



Our Wedding Packages 2022

SPECTACULAR BY NATURE,
OVERLOOKING THE MAJESTIC
ST-LAWRENCE SEAWAY, AN
HISTORIC & MAGICAL VENUE FOR
YOUR DREAM WEDDING.

*All our best
congratulations on your
future wedding!*

Thank you for your interest in Fairmont Le
Manoir Richelieu for your wedding.

FAIRMONT LE MANOIR RICHELIEU IS THE PLACE TO
CELEBRATE LIFE'S MOST SPECIAL MOMENTS. OUR
UNIQUE SETTINGS IN THE VERY HEART OF
CHARLEVOIX, OUR ENGAGING SERVICE AND OUR
DELECTABLE LOCAL CUISINE WILL DELIGHT YOUR
DREAM DAY INTO AN EVERLASTING MEMORY.

— Intro

— **Accommodation**

— Room rental-
Banquet
spaces

— Packages

— Packages

— Wedding
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— Late night
snack
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Accommodation

Experience the magnificent views that surround the Fairmont Le Manoir Richelieu during your next vacation to the beautiful region of Charlevoix. Come and enjoy one of our 405 luxurious-appointed guest rooms and suites fully equipped with all the essential amenities that will create a memorable experience in our five-star luxury resort.





Room rental- Banquet spaces

In a region so full of natural beauty, Fairmont Le Manoir Richelieu offers equally breathtaking sights : majestic, dramatic ballrooms and charming salons for an exceptional gathering.

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Wedding Menus- Our Packages

OUR UNIQUE SETTING IN THE VERY HEART OF CHARLEVOIX, OUR ENGAGING SERVICE AND OUR DELECTABLE LOCAL CUISINE WILL DELIGHT THE MOST DISCERNING GUESTS.

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PACKAGE - «TWO IS BETTER!»

This package includes per person: *75.00 / per person*

*3 canapés served during the reception

*A 3 course plated dinner which includes one appetizer (cold appetizer or soup), one main course and one dessert.

If you wish to offer a second choice for the main dish, add 5\$ per person. The quantity of each main course has to be confirmed 30 days before your event. The dish selection will need to appear on a place card in front of each guest.

3 course Menu

COLD APPETIZERS

GREEN VEGETABLE SALAD

mint, dill, tarragon and ginger vinaigrette, Tomme d'Elle curls, herb and peas emulsion

LOBSTER CHARTREUSE *wedding package

exclusivity

fresh vegetables and herbs

MAPLE CANDIED SMOKED SALMON

grated carrots, squash chutney with cranberry and toasted croûton with chimichurri

BEEF TATAKI WITH MANOIR'S SPICES

black garlic emulsion, marinated onions, truffle potatoes and arugula

OR

SOUPS

TOMATO CREAM

goat cheese mousse and basil oil

PARSNIP VELOUTÉ

prosciutto chip and apple brunoise

SQUASH CREAM SOUP

shredded beef and fresh cream

*All prices are in Canadian funds and are subject to a 12% gratuity fee, a 3% administration fee as well as applicable taxes.

MAIN COURSES

CHICKEN SUPREME STUFFED

with cranberries, Le Trotteur cheese from Fromagerie St-Fidèle, June berry from Les Vergers Pedneault jus with mashed potatoes with garlic confit

CANADIAN SALMON FILLET GRILLED

Deo Gratias cheese with spinach, juniper berry beurre blanc with honey and thyme sweet potato mousseline

BEEF CHUCK STEAK

maple sauce with scalloped potatoes dauphine style

DESSERTS

APPLE AND CRANBERRY TATIN

cranberry sorbet and creamy caramel

OPERA CAKE

Baileys ice cream and berries

COFFEE MOUSSE DOME

orange melting center on crispy praline, mirror dark chocolate glaze, chantilly cream

Looking for a 4 course menu ?

4 COURSE MENU

CHANGE YOUR 3 COURSE MENU TO A 4 COURSE! *90.00 / per person*

Simply add a second cold appetizer or a soup or one of the warm appetizers below:

WARM APPETIZERS

GRILLED SCALLOP BROCHETTE, PORK BELLY

BRAISED WITH BEER FROM CHARLEVOIX

Granny Smith apples, smoked parsnip purée and nut crumble

COD FRITTER ON PINEAPPLE (SERVED WARM)

marinated red onions, cherry tomatoes and corn salad with mint

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PACKAGE - FOODIE

PACKAGE - FOODIE

92.00 / per person

This package includes per person:

*3 canapés served during the reception

*A 3 course plated dinner which includes one appetizer (cold appetizer or soup), one main course in our selection of delicious duos and trilogies and one dessert. If you wish to offer a second choice for the main dish, add 5\$ per person. The quantity of each main course has to be confirmed 30 days before your event. The dish selection will need to appear on a place card in front of each guest.

3 course Menu

COLD APPETIZERS

GREEN VEGETABLE SALAD

mint, dill, tarragon and ginger vinaigrette, Tomme d'Elle curls, herb and peas emulsion

LOBSTER CHARTREUSE *wedding package

exclusivity

fresh vegetables and herbs

MAPLE CANDIED SMOKED SALMON

grated carrots, squash chutney with cranberry and toasted croûton with chimichurri

BEEF TATAKI WITH MANOIR'S SPICES

black garlic emulsion, marinated onions, truffle potatoes and arugula

OR

SOUPS

TOMATO CREAM

goat cheese mousse and basil oil

PARSNIP VELOUTÉ

prosciutto chip and apple brunoise

SQUASH CREAM SOUP

shredded beef and fresh cream

*All prices are in Canadian funds and are subject to a 12% gratuity fee, a 3% administration fee as well as applicable taxes.

MAIN COURSE

BEEF TENDERLOIN AND WHISKY SHRIMPS

FLAMBÉ

Gorria pepper from Charlevoix jus and scalloped potatoes dauphine style

SURF AND TURF DUO

veal medallion, mushroom duxelles with Hercule cheese, green alder pepper sauce & trout fillet from Les Éboulements, maple and soy sauce glaze served with carrot and thyme mousseline

TRILOGY

rack of lamb and persillade, beef steak with Manoir's spices, scallop brochette and meat jus with birch syrup served with mashed potatoes with garlic confit

DESSERTS

APPLE AND CRANBERRY TATIN

cranberry sorbet and creamy caramel

OPERA CAKE

Baileys ice cream and berries

COFFEE MOUSSE DOME

orange melting center on crispy praline, mirror dark chocolate glaze, chantilly cream

Looking for a 4 course menu?

4 COURSE MENU

CHANGE YOUR 3 COURSE MENU TO A 4 COURSE! 105.00 / per person

Simply add a second cold appetizer or a soup or one of the warm appetizers below:

WARM APPETIZERS

GRILLED SCALLOP BROCHETTE, PORK BELLY

BRAISED WITH BEER FROM CHARLEVOIX

Granny Smith apples, smoked parsnip purée and nut crumble

COD FRITTER ON PINEAPPLE (SERVED WARM)

marinated red onions, cherry tomatoes and corn salad with mint

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The canapés- Choice of 3 (included in the package)

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*Goat log cheese

lemon candied on a grilled croûton

*Grilled watermelon cube, pressed with ouzo

feta cheese and prosciutto

*Beef carpaccio on won-ton chip

asian sauce, arugula

*Bruschetta and smoked duck brunoise

*Caramelized apple and cream cheese tartlet

*Hot smoked salmon glazed with maple

light cream flavored with melilot

*Duck ham

foie gras mousse from La Ferme basque de Charlevoix

with armagnac on a corn bread

*Artic char gravlax

puffed wild rice with coriander and lemongrass,

seaweed mayonnaise

*Scallop ceviche with Gorria pepper

*Smoked salmon on blini

lemon zest and poppy seed cheese cream

*Beet tartare

Hercule cheese and celery sprout emulsion

*Lamb tagliata

bocconcini marinated with chimichurri and dried

tomato petals

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Our Wedding Cakes

Our Chef and his culinary team are excited to unveil the options for your wedding cake reflecting savoir-faire and creativity.





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CREATE YOUR CAKE !

Select your cake, your cream and your garnish, all this covered up with fondant or cream !

CAKE - CHOICE OF 1

- Vanilla genoise
- Chocolate cake
- Chocolate and hazelnut cake
- Lemon and poppy seed cake
- Spice cake

CREAM - CHOICE OF 1

- Maple buttercream
- Whipped mascarpone
- Whipped cheese cream
- Vanilla buttercream
- Chocolate ganache

GARNISH - CHOICE OF 1

- Fresh berries
- Blueberry compote
- Strawberry basil compote
- Thin slices of pear
- Crispy praline

INSPIRATION - PASTRY CHEF'S FAVORITES

- *Vanilla genoise, whipped mascarpone, fresh berries
- * Spice cake, maple buttercream, crispy praline

INFORMATION

- *Minimum of 15 people to create a wedding cake
- *The wedding cake can be served at dessert time or during the evening. The price will be adjusted according to this.
- *The prices are determined by the assembly time and decorations requested.
- *Starting at \$8 to substitute for the dessert in your wedding package
- *If you bring your wedding cake from an outside pastry, charges of \$5 per person will apply. Charges will be \$3 per person for bringing cupcakes.
- *All prices are in Canadian funds and are subject to a 12 % gratuity fee, a 3 % administration fee as well as applicable taxes.

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Our late night snack buffets

Offer a late snack to your guests, this is the way to end this beautiful evening!





Tasty Treats !

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LATE NIGHT BUFFET

CANDY BAR *7.00 / per person*

Gummy candies, homemade marshmallows, licorice, chocolate, etc.

SNACK STATION *8.00 / per person*

Flavored popcorn (butter, homemade salty caramel, bbq, etc.), bretzel, vegetable chips

POUTINE BAR *13.00 / per person*

3 sauce options (brown, BBQ, veggie) and 4 topping options (shredded pork, grilled vegetables, confit duck, sausages from Charcuterie Charlevoisienne), cheese curds from La Fromagerie St-Fidèle

«GUÉDILLE» BAR *15.00 / per person*

3 options of rolls («guédille»), chicken, shrimps and vegetarian / EXTRA \$4 to add lobster and crab salad

SWEET STATION *15.00 / per person*

Assortment of 5 different sweet bites (ex.: French macarons, pastry «chouquette», tartlets, etc.)

MAC'N CHEESE BAR *13.00 / per person*

Charlevoix cheese sauce, 4 topping options (shredded pork, grilled vegetables, bacon, sausages from Charcuterie Charlevoisienne)

INFORMATION

Minimum 25 people is requested for each station/buffet.

The length of service is one hour.

For the stations mentioned below, the buffet has to be served before 11pm.

If the buffet is served after 11pm, a \$200 charge plus taxes will be apply.

- Poutine Bar
- Mac'N Cheese Bar
- Guedille Bar