

# W E D D I N G M E N U



*Fairmont*  
LE MANOIR RICHELIEU

# M E N U



## HORS D'OEUVRES

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\$12 per guest for 3 hors d'oeuvres

\$16 per guest for 4 hors d'oeuvres

Organic pork rillettes from Viandes Bio de Charlevoix,  
rosemary and cranberries, cranberry chutney

Profiterole with liver mousse from Charcuterie  
Charlevoisienne and apple mistelle from Vergers Pedneault

Tomato and grilled vegetable gazpacho, bannock bread,  
beetroot camelina oil with rose, Deo Gratias and pistachio  
mousse

Mini-éclair, shrimp mousse with horseradish, black fish  
caviar

Champignons Charlevoix mushroom terrine, pistachios,  
pickled onions

Mini beef burger, bacon, seasoned mayonnaise

Tartiflette, bacon and Migneron cheese

Smoked and grilled beef tartare, tomato pesto, parmesan  
cheese

Arancini with local cheeses, wild mushrooms

BBQ pulled pork crolesquis



# M E N U *à la carte*



*Create a menu tailored to  
your tastes:*

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3-Course Menu: Price as listed per dish

4-Course Menu: + \$14 per person

5-Course Menu: + \$28 per person



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## COLD STARTERS

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Trout gravlax with beetroot and Menaud gin, mustard caviar, beets and radishes, mascarpone with Gorria pepper

Caprese salad from the Manoir : ancestral tomato, pickled strawberries, daisy buds, mozzarella di buffala, fresh herbs crust

Beef carpaccio, vitello tonnato, capers, Hercules cheese shavings and baby greens

Foie gras nougat, pistachio and dried fruits, onion and fig jam, bread chips **+8**

Smocked salmon and beet tartare, creamy feta cheese, mustard caviar, maple dressing

## HOT STARTERS

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Salmon confit with thyme and orange, fennel and pomegranate salad, mozzarella di Bufala, avocado hummus and coconut beans

Braised pork belly with Blanche de Charlevoix white beer homemade apple ketchup, caramelized apples and maple mustard

Thin pulled duck pie, pan-fried leeks, roots vegetable salad



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## SOUPS

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Lobster bisque with vanilla, lobster terrine, green apple  
and rice chips

Leek and fennel soup

Celeriac and celery soup, Vergers Pedneault apples, speck  
and ice cider

Roasted squash soup, pumpkin seeds, fresh cream

Tomato soup, tomato sauce vierge with basil, camelina oil  
and grilled buckwheat



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## MAIN COURSES

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- Grilled salmon, red cabbage purée, Deo Gratias and spinach crust, white wine sauce with mujjol eggs, fresh salad with herbs, dill oil - **64**
- Trilogy: rack of lamb with parsley, beef shoulder filet with Manoir spices, scallop skewer, birch syrup sauce, garlic mashed potatoes, seasonal vegetables - **97**
- Beef shoulder filet, roasted carrot mousseline with hazelnut butter, red wine reduction, Burgundy sauce - **63**
- Duck breast, potato millefeuille with fresh thyme, duck cromesquis, roasted Brussels sprouts with duck bacon from the Basque Farm and black cherry and Kirsch Beemer sauce - **66**
- Roasted chicken, fine stuffing with wild mushrooms and Migneron cheese, buttermilk sauce, garlic mashed potatoes, seasonal vegetables - **62**
- Beef tenderloin, pan-fried mushrooms, truffle oil, mashed potatoes with 1608 cheese, red wine sauce and foie gras shaving - **92**



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## DESSERTS BY THE PLATE

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- Paris – Charlevoix, cream and pecan praline
- Opera with coffee from Brûlerie Charlevoix
- Bavarian with sweet clover flower and haskap heart



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## WEDDING CAKE

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As a replacement for the dessert included in the menu, you may choose a wedding cake, starting at \$8 per person.

### **Génoise**

- Spiced génoise
- Vanilla génoise
- Chocolate génoise
- Hazelnut and chocolate génoise
- Lemon and poppy seed génoise

### **Cream**

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

### **Fillings**

- Wildberries
- Blueberry jam
- Basil and strawberry jam
- Thin slices of pear
- Crunchy praline



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## LATE-NIGHT BUFFETS

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A minimum of 25 guests is required for all stations.  
Stations are set up for a two-hour (2) service period.

### **SNACK TABLE**

**10\$/person**

Maïs soufflé Aromatisé  
(Beurre, caramel salé maison, BBQ, etc.)  
Bretzels et chips aux légumes.

### **POUTINE BAR**

**18\$/ person**

3 SAUCE OPTIONS  
(gravy, BBQ and vegetarian)

3 TOPPING OPTIONS  
(pulled pork, sautéed vegetables,  
sausages from Charcuterie  
Charlevoisienne)

CHEESE CURDS  
from Fromagerie St-Fidèle

### **CANDY BAR**

**10\$/ person**

Jelly candies, housemaid marshmallows,  
licorice, chocolates, etc

*For the poutine bar and mini burger station, buffet service must be scheduled before 11 p.m. If the buffet is served after 11 p.m., a \$250 charge plus taxes will apply.*



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## LATE-NIGHT BUFFETS

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A minimum of 25 guests is required for all stations.  
Stations are set up for a two-hour (2) service period.

### **SWEET TABLE**

**18\$/person**

Pastry chef's selection of  
5 assorted sweet miniatures  
(macarons, chouquettes, tartlets, etc.)

### **MINI BURGER STATION**

**22\$/ person**

PULLED PORK  
5 assorted sweet miniatures

VEAL GREMOLATA  
candied garlic mayonnaise

BEEF

Belle Brune cheese,  
"Big Mac" mayonnaise

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