

MK

MAINKITCHEN

PROUD PARTNER WITH SUMMERLEA GOLF AND COUNTRY CLUB



Wedding Packages

422, Main, Unit A
Hudson Québec J0P 1H0
450-202-MAIN (6246)
www.themainkitchen.ca

Useful information and prices

Prices do not include administration fees of 15% and applicable taxes, which apply to all products and services. All prices are subject to change without notice and may be subject to market fluctuations.

Guaranteed number of guests

The minimum number of guests expected must be specified at the time of signing the contract. The final number of guests must be confirmed 72 hours in advance. This final number will become the guarantee payable, even if the actual number is lower than the guarantee on the day of the event.

Deposits and final payment

A non-refundable deposit of 15% is required upon signature of the contract. 50% of the balance one week before the event and the final payment the day before.

What your package includes:

*Cocktail open bar for one hour
Selection of 6 hors d'oeuvres
Sparkling wine toast
4-course meal
Wine service during the meal (1/2 bottle pp.)
Open bar 3 hours after the meal*

Ceremony and general information

We offer you the opportunity to celebrate your ceremony on the premises at a cost of \$ 350.00 (taxes not included). All entertainment must be approved by the Club's management.

Music

SOCAN and / or RESOUND fees (permit for music and dance) will be charged to your account. This amount is based on the number of people and the capacity of the room.

Signage

Any signage is prohibited without the permission of the Club.

Confetti

Confetti is not allowed on the Club's premises. In the case that confetti's were to be used, a cleaning fee may be charged.

Alcohol / Party Favors

It is strictly forbidden to bring alcoholic beverages on the Club's premises, even in the form of party favors or gifts for your guests.

Coat Check

If a coat check service is required, additional charges will be charged to your account.

Chair Covers

Chair covers are available at the cost of \$ 3.50 (taxes not included)

422, Main, Unit A
Hudson Québec J0P 1H0
450-202-MAIN (6246)
www.themainkitchen.ca

Hors d'oeuvres
(Choose 6 – 6 per person included in the package)

Hot

Angus beef mini burger
Fish & Chips
Pulled pork slider
General Tao chicken
Mini arancini
Beef satay, teriyaki sauce
Dumplings with peanut sauce
Mini crab cakes, spicy mayo
Chicken saltimbocca
Mini veal meat balls braised in tomato sauce
Fried artichoke hearts, spicy mayo
Shrimp tempura

Cold

Watermelon, duck prosciutto, balsamic reduction
Black pepper tuna tataki, macerated in soy and maple reduction
Angus beef tartar
Salmon tartar and homemade guac
Sesame tuna tartar
Garden vegetable verrine, roasted garlic dip
Scallop ceviche
Bloody Caesar Shrimp Cocktail
Lime Chili seafood salad
Melon mango feta salad, basil and mint
Greek salad on mini pita
Caprese stuffed cherry tomatoes
Smoked salmon, dill, crème fraîche and caviar canapés
Antipasto skewer

422, Main, Unit A
Hudson Québec J0P 1H0
450-202-MAIN (6246)
www.themainkitchen.ca

MENUS

Antipasti (choose one)

*Spicy salmon tartar, homemade guac / Whiskey maple braised pork belly, little Gem Caesar wedge /
Lake Brôme smoked duck prosciutto, watermelon and balsamic reduction*

Wild Game terrine and pickled "sous bois" mushrooms, caramelized cayenne pecans and compote

*Basil marinated buffalo mozzarella / Truffled stuffed portobello /
Speck and Manchego wrapped grilled asparagus*

Lime Chili Prawns and sweet corn chowder salsa

*Prosciutto di Parma, canary melon, candied Tunisian figs with rosemary and thyme, Lebanese cucumber
ribbons "sotto olio", roasted red peppers "brodino"*

Primi (choose one)

Butter pan-seared polenta, wild boar sausage and garlic rapini

Oven-roasted bone marrow, caramelized pancetta and mache, Cavatelli with Bolognese game ragu

Butternut squash and nutmeg stuffed ravioli, "beurre noisette" and sage velouté

Iceberg wedge with Gorgonzola "zabaglione", saffron poached egg and pico di gallo

Endive, radicchio and chicory salad

Sherry, rosemary and thyme poached kumquats, roasted pine nuts, citrus vinaigrette

422, Main, Unit A
Hudson Québec J0P 1H0
450-202-MAIN (6246)
www.themainkitchen.ca

Secondi (choose one)

Churrasco Cornish hen, Portuguese "Jus"
\$ 119 *

Cocoa rub pork tenderloin, black tea braised apples, Whiskey maple reduction
\$ 124 *

Porto and thyme braised veal shank, "bruschetta al aglio"
\$ 129 *

"Bronzed" black cod, "beurre blanc" sauce and confit orange gremolata
\$ 135 *

*Cargill "AAA" beef tenderloin, wild mushroom fricassée,
Pan-roasted balsamic pearl onions, "jus de veau"*
\$ 139 *

Dolci (choose one)

Chocolate lava cake

Crispy mascarpone tort

Mint and almond infused field berry Sabayon

Coconut macaroon tile and "Key Lime" mousse

"Crème brûlée" crêpe

** The choice of main course determines the price of your package.
15% administration fees and taxes not included*

422, Main, Unit A
Hudson Québec J0P 1H0
450-202-MAIN (6246)
www.themainkitchen.ca