

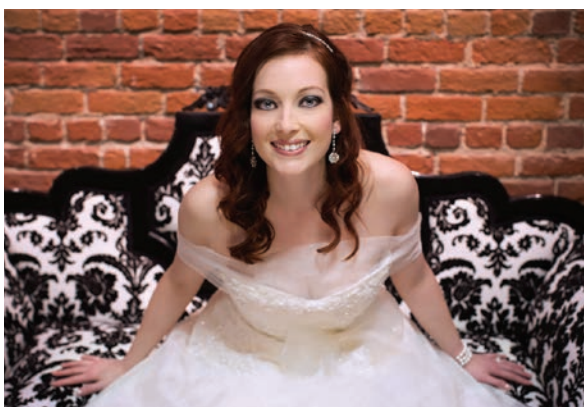
Musée national  
des beaux-arts  
du Québec

Wedding



# Magnificent spaces for your cocktail, reception or ceremony!

Located on the Plains of Abraham, in the heart of the majestic National Battlefields Park, the Musée national des beaux-arts du Québec is a delightful and romantic setting for your wedding. Whether you're planning an intimate reception or a splashy one, the Musée is the ideal place for the wedding of your dreams. Exceptional architecture, a patio overlooking the Plains and the St. Lawrence River, spacious rooms full of light, refined and creative cuisine, memorable photos . . . everything is in place to make this day an unforgettable one!



Hold your wedding at the Musée

## Room combinations: reception and cocktail

Grand Hall and patio	80 to 200 guests	\$ 1,680
Restaurant and patio	50 to 80 guests	\$ 1,225
Salon Paul-Rainville		
Jardin Pellan	30 to 50 guests	\$ 715

## Room combinations: ceremony and cocktail

Auditorium	Cocktail \$ 975	Ceremony \$ 1,090
Salon Paul-Rainville	Cocktail \$ 480	Ceremony \$ 555
Jardin Pellan	Cocktail \$ 240	Ceremony \$ 315

These prices include setting up and taking down the rooms, cloakroom services, security, SOCAN and Re:Sound fees and housecleaning.  
Tax not included. Paid public parking on site.

## Speak with one of our experienced advisers !

418 646-9661 / [locationdesalles@mnba.qc.ca](mailto:locationdesalles@mnba.qc.ca)

**Musée**  
national des beaux-arts  
du Québec



Parc des Champs-de-Bataille, Québec (Québec) G1R 5H3 // [www.mnba.qc.ca](http://www.mnba.qc.ca)

# Menu

## Cold appetizers

Magret duck breast carpaccio and liver mousse on croutons; orange soya caramel and home-made compote  
 Smoked Saint-Antoine-de-Tilly Gouda crumble with white ham and fan of crisp asparagus  
 Trout gravlax scented with anisette; cucumber salad with lime and dill  
 Mini surf and turf, parsnip purée and sweet potato crisps

## Hot appetizers

Crispy pulled pork in filo pastry; vegetable mint julienne and meat glaze  
 Vegetable tartlet marinated in white balsamic vinegar; goat cheese gratin with chervil  
 Québec cheese fondant, young shoots in cider vinegar, dried apple purée, celery and fruit pepper

## Soups

Garden vegetable  
 Cream of broccoli with Ancêtre old cheddar  
 Mushroom velouté with Sept-Îles shrimp

## Main courses

Rolled fillet of pork with a spice crust, smoked meat glaze in cream	\$ 36
Grain-fed chicken stuffed with cheese and dried tomato mousseline, long pepper demi-glace sauce	\$ 38
Atlantic salmon steak with asparagus butter	\$ 40
Grilled veal mignon with caper sauce	\$ 42
Kamouraska sturgeon steak, smoked trout sauce	\$ 43
Le Canard Goulu duck magret with raspberries and maple syrup	\$ 45
Short loin of Québec lamb with savoury herbs and Vergers Pednault apple butter	\$ 48

## Desserts

Vanilla crème brûlée, angel hair in spun sugar  
 Chocolate crisp and lava cake with wild berries  
 Field berry gratin with Amour en Cage zabaglione liqueur  
 Migneron cheese cake, pears and maple caramel

Coffee, tea, herbal tea

Prices include an appetizer, soup, main course and dessert. Tax and service not included. Prices are subject to change without notice.

## Contact Jean-Pierre Cloutier, chef-owner of the Restaurant du Musée

418 644-6780 / [restaurant@mnba.qc.ca](mailto:restaurant@mnba.qc.ca)



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