

# Wedding Menu Water

*"If there is magic on this planet, it is contained in water."  
Loran Easley*

## *Wedding Menu Water*

### **Cocktails**

Open bar, one hour  
Assortment of hot and cold canapés (one hot and two cold per person)

### **Menu (five courses)**

#### ***Chef's selection of mini appetizers***

##### **Soup**

(One soup choice must be selected in advance for entire group)

Cream of turnip and pear with caramelized walnuts

Butternut squash and apple soup with duck confit and spinach

##### **Appetizers**

(One appetizer must be selected in advance for entire group)

Saumon fumé maison à la crème aigrette et ses garnitures

Shrimp cocktail and cocktail sauce

Tataki of tuna with pepper  
Seaweed salad with miso vinaigrette and hot pepper oil

Prosciutto, mozzarella, roasted sweet peppers  
Melon purée with balsamic vinegar

Marinated duck magret with fennel, orange and lettuce salad  
Orange and pomegranate vinaigrette

##### **Main dish**

(Two choices of main dish must be selected in advance for the entire group)

Fish of the day "à la création du chef", rice or vegetables  
White butter sauce with orange, saffron

or

Braised lamb shank  
Polenta with Migneron cheese and green peas

ou

Braised beef ribs au jus  
Mashed potatoes and vegetables

##### **Dessert**

(One dessert choice must be selected in advance for the entire group)

Chesscake

Queen Élisabeth cake

Chocolate cake

Coffee, tea and herbal tea

Open bar for three hours in the evening

**\$155 per person**  
**Service and taxes extra**



### *Extras*

#### ***Wedding cake***

*Our pastry chef will be happy to create a wedding cake "à la Q" in accordance with your tastes and wishes.*

*\$ 8 per person*

***You may also bring your own wedding cake.***

*Quintessence will charge a fee of \$3.50 for cutting the cake.*

#### ***Dessert table***

<i>Mini pastries</i>	<i>\$8.50 per person</i>
<i>Québec cheeses and accompaniments</i>	<i>\$15 per person</i>
<i>Platter of assorted sandwiches</i>	<i>\$15 per person</i>

*Open Bar*

<i>Additional hours</i>	<b>Cocktails</b> \$9 per person	<b>Evening</b> \$10 per person
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**Sélection**

**Beers**

*Blue*  
*Budweiser Light*  
*Budweiser*

**Spirits**

*SKYY Vodka*  
*Beefeater Gin*  
*Bacardi White Rum*  
*J&B Scotch*

**Wines**

*Glass of house wine*  
*Red*  
*White*

**Liqueurs**

*Amaretto*  
*Baileys*  
*Crème de menthe*  
*Cognac VS*



**Punches**

<i>Rum, with alcohol</i>	<i>\$7 per person</i>
<i>Fruit, without alcohol</i>	<i>\$4 per person</i>
<i>Vodka and cranberry juice</i>	<i>\$7 per person</i>
<i>Sangria</i>	<i>\$10 per person</i>

<i>Glass of sparkling wine</i>	<i>\$14 per person</i>
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<i>Glass of champagne</i>	<i>\$28 per person</i>
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*'À la carte' Water*

	<b>Still Water</b> Eska (750ml)- Québec <i>Found this water in a glacially formed aquifer hidden in virgin forest in a remote corner of Québec. Eska : Imagine the purest</i>	\$8
	Evian (1l) – France <i>Filtered by glacial sands, this water wells from the earth at a constant temperature of 11.6C and helps combat obesity and hypertension.</i>	\$8
	<b>Sparkling Water</b> Eska (750ml)- Québec <i>Found this water in a glacially formed aquifer hidden in virgin forest in a remote corner of Québec. Eska : Imagine the purest</i>	\$8
	San Pellegrino (1l) – Italy <i>Carbonation gives this water its sparkle, and it becomes supple, fluid, and an aid to digestion.</i>	\$8

*Plus service and taxes*