



BANQUET MENUS





PRICE LIST

Unless otherwise stated, all prices are per person

BUFFET BREAKFAST		BUFFET "À LA MONTRÉALAISE"	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	
STATIONS		VIP DINNER COCKTAIL	90.00
Omelets	8.00	PLATED DINNER	
Waffles and crêpes	8.00	Montreal spice rubbed chicken breast	62.00
BREAKFAST BOX	19.00	Broiled striped bass	65.00
PLATED BREAKFAST		Poached halibut	68.00
The Bonaventure	29.00	Roast of Quebec pork loin	70.00
The European	30.00	Roasted leg of lamb	76.00
THEMED COFFEE BREAKS		Grilled Angus beef tenderloin	82.00
Very berry morning	20.00	Extra shrimps (2)	4.00
Mediterranean taste	20.00	Asparagus, edamame beans and	
Fresh as the morning	20.00	mushrooms risotto (V)	
Feel good	20.00	(same price as selected main course)	
Be a square	20.00	TASTING MENU	95.00
Last mile	19.00	PLATED DINNER - HEALTHY OPTIONS	
Polar	20.00	Pan-seared striped bass	65.00
Sugar shack	21.00	Supreme of chicken	65.00
Chocolate fantasy	23.00	HYPOALLERGENIC MENU	
LUNCH BOX	31.00	(same price as selected main course)	
PLATED LUNCHEON		Roasted supreme of chicken	
Grilled chicken breast,	39.00	Risotto	
prosciutto chips		VEGETARIAN MENU	
Gluten free pasta	39.00	(same price as selected main course)	
Roasted pork loin	40.00	Gluten free pasta	
Grilled PiriPiri chicken	41.00	Grilled corn polenta	
Steamed tilapia	42.00	COCKTAIL RECEPTION	
Grilled salmon	45.00	(cold and hot canapés)	
Slow cooked Angus beef	46.00	Classic selection	40.00/dozen
Curried vegetables and tofu (V)		Deluxe selection	48.00/dozen
(same price as selected main course)		RECEPTION WITH STATIONS	
BUFFET LUNCHEON	40.00	Quebec poutine traditional	12.00
Le Plateau - Griffintown - Vieux Montréal		Quebec poutine deluxe	18.00
*Add a main course :	Extra	Create your own salad	19.50
Gluten free pasta	10.00	The love for Quebec cheeses	19.50
Pan fried blackened chicken	11.00	Montreal smoked meat	20.00
Steamed salmon and mussels	12.00	Little Italy	24.00
Slow cooked spiced pork loin	12.00	Assorted sushis	30.00
Angus beef medallions	12.00	From the sea and more	35.00
		Butcher's block	38.00

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.

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PRICE LIST

BEVERAGES

Coffee, tea	gallon (4 litres)	76.00
Orange juice	gallon (4 litres)	90.00
Fruits juices	gallon (4 litres)	90.00
Fruit juices	bottle (unité)	5.00
Smoothies	each	6.00
Soft drinks	each	5.00
Mineral water		
Eska water 750ml (flat or sparkling)	each	9.50
Eska water 500ml (flat or sparkling)	each	5.00
Infused water	gallon (4 litres)	45.00
Mint, cucumber, lime, lemon, berries		

BREAK EXTRAS

Danishes, croissants, muffins	doz.	42.00
Scones	doz.	45.00
Bagels with cream cheese	doz.	72.00
Homemade apple friters	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	per person	6.50
Fresh fruit salad	per person	6.50
Breakfast wrap sandwiches	doz.	77.00
Breakfast English muffins sandwiches	doz.	77.00

BREAK EXTRAS (CONT'D)

Assorted cheeses (2 oz.)	per person	7.50
Smoked salmon and garnishes	per person	12.00
Cold cuts with garnishes	per person	12.00
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 and dip	per person	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 pers)	tray	112.00
Open-faced sandwiches (12 pers)	tray	124.00
Nespresso machine	75.00 per day rental and 3.25 per capsule	
Chocolate fountain with seasonal fruits (minimum of 50 people)	per person	6.00



BUFFET BREAKFAST

Unless otherwise stated, all prices are per person

CONTINENTAL 24.00

Choice of fruit juices : orange, apple, grapefruit
 Freshly house baked pastries and muffins (2 pcs)
 Fresh fruit salad
 Bagel with cream cheese
 Hard boiled egg (1 per person - \$2.00 extra)
 Butter, jam and marmalade
 Coffee, tea, milk and herbal tea

EAT RIGHT 29.00

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 and herbal tea

CLASSIC 29.00

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

ADD A STATION

OMELETS STATION 8.00

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

WAFFLES AND CR EPES STATION 8.00

Seasonal berries and fruit coulis
 Warm mapple syrup
 Whipped cream and chocolate sauce

CHEF STATION FEE

\$80.00 per hour, per 50 guests
 Minimum of 3 hours

BREAKFAST BOX 19.00

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

***If you decide to eat in your meeting room or
 exhibit hall, there is an extra charge of \$5.00 per box.



Taxes and gratuities not included.

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

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PLATED BREAKFAST

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THE BONAVENTURE 29.00

- 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 and muffins
- Butter, jam and marmalade
- Coffee, tea, milk and herbal tea

THE EUROPEAN 30.00

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

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BREAKS

Minimum of 10 people for the service of a break
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VERY BERRY MORNING	20.00	LAST MILE	19.00
Berries and fresh whipped cream Blueberry biscotti Berry crème brûlée Mini blueberry and almond flavoured muffins Eska water Coffee, tea, milk and herbal tea		Mini pretzel baguettes with a selection of mustard dips Biscotti and cannoli Caramelized assorted nuts Assorted fruit jelly Eska water Coffee, tea, milk and herbal tea	
MEDITERRANEAN TASTE	20.00	POLAR	20.00
Almond paste and fig tartellette Greek yogurt, golden honey and toasted nuts Homemade honey dipped Madeleines Eska water Coffee, tea, milk and herbal tea		Häagen Dazs ice cream bars Ice cream sandwiches Assorted gelatos Eska water Coffee, tea, milk and herbal tea	
FRESH AS THE MORNING	20.00	SUGAR SHACK	21.00
Grapefruit and orange segments in a vanilla syrup Fruit smoothies Almond and orange biscotti Eska water Coffee, tea, milk and herbal tea		Apple shakes Maple sugar tarts Sugar cream squares Maple pecans Eska water Coffee, tea, milk and herbal tea	
FEEL GOOD	20.00	CHOCOLATE FANTASY	23.00
Green tea, kale and banana smoothie Variety of energy bars Rice pudding with mapple syrup Oatmeal, apple and ginger bar Eska water Coffee, tea, milk and herbal tea		Chocolate brownies Chocolate lollipops Chocolate chip cookies Chocolate fudge square Chocolate stuffed macarons Eska water Coffee, tea, milk and herbal tea	
BE A SQUARE	20.00	LUNCH BOX	31.00
A variety of homemade squares : Dattes squares Raspberry squares Lemon squares Nanaimo Eska water Coffee, tea, milk and herbal tea		Fresh fruit Ciabatta sandwich selection : roast beef, ham and cheese, smoked turkey, tuna salad or grilled vegetables Chef's choice dessert Eska water, soft drink or bottled juice	
		***If you decide to eat in your meeting room or exhibit hall, there is an extra charge of \$5.00 per box	

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PLATED LUNCHEON

Prices include a choice of appetizer, one main course and one dessert
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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 crabberries
- Warm chickpea polenta, mushroom ragoût

MAIN COURSE

- Green house lettuce, grilled chicken breast, prosciutto chip, avocado and hard boiled egg (chilled plated lunch) 39.00
- Gluten free pasta, sundried tomatoes, spinach and black olives 39.00
- Slow-roasted pork loin, cauliflower purée, Canadian whiskey sauce 40.00
- Grilled chicken breast, PiriPiri sauce, medley of roasted colored carrots 41.00
- Steamed tilapia, ratatouille, baby potatoes and parsley sauce 42.00
- Broiled salmon, wilted baby spinach and lemon cream sauce 45.00
- Slow cooked Angus beef, Yukon gold purée and red wine sauce 46.00

Curried vegetables and tofu, kaffir lime and chili (V)
(same price as selected main course)

DESSERT

- Blueberry crème brûlée
- Lemon mousse, raspberry jam on almond cake
- Strawberry shortcake
- Carrot cake with whipped cream cheese icing and sugar fudge
- Triple chocolate mousse
- A selection of sweets from our pastry chef (1 tray per table)
- Coffee, tea and herbal tea

Add \$8.00 per person for a choice of two main courses
Minimum of 1h15 for service

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BUFFET LUNCHEON

Prices include your choice of buffet, cheese platter and selection of desserts
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LE PLATEAU 40.00

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 pieces per person)

Selection of international cheeses

Assorted desserts with fresh fruit salad
Coffee, tea and herbal tea

GRIFFINTOWN 40.00

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 pieces per person)

Selection of international cheeses

Assorted desserts with fresh fruit salad
Coffee, tea and herbal tea

VIEUX MONTRÉAL 40.00

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 pieces per person)

Selection of international cheeses

Assorted desserts with fresh fruit salad
Coffee, tea and herbal tea

ADD A MAIN COURSE

Gluten free pasta, olives, spinach and sundried tomatoes	10.00
Pan-fried blackened chicken with chipotle gravy	11.00
Steamed salmon and mussels, fennel and saffron sauce	12.00
Slow cooked spiced pork loin, Canadian whiskey sauce	12.00
Angus beef medallions, creamy pepper sauce	12.00

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BUFFET DINNER "À LA MONTRÉAL"

Buffet service for a minimum of 50 guests
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COCKTAIL

90.00

Quebec meat pie with tomatoes and fruit chutney
Candied maple trout
Mini sheperd's pie
Mac'n'cheese croquettes

HORS-D'OEUVRE

Colored cherry tomatoes and shaved cucumbers, feta and olive tapenade
Watercress and endive salad, creamy blu 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 pulled pork

*Chef station 80.00\$/hour minimum 3 hours

DESSERTS

Sugar pie
Homemade molasses galette
Mini beaver tails
Assorted macarons
Apple beignets
Assorted cupcakes

Coffee, tea and herbal tea



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VIP DINNER COCKTAIL

Minimum of 50 people for the service of a VIP dinner cocktail
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COCKTAIL 90.00

Salmon «crudo» on a sweet pee mash and crème fraîche
 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
 Grilled Angus beef shoulder filet BBQ style

DESSERTS STATION

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

CHEF IN THE ROOM



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PLATED DINNER

Prices include a choice of two appetizers, one main course and one dessert
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APPETIZER 1

- Shaved cucumbers, cherry tomatoes, basil and ricotta
- Atlantic salmon «crudo», crispy radishes, dill and mustard sauce
- Duck rillettes, foie gras mousse, candied figs and port wine 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

APPETIZER 2

- 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

- Montréal spiced rubbed chicken breast, maple flavored butternut squash 62.00
- Broiled striped bass, Swiss chard, orange and fennel compote 65.00
- Poached halibut, lentil and squid ink mash, braised endive and lemon cream 68.00
- Roast of Quebec pork loin, parsnip and apple purée, root vegetables 70.00
- Roasted leg of lamb, creamy artichoke, ratatouille and caramelized garlic 76.00
- Grilled Angus beef tenderloin, fresh herb and butter crumble 82.00
- ADD 2 shrimps to your main course 4.00

Asparagus, edamame beans and mushroom risotto, tofu croutons (V)
(same price as selected main course)

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 lèche
- Orange flavored light cheesecake, graham crust
- The classic Red Velvet
- Coffee, tea and herbal tea

Add \$8.00 per person for a choice of two main courses

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TASTING MENU

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TASTING MENU

95.00

ATLANTIC SALMON «CRUDO», crispy radishes, dill and 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 QUEBEC CHEESES, apricot jam and toasted baguette

LEMON AND RASPBERRY MOUSSE with dried meringue and fruit coulis

Coffee, tea and herbal tea



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PLATED DINNER HEALTHY OPTIONS

Prices include a choice of two appetizers, one main course and one dessert
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APPETIZER 1

Roasted cauliflower bulbs, sweet pea purée
(260 calories)

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

APPETIZER 2

Sweet potato velouté, walnut crumble
(100 calories)

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

MAIN COURSE

Pan-seared striped bass, ratatouille and basil oil 65.00
(609 calories)

Supreme of chicken, steamed seasonal vegetables 65.00
(330 calories)

DESSERT

Dark chocolate 70% tart
(225 calories)

Vanilla rice pudding and honey apple compote
(190 calories)

Coffee, tea and herbal tea



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PLATED DINNER

HYPOALLERGENIC MENU

(same price as selected main course)

ARTISANAL BABY GREENS with toasted walnuts and apple cider vinaigrette

ROASTED SUPREME OF CHICKEN, sweet potato mash and steamed vegetables

or

RISOTTO WITH PEAS, butternut squash and spinach
(gluten and dairy-free)

SORBET made with fresh fruits

Coffee, tea and herbal tea

VEGETARIAN MENU

(same price as selected main course)

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

FRUIT AND BERRY SALAD vanilla and amaretto flavoured

Coffee, tea and herbal tea

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RECEPTION

Minimum of 2 dozen of selected variety
1/3 COLD CANAPÉS AND 2/3 HOT CANAPÉS

CLASSIC SELECTION COLD CANAPÉS	40.00 per dozen	DELUXE SELECTION COLD CANAPÉS	48.00 per dozen
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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

Fois 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

CLASSIC SELECTION HOT CANAPÉS	40.00 per dozen	DELUXE SELECTION HOT CANAPÉS	48.00 per dozen
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Mini chicken pastel

Duck spring rolls

Fried cod croquettes

Vegetarian samosas

Mushroom, spinach and potato turnovers

Sundried tomatoes and feta cheese pockets

Chorizo and Monterey Jack cheese
spring rolls

Spicy crab cakes

Mini coquilles Saint-Jacques

Candied duck arancini

Miniature vegetarian won ton

Mini beef burgers

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RECEPTION WITH FOOD STATIONS

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OUR FAMOUS QUEBEC POUTINE (minimum of 20 people)

TRADITIONAL, french fries, curd cheese and gravy 12.00
DELUXE, sweet potato fries, foie gras sauce and Mamirolle cheese 18.00

*EXTRAS

Braised beef or candied duck 4.00

MONTREAL SMOKED MEAT *Station with a Chef required 80.00\$/hour minimum of 3 hours (minimum of 20 people)

Traditional Montreal smoked meat 20.00
Served on rye bread with selection of mustards, dill pickle and cole slaw

LITTLE ITALY *Station with a Chef required 80.00\$/hour minimum of 3 hours (minimum of 20 people)

A wide variety of charcuterie, olives and marinades 24.00
Pasta bar with a Chef
2 types of pasta and 2 types of sauce

THE LOVE FOR QUEBEC CHEESES (minimum of 20 people)

A wide array of domestic artisan cheeses served with tomato chutney, candied fruits, special breads and port wine jelly 19.50

BUILD YOUR OWN SALAD (minimum of 20 people)

Vegetables and dips 19.50
Mixed salad, mixed greens, selection of garnish and vinaigrettes

SUSHI (minimum of 20 people)

An assortment of 6 pieces of sushi per person with marinated ginger, soya sauce and wasabi sauce 30.00

FROM THE SEA AND MORE (minimum of 20 people)

Assorted smoked fish and fresh fish, jumbo shrimps, crab claws, mussels garnished with capers, lemon, olive oil, cocktail sauce, sour cream and blinis (180 gr per person) 35.00

BUTCHER'S BLOCK *Station with a Chef required 80.00\$/hour minimum of 3 hours (minimum of 40 people)

Slow-roasted Angus beef strip loin, apple glazed pork loin, whole roasted chicken garnished with assorted buns, old fashion mustard, caramelized onions and selection of sauces 38.00

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WINE LIST

WHITE WINES

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

RED WINES

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

SPARKLING

Prosecco, Ruffino, Italy	58.00
Sparkling rosé, Ruffino, Italy	58.00

CHAMPAGNES

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

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OPEN BAR

Unless otherwise stated, all prices are per drink

Prices include accompanying mixes

If sales are less than \$400.00 per bar, a charge of \$180.00 will apply to each bar

APÉRITIFS	
Vermouth, Dubonnet, St-Raphaël	9.25
GIN	
Beefeater, Taqueray	9.25
RYE & BOURBON	
Canadian Club V.O.	9.25
Crown Royal, Bourbon	10.50
SCOTCH	
Cutty Sark, St-Léger, J. Walker Red	9.25
Chivas Regal	10.50
VODKA	
Troika	9.25
RHUM	
Bacardi, Captain Morgan	9.25
SHERRY & PORTO	9.25
WINE BY THE GLASS	9.50
COGNAC	
Rémy Martin VSOP	11.00
Hennessy VS, Courvoisier VS	11.00
Courvoisier VSOP	15.00
LIQUORS	
Crème de menthe, Bailey's Irish Cream, Amaretto, Tia Maria, Cointreau	10.25
Drambuie, Grand Marnier	11.50
BEER (BOTTLES)	
Local	9.25
Imported	10.25
PUNCH 4 LITRES	
Fruits	115.00
Sangria	145.00
Rhum	150.00
SOFT DRINKS AND BOTTLED JUICES	5.00
MINERAL WATER	
Eska water 500ml (flat or sparkling)	5.00
Eska water 750ml (flat or sparkling)	9.50
Infused water 4 litres	45.00
Mint, cucumber, lime, lemon, berries	

All prices listed are in Canadian dollars and are subject to change without notice to reflect market fluctuations.

Taxes and gratuities not included.

OPEN BAR PACKAGES

If sales are less than \$400.00 per bar, a charge of \$180.00 will apply to each bar

Minimum of 50 people for the service of an open bar

Unless otherwise stated, all prices are per person

PACKAGE 1 STANDARD BAR	1 HOUR 21.00	2 HOURS 29.00
PACKAGE 2 STANDARD BAR WITH LIQUOR, COGNAC AND GRAND MARNIER	1 HOUR 25.00	2 HOURS 33.00
PACKAGE 3 STANDARD BAR WITH SPARKLING WINE	1 HOUR 23.00	2 HOURS 31.00
PACKAGE 4 STANDARD BAR WITH SPARKLING WINE, LIQUOR, COGNAC AND GRAND MARNIER	1 HOUR 27.00	2 HOURS 35.00

*For each package, please add \$8.00 per person, per additional hour



All prices listed are in Canadian dollars and are subject to change without notice to reflect market fluctuations.

Taxes and gratuities not included.



CASH BAR

Unless otherwise stated, all prices are per drink

Prices include accompanying mixes

If sales are less than \$400.00 per bar, a charge of \$180.00 will apply to each bar



SOFT DRINKS, MINERAL WATER, JUICES Pepsi products, Eska	5.00
LOCAL BEERS Molson Dry, Labatt Bleue, Coors Light Budweiser, Rickard's	9.25
IMPORTED BEERS Heinneken, Corona, Stella Artois	10.25
HOUSE WINE BY THE GLASS	11.50
SPIRITS Vodka, Rhum, Gin, Scotch, Rye, Amaretto, Bailey's, Crème de menthe, Tia Maria, Peach Schnapp's, Porto, Campari, St-Raphael, Cinzano	11.00
DIGESTIFS Grand Marnier, Cognac VS, Tequila, Cointreau et Drambuie	12.50

All prices listed are in Canadian dollars and are subject to change without notice to reflect market fluctuations.

Taxes and gratuities not included.



INFORMATIONS GÉNÉRALES

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 of 2 hours
Coffee break : maximum of 30 minutes
Lunch : maximum of 2,5 hours
Dinner : maximum of 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 3 % 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 \$400.00 per bar (4-hour block), a labour charge of \$180.00 will apply for each bar.

Coat check is mandatory for a minimum revenue of \$150.00 (\$3.00 per coat) for any event between November 1 and April 30. You may equally benefit from a coat rack in your meeting room for a \$30.00 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.