





# 2020 WEDDING MENU

CELEBRATING MEMORABLE WEDDINGS FOR OVER 130 YEARS







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# **GOLD PACKAGE**

COCKTAIL

Open Bar – 1 hour Prosecco, standard wine & beer and soft drinks + Selection of four (4) canapés © <u>DINNER – 4 courses</u>

Appetizer Soup or salad Chicken breast stuffed with smoked Gouda cheese, parma ham & organic honey grain mustard sauce + Fish option Dessert

> + Standard red & white banquet wine (½ bottle / person) Sparkling water & soft drinks

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#### SWEET TABLE

Your wedding cake Fresh sliced fruits

# **EVENING BAR**

### Charged according to consumption on master account

\$159 / person (taxes & administration fee of 18% extra)

\*\* Menus and prices are subject to change without notice \*\*

# DIAMOND PACKAGE

**COCKTAIL** 

**Open Bar – 1 hour** Prosecco, standard wine & beer and soft drinks + Selection of four (4) canapés

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#### DINNER – 4 courses

Appetizer Soup or salad Braised veal short ribs with mushroom & whiskey sauce + Fish option

Dessert +

Standard red & white banquet wine (½ bottle / person) Sparkling water & soft drinks

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SWEET TABLE

Your wedding cake Fresh sliced fruits + Cheese platter

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# EVENING BAR

**Open Bar – 2 hours** Beer, spirits & standard digestive, standard banguet wine and soft drinks

\$189 / person

(taxes & administration fee of 18% extra) \*\* Menus and prices are subject to change without notice \*\*







PLATINUM PACKAGE

# COCKTAIL

**Open Bar – 1 hour** Prosecco, standard beer, wine & spirits and soft drinks.

Selection of six (6) canapés

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# DINNER – 5 courses

Soup or salad Appetizer Granita Grilled beef tenderloin with 'Bordelaise' sauce + Fish option Dessert + Premium red & white banquet wine (½ bottle / person)

Sparkling water & soft drinks

# SWEET TABLE

Your wedding cake Fresh sliced fruits Cheese platter + Mini poutine  $\infty$ 

# EVENING BAR

Open Bar – 3 hours

Beer, spirits & standard digestive, Premium banquet wine and soft drinks

\$219 / person (taxes & administration fee of 18% extra)

\*\* Menus and prices are subject to change without notice \*\*

# PRESTIGE PACKAGE

<u>COCKTAIL</u>

Open Bar – 1.5 hour Prosecco, standard beer, wine & spirits and soft drinks. + Selection of eight (8) canapés

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# DINNER – 6 courses

Soup + Salad Appetizer Granita Alcoholic Roasted herb-mustard crusted rack of lamb + Fish option Dessert

Premium red & white banquet wine (½ bottle / person) Sparkling water & soft drinks

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### SWEET TABLE

Your wedding cake Fresh sliced fruits Cheese platter + Mini poutine  $\infty$ 

# EVENING BAR

Open Bar – 3 hours

Beer, spirits & standard digestive, Premium banquet wine and soft drinks

\$239 / person (taxes & administration fee of 18% extra)

\*\* Menus and prices are subject to change without notice \*\*





# **COLD CANAPÉS**

Warm brie with a crumble of pecans and cranberries Verrine of Asian flavor salmon tartare Mini caprese stick with smoked balsamic caramel Smoked paprika humus, olives tapenade, feta and pita Shooter of tomato gazpacho, feta & fresh mint Beet tartare with mint and feta Pesto & pepper beef tataki with Wasabi and sweet soja Beef tartar with classic garnish Verrine of ahi tuna poke with wakame salad Shrimp cocktail, avocado panna cotta and pico de gallo Blinis, smoked salmon, goat cheese mousse and caviar Melon and cucumber gazpacho with prosciutto

# **HOT CANAPÉS**

Lamb kefta mini brochette, tzatziki sauce Pork and chicken dumpling, teriyaki sauce Arugula, sundried tomato and parmesan mini quiche Almond tandoori chicken mini kebabs with raita Fried polenta with enoki mushroom Smoked Gouda cheese choux pastry and black truffle Chorizo and grilled shrimp mini skewer Mini fish & chips, tartar sauce Duck confit arancini, apple chutney Merguez pogo, old style dijonaise





### **SOUPS & SALADS**

Roasted red pepper & tomato Gazpacho Asparagus & leek soup (hot or cold) Sweet potato & butternut squash velouté & coconut milk Lobster bisque, tarragon oil (\$3 extra) Seasonal market salad, maple, herb & Dijon vinaigrette Arugula salad, fig confit, parmesan shavings, roasted hazelnuts & smoked balsamic Romaine & curly kale, garlic vinaigrette, lemon & radish

# **APPETIZERS**

Braised beef ravioli, black truffle pesto cream sauce & crumbled blue cheese Japanese style beef carpaccio Citrus marinated scallop Crudo Shrimp à la plancha Portuguese style Arancini, stuffed with wild mushrooms, tomato marmalade, crispy pancetta Tomato confite tartelette with mozzarella di bufala Foie gras torchon with a maple & spiced pear compote (\$5 extra)

# GRANITA

Lemon granita (no alcohol) Orange and Grand Marnier Granita (\$5 extra)

### MAIN DISH

Chicken breast stuffed with smoked Gouda cheese, parma ham & organic honey grain mustard sauce Pan roasted Salmon pave with a maple, miso ginger sauce Braised veal short ribs, mushroom & whiskey sauce + \$ 5.00 Pan roasted Sea bass fillet with 'virgin' sauce + \$ 7.00 Grilled beef tenderloin with 'bordelaise' sauce + \$ 10.00 Pan roasted veal chop, black truffle butter + \$11.00 and wild mushroom sauce Roasted herb-mustard crusted rack of lamb with + \$11.00 a rosemary port sauce

# **DESSERTS & CHEESES**

Orange blossom crème brulée Chocolate mousse Warm apple crèpe with Calvados Lemon tart verrine Vanilla and strawberry panna cotta Berries with vanilla syrup (\$2 extra) Cheese platter, 2 varieties (\$8 extra) Cheese platter, 3 varieties (\$11 extra)

Menus and prices are subject to change without notice All prices are per person and are subject to 18% administration fee, 5% GST and 9.975% PST





#### CHILDREN'S MENU (12 years and under)

Vegetables and dip Chicken tenders and fries Dessert Soft drink (at will)

#### VENDOR'S MENU (Chef's choice)

Soup Main dish Dessert Soft drink (at will)

#### LATE NIGHT TABLE

### SWEET

Selection of homemade cookies Macaroons Mini-crème brûlées Fresh sliced fruits platter

#### SALTY

Homemade mini-poutine station Mini hot dog F&S style Mini Burger Smoked meat sandwiches station Canadian cheese platter Vegetables & dip Chips \$40 / child

\$45 / person

\$36 / dozen \$48 / dozen \$48 / dozen \$7 / person

\$10 / person \$48 / dozen \$66 / dozen \$15 / person \$9 / person \$6 / person \$8 / bowl

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**BEVERAGE SELECTIONS** 

### DOWNTOWN BAR

Local beer Prosecco Malvolti Standard wine (red & white) Gin Beefeater Rum Bacardi White + Captain Morgan Spicy Vodka Absolute Scotch Dewar's Whiskey Seagram's V.O. Standard digestives (Amaretto – Bailey's – Tia Maria – Kahlua – Crème de Menthe – Triple Sec – Schnapps) Soft drink – juice – sparkling water

#### WEST-ISLAND BAR

Premium & local beer Prosecco Malvolti Premium wine selection (red & white) Gin Bombay Sapphire Rum Captain Morgan Private Stock Vodka Pure Premium Scotch Johnny Walker Red Whiskey Jack Daniel Standard digestives (Amaretto – Bailey's – Tia Maria – Kahlua – Crème de Menthe – Triple Sec – Schnapps) Soft drink – juice – sparkling water

#### COMPLETE BAR DURING DINNER

2 hours 3 hours \$20 / person \$25 / person

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Included in your PACKAGE

+ \$15 / person



# **PACKAGE WINE SELECTIONS**

### STANDARD

Montepulciano d'Abruzzo DOC, Barzoli Trebbiano Rubicone IGP, Barzoli

### Included in the "GOLD" & "DIAMOND" package

PREMIUM Chardonnay, Errazuriz Pinot Grigio, Bolla Sauvignon, Villa Maria Syrah, Max Reserva, Errazuriz Sangiovese, Pater Frescobaldi Grenache-Syrah, Marius Chapoutier Pinot Noir, Les Jamelles	Included in the " <b>PLATINUM</b> " & " <b>PRESTIG</b> E" package

### **CHAMPAGNE & SPARKLING**

ITALY Carpenè Malvolti, Cuvée Brut Prosecco	\$ 48
<b>USA</b> Mumm Napa, Brut Prestige	\$ 70
FRANCE Charles Heidsieck, Brut Reserve Pommery Brut Brut Imperial, Moët & Chandon Veuve Clicquot Dom Perignon, Moët & Chandon	\$130 \$135 \$145 \$147 \$395

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**RECEPTION MENU** GENERAL INFORMATION

### PRICE

Unless otherwise noted, all prices are per person and are subject to change without notice to reflect market fluctuations. All prices do not include the administration fee of 18%, provincial and federal taxes, which are applicable on all products and services. Those rates are also subject to change without notice. A minimum income will be required to reserve our Club or the private rooms.

### MENUS

The menus presented in this document are subject to change without notice. Note that it is possible to modify our different packages so that they reflect your needs for food and beverages. We offer a variety of traditional and thematic menus and we will be happy to discuss alternatives to personalize your event.

### MAIN DISHES

For groups wishing to offer two (2) choices of main courses, it will be imperative to provide a list of names by table number, followed by the names of guests, their meal choices and their dietary restrictions. This list must be communicated to our banquet manager at least seven (7) days prior to the event. We will also ask you to provide us with name cards indicating the choice of dishes of your guests.

### FOOD & ALCOHOL

The Clubs ownership does not authorise the client to bring any food (except wedding cake) from outside vendors. Note that all unconsumed food will remain the property of the Club (excepting for the wedding cake).

The service of alcoholic beverages at The Forest & Stream Club is a privilege granted under license from the (RACJQ) "Régie des alcools des Courses et des Jeux du Québec" which requires that all of its governing regulations be strictly observed. In conjunction with the law of Quebec, no alcoholic gift bottles are permitted to be brought into The Forest & Stream Club without our alcohol permit stamp on the bottle. Note that alcoholic shooters are prohibited at our venue.





# **ALLERGIES & INTOLERANCES**

In case of allergy and food intolerance, an adapted menu can be offered on request at the same price as the menu chosen for other guests. A notice is required a minimum of three weeks before the day of the event.

# MEMBER FOR A DAY

As a non-member of the Club, a fee of \$250 will be added to the final invoice.

# **ROOM RENTAL FEE**

The room rental fee (dining room, living room and Forget room) are included in the package prices. Other room fees will apply for each extra room. An extra charge will also apply for the Club exclusivity. One of our rooms (on the second floor) could be used as a dressing room.

# **GUARANTIED NUMBER OF GUESTS**

A minimum of 80 adults is required for hosting an event at our venue on Saturday and Sunday in high season (from May to October). The final guest count has to be communicated ten (10) days before the event. In the event that the number of guests should decrease, the guaranteed number will prevail. The number of guests confirmed by the client will be considered as a guarantee and the client will be charged accordingly.

# **BAR SERVICE**

The "charged according to consumption" bar service offered in the 'Gold Package' requires a minimum expenditure of \$10.00 per person (before taxes and administration fees). By default to reach this amount, the balance will be charged to the master account.

# FOOD TASTING

A tasting of the menu may take place prior to the event. The cost of the tasting is based on the menu chosen. The tastings for the bride and groom are half price. A notice of at least one week is required for a menu tasting.





### CONFETTI

Confetti is not permitted to be thrown on the Club premises. In the event that confetti was thrown, a fee of \$500 will be charged to cover the cleaning expenses.

### DISCLAIMER

The Club is not responsible in any way for any item left on the Club premises by the client or a guest or a company hired by the client. This includes also any items rented by the client.

### SERVICE

A wedding coordinator will be on hand during your event. He will head your event to make it a success. However note that he will not act as a facilitator or 'Master of Ceremonies' (MC).

### INCLUDED

The Club will supply the dishes, crystal ware, cutlery (silverware), tablecloths and napkins as well as tea light candles.

### NOT INCLUDED

All table menus, name cards, flowers, sound system, decoration and entertainment.

### PARKING

Our parking area (70 spaces) is free. Note that we don't have valet service at our club.

# PREPARATION ROOM "Bridal party room"

We will provide you with private rooms at no charge so that you can prepare and relax before the ceremony.





# COAT CHECK

The Club has two (2) coat check areas adjacent of the men & ladies rooms. Note that we do not have any staff in either coat check areas. Keeping personal belongings in those areas is at the discretion of the guest and is not the responsibility of the Club. Please note that no employee is assigned to this task.

# CEREMONY

We offer the possibility to have the wedding ceremony outside with the view of Lake St. Louis (weather permitting), or inside the Club. The cost of a wedding ceremony in the garden is \$750 including our gazebo and 120 chairs.

# **DEPOSIT I PAYMENT I SIGNATURE**

A \$2,000 deposit (non-refundable) will be required to reserve the date and is payable upon signing of contract. The second deposit in the amount of \$5,000 will be required 90 days prior to the event. The estimated balance is to be paid 10 days prior to the event. Final adjustments will be done the week following the event. A duly signed contract is also required to secure the reservation. Deposits are not refundable.

