

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!
2018

It's up to you to create your package according to your tastes and budget. Please note that at these fees, you must add fixed maintenance costs (300\$) and that prices 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: 1h30, excluding the celebrant).....495\$
 13h00 — 14h30 — 16h00 — 17h30
 - Ceremony in the marquee (duration: 1h30, excluding the celebrant).....795\$
 13h00 — 14h30 — 16h00 — 17h30
 - Ceremony at the glade (duration: 1h30, excluding the celebrant).....495\$
 13h00 — 14h30 — 16h00 — 17h30
- * Please provide additional costs if you plan a second option in case of rain.
- Pratique de cérémonie (optionnel)..... 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 | 7.50\$ |
| <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 | 1.50\$ |
| <input type="checkbox"/> Bruschettas with garlic | 1.50\$ |
| <input type="checkbox"/> Cheese pâté | 1.50\$ |
| <input type="checkbox"/> Fried tortellini on pesto & tomato mayonnaise | 2.00\$ |
| <input type="checkbox"/> Popcorn cheddar cheese & tomato sauce | 2.00\$ |
| <input type="checkbox"/> Tuna cake & spicy mayonnaise Sambal Oelek | 2.25\$ |
| <input type="checkbox"/> Sausage with cheese & grape | 2.25\$ |
| <input type="checkbox"/> Pork & Lamb ball with Adonis 7 spices, maple and soy emulsion | 2.50\$ |
| <input type="checkbox"/> Tomatoes & peppery strawberries gaspacho | 2.50\$ |
| <input type="checkbox"/> Prosciutto chips & melon in porto | 2.50\$ |
| <input type="checkbox"/> Grilled Halloumi cheese, basil & cherry tomatoes | 2.75\$ |
| <input type="checkbox"/> Almond & prosciutto stuffed date | 2.75\$ |
| <input type="checkbox"/> Snail verrine with bruschetta cream | 2.75\$ |
| <input type="checkbox"/> Goat cheese & fruit confit | 3.00\$ |
| <input type="checkbox"/> Tuna cone & julienne of peppers | 3.00\$ |
| <input type="checkbox"/> Tuna on grilled tomato with parsley oil | 3.00\$ |
| <input type="checkbox"/> Oysters with raspberry vinegar & green shallot | 3.50\$ |
| <input type="checkbox"/> Shrimp brochette & mango with basil | 3.50\$ |
| <input type="checkbox"/> Mascarpone cream & smoked salmon with wasabi | 3.50\$ |
| <input type="checkbox"/> Beef tartare & cress oil filling | 3.50\$ |
| <input type="checkbox"/> Salmon with avocado & apple salad | 3.50\$ |

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 | 1.50\$ |
| <input type="checkbox"/> Donini wine & non-alcoholic drinks at will | 15.00\$ |
| <input type="checkbox"/> Your wine selection | SAQ price x 2.5 |

* Juice, milk, tea, coffee, soft liquors. (From the beginning of the meal to the coffee service.)

* From the beginning of the meal to the coffee service. (Maximum duration of 2hrs.)

* Provide a surcharge of 2.50\$ per additional service.

* 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.

* To make your selection of wines, here are the steps to follow :
- Go on the <http://vinsdandurand.com/en/> and click on the tab *Price Lists*.
- Select the province and click *Quebec Price List*
then select the wines of your choice.

WARM STARTERS

You must select one choice of warm starter.

- | | | |
|--------------------------|--|---------|
| <input type="checkbox"/> | Vegetable cream | 5.50\$ |
| <input type="checkbox"/> | Velvet of turnip perfumed with maple | 6.50\$ |
| <input type="checkbox"/> | Cappuccino with the aroma of the undergrowth | 6.50\$ |
| <input type="checkbox"/> | Duo cream, carrot & broccoli | 6.50\$ |
| <input type="checkbox"/> | Dauphinois Soup | 6.50\$ |
| <input type="checkbox"/> | Pennine parmarosa sauce & bread with garlic | 6.50\$ |
| <input type="checkbox"/> | Flaky pastry of snail with cream | 7.50\$ |
| <input type="checkbox"/> | Flaky pastry of vegetables with bechamel sauce | 7.50\$ |
| <input type="checkbox"/> | Martini of melted parmesan | 7.50\$ |
| <input type="checkbox"/> | Crispy duck confit, green lentil with maple & soy emulsion | 7.50\$ |
| <input type="checkbox"/> | Finger fish, chips & lime tartar sauce | 8.00\$ |
| <input type="checkbox"/> | Mussels, bloody ceasar way | 8.50\$ |
| <input type="checkbox"/> | Pan-fried wild mushrooms, duck confit & poached egg | 10.50\$ |
| <input type="checkbox"/> | Foie gras with figs & pink pepper | 10.50\$ |

COLD STARTERS

You must select one choice of cold starter.

- | | | |
|--------------------------|--|---------|
| <input type="checkbox"/> | Creamy caesar salad & herbal croutons | 5.50\$ |
| <input type="checkbox"/> | Mixed salad with two-year-old cheddar cheese and two vinaigrettes | 6.50\$ |
| <input type="checkbox"/> | Rolled salad with creamy maple dressing | 6.50\$ |
| <input type="checkbox"/> | Stuffed tomato with mango salsa, mint & basil | 6.50\$ |
| <input type="checkbox"/> | Mesclun with raspberry, sweet pecans & goat cheese crouton | 7.50\$ |
| <input type="checkbox"/> | Greek salad & basil leaves | 7.50\$ |
| <input type="checkbox"/> | Melted Bocconcini in prosciutto on bruschetta balsamic | 8.00\$ |
| <input type="checkbox"/> | Tomato & zucchini tartar on mascarpone pesto | 8.50\$ |
| <input type="checkbox"/> | Crostini of aged cheddar & porto caramelized onions | 8.50\$ |
| <input type="checkbox"/> | Prosciutto & melon | 8.50\$ |
| <input type="checkbox"/> | Spinach salad, sprouted beans, crab-flavored pollock & sesame shrimps | 9.50\$ |
| <input type="checkbox"/> | Salmon rilette & sweet potato chip | 9.50\$ |
| <input type="checkbox"/> | Homemade smoked scallops with acidulated emulsion & honey melon sorbet | 10.00\$ |
| <input type="checkbox"/> | Smoked salmon & capers | 11.00\$ |
| <input type="checkbox"/> | Shrimp cocktail & boston lettuce | 12.00\$ |

MORE OPTIONS

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

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

SORBETS & DIGESTIVES

<input type="checkbox"/>	Sorbet (lemon or mango)	3.00\$
<input type="checkbox"/>	Sorbet "Sortilège" of ephemeral beer with apple & maple	4.50\$
<input type="checkbox"/>	Sorbet mojito, mint & basil	4.50\$
<input type="checkbox"/>	Sorbet cranberry, rosemary & white wine	4.50\$
<input type="checkbox"/>	Sorbet espresso amarula	4.50\$
<input type="checkbox"/>	Limoncello or cup of chocolate & porto	4.50\$

MAIN PLATES

YOU MUST SELECT 1 OR 2 MAIN MEAL CHOICES. PROVIDE AN ADDITIONAL \$ 2.00 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"/>	Salmon emulsion blueberries & cedar jelly, pepper & grilled parsnip in gomasio.....	19.00\$
<input type="checkbox"/>	Strogonoff style beef rib with julienne root & pasta.....	19.00\$
<input type="checkbox"/>	Lamb shank with coffee, mint & dark chocolate on mushroom couscous.....	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"/>	Deer ribs with maple sugar & coriander on risotto and green beans.....	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"/>	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"/>	Milk chocolate fountain & fresh fruit MINIMUM OF 70 PEOPLE PAYABLE.	5.50\$
<input type="checkbox"/>	Flamed Alaska & 3 sweet treats	5.95\$

BAR OPTIONS

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

- | | |
|--|---------|
| <input type="checkbox"/> MINI BAR | 16.00\$ |
| <input type="checkbox"/> HALF PRICE ON THE MINI BAR (50% off the regular price of the included drinks) | 8.00\$ |
- INCLUDED: Regular beers, Donini wine and non-alcoholic drinks (juice, milk, tea, coffee & soft drinks).

- | | |
|---|---------|
| <input type="checkbox"/> SMALL BAR | 20.00\$ |
| <input type="checkbox"/> HALF PRICE ON THE BIG BAR (50% off the regular price of the included drinks) | 10.00\$ |
- INCLUDED: Regular beers, Donini wine and non-alcoholic drinks (juice, milk, tea, coffee & soft drinks).
HARD LIQUOR: Gin, vodka, rhum, scotch, mint cream, amaretto, schnapps, southern comfort, jack daniels.
* The hard liquor will be served in cocktail or on ice in a drinking glass.
* Shooters are not included.

- | | |
|---|---------|
| <input type="checkbox"/> BIG BAR | 24.00\$ |
| <input type="checkbox"/> HALF PRICE ON THE BIG BAR (50% off the regular price of the included drinks) | 12.00\$ |
- INCLUDED: Regular beers, imported beers, Donini wine and non-alcoholic drinks (juice, milk, tea, coffee & soft drinks).
HARD LIQUOR : Gin, vodka, rhum, scotch, mint cream, amaretto, schnapps, southern comfort, jack daniels, tia maria, bailey's, tequila, cognac, grand marnier, sambucca, sour puss, goldschlager, curaçao.
* The hard liquor will be served in cocktail or on ice in a drinking glass.
* Shooters are not included.

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 * 6.00\$
3 varieties of sandwich
Green salad
Vegetables & dip | <input type="checkbox"/> | ITALIAN BUFFET * 8.00\$
3 varieties of cold pizzas
Processed meat
Cheese
Vegetables & dip |
| <input type="checkbox"/> | S'MORES BAR 3.95\$
Graham cracker
Marshmallow
Nutella
Peanut butter | <input type="checkbox"/> | MILK CHOCOLATE FOUNTAIN * 8.00\$
Fresh fruits
MINIMUM OF 70 PEOPLE PAYABLE |
| <input type="checkbox"/> | “POUTINE” BAR * 8.00\$ | <input type="checkbox"/> | VEAL MINI BURGER 3.00\$
EACH
MINIMUM OF 100 BURGERS |
| <input type="checkbox"/> | HOT-DOG 2.00\$
EACH
MINIMUM OF 100 HOT-DOGS | <input type="checkbox"/> | GRILLED CHEESE BAR // DELUXE * 8.00\$
Ingredients of the regular grilled cheese bar
Aragula
Smoked ham
Honey
Green apple
Fries
Homemade sauce
Tabasco |
| <input type="checkbox"/> | GRILLED CHEESE BAR // REGULAR 4.00\$
Bread
Cheddar cheese soft & strong
Tomato
Bacon
Onion | <input type="checkbox"/> | COLD PIZZAS PLATE 39.00\$
PER TRAY
Tomatoes
Tomatoes & black olives
Tomatoes & onion
Tomatoes, zucchinis & peppers |
| <input type="checkbox"/> | CHEESE PLATE 85.00\$
PER TRAY
5 varieties of cheese
Crackers
Fresh fruits | | |
- POPCORN MACHINE** 8oz 60.00\$
 - Provide 3.99\$ per bag of popcorn.
 * ONE BAG GIVES 8 TO 10 SERVINGS
- COTTON CANDY MACHINE** 85.00\$
 - Provide 0.15\$ per cone.
 - Provide 22.00\$ per sugar container.
 * A CONTAINER GIVES ABOUT 60 PORTIONS

FIXED FEES:

CEREMONY: _____

MAINTENANCE: 300\$

TAXES (14.975%) : _____

TOTAL FIXED FEES:

CATERING EXPENSES

TOTAL PER PERSON : _____

TOTAL "MORE OPTIONS": _____

TIP 8% : _____

TAXES (14.975%) : _____

TAXES ARE SUBJECT TO INCREASE IN ACCORDANCE WITH THE LAW

CATERING TOTAL EXPENSES:

TOTAL: _____ \$ + _____ \$ = _____ \$ / _____ ADULTS = _____ \$ PP
FIXED COSTS CATERING

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

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

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

