

Wedding

Let us demonstrate how our service and culinary expertise can surpass your expectations with signature touches of our Chef Martin De Board and his culinary team plus dedicated people who will manage your experience.

Distinction by Sodexo can customize your event to fit your needs. The goal is to ensure that you and your guests experience the art of good taste



Upon booking your event with Distinction by Sodexo, you will be invited to experience a preview of your event. A tasting for two of your menu selection on a table set in your choice of linen and napkins, chosen from our available colors, with black or white chair covers.

For the event, we complimentary provide our china, glassware, table numbers & stands, topped off with votive candles on tables.

On the event day, cocktail hour starts with servers passing your 3 chosen canapés, of which there are 3 pieces per person. We follow up with a delicious 3 course meal, which consists of soup or salad, main course and dessert. Accompanying dinner are 2 glasses of house wine per person.

Finish this exquisite evening with a cake cutting service, served with fresh brewed, sustainable coffee and tea station.



Distinct

CANAPÉS SELECTIONS (select three of the following)

Smoked Salmon on Cucumber Medallion

Tahini Humous in Phylo Cup

Black Olive Bruschetta on Crostini

Vegetable Spring Roll with Chive Plum Sauce

Spanakopita

Canadian Coast to Coast mixed Crab Cake topped with Lemon Aioli

Mushroom Tart with Goat Cheese

SALAD SELECTIONS (select one of the following)

Arugula with Dried Cranberries and Crumbled Goat Cheese with Raspberry Dressing

Mixed Young Greens in a Cucumber Ribbon, Shaved Red Radishes, Cherry Tomatoes, Basil Dressing

Or

SOUP SELECTIONS (select one of the following)

Potato and Leak Soup with Chive Oil and Crème Fraîche

Carrot and Coriander Soup, Chive Oil

MAIN COURSE (select one of the following)

Pan Roasted Free Range Chicken Breast with Red Wine Jus, Potato Flan and Market Vegetables

Seared Salmon over a Heirloom Tomato Tart with Basil Cream Sauce

Orange and Thyme Glazed Pork Tenderloin with its Jus served with Cheese Polenta and Market Vegetables

SWEET (select one of the following)

Cheese Cake with Raspberry Compote

Classic Opera Band with Kahlua Crème Anglaise

\$110.00

All prices are per person and exclude service charges and taxes. This package includes a regular open bar during the cocktail hour. It is also possible, at an extra cost, to print your menus and your table numbers.



Distinctly Comforting

CANAPÉS SELECTIONS (select three of the following)

Smoked Salmon on Cucumber Medallion

Beetroot Deviled Eggs

Herb Risotto Lollipop with Pesto Sauce

Smoked Duck Mac 'n' Cheese Spoon

Mini Chicken Taco with Avocado Emulsion

SALAD SELECTIONS (select one of the following)

Kale Caesar Salad with Grated Parmesan, Garlic Roasted Crostini, and Topped with Pickled Crispy Capers

Arugula Distinction Cobb Salad with Egg, Bacon, Cherry Tomato, Cucumber, Avocado Emulsion and Honey Dijon Dressing

Or

SOUP SELECTIONS (select one of the following)

Cream of Mushroom Soup with Mixed Mushroom Garnish

Roasted Tomato Soup with Aged Cheddar Cheese Crisp

MAIN COURSES (select one of the following)

Pan Roasted Free Range Chicken Breast with Roasted Corn and Brussel Sprout Hash topped with Grainy Dijon Sauce

Herb Crusted Salmon over a Comfit Tomato Risotto Timbale, served with Market Vegetables

Pan Seared 6oz Canadian Beef Flat Iron Steak topped with a Green Peppercorn Sauce served with Potato Flan and Market Vegetables

SWEET (select one of the following)

Cheese Cake with Ginger Sour Cream topped with Raspberry Compote

Classic Maple Sugar Pie served Bourbon Whipped Cream and Pecan Garnish

\$130.00

All prices are per person and exclude service charges and taxes. This package includes a regular open bar during the cocktail hour. It is also possible, at an extra cost, to print your menus and your table numbers.



Distinctly Unique

CANAPÉS SELECTIONS (select three of the following)

- Green Pea and Walnut Mash Crostini
- Goat Cheese Lollipop with Toasted Pumpkin Seeds and Apple Syrup
- Beetroot Hummus on Crostini topped with Goat Cheese
- Duck Spring roll with Chive Plum Sauce
- Bison Meat Ball Mini Fork with Berry Jelly
- Watermelon with Aged Balsamic and Mint Leaf Chiffonade

SALAD SELECTIONS (select one of the following)

- Grilled Cortland Apple and Parmigianino Shavings, Arugula, Trebbiano Grape Acidulated Fig Dressing
- Citrus Baby Kale Salad with Pineapple Quinoa and Charred Spiced Tofu

Or

SOUP SELECTIONS (select one of the following)

- Gazpacho Soup with Coriander Oil garnish
- Spiced Parsnip and Lentil Soup with Chili Oil and Shredded Mint Leaf
- Green Pea and Watercress Soup with a Touch of Yoghurt

MAIN COURSES (select two of the following)

- Roasted 6oz Canadian Beef Tenderloin topped with a Pommery Mustard Demi-Glace served with Potato Flan and Market Vegetables
- Deconstructed “Cioppino”, Cod Tail, Salmon, Steamed Clams, Shrimp over Braised Fennel and Poached Potato topped with Spiced Tomato Sauce
- Dark Ale Braised Boneless Beef Short Rib Topped with Blue Cheese with its Cooking Jus over Sweet Potato Mash and Market Vegetables

SWEET (select one of the following)

- S’mores with Baileys Mousse in a Mason Jar
- Roasted Maple Red Beet and Apple Crumble with Cinnamon Whipped Cream

\$150.00

All prices are per person and exclude service charges and taxes. This package includes a regular open bar during the cocktail hour. It is also possible, at an extra cost, to print your menus and your table numbers.



Kids with Distinction

1st course (select one of the following)

Small Greens Salad with Dressing on the Side
Vegetable Crudit  with Dip

MAIN COURSES (select one of the following)

Chicken Fingers and Fries with Plum Sauce
Classic Homemade Mac'n'Cheese
Grilled Chicken with Fries and Vegetables
Grilled Salmon with Fries and Vegetables

SWEET (select one of the following)

Brownie and whipped cream
Cookies and Milk

\$25.00

All prices are per person and exclude service charges and taxes

DISTINCT ALTERNATE MEALS

MAINS

Marinated Tofu, Vegetable and Portobello Stacker
on a Bed of Risotto (Vegetarian/Vegan/GF/DF)

Seasonal Vegetable Fricassee over Garlic Stewed
Lentils (Vegetarian/Vegan/GF/DF)

Oven Roasted Chickpea Cake with Spiced Butternut
Squash, Tofu Tagine with Coriander Oil
(Vegetarian/Vegan/GF/DF)

SWEET

Fruit Salsa Salad in Mason Jar
with Cinnamon Crisp
(Vegetarian/Vegan/DF)

GF: gluten-free/DF: dairy free



DISTINCT ADD ONS

POUTINE BAR

Classic Poutine Station

\$10.00 per Guest

Pulled Pork Poutine Station

\$14.00 per Guest

Smoked Salmon Poutine Station

\$16.00 per Guest

Vegetarian Poutine Station

Served in a Chinese box

\$14.00 per Guest

MAC'N'CHEESE BAR

Cheddar Mac'n'Cheese with garnishes:

pulled pork, Bacon, Green Onion, Grated
Cheese, Sweet Peas, Ham, Mixed Beans and
Chili Flakes

Served in a Chinese box

\$14.00 per Guest

CHARCUTERIE

Salted Meat Platter Garnished with Pickles
and Mustards – Crostini and fresh sliced

Breads

\$18.00 per Guest

CHEESE

Imported and Domestic Cheese Platter
served with Water Biscuits, Dried Fruit and
Crisp Baguettes -

\$26.00 per Guest

(Minimum 20 guests)

SUSTAINABLE SEAFOOD TOWER

Prime selection of seafood featuring
Poached Atlantic Lobster, Prawns, Shrimp,
Clams, Mussels, Smoked Salmon, Poached
Salmon, Crab Legs Served with Classic and
Unique Condiments

*Market Price *(required rental of towers)*

BEAVERBITES®

Warm Beaver bites® tossed in cinnamon
sugar with vanilla whipped cream and
chocolate sauce garnishes. Served with
branded cups and spoons

\$13.00 per Guest

SALTED PRETZELS BAR

German Style Salted Pretzels served with a
Cranberry Mustard, Grainy Mustard, Sweet
Mustard Dijon Mustard and Smoked
Mustard presented in Mason Jars

\$8.00 per Guest

All prices are per person and exclude service charges and taxes



À LA CARTE

All prices exclude service charge and taxes.

BEVERAGES

Coffee and Tea Station, Ice Water (on the coffee station)

\$3.00 per guest**

Assorted Soft Drinks (cans) **\$3.00 per guest**

Assorted Bottled Fruit Juices **\$3.00 per guest**

Bottled Spring Water 330ml **\$3.00 per guest**

Perrier Water **\$3.00 per guest**

Pitcher of Ice Water **\$2.00 per guest**

Minimum of 30 guests

INFUSED WATER STATION

Freshly Infused Water Station

Choice of one flavor:

Lemongrass and Cucumber

Star Anise and Orange

Mint and Watermelon

\$3.00 per guest

Minimum of 30 guests

COFFEE STATION AND COLD BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas

Assorted Bottled Juices

Assorted Soft Drinks

Ice Water (on the coffee station)

\$6.00 per guest**

Minimum of 30 guests

*** Please note the water is provided on the Coffee station only. For table service of ice water, there is an additional cost of \$ 2 per guest.*

ADD ONS

Assorted Muffins **\$26.00 per dozen**

Croissants, Cinnamon Rolls & Danishes **\$28.00 per dozen**

Assorted Freshly Baked Cookies **\$22.00 per dozen**

Assorted Squares **\$24.00 per dozen**

Assorted Yogurts **\$3.00 per guest**

Assorted Granola Bars **\$3.00 per guest**

Fresh Seasonal Fruit Platter **\$4.00 per guest**

Fresh Vegetable Crudités Platter with Dip **\$4.00 per guest**

Deli Meats and Cheese Cubes Platter **\$14.00 per guest**

Assorted Chips and Pretzels **\$4.00 per guest**

Minimum of 30 guests



INFORMATIONS

FOOD AND BEVERAGE

All food and beverage must be prepared and served by Distinction by Sodexo.

To ensure quality and hygiene, food stations may remain out for a maximum of 2 hours, and any food and beverage leftover are prohibited to leave the premises.

If we cannot execute your menu for cultural reasons, we have affiliated caterers for Indian, Halal and Kosher meals.

- The caterer must be on the approved list by Distinction by Sodexo
- For external caterers, we provide furniture, silverware, tableware, tablecloths and napkins, for an additional charge of \$ 45 per person before taxes and service.
- For external caterers, alcohol must be served by Distinction by Sodexo. Labor costs for service of alcohol are additional.
- For guests who require Halal meals, there is an additional fee of \$12 per guest. To prevent any cross-contamination, if one guest requires Halal meat, all guests will be receiving Halal meat.

Guests with dietary restrictions will be accommodated within our measures.

- A detailed list (names of guests with dietary restrictions and allergies) must be provided to the caterer 5 working days before the event

PRICE POLICY

Menu prices cannot be guaranteed more than 90 days in advance, and a surcharge may apply for any changes or modifications to the proposed menu.

A surcharge will also be applied if your event takes place on a Canadian statutory holiday.

All food and beverage prices are subject to a 12.41% service charge, 4.59% administration fee, 5% GST and 9.975% QST in Québec or 13% HST in Ontario.

Prices on the menu are subject to change without notice. Events that have not been finalized (signed contract and \$1000 deposit) will be awarded the new pricing.

GENERAL INFORMATION

For requests for events made less than 5 business days prior to the event date (including changes for an unsigned and paid contract), an administration fee of 15% of the invoice amount will be added to the contract.

Distinction by Sodexo reserves the right to cancel an event if the contract is not signed and paid in full 5 working days before the event.

Additional labor charges may apply for additional services requested, event changes or new events requested less than 5 business days prior to the event.

Please note that for any room's set-up to be completed more than 30 minutes before the start of a function or for any extraordinary delay, labor costs may apply.

FRIENDLY REMINDER CALENDAR

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| Upon signature of the catering agreement | <ul style="list-style-type: none">• \$1 000,00 deposit (non-refundable) |
| 30 business days prior to event date | <ul style="list-style-type: none">• 50% of total estimated charges |
| 15 business days prior to event date | <ul style="list-style-type: none">• Initial number of guests• Final choice of menu (meals and drinks)• Total projected cost balance |
| 5 business days prior to event date | <ul style="list-style-type: none">• Final guarantee of the number of guests• Full list of dietary restrictions and allergies per guest |

For additional information, please contact:
JOSÉE PILON

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