

# WEDDING PACKAGES

## 2016 SEASON



**COUNTRY CLUB**  
MONTRÉAL

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The Country Club of Montreal will guide and help you throughout your wedding preparations. You will soon appreciate our personalized service that will meet all your desires.

Under our roof, you will have access to all the services to make this a memorable day; a team of experienced professionals, unique atmosphere just minutes from downtown Montreal, an exceptional wine list, fine cuisine and the most exquisite garden to memorialize the event.

The detailed packages developed in this booklet are intended to propose a selection of menus and dishes with varied prices. A meeting will assess your needs and will allow us to offer you a complete package according to your budget.



# PACKAGE N° 1

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## UNLIMITED COCKTAILS

Sparkling wine  
Regular beer  
White wine, red or rosé  
Non alcoholic beverages

## APPETIZERS

Hot and cold appetizers served during cocktail hour  
Five appetizers per person

## MENU

Arugula salad, pine nuts, cranberries along with raspberry vinaigrette  
Cream of autumn root vegetables  
Chicken breast, wild mushrooms and old port sauce  
Apple and caramel fondant delightmmes

## WINE

Wide selection of wines according to actual inventory  
(1/2 bottle per person)

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# PACKAGE N° 2

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## UNLIMITED COCKTAILS

Sparkling wine  
Regular beer  
White wine, red or rosé  
Non alcoholic beverages

## APPETIZERS

Hot and cold appetizers served during cocktail hour  
Five appetizers per person

## MENU

Warm brie and walnuts croutons, seasonal lettuce along with basil oil  
Cream of tomato and pepper, fresh coriander  
Filet mignon of beef, gravy reduced with cabernet sauvignon  
Chocolate cheesecake

## WINE

Wide selection of wines according to actual inventory  
(1/2 bottle per person)

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# PACKAGE N° 3

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## UNLIMITED COCKTAILS

Sparkling wine  
Regular beer  
White wine, red or rosé  
Non alcoholic beverages

## APPETIZERS

Hot and cold appetizers served during cocktail hour  
Five appetizers per person

## MENU

Duck confit, field raspberry vinaigrette accompanied with seasonal leaves  
Cream of carrot and pear  
Filet mignon of beef, demi-glace with Sichuan pepper  
Duo of crème brûlée, vanilla and orange-chocolate

## WINE

Wide selection of wines according to actual inventory  
(1/2 bottle per person)

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# PACKAGE N° 4

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## UNLIMITED COCKTAILS

Sparkling wine  
Regular beer  
White wine, red or rosé  
Non alcoholic beverages

## APPETIZERS

Hot and cold appetizers served during cocktail hour  
Five appetizers per person

## MENU

Sesame shrimp, arugula salad along with Japanese lemongrass dressing  
Cream of butternut squash  
Tournedos of milk-fed calf, pinot reduction with fresh thyme  
Decadent chocolate cake, vanilla ice cream

## DELIGHTS TABLE

### Option 1

Fresh fruits, cheese selection, wheat and nut baguette

### Option 2

Make your own poutine, pulled pork mini-burger and cold pizzas

## WINE

Wide selection of wines according to actual inventory  
(1/2 bottle per person)

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# PACKAGE N° 5

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## UNLIMITED COCKTAILS

Sparkling wine  
Regular beer  
White wine, red or rosé  
Non alcoholic beverages

## APPETIZERS

Hot and cold appetizers served during cocktail hour  
Five appetizers per person

## MENU

Baluchon of roasted vegetables, red pepper coulis accompanied by basil oil  
Cream of carrot and pear  
Filet mignon of beef along with cream and green pepper sauce  
Spéculoos caramel fondant, green tea sauce

## DELIGHTS TABLE

### Option 1

Fresh fruits, cheese selection, wheat and nut baguette

### Option 2

Make your own poutine, pulled pork mini-burger and cold pizzas

## WINE

Wide selection of wines according to actual inventory  
(1/2 bottle per person)

## NIGHT BAR

Unlimited beverages in the evening for a period of four hours

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# PACKAGE N° 6

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## UNLIMITED COCKTAILS

Sparkling wine  
Regular beer  
White wine, red or rosé  
Non alcoholic beverages

## APPETIZERS

Hot and cold appetizers served during cocktail hour  
Five appetizers per person

## MENU

Game terrine, onion and port jam and croutons  
Cream of tomato and basil  
Tournedos of milk-fed calf, wild mushroom sauce  
Madagascar vanilla crème brûlée and almond biscotti

## DELIGHTS TABLE

### Option 1

Fresh fruits, cheese selection, wheat and nut baguette

### Option 2

Make your own poutine, pulled pork mini-burger and cold pizzass

## WINE

Wide selection of wines according to actual inventory  
(1/2 bottle per person)

## NIGHT BAR

Unlimited beverages in the evening for a period of four hours

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# INFORMATIONS

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## PRIVATE CLUB

The Montreal Country Club is a private club.

The wedding ceremony in the club gardens can be performed from 16h.

A 250\$ fee will be charged for a wedding celebrated outdoors + rental fees for outdoor chairs.

## DECORATION

The reception room decoration should be put up on the day of the event.

It is possible to arrive as early as 8h for the installation.

## NEED TO KNOW

The room closing time is 2h.

The number of guests must be confirmed four (4) days prior to the event.

This number will be considered for billing.

Service and taxes are applicable to the package prices.

We can provide you with contacts for your needs in terms of flowers, photo Booth and candy bar.

## CONTACT

Daniel Ménard

Catering manager

5 Riverside Drive, Saint-Lambert, Quebec J4S 1B7

T. 450.671.6181 ext. 222 F. 450.671.4319 maitred@mcountryclub.com

www.countryclubmontreal.com

# TRIBUTES

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« THE WHOLE DAY WAS ONE OF THE MOST PLEASANT FOR OUR FAMILY AND AGAIN WE TIP OUR HAT TO M. BOUCHARD AND TO THE STAFF. I WOULD NOT WANT TO FORGET OUR CHEF M. PELLAND, WHO MADE AN EXQUISITE PRESENTATION; MOREOVER WE HAVE RECEIVED MANY COMPLIMENTS ON THE FOOD. »

*Micheline & Hank*

« EVERYTHING WAS PERFECT: THE FOOD, THE SERVICE AND THE SMILES ON EVERYONE'S FACES.

WE WANTED TO CONGRATULATE YOU ALL FOR THIS VALUABLE EVENING. A SPECIAL THANK YOU TO THE CHEF; NOBODY HAD EVER EATEN VEAL SO TENDER!

THANK YOU TO THE MAITRE D' AND HIS ASSISTANT FOR THE TIME AND DEDICATION SPENT!

IT WAS A FANTASTIC MARRIAGE; WE WILL ALWAYS CHERISH THE MEMORIES. »

*Claudine & Éric*

« OUR GUESTS COMMENTED ON THE WARMTH AND ATTENTIVENESS OF THE STAFF, THE EXCELLENT QUALITY AND BEAUTIFUL PRESENTATION OF THE DISHES THAT WERE SERVED AND THE CHARM OF THE SITE. »

*Lise & Jean-Pierre*

# TRIBUTES

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« WE THANK YOU FOR HAVING BEEN ABLE TO ENSURE THAT THIS DAY WILL REMAIN FOREVER ETCHED IN OUR HEARTS. YOU DID AN AMAZING JOB. »

*Annie & Jean-François*

« THANK YOU VERY MUCH FOR YOUR PRECIOUS ADVICE, YOUR COOPERATION AND YOUR PROFESSIONALISM, THE SERVICE WAS IMPECCABLE, THE FOOD DELICIOUS AND THE SEQUENCE OF EVENTS PERFECTLY ORCHESTRATED. THE RESULT WAS BEYOND OUR EXPECTATIONS. »

*Dominique & Sébastien*



450.671.6181  
**COUNTRYCLUBMONTREAL.COM**