



THE
METCALFE



YOUR WEDDING

It's the biggest day of your life, let us exceed your expectations! A luxurious reception hall with up to 56 guests with lavish interiors and historic exteriors, serves as the perfect backdrop for an intimate wedding. Menus, masterfully crafted by our Executive Chef, pair perfectly with our establishment's rich atmosphere.

COMMITTED TO YOUR COMFORT, WE OFFER THE FOLLOWING BENEFITS WITH ALL OUR PACKAGES:

- Preferential rates for your guests staying at the hotel
- Tasting menu for 2 people (Restriction may apply)
- Special room rate/discount at our hotel on your first wedding anniversary
At least 10% applicable discount based on availability and seasonal demand
- Complementary Reception venue
Minimum food and beverage required – (\$) Atrium, Edwards rooms, and Cocotte bistrospace subject to a rental fee .
- Complementary room and hotel amenities
Minimum food and beverage required.

In addition, each package includes the rental for your cocktail and your reception spaces.

These rentals include tables, chairs, dishes, glassware, cutlery, napkins and tablecloths. It is also possible to hold your ceremony on site, for a fee.

COCKTAIL HOUR

- Cheese and charcuterie spread or 4-6 canapés/person (Depending on your package)
- 1 hour open bar

THE RECEPTION DINNER (PER PERSON, DEPENDING ON THE PACKAGE)

- ½ bottle of red or white house wine during the meal
- A 3- or 4-course menu
- Coffee, tea and/or herbal tea
- Open bar package

SERVICES

- Wedding Specialist on site for the big day
- Maître D assigned to your wedding
- Valet parking (subject to availability) (\$)
- Hotel reception available 24/7
- Concierge service available

Do not hesitate to ask about our menus and packages for your engagement party, shower, or any other special event. We look forward to welcoming you!

Terms & Conditions

All items are subject to 18% service charge and 13% HST. To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Harmonized Sales Tax and service fees (13%) as well as administration fees (5%) apply on all food and beverage (total 18%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

THE MICRO PACKAGE — \$130 per person

COCKTAIL HOUR

- 1-hour service open bar – House wine, selected beer, and mixed drink
- Cheese and charcuterie spread

NEWLYWED TOAST

1 glass of sparkling wine/person

DINNER — 3 COURSE MENU

1 APPETIZER, 2 MAIN COURSES AND 1 Dessert — ½ BOTTLE OF WINE/ADULT

APPETIZER

Chef's seasonal soup (vegetarian)

or

House green salad

or

Caesar salad

MAIN COURSE

Vegetarian meal is included in this package

Steak frites

or

Chef's Chicken

or

Artic Char

or

Chef's Pasta

or

Hyperlocal mushroom risotto, with roasted king mushroom, with hazelnuts, arugula, and melted brie

Dessert

Served with brewed coffee and blended teas

Crème Brulée

or

Plate of Macarons (3)

or

Flourless chocolate espresso tarte with cherry coulis

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THE METCALFE PACKAGE — \$165 per person

COCKTAIL HOUR

- 1-hour open bar— 1 signature cocktail, house wine and selected beer, mixed drink
- Choice of 4 canapes

NEWLYWED TOAST

1 glass of sparkling wine per person

DINNER — 3 COURSE MENU

1 APPETIZER, 2 MAIN COURSES AND 1 Dessert — ½ BOTTLE OF WINE PER ADULT

Vegetarian meal is included in this package

APPETIZER

Chef's seasonal soup

or

Arugula with compressed melons, prosciutto chip, feta, and mint + white balsamic vinaigrette

or

Smoked Salmon with Granny Smith apple and fennel salad with strained yoghurt and crushed pink peppercorns

or

Roasted beet salad with grapefruit segments, pistachios, blackberries and lemon goat cheese dressing

MAIN COURSE

Option of 3 main courses add \$5/person

Roasted chicken breast supreme with pearl couscous salad with cherry tomatoes, cucumber, basil, and sundried tomato + harissa pesto

or

Seared Arctic char filet with lemon + herb roasted potatoes, asparagus and grilled lemon vinaigrette

or

Roast beef striploin (cooked medium rare), roasted garlic mashed potatoes with rosemary cream, seasonal vegetables, house demi-glace (+10/person for beef tenderloin)

or

Hyperlocal mushroom risotto, with roasted king mushroom, with hazelnuts, arugula, and melted brie

Dessert

Served with brewed coffee and blended teas

Flourless chocolate espresso tarte with cherry coulis

or

Cheesecake with passionfruit coulis

or

Plate of Macarons (3)

AFTER DINNER

2 hours open bar – Wine, beer, and mixed drinks

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THE PLATINUM PACKAGE — \$200 per person

COCKTAIL HOUR

- 1 hour service open bar
1 signature cocktail, house wine, selected beer and mixed drink
- Choice of 6 canapes

NEWLYWED TOAST

1 glass of sparkling wine per person

DINNER — 4 COURSE MENU

CHOOSE, 1 STARTER, 1 APPETIZER, 2 MAIN COURSES AND 1 Dessert
½ BOTTLE OF WINE/ADULT

Vegetarian meal is included in this package

STARTER

Parmentier: Potato and leek soup with micro herbs and herb oil
or

Squash: with roasted butternut squash, chili and maple soup
or

Foie gras terrine with compressed grapes and grape mustard
or

Beef carpaccio with parmesan, Dijon and arugula

APPETIZER

Arugula with compressed melons, prosciutto chip, feta, and mint + white balsamic vinaigrette.
or

Smoked Salmon with Granny Smith apple and fennel salad with strained yoghurt and crushed pink peppercorns
or

Roasted beet salad with grapefruit segments, pistachios, blackberries, and lemon goat cheese dressing
or

Heirloom tomato stack with basil, mozzarella, and herb pistou

MAIN COURSE

Option of 3 main courses add \$5/person

Roasted chicken breast supreme with pearl couscous salad with cherry tomatoes, cucumber, basil and sundried tomato + harissa pesto
or

Seared Arctic char filet with lemon + herb roasted potatoes, asparagus and grilled lemon vinaigrette
or

Roast beef filet mignon (cooked medium rare), roasted garlic mashed potatoes with rosemary cream, seasonal vegetables, house demi-glace
or

Lobster rigatoni with Atlantic lobster meat, cream cheese + herb sauce, pine nuts, green peas, ricotta and lemon zest
or

Hyperlocal mushroom risotto, with roasted king mushroom, with hazelnuts, arugula, and melted brie

Dessert

Served with brewed coffee and blended teas

Flourless chocolate espresso tarte with cherry coulis
or

Cheesecake with passionfruit coulis
or

Plate of Macarons (3)

AFTER DINNER

Open bar until 12:00am – Wine, beer, and mixed drinks

LATE NIGHT TABLE

Choose 1 of the following option

Poutine bar with topping of choice: smoked meat, sausage or bacon with green onions and caramelized onion.
or

Chicken fingers and waffles with maple syrup
or

Smore bar with chocolate, caramel, graham, marshmallow, and assorted toppings
or

Popcorn bar with varieties of toppings and spices

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LATE NIGHT MENU

SALTY

- Chicken fingers and waffles with maple syrup \$40/dozen.
- Poutine bar with topping of choice: smoked meat, sausage or bacon with green onions and caramelized onion \$40/dozen.
- Chef's Mini Burgers \$40/dozen.
Minimum 4 dozen
- Popcorn shrimp cones with harissa aioli \$42/dozen.
Minimum 4 dozen

SWEET

- Smore bar with chocolate, caramel, graham, marshmallow, and assorted toppings \$18/person
- Popcorn bar with varieties of toppings candies and spices \$18/person
- Assorted sweets, macarons and mignardise \$40/dozen
Minimum 4 dozen
- Mini cups of puff, 3 mini puffs per cup with topping of choice \$40/dozen.
Minimum 4 dozen

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ADD TO YOUR PACKAGE

CANAPES – HOT & COLD

CHOICES INCLUDED IN THE METCALFE & PLATINUM PACKAGES

Additional canapes at \$42/dozen. (minimum 6 dozen/type)

COLD CANAPES

- Duck rilette: Duck rilette with cranberry sauce
- Antipasto: Antipasto Strewer with salami, tomato, bocconcini and artichoke
- Beef tartare: Beef tartare with whole grain mustard and kosher pickle
- Shrimp cocktail: Shrimp With homemade cocktail sauce
- Tuna: Seared Albacore tuna on cucumber with spicy cilantro sauce
- Watermelon: Vegan poke with compressed watermelon, green onion, sesame seeds, soy maple sauce
- Guac bite: Mini avocado on toast (vegan)
- Beets: Golden tartare with golden beets and golden raisins (vegan)

HOT CANAPES

- Popcorn shrimp: Spicy popcorn shrimp with harissa BBQ sauce
- Crab cake: With butternut squash sweet chili sauce
- Smoke Meat: Frite wrapped with Montreal smoked meat covered with steak spice
- Slider: Mini burger with melty brie and onion jam
- Grilled Cheese: Mini grill cheese with smoked Oka and tomato bisque dip
- Chicken “lollipop”: Butter chicken skewer with cucumber mint raita
- Goat Cheese: Goat cheese croemesqui with pistachio butter
- Beyond: Beyond meatball with brussels slaw
- Mushroom Tempura: Local mushroom tempura with ponzu sauce (vegan)

COLD PATER

ADDITIONAL ADD ON

All serve about 15 people.

- Shucked Oysters \$50/dozen.
Minimum 4 dozen
- Cheese & Charcuterie \$180
Serve about 15 people
- Smoked salmon platter \$180
Serve about 15 people
- Platter of fresh fruit and Chocolate covered strawberries \$140
Serve about 15 people

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MORE MENUS

CHILDREN'S MENU – 12 YEARS AND UNDER

\$30/child

Served with juice, milk, or pop

STARTER

Crudités or Soup of day

MAIN

Chicken tenders with fries

or

Pasta marinara sauce

DESSERT

Dessert of the day

TEEN MENU – 13 – 18 YEARS

Menu from your package minus the alcohol \$10/person

VENDOR/STAFF MENU

\$45/person

3 service menu chef's choice

- Chef's salad or Soup
- Chef's choice of Main course
- Chef's Dessert of the day

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BAR SERVICE

REGULAR OPEN BAR

INCLUDED IN YOUR PACKAGE

1 HOUR – \$28/person 2 HOURS – \$40/person 3 HOURS – \$52/person 4 HOURS – \$64/person

- Beers
- White house wine (value of \$40 bottle)
- Red house wine (value of \$40 bottle)
- Vodka
- White Rum
- Gin
- Tequila
- Whisky
- Scotch

Enhancements: \$12/consumption

On demand only

Digestif: Amaretto / Baileys / Grand Marnier / Sambuca / Tia Maria

DELUXE OPEN BAR

ADD \$10/person TO YOUR INCLUDED PACKAGE

1 HOUR – \$36/person 2 HOURS – \$50/person 3 HOURS – \$64/person 4 HOURS – \$79/person

- Beers
- White house wine (value of \$50 bottle)
- Red house wine (value of \$50 bottle)
- Sparkling wine
- Premium Vodka
- Premium Rum
- Premium Gin
- Premium Tequila
- Premium Whisky
- Premium Scotch

Digestif: Amaretto / Baileys / Grand Marnier / Sambuca Peach Schnapps / Tia Maria

BOTTLES ON DEMAND

WINE LIST UPON REQUEST

Rum, Vodka, Gin, Whisky, Single malts, Cognac and Port

*The OPEN BAR packages include standard mixed drinks (i.e.: gin & tonic, rum & coke)

*Please note that shooter service is not offered

*Add a Signature cocktail, created especially for your event, are available starting at \$14/glass

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POST WEDDING BRUNCH

BUFFET STYLE

\$39/person

Minimum 10 people

- Scrambled eggs with cheese curds + chives
- Bacon and sausage
 - Turkey sausage on request
- Roasted mini potatoes with caramelized onion
- Sliced fruit + berries
- House granola
- Individual Greek yoghurts
- Mini croissants, chokolatines and pastries
- Breads and bagels with toaster
- Brewed Coffee and blended teas
- Fruit juices and spa water

ADDS ON

- Brioche French toast with berries – \$10/person
- Pancakes with maple syrup – \$10/person
- Cheese and charcuterie platter – \$12/person
- Smoked salmon + cocktail shrimp – \$16/person
- Avocado on toast station – \$16/person

MIMOSA BAR

\$40/person (2H OF SERVICE)

- Sparkling and non-alcoholic sparkling wine
- Fruit juices – orange, cranberry, grapefruit, Pineapple, peach
 - Choose 3 juice options
- Fresh fruit garnish

CAESAR BAR

\$40/person (2H OF SERVICE)

- Vodka or Gin
 - Add \$5 per person for both Vodka and Gin to be available
- Caesar mix
- Celery salt and steak spice Rimmer
- Seed to Sausage and Imported French charcuterie
- Pickled gamish, celery, cherry tomatoes and other toppings

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VALET PARKING

Leave your vehicle in the care of our valets who will be happy to park it for you in our indoor parking. Parking is available at \$42 a day with in and out privileges (Pricing subject to change without prior notice).

GENERAL TERMS AND CONDITIONS OF SALES OF THE METCALFE HOTEL

ARTICLE 1 — START OF THE AGREEMENT

The duration of the offer is expressly indicated in the offer. The agreement is concluded during the period that the offer is valid, the moment that the hotel receives a dated and signed copy of the contract with each individual page initialed.

ARTICLE 2 — MODIFICATION OF CONTRACT

Any changes to the contract can be made with the written agreement of the two contracting parties.

ARTICLE 3 — DEPOSIT

All contracts between The Metcalfe Hotel and the Client are subject to a deposit requirement. The amount, as well as the date of the deposit, are determined by The Metcalfe Hotel and will be a minimum of 50% of the estimated total amount. In addition, The Metcalfe Hotel reserves the right to request a second deposit or full payment in advance. This amount will be deducted from the final amount of the invoice. If the customer has not paid the advance by the date determined by The Metcalfe Hotel, the hotel reserves the right to terminate the contract at the customer's expense, without notice and without any compensation. The hotel can terminate a contract through written communication.

ARTICLE 4 — CONFIRMATION OF THE NUMBER OF PARTICIPANTS

The customer undertakes to tell the hotel in writing the exact number of people at least 72 hours before the date of the event and is expected to provide the sales manager with seating chart, name, food selection and food allergies for every attendee on the list.

If the number of guests confirmed is less than the number in attendance, the client will be billed for the number confirmed (if minimum required is reached).

If the number of guests confirmed is more than originally indicated, the hotel will do its best to meet the demand without the hotel being obliged to provide more meals than ordered by the customer and without the hotel being liable to pay any compensation.

ARTICLE 5 — CANCELLATION POLICY

* Between 59 and 31 days prior to the first scheduled arrival date, any cancellation of rooms will be subject to a penalty equal to 85% of the total projected event expenses. This decrease cannot be cumulated with any of the preceding or following decreases.

* Less than 31 days prior to the first scheduled arrival date, any cancellation will be subject to a penalty of 100% of the total projected event expenses. Total projected event expenses include meeting room rentals, food and beverage and audio-visual costs.

In addition, the above-mentioned cancellation policy and any other conditions of this agreement will apply at the expense of the organizer if attendees are responsible for paying their room, breakfast and more.

Please note that all applicable taxes will be applied to the cancellation fees.

THE METCALFE

CONTACT

Sales and Event Department

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