

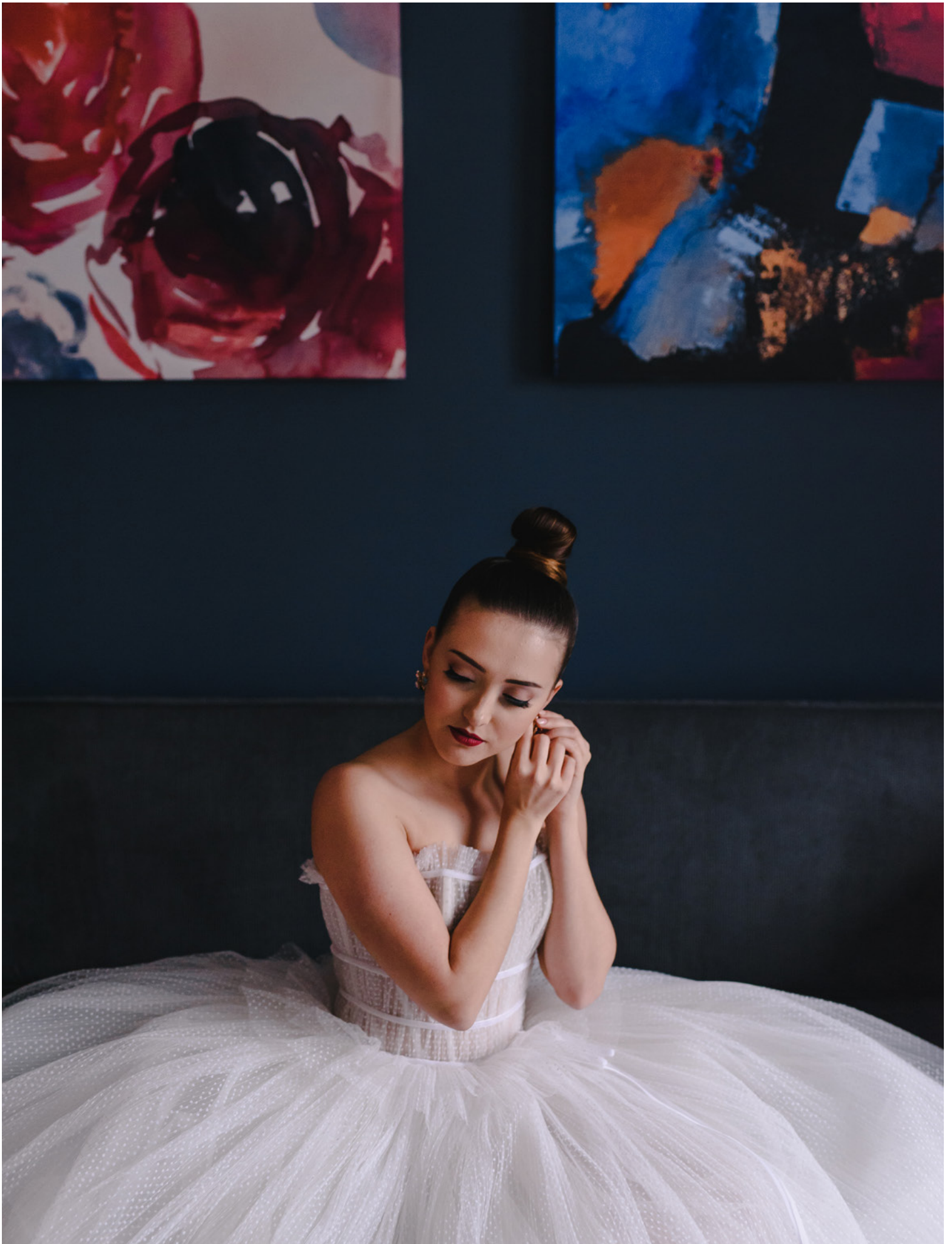
# WEDDING

## *Packages*

*Fairmont*  
THE QUEEN ELIZABETH







**CONGRATULATIONS ON YOUR ENGAGEMENT  
AND UPCOMING WEDDING! WE WISH YOU  
MUCH HAPPINESS AS YOU EMBARK ON  
THIS WONDERFUL JOURNEY TOGETHER.**

Getting ready for your big day is an exciting project. As this is one of the most important milestones of your life, our team of event specialists will guide you every step of the way to make your dream day nothing less than perfection.

Whether planning an intimate reception with close friends and family members or an elaborate dinner for hundreds, we will work with you to tailor every detail and create a truly memorable celebration.

Our renovated hotel provides a unique setting for your special day, giving you the freedom to use our elegant indoor wedding space, a thematic and modern function room or an outdoor terrace with amazing downtown views.

We look forward to exploring all options with you, sparking your imagination and bringing your ideas to life for an unforgettable day that you will cherish forever.

LET'S PLAN  
YOUR DREAM

W E D D I N G

*at*

*Fairmont*  
THE QUEEN ELIZABETH

514 954 2280 | MONTREAL@FAIRMONT.COM  
FAIRMONT.COM/MONTREAL



## COMMITTED TO YOUR COMFORT, WE OFFER THE FOLLOWING BENEFITS WITH ALL OF OUR PACKAGES:

- A suite on your wedding night with breakfast included  
(minimum of 100 people)
- A wedding menu tasting for two,  
to take place a few months prior to the event
- Preferential room rates for your guests  
(minimum of 8 rooms)

In addition, every package includes tables, chairs, dishes, glassware, cutlery and napkins. It is also possible to hold your ceremony on site for a fee.

### COCKTAIL

- 4 to 6 canapés per person
- Open bar: 1 hour

### RECEPTION DINNER

*per person, depending on the package*

- Half a bottle of red or white house wine during the meal
- 4-course menu
- Coffee, tea and herbal tea
- Open bar: 3 hours after dinner

### WEDDING SERVICES

- Wedding manager with you on your reception day
- Maître D' assigned to your wedding
- Hotel reception available 24/7

### OTHER SERVICES AT THE HOTEL

- Valet parking
- Clefs d'Or concierges
- Completely redesigned wellness center and indoor pool
- **Moment Spa**
- **Rosély's restaurant**
- **Bar Nacarat**
- **Marché Artisans**
- **Café Kréma**

DO NOT HESITATE TO ASK ABOUT OUR MENUS AND PACKAGES  
FOR YOUR **ENGAGEMENT PARTY, SHOWER OR ANY OTHER SPECIAL EVENT.**

514 954 2280 | [MONTREAL@FAIRMONT.COM](mailto:MONTREAL@FAIRMONT.COM)  
[FAIRMONT.COM/MONTREAL](http://FAIRMONT.COM/MONTREAL)

\$160  
PER PERSON

# ROMANCE *package*

½ BOTTLE OF WINE

1 GLASS OF SPARKLING WINE

4 CANAPÉS

2 hot and 2 cold

OPEN BAR

1 h cocktail + 3 h after dinner

*See details on page 13*

## COLD CANAPÉS

PROSCIUTTO  
AND CANTALOUPE  
strawberry-flavoured  
balsamic syrup

SHORTBREAD  
WITH BASIL POIVRADE  
tuna and tomato marmelade

BEEF TARTARE  
with smoked sour cream

SMOKED SALMON ROSETTE  
blini, citrus pearls

## HOT CANAPÉS

SMOKED DUCK AND  
ASPARAGUS TARTLET

WILD MUSHROOM  
PUFF PASTRY  
light chive cream

SPINACH ARANCINI  
marinara sauce

LAMB LOLLIPOP  
in a rosemary crust

## 4-COURSE MENU

CÔTE-NORD ARCTIC CHAR TERRINE  
diced chorizo, green beans, fish jelly with saffron,  
tomato coulis, Espelette pepper

or

QUAIL BALLOTINE  
stuffed with chorizo, celery root and truffle puree, beet salad

—

GREEN PEA VELOUTÉ  
fresh mint, lightly whisked cream, black Szechuan peppercorns,  
smoked lard

—

QUEBEC PHEASANT  
ballotine, foie gras, creamy poultry sauce, grilled asparagus, nut crumble

or

SNAPPER  
grilled and smoked, black olive and fumet reduction, tomato confit tian

—

WHITE CHOCOLATE EMERALD  
blueberries, candied ginger, pistachio sablé, crystalized cranberry reduction

or

DELICATE TEMPTATION  
mixed berries, melilot flower light cream

—

SWEETS TABLE  
our pastry chef's creations and inspirations from Marché Artisans:  
macarons, mini pastries, marshmallows, etc.

\$190  
PER PERSON

# ELEGANCE

*package*

½ BOTTLE OF WINE

1 GLASS OF SPARKLING WINE

6 CANAPÉS  
3 hot and 3 cold

OPEN BAR  
1 h cocktail + 3 h after dinner  
*See details on page 13*

## COLD CANAPÉS

SCALLOP CEVICHE  
with lime and coriander,  
diced sweet potatoes  
with black salt

CANDIED ROOT VEGETABLE  
Bleu Bénédicte from  
the Eastern Townships  
and peach syrup

VEAL CARPACCIO  
candied tomatoes,  
caramelized onion petals

BEEF TARTARE  
with smoked sour cream

## HOT CANAPÉS

SMOKED DUCK AND  
ASPARAGUS TARTLET

SHRIMPS IN PERNOD  
fennel, sundried tomatoes

BLACK PUDDING  
asparagus, apple and  
red curry compote

WILD MUSHROOM SALPICON  
with Dunham wine,  
parsnip chips

## 4-COURSE MENU

RED TUNA  
Beluga lentils, blooms, bitter herbs, candied lemon,  
roasted pecans

or

EMU TARTARE  
blond lager, roasted figs, microgreens, herb croutons

—

FOIE GRAS RAVIOLI  
broth, lemongrass, chanterelle and morel mushrooms,  
parsley, chervil and red veined sorrel infusion

—

BLACK ANGUS BEEF  
tenderloin, roasted porcini mushrooms, crispy country ham,  
Jerusalem artichokes, brown butter, mini vegetables

or

BLACK COD  
pan-fried, orange and squash puree, mixed vegetables,  
fennel and arugula salad

—

LEMON AND CHOCOLATE DELIGHT  
candied ginger cookie, citrus fruit

or

WHITE CHOCOLATE EMERALD  
blueberries, candied ginger, pistachio sablé,  
crystallized cranberry reduction

—

SWEETS TABLE  
our pastry chef's creations and inspirations from Marché Artisans:  
macarons, mini pastries, marshmallows, etc.

\$220  
PER PERSON

# PRESTIGE *package*

½ BOTTLE OF WINE

1 GLASS OF SPARKLING WINE

6 CANAPÉS

3 hot and 3 cold

OPEN BAR

1 h cocktail + 3 h after dinner

*See details on page 13*

## COLD CANAPÉS

CANDIED ROOT VEGETABLE

Bleu Bénédicte from  
the Eastern Townships  
and peach syrup

FOIE GRAS MEDALLION

jellied pomegranate

SMOKED TROUT STACK

sour cream and fish roe

PROSCIUTTO MILK

chorizo powder, black olives

## HOT CANAPÉS

PAN-SEARED SCALLOPS

skewer of chorizo

VEAL NOISETTE

with olives on  
rosemary sprig

PHEASANT ROLL

coriander seeds,  
Port wine

WILD MUSHROOM SALPICON

with Dunham wine,  
parsnip chips

## 4-COURSE MENU

OCTOPUS CARPACCIO

root vegetables, candied citrus fruit, marinated radish and cucumber,  
mustard seeds, coriander oil

or

SMOKED DUCK

sorghum, dried fruits, grilled artichokes, orange reduction

—

TRUFFLED FOIE GRAS

ice cider jelly, spicy apple chutney, brioche bread, trufflade

—

BONE-IN LAMB LOIN

fig crumble, two-bean salsa, grilled asparagus, couscous

or

VENISON FILET

roasted, wild berries, scalloped potatoes, maple roasted vegetables

or

BLACK COD

pan-fried, orange and squash puree, mixed vegetables,  
fennel and arugula salad

—

MORELLO CHERRY AND ORANGE JELLY PYRAMID

vanilla tuile biscuit, roasted sesame nougat,  
crunchy Dulce Valrhona chocolate

or

LEMON AND CHOCOLATE DELIGHT

candied ginger cookie, citrus fruit

—

SWEETS TABLE

our pastry chef's creations and inspirations from Marché Artisans:  
macarons, mini pastries, marshmallows, etc.







# Options AND EXTRAS

## WEDDING CAKE

### CROQUEMBOUCHE

3 profiteroles..... \$11 per person

### FONDANT CAKE

custom creation ..... price available upon request

## SWEETS TABLE

Macarons ..... \$2.50 each

Cake pops ..... \$2.00 each

Chocolate pretzels ..... \$2.00 each

## SAVOURY STATIONS

RAW BAR ..... \$105 per person  
minimum of 75 people – with a chef

### TARTARE TRIO

- French-style beef tartare
- Salmon tartare with fine herbs, capers and citrus zest
- Wild game tartare, asian style with ginger and sesame

### FRESH SEAFOOD TRIO

- Oysters on the half shell, mignonette sauce, spicy sauce, lemon and lime
- Marinated scallops with green apples and citrus
- Fish ceviche, pepper and fresh coriander

### AKI POKE

- Sticky rice, salmon and red tuna
- Edamame, bean sprouts, marinated cabbage, peppers, radish, green onion, soy sauce, mirin, wasabi, mayonnaise, grilled sesame seeds and sunflower seeds

OYSTER BAR..... \$30 per dozen  
Condiments: lemon, mignonette and homemade sauces

MIXED BOARD ..... \$26 per person  
3 cheeses and 3 charcuteries (chef's choice)

THE FRENCH FRIES SHED ..... \$23 per person

- Traditional poutine:  
French fries, brown sauce, cheese curds
- Poutine with shallots and foie gras
- Poutine with Yukon Gold potatoes, pulled pork and jus

PIZZA FROM MARCHÉ ARTISANS ..... \$16 per pizza  
cut in 8 slices

HOT DOGS ..... 22 \$ per person

- Sausages: classique or vegetarian
- Breads: brioche or steamed
- Condiments: ketchup, mustard, mayonnaise, relish, onions, coleslaw, pulled pork

IRONED GRILLED CHEESE..... \$22 per person

- Breads: rustic, white, brioche, cinnamon and raisin, gluten-free bread
- Cheeses: Alfred, old cheddar, Brie and Le Classic
- Condiments: maple bacon, grilled chicken, chorizo, mayonnaise with spices, roasted garlic, mustard, lettuce, tomatoes

MILE END SMOKED MEAT ..... \$25 per person  
rye bread, sweet mustard, dill pickle, cumin coleslaw

SHIBUYA SQUARE ..... \$26 per person

- Assortment of sushis, makis, nigiris, temakis, futomakis
- Sashimis: beef, tuna and salmon
- Condiments: ginger, wasabi, soy sauce





# For your GUESTS

## MARCHÉ Artisans



### MARCHÉ ARTISANS FLAVOURED SALT

75g ..... \$9 each

Unique blend by Marché Artisans

3 flavours available: lemon and sumac, black salt and spices, pink salt and dried herbs

Personalized label upon request



### N.A.D. ARTISANAL COCKTAIL SYRUP

120 mL ..... \$9 each

3 flavours available: cola, ginger and tonic

Personalized label upon request with your welcome cocktail recipe



### CANDYLABS CANDY TUBE

25g ..... \$7 each

Handmade in Montreal

Variety of colours and flavours available to match your theme

Personalized label upon request



### ESCUMINAC ORGANIC MAPLE SYRUP

50 mL ..... \$6 each

3 varieties available

Personalized label upon request



### CALISSONS DE PROVENCE

Box of 2 ..... \$5 per box

Box of 3 ..... \$7 per box

Box of 4 ..... \$9 per box

Variety of colours and flavours available to match your theme

Personalized label upon request



### IMPORTED OLIVE OIL

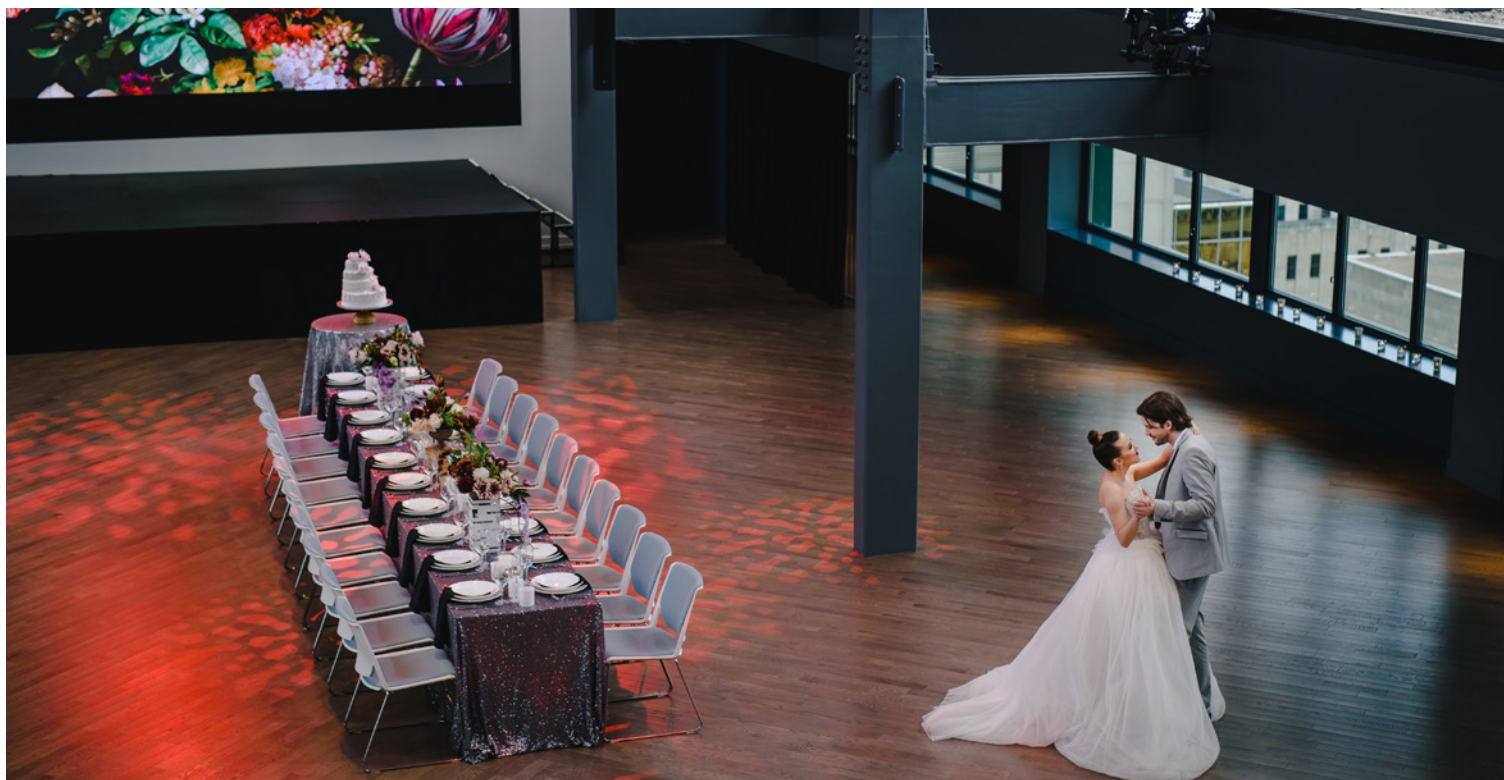
100 mL ..... from \$9 each

250 mL and 500 mL ..... available upon request

A choice of 5 premium olive oils from different Mediterranean locations

Personalized label upon request





## CHILDREN'S MENU ..... \$ 25 *per child*

### APPETIZER *Choice of one*

- Vegetable crudité's and homemade dip
- Green salad with ranch dressing
- Cheese sticks with honey sauce
- Tomato and basil soup

### MAIN COURSE *Choice of one*

- Mini deluxe pizza
- Spaghetti and meat sauce
- Grilled Greenland halibut and ratatouille
- Small grilled salmon filet, mashed potatoes and vegetables
- Chicken stuffed with mozzarella and broccoli, rice and vegetables
- Oven-roasted chicken fingers, BBQ sauce and French fries

### DESSERT *Choice of one*

- Decorated fruit jelly
- Chocolate cake
- Fruit mousse verrine
- Assorted cookies

## STAFF MENU

Three-course menu (appetizer, main and dessert)  
from your selected menu

- ROMANCE package ..... \$80 *per person*
- ELEGANCE package ..... \$95 *per person*
- PRESTIGE package ..... \$110 *per person*

All prices are subject to change without notice. Banquet room rental extra. Service (11.95% service fee and 3.05% administration fee), federal tax (GST) and Quebec sales tax (QST) are not included in the above prices. Service and administration fees are based on a minimum of 15 people for all functions.

# BAR OPTIONS

*per package*

## ROMANCE PACKAGE

Finlandia vodka  
 Beefeater dry gin  
 Sauza Blue tequila  
 Bacardi Superior white rum  
 Bacardi Oakheart spiced rum  
 Jack Daniel's Tennessee Whisky  
 The Black Grouse blended scotch whisky  
 Noilly Prat extra dry white vermouth  
 Dolin de Chambéry red vermouth

### HOUSE WINE SELECTION

### LOCAL BEER SELECTION

### CLASSIC SODAS AND JUICES

## ELEGANCE PACKAGE

Stolichnaya vodka  
 Beefeater dry gin  
 Sauza Blue tequila  
 Bacardi Superior white rum  
 Bacardi Oakheart spiced rum  
 Crown Royal Canadian whisky  
 Johnnie Walker Red Label  
 Noilly Prat extra dry white vermouth  
 Dolin de Chambéry red vermouth

### HOUSE WINE SELECTION

### LOCAL AND IMPORTED BEER SELECTION

### CLASSIC SODAS AND JUICES

## PRESTIGE PACKAGE

Grey Goose vodka  
 Bombay Sapphire dry gin  
 Sauza Blue tequila  
 Bacardi Superior white rum  
 Bacardi Oakheart spiced rum  
 Jack Daniel's Gentleman Jack whisky  
 Johnnie Walker Black Label  
 Noilly Prat extra dry white vermouth  
 Dolin de Chambéry red vermouth

### PREMIUM WINE

selection to be made  
 with the hotel coordinator

### LOCAL, IMPORTED AND MICROBREWERY BEER SELECTION

### CLASSIC SODAS AND JUICES

### EXTRA HOUR

*Price per person*

1 hour .....	\$20
2 hours .....	\$29
3 hours .....	\$37
4 hours .....	\$42
5 hours .....	\$47

### EXTRA HOUR

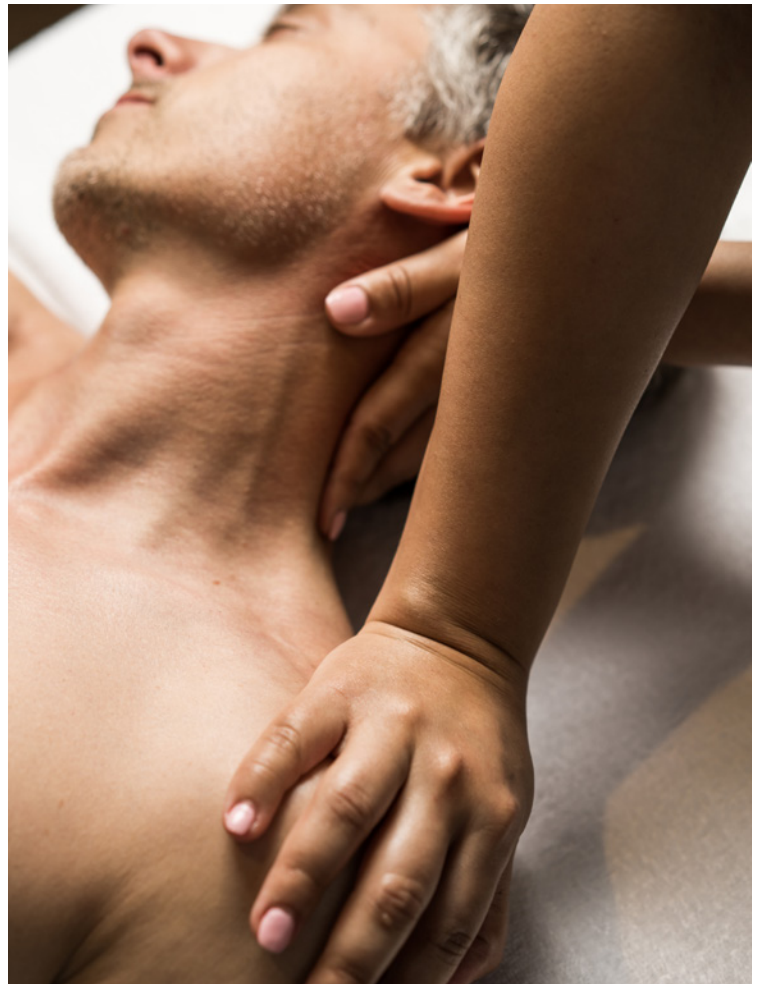
*Price per person*

1 hour .....	\$23
2 hours .....	\$32
3 hours .....	\$40
4 hours .....	\$45
5 hours .....	\$50

### EXTRA HOUR

*Price per person*

1 hour .....	\$26
2 hours .....	\$35
3 hours .....	\$43
4 hours .....	\$48
5 hours .....	\$53





# SPA TREATMENTS

**SAY “YES” TO RELAXATION AND WELL-BEING,  
OUR PROFESSIONALS WILL TAKE CARE  
OF EVERYTHING ELSE!**

Whether you choose to take some time to pamper yourself or to share a special moment with your loved ones, our two scustom packages will set the tone for your special day.

## **BEAUTY AND RELAXATION COMBO** (2h)

Prepare to take on the emotional moments of your big day with a calming massage focused on total body and mind relaxation. Then treat yourself to a manicure and pedicure combo and shine on your very special day.

RELAXATION MASSAGE AND  
EXPRESS MANICURE/PEDICURE COMBO..... \$165 (25% of the regular price)

## **GORGEOUS GLOW** (1.5h)

This is the most special day of your life. You deserve to be glowing. Enjoy a facial treatment that refines skin texture, brings an immediate glow, smooths the skin and reveals a light and uniform complexion. Complete your look with a manicure and pedicure for a truly radiant glow from head to toe.

GLOW AND GO FACIAL TREATMENT AND  
EXPRESS MANICURE/PEDICURE COMBO..... \$120 (Almost 25% off)

*Moment Spa*









## TERMS AND CONDITION

**DEPOSIT AND FINAL PAYMENT:** To guarantee the event, a deposit representing 95% of the total estimate of the banquet event order (BEO), including taxes and service fees, is required at the signing of the BEO, unless a contract has been signed beforehand. This deposit is non-refundable. A credit card number is mandatory for the reservation. Final payment is required 30 days after reception of the final invoice.

**ALLERGIES:** Special requirements must be forwarded to the Hotel in writing at least 72 working hours prior to the event.

**GUARANTEES:** A guaranteed number of attendees is required in writing AT LEAST 72 WORKING HOURS PRIOR to every food function, as outlined in the banquet event orders. Should this not be supplied to the Hotel as specified, the original expected attendance will serve as the guarantee. The Hotel shall not be responsible for serving or accommodating an increase in numbers of more than 10% over minimum guaranteed attendance for functions not exceeding 299 guests, 5% for events of 300 to 699 guests, and 2% for events of more than 700 guests. Service charges are calculated on a minimum number of 15 people.

**SERVICE CHARGES AND TAXES:** A service charge of 11.95% and administration fee of 3.05% are automatically added to all food and beverage prices. Both the federal tax (GST; 5%) and provincial tax (QST; 9.975%) apply and are calculated on the total amounts, after the service and administration charges have been applied. Rental fees are subject to federal and provincial taxes.

**FOOD AND BEVERAGE:** Due to licensing requirements and quality control issues, the Fairmont The Queen Elizabeth is the Hotel's exclusive food and beverage supplier. No outside food or beverage of any kind can be brought into the Fairmont The Queen Elizabeth by the client, attendees, suppliers or entertainers. An exception can be made for the wedding cake, with formal authorization from our Executive Chef. In which case, service fees of \$4 per person are applicable. It is understood and agreed that any and all remaining food and/or beverages are the property of the Fairmont The Queen Elizabeth and cannot be removed from the premises, except for the wedding cake, if requested by the client.

**MINIMUM NUMBER OF COVERS:** A minimum number of people is required for all food functions. Gratuities are calculated on a minimum of 15 people.

**LABOUR CHARGE:** For open and cash bars, labour charges of \$100 per bar apply when net sales are less than \$400 per bar.

**AUDIO-VISUAL:** Arrangements may be made through the Hotel's in-house supplier, PSAV. Charges may be billed to the client's master account. Please note that PSAV are given exclusive rights to hang and affix materials.

**SECURITY:** The Fairmont The Queen Elizabeth is not responsible for the loss of or damage to anything left unattended in the function rooms. The Hotel reserves the right to inspect and supervise all functions and setups taking place on property. The company or event organizer in charge of the event is responsible for any damage caused to the Hotel premises by their guests or by contractors working on their behalf that may result in charges.

**SECURITY AGENT:** The services of a security agent are available at a rate of \$50 per hour, for a minimum period of 4 hours.

**FUNCTIONS SPACES:** : The top of any candle must be at least 5 cm below the jar's rim to ensure that the top of the flame remains at least 2.5 cm below the jar's rim at all times. The use of fog machines is only permitted under certain conditions and must be discussed with the Hotel's Group Service Coordinator prior to use. The use of nails, tacks and tape is strictly forbidden. Compensation fees may apply in case of non-compliance.

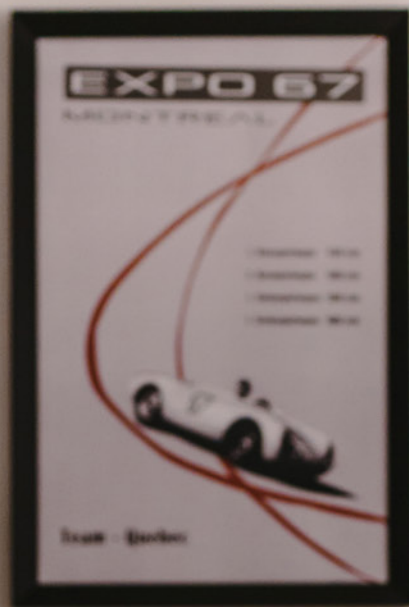
**N.B.:** Chair cover setup is the responsibility of the supplier, and not the Hotel's. Extra labour charges will apply, should the Hotel be asked to do the setup.

**SUPPLIERS:** A list of suppliers, including contact information and a list of the items being delivered, must be provided to the Group Service Coordinator for approval at least 5 business days prior to the event.

**DELIVERY:** All displays, exhibits, decorations, equipment and musicians must enter through the receiving area. Delivery times must be coordinated with the Hotel in advance.

**SOCAN, RE:SOUND:** Copyright fees apply every time music is played in a private function room whether by an orchestra, solo musician or disc jockey. Charges are based on the specific room capacity and are subject to applicable taxes.

**INDOOR PARKING AND COAT CHECK:** These services are operated by independent suppliers. Prices available upon request.





*Fairmont*  
THE QUEEN ELIZABETH

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