

# Marriott®

## MONTREAL CHATEAU CHAMPLAIN

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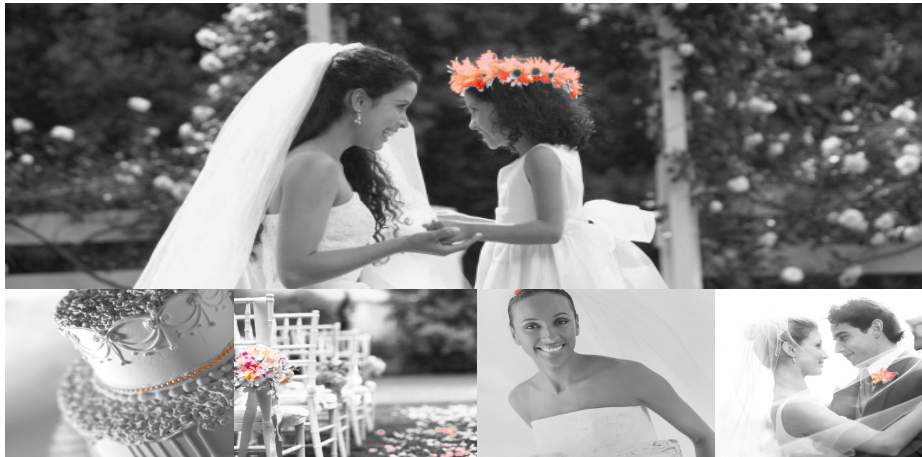


*Joy*  
YOUR DREAM WEDDING<sup>SM</sup>

All prices are subject to change without notice

August/09

# Wedding Packages 2009



## All packages included

For a minimum of 60 persons

*Reception hall  
one hour Open bar  
Dinner*

*1/2 bottle of wine with dinner per person  
One complimentary room for the newlyweds (\*)  
Wedding cake  
Taxes and service*

*(\*) Except certain dates with restrictions*

*For more informations contact: Pascale Audet  
Manager, Event Sales & Planning  
**Marriott Montréal Château Champlain**  
1 Place du Canada, Montréal, QC H3B 4C9  
Tél 514-878-6750  
[paudet@chateauchamplain.com](mailto:paudet@chateauchamplain.com)*

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**DELIGHT PACKAGE**

Menu



**Beverage**  
 one hour Open bar  
 For reception  
 1/2 bottle of wine  
 with dinner per person

**Hors d'oeuvre with reception:**  
 Four pieces per person:  
 Duck liver mousse  
 Goat cheese with fines herbs  
 Baluchon with seafood  
 Spring rolls

*Scallops and salmon strudel, beurre blanc  
 with chives and Noilly Pratt*  
 or  
*Smoked salmon rose and enoki mushrooms,  
 baby watercress and wasabi mayonnaise*  
 \*\*\*

*Clear poultry consommé Mikado*  
 or  
*Mesclun salad with balsamic dressing*  
 \*\*\*

*Mediterranean style of Supreme of salmon, on piperade,  
 With an emulsion of citrus*  
 or  
*Chicken mousse Wellington and asparagus,  
 Cream of morels*  
 or  
*Roasted loin of veal, reduction of jus  
 with fines herbs*  
 \*\*\*

*Chocolate nougat and caramel butter*  
 or  
*Small berries charlotte, raspberries coulis*

*Coffee, tea or herbal tea*

*Wedding cake*

*\$142.00/person  
 Taxes & service included*



## SUPREME PACKAGE

## Menu



### **Beverage**

*one hour Open bar  
For reception  
1/2 bottle of wine  
with dinner per person*

### **Hors d'oeuvre with reception:**

*Five peices per person:*  
Endive leaf with duck confit  
Oriental spicy shrimp kebab  
Lamb spoon with mint and yogourt  
Smoked salmon roll with  
baby watercress  
Seafood Cardinal in a small  
Puff pastry shell

### **Sweet table**

Wedding cake  
Melon sculpture and fresh fruit salad  
Assorted cakes and  
Sweet delights  
Rosemary and tomato pizza  
Fresh pineapple with mint  
Strawberries, chocolate and  
chantilly whipped cream

Maple glazed quail supreme,  
caramelized apple straw  
or

Duo of scallops and shrimps,  
emulsion of citrus and coriander  
\*\*\*

Clear poultry consommé with small garden roots  
or

Laidy Curzon of lamb soup with a touch of cari  
\*\*\*

Medaglionni pasta stuffed with ricotta cheese  
and spinach, Creamy gorgonzola sauce  
or

Shrimps stuffed turban of sole, light saffron sauce  
\*\*\*

Choice of sorbet  
\*\*\*

Roasted garlic filet of beef tenderloin,  
Bordeaux wine reduction, dauphinoise potatoes  
and sautéed vegetables  
or

Braised breast of guinea faul with apple cider,  
wild rice, market vegetables  
\*\*\*

Manon salad and shaved parmesan cheese  
or

Green bibs lettuce, endive leave,  
lukewarm Oka cheese crouton  
or

Trio of cheese with all garnishes  
\*\*\*

Chateau tulip with vanilla ice cream  
and marinated small berries  
or

Delight pralinated cake and range  
poached pear in red wine spices

\$189.00/person  
Taxes & service included