



HÔTEL & RESORT
Château
Cartier

Wedding

PACKAGES
2025 CHÂTEAU CARTIER

Your big day

AT CHÂTEAU CARTIER HOTEL & RESORT



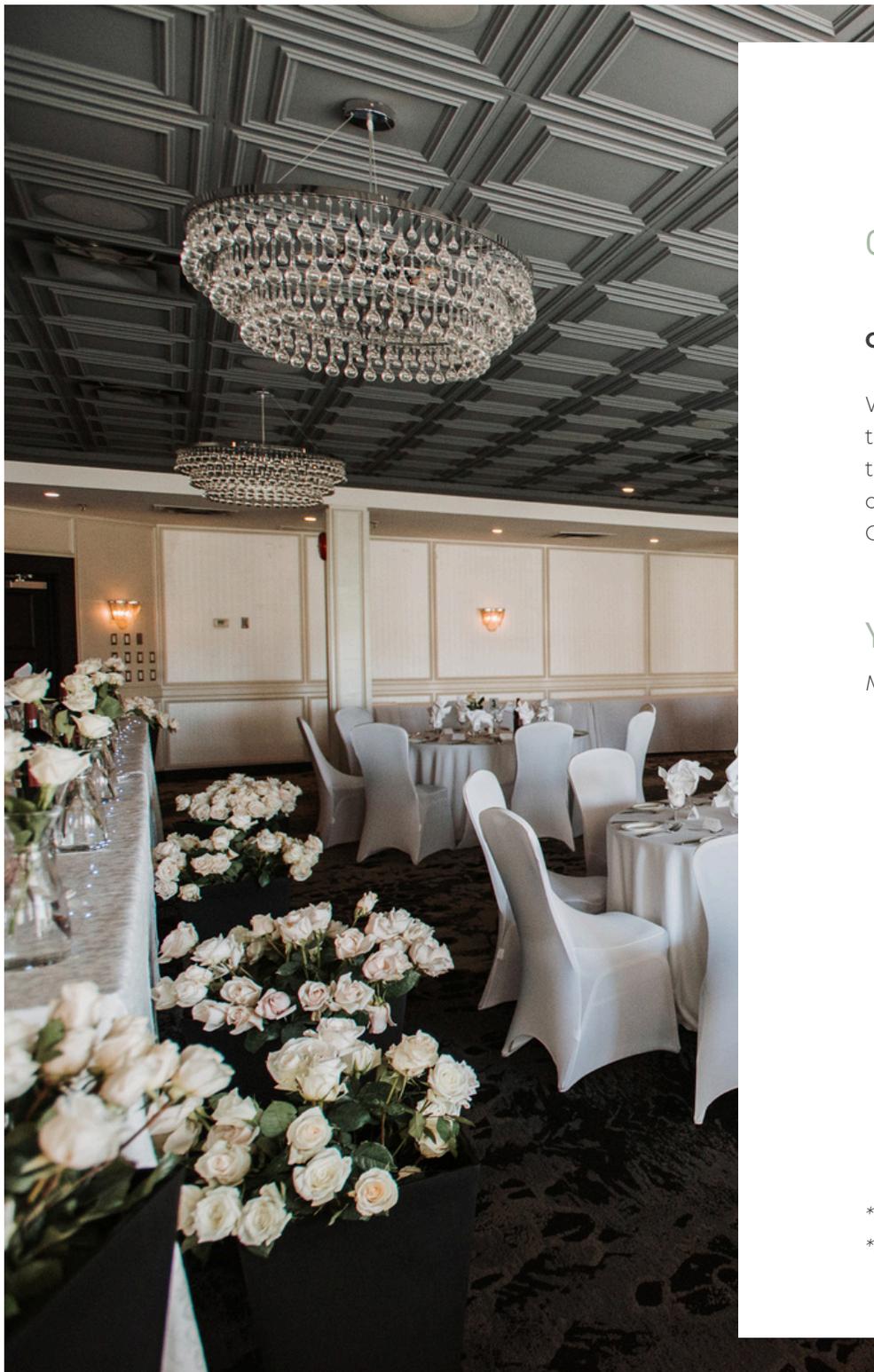
The entire Château Cartier team congratulates you on your engagement and wishes you the best of luck on your wedding day !

We hope that this new chapter in your life as a couple married will fill you with joy. It is with great pleasure and pride that we will organize this special day of celebration with you.

We offer you much more than just a wedding hall !

Better than a classic wedding hall rental, the Château Cartier offers you a complete, turnkey organization of your wedding. First of all, three appointments are proposed to you to prepare this event at best. Package deals help you fine-tune your wedding to your needs. Your wedding must be a unique event that resembles you.

To facilitate your steps, we put at your disposal a dedicated coordinator, a specialist in the organization of weddings, linked to providers of references to ensure the integration of animations and services related to your wedding.



OUR RECEPTION ROOM

CHAUDIÈRE

With its charm, authenticity and unique serenity, the Chaudière Ballroom is the perfect canvas to design your unique event. Covering 6,100 square feet, this space has its own private entrance and offers abundant windows overlooking the Château Cartier golf course. Ideal for large events, the Chaudière Ballroom can comfortably accommodate up to 320 people.

YOUR WEDDING PACKAGE INCLUDES

Minimum of 70 people

- Executive deluxe bridal suite (night of your wedding, arrival at 4pm)
- One glass of sparkling wine per person
- Dance floor, upon availability
- A tasting of our wedding menu for two people (date fixed by the hotel)
- Free parking for all your guests
- Preferential room rates for your guests (minimum of 10 rooms)
- Vegetarian, vegan, Halal, gluten-free and dairy-free options available (an extra charge of \$5.00 CAD may apply if a specific dish is required)
- Access to certain hotel areas for your wedding photos
- One canapé per person is offered (excluding Buffet option) from the following selection :
 1. Caprese skewer with bocconconi, tomato and basil
 2. Bruschetta with parmesan and balsamic reduction
 3. Pea and mint fritter with whipped ricotta and herbs

**From 100 people: 2 canapés included per person*

**From 120 people: 3 canapés included per person*



THE DAY BEFORE

The groom-to-be can enjoy our famous Golf Course with those groomsmen and the dear bride-to-be can also rejoice in a memorable girls' day at our brand new Kōena Spa! Gather your family and friends and welcome out-of-town guests to share a great meal at our famous ONO restaurant!*

PREPARE AND RELAX

Get pampered and prepared in our on-site spa or bring a glamorous wedding day crew to your bridal suite.*

THE CEREMONY

We will help you create the perfect ceremony of your dreams, with every detail tailored to your vision.

THE RECEPTION

With its enchanting decor worthy of the most beautiful love stories, a personalized service that lives up to its reputation and authentic culinary offerings, the Château Cartier is the perfect place to turn your dream day into an unforgettable memory.

THE CELEBRATION

After the reception, keep the spirit of the party alive with your choice of a band and/or your favorite DJ! Our wedding specialist will guide you to a successful party!

**Prices and availabilities on request*

OUR PACKAGES

Emerald

89 \$

3 course gourmet meal



BREAD SERVICE

SOUP

Choice of one (1)

Cauliflower Vichyssoise

Carrot with dill

Potato leek

Roasted tomato

Beet with fennel and orange

Curried sweet potato with coconut milk

MAIN COURSES

Choice of two (2)

Chicken supreme and jus

Roasted Salmon with roasted pepper and tomato sauce

Beef strip loin (5oz), demi-glace

Side dish : Chef's choice of potato, roasted seasonal vegetables, glazed carrot

VEGETARIAN OPTION

Chef's choice

DESSERT

Choice of one (1)

Crème brûlée and berries

Maple and pecan pie with whipped cream and caramel

Lemon tart

Tea and coffee included

**Taxes and service not included*

**Prices subject to change*

OUR PACKAGES

Sapphire

109\$

4 course gourmet meal
+ 1 glass of house wine (min 70 people)

BREAD SERVICE



SOUP

Choice of one (1)

Cauliflower Vichyssoise

Carrot with dill

Potato leek

Roasted tomato

Beet with fennel and orange

Curried sweet potato with coconut milk

SALAD

Choice of one (1)

Cartier Salad

Bistro salad with seasonal vegetables, croutons, herbs, bacon
and cheese

Watermelon, mint and feta salad

MAIN COURSES

Choice of two (2)

Chicken supreme and jus

Roasted Salmon with roasted pepper and tomato sauce

Beef strip loin (5oz), demi-glace

*Side dish: Chef's choice of potato, roasted seasonal vegetables,
glazed carrot*

VEGETARIAN OPTION

Chef's choice

DESSERT

Choice of one (1)

Crème brûlée and berries

Maple and pecan pie with whipped cream and caramel

Lemon tart

Tea and coffee included

**Taxes and service not included*

**Prices subject to change*

OUR PACKAGES

Diamond

119 \$

4 course gourmet meal
+ 1 glass of house wine (min 70 people)

BREAD SERVICE

SOUP

Choice of one (1)

Cauliflower vichyssoise

Carrot with dill

Potato leek

Roasted tomato

Beet with fennel and orange

Curried sweet potato with coconut milk



STARTER

Choice of one (1)

Caesar salad with romaine lettuce, bacon and parmesan

Shrimp cocktail

Tuna Tartar, wonton

Prosciutto, melon, balsamic vinegar

Beet salad

Goat cheese tart

MAIN COURSES

Choice of two (2)

Beef Tenderloin (6oz) demi-glace

Duck breast, seasonal fruit sauce

Black cod (6oz)

*Side dish: Chef's choice of potato, roasted seasonal vegetables,
glazed carrot*

VEGETARIAN OPTION

Chef's choice

DESSERT

Choice of one (1)

Crème brûlée and berries

Maple pecan pie with caramel, whipped cream and cinnamon

White chocolate and berry cheesecake

Lemon Tart

Tea and coffee included

**Taxes and service not included*

**Prices subject to change*

OUR PACKAGES

Buffet

75 \$

4 course gourmet meal

BREAD SERVICE

SOUP

Chef's Choice



SALADS

Choice of two (2)

House green salad

Caesar salad

Greek salad

Cucumber and chickpea salad with fresh herbs, za'atar and yogurt vinaigrette

Orzo with roasted tomatoes, olives, fennel, olive oil, orange and herbs

MAIN COURSES

Choice of four (4)

Beef meatballs marinara

Turkey meatball with a toasted sage and butternut cream sauce

Chicken thighs with olives, fennel and orange (V)

Coconut curry chicken with chickpeas, spinach and peppers (V)

Creamy Piri Pir chicken with charred zucchini and peppers (V)

Shredded Korean beef with kimchi, carrot and green onions

Beef short rib with mushroom, dill and horseradish cream

Sweet and sour pork with broccoli, pineapple, red onion and baby corn (V)

Roasted salmon with a lemon, caper and dill sauce

Chili lime salmon with mango and tomato (V)

Shrimp pasta with peas and creamy herb sauce (V)

Cannelloni cheese, spinach and marinara sauce (V)

**Items marked with (V) can be made vegan, vegetarians*

Side dish: potatoes or rice pilaf (your choice), roasted seasonal vegetables.

+ CARVING STATION (*minimum 40*) 19\$

Brisket

DESSERT

Station of 4 desserts chosen by the chef

Tea and coffee included

**Taxes and service not included*

**Prices subject to change*

Child

35 \$

Menu from 4 to 12 years old!

STARTER

Crudités and dip

MAIN COURSE

Choice of one (1)

Hamburger and Fries

Pasta with butter

Chicken fingers and fries

DESSERT

Chocolate Brownie

Milk or juice

** Taxes and service not included*

** Prices subject to change*



Canapés

60\$/DOZEN

Minimum of 3 dozens

COLD

- Caprese skewer with bocconconi, tomato and basil
- Bruschetta with parmesan and balsamic reduction
- Shrimp cocktail shooter
- Beet cured salmon, cream cheese and cucumber roll
- Roasted grape and goat cheese crostini
- Pea and mint crostini with whipped ricotta
- Beef tataki roll with julienne vegetables and herbs beet,

HOT

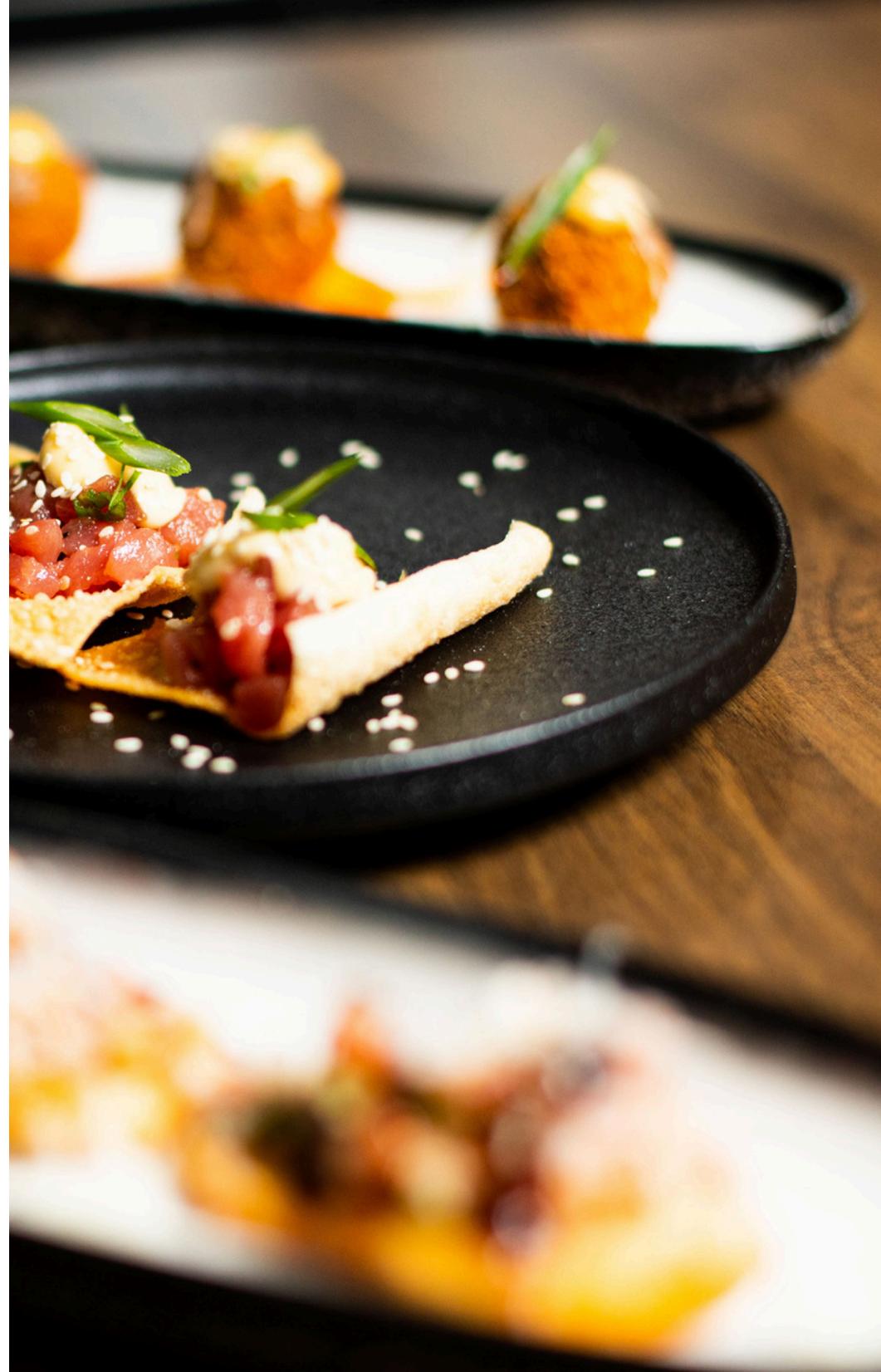
- Mini quiche with leeks and brie
- Mini vegetable samosas
- Mini vegetable spring roll
- Baked brie and pear on baguette with warm spices
- Shrimp croquettes with sesame and scallion
- Gochujang beef skewer with sesame and scallions
- Thai chicken skewer with lime leaf, lemongrass and toasted peanuts
- Black beans quesadilla with pickled onions and guacamole

SLIDERS (station)

- Karaage chicken slider with miso aioli and kimchi slaw
- Bocconcini stuffed meatball slider tomato jam, and basil aioli
- Vegan teriyaki with broccoli slaw and roasted pineapple

**Taxes and service not included*

**Prices subject to change*





Platters

FRUITS 17\$/person

Melons : cantaloupe, honeydew
 Pineapple
 Grape
 Watermelon

CRUDITÉS 11\$/person

Crudités
 Trempette (ranch, hummus)

QUEBEC CHEESES (3oz) 18\$/person

Cheeses
 Jam
 Crackers
 Nuts and dried fruits

ARTISANAL DELICATESSEN (3oz) 18\$/person

Selection of cold cuts
 Marinades
 Mustard
 Crackers
 Nuts and dried fruits

Cocktail recommendation: 1 for 2 people

** Taxes and service not included*

** Prices subject to change*

Stations

& THEMATIC EVENING BUFFET

OYSTERS

Minimum 40 people • 50\$ per dozen

Mignonette, Cocktail Sauce, Hot Sauce

Sauce, Horseradish, Lemon



SEAFOOD

Minimum 40 people • \$ market price • 3 choices

With accompaniment

- Cocktail shrimp
- Scallop ceviche
- Mussels
- Crab claw
- Lobster salad

Side dish: chef's choice of potato, roasted seasonal vegetables, glazed carrot

POUTINES

Classic poutine 12\$

Fries, cheese curds, poutine sauce

Deluxe poutine 17\$

Fries, cheese curds, poutine sauce, sour cream, pulled pork

FLAT BREAD

19 \$

Margherita

Pepperoni

Hawaiian

DELIGHTS

15\$

Station of 4 desserts chosen by the chef

** Taxes et service en sus*

** Prices subject to change*



Our breakfasts

COFFEE AND TEA INCLUDED

CONTINENTAL BREAKFAST 21\$

- Variety of pastries
- Toast
- Cereal box
- Yogurt cup
- Fruit Salad
- Fruit juice

STANDARD HOT BUFFET 29\$

- Scrambled eggs
- Bacon, sausage
- Hashbrowns
- Toast
- Cereal box
- Yogurt
- Fruit salad
- Fruit juice

**Taxes and service not included*

**Prices subject to change*



Visit

OUR RESTAURANTS

ONO - LOUNGE RESTAURANT



This lounge restaurant offers an elegant selection of wines, creative and inventive cocktails and a delicious gourmet menu. It also has a beautiful terrace.

KATO — FUSION JAPONAISE



This restaurant brings a fusion of flavor that will take you on a journey around Japanese- Korean gastronomy. The menu is a blend of Chef Taek Lee's culinary expertise and his South Florida restaurant Takato, with bright flavors and provisions of land and sea, inspired by the endless ocean views.



Alcohol

& OTHER BEVERAGES

With alcohol	165\$ per gallon
With sparkling wine	175\$ per gallon
Alcohol free	95\$ per gallon

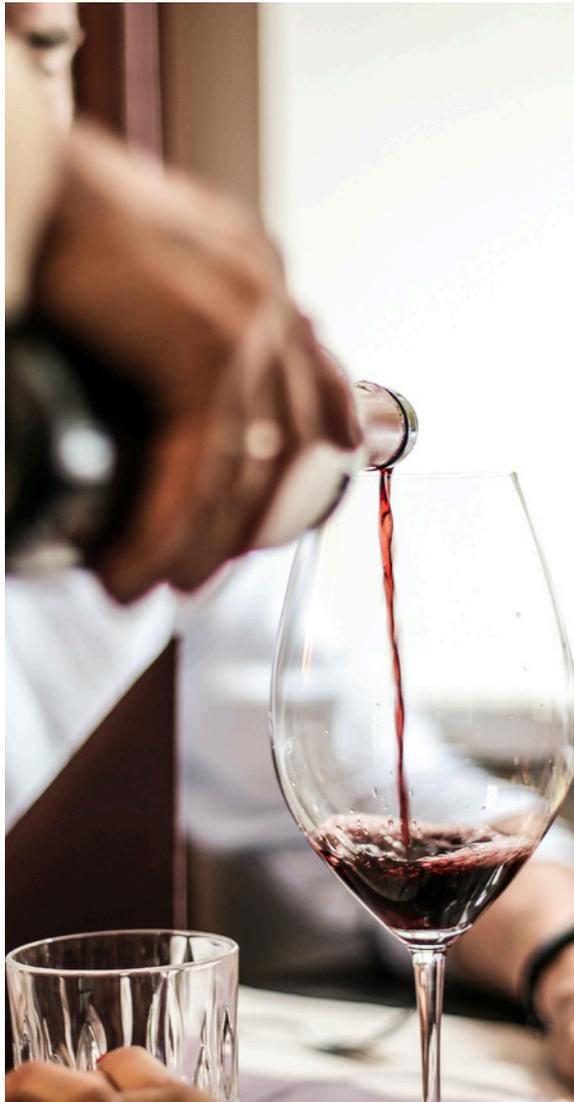
One (1) gallon serves approximately 40 guests

** Taxes and service not included*

** Prices subject to change*

Wine

LIST



ORANGE & ROSÉS WINE

Woodbridge, White Zinfandel, USA

Le Pive Gris, Grenache, France

Meinklang, Kontakt, Austria

CHAMPAGNE & SPARKLING WINE

Villa Conchi, Brut, Spain

Mumm Napa, Brut, USA

Mumm Napa rosé, Brut, USA

Veuve Clicquot, Champagne, France

RED WINE

Cliff 79, Cabernet/Shiraz, Australia

Bolla, Valpolicella, Italy

Fontanafredda, Langhe Nebbiolo, Italy

Dupéré Barrera, Côtes du Rhône, France

WHITE WINE

Cliff 79, Chardonnay, Australia

Bolla Retro Valdadige, Pinot grigio, Italy

Albert Bichot, Bourgogne aligoté, France

Crazy Creatures, Grüner Veltliner, Austria

** Taxes and service not included*

** Prices subject to change*

Drinks

COCKTAILS BY THE GLASS

BEER

Domestic

Michelob Ultra, Budweiser, Bud Light, Bleu

Imported

Stella Artois, Corona, Corona 0%, 1664 blanche

WINE BY THE GLASS

Red wine, Cliff 79, Cabernet-Shiraz, Australia

White wine, Cliff 79, Chardonnay, Australia

COCKTAILS

Standard

Cocktail or martini

High end

Cocktail or martini

STANDARD

Vodka Kamouraska

Gin Beefeater

Whiskey Canadian Club

Rhum brun Appleton

Rhum Bacardi blanc, brun, spice et ambré

HIGH END

Vodka Grey Goose

Gin Bombay Sapphire

Whiskey Crown Royal

SPIRITS

Vodka Smirnoff, Gin Beefeater, Rhum Bacardi

Whiskey Johnnie Walker Red, Whisky Canadian Club

Amaretto, Sambuca, Bailey's, Crème de Menthe

Cognac Hennessy V.S.O.P, Cognac Remy Martin V.S.O.P

Vodka Grey Goose, Gin Hendrick's, Rhum Zapata

Whiskey Johnnie Walker Black, Chivas Regal 12 ans

Cognac Hennessy X.O, Cognac Remy Martin X.O

SOFT DRINKS AND JUICES

Coca Cola, Diet Coca Cola and Coca Cola Zero

Sprite, Canada Dry, Tonic Water

Nestea, orange juice, apple juice, pineapple juice
and cranberry juice

Perrier

** Taxes and service not included*

** Prices subject to change*



Ceremony

ON SITE AT CHAUDIÈRE A

Exchange vows and celebrate your union with friends and family. Located on the enchanting grounds of a pristine 152-acre golf course, everyone will witness and celebrate your love. This vintage gazebo or archway, overlooking the golf course, will add a romantic touch to your ceremony and make all your dreams come true.

- Prepare for the ceremony on site with your wedding party in one of our signature suites at a discounted price
- Wedding rehearsal if available the day before or the morning of the ceremony
- Signature table
- Access to certain areas of the hotel for photos

With a wedding package

800 \$ + taxes

** Prices subject to change*



Kāena Spa

ENJOY OUR SPA

SAY "YES" TO RELAXATION AND WELL-BEING, OUR PROFESSIONALS WILL TAKE CARE OF EVERYTHING !

Take some time for yourself or live a moment of complicity with your loved ones, our special packages will set the tone for this dream day.

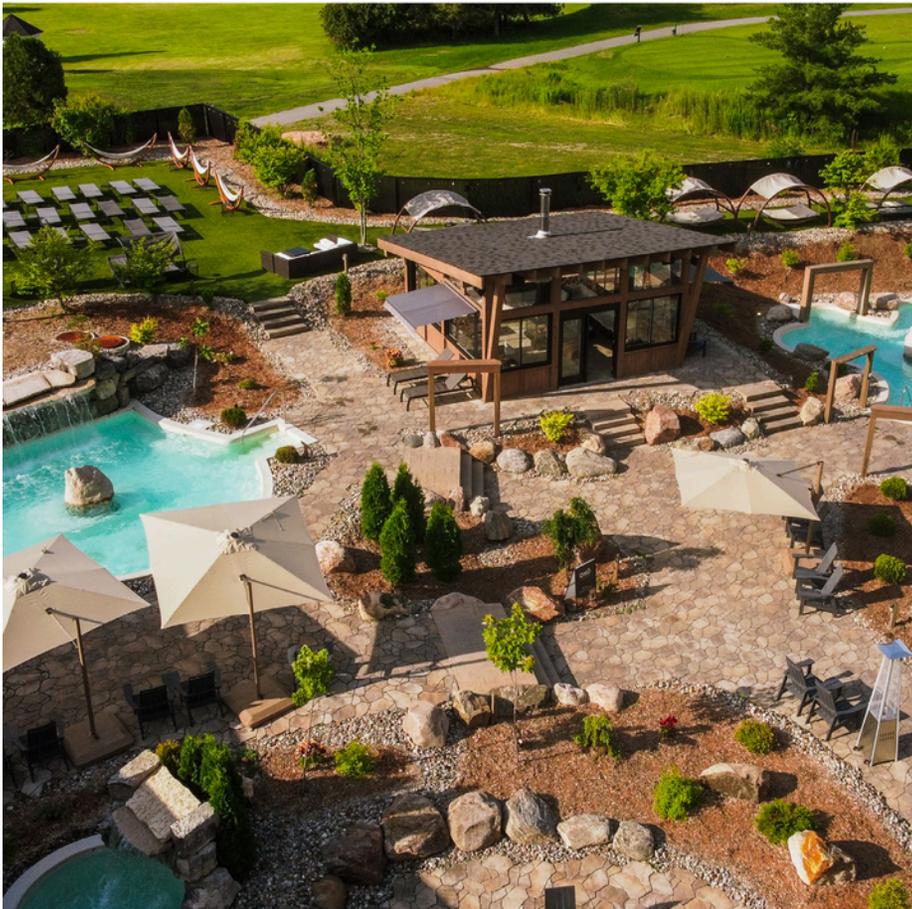
Beauty-detente alliance

Relaxation and well-being will be the order of the day with an enveloping massage that will provide your body and mind with total relaxation before the emotions of the day. Be radiant for the best day of your life. Get a facial that refines the texture of the epidermis, brings an immediate radiance, smoothes the skin and reveals a clear and even complexion.

Relaxation massage and access to the thermal experience

**Taxes and service not included*

**Prices subject to change*



Our suppliers

FLORIST

Artificial flowers

Plenty of pretty Ottawa
Sandra Mercer
819.776.7935

 [plentyofprettyottawa](http://plentyofprettyottawa.com)

Natural flowers

Wild Willy's Plants & Flowers
Vanessa
613.722.5990

 [wildwildwillys](http://wildwildwillys.com)

 wildwillysplantsandflowers.ca

DECORATOR

All in one event
Rula Sharida
613.864.5435

 allinoneevents.ca

RENTAL SUPPLIES

Rustic Engagements
Ashley
613.249.9600

 rusticengagementsevents.com

PHOTOGRAPHER

Calm & Collective
Erik, Lauren, Angelica
343.999.5403

 [calmxcollective](http://calmxcollective.com)

 calmxcollective.com

WEDDING CAKE

Olicious by Salma
Salma El Mahdati
613.447.8277

 [olicious_by_salma](http://olicious_by_salma.com)

MAKEUP ARTIST

One Fine Beauty
Shannon Ranger
shannon@onefinebeauty.com

 onefinebeauty.com

LIVE MUSIC

Hunks & Punks
hunksandpunks@outlook.com
613.862.2093

 hunksandpunks.com

CELEBRANT

Ottawa Wedding Officiants
Jim Emerson
613.319.8418

 ottawaweddingofficiants.com

ENTERTAINMENT

DJ & Photobooth

DJ Unisson
Armand
613.406.7374
unisson.dj@gmail.com

Terms & Conditions

DEPOSIT AND PAYMENT :

30% of the estimated deposit value upon signature of the contract to guarantee your event. This deposit is non-refundable. A credit card number is required for the reservation.

ALLERGIES : The list of special requests must be received in writing at least 14 working days before the event.

GUARANTEE : The guaranteed number of guests must be received IN WRITING AT LEAST 7 WORKING DAYS PRIOR to each event, as specified on the order forms. If we are not notified within this time frame, the initial number of guests on the order form will be used as a guarantee. The hotel will not be responsible for serving more than 10% of the guaranteed minimum number of guests if the minimum number of guests does not exceed 299.

SERVICE CHARGES AND TAXES : An 18% administration service charge will automatically be added to the price of food and beverages. Federal tax of 5% (GST) and provincial tax of 9.975% (QST) will be calculated on the total amount including the applicable service and administration fees, which are also subject to these taxes. Both taxes also apply to the rental fee.

FOOD AND DRINK : In accordance with our licensing requirements and for quality control purposes, Château Cartier is the exclusive supplier of food and beverage. No outside food or beverage is permitted. An exception may be made for wedding cake, with the formal authorization of our Executive Chef. In this case, a service charge of \$4 per person will apply. It is understood and agreed that all leftover food or alcoholic beverages are the property of the Château Cartier and may not be removed from the premises, with the exception of the wedding cake upon request of the guests. Food waiver must be signed !

LABOR COSTS : A labor charge of \$20 per hour per bar will apply for any open or cash bar if a minimum net sales of \$500 per bar is not met.

SECURITY : Château Cartier assumes no responsibility for loss or damage to equipment in the meeting rooms. The hotel reserves the right to inspect and monitor any event or facility on its property. The company or individual responsible for an event will also be held responsible for any damage to the hotel property caused by their guests or suppliers and for any costs that may result.

SECURITY SERVICE : The services of a security guard are offered at a rate of \$40 per hour for a minimum of 4 hours.

BANQUET ROOMS : The top of the candles must be 5 cm from the edge of the candle holder so that the flame always remains at least 2.5 cm below the edge of the candle holder. Smoke machines are permitted only under certain conditions and should be discussed with your hotel contact person in advance. The use of nails, tacks and tape is strictly prohibited. A penalty may be applied for non-compliance.

SUPPLIERS : A list of each vendor (including their detailed contact information) and rental items must be provided to your hotel contact for approval no later than five (5) business days prior to the event.

SOCAN & RÉ:SONNE : Copyright fees apply whenever music is played in a banquet hall, whether by an orchestra, soloist or DJ. These fees are based on the capacity of the room and are subject to applicable taxes.

Confetti, petals, glitter and other discarded items will not be allowed. A cleaning fee of \$300 will be charged.

Last call will be announced at 1:00 a.m., the banquet room must be vacated by 2:00 a.m.