

---

# WEDDING PACKAGES

—

A unique historical setting with exceptional  
service for an unforgettable wedding



by



INTERCONTINENTAL.  
MONTREAL

---

---

## YOUR WEDDING AT THE INTERCONTINENTAL MONTRÉAL

At the InterContinental Montréal, we know that your wedding is one of the most important day in your life and we are proud to be a part of it. Our many packages make planning this great event and respect your budget much easier. Also, the support offered by our experts will help you make this day truly memorable.



## WE HAVE FOUR EXQUISITE PACKAGES TO CHOOSE FROM

**SAPPHIRE PACKAGE**

---

**\$95\***

PER PERSON      \*taxes and service not included




**PEARL PACKAGE**

---

**\$135\***

PER PERSON      \*taxes and service not included



**RUBY PACKAGE**

---

**\$145\***

PER PERSON      \*taxes and service not included

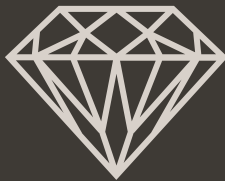


**DIAMOND PACKAGE**

---

**\$225\***

PER PERSON      \*taxes and service not included



---

---

## THE BENEFITS OF CHOOSING THE INTERCONTINENTAL MONTRÉAL

- An *Iconic* Tourelle Suite for your wedding night, including breakfast
- A menu tasting before your event
- A special guestroom rate for your guests
- A reception hall that suits your needs with a dance floor, a head table and podium
- The possibility to create a personalized menu for your event
- Silver chandeliers for the head table and votive candles for all tables
- Place cards for your event

---

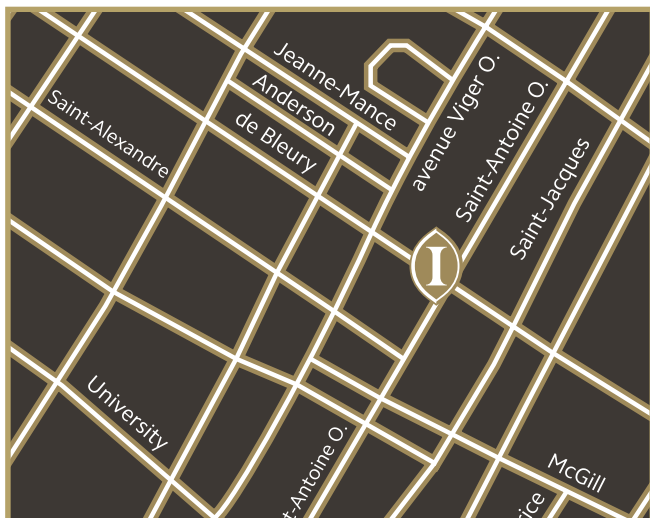
## FOR RESERVATIONS

514 847-8745

360 St-Antoine Street West  
Montreal, Quebec H2Y 3X4 Canada

1 800 361-3600  
icmontrealweddings.com

Visit our website to see all the photos of our reception rooms.



## LA RUELLE DES FORTIFICATIONS

The InterContinental Montréal is also the exclusive caterer for La Ruelle des fortifications, a unique venue to hold your events. The space is welcoming, flooded with natural light from the glass ceiling, breathing charm and elegance. This unique venue can accommodate several different configurations, allowing you to create an event that perfectly matches your vision and expectations, and offer a surprising and unforgettable experience to your guests.



MENU	SAPPHIRE PACKAGE 	PEARL PACKAGE 	RUBY PACKAGE 	DIAMOND PACKAGE 
PRIX	\$95	\$135	\$145	\$225
Open bar during the cocktail (1h)	•	•	•	
Martini bar during the cocktail(1h)				•
Hot and cold hors-d'oeuvre during the cocktail (4 pieces per person)		•		
Hot and cold hors-d'oeuvre during the cocktail (6 pieces per person)			•	
Tapas during the cocktail (3 per person)				•
1 sparkling wine flute per person				•
Your choice of appetizer	•	•	•	•
Your choice of soup or salad		•	•	•
Your choice of main course	•	•	•	•
Private import wine served with the meal (1/2 bottle per person)	•	•	•	•
Your choice of dessert	•	•	•	•
Coffee or tea with dessert	•	•	•	•
Sweet table (3 pieces per person)		•		
Sweet table (4 pieces per person)			•	•
Coffee or tea with the wedding cake	•	•	•	•
Cutting fee for the wedding cake	•	•	•	•
Cash bar during the evening, after the meal	•	•		
Open bar during the evening, after the meal (4h)			•	
Open bar during the evening, after the meal (5h)				•

---

## HORS-D'ŒUVRE

*Selection of 6 hot and cold hors d'oeuvre  
List available upon request*

---

## THEMED STATIONS

*Themed stations can be added to your  
wedding package for an additional fee.*

---

## APPETIZERS

Octopus carpaccio, kalamata olive emulsion, grilled lettuce, tomato salsa and pickled vegetables

White fish ceviche, habanero peppers, tiger milk, coriander, garlic chips and cucumbers

Marinated salmon cubes, radishes, crunchy vegetables, poppy seeds, garden herbs and passion fruit vinaigrette

Homemade salmon gravlax, pickled onions, beets, tahini sour cream and squid ink panko

Delicate Matane shrimp tart, avocado mousseline, candied tomatoes, basil and buttered radishes

Fresh trout tartare, blinis, fried shallots, wakame, tobiko and lime

Artichoke barigoule, pistou, smoked bacon and guinea fowl croques with saffron

Semi-cooked and smoked duck tartare, pine nuts, grapes with port wine, orange mousseline and crispy vegetables

Green asparagus salad, tarragon, quail egg, truffle vinaigrette and diced bread with olive oil

Beet salad, goat cheese and mint spring rolls, goji berries and pumpkin seeds

Braised beef with red wine sauce, ceps, foie gras emulsion, roasted hazelnuts and acidulated mushrooms (+5\$)

Beaumes-de-Venise foie gras terrine, squash and figs chutney, homemade brioche (+8\$)

Lobster ravioli with herbs and citrus zest, emulsified bisque, Espelette pepper and vegetable brunoise (+5\$)

Seared scallops, pea and mint gazpacho, dried olives and bacon powder (+12\$)

---

## SOUPS AND SALADS

Cream of mushroom with nut oil

Cream of butternut squash with clover honey and chives

Chestnut velouté with chicken stock

Baby kale salad, quinoa, citrus, chia seeds and smoked cheddar

Arugula salad, Bleu Bénédictin cheese, candied pears and maple pecans

Romaine lettuce, candied kumquats, sunflower seeds, goat cheese and cajun croutons

Lobster bisque with truffle whipped cream (5\$)

Black tomato gazpacho with tomato tartare and mozzarella di Bufala (6\$)

Lobster salad, citrus and crunchy fennel (8\$)

---



---

## MAIN COURSES

Yellowfin tuna steak, green peas, wasabi, pickled vegetables, pine nuts and crispy cauliflower

Salmon confit, black and white sesame seeds, tahini, provencal panisse and edamames

Duck breast with thyme, dauphine potatoes, truffles and spicy balsamic sauce

Chicken ballotine, Espelette pepper spatzle, roasted carrots, piquillos and black olives

Chicken breast stuffed with goat cheese, prosciutto, grilled vegetables, basil pesto and arugula

Sirloin steak, Yukon Gold potato au gratin with old cheddar and pepper sauce

Beef short ribs, creamy polenta with parmesan cheese, mushroom crumble, pickled cauliflower and red cabbage

Spelt risotto with morels, pecorino and green asparagus

Fregola pasta with artichoke butter, crunchy vegetables and old cheddar

Spicy chickpea and red bean cake with coriander salsa, avocados and tomatoes

Rigatoni with wild mushrooms, parsley, arugula and sundried tomatoes

Veal chop, potatoes and cep mushrooms gratin with vegetables of the day (+20\$)

Angus steak AAA, cipollinis, potato pancake with fresh thyme, baby vegetables, green pepper sauce (+15\$) Add 2 flambéed shrimps per person for 6\$

Halibut fish in a potato leaf, citrus and ginger candied shallots and green onions (+12\$)

Lamb medallion, pastilla, artichoke mousseline, pistachios and ras el hanout asparagus (+8)

Rack of lamb with almond crust, herbs and lemon, eggplant bayaldi with herbs and crunchy onions (+15\$)

Wellington poultry, melting brie cheese with mushrooms, pecans and marsala sauce (+6\$)

Candied duck leg, squash gnocchis, kale, roasted hazelnuts, sweet and sour sauce (+8\$)

---

## DESSERTS

Chocolate sponge cake, chocolate mousse and crispy pearls

Charlotte cake with berries and light vanilla cream

Raspberry and white chocolate St-Honoré cake

Chocolate fondant, caramel sauce with sea salt

Pavlova with fresh berries, whipped cream and candied lemon

---

## SWEET TABLE

*A list of the inclusions is available upon request.*



Sarah Bernhardt banquet hall

