



WEDDING
MENUS
2023

ALL OUR WEDDING PACKAGES INCLUDE

SERVICES

Room rental for the ceremony, cocktail, and reception dinner
60-inch (5-foot) tables, chairs, dance floor, dishware, glassware, cutlery, napkins,
and white or black tablecloths
A floor plan is available for your table setup

COCKTAIL

Four to six canapés per person
One cocktail hour

RECEPTION DINNER

One half (½) bottle of red or white house wine per person
A three, four or five-course menu
(Package pricing is based on your menu selection)
Coffee, tea or herbal tea
After-dinner open bar hours depend on the selected package



CHIC PACKAGE – \$195 PER PERSON

4-course menu

COCKTAIL

1 hour open bar
and 4 choices of canapés from the following selection

Cold

- Choux pastry stuffed with egg yolk and truffle cream and prosciutto di Parma
- Mini smoked salmon pancake, dill sour cream and red tobiko
- Puff pastry stuffed with shrimp mousse and lime.
- Foie gras terrine, fig compote and brioche bread croutons
- Salmon tartar
- Beef tartare
- Smoked duck breast, blood orange gel.
- Smoked trout rillettes
- Salmon gravlax and yuzu mousse

Hot

- Mini baluchon with prawns and Brie cheese
- Arancini with wild mushrooms and spicy cherry tomato coulis
- Mini puff pastry with pulled chicken, smoked cheese and green onions
- Satay of marinated duck, hoisin sauce with sesame and honey

Vegan

- Cauliflower mash with truffle and tortilla chips
- Grilled tofu and mushroom skewer
- Roll of cucumbers, olive tapenade, feta, fried capers and chives
- Arancini with wild mushrooms and spicy cherry tomato coulis
- Moroccan cigar with potato curry, leeks and mint

RÉCEPTION

Toast: 1 glass of Prosecco + ½ bottle of wine

1st COURSE - 1 choice

Salmon tataki, black sesame vinaigrette and shisho remoulade.

Or

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes

Or

Vegetarian or vegan option (see list below)

CHIC PACKAGE – \$195 PER PERSON

4-course menu

2nd COURSE - 1 choice

Méli-Mélo of steamed vegetables, red quinoa, roasted almonds, fried capers, marinated onions and honey and lemon vinaigrette

Or

Green salad, endives, pomegranate, crunchy parmesan, white balsamic vinegar vinaigrette and marinated bocconcini

Or

Vegetarian or vegan option (see list below)

MAIN – 1 choice + 1 vegetarian/vegan option

Half smoked Cornish hen with his jus, sautéed mixed vegetables and crushed rutabaga with caramelized onions and raisins

Or

Shrimp and sun-dried tomato crusted salmon steak, spicy potato mille-feuille and sautéed garlic rapini

Or

Long-braised beef scoter, truffle and cheese mashed potatoes, thyme-flavored jus and seasonal vegetables

+ 1 vegetarian or vegan option (See list below)

DESSERTS -1 choice

Yuzu and cinnamon shortcake

Or

Assortment of three sweets (lemon tart, mini Opera cake, macaron)

OPEN BAR for 3 hours after the meal

ELEGANT PACKAGE – \$225 PER PERSON

4-course menu

BAR OPEN from 5 p.m. to 2 a.m.

COCKTAIL

1 hour open bar
and 6 choices of canapés from the following selection

Cold

- Choux pastry stuffed with egg yolk and truffle cream and prosciutto di Parma
- Mini smoked salmon pancake, dill sour cream and red tobiko
- Puff pastry stuffed with shrimp mousse and lime.
- Foie gras terrine, fig compote and brioche bread croutons
- Salmon tartar
- Beef tartare
- Smoked duck breast, blood orange gel.
- Smoked trout rillettes
- Salmon gravlax and yuzu mousse

Hot

- Mini baluchon with prawns and Brie cheese
- Arancini with wild mushrooms and spicy cherry tomato coulis
- Mini puff pastry with pulled chicken, smoked cheese and green onions
- Satay of marinated duck, hoisin sauce with sesame and honey

Vegan

- Cauliflower mash with truffle and tortilla chips
- Grilled tofu and mushroom skewer
- Roll of cucumbers, olive tapenade, feta, fried capers and chives
- Arancini with wild mushrooms and spicy cherry tomato coulis
- Moroccan cigar with potato curry, leeks and mint

RÉCEPTION

Toast: 1 glass of Prosecco + ½ bottle of wine

1st COURSE - 1 choice

Cavatelli with smoked salmon, creamy paprika sauce, dill and fried capers

Or

Beef gravlax with spicy maple syrup, mustard seed caviar and marinated red onions

Or

Vegetarian or vegan option (see list below)

ELEGANT PACKAGE – \$225 PER PERSON

4-course menu

2nd COURSE - 1 choice

Boston lettuce greens, watermelon radish, grilled pears, pecans, feta cheese and smoked eggplant and sherry vinaigrette
Or
Caprese salad with Roman tomatoes, Flor di latte, capers, basil pesto, Maldon fleur de sel, olive oil and balsamic di Modena vinegar
Or
Vegan option (see list below)

MAIN – 1 choice + 1 vegetarian/vegan option

Filet of sea bass, pan-fried bok choy, fennel with orange caramel and rosemary olive oil
Or
Beef short ribs braised in red wine, potato mousseline with chives and olive oil, served with market vegetables and cooking jus.
Or
Duck leg confit infused with Provençal herbs, sweet potatoes mashed with Sichuan pepper, pan-fried Brussels sprouts and maple syrup sauce.
Or
Nagano pork chop in herb and pistachio crust, blackcurrant sauce, mashed cauliflower with ghee and turmeric butter and caramel apple wedges

+ 1 vegetarian or vegan option (See list below)

DESSERTS -1 choice

White chocolate and passion fruit ganache, coconut sponge cake and English sauce with bitter almonds
Or
Assortment of three sweets (lemon tart, mini-Opera cake, macaron)

MIDNIGHT TABLE

Choice of 2 among the following items:
Mini poutine, mini burger, grilled cheese, smoked meat sandwiches

SOPHISTICATED PACKAGE – \$260 PER PERSON

5-course menu

DELUXE OPEN BAR from 5 p.m. to 2 a.m.

COCKTAIL

1 hour open bar
and 6 choices of canapés from the following selection

Cold

- Choux pastry stuffed with egg yolk and truffle cream and prosciutto di Parma
- Mini smoked salmon pancake, dill sour cream and red tobiko
- Puff pastry stuffed with shrimp mousse and lime.
- Foie gras terrine, fig compote and brioche bread croutons
- Salmon tartar
- Beef tartare
- Smoked duck breast, blood orange gel.
- Smoked trout rillettes
- Salmon gravlax and yuzu mousse

Hot

- Mini baluchon with prawns and Brie cheese
- Arancini with wild mushrooms and spicy cherry tomato coulis
- Mini puff pastry with pulled chicken, smoked cheese and green onions
- Satay of marinated duck, hoisin sauce with sesame and honey

Vegan

- Cauliflower mash with truffle and tortilla chips
- Grilled tofu and mushroom skewer
- Roll of cucumbers, olive tapenade, feta, fried capers and chives
- Arancini with wild mushrooms and spicy cherry tomato coulis
- Moroccan cigar with potato curry, leeks and mint

RÉCEPTION

Toast: 1 glass of Prosecco + ½ bottle of wine

1st COURSE - 1 choice

Tiger prawns with mango and lime jelly, green mint sauce

Or

Burrata served with a gazpacho of cherry tomatoes, Kalamata olive powder and marinated red onions

Or

Foie gras terrine, maple sponge toffee, fig sauce

Or

Vegetarian or vegan option (see list below)

SOPHISTICATED PACKAGE – \$260 PER PERSON

5-course menu

2nd COURSE - 1 choice

Salad of yellow beets, cantaloupe, crunchy prosciutto, honey labneh, walnuts and white balsamic vinegar syrup

Or

Snow pea garden, Rosso radicchio, fresh pea purée, watermelon radish, steamed cipollini onions, pine nuts and truffle vinaigrette

Or

Vegan option (see list below)

GRANITÉ - 1 choice

Pomegranate granita, Quebec gin and rose water

MAIN – 1 choice + 1 vegetarian/vegan option

Filet mignon of beef, Swedish potatoes with duck fat, sautéed rapini with thyme and Port sauce

Or

Black cod fillet, shitake mushroom crust, mashed celeriac with vanilla from Madagascar and bok choy

Or

Lamb shank slowly cooked in maple syrup, roasted potatoes, asparagus and cooking juices.

Or

Duck breast, Earl Gray tea and honey sauce, roasted parsnip purée with rosemary and leek fondue.

+ 1 vegetarian or vegan option (See list below)

DESSERTS -1 choice

Dark chocolate and pistachio mousse dome, fleur de sel caramel

Or

Assortment of three sweets (lemon tart, mini Opera cake, macaron)

MIDNIGHT TABLE

Choice of 2 among the following items:

Mini poutine, mini burger, grilled cheese, smoked meat sandwiches

VEGETARIAN AND VEGAN OPTIONS

STARTER

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise and Parmesan Reggiano flakes

Or

Green salad, endives, pomegranate, crunchy parmesan, white balsamic vinegar vinaigrette and marinated bocconcini

Or

Boston lettuce greens, watermelon radish, grilled pears, pecans, feta cheese and smoked eggplant and sherry vinaigrette

Or

Caprese salad with Roman tomatoes, Flor di latte, capers, basil pesto, Maldon fleur de sel, olive oil and balsamic vinegar of Modena

Or

Burrata served with a gazpacho of cherry tomatoes, Kalamata olive powder and marinated red onions

Or

Vegan pasta with coconut cream and smoked eggplant, pine nuts, cherry tomatoes and corn (vegan)

Or

Méli-Mélo of steamed vegetables, red quinoa, roasted almonds, fried capers, marinated onions and honey-lemon vinaigrette (vegan)

MAIN COURSE

Marinated and grilled cauliflower steak, bulgur risotto, oyster mushrooms and rosemary sauce (vegan)

Or

Tofu marinated in curry and fried with herbs, pearl barley with asparagus and coconut milk, Yukon Gold confit potatoes, King mushrooms (vegan)

ADD TO YOUR PACKAGE

KIDS MENU (12 years old and under) 30 per kid | 3-course menu

Crudités

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Chicken tenders with fries

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Dessert of the day

SUPPLIERS MENU

35 per person

Chef's starter

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Chef Choice Main course

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Dessert of the day

BAR OPTIONS

OPEN BAR (Included in your package)

- Vodka: Smirnoff
- White rum: White Captain Morgan
- Dark rum: Captain Morgan spiced.
- Gin: Tanqueray
- Scotch: Johnny Walker Red
- Tequila: Jose Cuervo Silver
- Whiskey: Seagram's V.O
- Bourbon: Jack Daniel's
- Coffee liquors: Bailey's / Tia Maria /Kahlua
- Vermouth: Martini red / white
- Aperitif: Campari
- Digestif: Amaretto / Grand Marnier /Crème de Menthe / Peach Schnapps
- Orange Liquor: Triple Sec
- Imported and local beers: Griffon Rouse / Carlsberg
- Mixes (orange, apple, pineapple, cranberry, tomato or Clamato
- Soft drinks: Coca Cola products

OPEN BAR DELUXE Our deluxe selection 20\$/person

- Vodka: Pur Vodka
- White rum: White Rosemont Rhum
- Dark rum: Morbleu Rhum épicé
- Gin: Roméo Gin
- Scotch: Johnny Walker Black
- Tequila: Jose Cuervo Gold
- Whiskey: Seagram's V.O
- Bourbon: Jack Daniel's
- Cognac: Hennessy VSOP
- Coffee liquors: Bailey's / Tia Maria /Kahlua
- Vermouth: Martini red / white
- Aperitif: Campari
- Digestif: Amaretto / Grand Marnier /Crème de Menthe / Peach schnapps
- Orange Liquor: Triple Sec
- Imported and local beers: Griffon Rouse / Carlsberg
- Mixes (orange, apple, pineapple, cranberry, tomato or Clamato)
- Soft drinks: Coca Cola Product
- Red Bull

Les taxes de vente fédérale (5%) et provinciale (9.975%), les frais de service (12.5%) ainsi que les frais administratif (5.5%) seront appliqués sur la nourriture et boissons. Des changements pourraient avoir lieu en fonction de la disponibilité des produits et si cela devait être le cas, nous en informerons le client au moins 7 jours avant l'événement.

TERMS AND CONDITIONS

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.