



C

HÔTEL
LE CRYSTAL

*Wedding
Packages*



*YOUR W*EDDING

Finally! This long-awaited day!

Congratulations on your engagement! As we offer you our best wishes for this wonderful journey, we want to accompany you throughout the preparation to make this day memorable.

Courtesy of the hotel on this special day:

(included in all our packages)

- Tasting of your chosen menu
- LED lamps to create ambiance
- Silver tablecloths and under plates plus candle holders,
- Place cards & personalized printed menus
- Executive Suite for your wedding night with continental breakfast served to your room
- Deluxe Suite for one night to celebrate your first wedding anniversary (upon availability)



◆ CRYSTAL PACKAGE ◆

\$140 / person

Hors d'Oeuvres

4 hors d'œuvres / person

Open Bar

Full Open Bar for One Hour (no shooter)

Four-course meal

APPETIZER — 1 choice

Salmon Gravlax with Vodka and Beet

Green Sprout, Mousseline of Green Peas, Pumpnickel Bread

Jerusalem Artichoke and Pear Pastry Crisp

Sweet Onion Jam, Melted with Fin Renard Gouda, Local Mesclun,
Massawippi Damari Jelly

Gourmet Salad with Foie Gras and Duck Ham

Dried Berries, Laurentian Vinaigrette

SOUP — 1 choice

Tomato and Basil Purée Soup

Zucchini and Coriander Soup

Red Squash and Onion Soup

Leek and Celery Soup

MAIN COURSE — 1 choice

Roasted Nagano Pork Medallion

Onion and Isle-aux-Grues Cheddar Coulis

Pan-seared Arctic Char

Bella Tomato Compote with Anise and Caraway

Pan-seared Quebec Veal Steak

Tarragon and Wormwood Juice

Roasted Chicken Breast

Burdock and Ground Cherry Coulis

* Local Seasonal Vegetables Depending on the Choice of Dish

WEDDING CAKE

The Cake Will be Elaborated from Your Ideas and Preferences
During a Meeting with our Pastry Chef

Freshly Brewed Coffee, Decaffeinated Coffee and
Selection of Teas

Wine

1/2 bottle / person

Barzoli, Trebbiano, Italy

Barzoli, Montepulciano, Italy

CASH BAR DURING THE EVENING

Kids aged 6 to 12 years old ~ \$45, 13 to 17 years old ~ \$67, 5 years old or under ~ free
All prices are subject to an 18% service charge, 5% GST and 9.975% PST
(subject to change without notice)



◆ DIAMOND PACKAGE ◆

\$170 / person

Hors d'Oeuvres

4 hors d'œuvres / person

Open Bar

Full Open Bar for One Hour (no shooter)

Four-course meal

APPETIZER — 1 choice

Salmon Gravlax with Vodka and Beet
Green Sprout, Mousseline of Green Peas, Pumpnickel Bread
Jerusalem Artichoke and Pear Pastry Crisp
Sweet Onion Jam, Melted with Fin Renard Gouda, Local Mesclun,
Massawippi Damari Jelly
Gourmet Salad with Foie Gras and Duck Ham
Dried Berries, Laurentian Vinaigrette

SOUP — 1 choice

Tomato and Basil Purée Soup
Zucchini and Coriander Soup
Red Squash and Onion Soup
Leek and Celery Soup

MAIN COURSE — 1 choice

Roasted Nagano Pork Medallion
Onion and Isle-aux-Grues Cheddar Coulis
Pan-seared Arctic Char
Bella Tomato Compote with Anise and Caraway
Pan-seared Quebec Veal Steak
Tarragon and Wormwood Juice
Roasted Chicken Breast
Burdock and Ground Cherry Coulis

* Local Seasonal Vegetables Depending on the Choice of Dish

WEDDING CAKE

The Cake Will be Elaborated from Your Ideas and Preferences
During a Meeting with our Pastry Chef

Freshly Brewed Coffee, Decaffeinated Coffee and
Selection of Teas

Wine

1/2 bottle / person

Barzoli, Trebbiano, Italy
Barzoli, Montepulciano, Italy

EVENING OPEN BAR

3 Hours Open Bar Including Liquors

Kids aged 6 to 12 years old ~ \$45, 13 to 17 years old ~ \$67, 5 years old or under ~ free
All prices are subject to an 18% service charge, 5% GST and 9.975% PST
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◆ EMERALD PACKAGE ◆

\$190 / person

UPGRADED MENU

Hors d'Oeuvres

4 hors d'œuvres / person

Open Bar

Full Open Bar for One Hour (no shooter)

Toast with Bubbles (Orpailleur Brut)

Four-course meal

APPETIZER — 1 choice

Salmon Gravlax with Vodka and Beet
Green Sprout, Mousseline of Green Peas, Pumpnickel Bread
Jerusalem Artichoke and Pear Pastry Crisp
Sweet Onion Jam, Melted with Fin Renard Gouda, Local Mesclun,
Massawippi Damari Jelly

Gourmet Salad with Foie Gras and Duck Ham
Dried Berries, Laurentian Vinaigrette

SOUP — 1 choice

Tomato and Basil Purée Soup
Zucchini and Coriander Soup
Red Squash and Onion Soup
Leek and Celery Soup

MAIN COURSE — 1 choice

Pan-seared Arctic Char
Bella Tomato Compote with Anise and Caraway
Pan-seared Quebec Veal Steak
Tarragon and Wormwood Juice

Grilled Beef Filet with Saskatoon Berry Juice

Roasted Halibut with Wild Forest Spices

Sea Lettuce Cream

* Local Seasonal Vegetables Depending on the Choice of Dish

WEDDING CAKE

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During a Meeting with our Pastry Chef

Freshly Brewed Coffee, Decaffeinated Coffee and Tea selction

Wine

1/2 bottle / person

Barzoli, Trebbiano, Italy
Barzoli, Montepulciano, Italy

EVENING OPEN BAR

3 Hours Open Bar Including Liquors (no shooter)

Kids aged 6 to 12 years old ~ \$45, 13 to 17 years old ~ \$67, 5 years old or under ~ free
All prices are subject to an 18% service charge, 5% GST and 9.975% PST
(subject to change without notice)

LATE NIGHT TABLE & BUBBLES

Sweet Temptations (per dozen)

- Cookies of the day ~ 30
- Brownies of the day ~ 36
- Fruit tartlets ~ 36
- Sugar tartlets ~ 36
- Truffles ~ 36
- Lollipop cakes ~ 40
- Iced cupcakes ~ 40
- Macaroon assortment ~ 40
- Assorted Sweets ~ 44

Candy Bar (kg ~ 50)

(other options available)

- Blue sharks
- Allan Swedish blackberries
- Jelly Belly, various flavors
- Jolly Rancher, various flavors
- Hershey Kisses
- Fishing penguins
- M&M chocolates
- Chocolate hearts: pink, silver, white, Tiffany blue, black
- Strawberry cream whips
- Chocolate caramel honeymoons

Food Station (per dozen)

- Mini burgers ~ 54
- Grilled cheese sandwiches ~ 48
- Mini hot dogs, veal sausage ~ 48
- Homemade fries ~ 36
- Mini poutines with Les Patriotes cheese ~ 48
- Montreal smoked meat sandwiches ~ 54
- Poutines with candied meat ~ 54

Piq'assiette of Quebec

- Cold cuts of Quebec (platter for 4 pers. ~ 29)
- Quebec fine cheeses (platter for 4 pers. ~ 29)
- Smoked Fishes (platter for 4 pers. ~ 29)

Fruits

- Fruit verrine (each ~ 8)
- Sliced Fresh Fruit (per pers. ~ 7)
- Fruit Salad (per pers. ~ 6)

Bubbles

- Champagne Delamotte, Brut ~ 126
- Domaine de l'Orpailleur, Brut ~ 59

All prices are subject to 18% service charge, 5% GST and 9.975% PST (subject to change without notice)





REFERENCES

Photographer

John Koo Photography : <http://www.johnkoophotography.com/>
Annie + Ned : <http://studio-fb.com/>

DJ and MC

Les Productions Articulé : <http://productionsarticule.com/>

Officiant

Mariages à Bras Ouverts : <http://www.mariagesabrasouverts.com/>

Wedding Planner

Andréanne & Co : <http://www.andreanne.co/mariages/>

Video

GoBrien Productions : www.gobrien.ca



For further inquiries, contact **Amélie Patry-Mayette, Catering Sales Manager**
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