



1820

AUBERGE
WILLOW
INN

HUDSON · QUÉBEC

WEDDING PACKAGES





AUBERGE WILLOW INN



Congratulations!

On behalf of the entire team at the Auberge Willow Inn, we would like to congratulate you on this new chapter! With a breathtaking view of the Lake of Two Mountains, ten picturesque bedrooms, an expansive outdoor space and a beautiful indoor dining hall, the Willow is the perfect venue to host your special day.

Our team of experts take pride in offering our couples a complete, full-service experience. Whether you are hosting an elegant affair or an event with rustic charm, we will guide you throughout the entire process and turn your vision into a reality.

The Venue

Say “I do” with the unbelievable waterfront view as your backdrop. Our outdoor green space is the perfect location for a memorable ceremony, followed by a cocktail on the grass or on the private terrace. Your guests will dine and dance the night away in our newly-renovated dining hall, with a beautiful view of the lake.

The Rooms

Our 10 luxurious rooms are available to your guests and provide a convenient space for you and your party to prepare for your special day.



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The Food

Our kitchen is stocked with premium ingredients sourced locally and sustainably when possible. Our in-house pastry chef produces all breads, pastries, desserts and cakes on-site. Every couple will work with our team and our in-house wedding planner to create a customized menu that reflects their own taste and style.

The Planning Services

Our in-house wedding planner will assist and guide you throughout the entire process, provide you with a wedding checklist, create a wedding timeline and be present on the day-of to ensure your wedding runs without a hitch. A list of preferred vendors will also be provided for all your wedding needs.

Wedding Packages

Our wedding packages are carefully designed to suit your needs. For any special requests or modifications, please do not hesitate to contact us.



All prices are subject to taxes and service charges where applicable. Prices are subject to change without notice.



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The Stanstead Package

Cocktail

Your choice of 4 hot or cold canapés
1 glass of prosecco per person

Reception

House made bread
4 course menu - dessert course or a wedding cake made in-house by our pastry chef
Coffee and tea service
½ bottle of wine per person during dinner

Also included in this package:

- Menu tasting for 2 people, guided by our wedding planner and chef.
- 1 suite the night of your wedding at no additional cost.
- Services of our in-house wedding planner.

\$150 per person plus taxes and administration

The Willow Package

Cocktail

Your choice of 4 hot or cold canapés
Open bar for 1 hour (regular bar)

Reception

House made bread
4 course menu - dessert course or a wedding cake made in-house by our pastry chef
Coffee and tea service
½ bottle of wine per person during dinner

Also included in this package:

- Menu tasting for 2 people, guided by our wedding planner and chef.
- 1 suite the night of your wedding at no additional cost.
- Services of our in-house wedding planner.

\$165 per person plus taxes and administration



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The Hudson Package

Cocktail

Your choice of 4 hot or cold canapés
Open bar for 1 hour (regular bar)

Reception

House made bread
4 course menu - dessert course or a wedding cake made in-house by our pastry chef
Coffee and tea service
½ bottle of wine per person during dinner

3 hours of open bar after dinner (regular bar)

Also included in this package:

- Menu tasting for 2 people, guided by our wedding planner and chef.
- 1 suite the night of your wedding at no additional cost.
- Services of our in-house wedding planner.

\$200 per person, plus taxes and administration

The Lake Package

Cocktail

Your choice of 6 hot or cold canapés
Open bar for 1 hour (premium bar)

Reception

1 glass of sparkling wine
House made bread
4 course menu – dessert course or a wedding cake made in-house by our pastry chef
Coffee and tea service

½ bottle of wine per person during dinner

4 hours of open bar after dinner (premium bar)

Also included in this package:

- Menu tasting for 2 people, guided by our wedding planner and chef.
- 1 suite the night of your wedding at no additional cost.
- Services of our in-house wedding planner.

\$260 per person, plus taxes and administration



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Willow Wedding Menus

Hors D'Oeuvres

Cold Canapés:

Cured salmon on oat cakes crème fraiche pickled shallots dill
Poached mussels in smoked mayo in its shell
Meat tartare on house crackers
Game terrine on toast
Duck prosciutto
Quinoa salad spoons
Mini cold quiches
Tuna tartare
Deviled eggs
Raw cauliflower and anchovy salad
Endive boats with blue cheese

Hot Canapés:

Veggie pakora
Lamb skewers
Fish sticks
Beef bites
Bacon wrapped scallops
Duck wings
Confit pork belly
Mini crab cakes
Stuffed mushroom caps with shrimp
Chicharones
Grilled sausage and peppers

Course 1:

Gazpacho: Cherry tomatoes, vegetable garnish, basil oil

Vichyssoise: Seasonal vegetables

Seasonal hot soup

Willow Salad: Organic mixed greens, Oka cheese, smoky house dressing



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Course 2

House Terrine: Pork and game terrine with house pickles and crackers

Cheese Salad: Goat cheese with walnuts, peaches, honey and mixed organic greens

Smoked Mackerel Paté: served on toast with pickles, watercress and bread

House Charcuterie Plate: Served with house pickles and breadsticks

Course 3

Stuffed chicken breast with oats, apples served with seasonal vegetables, fresh herbs and jus

Filet Mignon with herb butter and red wine jus served with potato pavé and French beans

Seared Duck Breast with herb butter and red wine jus served with potato pavé and French beans

Salmon Fillet roasted on pea purée served with potato purée, English peas and arugula

Medallion of Pork roasted with onion jus served with seasonal vegetables and fresh herbs

Veal medallions with red wine jus served with potato pavé and French beans

Hake roasted on pea purée served with potato purée, English peas and arugula

Vegetarian Option available

Course 4 Dessert

Crème Brulée

Fresh Lemon Tart

Financier

Chocolate Tart

Wedding Cake (+\$100)

The Willow Inn is proud to support our regional organic and sustainable farmers. Our menu is based on local and fresh ingredients and is subject to change.



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Additional Options

Waterfront ceremony: \$500.00

Sparkling wine toast: \$10.00 per person

Additional beer and wine during dinner: charged per bottle

Additional open bar hour: \$15.00 per person/hour

Premium bar option: \$4.00 per person per hour

Midnight buffet: Starting at \$15.00 per person

Children's menu (2-12 years old): \$35.00 per child

Extra dessert: \$8 per person

Sweet table: \$15/per person includes 3 pieces per person

Cutting fee for outside wedding cakes: \$3 per person



All prices are subject to taxes and service charges where applicable. Prices are subject to change without notice.



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Terms and Conditions

Price

All prices are per person and are subject to change to reflect market conditions. All prices do not include an 20% administration fee, provincial and federal taxes that are applicable on all products and services. Rates are subject to change.

Deposit

A non-refundable deposit of 20% is required at time of booking. The remainder of the amount will be due the day of the event. A final invoice will be sent following the event to reflect any additions made the day-of. All payments made are non-refundable. Deposit can be made by cheque or credit card. A credit card number is mandatory to keep on file.

Number of Guests Guarantee

In order to reserve the dining hall, the couple must guarantee a minimum of 80 guests or accept to cover the cost for 80 guests, unless written agreement is made at the time of the contract signing. The pub is available for smaller groups. The final guest number must be confirmed 5 business days prior to the event. The final bill will reflect this number unless more guests are added. In this case, extra guests will be added to the master bill.

Alcohol

The service of alcoholic beverages at the Willow Inn is a privilege granted under license from the Régie des Alcools which requires that all of its governing regulations be strictly observed. In conjunction with the law of Québec, no alcoholic gift bottles are permitted to be brought into the Willow without our alcohol permit stamp. Any open bottles are property of the Willow Inn and customer is not allowed to take them after the event.

Food

Willow Inn is the exclusive vendor for food. No outside food of any kind can be brought into the Willow Inn by the client, attendees, vendors or entertainers. The only exception is the wedding cake with authorisation and a \$3 service fee per person is applicable. It is understood and agreed that any and all remaining food and or beverages are property of the Willow Inn and cannot be removed from the premises with exception for wedding cakes if requested by the client.

Rooms

A credit card number must be provided in order to block all the rooms. Rooms are non-refundable.

SOCAN Fees

A fee of approximately \$85.00 will be applied to the final bill for SOCAN fees (author copyright fee for music).



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Labour Costs

The Willow Inn reserves the right to charge additional fees for labor costs, should additional labour be required. The couple will be notified and must give written approval prior to being charged.

Space Usage

The Willow Inn grants permission for the Client to access venue space from 10:00 AM on event day until 2:00 AM the following day. If the event exceeds the allotted time, an overtime fee of \$500/hour will be charged.

Property

The Willow Inn is not responsible for any lost, stolen or damaged items. Should any property damage occur during the event as a result of the Client or their invited guests, the Client agrees to pay for the full replacement value of all damaged goods and property including any additional rentals.

Decorations

Any decorations must be approved by The Willow Inn management before usage. Open flames and candle sticks are strictly prohibited. Any candles must be contained in a votive or jar. Confetti and smoke machines are strictly prohibited. In the event of confetti being thrown indoors or outdoors, a fee of \$500 will be charged to cover the cleaning expenses.

Wedding Planner

Services included are:

- 1 site visit
- 1 meeting mid-planning (can be on site or by phone)
- 1 site visit/wrap up meeting 1-2 months before the wedding
- List of preferred vendors and templates

Parking

The Willow Inn has 3 available parking lots for your use. Valet service is available for \$20 per car and must be requested 7 days in advance with a minimum \$250 charge.

Cancellation Policy

If the client cancels 1 month or less prior to the event date, they are subjected to a 50% charge of the initial quote. If the client cancels 2 weeks or less prior to the event date, they are subjected to a 75% charge of the initial quote. If the client cancels 1 week or less prior to the event date, they are subjected to a 100% charge of the initial quote. If the client cancels, the non-refundable deposit may be used toward a future event at The Willow.