



*Il y a mille et une façons
de rendre un mariage
exceptionnel...*

*In order to offer the best service possible, we suggest that
you make an appointment before coming to visit us.
Please contact us for more information regarding the organization of
this important event.*

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There's a thousand ways to make your wedding exceptional ...



Celebration premises

*Our charming setting, with an open view of the lake, is available to celebrate your union or to receive your guests at their arrival.
Afterwards, one of our reception rooms will charm you for a gourmet dinner and an unforgettable evening.*



La salle de Bal

Located on the 2nd floor

Capacity of 100 to 300 guests; private outside terrace and view of the lake and the mountains

La salle des Outardes

Located on the 2nd floor

Capacity of 45 to 90 guests; private outside terrace and view of the mountains

La salle des Malards

Located on the 2nd floor

Capacity of 20 to 50 guests; view of the mountains

Les salles des Huards (1-4*)

Located on the lower level

Capacity of 30 to 175 guests; private outside terrace and view of the lake

** Huards (1-4): these rooms can be divided in order to receive smaller groups.*

Huards 1 : 32 pers. Huards 2 : 60 pers. Huards 3 : 32 pers. Huards 4 : 60 pers.

Le salon Arlequin

Located on the 1st floor

Capacity of 20 to 50 guests; view of the mountains

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Cocktail party

Held outside (weather permitting).

A bar service with basic drinks will be available during your cocktail party.

Complete bar inside.

Prices include taxes, service in addition.



Drinks offered outside

By the glass

Alcohol-free punch \$3.50

Exotic fruit juice punch

Punch \$6.50

White rum and exotic fruit juice punch

Beer \$5.50

Selection of Labatt or Belle Gueule products

White wine \$7.50

Two Oceans Sauvignon, South Africa

Chardonnay RH Phillips, California

Red wine \$7.50

Two Oceans Shiraz, South Africa

Cabernet-Sauvignon RH Phillips, California

Sparkling wine \$7.50

Codorniu

Kir \$7.50

White wine with blackcurrant liqueur

Apéritifs

St-Raphaël, Cinzano \$5.50

Pineau des Charentes \$6.50

Basic spirits \$5.50

Rum, gin, vodka

*"Ask us about our variety of snacks served as
canapés or nicely laid out plates!"*

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Cocktail party



Our selection of canapés

Offered by the dozen, prices may vary without notice.

From the Garden

Bénédictin blue cheese, endive and pineapple on *croûton*

Vegetable maki

Mamirolle cheese and onion confit *tartiflette*

Beet *crêpe* stuffed with goat's-milk cheese

Tomato and basil bruschetta

From the Sea

Cream cheese and smoked mussel in cucumber bowl

Salmon trout from Grizzli's smokehouse on blini, cilantro butter

Shrimp and flying fish roe mousse on multigrain toast

Salmon and tarragon brik

Scallop and leek kebab

Shrimp tempura with Thai sauce

Crab cake with Island sauce

Fresh and smoked salmon *rillettes* on rice tortilla

From our land

Grilled chicken mini-kebab, sweet and sour sauce

Beef tenderloin kebab with caramelized balsamic vinegar

Prosciutto ham with cantaloupe and asparagus butter

Cocktail sausage with bacon and maple

Liver *pâté* and Port mead mousse with carrot confit on brioche

Mushroom Wellington

Gruyère cheese, ham and Muscat marinated grapes phyllo pastry

Duck confit and Chinese cabbage imperial roll

Quiche Lorraine

Sweet canapés

Baileys mousse

Mango and passion fruit tropical mini-pastry

Three chocolate cake

Opéra

Seasonal fruits dipped in chocolate

There's a thousand ways to make your wedding exceptional ...



À la carte menu

One choice per course.

Coffee, tea, herbal tea or milk included.



Appetizers

Wild game meat *terrine* \$7.50
with berries confit

Prosciutto ham, cantaloupe and \$8.00
honeydew melon
goat's-milk cheese rosette and young sprouts

Asparagus and Mamirolle cheese roll \$8.00
with citrus butter, sprinkled with dried black olives

Fresh and smoked salmon *rilette* \$8.00
lime and cilantro cream

Soups and salads

Velouté of the moment \$5.00

Young sprout and crunchy vegetable salad \$8.00
sun dried tomato vinaigrette

Trou normand

Granita, according to the season \$6.50

Main courses

Chicken meat loaf stuffed with mushrooms \$18.00
and fresh herbs
with two bell pepper veloutés and wild rice

Pork loin stuffed with apples and raisins \$18.00
Calvados sauce

Poached salmon and halibut *millefeuille* \$19.50
asparagus coulis, seven-grain rice

Rib roast with multiple peppercorns \$20.50
two tone gratin Dauphinois

Fresh herb crusted whole grain fed \$23.50
veal medallion
Grain mustard sauce, linguine

Desserts

Crème brûlée \$5.50

Raspberry and chocolate truffle cake \$5.50

Cappuccino and Baileys cream mousse \$5.50

Wedding cake *See our Pastry chef's selection*

There's a thousand ways to make your wedding exceptional ...



Children's menu

One choice per course.

Milk, juice or soft drink included.



Appetizers

| | |
|---|--------|
| Soup of the day | \$3.00 |
| Green salad with tomatoes, cucumbers and italian vinaigrette | \$3.00 |
| Parmesan cheese home-made fondue | \$3.00 |

Main courses

| | |
|---|--------|
| Breaded chicken fillets <i>BBQ or honey sweet and sour sauce</i> | \$9.00 |
| Pastas <i>Bolognese sauce</i> | \$9.00 |
| Cheese and spinach cannelloni <i>Sauce of the moment</i> | \$9.00 |

Desserts

| | |
|-------------------------------|--------|
| Surprise from our Pastry Chef | \$3.00 |
| Home-made sugar pie | \$3.00 |
| Fresh fruit salad | \$3.00 |