

# **Banquet**

# **MENUS**

## **PRICE LIST**

BUFFET BREAKFAST	(per person)	<u>BUFFET 'À LA MONTRÉAL'</u>	(per person	90.00
Continental	23.00	*Choice of main course:		
Eat Right	26.00	Braised beef		
Classic	27.00	Pan-seared duck breast		
a		Black cod		
Stations Omelet p. per	rs. 8.00	VIP DINNER COCKTAIL	(per person)	90.00
Omelet p. per Waffle and crêpe p. per		<u> </u>	(per person)	70.00
wajjie una crepe p. per	vs. 0.00	PLATED DINNER		(per person)
BREAKFAST BOX	18.50	Braised chicken		60.00
DREARFAST DOX	10.30	Grilled bass		63.00
PLATED BREAKFAST		Pan-seared cod		65.00
The Bonaventure	28.00	Québec piglet rack		69.00
The European	30.00	Pan-seared milk fed veal		74.00
тие Ешторешт	30.00	Crispy bacon wrapped rabbit		74.00
A.M BREAKS	(per person)	Roasted Angus Beef tenderloin		80.00
Blue Morning	19.00	Grilled vegetable and tofu lasagr	nette (V)	
Mediterranean Taste	19.00	(same price as selected main co	ourse)	
Fresh as the Morning	19.00			
Feel Good	19.00	TASTING MENU	(per person)	95.00
Bananarama	20.00		V ODTIONS	
Deliver correct	20.00	PLATED DINNER – HEALTH	Y OPTIONS:	62.00
P.M BREAKS		Pan-seared red grouper	11	62.00 62.00
Last Mile	18.00	Supreme of chicken, with candied	a temon	02.00
Polar	19.00	HYPOALLERGENIC MENU		
Sugar Shack	20.00	- (same price as meal served)		
Chocolate Fantasy	22.00	Roasted supreme of chicken		
chocolule I childs)	22,00	Pasta with sautéed spinach		
LUNCH BOX	27.00	1 asia wiii saineea spinaen		
	_,,,,	<b>VEGETARIAN MENU</b>		
PLATED LUNCHEON		- (same price as meal served)		
Piglet osso buco	36.00	Portobello mushroom risotto		
Chilled plated lunch (chicken breast)	38.00	Seared chickpea polenta		
Stuffed pasta shell, beef and mushrooms	38.00			
Supreme of grilled spicy chicken	38.00	COCKTAIL RECEPTION (Cold		
Pan-fried turbot	40.00	Classic	doz.	40.00
Grilled salmon	44.00	Deluxe	doz.	48.00
Braised Angus beef bourguignon style	45.00	DECEDIAN WITH STATION	C	( )
Thaï curry vegetable stew ( V )		RECEPTION WITH STATION	<u>s</u>	(per person)
(same price as selected main course)		Québec poutine 'traditional'		12.00 18.00
		Québec poutine 'deluxe' Montréal smoked meat		18.50
<u>BUFFET LUNCHEON</u> : (per	person) 38.00			19.50
Le Plateau – Griffintown – Vieux M		Little Italy The love for Ovébec charges		19.50 19.50
*Add a main course:	Extra:	The love for Québec cheeses Right at home with Mac'n' chees	a station	20.50
Safran tortellini	9.00	Assorted sushi	e siunon	28.00
Grilled grain fed chicken	9.00	Assoriea susni Lamb chops		29.00
Pan-fried turbot	10.00	From the sea and more		35.00
Angus beef medallions	10.00	From the sea and more Butcher's block		35.00 36.00
•		Duicher's Olock		50.00

We are at your service to create special menus according to your taste.

Taxes and gratuities not included.

Extra charge of \$100.00 will apply on meals for less than 25 people.

All prices listed are subject to change without notice to reflect market fluctuations.



# PRICE LIST – 'À LA CARTE' SELECTION

				BREAK EXTRAS (cont'd):	<u>.</u>	
<b>BEVERAGES</b>					_	
				Assorted cheeses (2 oz.)	p. pers	7.50
Coffee, tea	gallon	ı (4 litres)	72.00	Smoked salmon and garnishes	p. pers.	6.25
Orange juice	_	(4 litres)	90.00			
Fruit juices	gallon	(4 litres)	90.00	Homemade cookies	doz.	33.00
Fruit juices	bottle	(each)	4.50	Brownies	doz.	42.00
Smoothies	each		5.00	Mini cupcakes	doz.	45.00
Soft drinks	each		4.50	Cupcakes	doz.	58.00
				Petits fours	doz.	13.00
Mineral water:				French pastries	doz.	30.00
Eska water (flat or sp	oarkling) (7	(50ml) (each)	8.50	Ice cream bars	doz.	75.00
Eska water (500ml)		(each)	4.50	Chocolate bars	doz.	45.00
				Selection of fruit jelly	doz.	18.00
Unlimited fresh flat	water with	ı different		Assorted lolly-pops	doz.	20.00
Flavors with fresh b	erries	(p. pers)	4.50	Homemade marshmallows	doz.	20.00
·				Assorted macarons	doz.	24.00
Unlimited sparkling	water gar	nished				
With fresh berries	_	(p. pers)	6.50	Vegetables with dip	p. pers.	4.25
ŭ				Pretzels, chips (10 pers)	basket	11.50
BREAK EXTRAS	:			King size baked pretzels	doz.	42.00
				Mixed nuts (10 pers)	bowl	20.00
Danishes, croissants	s, mufins	doz.	42.00			
Scones	ū	doz.	45.00	Assorted sandwichs (12 pers)	tray	112,00
Bagels and cream cl	heese	doz.	72.00	Open-faced sandwichs (12 pers	s) tray	124,00
Homemade apple fri		doz.	35.00			
Donuts		doz.	24.75			
Cereal bar		each	3.50			
Cereal box		each	4.00		<i>450.00</i>	
Assorted yogurts		each	4.25	Nespresso machine :	\$50.00 per	•
, ,					and \$1.25 p	er capsule
Assorted loaves: dat	tes and nui	ts,		D		105.00
cranberry and blueb			eds,	Pop-corn machine :		125.00
carrot and pineapple	-					
banana	, 1	doz.	35.00	Chocolate fountain :		125.00
Basket of whole fruit	ts (10 pers)	each	29.00			
Sliced seasonal fresh		p. pers	6.00			
Fresh fruit salad	•	p. pers.	6.00			
Breakfast wrap sand	lwiches	doz.	75.00			

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78.00

8.00

8.00

Breakfast English muffins sandwiches doz.

p. pers

p. pers.

Bacon, sausages, ham

Québec baked beans



### **BUFFET BREAKFAST**

#### CONTINENTAL \$23

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

#### EAT RIGHT \$26

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 person)
Assorted cheeses
Coffee, tea, milk, herbal tea

#### ADD A STATION:

#### **OMELET STATION** \$8

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

#### WAFFLE AND CRÊPE STATION \$8

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

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

#### CLASSIC \$27

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

- \*\* <u>BREAKFAST BOX</u> \$18.50
- Orange juice
- House baked croissant, muffin
- Yogurt, whole fruit, cheese
- Coffee

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900 rue de la Gauchetière Ouest, Montréal, Québec, Canada H5A 1E4 Téléphone 514-878-2332, ext 4553 Fax: 514-878-2980 www.hotelbonaventure.com

## PLATED BREAKFAST

#### THE BONAVENTURE

\$28

Orange juice
Scrambled eggs with fine herbs
Bacon, sausage or ham
Rösti of red skin potatoes and rosemary
Fresh cherry tomatoes and fine herb oil
Whole wheat bread
Freshly house baked pastries, muffins
Butter, jam, marmalade
Coffee, tea, milk, herbal tea

#### THE EUROPEAN

\$30

Orange juice
Cheese omelet
Bacon, sausage or ham
Candied duck leg potato rösti
Grilled tomato rosemary flavoured
Fruit salsa verrine
Whole wheat bread
Freshly house baked pastries, muffins
Butter, jam, marmalade
Coffee, tea, milk, herbal tea

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#### **BREAKS**

(Minimum – 10 persons)

#### A.M. – BREAKS

#### **BLUE MORNING** \$19

Blueberry and fresh whipped cream

Blueberry biscotti

Blueberry crème brûlée

Mini blueberry and almond flavoured muffins

Eska water

Coffee, tea, milk, herbal tea

#### MEDITERRANEAN TASTE \$19

Black fig macaron

Greek yogurt, golden honey parfait

Ricotta and feta cheese puff pastries

Eska water

Coffee, tea, milk, herbal tea

#### FRESH AS THE MORNING \$19

Orange fresh mint salad

Orange smoothies

Almond and orange biscotti

Eska water

Coffee, tea, milk, herbal tea

#### FEEL GOOD \$19

Green tea, avocado, banana smoothie

Variety of energy bars

Assorted marshmallows

Apple chutney, ginger biscuit

Eska water

Coffee, tea, milk, herbal tea

#### BANANARAMA \$20

Banana spring roll

Chocolate, banana, peanut butter energy bites

Banana almond muslix

Eska water

Coffee, tea, milk, herbal tea

#### P.M. - BREAKS

#### LAST MILE \$18

King size salted pretzels, assorted mustards

Blue tortilla chips, avocado salsa

Caramelized assorted nuts

Assorted fruit jelly

Eska water

Coffee, tea, milk, herbal tea

#### POLAR \$19

Haägen Dazs ice cream bars

Ice cream sandwiches

Assorted sherbets

Eska water

Coffee, tea, milk, herbal tea

#### SUGAR SHACK \$20

Apple shakes

Maple sugar tarts

Sugar cream squares

Maple toffee

Maple pecans

Eska water

Coffee, tea, milk, herbal tea

#### CHOCOLATE FANTASY \$22

Chocolate walnut brownies

Chocolate lollipops

Chocolate chip cookies

Chocolate fudge

Chocolate macarons

Eska water

Coffee, tea, milk, hot chocolate, herbal tea

#### \*\* *LUNCH BOX* \$27

Fresh fruit

Ciabatta sandwich choice of: Roast beef,

ham and cheese, smoked turkey, tuna salad

or grilled vegetables

Cheese

Mixed salad, Italian vinaigrette

Chocolate brownie – Soft drink



### PLATED LUNCHEON

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

#### **APPETIZER**

Soup of the day

Creamy Andalouse style roasted tomato velouté, black truffle herb oil
Mesclun salad, candied cherry tomato and fresh parmesan cheese
Chicory salad with roasted mini carrots, beets and tarragon dressing
Chilled Atlantic salmon gravlax, crispy black radish, avocado and micro greens
Grilled beef tataki, Asian slaw and lotus chips
Roasted butternut squash, warm polenta, sautéed baby spinach and fresh tomato concassé

#### **MAIN COURSE**

Piglet osso buco, apple, crispy 'lardons' on cauliflower and Yukon gold potato cream \$36

Mesclun lettuce, grilled chicken breast, prosciutto chip, avocado and hard boiled egg \$38 (Chilled plated lunch)

Stuffed pasta shell, cheese, beef and mushrooms, fresh tomato ragout and parmesan shavings \$38

Spicy suprême of grilled chicken, foie gras and truffle sauce, medley of colourful root vegetables \$38

Pan-fried turbot, chanterelle mushroom ragout, veal jus reduction \$40

Grilled salmon, coriander scented braised fennel pot-au-feu \$44

Braised Angus beef bourguignon style, parsnip purée \$45

(V) Thaï curry vegetable stew (same price as meal served)

#### **DESSERT**

Lemon bavarois and Italian meringue
Berry Napoleon
Caramelized Bartlett pear and almond paste tart
Bread pudding, chunky brownie and crème anglaise
Dark and white chocolate mousse tian
Baklava, fresh greek yogurt mousse
Coffee, tea, herbal tea

Add \$8 per person for a choice of two main courses Minimum of 1h15 for service

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#### **BUFFET LUNCHEON**

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

\$38

### LE PLATEAU

Soup of the day
Mixed green salad with vinaigrettes
Pesto roasted garden vegetable salad
Fresh fine green bean Niçoise salad
Goat cheese and tomato cake
Selection of deli market sandwiches (2 pcs per/person)

#### **GRIFFINTOWN**

Soup of the day
Asian style baby spinach salad and grilled tofu
Creamy Pommery mustard potato salad
Cucumber, fresh dill and sour cream salad
Wild mushroom focaccia
Selection of deli market sandwiches (2 pcs per/person)

# VIEUX MONTRÉAL Soup of the day

Classic Ceasar salad
Artichoke, heart of palm and red onion salad, citrus dressing
Apple, Swiss chard and dried fruit salad toasted with sesame seed dressing
Artichoke and candied tomato terrine
Selection of deli market sandwiches (2 pcs per/person)

#### **INTERNATIONAL CHEESES**

#### ASSORTED DESSERTS WITH FRESH FRUIT SALAD

Coffee, tea, herbal tea

#### ADD A MAIN COURSE

Safran tortellini, garlic flower sauce \$9

(Cheese tortellini available)

Grilled grain fed chicken, drizzled with extra virgin olive oil and roasted tomato \$9

Pan-fried turbot, mushroom ratatouille, veal jus reduction \$10

Angus beef medallions, creamy pepper sauce \$10

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# BUFFET 'À LA MONTRÉAL'

(Minimum – 50 persons)

#### **COCKTAIL**

Québec meat pie with tomatoes and fruit chutney
Candied maple trout
Mini ''paté chinois''
Caramelized onion wonton

#### **HORS-D'ŒUVRES**

Goat cheese and beet salad, grilled pistachio and micro greens
Watercress and young spinach salad, bacon confit and sherry wine dressing
Salmon tataki on a bed of crispy onion salad
Beef tartar served with olive croutons

#### MAIN COURSES

Braised beef served with puréed parsnip
Pan-seared duck breast from Brome Lake, Sortilège sauce and maple flakes, Brussels sprouts sautéed with butter
Black cod glazed with honey and lemon

#### **CHEF STATION**

Sweet potato poutine, served with ''Mamirolle Québec cheese''and foie gras sauce

#### **DESSERTS**

Sugar pie
Homemade maple marshmallows
Mini beaver tails with chocolate dip
Assorted macarons
Apple crumble
Chocolate ''éclair''with a hint of pistachio
Coffee, tea, herbal tea

\$90

\*Chef Station: \$80.00 /hour (minimum 3 hours)

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#### VIP DINNER COCKTAIL

Salmon tataki, crispy vegetables and coriander oil "Foie gras" roasted brioche and fig confit with a 10 years old port wine Roasted carrot salad and mozzarella di bufala Lobster cappuccino and black truffles

#### **OYSTER STATION**

Fresh oysters Floating oyster in sparkling wine Clamato and oyster shooter

#### STATIONS:

Slow-cooked beef, puréed parsnip and red wine glaze Pan-seared grouper, cauliflower coulis and apple juice reduction Crispy rabbit, squash and mascarpone cheese

TERRACE STATION
(1 choice only) Smoked fresh trout, arugula salad flavoured with apple Grilled Angus beef shoulder filet BBQ style

#### **DESSERT STATION**

Assorted verrines Marshmallows "all you can eat" 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

Roasted vegetable salad and mozzarella di bufala Chilled Atlantic salmon gravlax, crispy asparagus salad, Champagne dressing Piglet rillette ''from the Gaspar farms'', red beet compote Pan-seared scallop, blood sausage, green peas and crispy apple julienne (extra \$3.00) Crispy slow cooked Angus beef, parsnip purée, red wine sauce Wild mushroom risotto, candied quail and micro watercress

2<sup>nd</sup> COURSE Chilled gazpacho

Crispy summer greens, goat cheese and ricotta crust, candied tomato vinaigrette Spinach and arugula salad, maple pecan and raspberry dressing Star anise, zucchini and squash velouté, extra virgin olive oil yogurt Creamy artichoke and sun dried tomato risotto, parsley sauce

#### **MAIN COURSE**

(V) Grilled vegetable and tofu lasagnette with mozzarella di bufala (same price as meal served)

Braised chicken, balsamic scented wild mushrooms, braised salsifis and roasted almonds \$60 *Grilled bass, cauliflower velouté, apple scented butter sauce* Pan-seared cod, creamy artichokes, black olive and cucumber tomato salsa \$65 Québec piglet rack, caramelized apples with root vegetables \$69 Pan-seared milk fed veal, fresh green asparagus and tomato concassé \$74 Crispy bacon wrapped rabbit, puréed butternut mascarpone, balsamic reduction sauce \$74 Roasted Angus beef tenderloin, mushroom black truffle salsa crust \$80

#### DESSERT

Honey and cinnamon Madeleine biscuit, white chocolate mousse, chocolate ganache and passion fruit coulis Apricot and vanilla mousse, caramel macaron crumble Pistachio parfait, chocolate ganache, micro coriander and raspberry Chocolate biscuit, light Baileys mousse and glazed chocolate orange mirror Sea buckthorn bavarois, roasted meringue, cream and grilled almonds Cocoa Joconde biscuit, hazelnut praline, strawberry jelly Coffee, tea, herbal tea

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

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## **TASTING MENU**

Foie gras 'torchon', candied lobster and squash caramel

\* \* \*

Pan-seared scallop with herb crust served with confit fennel and lemony butter, crispy sea salt, watercress micro greens

\* \* \*

Crispy pan-seared duck breast infused with blueberry tea and long pepper, medley of beets and black radish

\* \* \*

Braised beef, puréed parsnips and red wine glaze

\* \* \*

Pan-seared 'Pied-de-Vent' cheese, confit tomato coulis and eggplant caviar

\* \* \*

Seabuckthorn bavarois, roasted meringue, mascarpone cheese and grilled hazelnuts

Coffee, tea, herbal tea

\$95

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# PLATED DINNER Healthy Options

#### 1st COURSE

Roasted autumn vegetable timbale, matcha green tea, greek yogurt sauce (260 calories))

Caramelized pears and roasted Brazil nut salad, balsamic fig dressing (158 calories)

#### 2<sup>nd</sup> COURSE

Borlotti bean and tomato velouté (100 calories)

Oak leaf and chicory lettuce, caramelized red beets, drizzeled apple quintescence dressing (140 calories)

#### **MAIN COURSE**

Pan-seared red grouper, roasted fennel, tomato concassé and virgin olive oil drizzle \$62 (609 calories)

*Supreme of chicken with candied lemon and fennel* **\$62** (330 calories)

#### **DESSERT**

Dark chocolate tart (70%) (225 calories)

Vanilla rice pudding and honey apple compote (190 calories)

Coffee, tea, herbal tea

### "HYPOALLERGENIC" MENU

Mixed fresh greens with Belgian endives, avocado and cucumber shavings, balsamic vinaigrette

\*\*

Roasted supreme of chicken, banana potatoes with chopped Italian parsley, steamed garden vegetables

or

(Gluten and dairy-free)
Pasta with sautéed spinach, tomato concassé and Kalamata olives
\*\*

Apple sorbet

Coffee, tea, herbal tea

Same price as selected meal served

## **VEGETARIAN MENU**

Roasted pumpkin ravioli, sautéed baby spinach and fresh tomato concassé

\*\*

Grilled Portobello mushroom risotto, roasted red pepper and pine nut sauce

or

Seared chickpea polenta, steamed green asparagus, eggplant cannelloni and drizzled with sun dried tomato oil

\*\*

Vanilla and amaretto flavoured fruit and berry salad

Coffee, tea, herbal tea

Same price as selected meal served



### **RECEPTION**

# CLASSIC SELECTION \$40 /doz.

# DELUXE SELECTION \$48 /doz.

#### Cold canapés

Smoked maple salmon on a bretzel baguette

BBQ trout, fresh cream and blinis

Dried fig, blue cheese, prosciutto roll

Angus beef tartare, crispy tomato cup

Blue potato chip, goat cheese and roasted sweet pepper

Chicken and mango salsa in sesame cone

#### Cold canapés

Salmon gravlax, crispy asparagus and dill mustard sauce

Eggplant caviar, mascarpone cheese, roasted tomato

Marinated snow crab and shrimp salad served in a cone

Avocado, beef tataki, sesame seed crust

Mushroom crostini, ratatouille and black olive tapenade

Mini goat cheese and pine nut lollipop

Foie gras macaron

#### Hot canapés

Mini chicken pastel

Duck spring rolls

Thaï crab fritters

Miniature vegetarian samosas

Mushroom turnovers

Crab and cream cheese wonton

#### Hot canapés

Mini crab cake

Mini shepherd's pie

Mini pulled pork sliders

Porcini and Marsala arancini

Miniature beef Wellington

Spanakopita

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



### 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, bacon \$2

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 \$18.50 per person, minimum 20 people

# LITTLE ITALY (Chef required)

Creamy risotto garnished with a choice of asparagus, candied duck, wild mushrooms or shrimps and green peas \$19.50 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

# RIGHT AT HOME WITH MAC 'N CHEESE STATION

(Chef required)

Creamy mac'n cheese with a choice of Matane shrimps, lobster or candied duck \$20.50 per person, minimum 20 people

#### **SUSHI**

An assortment of 6 pieces of sushi per person with marinated ginger, soya sauce and wasabi sauce \$28 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 piglet rack, roasted Cornish hen garnished with assorted buns, old fashion mustard, caramelized onions and a variety of sauces

\$36 per person, minimum 40 people (6 oz. p. pers)

Carving Station with a Chef: 1 chef, minimum of 3 hours at \$80.00/hour All prices listed are subject to change without notice to reflect market fluctuations.



### **WINE LIST**

### **WHITE**

Chardonnay Semillon Cliff 79, Australia Orvieto Classico Ruffino, Italy Chardonnay Baron Philippe de Rothschild, France Sauvignon blanc Les Jamelles, France	39.00 41.00 44.00 45.00
Pinot Grigio Woodbridge, California Dreaming Tree Everyday blanc, California Chardonnay Clos du Bois Wines, California Côtes-du Rhône Guigal, France Sauvignon blanc Kim Crawford, New Zealand	47.00 51.00 55.00 58.00 60.00
<u>RED</u>	
Cabernet Shiraz Cliff 79, Australia	39.00
Merlot, Baron Philippe de Rothschild, France	44.00
Syrah, Les Jamelles, France	45.00
Cabernet Sauvignon, Woodbridge, California	47.00
Valpolicella Bolla Rippaso, Italy	49.00
Chianti, Ruffino, Italy	49.00
Pinot Noir Blackstone, California	56.00
Merlot Zinfandel, Dreaming Tree Crush, California	56.00
Pinot Noir, Kim Crawford, New Zealand	63.00
<u>SPARKLING</u>	
Prosecco, Ruffino, Italy	58.00
<u>CHAMPAGNE</u>	
Lallier Grande Réserve, France	110.00
Moët et Chandon, Brut Impérial, France	180.00



# **OPEN BAR**

	Glass			Glass
<u>APÉRITIFS</u>		<u>COGNAC</u>		
Vermouth, Dubonnet, St-Raphaël	8.00	Rémy Martin VSOP Hennessy VS, Courvoisier VS Courvoisier VSOP		10.50 11.00 15.00
<u>GIN</u>		commenter root		10,00
Beefeater, Tanqueray	8.00	<u>LIQUEURS</u>		
RYE & BOURBON		Crème de menthe, Baileys, Amaretto, Tia Maria, Cointreau		8.25
Canadian Club, V.O.	8.00	Drambuie, Grand Marnier		10.50
Crown Royal, Bourbon	9.00	BEER DRAFT		
<u>SCOTCH</u>		Local Imported		8.25 9.25
Cutty Sark, St-Léger, J. Walker Red Chivas Regal	8.00 9.50	BEER BOTTLES		7.23
<u>VODKA</u>		Local Local Montréal		9.25 9.25 12.50
Troika	8.25	Imported <u>PUNCH</u> (4 litres)		12.50
<u>RUM</u>		Fruit San ania		95.00 145.00
Bacardi, Captain Morgan	8.00	Sangria Rum		150.00
SHERRY & PORT	8.25	SOFT DRINKS & BOTTLED JUICES		4.50
WINE	9.00	MINERAL WATER		
711112	2.00	Eska water (flat or sparkling) Eska water(500ml)	(each) (each)	
Taxes and gratuities not included. Accompanying mixes included in price.		Unlimited fresh flat water with different	, ,	
		Flavors with fresh berries (p. pe	ers)	4.50
\$150.00 charge will apply to each bar if sales are less than \$300.00.		Unlimited sparkling water garnished With fresh berries (p. pe	ors)	6.50
All prices listed are subject to change without n to reflect market fluctuations.	otice	mun fresh vernes (p. pe	:13 <i>]</i>	0.50



### **CASH BAR**

#### SOFT DRINK \$5.95

ESKA WATER AND JUICE \$5.95

MONTRÉAL LOCAL BEER (bottle) / Microbrewery \$9.25

LOCAL DRAFT BEER \$10.90

CANADIAN LOCAL BEER (bottle) \$12.25

> IMPORTED BEER (bottle) \$16.30

> > HOUSE WINE (glass) \$9.80

SPIRITS AND DIGESTIF \$10.90

> COCKTAIL (Martini) \$12.00

PREMIUM DIGESTIF \$13.50

If sales are less than \$300.00, a charge of \$150.00 will apply to each bar.

### **OPEN BAR PACKAGES**

# PACKAGE NO.1

(Minimum - 25 persons)

*	CTA	<b>A7T</b>	A DI	D D	D.
T	STA	ND	AKI	) BA	IK:

	1-hour	2-hour	3-hour	4-hour	5-hour
Price	\$19.95	\$26.25	\$34.50	\$37.00	\$44.00

### \* <u>STANDARD BAR WITH COGNAC AND GRAND MARNIER:</u>

	1-hour	2-hour	3-hour	4-hour	5-hour
Price	\$24.00	\$30.50	\$39.00	\$44.00	\$47.00

# PACKAGE NO.2

(Minimum - 25 persons)

#### \* STANDARD BAR WITH SPARKLING WINE:

	1-hour	2-hour	3-hour	4-hour	5-hour
Price	\$22.00	\$27.00	\$35.50	\$41.00	\$45.00
* STANDARD	BAR WITH SPA	RKLING WIN	E COGNAC A	ND GRAND N	ARNIER:
	1-hour	2-hour	3-hour	4-hour	5-hour
Price	\$25.00	\$31.50	\$39.50	\$45.00	\$48.00