

# Wedding Packages

## THE NOMAD

### THIS PACKAGE INCLUDES:

A glass of punch  
(alcoholic or not) per person;

Baskets of chips and assorted  
crudités;

Complete bar service;

For the bride and groom, access  
to the most beautiful areas of  
Zoo de Granby for a one-hour  
photo session (transportation by  
cart included)

“Mechoui” buffet (unlimited)  
(description below);

A quarter bottle of house wine  
per person;

Wedding cake with coffee service;

Reception hall;

A present for the  
bride and groom.

### MECHOUI BUFFET

#### SALADS - SELECT 2 ITEMS

Greek Bouquet (tomatoes and feta)  
Kale, Quinoa, raisins and feta, oriental vinaigrette  
Couscous, vegetables and cranberries  
Vegetable and pesto farfalle  
Broccoli and cauliflower florets, sweet/salty  
Julienne carrots and raisins with exotic aromas  
Garden mesclun lettuce  
Caesar-style, crunchy romaine

#### MAIN COURSE

Beef and pork mechoui (Unlimited)  
Bordelaise sauce

#### SIDE DISHES

The gardener’s pick

**AND**

Scalloped potatoes

**OR**

Greek-style potatoes

**OR**

Wild rice prepared with herbs and wine

#### DESSERT

Chef’s selection of pastries  
Coffee, regular or herbal tea

RATE: **\$59**

CHILDREN AGED  
BETWEEN 3 AND 12:  
**\$29.50**

MINIMUM OF 50 PEOPLE REQUIRED



# Wedding Packages

## THE ADVENTURER

### THIS PACKAGE INCLUDES:

A glass of punch  
(alcoholic or not) per person;  
Three hors d'oeuvres per person;  
Complete bar service;  
For the bride and groom, access  
to the most beautiful areas of  
Zoo de Granby for a one-hour  
photo session (transportation by  
cart included)  
3-course table d'hôte meal;  
A quarter bottle of wine per  
person;  
Wedding cake with coffee service;  
Reception hall;  
A present for the  
bride and groom.

### 3-COURSE TABLE D'HÔTE

#### APPETIZERS - SELECT 1 ITEM

Garden fresh vegetable soup  
Wild mushroom puff pastry and softly wilted leek  
Crispy vegetables mesclun with homemade vinaigrette  
Cream of carrot soup with grilled honey almonds  
Wild game terrine with blackcurrant onions  
Quartered old fashioned romaine  
Tomato tart

#### MAIN COURSE - SELECT 1 ITEM

Shallots and wine-braised Beef cheek  
Salmon filet "en croûte" with a drizzle of olive oil  
Pork filet mignon with mustard and beer sauce  
Grilled chicken breast with wild mushrooms, fresh herbs and  
green pepper

#### SIDE DISHES

The Gardener's pick  
**AND**  
Greek-style potatoes  
**OR**  
Mashed potatoes with roasted garlic  
**OR**  
Wild rice prepared with saffron and white wine

#### DESSERTS - SELECT 1 ITEM

Chocolate ganache mousse  
Framboisier cake  
Fruit mousse cake  
Chocolate crisp strips

RATE: **\$69**

CHILDREN AGED  
BETWEEN 3 AND 12:  
**\$34.50**

MINIMUM OF 50 PEOPLE REQUIRED



# Wedding Packages

## THE GOURMET

### THIS PACKAGE INCLUDES:

Un verre de punch  
A glass of punch (alcoholic or not) per person;

Three deluxe hors d'oeuvres among the following selection per person and a selection of crudités:

Complete bar service;

For the bride and groom, access to the most beautiful areas of Zoo de Granby for a one-hour photo session (transportation by cart included)

One glass of sparkling wine per person

One 4-course table d'hôte meal;

On half bottle of wine per person;

Wedding cake served with coffee;

Reception hall;

A present for the bride and groom.

### 4-COURSE TABLE D'HÔTE

#### DELUXE HORS D'ŒUVRES

##### SELECT 3 ITEMS IN THE LIST OF HORS D'ŒUVRES

Caprice pear and chorizo skewer  
Smoked salmon cone  
Caramelized onions with roast beef crostini  
Shrimp and pineapple spoon  
Duck filet with balsamic reduction  
Lobster and Zucchini nest  
Pancetta and tomato wrap

#### FIRST COURSE - SELECT 1 ITEM

Smoked salmon and croutons  
Tomato bocconcini with shredded basil leaves  
Mushrooms tartlets with leek fondue  
Crispy vegetable mesclun with a creamy vinaigrette  
Wild game terrine with black currant and white onion mousse  
Verrine of shrimp on mango salsa and avocado

#### SOUPS - SELECT 1 ITEM

Golden cream of carrot and golden almonds  
Vegetable and herbs cream soup

#### GRANITAS - \$4 SUPPLEMENT

Eastern Township Ice Wine Granita  
Citrus fruit Granita

#### MAIN COURSE - SELECT 1 ITEM

Flank steak, shallot and white wine sauce  
Tomahawk pork chops flavoured with Meaux mustard  
Rhum perfumed salmon filet  
Grilled chicken stuffed with prosciutto and Parmesan  
Milanese style Osso Buco

#### SIDE DISHES

The gardener finds

##### AND 1 ITEM AMONG THE FOLLOWING:

Duo of mashed potatoes and roasted garlic  
Scalloped potatoes  
Green peppered Wild rice

#### DESSERTS - SELECT 1 ITEM

Grand Marnier crème brûlée  
Cheese cake  
Crunchy chocolate strips  
Dark chocolate mousse ramekin

RATE: **\$82**

CHILDREN AGED  
BETWEEN 3 AND 12: **\$41**

MINIMUM OF 50 PEOPLE REQUIRED



# Wedding Packages

## CHILDREN'S MENU

### CRUDITÉS AND DIP

### MAIN COURSE

#### 1 SELECTION FOR THE ENTIRE GROUP OF CHILDREN

Chicken nuggets (4), Chef's selection of vegetables and starches

Spaghetti, meat or tomato sauce (Choice to be determined at coordination time)

Corn Dog (1), Chef's selection of vegetables and starches

### CHEF'S DESSERT SELECTION

Box of juice or glass of milk - **1 PER CHILD**

CHILDREN AGED  
BETWEEN 3 AND 9: **\$19<sup>99</sup>**

TAXES AND SERVICE NOT INCLUDED