YOUR WEDDING

by

PAL+ | TOURISTIC EXPERIENCES



ESPACE 4 SAISONS | ESCAPADES MEMPHRÉMAGOG



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Thank you to the photographers who help bring the PAL+ experience to life through their photos.

Charles & Annie Photographie
Maude Carrière Photographe
Beau Photo & Vidéo
Samantha Roy Photography

A Wedding by PAL+

Since 2007, PAL+ has been introducing visitors to the Eastern Townships through unique experiences that combine lodging, fine dining, cruises, and gourmet activities. Supported by nine businesses and a passionate team, our experiences are designed to create unforgettable memories in exceptional settings.

A WEDDING AT ESPACE 4 SAISONS

Surrounded by lush greenery and breathtaking views, our hotel offers everything you could dream of for your wedding: ceremony, reception, accommodations, and catering. A turnkey experience designed to make your big day a memorable success.

A WEDDING ON LE GRAND CRU

Prepare to be enchanted by the atmosphere on board and the gourmet cuisine, while enjoying spacious outdoor areas offering breathtaking views. You can also enjoy the comfort of the nearby Hôtel Versō.



We'll Take Great Care of You

WHETHER AT ESPACE 4 SAISONS OR ABOARD LE GRAND CRU, OUR BASIC PACKAGE INCLUDES:

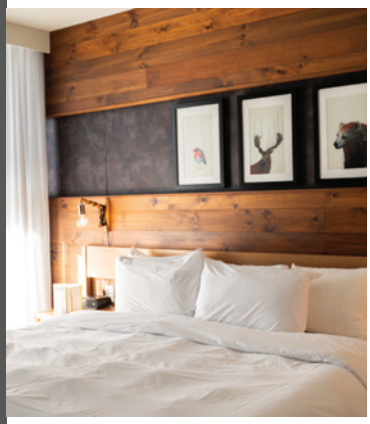
- A personalized coordination service
- A list of providers and planning tools
- A service manager/maître d'hôtel available all day
- Customized gourmet menus
- Menu tasting before the wedding
- Preferential room rates
- A suite, breakfast, and gifts for the bride and groom



Your Wedding at Espace 4 Saisons

Espace 4 Saisons is the perfect venue for a unique wedding, whether in summer or winter. The mountain views, breathtaking scenery, enchanting setting, and attentive service will make this day one you'll never forget.

Our team of professionals will guide you through every important step so you can focus on what matters most: enjoying the best day of your life!











Everything Under One Roof

- Panoramic reception hall featuring modern wood accents, large windows and 19-foot ceilings, accommodating up to 144 guests for a banquet (minimum of 80 adults)
- Private foyer adjacent to the reception hall
- 82 spacious and comfortable guest rooms
- Large terrace with mountain views for the ceremony and/or cocktail reception
- 2 renowned restaurants right inside the complex
- Spa and beauty services for the bride and her guests
- Entertainment room
- Heated indoor/outdoor pool and hot tub
- Windowed fitness room overlooking nature
- Indoor and outdoor parking

Electric vehicle charging stations are available on site.

Our Wedding Package

We've created a base package that includes all the essentials for your special day. Additional options are also available to personalize your wedding.

OUR BASE PACKAGE INCLUDES:

- Personalized coordination throughout the planning process
- A list of recommended vendors and wedding planning tools
- A dedicated maître d'hôtel throughout your wedding day
- Personalized gourmet menus
- A pre-wedding menu tasting for the couple
- Preferred room rates for your guests
- A suite, breakfast, and special gifts for the couple



Adult Package

THIS PACKAGE INCLUDES:

- A welcome cocktail
- Canapés (4)
- An upscale four-course meal
- Half a bottle of wine
- Service charges



Child Package

Available for children 12 years old and under only. This package includes:

- A non-alcoholic welcome cocktail
- Fresh vegetables and dip
- A three-course meal
- A beverage
- Service charges

Our Menu

4-COURSE BANQUET

FIRST COURSE

Choice of one of the following:

Green salad with Chef's dressing

Soup of the day

Gazpacho

APPETIZER

Choice of two of the following:

Two-colour beets, whipped goat cheese, hummus, maple vinaigrette and sumac sunflower seeds

Tuna tataki, tamari-marinated cucumbers, wakame and sesame emulsion

Smoked duck rillette, apricot compote and pickle condiment with whole-grain mustard

Seasonal tomatoes, crumbled feta, olive tapenade, toasted pumpkin seeds and oregano vinaigrette

Salmon gravlax, compressed cantaloupe, sea asparagus, capers, dill and red onions

Mushroom and smoked gouda risotto croquette, arugula aioli with truffle oil

MAIN COURSE

Choice of two of the following:

Herb-roasted chicken supreme, romesco purée, roasted baby potatoes, seasonal vegetables and veal jus

Oven-baked salmon fillet, roasted baby potatoes, seasonal vegetables and tomato-caper sauce vierge

Duck leg confit, sweet potato purée, seasonal vegetables and port-infused veal jus

Grilled beef shoulder tender, caramelized shallots, roasted baby potatoes, seasonal vegetables and peppercorn sauce

Veal loin cooked at 55°C and marinated in chimichurri, roasted baby potatoes, seasonal vegetables and red wine sauce

Braised beef cheek, root vegetable purée, seasonal vegetables and reduced braising jus

Layered tofu and roasted vegetables with a smoked paprika red pepper coulis (vegan)

DESSERT

Choice of one of the following:

Chocolate variation

Paris-Brest

Caramélia

Assortment: a dessert table featuring all three selections







Customized Options

IMPRESS YOUR GUESTS

We offer a variety of à la carte options to enhance your experience.

DURING THE COCKTAIL RECEPTION

- Fresh vegetables and dip
- Quebec cheese platter
- Oysters with mignonette
- Charcuterie board with pickled vegetables
- Assorted marinated olives

LATE-NIGHT BITES*

- Individual poutine
- Chicken wing
- Chicken nugget
- Popcorn machine rental
- Mini vegetarian pogo (Le Gars du Lac)
- Ramen noodle bowl

*Service available until 11 p.m. A minimum order may be required for hot food service.







OTHER OPTIONS

- Cake cutting
- Lunch delivery* for the bride and her guests (assorted sandwiches and fresh vegetables)

*A minimum number of guests may be required.

BAR OPTIONS

- Individual billing
- Open bar with a predetermined spending limit
- Drink coupon system
- Let us know if you have any other special requests!

To offer something for everyone, we also have a selection of delicious mocktails.





Intimate Weddings

Because every wedding deserves a setting that feels just right, Espace 4 Saisons also welcomes smaller celebrations starting at 40 guests.

Enjoy greater availability by choosing a date other than a Saturday during peak season, or one of our selected Saturdays during the low season.

Low Season

Enjoy an exclusive offer by choosing from select wedding dates available between February and May, as well as in November. Several Saturdays are eligible for a 15% discount on our wedding package.

Contact our team to learn more about available dates.

Embrace Winter!

Treat your guests to all the magic of a winter wedding. With snow-covered landscapes, the warmth of in-room fireplaces and the majestic mountain as your backdrop, your celebration will feel like a true fairy tale.

Whether you choose an indoor or outdoor ceremony, your guests can also enjoy a heated pool and indoor parking. Everything is designed with their comfort and sense of wonder in mind.

Dôme de Morphée

GLOW ON YOUR BIG DAY!

Your big day is almost here… Treat yourself to a well-deserved moment of relaxation at Dôme de Morphée, conveniently located right at the hotel, before one of the most memorable days of your life.

Whether you want to release tension with a soothing massage, refresh your skin with a radiance-boosting treatment or simply take some time for yourself, our team is here to create a personalized experience tailored to your needs.

Get ready to glow with treatments designed to enhance your natural beauty and help you enjoy your special day feeling relaxed and radiant.

We recommend booking your waxing, pedicure, manicure or eyelash extension appointments in advance, especially for treatments scheduled one or two days before the wedding.

Our facilities also allow you to share this special moment with your loved ones, whether it's your bridesmaids, mother or friends, making your wedding preparations just as enjoyable and memorable as the celebration itself.

Our wellness and beauty centre is conveniently located right at the hotel. We also offer personalized packages tailored to your needs.

OUR SERVICES

- 60 or 90-minute massage
- Foot treatment
- Collagen radiance facial
- Manicure or gel nails
- Body exfoliation treatment
- Eyelash extensions
- Body wrap

Contact the Dôme de Morphée team. We'll be happy to help you choose the treatments that are right for you!

819 349-7636







Your Wedding Aboard Le Grand Cru



A DAY THAT'S UNIQUELY YOURS

Celebrate your love in a breathtaking setting with a wedding on the water! On majestic Lake Memphremagog, every moment becomes magical, surrounded by spectacular scenery and the romantic atmosphere of the luxurious Grand Cru.

Throughout your celebration, our team of professionals will take care of every detail, so you can focus on what matters most: enjoying one of the most beautiful days of your life!



On Board

- At maximum capacity, indoor seating accommodates 146 to 180 guests, depending on the desired setup.
- A spacious outdoor terrace with a bar
- Outdoor seating for 100 guests, with additional capacity for a standing reception
- 10-foot ceilings, large windows and a unique wood floor
- Food preparation area
- A central bar and an impressive wine cellar
- A dance floor



The boat is heated, air-conditioned and ready to welcome you rain or shine







Our Wedding Package

OUR BASE PACKAGE INCLUDES:

- A 3.5-hour cruise
- A glass of sparkling wine upon arrival
- A three-course meal

PRIVATE CHARTER

To provide you with a completely private experience, a full boat charter is required for weddings. This gives you exclusive use of Le Grand Cru to celebrate your special day surrounded only by your loved ones.

ENHANCE YOUR PACKAGE

- Pre-boarding and additional cruising time available
- Wine served with the meal
- Canapés during the cocktail reception
- Customized menu
- Live musical entertainment tailored to your wedding

Our Menu

APPETIZER SELECTION

Smoked duck puff pastry, caramelized pear, peppered Raclette de Compton cheese (La Station) and crispy onions

Beef carpaccio, Appalachian truffle mayonnaise, yuzu vinaigrette, baby arugula, radishes, marinated mushrooms, Parmesan shavings and toasted hazelnuts

Endive and chicory salad, cucumbers, carrots, green apples, edamame, toasted almonds, light pomegranate-ponzu vinaigrette and P'tit Crémeux cheese gratin crostini (Fritz Kaiser)

Bobines trout gravlax, lemon and dill crème fraîche, julienned vegetable salad and fine herb crumble

MAIN COURSE SELECTION

Walleye fillet on cauliflower couscous, grilled peach salsa and sugar snap peas

Confit beef cheek, potato and celeriac purée, glazed baby carrots and three-peppercorn sauce (dune, pink and green)

Guinea fowl breast, squash purée, parmesan and garlic zucchini, fig balsamic sauce

Crispy mushroom and lentil puff pastry, confit red onions, vegan feta, black garlic demi-glace, kale salad and toasted almonds

DESSERT SELECTION

Basque cheesecake, lime gelée and pistachio granola

Classic creamy tiramisu

Apple tartlet, Coaticook vanilla ice cream and fleur de sel caramel

A gluten-free and lactose-free dessert is available upon request.

Served with regular coffee, tea or herbal tea.

Children's Menu (12 and under)

APPETIZER

Cheese puff pastry twists, yogurt and herb dip

MAIN COURSE

Cheese tortellini, rosé sauce, parmesan shavings

DESSERT

Chocolate and caramel brownie







Customized Options

IMPRESS YOUR GUESTS

We offer a variety of *à la carte* options to enhance your experience.

HOT CANAPÉS

- Mini Florentine and Lorraine quiche
- Mozzarella and prosciutto arancini, tomato sauce
- Spanakopita, tzatziki sauce
- Wagyu beef dumpling, wafu sauce
- Mini spring roll, sweet and spicy Thai sauce

COLD CANAPÉS

- Smoked salmon, blini, dill cream cheese
- Shrimp cocktail
- Mini cherry tomato, bocconcini and basil skewer, balsamic reduction
- Venison, pork and duck terrine with Calvados, crostini
- Italian-style beef tartare
- Duck confit, homemade salsa, spicy mayonnaise, crostini
- Mini cannoli filled with chocolate ganache (sweet canapé)



BAR SERVICE

Our team is dedicated to providing a refined bar experience, featuring a carefully curated selection of beverages to complement your celebration.

- Privately imported wines selected by our sommelier
- Champagne and sparkling wines
- Signature cocktails
- Selection of premium spirits
- Quebec craft beers and draught beers
- Aperitifs and digestifs
- Wide selection of mocktails and non-alcoholic beverages

Nearby Services





HÔTEL VERSŌ

To keep the celebration going and ensure your guests enjoy a comfortable stay, discover Hôtel Versō, located just steps from the boat and also part of the PAL+ family. Easily accessible on foot or with our exclusive shuttle service, the hotel welcomes you to a peaceful and enchanting setting surrounded by the beautiful scenery of Lake Memphremagog. The next morning, Bistro Kóz warmly welcomes you for breakfast in a Mediterranean-inspired atmosphere that is both inviting and refined.

SHUTTLE SERVICE

We offer an exclusive shuttle service for your group, providing transportation between the Cabana parking lot or Hôtel Versō and the dock. The shuttle is available for your arrival and boarding, as well as at the end of your event.

PARKING

The Cabana parking lot ($) is located right next to Hôtel Versō.



The Little Extras

Keep the celebration going at one of our restaurants and gather your loved ones for a memorable welcome dinner. Refined cuisine, attentive service and a warm atmosphere come together to create unforgettable moments just steps from our hotels and reception venues.

The next morning, gather again over breakfast and relive the best moments of your special day.

AT ESPACE 4 SAISONS
12 MINUTES FROM THE BOAT

- Bistro 4 Saisons
- Burger Pub

12 MINUTES FROM ESPACE 4 SAISONS

- Le Grand Cru

8 MINUTES FROM ESPACE 4 SAISONS
WITHIN WALKING DISTANCE OF THE BOAT

- Bistro Kóz
- Ice cream counter located inside Bistro Kóz, open all summer

4 MINUTES FROM ESPACE 4 SAISONS
8 MINUTES FROM THE BOAT

- Ratatouille, a gourmet space

30 MINUTES FROM MAGOG/ORFORD

- OMG Resto








PAL+
EXPÉRIENCES
TOURISTIQUES
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EXCEPTIONAL VENUES, TRUSTED PARTNERS
e4s
VERSŌ
B4S
BURGER PUB
kóz
OMG resto
rata touille
LE CORNET
Escapades Memphrémagog