



# Menus and Wedding Packages

*Le*  
NOUVEL *HÔTEL*  
& Spa

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# Introduction



Dear future newlyweds,

you will start the day just two people in love and end as husband and wife. Such an event should be memorable.

Welcome to "Le Nouvel Hotel & Spa", where our Executive Chef and banquet team are committed to providing our customers an outstanding experience. Quality of service and presentation of food, professionalism are offered in a beautiful and refined atmosphere.

Please call our banquet team for information concerning our packages, it will be a pleasure to answer you,

Le Nouvel Hotel & spa  
Banquet department  
514 931-8841

# General information

## Menus

We offer a wide variety of menus and packages and we are at your disposal to develop customized menus to suit your tastes and budget.

## Price

Prices of food and beverage can be confirmed in advance but are subject to change without notice if confirmed more than 90 days before the event. There is a 15% service charge and 5% GST and 7.5% QST for food and beverage service. The rental of rooms and any other additional equipment are also subject to federal and provincial taxes.

## Guaranteed Number Of Customers

A guaranteed number of guests is required 72 hours ( 3 business days) before the date of the event. However, if the number of guests is greater than or less than the given guarantee, please notify the Banquet Department at the earliest opportunity. The hotel can accommodate up to 5% of additional people.

## Down Payment, Payment

Any reservation of a hall will be firm and definite after an initial deposit of 25% of the total of the event. A second deposit of 25% due 3 months before the date of the event will be received and the balance of the estimated bill is required at least 2 weeks before the wedding. In case of cancellation, the deposits will be charged.

## Music

If you want a musical atmosphere, you can contact the musicians of your choice, provided they are members of "The Guild of Musicians".

To cover the rights to SOCAN (license permitting the performance of music), a fee will be applied depending on the number of participants as follows:

	<b>With dance</b>	<b>Without dance</b>
1 to 300 people	29.62\$	59.17\$
301 to 350 people	61.69\$	123.38\$
• plus taxes		

Please ask your musicians to inform you of additional equipment so that instructions on wiring or assembly of the scene are given with your approval. Additional fees will be charged to your account if special installation request is required.

# General information

## Florist

We can recommend a specialist for any floral arrangement you need for your wedding.

## Bar

If you want a cash bar during your event a minimum sales of \$ 300 is required otherwise the cost will be charged.

## Lodging

Depending on availability, a deluxe room is included in the wedding packages of 60 people or more or for any wedding at a value of \$ 3,000 or more before taxes and service. After signing the contract, a preferential rate for rooms is available. For reservations, guests can contact us at 514-931-8841 ext 2680 Monday to Friday from 9:00 a.m. to 5:00 p.m.

## Parking

The hotel has an indoor parking. Parking is at the expense of customers.

## Ceremonial Hall

We will be happy to provide you a hall for your ceremony. Cost of room rental will be charged for the setting.

## Cake

There will be a charge of \$1.50 per person for cutting costs and service for wedding cake ordered by the bride and groom. The hotel can not be held responsible for the quality or state of the cake during delivery. These fees do not apply when you order your cake from the hotel bakery.

# General information

## **Our packages include:**

Free reception hall (depending on the number of guests)  
Deluxe room  
Deluxe buffet breakfast with mimosa  
Table Place Setting Cards  
Lanterns for table guests  
Dance floor, stage  
Rentals cover chairs and white ceremonial tablecloths

## **Other services available with supplements**

Wedding cake, Music, Floral arrangements, Decoration, Hostess/Host  
Video, Photograph, DJ, Limousine, Cloakroom  
Various refined menus  
Menus adapted to different ethnic groups

# Wedding Menu – Cold and hot appetizers

## Cold appetizers

- Atlantic salmon mini tartare, micro mesclun, sesame oil, with yogurt and curry dressing.
- Homemade Gravelax Duo (Cajun & dill) young crisp shoots with raspberry dressing
- Rillette of smoked magret duck, mousse of foie gras in mead beverage, compote of maple crystallized onions on small croutons
- Antipasto of grilled vegetables marinated in pesto, corolla of tomato vines and Bocconcini (\$2.00 extra per person)
- Salad of young arugula, shaved parmesan, grapefruit and sugar cane dressing
- Shrimp ceviche and scallops cook in lime juice and pink pepper, mesclun with Asian dressing (\$2.00 extra per person)
- Young salad leaves, bundle of marinated asparagus, olive and mandarin salsa

## Hot appetizers

- Basket of legumes and melted Brie
- Pastry with sautéed wild mushrooms in Cognac
- Duo of heart shape medaglioni stuffed with smoked salmon, fazolettis stuffed with lobster , tomatoes and red pepper
- Spinach and seafood tart with salted herbs and garlic flower sauce
- Fillo dough stuffed with spinach and Feta cheese
- Braised fennel, pistachio tilapia en croute and prawns flambés in pastis
- Small nems of confit de canard and mushrooms, cinnamon cranberry chutney (\$2.00 extra per person)
- Lukewarm salad with hot honey and thyme goat croutons, balsamic reduction (\$2.00 extra per person)

# Wedding Menu – Soups and Granités

## Soups

- Cream of carrot with a hint of orange and ginger
- Cream of asparagus
- Soup Parmentier
- Butternut squash and sweet potato soup
- Cream of fennel and potatoes
- Cream of onions confits with Old Cheddar cheese (\$2.00 extra per person)

## Granités

- Ginger granité
- Passion fruit granité
- Watermelon granité
- Mango granité

# Wedding Menu - Main courses and desserts

## Main courses

- Atlantic salmon with creamy wasabi and citrus sauce
- Wild sea bass cook with a Zinfandel mango salsa
- Supreme of guinea fowl, apple juice and cinnamon Calvados
- Fowl stuffed with cheese and sundried tomatoes, with reduction of 10-year old Port
- Small medallion of veal with a tarragon mushroom sauce
- Angus beef filet mignon with pan-fried wild mushrooms, Bordelaise sauce (\$4.00 extra per person)
- Breast of duck from Lake Brome, stained with maple and ginger, balsamic and raspberry reduction (\$3.00 extra per person)
- Rack of lamb en croûte with de Maux mustard, five spices and honey sauce (\$4.00 extra per person)
- Small braised leg of lamb with thyme sauce

## Desserts

- Dark Chocolate Cake
- Chocolate Trilogy
- Raspberry Charlotte
- The Praliné
- Tequila and Lime Mousse Cake
- Cheese cake, Blueberry Marmelade

# Wedding Menu – Desserts and sweet tables

## Sweet table 1

- Assortment of sandwiches cocktail style
- Platter of cold mini pizzas
- Sliced fresh fruits on a mirror platter
- Petits fours and shortbreads

## Sweet table 2

- Brochette of fresh fruits skewered on a pineapple
- Variety of mini French pastries and macaroons
- Assortment of sandwiches cocktail style
- Platter of fine Quebec cheeses and crackers

# Packages

## ***Romeo and Juliette***

Welcome Cocktail

rum punch: One glass per person  
One glass of house wine per person with the meal

### **Five-course menu**

Choice of one cold appetizer from the wedding menu  
Choice of soup from the wedding menu  
Choice of one main course from wedding menu  
Choice of one granité from the wedding menu  
Choice of one dessert from wedding menu

Coffee, tea

**\$69.95\* per person**

## ***Scarlett O'Hara and Rett Buttler***

Welcome Cocktail

Rum punch: two glasses per person  
Two glasses of house wine per person

### **Five-course menu**

Choice of one cold appetizer from the wedding menu  
Choice of soup from the wedding menu  
Choice of one main course from wedding menu  
Choice of one granité from the wedding menu  
Choice of one dessert from wedding menu

Coffee, tea

**\$79.95\* per person**

# Packages

## *Tristan and Iseult*

Welcome Cocktail

One glass of bubbly per person

2 glasses of house wine per person with the meal

Selection of 4 hot and cold appetizers per person served on a platter

### **Five-course menu**

Choice of one cold appetizer from the wedding menu

Choice of one soup from the wedding menu

Choice of one main course from the wedding menu

Choice of one granité from the wedding menu

Choice of one dessert from the wedding menu

Coffee, tea

**\$84.95\* per person**

## *César and Cléopâtre*

Welcome Cocktail

One glass of bubbly per person

2 glasses of house wine per person with the meal

Selection of 4 hot and cold appetizers per person served on a platter

### **Five-course menu**

Choice of one cold appetizer from the wedding menu

Choice of one soup from the wedding menu

Choice of one main course from the wedding menu

Choice of one granité from the wedding menu

Choice of one dessert from the wedding menu

Sweet Table I

Coffee, tea

**\$92.95\* per person**

# Packages

## **Napoléon and Joséphine**

Welcome Cocktail

Open bar during the evening

One hour rat cocktail and 4 hours after the meal  
Two glasses of house wine per person with the meal  
Selection of 6 hot and cold appetizers per person served on a platter

### **Six-service menu**

Choice of one cold appetizer from the wedding menu  
Choice of one hot appetizer from the wedding menu  
Choice of one soup from the wedding menu  
Choice of one main course from the wedding menu  
Choice of one granité from the wedding menu  
Choice of one dessert from the wedding menu  
Sweet Table II

Coffee, tea

\$112.95\* per person