

Wedding Menus

2024

HOTEL PLACE D'ARMES

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HÔTEL PLACE D'ARMES

A PROPERTY OF
Corner Collection

Photo: Tracy Grace

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ABOUT

A Luxury Getaway in Old Montreal

With its breathtaking neoclassical architecture, a variety of ballrooms and cocktail spaces celebrating the fusion of history and contemporary design, along with its diverse and delicious menu options, the Place d'Armes Hotel stands as the perfect setting to create your most cherished and memorable moments, thereby marking the most beautiful day of your life.



Our Services

Our Services



Delicious Cuisine

We offer customized menus that are exquisitely prepared.



Assigned Event Planner

Our event planners will help you with every detail to ensure your event's success.



Full Audio/Video System

Complete in-house audiovisual service is available, including high-speed Internet and charging stations.



Flexible Venues

Our 12 event spaces can accommodate groups of 10 to 350 people and can be arranged to suit the needs of your event.



Our Packages



Cocktail

Reception

Dinner

	BRONZE \$180*	SILVER \$215*	GOLD \$270*
Open bar before the meal	1h Classic Bar	1h Classic Bar	1h Deluxe Bar
Number of canapés	4	4	6
1 glass of Prosecco and ½ bottle of wine	●	●	●
Number of services	3	4	5
1 st Starter	●	●	●
2 nd Starter	X	●	●
Granité	X	X	●
Main	●	●	●
Dessert	●	●	●
Open bar after the meal	2h Classic Bar	3h Classic Bar	All evening (from 5 p.m. to 2 a.m.) Deluxe bar
Midnight table	X	●	●

* The prices shown are before taxes and services.

Inclusions

- The rental of the venue for the ceremony, cocktail, and reception dinner.
- Tables, chairs, dance floor, tableware, glassware, cutlery, table napkins, and white or black tablecloths.
- A seating plan available for your table arrangements.

Bronze Package

A photograph of a wedding altar. The altar is covered with a white cloth and features a large, lush arrangement of white and peach-colored roses and greenery. Several lit candles in glass holders are placed on the altar. The background is a white, pleated veil. The overall lighting is warm and soft.







Bronze Package

3-course menu – \$180









Cocktail

Classic bar open for 1 hour and choice of 4 canapés from this selection:

COLD CANAPÉS

- Antipasti with bocconcini and pesto tomatoes 
- Cucumber and tzatziki 
- Watermelon, feta, and arugula with balsamic pearls 
- Hummus cucumber cupcake 
- Mini avocado toast 
- Candied vegetable and olive brochette 

HOT CANAPÉS

- Marinated chicken satay and barbecue sauce 
- Quiche Lorraine with smoked lardoons
- Mini vegetarian quiche 
- Spinach arancini 
- Spanakopita: spinach and feta turnover 
- Oriental-style bean ball 
- Falafel  
- Vegan sausage rolls with maple mustard 

Bronze Package


3-course menu – \$180

Reception


1 glass of Prosecco and ½ bottle of wine

Starters


1st Starter – 1 choice

- o Cream of butternut squash and apples with pumpkin seeds 

or

- o Tomato gazpacho with herb croutons 

or

- o Heirloom tomato salad with arugula, goat cheese mousse and balsamic pearls 

or

- o Heart of romaine lettuce Caesar-style with prosciutto chips, Parmesan tuile, and fried capers

Main Courses

2 choices + 1 Vegetarian or Vegan Option

- o Braised beef shoulder, sweet potato mousseline, cipolini onions, and glazed carrots

or

- o Pan-seared salmon fillet, grapefruit Hollandaise sauce, beluga beans, and grilled asparagus

or

- o Chicken supreme, slow-cooked, mushroom sauce with roasted red pepper risotto and pattypan squash

and

- o 1 Vegetarian or Vegan Option ([See page 18](#))

Desserts

1 choice

- o Wedding cake

or

- o Crème brûlée with Madagascar vanilla and tonka bean

or

- o Sweet table (3 choices among this selection: Lemon and yuzu pie, Caramel and vanilla brownie, Vanilla and red fruit puff or tiramisu verrines)

Open Bar

Classic bar open for 2 hours after the meal



Silver Package





Silver Package

4-course menu – \$215



Cocktail

Classic bar open for 1 hour and choice of 4 canapés from this selection:

COLD CANAPÉS

- o Salmon gravlax and beet mousse
- o Tuna tataki, sesame sauce 
- o Salmon tartare on croutons with chives, shallots, grapefruit supremes, dill, sour cream
- o Beef tartare on croutons with Parmesan, avocado, green onions, parsley, truffle oil, mustard caviar
- o Duck terrine with fruit compote on croutons
- o Vegan sushi 
- o Goat cheese ball with nut crust and fruit coulis  

HOT CANAPÉS

- o Beef satay, rosemary sauce 
- o Crispy shrimp, sweet-and-sour sauce
- o Korokke: house-made potato croquettes with curry sauce 

Silver Package




4-course menu – \$215

Reception




1 glass of Prosecco and ½ bottle of wine

Starters

1st Starter – 1 choice

- Burrata flambé with crispy greens, candied tomatoes and house croutons 
- or
- Layered watermelon and feta with mint-infused olive oil and balsamic pearls 
- or
- Duck rillettes with onion jam, raspberry gel and port, on cracker
- or
- Tuna tataki with crispy Asian-flavoured vegetable salad
- or
- Chioggia beet salad, goat cream and apple gel 

2nd Starter – 1 choice

- Cream of butternut squash and apple with pumpkin seeds 
- or
- Tomato gazpacho with herb croutons 
- or
- Gnocchi with choice of sauce: rosé, cream, or tomato sauce 

Main Courses

2 choices + 1 Vegetarian or Vegan Option

- Pan-seared trout fillet, baby potatoes, sauce vierge, and grilled asparagus
 - or
 - Grilled beef bavette steak, Yukon Gold potato mousseline, cipolini onions, and boreal spice sauce
 - or
 - Duck confit, pear potatoes, apple sauce with Calvados, baked pattypan squash
- and
- 1 Vegetarian or Vegan Option ([See page 18](#))

Desserts

1 choice

- Wedding cake
- or
- Carrot cake
- or
- Sweet table (3 choices among this selection: Lemon and yuzu pie, Caramel and vanilla brownie, Vanilla and red fruit puff or tiramisu verrines)

Midnight Table

2 choices among this selection:

- Smoked meat sandwich
- Mini poutine
- Mini cheeseburger
- Macaroni and cheese
- Cookies
- Brownies
- Beaver tails
- Verrines

Open Bar

Classic bar open for 3 hours after the meal

A photograph of a wedding reception table. The table is set with white linens, silver plates with gold borders, white napkins, and various glassware including water glasses, wine glasses, and champagne flutes. A centerpiece consists of a large, ornate crystal vase filled with a bouquet of white and pink roses and greenery, resting on a gold-colored metal stand. The background shows other tables and chairs in a dimly lit room with large windows.

Gold Package

Gold Package

5-course menu – \$270





Deluxe Open Bar

All evening (from 5 p.m. to 2 a.m.)



Cocktail

Choice of 6 canapés from this selection:

COLD CANAPÉS

- o Duck foie gras and dried fruit chutney, brioche bread
- o Mini lobster roll, pretzel bread
- o Cone with salmon mousse
- o Goat tart, figs and nuts  
- o Crouton with Brie, strawberry, basil, balsamic pearls 
- o Mini crispy taco with tomato and avocado salsa 

HOT CANAPÉS

- o Mini Angus beef cheeseburger, caramelized onions
- o Braised Angus beef in phyllo crust, demi-glace thyme jus
- o General Tao
- o Mini duck confit bundle with raspberry compote
- o Croustis of foie gras au torchon served on pineapple chutney
- o Mushroom stuffed with goat cheese and coriander seeds 
- o Crab cake-style lobster mushroom patty 

Gold Package

5-course menu – \$270

Reception

1 glass of Prosecco and ½ bottle of wine

Starters

1st Starter – 1 choice

- o Prosciutto-wrapped candied figs, strawberry salad, balsamic reduction and fresh basil oil



or

- o Cromesquis of Quebec foie gras, pineapple chutney and green onions


or

- o Tuna tartare, avocado, and pickled onions with toasted sesame mayonnaise and lotus chips

or

- o Goat cheese bundle, caramelized apples and roasted pecans  


or

- o Baby kale salad, fresh red fruits, grilled peaches, and brioche croutons, champagne vinaigrette 

2nd Starter – 1 choice

- o Cream of butternut squash and apples with pumpkin seeds 

or

- o Tomato gazpacho and herb croutons 

or

- o Rotollo with prosciutto, spinach, and Quebec cheeses, with rosé sauce

Granita

1 choice

- o Gin and elderflower

or

- o Rum, lemon and mint

or

- o Vodka, rose water and lychee

or

- o Mandarin (alcohol-free)

Main Courses

2 choices + 1 Vegetarian or Vegan Option

- o Grilled filet mignon, jumbo shrimp, red wine sauce, gratin Dauphinois and buttered Brussels sprouts

or

- o Traditional lamb shank with pear potatoes, full-bodied jus, and honey-glazed Nantes carrots

or

- o Pan-seared halibut with sauce vierge on Israeli couscous with green apples, Quebec pattypan squash and beurre blanc sauce

or

- o Giant scallops, clementine marmalade, celeriac and sweet potato purée, buttered zucchini

and

- o 1 Vegetarian or Vegan Option ([See page 18](#))

Desserts

1 choice

- o Wedding cake

ou

- o Fruit tart

or

- o Chocolate and caramel pie

or

- o Sweet table (3 choices among this selection: Candy bar, chocolate and caramel pie, fruit tart, carrot cake or chocolate mousse)

Midnight Table

2 choices among this selection:

- o Smoked meat sandwich

- o Mini poutine

- o Mini cheeseburger

- o Macaroni and cheese

- o Cookies

- o Brownies

- o Beaver tails







- o Verrines








Vegetarian and Vegan
Options

Vegetarian and Vegan Options

Starters – Hot and Cold

- o Baby kale salad, fresh red fruits, grilled peaches, and champagne vinaigrette 
- or
- o Cream of butternut squash and apples with pumpkin seeds 
- or
- o House-made sweet potato gnocchi, asparagus chips, toasted pine nuts, Parmesan flakes, creamy pesto sauce  
- or
- o Mushroom risotto, boreal spice sauce 
- or
- o House-made rotolo with spinach, cheese, and rosé sauce 

Main Courses

- o Grilled vegetable tian, garlic blossom polenta and tomato coulis 
- or
- o Asian tataki-style compressed watermelon with sesame crust served on quinoa and steamed bok choy 
- or
- o Beet filet with potato purée, grilled asparagus, and vegan pepper sauce 
- or
- o Tofu and vegetable stir-fry, coconut-infused rice, sweet-and-sour sauce 
- or
- o Parmigiana-style eggplant cutlet, pomodoro sauce 



Package Add-Ons

Package Add-Ons

Kids' Menu

\$35 / person

Starter

- Raw veggies and ranch dressing

Main Courses

- Breaded chicken tenders (barbecue sauce), fries
- or
- Mini all-dressed cheeseburger, fries
- or
- Fusilli with rosé sauce

Dessert

- Brownie and ice cream

Supplier Menu

\$55 / person

Chef's Choice of 3-Course Menu









Please note that allergies and dietary restrictions will be considered.

Package Add-Ons





Canapés

Maximum of 7 varieties including those from your package








SELECTION 1 – \$45 / person

- o Mini vegetarian quiche 
- o Marinated chicken satay with barbecue sauce 
- o Quiche Lorraine with smoked lardoons
- o Bocconcini and pesto tomato antipasti 
- o Spinach arancini 
- o Spanakopita: spinach and feta turnover 
- o Cucumber and tzatziki 
- o Hummus cucumber cupcake
- o Oriental-style bean ball 
- o Falafel with garlic veganaise 

SELECTION 2 – \$47 / person

- o Salmon gravlax and beet mousse
- o Korokke: house-made potato croquettes with curry sauce 
- o Tuna tataki, sesame sauce
- o Salmon tartare on croutons with chives, shallots, grapefruit supremes, dill, sour cream
- o Beef tartare on croutons with Parmesan, avocado, green onions, parsley, truffle oil, mustard caviar
- o Beef satay, rosemary sauce
- o Crispy shrimp, sweet-and-sour sauce
- o Stuffed eggplant rolls
- o Goat cheese mousse, caramelized apples, and walnuts on crouton 
- o Duck terrine and fruit compote on crouton
- o Vegan sushi 
- o Goat cheese ball rolled in nuts and fruit coulis 

SELECTION 3 – \$55 / person

- o Mini Angus beef cheeseburger, caramelized onions
- o Duck foie gras with dried fruit chutney, brioche bread
- o Mini lobster roll, pretzel bread
- o Braised Angus beef in phyllo crust, demi-glace thyme jus
- o Goat cheese tart, figs and nuts  
- o General Tao 
- o Crab cake-style lobster mushroom patty 
- o Mini crispy taco with tomato and avocado salsa 
- o Salmon mousse-filled cone
- o Mini duck confit bundle with raspberry compote
- o Mushroom stuffed with goat cheese and coriander seeds 
- o Layered Brie, strawberry, basil, balsamic pearls 
- o Croustis of foie gras au torchon served on pineapple chutney

Package Add-Ons

Stations and Platters

12 people minimum

Stations





- **China – Bao Station** **\$18 per person**
chicken/beef with ginger sauce, bok choy and pickled red onion
- **Italy – Pasta Station** **\$18 per person**
1 choice of sauce:
Pomodoro or Alfredo
- **Mexico – Tacos Station** **\$20 per person**
ground beef and chicken, condiments
- **Oyster Station** **\$400 / 100 oysters**
Mignonette sauce with oysters, condiments (depending on daily arrival)
- **Sushi Station** **\$26 per person**
Assorted chef's choice of maki rolls (6 pieces per person)

Platters

- Charcuterie platter served with bread and condiments **\$112**
- Quebec cheese platter **\$105**
(80g / person)
1 triple cream brie, 1 blue cheese, 1 firm
- Crudités and dip platter **\$50**
- Fresh fruit platter **\$50**

Midnight Table

\$20 / person
Choice of 2 items among this selection:

- Smoked meat sandwich
- Mini poutine 
- Mini cheeseburger
- Macaroni and cheese 
- Cookies
- Brownies 
- Queues de castor 
- Verrines

Wedding cakes

Starting at **\$10 / person**

Our pastry chef will be happy to customize your cake to your taste.

Flavours

- Chocolate biscuit, vanilla whipped ganache
- Red Velvet biscuit, vanilla whipped ganache, and red berries
- Vanilla biscuit, lemon ganache

Icing

- *Naked Cake*
- White fondant
- Mirror glaze

Decoration

- Fresh Flowers (provided by the client)
- Fresh Fruits Pastillage Macarons (extra, depending on the quantity of macarons)

Our Bar Selection

REDBREAST
SINGLE POT STILL
Irish Whiskey
AGED 12 YEARS
with TOASTED OAK and
SHERRY undertones.

Our Bar Selection

Classic Open Bar

(Included in Bronze and Silver packages)

- o Vodka : Smirnoff
- o White rum: Captain White
- o Dark Rum: Spicy Captain Morgan
- o Gin Tanqueray
- o Scotch : JW Red Label
- o Tequila : Jose Cuervo Silver
- o Whiskey : Crown Royal, Wild Turkey
- o Brandy/Cognac : Chemineau
- o Vermouth : Stock Lionell
- o Digestifs : Amaretto, Baileys, Tia Maria, Mandarine Napoléon
- o Wine : Oakbank
- o Beers : Carlsberg, White 664 , St-Ambroise Oatmeal Stout, La Bolée cider
- o Juice : Orange, apple, pineapple, cranberry, Clamato, tomato
- o Non-alcoholic beverages: Coca-Cola products, Red Bull

Deluxe Open Bar

(Included in Gold package)

- o Vodka : Ketel One
- o White rum: Captain Morgan White
- o Dark rum: Captain Morgan Private Stock
- o Gin : Romeo's Gin
- o Scotch : JW Black Label
- o Tequila : Jose Cuervo Silver
- o Whiskey : Bulleit, Jack Daniels Old No 7
- o Brandy/Cognac : Hennessy VS
- o Vermouth : Stock Lionello
- o Digestifs : Grand Marnier, Amaretto, Baileys, Tia Maria
- o Wine : Oakbank
- o Beers : Carlsberg, White 664 , St-Ambroise Oatmeal Stout, La Bolée cider
- o Juice : Orange, apple, pineapple, cranberry, Clamato, tomato
- o Non-alcoholic beverages: Coca-Cola products, Red Bull

***Addition of \$10 per hour per person for Bronze and Silver packages**

Premium Open Bar

- o Vodka : Pur
- o White rum: Captain Morgan White
- o Dark rum: Zacapa
- o Gin : Hendricks
- o Scotch : JW Gold + Talisker 10 years
- o Tequila : Don Julio Silver
- o Whiskey : Woodford, Jack Single Barrel
- o Brandy/Cognac : Hennessy VSOP
- o Vermouth : Stock Lionello
- o Digestifs : Calvados Boulard, Grand Marnier, Amaretto, Baileys, Tia Maria
- o Wine : Oakbank
- o Beers : Carlsberg, White 664 , St-Ambroise Oatmeal Stout, La Bolée cider
- o Juice : Orange, apple, pineapple, cranberry, Clamato, tomato
- o Non-alcoholic beverages: Coca-Cola products, Red Bull

***Addition of \$20 per hour per person for Bronze and Silver packages**

***Addition of \$10 per hour per person for Gold package**

A dimly lit restaurant scene with people holding wine glasses, overlaid with the text "Our Wine Selection". The background is blurred, showing several people seated at tables, some holding wine glasses. The lighting is warm and low, creating a sophisticated atmosphere. The text is centered in a white, serif font.

Our Wine
Selection

Our Wine Selection

Bubbles and Champagne

BLANQUETTE DE LIMOUX 'NOS ANNÉES FOLLES', DOMAINE DE FOURN Mauzac (France)	\$50
PROSECCO TREVISO, MIONETTO Glera (Italy)	\$50
CRÉMANT DE BOURGOGNE ROSÉ 'PERLE D'AURORE', LOUIS BOUILLOT Pinot Noir, Gamay (France)	\$65
CHAMPAGNE 'BRUT RÉSERVE EXCLUSIVE', NICOLAS FEUILLATTE Pinot Noir, Pinot Meunier, Chardonnay (France)	\$125

Rosé

PAYS D'OC 'GRIS/BLANC', GÉRARD BERTRAND Grenache (France)	\$46
TAVEL, DOMAINE DU VIEIL AVEN Grenache, Mourvèdre, Clairette, Syrah (France)	\$52

White

AUSTRALIE-MÉRIDIONALE, OAKBANK CELLARS Chardonnay (Australia)	\$40
PICPOUL DE PINET 'LES PINS DE CAMILLE', ORMARINE Picpoul (France)	\$45
VÉNÉTIE 'RIFF', ALOIS LAGEDER Pinot Grigio (Italy)	\$46
SAUMUR, LOUIS ROCHE Chenin Blanc (France)	\$47
VALLÉE DE L'OKANAGAN 'FIVE VINEYARDS', MISSION HILL Sauvignon Blanc (Canada)	\$51
BOURGOGNE ALIGOTÉ 'HOMMAGE PRINCE PHILIPPE', BOUCHARD AINÉ ET FILS Aligoté (France)	\$51
ALSACE, RUHLMANN Riesling (France)	\$66
CHABLIS 'VIGNE DE LA REINE', CHÂTEAU DE MALIGNY Chardonnay (France)	\$78

Our Wine Selection

Red

AUSTRALIA 'CABERNET-SAUVIGNON', OAKBANK (Australia)	\$40	CROZE-HERMITAGE 'LES MEYSONNIERS', M. CHAPOUTIER Syrah (France)	\$72
BEAUJOLAIS 'LES MARCELLINS', CHRISTOPHE PACALET Gamay (France)	\$50	BARBERA DEL MONFERRATO, SCARPETTA Barbera (Italy)	\$74
CÔTES DU ROUSSILLON TAUTAVEL 'AN 560', GÉRARD BERTRAND Grenache, Carignan, Syrah (France)	\$51	VALLÉE DE L'OKANAGAN 'PÉTALES D'OSOYOOS', OSOYOOS LAROSE Merlot, Cabernet(s) (Canada)	\$82
BOURGOGNE 'BUISSONNIER', VIGNERONS DE BUXY Pinot Noir (France)	\$57	CHÂTEAUNEUF-DU-PAPE, DOMAINE DU VIEUX-LAZARET Grenache, Syrah, Mourvèdre, Cinsault (France)	\$83
CAHORS 'LE COMBAL', COSSE-MAISONNEUVE Malbec, Merlot, Tannat (France)	\$60		
ROSSO DI MONTALCINO, CARPINETO Sangiovese (Italy)	\$65		

A photograph of a wedding ceremony space. In the center, a white fabric altar is draped over a structure, with a large floral arrangement of red and white flowers on the left side. A white aisle runner leads from the foreground towards the altar. Rows of gold-colored chairs with white seats are arranged on either side of the aisle. The room has a patterned carpet and a chandelier hanging from the ceiling. The text "Conditions and Information" is overlaid in the center of the image.

Conditions and Information

Conditions and Information

Food and Beverages

The contract. The Hotel can serve up to 5% more guests than the guaranteed number of guests, up to a maximum of twenty (20) people, and only if room capacity allows it.

Prices quoted do not include taxes or service and are per person, unless otherwise stated. All food and beverage prices are subject to provincial (9.975%) and federal (5.00%) taxes, as well as a 12.5% service charge and a 5.5% administration fee. All food and beverages served in banquet rooms are provided exclusively by Hotel Nelligan.

For groups with more than one choice of main course, the number of each selected course must be confirmed no later than seventy-two (72) hours prior to the date of the event. These selections must be given to your group service coordinator by table number, name, and selection.

Due to licensing requirements and quality control issues, all food and beverages served on the Hotel premises must be supplied and prepared by the Hotel.

Food Restrictions and Allergies

- We will be happy to provide alternatives for people with dietary restrictions.
- Special requests must be made five (5) business days before the event.
- If one of your guests has an allergy of any kind, it is crucial that you notify us by specifying the guest's full name and the nature of the allergy, so that his or her meal may be prepared in the best possible conditions.

Bar service

If you choose the open bar option for your event, the Hotel does not provide a shooter service.

Music

- For events that include a DJ or group of musicians, copyright fees (SOCAN) will apply in compliance with the law.
- The performer you hired will have to sign a clause with our venue regarding the maximum sound volume not to be exceeded.

Conditions and Information

Parking

- Our valet service is available upon availability only.
- \$42 per night, per car, at no extra charge for comings and goings during the day
- \$25 for your event – according to availability

Please note that parking rates are subject to change at any time without notice.

Electricity

If your event requires different electrical standards than those installed at our venue, a \$250 charge will apply.

Security service

Security is available at \$40 per hour per security guard for a minimum of three (3) hours.

Decor

- The top of the candles must not exceed 2 inches from the edge of the candlestick, so that the flame is always 1 inch under the edge of its container.
- Smoke machines are not allowed.
- Nails, tacks, and adhesive tape are strictly forbidden.

A penalty may apply.

External suppliers

- All external product or supplier at our venue must be identified and approved by your group service coordinator.
- A list of each supplier's name and contact information, as well as a list of all rented items must be provided to your group coordinator five (5) business days before the event.

NB : The Hotel is not responsible for assembling chair covers. This task remains your supplier's responsibility. An additional \$100 in labour fees will be charged if you want the Hotel to assemble chair covers.

Theft and Damage to Property

The Hotel is not liable for damaged and/or stolen items stored at our venue. Please keep valuables in your possession.

Let's meet



HÔTEL PLACE D'ARMES

A PROPERTY OF
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