTERS - 1 choice

Cream of parsnip, croutons, chives, paprika

or

Mango salad, tiger prawns, diced avocado, sourdough tuile, lime vinaigrette

or

Cantaloupe gazpacho, mint salsa, basil, cucumber, crumbled feta

or

Romaine lettuce heart, grapefruit supreme, pancetta chips, candied cherry tomatoes, creamy sauce

MAIN COURSES - 2 choices + 1 vegetarian/vegan

Braised beef cheek, garlic mashed potatoes, pearl onions, sautéed asparagus, rosemary demi-glace

or

Pan-seared salmon, squash, toasted slivered almonds, beurre blanc and yuzu lemon sauce

or

Chicken breast, pea risotto, roasted red pepper cream sauce

+ 1 Vegetarian or vegan option (see list below)

DESSERTS -1 choice

Mont Blanc cake (sponge cake, vanilla and coconut custard)

or

Madagascar vanilla and tonka bean crème brûlée

or

Wedding cake made by our pastry team

OPEN BAR for 2 hours after the meal

SILVER PACKAGE – \$205 PER PERSON

4-Course Menu

COCKTAIL

Open Bar for 1 hour
and choice of 4 canapés from this selection:

- Salmon gravlax and beet mousse
- Korokke: homemade potato croquettes with curry sauce
- Tuna tataki, sesame sauce (*gluten free*)
- Salmon tartare on croutons, chives, French shallots, grapefruit supreme, dill, sour cream
- Beef tartare on croutons, Parmesan, avocado, shallots, parsley, truffle oil, mustard caviar
- Beef satay, rosemary sauce (*gluten free*)
- Crispy shrimp, sweet-and-sour sauce
- Stuffed eggplant rolls (*vegan*)
- Vegan sausage rolls (*vegan*)

RECEPTION

Toast: 1 glass of Prosecco
+ ½ bottle of wine

STARTERS - 1 choice

Flambéed burrata, candied cherry tomatoes, balsamic reduction, and fresh basil

or

Granny Smith mille-feuille, crispy white sesame tuile, whipped Chèvre des Neiges cheese, chives, raspberry emulsion

or

Salmon gravlax with boreal spices and local gin, crunchy fennel, lemon gel, dill sour cream, and Mujjol caviar

or

Chicken and pork terrine served with pickled carrots, endives, blueberry and bacon jam

SOUP - 1 choice

Cream of celeriac and leek, spicy pumpkin seeds, saffron sour cream

or

Cream of parsnip, croutons, chives, paprika

or

Cantaloupe gazpacho, mint salsa, basil, cucumber, crumbled feta

SILVER PACKAGE – \$205 PER PERSON

MAIN COURSES - 2 choices + 1 vegetarian/vegan

Pan-seared sea bass, roasted fingerling potatoes, buttered Heirloom carrots, Bearnaise sauce

or

AAA filet mignon, potato mousseline, buttered green cabbage, full-bodied meat jus

or

Crispy chicken confit, truffle-flavoured potato mousseline, celery chips, pomegranate demi-glace

+ 1 Vegetarian or vegan option

(See list below)

DESSERTS - 1 choice

Mont Blanc cake (sponge cake, vanilla and coconut custard)

or

Madagascar vanilla and tonka bean crème brûlée

or

Wedding cake made by our pastry team

OPEN BAR for 3 hours after the meal

MIDNIGHT TABLE

2 choices from the following items:

Mini poutine, mini burger, grilled cheese, cookies, brownies

GOLD PACKAGE – \$245 PER PERSON

5-Course Menu

DELUXE OPEN BAR from 5 p.m. to 2 a.m.

COCKTAIL

Open bar for 1 hour
and choice of 6 canapés from this selection:

- Mini vegetarian quiche (*veg*)
- Marinated chicken satay and barbecue sauce (*gluten free*)
- Mini quiche Lorraine with smoked bacon
- Bocconcini and pesto tomato antipasti (*veg*)
- Spinach arancini (*veg*)
- Mini avocado toast with candied tomato coulis
- Spanakopitas: spinach and feta pastry puff (*veg*)
- Salmon gravlax and beet mousse
- Korokke: homemade potato croquettes with curry sauce
- Tuna tataki, sesame sauce (*gluten free*)
- Salmon tartare on croutons, chives, French shallots, grapefruit supreme, dill, sour cream
- Beef tartare on croutons, Parmesan, avocado, shallots, parsley, truffle oil, mustard caviar
- Beef satay, rosemary sauce (*gluten free*)
- Crispy shrimp, sweet-and-sour sauce
- Stuffed eggplant rolls (*vegan*)
- Vegan sausage rolls
- Cucumber and tzatziki (*vegan*)
- Oriental bean balls (*vegan*)

RECEPTION

Toast: 1 glass of Prosecco
+ ½ bottle of wine

STARTERS - 1 choice

Candied figs wrapped in prosciutto, strawberry salad, balsamic reduction and fresh basil

or

Quebec foie gras croustilles, pineapple chutney, and shallots

or

Beef tartare prepared with a knife, capers, diced avocado, Parmesan shavings, crostini, and candied egg

or

Warm goat cheese, pistachio crust, red beet and raspberry coulis

SOUP - 1 choice

Cream of celeriac and leek, spicy pumpkin seeds, saffron sour cream

or

Cream of parsnip, croutons, chives, and paprika

or

Cantaloupe gazpacho, mint salsa, basil, cucumber, and crumbled feta

Federal (5%) and provincial (9.975%) sales taxes, a service charge (12.5%) and administration fees (5.5%) will be applied to food and beverages. Changes may occur depending on product availability and in such case, the Client will be notified at least seven (7) days prior to the event.

GOLD PACKAGE – \$245 PER PERSON

GRANITA - 1 choice

Gin and elderflower

or

Mint and vodka

or

Mandarin (*alcohol free*)

MAIN COURSES - 2 choices + 1 vegetarian/vegan

Beef Wellington, baked fingerling potatoes, chive croquettes, roasted Heirloom carrots, and truffle demi-glace

or

Lobster risotto (cooked at low temperature), creamy bisque, and vegetable oil

or

Lamb shank cooked for 7 hours in its full-bodied jus, pea purée, soy and ginger-glazed daikon, hon-shimeji mushrooms sautéed in garlic butter

or

Atlantic black cod, roasted diced squash, Romanesco cabbage, and calamansi beurre blanc

+ 1 Vegetarian or vegan option
(See list below)

DESSERTS - 1 choice

Mont Blanc cake (sponge cake, vanilla and coconut custard)

or

Madagascar vanilla and tonka bean crème brûlée

or

Wedding cake made by our pastry team

or

Add a Sweet Table

MIDNIGHT TABLE

2 choices from the following items:

Mini poutine, mini burger, grilled cheese, cookies, brownies

VEGETARIAN AND VEGAN OPTIONS

VEGETARIAN

Pan-fried gnocchi, basil pesto cream, asparagus chips, pine nuts

or

Barley risotto with wild mushrooms and truffle oil, black garlic ricotta cream

or

Tomato and mozzarella ravioli, sun-dried tomatoes, arugula, aged Parmesan

VEGAN

Steamed celeriac medallion, celery purée, thyme, garlic, candied tomatoes, sautéed asparagus, fried cauliflower, eggplant, carrots, fried kale

or

Compressed sesame crusted watermelon steak (tuna steak-style), marinated in soy and seaweed, braised red cabbage, roasted pumpkin purée, coconut cream reduction

or

Vegan oyster mushroom scallops, roasted cauliflower, green pea purée, seasoned rice crumble (bacon-style)

PACKAGE ADD-ONS

CHILDREN MEAL

\$30

3-Course Menu

Crudités

∞

Breaded chicken tenders (barbecue sauce), fries

or

Mini beef burger with fries

or

Pappardelle with meat sauce

∞

Brownie and ice cream

SUPPLIER MEAL

\$50

3-Course Menu

1 starter, 1 main course and 1 dessert at the chef's discretion

PACKAGE ADD-ONS

REGULAR SAVOURY CANAPÉS

MAXIMUM OF 7 VARIETIES AND MINIMUM 2 DOZEN OF EACH CANAPÉ

SELECTION 1 – \$40/DOZEN

- Mini vegetarian quiche (veg)
- Marinated chicken satay and barbecue sauce (gluten free)
- Mini quiche Lorraine with smoked bacon
- Bocconcini and pesto tomato antipasti (veg)
- Spinach arancini (veg)
- Mini avocado toast with candied tomato coulis
- Spanakopitas: spinach and feta puff pastry (veg)
- Cucumber and tzatziki (vegan)
- Oriental bean balls (vegan)

SELECTION 2 – \$47/DOZEN

- Salmon gravlax and beet mousse
- Korokke: homemade potato croquettes and curry sauce
- Tuna tataki, sesame sauce (gluten free)
- Salmon tartare on croutons, chives, French shallots, grapefruit supreme, dill, sour cream
- Beer tartare on croutons, Parmesan, avocado, shallots, parsley, truffle oil, mustard caviar
- Beef satay, rosemary sauce (gluten free)
- Crispy shrimp, sweet-and-sour sauce
- Stuffed eggplant rolls (vegan)
- Vegan sausage rolls

SELECTION 3 – \$55/DOZEN

- Mini Angus beef cheeseburger, caramelized onions
- Duck foie gras and dried fruit chutney, brioche bread
- Mini lobster roll, pretzel bun
- Braised Angus beef, thyme demi- glace
- Shrimp ceviche, chip crumbs, yuzu emulsion
- Goat cheese tart, figs, and nuts (veg)
- General Tao (gluten free)
- Crab cake (vegan)
- Taco tartlet (vegan)

SWEET BITES

- Mini cakes \$7/person
- Cookies with royal icing \$52/dozen
- Vanilla panna cotta verrines \$45/dozen
- Brownies/Blondies/Cookies \$38/dozen
- Mini doughnuts from Kyo Bar \$42/dozen
- Macaroons \$45/dozen

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PACKAGE ADD-ONS

STATIONS

MINIMUM OF 12 PEOPLE

- Japan – Bao Bun Station – \$18 per person: chicken/beef with ginger sauce, bok choy and pickled red onions
- Italy – Pasta Station – \$18 per person: selection of white (cream) and green (pesto) sauces
- Mexico – Taco Station – \$20 per person: ground beef and chicken, condiments
- Oyster Station – \$4 per oyster (choice based upon daily arrivals)
- Sushi Station – \$26 per person, 6 pieces per person (not available on weekends before 5:30 p.m.)

THEMED TRAYS

BASED ON 12 PEOPLE

- Tray of fresh fruit or fruit skewers – \$64
- Tray of vegetables and dips – \$50
- Tray of Quebec cheeses – \$105 (80 g/pers)
- Smoked meat sandwiches – \$110
- Tray of mini sandwiches – \$88
- Charcuterie tray – \$112

WHOLE CAKE

FROM \$8 PER PERSON

Our pastry chef will be happy to meet with you and tailor your cake to your taste.

Flavours

- Vanilla
- Chocolate
- Red Velvet
- Lemon
- Carrot
- Pineapple

Icing

- Vanilla
- Mocha
- Chocolate

Decoration

- Edible sugar or marzipan flowers (+\$2 per person)
- Piping (+\$1 per person)

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PACKAGE ADD-ONS

SWEET TABLE

\$20 PER PERSON – MINIMUM OF 12 PEOPLE

3 CHOICES FROM THIS SELECTION:

- Cupcakes - chocolate, vanilla or Red Velvet
- Verrines – strawberry shortcake, lemon meringue, chocolate or salted caramel brownie
- Macaroons - 2 per person
- Almond cookies
- Blondies
- Mini praline doughnuts
- Mini crèmes brûlées

FAMOUS MONTREAL SNACKS

\$25 PER PERSON – MINIMUM OF 12 PEOPLE

Choose 3 from the following:

- Mini poutines
- Mini burgers
- Montreal smoked meat sandwiches
- Grilled cheese

OUR OPEN BARS

BAR RÉGULIER	BAR DELUXE	BAR PLATINE
VODKA Smirnoff	VODKA KETEL ONE	VODKA PUR
RHUM BLANC Captain White	RHUM BLANC Captain White	RHUM BLANC Captain White
RHUM BRUN Captain Dark	RHUM BRUN Private Stock	RHUM BRUN Zacapa
GIN Tanqueray	GIN ROMEO	GIN Hendricks
SCOTCH JW Red	SCOTCH JW Black	SCOTCH JW Gold+Talisker 10
TEQUILA Jose Cuervo Silver	TEQUILA Jose Cuervo Silver	TEQUILA Don Julio Silver
WHISKEY Crown Royal+Wild Turkey	WHISKEY Bulleit+Jack Daniel's no7	WHISKEY Woodford+Jack Single Barrel
BRANDY/COGNAC St-Rémy	BRANDY/COGNAC Hennessy VS	BRANDY/COGNAC Hennessy VSOP
VERMOUTH Martini Rouge/Sec	VERMOUTH Martini Rouge/Sec	VERMOUTH Martini Rouge/Sec
DIGESTIFS Amaretto, Bailey's, Tia Maria, Cointreau	DIGESTIFS Grand Marnier, Amaretto, Bailey's, Tia Maria	DIGESTIFS Calvados Boulard, Grand Marnier, Amaretto, Bailey's, Tia Maria
BIÈRE / BEER Carlsberg, 1664 blanche, St Ambroise Stout, Cidre la Bolée	BIÈRE / BEER Carlsberg, 1664 blanche, St Ambroise Stout, Cidre La Bolée	BIÈRE / BEER Carlsberg, 1664 blanche, St Ambroise Stout, Cidre La Bolée
JUS / JUICE Orange, Pomme, Ananas, Canneberge, Clamato, Tomate	JUS / JUICE Orange, Pomme, Ananas, Canneberge, Clamato, Tomate	JUS / JUICE Orange, Pomme, Ananas, Canneberge, Clamato, Tomate
BOISSONS GAZEUSES / SOFT DRINKS Produits Coca-Cola	BOISSONS GAZEUSES / SOFT DRINKS Produits Coca-Cola	BOISSONS GAZEUSES / SOFT DRINKS Produits Coca-Cola + Bière de gingembre + Red Bull
RED BULL	RED BULL	RED BULL

Federal (5%) and provincial (9.975%) sales taxes, a service charge (12.5%) and administration fees (5.5%) will be applied to food and beverages. Changes may occur depending on product availability and in such case, the Client will be notified at least seven (7) days prior to the event.

CONDITIONS AND INFORMATION

FOOD AND BEVERAGES

The number of guests shall be guaranteed seventy-two (72) business hours before the date of the event. The Client agrees to pay for the number of people guaranteed on the contract. The Hotel can serve up to 5% more people than the guaranteed number of guests, up to a maximum of 20 people, and only if the room capacity allows it.

Prices quoted do not include taxes or service and are per person, unless otherwise stated. All food and beverage prices are therefore subject to provincial and federal taxes, as well as a 12.5% service charge and 5.5% administration fee.

All food and beverages served in reception rooms are provided exclusively by the Place d'Armes Hotel.

For groups with main course options, the number of each selected course must be provided no later than seventy-two (72) hours prior to the date of the event. These selections must be submitted to your Group Services Coordinator by table number, name, and selection.

DIETARY CONSTRAINTS AND ALLERGIES

We will be happy to provide alternatives for those with dietary constraints.

Special requests shall be made three (3) business days before the event.

If one of your guests has any kind of allergy, you must notify us immediately, providing their full name and the nature of the allergy so that we may prepare their meal in suitable conditions.

MUSIC

For events that include the services of a DJ or musicians, a copyright fee (SOCAN) will apply in accordance with the law. Any entertainer you have hired must sign a clause with our venue regarding the maximum sound volume not to be exceeded.

ELECTRICITY

If your event requires different electrical standards than those offered at our venue, a \$250 fee will apply.

SECURITY SERVICE

Security service is available at \$40 per hour, per security guard, for a minimum of five (5) hours

BANQUET ROOMS

- The top of candles should be 2 inches from the rim of the candle holder, so that the flame is always 2 inches below the rim of its container.
- Smoke-generating machines are not allowed.
- Nails, tacks, and tape are strictly prohibited. A penalty may apply.

Your Group Services Coordinator must be notified and approve of any outside supplier you may have hired for your event.

A list with the names of each supplier and their detailed contact information, along with the list of items rented, shall be provided to your Coordinator five (5) working days prior to your event.

NB: The Hotel is not responsible for assembling chair covers. Your supplier is responsible for this task