

Au Vieux Moulin

Seigniorial Wedding Package

The following services are included in this special package:

- ❖ The rental fee and exclusive use of Au Vieux Moulin estate during 10 consecutive hours
- ❖ A beautiful setting for your wedding ceremony*, pictures and outdoor cocktail. In the event of bad weather, we have separate spaces at your disposal inside the mill for your ceremony and /or cocktails.
- ❖ Hors d'oeuvres served during your cocktail. A special four course wedding menu. You may offer your guests a choice between two main courses at no extra cost.
- ❖ A complete premium open bar for 1.5 hours and champagne punch during your cocktail, wine during dinner followed by a 4 hour open bar.
- ❖ A sparkling wine toast before dinner. A selection of fine wines paired to your menu for you to select from.
- ❖ The services of a wedding planner (3 meetings) to help you plan your event and to be present for your wedding reception to ensure that everything is being catered according to your wishes.
- ❖ Background ambiance music played inside the mill and outside on our beautiful terraces.
- ❖ Service of your wedding cake in the evening with a coffee and tea service.
- ❖ Set up, place settings and white tablecloths and napkins.

*Please add a set up fee of 250\$ for a ceremony held on our site

Sample Menu & Timeline

Waterfront Cocktails - 4:30p.m. to 6p.m.

Open bar, champagne and non-alcoholic punch

Hot & Cold Hors d'Oeuvres

Brie and sundried tomato bundles, Strawberry & Oka cheese on rye, Crab & lime, asparagus & chèvre mini quiches, Spanakopitas, Cajun shrimp tarts, Endives filled with duck paté with maple jam, Gouda and pear mini brochettes, goat cheese and tomato confit on whole grain bread. Mini bison tourtières with chutney.

Dinner Service - 6p.m. to 9p.m.

Sparkling wine toast to the newlyweds. 1\2 liter of your choice of our selection of red and white wines Mineral water, juices, soft drinks.

Your Choice of One Soup

Wild mushroom velouté

Cream of caramelized onion and leek

Fresh tomato & basil velouté

Grilled vegetable velouté with herbes de Provence and balsamic vinegar

Your Choice of One Salad

Market salad with 'Champs Fleury' feuilleté

Garden salad with rose petal vinaigrette

Endive and apple salad

Mixed greens with bocconcini and mango salsa

Salad greens with heart shaped croutons

A Choice of Two Main Courses

Boneless breast of chicken stuffed with sundried tomatoes, asparagus,
and Feta served with a maple syrup reduction

Salmon filet Florentine, béarnaise sauce

Trout filet stuffed with asparagus with a dill sauce

Roasted pork tenderloin with apple & Calvados sauce

Roasted veal and foie gras in light pastry with green peppercorn sauce

Veal medaillions with herbes de Provence served with fresh pasta

Roast prime rib of beef with Porto and Marsala sauce

**Your choice of garnish for both chosen dishes, grilled vegetables,
tomates Provençale, assorted fresh breads**

Your Choice of One Dessert

White and dark chocolate mousse cake with summer fruit

Swan shaped profiteroles on warm chocolate coulis

Seasonal fresh fruit tart on english cream

Frozen yogurt garnished with fresh fruit and dark chocolate

Coffee & tea

Four Hour Open Bar from 9 p.m. to 1 am

Wedding Cake Service with Coffee & Tea at 11 p.m.

Price per Adult is 128.00\$ plus service and taxes

80 adults minimum

*This package includes the rental fee and your exclusive use of our estate
for you and your guests.*

Prices and guidelines are subject to changes without prior notice

