

WEDDING 2011



**APPETIZERS**

Beef Carpaccio / Arugula / Parmesan cheese / Sherry & truffle emulsion  
 Signature smoked salmon / red onions / capers / wakame / balsamic cream  
 Candied calf sweetbread / fresh oyster mushrooms / Marsala demi-glace / fried leeks  
 Rillettes / pear & Espelette pepper chutney / pink radish sprouts  
 Coeur de Boeuf tomato / fried Bocconcini cheese / black olive oil / micro mixed green salad  
 Ricotta & spinach ravioli / portobella & garlic flower fricassée / white wine velouté sauce / basil

Fine velouté according to your taste

or

Small salad / long crouton / Sherry emulsion

**GRANITAS \***

Orange zests / Ricard  
 Champagne / pink grapefruit  
 Green tea / lemon / Gin  
 Brown Rhum / mango

\* Add a granite / 3 extra



***MAIN DISHES***

Poultry loaf / Chorizo meat / baby spinach / Quebec parsnip mousse	34
Grilled chicken breast / Indian style / basmati rice / coriander	35
Chicken medallions stuffed with pork / pear & grilled almond chutney / Port demi-glace	37
Lacquered Nagano pork / soy & ginger / Thai vegetables / shallot mashed potatoes	39
Seared tilefish / grape seed oil / Cognac candied tomatoes / grilled lime / 7 grain rice	40
Grilled veal rack / crispy green asparagus / King mushrooms / rosemary & cream sauce	43
Beffroi's prime rib / spicy flavoured juice / Dijon / hints of horseradish	44
New Zealand lamb / prosciutto crust / maple & balsamic	47
Marked beef mignon / melting Rosenberg cheese / filberts shards / Marsala	50

***SWEET INDULGENCE***

Chocolate fondant cake / caramel explosion / red apples / 5 spices	
Crispy Mascarpone ingot / mint gelato / poppy seed biscuit	
Giant lollipop / mango & passion fruit / butter cookie / kiwi duo tartar	
Manhattan style cheese cake / melted chocolate / raspberry coulis	
Field berry soup / Italian meringue / hint of Grand-Marnier / orange zests	
Individual Alaska bomb / flambé on site	3

Coffee / tea / herbal tea

*\* Red meat: medium cooked for everybody*



CHEF'S SIGNATURE

WHITE GLOVE SERVICE

**APPETIZERS**

- Leg of quail confit / wild mushroom risotto / quail glaze  
 Giant grilled scallops / yellow beet Carpaccio / dried tomato oil /  
 extra thin green beans  
 Foie gras cutlet au torchon / raisin brioche bread /  
 maple applesauce / fleur de sel / fig caramel
- Lobster bisque / grilled bell peppers / scampies flamed with Cognac

**MAIN DISHES**

- |  |    |
|--|----|
| Fillet of Quebec veal / Szechuan pepper crust / oyster mushrooms / spinach /<br>Migneron cheese / red wine meat juice / candied garlic mashed potatoes | 65 |
| Grilled red tuna "sushi grade" / Meditarreanean prawns polenta style /<br>butternut mousseline / fennel / crispy asparagus                             | 70 |
| Grilled deer medaillons / island lobster tail / light vanilla aroma /<br>roasted root vegetables / white truffle                                       | 75 |

Chef's sweet fantasy  
 Coffee / tea / herbal tea

\* *Red meat: medium cooked for everybody*



TAXES & GRATUITIES ARE NOT INCLUDED / PRICES MAY VARY WITHOUT NOTICE



ROYAL WEDDING PACKAGE

***THE PRINCELY WEDDING / MINIMUM OF 30 ADULTS***

A glass of Chambord sparkling wine served at the cocktail party

A glass of house wine served at the dinner

Tasting menu at Le Beffroi Steak House restaurant for the future bride & groom

A garden view suite for the wedding night

***ADD 22 TO THE SELECTED MENU***

***THE ROYAL WEDDING / MINIMUM OF 60 ADULTS***

2 canapés per person served at the cocktail party

2 glasses of Chambord sparkling wine served at the cocktail party

2 glasses of house wine served at the dinner

Tasting menu at Le Beffroi Steak House restaurant for the future bride & groom

A bottle of Classico sparkling wine to your suite

A garden view suite for the wedding night

***ADD 26 TO THE SELECTED MENU***



ROYAL WEDDING PACKAGE

***THE NUPTIAL WEDDING / MINIMUM OF 50 ADULTS***

2 canapés per person served at the cocktail party

2 glasses of Chambord sparkling wine served at the cocktail party

A half-bottle of wine per person

Tasting menu at Le Beffroi Steak House restaurant for the future bride & groom

A bottle of Veuve Cliquot to your suite

A Nuptial suite for the wedding night

***ADD 47 TO THE SELECTED MENU***

***OPTIONS / AVAILABLE FOR A GROUP OF 50 PEOPLE AND OVER***

Chair covers / long table cloth, down to the floor / 15 per person

Red carpet / doorman / service with white gloves / 300 for the group



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 COCKTAIL RECEPTION
***THE EXPRESS***

1 drink  
6 regular canapés  
Petits fours

***24 PER PERSON******THE TRADITIONNAL***

2 drinks  
6 regular canapés  
Petits fours

***29 PER PERSON******THE ROYAL***

1 drink  
4 regular canapés  
4 deluxe canapés  
Deluxe petits fours

***29 PER PERSON******THE ULTIMATE***

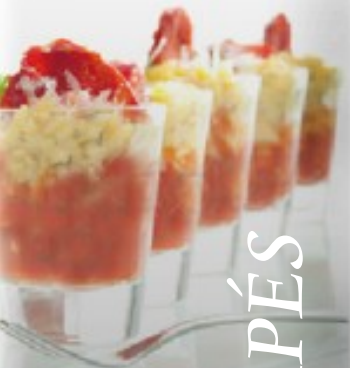
2 drinks  
4 regular canapés  
4 deluxe canapés  
Deluxe petits fours  
Cheese & fruits

***39 PER PERSON******MINIMUM OF 50 PEOPLE***

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## REGULAR CANAPÉS

**COLD**

Chicken liver verrine / candied onions / crouton  
 Beef Carpaccio / Arugula / Grana Padano  
 Vegetarian bruschetta / marinated Feta cheese / balsamic  
 Quail egg / smoked duck / parsley oil  
 Rillette sphere / Sherry / nut oil leek  
 Smoked salmon lollipop / goat cheese / basil

**WARM**

Tempura tofu / wakame / Ponzu sauce  
 Salmon candy / hoisin sauce / nori  
 Lacquered piglet / shiitake & sesame / basmati  
 Chicken satay / spicy sweet & sour sauce  
 Tiger prawns / crispy phyllo / fish sauce  
 Mini-quiche / apples / melting Brie cheese

**27 FOR A DOZEN**

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DELUXE CANAPÉS

***COLD***

Fresh scallop / mango & pineapple salsa / soy & sesame reduction  
 Crispy asparagus / smoked prosciutto / orange emulsion  
 Tilapia ceviche / grilled lime / Espelette  
 Beef tartar / crouton / fleur de sel  
 Brie cheese from Portneuf / maple sugar / hazelnut  
 Shooter / Pink sparkling wine / diced strawberries

***WARM***

Mini-burger / Old Cheddar cheese / tomato chutney  
 Stylish pogo / beer sausage / sauerkraut  
 Salmon tataki / sesame crust / mirin cucumbers  
 Duck Brick / grilled watermelon / smoked paprika  
 Lamb rib / black olives tapenade / Dijon  
 Calf sweetbread / oyster mushrooms / mini-brioche

**32 FOR A DOZEN**

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***THE HUNGER***

Beffroi's mini-burger  
 Pita chip  
 Spinach & artichoke dip  
 Pepperoni & cheese pizza roll  
 Glass dessert

***11 PER PERSON******THE SOUTH INFLUENCE***

Nachos / guacamole / warm cheese  
 Mixed nuts  
 Cajun chicken satay  
 Royal hot dog  
 Grilled vegetables / Doré-mi cheese  
 Glass dessert

***15 PER PERSON******L'EXTRAVAGANCE***

Foie gras poutine  
 With Migneron cheese / 2 extra

***16 PER PERSON******THE IN-BETWEEN***

Homemade chip basket  
 Blue cheese dip  
 Royal grilled cheese slice / old Cheddar cheese / pan-cetta  
 Fine cheese / fresh fruit  
 Glass dessert

***13 PER PERSON******THE SWEET & SALTY***

General Tao Chinese box  
 Teriyaki beef satay  
 Gourmet spoon of scallops or shrimps /  
     fleur de sel / Espelette pepper  
 Fine Quebec cheese / fresh fruit  
 Maple sugar Riopelle cheese crouton  
 Glass dessert

***19 PER PERSON***



**KID'S MENU**

Soup chosen by the group

Plate with 3 mini-pizzas / 3 mini-pogos / 3 chicken nuggets

Bolognese spaghetti

Chicken nuggets / French fries

Beef burger / French fries

Dessert chosen by the group

Juice / milk / soft drink



**0-2 YEARS OLD / NO CHARGE**  
**3-12 YEARS OLD / 14 PER PERSON**  
**13 YEARS OLD AND MORE /**  
**PRICE & ADULT MENU**

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