

We would like to congratulate you on your union and offer you our sincere wishes of happiness.

If you wish to tie the knot in style, Hôtel Le Chantecler has everything you desire to make your big day a living dream.

At Le Chantecler, we know that the success of your wedding lies in the attention to every detail. Our team of passionate wedding professionals offers a complimentary turnkey service that starts with a rigorous planning all the way to a smooth coordination in order to make your special day an everlasting memory.

This package presents our wonderful wedding packages. You will find a wide variety of starters, main courses, sweets and even late-night snacks that will surely please your guests.

WEDDING PACKAGES



HOTEL LE CHANTECLER IS PLEASED TO OFFER A \$85 PACKAGE WHICH INCLUDES:

YOUR DREAM SITE

Exclusive rental of one of our reception halls*
Use of our spectacular land with an impressive view of the lake to take pictures with your photographer
Private section for your Cocktail
Tablecloths and white cloth napkins
Chair covers (installation not included)
Table numbers with their supports
Bridal basket for your envelopes
Seating Plan
Setup and clean-up of your reception hall *
Parking included

AN OUTSTANDING CATERING

Welcome Cocktail
4 gourmet canapés served during the Cocktail (order in advance)
1 flute of sparkling wine for the toast
A gourmet 3 course meal
Half a bottle of wine per person during dinner (red or white)
Coffee and tea, herbal tea

SMALL DETAILS THAT MAKE THE DIFFERENCE

Wedding planning service provided by our dedicated wedding planner Suite for your wedding night Bottle of sparkling wine in your Suite One night stay offered at preferential pricing for your wedding anniversaries

* Additional charges may apply in case of breakage and damage.

Any questions? wedding@lechantecler.com — 1 888 916 1616 — lechantecler.com

Any group wishing to offer a choice of two main courses has to provide the hotel with a list of names sorted by table numbers, followed by the guest's names and their respective choice. A place card will then be laid before each person, to properly identify his or her choice. The provincial and federal taxes, and service charges of 11.5% and 3.5% of administration fees (15% total) will be applied. Menu may change without prior notice.



YOUR DREAM WEDDING...

This package includes basic items to help you create your dream wedding. You must choose elements that will make your event a memorable day! Choose in the list below and, if necessary, add more options:

- Welcome Cocktail
- 4 gourmet canapés served during the Cocktail
- 1 flute of sparkling wine for the toast
- Wine during dinner (white or red)
- 1 starter (hot or cold)
- 2 main courses
- 1 dessert

Cocktails (choose one cocktail)	Extra charge per pers.
Tropical Sweetness (welcome punch)	Included 🗆
Sangria (red, white or rosé)	+\$1 🗖
Sangria (Lychee, wild or exotic)	+ \$ 2 🗖
Cocktail (punch)	+ \$ 3 🗖
Domestic draft beer	+\$3 🗖
Draft beer imported	+ \$ 5 🚨
Open bar (1 hour)	+ \$ 10 🖵
Gourmet Canapés (choose 4 options below)	Extra charge per pers.
Bruschetta with garlic	Included \Box
Sesame cone, salami and goat cheese	Included \Box
Mini quiches	Included \Box
Spanakopita	Included \Box
Tomato and water melon Gazpacho	Included \Box
Salmon mousse and caviar on seaweed blini	Included \Box
Beef Satay with a mango and coriander sauce	Included \Box
Salmon tartar with avocado mousse in a glass	Included \Box
Mini Beef Wellington, horseradish sour cream	Included \Box
Mini crab cake with chipotle mayo	Included \Box
Add a choice of canapés (among the appetizers included)	+ \$ 2 🚨
Shrimp Skewer, mango and basil chutney	+ \$ 2 🖵
Oysters with tomato and coriander salsa	+\$3 🗖



Toast (1 flute per person - 1 choice to make)	Extra charge per pers.
SPARKLING WINE FOR TOAST	
Villa Conchi Brut sélection, Spain	included \Box
Villa Conchi Brut Impérial, Spain	+ \$ 2 🗖
Première Bulle, Sieur D'Arques, France	+ \$ 1 🚨
Mumm Napa rosé, Brut prestige, <i>United States</i>	+ \$ 6 □
CHAMPAGNE FOR TOAST	
Taittinger Brut Réserve, France	+ \$ 14 🚨
Moët et Chandon Impérial, France	+ \$ 17 🚨
Veuve Clicquot Brut, France	+ \$ 23 □
Wine (½ bottle of wine per person – 1 choice to make; red and/or white WHITE	e) Extra charge per pers.
Namös house selection	included 🖵
Melini Orvieto Classico, <i>Italy</i>	+ \$ 2 🖵
Les Jamelles, Sauvignon Blanc, France	+\$3 🗖
Folonari Pinot Grigio, <i>Italy</i>	+ \$ 4 □
Fun Réserve, Georges Duboeuf, Chardonnay, France	+ \$ 5 🖵
RED	
Sélection maison Namös	included \Box
Les Jamelles, Pinot Noir, France	+\$3 □
Folonari Valpolicella, <i>Italy</i>	+ \$ 5 🚨
Brouilly, Georges Duboeuf, France	+ \$ 9
The Show, Cabernet-Sauvignon, <i>United States</i>	+ \$ 9
Nipozzano Riserva Chianti, Frescobaldi, Sangiovese, Italy	+ \$ 14 🚨



Starters (choose one starter below)	Extra charge per pers.
HOT STARTERS	
Monochrome cream of asparagus and spinach	included 🗖
Cauliflower cream with chorizo	included \Box
Forest mushroom cappuccino	+ \$ 2 🗖
Bundle of asparagus wrapped in prosciutto, béarnaise sauce	+ \$ 1 🗖
Chèvre chaud and grilled vegetables with balsamic	+ \$ 6 □
COLD STARTERS	
Mini arugula, prosciutto chips, parmesan and balsamic vinaigrette	included \Box
Mixed salad, sweet pecans with raspberry vinaigrette	included \Box
Mikado Quebec tomatoes and bocconcini, oil pesto and salad	included \Box
Tomatoes and bocconcini carpaccio with pesto and balsamic nectar	+ \$ 1 🗖
Salmon tataki and white sesame seeds served with mango and coriander sals	sa + \$ 3 □
Celeriac remoulade, snow crab and green apple	+ \$ 6 🗖
Foie gras au torchon, ground cherries chutney and warm butter brioche	+ \$ 8 🗖
Add a second choice of starters in extra (among the starters included)	+\$6
Add a granity to your meal	Extra charge per pers.
Pink grapefruit, vodka and white wine Riesling Granita	+ \$ 4 🚨
Mojito (mint, lime and rum)	+ \$ 4 🗖
Pomme à l'ancienne and calvados	+\$3 🗖



Main courses (2 options. Choices must be made in advance*)		
Served with seasonal vegetables (may differ from the tasting depending on the season) and one choice of starches (potatoes mousseline or Scalloped Potatoes or rice pilaf with herbs)		
Extra cl	narge per pers.	
Chicken supreme served with brandy and forest mushrooms	included \Box	
Scoter bourguignon style with reduction	included \Box	
Seared tournedos of fresh salmon, with emulsion of roasted peppers and chives	included \Box	
Pork loin, old mustard and maple sauce	included \Box	
Crispy Mahi-mahi, white butter with lime and coriander	+ \$ 3 🗖	
Duck breast, rum and caramelized pineapple sweet and sour sauce	+ \$ 5	
Seared veal tenderloin, creamy foie gras sauce	+ \$ 11 📮	
Grilled beef sirloin, green pepper of Madagascar sauce	+ \$ 15	
Angus beef filet mignon grilled, reduction of red wine with foie gras	+ \$ 21 📮	
Red Snaper, roasted garlic and parsley cream	+\$8 🗖	
Lasagna with grilled vegetables, rose sauce (vegetarian meal)	included \Box	
Goat cheese and yellow tomatoes fine tart baked "à la minute", tarragon and paprika de (vegetarian meal)	il included 🗅	
Grilled Tofu served with vegetable and herbs (vegetarian meal)	included \Box	
* \$5 extra per person for each additional choice.		
Sweet treats (choose one option below) Extra cl	narge per pers.	
Fresh fruit salad	included \Box	
Decadent cheese and red fruits mousseline	included \Box	
Service of your wedding cake	included \Box	
Chocolate mousse and brownie, caramel sauce	included \Box	
Mascarpone and coffee tiramisu, creamy Khalua sauce	+ \$ 1 📮	
Crusty black chocolate and raspberry, orange cracker and custard cracker	+ \$ 2 🗖	
Maple and seasonal berries Caprice, red fruit sauce	+ \$ 1 📮	
Creamy chocolate mousse with crunchy praline and Dulce de Leche sauce	+\$2 🗆	
Half-cooked chocolate cake and berries	+ \$ 3 🗖	



Design your dream wedding by adding some unique elements:

End the night with a midnight snack	buffet Extra charge per pers.
Cheese plate — a selection of 3 fine cheeses	+\$9 □
Table of candies	+ \$ 5 □
Sweet table	+ \$ 6 □
Poutine (individual)	+ \$ 5 □
$Poutine\ bar-depending\ on\ the\ number\ of\ guests$	+ \$ 8 □
Fast food — mini poutine, mini burger, pizza	+ \$ 12 🗅
Sandwich (egg, ham and chicken)	+ \$ 5 □
${\bf Italian\ Table\ } (cold\ pizzas,\ charcuteries)$	+ \$ 8 □
Grilled Cheese Bar	+\$4 □
Other options (per person)	Extra charge per pers.
½ bottle of sparkling water (during dinner)	+\$4 □
À la carte bar — basic liquors	Coupon for \$ 6.50 □
À la carte bar — premium liquors	Coupon for \$8 □
Open bar for 3h	+ \$ 25 □
Open bar for 4h	+ \$ 35 □
Wedding cake	Starting from \$6.50 □
Gift for guests	+ \$ 3 □
Ceremony by the mountainside	+\$5 □
Check if you need references for the following ser (a list will be provided)	vices
Photographer	
Room decoration	
Band & DJs	
Floral decoration	
Babysitter for children	
□ Mr □ Mrs Last and First Name	
Phone Number	Email
Required Wedding Date	Number of People (approx.)