



WILLIAM GRAY

WEDDING PACKAGES - 2018



MARIAGESVIEUXMONTREAL.COM
OLDMONTREALWEDDINGS.COM



2017



YOUR WEDDING

It's the biggest day of your life; let us exceed your expectations! A reception hall for up to 200 guests, a luxurious banquet hall, lavish interiors and historic exteriors all serve as the perfect backdrops for your event. Menus, masterfully crafted by our Executive Chef, pair perfectly with our establishment's rich atmosphere.

Committed to your comfort, we offer the following benefits with all our packages:

- A suite on your wedding night with breakfast
- Chocolate covered strawberries in your suite
- A wedding menu tasting for 2, taking place a few months prior to the event
- Preferential room rates for your guests

In addition, each package includes the rental for your cocktail and your reception spaces. These rentals include tables, chairs, dishes, glassware, cutlery, napkins, tablecloths and table numbers. It is also possible to hold your ceremony on site for a fee.

COCKTAIL

4-6 canapés per person

1 hour open bar

THE RECEPTION DINNER / per person, depending on the package:

- ½ bottle of red or white house wine during the meal
- A 4-5 course menu
- Coffee, tea and/or herbal tea
- Open bar package of your choice

SERVICES:

- Maître d' assigned to your wedding
- Valet parking (subject to availability)
- Hotel reception available 24/7
- Concierge available

Do not hesitate to ask about our menus and packages for your engagement party, shower or any other special event.

We look forward to welcoming you!

Dawn Scott

Weddings and social events



Dawn Scott
Weddings and social events
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SILVER PACKAGE | 150 PER PERSON | 4-COURSE MENU

COCKTAIL – OPEN BAR DURING YOUR COCKTAIL (1HR)

HORS D'OEUVRES

4 canapés per person

COLD HOT

Prosciutto and melon	Chicken satay with ginger and mild chili sauce
Cabbage stuffed with blue cheese, black cherry and hazelnut	Lobster bisque in shooters
Smoked salmon blini, fine herbs and sour creme	Pulled duck tart
Angus beef tartare	Sundried tomato pissaladière

MEAL AND RECEPTION

Wedding toast - 1 glass per person

1/2 bottle of wine

4-COURSE MENU

Choice of 1 entrée, 1 main, 1 dessert*

Squash bisque with nutmeg cream

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Méli-mélo of oak leaves, endive, arugula and basil, raisin bread croutons with Quebec cheese, blackcurrant vinaigrette, spiced pecans

or

Salmon carpaccio, espuma with avocado and mullet caviar, lime emulsion and pita chips

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Marinated pork filet, apple cider sauce, potato purée with Oka cheese, market-fresh vegetables

or

Salmon Wellington with nori leaves, market vegetables, quinoa couscous and red pepper pesto

or

Chicken supreme with wing, creamy mushroom sauce, Saurmur cabbage ballotine, pappardelle in tomato oil, market vegetables

or

Vegan / gluten-free option:

Risotto verde with wild mushrooms, pine nuts and roasted pumpkin oil

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Citrus cheesecake, mango and pineapple compote

or

Almond and Amarena cherry clafouti

or

Wedding cake

OPEN BAR

For 3 hours after the meal

*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 will be used to indicate selections. Provincial tax, federal tax and service fees (12.5%) as well as administration fees (5.5%) apply on all food and beverage (total 18%).

GOLD PACKAGE | 170 PER PERSON | 4-COURSE MENU

OPEN BAR FROM 5PM TO 2AM
COCKTAIL - OPEN BAR DURING YOUR COCKTAIL (1HR)

CANAPÉS

6 canapés per person

COLD HOT

Prosciutto and melon	Chicken satay with ginger and mild chili sauce
Shrimp guacamole and jalapenos on tortillas	Chorizo sausage feuilleté
Salmon tartare with dill and extra virgin olive oil	Pulled duck tart
Vegetable verrine with coriander and lemon	Sundried tomato pissaladière

DINNER AND RECEPTION

Wedding toast - 1 glass per person

1/2 bottle of wine

4-COURSE MENU

Choice of one entrée, one main, one dessert*

Tomato bisque, extra virgin olive oil and parmesan croutons

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House game terrine with wild berries from Québec, multicoloured beets marinated in honey, apricot and cranberry chutney

or

Layered grilled vegetables and mozzarella cheese with pesto, organic micro pea shoots, balsamic reduction, cherry tomato confit

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Organic poultry and prosciutto roulade, Tomme de Kamouraska cheese, Madeira sauce, house spaetzle with herbs and seasonal vegetables

or

Grilled 6oz beef filet, wild mushrooms, kale, Oka cheese, dauphinoise potatoes and market-fresh vegetables

or

Veal medallion, Frangelico sauce, thyme and pepper risotto, market-fresh vegetables

or

Arctic char fillet, yuzu butter, chorizo arancini, market vegetables

or

Vegan / gluten-free option:

Risotto verde with wild mushrooms, pine nuts and roasted pumpkin oil

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Chocolate delight

or

Banoffee pie revisited

(Bananas, almonds, dulce de leche)

or

Wedding cake

MIDNIGHT TABLE

Choose 2 of the following items:

Mini cheeseburger with Montreal steak spice, traditional smoked meat, brownies, chocolate and seasonal fruit fondue

Extra \$4/person

PLATINUM PACKAGE | 190 PER PERSON | 5-COURSE MENU

OPEN BAR FROM 5PM TO 2AM
COCKTAIL – OPEN BAR FOR YOUR COCKTAIL (1HR)
WITH A CHOICE OF 3 PREMIUM ALCOHOLS

CANAPÉS

6 canapés per person

DELUXE SALTY CANAPÉS: COLD

Tuna wonton seared in sesame, algae salad with wasabi cream
Spoon of snow crab salad with chive and citrus aioli
Foie gras au torchon, apple and vanilla chutney
Oysters on the half shell

DELUXE SALTY CANAPÉS: HOT

Lamb ribs grilled with garlic, Kalamata aioli
Mushroom arancini
Spoon with roasted scallops and diced tomatoes
Filet mignon tartare, house-aged Angus beef
Mini duck burgers, double cream Brie

DINNER AND RECEPTION

Wedding toast - 1 glass per person

1/2 bottle of wine

5-COURSE MENU

Choice of one entrée, one main, one dessert*

Squash bisque

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Seafood trio:

Shrimp with Marie-Rose sauce, lobster and lemon aioli, tuna tataki marinated with mixed herbs

or

Duck rillettes, foie gras au torchon, apricot and cranberry chutney, croutons with truffle oil

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6oz AAA beef filet, marinated and grilled, tomatoes and thyme, light cheese mousse, market vegetables

or

Duck filet with cassis glaze, pearl barley risotto, seasonal vegetables

or

Lamb filet crépinette, fresh herbs, sweet potato dauphinoise and market vegetables

or

Black cod, porcini crust, potato purée with olive oil, demi-glace

or

Vegan / gluten-free option:

Risotto verde with wild mushrooms, pine nuts and roasted pumpkin oil

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Quebec cheese platter: 60g of cheese (4 varieties)

(Sauvagine, Oka, paillot de chèvre and bleu bénédicтин, berries and crackers)

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Pistachio and raspberry millefeuille

or

Chocolate dome, creamy praline, hazelnut crisps and chocolate cookie

or

Wedding cake

MIDNIGHT TABLE

Choose 2 of the following items:

Mini cheeseburger with Montréal steak spice, traditional smoked meat, brownies, Chocolate and season fruit fondue

Extra \$4/person



ADD TO YOUR PACKAGE

SALTY CANAPÉS

32 per dozen

COLD

- Tomatoes, basil and artisanal olive oil
- Cabbage stuffed with blue cheese, black cherries and hazelnuts
- Vegetable verrine with coriander and lemon
- Tomato gazpacho in a shooter, cucumbers and olive oil

HOT

- Chicken satay with ginger and mild chili sauce
- Macaroni and cheese: creamy cheddar cheese and mustard grains
- Lobster bisque in a shooter
- Croustade de canard effiloché
- Vegetarian spring rolls with mild chili sauce and coriander oil

SPECIALTY SALTY CANAPÉS

36 per dozen

COLD

- Shrimp guacamole and jalapenos on tortillas
- Salmon tartare with dill and extra virgin olive oil
- Cracker with smoked salmon, sour cream, capers and red onions
- Pulled pork in rice papers
- Prosciutto and melon cone

HOT

- Garlic shrimp satay, basil, chili sauce, lime and mint
- Chorizo sausage feuilleté
- Chicken cordon bleu with cured ham and blue cheese sauce
- Grilled spare ribs with Thai peanut sauce
- Oka cheese bundles with almonds, apples and honey

DELUXE CANAPÉS

48 per dozen

COLD

- Tuna wonton seared in sesame, algae salad with wasabi cream
- Beef carpaccio, garlic and parmesan aioli
- Spoon of snow crab salad with chive and citrus aioli
- Foie gras au torchon, apple and vanilla chutney
- Oysters on the half shell

HOT

- Beef Wellington bites with raifort cream
- Grilled garlic lamb ribs and Kalamata aioli
- Spoon with roasted scallops and diced tomatoes
- Crab cake with lemon aioli, Espelette pepper
- Mini duck burgers, Brie



ADD TO YOUR PACKAGE (CONTINUED)

ROYAL CANAPÉS

52 per dozen

COLD

- Lobster maki rolls, cucumber marinated with mirin and black sesame
- Scallop satay with garlic, basil, chili sauce, lime and mint
- Filet mignon tartare, house aged Angus beef

HOT

- Truffle crusted arancini
- Scallop satay with garlic, basil, chili sauce, lime and mint
- Thai cornbread

CHILDREN'S MEALS

12 years and younger

25 per child | 3-course menu

Crudités

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Breaded chicken breast, barbecue sauce, Caesar salad

or

Mini burger, house coleslaw

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Ice cream

SUPPLIERS MENU

35 per person

Chef's salad

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Main course

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Dessert of the day



ADD TO YOUR PACKAGE (CONTINUED)

ADD COURSE

- Platter with three Quebec cheeses 12 per person
- Seasonal granita 5 per person

STATIONS

For 25 people

- Smoked salmon platter with garnishes 180
- Fresh fruit and fruit skewers platter 120
- Quebec cheese platter (50g per person) 180
- Sushi platter (3 pieces per person) 380
- Raw Bar (oysters, shrimp, fish tartare, squid salad) 380
- Sweet table (assortment of cakes and pies made by our master pastry chef with seasonal fresh fruit) 18 per person

SWEETS & SNACKS

- | | |
|----------------------------------|-----------------------|
| 36 per dozen | 48 per dozen |
| - Mini cupcakes | - Mini poutines |
| - Macarons | - Mini burgers |
| - Mini tartelettes from the chef | - Smoked meat |
| - Coconut brownies | - Mini grilled cheese |



OUR BAR OPTIONS

OPEN BAR

Included in your package

- Vodka: Smirnoff
- White rum: Bacardi
- Dark rum: Captain Morgan spiced
- Gin: Gordon's
- Scotch: Johnny Walker Red
- Tequila: Jose Cuervo Silver
- Whiskey: Seagram's V.O.
- Coffee liqueur: Baileys / Tia Maria / Kaluha
- Vermouth: Martini red / white
- Digestif: Amaretto / Grand Marnier / Crème de menthe / Peach Schnapps
- Orange liqueur: Triple Sec
- House wine (white and red)
- Local and imported beer: Griffon Rousse / Carlsberg
- Mixers (orange, apple, pineapple, cranberry, tomato or Clamato)
- Soft drinks: CocaCola products
- Red Bull: available upon request \$5 each

DELUXE OPEN BAR **OUR DELUXE SELECTION**

15 / person

- Vodka: Grey Goose / Belvedere
- White rum: Bacardi
- Dark rum: Captain Morgan Private Stock
- Gin: Bombay Sapphire
- Scotch: Johnny Walker Black
- Tequila: Jose Cuervo Gold
- Whisky: Jack Daniel's
- Cognac: Hennessy VSOP
- Coffee liqueur: Baileys / Tia Maria / Khalua
- Vermouth: Martini rouge / blanc
- Digestif: Amaretto / Grand Marnier / Crème de menthe / Schnapps aux pêches
- Local and imported beer: Griffon Rousse / Carlsberg
- Bottle of wine (\$50 value)
- Mixers (orange, apple, pineapple, cranberry, tomato or Clamato)
- Soft drinks: CocaCola products
- Red Bull: included

TERMS AND CONDITIONS

FOOD AND BEVERAGE

The number of attendees must be confirmed 3 business days before the event. Clients will either be charged for the number confirmed or the number in attendance, whichever is higher. The hotel is prepared to serve 5% more than the confirmed number in attendance (up to a maximum of 20 people). All prices listed are per person unless specified otherwise. All food and beverage prices are subject to a service fee of 12.5%, an administration fee of 5.5% as well as all applicable provincial and federal taxes. All food and beverage must be exclusively supplied by Hôtel William Gray. Menus can be printed on specialty paper for a fee of \$2/menu. If you wish to provide your attendees with main course options, all selections must be made and provided to the hotel no later than 7 business days prior to the event.

SPECIAL DIETARY REQUESTS AND FOOD ALLERGIES

We are pleased to offer alternative meals for guests with special dietary needs. These requests must be made 5 business days prior to the event. If guests in your group have food allergies, the hotel must be informed of their names and nature of their allergies in order for the necessary food precautions to be made.

BAR SERVICE

Cash bars must reach a minimum \$500 before tip and taxes for a ballroom. If the minimum is not met, the difference will be charged.

MUSIC

For events requiring a DJ or live band, SOCAN and RÉ:SONNE fees will apply.

SOCAN and RÉ:SONNE fees:

Number of guests	Fee
1 – 100	\$41.13 + \$18.51
101 – 300	\$59.17 + \$26.63
301 – 500	\$123.38 + \$55.52

Your hired entertainment must sign a waiver with Hôtel William Gray, agreeing to comply with the hotel's maximum volume restrictions. The onsite banquet manager and front desk supervisor set the maximum volume during sound check.

ELECTRICITY

Standard 110V/15AMP wall plugs are available.

SECURITY (3 hours minimum)

Security is available at \$40 per hour, per security guard, for a minimum 3 hours.

FUNCTION SPACES

- Candles: flames must be at least 5cm below the candle jar rim.
- Smoke machines are not permitted
- Nails, tacks and tape are strictly forbidden. Compensation fees apply.

A list of vendors, their contact information and the items they are delivering must be provided to your Group Service Coordinator for approval at least 5 business days prior to the event. Your hired vendors are responsible for setting up chair covers.