

PARC DE LA **CHUTE-MONTMORENCY**

YES, I DO!

2021





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A MAGICAL LOCATION

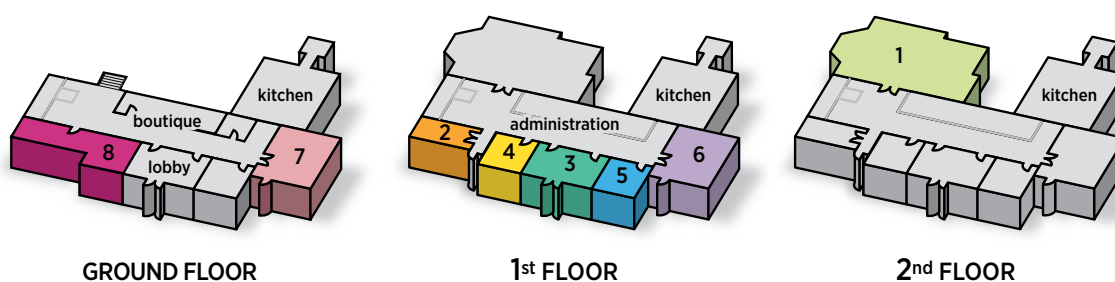
Treat yourself to a chic rustic wedding that can best be described as elegant and romantic. The gardens will enchant you, as will the striking view of the St. Lawrence River, Île d'Orléans, and magnificent Montmorency Falls.





LET YOURSELF BE SEDUCED BY

- An incomparable natural site for your photoshoot
- A magnificent balcony with a breathtaking view
- A possibility of holding your ceremony on site
- A spacious no-charge parking lot
- A variety of reception rooms of various capacity
- An attentive and personalized service
- A children's menu
- A special attention for your guests' intolerances and food allergies
- A tasting evening to sample and confirm your choice of meals and wines



OUR RECEPTION ROOMS



MAXIMUM CAPACITY OF THE RECEPTION ROOM						
RECEPTION ROOM NAME AND SIZE		COCKTAIL RECEPTION	THEATER	BANQUET		MINIMUM REQUIRED
						
1	Duc-de-Kent (2 451 ft ²)	275	200	176	190	90
2	François-Hébert (360 ft ²)	45	30	32	32	20
3*	Mary-Patterson (713 ft ²)	100	80	56	64	35
4*	Frédéric-Haldimand (374 ft ²)	50	40	32	36	20
5*	Staveley (330 ft ²)	40	30	24	24	20
6	Georges-Henri Lévesque (738 ft ²)	125	100	72	90	45
7	Montmorency (1 938 ft ²)	200	-	112	120	75
8	Kent House (645 ft ²)	60	-	-	44	30

*Possibility of merging reception room 3, 4 and 5.



Deer tataki

WEDDING MENU

WEDDING PACKAGE

LE DUC

one sparkling wine
(House choice)

two canapés
(Chef choice)

wedding menu
(appetizer, soup, main course, coffee)

two glasses of red or white wine
(House choice)

\$72

LA DAME BLANCHE

wedding menu
(appetizer, soup, main course, coffee)

two glasses of red or white wine
(House choice)

\$62

APPETIZERS

ONE CHOICE OF APPETIZER FOR THE WHOLE GROUP

Portobello stuffed raviolis served
with sage-roasted butternut squash
and a spiced pecan crisp

WEDDING
PACKAGE

Goat cheese stuffed shrimp
wrapped in fresh basil and Speck ham,
topped with candied tomato carpaccio
and Xeres emulsion

WEDDING
PACKAGE

Marinated salmon carpaccio,
thin yellow beet slices, red onion,
fresh herb aigrette and capelin caviar

WEDDING
PACKAGE

Deer tataki seared in a wild mushroom crust,
strong cheddar shavings and thyme mayonnaise
\$4 EXTRA CHARGE

...

SOUP

Our chef's cream soup of the day

WEDDING
PACKAGE

**All our main course are served
with vegetables and potato gratin**



Grilled Atlantic salmon

MAIN COURSE

ONE OR TWO MAIN COURSE FOR THE WHOLE GROUP

Chicken breast with wing roasted in its skin,
served with sautéed apples,
Brussels sprout leaves, pork cheek bacon
and rosemary honey sauce
\$48

WEDDING
PACKAGE

Grilled Atlantic salmon, fine crabmeat garnish,
leeks and goat cheese fondant
\$48

WEDDING
PACKAGE

Grilled eggplant and mascarpone fondant rolls,
candied tomatoes, roasted pine nuts
and arugula pesto
\$44

WEDDING
PACKAGE

Beef shoulder braised in red wine,
parsley root purée with hazelnut butter,
shallot sauce and long pepper
\$60 - \$12 EXTRA CHARGE

Atlantic halibut filet served with a caper emulsified sauce
and a cherry tomato and fennel confit garnish
\$57 - \$9 EXTRA CHARGE

Quebec grain-fed veal tenderloin medallion
and cipollini onions braised in meat juice,
served with a slightly creamy oyster mushroom sauce
\$56 - \$8 EXTRA CHARGE

DESSERTS

Raspberry tart with almond cream
\$10

Chocolate orange shortbread
\$10

Moist coconut rum cake
\$10

...

Coffee, tea or herbal tea

CHILDREN'S MENU

(12 years old and under)

ONE CHOICE FOR ALL CHILDREN

Cocktail

Soup

Gratin lasagna with bolognese sauce **or**
Chicken Tao, crispy vegetables and rice

Milk or juice

\$16



Arancini with prosciutto and mozzarella

CANAPÉS

Short General Tao chicken brochette

Cod fritters with herb yogurt sauce

Goat cheese sucette with parmesan

Mini Manoir-smoked salmon profiterole
with cream cheese and fried caper

Chimichurri-marinated beef Satay,
Sriracha mayonette and garlic confit

32\$/douzaine*

Fresh salmon tartare with candied ginger, lemon grass,
a sesame crisp and wasabi mayo

Arancini with prosciutto and mozzarella

Cloth-cooked foie gras blinis,
spiced orange marmalade and fleur de sel crunch

37\$/douzaine*

Seared scallops, hazelnut butter parsnip purée and crispy pork cheek bacon,
topped with delicate arugula leaves

Crispy duck confit and mushrooms cream

Tuna tartare, avocado, mango and smoked paprika

Shrimp stuffed with goat cheese and fresh basil coated
with speck ham

42\$/douzaine*

Herbs and horseradish crusted Highland beef tataki

PETITS FOURS AND MACAROONS

Selection of classic desserts served as
petits fours and assorted macaroons
(our chef's selection)

\$34/dozen*

MORE TASTY DELIGHTS

Veggie platter and dip
\$2/person

Nachos, cheese dip and salsa
\$5/person

Assorted snacks:
Chips | Peanuts | Pretzels | Popcorn | Nachos, salsa and guacamole
\$4/person

Peanuts
\$2.75/person

Chips
\$2/person

Poutine Bar
\$12/person**

Pop corn
\$2.50/person

*Minimum of three dozen per selection

** Additional charge late evening



WINE LIST

RED WINES

BIO Cuvée du Manoir, Merinas

Tempranillo
Spain (I.P.)
\$39

Cecchi

Sangiovese
Chianti DOCG Toscana, Italy
\$40

Trivento réserve

Cabernet-Sauvignon, malbec
Argentina
\$41

Fetzer

Cabernet-Sauvignon
California, United States
\$42

BIO Masi Tupungato Passo Doble

Malbec, Corvina
Argentina
\$43

Réserve Perrin

Grenache, Mourvèdre, Syrah
Côtes du Rhône AOP, France
\$44

Masi Bonacosta

Corvina, Rondinella, Molinara
Valpolicella Classico DOC, Italy
\$45

Papa Figos

*Tinta Roriz, Touriga Franca,
Tinta Barroca, Touriga Nacional,*
Douro DOC, Portugal
\$48

Domaine Langlois-Chateau

Cabernet Franc
Saumur AOP, France
\$49

BIO Bonterra

Cabernet-Sauvignon
California, United States
\$52

BIO Bonterra

Zinfandel
California, United States
\$52

Château Rouquette-sur-mer

*Grenache, Syrah, Carignan,
Mourvèdre*
La Clape AOP, France
\$55

Chanson Le Bourgogne

Pinot Noir
Bourgogne AOP, France
\$61

WHITE WINES

BIO Cuvée du Manoir, Merinas

Verdejo
Spain (I.P.)
\$39

Fetzer

Fumé blanc
California, United States
\$40

Trivento réserve

Chardonnay
Argentina
\$41

BIO Masi Tupungato Passo Blanco

Pinot grigio, torrentes
Argentina
\$42

Masi Masianco

Pinot Grigio
Delle Venezie DOC, Italy
\$45

Domaine Langlois-Château

Chenin blanc
Saumur AOP, France
\$49

Bonterra

Chardonnay
California, United States
\$51

Ropiteau Frères

Chardonnay
Bourgogne AOP, France
\$58

Domaine H. Bourgeois

Sauvignon blanc
Sancerre AOP, France
\$70





ROSÉS WINES

Masi, Rosa dei Masi, Refosco
Rosato Trevenezie IGP, Italy (I.P.)
\$45

Adorada, Grenache, Syrah, Pinot Noir
California, United States
\$51

SPARKLING WINES AND CHAMPAGNE

Bonne nouvelle fines bulles
White sparkling non-alcoholic
France
\$31

Hungaria, Grande Cuvée brut
Hungary
\$39

Modello Prosecco DOC Brut, Glera
Vénétie, Italy
\$46

Sior Carlo V8+ Prosecco DOC, Glera
Vénétie, white or rosé, Italy
\$52

Langlois Brut Rosé, Cabernet Franc
Crémant de Loire AOP, France
\$65

Louis Roederer, Brut Premier
Champagne AOP, France
\$130

DRINKS

COUPON #1 \$7/coupon

Domestic beer, speciality beer, wine chosen by the sommelier, basic spirits (vodka, gin, rum), soft drink and natural spring water

COUPON #2 \$7.75/coupon

All coupon 1 items, basic cocktail (Bloody Caesar, Bloody Mary, etc.) and luxury spirits

COUPON #3 \$8.50/coupon

All items in coupons 1 and 2, portos, alcoholic coffee

Please note that one bottle of wine contains five glasses and one bottle of sparkling wine contains seven flutes.

Note: Prices may change without notice.
Products may vary depending on availability.



Offer a cable
car pass
for only

\$7.28
/person

FROM DREAM TO REALITY

WHAT YOU NEED TO KNOW

THE RECEPTION ROOM'S CHOICE

Can I have a tour of the Manor's reception rooms before to choose?

Of course, you only have to make an appointment with the coordinator to ensure the availability of the reception rooms and the staff the day of your visit.

SETTING UP THE RECEPTION ROOM

When must a seating plan be provided?

As soon as all your guests have confirmed, so about one month in advance.

What must the plan includes?

You'll need to provide the number of tables required and the number of people to be seated at each table, how many people will be at the head table and its shape (round, rectangular), and whether you would like a gift table and/or a cake table. You must also tell us where you want to set up for activities and entertainment and whether you wish to use the projection equipment (flat or free-standing screen, projector, etc.) since space will need to be set aside for this in the reception room.

DECORATION

If you want decoration or musical entertainment, you're responsible for organizing it, but you're not required to work with a particular company. It's important to mention to your suppliers (decoration, flowers, table centrepieces, mobile disco, orchestra, etc.) that all material and equipment must be collected on the evening of your wedding since an event could take place in the same reception room the next morning. No permanent decorative fixtures are allowed on the walls. You must contact us to coordinate the schedule for the installation or delivery of your equipment from various suppliers to ensure that our staff is available and highquality service is provided.

EVENT LAYOUT

How much time should be allocated for the period between the arrival of our guests and the meal service?

Cocktail receptions last between 45 and 75 minutes.

How much time should be allocated for an on-site photoshoot and when should we schedule this period?

If you want to have all of your wedding pictures taken on site, you must allocate a few hours before the ceremony or cocktail reception. However, if you only wish to have a few pictures taken, we suggest that you make your way there during the toast, for which you should allocate about 45 minutes, and then rejoin your guests.

MEAL

How long does a banquet meal last?

You should allocate between 2 and 2.5 hours for the meal and all speeches.

Can we have a selection of more than one main course?

Yes, there is no additional fee for 2 choices. You must let us know 30 days before the date of the event how many portions of each dish you will need. Prices are per person. Minimum 20 people. You'll also have to ensure that you're well organized. In order for the dinner service to unfold smoothly and with professionalism, we'll ask you to identify the guest's choice at each seat.

Can we have a wedding cake or cupcakes?

Of course, but you're in charge of ordering your own cake. It's possible to have it delivered and refrigerated at the Manor on the day of your event. You must coordinate the delivery of your cake with the coordinator to ensure that staff is available to receive and store it.



What are the fees associated with this service?

A cutting fee of \$2.50/person is added to your bill when the cake is served at the end of the meal. If the cake is served later in the evening, the cutting fee will be \$3.50/ person. A fee of \$1.50/person is added to serve cupcakes in the dining room.

ACTIVITIES AND ENTERTAINMENT

Until what time do I have the reception room for the evening?

Please note that the reception room is yours until 2 a.m. If you wish to prolong the evening, \$150/hour will be added to your bill. If you want musical entertainment, as well as decoration, you must take care of this organization.

What are the SOCAN and Ré:Sonne fees?

SOCAN is the Society of Composers, Authors and Music Publishers of Canada and Ré:Sonne is the Music Licensing Company representing artists, performers, and record companies. When you hire the services of a mobile disco or orchestra for musical entertainment during the meal or dancing, you must pay Socan and Ré:Sonne fees for the public performance of musical works. This contract is governed by section 50, paragraph 8 of the Copyright Act.

See the table below for the applicable fees:

ACCOMMODATIONS

Are accommodations available on site?

No, following the 1993 fire, the rooms were not rebuilt. However, we work with hotel partners located nearby. To obtain the list, please visit our website at sepaq.com/chutemontmorency.

In addition, a drive-home program in your car is available in collaboration with TZ Capitale Nationale. For more information, call 418-861-9590.

CONTRACT AND POLICIES

When signing the contract, the client undertakes to pay Parc de la Chute-Montmorency a down payment of 30% of the estimated costs. This amount is not refundable if the contract is cancelled. For all other policies applicable to the sales contract, please contact your coordinator.

PAYMENT

The entire estimated amount of the invoice must be settled thirty (30) days before the event.

NAME OF THE RECEPTION ROOM	Capacity of the reception room	Socan		Ré-Sonne		Total	
		Without dancing	With dancing	Without dancing	With dancing	Without dancing	With dancing
François-Hébert, Haldimand, Staveley, Mary-Patterson and Georges-Henri Lévesque	1 to 100 people	\$22.06	\$44.13	\$9.25	\$18.51	\$31.31	\$62.64
Montmorency and Duc-de-Kent	101 to 300 people	\$31.72	\$63.49	\$13.30	\$26.63	\$45.02	\$90.12



OUR SUGGESTIONS

ENTERTAINMENT, DECORATION AND MORE

WEDDING PLANNERS

Événements Glamour Les Sisters B
evenementsglamour.ca • 418 406-1345

OFFICIANTS

Centre Amour et mariage inc.
Louis Lafrance
amouretmariage.com • 418 658-8765

Martine Ricard
martinericard.com • 418 809-4323

Sylvie Laverdière
sylvielaverdiere.com • 418 569-3261

RSVPs & WEDDING ANNOUNCEMENTS

Images et mots - Manon Verville
imagesetmots.ca • 581 741-3374

Endorphine
endorphinedesign.com
Mélanie Roberge • 418 933-8724

À deux invitations
adeux.ca • 418 522-1613

DECORATION AND EQUIPEMENT RENTAL

Chant-O-fêtes
chantofetes.com • 418 627-1515

Événements Glamour Les Sisters B
evenementsglamour.ca • 418 406-1345

Location Salvas
salvas.net • 418 666-5862

Location Gervais
locationgervais.com • 418 659-2520

FLORISTS

Boutique aux fleurs
laboutiqueauxfleurs.com • 418 623-3943

Fleur Élysées
elyseefleurs.com • 418 687-1437

Fleur Europe
lafleureurope.com • 418 524-2418

MOBILE DISCOS

Productions Rayn - l'art du rythme
Jonathan Renaud
productionsrayn.com • 418 955-3432

Concert plus
concertplus.com • 418 828-1044

Audio Plus - Alain Simard
audioplus.com • 418 849-0053

ORCHESTRAS, MUSICIANS, PIANISTS

Les Productions Martin Verret
martinverret.com • 418 955-8621

Pianiste et chanteuse Sylvie Belzile
labelzile@gmail.com • 418 658-8076

Productions musicales
Guillaume Renaud
guillaumerenaud.com • 418 473-4821

WEDDING CAKE

La Folle Tablée
folletablee.com • 418 997-6442

Coquelikot
coquelikot.com • 418 843-7222

Pâtisserie Le Far
418 825-1200

HAIRSTYLING AND MAKEUP

Steena Woo-Giroux - Salon NO:1
info@steenawoo.com • 581 981-2319

Marc-André Bélanger
581 997-1153

PHOTOGRAPHERS

Geneviève Roussel
genevieveroussel.com • 418 929-7734

Geneviève LeSieur
genevievelesieurphoto.com • 581 741-4488

Jonathan Robert
jonathanrobert.ca • 418 670-3224

Samuel Tessier
samphotopro.com • 418 571-5240

Cathy Lessard
clphotographe.com

Valérie Cliche
photomariagequebec.com • 418 407-6600


OTHER

Limousine A1
limousinequebec.com • 418 652-7316

Note:

Please note that Parc de la Chute-Montmorency is in no way responsible for the services provided by the suppliers listed above and that it is the bride and groom's responsibility to coordinate it.





Informations and bookings: Geneviève Riopel
418-663-3330, extension 4808 | riopel.genevieve@sepaq.com

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Decoration & equipment rental: Location Salvas and Chant-O-fêtes

All prices are valid from January 1st to December 31st 2021. Minimum of 20 adults.
15% Service charges and taxes not included. Parking and access fees are included with the purchase of a meal. Certain conditions apply. Prices may change without notice.

sepaq.com/chutemontmorency

