



AUBERGE DU
VIEUX-PORT

YOUR WEDDING WITH US 2023

Charm Romance
Warmth History
Exclusivity...



OLD-MONTREAL OFFERS YOU ALL THIS AND SO MUCH MORE!

FOR WEEKS NOW, YOU'VE BEEN DREAMING ABOUT JUST THE RIGHT PLACE TO CELEBRATE YOUR UNION.

Looking for that somewhere special, offering unique reception services, amazing photo opportunities and luxurious guest accommodations. You wish to find the perfect location and create memories to cherish for a lifetime.

Find the perfect location and create memories to cherish for a lifetime.

OUR GIFT TO YOU:

- A parking space with Valet service for the newlyweds
- A tasting menu for 2 people, a few months prior to the wedding date
- Preferential rates for your guests staying at the hotel
- Preferential rates at Spa William Gray
- Special room rate at our hotel on your first wedding anniversary

Our team is at your service to create an unforgettable wedding.

Best regards,

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

L'AUBERGE DU VIEUX-PORT OFFERS A FEW POSSIBILITIES FOR THE DIFFERENT MOMENTS DURING YOUR WEDDING

FOR YOUR COCKTAIL—2 OPTIONS:

ROOFTOP TERRACE (\$)

With its breathtaking views of Old-Montreal and the Old Port, our rooftop terrace is open mid-May to mid-September (weather permitting) and includes a space that can be privatized from 5 to 6pm.

NARCISSE LOUNGE

Warm, elegant and intimate, the lounge exemplifies the rustic charm of Old-Montreal.

FOR YOUR RECEPTION

LES REMPARTS ROOM

Auberge du Vieux-Port's top-shelf services and historic setting make it a shoo-in for the big day. Its functional banquet space accommodates up to 64 and, with original brickwork still intact, serves wonderfully for warm, intimate receptions. Leaving no stone unturned, a dedicated wedding specialist is at your service 24/7, accommodating every last one of your special requests. Every package at the Auberge includes a space for cocktail hour, dinner, and reception. Also included are tables, chairs, dishes, cutlery, glassware, white linen, tablecloths, and table numbers. On-site ceremonies can also be arranged (fees may apply).

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

OUR PACKAGES

L'AUBERGE PACKAGE

\$145/PERSON (Before taxes and service)

- Cocktail – 1 hour open bar and 4 choices of canapés
- Newlywed toast – 1 glass of sparkling wine
- 3-course menu – ½ bottle of wine during dinner
- 1 hour open bar after dinner

GOURMET PACKAGE

\$165/PERSON (Before taxes and service)

- Cocktail – 1 hour open bar and 4 choices of canapés
- Newlywed toast – 1 glass of sparkling wine
- 4-course menu – ½ bottle of wine during dinner
- 2 hours open bar after dinner

GASTRONOME PACKAGE

\$185/PERSON (Before taxes and service)

- Cocktail – 1 hour open bar and 5 choices of canapés
- Newlywed toast – 1 glass of sparkling wine
- 5-course menu – ½ bottle of wine during dinner
- 3 hours open bar after dinner

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

CANAPÉS

Minimum 2 dozen per item

COLD CANAPÉS

(This selection is Included in your package)

- Crepe with smoked salmon and chives
- Duck herbs rillettes on crouton
- Beef tartare
- Salmon tartare
- Goat cheese, beet, honey
- Salted beef, arugula, parmesan
- Shrimp cocktail
- Oka cheese, cranberry chutney, crouton Roasted pepper hummus on cucumber slices
- Tuna tataki, sundried tomatoes pesto
- Oysters, raspberry mignonette \$36 /dozen

SALTY SNACKS

- Roasted house nuts \$10/bowl
- House chips \$9/bowl
- Mixed olives \$9/bowl
- Vegetables and dip \$4/person

OUR PLATTERS

(For a minimum of 15 people)

- Smoked salmon \$6/person
- Artisanal cold cuts \$8/person
- Quebec cheese \$10/person

HOT CANAPÉS

(This selection is Included in your package)

(Not available on terrace ***)

- Grilled rosemary lamb chop
- Sesame chicken skewers
- Mini braised beef burger
- Mushroom arancini
- Teriyaki beef skewers
- Tartlet of tomato confit with goat cheese
- Mushroom and aged cheddar tartelette
- Shrimp tempura, chipotle mayonnaise
- Mac & cheese arancini

DELUXE CANAPÉS

\$50/DOZEN

- Seared scallops, deglazed with brandy and honey on a brioche toast**
- Foie gras terrine, port jelly on a brioche toast
- Oyster Rockefeller, Pernod and parmesan ***

SWEET CANAPÉS

\$35/DOZEN

- Mini cream puffs
- Black chocolate truffles with cocoa powder
- Custard tartlet, field berries, Chantilly cream

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

May contain substitutions due to availability of products.
Should that happen, we will notify the client at least
7 days before the event.

L'AUBERGE PACKAGE \$145/PERSON

COCKTAIL

1 hour of open bar and 4 canapés

TOAST

1 glass of sparkling wine

3-COURSE MENU

Choose 1 appetizer, 2 main courses and 1 dessert - ½ bottle of house wine per adult

Bundle of brie, Serrano ham, green beans

OR

Thin tomato tart, Parmigiano Reggiano shavings, arugula salad

OR

Smoked salmon salad & roasted hazelnut

~

Seared mediterranean sea bass filet, rosemary, black truffle mashed potatoes

OR

Chicken breast and wing, creamy mushroom sauce, mixed rice (wild and white), seasonal vegetables

OR

Beef Striploin (one way for all), Rossini sauce, roasted garlic mash potatoes, mixed vegetables

OR

Vegetarian option: mushroom risotto with roasted pine nuts, asparagus

~

Plate of macarons (3)

OR

Cheesecake, strawberry coulis

~

Coffee, decaffeinated coffee, tea

AFTER DINNER

1 hour of regular open bar

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

May contain substitutions due to availability of products.
Should that happen, we will notify the client at least
7 days before the event.

GOURMET PACKAGE \$165\$/PERSON

COCKTAIL

1 hour of open bar and 4 canapés

TOAST

1 glass of sparkling wine

4-COURSE MENU

Choose 1 starter, 1 appetizer, 2 main courses and 1 dessert - ½ bottle of house wine per adult

Seasonal soup

OR

Beet salad, baby spinach, fresh goat cheese

OR

Thin tomato tart, Parmigiano Reggiano shavings, arugula salad

OR

Smoked salmon salad, roasted hazelnut

~

Seared mediterranean sea bass filet, rosemary, black truffle mashed potatoes

OR

Chicken breast and wing, creamy mushroom sauce, mixed rice (wild and white), seasonal vegetables

OR

Beef Striploin (one way for all), Rossini sauce, roasted garlic mash potatoes, mixed vegetables

OR

Vegetarian option: mushroom risotto with roasted pine nuts, asparagus

~

Plate of macarons (3)

OR

Cheesecake, strawberry coulis

Coffee, decaffeinated coffee, tea and tisane

AFTER DINNER

2 hours of regular open bar

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

May contain substitutions due to availability of products.
Should that happen, we will notify the client at least
7 days before the event.

GASTRONOME PACKAGE \$185/PERSON

COCKTAIL

1 hour of open bar and 5 canapés

TOAST

1 glass of sparkling wine

5-COURSE MENU

Choose 1 starter, 1 appetizer, 2 main courses and 1 dessert - ½ bottle of house wine per adult

Seasonal soup

OR

Beet salad, baby spinach, fresh goat cheese

OR

Layered grilled vegetable, mozzarella di Buffala & red pesto

OR

Half-cooked beef carpaccio, balsamic reduction, parmesan shavings, arugula

~

Halibut cheek, orange and saffron white butter, quinoa, herbs

OR

Duck confit in thyme jus, vegetables, mixed rice (wild and white)

OF

Angus beef filet mignon (one way for all), Rossini sauce, roasted garlic mash potatoes, seasonal vegetables

OF

Vegetarian option: mushrooms risotto, roasted pine nuts, grilled asparagus

~

Plate of fine Québec cheeses

~

Macarons plate (3)

OR

Chocolate tart, strawberry mousse

Coffee, decaffeinated coffee, tea

AFTER DINNER

3 hours of regular open bar

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

May contain substitutions due to availability of products.
Should that happen, we will notify the client at least
7 days before the event.

ADD TO YOUR PACKAGE

COLD CANAPÉS

- Salmon platter - 180\$
- Platter of fresh fruits and fruits skewers 120\$
- Cheese platter 50gr per guest - 180\$
- Sushis platter (3 pieces per guest) - 380\$

SWEETS & MIDNIGHT SNACKS

36\$ PER DOZEN

- Mini cupcake
- Macaron
- Mini tartlet
- Brownie

48\$ PER DOZEN

- Mini poutine
- Mini beef burger
- Smoked meat sandwich
- Mini grilled cheese

KIDS MENU (12 YEARS OLD AND UNDER)

25\$ PER KID | 3-COURSE MENU

Crudités
~
Chicken tenders with fries
~
Dessert of the day

TEENS MENU

Menu from your package minus the alcohol \$10/person

SUPPLIERS MENU

35\$ PER PERSON)

Chef's salad
~
Main course
~
Dessert of the day

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 1 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

May contain substitutions due to availability of products.
Should that happen, we will notify the client at least
7 days before the event.

BAR SERVICE

REGULAR OPEN BAR

(INCLUDED IN YOUR PACKAGE)

1 HOUR : \$24 / PERSON
2 HOURS : \$36 / PERSON
3 HOURS : \$48 / PERSON
4 HOURS : \$60 / PERSON

- Local beers
- White house wine
- Red house wine
- Vodka: Smirnoff
- White and Gold Rum: Bacardi
- Gin: Gordon's
- Tequila: Cazadores
- Whisky: Canadian Club
- Scotch: Johnny Walker Red
- Digestif: Amaretto / Baileys / Cointreau / Peach Schnapps / Tia Maria

DELUXE OPEN BAR

(\$15/PERSON)

1 HOUR : \$34 / PERSON
2 HOURS : \$48 / PERSON
3 HOURS : \$62 / PERSON
4 HOURS : \$76 / PERSON

- Local beers
- White house wine
- Red house wine
- Sparkling wine
- Vodka: Grey Goose / Belvedere
- White and Gold Rum: Bacardi / Appleton ambré
- Gin: Bombay Sapphire / Tanqueray
- Tequila: Cazadores / El Jimador
- Whisky: Canadian Club / Jack Daniel's
- Scotch: Johnny Walker Red / Johnny Walker Black
- Digestif: Amaretto / Baileys / Grand Marnier / Sambuca / Peach Schnapps / Tia Maria

BOTTLES ON DEMAND

WINE LIST UPON REQUEST

Rum, Vodka, Gin, Whisky, Single malts, Cognac and Port

*The OPEN BAR packages include standard mixed drinks (i.e.: gin & tonic, rum & coke)

*Please note that shooter service is not offered

*Signature cocktail, created specifically for your event, are available starting at \$14/glass

To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (13.5%) as well as administration fees (6.5%) apply on all food and beverage (total 20%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

May contain substitutions due to availability of products.
Should that happen, we will notify the client at least
7 days before the event.

GENERAL TERMS AND CONDITIONS OF SALES OF L'AUBERGE DU VIEUX-PORT

ARTICLE 1 - START OF THE AGREEMENT

The duration of the offer is expressly indicated in the offer. The agreement is concluded, during the period that the offer is valid, the moment that the hotel receives a dated and signed copy of the contract with each individual page initialed.

ARTICLE 2 - MODIFICATION OF CONTRACT

Any changes to the contract can be made with the written agreement of the two contracting parties.

ARTICLE 3 - DEPOSIT

All contracts between L'Auberge du Vieux-Port and the Client are subject to a deposit requirement. The amount, as well as the date of the deposit, are determined by L'Auberge du Vieux-Port and will be a minimum of 50% of the estimated total amount. In addition, L'Auberge du Vieux-Port reserves the right to request a second deposit or full payment in advance. This amount will be deducted from the final amount of the invoice. If the customer has not paid the advance by the date determined by L'Auberge du Vieux-Port, the hotel reserves the right to terminate the contract at the customer's expense, without notice and without any compensation. The hotel can termination of a contract through written communication.

ARTICLE 4 - CONFIRMATION OF THE NUMBER OF PARTICIPANTS

The customer undertakes to tell the hotel in writing the exact number of people at least 72 hours before the date of the event.

If the number of guests confirmed is less than the number in attendance, the client will be billed for the number confirmed (if minimum required is reached).

If the number of guests confirmed is more than originally indicated, the hotel will do its best to meet the demand without the hotel being obliged to provide more meals than ordered by the customer and without the hotel being liable to pay any compensation.

ARTICLE 5 - CANCELLATION POLICY

* Between 59 and 31 days prior to the first scheduled arrival date, any cancellation of rooms will be subject to a penalty equal to 85% of the total projected event expenses. This decrease cannot be cumulated with any of the preceding or following decreases.

* Less than 31 days prior to the first scheduled arrival date, any cancellation will be subject to a penalty of 100% of the total projected event expenses. Total projected event expenses include meeting room rentals, food and beverage and AV costs

In addition, the above mentioned cancellation policy and any other conditions of this agreement will apply at the expense of the organizer if attendees responsible for paying their room, breakfast a

Please note that all applicable taxes will be applied to the cancellation fees.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com

GENERAL TERMS AND CONDITIONS OF SALES OF L'AUBERGE DU VIEUX-PORT (CONTINUED)

ARTICLE 6- CATERING POLICY

If the agreement stipulates that a group will be taking one or more meals in the hotel, the customer must confirm the choice of menu or buffet with the hotel at least 10 days in advance. No menu substitutions will be permitted within 72 hours preceding the event. If the customer does not make a choice before this date, the hotel has the right to make a choice itself in the category of the menu or buffet as specified in the agreement.

All food and beverage must be supplied by L'Auberge du Vieux-Port.

ARTICLE 7 – SPECIFIC POLICY

Presence of Photographer: The customer must inform the hotel beforehand about the presence of a photographer who has been hired to take photographs, videos, etc. in the hotel.

Musical Events: All legal formalities that must be met when holding certain musical events, such as notifying SOCAN (the Canadian copyright association), must be satisfied by the customer. L'Auberge du Vieux-Port bears no responsibility relating thereto and cannot be held liable if certain rights are not paid and/or certain formalities are not fulfilled. For functions hiring a disc jockey or live music, a SOCAN licensing fee will apply:

1-100 people: \$41.13 (fee per event)

Signage: Items supplied by L'Auberge du Vieux-Port as decoration remain the property of L'Auberge du Vieux-Port. Signage is prohibited without authorization from L'Auberge du Vieux-Port. At no time, nails, staples, thumb tack or other such articles be used. The Client will be held responsible for any damages caused by him, his guests or sub- contractors.

Safety and Security: Do not leave items of value unattended. Please close the meeting room doors when unoccupied, as they are accessible to the public. L'Auberge du Vieux-Port assumes absolutely no responsibility for items left or forgotten in meeting rooms or hotel public areas. Should you observe anything or anyone suspicious, please inform a representative of L'Auberge du Vieux-Port immediately.

ARTICLE 8 - THEFT AND DAMAGE TO EQUIPMENT

The hotel cannot be held responsible for theft of equipment or for damage to the equipment brought into the hotel by the customer. The customer is responsible for the integrity and safety of this equipment and should take out a theft, non-life and liability insurance that he thinks is necessary.

Client will be held responsible for all damages in banquet rooms and common areas, as well as damages for any and all equipment provided for the event. Client will be responsible for any and all costs incurred for these damages.

AUBERGE DU VIEUX-PORT

Wedding Department
97 rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 5 1 4 876-0081 | 888 660-7678
(Can & US) | Fax : 5 1 4 876-8923
www.aubergeduvieuxport.com weddings@experiencevieuxmontreal.com