



Passionate Package

\$80.00 per person

Plus, applicable taxes and service

Cocktail

- ∞ Alcoholic fruit punch / (non-alcoholic punch also available)
- ∞ Selection of hors-d'oeuvres / (3 per person)

4 courses meal includes:

- ∞ Appetizer
- ∞ Soup
- ∞ Main course
- ∞ Dessert

Also included:

- ∞ Wine during the meal, (house red or white)
- ∞ Wedding cake service in the evening, with coffee, tea/herbal tea
- ∞ Late-night buffet with deluxe sandwiches, vegetable platter & chips

(Same choice for all the guests, if two choices are desired for the main course, a surcharge of \$2.00 is applicable per person, plus service and taxes. The number of each selected dishes must be known two weeks prior to the wedding. The dish chosen must be identified before each guest name.

M E N U

APPETIZER

- ∞ Arugula salad, root vegetables and lemongrass vinaigrette
- ∞ Shrimp mousse on bed of leeks
- ∞ Zucchini cannoli with diced eggplant and tomato coulis
- ∞ Game Terrine
- ∞ Flaky roll with onion confit, chorizo and goat cheese
- ∞ Celery-root remoulade, duck confit, parmesan and walnuts (\$2 extra)
- ∞ Salmon Gravlax Tartar (\$1 extra)
- ∞ Beef Gravlax Tartar (\$2 extra)

SOUP

- ∞ Cream of onion, fried leeks, and apple chips
- ∞ Red cabbage pottage, orange cream and tarragon
- ∞ St-Germain pottage (baby peas and bacon)
- ∞ Tomato cream pottage, fried basil and bocconcini

MAIN COURSE

- ∞ Pangasius with lemon confit
- ∞ Loin of cod with orange and rosemary
- ∞ Chicken breast with coriander, coconut milk and mushrooms
- ∞ Veal Osso bucco with crushed tomatoes and basil
- ∞ Chicken breast with dates and curry sauce
- ∞ Pork tenderloin with Chinese five spice
- ∞ Coq au vin
- ∞ Herb crusted fillet of pork with port wine sauce
- ∞ Vanilla almond crusted Salmon fillet
- ∞ Salmon steak flavoured with passion fruit
- ∞ Veal skirt steak with wild mushrooms (\$2 extra)
- ∞ Duck confit with apple and brandy chutney (\$2 extra)
- ∞ Pork cheeks with smoked lardons sauce (\$5 extra)
- ∞ Beef Striploin (8oz) and Béarnaise sauce (\$5 extra)
- ∞ Filet mignon (6oz) and shrimp brochette (\$10 extra)

DESERT

- ∞ Mini sugar pie
- ∞ Tiramisu
- ∞ Chocolate and caramel mousse
- ∞ Tarte tatin
- ∞ Three chocolate mousse
- ∞ Chocolate and creme brûlée saphire
- ∞ Cheese cake
- ∞ Chocolate stuffed profiteroles
- ∞ Crème brûlée (\$2 extra)



Passionate Package

The PASSIONATE wedding package includes:

- ∞ Banquet room at no charge
- ∞ Tablecloths and napkins (cream coloured fabric)
- ∞ Centerpieces, long vases * content to be determined according to inventory
- ∞ Overnight accommodation for the newlyweds on the wedding day
- ∞ Champagne with chocolates served in the newlywed suite.
- ∞ Preferential rate for your guests wishing to stay at the hotel.
- ∞ Complimentary main course tasting menu for two (approximately 6 weeks prior to the wedding).

Children's Price for Passionate package:

- ∞ 0 to 2 Free
- ∞ 3 to 8 \$33.75
- ∞ 9 to 11 \$45.00
- ∞ 12 to 17 \$60.00