



MAKING YOUR EVENT
MEMORABLE



HÔTEL  SUITES

LE DAUPHIN

DRUMMONDVILLE



2019-2020

Come celebrate your wedding at Hôtel et Suites Le Dauphin Drummondville with your family and friends.






Ideally located between Quebec City, Montreal, Sherbrooke and Trois-Riveres, we offer all the facilities, services and comfort you need to this special day unfogettable. Our reception rooms can accomodatebetween 20 to 400 people.

Our team of event coordinators has the experience and expertise to guide you through evey step on the way to a successful event.





Wedding package "Yes, I do !"

-  1 glass of punch
-  1 glass of red or white house wine
-  Three-course gourmet meal
-  Reception room*
-  Night in room with 1 king bed for newlyweds (a minimum of 75 confirmed guests is required)

\$ 40.00 per adult (18 years old and more)

\$ 35.75 per teenager (12 to 17 years old, without alcohol)

\$ 18.00 per child (4 to 11 years old, child menu)

Free for babies (0 to 3 years old, child menu)

3 courses menu

Appetizers : Please make a choice (1) between the options

Mesclun salad, cucumber, cranberries, dry shallot chips with lemon and herbs dressing

Quarter of romaine salad, bacon, croutons and creamy vinaigrette

Soup of the moment

Duck and orange terrine with rosemary crouton

Main dishes : Please make a choice (1) between the options

Grilled chicken breast, provencal herbs with tomato, peppers and mango salsa

Grilled chicken breast with creamy pesto sauce

Grilled Nagano pork loin steak (180 g) with apple and maple sauce

Grilled pork fillet (170g), rub espresso with reduced veal juice

*You can choose two (2) main dishes. Add \$3,50, plus taxes and service, per person.

**Please confirm the exact number for each dish 14 days before your wedding date.

***We can serve gluten-free meal on demand.

Dessert : Please make a choice (1) between the options

Fruit salad with mint syrop

Profiteroles (3) with home-made caramel and berries

Chocolate brownies cake with strawberry coulis

Coffee, tea, herbal tea, milk

*A cleaning fee will be charged, in addition to the wedding package mentioned above.






Service, organization and taxes are not included.

Rates can change without notice.



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Wedding package " Passion "

-  1 glass of punch
-  2 glasses of red or white house wine
-  Four-course gourmet meal
-  Reception room*
-  Night in room with 1 king bed for newlyweds (a minimum of 75 confirmed guests is required)

\$ 51.00 per adult (18 years old and more)

\$ 39.75 per teenager (12 to 17 years old, without alcohol)

\$ 18.00 per child (4 to 11 years old, child menu)

Free for babies (0 to 3 years old, child menu)

4 courses menu

Soup : Soup of the moment

Appetizers : **Please make a choice (1) between these options**
Mesclun salad, cucumber, cranberries, dry shallot chips with lemon and herbs dressing
Salad of vegetable strips and arugula with cider dressing
Quarter of romaine salad, bacon, croutons and creamy vinaigrette
Duck and orange terrine with rosemary crouton

Main dishes : **Please make a choice (1) between these options**
Grilled salmon with warm fennel and grapefruit salad
Grilled chicken breast and provencal herbs with tomato, peppers and mango salsa
Grilled chicken breast with creamy pesto sauce
Grilled Nagano pork loin steak (180 g) with apple and maple sauce
Grilled pork fillet (170g), rub espresso with reduced veal juice
Beef kebab with spiced coating, pepper sauce

*You can choose two (2) main dishes. Add \$3,50, plus taxes and service, per person.

**Please confirm the exact number for each dish 14 days before your wedding date.

***We can serve gluten-free meal on demand.

Desserts : **Please make a choice (1) between these options**
Fruit salad with mint syrop
Profiteroles (3) with home-made caramel and berries
Vanilla and raspberry cake with raspberry crumble
Chocolate brownies cake with strawberry coulis

Coffee, tea, herbal tea, milk

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Wedding package " Romance "

- 👑 2 glasses of « Kir Dauphin »
- 👑 2 glasses of red or white house wine
- 👑 A selection of our best cold canapés served before dinner (chef's choice, 3 bites per person)
- 👑 Four-course gourmet meal
- 👑 Reception room*
- 👑 Night in superior room with 1 king bed for newlyweds **a minimum of 75 confirmed guests required*

\$ 62.00 per adult (18 years old and more)

\$ 49.25 per teenager (12 to 17 years old, without alcohol)

\$ 24.00 per child (4 to 11 years old, child menu)

Free for babies (0 to 3 years old, child menu)

Wedding package " For the better "

- 👑 2 glasses of sparkling wine
- 👑 2 glasses of red or white house wine
- 👑 A selection of our best hot&cold canapés served before dinner (chef's choice, 4 bites/ person)
- 👑 Five-course gourmet meal
- 👑 Reception room*
- 👑 Night in suite with 1 king bed and breakfast for newlyweds **minimum of 75 confirmed guests required*

\$ 71.00 per adult (18 years old and more)

\$ 56.75 per teenager (12 to 17 years old, without alcohol)

\$ 25.50 per child (4 to 11 years old, child menu)

Free for babies (0 to 3 years old, child menu)

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4 courses dinner

1st Appetizer – Same appetizer for all, between those choices :

- Soup of the moment
- Crécy soup, coriander and cumin
- Velouté Du Barry, sour cream, hazelnut butter (extra \$ 2/guest)

2nd Appetizer – Same appetizer for all, between those choices :

- Vegetable julienne salad, spicy sweet emulsion
- Romane quarter, bacon, croutons and creamy dressing
- Miso and mirin marinated tofu, ginger confit, pickled carrots and radishes and furikake
- Guinea's fowl terrine with pistachios, gherkins, Dijon, tomatoes and croutons
- Coleslaw layer with ginger, sesame and duck confit
- Salmon tartare, lime, coriander, peppers, radish, sweet spicy dressing (extra \$ 3/guest)
- Antipasto platter to share (extra \$ 4/guest) : Bocconcini – lemon artichokes, hard-boiled egg, homemade marinade, capicollo, cherry tomatoes, arugula pesto, Dijon, croutons, shoots

Main dish – 3rd course : One (1) same main dish for all, between those choices:

- Grilled poultry breast, southern marinade and homemade BBQ sauce
 - Pulled porked partmentier on gratin dauphinois, saffron soubise sauce
 - Grilled chicken breast, L'arrière-Cour cheese, creamy sauce
 - Seared salmon with sesame crust, cucumber and radish salpicon, ponzu edamame
 - Top sirloin steak, Drummond rub and pepper sauce
 - Beef scoter, forrest sauce
 - Duck breast cooked sous vide, lacquered with lavender and Sortilège's alcohol
 - Beef tenderloin, garlic and rosemary, port sauce
- extra of \$ 1,50 per person
extra of \$ 2,50 per person
extra of \$ 5,50 per person
extra of \$ 15,50 per person

*You can choose two (2) main dishes. Add \$3,50, plus taxes and service, per person.

**Please confirm the exact number for each dish 14 days before your wedding date.

Service, organization and taxes are not included.





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Rates can change without notice.

Fifth course include, package " For the Better "



Choose between :

-  Chef's choice salad
-  Floater (without alcool)

Desserts - Please make a choice (1) between those options:

- Chocolate creme brulee
- White chocolate and maple crispy languette
- Lime cake, whipped cream
- Chocolate and coconut creamy vegan
- Matcha cake, lemon and caramel light cream (extra \$ 2/guest)
- Cheesecake, redfruit coulis (extra \$ 2/guest)
- Extreme chocolate cake (extra \$ 2/guest)

During the evening :

-  Bride and groom cake service (with fruits coulis) \$3.00 per person
-  Bride and groom cake service (with fruits coulis) and coffee, tea, herbal tea \$5.25 per person

Service, organization and taxes are not included.

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Additional course suggestions


Selection of fine cheeses, dried fruits, nuts and grapes


75 g of cheese per person (1 plate per table)
\$ 8.50 per person

Hot and cold canapés

Minimum of 4 dozens by canapé chef's choice
\$ 28.00 per dozen

Floater

 First, choose your iced flavour :
Raspberry
Lemon-lime
Mago
Vanilla ice cream
Etc !

 Secondly, choose between :
Pellegrino, Eska : \$6 per person
Sparkling apple must : \$6 per person
Sparkling wine : \$8 per person

GLOBE-TROTTER " poutine "

Order of 50 people minimum
\$ 6.00 per person

Late night snack (at least 20 guests)

Bites of sandwiches (2 pieces/guest)
Smoked turkey baguette, romaine, Thousand Islands dressing, asiago and tomatoes
Braised pork wrap, smoked cheddar, lettuce, mayonnaise, Dijon and caramelized onions

Sweet bites assortment
Pastries, verrines and fruit salad
\$ 12.75 per person

*Service, organization and taxes are not included.
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Included with all packages

- 👑 Personalized follow-up for the organization of your wedding
- 👑 Service of a maître d'hôtel during your reception
- 👑 Reception room





MEMORABLE EVENT CREATOR

References

 ANIMATION	PHONE NUMBER	WEB SITE	EMAIL
DISCO-MOBILE			
Animation Sélect	514-955-7889	selectanimation.com/Fr	info@animationselect.com
Scott Productions	450-278-4010	scottproductions.ca	yan@scottproductions.ca
EVENT PLANNER			
Productions Hugues Pomerleau	819-470-6908	huguespomerleau.com	hugues@huguespomerleau.com
Les Événements André Auger	866-651-5387	andreauger.com	
Évènements illimités	819-821-1436	evenementsillimites.ca	evenementsillimites@hotmail.ca
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LIVE MUSIC			
All you can beat	819-472-3499	 All you can beat	
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 DECORATION			
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 PHOTOBOOTH			
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Le Groupe Décoralium	514 448-0902	decoralium.com/photobooth/	
PIX[MATON]	819 758-7536	pixmaton.com/	info@pixmaton.com



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References

FACEPAINTING FOR CHILDREN AND BALLOONS		WEB SITE	EMAIL
Anymoussse Brillantine	819-357-4252		anne-marie@anne-marienoble.com
PHOTOGRAPHER	PHONE NUMBER	WEB SITE	EMAIL
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Fleuriste Terre Nature	819-479-0837	 Terre Nature Inc.	
CAKE AND SWEETS	PHONE NUMBER	WEB SITE	EMAIL
Création sucrées inc	819-850-4884	 Pâtisserie Créations Sucrées	creationssucrees@hotmail.com
Choco-Bec Chocolatier	819-472-1100		
Pâtisserie Boulangerie Ludovic	819-477-7131	 Boulangerie-Pâtisserie Chez Ludovic	pierreanny@bellnet.ca
Biscuiterie Anny	819-396-2753	 Biscuiterie Anny	
CELEBRANT	PHONE NUMBER	SITE WEB	EMAIL
Les Célébrations Prestige	819-818-7805	 Doum Boisclair	doumboisclair@gmail.com
Célébrant FSEV	450-471-2111	celebrantsmariage.ca	
AND MUCH MORE...	PHONE NUMBER	SITE WEB	EMAIL
Boutique Buropro	819-478-7878	buroprocitation.ca/	
Club Voyages Conseil	819-474-4499		stephanie.cusson@clubvoyages.com
Coiffure Panache	819-850-3774	 Panache coiffure	
Bijouterie Lampron	819-471-5111	bijouterielampron.com/	info@bijouterielampron.com
Amusement Drummond	819-396-3768		
Make-up artist Annie Banville	819-474-4331	anniebanville.com/	maquillagepermanentab@gmail.com



MEMORABLE EVENT CREATOR

Wedding date : _____

Place of your wedding ceremony :

Name of the place (civil or church) _____

Time of the ceremony : _____

Number of guests :

Adults _____

Teenager (12 to 18 years old) _____

Child (4 to 11 years old) _____

Baby (0 to 3 years old) _____

Total of attendees _____

People with reduced mobility ? _____

Evening only guest ? _____

Food allergies or eating restrictions (i.e. gluten-free, vegan, lactose free)

Accommodation requirements :

Number of rooms : _____ Type of room : _____

Will you get ready at the hôtel ? _____ Time : _____

Next day Breakfast ? Time : _____ Number of people : _____

Please make a list of all your special requests that you have to make your day simply perfect:



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Contacts and references

Choose the wedding announcement and send them 5 months before the wedding

RSVP 2 months before the event.

Animation : master of ceremonies, orchestra, DJ : _____

Interruption of the service during the meal ? _____

Photographer : _____

Florist : _____

Bride's bouquet, bridesmaid, flower girl, parents and grandparents, centerpieces of head table and guest tables.

Wedding cake : _____

The delivery of the wedding cake must be on the same day of the wedding.

Decorations (choose a theme) : _____

Centerpieces : _____

Linen Napkins : _____

Tablecloth : _____

Nuptial basket : _____

Book of signatures : _____

Table place cards : _____

Confettis (\$ cleaning fee) or others : _____

Guest gift choice : _____

**Think of a gift for the kids during dinner. (i.e. crayons, puzzle)

Do we need to reserve a parking at the front of the hotel? _____

Number of cars ? _____

**Prepare a spare kit : socks, fixative, nail polish, sewing kit...



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Banquet

Package chosen : _____

Please include host(s) and photographers in the number of meals (separate table).

Choix du menu :

Cocktail : _____

Canapés : _____

1st course : _____

Main course : _____

Dessert : _____

5th course : _____

Bride and groom cake service : _____

Evening snack : _____

Wine choice : _____

Open bar : _____

Other beverages : _____

Cloakroom (if winter) : _____

Seating plan : Number of tables : _____ Number of guests per table : _____

Head table : _____ Shape : _____ Localisation : _____

Number of people each side : _____



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Evening event

Room and decoration set-up

Time for decoration : _____ Who's in charge ? _____

Arrival of the guest (Cocktail) - time : _____

Transfert to the main room - time : _____

Arrival of bride and groom - time : _____

Receiving line - time : _____

Presentation of bride, groom and Bridal Party - time : _____

The « vin d'honneur » - Offered by : _____

Meal service - time : _____

Speech ? _____

Wedding cake service - time : _____

Nighth snack - time : _____

First dance- time : _____

End of the nighth (end of the music) - time : _____

Dismantling of the room - time : _____

Notes : _____

Contact us :

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