



N

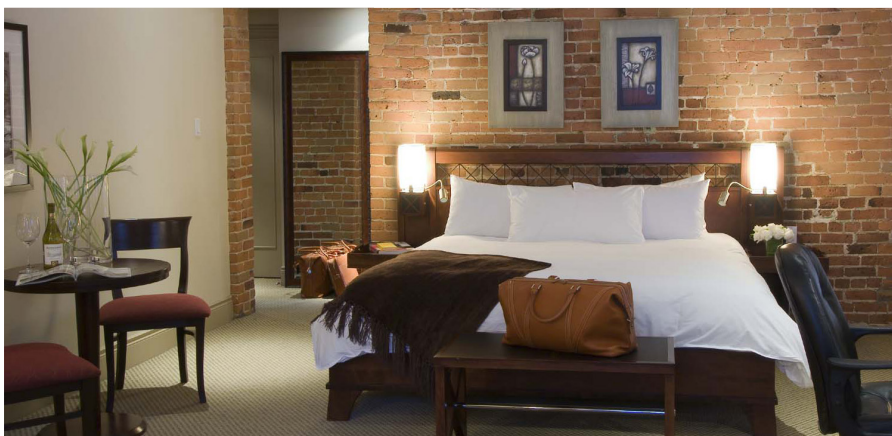
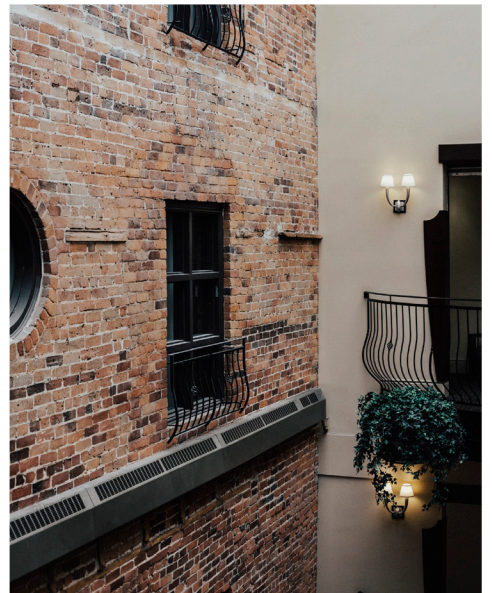
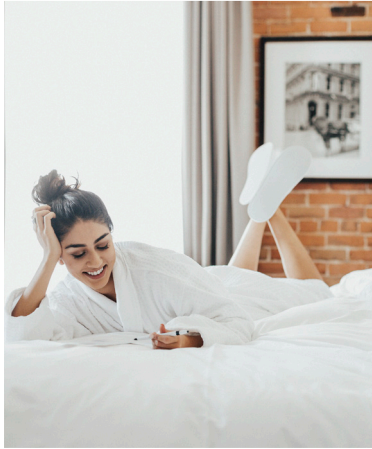
NELLIGAN

---

Your wedding with us! - 2022

---





# YOUR WEDDING

---

It's the most important day of your life so far. We'll make sure it lives up to every one of your expectations. A reception hall accommodating up to 200 guests, beautiful banquet room and all-around picturesque scenery (both in the hotel and its surrounding area) offer perfect photo opportunities. Quality food mirrors the rich ambiance. Menu options, crafted with care by the hotel's executive chef, are suited for all tastes and can be personalized accordingly.

## IN ADDITION, HÔTEL NELLIGAN OFFERS THESE AMAZING PERKS:

- One Suite for the bride and groom on their Wedding night, including breakfast
- Chocolate dipped strawberries and a bottle of sparkling wine in your suite
- A menu tasting for two, several months before the wedding
- Guests receive reduced-rate accommodations on your wedding night

All packages include hall rental for your cocktail service and dinner, as well as amenities such as tables, chairs, dishes, glasses, cutlery, table numbers, napkins and tablecloths. We can also accommodate your ceremony on site for an additional fee.

## COCKTAIL SERVICE:

4 to 6 hors d'oeuvres per person

1 hour of bar service

## RECEPTION DINNER/PER PERSON, VARIES WITH PACKAGE:

- ½ bottle of red or white wine during your meal
- A 4 or 5 course menu
- Coffee, tea and herbal tea
- Open bar

## SERVICES:

- Onsite wedding planner coordinates and attends the big day
- A dedicated Maître d'
- Valet service (based upon availability) (\$)
- Hotel front desk open 24/7
- Clefs d'Or honoured Concierge

Don't hesitate to ask us about our menus and packages for engagement parties, showers and all other events.

See you soon!



# SILVER PACKAGE - 165 PER PERSON | 4 - COURSE MENU

---

## COCKTAIL

Bar during your cocktail (1 hour), wine and beer

## HORS D'ŒUVRE

4 bites per person

### Cold

Crab tartlets, cauliflower cream  
and espelette pepper  
Prosciutto and melon and lemon balm  
Smoked salmon on mini bagel,  
fresh cream and herbs  
Mini navette (maple ham, fine herbs and  
eggs or tuna salad with parmesan)

### Hot

Crispy chorizo arancini  
Crispy mushroom arancini  
Chicken satay, peanut sauce  
Duck on stick with chutney and  
cranberries

### On Barquette & Bread

Salmon tartare  
Angus Beef tartare  
Pissaladière with tapenade  
d'olive  
Terrine, french pickles  
Ratatouille and parmesan cheese  
Mozzarella and pesto  
Smoked duck and poached pears

## DINNER AND PARTY

Bride and groom toast : sparkling wine – 1 glass per guest

1/2 bottle of house wine during dinner

## 4-COURSE MENU

*Choice of 2 main courses*

Homemade fresh vegetable potage  
(Vegetarian, lactose free and gluten free)

~

Mesclun salad, cherry tomatoes, Pecorino, balsamic vinaigrette

~

Salmon filet, vegetables roll, butter bean stew with piments d'Espelettes and red pepper pesto

or

Roasted chicken supreme, mashed sweet potatoes with brown butter, vegetables roll, Madeira sauce

or

Bourguignon-style braised beef shoulder, truffled potato purée, vegetable rolls and reduced braising juice  
served with mushrooms and pearl onions

or

Vegetarian option available

~

Seasonal shortcake

or

Death by chocolate

## OPEN BAR

3 hours after dinner

# GOLD PACKAGE - 190 PER PERSON | 4 - COURSE MENU

---

## OPEN BAR FROM 5PM TO 2AM

**COCKTAIL**- Open bar during cocktail (1hr)

## HORS D'ŒUVRE - 6 hors d'œuvre per person

Cold	Hot	On Barquette & Bread
PCrab tartlets,cauliflowercream and espelette pepper	Crispy chorizo arancini	Salmon tartare
Prosciutto and melon and lemon balm	Crispy mushroom arancini	Angus Beef tartare
Smoked salmon on mini bagel, freshcream and herbs	Chicken satay, peanut sauce	Pissaladière with tapenade d'olive
Mini navette (maple ham,fine herbs and eggs or tuna salad with parmesan)	Duck on stick with chutney and cranberries	Terrine,french pickles
		Ratatouille and parmesan cheese
		Mozzarella and pesto
		Smoked duck and poached pears

## DINNER AND PARTY

Bride and groom toast: sparkling wine – 1 glass per person  
1/2 bottle of house wine during dinner

## 4-COURSE MENU

*Choice of 1 appetizer, 2 main courses and 1 dessert per guest*

Caprese ; heirloom tomatoes, Mozzarella di Buffala, balsamic cream, long pepper oil, purple basil  
or  
Beef tataki with lemon and pink pepper, arugula, parmesan, lemon juice  
or  
Smoked salmon, creamy goat cheese, spelled salad  
~  
Mesclun salad, cherry tomatoes, Pecorino, balsamic vinaigrette  
~  
Red snapper filet, butter beans stew, bacon cream, Nantes carrots  
or  
Roasted rack of lamb in fine herbs, mushrooms gnocchi, Nantes carrots  
or  
Grilled veal, coffee sauce, crispy rice with sundried tomatoes and mushrooms, Nantes carrots  
or  
Breaded pork chops stuffed with prosciutto and cheese, butter bean stew, red wine sauce, Nantes carrots  
or  
Vegetarian option available  
~  
The precious, mango & strawberries  
or  
Death by chocolate

## MIDNIGHT SNACK

*Choice of 2 from the following items :*

Mini poutine, mac & cheese bites, pizza, mini burger, grilled cheese, macaroons and brownies

# PLATINUM PACKAGE - 225 PER PERSON | 5 - COURSE MENU

---

## DELUXE OPEN BAR FROM 5PM TO 2AM

**COCKTAIL** - Deluxe open bar during cocktail (1hr)

## HORS D'ŒUVRE - 6 hors d'œuvre per person

Cold	Hot	On Barquette & Bread
Crab tartlets, cauliflower cream and espelette pepper	Crispy chorizo arancini	Salmon tartare
Prosciutto and melon and lemon balm	Crispy mushroom arancini	Angus Beef tartare
Smoked salmon on mini bagel, fresh cream and herbs	Chicken satay, peanut sauce	Pissaladière with tapenade d'olive
Mini navette (maple ham, fine herbs and eggs or tuna salad with parmesan)	Duck on stick with chutney and cranberries	Terrine, french pickles
Foie gras mousse, fig jam	Crab cake	Ratatouille and parmesan cheese
	Lobster roll	Mozzarella and pesto
		Smoked duck and poached pears

## DINNER AND PARTY

Bride and groom toast: sparkling wine – 1 glass per person

1/2 bottle of house wine during dinner

## 5-COURSE MENU

*Choice of 2 appetizers, 2 main courses and 1 dessert per guest*

Shrimp cocktail (3), spicy citrus mayonnaise

or

Bison tartare, squid ink lavash, soy and truffle sour cream, berry coulis

or

Salmon gravlax

~

Mesclun salad, cherry tomatoes, Pecorino shavings, horseradish vinaigrette

or

Tower of grilled vegetables, creamy goat cheese, pesto, balsamic cream, arugula

~

Roasted rack of lamb in fine herbs, mushrooms gnocchi, braised asparagus and celery

or

Black cod filet with a mushroom crust, olive oil mashed potatoes, demi-glace, braised asparagus and celery

or

Grilled Angus beef filet, port wine reduction, mashed potatoes with truffle, braised asparagus and celery  
(+2\$ for truffled crust)

or

Vegetarian option available

~

Plate of two Québec cheeses

~

The precious, mango & strawberries

or

L'Arlequin

## MIDNIGHT TABLE

*Choice of 3 from the following items:*

Mini poutine, mac & cheese bites, pizza, mini burger, grilled cheese, macaroons and brownies



## ADD TO YOUR PACKAGE

---

### REGULAR SALTY CANAPÉS

36/dozen

Cold

- Prosciutto and melon
- Cherry tomato and crab tartlet
- Smoked salmon blini, fine herbs and sour cream

Hot

- Crispy chorizo arancini
- Crispy mushroom arancini
- Chicken satay, peanut butter sauce
- Quebec cheese fondue duo

### ON CROÛTONS

38/dozen

- Tuna tartare
- Salmon tartare

- Angus beef tartare
- Pissaladière with sundried tomatoes

### DELUXE

48/dozen

- Butterfly shrimp roasted with spices, horseradish sauce
- Mini crab cake, saffron mayonnaise
- Scallop ceviche

- Calamari and shrimp ceviche, lime and coriander
- Mini beef burger (min. 3 dozen)
- Asian chicken wings
- Oysters on the half shell

### ROYAL

52/dozen

- Foie gras cigar
- Tuna Nigiri

- Lobster rolls
- Mini grilled cheese sandwiches

### KIDS MENU

(12 years old and under )  
25 per kid | 3-course menu

Crudités

~

Chicken tenders with fries

~

Dessert of the day

### TEENS MENU

Menu from your package  
minus the booze

### SUPPLIERS MENU

35 per person

Chef's salad

~

Main course

~

Dessert of the day



## ADD TO YOUR PACKAGE

---

### SINGLE COURSE

- |                             |               |
|-----------------------------|---------------|
| - Plate of 3 Quebec cheeses | 10 per person |
| - Seasonal granita          | 5 per person  |

### STATIONS

(for 25 persons)

- |   |     |
|---|-----|
| - Roasted chicken, Méchant Bœuf style                     | 180 |
| - Smoked salmon with garnish                              | 190 |
| - Fresh fruit platter                                     | 120 |
| - Veggies and dip   | 85  |
| - Quebec cheese platter                                   | 180 |
| - Antipasti station (cheese, cold cuts, grilled veggies)  | 220 |
| - Sushi platter (3 pieces per guests)                     | 380 |
| - Raw bar (oysters, shrimp, fish tartare, calamari salad) | 480 |

### SWEETS & CASSE-CROÛTE

- |                     |  |
|---------------------|--|
| 48/dozen            | 48/dozen                                       |
| - Cake pops         | - Mini-poutine                                 |
| - Assorted macarons | - Mini-burgers (min. 3 dozen)                  |
| - Mini-brownies     | - Smoked meat sandwiches                       |
| - Donuts            | - Grilled cheese with Oka and multigrain bread |
| - Churros           | - Mac & Cheese bites                           |
| - Cookies           |  |
| -Tarts              |  |

### PIZZA FROM BEVO

18-22 / each





## BAR OPTIONS

---

### OPEN BAR

(Included in your package)

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

---

### OPEN BAR DELUXE

Our deluxe selection

15/person

- Vodka: Grey Goose / Belvedere
- White rum: Bacardi
- Dark rum: Captain Morgan Private Stock
- Gin: Bombay Sapphire
- Scotch: Johnny Walker Black
- Tequila: Jose Cuervo Gold
- Whiskey: Jack Daniel's
- Cognac: Hennessy VSOP
- Coffee liquors: Bailey's / Tia Maria / Kaluha
- Vermouth: Martini red / white
- Digestif: Amaretto / Grand Marnier / Crème de Menthe / Peach schnapps
- Imported and local beers: Griffon Rousse / Carlsberg
- Wine bottle valued at \$50
- Mixes (orange, apple, pineapple, cranberry, tomato or Clamato)
- Soft drinks: Coca Cola products
- Red Bull: included

## 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.