



## GOLD PACKAGE

Price: C\$270.00

**COCKTAIL** 1 hour of deluxe open bar  
**6 canapés per person from this selection:**

### CANAPÉS

Mini quiches Lorraine with smoked bacon  
Mini quiche vegetarian (vege)  
Spinach Arancini (vege)  
Bocconcini and tomato Antipasti with pesto (vege)  
Spanakopita, Spinach and feta cheese puff pastry (vege)  
Curcumer and Tzatzíki (vegan)  
Oriental Bean Balls (vegan)  
Chicken satay with barbecue sauce (gluten free)  
Salmon gravlax and beet mousse

Korrokke; homemade potato croquettes, with curry sauce

Tuna tataki, sesame sauce (gluten free)

Salmon tartare on croutons, chives, French shallots, grapefruit supremes, dill, sour cream

Beef tartare on croutons, parmesan, avocado, shallots, parsley, truffle oil, mustard caviar

Beef satay, rosemary sauce (gluten free)

Crispy shrimp, sweet and sour sauce

Stuffed eggplant rolls (vegan)

Vegan sausage roll

### RECEPTION

**Toast: 1 glass of Prosecco**

**+1/2 bottle of wine**

### MENU 5 COURSES

**Choice of one starter,**

Candied figs wrapped in prosciutto, strawberry salad, balsamic reduction, and fresh basil.

# Hotel Le Place d'Armes

---

Quebec foie gras cromesquis, pineapple chutney and shallots  
Beef tartare, capers, diced avocado, parmesan shavings, crostini and confit egg.  
Hot goat cheese, pistachio crust and red beetroot with raspberry coulis

## One second course per guests

Cream of celeriac and leeks spiced pumpkin seeds and saffron sour cream.  
Parsnip Velouté with croutons, chives and paprika  
Cantaloupe gazpacho with mint salsa, basil, cucumber, and crumbled feta cheese

## One Granité

Gin and Elderflower  
Mint and Vodka  
Tangerine (no- alcohol)

## One main course

Beef Wellington, baked fingerling potatoes, chive croquettes, roasted heirloom carrots.  
and truffle demi-glace sauce  
Lobster risotto (cooked at low temperature), creamy bisque and vegetable oil.  
Lamb shank cooked for 7 hours in its full-bodied juice, mashed peas, Daikon glazed with soy sauce  
and ginger, Hon-Shimeji sautéed in garlic butter  
Atlantic Black Cod, Roasted Squash Cubes, Romanesco Cabbage, and Calamansi Beurre Blanc  
Sauce

## VEGETARIAN

Pan-fried gnocchi, basil pesto cream, shavings of asparagus and pine nuts  
Barley risotto with wild mushrooms and truffle oil, black garlic ricotta cream  
Tomato and mozzarella ravioli, dried tomatoes, arugula and aged parmesan shaving

## VÉGAN

Medallion of steamed celeriac, celeriac purée, thyme, garlic, sun-dried tomatoes, sautéed asparagus,  
fried cauliflower, eggplant, carrots, fried kale  
Watermelon steak in a compressed sesame crust (tuna steak style) marinated in soy and seaweed,  
braised red cabbage, roasted squash purée and coconut cream reduction  
Vegan scallops with oyster mushrooms, roasted cauliflower, mashed green peas and seasoned rice

# Hotel Le Place d'Armes

---

crumble (bacon style)

## One dessert for your guests

Mont-Blanc cake (genoise cake, vanilla, and coconut custard)

Crème brûlée with Madagascar vanilla and tonka bean

Wedding cake

## Coffee and tea

### MIDNIGHT TABLE 2 choices from this selection

Mini-poutine,

mini burger,

grilled cheese,

cookies

brownies.

## Deluxe open bar 4h