

Our 2014-2015 Wedding packages

The DoubleTree by Hilton Gatineau-Ottawa is happy to offer in each package:

Before the big day:

Wedding menu tasting

During cocktail hours:

Alcoholic punch fountain
Non-alcoholic fruits punch
Hors d'oeuvre (4 pieces per person)

During your meal:

Two glasses of house wine per guest
Two custom printed menu cards per table
One glass of sparkling wine per person for the toast*
Cake cutting served buffet style

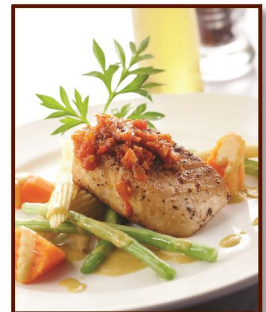
For your accommodation:

One complimentary night in a signature suite for the newlywed
Complimentary breakfast for the bride and groom
Special guestroom rate for your guests

But also:

Access to the golf course with a golf cart for your photo session
Free parking

*Extra fee will apply



Price per person, taxes and gratuities are not included
The price are subject to change without notice. Minimum of 100 persons.
Please inform us of any allergies or dietary concerns

Plated

Romantic

\$89⁰⁰

Three courses meal

Soup or salad
Main course
Desert
Coffee & tea

Memorable

\$95⁰⁰

Four courses meal

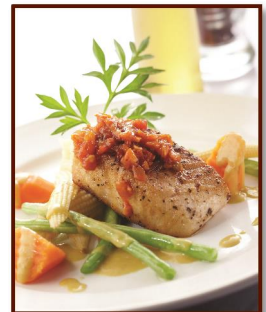
Soup or salad
Hot or cold appetizer
Main course
Desert
Coffee & tea

Exceptionnel

\$119⁰⁰

Four courses meal and late night buffet

Soup or salad
Hot or cold appetizer
Main course
Desert
Coffee & tea
Late night buffet



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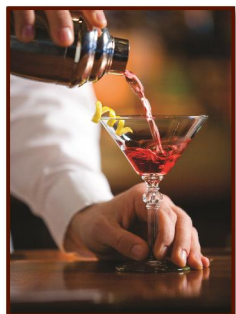
Menu - Plated Packages

Selection of cold Hors d'Oeuvre

Salami cone with cream cheese
Smoked salmon, horseradish and lime
Liver froth on pumpernickel
Tomato and basil bruschetta
Terrine with onion confit
Guacamole canapé
Proscuitto and melon

Selection of hot Hors d'Oeuvre

Spinach Spanakopita
Cranberry and goat cheese Baluchon
Miniature Bœufwillington
Oka cheese, apple and honey in pastry puff
Maroccan Chicken
Vegetarian spring rolls
Miniature quiche



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Selection of soup

Cream of parmesan with croutons
Carrot soup with ginger flavour
Cream of brocolie and cheddar
Asparagus Soup

Selection of salads

Mesclun of fine lettuce drizzled with balsamic
Athens style tomato salad
Neapolitan Ceasar Salad

Selection of cold appetizers

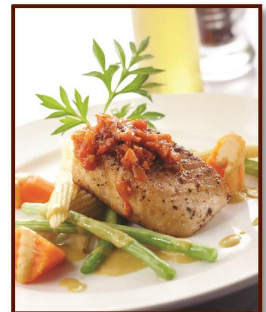
Smoked salmon with maple cream
Shrimps and avocado duo on an endive nest
Wild game deli meats with onion confit

Selection of hot appetizers

Forest mushroom pastry
Lobster ravioli in fennel sauce
Snail goat cheese and cranberry baluchon

Chicken

Forest stuffed chicken thigh with thyme
Chicken supreme with brie cheese and cranberry
Chicken supreme stuffed with onion confit and pancetta



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Pork

Pork Tenderloin with prunes
Osso bucco of Pied montese pork
Wellington pork tenderloin with grand veneur Sauce

Fish

Grilled salmon with dill
Walleye fillet with roasted almonds
Scallopethermidor

Duck

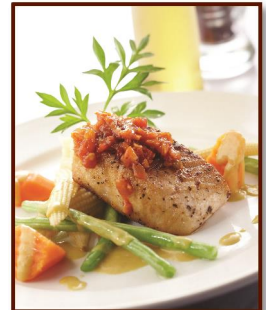
Duck breast with fig sauce
Duck leg confit and raspberry compote

Beef

Beef sirloin (8oz) with port sauce
Roasted Alberta prime rib (10oz)
Beef filet mignon (8oz) with pepper sauce (\$4 extra / person)

Deserts

Triple chocolate baladin
Maple Crème brulée
Chocolate Crisp
Tiramisu
Field berry pie



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Buffet Package - Le Conviviale

\$79⁹⁵

Soup of the day
Mesclun lettuce with its dressings
Tomato and feta cheese salad
Oriental Tabbouleh salad with grilled vegetables
Fresh vegetables with Tzaziki dip
Our Cheeses
Deli meats, terrines & mustards



Choice of two main dish from the following

Poultry breast with mushroom sauce
Rosemary and apple pork loin
Roasted AAA beef sirloin with pepper sauce
Poached salmon in green tea, fennel and dill sauce
Spring seafood gratin with Newburg sauce

Choice of pasta from the following

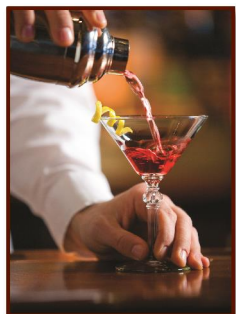
Manicotti Florentine with aromas of creamy pesto
Roasted mushroom Ravioli in Alfredo sauce
Penne with roasted vegetables, tomato & roasted pepper sauce



A choice of rice, potato
And vegetables to accompany the chef's delight.



Sliced fresh fruits & assorted dessert
Fresh coffee & selection of tea



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Buffet Package - Le Grand Festin

\$99⁰⁰

Soup of the day
Mesclun salad with dressing
Decomposed Caesar salad
Tomato and feta cheese salad
Tabbouleh salad
Marinated & grilled vegetables
Platter of smoked salmon with capers & lemon
Carpaccio and dill

Fresh vegetables with Tzaziki dip
2 colors melon & prosciutto mini skewers
Cheese
Deli meat with mustards
Duck rilette and red onion confit
Fresh Salmon Parisian Bellevue style (extra
\$5/person)



Choice of two main dish from the following:

Poultry breast with mushroom sauce
Lamb stew
Orange and sherry braised duck leg
Rosemary and apple pork loin
Roasted AAA beef sirloin with pepper sauce
Poached salmon in green tea, fennel and dill sauce

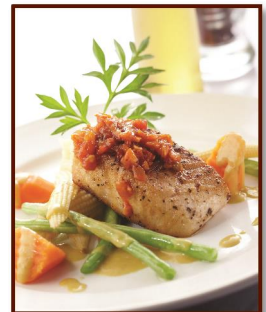
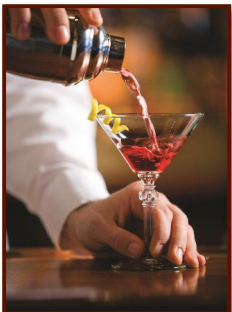
Manicotti Florentine with aromas of creamy pesto
Roasted mushroom Ravioli in leek sauce
Penne with roasted vegetables, tomato and roasted pepper sauce



A choice of rice, potato
And vegetables to accompany the chef's delight.



Sliced fresh fruits, chocolate fountain and assorted dessert
Fresh coffee & selection of tea



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Kids menu

\$19⁰⁰

Veggies and dip

or

Salad with lettuce, cucumber and tomato

Chicken finger with plum sauce and crispy fries

or

Grilled chicken breast with mashed potato

or

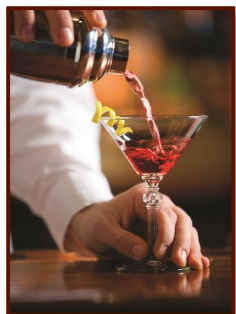
Hamburgers with crispy fries

Vanilla ice cream and biscotti

or

Chocolate cake

Milk, juice or soft drink



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Also available:

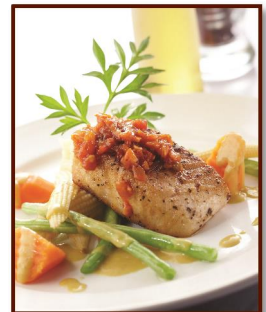
- DJ, decorator, photograph and other menu
- Vegetarian, vegan and gluten free menu
- Hallal menu

Complimentary fees:

- Bring your own sweet table - cake: fee of \$3⁵⁰ / person (+taxes and gratuities)
- Socan et Ré:Sonne fees :

Room	Socan	Ré:Sonne
Beau Rivage A / Rive Gauche	\$59,17	\$26.63
Chaudière A	\$41,13	\$18.51
Chaudière B	\$41,13	\$18.51
Chaudière C	\$59,17	\$26.63
Chaudière AB	\$59,17	\$26.63
Chaudière BC	\$59,17	\$26.63
Chaudière ABC	\$123,38	\$55.52
Petit Château	\$59,17	\$26.63

- For your ceremony : gazebo rental (outside), with an inside option in case of rain, chair rental, red carpet and all the tables necessary for \$500

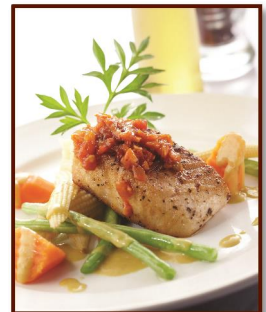


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Ask us for more information:

- Cocktail style weddings
 - Chef station
- Late night buffet selection
 - Open or cash bar
 - Decor packages



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