



Wedding packages 2008-2009
Minimum of 30 people

CLASSIC PACKAGE	ELEGANT PACKAGE	ROYAL PACKAGE
<p align="center"><i>Cocktail</i> Rum punch</p> <p align="center">Le Quatre Services (4 course meal)</p> <p align="center">½ litre of house wine per person (Bottero)</p> <p align="center"><i>Midnight table</i> Cut of the wedding cake Coffee and tea</p> <p align="center">Wedding night at the Chalets Royal Laurentien</p>	<p align="center"><i>Cocktail</i> Rum punch</p> <p align="center">hors d'œuvre Cold and hot (4 per person)</p> <p align="center">Le Quatre Services (4 course meal)</p> <p align="center">½ litre of house wine per person (Bottero)</p> <p align="center"><i>Midnight table</i> Cut of the wedding cake pastries Coffee and tea</p> <p align="center">Wedding night at the Chalets Royal Laurentien</p>	<p align="center"><i>Cocktail</i> Sparkling wine (one glass per person)</p> <p align="center">hors d'œuvre Cold and hot (6 per person)</p> <p align="center">Le Cinq Services (5 course meal)</p> <p align="center">½ litre of house wine per person (Bottero)</p> <p align="center"><i>Midnight table</i> Cut of the wedding cake Cold pizza and assorted Sandwiches Fruit plate pastries Coffee and tea</p> <p align="center">Wedding night at the Chalets Royal Laurentien</p>
52 \$ * per person	62 \$ * per person	82 \$ * per person

* taxes and service fee of 15 % not included
* Discount of 5 % for groups of 120 people and more



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Menu choices

Cold hors d'oeuvre

Cucumbers filled with tapenade
Peach and chicken salsa served in a pepper
Cherry tomatoes filled with cheese and pesto
Dijonnaise mussels in spoon
Froth of shrimps on crostini

Hot hors d'oeuvre

Mushrooms of Paris stuffed with garlic snails
Italian sausages in brooch
Tartare de saumon
Proscuitto and warm goat cheese

Le Quatre Services

Soup crecy or leak or vegetables (1 choice)
Fine lettuces, balsamic and raspberry vinaigrette or Pâté and onions jam or Baluchon of snails in a garlic cream (1 choice)
Supreme of poultry with forester sauce or salmon filet with white butter and dill sauce or Burgundian Beef served with Vegetables (1 or 2 choices)
Served with seasonal vegetables
Pastry duo or Royal pancake with chocolate sauce or chocolate profiterole or Tiramisu (1 choice)

Le Cinq Services

Poultry and tarragon soup
Spinach salad with flower of oranges or bow of smoked salmon or bruschetta with dried tomatoes (1 choice)
Lemon sherbet
Chicken Cordon blue with mushroom and wine sauce or pork filet with apple sauce or blanquette of veal (1 or 2 choices)
Served with seasonal vegetables
Fruits tart or chocolate profiterole or cake and its coulis of seasonal fruits (1 choice)

Miscellaneous

Equipment rental

As per the customer's request, any equipment rental fees (tent, chairs, seat covers, accessories, etc...) will be billed to the customer.

Labour

Extra costs may be requested for any additional labour (chairs set up, tables, decorations, etc...).