

WEDDING PACKAGES 2018

Why choose de Hilton Quebec?

To ensure your special day is unique, all our packages include:

The reception room best suited for your number of guests (min. 50 ppl)

Personalized printed menus

Table numbers for your table assignment

Menu tasting before the wedding

Room setup according to your preferences

Access to our Executive Club for your pictures

Preferred room rate for your guests

A flexible and personalized offer to ensure a perfect day!





«Simply Elegant»

For the bride and groom, a De Luxe room with gorgeous views of the St-Laurence River

Cocktail

I glass of sparkling wine

Menu

Heirloom tomato and bocconcini tasting, basil pistou, truffle oil

Creme Dubarry, paprika-infused oil, crisp parsnips

Homemade spice blend chicken breast, barley risotto, Al Dente vegetables, port and long pepper sauce

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Quebec pork medallion, chive Yukon gold cake, l'Archer du vignoble Le Cep d'Argent port sauce

Service of your wedding cake, seasonal berry coulis

Coffee, tea, herbal tea

53\$

½ bottle of wine, 21\$ per person 3 canapés, 9\$ per person 3 canapés

^{*} Rate per person, plus taxes and gratuities

^{*} Kids menus available

^{*} Subject to certain conditions, upon availability



«Traditional and Chic»

For the bride and groom, a Junior Suite with access to the Executive Club for breakfast

Cocktail

1 glass of sparkling wine 3 canapés ½ bottle of wine with dinner

Menu

House seasoning crusted half-cook veal, revisited mango salsa, Modene pearls

Cream of wild mushrooms, hint of truffle oil

Light saffron halibut fillet, forbidden China black rice, crab flesh, early vegetables

or

AAA Augus beef fillet, smoked Oka cheese gratin, fried capers, Savoyard potatoes, perigourdine sauce

> Service of your wedding cake, Seasonal berry coulis

> > Coffee, tea, herbal tea

89\$

^{*} Rate per person, plus taxes and gratuities

^{*} Kids menus available

^{*} Subject to certain conditions, upon availability



«Beyond Expectations»

For the bride and groom, a Signature Suite with access to the Executive Club for breakfast

Cocktail

l glass of sparkling wine
3 canapés
½ bottle of wine with dinner
Specialty chairs or chair covers, table linens and napkins

Menu

U10 scallop ceviche, sliced mango, Espelette Pepper, crispy tempura

Cream of turnip with maple, apple chips

Pepper strawberry and champagne granita

Atlantic salmon and tiger shrimp duo, couscous pearls with oyster mushrooms,
Blanche de Chambly light cream
Or
Slowly roasted guinea fowl breast

Slowly roasted guinea fowl breast, sliced sweet potato with black garlic, Pedro Ximenez sauce

Service of your wedding cake, Seasonal berry coulis

Coffee, tea, herbal tea

114\$

^{*} Rate per person, plus taxes and gratuities

^{*} Kids menus available

^{*} Subject to certain conditions, upon availability



Late night snack?

Replace the wedding cake with a Hilton dessert 3.50\$

NACHO STATION Salsa, sour cream, guacamole 6.00\$

CANDY SHOP Variety of colorful candy, gummy candy and licorice 10.00\$ Drink coupon (beer or wine) 7.50\$

POUTINE STATION 10.00\$

CHURROS STATION
Delicious warm churros
with cinnamon sugar,
Dulce de Leche sauce
and chocolate dip
8.00\$

Rate per person Plus taxes and gratuities

Our recommendations for your memorable day

Fleur Concept Florist

Daniel Ménard 418-692-5040

Dx Design Decor

Mélanie Des Ormeaux 418-780-0607

Martin Verret
Violinist

Martin Verret 418-955-8621

Location Gervais

Preferred décor and linen supplier

Valéry Jean 418-659-2520

Pâtisserie La Gourmandine Jean-Luc Piquemal

Hilton's official baker Wedding cakes

Concert Plus

DJ

Stéphane Lachance 418-828-1044