

Ceremony on the Rock

Initial Package - \$150

Red carpet- \$150

Flowers- \$100

Marriage tent - \$50

Decorative arch - \$50

White Chairs - \$2

White Tables - \$4

White Tablecloths - \$6

Rental of the premises

<u><i>Room</i></u>	<i>Beaudet Room</i>	<i>Langevin room</i>	<i>Gazebo</i>
<u><i>Capacity</i></u>	<i>100 maximum</i>	<i>175 maximum</i>	<i>150</i>
	<i>13h. à 1 h.</i>	<i>13 h. à 1 h.</i>	<i>1.5 h.max</i>
<i>Mars April</i>	<i>1000\$</i>	<i>1250\$</i>	<i>n/a</i>
<i>May</i>	<i>1000\$</i>	<i>1250\$</i>	<i>250\$</i>
<i>June</i>	<i>1000\$</i>	<i>1250\$</i>	<i>250\$</i>
<i>July</i>	<i>1500\$</i>	<i>1650\$</i>	<i>250\$</i>
<i>August</i>	<i>2000\$</i>	<i>2250\$</i>	<i>250\$</i>
<i>September</i>	<i>2000\$</i>	<i>2250\$</i>	<i>250\$</i>
<i>October</i>	<i>1500\$</i>	<i>1650\$</i>	<i>250\$</i>
<i>November</i>	<i>1000\$</i>	<i>1250\$</i>	<i>n/a</i>

After 1 h. in the morning: extra \$ 200 an hour

Exclusivity: 1500\$

Your personal caterer 1500\$

Your personal bar 1500\$

Your personal servers and caterer: Canadian chairs \$5

Round tables 5' \$8

Square tables 3' \$4

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 \$3

3 snacks per person, 4-\$4, 5-\$8

Veggies and dips -\$3

Cheese table -\$4

Salad bar (3 kinds) -\$5

Soups (served with hot rolls)

Cream of carrots with tomato

Chicken stock - \$2

Beef stock - \$2

Mushroom cream with Sautéed Mushrooms - \$3

Cream of cauliflower and leek soup with aged cheddar - \$4

Cream of turnip and maple flavored apples - \$5

Hot appetizers

Ricotta and spinach manicotti - \$3

Homemade sausage and potato with herbs - \$4 Seafood shell - \$5

Tearred duck confit on Risotto - \$5

Grilled Halloumi cheese, basil and cherry tomatoes - \$5

Vegetable puff pastry with cream sauce - \$8

Grilled Shrimps and Prawns with Celeriac Muslin - 8\$

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 - \$2

Homemade terrine with green peppers and pickled vegetables - \$3

Layered tomato, zucchini on pesto mascarpone - \$5

Prosciutto and cantaloupe balsamic reduction - \$4

Plate of fine artisanal deli meats - \$5

Beef tartare and sweet potato chips - \$9

Smoked salmon rosette, marinated red onions and ricotta - \$6 Smoked salmon and capers - \$7
Grilled shrimp on celeriac muslin - \$8 Duck foie gras and poached pear - \$10

Granules and digestives

Sorbet with your choice of fruit essence - 2\$

Melon and Muscat wine sorbet - \$3

Apple sorbet with ice cider - \$4

Cranberry, rosemary and white wine sorbet - \$5 Chocolate and porto - \$6

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 \$2, 2 choices \$3, 3 choices \$4 Grilled pork medallion with
maple caramelized apple sauce - \$3

Slowly braised beef with root vegetables - \$5

Roasted leg of lamb with garlic and rosemary sauce - 6\$

Salmon steak with cream sauce and capers - \$9

Veal medallion with peppered cognac sauce - \$10

Grilled Angus AAA beef sirloin in cognac sauce - \$10

Angus AAA beef steak in juice - \$15

Angus AAA Beef Filet Mignon (6 oz.) Three Pepper Sauce - \$20

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 -\$3

Assortment of cheeses from the chef-3 sorts -\$6

Assortment of aged cheeses from Quebec-3 -\$9

Assortment of European cheeses-3 -\$12

Desserts, tea, coffee

Your wedding cake

Extreme maple, vanilla, caramel or chocolate cakes -\$4

Cheesecakes -\$5

French pastries -\$5

Opera Cakes -\$5

Additional options

Additional Services - \$ 4 Choice of 2 meals - \$ 2 Choice of 3 meals - \$ 3

Your table of candy- \$ 2

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

WINE HOUSE (750 ml bottle)

One-third - \$ 9

Half a \$ 13

La chevalière, France- \$35;

Albert Bichaut, France- \$ 40;

Stenly, USA - \$ 40;

Bodegar, Italie - \$ 40

Wine at your choice SAQ - 2.5 X SAQ price (the surplus is given to you at the price of the SAQ without service and taxes)

Toast of Honor & Port

Apple must - 3 \$ Sparkling

house \$ -4

Sparkling sieur d'Arques -6 \$ Champagne red

cord - \$ 12 Widow Champagne Clicquot - \$ 15

Porto -2.5 X SAQ price (the surplus is given to you at the price of the SAQ without service and taxes)

Open bar (excluding wine during the meal)

Coupons -6 \$

From 9 pm at 1 am -20 \$

From 8 pm at 1 am -23 \$

From 5 pm at 1 am -30 \$ NB

shooters are excluded

Evening and late evening (served with coffee tea)

Chip service after meal -2 \$ Services of your

wedding cake -2\$ Your own tastings - \$ 3

Fresh fruit platter-\$ 3

Cheese table -3 \$

Chocolate fountain with fresh fruits -5 \$ Thin chopsticks

with charcuterie -5 \$ Poutine -6 \$

Sandwich (3 kinds), salad (3 kinds), raw vegetables and dip -6 \$ Pizza (3 kinds), cold cuts, raw vegetables and dip -8 \$

Other service

Autobus service a run trip:

From Hôtel Valleyfield to Moulin Callières-250\$

From Fairview(Pointe-Claire) to Moulin Callières-450\$

Prices are for one person, administration fee and taxes not included