



# Wedding Packages

Le  
NOUVEL HÔTEL  
& Spa

# Presentation

**Le Nouvel Hotel & Spa** a 4-star hotel is located in the heart of downtown Montreal.

For your wedding day needs, we offer 6 banquet halls offering large panoramic windows. We also have an outdoor terrace which can accommodate about 60 people for a cocktail or a garden ceremony.

Our banquet space can accommodate 10 to 350 people depending on every guest's requirements. Our banquet halls are unique as they open onto each other to obtain the required capacity. It goes without saying that our banquet team is at your disposal to assign you the appropriate room for your number of guests. All of our banquet halls, our terrace and our restaurant are located on the ground floor, on the same level as the hotel reception.

Enjoy the cuisine of our Chef-Restaurateur Théo Morin and his team at our restaurant and bar l'Entracte for breakfast, lunch and dinner, and this every day of the week.

Le Nouvel Hotel & Spa offers an atmosphere of well being, very unique in the city.

Our best wishes!

Banquet Team

To reach us:

514.931.0961 ext. 2680

[dgraziano@lenouvelhotel.com](mailto:dgraziano@lenouvelhotel.com)

# General information

## Menus

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

## Price

Prices of food and beverage are subject to change without notice. The Hotel will honor all signed contracts received by the event organizer. Please note that there is a 15% service charge and taxes of 5% GST and 8.5% QST on all food and beverage service. All other charges are subject to Federal (GST) and Provincial (QST).

## Guaranteed Number of Guests

The number of guaranteed guests can be reduced 14 working days prior to your wedding date or increased 72 hrs prior to your wedding date. The final bill will be calculated according to your signed contract or to the numbers adjusted 14 working days or 72 hrs prior to your wedding date. Otherwise the actual number of guests on your wedding date if the number is greater than what confirmed 72 hrs prior to your wedding date.

## Food and Beverage

All food and beverage consumed inside our banquet halls must be provided by the hotel.

## Music

If you would like 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>Without dance</b>	<b>With dance</b>
1 to 300 people	\$42.86 (Plus taxes)	\$85.80 (Plus taxes)
301 to 350 people	\$89.45 (Plus taxes)	\$178.90 (Plus taxes)

Please ask your musicians to inform us of any additional equipment, extra electricity or stage set-up that are required. Additional fees will be charged to your account if special installation requests are needed.

# Information on our wedding packages

## **Our packages include:**

Free reception hall (depending on the number of guests)  
Deluxe room for the newlyweds (depending on the number of guests)  
Deluxe buffet breakfast for the newlyweds  
Candles for guest tables  
Dance floor (upon availability), stage and podium

## **Other services available with supplements:**

Coat check \$2.00 / person  
An additional Ceremony room can be offered (upon availability)

We would like to offer you the opportunity of creating your personalized five-service menu for your wedding. Thank you for choosing one item of each of the following from the selection of the wedding menu suggested:

1 choice of an appetizer  
1 choice of a soup  
1 choice of a main course  
1 choice of dessert  
Coffee and tea

# Wedding Packages

## Romeo and Juliette Plated Dinner

### Welcome Cocktail

Rum punch: 1 glass per person

### Five-course Menu

1 glass of house wine per person with the meal

Choice of one appetizer from the wedding menu

Choice of one soup from the wedding menu

Choice of one main course from wedding menu

Choice of one dessert from wedding menu

Coffee, Tea

**\$54 per person**

## Tristan and Iseult Plated Dinner

### Welcome Cocktail

1 glass of rum punch per person

Selection of 4 canapés hot & cold served per person

### Five-course Menu

2 bottles of house wine, per table of 8 people

Choice of one 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 dessert from the wedding menu

Coffee, Tea

**\$69 per person**

# Hot and Cold Dinner Buffet

## Napoléon and Joséphine Buffet

**\$55 per person / 50 people minimum**

**1 glass of house wine per person with the meal**

Soup of the day and bread basket

Quebec finest cheeses

(brie, oka, paillot de chèvre and gouda)

Duo of red and yellow vine leaf tomatoes and bocconcini cheese

Tray of wild-game terrine, prosciutto, salami, capicollo, bread croutons and red onion compote

Pickles and condiments

Caesar salad (croutons, flakes of bacon and parmesan)

Quinoa salad, kalamata olives, peppers, cucumbers, sun-dried tomatoes pesto in olive oil

Green string bean salad, arugula, cherry tomatoes, red onions and smoked salmon

Pennine, with a sautéed of peppers and portobello mushrooms, pesto rosée sauce

Chicken breast stuffed with spinach and feta cheese, Port reduction

Roasted Atlantic salmon, with fleur de sel, citrus sauce with capers and basil

Variety of seasonal fresh vegetables

Pilaf rice

Parisienne potatoes seasoned with fresh herbs

Fresh sliced fruits – Assortment of cakes and pies

Coffee / Tea

# Canapés

## Cold canapés (sold per dozen)

(Minimum of 4 dozens of each variety )

**\$42 per dozen**

### Vegetarian

Bruschetta mango salsa, red onions and jalapenos

Mousse of goat cheese and hazelnuts

Mousse of sun-dried tomatoes, feta cheese and basil

Mini wraps pesto, goat cheese and watercress

Mini wraps mozzarella cheese, tomato and avocado

### Meat and Seafood

Butterfly shrimps and guacamole

Brochettes of stuffed olives, prosciutto and ham

Squares of smoked salmon

Balls of prosciutto and melon

Rolls of roast beef and roquefort

Vol au vent shrimp cocktail

Vol au vent seafood salad

Choux pastry stuffed with chicken salad

Choux pastry stuffed with liverwurst mousse

Bruschetta with carpaccio, basil, parmesan and lemon

## Hot canapés (sold per dozen)

(Minimum of 4 dozens of each variety)

**\$40 per dozen**

### Vegetarian

Sun-dried tomatoes and feta on a crisp dough

Spanakopita (spinach and feta cheese)

Vegetarian moroccan cigars

Mushroom arancini

Mini quiches, roasted peppers and goat cheese

### Meat and Seafood

Shrimp croissants

Chicken and pistachio on a crisp dough

Spinach, ricotta and salmon on a crisp dough

Meat moroccan cigars

Pastel lamb

Imperial rolls chorizo and Monterrey Jack

Mini brochettes Kefta lamb and pine nuts

Mini chicken satay

Mini filo wonton with crab and brie

Mini Beef Wellington

# Wedding À la Carte

## Starters

Tray of wild-game terrine, prosciutto, salami, capicollo, bread croutons and red onion compote

\*

Small tartar of Atlantic salmon, Asian flavoured

\*

Salad of arugula and spinach, shaved aged parmesan, citrus dressing

\*

Warm goat cheese croutons, with a drizzle of honey and roasted pecans, arugula leaves

\*

Duo of red and yellow vine leaf tomatoes and bocconcini cheese

## Soups

Cream of green lentils and olive oil croutons

\*

Cream of asparagus, hint of truffle oil

\*

Cream of cauliflower and cheddar cheese

\*

Cream of green peas, perfumed of saffron

\*

Spaghetti squash and potato soup



# Wedding À la Carte

## Main courses

Chicken breast stuffed with spinach and feta cheese, Port reduction \$45

\*

Small braised leg of lamb with thyme sauce \$46

\*

Roasted Atlantic salmon, with fleur de sel, citrus sauce with capers and basil \$47

\*

Roasted fillet of black cod, strawberry and brown rum salsa \$47

\*

Magret of duck from Lac Brome lacquered with maple, cranberry chutney  
*(\$2 extra per person)*

\*

Angus beef filet mignon with pan-fried wild mushrooms, Bordelaise sauce  
*(\$4 extra per person)*

\*

Rack of lamb in a crust with Maux mustard, a five spice and honey sauce  
*(\$5 extra per person)*

# Wine List / Sparkling Wine

## White Wine

**Corte Rossa Bianco** | Manfredi A&C      **\$32 / Bottle**  
Vino da Tavola – Piedmont, Italy

**Pinot Grigio Veneto** | Famiglia Boron      **\$37 / Bottle**  
Veneto – Venice, Italy, Pinot Gris

**Les Chartrons** | Producta      **\$41 / Bottle**  
Bordeaux blanc – Bordeaux, France  
Sauvignon, Sémillon

**Picpoul de Pinet** |      **\$42 / Bottle**  
Domaine Reine Juliette  
Picpoul de Pinet – Languedoc – Roussillon, France, Picpoul

## Sparkling Wine

Sparkling Wine      **\$39 / Bottle**

## Red Wine

**Corte Rossa Rosso** | Manfredi A&C      **\$32 / Bottle**  
Vino da Tavola – Piedmont, Italy

**Merlot Venezia** | Famiglia Baron      **\$37 / Bottle**  
Venezia – Venice, Italy, Merlot

**Les Chartrons** | Producta      **\$41 / Bottle**  
Bordeaux rouge – Bordeaux, France  
Cabernet-Sauvignon, Merlot

**L'Oratoire de la Brune** |      **\$48 / Bottle**  
Vignobles Chéron, Côtes du Rhône  
Rhône, France, Grenach, Cinsault, Syrah

**Pena Roble Joven** | Bodegas Resalte      **\$52 / Bottle**  
Ribera del Duero – Vieille Castille,  
Spain, Tempranillo

# Bar by Consumption

<b>Alcohol</b> Vodka, Gin, Rhum, Scotch, Tequila, Whiskey	<b>\$7.00</b>
<b>Domestic Beers</b> Coors Light, Molson Export, Molson Dry, Molson Canadian	<b>\$6.50</b>
<b>Imported Beers</b> Heineken, Corona, Rickard's Red	<b>\$8.00</b>
<b>Wine by the Glass</b> Corte Rossa Bianco/Rosso	<b>\$6.75</b>
<b>Digestifs</b> Baileys, Grand Marnier, Tia Maria	<b>\$8.00</b>
<b>Mineral Waters, Sodas and Juices</b> Mineral Water, Sparkling Water, Coke, Sprite, Gingerale, Orange or Cranberry juice	<b>\$3.75</b>
<b>Punch</b> Fruit Punch without alcohol	<b>\$4.50</b>
Rum Punch	<b>\$6.00</b>

**A minimum of \$300 in total sales must be reached for the installation of a bar. Otherwise, the difference in cost will be charged to your account.**