



YOUR BIG DAY
MEANS A LOT TO US TOO





DEAR FUTURE BRIDE AND GROOM

The entire team at the Hilton Lac-Leamy would like to congratulate you on your engagement. This is a very exciting time for you and we look forward to helping you create an unforgettable day custom-designed for you.

Our chefs and dedicated banquet team will attend to your every need, going out of their way to ensure the success of this special day! We take great pride in our creativity and are pleased to offer an extensive selection of menus. We cater to all wedding events ranging from an intimate family luncheon to a grand dinner. Our team is available to assist you or your bridal consultant to plan every little detail from the rehearsal dinner to a family brunch the next morning.

Kindly communicate with our banquet department at 819-790-6471 or by e-mail at banquets@hiltonlacleamy.com if you would like more information or to look at availability. We also invite you to visit our website at www.hiltonlacleamy.com to view our function rooms and beautiful facilities.



OUR WEDDING MENUS



2012 WEDDING PACKAGE DETAILS

ALL WEDDING PACKAGES INCLUDE:

- Fruit punch during the cocktail
- Two glasses of house wine per person
- One glass of sparkling wine per person for the toast
- Wedding cake cutting service, served buffet style in the late evening
- Buffet style coffee service with the above
- Microphone and podium for speeches
- White glove service through cocktail and dinner
- Complimentary deluxe guest room for the newlyweds
- Sparkling wine and truffles for the newlyweds in the above guest room
- Complimentary breakfast in bed for the newlyweds
- Special guest room rates for your guests
- Access to the beautiful Hilton Lac-Leamy for your wedding photos
- Complimentary outdoor parking
- Special rates at Amerispa (see enclosed packages)

▪ We request that the menu selection for plated meals be the same for all guests. However, it is possible to have two main course selections. Our wedding coordinator will be pleased to discuss it with you.

▪ All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads and sweet butter.

WARM SUMMER EMBRACE

Cream of carrot with clover honey, garnished with roasted almonds

or

Cream of Italian style tomatoes, enhanced with avocado, juniper and fresh basil

or

Turnip and Granny Smith apple velouté perfumed with truffle

Seasonal salad with olive oil, lemon and chive vinaigrette

or

Grilled vegetable terrine and dried tomatoes, sweet pepper coulis

or

Meat cannelloni, rosée sauce with artichoke and romano shavings

or

Trout fillet with shrimp brandade and star anise sauce

Grilled chicken with a creamy Madagascar pepper sauce

or

Orange duck leg flavoured with sherry

or

Roasted salmon fillet in a pistachio crust with passion fruit and Thai curry sauce

Exotic pineapple mousse and coconut crust with Soho liquor

or

Sumptuous crème brûlée with tender kisses of seasonal fruit and its quenelle of Saint-James

or

Creamy Manjari and raspberry ganache, in harmony

Freshly brewed regular and decaffeinated coffee, selection of teas

\$81.00 per person
\$107.10 taxes and gratuities included

BUTTERFLY KISSES

Avocado and lychee velouté

or

Cream of mushroom with Stilton cheese, garnished with roasted spicy nuts

or

Cream of butternut squash and asparagus, served with diced mango and papaya

Mini pear stuffed with cheese, seasonal bouquet with its grape seed oil vinaigrette

or

Smoked salmon and prosciutto rosettes, served with espresso vinaigrette

or

Duck confit feuilleté with shiitake mushrooms, Pinot Noir sauce

or

Caribbean trilogy with mussel and saffron sauce

Beef filet mignon with a creamy morel sauce

or

Chicken stuffed with goat cheese and leek fondue with herb sauce

Pear and peanut sweetness with its maple gel

or

Exquisite sugar pleasure, perfumed with Baileys chantilly with a green apple coulis

or

Mango and passion fruit mousse with pistachio cream and biscuit

Freshly brewed regular and decaffeinated coffee, selection of teas

\$92.50 per person
\$122.30 taxes and gratuities included

GOURMET PLEASURE

Hot and cold canapés, Chef's selection (3 pieces per person).
Served on elegant service trays.

Sweet clam velouté
or
Leek and cheese velouté

Lobster and grilled chicken tian, tomato concassé with aged balsamic oil
or
Crispy fine lettuce, grilled shaved scallops, Thai dressing
or
Aiguillette of smoked duck and remoulade of potatoes

Main course - selected on site by your guests (group of less than 200 people)

Pan-fried beef filet mignon,
garlic confit Yukon Gold mashed potatoes and petits lardons, foie gras jus
or
Grain-fed chicken, garlic confit Yukon Gold mashed potatoes and petits lardons, foie gras jus
or
Pan-seared Atlantic salmon, shrimp brandade and chardonnay anise sauce

Strawberry cheese mousse with raspberry coulis
or
Apricot sabayon with Gianduja cream and crispy chocolate
or
White peach mousse with raspberry coulis and almond biscuit

Freshly brewed regular and decaffeinated coffee, selection of teas

\$109.⁰⁰ per person
\$144.¹² taxes and gratuities included

Also included: Guest room upgrade to a Junior Suite for the Newlyweds
"Awaken Your Senses" bath butler service for two
(includes: foam bath, chocolate fondue, piccolo of sparkling wine and bath accessories)

LOVE'S RHAPSODY

Hot and cold canapés, Chef's selection (3 pieces per person).
Served on elegant service trays.

Squash and apple cappuccino

or

Corn chowder

or

Turnip and Granny Smith apple velouté perfumed with truffle

Aiguillette of smoked duck and remoulade of potatoes

or

White tuna tataki, wakamé salad with sesame vinaigrette

or

Crispy spinach, mushroom and feta cheese with a light curry sauce

or

Giant scallops with a julienne of vegetables and shiitake mushrooms, light soya sauce

"Surf and Turf" including beef tenderloin roasted with wine marchand sauce and
shrimp brochette flambée with caramel Sambucca

Chocolate sensation, Manjari and Jivara milk chocolate mousse with a crispy praline bar

or

Lovers' millefeuille and vanilla emulsion

or

Double pleasure cheesecake

Freshly brewed regular and decaffeinated coffee, selection of teas

\$115.00 per person
\$152.05 taxes and gratuities included

Also included: Guest room upgrade to a Junior Suite for the Newlyweds
"Awaken Your Senses" Bath Butler Service for two
(includes: foam bath, chocolate fondue, piccolo of sparkling wine and bath accessories)

IL TEMPO DELL'AMORE

Hot and cold canapés, Chef's selection (3 pieces per person).
Served on elegant service trays.

Tortellini in brodo

or

Minestra alla morbidezza dei l'oceani (flavours of the sea soup)

Linguini Vongole

or

Antipasto platter including smoked salmon, spicy shrimp, prosciutto,
pickled vegetables, bocconcini and olives

Main course served with Canadian and imported cheeses,
fine greens, fig chutney and aged balsamic

Milk-fed veal medallion including wild mushroom risotto
served with a red wine and dried tomato sauce

or

Beef filet mignon with a creamy gorgonzola sauce and garlic confit
Yukon Gold mashed potatoes with parmesan aroma

New wave tiramisu

or

Strawberry and banana sensation with a hint of Limoncello

Freshly brewed regular and decaffeinated coffee, selection of teas

\$125.⁹⁵ per person
\$166.⁵³ taxes and gratuities included

Also included: Guest room upgrade to a Junior Suite for the Newlyweds
"Awaken Your Senses" Bath Butler Service for two
(includes: foam bath, chocolate fondue, piccolo of sparkling wine and bath accessories)
Celebrate your 1st Wedding Anniversary with us in a complimentary Junior Suite for two.

FIRES OF PASSION **BUFFET**

INCLUDED IN ALL THE OPTIONS:

Market fresh soup
Antipasto platter and marinated vegetables
Basket of oven-crisped vegetables, grilled pepper dip
Cold cuts and pâtés
Assortment of Canadian and imported cheeses
Parisian style cold salmon fillet
Marinated chicken breast
Baby spinach salad and spicy pecans
Caesar salad
Celeriac and green apple salad with old style mustard
Potato and pancetta salad
Rice vermicelli and Matane shrimp salad

Your choice of option 1, 2 or 3

Sliced seasonal fresh fruit and berries
Assorted pies
Chocolate decadent cake
Fruit cake
Crème caramel
Bavarian cream cups
Petits pots de crème

Freshly brewed regular and decaffeinated coffee, selection of teas

FIRES OF PASSION **BUFFET**

OPTION N° 1

Aiguillettes of poultry with mushrooms
Spinach agnolotti and gorgonzola sauce
Tilapia fillet, exotic fruit salsa and sweet peppers
Garden vegetables with basil
Wild and basmati rice
Roasted new potatoes with Herbes Salées du Bas-du-Fleuve (salted herbs)

OPTION N° 2

Braised orange duck leg flavoured with sherry
Fillet of lake trout, mango and Madagascar green pepper sauce
Manicottis "au gratin" and Mediterranean vegetables
Sautéed zucchini with citrus zest
Golden spiced potatoes
Basmati rice with prosciutto and small peas

OPTION N° 3

Grilled salmon fillet with tarragon and Meaux mustard sauce
Roasted chicken supreme with "Arôme" spices
Cheese ravioli with tomatoes and garden herb sauce
Buttered green beans and roasted almonds
Rice with pine nuts and dried fruit
Potato gnocchi

\$83.95 per person
\$111.00 taxes and gratuities included

CHILDREN'S MENUS

ELMO

Crudités and dip

Chicken fingers with plum sauce and French fries

Chocolate mousse

Soft drink, milk, chocolate milk or fruit juice

\$21.00 per child

\$27.76 taxes and gratuities included

TINTIN

Crudités and dip

Grilled chicken breast with mashed potatoes

Iced chocolate cake

Soft drink, milk, chocolate milk or fruit juice

\$21.00 per child

\$27.76 taxes and gratuities included

NEMO

Lettuce and tomato salad

Cheeseburger with French fries

Vanilla ice cream and cookie

Soft drink, milk, chocolate milk or fruit juice

\$21.00 per child

\$27.76 taxes and gratuities included

The above menus are available for children up to 12 years old.

If the adult menu is chosen instead of the children's menu, the price will be reduced by 50%.

Children under 4 years old will receive complimentary meals. All children will receive complimentary crayons and colouring paper. High chairs and booster seats are available.

AVAILABLE UPGRADES

ADD A GRANITÉ BEFORE THE MAIN COURSE :

Lychee and Soho liquor with a lemon zest

White peach and Beames de Venise

Pineapple and dark rum

\$3.25 per person

Personalized ice sculpture with the bride and groom's names or custom design

From **\$450.00** for the first block
From **\$150.00** for each additionnal block

Upgrade with an imported wine (price depending on selection)

Chocolate signature of bride and groom's names on the dessert plate (1 month notice required)

\$2.50 per person

Personalized chocolate pastilles (1 month notice required, minimum of 75)

\$2.50 each

Wedding cake, including a custom sugar masterpiece cake topper

From **\$7.75** per person

Let the Hilton Lac-Leamy take care of the "bonbonnières"
Chocolates or truffles (2 per box, other items available upon request)

\$4.00 per box

The above prices do not include taxes or gratuities.

COCKTAIL AND LATE NIGHT BUFFET

THE PRÉLUDE

Chef's selection of canapés (6 pieces per person)

Assorted finger sandwiches (2 per person)

Crudités with bell pepper dip

\$20.95 per person

COLD CANAPÉS

Beef carpaccio with sun dried tomatoes

Beef tartare on baguette bread

Chef's pâté on brioche bread, onion and orange chutney

Crab stuffed cherry tomatoes

Foie gras parfait on nut bread

Grilled chicken breast South American style

House smoked salmon on pumpernickel bread

Lobster medallion on cucumber

Mini pita sandwiches garnished with marinated chicken

Nordic shrimp puffs

Prosciutto and blue cheese rolls

Prosciutto and fig

Smoked duck aiguillettes with cranberry chutney

Smoked salmon tortilla rolls

Shooter of bloody caesar and clam

Tomato and basil bruschetta

Tomato and bocconcini cheese on Italian bread

\$32.50 per dozen (minimum of 2 dozens per order and maximum of 5 selections)

Cold canapés, Chef's selection

\$32.50 per dozen

The above prices do not include taxes or gratuities.

COCKTAIL AND LATE NIGHT BUFFET

HOT CANAPÉS

Baluchons of duck, onion and apple
Chicken and pineapple teriyaki skewers
Crispy chicken wings
Escargots in brioche
Korean beef skewers
Maryland style crabcakes
Miniature sausage rolls
Miniature meat pies
Moroccan chicken crisps
Mushroom and sweetbread fondue
Raviole of root vegetables and smoked gouda cheese
Ricotta and pesto bundles
Rolls of Pied de vent des Iles de la Madeleine
Seafood bundles
Selection of miniature quiches (classic, vegetable, salmon)
Shrimp tempura
Spinach spanakopita
Spring rolls with plum sauce
Tostadas

\$32.50 per dozen (minimum of 2 dozens per order and maximum of 5 selections)

Small lamb cutlets with Dijonnaise sauce

\$39.95 per dozen (minimum of 2 dozens per order)

Hot Canapés, Chef's selection

\$32.50 per dozen

The above prices do not include taxes or gratuities.

COCKTAIL AND LATE NIGHT BUFFET

SWEET TABLE

Sliced fresh fruit, assorted cakes, French pastries,
freshly brewed regular and decaffeinated coffee, selection of teas

\$12.75 per person

Add a Chef's selection of cheeses to the sweet table

\$17.75 per person

Add a Chef's selection of cheeses and a variety of finger sandwiches to the sweet table

\$23.00 per person

Chocolate fountain with fresh cubed fruit, dry petits fours and assorted cakes

\$7.75 per person (minimum of 50 persons)

Maple fountain with fresh cubed fruit, dry petits fours and assorted cakes

\$7.75 per person (minimum of 50 persons)

Basket of chips or pretzels

\$8.95 per basket (10 persons)

Basket of nacho chips with cheese sauce and salsa

\$25.00 per basket (15 persons)

The above prices do not include taxes or gratuities.

COCKTAIL AND LATE NIGHT BUFFET

Bowl of peanuts

\$12.00 per bowl (200g)

Bowl of sweet pecans

\$24.95 per bowl (200g)

Bowl of roasted almonds

\$20.00 per bowl (100g)

Canadian cheese platter (60g of cheese per person), with assorted crackers and breads

\$7.50 per person

Imported cheese platter (60g of cheese per person), with assorted crackers and breads

\$10.00 per person

Tomato and basil bruschetta

\$32.50 per dozen

Fresh hummus platter served with pita chips

\$15.00 per platter (10 persons)

Crudités platter with house dip

\$75.00 per platter (20 persons)

The above prices do not include taxes or gratuities.

COCKTAIL AND LATE NIGHT BUFFET

Open faced Danish sandwiches (egg salad, tuna, smoked ham, smoked turkey, marinated chicken or cheese) served with pickled condiments

\$6.75 per person

Medley of sandwiches on kaiser, foccacia and panini bread

(Black Forest ham, smoked salmon, beef, chicken, egg and Swiss cheese) (1 ½ sandwiches per person)

\$8.50 per person

Selection of finger sandwiches (egg, tuna, beef, ham, chicken),
on white or whole wheat bread (1 ½ sandwiches per person)

\$6.50 per person

Platter of sliced fresh fruit

\$110.00 per platter (20 persons)

Antipasto platter

Provolone and mozzarella cheese, sardines, mortadella, pickled vegetables, prosciutto ham, mushrooms, black olives, mussels and anchovies

280.00\$ per platter (25 persons)

Assorted pâtés, cold cuts and pickled condiments platter

135.00\$ per platter (20 persons)

The above prices do not include taxes or gratuities.

COCKTAIL AND LATE NIGHT BUFFET

Lobster from the Maritimes on ice, assorted sauces and condiments (subject to availability)

Market price

Atlantic salmon, marinated with dill and served with Austrian bread and condiments

\$235.00 for 25 persons

House smoked salmon, served with rye bread and garnishes

\$235.00 for 25 persons

Crab claws on a sculpted ice block, cocktail sauce or coriander lemon sauce

\$38.75 per dozen

Whole shrimp on a sculpted ice block, brandy cocktail sauce, aioli and lemon wedges

\$38.75 per dozen

Fresh oysters (subject to availability)

Market price

Fine selection of vegetarian sushi served with Japanese condiments

\$52.00 per dozen

The above prices do not include taxes or gratuities.

GENERAL INFORMATION

MINIMUM ATTENDANCE

Packages are available for groups of 75 persons or more.

For groups between 30-75 guests, a \$10.00 surcharge per person is applicable and complimentary guest room for the bride and groom is not included.

MENU SELECTION

The Hilton Lac-Leamy reserves the right to be the sole supplier of all food and beverage requirements with the sole exception being wedding cakes. Please note that our Pastry Chef would be honoured to create a wedding cake custom made just for you.

The selected menus and details pertaining to your event are requested by our Wedding Coordinator a minimum of two months prior to your event date. Please note that listed prices are subject to change.

It is our pleasure to prepare alternative selections for guests requesting vegetarian meals or persons with dietary restrictions. Please provide the Wedding Coordinator with this information a minimum of two weeks prior to your event date.

Food and beverage leftovers are prohibited to be taken off the premises.

DECORATIONS, MUSIC AND FLORAL ARRANGEMENTS

Our wedding coordinator will be pleased to assist you in recommending some of our preferred suppliers.

PARKING

Outdoor parking for your guests is complimentary. Valet parking is also available at an additional charge.

PHOTO SESSIONS

If your event is being held at the Hilton Lac-Leamy, you are welcome to all public areas for wedding photos at no additional charge. A charge of \$300.00 is applicable for wedding photos taken within the hotel for persons not staying or hosting a reception at the Hilton Lac-Leamy.

GENERAL INFORMATION

ADDITIONAL CHARGES

SOCAN Fee (Society of Composers, Authors and Music Publishers of Canada):

This fee is applicable for all receptions where music is played and the charge is relative to the type of event and selected banquet hall. The wedding coordinator will advise you of the charge.

Electrical requirements: additional charges are applicable for DJ and orchestra set-ups.

Additional charges may be applicable for special lighting decors requiring electricity.

A minimum \$250.00 cleaning charge is applicable for the use of confetti, silk petals, streamers or sparkles.

If bar sales (cash or host) are under \$400.00, a charge of \$100.00 per bar will be applicable to the final bill.

An additional charge will apply for audio-visual set-ups including screens, projectors, etc.

Additional charges may apply for requested special services that may exceed our standard banquet services, i.e.: placing guest name cards, menus, gifts, etc.

MISCELLANEOUS

In accordance with provincial and municipal fire regulations, all fire exits must remain clearly visible and accessible at all times.

The wedding coordinator will provide you with the Hilton Lac-Leamy Wedding Guide to assist you in the organization and details of your special day. The service of alcoholic beverages is permitted until 2:00 AM as per Quebec provincial laws. The function room should be vacated no later than 2:30 AM.

No loud musical entertainment (ex. orchestra, DJ, singers) is permitted before 9:00 P.M. out of respect for all other clientele in the Conference Centre. Soft background music is permitted before this time.

GENERAL INFORMATION

DEPOSITS AND BILLING

A non-refundable deposit of \$1,000 is required to confirm an event. Moreover, 50% of the estimated cost of the Banquet Event Order (BEO) is required 2 months prior to the event and the balance is due 10 days before the event and based on the final estimate.

Please note that the final payment must be paid by credit card or certified cheque. The client is personally liable for the payment of the full amount of the deposits and invoices, unless a written agreement is reached between the client and Hilton Lac-Leamy allowing for other billing arrangements.

CANCELLATIONS

In the event of a cancellation by the client 6 months or more prior to the event date, the Hotel shall retain the initial deposit received by the client as liquidated damages.

In the event of a cancellation by the client more than 2 months and less than 6 months prior to the event date, the Hotel shall retain the initial deposit, and the client shall be required to pay 25% of estimated food and beverage.

In the event of a cancellation by the client more than 7 days and less than 2 months prior to the event date, the Hotel shall retain the initial deposit, and the client shall be required to pay 50% of estimated food and beverage.

In the event of a cancellation by the client 7 days prior to the event date, the Hotel shall retain the initial deposit, and the client shall be required to pay 100% of estimated food and beverage.

The food and beverage will be based on a minimum anticipated revenue of \$ 81.00 per person.



Four-Time Recipient of the Conrad Hilton Award:

Since opening in October 2001, the Hilton Lac-Leamy has received the coveted Conrad Hilton (Connie) Award for Best Overall Performance in the commercial category four times (2002, 2004, 2005 and 2006). The award recognizes hotels that have received top marks for customer loyalty and satisfaction and quality assurance.

This is the first time in Hilton Hotels' history that the same property has won the award three years in a row (2004, 2005 and 2006). The Hilton Lac-Leamy distinguished itself among the Hilton brand's 240 full-service hotels throughout Canada, the United States and Mexico.

The Hilton Lac-Leamy was also awarded Best Food and Beverage Experience (2006, 2008) and Best Restaurant (2006) by Hilton Hotels.

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