

CONCERNED TO MEET
YOUR NEEDS

THE CHALET DES ÉRABLES
OFFERS YOU A WIDE
CHOICE OF POSSIBILITIES

IN ORDER TO MAKE
**THIS DAY A
MEMORABLE ONE!**

2021

It's up to you to create your package according to your tastes and budget. Please note that these fees include:

TABLES, CHAIRS, BASIC DECORATION, CUTLERY AND GLASSWARE,
PRIVATE ROOM, AIR CONDITIONING, TOILET, ENTRANCE, TERRACE AND
PRIVATE BAR, COORDINATOR SERVICE FOR THE BIG DAY.

1000\$
of decoration included
with your room*

* Depending on your number of guests and the availability of products, get clear Chiavari chairs, corrugated or gridded taffeta tablecloths and cotton napkins of the color of your choice. This promotion is non-transferable and non-exchangeable for any other product or material. The 1000\$ value is an approximate amount based on a room of 100 guests.

CEREMONY ON SITE

- Ceremony at the chapel (duration: 1:30, excluding the celebrant)..... 495\$
13:00 — 14:30 — 16:00 — 17:30
- Ceremony in the marquee (duration: 1:30, excluding the celebrant)..... 1495\$
13:00 — 14:30 — 16:00 — 17:30 — 19:00
- Ceremony at the glade (duration: 1:30, excluding the celebrant)..... 995\$
13:00 — 14:30 — 16:00 — 17:30 — 19:00
* Please provide additional costs if you plan a second option in case of rain.
- Practice of ceremony (optional).....100\$

** If your reception is not held at the Chalet des Érables, a 100\$ fee is applicable to take pictures on the site.

COCKTAILS & REFRESHMENTS

- | | |
|---|-----------------|
| <input type="checkbox"/> Citrus cocktail with white win & citrus cocktail alcohol-free | 6.00\$ |
| <input type="checkbox"/> Regular beers, beer cocktail & citrus cocktail alcohol-free | 7.00\$ |
| <input type="checkbox"/> Sangria & citrus cocktail alcohol-free | 8.00\$ |
| <input type="checkbox"/> Custom cocktail (unit price) | 9.00\$ |
| <input type="checkbox"/> Your selection of sparkling wines & citrus cocktail alcohol-free | SAQ price x 2.5 |

BITES & HORS D'OEUVRES

You must select a minimum of 50 bites per variety.

- | | |
|--|--------|
| <input type="checkbox"/> Bouquet of raw vegetables | 1.75\$ |
| <input type="checkbox"/> Bruschettas with garlic | 1.75\$ |
| <input type="checkbox"/> Cheese pâté | 1.75\$ |
| <input type="checkbox"/> Fried tortellini on pesto & tomato mayonnaise | 2.25\$ |
| <input type="checkbox"/> Popcorn cheddar cheese & tomato sauce | 2.25\$ |
| <input type="checkbox"/> Fried zucchini & tomato sauce | 2.25\$ |
| <input type="checkbox"/> Tuna cake & spicy mayonnaise Sambal Oelek | 2.50\$ |
| <input type="checkbox"/> Sausage with cheese & grape | 2.50\$ |
| <input type="checkbox"/> Pork & Lamb ball with Adonis 7 spices, maple and soy emulsion | 2.75\$ |
| <input type="checkbox"/> Tomatoes & peppery strawberries gaspacho | 2.75\$ |
| <input type="checkbox"/> Prosciutto chips & melon in porto | 2.75\$ |
| <input type="checkbox"/> Grilled Halloumi cheese, basil & cherry tomatoes | 3.00\$ |
| <input type="checkbox"/> Almond & prosciutto stuffed date | 3.00\$ |
| <input type="checkbox"/> Snail verrine with bruschetta cream | 3.00\$ |
| <input type="checkbox"/> Goat cheese & fruit confit | 3.25\$ |
| <input type="checkbox"/> Tuna cone & julienne of peppers | 3.25\$ |
| <input type="checkbox"/> Tuna on grilled tomato with parsley oil | 3.25\$ |
| <input type="checkbox"/> Oysters with raspberry vinegar & green shallot | 3.75\$ |
| <input type="checkbox"/> Shrimp brochette & mango with basil | 3.75\$ |
| <input type="checkbox"/> Mascarpone cream & smoked salmon with wasabi | 3.75\$ |
| <input type="checkbox"/> Beef tartare & cress oil filling | 3.75\$ |
| <input type="checkbox"/> Salmon with avocado & apple salad | 3.75\$ |

Trick

During the cocktail,
3 or 4 bites per
person will be very
appreciated by
your guests!

WINES & DRINKS

- | | |
|---|----------------|
| <input type="checkbox"/> 1/4 liter of wine per person | 9.00\$ |
| <input type="checkbox"/> Non-alcoholic drinks at will
<small>* Juice, milk, tea, coffee, soft liquors. (From the beginning of the meal to the coffee service.)</small> | 2.00\$ |
| <input type="checkbox"/> Donini wine & non-alcoholic drinks at will
<small>* From the beginning of the meal to the coffee service. (Maximum duration of 2hrs.)
* Provide a surcharge of 2.50\$ per additional service.</small> | 15.00\$ |
| <input type="checkbox"/> Your wine selection
<small>* Note that the SAQ sells bottles of 750 ml and not 1 liter, a minimum of 3 bottles of
750 ml per table is required to equal 1/4 liter of Donini wine per person.</small> | Prix SAQ x 2.5 |

WARM STARTERS

You must select one choice of warm starter.

- | | | |
|--------------------------|--|---------|
| <input type="checkbox"/> | Vegetable cream | 6.00\$ |
| <input type="checkbox"/> | Velvet of turnip perfumed with maple | 7.00\$ |
| <input type="checkbox"/> | Mushroom cream | 7.00\$ |
| <input type="checkbox"/> | Duo cream, carrot & broccoli | 7.00\$ |
| <input type="checkbox"/> | Dauphinois Soup | 7.00\$ |
| <input type="checkbox"/> | Pennine parmarosa sauce & bread with garlic | 7.00\$ |
| <input type="checkbox"/> | Flaky pastry of snail with cream | 8.00\$ |
| <input type="checkbox"/> | Flaky pastry of vegetables with bechamel sauce | 8.00\$ |
| <input type="checkbox"/> | Martini of melted parmesan | 8.00\$ |
| <input type="checkbox"/> | Crispy duck confit, green lentil with maple & soy emulsion | 8.00\$ |
| <input type="checkbox"/> | Finger fish, chips & lime tartar sauce | 8.50\$ |
| <input type="checkbox"/> | Mussels, bloody ceasar way | 9.00\$ |
| <input type="checkbox"/> | Pan-fried wild mushrooms, duck confit & poached egg | 11.00\$ |
| <input type="checkbox"/> | Foie gras with figs & pink pepper | 11.00\$ |

COLD STARTERS

You must select one choice of cold starter.

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|--------------------------|--|---------|
| <input type="checkbox"/> | Creamy caesar salad & herbal croutons | 6.00\$ |
| <input type="checkbox"/> | Beet tartare | 7.00\$ |
| <input type="checkbox"/> | Mixed salad with two-year-old cheddar cheese and two vinaigrettes | 7.00\$ |
| <input type="checkbox"/> | Rolled salad with creamy maple dressing | 7.00\$ |
| <input type="checkbox"/> | Stuffed tomato with mango salsa, mint & basil | 7.00\$ |
| <input type="checkbox"/> | Mesclun with raspberry, sweet pecans & goat cheese crouton | 8.00\$ |
| <input type="checkbox"/> | Greek salad & basil leaves | 8.00\$ |
| <input type="checkbox"/> | Melted Bocconcini in prosciutto on bruschetta balsamic | 8.50\$ |
| <input type="checkbox"/> | Tomato & zucchini tartar on mascarpone pesto | 9.00\$ |
| <input type="checkbox"/> | Crostini of aged cheddar & porto caramelized onions | 9.00\$ |
| <input type="checkbox"/> | Prosciutto & melon | 9.00\$ |
| <input type="checkbox"/> | Spinach salad, sprouted beans, crab-flavored pollock & sesame shrimps | 10.00\$ |
| <input type="checkbox"/> | Salmon rilette & sweet potato chip | 10.00\$ |
| <input type="checkbox"/> | Homemade smoked scallops with acidulated emulsion & honey melon sorbet | 10.50\$ |
| <input type="checkbox"/> | Smoked salmon & capers | 11.50\$ |
| <input type="checkbox"/> | Shrimp cocktail & boston lettuce | 12.50\$ |

MORE OPTIONS

These options will be served at the center of each table.

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|--------------------------|------------------------------|--------|
| <input type="checkbox"/> | Garlic bread sticks | 1.75\$ |
| <input type="checkbox"/> | Fried calamari & spicy sauce | 3.50\$ |

GRANITÉS & DIGESTIFS

<input type="checkbox"/>	Granité (citron ou mangue)	3.00\$
<input type="checkbox"/>	Granité sortilège de bière éphémère aux pommes & érable	4.50\$
<input type="checkbox"/>	Granité mojito, menthe & basilic	4.50\$
<input type="checkbox"/>	Granité canneberge, romarin & vin blanc	4.50\$
<input type="checkbox"/>	Granité espresso amarula	4.50\$
<input type="checkbox"/>	Limoncello ou coupe de chocolat & porto	4.50\$

MAIN PLATES

YOU MUST SELECT 1 OR 2 MAIN MEAL CHOICES. PROVIDE AN ADDITIONAL 3.00\$ PER PERSON FOR THE ADDITION OF THE 2ND CHOICE. THE CHOICES MUST BE OFFERED TO YOUR GUESTS IN YOUR INVITATIONS AND THESE CHOICES MUST BE IDENTIFIED ON THE SEATING.

*Served with seasonal vegetables & potato of your choice

(duchesse or potato medallion with pancetta & chives).

<input type="checkbox"/>	Chicken on vegetable nest, peppered cognac sauce *	16.00\$
<input type="checkbox"/>	Pan-fried Pangasius with salsa tomato, mango & coriander on wild basmati rice	17.00\$
<input type="checkbox"/>	Brandy chicken & mushrooms *	18.00\$
<input type="checkbox"/>	Chicken with orange smoked half-ice *	18.00\$
<input type="checkbox"/>	Tofu pad thai & vegetables on rice (vegan & gluten free)	19.00\$
<input type="checkbox"/>	Salmon emulsion blueberries & cedar jelly, pepper & grilled parsnip in gomasio	19.00\$
<input type="checkbox"/>	Stroganoff style beef rib with julienne root & pasta	19.00\$
<input type="checkbox"/>	Mint lamb shank on rice	19.00\$
<input type="checkbox"/>	Roast Beef with juice *	19.50\$
<input type="checkbox"/>	Brisket of chimichurri beef, tomato with tarragon & parmesan polenta	21.00\$
<input type="checkbox"/>	Vivaneau with arugula pesto, pancetta, half-dried tomatoes and edamame beans	21.00\$
<input type="checkbox"/>	Veal osso bucco, pizzaiola, basil & grilled root vegetables	21.00\$
<input type="checkbox"/>	Sheltered 2 salmon with tarragon & dijon *	22.00\$
<input type="checkbox"/>	Scalopini, pork" mignon" with limoncello *	22.00\$
<input type="checkbox"/>	Medallion of veal with peppery cognac *	22.00\$
<input type="checkbox"/>	Steak flank & béarnaise sauce *	23.00\$
<input type="checkbox"/>	Beef rib AAA Angus with juice *	26.00\$
<input type="checkbox"/>	Rack of lamb, crostini with herbs & garlic *	29.00\$
<input type="checkbox"/>	"Filet mignon" (7oz) & portobello *	34.00\$

SWEET TREATS

All our desserts are served with tea & coffee.

<input type="checkbox"/>	Service of your wedding cake	3.50\$
<input type="checkbox"/>	S'mores bar	3.95\$
<input type="checkbox"/>	5 flavors donut bar (Minimum of 100 people payable) <i>Honey . Chocolate-hazelnut . Chocolate . Maple . Sugar</i> Includes a golden structure with 36 stands that hold up to three donuts each. 24in x 44in . Height: 55in	6.00\$
<input type="checkbox"/>	Milk chocolate fountain & fresh fruit (Minimum of 70 people payable)	8.00\$
<input type="checkbox"/>	Flamed Alaska & 3 sweet treats	6.50\$
<input type="checkbox"/>	2 flavors Beaver tail	7.00\$

BAR OPTIONS

Our open bar options are valid at the end of the meal and have a maximum duration of 3h30.

MINI BAR 18.00\$

HALF PRICE ON THE MINI BAR (50% off the regular price of the included drinks) 9.00\$

INCLUDED: Regular beers, Donini wine by the glass and non-alcoholic drinks (juice, milk, tea, coffee & soft drinks).

Excluding: *Water bottle - Perrier - RedBull*

SMALL BAR 22.00\$

HALF PRICE ON THE BIG BAR (50% off the regular price of the included drinks) 11.00\$

INCLUDED: Regular beers, Donini wine by the glass and non-alcoholic drinks (juice, milk, tea, coffee & soft drinks).

HARD LIQUOR: Beefeater Gin, Smirnoff Vodka, Bacardi Gold Rum, St-Léger, White mint cream, Amaretto, Peach Schnapps, Southern Comfort, Jack Daniel's, Jack Daniel's Honey.

* The hard liquor will be served in cocktail or on ice in a drinking glass.

Excluding: *Water bottle - Perrier - RedBull - Shooter*

BIG BAR 26.00\$

HALF PRICE ON THE BIG BAR (50% off the regular price of the included drinks) 13.00\$

INCLUDED: Regular beers, imported beers, Donini wine by the glass and non-alcoholic drinks (juice, milk, tea, coffee & soft drinks).

HARD LIQUOR : Gin, Vodka, Rum, St-Léger, White mint cream, Amaretto, Peach Schnapps, Jameson, Southern Comfort, Jack Daniel's, Jack Daniel's Honey, Tia Maria, Bailey's, Tequila, Apricot Brandy, Cognac, Grand Marnier, Sambuca, Sour Puss, Goldschläger, Curacao, Soho, Jägermeister.

* The hard liquor will be served in cocktail or on ice in a drinking glass.

Excluding: *Water bottle - Perrier - RedBull - Shooter*

Trick

A service of bar coupons can be an interesting option to avoid excesses!

MIDNIGHT TABLES

The midnight tables are an obligation to be paid for the number of people attending supper plus evening guests.

- Service of your wedding cake with tea & coffee..... 2.00\$
- Two varieties of chips & pretzel at will *..... 2.00\$
- * Served on each of the tables from the beginning of the evening.

BUFFET

* Service of your wedding cake with tea & coffee

<input type="checkbox"/>	“QUÉBÉCOIS” BUFFET * 3 varieties of sandwich Green salad Vegetables & dip	6.00\$
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<input type="checkbox"/>	S'MORES BAR Graham cracker Marshmallow Nutella Peanut butter	3.95\$
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<input type="checkbox"/>	“POUTINE” BAR *	8.00\$
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<input type="checkbox"/>	HOT-DOG MINIMUM OF 100 HOT-DOGS	2.50\$ EACH
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<input type="checkbox"/>	GRILLED CHEESE BAR // REGULAR Bread Cheddar cheese soft & strong Tomato Bacon Onion	4.00\$
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<input type="checkbox"/>	CHEESE PLATE 5 varieties of cheese Crackers Fresh fruits	100.00\$ PER TRAY
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<input type="checkbox"/>	FRUIT PLATTER Grapes Cantaloupe Honeydew Pineapple Seasonal fruits	75.00\$ PER TRAY
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<input type="checkbox"/>	ITALIAN BUFFET * 3 varieties of cold pizzas Processed meat Cheese Vegetables & dip	8.00\$
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<input type="checkbox"/>	MILK CHOCOLATE FOUNTAIN * Fresh fruits MINIMUM OF 70 PEOPLE PAYABLE	8.00\$
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<input type="checkbox"/>	VEAL MINI BURGER MINIMUM OF 100 BURGERS	4.00\$ EACH
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<input type="checkbox"/>	GRILLED CHEESE BAR // DELUXE * Ingredients of the regular grilled cheese bar Aragula Smoked ham Honey Green apple Fries Homemade sauce Tabasco	8.00\$
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<input type="checkbox"/>	COLD PIZZAS PLATE Tomatoes Tomatoes & black olives Tomatoes & onion Tomatoes, zucchinis & peppers	39.00\$ PER TRAY
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<input type="checkbox"/>	DELI PLATTER Meat of the moment	300.00\$ PER TRAY
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- POPCORN MACHINE_8oz 100.00\$
- Provide 20.00\$ more per 50 servings

- COTTON CANDY MACHINE price on demand
- Provide 0.15\$ per cone.
- Provide 22.00\$ per sugar container.
- * A CONTAINER GIVES ABOUT 60 PORTIONS

DEPOSITS FOR RESERVATION

When the contract is signed, an initial deposit is required in addition to a second deposit in the form of a check dated 9 months before the event.

The two deposits are obligatory and must be handed over to the signature of the contract.

PLEASE NOTE THAT THE MINIMUM OF PEOPLE PAYABLE IS CALCULABLE IN ADULTS (11 YEARS AND OVER) AND IF THAT MINIMUM IS NOT REACHED, A 50.00\$ PENALTY + TIPS AND TAXES BY PERSON MISSING YOU WILL BE CHARGED ACCORDING TO THE ROOM THAT YOU HAVE RESERVED.

	<u>INITIAL DEPOSIT</u> Payable when the contract is signed. (plus taxes)	<u>POST-DATED CHECK</u> The check is handed over when the contract is signed. Dated 9 months before the date of the event. (plus taxes)
<input type="checkbox"/> CEREMONY AT THE GLADE	———	995\$
<input type="checkbox"/> CEREMONY AT THE CHAPEL	———	495\$
<input type="checkbox"/> CEREMONY IN THE MARQUEE	———	1495\$
<input type="checkbox"/> RECEPTION CHAPEL (50 TO 75 PEOPLE)	900\$	———
<input type="checkbox"/> CHAMPÊTRE (60 TO 90 PEOPLE)	1 000\$	———
<input type="checkbox"/> ROMANCE (70 TO 110 PEOPLE)	1 200\$	———
<input type="checkbox"/> CHARMANTE (80 TO 130 PEOPLE)	1 200\$	———
<input type="checkbox"/> SÉDUISANTE (100 TO 140 PEOPLE)	1 500\$	———
<input type="checkbox"/> ÉLÉGANTE (130 TO 170 PEOPLE)	3 000\$	———
<input type="checkbox"/> ROMANCE-CHARMANTE (140 TO 180 PEOPLE)	3 000\$	———
<input type="checkbox"/> CHALEUREUSE (150 TO 240 PEOPLE)	3 000\$	———
<input type="checkbox"/> DUO (250 TO 380 PEOPLE)	4 500\$	———

CHILDREN FROM 2 TO 10 YEARS OLD: 25.00\$ + tips & taxes.

MENU CHOICE

* Your meal selection, chicken croquette or pasta with rosé sauce.

TEENAGERS FROM 11 TO 14 YEARS OLD: Adult price without open bar option.

ADULTS 15 YEARS OLD AND OVER: Full price inclusive bar open.