



Halal Weddings 2026

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@TheWestburyBallroom
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Wedding Packages

EACH PACKAGE INCLUDES

THE RECEPTION DINNER | per person

- A 3-4 Course Menu
- **All Night Soft Beverage Bar**
- His & Hers Signature Mocktails
- 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

\$195 per guest | 3 Courses
Soft beverage bar &
2 mocktails included



COCKTAIL HOUR

Selection of 8 passed canapés
See canapé list for selection

SOUP OR SALAD

Select 1 soup or salad
See soup & salad list for selection

MAIN

Roasted chicken suprême, mustard seed and cranberry sauce
Roasted fresh herbs mash potatoes, maple roasted rainbow carrots
or

Pan seared herb crusted chicken breast with wild mushroom gravy
Roasted fresh herbs mash potatoes and green beans à la Grenobloise
or

Veal Piccata, lemon, parsley
Roasted fresh herbs mash potatoes and sauteed rapini with lemon zest, crispy onions
or

Seared Atlantic salmon with romesco sauce
Sicilian caponata and grilled asparagus

DESSERT

Selection 1 plated dessert
See list for selection
Coffee & Tea included





The Lotus

\$220 per guest | 4 Courses
Soft beverage bar & 2
mocktails included



COCKTAIL HOUR

Selection of 9 passed canapés
See canapé list for selection



ENTRÉE

Select 1 pasta or premium entrée
See pasta and premium entrée list for selection



SOUP OR SALAD

Select 1 soup or salad
See soup & salad list for selection



MAIN

Braised lamb shank, braising au jus sauce
Roasted fresh herbs mash potatoes and maple roasted rainbow carrots
or
Veal Osso Buco in a demi glace topped with green olive jalapeño mint tapenade
Roasted fingerling potatoes with rosemary and honey garlic string beans
or
Mustard crusted roast beef
Rosemary roasted fingerling potatoes and grilled asparagus
or
Branzino with cashew, almond & fresh herb salsa
Sicilian caponata and green beans à la Grenobloise



DESSERT

Selection 1 plated dessert
See plated dessert list for selection
Coffee & Tea included





The Magnolia

\$245 per guest | 4 Courses

Soft beverage bar &

2 mocktails included



COCKTAIL HOUR

Selection of 10 passed canapés

See canapé list for selection

&

ANTIPASTO STATION

See Cocktail Station list for selection

ENTRÉE

Select 1 pasta or premium entrée

See pasta and premium entrée list for selection

SOUP OR SALAD

Select 1 soup or salad

See soup & salad list for selection

MAIN

12-Hour braised beef short rib in Canadian maple reduction

Roasted fresh herbs mash potatoes and maple roasted rainbow carrots

Or

Beef filet with spicy salsa verde

Roasted fresh herbs mash potatoes and mushrooms with harissa and garlic

Or

Mediterranean seabass, tomato chutney`

Baked fennel with toasted breadcrumbs, roasted broccolini

Or

Chilean sea bass, kale, pumpkin seed & pecorino pesto

Mushrooms with harissa and garlic, roasted parsnip purée with fresh rosemary

DESSERT

Selection 1 plated dessert

See plated dessert list for selection

Coffee & Tea included



A modern lounge interior featuring a large white marble pillar on the left, a wall of light-colored square acoustic panels with two dark wood doors, and a ceiling with recessed lighting. In the foreground, there are two large orange armchairs and a dark wood coffee table with a vase of pink flowers. In the background, there is an orange armchair, a blue armchair, and a small black side table. Two circular framed artworks of flowers are on the wall.

Canapés & Entrées

SELECTION OF PASSED CANAPÉS
& LIST OF AVAILABLE ENTRÉES

Canapés

BEEF

Mini beef Wellington, fresh horseradish

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

Rack of lamb with a Chermoula spice rub

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

Roast beef slider, horseradish

Beef filet bite with ginger sauce and fresh scallions

FISH

Tuna Tartar with spicy sauce & fried wonton

Salmon tartar with cucumber, avocado, tobiko & tempura crunch

Seared salmon with roe, ponzu & avocado

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

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



VEGETARIEN / VEGAN

Gnocchi with butternut squash and sage

Eggplant & feta in puff pastry with cucumber mint yogurt

Sicilian style arancini served with fresh tomato & basil

Cavatelli with wild mushroom ragout & truffle oil

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

Tempura Cauliflower wings in BBQ (Vegan)

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

Homemade orecchiette with fresh tomato (Vegan)

POULTRY

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

Fried chicken n waffles with maple bourbon sauce

Crispy chicken bite, mustard seed & pickle dip

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

SEAFOOD

Fried Shrimp with homemade tartare lemon sauce

Scallop ceviche with orange zest, Lebanese cucumber and sumac

Grilled octopus with piri piri sauce

Tandoori shrimp with fresh coriander lime dip

Cajun style grilled shrimp with cajun aioli



Premium Seafood

LOBSTER ROLL (3\$)



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

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

"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 o

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

Gnocchi with a butternut squash and sage sauce

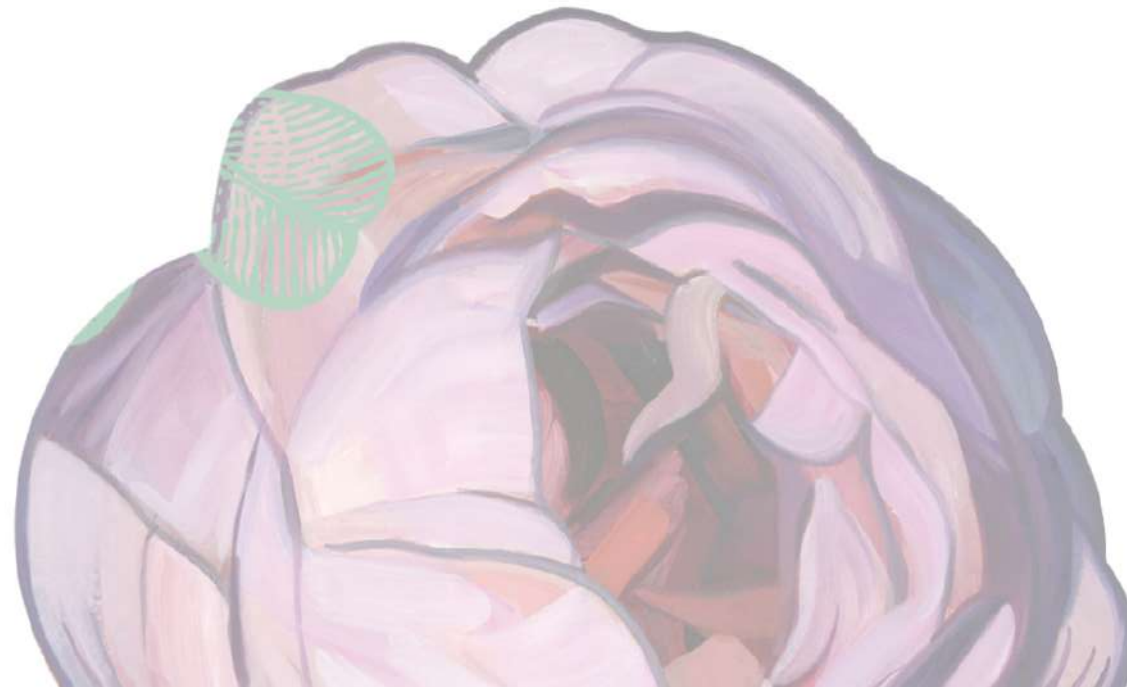
Ricotta and beet ravioli in brown butter orange sauce topped with roasted walnuts and fresh thyme

Beet & potato medallione with lemon and poppyseed beurre blanc

Homemade ricotta lemon 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, 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

MEDITERRANEAN

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, parlsey, radishes, red peppers topped with homemade Pita chips. Lime oil and sumac dressing



Plated Dessert

Red velvet “Joe Louis” with mascarpone and marshmallow

Lemon cream shortcake with berry coulis

Nutella Mascarpone Mousse, cookie crumble, fresh berries

Chocolate Lava Cake, Vanilla Crème Anglaise

Kings Tuxedo Cake (chocolate + vanilla)

Red velvet cake, cream cheese frosting

Carrot cake, cream cheese frosting

Vanilla cake, fresh berries

Cannoli Trio

Coffee & Tea service included with plated dessert

Cocktail Stations & Late Night

CONSIDER OTHER OPTIONS TO ADD
TO YOUR SPECIAL EVENING



Cocktail Station 1/2



Raw Bar

1 option: 16\$ | 2 options 27\$ | 3 options 34\$

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

28\$

Decorated with beautiful props and fresh greenery
Assorted imported and local, hard and soft cheeses
Assorted homemade focaccias
Dry and fresh fruit (seasonal availability)
Assorted grilled and marinated market vegetables
Olives and mini pickles
Assortment of breads and crackers
Market vegetable crudité
Hummus, muhammara, baba ganoush

Salad Bar

17\$

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

Nonna's Garden

25\$

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 & baby spinach
Fresh figs with Parmigiano chunks
Roasted mushrooms with toasted fennel seeds

Live Pasta Station (with chef)

22\$

Cavatelli with a braised beef ragout
Cavatelli mushroom ragout, fresh basil and truffle oil
Gnocchi with a butternut squash and sage sauce
Fusilli with sundried tomato and mozzarella di bufala
Orecchiette tomato basil with salted ricotta

Sushi Station

24\$

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

Cocktail Station 2/2

Build-Your-Own-Poke Bowl

22\$

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 (Select 2)

22\$

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)

Taco Station (Select 2)

22\$

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

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

Carving Station

28\$-65\$ *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 au jus

Roasted BBQ chicken breast with bbq sauce

Branzino with cashew almond and fresh herb salsa

King Salmon romesco sauce

Pane Toscano (with chef)

21\$

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

12\$/ per item

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

CHURROS (SELECT 2)

Chocolate

Dulce de leche

Dynammon sugar

Strawberries

FRESH COOKIE ICE CREAM SANDWICHES

Warm chocolate chip cookie with

vanille ice cream

FRESH WARM COOKIES (SELECT 2)

Chocolate Chip

White and Dark chocolate

Salted Caramel

Snickerdoodle

Salty

12\$/ per item

TRADITIONAL QC POUTINE

With option to upgrade to a build-your-own poutine bar with toppings (+10\$)

SAVOURY GRILLED CHEESE

Traditional Cheddar

Spinach & ricotta mozzarella

CACIO E PEPE

(Chef Included)

Cacio e Pepe in a Parmigiano wheel

ALL BEEF HOT DOGS

Steamies with trimmings

MINI MAC BURGERS

All dressed with option to add bacon

HOMEMADE FOCACCIAS

Classic Margherita

Wild Mushroom & Fiori de Latte

SHISH TAOUK

Chicken, turnips, garlic sauce, hummus

SZECHWAN STATION \$3

General Tao Chicken, Peanut Butter

Noodles, Veggie Dumplings

**Clients may double the number of Sweet & Salty options by reducing the quantities by 50%. **