

Depuis DOMAINE 1945
HANDFIELD
ESPACES CHAMPÊTRES

**WEDDING CEREMONY AND RECEPTION
IN A COUNTRY SETTING**



THE PACKAGE

Our package includes :

- A Deluxe room with a river view, for groups of 40 guests or more
- Outdoor sites for the ceremony: in our gardens or on the waterfront with back-up plans in case of inclement weather (chair set-up fee of \$2 per person)
- Continental breakfast served in your room or breakfast buffet with your guests outdoor in season, (mid-June to end of August)
- Round tables of 8 or 10 according to your needs, with floor length white tablecloth, white linen napkins, all tableware and black lanterns (if needed)
- No room rental fee when the minimum guest count or minimum food and beverage spent is met, according to your chosen venue
- Dance permitted until 1am in all of our indoor venues
- For receptions in the Chapiteau, dancing will take place inside the Auberge following dinner

No charges for children of 4 years old and under. Choice between two meals at \$19 for children 5 to 12 years old

MUSIC:

Musiciens, DJ, I-pod or laptop with music can be hired or used in all of our private halls inside the Auberge. Music is allowed until 1am. Extra fees will apply for one extra hour when requested in advance.

In the Chapiteau, in regards to municipal laws of Saint-Marc-sur-Richelieu, all music must ceased by 9pm. So ambiance music and first dance will held in The Chapiteau while the dance transfers inside the Inn.

A SOCAN license gives you the freedom and flexibility to use virtually any music you want for your event - legally, ethically, and easily. Without SOCAN, you would have to get the permission and negotiate a royalty with every song writer, singer and music publisher whose music you intend to play. Instead, SOCAN makes this process simple by allowing users to pay a relatively small fee according to the following chart:

NUMBER OF GUESTS:

1 to 100 guests	\$60
101 to 300 guests	\$86
301 à 500 guests	\$180

OTHER SERVICES:

- Arch and red carpet for the ceremony
- Takeaway souvenir menus
- Turn-key decoration package available (\$)
- DJ package available (\$)
- White doves (\$)
- Sound system for allocutions and LED lighting included in the Chapiteau
- 25 rooms with country side decor
- Possibility to reserve a bloc of 10 rooms for your guests. For all 2nd night stays, you and your guests are offered a 50% discount on the roomrate. Reservations required.
- Aesthetic services, manicure and pedicure, hair stylist and makeup at our Spa Les Thermes available (\$)

RICHELIEU PACKAGE

\$105 per guest
at the Auberge or La Cabane

COCKTAIL (two glasses per guest)

- Sparkling wine punch
- Red wine sangria
- Sparkling wine, served in flûtes
- *Cosmopolitan martini punch, rosé or white (+\$4)*

Many other options available, consult our list of champagnes and sparkling ciders

CANAPÉS (3 per guest)

- mini potato and roasted pancetta, chive sour cream
- parmesan tartlet, sausage, Handfield spiced butter
- bruschetta in sesame tartlet

APPETIZERS (one choice)

- Mesclun salad, house maple flavoured vinaigrette
- Arugula salad, beets, raspberries, cherry tomatoes, funigrec vinaigrette
- Game terrine, with red sweet pepper, corn and beer relish
- Montérégie guinea fowl balotine, hydromel vinaigrette
- Mushroom and herb tartlet
- *Smoked salmon, classic garnishes (+\$4)*

SOUPS IN SEASON (one choice)

- Leek, potato and herb velouté
- Yam velouté, with peach and basil concassé
- Cream of white turnip and a hint of vanilla garnished with diced turnip
- Minted potage St-Germain
classic green pea soup, garnished with mint
- *Cream of rutabaga and clover honey (+\$3)*
- *Lobster bisque (+\$4)*

MAIN COURSES (two choices)

- Chicken breast, prosciutto, green onion and oregano sauce
- Pork filet, stuffed with dried apricot and shitake mushroom, beer caramel sauce
- Salmon Pavé, garnished with goat cheese and fig chutney
- Braised beef, in white wine and apple cider sauce
- *Confit of guinea fowl leg, garnished with oyster mushrooms à la diable (+\$5)*
- *Roasted halibut pavé, parmesan crusted (+\$5)*
- *Filet mignon (6oz) with portobello mushroom, Port and rosemary sauce (+\$10)*

Main courses are served with seasonal vegetables and potatoes

DESSERTS (one choice)

- Giant profiterole, stuffed with pistachio cream and dulce de leche
- Apple, maple and mascarpone verrine
- Melon and red berries fruit salad in rose water syrup
- *Mignardises platter for 8 to 10 people (+\$3)*

1/2 bottle of wine per person

**Service of your wedding cake
and coffee during the evening**

CHILDREN MENU 5 TO 12 YEARS OLD

\$19 (one choice for all children attending)

- Penne with rosé sauce or
- Chicken fingers, honey sauce and fries

Including crudités with dip, dessert, juice or milk

*we accommodate vegetarians and guests with allergies
and dietary restrictions*

DECORATION PACKAGE

\$20 per person

theme choices: country, rustic chic, romantic, warm,
luminous contemporary, lounge
personalized consultation - set up and tear down included

TABLE OF HONOUR AND GUESTS:

- elegant overlay and linen napkins in assorted colours, underplates (table of honour only)
 - chair covers - Crossed white or Tango black
 - flower arrangement and decoration elements according to chosen style
 - lantern, table lighting of your choice
- 2 LED lighting at the back of the table of honour
 - table numbers

GREETING TABLE AND GIFT TABLE

- matching tablecloth or overlay
- wedding basket included

\$15 per person

Chair and table decoration included:

- overlay or table runner for guests tables
 - linen napkins (assorted colours)
- chair covers, contemporary style jewel included
 - dressing of the table of honour
- under plates for the table of honour
- matching tablecloth or overlay for greeting, gift, cake table
- set up and tear down of rented items

Personalized consultation to keep your decoration projects in line with the chosen theme.

Set up and tear down of any other decoration items other than the ones rented must be assumed by the client.

AESTHETIC

GIRLS PARTY AT THE SPA

manicure express
or
pedicure express
or
massage on chair
(20 min.)

glass of sparkling wine
and 3 canapés per person

\$52 per person
taxes not included
gratuity at your discretion
(minimum 4 participants)

WEDDING PACKAGE

pedicure and manicure express	\$75
pedicure and manicure	\$105
makeup, pedicure and manicure express	\$110
make up, pedicure and manicure	\$180
• add \$10 for varnish with UV gel	
• add \$25 for bride treatment	
bride special	\$295
aromatic facial (one month before the wedding), makeup, pedicure and manicure with UV gel	

CHAIR COVERS

CHAIR COVERS RENTAL DELIVERED AND INSTALLED:

less than 100 guests

\$5,50

more than 100 guests

\$4,50

CHAIR COVERS RENTAL DELIVERED ONLY:

(you set up and tear down)

less than 100 guests

\$4,50

more than 100 guests

\$3,50

DJ PACKAGES

MEGAMIX

ECONO PACKAGE

\$745

- 1 organizer / DJ
- 2 meetings of one hour
- 2 speakers (400 watts)
- 10 000 musical titles
- 1 cordless microphone
- 1 light effect
- 8 hours of service

CLASSIC PACKAGE

\$950

- 1 organizer/DJ
- 2 meetings of one hour
- 2 speakers (400 watts)
- 10 000 musical titles
- 1 cordless microphone
- 1 light effect
- 8 hours of service
- 2 bass speakers (800 watts)
- 3 light effects
- 1 green laser
- 1 smoke machine

MUSIQUE DIGITAL M.R.

CLASSIC PACKAGE

\$895

- 1 organizer / DJ
- 1 meeting (1.5 hours) + follow-up phone call
- 2 speakers (600 watts)
- 1 sub (800 watts) (Marina, Sugar shack and Grange)
- 50 000 musical titles
- 1 cordless microphone
- 1 microphone with cord
- 1 light effect and 1 laser (2 colors)
- 8 hours of service

DE LUXE PACKAGE

\$1195

- 2 organizers/DJ
- 1 meeting (1.5 hours) + follow-up phone call
- 2 or 4 speakers (600 watts)
- 1 or 2 sub (800 watts) (Marina, Sugar shack and Grange)
- 50 000 musical titles
- 1 cordless microphone
- 1 microphone with cord
- 2 light effects and 1 laser (2 colors)
- 5 LED lights
- 8 hours of service

ÉVÉNEMENTS L'ATTRACTION

MARINA PACKAGE

\$1095

- Planning - 6 h
- DJ-organiser / assistant - 7 h

Cocktail - Terrace

- 1 speaker and ipod

Reception and dance

- Professional DJ console
- 2 cordless microphone
- DJ frontage
- 2 speakers / 1 subwoofer
- 4 light effects (LED and laser)
- Smoke machine

CHAPITEAU PACKAGE

\$1195

- Planning - 6 h
- DJ-organiser / assistant - 7 h

Cocktail - Terrace

- 1 speaker and ipod

Reception - Chapiteau

- Professional DJ console
- 2 cordless microphone
- DJ frontage

Dance - Grange

- Professional DJ console
- 2 cordless microphones
- DJ frontage
- 2 speakers / 1 subwoofer
- 4 light effects (LED and laser)
- Smoke machine

for any additional services, please contact the company directly

CANAPÉS

- mini potato and roasted pancetta, chive sour cream
- parmesan tartlet, sausage, Handfield spiced butter
- Sesame and bruschetta tartlet

Handfield family recipes:

- Homemade cretons, fruit confit & chutney on a spoon
- Homemade maple sausage, mustard dip
- Mini traditional meatballs and accompaniments

- Pear-bacon and cheese raclette
- Duo salmon rillettes - dill & ginger
- Mini blinis with shrimp and fennel seeds
- Melon and prosciutto
- Mini bread buns with BBQ pulled pork and apple

\$32 per dozen

\$38 per dozen

(minimum 2 dozen per selection)

LATE NIGHT BUFFET

SALTY:

- assorted cocktail sandwiches
(3 pieces per person) \$5,50/pers.
(chicken mousse, ham, egg)
- crudité platter and dip \$4/pers.
- cheese plater and frresh fruit \$6/pers.
- corn chips and homemade salsa \$2,50/pers.
- House made seasoned chips or pretzels
(basket for 10 people) \$12/basket
- chocolate giant pretzels \$1,25/pers.
- 'cake' 3-layer cheese rounds (50 gr.) \$3,50/pers.
- poutine \$11/pers.
- smoked meat (served with coleslaw) \$8/pers.
- grilled cheese bar \$6,50/pers.
(cheddar, Oka, onion, bacon, mushrooms, apple)
- mini burger \$3,50/unité
- mini mac and cheese
(served with celeri and olives) \$5,50/pers.

SUCRÉ:

- fresh fruit skewers, maple sauce dip \$5/unit
- mini assorted cakes and sablés \$7/pers.
- popcorn dusted with pink peppercorn
and maple sugar or nature \$7/basket
- pop smores \$3/unit
- brownies \$3/unit
- macaroons \$3/unit
- oreo rice krispies square \$2,50/unit
- datte square \$1,50/unit
- maple syrup doughnut \$2/unit
- house made cookies (variety) \$1,25/2 units
- cupcake (mini) \$2,25/unit
- cupcake (large) \$4,50/unit
(vanilla, chocolate, red velvet)

LATE NIGHT TABLE PACKAGE

\$5,75/pers

- cookies
- doughnuts in sypup
- pop smores
- homemade chips
- brownies
- large pretzel in chocolate

WINES

SPARKLING AND CHAMPAGNE

Tini Prosecco (Sparkling)	\$39
Blanquette de limoux - France, Languedoc-Roussillon (Sparkling)	\$41
Nicolas Feuillatte - France, Champagne (Champagne)	\$105
Lanson - France, Champagne (Pink Champagne)	\$125
Veuve Clicquot - France, Champagne (Champagne)	\$126

RED WINE

Domaine Lavoie (Terroir)	included
Baron Philippe de Rothschild - France (Cabernet-Sauvignon)	included
Luigi Leonardo, Sangiovese, (Cabernet-Sauvignon)	included
R.H. Phillips - États-Unis, Californie (Syrah)	included
Domaine Reine-Juliette (Cabernet-Merlot) IP	included

WHITE WINE

Domaine Lavoie (Terroir)	included
Baron Philippe de Rothschild - France (Chardonnay)	included
Luigi Leonardo , Trebbiano, (Chardonnay) IP	included
Ruffino - Italie, Vénétie (Pinot Grigio)	included
Domaine Reine-Juliette (Sauvignon) IP	included

ROSÉ WINE

Tni Sangiovese Rubicone IP	included
Domaine Reine Juliette - France, Languedoc-Pomérol (Syrah-Grenache)	(+\$3)

BAR OPTIONS

PUNCH

4 litres (serves 35 to 40 glasses of 4 oz)	
Sparkling wine punch or with alcohol and fruit or redwinw sangria	\$130
Fruit punch (no alcohol)	\$75
Cosmopolitan martini punch white/pink	\$190
Sparkling rosé apple cider Michel Jodoin (bottle)	\$46

GENERAL INFORMATION AND PROCEDURES

BAR SERVICE:

There are many possible formulas for your bar service. All alcohol consumed on site must be purchased through Auberger Handfield. If you are interested by any beverage or wine that is not on our list, we will be pleased to help you with your selection. It is also possible to upgrade the alcohol and wine selection for your package. Our sale representative will help you according to your preferences.

SEMI OPEN BAR:

Pre determined hours or quantity of beverages will be charged to the master account, thereafter service will become on cash bar basis for all guests

OPEN BAR:

Standard bar (wine, beer, domestic alcohol and non-alcoholic beverages), (shooters and doubles excluded) \$25 per person for 2 hours, \$9 per person for each additional hour or every additional drink served can be charged to the master account.

COUPONS:

Pre-determined number of tickets per guest will be distributed. Those tickets cost \$7 each and are exchangeable for : house wine, local beer and domestic alcohol. Non-alcoholic beverages will be charged at regular prices to the master account. Other personalized options can be available. Prices will be determined according to selections.

CASH BAR:

Your guests will be individually charged for their own consumption or for any drinks that are not already charged to the master account.

CASH BAR AND À LA CARTE PRICES

Apéritifs (vermouth, bitter, anisés).....	\$7
Scotch, rye, vodka, rhum, gin, tequila.....	\$7
Martini	\$10
Sparkling or Kir Royal	\$7
Local beer	\$6
Imported beer or microbrewery	\$7
House wine by the glass	\$7
Liqueurs (basic)	\$8
Imported liqueurs(Cognac, Grand Marnier, Tia Maria)	\$10
Porto wine LBV	\$9
Shooters.....	\$5
Mineral water	\$4
Soft drinks and juice	\$3

OUR REFERENCES

DÉCORATION

La Table Habillée
Lyne Daigle 514 885-1300
latablehabillee.com

Clé En Main
450-478-4611
clesenmainlocation.com

Location Tout-en-Un
514 714-1585 // 514 804-6269
locationtoutenun.com

FLOWERS

Les Fleurs du Marché
450 464-2121 // 1 866 458-2121
lesfleursdumarche.com

Les Jardins d'Angèle
450 461-0399
jardinsdangele.com

Charlotte Lefebvre
514 554-3076
charlottelefebvre.ca

MUSIC, DJ

Musique Digital M.R.
450.633-0125 // 450.632-2744
musiquedigital.com

Productions Megamix
450 655-8204
productionsmegamix.com

Productions Johnny Monti
514 322-5785 // 514 326-3082
monti.ca

Événement l'Attraction
Daniel Beauvais 514 913-9562
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La Solution
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harpiste.ca
harpiste.ca

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brophoto.ca

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514 838-8772

UNIKphotographe.com

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CELEBRANT

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mariageprestige.ca

Sylvain Marcoux
450 787-3887
mariagesabrasouverts.com

Le Nouveau Penser
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Isabelle Lemieux
450 922-3821 (notaire et conseillère juridique)
ilemieux@notarius.net

CAKE

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Josiane St-Laurent
438-391-8415
simplementst-laurent.com

Gâteau Design
Roxanne Cormier
514 999-6854
gateaudeesign.com

Gâte-Toi
450 813-3013
gate-toi.com

Pâtisserie Rolland
Saint-Hilaire 450 536-3131 #26
Longueuil 450 674-4450

OTHERS

Limousine Krystal Inc.
450 358-4040 // 514 990-6977
limokrystal.com

Confiserie Madame Bonbons
450 536-2727
madamebonbons.com

Caricature
Diane Laflamme
514 208-2280
dianelaflamme.com

Fabrique de Saint-Marc
Église 450 584-2185

Domaine Pinnacle
450 298-1266
domainepinnacle.com

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wedding website
Joanie Banville
elleaditoui.ca

Événements J - wedding planner
Johanne Tremblay
514-913-9562
evenementsj.com