



**westbury**  
BALLROOM

*Weddings 2026*

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6939 Boulevard Decarie | Montreal | Quebec | H3W 3E4  
514.370.3300 | [info@thewestburyballroom.com](mailto:info@thewestburyballroom.com) | [www.thewestburyballroom.com](http://www.thewestburyballroom.com) |  
@TheWestburyBallroom  
22/10/24



# Wedding Packages

## Each Package Includes

### THE RECEPTION DINNER | per person

- A 3-4 Course Menu
- All Night Premium Open Bar
- His & Hers Signature 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

Service included in the price.

### FOOD AND BEVERAGE

The number of attendees must be confirmed **14 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 **21 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 **21 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

\$220 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 brocoli 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

\$245 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, parmesano 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

\$270 per guest | 4 Courses Premium  
Open Bar



## COCKTAIL HOUR

Selection of 10 passed canapés

See canapé list for selection

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## ANTIPASTO STATION

See Cocktail Station list for selection

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## ENTRÉE

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

or

Lasagna Cacio e Pepe

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## 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

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## 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

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## 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

## PORK

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

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Pork belly bite with honey garlic sauce & sesame seeds

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Bbq baby back ribs with red onion chutney

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Arancini with Pistachio cream, speck, mozzarella & fresh basil

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Spicy Italian sausage with sugo

## BEEF

Mini beef Wellington with a red wine reduction

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

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Rack of lamb with a Chermoula spice rub

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

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Roast beef slider with cheesy cheddar sauce

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Beef fillet bite with ginger sauce and fresh chives

## FISH

Tuna Tartar with spicy sauce & fried sticky rice

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Salmon tartar with cucumber, avocado, tobiko & tempura crunch

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Seared salmon with roe, ponzu & avocado

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

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

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## POULTRY

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

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Fried chicken n waffles with maple bourbon sauce

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Crispy chicken bite with a mustard seed & pickle dip

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

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



## VEGETARIEN / VEGAN

Gnocchi with butternut squash and sage

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Eggplant & feta in puff pastry with cucumber mint yogurt

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Sicilian style arancini served with fresh tomato & basil

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Cavatelli with wild mushroom ragout & truffle oil

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Polenta pizza with tomato sauce, fresh mozzarella, and sage

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

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Tempura Cauliflower wings in BBQ (Vegan)

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Japanese vegetarian dumplings served with ginger brown sauce & chopped green onion (Vegan)

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Homemade orecchiette with fresh tomato (Vegan)

## SEAFOOD

Grilled calamari with salsa verde

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Mini clam chowder

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Fried Shrimp with homemade tartare -lemon sauce

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Scallop ceviche with orange zest, Lebanese cucumber and sumac

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Grilled octopus with piri piri sauce

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Tandoori shrimp with fresh coriander lime dip

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Cajun style grilled shrimp with cajun aioli

## Premium Seafood

### LOBSTER BAHN-MI (3\$)

Lobster banh-mi roll topped with pickled carrots and coriander



# Entrées

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## Cold Entrées

Baby red and yellow beet salad with grilled haloumi 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 medallione with lemon and poppyseed beurre blanc

Homemade ricotta lemon medagliioni 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, parmesan 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 homeamde 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 peppe 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 Parmigano 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

\*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 a 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 tomatos , 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

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## 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

### FRESH COOKIE ICE CREAM SANDWICHES

Warm chocolate chip cookie with vanille ice cream

## Salty

### MTL SMOKED MEAT

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

### TRADITIONAL QC POUTINE

With option to upgrade to a 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

### HOT DOGS

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 giardiniera

### HOMEMADE FOCACCIAS

(Select 2)

Classic Margherita  
Prosciutto & Figs  
Wild Mushroom & Fiori de Latte  
Olives & Pancetta

### SHISH TAOUK

Chicken, turnips, garlic sauce, hummus

### 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

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## MINT FOR PASSION

white rum, passionfruit & vanilla syrup, soda, fresh mint

## SPRITZ OF LOVE

elderflower liquer, prosecco, soda, fresh lime, fresh mint

## SMOOTH OPERATOR

dark rum, amaro, ginger syrup, lemon juice, lime juice, orange peel

## DANCING IN THE MOONLIGHT

gin, lemon juice, honey, lavender, blue herbal tea

## LOVE POTION

green chartreuse, falernum syrup (ginger & clove), pineapple juice, lime juice, nutmeg

