



Charm *Warmth*
Romance *History*
Exclusivity...



Auberge du Vieux-Port

YOUR WEDDING WITH US! - 2016

*Old-Montreal offers you
all this and so much more!*

**FOR WEEKS NOW, YOU'VE BEEN DREAMING ABOUT JUST
THE RIGHT PLACE TO CELEBRATE YOUR UNION.**

You are looking for somewhere special that offers original reception services, great photo opportunities and top guest accommodations.

Find the perfect location and create memories to cherish for a lifetime.

OUR GIFT TO YOU:

- A complimentary room with breakfast for the night of your wedding
- A parking space with Valet service for the newlyweds
- A tasting menu for 2 people, a few months prior to the wedding date
- Preferred rates for your guests staying at the hotel
- Special rates and wedding packages at the Rainspa
- Special room rate at our hotel on your first wedding anniversary

Our team and I are at your service to make your wedding an unforgettable event.

Best regards!



Auberge du Vieux-Port

Andrée Harvey

Sales manager and Event coordinator

97, rue de la Commune Est Montréal Qc H2Y 1J1

Auberge du Vieux-Port : 514 876-0081 | 1 888 660-7678 (Can & US) | Téléc. : 514 876-8923

www.aubergeduvieuxport.com | aharvey@aubergeduvieuxport.com



L'Auberge du Vieux-Port offers a few possibilities for the different moments during your wedding.

COCKTAIL– 2 OPTIONS

ROOFTOP TERRACE

Offers breathtaking views of Old-Montreal and the Old Port. Open mid-May to mid-September (weather permitting) with a space that can be privatized.

NARCISSE LOUNGE

Warm, elegant and intimate, the lounge exemplifies the charm of Old-Montreal.



FOR YOUR RECEPTION – LES REMPARTS ROOM

Auberge du Vieux-Port's top-shelf services and historic setting make it a shoo-in for the big day. Its functional banquet space accommodates up to 72 and, with original brickwork still intact, serves wonderfully for warm, intimate receptions. Leaving no stone unturned, a dedicated wedding planner is at your service 24/7, accommodating every last one of your special requests.

Every package at the Auberge includes a room rental for cocktails, dinner and reception. You'll be equipped with tables, chairs, dishes, cutlery, glassware, napkins, table cloths and table numbers. On-site ceremonies can also be arranged.



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OUR PACKAGES



L'AUBERGE PACKAGE \$125/PERSON

(before taxes and tip)

Cocktail -
1 hour open bar
and 4 choices of canapés

Newlywed toast -
1 glass of sparkling wine

3-course menu -
½ bottle of wine during dinner

GOURMET PACKAGE \$145/PERSON

(before taxes and tip)

Cocktail -
1 hour open bar
and 4 choices of canapés

Newlywed toast -
1 glass of sparkling wine

4-course menu -
½ bottle of wine during dinner

2 hours open bar after dinner

GASTRONOME PACKAGE \$165/PERSON

(before taxes and tip)

Cocktail -
1 hour open bar
and 4 choices of canapés

Newlywed toast -
1 glass of sparkling wine

5-course menu -
½ bottle of wine during dinner

3 hours open bar after dinner



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CANAPÉS

MINIMUM 2 DOZEN PER ITEM



COLD CANAPÉS

\$30/dozen

- Crêpe with smoked salmon and chives
- Bruschetta, olives, tomatoes and feta
- Crab and Granny Smith salad with grapefruit dressing, served on endive petal
- Shrimp cocktail
- Cucumber beet humus with goat cheese
- Scallop ceviche and mango
- Chorizo, cherry tomato chutney, mozzarella di Buffalo and arugula served on a crouton
- Oka cheese with fig and porto compote served on a crouton
- Salmon tartare
- Shrimp and tomatillo ceviche, jicama and chili sauce

SALTY SNACKS

Roasted house nuts	\$8/bowl
House chips	\$5/bowl
Mixed olives	\$8/bowl
Vegetables and dip	\$4/person

OUR PLATTERS

(minimum 15 people)

Smoked salmon	\$6/person
Artisanal Charcuterie	\$8/person
Quebec Cheese	\$10/person

HOT CANAPÉS

\$32/dozen

- Shrimp in phyllo with mango and chili sauce
- Sesame chicken skewers
- Mini baked potatoes with sour cream and chives
- Bison suckers wrapped in caramelized apples
- Beef teriyaki skewers
- Pulled pork sliders (min. 3 dozen)
- Pulled beef sliders on brioche with horseradish
- Brie cheese with candied pecans on a mini brioche
- Vegetarian arancini
- Seared scallops, bacon wrapped

SWEET CANAPÉS

\$35/dozen

- Mini cream puffs
- Black truffles with cocoa powder
- Custard tart, field berries and Chantilly



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L'AUBERGE PACKAGE – \$125/PERSON

COCKTAIL

1 hour of open bar and 4 canapés to choose from

TOAST

1 glass of sparkling wine

3-COURSE MENU

Choose 1 appetizer, 2 main courses and 1 dessert – ½ bottle of house wine per adult

Bundle of brie, Serrano & green beans

or

Thin tomato tart, Parmigiano Reggiano shavings and arugula salad

or

Smoked duck breast salad & roasted hazelnuts

~

Seared cod filet, rosemary & black truffle mashed potatoes

or

Half cockerel in reduced porto juice, quinoa with vegetable confit

or

Angus beef Filet mignon (one way for all), Rossini sauce, stuffed potatoes & mixed vegetables

or

Vegetarian option: Penne with porcini, roasted pine nuts, arugula salad & parmesan

~

Plate of macarons (3)

or

Cheesecake, strawberry coulis

~

Coffee, decaffeinated coffee, tea and tisane

*Menu served in Les Remparts room

If you wish to offer a choice of two main courses for no additional cost, your group must be 35 people or more and an exact head count must be provided to the hotel no later than 7 days prior to the event.

If you offer your group the choice of two main courses, you must provide the hotel with table numbers / guest names / food selections and place cards identifying what the guests will be eating. Service fees of approximately 12.5% and administration fees of 5.5% (total 18%) as well as federal and provincial taxes will be applied to all food and beverage

GOURMET PACKAGE – \$145/PERSON

COCKTAIL

1 hour of open bar and 4 canapés to choose from

TOAST

1 glass of de sparkling wine

4-COURSE MENU

1 choice for starter, 1 choice for appetizer, 2 choices for main course and 1 choice for dessert - ½ bottle of house wine per adult

Seasonal soup

or

Beet salad, baby spinach and fresh goat cheese

~

Bundle of brie, Serrano and green beans

or

Thin tomato tart, Parmigiano Reggiano shavings and arugula salad

or

Smoked duck breast salad & roasted hazelnuts

~

Seared cod filet, rosemary and black truffle mashed potatoes

or

Half cockerel in reduced porto juice, quinoa with vegetable confit

or

Angus beef Filet mignon (one way for all), Rossini sauce, stuffed potatoes, vegetable confit

or

Vegetarian option: Penne with porcini, roasted pine nuts, arugula salad and parmesan

~

Plate of macarons (3)

or

Cheesecake, strawberry coulis

~

Coffee, decaffeinated coffee, tea and tisane

AFTER DINNER

2 hours of regular open bar

*Menu served in Les Remparts room

If you wish to offer a choice of two main courses for no additional cost, your group must be 35 people or more and an exact head count must be provided to the hotel no later than 7 days prior to the event.

If you offer your group the choice of two main courses, you must provide the hotel with table numbers / guest names / food selections and place cards identifying what the guests will be eating. Service fees of approximately 12.5% and administration fees of 5.5% (total 18%) as well as federal and provincial taxes will be applied to all food and beverage.

GASTRONOME PACKAGE – \$165/PERSON

COCKTAIL

1 hour of open bar and 5 canapés to choose from

TOAST

1 glass of sparkling wine

MENU 5 SERVICES

1 choice for starter, 1 choice for appetizer, 2 choices for main course and 1 choice for dessert - ½ bottle of house wine per adult

Seasonal soup

or

Beet salad with baby spinach & fresh goat cheese

~

Grilled vegetable tower, mozzarella di Buffala and red pesto

or

Lobster with baby vegetable Macedonia

or

Half-cooked beef Carpaccio, yuzu dressing

~

Turbot filet, fresh herb butter, barley risotto with orange

or

Duck confit in thyme jus, vegetable confit Niçoise

or

Angus beef Filet mignon (one way for all), Rossini sauce, stuffed potatoes, seasonal vegetables

or

Vegetarian option: penne with porcini mushrooms, grilled pine nuts, arugula salad and parmesan

~

Plate of fine Québec cheeses

~

Macarons plate (3)

or

Chocolate tart with creamy fleur de sel

~

Coffee, decaffeinated coffee, tea and tisane

AFTER DINNER

3 hours of open bar

* Menu served in Les Remparts room

If you wish to offer a choice of two main courses for no additional cost, your group must be 35 people or more and an exact head count must be provided to the hotel no later than 7 days prior to the event.

If you offer your group the choice of two main courses, you must provide the hotel with table numbers / guest names / food selections and place cards identifying what the guests will be eating. Service fees of approximately 12.5% and administration fees of 5.5% (total 18%) as well as federal and provincial taxes will be applied to all food and beverage.



BAR SERVICE

REGULAR OPEN BAR (INCLUDED IN YOUR PACKAGE)

1 hour : \$18 / person
2 hours : \$31 / person

3 hours : \$36 / person
4 hours : \$41 / person

Local beers
White wine Smoky Bay,
Chardonnay
Red wine Smoky Bay,
Cabernet-Sauvignon

Vodka: Smirnoff
White and Gold Rum: Bacardi
Gin: Gordon's
Tequila: Cazadores / Sauza

Whisky: Canadian Club
Scotch: Johnny Walker Red
Digestif: Amaretto / Baileys / Cointreau /
Peach Schnapps / Tia Maria

DELUXE OPEN BAR (\$15/PERSON)

1 hour : \$25 / person
2 hours : \$38 / person

3 hours : \$43 / person
4 hours : \$48 / person

Local beers
White wine: Pinot grigio, Gabbiano
Promessa, Italie
Red wine: Shiraz, Lideman's Bin 50,
Australie
Sparkling wine: J.P. Chenet

Vodka: Grey Goose / Belvedere
White and Gold Rum: Bacardi / Appleton
ambré
Gin: Bombay Sapphire / Tanqueray
Tequila: Cazadores / Sauza / El Jimador

Whisky: Canadian Club / Jack Daniel's
Scotch: Johnny Walker Red / Johnny
Walker Black
Digestif: Amaretto / Baileys / Grand
Marnier / Sambuca / Peach Schnapps /
Tia Maria

BOTTLES ON DEMAND WINE LIST UPON REQUEST

Rum, Vodka, Gin, Whiskey, Single malts, Cognac and Porto

*The open bar packages include standard mixed drinks (i.e.: gin & tonic, rum & coke)

*Please note that shooter service is not offered

*Signature cocktail, created specifically for your event, are available starting at \$14/glass

GENERAL TERMS AND CONDITIONS OF SALES OF L'AUBERGE DU VIEUX-PORT

ARTICLE 1 - START OF THE AGREEMENT

The duration of the offer is expressly indicated in the offer. The agreement is concluded, during the period that the offer is valid, the moment that the hotel receives a dated and signed copy of the contract with each individual page initialed.

ARTICLE 2 -MODIFICATION OF CONTRACT

Any changes to the contract can be made with the written agreement of the two contracting parties.

ARTICLE 3 - DEPOSIT

All contracts between L'Auberge du Vieux-Port and the Client are subject to a deposit requirement. The amount, as well as the date of the deposit, are determined by L'Auberge du Vieux-Port and will be a minimum of 50% of the estimated total amount. In addition, L'Auberge du Vieux-Port reserves the right to request a second deposit or full payment in advance. This amount will be deducted from the final amount of the invoice. If the customer has not paid the advance by the date determined by L'Auberge du Vieux-Port, the hotel reserves the right to terminate the contract at the customer's expense, without notice and without any compensation. The hotel can termination of a contract through written communication.

ARTICLE 4 - CONFIRMATION OF THE NUMBER OF PARTICIPANTS

The customer undertakes to tell the hotel in writing the exact number of people at least 72 hours before the date of the event.

If the number of guests confirmed is less than the number in attendance, the client will be billed for the number confirmed (if minimum required is reached).

If the number of guests confirmed is more than originally indicated, the hotel will do its best to meet the demand without the hotel being obliged to provide more meals than ordered by the customer and without the hotel being liable to pay any compensation.

ARTICLE 5 - CANCELLATION POLICY

* Between 59 and 31 days prior to the first scheduled arrival date, any cancellation of rooms will be subject to a penalty equal to 85% of the total projected event expenses. This decrease cannot be cumulated with any of the preceding or following decreases.

* Less than 31 days prior to the first scheduled arrival date, any cancellation will be subject to a penalty of 100% of the total projected event expenses. Total projected event expenses include meeting room rentals, food and beverage and AV costs

In addition, the above mentioned cancellation policy and any other conditions of this agreement will apply at the expense of the organizer if attendees responsible for paying their room, breakfast and supplement do not show.

Please note that all applicable taxes will be applied to the cancellation fees.



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GENERAL TERMS AND CONDITIONS OF SALES OF L'AUBERGE DU VIEUX-PORT (CONTINUED)

ARTICLE 6- CATERING POLICY

If the agreement stipulates that a group will be taking one or more meals in the hotel, the customer must confirm the choice of menu or buffet with the hotel at least 10 days in advance. No menu substitutions will be permitted within 72 hours preceding the event. If the customer does not make a choice before this date, the hotel has the right to make a choice itself in the category of the menu or buffet as specified in the agreement.

All food and beverage must be supplied by L'Auberge du Vieux-Port.

ARTICLE 7 – SPECIFIC POLICY

Presence of Photographer: The customer must inform the hotel beforehand about the presence of a photographer who has been hired to take photographs, videos, etc. in the hotel.

Musical Events: All legal formalities that must be met when holding certain musical events, such as notifying SOCAN (the Canadian copyright association), must be satisfied by the customer. L'Auberge du Vieux-Port bears no responsibility relating thereto and cannot be held liable if certain rights are not paid and/or certain formalities are not fulfilled. For functions hiring a disc jockey or live music, a SOCAN licensing fee will apply:

1-100 people: \$41.13 (fee per event)

Signage: Items supplied by L'Auberge du Vieux-Port as decoration remain the property of L'Auberge du Vieux-Port. Signage is prohibited without authorization from L'Auberge du Vieux-Port. At no time, nails, staples, thumb tack or other such articles be used. The Client will be held responsible for any damages caused by him, his guests or sub-contractors.

Safety and Security: Do not leave items of value unattended. Please close the meeting room doors when unoccupied, as they are accessible to the public. L'Auberge du Vieux-Port assumes absolutely no responsibility for items left or forgotten in meeting rooms or hotel public areas. Should you observe anything or anyone suspicious, please inform a representative of L'Auberge du Vieux-Port immediately.

ARTICLE 8 - THEFT AND DAMAGE TO EQUIPMENT

The hotel cannot be held responsible for theft of equipment, or for damage to the equipment brought into the hotel by the customer. The customer is responsible for the integrity and safety of this equipment and should take out a theft, non-life and liability insurance that he thinks is necessary.

Client will be held responsible for all damages in banquet rooms and common areas, as well as damages for any and all equipment provided for the event. Client will be responsible for any and all costs incurred for these damages.



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