



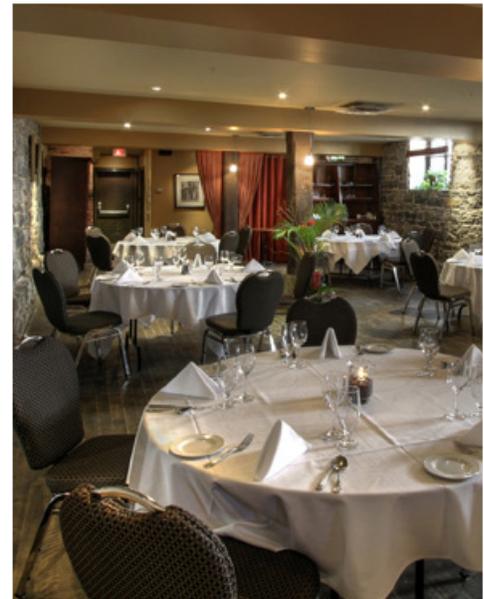
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NELLIGAN

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Your wedding with us! - 2017

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# SILVER PACKAGE - 150 PER PERSON | 4 - COURSE MENU

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## COCKTAIL

Open bar during cocktail (1hr), beer and wine

## HORS D'ŒUVRE

4 hors d'œuvres per person

### Cold

Prosciutto and melon  
Cherry tomato and crab tartlet  
Smoked salmon blini, fine herbs  
and sour cream

### Hot

Arancini with chorizo  
Arancini with mushrooms  
Chicken satay with peanut butter sauce

### On croûton

Salmon tartare  
Angus beef tartare  
Pissaladière with sundried tomatoes

## DINNER AND PARTY

Bride and groom toast: sparkling wine – 1 glass per person

## 4-COURSE MENU

*Choice of 2 main courses*

Soup of the day

~

Mesclun salad, cherry tomatoes, Pecorino shavings, horseradish vinaigrette

~

Roasted salmon, vegetables, quinoa couscous and red pepper pesto

or

Roasted chicken supreme, mashed sweet potatoes with brown butter, pickled cabbage, Madeira sauce

or

Bourguignon-style braised beef shoulder, truffled potato purée, vegetable rolls and reduced braising juice  
served with mushrooms and pearl onions

or

Vegetarian option available

~

Seasonal shortcake

or

Dark chocolate mousse

## OPEN BAR

For 3 hours after the meal

# GOLD PACKAGE - 170 PER PERSON | 4 - COURSE MENU

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OPEN BAR FROM 5PM TO 2AM

COCKTAIL- Open bar during cocktail (1hr)

HORS D'ŒUVRE - 6 hors d'œuvre per person

Cold	Hot	On croûton
Prosciutto and melon	Arancini with chorizo	Salmon tartare
Cherry tomato and crab tartlet	Arancini with mushrooms	Angus beef tartare
Smoked salmon blini, fine herbs and sour cream	Chicken satay with peanut butter sauce	Pissaladière with sundried tomatoes

## DINNER AND PARTY

Bride and groom toast: sparkling wine – 1 glass per person

### 4-COURSE MENU

*Choice of 1 appetizer, 2 main courses and 1 dessert per guest*

Soup of the day

or

Bison tartare, squid ink lavash, soy and truffle sour cream, berry coulis

or

Goat cheese and grilled vegetables layers

~

Mesclun salad, cherry tomatoes, Pecorino shavings, horseradish vinaigrette

~

Roasted salmon, roasted red pepper pesto, vegetables and quinoa couscous

or

Rack of lamb marinated in fine herbs, olives and mushrooms gnocchi, vegetable roll

or

Grilled veal, coffee sauce, crispy rice with sundried tomatoes and mushrooms, vegetable roll

or

Grilled Angus beef sirloin, peppercorn sauce, vegetables and mashed potatoes with truffle oil +10\$

or

Vegetarian option available

~

Seasonal shortcake

or

Dark chocolate mousse

### MIDNIGHT TABLE

*Choice of 2 items:*

Mini-poutine, mini-burger, grilled cheese, macarons, brownies

# PLATINUM PACKAGE - 190 PER PERSON | 5 - COURSE MENU

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OPEN BAR FROM 5PM TO 2AM

COCKTAIL - Open bar during cocktail (1hr) with choice of 3 premium alcohol

HORS D'ŒUVRE - 6 hors d'œuvre per person

Cold	Hot	On croûton
Prosciutto and melon	Arancini with chorizo	Salmon tartare
Cherry tomato and crab tartlet	Arancini with mushrooms	Angus beef tartare
Smoked salmon blini, fine herbs and sour cream	Chicken satay with peanut butter sauce	Duck magret with currant jelly
Scallop ceviche	Mini crab cakes, saffron mayonnaise	Pissaladière with sundried tomatoes
Chef's inspiration	Chef's inspiration	Chef's inspiration

## DINNER AND PARTY

Bride and groom toast: sparkling wine – 1 glass per person

### 5-COURSE MENU

*Choice of 2 appetizers, 2 main courses and 1 dessert per guest*

Soup of the day
or
Shrimp cocktail (3), spicy citrus mayonnaise
or
Bison tartare, squid ink lavash, soy and truffle sour cream, berry coulis
or
Salmon gravlax
~
Mesclun salad, cherry tomatoes, Pecorino shavings, horseradish vinaigrette
or
Goat cheese and grilled vegetables layers with arugula salad
~
Rack of lamb marinated in fine herbs, olives and mushrooms gnocchi, vegetable roll
or
Black cod crusted with boletus mushrooms, mashed potatoes with truffle oil, demi-glaze
or
Grilled Angus beef filet, port wine reduction, vegetables and mashed potatoes with truffle oil (+2\$ for truffled crust)
or
Vegetarian option available
~
Plate of two Québec cheeses
~
Seasonal shortcake
or
Dark chocolate mousse

### MIDNIGHT TABLE

*Choice of 3 items:*

Mini-poutine, mini-burger, grilled cheese, macarons, brownies



## ADD TO YOUR PACKAGE

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### REGULAR SALTY CANAPÉS

36/dozen

#### Cold

- Prosciutto and melon
- Cherry tomato and crab tartlet
- Smoked salmon blini, fine herbs and sour cream

#### Hot

- Crispy chorizo arancini
- Crispy mushroom arancini
- Chicken satay, peanut butter sauce
- Quebec cheese fondue duo

### ON CROÛTONS

38/dozen

- Tuna tartare
- Salmon tartare

- Angus beef tartare
- Pissaladière with sundried tomatoes

### DELUXE

48/dozen

- Butterfly shrimp roasted with spices, horseradish sauce
- Mini crab cake, saffron mayonnaise
- Scallop ceviche

- Calamari and shrimp ceviche, lime and coriander
- Mini beef burger (min. 3 dozen)
- Asian chicken wings
- Oysters on the half shell

### ROYAL

52/dozen

- Foie gras cigare
- Tuna Nigiri

- Lobster rolls
- Mini grilled cheese sandwiches

### KIDS MENU

(12 years old and under )  
25 per kid | 3-course menu

#### Crudités

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Chicken tenders with fries

~

Dessert of the day

### SUPPLIERS MENU

35 per person

#### Chef's salad

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#### Main course

~

Dessert of the day

### NON-ALCOHOLIC

#### BEVERAGES,

#### UNLIMITED

15 per person



## ADD TO YOUR PACKAGE

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### SINGLE COURSE

- Plate of 3 Quebec cheeses 10 per person
- Seasonal granita 5 per person

### STATIONS

(for 25 persons)

- Roasted chicken, Méchant Bœuf style 180
- Smoked salmon with garnish 190
- Fresh fruit platter 120
- Veggies and dip 85
- Quebec cheese platter 180
- Sushi platter (3 pieces per guests) 380
- Raw bar (oysters, shrimp, fish tartare, calamari salad) 480

### SWEETS & CASSE-CROÛTE

36/dozen

- Cake pops
- Assorted macarons
- Mini-brownies

48/dozen

- Mini-poutine
- Mini-burgers (min. 3 dozen)
- Smoked meat sandwiches
- Grilled cheese with Oka and multigrain bread

Sweets Table by Rustique Pie Kitchen

Price and choice based on selected package

Mobile coffee bar from Café Olimpico

Price and selection depends on the package



## BAR OPTIONS

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### OPEN BAR

(Included in your package)

- Vodka: Smirnoff
- White rum: Bacardi
- Dark rum: Captain Morgan spiced
- Gin: Gordon's
- Scotch: Johnny Walker Red
- Tequila: Jose Cuervo Silver
- Whiskey: Seagram's V.O
- Coffee liquors: Bailey's / Tia Maria / Kaluha
- Vermouth: Martini red / white
- Digestif: Amaretto / Grand Marnier / Crème de Menthe / Peach Schnapps
- Orange Liquor: Triple Sec
- House wine, red or white
- Imported and local beers: Griffon Rouse / Carlsberg
- Mixes (orange, apple, pineapple, cranberry, tomato or Clamato)
- Soft drinks: Coca Cola products
- Red Bull: available on demand \$5 each

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### OPEN BAR DELUXE

Our deluxe selection

15/person

- Vodka: Grey Goose / Belvedere
- White rum: Bacardi
- Dark rum: Captain Morgan Private Stock
- Gin: Bombay Sapphire
- Scotch: Johnny Walker Black
- Tequila: Jose Cuervo Gold
- Whiskey: Jack Daniel's
- Cognac: Hennessy VSOP
- Coffee liquors: Bailey's / Tia Maria / Kaluha
- Vermouth: Martini red / white
- Digestif: Amaretto / Grand Marnier / Crème de Menthe / Peach schnapps
- Imported and local beers: Griffon Rouse / Carlsberg
- Wine bottle valued at \$50
- Mixes (orange, apple, pineapple, cranberry, tomato or Clamato)
- Soft drinks: Coca Cola products
- Red Bull: included

# TERMS AND CONDITIONS

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## FOOD AND BEVERAGE

The number of attendees must be confirmed 3 business days before the event. Clients will either be charged for the number confirmed or the number in attendance, whichever is higher. The hotel is prepared to serve 5% more than the confirmed number in attendance (up to a maximum of 20 people). All prices listed are per person unless specified otherwise. All food and beverage prices are subject to a service fee of 12.5%, an administration fee of 5.5% as well as all applicable provincial and federal taxes. All food and beverage must be exclusively supplied by Hôtel Nelligan. Menus can be printed on specialty paper for a fee of \$2/menu. If you wish to provide your attendees with main course options, all selections must be made and provided to the hotel no later than 3 business days prior to the event.

## SPECIAL DIETARY REQUESTS AND FOOD ALLERGIES

We are pleased to offer alternative meals for guests with special dietary needs. These requests must be made 5 business days prior to the event. If guests in your group have food allergies, the hotel must be informed of their names and nature of their allergies in order for the necessary food precautions to be made.

## BAR SERVICE

Cash bars must reach a minimum \$500 before tip and taxes for a ballroom service and \$300 before tip and taxes for a Verses banquet service. If the minimum is not met, the difference will be charged.

## MUSIC

For events requiring a DJ or live band, SOCAN and RÉ:SONNE fees will apply.

## SOCAN and RÉ:SONNE fees:

Number of guests	Fee
1 – 100	\$41.13 + \$18.51
101 – 300	\$59.17 + \$26.63
301 – 500	\$123.38 + \$55.52

Your hired entertainment must sign a waiver with Hôtel Nelligan, agreeing to comply with the hotel's maximum volume restrictions. The onsite banquet manager and front desk supervisor set the maximum volume during sound check.

## ELECTRICITY

Should your event require more electricity than the standard 110V/15AMP wall plugs, an additional \$250 applies.

## SECURITY (3 hours minimum)

Security is available at \$40 per hour, per security guard, for a minimum 3 hours.

## FUNCTION SPACES

- Candles: flames must be at least 5cm below the candle jar rim.
- Smoke machines are not permitted
- Nails, tacks and tape are strictly forbidden. Compensation fees apply.

A list of vendors, their contact information and the items they are delivering must be provided to your Group Service Coordinator for approval at least 5 business days prior to the event. Your hired vendors are responsible for setting up chair covers. The hotel can install chair covers for a \$100 labour fee.