



BE PASSIONATE

\$70.00 per person, plus applicable taxes and service

- ❖ *Alcoholic fruit punch during the cocktail (non-alcoholic punch also available)*
- ❖ *Selection of appetizers during the cocktail (3 per person)*
- ❖ *4 course meal including an appetizer, soup, main course and dessert, coffee / tea / tea, bread and butter.*

(Same choice for all the guests, if two choices are desired for the main course, a surcharge of \$2.00 is applicable per person plus service and taxes. The number of each selected dishes must be known two weeks prior to the wedding. The dish chosen must be identified before each guest name.)

ENTRÉES

- *Garden Salad*
- *Arugula salad with duck confit, goat cheese and walnuts*
- *Kangourou tataki*
- *Smoked salmon*
- *Dumplings with Thai dipping sauce*
- *Pepper baluchon (bundle) with blue cheese*
- *Game terrine*
- *Puff pastry with mushrooms and snails*





SOUPS

- Cream of asparagus soup (Argenteuil)
- Minestrone soup
- Maraichere Cream
- Potage Poivrons grillés

MAIN COURSES

- Tilapia with candied apricots
- Fillet of sole stuffed with asparagus and provolone with a lobster sauce
- Chicken breast with cherry tomatoes and basil fresh
- Flank steak with shallots
- Veal cutlet romanoff
- Chicken breast with Riesling sauce
- Pork Tenderloin with Dijon mustard
- Chicken breast stuffed with goat cheese and prosciutto chip
- Pork filet mignon with oyster mushrooms
- Salmon fillet with mango salsa
- Salmon steak Florentine
- Duck breast in a walnut crust
- Duck confit with wildberry sauce
- Veal medallion 6oz with onion compote * \$ 5 surcharge
- Prime rib bordelaise * \$ 5 surcharge
- Filet mignon 8oz and lobster tail * \$ 10 surcharge

DESSERTS

- Mille-feuilles Napoleon
- Chocolate nuns hat puff pastry
- Black Forest cake
- Apples & maple
- Crème brûlée
- Three chocolate mousse
- Opera cake
- Cheesecake
- Trilogy

- ❖ *Wine included during the meal, house white and red*
- ❖ *Wedding cake service in the evening, with coffee / tea*
- ❖ *Late night buffet at the end evening includes: deluxe sandwiches, vegetable platter and chips / méli-melo*





Sides & extras

<i>Flute of bubbly (sparkling wine)</i>	<i>\$ 6.75 / glass</i>
<i>Coupe of bubbly (sparkling wine)</i>	<i>\$ 4.50 / glass</i>
<i>Hot and cold canapés - chef's choice</i>	<i>\$ 24.95 / dozen</i>
<i>Granita</i>	<i>\$ 1.50/ person.</i>
<i>Cupcake</i>	<i>\$ 4.95 / unit</i>
<i>Platter of Canadian cheeses (10 pers.)</i>	<i>\$ 30.00 / tray</i>
<i>Platter of fresh cut fruit (10 pers.)</i>	<i>\$ 15.00 / tray</i>
<i>Platter of fresh cut fruit (20 pers.)</i>	<i>\$ 30.00 / tray</i>
<i>Platter of fresh cut fruit (50 pers.)</i>	<i>\$ 70.00 / tray</i>
<i>Assorted sandwiches (10 pers.)</i>	<i>\$ 46.00/ tray</i>
<i>Basket of chips / méli-mélo</i>	<i>\$ 8.00 / basket</i>
<i>Soft drinks (591ml)</i>	<i>\$ 3.50 / bottle</i>
<i>Spring water (500ml)</i>	<i>\$ 3.50 / bottle</i>
<i>Spring water (1.5 liter)</i>	<i>\$ 7.95 / bottle</i>
<i>Mineral water</i>	<i>\$ 3.50 / bottle</i>
<i>Fruit juices</i>	<i>\$ 3.95 / bottle</i>





The wedding package includes :

- ❖ *The reception room*
- ❖ *Tablecloths and napkins (cream white fabric)*
- ❖ *Centerpieces, vase with silk flowers in white and red*
- ❖ *Dance floor*
- ❖ *Overnight accommodations in an executive room for the bride and groom on their wedding night (subject to availability)*
- ❖ *Champagne with chocolates in the suite for the newlyweds.*
- ❖ *Special rate for your guests who would like to stay overnight at the hotel.*
- ❖ *Main course tasting menu for two about 6 weeks prior to the wedding.*
- ❖ *Special price for children or children's menu available.*

- ❖ *Opportunity to hold your wedding ceremony at the hotel in our beautiful Atrium, up to 100 guests. The rental cost of the Atrium is \$250.00.*





Useful information

- ❖ *Private bar service: A minimum expenditure of alcoholic beverages \$ 250.00 is required for bar service in your banquet room. If this amount is not reached by your guests, the newlyweds will assume the balance.*
- ❖ *Gratuities for weddings: a service charge 15% of net sales is required. Note that all expenses on food and drink, including gratuity added as service charges are taxable.*
- ❖ *To ensure the availability of the reception room on the desired date, it is very important to book as soon as possible. In order to secure the space a first deposit of \$ 500 is required on the day the contract is signed.*

A second deposit of 75% of the estimated cost is required one month before the wedding.

The balance of the invoice is due at the conclusion of the event and will be charged to the credit card on file. We will be taking a pre-authorization on the credit card on file a few days before the wedding to ensure the availability of funds.





- ❖ *The exact number of guests must be confirmed in writing 72 hours before the event. This will be the minimum number of guests that will be charged.*
- ❖ *Cancellation policy: the deposit is not refundable if canceled within 4 months prior to the event. If 10 to 20 days prior to the event 50% of the contracted costs will be charged to the credit card on file. If cancelled 4 to 10 days before the event 75% of the contracted costs will be charged. If less than 72 hours before, the entire event will be charged.*
- ❖ *The Holiday Inn Montreal-Longueuil is licensed to sell alcoholic beverages. It should therefore be noted that liquor from outside of the hotel will not be permitted.*
- ❖ *SOCAN and RE-SONNE, we must apply royalties for music streaming, plus applicable taxes.*

<i>SOCAN</i>	<i>1-100 people</i>	<i>\$ 41.13</i>
<i>SOCAN</i>	<i>101-300 people</i>	<i>\$ 59.17</i>
<i>RE-SONNE</i>	<i>1-100 people</i>	<i>\$ 18.51</i>
<i>RE-SONNE</i>	<i>101-300 people</i>	<i>\$ 26.63</i>





References

Decoration

La table Habillée
Lyne Daigle
514-885-1300
www.latablehabillee.com

Salle Déco Location
Lise Boutin
514-502-8027
www.salledescolocation.com

Flowers

Les jardins d'Angèle
450-461-0399
www.jardinsdangele.com

Charlotte Lefebvre
514-554-3076
www.charlottelefebvre.ca

Fleuriste La Prairie
450-659-2612
www.fleuristelaprairie.com

À la vie au vert
1-866-979-4241
www.alavieauvert.com

Music

Productions Mégamix
450-655-8204
www.productionsmegamix.com

Musique Digital M.R.
450-632-2744

Productions Attraction
514-791-5333
www.productionsattraction.com

Officiants

Le Nouveau Penser / Bernard Cantin
514-254-2951
canbertin@hotmail.com

Danny Landriault
514-248-9267
www.celebrantdannylandriault.com

Sylvain Marcoux
450-787-3887





Cakes

Les Délices Gourmands
Mélanie Fleury
450-761-0176
info@lesdelicesgourmands.com

Gâteau Design
Roxanne Cormier
514-999-6854
www.gateaudesign.com

Chocolaterie La Maison Gourmande
450-447-4707
www.chocolaterielamaisongourmande.com

Pâtisserie Rolland
450-674-4450
www.patisserierolland.ca

Les Gourmandises de Sophie
450-812-5578

Sucrée Table
514-566-6601

Photographer

Photographe Brigitte Pesant
514-629-5997
brutp@hotmail.com

Others

Popcorn Bad Monkey
514-585-0387
info@badmonkeyinc.com

Event Truck. Ca (Food truck)
514-881-6000
www.eventtruck.ca

C'est moi qui l'ai fait
S. Cabana
450-583-1147
Bar à bonbons, cupcakes

Clîque Clîc (Photo booth)
Cabine Photo 514-371-CLIC
www.clîqueclîc.com

Limousine Krystal Inc.
450-358-4040 / 514-990-6977
www.limokrystal.com

Caricature
Diane Laflamme
514-208-2280
www.dianelaflamme.com

