



YOUR WEDDING AT THE DOMAINE CHÂTEAU-BROMONT

The Domaine Château-Bromont exudes character and charm, comfortable rooms with an exceptional view on the most beautiful valley of Eastern Townships. Whether you choose the Hôtel Château-Bromont, a 4-star highly elegant and contemporary settings of 166 rooms, or the Auberge-Bromont, a charming and friendly 3-star hotel of 40 rooms, you will find a pleasant atmosphere which combine tradition, comfort and personalized service in an enchanting life-size setting.

Committed to excellence and quality, our staff will implement all the little details so that this day is memorable.

The professionalism and hospitality of our wedding coordinator and maître D', will accompany you to see to every details and ensure the success of YOUR day.

Be seduced by our fine cuisine with dishes inspired by local products that meet the highest standards of culinary art.

Request a meeting with our wedding coordinator to see the beauty of our site.

Visit our website at www.chateaubromont.com

Marie-Ève Gauvin
Weddings and Groups Coordinator
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OUR WEDDING PACKAGES

RUSTIC PACKAGE - AUBERGE BROMONT -

Welcome Cocktail with Hot & Cold Canapés
Reception Room
4 Course Menu & 1/2 Bottle of Wine per Person
Wedding Cake cooked by Cake Design with Coffee Service
A gift in the Newlywed's room
Tasting of the Selected Menu
Standard Room for the Newlyweds
Gratuities Included

\$95 / person*

GOURMET PACKAGE - HÔTEL CHÂTEAU-BROMONT-

Welcome Cocktail with Hot & Cold Canapés
Reception Room
4 Course Menu & 1/2 Bottle of Wine per Person
Wedding Cake cooked by Cake Design with Coffee Service
A gift in the Newlywed's room
Tasting of the Selected Menu
Junior Suite for the Newlyweds
Gratuities Included

\$105 / person*

FESTIVE PACKAGE - HÔTEL CHÂTEAU-BROMONT-

Welcome Cocktail with Hot & Cold Canapés
Reception Room
4 Course Menu & 1/2 Bottle of Wine per Person
Wedding Cake cooked by Cake Design with Coffee Service
Sweet & Salty Midnight Table
A gift in the Newlywed's room
Tasting of the Selected Menu
Junior Suite for the Newlyweds
Gratuities Included

\$125 / person*

*Taxes are not included. Rates established for a minimum of 80 adults guests
For more details, please refer yourself at the "Terms & Conditions" page.



MENU

- AUBERGE BROMONT -

You must choose one (1) appetizer and dessert for the whole group. For the main course, the chef offers two (2) choices. Quantities must be known two (2) weeks in advance and each dish must be identified in front of each guest.

APPETIZERS :

- Mini Bocconcini and Medley Tomatoes Martini, Fresh Basil and Parmesan Crumble
- Game Terrine, Honey Onion Confit and Basil Toffee
- Northern Shrimps, Homemade Celery Remoulade, Parsley, Capers and Microgreens
- Vegetables and Herbal Tomatoes Tartare, Endives and Parmesan Tiles

MAIN DISHES :

- Veal Medallions, Pancetta, Porto and Parsley +\$9
- Grilled Beef Filet, Red Wine Sauce from the *Cantons*
- Salmon Filet with a white Raspberry Butter
- Tomato and Basil Osso Bucco +\$10
- Grilled Mushrooms Ravioli with Arabiata Sauce
- Pork Tenderloin, Apple Sauce and Maple Alcohol

DESSERTS :

- White Chocolate Crème Brûlée
- Salted Caramel Cheesecake
- Tiramisu with a Red Berry Coulis, Lady Fingers
- Dark Chocolate and Orange Mousse with its Crumble
- Sugar Tart and Fruit Skewer

Be inform that each person with dietary restrictions such as allergy, will have a choice of dish choose by our Chef



MENU

- HÔTEL CHÂTEAU-BROMONT -

You must choose one (1) appetizer and dessert for the whole group. For the main course, the chef offers two (2) choices. Quantities must be known two (2) weeks in advance and each dish must be identified in front of each guest.

APPETIZERS :

- Fresh and House Smoked Salmon Duo Tartare, Cucumber, Dill and Olive Oil
- Confit Duck Warm Salad, Ginger and Strawberry Dressing
- Salmon Gravlax with Citrus and Star Anise, Flavoured Oil
- Bouquet of Citrusy Asparagus, Ginger Dressing
- Pintade Sablinoise Guinea Fowl Terrine, with Cranberry and Confit Onion
- Crispy Confit Duck Roll, Port Caramel
- Torchon-Style Foie Gras, Fig Compote +\$7
- Eastern Tuna Tataki +\$5
- Smoked Duck, Mesclun and Sherry Vinegar Dizzle +\$3
- Quinoa, Goat Cheese and 2 colors Beets Salad

SOUP

- Soup of the day - Chef's Choice
- Butternut Squash and Sweet Potato +\$1.50

MAIN COURSES :

- Confit Lac Brome Duck Breast, Apple and Maple Whisky Sauce
- Chicken Supreme, *Café au lait* and Sage Sauce
- Old-Fashioned Braised Beef, Porto Sauce
- Veal Osso Bucco, Forestière Sauce
- Nagano Pork Loin, Blueberry and Cranberry Sauce
- Château's Beer Slow-Cooked Lamb Shank
- Salmon Filet, Lemon and Chive Cream
- Grilled Beef Filet, 5-Pepper Sauce +\$12
- Grilled Grouper Filet, Asian Sauce

DESSERTS :

- Three-Chocolate Mousse
- Chocolate and Hazelnut Bromontoise Pyramid
- Passion Fruit Panna Cotta
- Sugar Pie with Crème Anglaise
- Lemon Meringue Tartlet
- Cheesecake, Raspberry Coulis

VEGAN MENU :

- 2-Color Beets and Quinoa Salad with Fried Rice Noodles
- Brilled Vegan Cake, Smoked Tomato Coulis and Sautéed Mushrooms
- Bubble Tea-Styled Tapioca, Grilled Fruits



CANAPÉS

Suggestions of canapés served at the Auberge-Bromont or at Hôtel Château-Bromont.
Choice of a maximum of 6 varieties. 4 canapés includes per person in the package.

COLD CANAPÉS

- Tamarind Beef Tataki
- Spicy Salmon Tartare with Coriander
- Tomato and Bocconcini Skewer, Balsamic
- Andalou Gazpacho with its Giant Shrimp
- Foie Gras Mousse, Pear and Balsamic Pearl

HOT CANAPÉS

- Wild Mushrooms and Truffles Arancini
- Mini Vegetarian Spring Rolls
- Fondant of Prosciutto
- Asian Chicken Bites
- Bundles of chicken from Les Cantons

\$29.95 per extra dozen



LATE NIGHT BUFFET

SALTY BUFFET

- Veggies and Dip
- Cheddar Cheese and Crackers
- Variety of Mini Sandwiches (4 per person)

SWEET BUFFET

- Assorted Tartlets
- Sweet Bites
- Fruit Salad

\$11.95 per person

À LA CARTE, Buffet Style, minimum of 60 people

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| - Poutine, Château's Sauce | \$9.95 |
| - Cheese Sticks (3), Marinara Sauce | \$6.95 |
| - Cheese & Pepperoni Pizza | \$9.95 |
| - Fried Ravioli (4) Stuffed with Cheese and Jalapeno | \$6.95 |
| - Chicken Wings (6), Blue Sauce and Sour Cream | \$9.95 |
| - Humus of the day, Guacamole and Grilled Naan Bread | \$6.95 |

* Some conditions may apply for the Auberge Bromont



REFERENCES

GÂTEAU

CAKE DESIGN

Sandra Beauregard

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PHOTOGRAPHER

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DECORATION

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INFORMATIONS

RECEPTION HALL

We can accommodate up to 350 guests for a wedding reception. Your wedding coordinator will advise you when your reception hall will be available for installation of supplies and equipment for your wedding. The hotel management reserves the right to substitute the reception hall to another room if necessary.

CEREMONY

If you plan to hold your event on our site, leasing cost of \$250 + taxes applicable.

PHOTO SESSION

You will be able to enjoy a life-size decor in a delightful setting for your photo shoot, whether in the gardens or the magnificent panoramic terrace overlooking the mountain and valley. Your wedding coordinator will direct you on the site according to your taste and requirement.

METHOD OF PAYMENT

A first deposit of \$1000 is required to confirm your reservation (non-refundable). A second deposit, corresponding to the total estimated of your evening, will be required one month before the date of your wedding. On your departure, your final invoice will be verified and a final payment will be required. Please note that an audit will be completed after your event. If an error occurs, the accounting department will contact you to advise and finalize the invoice with you. If the final payment is not received, as specified in the contract, the Domaine Château-Bromont will have the right to cancel the entire event.

GUESTROOMS

A preferential rate will be offered to your group on the day of your wedding for the Hôtel Château-Bromont or for the Auberge Bromont. Children under 18 years old occupying a room with their parents are free of charge. A maximum of 20 rooms per night will be block for your group. This room block will be released 60 days before your wedding.

SOCAN & RE-SONNE FEES.

If music is played by mobile disco or by musicians, during your wedding, and that they are not the songwriters of the songs, a fee will be added to your invoice. This amount will be given to SOCAN (Canadian Society of Authors, Composers and Music Publishers (Article 50, paragraph 8 of the law on copyright)). Also, a fee will be added for Re-Sonne (Managing Society of Music).

TERMS & CONDITIONS

- A minimum of 80 people is required to hold a wedding for all the packages presented above during summer season (Mid-June to Labor Day). For other dates, the minimum of person can be less.
- If you choose to have a bar service in your banquet room, a minimum of \$350 sales (before taxes and gratuities) is required for each bar set-up requested. For sales under \$350, you will be charged for the difference between your real sales and the required minimum amount of \$350 sales.
- Regardless of the contract agreement, the guaranteed number of people who will attend your event is required 48 hours prior to your wedding, otherwise the last confirmed number will be used as the guaranteed number.
- Children's meals are charged as follows :
 - 0-5 yrs old : Free
 - 6-12 yrs old : Children's menu at regular price OR 50% of the regular adult menu
 - 13 yrs old and + : Adult menu at regular price
- After approval of the final function reception hall layout, any change or modification you request can lead to an extra charge of \$20 per 30 minutes, per employee necessary to change the reception hall layout.
- For the Salon ABC and the room Côté Jardins of the Auberge, the maximum time for closing music and bar is at 3 am. For all other reception hall, music must be shut down at 11 pm. Please note that depending on the occupancy of the rooms located above these reception halls, we may ask you, one week prior to your wedding, to turn off the music before 11 pm.
- It is strictly forbidden to bring food and beverages in the public areas or in the reception hall others than those delivered by the hotel. All exemption must obtain a written permission of the hotel in advance.
- Gratuities (15%) and taxes will be added to all charge outside the package.