



A M A G I C A L P L A C E
**TO MAKE YOUR
DREAM COME TRUE!**

A historic setting ideal for elegant and romantic receptions. Only 30 minutes from Montreal, the Manoir gracefully rises from the natural beauty of the Mont Saint-Hilaire along the banks of the Richelieu river.

manoirrouvillecampbell.com



MANOIR
ROUVILLE-CAMPBELL

★ ★ ★ ★

WELCOME

The Manoir Rouville-Campbell welcomes you.

At only 30 minutes from Montreal, this enchanting Manoir stands in the majestic natural scenery of the Richelieu river and Mont Saint-Hilaire. It is characterized by the original and impressive Tudor-style architecture. The Manoir Rouville-Campbell has the merit of providing high quality accommodation, great dining experience and function space for small and large gatherings.

With a wealth of experience in hosting events, we offer a personalized service and a variety of wedding packages tailored for your memorable day. You will find information about our menus and banquet facilities to help you realize your dream wedding.

Do not hesitate to contact our wedding coordinator for information regarding your needs.

At the Manoir Rouville-Campbell the story continues!

The Manoir Family



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MANOIR
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MANOIR'S HALLS

Four elegant halls welcoming up to 160 guests



GRAND SALON



ORANGERIE



ROUVILLE-CAMPBELL



JORDI BONET

GRAND SALON

Large rectangular table
Welcomes 10 to 22 people
Weddings can be celebrated in this hall (\$)

ROUVILLE-CAMPBELL

Welcomes 96 people*
Cocktails on the Richelieu terrace
Weddings can be celebrated on the terrace (\$)
* Minimum of 75 people

ORANGERIE

Welcomes 160 people*
Cocktails served on the terrace
Weddings can be celebrated in this hall (\$)
* Minimum of 110 people

JORDI BONET

Welcomes 64 people*
Animation and amplified music permitted after 22h30
Cocktails in the herb garden
Weddings can be celebrated in the garden (\$)
* Minimum of 40 people



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WEDDING PACKAGES

PACKAGES STARTING AT \$109* PER PERSON

Packages include:

- **cocktail**
(2 glasses from the following: sangria, rum punch, domestic beers and non-alcoholic beverages)
- **four canapés**
- **5 course meal**
- **half a bottle of wine chosen by our sommelier**
- **your choice of hall**
- **access to the gardens**
- **access to the terrace**
- **room for the newlyweds**

** Starting at \$109 based on the hall chosen. Does not include choices with extra costs.*

For more information please contact **our wedding coordinator at 450 446-6060 or by email at banquet@manoirrouvillecampbell.com**





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WEDDING MENU

OUR SOUPS

- Leek and potato soup
- Broccoli and aged cheddar velouté
- Sweet potato, carrot and savory soup

OUR APPETIZERS

- Roasted half tomato, stuffed with shrimp and crab, red pepper mayonnaise
- Homemade game meat rilette, house relish and crouton
- Crisp bread with bocconcini, tomato and basil on spinach
- In house smoked salmon cube, marinated cucumber and salmon caviar (extra \$2)
- Smoked duck on flat bread, aragula salad and parmesan (extra \$2)
- Foie gras candies: on brioche bread, blueberry chutney pan fried with sauterne jelly (extra \$16)

CHILLED COURSE

- Mango sorbet
- Lemon granité



MAIN DISHES

- Chicken ballotine, mashed Yukon gold potato, nutmeg scented jus
- Duck leg confit, roasted potato slices with wild berry sauce (extra \$2)
- Nagano pork tenderloin, mustard sauce, braised green cabbage with bacon and slow cooked potato in broth (extra \$2)
- Steamed walleye fillet, shrimp and mussel sauce (extra \$3)
- Herb crusted breast of Guinea fowl, mashed Yukon gold potato, espagnole sauce (extra \$4)
- Roasted lamb loin with herbs, mashed sweet potato and roasted garlic jus (extra \$4)
- Tournedos of local venison, red currant sauce with juniper berries, maple flavoured creamy polenta (extra \$4)
- Veal tenderloin with mushroom sauce, mashed potato with parmesan and brown butter (extra \$6)
- Roasted AAA Angus beef tournedos with cognac sauce, roasted garlic mashed potato and buttered mushrooms (extra \$10)

Extras to add with main course:

- 3 large pan roasted shrimps (extra \$6)
- One seared slice of foie gras (extra \$11)

OUR IN BETWEEN COURSES

- Mixed greens with goat cheese croutons (extra \$6)

Variety of Quebec cheeses:

- Two choices 20 gr (extra \$10)
- Three choices 20 gr (extra \$14)

OUR DESSERTS

- Raspberry mousse pyramid with chocolate sauce
- Almond and chocolate cake with raspberry coulis
- Fresh fruit cup with port syrup and strawberry sorbet
- Warm apple crepe with vanilla ice cream and caramel sauce
- Crème brûlée, vanilla or maple
- Manoir homemade cheese cake with fruit coulis (extra \$2)

REGULAR COFFEE, TEA OR HERBAL BEVERAGES

Menu price may vary

One choice of menu per course (service and taxes not included)



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COCKTAILS AND SPARKLING WINES

À la carte suggestions

COCKTAILS

- | | |
|--|----------------|
| <input type="checkbox"/> Sparkling apple juice | \$19.00/bottle |
| <input type="checkbox"/> Manoir cocktail | extra \$6 |
| <input type="checkbox"/> Kir | extra \$7 |
| <input type="checkbox"/> Kir Royal | extra \$7 |
| <input type="checkbox"/> Wildberry Kir Royal | extra \$8 |

ROSÉS WINES

- | | |
|---------------------------------------|-----------|
| <input type="checkbox"/> L'Orpailleur | extra \$5 |
| <input type="checkbox"/> Masi | extra \$5 |

SPARKLING WINE

- | | |
|---|-----------------|
| <input type="checkbox"/> Manoir's selection | extra \$6 |
| <input type="checkbox"/> JP Chenet rosé | extra \$7 |
| <input type="checkbox"/> Château Moncontour Brut, Vouvray | \$52.00/bottle |
| <input type="checkbox"/> Mumm Cuvée Nappa rosé | \$82.00/bottle |
| <input type="checkbox"/> Moët & Chandon, Imperial Brut
Champagne | \$158.00/bottle |



*Prices are subject to change and products can vary with availability.
Wine included in our package is worth approximately 30\$ a bottle.*



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OUR WINE SELECTION

White wine included

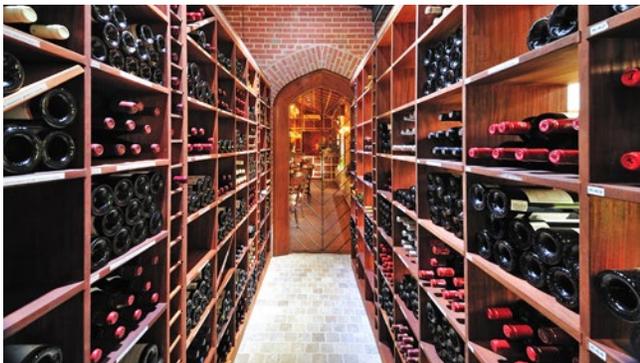
- Corte Rossa Bianco, Piémont, Italy*
- Beringer Pinot Grigio, California, United-States
- Domaine du Tariquet Classic, Gascogne, France
- Two Oceans Sauvignon Blanc, Western Cape, Australia
- Lindemans Bin 65 Chardonnay, South Eastern, Australia
- Empordàlia Verdera Blanc, Catalogne, Espagna*

Red wine included

- Corte Rossa Rouge, Piémont, Italy*
- Madregale, Abruzzes, Italy*
- Beringer Cabernet Sauvignon, California, United-States
- Château Arnaud, Minervois, France
- Empordàlia Verdera Negre, Catalogne, Espagna*
- Vina Lastra Ecologico Tinto, Mancha, Espagna*

Other suggestions

- | | | | |
|---|------------|--|------------|
| <input type="checkbox"/> L'Orpailleur Classique, Québec, Canada | extra \$2 | <input type="checkbox"/> L'Orpailleur, Québec, Canada | extra \$2 |
| <input type="checkbox"/> Madregale, Abruzzes, Italy* | extra \$2 | <input type="checkbox"/> Trevini Primo Primitivo Merlot, Pouilles, Italy | extra \$3 |
| <input type="checkbox"/> Les Jamelles, Sauvignon du Languedoc, France | extra \$2 | <input type="checkbox"/> JJ Mc Williams Cabernet Shiraz, Australia | extra \$4 |
| <input type="checkbox"/> Trevini Primo Delle Vénétié Chardonnay/Pinot gris, Italy | extra \$2 | <input type="checkbox"/> Les Jamelles Syrah du Languedoc, France | extra \$4 |
| <input type="checkbox"/> La Belle Terrasse Chardonnay, pays d'Oc, France | extra \$3 | <input type="checkbox"/> JP Chenet Merlot/Cabernet, pays d'Oc, France | extra \$4 |
| <input type="checkbox"/> RH Phillips Chardonnay, California, United-States | extra \$7 | <input type="checkbox"/> Baron de Rothschild Pinot noir, pays d'Oc, France | extra \$5 |
| <input type="checkbox"/> Prince Philippe Bourgogne Aligoté, France | extra \$7 | <input type="checkbox"/> Man Vintners Cabernet Sauvignon, South Africa | extra \$6 |
| <input type="checkbox"/> Robert Mondavi-Woodbridge Sauvignon, California, United-States | extra \$7 | <input type="checkbox"/> Mirassou Pinot Noir, California, United-States | extra \$7 |
| <input type="checkbox"/> Masi Serego Alighieri, Venetia, Italy | extra \$8 | <input type="checkbox"/> Prince Philippe Bourgogne Passe-tout-Grains, France | extra \$7 |
| <input type="checkbox"/> Folonari Pinot Grigio, Venetia, Italy | extra \$10 | <input type="checkbox"/> Folonari Verona, Venetia, Italy | extra \$7 |
| <input type="checkbox"/> Louis Roche Bourgogne Aligoté, France | extra \$12 | <input type="checkbox"/> RH Phillips Syrah, California, United-States | extra \$8 |
| | | <input type="checkbox"/> Washington Hills, Merlot, Columbia Valley Washington State, United-States | extra \$9 |
| | | <input type="checkbox"/> Robert Mondavi-Woodbridge Cabernet Sauvignon, California, United-States | extra \$9 |
| | | <input type="checkbox"/> Robert Mondavi-Woodbridge Zinfandel, California, United-States | extra \$9 |
| | | <input type="checkbox"/> Barone Ricasoli Campo Ceni, Tuscany, Italy | extra \$11 |
| | | <input type="checkbox"/> Santa Cristina Chianti Superiore, Tuscany, Italy | extra \$14 |



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* Private imports



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FOR YOUR LATE EVENING

À la carte suggestions

Salty

- Quebec and imported fine cheeses platter \$9.75/person
- Assortment of sandwiches \$30.00/dozen
- Melon & prosciutto platter \$8.00/person
- Pretzels, chips and nachos \$3.00/basket

Sweet

- Cake cutting and service \$1.50/person
- Sliced fresh fruit \$4.50/person
- Home-made pastries \$30.00/dozen
- Mignardises \$24.00/dozen
- Macaroons \$25.00/dozen
- Selection of fine chocolates \$27.00/dozen

