



MARIAGE PACKAGES

Fairmont
LE MANOIR RICHELIEU

À DEUX, *c'est mieux !*

This package includes per person :
3 appetizers served during the reception

A three-course plated dinner, including a cold starter or soup, main course and dessert.

If you wish to offer a second choice of main course, add \$5 per person. Quantities for each option must be known 30 days before your event. The dish selection must appear on a place card in front of each guest.

To transform your three-course menu into a four-course meal, simply add a second cold starter, soup or hot starter.



À DEUX *c'est mieux !*

COLD STARTERS

Green vegetable salad with mint, dill, tarragon and ginger vinaigrette, Tomme d'Elle cheese curls, herb and peas emulsion

Beef tataki with Manoir's spices and black garlic emulsion, marinated onions, truffle potatoes and arugula

Maple candied smoked salmon, grated carrots, squash chutney with cranberry and toasted croûton with chimichurri au chimichurri

Lobster chartreuse, fresh vegetables and herbs

HOT STARTERS

Pork belly braised with beer from Charlevoix, Granny Smith apples, smoked parsnip puree and nut crumble

Cod fritter on pineapple carpaccio (served warm), marinated red onions, cherry tomatoes and corn salad with min

SOUPS

Tomato cream, goat cheese mousse and basil oil

Parsnip veloute, prosciutto chips and apple brunoise

Squash cream soup, shredded beef and fresh cream



À DEUX *c'est mieux !*

MAIN COURSE

CHICKEN SUPREME

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

78.00 THREE COURSES
93.00 FOUR COURSES

GRILLED CANADIAN SALMON FILLET

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

78.00 THREE COURSES
93.00 FOUR COURSES

BEEF CHUCK STEAK

Maple sauce with scalloped potatoes dauphine style

78.00 THREE COURSES
93.00 FOUR COURSES



À DEUX,
c'est mieux !

DESSERT

Apple and cranberry tatin, cranberry sorbet and creamy caramel

Opera cake, Baileys ice cream and berries

Coffee mousse dome and orange melting center on crispy praline, mirror dark chocolate glaze, chantilly cream crème chantilly



THE GOURMAND

package

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THE GOURMAND

package

MAIN COURSE

BEEF TENDERLOIN AND WHISKY SHRIMPS FLAMBE

Gorria pepper from Charlevoix jus, scalloped potatoes dauphine style façon dauphinoise

95.00 THREE COURSES
108.00 FOUR COURSES

SURF AND TURF DUO

Veal medallion, mushrooms duxelles with Hercule cheese, green alder pepper sauce & trout fillet from Les Éboulements, maple and soy sauce glaze

95.00 THREE COURSES
108.00 FOUR COURSES

TRIO

Rack of lamb and persillade, Beef steak with Manoir's spices, Scallop brochette and meat jus with birch syrup, mashed potatoes with garlic confit

95.00 THREE COURSES
108.00 FOUR COURSES



THE GOURMAND

package

DESSERT

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Opera cake, Baileys ice cream and berries

Coffee mousse dome and orange melting center on crispy praline, mirror dark chocolate glaze, chantilly cream crème chantilly



WEDDING

— *canapés*

ARCTIC CHAR GRAVLAX

Puffed wild rice with coriander and lemongrass,
seaweed mayonnaise

DUCK HAM AND FOIE GRAS MOUSSE

From the Ferme Basque de Charlevoix with
armagnac on a corn bread

CARAMELIZED APPLE TARTLET

And cream cheese

HOT SMOKED SALMON

Glazed with maple and light cream flavored with
melilot

SCALLOP CEVICHE WITH GORRIA PEPPER

BEET TARTARE

Hercule cheese and celery sprout emulsion

GOAT LOG CHEESE

And lemon candied on a grilled crouton

GRILLED WATERMELON CUBE

Pressed with ouzo, feta cheese and prosciutto

BEEF CARPACCIO

On won-ton chip, asian sauce, arugula

BRUSCHETTA AND SMOKED DUCK

Brunoise

LAMB TAGLIATA

Marinated bocconcini with chimichurri and dried
tomato petals

SMOKED SALMON BLINI

Lemon zest and poppy cheese cream

THE WEDDING *cake*

Create your own cake!

Choose your cake, cream and filling, all covered with fondant or cream.

Cakes are available for groups of 15 or more.

The cake can be served with dessert or in the evening. Prices will be adjusted accordingly.

Prices are based on the time required to make and decorate the cake.

Starting at \$8 per portion in place of the dessert included in your package.

If you bring a wedding cake from an outside patisserie, a charge of \$5 per person will apply. Cupcakes are \$3 per person.

All prices are in Canadian funds and are subject to a 13% service charge, a 5% administration fee and applicable taxes.



THE WEDDING *cake*

CHOICE OF ONE TYPE OF CAKE

SPICE CAKE

VANILLA GENOISE

CHOCOLATE CAKE

CHOCOLATE AND HAZELNUT CAKE

LEMON AND POPPY SEED CAKE

CHOICE OF ONE CREAM

WHIPPED MASCARPONE

VANILLA BUTTERCREAM

CHOCOLAT GANACHE

WHIPPED CREAM CHEESE

MAPLE BUTTERCREAM

CHOICE OF ONE GARNISH

FRESH BERRIES

BLUEBERRY COMPOTE

STRAWBERRY BASIL COMPOTE

FINE PEAR SLICES

CRISPY PRALINE



LATE NIGHT

snack buffets

A minimum of 25 people is required for all stations.

Stations are set up for one-hour service.

For the poutine bar, Mac'n Cheese bar and guédille bar, buffet service must be scheduled before 11:00 pm. If the buffet is served after 11:00 pm, a fee of \$200 + tax will apply.



LATE NIGHT

snack buffets

GUEDILLE BAR - 15.00

Three options : Chicken, shrimps and vegetarian rolls

Extra : 4\$ to add lobster and crab salad rolls

SNACK STATION - 8.00

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

POUTINE BAR - 13.00

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

MAC'N CHEESE BAR - 13.00

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

CANDY BAR - 7.00

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

SWEET STATION - 15.00

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





BEVERAGE

Fairmont
LE MANOIR RICHELIEU

OPEN BAR

_____ *and coupon bar service*

For open bars and coupon bars, all consumptions will be charged to the global account.

A 13% service charge, a 5% administration fee and applicable taxes will be billed for each drink.

If sales do not exceed \$500 net per bar, a minimum fee of \$200 for the first 4 hours will be charged to cover set-up costs.

Additional hours will be billed at \$50 per hour.



OPEN *bar*

DOMESTIC BEER - 8.50

Labatt Brands (Budweiser, Bud Light)

IMPORTED BEER - 10.00

Stella Artois

MICROBREWERY BEER- 12.50

Local Microbrewery beer of Baie-Saint-Paul in bottle 500ml

SPIRITS (PREMIUM TIER) - 12.00

Bacardi (rhum)
Beefeater (gin)
Finlandia (vodka)
Canadian Club (whiskey)
Jim Beam Rye (whiskey)
The Famous Grouse (scotch)
Martini Rosso (vermouth)
Sauza Hornitos Plata Silver (tequila)

SPIRITS (SUPER PREMIUM TIER) - 14.00

Bacardi 8 ans (rhum)
Plymouth (gin)
Tito's Handmade (vodka)
Chivas Regal (scotch whiskey)
JCasamigos Silver (tequila)
Maker's Mark (bourbon whiskey)
Martini (vermouth)

LIQUOR - 12.00

Baileys
Amaretto
Tia Maria
Mint cream
Cointreau

HOUSE WINE - 13.00

Red or white

SPIRITS (DELUXE TIER) - 16.00

Belvedere (vodka)
Absolut elyx (vodka)
The Botanist (gin)
Bacardi Gran Reserva 10 ans (rhum)
Casamigos Silver, Repo ou Anejo (tequila)
Woodford Reserve (bourbon whiskey)
Knob Creek Rye (whiskey)
The Macallan Double Cask 12 ans (scotch whiskey)
Martini (vermouth)

SOFT DRINKS - 5.00

Sparkling water
Spring water
Soft drink

CASH _____ *bar*

Customers pay for their own consumption.

Prices are per drink and include taxes.

Tipping is at guests' discretion.

If sales do not exceed \$500 net per bar, a minimum fee of \$200 for the first four hours will be charged to cover set-up costs.

Additional hours will be billed at \$50 per hour.



CASH

bar

DOMESTIC BEER - 9.00

Labatt brands (Budweiser, Bud Light)

IMPORTED BEER - 12.00

Stella Artois

MICROBREWERY BEER - 15.00

(MicroBrasserie Charlevoix in bottle 500ml)

SPIRITS (PREMIUM TIER) - 14.00

Bacardi (rhum)
Beefeater (gin)
Finlandia (vodka)
Canadian Club (whiskey)
Jim Beam Rye (whiskey)
The Famous Grouse (scotch)
Martini Rosso (vermouth)
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Chivas Regal (scotch whiskey)
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Maker's Mark (bourbon whiskey)
Martini (vermouth)

LIQUOR - 14.00

Baileys
Amaretto
Tia Maria
Mint cream
Cointreau

HOUSE WINE- 14.00

Red or white

SPIRITS (DELUXE TIER) - 18.00

Belvedere (vodka)
Absolut elyx (vodka)
The Botanist (gin)
Bacardi Gran Reserva 10 ans (rhum)
Casamigos Silver, Repo ou Anejo (tequila)
Woodford Reserve (bourbon whiskey)
Knob Creek Rye (whiskey)
The Macallan Double Cask 12 ans (scotch whiskey)
Martini (vermouth)

SOFT DRINKS - 6.00

Sparkling water
Spring water
Soft drink

MISCELLANEOUS *bar*

PUNCH WITH SPARKLING WINE - 12.00

PUNCH MADE WITH ALCOHOLIC

BEVERAGES - 11.00

Au choix :

- rum
- gin
- vodka

SANGRIA - 13.00

NON ALCOHOLIC PUNCH - 7.00

CLASSIC KIR - 16.00

White wine, cassis cream

ROYAL KIR - 19.00

Sparkling wine, cassis cream

CHARLEVOIX KIR - 17.00

sparkling wine, creme de petites poires
(pear) from Les Vergers Pedneault

MIMOSA - 12.00

SPECIAL COFFEES- 12.00

RED BULL - 8.00

**VARIETY OF GLASSES - 14.00 THE
DOZEN**

BARTENDER - 50.00

Hourly rate (minimum 4 hours)

ICE - 15.00

DRY BAR

Set up a dry bar including a variety of glasses, condiments (cherries, limes, lemons, olives), straws, napkins and ice.

0 to 25 guests - 90.00

26 to 50 guests - 140.00

51 to 75 guests - 180.00

76 guests and up - extra 4\$ per person

WHITE WINE

House whine
49.00

Il Viccolo Rossetti, Chardonnay et Trebbiano,
Toscane, Italie
55.00

Geografico, Pinot Grigio delle Venezie, Venetie,
Italie
57.00

Château Saint-Nabor, White exclusive cuvée,
Rhône, France
57.00

Round Hill, Winery, Chardonnay, Monterey,
Californie, Etats-Unis
64.00

Vincent Lacour, Blanc de Tourane, Loire, France
64.00

Weingut Karl May, Riesling Trocken, Rhein,
Allemagne
68.00

Domaine Ellevin, Petit Chablis Bourgogne,
France
83.00

RED WINE

House whine
49.00

Château Pech-Celeyran, Omblin rouge,
Languedoc, France
52.00

Geografico, Pinot Grigio delle Venezie, Venetie,
Italie
57.00

Château Saint-Nabor, Red exclusive cuvée,
Rhône, France
57.00

Ai Casoni, Chianti Colli, Senesi, Toscane, Italie
58.00

Round Hill Winery, Cabernet Sauvignon Central,
Californie, Etats-Unis
58.00

Azienda Corte Aleardi, Corvina Della Valpolicella,
Venetie, Italie
58.00

Château Camplazens, Syrah, Languedoc, France
61.00

Weingut Karl May, Pinot Noir Trocken, Rhein,
Allemagne
68.00

Château Saint Valentin, Saint Emilion Grand Cru,
Bordeaux, France
96.00

WINE *list*

CHAMPAGN AND SPARKLING WINE

Ruffino Sparkling Rosé, Italie
60.00

Domaine Chandon, Réserve, Brut, Etats-Unis
90.00

Moët & Chandon, Impérial, Brut, Champagne,
France
175.00

ROSÉ WINE

Domaine de Mougère, Le Pèlerin Rosé,
Languedoc, France
51.00

SWEET WINES, CIDERS AND PORT

Ice cider, Le Glacier Verger Pedneault, Isle-Aux-
Coudres, Charlevoix
66.00

Ice cider, Réserve 1859, Domaine Pinnacle,
Frelighsburg
125.00

Fado, Domaine du Ridge, Québec
60.00

Porto Offley, Baron de Forreter
180.00

WINE *list*

SOFT DRINKS

Apple must, Vergers Pednault, Isle-Aux-Coudres
28.00

Muscat, Natureo, Torres, Espagne
31.00

Syrah, Natureo, Torres, Espagne
33.00

WATER

Eska, Spring water, Québec
9.00

Eska, Sparkling water, Québec
9.00