LA NESRA

STUDIO ÉVÉNEMENTIEL

Wedding Packages

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Welcome to Montreal's Newest Venue

LA NESRA

WELCOME

Set in the heart of Griffintown, La Nesra offers a refined, expansive canvas designed to host every chapter of your celebration with effortless flow—from a breathtaking ceremony to an elegant cocktail hour and a beautifully orchestrated reception.

Spanning over 20,000 sq ft beneath dramatic 40 ft ceilings, the venue offers versatility, accommodating up to 1,650 guests for a standing reception or 1,200 seated. Grand in proportion yet endlessly adaptable, it becomes a true expression of your vision—whether opulent and immersive or understated and refined.

With a fully appointed culinary infrastructure, bespoke catering and bar offerings, and discreet, seamless amenities throughout, every detail is curated to deliver an experience of quiet luxury and impeccable execution.

At La Nesra, every wedding is imagined without limits.





A Canvas of Possibilities

A large divisible space where every chapter of your wedding story unfolds

WEDDING PACKAGES





WEDDING PACKAGES

Package Structure
Saturdays & Sundays Only

Venue Rental: $5,000.00
Based on a minimum Guest Count of 175 guests

Wedding Menu 1
$260 pp + 20% service

5 Canapés & 1 Station
Pasta or Entrée
Main
Plated Dessert
Coffee Service
Basic Open Bar & Wine Service
(Until 1 am)

Wedding Menu 2
$305 pp + 20% service

10 Canapés & 1 Station
Pasta or Entrée
Salad
Main
Plated Dessert
Coffee Service
Basic Open Bar & Wine Service
(Until 1 am)

Clients who provide their own cake will receive a credit, applicable exclusively toward their high-end menu.
Service fees and a 20% administrative fee will be applied to the total charge.



WHAT'S INCLUDED

Full venue access

Tables, chairs, bars & bar backs

Plates, cutlery & glassware

8'x 8' stage

Base linens (black or white)

Open bar service (until 1:00 AM)

Service staff

Cleaning, security, & coat check

Ambient Lightning

Bridal Suite

CANAPÉS



CANAPÉS

SURF

FISH

Spicy tuna tartar, black sesame cone

Salmon tartar with cucumber, avocado, caviar, tempura crunch

Seared salmon, ponzu & avocado, salmon roe

Honey and soy seared cod, miso garlic sauce

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

Smoked salmon, potato latke, crème fraîche, dill

SEAFOOD

Crispy calamari, Meyer lemon aioli

Crispy shrimp, house tartare sauce

Lobster roll, tarragon aïoli, brioche bun **+$3**

Scallop ceviche, lime, cilantro

Grilled octopus, dill, lemon, olive oil, capers

Tandoori shrimp, fresh coriander lime dip

Cajun style grilled shrimp with Old Bay aioli

Shrimp pot sticker, chili crunch sauce

CANAPÉS

TURF

MEATS

Mini beef Wellington, fresh horseradish, dijon

Mini milk fed veal meatballs, sweet tomato & basil compote

Rack of lamb, balsamic & rosemary

Mini Angus sliders, cheddar, pickles, iceberg, La Nesra secret sauce

Roast beef slider, Emmenthal, horseradish aioli

Mini filet mignon, sesame, scallion, ginger sauce

POULTRY

Deep South chicken slider, house pickle, garlic aioli, iceberg, brioche bun

Fried chicken n waffles with maple bourbon sauce

Franks red hot boneless wings, carrot and celery sticks, blue cheese dip

Duck confit puff, apricot jam, honey and goat cheese

Smoked paprika braised pulled chicken on blini topped with house lime mint

Burnt end chicken and cabbage eggrolls, ginger duck sauce

Chicken liver crostini, pistachio, ice cider jelly

PORK

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

Pork belly bite with honey garlic sauce & sesame seeds

BBQ baby back ribs with red onion chutney
Arancini with Pistachio cream, speck, mozzarella & fresh basil

Spicy Italian sausage in sugo, Parmigano

Mini BLT poppers, avocado aioli

Pork & cabbage Chinese dumplings, dark soy sauce



CANAPÉS

GARDEN

VEGETARIAN

Eggplant & feta, puff pastry, cucumber and mint yogurt

Sicilian style arancini, fresh tomato and basil

Cavatelli, wild mushroom ragout, truffle

Mac n ‘cheese, pancetta, garlic breadcrumbs

Gnocchi, gorgonzola, butternut squash, sage

Crostini, black olive tapenade, fresh mozzarella, balsamic reduction

Stuffed mushroom cap, duxelles, Emmenthal, breadcrumbs

VEGAN

Crispy tofu, sweet chilli glaze, pineapple and green onion

Vegan Tempura Cauliflower wings, BBQ sauce

Japanese vegetarian dumplings, ginger and scallion sauce

Homemade orecchiette with fresh tomato sauce and basil

COCKTAIL STATIONS



COCKTAIL STATIONS

CURATED BITES

BAO BUNS

Valued at $19

Fried chicken red cabbage slaw, sweet and spicy aioli, cilantro, radish

Braised beef, avocado, cilantro, roasted green onions, toasted sesame seeds, fried shallot chips

Crispy tofu boston lettuce, maple-wasabi aioli, marinated mango, Bok choy and chili sauce (V)

TACOS

Valued at $18

Pulled pork arbol chili apple cider BBQ sauce

Grilled wild shrimp achiote, avocado

Crispy fresh mozzarella slaw, Pico de Gallo

Carnitas confit pork, adobo sauce, onion, crema

Baja cod, spicy aioli, Banh-mi style slaw

Al Pastor shrimp, pineapple salsa, cilantro

Carne Asada Mojo de ajo, bavette, brisket, salsa Verde, jalapeno aioli

Vegetarian sweet potato, wild mushrooms, caramelized onions, salsa Verde

SLIDERS

Valued at $19

Angus beef, bacon, cheddar, La Nesra secret sauce

Ahi tuna sesame, ginger, pickle, sambal mayo

Portobello sundried tomato aioli, fontina



COCKTAIL STATIONS

CURATED BITES

LIVE SUSHI BAR

Valued at $25

Assorted Maki

Hosomaki

Futomaki & Nigiri

Menu options on request +$3.00 for signature pieces

TUSCAN CROSTINI

Valued at $18

Pane Toscano, whipped lemon ricotta, heirloom tomatoes, sherry vinegar, fig jam & fresh basil (V)

Pane Toscano, avocado, sliced radish, smoked salmon mousse, pickled red onion & dill cream fresh (V)

Pane Toscano, eggplant caviar spread, roasted wild mushroom & grated Parmigiano

Pane Toscano, cinnamon apricot compote, bresaola, Fior di latte & fresh oregano

COCKTAIL STATIONS

CLASSIC

ANTIPASTI

Valued at $23

Decorated with beautiful props and fresh greenery

Assorted imported and local, hard & soft cheeses

Assorted charcuteries & salumi

Assorted homemade focaccias

Dry & fresh fruit (seasonal availability)

Assorted grilled & marinated market vegetables

Olives & mini pickles

Assortment of breads & crackers

Mortadella, giardiniera & provolone on homemade flat breads

COUNTRYSIDE CASSE CROUTE

Valued at $24

Smash burgers all dressed

Steamer hot dogs, mustard, relish, ketchup

Mini pogo

Onion rings

French fries

MONTREAL

Valued at $20

Montreal smoked meat on rye bread with all trimmings

Traditional poutine, Quebec cheese curds and gravy

Savoury grilled cheese sandwiches

NONNA'S GARDEN

Valued at $23

Grilled and marinated market vegetables

Cacio e pepe cauliflower, artichokes & broccoli

Toasted crostini with lemon ricotta & roasted red peppers

Large chopped fresh tomatoes with mozzarella di bufala & fresh basil leaves

Focaccia with rosemary & fresh oregano

Nonna's vegetable strudel

Frittata with green peas, pancetta & baby spinach

Fresh figs with Parmigiano chunks

Roasted mushrooms with toasted fennel seeds & fresh oregano

Sciachiata (Sicilian meat pie)

COCKTAIL STATIONS

INTERACTIVE & CHEF-ATTENDED

RAW BAR — $MP

Fresh oysters with shucker (seasonal variety)

Jumbo shrimp cocktail, homemade cocktail sauce

Tartar à la minute (tuna and salmon)

Giant scallops ceviche à la minute

Razor clams

Snow crab legs

Sea urchin

Grilled octopus

CARVING — $MP

Braised lamb shank, fresh herb and Dijon sauce

Rack of lamb, Chermoula spice rub

Roasted beef, mustard seed sauce or Tomahawk steak with red wine sauce

Roasted BBQ chicken breast with BBQ sauce

Branzino, cashew, almond and fresh herb salsa

King salmon romesco sauce

Miso glazed black cod with miso sauce

LIVE PASTA

Valued at $20

Cavatelli, braised beef ragout

Cavatelli mushroom ragout, fresh basil & truffle oil

Casarecce, napoletano ragù (pancetta, prosciutto, veal, pork and beef)

Orecchiette tomato basil, homemade salted ricotta

Gnocchi, butternut squash & sage sauce

Fusilli, sundried tomato & mozzarella di bufala

INTERACTIVE & CHEF-ATTENDED

BUILD-YOUR-OWN POKE

Valued at $20

Proteins: Marinated tuna, Marinated salmon, Tofu

Condiments:

Sticky rice, Edamame, Avocado, Mango, Coriander, Leafy greens, Green onion, Carrot, Red cabbage, Sesame seeds, Radish, Cucumber, Spicy mayo, Ponzu

BUILD-YOUR-OWN SALAD

Valued at $18

Proteins: Grilled chicken, Grilled salmon, Tofu

Dressings:

Balsamic vinaigrette, Lemon herb vinaigrette, Green goddess, Caesar

Condiments:

Quinoa, Kale, Baby spinach, Mixed greens, Cherry tomatoes, Cucumber, Carrots, Avocado, Feta, Goat cheese, Candied pecans, Sunflower seeds, Dried cranberries, Crispy chickpeas

BANQUET MENUS



SALADS

Bibb lettuce salad fine herbs, Oka cheese, toasted pine nuts, lemon vinaigrette

Wedge salad iceberg, cherry tomato, carrot, cucumber, bacon, croutons, 1000 island dressing

Baby arugula topped with walnuts pomegranate, Parmigiano shavings, lemon dressing

Roasted root vegetable ribbons, mixed greens, maple-candied walnuts, pomegranate, honey & aged balsamic dressing

Fattoush Salad romaine, tomatoes, cucumber, mint, parsley, radishes, red peppers, pita chips, pomegranate molasses & sumac dressing

Green bean salad with heirloom tomatoes Niçoise olives, fennel, white anchovies & basil vinaigrette **+$5**

Classic Panzanella, market heirloom tomatoes, fresh basil, torn mozzarella di bufala, extra virgin olive oil, lemon dressing **+$5**

Romaine hearts with fingerling potatoes radicchio, radish, mini cut quail egg, toasted sesame seeds, mustard seed dressing **+$5**

Fennel with pepado cheese, white grapes, roasted beets, pine nuts, mint, honey dressing **+$5**

Kale orange, feta, cucumber, pomegranate & toasted spicy chickpea, saffron yogurt dressing **+$5**

COLD PREMIUM ENTRÉES

Salade Lyonnaise, escarole, frisée, bacon lardons, poached egg, croutons, bacon vinaigrette

Roasted colored beet salad, grilled halloumi, crispy za'atar pita, beet hummus, pomegranate

Gravlax salmon, Meyer lemon cream cheese, caper berries, everything bagel chips bits, marinated red onion, dill

Pâté de Campagne, watercress, cornichons & radishes

Beef tartare pickles, quail egg, pickled mustard seed, waffle chips, chives **+$5**

Jumbo shrimp cocktail, seafood sauce, lemon, parsley **+$5**

Half Burrata, arugula, fresh figs, pomegranate, chili honey, pistachio & lemon zest focaccia, basil salsa Verde **+$5**

Halibut crudo, confit lemon, pickled Jalapeño, radish, mint, extra virgin olive oil, fleur de sel **+$5**

Tuna tartare, fried wontons, edamame & pineapple salad **+$5**

Beef carpaccio with avocado mousse crispy onion rings, Dijon & truffle vinaigrette **+$5**

HOT PREMIUM ENTRÉES

French onion soup beef broth, gruyère & Emmenthal, garlic & herb croutons

Warm goat cheese tarte, caramelized onion

Croque Monsieur white ham, béchamel, Comté, cornichons, chips

Eggplant parmigiana, buffalo mozzarella, tomato, fresh basil pesto, parmigiano

Braised beef cheek, maple celeriac purée, braising jus **+$5**

"Fritto misto" shrimp, octopus & scallops, marinara sauce **+$5**

Crab cake, fried pickles & house slaw, chipotle sauce **+$7**

Za'atar crusted pan seared scallops, fresh fennel, Medjool dates **+$10**

Confit duck wild mushrooms, braised balsamic onions, pine nut & blueberry sauce **+$10**

PASTA

INCLUDED PASTAS

Orecchiette, homemade salted ricotta, fresh tomato sauce, basil

Gnocchi, butternut squash and sage sauce

Baked manicotti spinach and ricotta, tomato sauce, au gratin

Rigatoni All'Amatriciana guanciale, pomodoro & pecorino romano

UPGRADED PASTAS + $5

Lasagna Cacio e Pepe

Cavatelli, wild mushroom ragout, sweet corn, spinach, truffle

Fusilli spicy sausage, walnut & herb pesto, crispy eggplant, orange zest

PREMIUM PASTAS + *$9*

Cavatelli, braised beef ragout

Cavatelli, mushroom ragout, fresh basil & truffle oil

Casarecce, napoletano ragù (pancetta, prosciutto, veal, pork and beef)

Orecchiette, tomato basil, homemade salted ricotta

Gnocchi, butternut squash & sage sauce

Fusilli, sundried tomato & mozzarella di bufala

MAINS

INCLUDED MAINS

Quebec pork chop, miso sweet potatoes, broccoli with sesame seeds, teriyaki sauce

Crispy chicken roulade stuffed with Comté, spinach & crispy chicken skin, green beans, Duchess potato, truffled jus de volaille

Brick pressed Cornish hen, sweet corn mash, Brussel sprouts, Dijon & herb gravy

Veal Saltimbocca stuffed with prosciutto, sage & provolone, mushrooms, sour cherry Cinzano sauce

Seared salmon, new potatoes, endive, red cabbage & dill slaw, lemon caper sauce

UPGRADED MAINS + $6

Veal Osso Buco, cheese curd & Parmigiano polenta, garlic & chili rapini, pine nut gremolata

Grilled Bavette, pommes allumettes, roasted cipollini onions, maître hotel butter

Quebec braised lamb shank, roasted fennel with toasted breadcrumbs, maple heirloom carrots, charred green onion & fresh chili salsa

Branzino zucchini & kalamata olive caponata, cherry tomato vierge

PREMIUM MAINS + $12

12-Hour braised bone in beef short rib, grainy mustard mash, greens, braising jus, horseradish cream

Ricotta and beet ravioli, Mtl steak spice, crusted 1855 black angus filet mignon, Duchess potato, asparagus, red wine & foie gras sauce

Bone in milk fed veal chop, herb roasted fingerling potatoes, spinach, Porto sauce

Miso-glazed black cod, black sesame sticky rice galette, carrots, shitake, miso sauce, scallions

Chilean seabass, smashed cucumber salad, cashews, ginger & scallion sauce, crispy wonton



BANQUET MENUS

PLANT BASED

VEGETARIAN OPTIONS

Grilled vegetable tower layered with ricotta & chèvre

Nona’s sugo sauce, basil pesto

Wild mushroom risotto, sweet corn, spinach, truffle

VEGAN OPTIONS

Shish taouk BBQ tofu, Israeli couscous, grilled green onion chopped salad (V)

Turmeric & curry marinated cauliflower steak, nion bhaji, saffron potatoes, stewed green pea & cherry tomato (V)

Jerusalem artichoke, mushroom & cauliflower ragout, Brussel sprouts, olive oil rosemary herb mash (V)

Lasagna with walnut ragu fresh basil & vegan mozzarella (V)

Note: The first two dishes (Grilled Vegetable Tower and Wild Mushroom Risotto) are vegetarian because they contain dairy (ricotta, chèvre). The remaining four are marked vegan (V) in the menu.

BANQUET MENUS

DESSERTS

Pudding chomeur maple pecans, fresh whipped cream

Tiramisu di Casa with coffee caramel

Red velvet "Joe Louis" with mascarpone & marshmallow

Lemon Cream Shortcake with berry coulis

Nutella Mascarpone Mousse with cookie crumble & fresh berries

Chocolate Lava Cake with Vanilla Crème Anglaise

Cannoli Trio

Swiss roll pie shaved white chocolate



LATE NIGHT OPTIONS

LATE NIGHT SWEET
$10 per item

Fresh-Cut Fruits (seasonal variety)

Assorted Miniature Pastries

Assorted sweet grilled cheese

Homemade Mini Cannoli's

S'more's Bar

Mini warm powdered Doughnuts

Cereal Bar

Deep Fried Oreos

Homemade Iced Cream Sandwiches

LATE NIGHT SALTY
$10 per item

Montreal smoked meat sandwich with trimmings

Assorted Savoury Grilled Cheese

Cacio e Pepe in a Parmigiano wheel

Mini Mac Burgers

Porchetta with Mini buns and trimmings

Homemade Focaccias

Steamies with all accompaniments

Shish Taouk Sandwiches with trimmings

Szechwan Station

Traditional poutine



BAR SERVICE

BASIC OPEN BAR & WINE SERVICE

His & Hers Signature Cocktail

Private Import Red Wine & White Wine

Beer (Local and Imported)

Soft Drinks & Mixers

Flat & Sparkling Water

Spirits & Mixed Drinks

including:

Vodka
Gin
Rhum
Tequila
Whisky/Scotch
Digestif


A Setting Worth Saying "I Do."
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