

# WEDDING PACKAGE



## RESTAURANT LE RITUEL



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www.restaurantlerituel.com  
967, Montée Dalton, Gatineau

# WELCOME AT RESTAURANT LE RITUEL

*Le Rituel has been making its mark since 2012 under the roof of a cosy clubhouse located on the enchanting site of Club de golf Le Sorcier in Gatineau.*



**Commitment to Excellence - Accountability - Family - Integrity**

**These are the values we focus on to give you an exceptional experience.**

**Let our passionate team help you organise this unforgettable day.**



# *Fees and inclusions*

## **FOR A SATURDAY**

MINIMUM SPEND OF \$10,000\* BEFORE TAXES AND SERVICE CHARGES

## **FOR A FRIDAY OR SUNDAY**

MINIMUM SPEND OF \$9,000\* BEFORE TAXES AND SERVICE CHARGES

## **CEREMONY**

- Exclusive use of the ceremony site for the full day
- Wooden arch
- Linen-covered table and chairs for the signing
- White cushioned chairs for the ceremony
- Wooden logs lining the aisle



## **RECEPTION HALL**

- Exclusive use of the reception hall from 8:30 a.m. to 2:00 a.m.
- White tablecloths
- Cloth napkins, available in black or white
- Wooden or acrylic table numbers
- Free parking
- Closing time at 2:00 a.m.

**\*If these minimum spending requirements are not met, venue rental fees will apply.**

# The cocktail



## BEVERAGES

### Sparkling wine

- \$11.00/person

### Champagne

- Starting at \$120 per bottle

### Non-alcoholic or alcoholic punch

- \$7.00 / \$8.50

### Drink ticket (basic liquor, beer, or wine)

- \$9.95 / ticket

## APPETIZERS

\$48 PER DOZEN

### Cold

- Classic beef tartare in a crispy tulip shell
- Tomato and olive bruschetta with garlic crostini and goat cheese
- Maple-smoked salmon on blinis with dill ranch
- Vegetable confit gougère with creamy guacamole
- Mini antipasto skewer (chef's selection)
- Sesame-crusted tuna tataki with garlic cucumber and miso mayo
- Duck rilette in a pastry shell with pickled red onions and mustard chutney

### Hot

- Chicken spring rolls with sweet and sour sauce
- Mini beef burgers with bacon jam and pepper mayo
- Tempura shrimp with chipotle mayo
- Pancetta arancini with béarnaise mayo
- Spinach and feta spanakopita with garlic cream sauce
- Fried pork and napa cabbage dumplings with spicy sauce
- Mini goat cheese tartlets with pecans and balsamic glaze



# Menu Selection

## TABLE D'HÔTE

2 APPETIZERS AND 3 SERVICES À 90\$

2 APPETIZERS AND 4 SERVICES À 110\$

## 2 CHOICES OF STARTER

### Fine lettuce salad

Pickled vegetables, cucumbers, and tomatoes with sun-dried tomato vinaigrette

### Beet carpaccio

Herb goat cheese, toasted hazelnuts, and sherry vinaigrette

### Rituel-style Caesar salad

Roasted pork belly, Parmesan shavings, and garlic croutons

### Smoked salmon rilette

Dill vinaigrette, creamy cheese and capers, pickled red onions, and rye crostini

### Spice-crust ed ahi tuna tataki

Sesame cucumbers and chipotle mayo



## 2 CHOICES OF MAIN

### Grilled flank steak

Potato gratin, seasonal vegetables, and green peppercorn sauce with Canadian whisky

### Grilled veal flank steak

Potato wedge poutine, fried onions, and pepper sauce

### Rituel spice-rubbed chicken breast

Duck fat baby potatoes, seasonal vegetables, and creamy BBQ sauce

### Quebec pork tenderloin roasted with Bas-du-Fleuve salted herbs

Mashed potatoes with cheese curds, shallot and white wine sauce

### Rainbow trout fillet

Jerk shrimp, basmati rice with roasted vegetables, and creamy lemongrass broth



## SOUP COURSE

### Butternut squash and maple syrup soup

fresh cream and pumpkin seeds

### Wild mushroom velouté

Parmesan crisps and fresh herbs

### Smoked tomato and roasted pepper soup

Basil whipped cream and toasted pine nuts

### Celeriac and parsnip velouté

Fried shallots and balsamic reduction

### Carrot and ginger soup

Herb oil and fried shallots

## LE DESSERT

### Cheesecake verrine with mixed berries

### Chocolate mousse verrine

Almond brownies

### Lemon tartlet with Italian meringue

### Maple tartlet

Salted caramel and whipped cream

# Kids menu

22,00\$

1 meal choice for all children

- **Chicken nuggets with fries**  
Plum sauce
- **Pepperoni and cheese pizza**
- **Spaghetti with meat sauce and meatballs**

INCLUDES BEVERAGE (JUICE OR FOUNTAIN SOFT DRINK) AND DESSERT.

# Wines

Our recommendation  
starting at \$49 / bottle

A quality wine, perfectly selected to complement  
your table d'hôte meal..

Premium selection  
Starting at \$57 per bottle, depending  
on the selection.

Would you like a specific wine for your special day?  
Let us know!



# Late-Night Snack

PRICE PER PERSON

## MINI BURGER STATION

20\$

- Mini burger 2 per person
- Beef patty bun
- Cheddar and smoked gouda cheeses
- Toppings: lettuce, tomato, onion, pickle, condiments

## POUTINE STATION

20\$

- French fries, poutine sauce and pepper sauce
- Cheese: grains and brie
- Topping: smokemeat, chorizo, crispy chicken

## CARNAVAL STATION

18\$

- Assorted candies
- Beaver tail
- Onion rings
- French fries
- Pop corn

## MEXICAN STATION

18\$

- Corn tortilla chips
- Cheese sauce
- Pico de gallo
- Guacamole
- Shredded Tex-Mex cheese

## PLATTER

- Cheese, crackers, and bread (60 g per person) 15\$
- Fruits 9\$
- Assorted mini sandwiches 14\$
- Fresh vegetables and dip 6\$

# Additional Services

## UNIT PRICE / SETUP INCLUDED

- Fabric draping installation on the wooden beams \$100
- Wooden log centerpieces \$5
- Cylinder vase (various sizes) between \$5 and \$15
- Guest favors
  - Assorted selection made with maple products
- Open bar package
  - Available for a set duration or based on a specific budget



## General Information

- Access to the venue from 8:30 a.m. to 2:00 a.m.
- Setup and takedown of your decorations on the day of the event
- No outside alcohol permitted on site
- No outside caterer permitted for the meal
- No fireworks allowed indoors

## Preferred Vendors

- Legros Production - Eric Legros
  - DJ, animation, Maître de cérémonie
  - Tél: 819-930-4091
  - [legrosproduction@icloud.com](mailto:legrosproduction@icloud.com)
- Voeux d'amour - Mélanie Gorman
  - Organisation, coordination, location de décoration
  - 819-210-1700
  - [voeuxdamour@gmail.com](mailto:voeuxdamour@gmail.com)
- Vert Sauge - Ferme floral
  - Fleuriste
  - [vertsauge.fermeflorale@outlook.com](mailto:vertsauge.fermeflorale@outlook.com)

