



LAKEFRONT


Ripplecove
LAKEFRONT HOTEL & SPA
★★★★★

Weddings

A MAGNIFICENT BACKDROP FOR YOUR WEDDING

Congratulations on your engagement and upcoming wedding! We wish you much happiness and success in the wonderful adventures ahead.

The preparation for your big day is an exciting project. As this is one of the biggest milestones in your life, let our team set the stage for this personal and unforgettable experience. Whether it be for a reception with a close knit group or a bigger party, Ripplecove blends expertise with intuitive services to tailor a celebration as unique as you are.

All of our propositions can be customized to reflect your image. So let us do what we do best, so that you can relax and revel in the joy of the moment, on the beautiful shores of Lake Massawippi.

We look forward to exploring all options with you, and working with you to make this a day one that you will cherish forever.



RIPPLECOVE

Weddings

Located just 1h30 from Montreal and 2h20 from Quebec city, and only steps from the shores of Lake Massawippi, Ripplecove Lakefront Hotel & Spa has two venues, each offering a warm environment conducive to all celebrations.

Our team is committed to providing a personalized and responsive service. Your event will be handled with care, efficiency and professionalism from beginning to end. We are dedicated to the success of your big day. It is our priority.



STAFFORD HALL

(55' x 30' - 1650 FT²)

Chic and cozy, the Stafford room is equipped with large windows with a breathtaking view of the lake, will host up to 100 guests in theater style for your reception and 56 guests in round tables of 8 for your reception.



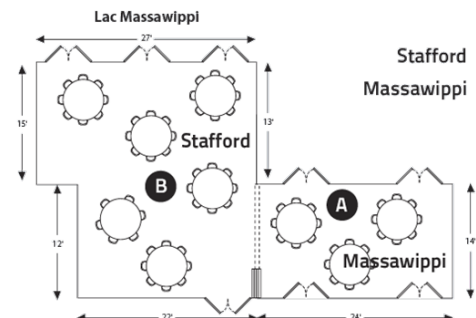
MASSAWIPPI HALL

(15' x 25' - 375 FT²)

The Massawippi room is flooded with natural light. Here, your events are guaranteed to be private and convivial. Equipped with a private terrace, it's the perfect place to reunite and enjoy the moment. It can host up to 30 guests for your ceremony and 24 for your reception.

STAFFORD-MASSAWIPPI

Thanks to a removable wall, the Stafford and Massawippi Halls combined can host a ceremony up to 130 guests and a banquet of up to 84 guests.



INTIMATE. ELEGANT. INSPIRING.



Your Lakefront WEDDING

The Ripplecove Hotel & Spa is excited to be a part of your big day. We are happy to offer the following benefits to your reservation.

- ◆ **Your bridal suite**
- ◆ **The rental of the reception hall**
(minimum of 10 rooms and 25 guests guaranteed)
- ◆ **Preferential room rates** for your guests
- ◆ **The support of our specialist** in the preparation of your wedding
- ◆ The professionalism of our **Maître D'hôtel** assigned to your group, during the event
- ◆ Menus created by our **Executive Chef**
- ◆ **The following equipment;** white tablecloths and napkins, tables and chairs, cutlery and white plates
- ◆ **Your menus printed (if requested)**
- ◆ **Your table cards**
- ◆ **Votive candles on the tables**

For groups with under 10 rooms and 25 guests guaranteed, a fee of \$500 will be charged.



ADD-ON SERVICES

- | | |
|--------------------------------------|--------------|
| ◆ Rental and set-up of a dance floor | \$250 |
| ◆ On site ceremony (outdoor) | \$500 |
| ◆ Martha Folding Chairs: | |
| Set-up (not included) | \$7 / chair |
| Set-up (included) | \$10 / chair |

HOTEL SERVICES

Hotel reception available 24/7
Arboressence Spa
Le Riverain Restaurant

Complimentary parking
Access to all on site amenities



LE *Riverain*

DINING AT THE RIPPLECOVE



In a perfect harmony of refinement and sobriety, Le Riverain invites you for a moment of conviviality. Menu, presentation, decor, service... everything has been carefully thought out to offer you an exceptional experience that will feed your senses as much as the memory of a wonderful evening.

For the menu, our Chef Steeve Rondeau concocts an inventive cuisine, scalable and just reflecting both the warm hospitality of Quebec and the quality of local ingredients.

Upon arrival of beautiful spring days, Le Riverain opens its lovely shaded terrace where calm and serenity reigns.

Cocktail & CANAPÉS



Our Classic Canapés

Minimum of 36 units


3.50 each

(Take 3 for \$10)

Cold Canapés

Cherry Tomato and bocconcini basil 

Smoked salmon mascarpone with lemon

Ballottine of goat cheese and pear with porto 

Smoked duck and melon

Duck rilette

Salmon, beef, or duck tartare

Hot Canapés

Satay chicken skewer

Cod accras and homemade salsa

General tao chicken

Arancini  

Mini crab cake

Our Prestige Canapés

Minimum of 36 units

5.50 each

(Take 3 for \$15)

Fresh shrimp with virgin sauce

Asian lobster dumpling

Scallop Crudo

Foie gras torchon

Tuna tataki



 Vegan

 Vegetarian

\$90
PER PERSON

MENU PEARL

Mise en bouche - Chef's Selection

APPETIZER

*(Each guest chooses 1 of
2 options preselected)*

COLD

Homemade smoked salmon, fennel salad with dill and citrus fruits and lemon gel

Beef carpaccio, herb oil, parmesan shavings, fried capers, and parmesan laced bread

Hydromel foie gras torchon, strawberry gel, rhubarb compote and zucchini bread +\$15

HOT

Warm goat cheese and onion confit with Port salad  

Smoked duck arancini with Hatley Cheese, pear purée

MAIN COURSE

*(Each guest chooses 1 of
3 options preselected)*

Filet mignon, melted 'Alfred le Fermier' cheese and herbs, roasted hazelnuts, gratin dauphinois, seasonal vegetables, mushroom duxelle

Duck Breast, five-spice and orange sauce, fig puree, Sarladaise potatoes

Catch of the day, tomato butter, Tuscan sauce, pesto and Argentine shrimp, quinoa salad

Rack of lamb in a fine herbs and parmesan crust eggplant puree, mustard and rosemary sauce +\$10

Vitello tonnato (tomato butter, watercress pesto, roasted veal loin and tuna) +\$10

Vegetarian Options See page 'Customize your menu'

DESSERT

*(Each guest chooses 1 of
2 options preselected)*

Rocher, praline ganache, dacquoise hazelnut, caramel vanilla ice cream

Greek yogurt panna cotta, seasonal fruit compote, sablé

Mango parfait, lime meringue, pineapple confit

Carrot cake, pistachio ice cream, caramelized pecan

Mignardises - Chef's Selection



All items on the menu are available gluten free upon request

\$110
PER PERSON

MENU DIAMOND

APPETIZER

*(Each guest chooses 1 of
3 options preselected)*

COLD

Mise en bouche - Chef's Selection

Octopus carpaccio, olive tapenade, pepper gel, arugula, tomato and octopus confiti

Braised endive salad, pickled beets, fresh endives, apple, parsnip purée

Oriental beef tataki, shitake salad

Hydromel foie gras torchon, strawberry gel, rhubarb compote and zucchini bread +\$15

HOT

Coquilles St-Jacques, corn chowder, lobster, scallps, Stimpson surfclam

Gnocchis, asparagus, wild boar pancetta, hazelnut butter, walnuts, fried sage 

Fried soft-boiled egg, pan-fried mushrooms, cedar mayonnaise, grilled kale 

MAIN COURSE

*(Each guest chooses 1 of
3 options preselected)*

Filet mignon, melted 'Alfred le Fermier cheese and herbs, roasted hazelnuts, gratin dauphinois, seasonal vegetables, mushroom duxelle

Arctic char in a prosciutto crust, asparagus, aioli, roasted ratte potatoes and chimichurri

Guinea fowl ballotine stuffed with mushrooms, grapes, roasted cauliflower purée, Perigourdine sauce, seasonal vegetables

Risotto with seafood, lobster, scallops, clams, housemade bisque

Rack of lamb in a fine herbs and parmesan crust eggplant puree, mustard and rosemary sauce +\$10

Vitello tonnato (tomato butter, watercress pesto, roasted veal loin and tuna) +\$10

Vegetarian Options See page 'Customize your menu'

DESSERT

*(Each guest chooses 1 of
2 options preselected)*

Rocher, praline ganache, dacquoise hazelnut, caramel vanilla ice cream

Paris-Brest, choux with Praline cream, baguette ice cream, caramelized hazelnuts

Guayaquil ganache, candied cherries, dark chocolate fondant, raspberry sorbet

Blueberry semifreddo, lemon chiffon cake, white chocolate and seasonal fruits

Mignardises - Chef's Selection




All items on the menu are available gluten free upon request

CUSTOMIZE

Your Menu

VEGETARIAN OPTIONS

Jerusalem Artichoke Perogies, Vegan demi-glace, kale, aged cheddar, sour cream, and Jerusalem artichoke chips

Lentil sausage, couscous salad, seasonal vegetables, chimichurri 

Beetroot risotto and mascarpone

Mushroom risotto

Tuscan linguine with capers, olives, tomatoes, onions, peppers, zucchini, pine nuts, parmesan



ADD TO YOUR MENU

Soup - Chef's Selection	+\$14
Platter of local cheese	+\$10
Granité <i>(Choose 1 option)</i>	+\$8
<ul style="list-style-type: none"> ◆ Rubarb et Moscato ◆ Champagne Rosé ◆ Lemon ◆ Mango-Lime 	

A glass of sparkling wine Starting at +\$45 / bottle
 *7-course Discovery Menu To be discussed with our chef
 with Wine Pairing
 (Sommelier's Selection)

WEDDING CAKE

Cutting Fee	
<ul style="list-style-type: none"> ◆ Regular ◆ Ripplecove Style <i>(with fruit and coulis)</i> 	<p>+\$5</p> <p>+\$8</p>



DISCOVER THE EASTERN TOWNSHIPS

Cheese platter	+\$12
<i>*Choose 3 options</i>	
<ul style="list-style-type: none"> ◆ Comtomme de la Fromagerie de La Station ◆ Zacharie Cloutier de la fromagerie Nouvelle-France ◆ Bleu Ermite de l'Abbaye Saint-Benoit-du-Lac ◆ Douainer de la fromagerie Fritz Kaizer ◆ L'Arrière-cour de la fromagerie Rang 9 ◆ Riopelle de l'Isle de la fromagerie Île-aux-Grues 	

Served with dry fruits, variety of walnuts and assorted croutons



CREATE YOUR OWN MENU

Schedule a 2 hour meeting Upon request
 with our executive chef.

SPECIAL Menus

KIDS MENU

*5 YEARS OLD AND UNDER / FREE

- ◆ Veggie Plate or Soup
- ◆ Pasta of the day
- ◆ Vanilla Ice Cream or Fruit Salad
- ◆ 1 Beverage Included

JUNIOR MENU

*6 TO 11 YEARS OLD / \$25 PER PERSON

- ◆ Choice of Menu Pearl or Menu Diamond
- ◆ Half of the portion will be served
- ◆ Half of the price will be charged
- ◆ 1 Beverage Included

STAFF MENU

\$35 PER PERSON / *CHEF'S SELECTION

- ◆ Soup of the day
- ◆ Main course of the day
- ◆ Dessert of the day

WEDDING BRUNCH

\$28 PER PERSON / MINIMUM 25 GUESTS

COFFEE & JUICE INCLUDED

- ◆ Bacon
- ◆ Sausage
- ◆ Ham
- ◆ Potatoes
- ◆ Frittata or Omelette
- ◆ Fruit
- ◆ Classic Cheese
- ◆ Yogurt
- ◆ Granola
- ◆ Charcuteries



MIDNIGHT BUFFET

MUST BE SERVED BY MIDNIGHT

MINIMUM 25 GUESTS



Sweet \$10 / person

*Choose 2 options

Vanilla Cream Chou Bun
Pear and Ginger
Financier
Chocolate Truffles

Salty \$15 / person

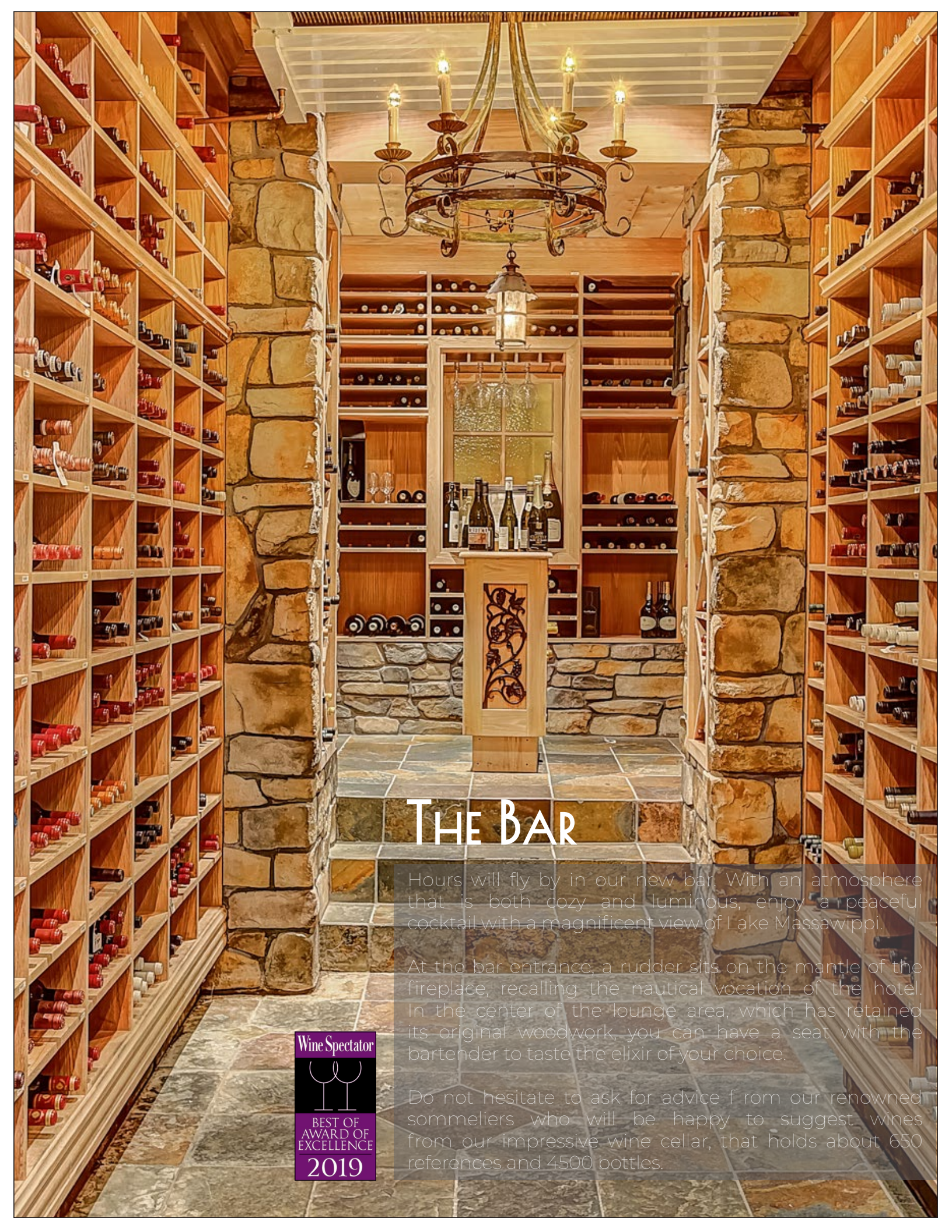
*Choose 2 options

Poutine 
Hamburger Sliders with Blue
Cheese
Mini Pogos
Mini Mac & Cheese 

Sweet & Salty \$18 / person

*For both options

Platter of Cheese and Cold Cuts
Strawberry Tuxedos



THE BAR

Hours will fly by in our new bar. With an atmosphere that is both cozy and luminous, enjoy a peaceful cocktail with a magnificent view of Lake Massawippi.

At the bar entrance, a rudder sits on the mantle of the fireplace, recalling the nautical vocation of the hotel. In the center of the lounge area, which has retained its original woodwork, you can have a seat with the bartender to taste the elixir of your choice.

Do not hesitate to ask for advice from our renowned sommeliers who will be happy to suggest wines from our impressive wine cellar, that holds about 650 references and 4500 bottles.

Wine Spectator



BEST OF
AWARD OF
EXCELLENCE

2019

BAR OPTIONS

Wine Selection

CHAMPAGNE & SPARKLING WINE

Prosecco Brut Terra Viva	45
Crémant de Bourgogne Rosé Brut Perle d'Aurore Louis Bouillot	55
Brut L'Orpailleur Vignoble de l'Orpailleur	58
Champagne Brut Tradition Remy Bertin	105
Champagne Grand cru Blanc de Blancs Brut Le Mesnil	120
Champagne Brut Réserve Taittinger	145

WHITE

Pinot grigio Delle Venezie Bixio, Italie	45
Sauvignon blanc Val de Loire Destinea Joseph Mellot, France	50
Verdicchio dei Castellidi di Jesi Classico superiore Casal di Serra Umani Ronchi, Italie	50
Sauvignon blanc Leyda Valley Aylin Vina Polkura, Chili	56
Sancerre Les Panseillots Guillerault-Fargette, France	85
Chardonnay Dry Creek Valley Signature Selection Pedroncelli, États-Unis	60
Viognier British Columbia Calliope Burrowing Owl, Canada	64
Chablis Domaine Gueguen Domaine Céline & Frédéric Gueguen, France	67
Pinot grigio Alto Adige Südtirol St. Pauls, Italie	72
Chardonnay, Domaine de l'Aigle, Gérard Bertrand, Languedoc, France	79
Sancerre Frétoy Domaine Tinel-Blondelet, France	90

RED

Vin de Pays du Périgord Roc des Taureaux Aurochs , France	45
Vino da tavola Il Vino quotidiano Il Merlonero G. D. Vajra , Italie	50
Bordeaux supérieur Château Bellevue Favereau, France	56
Valpolicella Ripasso Le Arche, Italie	62
Rosso di Montepulciano Azienda Agricola Dei, Italie	65
Okanagan Valley Pétales d'Osoyoos Osoyoos Larose, Canada	67
Malbec Mendoza Alberti 154 Bodega Calle, Argentine	72
Chianti Riserva Cosmus Piandaccoli, Italie	73
Pinot noir domaine de l'Aigle, Gérard Bertrand, Languedoc, France	79
Toro Vetus, Espagne	90
Toscana Orchidea Casalbosco, Italie	112



BEVERAGE SELECTION

Non-Alcoholic Beverages

\$5 / beverage

- ◆ Sparkling Water
- ◆ Soft Drinks
- ◆ Coffee

Alcoholic Beverages

\$10 / beverage

- ◆ Beer
- ◆ Wine (Sommelier's Choice)
- ◆ Signature cocktail

THE ACCOMMODATION

Our 30 rooms and suites offer breathtaking lake or forest views. They feature all the comforts expected from a 5 star hotel: elegant and warmly decorated, abundant lighting, plush bedding, carefully fitted bathrooms ...

Each unit offers a serene bubble that encourages relaxation and well-being. It's impossible to get tired of the relaxed atmosphere that reigns in these luxurious havens!

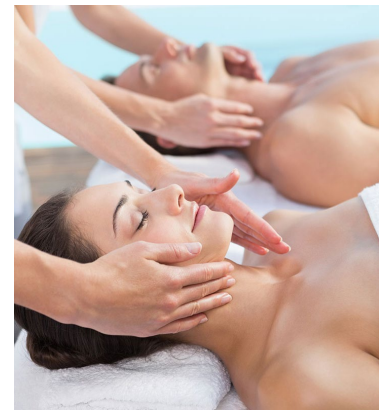
The hotel will be adding 26 units by summer 2021. These 1 or 2 bedroom units will all be overlooking the lake with a balcony, access to a private rooftop terrace and parking.



Enjoy our
SPA TREATMENTS

Indulge yourself and take the time to pamper yourself with moment of total well-being. The Arboressence SPA offers a wide array of facial care and essential body treatments as well as massage therapy.

Before or after the reception, plan a special time for you of relaxation.



ARBORESSENCE ESCAPE
\$160 (80 MINS)

On your wedding day prepare yourself with a calming 50 minute massage, followed by a 30 minute mini-facial.

ROMANCE BEFORE I DO
\$230 (TWO MESSAGES)

Before you say I do enjoy a moment of relaxation together with a 50 minute couples massage.



ÉMINENCE
ORGANIC SKIN CARE
HUNGARY • SINCE 1958

Attractions & ACTIVITIES

More than just a hotel, the Ripplecove is a place of true well-being. From sunrise to sunset, the different services offered at the facility will only enhance your stay. Here, the experience is comprehensive and designed to satisfy all types of guests, from the athletes to the foodies through to the letting go lovers.

In this idyllic setting, the possibilities are endless. Those who love to relax will enjoy the private beach, pontoon rides and sitting by the pool in our comfortable lounge chairs. Those who are more active will appreciate the multitude of sports activities offered on site. This includes: tennis, kayaks, paddle boards, bicycles, electric bikes, etc. You are free to plan your stay how you would like. Pure happiness!

During the winter season, embrace the nature with snowshoeing and skating on Lake Massawippi, ice fishing , and several outdoor fireplace areas to cozy up and enjoy a hot beverage.

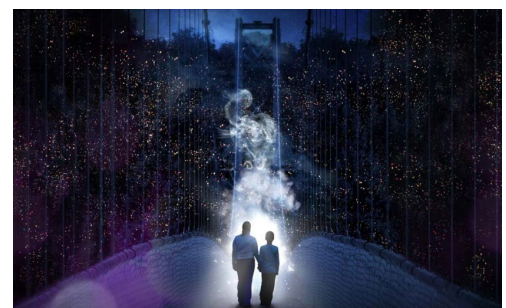


Pontoon

From \$128 per hour

Our dedicated team will also be happy to organize tailor-made activities for you in the region.

- ◆ Golf
- ◆ Foresta Lumina
- ◆ Bleu Lavande
- ◆ Wine Tasting
- ◆ Microbrasseries
- ◆ Local Produce
- ◆ Horseback Riding



Our

RECOMMENDATIONS

DECORATIONS

Les Événements Nostalgie
819.560.2392
www.lesevenementsnostalgie.com

FLORIST

Centre Jardin Dansereau
819.838.4906
<https://centrejardindansereau.ca>

HAIR AND MAKE-UP

Maria Domenica
819.345.3696
Mdomenica.cm@gmail.com

PHOTOGRAPHER

Sonia Bourdon
514.625.2155
info@soniaboridon.net
<https://soniaboridon.net>

Julye Fortier
819.570.2604
info@julyefortier.com
<https://www.julyefortier.com>

MUSIC

Viola Dolce
438.878.0771
info@violadolce
www.violadolce.ca

DJ

Jacob's Musiciens & Disco Mobile
450.613.0868
info@jacobsmusiciensdiscomobile.com
www.jacobsmusiciensdiscomobile.com

CAR SERVICE

LimoPrestige
819.345.5466
limoprestige@live.ca
www.limoprestige.ca





TERMS AND CONDITIONS

FUNCTION ROOM SCHEDULE

If the 10 rooms directly affected by the noise (see details in section 4) are not reserved / guaranteed, the banquet rooms mentioned will be reserved for your wedding reception until 11:30 p.m. (the volume should be lowered by 11:00 p.m.). If they are reserved, you can enjoy the banquet rooms while playing music until 2:00 am (the noise should be lowered by 1:00 am). Afterwards, guests can continue their evening in the bar adjacent to the hotel restaurant if desired. Doors to the outside must be kept closed from 11:00 p.m. for each event.

FOOD AND BEVERAGE

All food and beverage prices are subject to a 15% service charge, and 3% miscellaneous charges. All prices, service charges included, are subject to federal goods and services tax (GST) and Quebec sales tax (QST), which are respectively 5% and 9.975% to date. The rates indicated in this document are in Canadian dollars. No food may be displayed on a buffet for more than two hours for hygiene and safety reasons. Due to licensing requirements and quality control issues, With the exception of the wedding cake, all food and beverages that are served on hotel premises must be supplied and prepared by the hotel.

GUARANTEED MINIMUM

A minimum of 10 rooms (2 classic rooms +1 superior room + 6 luxury rooms + 1 Grand luxury room) must be reserved and guaranteed during a wedding in a private banquet room. The menu must be determined and sent to our team at the latest 1 month before your event. If this deadline is not respected, the menu cannot be guaranteed. The final number of people must be confirmed at least 14 days in advance. The billing will be based on this guarantee. No credit will be granted if the actual number of guests turns out to be less than the confirmed guaranteed number. If the final number of guests turns out to be greater than the guarantee, the hotel will charge according to the actual number of people present. The hotel undertakes the ability to accommodate a number of covers equivalent to five (5) percent greater than the guaranteed number of participants for meals.

WEDDING ROOMS BLOCK

Preferential rates will be provided upon request. Rates are subject to the following taxes: 3.5% lodging tax, 5% GST and 9.975% QST. These taxes are subject to change without notice. Room rates will be available 3 before and after the event depending on hotel availability. Arrival time for all participants is from 4:00 p.m. Departure must be before 11:00 a.m.

MUSIC

SOCAN Fees: Artist rights for music played. RE: SOUND: copyright for the music played. SOCAN (\$ 44.13 + tax) and RE: SOUND (\$ 18.51 + tax) fees will apply when music is performed in a private banquet room.

DEPOSIT AND PAYMENT TERMS

An initial deposit representing 30% of the pre-estimated invoice must be paid upon confirmation of the event. A second deposit of 30% of the pre-estimated invoice will be required sixty (60) days before the date of the event. A final deposit of 30% of the updated invoice will be required fourteen (14) days before the date of the event. The remaining balance will be charged to the credit card at the end of the event, and an invoice summarizing the charges will be sent to the person in charge.

CANCELLATION FEES

DAYS PRIOR TO THE ARRIVAL DATE				CANCELLATION FEES		
			+1 YEAR	The initial deposit of 30% will be retained for a future event		
FROM	365 DAYS	TO	91 DAYS	30	%	The initial deposit of 30% will be withheld. IT will not be retained for a future event.
FROM	90 DAYS	TO	61 DAYS	75	%	expected income *
FROM	60 DAYS	TO	31 DAYS	90	%	expected income *
FROM	30 DAYS	TO	ARRIVAL	100	%	expected income *



Ripplecove

LAKEFRONT HOTEL

700 RUE RIPPLECOVE, AYER'S CLIFF, QUEBEC

1.800.668.4296  RIPPLECOVE.COM

 facebook.com/ripplecove

 instagram.com/ripplecove

 [@ripplecove](https://twitter.com/ripplecove)

