



LE WESTIN

TREMBLANT

Wedding Package

\$275 including tax & gratuity
50 person minimum

The Details

Reception

- One-hour cocktail with three canapés per person
- Honorary toast with a glass of Processo per person
- Gourmet three-course menu, with additional options available for each course or a 4th course
- Half bottle of house wine per person during dinner service
- Open bar for three hours
(additional charges apply for extended duration)

Accommodation

- One night stay for the couple with welcome amenities

The Next Day

- Exclusive brunch for the newlyweds and four guests

Wellness & Spa

- Exclusive 15% discount on all spa treatments for wedding guests

Additional Services

- Preferential group rates on hotel accommodation — with a minimum number of nights required
- Complimentary parking for the newlyweds

Supplementary Services

- DJ, live band, dance floor, and audio-visual equipment



Canapés

Please select three canapés

Choose an additional canapé for +6. (plus taxes and gratuities) per additional piece

Cucumber Coupette Cashew Butter, Puffed Rice

Mushroom Tartlet Marinated Shimeji Mushrooms

Cauliflower Tartlet Cashews

Beet Tartare Fried Onion, Cranberry Molasses

Shrimp Cocktail Marie Rose Sauce

Tuna Crudo Citrus, Coriander

Oysters Mignonette, "Nasty" Sauce

Beef Tartare Dehydrated Egg Yolk, Parmigiano-Reggiano

Chicken Skewer Curry Marinade

Beef Skewer Lime, Miso, Chili

Lamb Chops Chimichurri +6.



Appetizers

Please select one appetizer

Add one pre-selected appetizer for +14. (plus taxes and gratuities) per person

Cream of Mushroom Soup

Crème Fraîche, Thyme Oil

Leo Salad

Greens, Parmigiano-Reggiano, Tonnato Sauce, Dehydrated Egg Yolk

Beef Tartare

Green Peppercorns, Anchovy, Smoked Egg Yolk

Beet Salad*

Cashew Puree, Grapes, Fried Shallots

Tuna Crudo

Citrus, Puffed Quinoa, Cilantro Oil, Pistachios



Mains

Please select two mains

Add one pre-selected main for +14. (plus taxes and gratuities) per person

Gnocchi

Beurre Blanc, Fine Herbs, Quèbec Mushrooms

Hanger Steak

Mashed Potatoes, Root Vegetables, Bordelaise Sauce

Grilled Chicken Breast

Broccolini, Brown Chicken Jus

Salmon Filet

Asparagus, Citrus Beurre Blanc

Cauliflower Steak*

Avocado, Quinoa, Cashew Purée, Caramelized Onion,
Chickpeas, Sesame

Beef Wellington

Celery Confit, Celeriac Purée, Brown Butter & Truffle Gastrique,
Thyme Oil



Desserts

Please select one dessert

Sweetprise!

Share your favourite flavours with our event specialist, and our Chef will craft a one-of-a-kind dessert experience your guests won't forget.

Sweet Table

Serve your guests a variety of sweet delights and treats!

20. per person



Late Night

Please select one sandwich

Included in your package is one sandwich per person

+8. (plus taxes & gratuities) for each additional sandwich

The Parisien Baguette, Ham, Cheese, Dijonnaise

The Piccadilly Sourdough, Roast Beef, Horseradish, Mayo

Chicken Caesar Wrap, Romaine, Bacon

The Mediterranean Olive Ciabatta, Tuna, Capers, Sun-dried Tomatoes

The Vegetable Cauliflower Wrap, Chickpeas, Avocado, Quinoa



Bar Enhancements

Open bar is available for three hours during reception
An additional hour for +25. (plus taxes & gratuities) per person

Bar Rail

Ketel One Vodka, Bombay Sapphire Gin,
Espolòn Tequila, Plantation 3 Stars Rum,
Crown Royal Rye, Bulleit Bourbon,
Johnnie Walker Red Label Scotch,
Cointreau, Campari, Aperol & Vermouth

Beer

Import & Domestic

House Wines

Trapiche 'Zaphy' Chardonnay
Trapiche 'Zaphy' Cabernet Sauvignon

Non-Alcoholic Beverages

Pop & Juice, Coffee & Tea





OLIVER & BONACINI
HOSPITALITY

LE WESTIN
TREMBLANT

100 Chemin de Kandahar,
Mont Tremblant, Quebec

events@oliverbonacini.com
oliverbonacinievents.com