



| 2021 Packages |

Your unforgettable wedding

Our qualified personnel takes great care planning your wedding to ensure that you and your guests remember this special day forever.

Chic 4-star hotel, Auberge Godefroy welcomes you in its inviting and cozy environment to celebrate.

Reception rooms up to 250 people

Gardens, fountains and exceptional designed landscaping for cocktail and photoshoot

On-site ceremony

Assigned Maître d'hôtel for your reception

Special rates for events on Fridays and Sundays

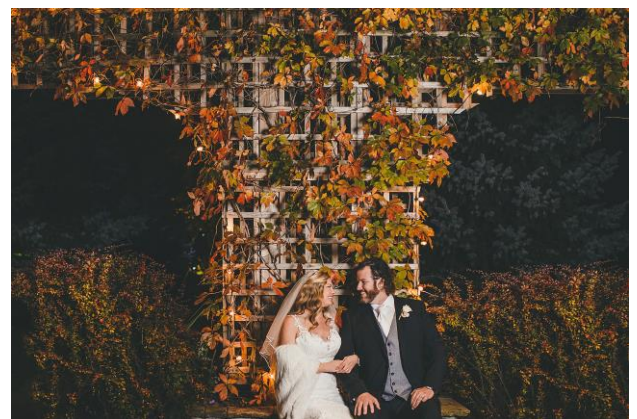
Welcome to the Auberge Godefroy



On-site ceremony

Our site offers exceptional landscaping with flowers and fountains.

On-site ceremony | \$ 5.50/pers.



Romance package

\$ 71⁹⁵/person
(minimum 50 adults)

Extra \$ 5.00/pers.
if less than 50 adults

Reception room

Cocktail (alcoholic fruit punch)
Sparkling punch | **\$ 1.00/pers.**

Cold canapés platter (3 per person)

4-course dinner
Appetizer | Soup | Main dish | Dessert

Tasting of your selected menu
(for 2 people)

Menu on each table

For the newlyweds, one Prestige room
including breakfast, bottle of sparkling wine and
fine chocolate

Exterior parking

Menu

Appetizer (choice of one)

Kale salad with berries, walnuts and smoked duck,
black cherry, honey and lemon dressing

Poultry rillettes, carrots with citrus fruit,
baby greens and croutons

Beet carpaccio with feta, parsnip and arugula,
lemon and leek butter croutons,
white balsamic and yuzu dressing

Our own smoked trout, quinoa salad with fennel,
radish and tomato, avocado and Espelette dressing

Duck with orange terrine,
onion, cranberry, maple and cognac marmalade,
served with croutons

Soup

Soup of the evening

Pause

Homemade sorbet | **\$ 3.00/pers.**

Main dish (choice of one)

Salmon with fried leek, asparagus and
tomato on vegetable barley,
white spinach butter sauce

Grilled chicken breast, braised cabbage
with bacon, rice and vegetables,
honey and mustard sauce

Stuffed quail with a cranberry, leek and
poultry mousse, served with celeriac purée and
roasted vegetable, xeres sauce

Grilled pork fillet,
roasted potatoes and vegetables,
seabuckthorn sauce

Slow-cooked pork rack, buttered asparagus and
prosciutto, served with potatoes and soubise sauce

Choice of two main dishes | **\$ 3.00/pers.**
Choice of three main dishes | **\$ 5.00/pers.**

Cheese

Local cheese platter on each table | **\$ 8.50/pers.**

Dessert (choice of one)

Vanilla crème brûlée

Spiced chocolate delight

Cheese mousse cake,
strawberry and crispy pistachio | **\$ 3.00/pers.**

White chocolate and
exotic fruit entremet | **\$ 4.00/pers.**
Vanilla mousse, banana and passion fruit exotic cream,
lemon shortbread cookie

Service of your wedding cake

Hot beverage

Coffee, black or herbal tea

Prices for children

\$ 36.95/child (6 to 11 years old) – Reduced portion
\$ 15.95/child (0 to 5 years old) – See menu

Chic package

\$ 86⁹⁵/person
(minimum 50 adults)

Extra \$ 5.00/pers.
if less than 50 adults

Reception room

Cocktail (sparkling punch)

Cold canapés platter (3 per person)

4-course dinner
Appetizer | Soup | Main dish | Dessert

Tasting of your selected menu
(for 2 people)

Menu on each table

For the newlyweds, one Prestige room
including breakfast, bottle of sparkling wine and
fine chocolate

Exterior parking

Menu

Appetizer (choice of one)

Peppered tuna Tataki, vegetable quinoa,
baby greens, Thai dressing

Duck platter
Foie gras cream | Smoked breast | Half-cooked foie gras
Caramelized cranberry with maple and cognac

Panko old cheddar on arugula, nuts and beets,
maple and Dijon dressing

Beef tartar, pancetta chips,
fried capers and old cheddar,
truffle oil and mustard mayo

Baby greens with cucumbers, tomatoes,
Bocconcini, shrimps, fried leek with pumpkin seeds,
yuzu dressing

Soup

Soup of the evening

Pause

Homemade sorbet | **\$ 3.00/pers.**

Main dish (choice of one)

Oven roasted cod with braised fennel, leek and
red peppers, vegetable barley, nantes sauce

Steamed trout fillet with leek, spinach,
zucchini and parsnip, Florentine cream sauce

Stuffed guinea fowl with poultry mousse and
cider cranberry, celeriac purée, roasted vegetables,
xeres sauce

Pan fried grain-fed veal medallions,
glazed vegetables, goat cheese, balsamic sauce

Grilled beef shoulder fillet, roasted vegetables,
maple and Espelette potatoes,
foie gras and whisky sauce

Grilled Manhattan loin steak, vegetables and
potatoes, five-pepper and porto sauce

Choice of two main dishes | **\$ 3.00/pers.**

Choice of three main dishes | **\$ 5.00/pers.**

Cheese

Local cheese platter on each table | **\$ 8.50/pers.**

Dessert (choice of one)

Vanilla crème brûlée

Spiced chocolate delight

Cheese mousse cake,
strawberry and crispy pistachio

White chocolate and exotic fruit entremet
Vanilla mousse, banana and passion fruit exotic cream,
lemon shortbread cookie

Service of your wedding cake

Hot beverage

Coffee, black or herbal tea

Prices for children

\$ 44.95/child (6 to 11 years old) – Reduced portion

\$ 15.95/child (0 to 5 years old) – See menu

Elegance package

\$ 130⁹⁵/person
(minimum 50 adults)

Extra \$ 5.00/pers.
if less than 50 adults

Reception room

Cocktail (sparkling punch) and
open bar (90 minutes)

Cold canapés platter (3 per person)

5-course dinner

Soup | Appetizer | Sorbet | Main dish | Dessert

Half-bottle per person of Cuvée Godefroy wine

Tasting of your selected menu
(for 2 people)

Menu on each table

For the newlyweds, one luxury room
including breakfast, bottle of sparkling wine and
fine chocolate

Exterior parking

Menu

Soup

Soup of the evening

Appetizer (choice of one)

Peppered tuna Tataki, vegetable quinoa,
baby greens, Thai dressing

Duck platter

Foie gras cream | Smoked breast | Half-cooked foie gras
Caramelized cranberry with maple and cognac

Panko old cheddar on arugula, nuts and beets,
maple and Dijon dressing

Beef tartar, pancetta chips,
fried capers and old cheddar,
truffle oil and mustard mayo

Baby greens with cucumbers, tomatoes,
Bocconcini, shrimps, fried leek with pumpkin seeds,
yuzu dressing

Pause

Homemade sorbet

Main dish (choice of one)

Oven roasted cod with braised fennel, leek and
red peppers, vegetable barley, nantes sauce

Steamed trout fillet with leek, spinach,
zucchini and parsnip, Florentine cream sauce

Stuffed guinea fowl with poultry mousse and
cider cranberry, celeriac purée, roasted vegetables,
xeres sauce

Pan fried grain-fed veal medallions,
glazed vegetables, goat cheese, balsamic sauce

Grilled beef shoulder fillet, roasted vegetables,
maple and Espelette potatoes,
foie gras and whisky sauce

Grilled Manhattan loin steak, vegetables and
potatoes, five-pepper and porto sauce

Choice of two main dishes | **\$ 3.00/pers.**

Choice of three main dishes | **\$ 5.00/pers.**

Cheese

Local cheese platter on each table | **\$ 8.50/pers.**

Dessert (choice of one)

Vanilla crème brûlée

Spiced chocolate delight

Cheese mousse cake,
strawberry and crispy pistachio

White chocolate and exotic fruit entremet

Vanilla mousse, banana and passion fruit exotic cream,
lemon shortbread cookie

Service of your wedding cake

Hot beverage

Coffee, black or herbal tea

Prices for children

\$ 66.95/child (6 to 11 years old) – Reduced portion

\$ 15.95/child (0 to 5 years old) – See menu

Trendy package

\$44⁹⁵/person

Reception room

Cocktail (mimosa)

3-course table d'hôte lunch
Appetizer | Main dish | Dessert

or

Dining room* brunch

Soup of the day
Garden buffet
Chef's inspiration hot dishes
Sweet table

* Private brunch for a group of 50 people or more

Menu on each table

Exterior parking

Prices for children

\$ 23.95/child (6 to 11 years old) – Reduced portion, if TH

\$ 15.95/child (0 to 5 years old) – See menu, if TH

À la carte extras

Dessert

Chocolate fountain | \$ 7.50/pers.
Including fresh fruit

Sweet table | \$ 12.75/pers.
Pastries, chocolate fountain with fresh fruit

Sweet & salty table | \$ 15.75/pers.
Pastries, chocolate fountain with fresh fruit
Local cheese platter

Cocktail – Bar

Regular drink coupon | \$ 9.00/pers.
Premium drink coupon | \$ 12.00 \$/pers.

Open bar during the cocktail | \$ 22.00/pers.
(90 minutes)

Open bar during the evening | \$ 54.00/pers.
(3 hours)

Wine list

Elaborated and award-winning
diversified wine list | From \$ 42.00/bottle

Gifts

Service to place souvenir gifts for each guest
on the day of the event | \$ 1.00/pers.



Late evening service

Here are some suggestions to satisfy the late-night appetites.

Hors-d'œuvre

6 pieces per person | **\$ 12.00/pers.**
10 pieces per person | **\$ 18.00/pers.**

Crispy raw vegetable with dip
Mozzarella sticks with salsa
Chicken satay coated with honey
Mushroom dumplings,
peanut and coconut milk sauce
Chips and pretzels

Chicken wings | **\$ 16.00/dozen**

Snack food

Chips and pretzels | **\$ 7.95/basket**

Popcorn machine | **\$ 5.50/pers.**

Nachos | **\$ 9.25/pers.**

Salty bar

Poutine (more than 50 people) | **\$ 12.25/pers.**

Margherita pizza on Naan bread | **\$ 5.50/pers.**

Cocktail sandwich (1/pers.) | **\$ 62.50/dozen**

Sophisticated platter | **\$ 10.25/pers.**

Old cheddar, apple jam
Game terrine, caramelized cranberries
Smoked salmon bites, chive sour cream
Croutons

Sweet bar

Cake service, coffee, black or herbal tea | **\$ 5.75/pers.**

Pastries, coffee, black or herbal tea | **\$ 9.75/pers.**

Cookies, coffee, black or herbal tea | **\$ 9.75/pers.**

Chocolate fountain with fresh fruit | **\$ 7.50/pers.**

Cocktail

Invite guests for cocktails and appetizers in a charming environment.



Reception room



Accommodation

Prolong your stay
in one of our luxurious rooms.

\$ 199.00 single to quadruple occupancy, per night.

From **\$ 120.00**/pers. in double occupancy
including breakfast and service.

Check-in time 4:00 pm. Check-out time 11:00 am.



Good morning

Breakfast buffet | **\$ 19.50/pers.**

Served from 7:00 am to 10:00 am, reservation required

Sunday brunch | **\$ 31.00/pers.**

Served from 11:30 am to 2:00 pm, reservation required



Packages

Have you thought of a getaway
with your wedding party?

To consult all the vacation packages,
visit our website.

Girls' night out

From **\$ 259.00/pers.**
(service included, taxes not included)

One night accommodation in quadruple occupancy
Cocktail at the Balzac Pub
Breakfast buffet
4-course dinner
Massage (50 minutes)
Box of body sweets
On-site activities

Golf

From **\$ 215.00/pers.**
(service included, taxes not included)

One night accommodation in quadruple occupancy
Breakfast buffet
4-course dinner
One round of golf with cart (choice of 8 golf courses)
On-site activities

Honeymoon

From **\$ 525.00/pers.**
(service included, taxes not included)

Two nights accommodation in luxury room or executive suite
Two breakfasts buffet
Two 4-course gourmet dinners
Massage (50 minutes) and revitalizing leg break
Half a bottle of champagne, fine chocolate
On-site activities



Activities



Picture gallery
aubergegodefroy.com

Information
819 233-2200 | 1 888 422-1620
ventes@aubergegodefroy.com

Prices and items are subject to change without notice.
All prices exclude service and taxes, unless mentioned otherwise.