



Weddings 2023

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Wedding Packages

EACH PACKAGE INCLUDES

THE RECEPTION DINNER | per person

- A 3-4 Course Menu
- All Night Premium Open Bar
- His & Hers Cocktails
- House Wine Service with dinner
- Maître D assigned to your wedding
- Childrens menu can be available upon request
- Coffee, Tea and/or Herbal Tea

INCLUSIONS

- Tables, chairs, linens, dinnerware, dance floor
- Security and Cleaning
- Coat check
- Menu tasting for two people
- Outdoor terrace
- One night stay at the Hilton Garden Inn for the newlyweds with complimentary breakfast

ADDITIONAL SERVICES

- On Site and Valet parking at additional cost
- Sparkling Wine toast for \$5 per guest
- Menus can be printed on specialty paper for \$2/menu

PACKAGES

All packages are based on **190 guests minimum**. The outdoor terrace (3 seasons) is included in all packages minimum of 190 guests. The terrace is open seasonally. Additional fees applicable for ceremonies. Package contents can be subject to change.

SERVICE AND GRATUITIES

Service and gratuities are included in the price.

FOOD AND BEVERAGE

The number of attendees must be confirmed **7 business days before** the event. Clients will either be charged for the number confirmed or the number in attendance, whichever is higher. All prices listed are per person unless specified otherwise. All food and beverage prices are subject to provincial and federal taxes. All food and beverage must be exclusively supplied by The Westbury Ballroom. If you wish to provide your attendees with main course options, all selections must be made and provided to the hotel no later than **7 business days prior** to the event.

DIETARY REQUESTS AND FOOD ALLERGIES

We are pleased to offer alternative meals for guests with special dietary needs. These requests must be made **7 business days prior** to the event. If guests in your group have food allergies, we must be informed of their names and nature of their allergies in order for the necessary food precautions to be made.

PHOTOS

The photos presented in this document are for informative purposes only.



The Orchid

\$195 per guest | 3 Courses
Premium Open Bar



COCKTAIL HOUR

Selection of 8 passed canapés
See canapé list for selection

SOUP OR SALAD

Classic Panzanella with market heirloom tomatoes, fresh basil, torn mozzarella di bufala. Olive oil and lemon dressing
or
Roasted butternut squash with thyme and creme fraiche with toasted pumpkin seeds

MAIN

Chicken supreme cordon bleu with capocollo and friulano cheese topped with a dijonaise sauce served with roasted mash potatoes and fresh herbs and baked broccoli with toasted sesame seeds
or
Pan seared herb crusted chicken breast with lemon creme fraiche served with roasted parsnip with fresh rosemary and saffron cauliflower with capers and parsley
or
Veal Saltimbocca black cherry porto sauce stuffed with prosciutto sage and provolone served with roasted mash potatoes and fresh herbs and sauteed rapini with lemon zest and crispy onions
or
Seared Atlantic salmon with romesco sauce served with Japanese eggplant sesame seed honey tahini and mushrooms with harissa and garlic

DESSERT

Tiramisu di Casa with coffee caramel
or
Lemon cream shortcake with coulis





The Lotus

\$215 per guest | 4 Courses
Premium Open Bar



COCKTAIL HOUR

Selection of 9 passed canapés
See canapé list for selection



ENTRÉE

Cavatelli with a wild mushroom ragout and truffle oil
or
Gnocchi with butternut squash and sage sauce



SALAD

Baby arugula topped with walnuts, parmigiano shavings and lemon dressing
or
Roasted root ribboned vegetable salad, mixed greens, maple-candied walnuts, fresh pomegranate seeds. Honey aged balsamic dressing



MAIN

Braised lamb shank with classic bordelaise sauce served with roasted herb mash and maple rainbow carrots
or
Veal Osso Buco in a red wine demi glaze topped with green olive jalapeño mint tapenade served with roasted fingerling potatoes with turmeric and green onions and honey garlic string beans
or
Bavette with roasted cipollinis served with red wine sauce served with saffron cauliflower with capers and parsley and roasted parsnip with fresh rosemary
or
Branzino with cashew, almond & fresh herb salsa served with miso roasted sweet potatoes and charred green onions fresh red chilli pepper



DESSERT

Red velvet "Joe Louis" with mascarpone and marshmello
or
Nutella Mascarpone Mousse with cookie crumble and fresh berries





The Magnolia

\$235 per guest | 4 Courses

Premium Open Bar



COCKTAIL HOUR

Selection of 10 passed canapés

See canapé list for selection

&

ANTIPASTO STATION

See Cocktail Station list for selection

ENTRÉE

Fusilli with a walnut and fresh mint and basil pesto, fried eggplants, orange rinds and spicy sausage

or

Lasagna Cacio e Pepe

SALAD

Fennel with pepado cheese, white grapes, roasted beets, baked honey pinenuts and mint leaves. Honey dressing

or

Nicoise with kale, sliced orange, feta, cucumber slices, pomegranate and toasted spicy chickpea. Saffron yogurt dressing

MAIN

12-Hour braised beef short rib in Canadian maple and cognac reduction served with herb mashed potatoes and maple rainbow carrots topped with sunflower seeds

or

Beef filet with spicy salsa verde served with mushrooms with harissa and garlic and baked yellow beets with roasted red onions

or

Veal short rib espresso honey glaze served with oasted fingerling potatoes with turmeric and green onions and rapini with lemon zest and crispy onions

or

Miso-glazed black cod served with miso roasted sweet potatoes and charred green onions fresh red chilli pepper

DESSERT

Red velvet “Joe Louis” with mascarpone and marshmello

or

Lemon cream shortcake with coulis





Canapés & Entrées

SELECTION OF PASSED CANAPÉS
& LIST OF AVAILABLE ENTRÉES

Canapés



Poultry

FRIED CHICKEN SLIDER

Fried chicken slider with a house pickle aioli and iceberg lettuce on brioche bun

CHICKEN N WAFFLES

Fried chicken n waffles with maple bourbon sauce

CRISPY CHICKEN

Crispy chicken bite with a mustard seed & pickle dip

DUCK CONFIT

Confit canard with a dried fruit jam, honey and goat cheese on puff pastry

PULLED CHICKEN BLINI

Smoked paprika braised pulled chicken on blini topped with house lime mint tzatziki sauce

Beef

BEEF WELLINGTON

Mini beef Wellington with a red wine reduction

MILK FED MEATBALLS

Mini milk fed veal meatballs served with sweet tomato and basil compote

LAMB CHOP

Rack of lamb with a Chermoula spice rub

MINI BURGER

Mini beef burger Mac sauce, pickle, iceberg lettuce & cheddar

ROAST BEEF SLIDER

Roast beef slider with cheesy cheddar sauce

BEEF FILET

Beef filet bite with ginger sauce and fresh chives

Pork

MINI MUFFULETTA

Mini muffuletta with assorted Italian cold cuts and giardiniera on a homemade focaccia

PORK BELLY

Pork belly bite with honey garlic sauce & sesame seeds

BBQ BABY BACK RIBS

Bbq baby back ribs with red onion chutney

SPECK ARANCINI

Arancini with Pistachio cream, speck, mozzarella & fresh basil

SPICY SAUSAGE

Spicy Italian sausage in sugo

Fish

SPICY TUNA TARTAR

Tuna Tartar with spicy sauce & fried sticky rice

SALMON TARTAR

Salmon tartar with cucumber, avocado, tobiko & tempura crunch

SALMON TATAKI

Seared salmon with roe, ponzu & avocado

HONEY SOY COD

Seared cod marinated in honey & soy served with miso garlic sauce

TUNA CRUDO

Tuna crudo with sweet chilli soy glaze topped with whipped avocado and wasabi



Canapés

Vegetarian

BUTTERNUT SQUASH & SAGE GNOCCHI

Gnocchi with butternut squash and sage

SPANAKOPTA

Eggplant & feta in puff pastry with cucumber mint yogurt

SICILIAN ARANCINI

Sicilian style arancini served with fresh tomato and basil

CAVATELLI WITH WILD MUSHROOM

Cavatelli with wild mushroom ragout and truffle oil

POLENTA PIZZA

Polenta pizza with tomato sauce, fresh mozzarella, and sage

Vegan

SWEET CHILI TOFU BITES

Crispy tofu with a sweet chilli glaze, pineapple and green onion

BBQ CAULIFLOWER WINGS

Vegan Tempura Cauliflower wings in BBQ sauce

VEGGIE DUMPLINGS

Japanese vegetarian dumplings served with ginger brown sauce & chopped fresh green onion

ORECCHIETTE POMODORO

Homemade orecchiette with fresh tomato sauce and basil

Seafood

GRILLED CALAMARI

Grilled calamari with salsa verde

CLAM CHOWDAH

Mini clam chowder

FRIED SHRIMP

Fried Shrimp with homemade tartare-lemon sauce

SCALLOP CEVICHE

Scallop ceviche with orange zest, Lebanese cucumber and sumac

PIRI PIRI OCTOPUS

Grilled octopus with piri piri sauce

TANDOORI SHRIMP

Tandoori shrimp with fresh coriander lime dip

CAJUN SHRIMP

Cajun style grilled shrimp with cajun aioli

Premium Seafood

LOBSTER BAHN-MI (3\$)

Lobster banh-mi roll topped with pickled carrots and coriander



Entrées

Cold Entrées

Baby red and yellow beet salad with grilled halloumi on fresh homemade bread with a green pea hummus and za'atar

Burrata with fresh figs, pomegranate, Chili honey, a pistachio lemon zest focaccia topped with mint and dill salsa

Shredded cumin coriander beef, pita chips salsa cruda, fried chickpea cucumber salad, yogurt tahini sauce

Gravlax salmon, meyer lemon cream cheese, caper berries, fried bagel bits (with poppy seeds) and pickled shallots

Branzino crudo with confit lemon, Jalapeño, radish and fresh mint

Tuna tartare with fried wontons and an edamame and pineapple salad

Pickled butternut squash carpaccio with Quebec goat cheese, toasted almond slices, blueberries & micro arugula

Beef carpaccio with avocado mousse, fried onion rings and mustard sauce

Hot Entrées

Confit duck with a pine nut & blueberry sauce, served with wild foraged mushrooms and braised balsamic red onions

Braised beef cheek with maple cinnamon celeriac purée

“Fritto misto” of shrimp, octopus and scallops with a kimchi dip

Crab cake with chipotle sauce, fried pickles and housemade slaw

Seared scallops with a za'atar crust, fresh fennel and Medjool dates

Individual eggplant parmigiana with buffalo mozzarella and fresh basil pesto

Pasta

Orecchiette with a fresh tomato basil with homemade salted ricotta

Cavatelli with a wild mushroom ragout and truffle oil

Fusilli with a walnut and fresh mint and basil pesto, fried eggplants, orange rinds and spicy sausage

Casarecce with napoletano ragù (pancetta, veal, prosciutto, pork and beef)

Gnocchi with a butternut squash and sage sauce

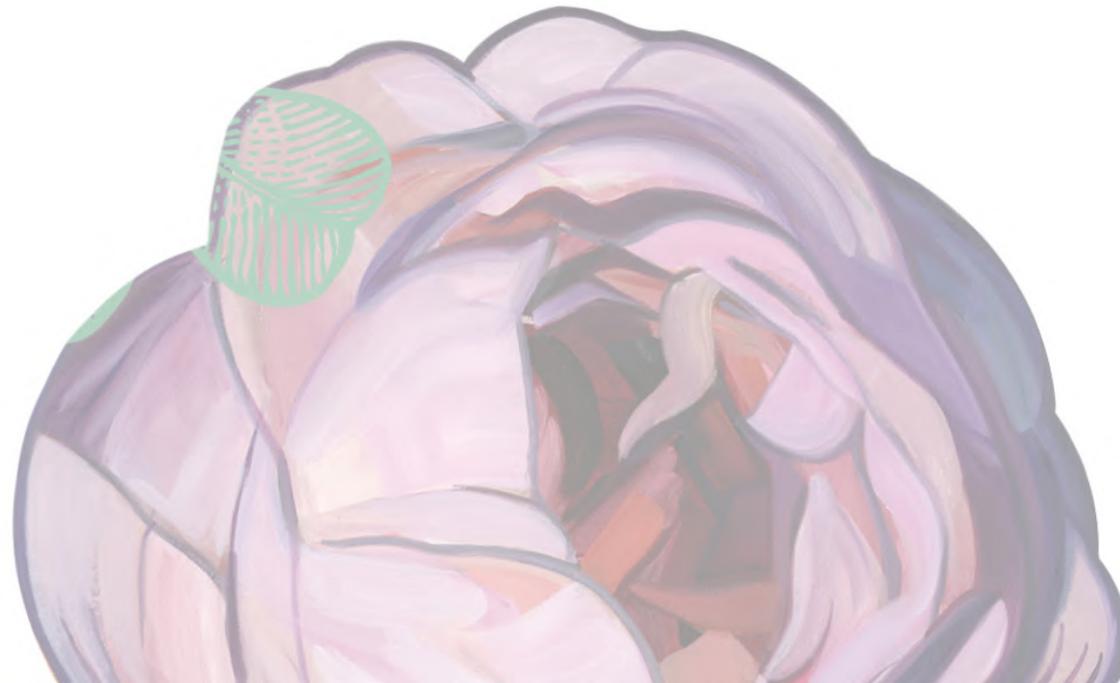
Ricotta and beet ravioli in brown butter orange sauce topped with roasted walnuts and fresh thyme

Beet & potato medallion with lemon and poppyseed beurre blanc

Homemade ricotta lemon medaglioni with a tarragon & shallot vodka cream sauce

Paccheri with lobster bisque, scallops & squid ragù (MP)

Lasagna Cacio e Pepe



Soups & Salads

Soup

BUTTERNUT SQUASH

Roasted butternut squash with thyme and creme fraiche with toasted pumpkin seeds

CAULIFLOWER

Roasted cauliflower with fried pancetta and truffle oil

ROASTED RED PEPPER & TOMATO

Hot 'n' spicy roasted red pepper & tomato soup with fresh mint and sliced toasted almonds

Salad

CLASSIC PANZANELLA

Classic Panzanella with market heirloom tomatoes, fresh basil, torn mozzarella di bufala. Olive oil and lemon dressing

COBB

Romaine hearts with fingerling potatoes, radicchio, sliced radish, mi cuit quail egg & toasted sesame seeds. Mustard seed dressing

BABY ARUGULA

Baby arugula topped with walnuts, parmigiano shavings. Lemon dressing

FENNEL

Fennel with pepado cheese, white grapes, roasted beets, baked honey pinenuts and mint leaves. Honey dressing

NICOISE

Kale, sliced orange, feta, cucumber slices, pomegranate and toasted spicy chickpea. Saffron yogurt dressing

ROASTED RIBBON ROOT

Roasted root ribboned vegetable salad, mixed greens, maple-candied walnuts, fresh pomegranate seeds. Honey aged balsamic dressing

FATTOUSH

Fattoush Salad with romaine lettuce, roma tomatoes, cherry tomatoes, cucumber, mint, parsley, radishes, red peppers topped with homemade Pita chips. Lime oil and sumac dressing



Cocktail Stations & Late Night

CONSIDER OTHER OPTIONS TO ADD
TO YOUR SPECIAL EVENING



Cocktail Station 1/2



Raw Bar

Fresh Oysters with Shucker (seasonal variety)
Giant cocktail shrimp with homemade cocktail sauce Tartar
à la minute (Tuna and Salmon)
Ceviche à la minute
Crab Legs
Grilled Octopus
Maine Lobster (MP)

Antipasto Station

Decorated with beautiful props and fresh greenery
Assorted imported and local, hard and soft cheeses
Assorted charcuteries and salamis
Assorted homemade focaccias
Dry and fresh fruit (seasonal availability)
Assorted grilled and marinated market vegetables
Olives and mini pickles
Assortment of breads and crackers
Mortadella, giardiniera and provolone on
homemade flat bread

Salad Bar

3 Greens : Mixed greens, Spinach, Arugula
2 Dressings : Balsamic, Lemon, Creamy
2 Proteins : Turkey, Ham, Shrimp, Chicken, Tofu
10 Condiments : Broccoli, Cauliflower, Mango,
Cherry tomato, Bell Pepper, Cucumber, Carrot,
Cabbage, Radish, Edamame

Nonna's Garden

Grilled and Marinated market vegetables
Caccio e pepe cauliflower, artichokes and broccoli
Toasted crostini with lemon ricotta and red peppers
Large chopped fresh tomatoes with torn mozzarella di
bufala and fresh basil leaves
Focaccia with rosemary and fresh oregano
Nonna's vegetable strudel
Frittata with green peas, Pancetta & baby spinach
Fresh figs with Parmigiano chunks
Roasted mushrooms with toasted fennel seeds
Sciachitata (Sicilian meat pie)

Live Pasta Station (with chef)

Cavatelli with a braised beef ragout
Cavatelli mushroom ragout, fresh basil and truffle oil
Casarecce with napoletano ragù
(pancetta, prosciutto, veal, pork and beef)
Orecchiette tomato basil with salted ricotta
Gnocchi with a butternut squash and sage sauce
Fusilli with sundried tomato and mozzarella di bufala

Sushi Station

Assorted Maki, Hosomaki, Futomaki, Nigiri
Menu options on request
+\$3.00 for signature pieces

Cocktail Station 2/2

Build-Your-Own-Poke Bowl

Condiments: Sticky rice, Edamame, Avocado, Mango, Coriander, Leafy greens, Green onion, Carrot, Red cabbage, Sesame seeds, Radish Cucumber, Spicy mayo, Ponzu

Proteins: Marinated Tuna, Marinated Salmon, Tofu

Bao Bun

Fried chicken with red cabbage slaw, sweet and spicy aioli, cilantro, radish

Braised beef with mashed avocado, cilantro, roasted green onions, toasted sesame seeds, fried shallot chips

Crispy Tofu with boston lettuce, maple-wasabi aioli, marinated mango, bok choy and chili sauce (V)

Pancho's Tacos

Carnitas- Confit pork, adobo sauce, onion, cilantro, crema

Baja- Cod, spicy aioli, Bahn-mi style slaw

Pollo fritto- Mole spiced fried chicken, cabbage, pickles, spicy aioli

Al pastor- Shrimp, pineapple and serrano salsa, cilantro

Carne asada- Mojo de ajo, bavette, brisket, salsa verde, jalapeno aioli

Vegetarian- Sweet potato, wild mushrooms, caramelized onions, salsa verde

Carving Station

\$25-\$60 *Pricing based on Selections*
Includes 2 sides. Chef included

Braised lamb shank with fresh herb and dijon sauce Rack of lamb with Chermoula spice rub

Roasted beef with mustard seed sauce

Tomahawk steak with red wine sauce

Roasted BBQ chicken breast with bbq sauce

Branzino with cashew almond and fresh herb salsa

King Salmon romesco sauce

Miso glazed black cod with miso sauce

Montreal Station

Montreal smoked meat on rye bread with all trimmings

Traditional poutine with quebec cheese curds and gravy
Grilled cheese (Select 2)

Traditional Cheddar

Bacon, caramelized onions & smoked Caciocavallo

Spinach & ricotta mozzarella

Sliced pear, crispy pancetta & provolone

Pane Toscano (with chef)

Whipped lemon ricotta heirloom tomatoes, sherry vinegar fig jam topped with fresh basil (V)

Sliced avocado sliced radish smoked salmon mousse pickled red onion dill cream fresh (V)

Eggplant caviar spread, roasted wild mushroom and grated Parmigiano (V)

Cinnamon apricot compote bresaola, fiori di latte fresh oregano



Late Night

Sweet

FRESH CUT FRUITS

Based on seasonal availability

ASSORTED MINIATURE PASTRIES

French or Italian themed

SWEET GRILLED CHEESE

Nutella-Ricotta

Blueberry jam and lemon ricotta

Peanut butter, maple, cinnamon and mascarpone

HOMEMADE MINI CANNOLIS

(Select 2)

Traditional ricotta, Nutella,

Peanut Butter/Maple, Dolce de Leche,

Espresso-Orange Zest,

Pistachio, Chocolate

S'MORE'S (PASSED)

Graham crackers

Roasted marshmallows,

Select 2 Chocolates: KitKat, Aero,

Caramilk, Milk, Reeses

CEREAL BAR (SELECT 2)

Milk: Chocolate milk, 2% milk, caramel milk, oat milk, almond milk,
Cereals: Roasted Golden gran, Fruit loops, Frosted Flakes Cheerios, Reeses puffs, other available upon request.

Toppings: Cinnamon roll, Brownies, S cookie, Oreo, Milk Chocolate

DEEP FRIED OREO'S

Venue must have fryer on-site

FRESH COOKIE ICE CREAM SANDWICHES

Venue must have freezer on site

Salty

MTL SMOKED MEAT

Montreal-style smoked meat sandwiches on rye bread with all trimmings

TRADITIONAL QC POUTINE

Build-your-own poutine bar with toppings (+10\$)

SAVOURY GRILLED CHEESE

(Select 2)

Traditional Cheddar

Bacon, caramelized onion & smoked Caciocavallo

Spinach & ricotta mozzarella

Sliced pear, crispy pancetta & provolone

CACIO E PEPE

(Chef Included)

Cacio e Pepe in a Parmigiano wheel

STEAMIES WITH TRIMMINGS

MINI MAC BURGERS

All dressed with option to add bacon

PORCHETTA

Brera porchetta on a mini ciabatta buns with salsa verde and giardinera

HOMEMADE FOCACCIAS

(Select 2)

Classic Margherita

Prosciutto & Figs

Wild Mushroom & Fiori de Latte

Olives & Pancetta

SHISH TAOUK WITH TRIMMINGS

SZECHWAN STATION \$3

General Tao Chicken, Peanut Butter Noodles, Pork n' Cabbage Dumplings

Premium Open Bar

Included in all wedding packages

VODKA

Grey Goose
Kettle One

RUM

Bacardi Gold
Bacardi Superior

VERMOUTH

Cinzano Sec
Cinzano Rosso

GIN

Bombay Sapphire
Hendrick's

HOUSE RED WINE

Available upon request

HOUSE WHITE WINE

Available upon request

SCOTCH

Johnny Walker Black
Johnny Walker Red

TEQUILA

Casa Dores Blanco
Casa Dores Resposato

WHISKEY

Johnny Walker Black
Jameson
Glenlivet Founder's Reserve

COGNAC

Hardy Cognac VSOP

DIVERS

Campari
Aperol
Triple Sec
Amaretto

BEER

Available upon request

SODAS

Coke,
Diet Coke
Sprite
Ginger Ale
Soda
Tonic

JUICES

Cranberry
Orange
Pineapple
Grapefruit
Clamato
Sparkling Water



Premium Signature Cocktails

Option to add our Premium Signature Cocktail drinks by renowned mixologist
\$10 choice of 2

LOVE GURU

Gin, green chartreuse, cucumber & lime juice, basil

ROSE-MARRY ME!

Vodka, Campari, Prosecco, blood orange juice, lime juice, rosemary

SPICY HONEYMOON

Tequila, Triple sec, grapefruit juice, lime juice, jalapeño syrup

SPRITZ OF LOVE

Aperol, Prosecco, pear juice, lime juice, thyme

MINT FOR PASSION

Rhum, Passion fruit & vanilla syrup, lime juice, mint

LOVER'S MULE

Amaro, Westbury's lemonade, ginger syrup

