



WEDDING MENU

Fairmont
LE CHÂTEAU FRONTENAC

FAMILY PORTRAIT

Roasted beet carpaccio, whipped goat cheese,
glazed pecans and caramelized figs

Sweet potato velouté, rabioles and cumin,
roasted camelina oil

Roasted chicken supreme, potato mousseline,
carrots with thyme and Château's honey

OR

Roasted salmon with olive oil and fleur de sel,
sweet potato mousseline, champagne sauce

Rum baba, roasted pineapple, mango-passion
coulis and vanilla mascarpone whipped cream



106\$ 4 SERVICES



THE GROOMSMEN'S CHOICE

Salmon gravlax, harvest seeds, yuzu gel,
dill pea condiment

Crécy carrot velouté, Dukkha perfumed cream

Braised veal flat iron, truffle-flavored jus,
creamy corn, honey-candied carrots

OR

Roasted scallops, caramelized endive,

mushrooms, roast chicken jus with thyme

Croq' choux with chocolate
and fleur de sel caramel

Macaron



126\$ 5 SERVICES



YES, I DO

Fresh tuna tataki, green beans, quail eggs,
black garlic mayonnaise and anchovies

Chicken liver paté flavored with citrus fruits,
green asparagus, supreme white port sauce

Zucchini velouté with smoked bacon,
green oil and golden croutons

Veal and caramelized scallops, fricassee of market vegetables,
mashed potatoes with candied garlic, creamed tarragon bisque

OR

Roasted lobster tail with Tandoori spices,
carrots with citrus fruits, baked apples, brown vegetable jus

Raspberry macaron, elderflower and light cream

Mignardises



142\$ 6 SERVICES



CHOICE OF
3 CANAPÉS

16 \$

Fennel parfait, mousseline and beetroot chips,
citrus gel

Smoked salmon blinis, dill cream, Mujol caviar

Foie gras Parfait with red fruits

Beef tartare with Dijon mustard and pickles

Salmon tartare with dill and Espelette pepper

Green apple and coriander scallop ceviche

Parmesan arancini, truffle, roasted pepper pesto

Panko shrimp with Asian inspired mayonnaise,
ginger and lime

Pork belly sandwich with BBQ spices
and candied onions

Vegetable imperial rolls with honey and chili sauce

Cheese fondue from our cellar

Crab cake, tartar sauce with lime

HAPPILY EVER AFTER...

Choice of 3 canapés

Foie gras parfait with red fruits,
Cassis Monna et filles gel

Roasted scallops, mashed potatoes with herbs,
balsamic jus reduction

Granitée

The classic Beef Wellington from the Château,
potato gratin dauphinois truffle flavored, roasted vegetables

OR

Black halibut from Gaspésie with mushrooms, corn,
Brussels, fish stock, citrus gel

Pavlova with blackcurrant berries, mascarpone and wild berries

The Château's Signature cake with crunchy hazelnuts
and the Château's chocolate



250\$ THE EVERYTHING



LATE NIGHT SNACKS

MINIMUM 25 PERSONS

SALTED STATIONS

Local Poutine station \$18 per person

Crispy and thinly sliced potatoes,
veal demi-glace and home made poutine sauce (vegan)
fresh gouda curds - **minimum 25 guests**

Cheeses and charcuteries from our Cellar \$18 per person

Fruits, nuts, croutons, pickled vegetable and jam

Mini-sandwiches \$56 per dozen

mini beef burger on Brioche bread
pulled pork, Jack Daniel's BBQ sauce
grilled-cheese with 1608 and onion confit

SWEET STATIONS

Giant glazed donut wall **\$90 for 2 dozens**

Croquembouche **for 40 persons 500\$ (10\$ per person extra)**

Mignardises platter \$5 per person

tartlets, fruit jellies, chocolate, financier, cake pops

Sweet and salty popcorn bar \$6 per person

chocolate, maple, fruits, BBQ, cheddar cheese and truffle oil

Sweet table \$30 per person (minimum 25 people)

miniatures pastries

SOUVENIRS FOR YOUR GUESTS

HONEY FROM THE CHATEAU

30g \$7 each

160g \$13 each

Wooden honey dipper \$3 each

Macaroons

seasonal flavours

set of 3 pieces 18\$

Chateau's Mignardises

seasonal flavours

set of 6 pieces 24\$

Maple and Apple

Bonbon, popcorn,
syrup, butter et Iced Cider

\$42