



ALCOHOL-FREE WEDDING PACKAGE



THE PACKAGE INCLUDES:

- Fruit punch service during the cocktail
- One signature non-alcoholic cocktail per guest to toast the newlyweds
- Two non-alcoholic beverages included during dinner
- Complimentary reception room rental
- Wedding cake cutting
- Buffet-style wedding cake service during the evening, including a coffee station
- Microphone and lectern for speeches
- Screen and projector for a slide show celebrating the newlyweds
- Chair covers (several options to choose from)
- Satin table napkins and tablecloths (several options to choose from)
- Deluxe room for the newlyweds, including sparkling wine and truffles
- Breakfast for two persons
- Special hotel room rates for your guests
- Access to the Hilton Lac-Leamy's beautiful grounds for wedding photos
- Free parking (excluding valet service)
- Special rates for the luxurious Amerispa (provided upon request)

Prices are per person and do not include tax or gratuity.

PLATED DINNER

SOUPS (1 choice)

Cream of carrot with clover honey, garnished with roasted almonds

Cream of mushroom with coconut and tarragon

Chef mediterranean soup

APPETIZERS (1 choice)

Seasonal salad with olive oil, lemon and chive vinaigrette

Eggplant salad with lemon confit

Beet carpaccio, hazelnuts, balsamic vinegar, red grapes,
diabolique mesclun

MAIN DISHES (1 choice)

Chicken breast with a demi-glace Madagascar peppercorn sauce

Roasted salmon filet, roasted vegetable couscous, saffron cream sauce

Hilton-style falafel, tahini sauce, sesame seeds, wilted spinach,
pickled red onions

All main course selections are served with seasonal vegetables,
Chef's selection of potatoes and assorted fresh breads and butter

DESSERTS (1 choice)

Sweet union of sap and pecans

Crème brûlée with seasonal fruit

Triple chocolate profiteroles with dark chocolate sauce

Coffee, decaffeinated coffee, selection of teas

\$92.95 per person

BUFFET

ALCOHOL-FREE - PORK-FREE - HALAL MEAT

Market fresh soup served to each guest at the table

Baba ghanoush
Hummus
Antipasto and pickled vegetable platter
Raw vegetables and red bell pepper dip
Salmon rillettes
Baby spinach salad and spicy pecans
Fattoush salad
Mediterranean salad
Celeriac and green apple salad with old-fashioned mustard vinaigrette
Tabbouleh

Chicken with lemon confit and olives
Lamb tagine with dried fruits and almonds
Penne with mint and pine nut pesto
Marinated salmon with argan oil, tomato salsa, fine herbs and lemon confit
Carrots in butter, with raisins and cinnamon
Biryani rice
Roasted potatoes with herbs and garlic sauce

Sliced fresh seasonal fruits and berries
Assorted pies
Crème caramel
Assorted verrines
Tapioca jars with lemongrass and yuzu

Coffee, decaffeinated coffee, selection of teas

\$98.95 per person