

## **STANDARD PACKAGE PER PERSON**

Ceremony on the rock

Rum cocktail and alcohol free for 1 hour with 3 canapes per person

Cream of carrots with tomato

Vegetable salad or caesar salad (one choice)

Roasted chicken or roasted pork or sole filet (one choice)

1/3 wine per person

Your wedding cake

Tea coffee

| <b><u>Number of persons</u></b> | <b>50</b> | <b>100</b> | <b>150</b> |
|---------------------------------|-----------|------------|------------|
| May and June                    | \$115     | \$95       | \$90       |
| July                            | \$125     | \$100      | \$95       |
| August and September            | \$135     | \$105      | \$100      |
| October and November            | \$125     | \$100      | \$95       |

## **SOMTUOUS PACKAGE PER PERSON**

Ceremony on the rock with red carpet

Rum cocktail and alcohol-free for 1.30 hour with 4 snacks per person

Cream of cauliflower and leek soup with aged cheddar

Vegetable salad or Caesar salad

Roasted chicken or roasted pork or vegetarian menus

House sorbet

Unlimited wine during the meal

4 drink per person

Your wedding cake, tea and coffee

Poutine evening

Exclusivity

| <b><u>Number of persons</u></b> | <b>50</b> | <b>100</b> | <b>150</b> |
|---------------------------------|-----------|------------|------------|
| May and June                    | \$225     | \$185      | \$175      |
| July                            | \$235     | \$190      | \$170      |
| August and September            | \$240     | \$195      | \$175      |
| October and November            | \$235     | \$190      | \$170      |

**PRICE ARE FOR ONE PERSON, ADMINISTRATION  
FEE AND TAXES NOT INCLUDE, CREDIT CARD FOR  
THE BALANCE OF ADD 3%, EXCEPT FOR DEPOSIT  
3000\$**

## A LA CARTE PACKAGE

*Ceremony on the rock - \$250*

*Red carpet- \$250*

*Flowers- \$150*

*Marriage tent - \$75*

*Decorative arch - \$75*

*White Chairs - \$3*

*White Tables - \$5*

*White Tablecloths - \$6*

*White tablecloths 120" - \$15*

### Rental of the premises

| <u>Room</u>        | <i>Beaudet Room</i> | <i>Langevin room</i> | <i>Gazebo</i> |
|--------------------|---------------------|----------------------|---------------|
| <u>Capacity</u>    | <i>120 maximum</i>  | <i>175 maximum</i>   |               |
|                    | <i>13h. à 1h.</i>   | <i>13h à 1h.</i>     | <i>1.5 h.</i> |
| <i>May</i>         | <i>1200\$</i>       | <i>1400\$</i>        | <i>400\$</i>  |
| <i>June</i>        | <i>1200\$</i>       | <i>1400\$</i>        | <i>400\$</i>  |
| <i>July</i>        | <i>1750\$</i>       | <i>2000\$</i>        | <i>400\$</i>  |
| <i>August</i>      | <i>2250\$</i>       | <i>2500\$</i>        | <i>400\$</i>  |
| <i>September</i>   | <i>2250\$</i>       | <i>2500\$</i>        | <i>400\$</i>  |
| <i>October</i>     | <i>1750\$</i>       | <i>2000\$</i>        | <i>400\$</i>  |
| <i>November</i>    | <i>1750\$</i>       | <i>2000\$</i>        | <i>n/a</i>    |
| <i>Extra after</i> | <i>1 h. \$300h</i>  |                      |               |

### Exclusivity

**1750\$**

### Country Package

\$60 per person (50% for children 5 to 10 years old; free for children under 4 years old) including:

Rum cocktail and alcohol-free cocktail for 1 hour

three canapés per person

4 gastronomic meal services

### After the wedding ceremony

Welcome cocktail for one hour, extra hour \$5

3 snacks per person, 4-\$6, 5-\$10

Veggies and dips -\$5

Cheese table -\$7

Salad bar (3 kinds) -\$8

### Soups (served with hot rolls)

Cream of carrots with tomato

Chicken stock -\$4

Beef stock -\$5

Mushroom cream with Sautéed Mushroom -\$5

Cream of cauliflower and leek soup with aged cheddar -\$7

Cream of turnip and maple flavored apples -\$7

### Hot appetizers

Ricotta and spinach manicotti - \$5

Homemade sausage and potato with herbs- \$6

Tearred duck confit on Risotta -\$8

Grilled Halloumi cheese, basil and cherry tomatoes -\$8

Vegetable puff pastry with cream sauce - \$10

Grilled Shrimps and Prawns with Celeriac Muslin - \$12

### Cold appetizers

*Vegetable salad with yogurt vinaigrette flavored with basil Caesar salad, roasted  
bacon, parmesan & homemade herb croutons*

*Bocconcini cocktail, cherry tomatoes and salad Roquette -\$5*

*Homemade terrine with green peppers and pickled vegetables -\$6*

*Layered tomato, zucchini on pesto mascarpone -\$6*

*Prosciutto and cantaloupe balsamic reduction -\$7*

*Plate of fine artisanal deli meats -\$8*

*Beef tartare and sweet potato chips -\$9*

*Smoked salmon rosette, marinated red onions and ricotta -\$8 Smoked salmon and  
capers -\$10*

*Duck foie gras and poached pear - \$12*

### Granules and digestives

*House sorbet including additional services -\$8*

*Chocolate and porto including additional -\$10*

Main courses (served with country potato and seasonal vegetable)

Roasted chicken breast with gravy

Roasted pork loin with field flavors

Sole fillet with butter and flour sauce

Stuffed chicken breast of your choice -1 choice \$3, 2 choices \$6, 3 choices \$9

Grilled pork medallion with maple caramelized apple sauce - \$6

Slowly braised beef with root vegetables - \$8

Roasted of lamb with garlic and rosemary sauce - \$10

Salmon steak with cream sauce and capers - \$12

Veal medallion with peppered cognac sauce - \$15

Grilled Angus AAA beef sirloin in cognac sauce - \$25

Angus AAA beef steak in juice - \$25

Angus AAA Beef Filet Mignon (6 oz.) Three Pepper Sauce - \$35

Vegetarian menus (served with country potato and seasonal vegetable planter)

Stuffed Peppers with vegetable Macedonia

Grilled Oyster Mushrooms with Garlic Asian

inspired stir-fry tofu with vegetables Pan-

fried fusillis with tomatoes and roasted

squash seeds Penne with tomato sauce, peppers and olive

Farfalle sautéed with broccoli

Cheeses (served with rolls, fresh grapes and almonds)

Assortment of cheeses -cheddar and brie - \$6

Assortment of cheeses from the chef-3 sorts - \$8

Assortment of aged cheeses from Quebec-3 - \$10

Assortment of European cheeses-3 - \$15

## Desserts, tea, coffee

Your wedding cake

Extreme maple, vanilla, caramel or chocolate cakes -\$8

Cheesecakes -\$10

French pastries -\$10

Opera Cakes -\$10

Chocolate fountain with fresh fruits -\$12

## Additional options

Additional Services -\$6

Choice of 2 meals -\$4

2Choice of 3 meals - \$6

Your table of candy- \$4

The vineyard (soft drinks, juice, tea, coffee are free during the meal)

WINE HOUSE (750 ml bottle)

One-third - \$ 10

Half a \$ 15

Wine at your choice SAQ - 2.5 X SAQ price

## Toast of Honor & Port

Apple must -\$5

Sparkling house \$ -6

Sparkling sieur d'Arques -\$8

Champagne red cord - \$ 15 Widow

Champagne Clicquot - \$20

Porto -2.5 X SAQ price

Evening and late evening (served with coffee tea)

Chip service after meal - \$3 Services

of your wedding cake - \$3

Your own tastings - \$5

Fresh fruit platter - \$6

Cheese table - \$6

Chocolate fountain with fresh fruits - \$8

Thin chopsticks with charcuterie - \$8

Poutine - \$10

Sandwich (3 kinds), salad (3 kinds), raw vegetables and dip - \$10

Pizza (3 kinds), cold cuts, raw vegetables and dip - \$12

**Prices are for one person ,administration fee and taxes not included  
Credit card for the balance of add 3%, except for deposit 3000\$**