



LE BELVÉDÈRE

WEDDINGS AND EVENTS



LET'S START PLANNING

2024

Photo Credit: Laura Kelly

WHAT'S INCLUDED

Food / Beverage

- A gourmet 3-course meal prepared on site by Le Belvédère's Executive Chef (2 meat, 1 vegan 1 vegetarian mains to choose from)
- A selection of 5 canapés per guest served during cocktail hour
- One late night station of your choosing
- Unlimited wine with dinner
- A complimentary menu tasting that includes a selection of our menu items

Venue

- Exclusive use of Le Belvédère for your wedding reception
- Use of our spectacular cliffside terrace or elegant indoor ceremony room
- Use of our outdoor cliffside deck with lounge seating and outdoor bar.
- One night stay in Le Belvédère's 3-suite Guest House with overnight accommodations for six to ten guests
- Access to Le Belvedere's Garden house from 9am till your ceremony time the day of the wedding for up to 10 people

Décor

- Classic floor length white linen table cloths and your choice of coloured cloth napkins or table runner
- Silver flatware, classic china and glass candle votives with tea lights
- Three rustic antique tables for cards and gifts
- Large antique window for seating chart or welcome notes
- Rustic wooden table numbers or modern glass scripted table numbers
- White washed wooden card box or modern glass card box with a gold frame

**Options may vary. Le Belvédère is proud to offer you a selection of décor to choose from for your big day. We are evolving our decor options each and every year to continue to offer you the best.*

Also included

- A wedding coordinator to assist you prior to and on your wedding day
- Assistance with set-up and take-down of your wedding décor
- Professionally uniformed service staff and bartenders
- AV equipment: 2 wireless microphones and a state-of-the-art sound system
- Free guest parking
- Outdoor evening campfire (weather permitting)

NEED HELP PLANNING?

Our distinctive service means you can have the confidence to truly enjoy your wedding day, knowing all those special touches and magical moments will be perfectly executed.



WAKEFIELD GRAND

Exclusive boutique hotel • 911 Riverside Drive

Nestled among six acres of forest and ponds, the Grand is located within the village of Wakefield, less than 10 minutes from Le Belvédère. The atmosphere blends French country and Austrian architecture, with a touch of beach house Zen. Although the Grand accommodates 26 persons, it is ideally suited for groups ranging from ten to twenty persons.

The Wakefield Grand is available from 2:00pm the day of your wedding until 11:00am the following morning. Generally speaking, the shuttle service begins 45 minutes prior to your ceremony and returns at midnight.



HOW DO I BOOK THE WAKEFIELD GRAND?

You will be provided with booking instructions for the Wakefield Grand later in 2023. In order to confirm your reservation you will be asked to pay the \$500 (TBC) rental fee as well as agree to terms and

conditions. The Grand will be held for you on the night of your wedding until the deadline provided in the instructions email, after that date you are welcome to inquire however its availability will not be guaranteed. In the new year the remaining dates will be released and you will be able to inquire on availability of additional nights.

Once you have confirmed your reservation, you are able to send the payment link to those on your overnight guest list. Please note that guests cannot book the Grand without being sent this link. This is to ensure you are in control of your guest list.

The Grand is \$115 (TBC) per person per night plus tax and service (children are ½ price). The rate includes accommodation, shuttle service to and from Le Belvédère, and a continental breakfast.



The Grand can be reached directly with any questions at info@wakefieldgrand.ca
To avoid confusion please do not send questions related to the Grand to Le Belvédère

GARDEN HOUSE

A space for pre wedding festivities • 40 des sentiers

Included in your wedding package is use of the Garden House. This day house designed exclusively for you and your wedding party to relax and enjoy the wedding day preparations. This stunning space located 200 feet from the main

building features custom bar and make-up stations, a fully equipped kitchen, lovely seating area and wrap around deck all designed with you in mind. Although no food is provided you are welcome to bring some in. The perfect

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

Available from 9:00am until your ceremony begins.



GUEST HOUSE

A country home for all your wedding day needs • 39 Des Sentiers

Nestled among the trees and just a short stroll from Le Belvédère, the Guest House is an elegant country home for all your wedding day needs. The Guest House is included in your package and is available from 1:00pm the day of your wedding until the arrival of the housekeepers at 10:00am the following

morning. The Guest House sleeps 8-10 guests in three units, each complete with full washroom facilities.

The Guest House kitchen is stocked with glassware, cutlery and dishes for your convivence. Coffee, tea, towels and bedding are also provided. There is a

no noise policy at the Guest House after 1:00am. If you would like to continue to celebrate after the wedding, you must do so at a reasonable volume inside the Guest House. Please note, only those registered at the Guest House are permitted after hours.



*The Guest House, The Garden House and The Grand are available to view by appointment only.
For answers to questions or to set something up email ido@lebelvedere.ca.*

PLANNING TOOLS

Submitting your menu + aisle planner



SUBMITTING YOUR MENU

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

AISLE PLANNER

Aisle Planner is an incredible tool to assist you with all the elements of planning your dream wedding. From timelines, guest lists and floor plans, to inspiration boards and budgeting tools, aisle planner has it all.

Our team will be using aisle planner to access your final floor plans, timelines and guest list on the day of your wedding.



DÉCOR / SET UP & TAKEDOWN

Décor, Linens, Set up and take down

DÉCOR / LINENS

Le Belvédère is proud to offer you a selection of décor to choose from for your big day. Due to various factors, this selection can vary throughout the season. You will have a chance to select your final décor at your final planning meeting. The planning meetings usually take place on the Wednesday before the wedding.

Seating Chart

Large antique window with 6 large glass panes

Table Numbers

Various options

Coloured Napkins

Your choice of any coloured napkin to compliment your floor length white linen.

Card Box

SET UP AND TAKE DOWN

Our team will take the time to go through each item in these boxes with you and take care of setting them up on the morning of your wedding, we just ask you add detailed instructions when dropping off boxes.



Photo Credit: Laura Kelly

WHAT WE CAN TAKE CARE OF SETTING UP FOR YOU

- Up to 6 boxes of décor
- Candles and picture frames
- Wedding Favors
- Menus and Guest Place cards
- Signage
- Sweet tables / Desserts / Candy Bars
- Card boxes and display tables

WHAT WE DO NOT TAKE CARE OF

- Floral Installations on the walls, ceiling or wedding arbour
- Unassembled Floral arrangements
- Any décor beyond 6 large boxes

We will take down your décor at the end of the evening and move it to one room where you can pick it up in the morning.



Photo Credit: Lauren McCormick

NOTES REGARDING TAKE DOWN

- Our team will begin slowly taking down and removing items from the dining room at 12:00am
- Cards and gifts must be removed the night of your wedding
- All table and chair rentals MUST be removed the night of your event
- We cannot guarantee that items will be in the same boxes they arrived in
- EVERYTHING must be out of the venue by 10am. We cannot dispose of flowers or excessive garbage so please arrange transportation accordingly
- Large Installations need to be removed by your florist by 9am the next morning
- We will happily store any remaining wedding cake in our fridge. Please remember to ask for your cake when you arrive in the morning. Forgotten cakes will only be stored for 24 hours

MENU SELECTION

YOUR PACKAGE INCLUDES

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 protein,
one vegetarian and one vegan option

Choice of one dessert

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

Locally fresh baked bread, freshly
brewed coffee and specialty teas

Wine with dinner

HORS D'OEUVRES

**Vegetarian*

An assortment of gourmet pizzettes*

Spicy Tandoori chicken skewer

General Tao Tofu bite*

Assorted Gourmet sliders

Fresh watermelon salsa with
lime, mint, cilantro and jalapeno
served in a crisp corn chip*

Asian pork dumplings

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

Spicy curry chick pea samosas*

Napa cabbage and shiitake
mushroom dumpling*

Mini Brie and apple grilled cheese*

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

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

Raspberry and goat cheese pastry
with a candied pecan crumble*

Roasted Jalapeño and mint
 Rack of Lamb

Fresh shucked oysters with house
made mignonette and horse radish

Thai shrimp ceviche shot with
tequila, citrus and fresh cilantro

SOUPS

Leek and potato with Bleu de
l'Ermite cheese

Roasted butternut squash with
apple and chives

Roasted carrot with fresh ginger

Roasted tomato with sweet fennel

SALADS

Seasonal Micro Greens with fresh
garden tomatoes and crisp
red onion topped with an
herbed breadstick

Caprese salad with vine ripe
tomatoes, buffalo mozzarella, fresh
basil and a balsamic vinaigrette

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

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

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

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

MAIN COURSES

CHICKEN

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

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

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

DUCK

Duck confit with a port
and blueberry glaze

BEEF

Grilled filet mignon with a rich
Bordelaise sauce

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

LAMB

Slow Braised lamb shank on
a celery root puree with au jus

FISH

Pan seared miso glaze salmon
filet with coconut sticky rice wraps
and grilled Asian greens

Oven roasted salmon with a
lemon and caper beurre blanc

VENISON

Pan seared venison loin
with a four spice shallot,
apple marmalade and
maple gastrique

VEGETARIAN

Creamy wild mushroom
and asparagus risotto with
a parmigiane crip

Butter paneer served with
parathas and sweet
basmati rice

VEGAN

Potato gnocchi on a bed of
garden vegetable ratatouille

South Asian coconut,
mushroom and leek roulade

DESSERTS

Rich vanilla bean Cheesecake
with a dark rum toffee crust

Earl Grey infused pot crème
with candied lavender

Chocolate brownie topped with
rich chocolate ganache, cocoa
crisps and salted caramel mousse

Warm decadent chocolate
molten lava cake served
with a crème anglaise

Lemon mousse with Meringue
Flambé and poppy seed

Dulcey ganache monté on
apple compote toped with an
arlette and blond oat crumble

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

Your wedding cake — plated,
garnished and served with
coffee and tea

LATE NIGHT STATIONS

SUZY Q DONUTS

An assortment of Ottawa's famous
fresh baked Suzy Q donuts

PIZZA STATION

A selection of local wood
fired gourmet pizzas

GOURMET POUTINE BAR

New York style fries, Quebec
cheese curds and poutine gravy.
Extra toppings include bacon bits,
pulled pork, sour cream,
green onions & jalapenos

GOLDEN PALACE EGG ROLLS

The famous Golden Palace Pork
Egg Rolls served with Wasabi
Mayo and Traditional Sweet
and Sour sauce

ITALIAN DELI SANDWICHES

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

FRESH FRUIT AND QUÉBEC CHEESE BOARD

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

ICE CREAM SUNDAE BAR

Chocolate and vanilla ice cream
served with an assortment of
gourmet toppings and sauces

ADDITIONAL COURSES

HANDMADE FRESH RAVIOLI

(\$8 / guest)

Butternut squash with ginger and
curry in a savory sage sauce

Gorgonzola, mushroom & prosciutto
in a light garlic cream sauce

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

ANTIPASTO

(\$9 / guest)

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

QUEBEC CHEESE PLATE

(\$10 / guest)

A selection of local Quebec
cheeses served with assorted
crackers and dried fruit

KIDS MENU

(\$45 / guest)

Choice of one main course.

*Served with veggies & dip and
an Oreo 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 packages only apply to guests 18+

**Bar prices subject to change*

WINE PACKAGE

UNLIMITED WINE WITH DINNER - INCLUDED

Lindeman's Bin 85 Pinot Grigio
& Bin 50 Shiraz served
throughout dinner service

OPEN BAR PACKAGE

(\$49 / guest + champagne toast)

Bar opens after ceremony and closes at 1am

Sky Vodka
Bombay Gin
Canadian Club Rye
Bacardi Rum
Johnnie Walker Red Label Scotch
Domestic & Imported Bottled Beers
Lindemans Chardonnay & Shiraz Wine
(served throughout dinner)
Assorted Liqueurs & Mixes
Sparkling Wine
Le Belvedere Selected Shooters
Soft Drinks & Juices
Coffee & Specialty Teas

**Excludes doubles and shots.
Selected Shooters available from 9pm-1am
Bar closes during dinner service.*

PREMIUM UPGRADE

(\$10 / guest)

Belvédère Vodka
Crown Royal Rye
Appleton Estate Reserve Rum
Johnnie Walker Black Label Scotch

**Upgrade to one of these brands
for \$3 / guest*

COCKTAIL & WINE

(\$35 / guest)

Champagne toast

Open bar for cocktail hour
(2 hour maximum)
**Excludes Shooters*

Lindeman's Bin 85 Pinot Grigio
& Bin 50 Shiraz served
throughout dinner service

CHAMPAGNE TOAST

(\$5 / guest)

NON-ALCOHOLIC BAR

(\$8.50 / guest)

Soft drinks and Juices
Virgin Cocktails
Coffee & Tea
Natural & Sparkling water

CONSUMPTION BAR

*Applicable when guests drinks are
applied to a host tab or on a
cash bar basis.*

Bar Rail \$8.00
Premium \$9.00
Premium Cocktails \$10.00
Domestic Beer \$8.00
Import \$9.00
Le Belvédère Wine \$39
Glass Wine \$8.00
Virgin Cocktails \$3.00
Soft Drinks \$2.25

All prices are per drink.

*Prices do not include taxes and service
charge and are subject to change.*

2024 PRICING CALENDAR

APRIL

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

JULY

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

OCTOBER

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

MAY

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

AUGUST

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

NOVEMBER

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JUNE

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

SEPTEMBER

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

DECEMBER

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

PRICING

Choose a date to determine your wedding package price

- \$204 / GUEST
(125 ADULT MINIMUM)
- \$194 / GUEST
(100 ADULT MINIMUM)
- \$184 / GUEST
(100 ADULT MINIMUM)
- \$154 / GUEST
(75 ADULT MINIMUM)

* Prices subject to tax + 15% service



Photo Credit: Agatha Rowland



Photo Credit: Lauren McCormick



THANKS FOR JOINING US

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