



LE
MOUNT STEPHEN
HÔTEL

WEDDING PACKAGE

\$225 including tax & gratuity

100 person minimum

menu package

- Choice of three types of canapés
- Custom three-course plated dinner
- Choice of one type of late night canapé
- Coffee & tea
- Hosted bar service for four hours including wine service with dinner

Complimentary Services

The following services are included in your rental:

- Menu tasting for two people
- Leather dining chairs
- White linen and napkins
- Custom plexiglass table numbers
- Votive candle holders with candles
- Crystal stemware
- White china
- Stainless steel cutlery
- Printed menus

AV packages by Freeman Audio Visual Canada are available for an additional charge

Please note that a wedding planner and/or on-site coordinator is not included in this package. Ask your event specialist about booking a wedding planner through one of our partners.

Please note that additional charges will apply for SOCAN and RE:SOUND fees, on-site ceremonies, and cake-cutting.



canapés

Please select three canapés

Included in your package are three canapés per person · +6. for each additional piece

GARDEN

Mushroom Tart Pickled Shimeji

Québec Tomato Tartlet Basil

Beet Tartare Sherry Dressing, Fine Herbs

Arancini Mushroom, Smoked Cheddar, Saffron Aioli

Mushroom Bite Sautéed Mushroom, Puffed Rice

Welsh Rarebit Hof Kelsten Sourdough

OCEAN

Canadian Oyster Eastern or Western, Garnish

Shrimp Cocktail Marie Rose Dip

Fish Cake Sauce Gribiche

Salmon Tartare Anchovy Vinaigrette, Socca Chip

FARM

Lamb Lollies Chimichurri +6.

Steak Brochette Chimichurri, Ponzu Glaze

Devils on Horseback Reform Sauce, Chicken Liver Mousse

BG Beef Tartare Oyster Mayonnaise, Egg Yolk Confit

Chicken Liver Toast Chicken Liver Mousse, Québec Berry



appetizers

Please select one appetizer

Choose an additional pre-selected appetizer for +14. per person

Cream of Mushroom Soup

Shimeji & Maitake Fricassée, Socca Chips

BG Lettuce Salad

Aged Avonlea Cheddar, Seaweed Buttermilk Dressing, Cured Hen's Yolk

Beet Salad

Goat Cheese, Sherry Vinaigrette, Physalis, Candied Buckwheat, Mandarin Oil

Salmon Crudo

Anchovy Vinaigrette, Truffle Peach, Citrus, Horseradish, Grapefruit, Pistachios

Steak Tartare

Oyster Mayonnaise, Nori, Cured Egg Yolk, Pickles, Socca Chips



main courses

Please select two mains

Choose an additional pre-selected main for +14. per person

Mushroom Confit

Portobello & Sautéed Oyster Mushrooms, Puffed Wild Rice, Cauliflower Purée

Gnocchi

Pomodoro Sauce, Parmigiano-Reggiano, Basil

Grilled Halibut

Clams, Broccoli Purée & Florets, Radish,
Buttermilk & Wasabi Sauce, Dill Oil +10.

Salmon

Artichoke Purée, Shaved Fennel Salad, Blood Orange

Beef Wellington

Pastry-wrapped Filet Mignon, Mushroom Duxelles, Prosciutto, Maitake Mushroom,
Carrot Purée, Rhubarb Gel, Green Peppercorn Sauce +12.

Chicken Breast

Gratin Dauphinois, Mushroom Ragoût, Spring Vegetables, Suprême Sauce

Butler's Steak

Pomme Purée, Seasonal Vegetables, Reform Sauce



desserts

Please select one dessert

Choose an additional pre-selected dessert for +14. per person

Raspberry Log

Almond Biscuit, White Chocolate Ganache, Raspberry Confit, Milk

Chocolate Tart

Crumble, Coffee Mousse

Chocolate Pistachio

Chocolate Biscuit, Chocolate Mousse, Pistachio Ganache, Pistachio Crisp



late night canapés

Please select one canapé

Included in your package is one canapé per person · +8. for each additional piece

Truffle Mac & Cheese Smoked Pepper Ketchup

Cheddar & Tomato Mini Grilled Cheese

Beef Slider Bacon Jam, Malt Mayonnaise

Truffle & Parmesan Fries

Montréal Smoked Meat Biff's Mustard

Fried Chicken Slider Sauce Ravigote



bar enhancements

Open bar for four hours during reception in Salon Elizabeth

Alcohol variety is subject to seasonal change and will be confirmed one month before your wedding.

Bar Rail

Ketel One Vodka, Bombay Sapphire Gin,
Espolòn Tequila, Plantation 3 Stars Rum,
Crown Royal Rye, Bulleit Bourbon,
Johnnie Walker Red Label Scotch,
Cointreau, Campari, Aperol & Vermouth

Beer

Import & Domestic

House Wines

Trapiche 'Zaphy' Chardonnay
Trapiche 'Zaphy' Cabernet Sauvignon

Non-Alcoholic Beverages

Pop & Juice, Coffee & Tea





Mlle Sana Photography



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD

OLIVER & BONACINI
EVENTS AND CATERING



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