



# 2025 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 tasting (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







© UNION ELEVEN

# Additional Spaces

## Wakefield Grand

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).



*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](mailto:info@wakefieldgrand.ca)*

### 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*





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A SPACE TO KICK OFF YOUR WEDDING FESTIVITIES

*Garden House*  
40 DES SENTIERS

# Included in your Belvédère Package



HAIR + MAKEUP stations



KITCHENETTE included



FROM 9:00AM until your ceremony



200 FEET from Le Belvédère

*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.*



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# Guest House

39 DES SENTIERS

A COUNTRY HOME FOR ALL YOUR WEDDING DAY NEEDS



## 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!*

<b>SLEEPS</b> 6-10 guests	<b>CHECK-IN</b> 1:00pm	<b>CHECK-OUT</b> 10:00am	<b>500 FEET</b> from Le Belvédère
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*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)*



# 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!



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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](mailto: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.



# 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 VG

Roasted carrot with fresh ginger GF VG

Roasted tomato and basil GF VG

## 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

### 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



WE CAN'T WAIT FOR YOU TO JOIN US



# LE BELVÉDÈRE

WEDDINGS AND EVENTS



[ido@lebelvedere.ca](mailto:ido@lebelvedere.ca) | [www.lebelvedere.ca](http://www.lebelvedere.ca)