



Banquet

MENUS

PRICE LIST

<u>BUFFET BREAKFAST</u>		(per person)	<u>BUFFET 'À LA MONTRÉAL'</u>	(per person)	90.00
Continental		24.00	--* Choice of main course:		
Eat Right		29.00	Slow cooked Angus beef		
Classic		29.00	Pan-seared lamb loin		
			Sea bass		
<u>Stations</u>			<u>VIP DINNER COCKTAIL</u>	(per person)	90.00
Omelets	p. pers.	8.00			
Waffles and crêpes	p. pers.	8.00			
<u>BREAKFAST BOX</u>		19.00	<u>PLATED DINNER</u>	(per person)	
<u>PLATED BREAKFAST</u>			Montreal spice rubbed chicken breast		62.00
The Bonaventure		29.00	Broiled striped bass		65.00
The European		30.00	Poached halibut		68.00
			Roast of Quebec pork loin		70.00
			Roasted leg of lamb		76.00
			Grilled Angus beef tenderloin		82.00
			Extra shrimp (2)		4.00
<u>THEMED COFFEE BREAKS</u>	(per person)		Asparagus, edamame beans and mushrooms risotto (V)		
Very berry Morning		20.00	(same price as selected main course)		
Mediterranean Taste		20.00	<u>TASTING MENU</u>	(per person)	95.00
Fresh as the Morning		20.00			
Feel Good		20.00	<u>PLATED DINNER – HEALTHY OPTIONS:</u>		
Be a square		20.00	Pan-seared striped bass		65.00
Last Mile		19.00	Supreme of chicken		65.00
Polar		20.00			
Sugar Shack		21.00	<u>HYPOALLERGENIC MENU</u>		
Chocolate Fantasy		23.00	- (same price as meal served)		
			Roasted supreme of chicken		
			Risotto		
<u>LUNCH BOX</u>		31.00	<u>VEGETARIAN MENU</u>		
			- (same price as meal served)		
<u>PLATED LUNCHEON</u>			Gluten free pasta		
Grilled chicken breast, prosciutto chips		39.00	Grilled corn polenta		
Gluten free pasta		39.00			
Roasted pork loin		40.00	<u>COCKTAIL RECEPTION (Cold and Hot Canapés)</u>		
Grilled PiriPiri chicken		41.00	Classic	doz.	40.00
Steamed tilapia		42.00	Deluxe	doz.	48.00
Grilled salmon		45.00			
Slow cooked Angus beef		46.00	<u>RECEPTION WITH STATIONS</u>	(per person)	
Curried vegetables and tofu (V)			Québec poutine 'traditional'		12.00
(same price as selected main course)			Québec poutine 'deluxe'		18.00
			Create your own salad		19.50
<u>BUFFET LUNCHEON:</u>	(per person)	40.00	The love for Québec cheeses		19.50
Le Plateau – Griffintown – Vieux Montréal			Montréal smoked meat		20.00
--* Add a main course:			Little Italy		24.00
Gluten free pasta		10.00	Assorted sushis		30.00
Pan fried blackened chicken		11.00	From the sea and more		35.00
Steamed salmon and mussels		12.00	Butcher's block		38.00
Slow cooked spiced pork loin		12.00			
Angus beef medallions		12.00			

We are at your service to create special menus according to your taste.
Taxes and gratuities not included.
Extra charge of \$100 will apply on meals for less than 25 people.
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PRICE LIST – ‘À LA CARTE’ SELECTION

BEVERAGES

Coffee, tea	gallon (4 litres)	76.00
Orange juice	gallon (4 litres)	90.00
Fruit juices	gallon (4 litres)	90.00
Fruit juices	bottle (each)	5.00
Smoothies	each	6.00
Soft drinks	each	5.00

Mineral water:

Eska water (flat or sparkling) (750ml)	(each)	9.50
Eska water (500ml)	(each)	5.00

Infused Water	gallon (4 litres)	45.00
<i>mint, cucumbers, lime, lemon or berries</i>		

BREAK EXTRAS :

Danishes, croissants, muffins	doz.	42.00
Scones	doz.	45.00
Bagels with cream cheese	doz.	72.00
Homemade apple fritters	doz.	36.00
Assorted donuts	doz.	33.00
Cereal and granola bar	each	5.00
Individual cereal box	each	4.00
Individual assorted yogurts	each	4.50
Assorted sweet loaves:	doz.	35.00

- cranberry and apple
- raspberry and white chocolate
- banana
- lemon and poppy seeds

Basket of whole fruits (10 pers)	each	30.00
Sliced seasonal fresh fruits	p. pers	6.50
Fresh fruit salad	p. pers.	6.50
Breakfast wrap sandwiches	doz.	77.00
Breakfast English muffins sandwiches	doz.	77.00

BREAK EXTRAS (cont'd) :

Assorted cheeses (2 oz.)	p. pers	7.50
Smoked salmon and garnishes	p. pers.	6.50
Homemade cookies	doz.	34.00
Brownies	doz.	42.00
Mini cupcakes	doz.	45.00
Cupcakes	doz.	58.00
Petits fours	doz.	13.00
French pastries	doz.	35.00
Ice cream bars	doz.	78.00
Chocolate bars	doz.	48.00
Assorted chocolate lollipops	doz.	26.00
Homemade marshmallows	doz.	26.00
Assorted macarons	doz.	34.00

Vegetables with dip	p. pers.	6.00
Pretzels, chips (10 pers)	basket	13.00
Individual bags of chips	doz	42.00
Mini pretzel baguettes	doz.	42.00
Mixed nuts (10 pers)	bowl	26.00

Assorted sandwiches (12 p.)	tray	112.00
Open-faced sandwiches (12 p.)	tray	124.00

Nespresso machine: \$75.00 per day rental and \$3.25 per capsule

Pop-corn machine (includes 75 portions)	125.00
Additional portion	1.75

Chocolate fountain with seasonal fruits p.pers 6.00
(minimum of 50 people)

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BUFFET BREAKFAST

CONTINENTAL \$24

Choice of fruit juices: orange, apple, grapefruit
Freshly house baked pastries, muffins (2 pcs)
Fresh fruit salad
Bagel with cream cheese
Hard boiled egg (1 p. pers - \$2. extra)
Butter, jam, marmalade
Coffee, tea, milk, herbal tea

EAT RIGHT \$29

Choice of fruit juices: orange, apple, grapefruit
Sliced fresh fruits
Greek yogurt and berry compote, granola parfait
Assorted cereals and skim milk
Warm oatmeal and maple syrup garnished with
brown sugar and golden raisins
Hard boiled egg (1 per person)
Assorted cheeses
Coffee, tea, milk, herbal tea

CLASSIC \$29

Choice of fruit juices: orange, apple, grapefruit
Sliced fresh fruits
Scrambled eggs with fine herbs
Bacon, sausages and ham
Rissoléd potatoes with onions
Whole wheat bread
Freshly house baked pastries, muffins
Butter, jam, marmalade
Coffee, tea, milk, herbal tea

ADD A STATION:

OMELETS STATION \$8

Prepared to order: with fresh eggs or egg whites
Garnishes: diced ham, bacon, sausages,
bell peppers, tomatoes, grated cheese, mushrooms
and onions

WAFFLES AND CRÊPES STATION \$8

Seasonal berries, fruit coulis, warm maple syrup,
Whipped cream, chocolate sauce

Chef station fee; \$80/hour, per 50 guests
(Minimum 3 hours)

** BREAKFAST BOX \$19

Orange juice
House baked croissant, muffin
Yogurt, whole fruit, cheese
Coffee

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PLATED BREAKFAST

THE BONAVENTURE

\$29

*Orange juice
Scrambled eggs with fine herbs
Bacon, sausage or ham
Hash brown potatoes
Roasted cherry tomatoes with chives
Whole wheat bread
Freshly house baked pastries, muffins
Butter, jam, marmalade
Coffee, tea, milk, herbal tea*

THE EUROPEAN

\$30

*Orange juice
Cheese omelet
Sausage or ham
Candied thick cut pancetta
Slow roasted plum tomato
Fruit salsa
Whole wheat bread
Freshly house baked pastries, muffins
Butter, jam, marmalade
Coffee, tea, milk, herbal tea*

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MONTREAL

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BREAKS

(Minimum – 10 persons)

VERY BERRY MORNING \$20

Berries and fresh whipped cream
Blueberry biscotti
Berry crème brûlée
Mini blueberry and almond flavoured muffins
Eska water
Coffee, tea, milk, herbal tea

MEDITERRANEAN TASTE \$20

Almond paste and fig tartellette
Greek yogurt, golden honey and toasted nuts
Home made honey dipped Madelaines
Eska water
Coffee, tea, milk, herbal tea

FRESH AS THE MORNING \$20

Grapefruit and orange segments in vanilla syrup
Fruit smoothies
Almond and orange biscotti
Eska water
Coffee, tea, milk, herbal tea

FEEL GOOD \$20

Green tea, kale, banana smoothie
Variety of energy bars
Rice pudding with maple syrup
Oatmeal, apple and ginger bar
Eska water
Coffee, tea, milk, herbal tea

BE A SQUARE \$20

A variety of homemade squares
Dattes, raspberry, lemon and Nanaimo
Eska water
Coffee, tea, milk, herbal tea

LAST MILE \$19

Mini pretzel baguettes, mustard dip
Biscotti and cannolis
Caramelized assorted nuts
Assorted fruit jelly
Eska water
Coffee, tea, milk, herbal tea

POLAR \$20

Haägen Dazs ice cream bars
Ice cream sandwiches
Assorted gelato
Eska water
Coffee, tea, milk, herbal tea

SUGAR SHACK \$21

Apple shakes
Maple sugar tarts
Sugar cream squares
Maple pecans
Eska water
Coffee, tea, milk, herbal tea

CHOCOLATE FANTASY \$23

Chocolate brownies
Chocolate lollipops
Chocolate chip cookies
Chocolate fudge squares
Chocolate stuffed macarons
Eska water
Coffee, tea, milk, hot chocolate, herbal tea

**** LUNCH BOX \$31**

Fresh fruit
Ciabatta sandwich selection: Roast beef,
ham and cheese, smoked turkey, tuna salad
or grilled vegetables
Cheese
Mixed salad, Italian vinaigrette
Chocolate brownie – Soft drink

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PLATED LUNCHEON

Price includes a choice of one appetizer, one main course and one dessert.

APPETIZER

Soup of the day

Smoked corn chowder, diced chorizo and herb oil

Crispy field mix lettuce, fresh cherry tomatoes, balsamic and oregano dressing

Baby spinach, poached pear and creamy blue cheese dressing

Salmon "crudo" on sweet pea mash and crème fraîche

Slow cooked pork belly, sweet potatoes and cranberries

Warm chickpea polenta, mushroom ragoût

MAIN COURSE

Green house lettuce, grilled chicken breast, prosciutto chip, avocado and hard boiled egg \$39

(Chilled plated lunch)

Gluten free pasta, sundried tomatoes, spinach and black olives \$39

Slow-roasted pork loin, cauliflower purée, Canadian whiskey sauce \$40

Grilled chicken breast, Piri-Piri sauce, medley of roasted colored carrots \$41

Steamed tilapia, ratatouille, baby potatoes and parsley sauce \$42

Broiled salmon, wilted baby spinach and lemon cream sauce \$45

Slow cooked Angus beef, Yukon gold purée and red wine sauce \$46

(V) curried vegetables and tofu, kaffir lime and chili

(Same price as meal served)

DESSERT

Blueberry crème brûlée

Lemon mousse, raspberry jam on almond cake

Strawberry short cake

Carrot cake with whipped cream cheese icing and sugar fudge

Triple chocolate mousse

A selection of sweets from our pastry chef / 1 per table

Coffee, tea, herbal tea

Add \$8 per person for a choice of two main courses

Minimum of 1h15 for service

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MONTRÉAL

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BUFFET LUNCHEON

Price includes your choice of buffet, cheese platter and selection of desserts

\$40

LE PLATEAU

Soup of the day

Crispy green salad with vinaigrettes

Basil, orzo and cherry tomatoes salad with lemon vinaigrette

Fine green beans salad, roasted almonds and mustard dressing

Zucchini, feta and sundried tomatoes mini muffins

Selection of deli market sandwiches (2 pcs per/person)

GRIFFINTOWN

Soup of the day

Baby arugula, parmesan shavings, balsamic and oregano vinaigrette

Caprese, tomatoes and mozzarella, basil pesto and croutons

Broccoli, spinach, blueberry and feta salad with yogurt sauce

Grilled herb focaccia

Selection of deli market sandwiches (2 pcs per/person)

VIEUX MONTRÉAL

Soup of the day

Classic Ceasar salad

Quinoa, chickpea, kale and orange salad

Celery root, walnuts, apples and cranberries salad

Red beet hummus and crisps

Selection of deli market sandwiches (2 pcs per/person)

INTERNATIONAL CHEESES

ASSORTED DESSERT WITH FRESH FRUIT SALAD

Coffee, tea, herbal tea

ADD A MAIN COURSE

Gluten free pasta, olives, spinach and sundried tomatoes \$10

Pan-fried blackened chicken with chipotle gravy \$11

Steamed salmon and mussels, fennel and saffron sauce \$12

Slow cooked spiced pork loin, Canadian whisky sauce \$12

Angus beef medallions, creamy pepper sauce \$12

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BUFFET DINNER 'À LA MONTRÉAL' (MONTRÉAL STYLE)
(Minimum – 50 persons)

COCKTAIL

*Québec meat pie with tomatoes and fruit chutney
Candied maple trout
Mini Sheperd's pie
Mac 'n cheese croquettes*

HORS-D'ŒUVRES

*Colored cherry tomatoes and shaved cucumbers, feta and olive tapenade
Watercress and endive salad, creamy blue cheese dressing
Salmon "crudo" on sweet pea mash and crème fraîche
Beef tataki on bok choy salad with sweet and sour sauce*

MAIN COURSES

*Slow cooked Angus beef with puréed parsnip and red wine sauce
Pan seared lamb loin on ratatouille and herb scented olive oil
Sea bass with creamy artichoke and mint*

CHEF STATION

Mac 'n cheese with Oka cheese and shredded pork

DESSERTS

*Sugar pie
Homemade molasses galette
Mini beaver tails
Assorted macarons
Apple beignets
Assorted cupcakes
Coffee, tea, herbal tea*

\$90

**Chef Station: \$80 /hour (minimum 3 hours)*

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VIP DINNER COCKTAIL

(Minimum – 50 persons)

*Salmon “crudo” on sweet pea mash and crème fraiche
“Foie gras” torchon, butter brioche and Sauternes jelly
Colored tomatoes, parmesan crisps, basil oil
Mini crab cakes with roasted garlic aioli*

OYSTER STATION

*Fresh oysters
Floating oyster in sparkling wine
Lime Mojito oyster shooter*

STATIONS:

*Slow-cooked beef, puréed parsnip and red wine sauce
Pan-seared sashimi grade tuna, wilted leeks and spinach
Sous-vide pork tenderloin, honey and grain mustard glaze*

TERRACE STATION

*(1 choice only)
House smoked salmon, crème fraîche and lemon confit
Or
Grilled Angus beef shoulder filet BBQ style*

DESSERTS STATION

*Assorted desserts
House made jumbo marshmallows with garnishes
Macarons
Truffles
Coffee, tea, herbal tea*

\$90

Chef in the room

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PLATED DINNER

Price includes a choice of two appetizers, one main course and one dessert

1st COURSE

*Shaved cucumbers, cherry tomatoes, basil and ricotta
Atlantic salmon "crudo", crispy radishes, dill & mustard sauce
Duck rillettes, foie gras mousse, candied figs and Port jelly
Shrimp cocktail, green peas and micro greens, lemon aioli (extra \$3.00)
Slow cooked "vitello tonnato", fried capers, lemon olive oil
Roasted beets and asparagus risotto, Vidalia onion purée and micro greens*

2nd COURSE

*Velouté of roasted parsnip, toasted pumpkin seeds
Crispy summer greens, goat cheese and ricotta crust, candied tomato vinaigrette
Baby arugula, toasted almonds and parmesan shavings with balsamic dressing
Carrot and sweet potato velouté with five spice scented mascarpone
Creamy asparagus and portobello risotto, parsley sauce*

MAIN COURSE

*(V) Asparagus, edamame beans and mushroom risotto, tofu croutons
(Same price as meal served)*

*Montréal spice rubbed chicken breast, maple flavored butternut squash \$62
Broiled striped bass, Swiss chard, orange and fenel compote \$65
Poached halibut, lentil and squid ink mash, braised endive and lemon cream \$68
Roast of Québec pork loin, parsnip and apple purée, root vegetables \$70
Roasted leg of lamb, creamy artichoke, ratatouille and caramelized garlic \$76
Grilled Angus beef tenderloin, fresh herb and butter crumble \$82
ADD (2) shrimps to your main course for \$4*

DESSERT

*Chocolate ganache tart, crispy almond biscuit
Oversized macaron, raspberry jam and chocolate filling
Bonaventure Devil's food cake, chocolate dome
The 'Blondie', white chocolate brownie, dulce de leche
Orange flavored light cheesecake, graham crust
The classic Red Velvet
Coffee, tea, herbal tea*

Add 8\$ per person for a choice of two main courses

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TASTING MENU

Atlantic salmon “Crudo”, crispy radishes, dill & mustard sauce

* * *

Morel mushroom risotto, basil olive oil and Reggiano shavings

* * *

Grilled jumbo shrimps, tomato braised white beans and crispy pancetta

* * *

Sous vide lamb, infused with thyme and lemon, ratatouille and candied fingerling potatoes

* * *

Selection of fine Québec cheeses, apricot jam and toasted baguette

* * *

Lemon and raspberry mousse with dried meringue and fruit coulis

Coffee, tea, herbal tea

\$95

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PLATED DINNER (Healthy Options)

1st COURSE

Roasted cauliflower bulbs, sweet pea purée (260 calories)

or

Artisanal baby greens, toasted pumpkin seeds and apple cider vinaigrette (158 calories)

2nd COURSE

Sweet potato velouté, walnut crumble (100 calories)

or

Beet and goat cheese with crisps of quinoa (140 calories)

MAIN COURSE

*Pan-seared striped bass, ratatouille and basil oil **\$65** (609 calories)*

or

*Supreme of chicken, steamed seasonal vegetables **\$65** (330 calories)*

DESSERT

Dark chocolate tart (70%) (225 calories)

Vanilla rice pudding and honey apple compote (190 calories)

Coffee, tea, herbal tea

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“HYPOALLERGENIC” MENU

Artisanal baby greens with toasted walnuts and apple cider vinaigrette

**

Roasted supreme of chicken, sweet potato mash and steamed vegetables

or

(Gluten and dairy-free)

Risotto with peas, butternut squash and spinach

**

Fresh fruit sorbet

Coffee, tea, herbal tea

Same price as selected meal served

VEGETARIAN MENU

*Roasted root vegetables salad with candied cherry tomatoes
and balsamic dressing*

**

*Gluten free pasta, baby spinach and mushrooms
homemade basil pesto*

or

Grilled corn polenta, roasted bell peppers, courgette and seasonal vegetables

**

Vanilla and amaretto flavoured fruit and berry salad

Coffee, tea, herbal tea

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RECEPTION

CLASSIC SELECTION

\$40 /doz.

Cold canapés

Smoked salmon on a mini bagel

Cherry tomatoes, basil and bocconcini on a skewer

*Blue cheese mousse and prosciutto on toasted
crostini*

Pesto scented ratatouille in a crispy cone

Eggplant caviar and radish in a crispy tomato cup

Maple trout, blinis and 2 caviars

Hot canapés

Mini chicken pastel

Duck spring rolls

Fried cod croquettes

Vegetarian samosas

Mushroom, spinach and potato turnovers

Sundried tomatoes and feta cheese pockets

DELUXE SELECTION

\$48 /doz.

Cold canapés

Foie gras mousse on a biscotti and blueberry

Marinated crab salad in a crispy tomato cup

*Brie lollipop, cranberry pumpkin seeds crust and
orange zest*

Dried apricot, goat cheese and roasted hazelnut

*Salmon gravlax with fresh cream and dill on a
baguette*

Chorizo and grilled shrimp on a plantain chip

Hot canapés

Chorizo and Monterey Jack cheese spring rolls

Spicy crab cakes

Mini coquilles Saint-Jacques

Candied duck arancini

Miniature vegetarian won ton

Mini beef burgers

Minimum 2 dozen by variety
1/3 COLD CANAPÉS – 2/3 HOT CANAPÉS

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RECEPTION WITH FOOD STATIONS

OUR FAMOUS QUÉBEC POUTINE

Traditional: French fries, curd cheese and gravy - \$12 per person

Deluxe: Sweet potato fries, 'foie gras' sauce and Mamirolle cheese - \$18 per person

**Extras: Braised beef \$4, candied duck \$4 Minimum 20 people*

MONTRÉAL SMOKED MEAT

Traditional Montréal smoked meat (4 oz.)

Served on rye bread with selection of mustards, dill pickle and cole slaw

\$20.00 per person Minimum 20 people

LITTLE ITALY

(Chef required)

A wide variety of "charcuterie", olives and marinades

Pasta bar with a Chef

2 types of pasta, 2 types of sauce

\$24.00 per person Minimum 20 people

THE LOVE FOR QUÉBEC CHEESES

A wide array of domestic artisan cheeses

served with tomato chutney, candied fruits, special breads and port wine jelly

\$19.50 per person Minimum 20 people

BUILD YOUR OWN SALAD

Vegetables and dips

Mixed salad, mixed greens, selection of garnish and vinaigrettes

\$19.50 per person Minimum 20 people

SUSHI

An assortment of 6 pieces of sushi per person with marinated ginger, soya sauce and wasabi sauce

\$30 per person Minimum 20 people

FROM THE SEA AND MORE

Assorted smoked fish and fresh fish, jumbo shrimps, crab claws, New Zealand mussels garnished with capers, lemon, olive oil, cocktail sauce, sour cream and blinis

\$35 per person Minimum 20 people (6 oz. p. pers)

BUTCHER'S BLOCK

(Chef required)

Slow-roasted Angus beef strip loin, apple glazed pork loin, whole roasted chicken garnished with assorted buns, old fashion mustard, caramelized onions and

\$38 per person Minimum 40 people (6 oz. p. pers)

Carving Station with a Chef: 1 chef, minimum of 3 hours at \$80.00/hour

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WINE LIST

WHITE

<i>Chardonnay, Cliff 79, Australia</i>	39.00
<i>Verdejo Sauvignon Blanc, Liberado, Spain</i>	41.00
<i>Pinot Grigio Veneto I.G.T., Ruffino Lumina, Italy</i>	41.00
<i>Chenin Blanc, Douglas Green, South Africa</i>	41.00
<i>Chardonnay, Baron Philippe de Rothschild, France</i>	44.00
<i>Sauvignon Blanc, Les Jamelles, France</i>	45.00
<i>Pinot Grigio, Santa Margherita, Italy</i>	49.00
<i>Riesling, Kung Fu Girl, Washington D.C.</i>	51.00
<i>Chardonnay, Clos du Bois, California</i>	56.00
<i>Sauvignon Blanc, Kim Crawford, New Zealand</i>	60.00

RED

<i>Cabernet-Shiraz, Cliff 79, Australia</i>	39.00
<i>Cabernet Sauvignon Tempranillo, Liberado, Spain</i>	41.00
<i>Merlot-Cabernet, Sirius, France</i>	41.00
<i>Merlot, Baron Philippe de Rothschild, France</i>	45.00
<i>Syrah Reserva, Hacienda Araucano, Chile</i>	45.00
<i>Pinot Noir, Les Jamelles, France</i>	46.00
<i>Cabernet Sauvignon, R.H. Phillips, California</i>	46.00
<i>Chianti, Ruffino, Italy</i>	49.00
<i>MontGras Quatro, Chile</i>	53.00
<i>Valpolicella Ripasso, Tenuta Novare, Italy</i>	56.00
<i>Pinot Noir, Robert Mondavi Private Selection, California</i>	56.00
<i>Zinfandel, Ravenswood Lodi, California</i>	58.00
<i>Chianti Classico, Ruffino Riserva Ducale, Italy</i>	63.00
<i>Château de Carolle, France</i>	66.00

SPARKLING

<i>Prosecco, Ruffino, Italy</i>	58.00
<i>Sparkling rosé, Ruffino, Italy</i>	58.00

CHAMPAGNE

<i>Lallier, Grande Réserve Grand Cru, France</i>	115.00
<i>Nicolas Feuillatte, Brut Réserve, France</i>	160.00
<i>Moët & Chandon, Impérial, France</i>	180.00

*All prices listed are subject to change without notice to reflect market fluctuations.
Taxes and gratuities not included*



HÔTEL
BONAVENTURE
MONTRÉAL

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OPEN BAR

	<i>Glass</i>			<i>Glass</i>
<u>APÉRITIFS</u>				
Vermouth, Dubonnet, St-Raphaël	9.25	<u>COGNAC</u>		
		Rémy Martin VSOP		11.00
		Hennessy VS, Courvoisier VS		11.00
		Courvoisier VSOP		15.00
<u>GIN</u>				
Beefeater, Tanqueray	9.25	<u>LIQUEURS</u>		
<u>RYE & BOURBON</u>				
Canadian Club, V.O.	9.25	Crème de menthe, Baileys, Amaretto,		10.25
Crown Royal, Bourbon	10.50	Tia Maria, Cointreau		
		Drambuie, Grand Marnier		11.50
<u>SCOTCH</u>				
Cutty Sark, St-Léger, J. Walker Red	9.25	<u>BEER BOTTLES</u>		
Chivas Regal	10.50	Local		9.25
		Imported		10.25
<u>VODKA</u>				
Troika	9.25	<u>PUNCH</u> (4 litres)		
		Fruit		115.00
		Sangria		145.00
		Rum		150.00
<u>RUM</u>				
Bacardi, Captain Morgan	9.25	<u>SOFT DRINKS & BOTTLED JUICES</u>		5.00
<u>SHERRY & PORT</u>				
	9.25	<u>MINERAL WATER</u>		
		Eska water (flat or sparkling) (750ml) (each)		9.50
		Eska water (500ml) (each)		5.00
<u>WINE</u>				
	9.50	Infused water: (p. gallon)		45.00
		Mint, cucumbers, lime, lemon or berries		

*Taxes and gratuities not included.
Accompanying mixes included in price.*

*\$180 charge will apply to each bar
if sales are less than \$400(based on 4 hours).*

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CASH BAR

SOFT DRINKS/MINERAL WATER/JUICES

\$5.00

LOCAL BEERS

Molson Dry, Labatt Blue, Coors Light, Budweiser and Rickard's

\$10.00

IMPORTED BEERS

Heineken, Corona and Stella Artois

\$12.50

HOUSE WINE

(glass)

\$11.50

SPIRITS

Vodka, Rhum, Gin, Scotch, Rye, Amaretto, Baileys, Crème de menthe, Tia maria, Peach Schnapps, Porto, Campari, St-Raphael, Cinzano

\$11.00

DIGESTIFS

Grand Marnier, Cognac VS, Tequila, Cointreau and Drambuie

\$12.50

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OPEN BAR PACKAGES

PACKAGE NO.1

*(Minimum – 50 persons)
Additional hour: \$8 per person*

*** STANDARD BAR:**

	<i>1-hour</i>	<i>2-hour</i>	<i>3-hour</i>	<i>4-hour</i>
Price	\$21.00	\$29.00	\$37.00	\$45.00

*** STANDARD BAR WITH LIQUOR, COGNAC AND GRAND MARNIER:**

	<i>1-hour</i>	<i>2-hour</i>	<i>3-hour</i>	<i>4-hour</i>
Price	\$25.00	\$33.00	\$41.00	\$49.00

PACKAGE NO.2

*(Minimum – 50 persons)
Additional hour: \$8 per person*

*** STANDARD BAR WITH SPARKLING WINE:**

	<i>1-hour</i>	<i>2-hour</i>	<i>3-hour</i>	<i>4-hour</i>
Price	\$23.00	\$31.00	\$39.00	\$47.00

*** STANDARD BAR WITH SPARKLING WINE, LIQUOR, COGNAC AND GRAND MARNIER:**

	<i>1-hour</i>	<i>2-hour</i>	<i>3-hour</i>	<i>4-hour</i>
Price	\$27.00	\$35.00	\$43.00	\$51.00

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GENERAL INFORMATION

- In lack of inspiration, our Executive Chef and the Banquet/Convention team remain at your disposal for any suggestions or personalized menus.
- Any food or drink consumed in our meeting spaces must be provided by the hotel. No draw of wine/alcohol gifts are permitted without each bottle being previously stamped with the hotel number of the SAQ (Société des alcools du Québec).
- All charges are subject to a service and administration fee of 15%, the goods and services tax (GST) of 5% as well as the provincial sales tax (PST) of 9.975%. Please note that banquet menu pricing and contents are subject to change. Final food and beverage prices will be confirmed 6 months prior to your scheduled function.
- A labour charge of \$35 per waiter per hour will be applied for the service of a meal lasting longer than the maximum time allotted:
 - Breakfast : maximum 2 hours
 - Coffe break : maximum 30 minutes
 - Lunch : maximum 2,5 hours
 - Dinner : maximum 3 hours
 - Reception : maximum of 2 hours
- The guaranteed number of people/guests attending a function is required 3 working days (72 hours) prior to the event. This count will be the minimum number invoiced. We will be able to serve an additional number of 5 % of guests above the provided guarantee. (Maximum 10 additional guests).
- Extra charge of \$100 will apply on meals for less than 25 people.
- For a function that requires bar service and that generates under \$400 (4-hour block), a labour charge of \$180 will apply for each bar.
- Coat check is mandatory for a minimum revenue of \$150 for any event between November 1 and April 30. We charge a fee of \$3/coat. You may equally benefit from a coat rack in your meeting room for a \$30 rental charge.
- Musicians who perform at banquet functions must be members of the “Musicians Guild of Greater Montreal”. Please take note that additional charges for the SOCAN and Ré-sonne will be applied to all functions with music.

