



# *Hotel Le St-Martin*

## *Wedding Reception*

*Le St-Martin hotels are proud to welcome you during your unforgettable day.*

*In order to better serve you, here are the included services offered by the St-Martin group:*

- Hotel suite for bride & groom (one night)*
- Preferential group rate (rooms)*
- White and silver Tablecloths*
- French service, unlimited wine during meals*
- Cloakroom (upon request)*
- All non-alcoholic beverages*
- Welcome toast*
- Table numbers*
- Tasting session of chosen menu*
- Completely personalized service*
- No cake cutting fees*

*You would be the only bride & groom celebrating with us!*



# *Forfait St-Martin*

## *Cocktail*

*1 hour classic open bar*

## *Hors d'œuvres*

*Porto Mousse on a white crostini  
Smoked trout and crème cheese on blini  
Goat cheese beetroot crostini  
Mini antipasto brochette  
Avocado tartlets  
Mini aioli crab cake  
Mini Arrancini  
Mini spanakopitas*

*Toast (1 verre/pers.)*

## *Primo (1 choice)*

*Wild asparagus & mushroom mélange served on a mille feuille  
Caramelized pear served on baby arugula sprinkled with  
parmesan cheese, walnuts and finished with a drizzle of balsamic  
vinaigrette  
Escarole & Radicchio salad accompanied with olives, cucumber,  
tomato, balsamic vinaigrette & roasted crostini*

## *Secondo (1 choice)*

*Butternut squash ravioli topped with fresh salsa cardinal  
Pan sautéed Orrechietti with a touch of mushroom sauce  
Ricotta filled medaglioni enhanced with a fresh cherry tomato  
sauce, sautéed cavatelli, rapini & pancetta*



*Platto Principale (2 choix)*

*Slow braise lamb shank accompanied by oven roasted potatoes, asparagus & stemmed carrot*

*Grilled ½ Cornish Hen bathed in homemade salmoriglia sauce, Israeli style couscous with a pepperonata of vegetables & baby arugula*

*Oven roasted grain fed chicken breast coated with a fresh Pesto Genovese sauce, salardais potatoes, stemmed carrots & buttered string beans*

*Fresh Atlantic salmon filet served with a Mediterranean salsa, polenta puree & seasonal vegetables*

*Dolci (1 choix)*

*Hazelnut mousse cake on a mango coulis with fresh fruit*

*Chocolate Mousse cake on a raspberry coulis with fresh fruits*

*Limoncello cake on a strawberry coulis with fresh fruits*

*Coffee, Tea, bottled water, soft drinks Included*

*\*\*Unlimited wine during service\*\**



## *Package Enhancements*

### *Appetizers:*

#### *Tuscan antipasto board*

*Prosciutto, salami, soppressata, saliccia, chorizo, cheese, crostini's*

#### *"La Burratta"*

*Served on thinly sliced fresh tomato, drizzled with balsamic-pesto dressing*

#### *Gorgonzola Endive Spear*

*Toasted walnuts dressed with a maple syrup-mustard infusion, bosh pear & prosciutto chips*

### *Main Course:*

#### *Pan seared Mahi-Mahi*

*Served on a bed of grilled fennel, roasted peppers & homemade sauce vierge*

#### *Oven roasted wild striped bass*

*Served with Kenya beans, Lentils dupuy, seared chorizo & homemade sauce vierge*

#### *Fire roasted loin of milk fed veal*

*Served with salardais potatoes, Kenya beans, grilled oyster mushrooms & grainy pesto-mustard sauce*

#### *Braised beef short rib*

*Accompanied by a parsnip purée, sautéed spinach, asparagus & stemmed carrots*

#### *Grilled veal chop*

*Served with a wild mushroom sauce, oven roasted potatoes, sautéed spinach & peppers*

#### *Grilled filet mignon*

*Served with peppercorn sauce, Portobello mushrooms, salardais potatoes, roasted peppers & asparagus*