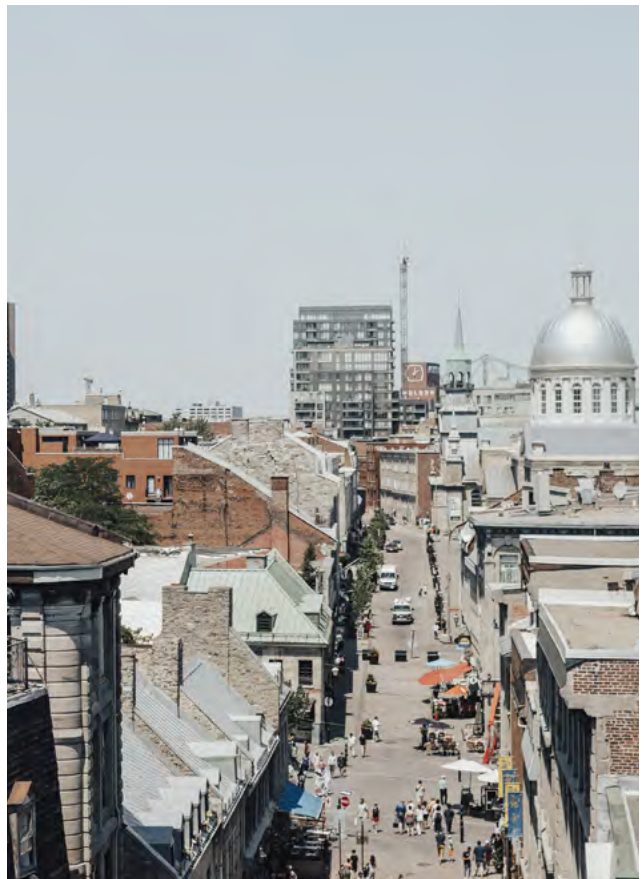




AUBERGE DU
VIEUX-PORT

YOUR WEDDING WITH US 2021

Charm Romance
Warmth History
Exclusivity...



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.

Looking for that somewhere special that offering unique reception services, amazing photo opportunities and luxurious guest accommodations.

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

OUR GIFT TO YOU:

- A parking space with Valet service for the newlyweds
- A tasting menu for 2 people, a few months prior to the wedding date
- Preferential rates for your guests staying at the hotel
- Preferential rates at Spa William Gray
- Special room rate at our hotel on your first wedding anniversary

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

Best regards,

AUBERGE DU VIEUX-PORT

Stéphanie Bélanger
Wedding & Social event Specialist
97, rue de la Commune Est Montréal Qc H2Y 1J1
Auberge du Vieux-Port : 514 876-0081 | 1 888 660-7678 (Can & US) | Fax. : 514 876-8923
www.aubergeduvieuxport.com | mariages@experienceoldmontreal.com | 514 842 0830 #1129

L'AUBERGE DU VIEUX-PORT OFFERS A FEW POSSIBILITIES FOR THE DIFFERENT MOMENTS DURING YOUR WEDDING.

FOR YOUR COCKTAIL- 2 OPTIONS :

ROOFTOP TERRACE (\$)

With its breathtaking views of Old-Montreal and the Old Port. Our rooftop terrace is open mid-May to mid-September (weather permitting) and includes a space that can be privatized, 17h-18h.

NARCISSE LOUNGE

Warm, elegant and intimate, the lounge exemplifies the rustic 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 64 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 space for cocktail hour, dinner and reception. Also included tables, chairs, dishes, cutlery, glassware, white linen, table cloths and table numbers. On-site ceremonies can also be arranged (fees may apply).

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OUR PACKAGES

L'AUBERGE PACKAGE

\$130/PERSON (Before taxes and service)

- Cocktail - 1 hour open bar and 4 choices of canapés
- Newlywed toast - 1 glass of sparkling wine
- 3-course menu - 1/2 bottle of wine during dinner
- 1 hour open bar after dinner

GOURMET PACKAGE

\$150/PERSON (Before taxes and service)

- Cocktail - 1 hour open bar and 4 choices of canapés
- Newlywed toast - 1 glass of sparkling wine
- 4-course menu - 1/2 bottle of wine during dinner
- 2 hours open bar after dinner

GASTRONOME PACKAGE

\$170/PERSON (Before taxes and service)

- Cocktail - 1 hour open bar and 5 choices of canapés
- Newlywed toast - 1 glass of sparkling wine
- 5-course menu - 1/2 bottle of wine during dinner
- 3 hours open bar after dinner

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CANAPÉS

Minimum 2 dozen per item

COLD CANAPÉS

(This selection is included in your package)

- Crêpe with smoked salmon and chives
- Duck herbs rillettes on crouton
- Beef tartar
- Salmon tartar
- Goat cheese, beet and honey
- Salted beef, arugula and parmesan
- Shrimp cocktail
- Oka cheese with cranberry chutney on a crouton
- Roasted pepper hummus on a cucumber
- Tuna tataki with sundried tomatoes pesto
- Oyster raspberry mignonette \$36 /dozen

SALTY SNACKS

- Roasted house nuts \$10/bowl
- House chips \$9/bowl
- Mixed olives \$9/bowl
- Vegetables and dip \$4/person

OUR PLATTERS

(For a minimum of 15 people)

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

HOT CANAPÉS

(This selection is included in your package)

(Not available on terrace ***)

- Grilled rosemary lamb chop
- Sesame chicken skewers
- Mini braised beef burger
- Mushroom arancini
- Teriyaki beef skewers
- Tomatoes confit with goat cheese tartelette
- Mushroom and old cheddar tartelette
- Shrimp tempura served with chipotle mayonnaise
- Mac and cheese arancini

DELUXE CANAPÉS

\$50/DOZEN

- Seared scallops, deglazed with brandy and honey on a brioche toast ***
- Foie gras terrine, Porto jelly on a brioche toast
- Oyster Rockefeller pernod and parmesan ***

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 \$135/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 salmon salad & roasted hazelnuts

~

Seared Mediterranean Sea bass filet, rosemary & black truffle mashed potatoes

or

Chicken breast and wing, served with a creamy mushroom sauce, mixed rice (savage and white) & seasonal vegetables

or

Beef Striploin (one way for all), Rossini sauce, roasted garlic mash potatoes & mixed vegetables

or

Vegetarian option: mushroom risotto with roasted pine nuts and asparagus

~

Plate of macarons (3)

or

Cheesecake, strawberry coulis

~

Coffee, decaffeinated coffee, tea and tisane

AFTER DINNER

1 hour of regular open bar

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GOURMET PACKAGE \$155/PERSON

COCKTAIL

1 hour of open bar and 4 canapés to choose from

TOAST

1 glass of 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

or

Thin tomato tart, Parmigiano Reggiano shavings & arugula salad

or

Smoked salmon salad & roasted hazelnuts

~

Seared Mediterranean Sea bass filet, rosemary and black truffle mashed potatoes

or

Chicken breast and wing, served with a creamy mushroom sauce, mixed rice (savory and white) & seasonal vegetables

or

Beef Surloin (one way for all), Rossini sauce, roasted garlic mashed potatoes & seasonal vegetables

or

Vegetarian option: mushrooms risotto with roasted pine nuts & grilled asparagus

~

Plate of macarons (3)

or

Cheesecake, strawberry coulis

~

Coffee, decaffeinated coffee, tea and tisane

AFTER DINNER

2 hours of regular open bar

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GASTRONOME PACKAGE \$175/PERSON

COCKTAIL

1 hour of open bar and 5 canapés to choose from

TOAST

1 glass of sparkling wine

5-COURSE MENU

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

Seasonal soup

~

Beet salad with baby spinach & fresh goat cheese

or

Grilled vegetable tower, mozzarella di Bufala & red pesto

or

Half-cooked beef Carpaccio, balsamic reduction, parmesan shaving & arugula

~

Halibut cheek, served with orange & safran white butter, on quinoa herbs

or

Duck confit in thyme jus, with vegetables & mixed rice (savane and white)

or

Angus beef filet mignon (one way for all), Rossini sauce, roasted garlic mash potatoes, seasonal vegetables

or

Vegetarian option: mushrooms risotto with roasted pine nuts & grilled asparagus

~

Plate of fine Québec cheeses

~

Macarons plate (3)

or

Chocolate tart with strawberry mousse

~

Coffee, decaffeinated coffee, tea and tisane

AFTER DINNER

3 hours of regular open barr

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ADD TO YOUR PACKAGE

STATION FOR 25 GUESTS

- Salmon platter - 180\$
- Platter of fresh fruits and fruits skewers - 120\$
- Cheese platter 50gr per pers. - 180\$
- Sushis platter (3 pieces per guest) - 380\$

SWEETS & MIDNIGHT SNACKS

36\$ PER DOZEN

- Mini cupcakes
- Macarons
- Mini tarts
- Brownies

48\$ PER DOZEN

- Mini poutines
- Mini beef burger
- Smoked meat
- Mini grilled cheese

KIDS MENU (12 YEARS OLD AND UNDER)

25\$ PER KID | 3-COURSE MENU

- Crudités
- ~
- Chicken tenders with fries
- ~
- Dessert of the day

TEENS MENU

Menu from your package minus the alcohol \$10/person

SUPPLIERS MENU

35\$ PER PERSON)

- Chef's salad
- ~
- Main course
- ~
- Dessert of the day

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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 house wine
- Red house wine
- Vodka: Smirnoff
- White and Gold Rum: Bacardi
- Gin: Gordon's
- Tequila: Cazadores
- 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 house wine
- Red house wine
- Sparkling wine
- Vodka: Grey Goose / Belvedere
- White and Gold Rum: Bacardi / Appleton ambré
- Gin: Bombay Sapphire / Tanqueray
- Tequila: Cazadores / 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

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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 a

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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