



Weddings



LEBELVEDERE.CA

Welcome to Le Belvédère

The location of your wedding is one of the biggest decisions you will make as you plan this exciting milestone in your life. With that in mind, we would love you to take a few moments to discover how Le Belvédère will make your wedding day an experience you will never forget.



What's Included

LEADING UP TO THE WEDDING

- Access to our customized software to help manage all of your wedding day details
- Draft Floorplans, timelines and helpful emails to support you during the planning process
- Final planning meeting and walk-through to go over final details the week before the wedding
- Complimentary menu trasting (based on availability)

GETTING READY

- Access to the Garden House from 9:00am until your ceremony starts
- Access to the Guest House from 1:00pm until 10:00am the following morning. Can accommodate 6 to 10 people for the overnight stay.

DINING EXPERIENCE

- Selection of Five canapés per person served during cocktail hour
- Gourmet 3-course meal prepared by our executive chef
- A late-night station of your choosing served between 10 and 11 pm
- Wine service throughout the meal until coffee and tea service begins

VENUE

- Exclusive use of Le Belvédère and its spaces in order to host the most beautiful private wedding day. (We only host one event per day)
- Use of the cliffside terrace or cozy indoor ceremony room for your ceremony
- Outdoor cocktail deck complete with outdoor bar, lounge seating, lawn games, background music and soft evening lighting
- Outdoor evening campfire lit after dinner (weather permitting)
- Free guest parking

DÉCOR

- Classic White Chiavari chairs, floor-length white linen with your choice of coloured napkin, glassware and flatware
- Assistance with set up and take down of décor you provide
- Select décor to choose from the fit your style such as card box, table numbers, signage, etc.
- Wedding Coordinator to assist you leading up to and on your big day
- Professionally uniformed service and bartenders

AUDIO VISUAL

- State of the art sound system
- Podium with 2 handheld wireless mics
- Multi-coloured LED lighting for the dancefloor and reception space



Additional Spaces



© UNION ELEVEN

We always have new exciting projects on the go! For late 2025, it will consist of building new cottages on the grounds of Le Belvédère. Things in construction don't always go as planned, as such we are happy to confirm EITHER the Wakefield Grand OR the new cottages will be available. (Confirmation to follow mid-2024).



COTTAGES BY LE BELVÉDÈRE

In addition to the Guest house, additional accommodations (to replace the use of the Grand) may be available on the property, size, format to be announced mid-2024

Wakefield Grand

Exclusive boutique hotel in the heart of Wakefield, 911 Riverside

Nestled amongst six acres of forest and ponds, the Grand is located in the picturesque village of Wakefield, less than 10 minutes from Le Belvédère. The atmosphere blends French countryside and Austrian architecture, with a touch of beach house Zen.

Minimum of 10 people maximum of 20 people, divided within 5 beautiful suites.

Available from 2:00pm the day of the wedding until 11:00am the following morning. Breakfast is from 8:30am to 10:00am.

The Grand also includes a shuttle to the venue (departing 45 minutes before the ceremony) and returning at the end of the night.

PRICING

Rental fee \$500 (TBC)

\$115 per person (TBC)


The Grand can be reached directly at info@wakefieldgrand.ca




© ALEXIS LAVOIE

A SPACE TO KICK OFF YOUR WEDDING FESTIVITIES


Garden House
40 DES SENTIERS




HAIR + MAKEUP
stations



KITCHENETTE
included



FROM 9:00AM



200 FEET

Included in your Belvédère Package

The best way to start your wedding day and get ready in style!

The Garden House is designed exclusively for you and your wedding party to relax and enjoy the wedding day preparations

This stunning space is located a short, 200 feet from the main building and features custom hair and make-up stations, kitchenette and lovely seating area all designed with you in mind!

The perfect way to start your wedding day! Stunning for getting ready photos, first look and everything in between.



© GREYLOFT STUDIO

Guest House

39 DES SENTIERS

A COUNTRY HOME FOR ALL YOUR WEDDING DAY NEEDS



© UNION ELEVEN



© ANITA PEOPLES

INCLUDED IN YOUR LE BELVÉDÈRE WEDDING EXPERIENCE

Nestled among the trees and just a short stroll from Le Belvédère, the Guest House is an elegant country home for all of your wedding day needs from getting ready in the dressing rooms, to laying down your head at the end of the most magical wedding day!

| SLEEPS | CHECK-IN | CHECK-OUT | 500 FEET |
|-------------|----------|-----------|-------------------|
| 6-10 guests | 1:00pm | 10:00am | from Le Belvédère |



© AGE OF INDIE

The Guest House is included in your package and is available from 1:00pm the day of the wedding until 10:00am the following morning.

It sleeps 6-10 guests in three units, each complete with full washroom facilities

The Guest House kitchenette is also stocked with glassware, cutlery and dishes for your convenience.

Coffee, tea, towels and bedding are also provided.

PLEASE NOTE

There is a no noise policy at the Guest House after 1:00am. If you would like to continue to celebrate after your wedding, you must do so at a reasonable volume (inside and only those registered to spend the night)

What We Do

WHAT OUR TEAM TAKES CARE OF

Gather and queue your wedding party down the aisle) this includes working with your DJ for sound queues)

Setting up a maximum of 4 boxes of décor (can include wedding favors, candles, menus, placecards, card boxes, images, etc.)

Take down at the end of the night (unless it requires a ladder/particular set up for installation)

General questions and walk-throughs leading up to the wedding

Not sure if we take care of something - Ask away! ido@lebelvedere.ca

Ensuring your speeches and day run on time (within our control) and adjust as needed

WHAT WE DON'T TAKE CARE OF:

Floral assembly, installations or transport

Any décor above the 4 boxes

Pack up all décor (we will leave it on a table by the entrance for you to pick up the next morning)

Control music

Vendor payments



VENUE POLICIES AT A GLANCE

You will be required to provide us with a floorplan and placecards for guests (that indicate the guests main course selection).

Ceremonies can start between 4:00pm and 6:00pm, alternative considerations possible after daylight savings, please ask

Last song 1:00am, departure by 1:30am

Our team will slowly start taking down décor and removing items from the dining room at 12:00am

Cards and Gifts must be removed the night of the wedding.

All table and chair rentals (if not using ours) MUST be removed the night of the wedding (\$500 fee)

If renting linen or cutlery from a third party, they must be delivered 24 hours before the wedding

Everything must be removed from the venue by 10:00am and we cannot dispose of flowers or excessive garbage, please arrange transportation accordingly

Large installations need to be removed by your florist or decorator must be removed by 9:00am the next morning

Only preferred vendors are permitted to install anything on the ceiling



Menu

Choice of 5 hors d'oeuvres

Choice of one soup OR one salad
(Offer your guests both for \$8/guest)

Choice of 4 mains
(Two proteins, one vegetarian and one vegan)

Choice of one dessert

Choice of one late night station
(Offer your guests two options for \$8/guest)

Locally fresh bakes bread, freshly brewed coffee and specialty teas

Wine served during dinner

VG – VEGAN

V – VEGETARIAN

GF – GLUTEN-FREE

HORS D’OEUVRES

An assortment of gourmet pizettes V

Spicy tandoori chicken skewers GF

General tao tofu bites VG GF

Assorted gourmet sliders

Fresh watermelon salsa with lime, mint, cilantro and jalapeno served with a crisp corn chip VG GF

Asian pork dumpling

Candied pork belly with a soya glaze, dusted with black and white sesame seeds GF

Spicy curry chickpea samosas V

Napa cabbage and shiitake mushroom dumplings V

Mini brie and apple grilled cheese V

Slow roasted cherry tomato & black olive tapenade with braised leek on a French baguette VG

Grilled sea scallops with a toasted prosciutto crumble and spicy red pepper jelly GF

Raspberry and goat cheese pastry with a candied pecan crumble V

Fresh shucked oysters with homemade mignonette and horse radish GF *based on availability

Bourbon and BBQ encrusted pecan shrimp GF

Tuna Tartar GF

Smoked deep fried local cheese curd with Quebec Maple garlic glaze V GF

SOUP

Leek and potato with bleu de l’ermite cheese GF

Roasted butternut squash with apple and chives GF

Roasted carrot with fresh ginger GF

Roasted tomato and basil GF

SALAD

Seasonal micro greens with strawberries, sunflower seeds and fresh raspberry vinaigrette topped with a herbed breadstick GF VG

Caprese salad with heirloom tomatoes and bocconcini, basil pesto and a balsamic vinaigrette GF

Locally grown roasted beets topped with pumpkin seeds, crumbled goat cheese and micro-pousse drizzled with a cider vinegar and maple dressing GF

Arugula and pressed watermelon salad with feta mousse, sesame pesto and crispy tahini chips GF

Shaved fennel and green apple citrus salad with pomegranate infused goat cheese and toasted almonds GF

Greek chiffonade with cucumber, garden tomatoes, kalamata olives, red onion and herbed feta cheese served on a bed of red endive GF

MAIN COURSES

Chicken

Grilled chicken supreme with Caribbean jerk spice rub and a sweet mango salsa with a sweet potato purée GF

Baked chicken stuffed with sweet pear and blue cheese wrapped in prosciutto with a rosemary jus with potato gratin GF

Pan seared chicken supreme with procini and fennel dusting, served with local mushrooms, confit leek and herbed roasted potatoes GF

Duck

Duck confit with a port and blueberry glaze GF

Beef

Grilled filet mignon with mashed potato served with a rich peppercorn sauce topped with beurre de shallot GF

Slow roasted braised short rib with mashed potato served with a red wine and sweet currant glaze GF

Lamb

Slow Braised Lamb shank on a celery root purée with au jus GF

Fish

Pan seared miso glaze salmon filet with pan seared crispy coconut rice and grilled Asian greens GF

Oven roasted salmon with a lemon and caper beurre blanc and roasted potatoes GF

Vegetarian

Butternut squash arancini ball stuffed with a citrus marscapone GF

Butter paneer served with parathas and sweet basmati rice

Vegan

Tuscan potato gnocchi with coconut cream, spinach, sun dried tomatoes, and tofu mousse GF

Smoked tofu poke bowl with coconut rice, pineapple, edamame, carrot and sesame seed GF

DESSERTS

Raspberry cake roll with rose essence mousse with a saffron center GF

Hazelnut rocher with a crispy wafer covered in a creamy choco-caramel mousse topped with homemade praline GF

Apple tarte tatin infused with vanilla topped with a dulce whipped ganache quenelle

Warm lava cake with a soft espresso bean center served with an irish cream infused crème anglaise

Rich vanilla bean cheesecake with a dark rum toffee crust and strawberry compote GF

A selection of local Quebec cheeses served with assorted crackers and dried fruit GF \$10 per guest

Lemonchello infused cake with a zesty lemon mousse topped with meringue and poppy seed GF

Sweet Québec rum soaked baba topped with white chocolate Chantilly cream and a wild blueberry compote GF

Your wedding cake – plated, garnished and served with coffee and tea (provided by the couple)

LATE NIGHT STATIONS

Churros

Freshly baked cinnamon sugar churros with assorted sauces including salted caramel, chocolate and strawberry

Pizza Station

A selection of local wood fired gourmet pizzas

Golden Palace Egg Rolls

Famous Golden Palace Pork Egg rolls served with traditional sweet and sour sauce

Italian Deli Sandwiches

Assorted sandwiches with Italian deli meats, local Quebec cheeses and house made condiments and pickles

Gourmet Poutine Bar

Fries, Quebec cheese curds and poutine gravy. Extra toppings include bacon bits, pulled pork, BBQ chicken, green onion and jalapeños

Mr. Puffs

Fresh fried donut puffs with various sauces

Fresh fruit and Quebec Cheese Board

Fresh fruit with an assortment of local Québec cheeses, assorted crackers and artisan breads.

ADDITIONAL COURSES

FRESH RAVIOLI

\$8 per guest

Butternut squash with ginger and curry in a savory sage sauce

Gorgonzola, mushroom & prosciutto in a light garlic cream sauce

Sundried tomatoe, spinach and feta stuffed ravioli in a fresh tomato sauce

ANTIPASTO

\$15 per guest

Antipasto with prosciutto, salami, grilled peppers, olives, marinated mushrooms and artichokes

KIDS MENU

Select one for all kids. Served with veggies & dip and an ice cream sandwich

Handmade cheese ravioli with a simple tomato sauce

Homemade macaroni and cheese

Baked chicken strips with crispy potato chips

BAR PACKAGES

Bar closes during dinner service

Bar packages only apply to guests 18+

Bar opens after ceremony and closes at 1:00am

No shot before 9:00pm

*Bar prices and brands subject to change

WINE PACKAGE – INCLUDED

Unlimited wine served throughout dinner service

Pinot Grigio & Cabernet Sauvignon

CHAMPAGNE TOAST

\$5 per guest

Toast to be served to guests to kick off cocktail hour or during the ceremony

OPEN BAR PACKAGE – FULL

\$53 per guests, includes a post ceremony champagne toast

Vodka, Gin, Rye, Rum, Scotch,

Tequila, Whiskey, Bourbon

Domestic & Imported Bottled Beer

House Wine (Pinot Grigio & Cabernet Sauvignon)

Assorted Liqueurs & Mixes

Sparkling Wine (Cava)

Le Belvédère Selected Shooters*,

Soft Drinks & Juices

Coffee & Specialty Teas

*Excludes doubles

*Selected Shooter available from 9:00pm to 1:00am

PREMIUM UPGRADE

\$12 per guests, brands may vary

Belvedere Vodka

Canadian Club 12 year Rye

Hendrix Gin

Diplomatico Rum

Patron Tequila

Hennessy Cognac

Aberfeldy 12 year Scotch

Daviess County Bourbon

Upgrade to one of these brands for \$4 per guest

COCKTAIL – OPEN BAR

\$35 per guest

Post ceremony champagne toast

Open Bar for cocktail hour (2 hour maximum)

*No shooters

Cash bar after dinner

NON-ALCOHOLIC BAR

\$15 per guest

Soft drink and juices

Virgin cocktails

Coffee & tea

SIGNATURE DRINKS

Ask to see our curated list

CASH BAR

Frequently Asked

DO YOU HAVE A FACILITY RENTAL FEE, CAKE CUTTING OR CEREMONY FEE?

We do not. We have a price per person and adult minimum guest count. These vary depending on the day of the week and are plus tax and service. We believe your price should be simple and straight forward.

WHAT HAPPENS IF I DON'T MEET THE ADULT MINIMUM?

You would be committing to paying for the minimum adult guest count associated with the date you have booked.

WHAT IS NOT INCLUDED?

The three main items not included in your package are: additional overnight accommodation such as the Wakefield Grand (only one included is other than the Guesthouse), a bar package (other than the wine with dinner) and external vendors.

CAN I BRING MY OWN ALCOHOL?

Unfortunately not, however we do have various bar packages (in addition to the wine with dinner already included) to fit all needs ranging from cash bar to open bar and everything in between.

ARE YOUR PREFERRED VENDORS MANDATORY?

They are not! With one, very specific exception, if you were to hang anything from the ceiling in the reception or cocktail space, we ask you to use a preferred Florist or Decorator (this does not apply to the arbour).

WHAT IS YOUR MAXIMUM CAPACITY?

Our main dining can accommodate 200 guests. Note: that our indoor ceremony space can accommodate 150 people seated

WHAT HAPPENS IF IT RAINS?

We have you covered rain or shine as we have an indoor ceremony space available and ready to go.



Images Courtesy of Grace & Gold, Anita Peeples, Agatha Rowland and Rob Lloyd

Next Steps

WE'RE HERE TO MAKE THIS EASY



Love the space?

WHAT COMES NEXT

Ready to make Le Belvédère the perfect space for your dream wedding? Once you have selected a wedding date, our team will create an Aisle Planner account where you will be able to sign your contract and begin the exciting process of planning all the details for your big day!

STEP BY STEP AT A GLANCE

Book Your Date

Start Planning!

Attend Your Menu Tasting

Submit Your Final Menu
and Details

Book Your Planning Meeting

THE BIG DAY!

Helpful Tools to Start Planning

PERSONALIZED EMAILS

Our team has curated a helpful series of “newsletters” that you will receive at important moments in your planning process. These emails will provide you with advice from our team, tips and tricks and answer any questions you may have. At any time, don’t hesitate to get in touch by email at ido@lebelvedere.ca

SELECTING MY MENU

You will receive a link to an online form (60 days prior to your wedding) that will allow you to select your menu items, make notes of all dietary requests, select your bar package, indicate any special requests you may have for our culinary and service team and much more. This will be submitted to us 3 weeks prior to your big day for final review.

AISLE PLANNER

Aisle Planner is an incredible tool to assist you with the elements of planning your dream wedding. From timelines, guest lists and floorplans, to inspiration boards and budgeting tools, Aisle Planner has it all. Our team will create a personalized account for you that will allow you to keep “everything wedding” in one place and accessible to you, your partner and our team.

WE CAN'T WAIT FOR YOU TO JOIN US



LE BELVÉDÈRE

WEDDINGS AND EVENTS



ido@lebelvedere.ca | www.lebelvedere.ca