

# Wedding



41, 6<sup>e</sup> Rue  
Rouyn-Noranda (Québec) J9X 1Y8  
[www.lenoranda.com](http://www.lenoranda.com)

Dear future bride and groom,

The Congress Center of the Le Noranda Hotel & Spa is pleased to present you with an information package that we hope will answer all your questions for the preparation of this special day.

We are pleased to inform you of the many benefits that will make choosing the Noranda Hotel Convention Center for your future wedding venue.

Located in the heart of Old Noranda, close to Lake Osisko, tourist sites and business centers, Le Noranda Hotel & Spa is a 71-room, 4-star rated property. As far as food is concerned, Le Cellier specializes in maple log & pasta grilling and can accommodate around 125 people. During your stay, you can enjoy our Jardin Spa massage center, which offers high quality body and beauty treatments, and discover the brand new hammam section with whirlpool bath, steam bath, cold waterfall and rain wall.

The Congress Center, connected by a walkway to the hotel, can comfortably accommodate up to 600 people in 10 rooms equipped with state-of-the-art equipment, which will meet all your needs. In addition, we offer a unique service in the region, accompanied by a butler during your wedding, you can really enjoy your day in peace.

By choosing the Convention Center of the Le Noranda Hotel & Spa, you rely on a reliable and dynamic team that will make every effort to make your wedding a success.

*Marilyn Ramacieri*

Coordonnatrice aux ventes

Téléphone : 819-762-2341

#7721

[mramacieri@lenoranda.com](mailto:mramacieri@lenoranda.com)

# Romance Package

38.00\$/ per person

Add a welcome cocktail 4.75\$/ per person

Included:

- ∞ Banquet room and dance floor
- ∞ Hot Buffet with 2 choice of main dishes
- ∞ 15% Tip

For Kids : 0-5 years: 5\$ 6-11 years : 20\$
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## Menu Hot Buffet

On the tables at the arrival of the guests

Plater of vegetables and dip

### Our accompaniments

Hot breads

Marinades

Homemade pita and tzatziki

Cheese board

### Choice of 3 salads:

- ❖ Two-color quinoa salad, lemon cumin and chive vinaigrette
- ❖ Apple salad, broccoli, cranberries with mayonnaise and peppery yogurt
- ❖ Chinese cabbage and julienne carrot salad with ginger oil, coriander and lemon zest
- ❖ Tomato salad, corn kernels, feta cubes, oregano oil vinaigrette
- ❖ Creamy Dijon-style penne salad, crunchy vegetables, green onions and Italian parsley
- ❖ Caesar salad

### Cheddar mashed potatoes and green onions or Dried Tomato Pesto Rice

### Fresh steamed vegetables

### Choice from our main courses:

- ❖ Mediterranean penne, olive oil, bacon, broccoli, onions, parmesan and Italian herbs
- ❖ Tortellini with cheese, Rosé Gigi sauce
- ❖ Chicken breast in cream sauce, white wine and wild mushrooms
- ❖ General tao chicken skewer
- ❖ Braised pork flank, apple and bacon sauce
- ❖ Braised beef, tomato and pearl onions
- ❖ Poached salmon steak with lime cream sauce
- ❖ Braised pork shank a La Chronique beer
- ❖ Pizza (1 choice):
  - Florentine: spinach, creamy sauce, feta, red onions, sun-dried tomatoes and fresh herbs
  - Gourmet: tomato sauce, mozzarella, parmesan, capicollo, pepperoni and fresh herbs
- ❖ Roast beef, gravy
- ❖ Beef flank steak with Madagascar pepper sauce
- ❖ Rib of beef, gravy (add \$ 3.50 / person)

### Our desserts

Your wedding cake with our fruit salad

Coffee, tea & infusion

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# Cocktails

## Alcoholic punches

**Raspberry Zombie** (rhum, Sour Puss, pineapple & orange juice, soda, raspberry)

**Simon Lemieux** (gin, homemade lemonade, grapefruit juice, ginger ale, lemon decoration)

**Dirty Strawberry** (vodka, red martini, strawberry Guizou, soda, strawberry decoration)

**Punch Roska** (rosé wine, vodka, Grand Marnier, cranberry juice, club soda, cranberry decoration and honeydew melon)

**Daiquiri of north** (Strawberry, Strawberry Guizou, Vodka)

**Cosmo amandine** (vodka, amaretto, cranberry juice, lime juice, soda, cranberry decoration)

**Black Tzar** (Vodka, coffee liquor, coca-cola, soda, orange decoration)

**Italian** (amaretto, sparkling wine, peach juice, soda, lemon decoration)

**Punch of the moment** (choice of the Maitre D ) **3.50 \$ per person**

## Non-alcoholic punches

**Ginger tea** (green tea, lemonade houses ginger ale, limes decoration)

**Blueberries lemonade** (homemade lemonade, soda, fresh mint, decoration of blueberries and limes)

**Strawberry Diabolo** (homemade lemonade, soda, strawberry Guizou, strawberry decoration)

**Fishing Punch** (homemade lemonade, peach juice, soda, orange decoration)

# Extras

## Snack bar

Popcorn & chips bar  
2.50 \$ per person\*

\*Minimum of 30 people

## Appetizers

Menu upon request

# A la carte

Add :

- ∞ A welcome cocktail 4.00\$/ per person
- ∞ Banquet room 2.75\$/ per person
- ∞ Dance floor 75\$

## Cold starters

Mix of salad, julienne of vegetables with white balsamic dressing

9 \$

Caesar salad, grilled bacon, fried capers and chips of Allegretto

10 \$

Shrimps Cocktail (5) with homemade sauce

11 \$

Fresh Tomato Tatin, basilica, goat cheese and garlic mousse,  
on balsamic clay & sprig of chives

10 \$

Panacotta of foie gras on French toast with spices and onion confit

11 \$

Aged beef carpaccio, homemade croutons, parmesan cheese, lettuce and balsamic  
reduction

12 \$

Spring roll with shrimps, lime, peppery mango sauce

9\$

## Hot starters

Gratin of goat cheese, spinach and leeks on fried potatoes and beets  
served with a rosemary oil crouton

10 \$

Duck cigar style, orange caramel sauce, arugula oil and salt flower, slice of blood orange  
dehydrate

10 \$

Ravioli of foie gras, wild mushrooms melted leeks and creamed chicken broth

12 \$

Gnocchi stuffed with ricotta, olive oil flavored with basil, pine nuts and shavings of Grana  
Padano

11 \$

Fried squid and lemon mayonnaise, capers and arugula salad with basil oil

10 \$

Confit rabbit bundle, sage sauce and Trèfle Noir beer

12 \$

\* Prepared for a minimum of 40 people  
\* For a group between 30 à 40 people add 1\$ per person  
1 choice only per service for all the participant  
\* Taxes & service not included

## Soups

Onion soup served with cheese crouton

6 \$

Grilled Pepper Soup

6 \$

Minestrone Soup

6 \$

Cauliflower velouté, fondant cubes of Allegretto and chorizo

6 \$

Velvety of peas with crispy bacon

6 \$

Chef choice soup

5 \$

## Trou normand

Granité Strawberry, rhum and pepper

5.50 \$

Limoncello

5.50 \$

Calvados

6 \$

## Main courses

Chicken cutlet, Thai ginger sauce, fried spinach, served on basmati rice and sweet mini peppers

20 \$

Braised pork cheeks with maple and blackcurrant

27 \$

Crispy cod fillet, lemon butter mousse, capers and chives, served on a zucchini spaghetti with Italian herbs and garden vegetables.

24 \$

Beef steak on Yukon Gold mash potatoes with roasted garlic, port sauce, served with grilled beets and green onion and pepper salsa

28 \$

Beef filet mignon with tarragon dijonaise sauce, dauphine potatoes and clarified butter broccoli

36 \$

Duo of Braised Lamb on a base of Yukon Gold and its grilled rosemary chop, grilled two-color carrots

32 \$



Veal tenderloin stuffed with portobello duxelle with marsala sauce served on risotto and asparagus sautéed in butter and rosemary

**31 \$**

Quail stuffed with apple and bacon, cooking juice with Trèfle Noir beer mounted in cream and asparagus sautéed in butter and rosemary

**29 \$**

**Vegetarian meal, gluten free**

Tofu steak with chimichurri, pico de gallo, butternut squash purée and confit garlic broccoli

**25 \$**

## **Dessert**

Your wedding cake  
Coffee, tea & infusion

# Wines

## Red Wines

Campo Nuevo, Tempranillo, Spain*	28
Réserve Maison Nicolas, Merlot, France	29
Cuvée Flore, Carignan/Grenache Noir, France*	31
Terras Do Litoral, Aragonez/Trincadeira/Alicante Bouschet, Portugal*	31
Torres Coronas, Tempranillo, Spain	33
Norton Réserve Mendoza, Malbec, Argentina	33
Madregale, Montepulciano/Sangiovese, Italia*	34
Inka, Cabernet-Sauvignon, Chili*	37

## White Wines

Campo Nuevo, Viura/Chardonnay, Spain*	28
Beringer, Pinot Gris, États-Unis	29
Terras Do Litoral, Sauvignon Blanc/Chardonnay/Arinto, Portugal*	31
Réserve de l'Herré, Sauvignon Blanc, France	32

## Pink Wine

Primelli, Pinot Gris, Italie	28
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## Sparkling Wines

Porta 6, Portugal*	37
Champagne Laurent Perrier Brut, France (375 ml)*	60
Champagne Pommery Brut Royal, France	110

\* Private import

Personalize choice available upon request.

\* Taxes & service non inclus

# Drinks

Beer	6.49 \$
Imported Beer	7.67 \$
Glass of wine	6.88 \$
Liquor	6.20 \$
Liquor with chaser	7.08 \$
Aperitif	6.79 \$
Port	6.79 \$
Shooter	3.86 \$
Fine Liquor (Cognac VSOP, Grand-Marnier, Chivas)	8.26 \$
Special Coffee	8.85 \$
Soft drinks or mineral water	3.54 \$
Bottle of water	2.63 \$
Sparkling wine : Porta 6	35.00 \$
Champagne Pommery (bottle)	110.00 \$
Port (bottle)	61.75 \$

# Equipment

Flip Chart	20 \$
Lectern	50 \$
Projection screen 8x8 on leg	30 \$
Screen 9 x 12 hanging for the ceiling and projector 4 500 lumens suspended	280 \$
2 Screens 9 x 12 hanging for the ceiling and 2 projectors 4 500 lumens suspended	535 \$
Internet high speed wired	50 \$
Stage background curtains	100 \$
TV 43 inch or 50 inch and dvd	50 \$
Stage (section of 5' x 5' height available 8'', 18'' or 32'')	65 \$
Conference Kit (Stage, background curtains, lighting)	175 \$
Microphone (wireless, wired and headset)	65 \$
Laser Pointeur	20 \$
Projectors on table	80 \$
Computer	60 \$
Sound on the computer	50 \$
Ambiant music	45 \$
Dance floor	60 \$/75 \$
Light spot	50 \$
Wood easel	15 \$

\* Price for one unit, taxes not included



Le Noranda  
HOTEL | CONGRES | SPA

# General Informations

## The Congress Center take care of:

- ∞ Total montage of the room with tables, chairs, tablecloths, napkins (cloth), porcelain dishes, glasses & cups
- ∞ Dismantling the room & cleaning
- ∞ Meal service
- ∞ Bar service

*Under no circumstances may the customer bring food or beverages into the Convention Center*

## The bride and groom take care of:

- ∞ Music (DJ or orchestra), sound, lighting
- ∞ Decoration: candles can be placed on the tables if they are provided in glass containers (ex: lanterns)

*No confetti is accepted at the Hotel. A cleaning fee of \$ 50 to \$ 200 will be charged if there are confetti*

*Display: the use of the blue sticker only will be accepted*

## The bride and groom can bring their cake:

- ∞ The cake served after the meal: no charge
- ∞ The cake served late evening: fees of \$ 30 +taxes

## The number of people guaranteed

- ∞ The number of people guaranteed must be specified at least 10 working days before the reception

## EXPENSES INVOLVED IN ROOM RENTAL

### At the time of booking:

- ∞ A 500\$ deposit will be required when booking the room
- ∞ This deposit is non-refundable and non-transferable and will be deducted from the final amount of your bill
- ∞ To guarantee your room reservation we require a credit card
- ∞ 5 working days before the event 90% of the total bill will be required
- ∞ The last payment must be made within 7 days after receipt of the invoice

### The assembly of the room:

- ∞ We guarantee access to the room the day before the event at 6 pm.

### SOCAN & RE: SONNE prices 2019

- ∞ During an activity with music and / or music and dance, fees apply to large-scale music broadcasting
- ∞ These are fees payable to the Society of Composers, Authors & Music Publishers of Canada (SOCAN). These rights are taxable
  - Socan: rate varies between 22.06 \$ to 187.55 \$
  - Re: Sound: price varies between 9.25 \$ to 78.66 \$

### The rooms and bridal suite:

- ∞ A special group rate applies to all room reservations at our hotel, single or double occupancy.

Regular room (queen bed or 2 double beds) 132 \$ + taxes and service

Business class 152 \$ + taxes and service

Junior Suite 182 \$ + taxes and service

Bridal Suite (King Bed, Mini Bar, Whirlpool, Seating Area)

Special Price for Bride and Groom 212 \$ + Taxes and Service

\$ 10 additional from the third person

(free for children from 0 to 17 years old)

1 month before your wedding the block of rooms will be released.

# List of contacts

## Decorators

- ∞ ALAIN VÉZINA  
T : 819 763-7780  
[vezinaalain@hotmail.com](mailto:vezinaalain@hotmail.com)
- ∞ FLEURISTE À FLEUR OUVERT  
Mme Carole  
T : 819 797-6661  
[fleuriste@afleuouvert.com](mailto:fleuriste@afleuouvert.com)  
[afleuouvert.com](http://afleuouvert.com)
- ∞ TRICOT ARTISANAT CÉ-LAUR  
Mmes Chantal St-Pierre et Line Goyette  
T : 819 762-4177  
F : 819 762-4177  
[info@tricotartisanatce-laur.com](mailto:info@tricotartisanatce-laur.com)
- ∞ DÉCORATION ÇA VA ÊTRE BEAU  
Mme Johanne Bradley  
T : (819) 763-2943  
[jo.bradley@hotmail.com](mailto:jo.bradley@hotmail.com)
- ∞ DÉCORATION  
Mme Johane Chabot  
T : (819) 442-0062  
[johanechabot@icloud.com](mailto:johanechabot@icloud.com)
- ∞ OSEZ FER DÉCO  
Mme Félicia Hamel-Cyr  
T : (819) 799-2180  
[infos@osezfer.com](mailto:infos@osezfer.com)

## Wedding Planner

- ∞ Crée le rêve  
Mme Mylène Valade  
T : (819) 859-0043

## Wedding cake

- ∞ BOULANGERIE-PÂTISSERIE LE ST-HONORÉ  
M. Christophe Cizek  
T : 819 764-9909  
[st-honore@cablevision.qc.ca](mailto:st-honore@cablevision.qc.ca)  
[st-honore.ca](http://st-honore.ca)
- ∞ GÂTEAU YZALOU  
Mme Isabelle Cliche  
T : 819-279-5528
- ∞ MME LORRAINE BEAULIEU  
T : 819-762-6387
- ∞ PÂTISSIÈRE DE RUELLE  
[facebook.com/patisserieederuelle](https://facebook.com/patisserieederuelle)

## Celebrants

- ∞ Me Francine Séguin  
T : 819 -764-9449  
[frseguin@notarius.net](mailto:frseguin@notarius.net)

## Civil wedding

- ∞ Palais de justice de Rouyn-Noranda  
T : 819 -763-3058

## Religious wedding

- ∞ Paroisse Sainte-Trinité  
T : 819 -763-7633

## DJ & Bands

- ∞ DJ BURN  
Dominic Brûlé  
T : 819 760-3355
- ∞ ALAIN VÉZINA  
T : 819 763-7780  
vezinaalain@hotmail.com
- ∞ DANNY BERGERON  
T : 819-797-5980  
Dannytech.db@gmail.com
- ∞ MATHIEU POIRIER & LUC DAIGLE  
T : 819 763-2945 / 819 797-2851
- ∞ ISABELLE FORTIN, VIOLON, PIANO ET VOIX  
T : 819 797-4606  
fortinviolon@hotmail.com
- ∞ ALAIN BELLAVANCE, GUITARISTE  
T : 819 764-5592  
[alain.bellavance@gmail.com](mailto:alain.bellavance@gmail.com)
- ∞ DISCO TECH  
DJ Serge Villeneuve  
T : 819 279-2428
- ∞ GASTON THIVIERGE  
T : 819 279-4848  
gastont@hotmail.com
- ∞ ÉRIC VALOIS  
T : 819 279-5956  
djvalois@hotmail.com
- ∞ LUC BUREAU  
T : 819 764-9774  
lb@cablevision.qc.ca
- ∞ DJ NICO  
T : 819-277-3308
- ∞ DJ DAVID LEVASSEUR  
T : 819-354-6010
- ∞ DJ YVES BERTRAND  
T : 819-622-2308
- ∞ DJ YVES DUMULON  
T : 819-763-1128
- ∞ LES ÉVÉNEMENTS TUXEDO  
DJ GUYLAIN LEBLANC  
T : 819-763-5619
- ∞ ORCHESTRE CUSTOM  
4 à 6 membres avec chanteuse  
M. Sylvain Lépine  
T : 819-277-0577  
custom\_spectacle@hotmail.com
- ∞ ORCHESTRE EXIST  
M.Mario Clément  
T : 819-762-3930
- ∞ HARPE CELTIQUE Mme. Marielle Descoteaux  
T : 819-279-1236  
[marielledescoteaux@gmail.com](mailto:marielledescoteaux@gmail.com)
- ∞ ORCHESTRE LES 8 SOURCILS  
M. Jocelyn Lacroix  
T : 819-763-7348



## Photographs

### ∞ PHOTOGRAPHE NATHALIE TOULOUSE

Mme Nathalie Toulouse  
T : 819 279-0120  
photo-nathalie@hotmail.com  
nathalietoulousephotographe.com

### ∞ CHRISTIAN LEDUC PHOTOGRAPHE

M. Christian Leduc  
T : 819 763-2887  
leduc996@gmail.com  
leducphotographe.com

### ∞ ÉRIC BREault PHOTOGRAPHE

M. Éric Breault  
T : 819 762-8892  
photo@ericbreault.net  
ericbreault.net

### ∞ RÉGIS MASSICOTTE

T : 819 637-2085  
Cellulaire : 819-290-1712  
Facebook : regis massicotte foto

## Dress

### ∞ LE MERCIER

103, avenue Principale  
Rouyn-Noranda, QC J9X 4P1  
T : 819-762-1342

### ∞ JOSÉE-NAT INC.

19, rue Perreault Est  
Rouyn-Noranda (Québec) J9X 3c1  
T : 819 762-4735  
josee-nat@hotmail.com  
josee-nat.ca

## Invitations

### ∞ MEDUZA CRÉATIONS VALÉRIE KIROUAC

T : 819-649-1910  
v.kirouac@hotmail.com

## Flower shops

### ∞ ROUYN FLEURISTE

T : 819 797-0149  
info@rouynfleuriste.ca  
rouynfleuriste.ca

### ∞ FLEURISTE À FLEUR OUVERT

T : 819 797-6661  
fleuriste@afleuouvert.com  
afleuouvert.com

# Guide for the complete success of your wedding

- What time will your wedding ceremony be held? \_\_\_\_\_
- Where will your wedding ceremony be held? \_\_\_\_\_
- How many people do you expect for dinner? \_\_\_\_\_
- How would you like to arrange your room?  
Round table of 8 people or 10 people / # \_\_\_\_\_ table
- Will there be children? \_\_\_\_\_ 6 to 11 years old? \_\_\_\_\_ 5 years old and under? \_\_\_\_\_
- Do you want to have a head table? \_\_\_\_\_ If yes, for how many people? \_\_\_\_\_
- A round table or rectangle? \_\_\_\_\_ Will this table be on a stage? \_\_\_\_\_
- Will there be a cocktail on arrival before dinner? \_\_\_\_\_
- Choice of cocktail? \_\_\_\_\_ Amount? \_\_\_\_\_

## Do you need the following items :

- Audio-Visual Equipment \_\_\_\_\_ Lectern \_\_\_\_\_ Cake Table \_\_\_\_\_
- Gift Table \_\_\_\_\_ Guest Signature Book Table \_\_\_\_\_
- Table for candy bars \_\_\_\_\_
- Do you have reserved tables? \_\_\_\_\_
- Do you have special items that you would like to place on the tables? \_\_\_\_\_
- Will there be a congratulatory line? \_\_\_\_\_ If yes, what time? \_\_\_\_\_

## Supper:

- What time will dinner be served? \_\_\_\_\_
  - Do you want a plate or buffet service? \_\_\_\_\_
  - Menu?
- 

- Will there be a cake? \_\_\_\_\_ What time will it be delivered? \_\_\_\_\_ Time of service? \_\_\_\_\_
- Will there be wine during supper? \_\_\_\_\_ Quantity? \_\_\_\_\_
- Will you be offering coupons to your guests? \_\_\_\_\_
- Do you have guests with food allergies? \_\_\_\_\_
- If yes, which ones: \_\_\_\_\_
- Do you want to have a chocolate fountain? \_\_\_\_\_
- Do you want to have a snack bar? \_\_\_\_\_

## Decoration, music and photo:

- What is the name and contact information of your DJ? \_\_\_\_\_
- What is the name and contact information of your photographer? \_\_\_\_\_
- What is the name and contact details of your decorator? \_\_\_\_\_
- Will you decorate the ceiling? \_\_\_\_\_
- Will there be additional guests for the dance party? \_\_\_\_\_

## Rooms:

- Do you need a block of rooms and a suite? \_\_\_\_\_
- Contact the Director of Accommodation Dominic Brûlé at 819-762-2341 ext 7705  
dbrule@lenoranda.com

## Brunch:

- Do you want a brunch the next day? \_\_\_\_\_ At what time ? How many people? \_\_\_\_\_