



**For your dream  
wedding, say yes  
to Hilton!**

**Hilton**<sup>®</sup>  
LAC-LEAMY



## To the soon-to-be newlyweds

The entire Hilton Lac-Leamy team congratulates you on your engagement. It's an exciting time for you, and we're looking forward to organizing your event so that it's everything you ever dreamed of.

Our team of professionals is ready to assist you in planning this extremely important day. We're proud to be a part of your celebration and pleased to offer you a vast selection of menus to meet your every need. Whether you're planning an intimate family lunch or an extravagant evening affair, we have what it takes to meet your expectations. We can help you plan every detail, from the rehearsal dinner to a family brunch the day after the event.

### All our packages\* include:

- Fruit punch service during the cocktail reception
- Canapé service during the cocktail reception (chef's choice of three canapés per guest)
- Two glasses of house wine per guest
- One glass of sparkling wine per guest to toast the newlyweds\*\*
- Signature cocktail to replace the fruit punch\*\*
- Wedding cake cutting and service, with coffee and tea, buffet-style
- Tablecloths, chair covers, napkins and charger plates (various options available)
- Tasting with every by-the-plate package
- Deluxe hotel room for the newlyweds, including sparkling wine and sweet treats
- A second night's stay for the newlyweds\*\*\*
- Breakfast for the newlyweds
- Special rates on hotel rooms for guests
- Access to the Hilton Lac-Leamy's beautiful grounds for your wedding photos
- Outdoor parking (except for valet service)
- Special rates at the luxurious Amerispa Hilton Lac-Leamy (upon request)

\*For groups of 35 or more

\*\*Included with the four- and five-course and buffet packages.

\*\*\*Included with the five-course package only.

# Three-course package

## \$152

### Appetizers (choice of 1)

- Grilled romaine lettuce, Caesar emulsion, *pangrattato*, fried capers, smoked pulled pork flank
- Mixed lettuce and small garden vegetables, tangy grape emulsion

### Main courses (choice of 1)

- Smoked chicken breast, poultry juice flavoured with wild mustard long pepper
- Icelandic cod, parsnip mousseline, black garlic meat jus

### Desserts (choice of 1)

- Pur plaisir chocolate and fleur de sel slab cake
- Creamy raspberry delight, with buckwheat crispy base

Coffee, decaffeinated coffee, selection of teas

Main courses are served with seasonal vegetables, the chef's choice of potatoes and assorted fresh breads with butter.

A vegetarian or vegan meal of the chef's choice is available upon request.

Prices are per person, do not include taxes or service, and may be adjusted without notice.



Maple-flavoured boreal blueberry tartlet

# Four-course package

## \$182

### Soups (choice of 1)

- Cream of sweet potato soup with curry and coconut milk, turmeric and ginger oil
- Cream of celery root and parsnip soup with salted-herb sunflower seed pesto
- Le Coprin Farm mushroom chowder with *tartufata* tangy cream

### Appetizers (choice of 1)

- Mixed lettuce and small garden vegetables, tangy grape emulsion
- Jar of grape tomatoes, fresh plums, sun-dried golden grapes, mozzarella, vincotto dressing, purple basil greens, crispy flat bread
- Grilled romaine lettuce, Caesar emulsion, *pangrattato*, fried capers, smoked pulled pork flank

### Main courses (choice of 2)

- Smoked chicken breast, poultry juice flavoured with wild mustard long pepper
- Icelandic cod, parsnip mousseline, black garlic meat jus
- Beef striploin infused with red wine, thyme and bay leaf, creamy pepper and tarragon sauce

### Desserts (choice of 1)

- Baked Alaska with seasonal flavourings
- Sortilège tiramisu in a martini glass
- Pur plaisir chocolate and fleur de sel slab cake

Coffee, decaffeinated coffee, selection of teas

Main courses are served with seasonal vegetables, the chef's choice of potatoes and assorted fresh breads with butter.

A vegetarian or vegan meal of the chef's choice is available upon request.

Prices are per person, do not include taxes or service, and may be adjusted without notice.



Snow crab and Northern shrimp rillettes

# Four-course package

## \$192

### Soups (choice of 1)

- Cream of sweet potato soup with curry and coconut milk, turmeric and ginger oil
- Cream of celery root and parsnip soup with salted-herb sunflower seed pesto
- Le Coprin farm mushroom chowder with *tartufata* tangy cream
- Smoked butternut squash soup with salted squash seed granola and spiced honey

### Appetizers (choice of 1)

- Jar of grape tomatoes, fresh plums, sun-dried golden grapes, mozzarella, vincotto dressing, purple basil greens, crispy flat bread
- Buckwheat honey-glazed and caramelized salmon gravlax, Lower St. Lawrence furikake spices, sumac and horseradish cream, served as a millefeuille
- Snow crab and Northern shrimp rilletes with apple-ginger jelly, green apple and fennel salpicon, scallop mousse and crispy tuile, lobster medallion garnish

### Main courses (choice of 2)

- Confit guinea fowl breast with smoked cheddar mousseline and mushrooms, thyme meat juice
- Icelandic cod, parsnip mousseline, black garlic meat jus
- Beef filet mignon caramelized with The Warrior Blends spices, with red wine sauce (180 g)
- Venison medallion in a crust with boreal seasonings (dunes pepper, balsam fir shoots and sumac), meat glaze with elderberry jelly

### Desserts (choice of 1)

- Baked Alaska with seasonal flavourings
- Sortilège tiramisu in a martini glass
- Pur plaisir chocolate and fleur de sel slab cake
- Maple-flavoured boreal blueberry tartlet
- Creamy raspberry delight, with buckwheat crispy base

Coffee, decaffeinated coffee, selection of teas

Main courses are served with seasonal vegetables, the chef's choice of potatoes and assorted fresh breads with butter.  
A vegetarian or vegan meal of the chef's choice is available upon request.  
Prices are per person, do not include taxes or service, and may be adjusted without notice.

# Five-course package

## \$212

### **Appetizers (choice of 1)**

- Jar of grape tomatoes, fresh plums, sun-dried golden grapes, mozzarella, vincotto dressing, purple basil greens, crispy flat bread
- Buckwheat honey-glazed and caramelized salmon gravlax, Lower St. Lawrence furikake spices, sumac and horseradish cream, served as a millefeuille
- Snow crab and Northern shrimp rillettes with apple-ginger jelly, green apple and fennel salpicon, scallop mousse and crispy tuile, lobster medallion garnish

### **Salad**

- Crisp lettuce, baby greens, honey granola, tangy vinaigrette

### **Granités (choice of 1)**

- Lemon and ginger
- Blood orange
- White peach

### **Main courses (choice of 2, on site selection)**

- Confit guinea fowl breast with smoked cheddar mousseline and mushrooms, thyme meat juice
- Iceland cod, parsnip mousseline, black garlic meat jus
- Beef filet mignon caramelized with The Warrior Blends spices, with red wine sauce (180 g)
- Venison medallion in a crust with boreal seasonings (dunes pepper, balsam fir shoots and sumac), meat glaze with elderberry jelly

### **Desserts (choice of 1)**

- Baked Alaska with seasonal flavourings
- Sortilège tiramisu in a martini glass
- Pur plaisir chocolate and fleur de sel slab cake
- Maple-flavoured boreal blueberry tartlet
- Creamy raspberry delight, with buckwheat crisp base

Coffee, decaffeinated coffee, selection of teas

Main courses are served with seasonal vegetables, the chef's choice of potatoes and assorted fresh breads with butter.  
A vegetarian or vegan meal of the chef's choice is available upon request.  
Prices are per person, do not include taxes or service, and may be adjusted without notice.

# Buffet package

## \$162

### Cold section

- Crunchy vegetables with dressing
- Cold cut and pork meat board
- Local cheese bar
- Mix of crispy lettuce with homemade dressing
- Baby potato salad with yellow wax beans, pickles, dill and whole-grain mustard
- Caesar-style broccoli and Brussels sprout salad
- Seasonal salad

### Desserts

- Chef's choice of dessert table
- Coffee, decaffeinated coffee, selection of teas

### Hot section

- Fresh market soup
- Chicken breast and drumstick, buttered cabbage, glazed carrots, pearl onions, reduced juice with "*herbes provinciales*"
- Slow-cooked beef striploin with The Warrior Blends spices, bordelaise sauce
- Salmon fillet, pistou sauce and marinère-style shellfish
- Arrabiata lasagna with spinach and provolone cheese
- Vegetable fricassee
- Mix of heirloom rice, Milanese topping
- Roasted russet potato wedges with oregano and smoked paprika, dijonnaise sauce

*Prices are per person, do not include taxes or service, and may be adjusted without notice.*



# Children package

**5 to 12 years old: \$45**  
**Ages 4 or under: Free**

## **Appetizers (choice of 1)**

- Soup of the day
- Pita bread with hummus, cucumber and tomato
- Plate of crackers and mild cheddar cheese

## **Main courses (choice of 1)**

- Turkey grilled cheese sandwich, garden salad
- Fettuccine with rosée sauce
- Breaded chicken cutlet, basmati rice and vegetables

## **Desserts (choice of 1)**

- Vanilla ice cream sandwich
- Chocolate and berry cake
- Trio of sweet tartlets
- Cake pop

*Prices are per person, do not include taxes or service, and may be adjusted without notice.*



À la carte snacks

|                                                                       |          |
|-----------------------------------------------------------------------|----------|
| Chef’s choice of gourmet sandwiches                                   | 13       |
| Local cheese platter, assorted artisanal breads, gluten-free crackers | 16       |
| Cold cut and pork meat board                                          | 16       |
| Buttered popcorn carousel                                             | 8        |
| Shrimp, cocktail sauce, lemon and lime                                | 68/dozen |

Late-night dining stations

(A minimum of 50 guests is required)

Sweet delight station

Pastry chef’s treats  
Coffee, decaffeinated coffee, selection of teas

25

Poutine station

Crispy fries, traditional gravy, vegan gravy, cheese curds

24

Frozen delights (freezer on wheels)

Homemade ice creams and yogurts  
Sorbets  
Gelatos  
Ice cream sandwiches  
Assorted ice pops  
Coffee, decaffeinated coffee, selection of teas

32

Pizza station

Choice of two pizzas among the following (two slices per guest):

- Margherita (tomato, mozzarella, fresh basil)
- Pepperoni and cheese
- All dressed
- Vegetarian

26

Prices are per person, do not include taxes or service, and may be adjusted without notice.



# Cake and cupcakes

## Cupcake tower

(Minimum order of 2 dozen per flavour)

- Vanilla, butter cream, white chocolate shavings
- Chocolate, ganache, crunchy pearls
- Red Velvet with cream cheese and blueberry flower frosting
- Lemony vanilla, lemon cream, Italian meringue

79/dozen

## Wedding cake

(50 guests minimum)

Let our pastry chefs prepare your wedding cake.

From 18.75/guest

## Favours

Truffles or chocolates (2 per box)

Other sweets possible, according to taste

Let us prepare your wedding favours.

From 10.75/box

*Prices do not include taxes or service, and may be adjusted without notice.*





# The Wine Cellar and Beverages

**Hilton**  
LAC-LEAMY

# Bars

Cash bar prices will be confirmed and posted at the time of the event. If bar sales (open bar or cash bar) total less than \$575, a labour fee of \$225 per bar will be added to the final invoice.

## Wine by the glass (6 oz.)

Sommelier's choice

From 10.78

## Beer (16 oz.)

**Domestic:** Bud Light, Budweiser

**From microbreweries:** Current selection

**Imported:** Stella Artois, Corona Extra

From 10.78

## Standard liquor

Vodka, Gin, Whisky, Tequila, Brown Rum

From 7.37

## Premium liquor

Grey Goose Vodka, Hendrick's Gin, Crown Royal Whisky,

Chic Choc Rum, Johnnie Walker Black, Tequila Hornitos

From 8.70

## Signature Cocktails

From 12.49

Our signature cocktails are only available upon request.

Choice of two cocktails maximum. Some examples:

## Cucumber Spritz

Gin, simple syrup, soda water, cucumber

## Mint Julep

Bourbon, simple syrup, mint

## Moscow Mule

Vodka, ginger beer, lime, mint

## French 75

Gin, simple syrup, sparkling wine, lemon

## Strawberry Mojito

Rum, simple syrup, mint, strawberries, soda water

## Cocktails

From 12.49

Cool Collins

Amaretto Sour

Aperol Spritz

Cosmopolitan

Tom Collins

Bloody Caesar

Margarita

## Alcohol-free

Soft drink

4

Atypique

6.25

Corona Cero

7.37

Mocktail

8.70

*Prices are per drink and do not include taxes or service, and may be adjusted without notice.*

## Bar packages

### **Option 1 – Unlimited open bar (invoiced to the main account)**

All drinks (beer, wine, spirits, cocktails, alcohol-free beverages) are paid for by the newlyweds. Guests are not charged, so they can freely enjoy the bar throughout the reception.

### **Option 2 – Budget open bar**

The format is the same as the unlimited open bar, up to a specific amount. Once the amount has been reached, the bar becomes a cash bar for guests.

### **Option 3 – Cash bar**

Guests pay individually for their drinks at the bar.

## Wine list

Click on the link to see our latest wine list.

[The Wine Cellar](#)





# General information

**Hilton**<sup>®</sup>  
LAC-LEAMY

## Minimum attendance

Wedding packages are available for groups of 35 or more. For groups under 35, an additional fee of \$5 per person applies.

## Menu selection

You must confirm your menu and event details with the banquet manager one month before your wedding day. Listed prices are subject to change and do not include taxes and service.

We're happy to prepare menus adapted to your and your guests' dietary restrictions (e.g., vegetarian menu, food allergies); additional fees may apply. Please notify the banquet manager at least two weeks before your event if you require this service.

For children 13 to 17, the wedding package price is the same as the alcohol-free package.

## Photos

If your event is being held at the Hilton Lac-Leamy, you're welcome to use all public areas for wedding photos at no additional charge. A charge of \$350 applies to wedding photos taken within the hotel for wedding parties not staying or hosting a reception at the Hilton Lac-Leamy.

## External suppliers

We can recommend suppliers based on our experience, but you're free to work with any supplier you choose.

Please note that the hotel may not be held responsible for your hired suppliers. Also, please ensure that suppliers present during dinner are included in the number of guests.

Set-up begins at noon on the day of the wedding, and tear-down must be done at 2 a.m. Please contact your hotel representative if you need more time. We'll do our best to accommodate you, but it will depend on other reservations and staff needs. Your suppliers are responsible for setting up and tearing down all the equipment they bring to the hotel. The hotel is not responsible for items lost, broken or misplaced.

## Open flame

Please note that open-flame candles are strictly prohibited anywhere in the building. This helps us ensure the safety of all our guests and prevent fires. We urge you to use other options, such as LED candles.

## Additional charges

Society of Composers, Authors and Music Publishers of Canada (**SOCAN**) fees apply to all events where music is played. Fees vary according to the event and hall size. Our staff will inform you of the required cost.

**Re:Sound** is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Representing thousands of artists and record companies, Re:Sound issues licences to companies and pays royalties to music creators. Re:Sound is also a member of the Canadian Private Copying Collective, responsible for collecting and distributing private copying levies on behalf of its member collectives.

Additional charges apply to special lighting. Please check your suppliers' electrical needs (DJ, musicians, decorators) and confirm them with your hotel representative. Based on specifications, additional charges may apply. Using confetti, silk petals, glitter and other like items is prohibited. A minimum charge of \$250 applies to cleaning up if they are used.

**Personnel:** Bars are staffed with one bartender per 75 guests. For events that include table service, there are two waiting staff for four tables, based on round tables seating 10. Waiting staff are also responsible for serving wine at the tables. Additional staff may be added for \$90 per hour for each staff member throughout the event. Waiting staff's shifts begin two and a half hours before the reception hall doors open. A banquet manager is assigned to your event to ensure every aspect runs smoothly and to attend to any needs that may arise during the evening. Last call for bar service is 30 minutes before the planned closing time.

Additional charges may apply for special services not included in our standard banquet services, such as setting out guest name cards, menus and gifts.

Hall rental fees apply to the wedding ceremony and the reception. The costs for the reception vary based on the hall used and the number of people present. In addition, a minimum food and beverage revenue is required for the wedding reception. It's calculated based on the hall used and the estimated number of people present. Taxes and service are not included in this amount.

## Planning

Your hotel representative will contact you at the end of January in your wedding year to schedule a first meeting. This meeting can take place at the same time as the complimentary tasting for the couple.

Your representative will contact you again about three months before the wedding to set up a meeting and confirm all the details. During this meeting, you'll go over the selected package, plan the hall layout and review the information in the planning guide you received when this appointment was booked.

## Miscellaneous

Under provincial and municipal regulations, all banquet hall doors must remain accessible at all times. We'll send you the planning guide to help you organize your event and work out the details of your special day.

Under provincial laws, alcoholic beverages may be served until 2 a.m., and the banquet hall must be vacated before 2:30 a.m.

You must collect your wedding cake the morning after your wedding at the latest. The hotel cannot be held responsible if the cake is left at the hotel.

For more information, contact the banquet team at 819-790-6471 or [banquets@hiltonlacleamy.com](mailto:banquets@hiltonlacleamy.com).

