



FAIRMONT
LE CHÂTEAU
MONTEBELLO

WEDDINGS
2026



Fairmont
LE CHÂTEAU MONTEBELLO





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INCLUSIONS3

CEREMONY.....3

THE SPA.....4

PACKAGES5

 COCKTAIL.....6

 PACKAGES.....7

OTHERS MENUS..... 10

 CHILDREN'S MENU 11

 LATE NIGHT BUFFET 12

BEVERAGES13

TERMS AND CONDITIONS....17

CELEBRATE YOUR WEDDING IN OUR LEGENDARY LOG CHÂTEAU!

Fairmont Le Château Montebello has played host to thousands of special events since its opening in 1930. Some of the most magical experiences have been weddings, because we pride ourselves in creating memories that last a lifetime. Our award-winning Chefs and dedicated Banquet Team will attend to the Bride's and Groom's every need, going out of their way to ensure the success of this special day.

If there is a wedding in your future, let us take care of you, your guests and the hundreds of details that go into this joyous occasion.

We look forward to celebrate with you!

<
*Use the menu on the left
of the page to browse
our menu to your needs.*





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INCLUSIONS, CEREMONY AND SPA

DREAM PACKAGE

*From \$235 per adult.
\$168 per teenager aged 13 to 17.*

Dream Package includes:

- 4 canapés per person
- 5-course meal
- 1/2 bottle of wine per person
- Sparkling wine 1 glass - per person
- Punch 1 glass - per person
- Late night coffee & tea station
- 1 additional night for the bride and groom*
- 2 meals for suppliers (3 courses)*
**minimum 40 people for dinner required*

ELEGANCE PACKAGE

*From \$140 per person.
13 years and older.*

Elegance Package includes:

- 4-course meal

*All of our wedding packages
include the following:*

- Banquet room rental (certain conditions apply)
- Tasting menu available (with a minimum of 40 guests required for dinner)
- Printed menus
- Podium
- White linen tablecloths and napkins
- Dance floor
- Banquet room rental for preparation of the bride and her procession
- Access to the grounds and inside the hotel for your wedding photos
- One night in one of our bedrooms for the bride and groom (minimum of 40 guests for dinner required)
- Special guestroom rates for your guests (based on availability)



CEREMONY

Celebrate your union onsite!

We offer 2 gazebos on hotel grounds for wedding ceremonies: Garden Gazebo and Riverside Gazebo. The rental of a gazebo includes an alternate space in case of rain.

CEREMONY AT ONE OF OUR GAZEBOS

including chair setup | \$600

CEREMONY INSIDE THE HOTEL

including chair setup | \$600





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PREPARATION ROOM

THE SPA

Treatments and make-up

Le Spa at Fairmont Le Château Montebello offers a wide selection of treatments.

We also offer discounts on spa treatments during your stay:

- **15% DISCOUNT ON ALL SPA TREATMENTS FOR THE BRIDE & GROOM**
- **10% DISCOUNT ON ALL SPA TREATMENTS FOR GUESTS**

MAKE-UP SERVICE available upon request

For further assistance:

SYLVIE LEGAULT

Spa Director

819-423-3098 | sylvie.legault@fairmont.com

UPGRADE

*Upgrade to our **Bridal Suite** for your preparation room.*

\$375 + taxes, including:

- Bottle of sparkling wine and orange juice
- Coffee and tea station
- Plate of sliced fruits
- Pastries





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COCKTAIL

PUNCH

OFFER A GLASS OF PUNCH TO YOUR GUESTS DURING THE COCKTAIL!

1 gallon = 25 glasses

RUM PUNCH

Apricot brandy, Malibu rum, white rum, pineapple and orange juice . . . \$240 per gallon

BOURBON ICED TEA

Wild Turkey bourbon, iced tea, mint leaves \$265 per gallon

WHITE SANGRIA

white wine, Peach Schnapps, lemonade. \$240 per gallon

RED SANGRIA

red wine, brandy, Triple Sec, simple syrup, orange juice \$240 per gallon

SPARKLING WINE PUNCH

sparkling wine, Apricot brandy, pineapple and orange juice. \$240 per gallon

NON-ALCOHOLIC FRUIT PUNCH

cranberry, pineapple and apple juice, lemonade \$200 per gallon





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PACKAGES

CANAPÉS

Prices by the dozen

Recommendation: 4 pieces per person

COLD

- Artisanal flatbread with tomatoes and smoked cheddar (served warm) \$49
- Beet hummus, artichoke tapenade, and buttery crisp..... \$49
- Smoked salmon mille-crêpes (hot-smoked)..... \$49
- Rebellion creamy cheese tartlet \$49
- Blini with confit leek and mustard vinaigrette sauce (vegan option available) \$49
- Brûléed foie gras tartlet with citrus \$52
- Oysters with lemon pearls..... \$60
- Chef's selection of canapés \$45

HOT

- Montebello cheese Gougère with summer truffle \$49
- Mushroom Arancini..... \$49
- Scallop croquette with yuzu and seaweed..... \$49
- Tempura shrimp with black garlic aioli \$49
- Crispy pork dumpling with hoisin sauce \$49
- Mini vegan taquitos with corn relish \$49
- Chef's selection of canapés \$45





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PACKAGES / CONTINUED

DINING - CREATE YOUR MEAL

1st COURSE - 1 CHOICE

SOUPS

Quebec parsnip velouté with light cream and iced cider, buttered brioche crouton

Roasted rutabaga cream with Outaouais cheddar and maple-glazed onions

Sweet corn cream with grilled corn and savory oil

Butternut squash soup with Papineauville honey

Wild mushroom velouté with parsley emulsion and toasted hazelnuts

SALADS

Market tomato salad with fresh raspberries, purple basil and olive oil

Romaine heart salad with garlic flower vinaigrette, croutons, parmesan and bacon bits

Multicolor beet salad with Adoray cheese and caramelized nuts

Green bean salad with brown butter, marinated mushrooms and tarragon

Baby greens with apple, crispy buckwheat and honey vinaigrette

2^e SERVICE - 1 CHOICE

STARTERS

Smoked trout with lemon cream and marinated cucumber, crispy buckwheat galette

Pressed root vegetables with fresh Papineauville goat cheese and fine herbs

Pork and duck terrine with cranberries, pickled vegetables and brioche toast

Forest mushroom puff pastry with vin jaune cream and tarragon

Papineauville goat cheese croquette with tomato coulis and smoked peppers

Warm butternut squash flan with Rebellion cheese emulsion and caramelized pumpkin seeds

Pork crosquis with old-style mustard and caramelized apples

GRANITÉ - 1 CHOICE (+\$10 Elegance P.)

Sea Buckthorn and gin

Strawberries and Zephyr from Mont Vezeau

Prosecco

Blackcurrant and Monna & Filles cream

Maple (no alcohol)



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DINING - CREATE YOUR MEAL (continued)

3rd COURSE - 2 CHOICE

FISH

Roasted river trout with cider beurre blanc, Quebec lentils and fresh herbs

Roasted cod with sauce vierge, sun-dried tomato pesto, black olives and fennel mousseline

Lobster ravioli with turmeric sauce, lobster salad, cucumber and dill

POULTRY / MEAT

Farm-raised poultry ballotine with fine herb stuffing and hay-roasted jus

12-hour confit suckling pig shoulder with creamy Quebec corn polenta

Roasted duck breast with Outaouais berry sauce and glazed carrots

Braised beef chuck in red wine with heirloom vegetables and celery root purée (+10 Elegance P.)

6 oz beef tenderloin with forest tea sauce, mashed potatoes and roasted vegetables (+20 Elegance P.)

Slow-cooked prime rib with mashed potatoes, beef jus and crispy shallots (+20 Elegance P.)

Roasted rack of lamb with herb jus, golden gnocchi and confit tomatoes (+20 Elegance P.)

VEGETARIAN

Ricotta gnocchi with leek cream and wild mushrooms

Whole roasted cauliflower with brown butter, capers and almonds

Arborio risotto with roasted squash, cheese crumbles and fresh herbs

DESSERTS - 1 CHOICE

Bergamot mousse entremet, pomegranate, and lemon meringue

Cheesecake, cinnamon apple, and oat crumble

Beer-infused s'mores

Rhubarb tartlet

Classic vanilla crème brûlée

Chocolate and clementine entremet (v)





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OTHERS
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CHILDREN'S MENU

CHILDREN'S MENU

\$39 per child. 12 years and under.

STARTERS - 1 CHOICE

- Green salad french dressing
- Raw vegetable sticks ranch dip
- Soup of the day

MAIN COURSE - 1 CHOICE

- Grilled chicken breast french fries and vegetables
- Spaghetti meat sauce
- Pizza pepperoni and cheese
- Chicken fingers french fries and vegetables

DESSERT - 1 CHOICE

- Chocolate mousse
- Fruit salad
- Chocolate chip cookies

One beverage included





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LATE NIGHT BUFFET

COLD ITEMS

BOWLS

- BOWL OF CHIPS OR POPCORN | 10 people \$16 per bowl
- BOWL OF MARINATED OLIVES 350g..... \$45 per bowl
- BOWL OF MIXED NUTS 350g..... \$35 per bowl
- BOWL OF CORN CHIPS salsa, sour cream, guacamole | 10 people..... \$35 per bowl
- BOWL OF HUMMUS & PITA..... \$44 per bowl

THE PLATTERS

- FRESH VEGETABLES herb dip | 15 people \$95 per platter
- CHARCUTERIE (house-made pâtés, assorted cold meats), mustard and garnishes
| 15 people..... \$160 per platter
- REGIONAL CHEESES 3 oz per person
condiments, selection of bread and crackers | 15 people \$240 per platter
- MONTEBELLO CHEESES 3 oz per person
condiments, selection of bread and crackers | 15 people \$280 per platter

HOT ITEMS

*If the late night buffet has hot items, it must be served before 11 p.m..
Otherwise, an additional fee of \$250 will apply for hot items after 11 p.m.*

- POUTINE BAR minimum 26 guests.....\$16 per person
- DELUXE GRILLED CHEESE STATION..... \$68 per dozen
- CHICKEN WINGS..... \$24 per dozen
- 14-INCH PIZZA \$34 each
- LOADED NACHOS WITH SAUCE | 10 personnes \$52 each
- MINI BURGERS..... \$55 per dozen
- VEGETARIAN SUSHI minimum 2 dozen..... \$46 per dozen

CHÂTEAU CLASSICS

- DELUXE SUGAR TARTLET \$50 per dozen
- DELUXE PECAN TARTLET..... \$50 per dozen
- SWEET BITES \$52 per dozen





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BEVERAGES

BAR

Depending on your needs, the Bar can switch from Open to Cash, and vice versa, to accommodate your reception plans.

Be it either a Cash bar or an Open bar, the bartender is free of charge if the beverage sales are of \$500 net or more. If the sales do not exceed the above-mentioned amount, there are additional charges of \$175 for a maximum of 3 hours, and of \$50 for each additional hour. These charges are applied to cover the handling and service charges for each bar.

We offer three types of bars, based on your preferences: Premium Bar, Super Premium Bar, and Luxe Bar.

PREMIUM BAR

Absolut Vodka	\$13
Beefeater, Gin	\$13
Bacardi, Rhum	\$13
Altos, Tequila	\$15
Dewars White Label, Whiskey	\$13
Campari	\$14
Vermouth Martini Rosso	\$14
Amaretto	\$15
Bailey's	\$15
Grand Marnier	\$15
Oak Back - Chardonnay	\$14
Oak Back - Cab Sauvignon	\$14
Bière Montebello mixte	\$15
Bud Light	\$11
Stella Artois	\$13
Corona	\$13
Corona 0.0	\$10
St-Justin pétillante	\$6
Liqueur douce	\$6
Eau Flow	\$6
Jus	\$7





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SUPER PREMIUM BAR

Elyx Vodka	\$14
Citadelle, Gin	\$14
Planteray 3 Stars, Rum	\$14
Espolon Blanco, Tequila	\$14
Monkey Shoulder, Whiskey	\$16
Campari	\$14
Vermouth Martini Rosso	\$14
Amaretto	\$15
Bailey's	\$15
Grand Marnier	\$15
Sommelier's Choice	\$16
Bière Montebello mixte	\$15
Bud Light	\$11
Stella Artois.	\$13
Corona	\$13
Corona 0.0	\$10
St-Justin pétillante	\$6
Liqueur douce	\$6
Eau Flow	\$6
Jus	\$7



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LUXE BAR

Belvedere Vodka	\$16
Botanist Gin.	\$16
Diplomatico Reserva Rhum	\$18
Patron Blanco Tequila	\$18
Johnnie Walker Black, Whiskey	\$18
Macallan 12 Year, Scotch	\$40
Campari	\$14
Vermouth Martini Rosso	\$14
Amaretto	\$15
Bailey's	\$15
Grand Marnier	\$15
Sommelier's Choice	\$18
Bière Montebello mixte	\$15
Bud Light	\$11
Stella Artois.	\$13
Corona	\$13
Corona 0.0	\$10
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FOOD AND BEVERAGE

Menu arrangements should be made and finalized at least thirty (30) days prior to each function. Should this deadline not be adhered to, the Hotel will not be able to guarantee menu contents and other necessary arrangements. **No menu substitution can be accepted within seventy-two (72) hours of the function.** The Hotel reserves the right to substitute one or more items in the menu by other items of the same or superior quality when the requested items are not available on the market or when their quality is inferior to the standards of the client and/or the Hotel.

ALLERGIES

In the event that any of the guests in your group has food allergies, it is the client's responsibility to inform the Hotel of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless

FUNCTION ROOM RENTAL

Space for the event is booked only for the dates and times indicated in the contract. The client is committed to reimburse the Hotel for any extra charges or losses caused by the non-respect of this article. Setting-up and dismantling times, if required, are not included and should be specified at the time of booking.

All food and beverages served on the Hotel property are to be provided by the Hotel. No food and beverage will be permitted into the Hotel by the patron's guests (except for a wedding cake). Due to liability restrictions, any food or beverage product company desiring to dispense samples to participants attending the event must make previous arrangements with the Hotel for the purchase of said products from the Hotel.

from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by the Hotel, or any of its authorized representatives, the Hotel shall be responsible for all expenses reasonably incurred in the proven defense of such liability or claim of liability

The Hotel reserves the right to change a group from one room to another if the number of participants is inferior to the minimum required for that room and for any other valid reason, without affecting the quality of the service.





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DEPOSITS

A deposit of \$1000 is required upon signature of the contract (non-refundable). A second deposit of 100% of the cost estimate will be required fifteen (15) days prior to the wedding date.

ELECTRICAL/TECHNICAL SETUPS

An additional charge will be assessed for electrical requirements above and beyond the normal usage and when extra electrical equipment is needed. Advance notice must be given and an authorization must be received from the Hotel for the installation of sound systems, decorations, etc. All fire exits and doors must have a clearance of eight (8) feet (2.4 meters).

MUSICIANS/ENTERTAINMENT

There will be additional charges for SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound (Music Licensing Company). The charges will depend on the maximum number of people the banquet room can accommodate:

DECORATIONS

All decorations provided by the Hotel remain the property of the Hotel. Posting is prohibited without the Hotel's specific authorization. Nailing, stapling and screwing into walls, ceiling or floors or any other materials that would damage the property is strictly prohibited. The Hotel reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The client will be held responsible for any damages done prior to, during or following a function to the premises by himself, his guests or by independent contractors on his/her behalf.

AUDIO-VISUAL

The Hotel has appointed Encore as its official contractor for all audio-visual equipment.

For any events held without any table seating arrangements, however where damage could be inflicted on the floor covering (carpet), the Hotel will require the client to have the relevant flooring areas covered with protective carpet tiles supplied and installed by an approved Hotel supplier. This will be at the cost of the client.

1 to 100 people:	without dance	\$31.31
	with dance	\$62.64
101 to 300 people:	without dance	\$45.02
	with dance	\$90.12
301 to 500 people:	without dance	\$93.95
	with dance	\$187.91

All decorations must be approved by the Catering and Convention Services Manager.

Candles are allowed if they are in a container (no open flame).

Fir tree decorations or any other flammable items are not allowed.

Fireworks are not permitted.

The client must notify the Hotel if smoke machines will be utilized inside the hotel





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TAXES AND SERVICE CHARGES

All food and beverage functions are subject to a mandatory 18% service charge, of which 13% is a gratuity that is distributed to the Hotel's servers and, as appropriate, other staff, and the remaining 5% is retained (and not distributed as a tip or gratuity to the Hotel's employees) by the Hotel. When the food and beverage functions take place in one of our outlets, 15% gratuity is distributed to the Hotel's servers and, as appropriate, other staff, and the remaining 3% is retained (and not distributed as a tip or gratuity to the Hotel's employees) by the Hotel. Depending on the Hotel's location, the service charge / surcharge may be subject to sales or other taxes, which may change from time to time without notice. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory service charge will be posted to your Master Account.

All rates are subject to federal and provincial taxes.

SECURITY AND PREVENTION

The Hotel will not be held responsible for the damage or loss of any personal property and equipment left in the Hotel prior to, during or following any function. We require that all the meeting rooms remain locked when not in use.

The Hotel is 100% non smoking. Smoking is permitted outdoors, at designated areas.

