



BANQUET MENUS



HEALTH PROTOCOL

COMPLIANCE WITH HEALTH PROTOCOL

Due to the circumstances surrounding the COVID-19 pandemic, some temporary service adjustments have been made in order to respect the health protocol provided by the Quebec Public Health Institute :

- Plated meals are temporarily not offered
- Buffet meals or actions stations are presented on closed stations with a buffet attendant. Since a limited number of stations will be offered, please take into consideration a longer service time.
- Coffee breaks are presented on closed stations with a station attendant. Since a limited number of stations will be offered, please take into consideration a longer service time.
- Hors d'oeuvres by the dozen are temporarily not offered.
- Some other items may be temporarily not offered.

We are observing the guidelines provided by the public health and constantly adjust our services based on the updates. Do not hesitate to contact with your services manager in order to confirm the specific modality applicable to your event.

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

PRICE LIST

BEVERAGES

Coffee, tea	gallon (4 litres)	78.00
Orange juice	gallon (4 litres)	90.00
Fruits juice	gallon (4 litres)	90.00
Fruit juice	bottle (unité)	5.00
Smoothies	each	7.00
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		
Mint, cucumber, lime, lemon, berries	gallon (4 litres)	45.00

BREAK EXTRAS

Danishes, croissants, muffins	doz.	42.00
Scones	doz.	45.00
Bagels with cream cheese	doz.	72.00
Homemade apple friters	doz.	40.00
Assorted donuts	doz.	38.00
Cereal and granola bar	each	5.00
Individual cereal box	each	4.00
Individual assorted yogurts	each	4.50
Assorted pound cakes	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	8.00
Fresh fruit salad	per person	8.00
Breakfast wrap sandwiches	doz.	77.00
Breakfast English muffins sandwiches	doz.	77.00

BREAK EXTRAS (CONT'D)

Assorted cheeses (2 oz.)	per person	12.00
Smoked salmon and garnishes	per person	12.00
Cold cuts with garnishes	per person	12.00
Homemade cookies		
Brownies	doz.	34.00
Mini cupcakes	doz.	42.00
Cupcakes	doz.	45.00
Petits fours	doz.	58.00
French pastries	doz.	17.00
Ice cream bars	doz.	35.00
Chocolate bars	doz.	78.00
Assorted chocolate lollipops	doz.	48.00
Homemade marshmallows	doz.	26.00
Assorted macarons	doz.	26.00
Vegetables and dip		
Pretzels, chips (10 pers)	per person	7.50
Individual bags of chips	basket	13.00
Mini pretzel baguettes	doz.	42.00
Mixed nuts (10 pers)	doz.	42.00
	bowl	26.00
Assorted sandwiches (12 pers)		
Open-faced sandwiches (12 pers)	tray	112.00
	tray	124.00
Chocolate fountain		
with seasonal fruits	per person	12.50
(minimum of 50 people)		





BUFFET BREAKFAST

Unless otherwise stated, all prices are per person

CONTINENTAL 25.00

Choice of fruit juices : orange, apple, grapefruit
Freshly house baked pastries and muffins (2 pcs)
Fresh fruit salad
Fairmount Bagel with cream cheese
Québec sourced Cheddar Cheese
Variety of yogurts
Butter, jam and marmalade
Coffee, tea, and herbal tea

EAT RIGHT 30.00

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
Zucchini muffins
Banana Loaf
Assorted cheeses
Coffee, tea, and herbal tea

CLASSIC 30.00

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

MONTRÉAL 32.00

Choice of fruit juices : orange, apple, grapefruit
Sliced fresh fruits
Québec sourced Cheddar and Brie Cheese
Assorted yogurts
Fairmount Bagels with cream cheese, smoked
salmon and red onions
Vegetable fritatta
Brioche French Toast with Maple Syrup
Freshly house baked pastries and muffins (2 pcs)
Butter, jam and marmalade
Coffee, tea, 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 CRÊPES 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



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PLATED BREAKFAST

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THE BONAVENTURE 30.00

Orange juice
 Bacon, sausage or ham
 (2) scrambled eggs
 Daily inspiration of potatoes
 Roasted cherry tomatoes with chives
 Freshly house baked pastries and muffins
 Whole wheat bread
 Butter, jam and marmalade
 Coffee, tea, milk and herbal tea

Add Bonaventure Benedictine Eggs 6.00

(2) poached eggs served on an English Muffin with back bacon, spinach and maple flavoured Hollandaise

COLD BREAKFAST BOX 25.00

Fruit Juice: Orange, grapefruit, apple
 (1) croissant; (1) muffin
 (1) slice of pound cake
 Yogurt, whole fresh fruit and slice of cheese
 Coffee, Tea

HOT BREAKFAST BOX 30.00

Fruit Juice: Orange, grapefruit, apple
 (1) croissant; (1) muffin
 Yogurt, whole fresh fruit and slice of cheese
 Breakfast sandwich, egg and cheese
 Coffee, Tea

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BREAKS

Minimum of 10 people for the service of a break
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SNACKING	21.00	SUGAR SHACK	22.00
Assorted house baked cookies Variety of pound cakes Montréal sourced <i>Bad Monkey</i> Popcorn Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea		Maple Sugar Tartlet Traditional <i>Sucre à la crème</i> Maple Syrup Cookies House made caramelized nuts Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea	
DOLCE VITA	21.00	LES EXPOS	22.00
Biscotti Cannoli Fruit Pastes Assorted stuffed zeppole Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea		Soft Pretzels with yellow mustard dip Pop Corn Crackerjack (TM) Corndogs with dip Pink Lemonade Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea	
CRISPY	21.00	CHOCOLATE FACTORY	23.00
Miss Vickies (TM) Chips Doritos (TM) Crispy Tortillas Salsa and spicy cheese dip Mini bretzels and mixed nuts Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea		House baked Chocolate Chips Cookies Mini chocolate muffins Brownies Chocolate lollipops White chocolate, cranberries and nuts galettes Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea	
TEA TIME	23.00	SANDWICH FACTORY	25.00
Scones with marmalade and butter Assorted gourmet finger sandwiches: Smoked salmon and cream cheese Cucumber and mint Egg and tarragon celeri mousseline Daily inspiration of Petits fours Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea		Variety of finger sandwiches: Brie and cranberries on brioche bread (hot) Classic Grilled Cheese (hot) Pulled beef with home made BBQ sauce (hot) Smoked salmon, crème fraîche and dill (cold) Miss Vickies (TM) Chips Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea	
DAINTY DELIGHTS	22.00	POLAR	21.00
Variety of house baked Cupcakes Red Velvet Vanilla Chocolate Lemon Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea		Häagen Dasz (TM) Ice Cream Sandwich Assorted gelatos Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea	

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PLATED LUNCHEON

Prices include a choice of appetizer, one main course and one dessert
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APPETIZER

Québec sourced parsnip and maple velouté
Heritage Salad, carrots shavings and house made creamy dressing
Cauliflower salad with thyme roasted salsifis, red beet purée
Whipped Ricotta and chive tartlet, cherry tomato, broccoli pesto garnish
Candied sweet potatoes with a Québec sourced goat cheese mousseline, micro greens
Poached salmon, pickled carrot and radish, dill and mustard sauce

MAIN COURSE

Pasta of the Day, tomato concassé, canellini beans, asparagus and spinach	40.00
Vegetarian Poké, rice, cucumber, tofu, chickpeas, carrot, snow peas, edamame, wakame, sweet and sour vinaigrette	40.00
Atlantic Salmon with a coriander, tomato and bell pepper salsa, side dish of the day	46.00
Chicken supreme rubbed in smoked cajun spices, creamy polenta and étouffée sauce	45.00
Boston Cod, braised onion, endive and artichoke, tomato coulis, side dish of the day	45.00
Québec Pork Loin sous-vide, vegetable medley, fruit ketchup, side dish of the day	44.00
Roasted beef fillet, potato gratin, Port wine sauce	48.00

DESSERT

White Chocolate and Vanilla Crème Brûlée
Maple Pie garnished with Bacon infused Chantilly
"Eton Mess": crispy meringue, Chantilly and Strawberries
Variety of (3) Québec sourced cheeses, fruit compote and nut breads
Variety of bite sized desserts, inspiration of our Pastry Chef (1 tray per table; 3 pieces per guest)

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
<p>Souf of the Day Salad Bar: Romain lettuce, arugula, Iceberg lettuce, variety of vegetables, garnishes and vinaigrettes Pasta salad with fresh green peas, grated carrots, chickpeas, bocconcini and basil Niçoise Salad, green beans, olive oil marinated tuna, bell peppers, tomato, cucumber, hard boiled eggs Assorted Deli Sandwich (2 pces per guest) Assorted Québec Cheeses, crackers Fresh Fruit Salad with Apple juice Syrup Variety of bite sized desserts Coffee, tea, herbal tea</p>	
PICNIC	40.00
<p>Soup of the Day Arugula and tender greens salad, raspberry vinaigrette Parisian potato salad, Pommery Mustard and tarragon dressing Green beans, bell pepper and mini-corn salad, New Orleans Style Assorted Deli Sandwich (2 pces per guest) Assorted Québec Cheeses, crackers Fresh Fruit Salad with Apple juice Syrup Variety of bite sized desserts Coffee, tea, herbal tea</p>	
LITTLE ITALY	40.00
<p>Caesar Salad, crispy croutons, Parmesan Shavings Caprese Salad, tomato and mozzarella <i>fiore di latte</i>, olive oil and basilic Pasta salad, brocoli, cherry tomato, arugula and pine nuts Assorted antipasti, marinated olives Assorted Deli Sandwich (2 pces per guest) Assorted Québec Cheeses, crackers Fresh Fruit Salad with Apple juice Syrup Cannoli, biscotti, mascarpone mousse Coffee, tea, herbal tea</p>	
VEGAN	40.00
<p>Iceberg lettuce, almonds and coco milk vinaigrette Falafel with a cucumber, carrot and dill salad Fennel Salad, chickpeas, sweet potato, white balsamic vinaigrette Whole wheat wrap garnished with asparagus, grilled mushrooms, spinach and avocado Grilled vegetables, tofu and hummus on ciabatta Fresh Fruit Salad with Apple juice Syrup Variety of house baked vegan desserts Coffee, tea, herbal tea</p>	
ADD A MAIN COURSE - add \$15.00 per person, per choice	
<p>Meat or Vegetarian Lasagna Provençal Style OR Portuguese Style Chicken Supreme Chimichurri Beef Fillet Chickpea, quinoa and lentils Chili (V) Poached Salmon, served in a saffron and smoked tomato broth Out famous slowly braised Beef, Bourguignon sauce</p>	

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LUNCH BOX

Price includes your choice of one salad, one selection of sandwich and one dessert
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CLASSIC LUNCH BOX 38.00

SALAD

Potatoes, Meaux mustard, chives and tarragon vinegar
Panzanella salad, tomatoes, cucumber, peppers, croutons, Italian vinaigrette
Arugula and Romaine lettuce, parmesan shavings, Caesar dressing

SANDWICH

Roast beef, arugula, horseradish mayonnaise on a Kaiser bread
Black Forest ham, Swiss cheese, Meaux mustard on a French baguette
Grilled asparagus and mushrooms, spinach and spicy mayonnaise on a whole wheat wrap
Smoked turkey, tomatoes, lettuce and guacamole on a ciabatta
Goat cheese, roasted peppers and eggplant on a grilled herb focaccia

DESSERT

2 chocolate chip cookies fresh from the oven
Walnut brownie
Homemadepuff pastry garnished with wildberries

The Classic lunch box comes with a fresh fruit and a bottle of water

Price includes your choice of one salad, one cold dish and one dessert

DELUXE LUNCH BOX 45.00

SALAD

Endive and watercress with caramelized pears, creamy dressing
Farfalle, olive tapenade, spinach and cherry tomatoes
Red beet and tarragon goat cheese

COLD DISH

Grilled chicken breast, vegetable couscous and red pepper coulis
Sous vide sliced beef, ginger and sesame with a sweet and sour chili sauce
Extra virgin olive oil poached salmon, fresh sweet peas, mint and avocado and cilantro salsa

The dessert will be the inspiration of the day by our pastry chef

The Deluxe lunch box comes with 2 Quebec cheese, a fresh fruit and a bottle of water

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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 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 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

95.00

Red Tuna marinated in olive oil and lemon, watermelon and root vegetable pickle
 Cod sliders with lemon mayonnaise and arugula
 Foie Gras ganache on a brioche bread, pomegranate jelly
 Beef and Avocado Carpaccui, chia seeds
 Mozzarella *fiore di latte*, candied cherry tomato

SEAFOOD STATION

Selection of giant shrimps, crab claws, smoked salmon, seafood salad served on ice, garnishes

MEAT STATION

Slowly braised beef, Yukon Gold silky potato, red wine reduction
 Maple glazed pork fillet, coarse mustard, braised nappa cabbage

DESSERT STATION

Assorted bite sized desserts, chocolate truffle, house made marshmallow, macarons
 Coffee, tea, 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

Red Tuna tataki, dill and coriander pickled root vegetables
Salmon slowly poached in olive oil, edamame, radish and crème fraîche salad
Cold terrine and pâté, house made fruit ketchup, nut bread cracker
Roasted Red Beets, chive and mascarpone, green pea dip
San Daniele Prosciutto, grilled asparagus, marinated mushroom, Parmesan Shavings

APPETIZER 2

Potato Velouté with aged Cheddar
Green pea soup (St-Germain), grilled chorizo garnish
Argentina Pink Shrimp (3), on a bed of Tuscany style white bean ragout
Chickpea Galette on a bed of braised vegetable, sesame butter sauce

MAIN COURSE

Quinoa crusted chicken breast, braised nappa cabbage, white beer sauce, side dish of the day	64.00
Slowly braised beef, Yukon Gold silky potato, Bourguignon style	68.00
Québec Lamp Loin au jus, mint flavoured heart of artichoke, side dish of the day	78.00
Duck breast from Lac Brôme, sweet potato, Ungava gin sauce	78.00
Angus Beef Fillet, truffled mushrooms, foie gras sauce, side dish of the day	84.00
Curry and coco braised halibut, green salad, side dish of the day	70.00

DESSERT

Gluten Free Chocolate and vanilla cream cookie, caramel and blueberry gelly
Bonaventure style Devil's Food Cake
Cheese cake style mousse, almond biscuit, strawberry and lime jam
Maple Syrup tart with bacon infused cream, *sucre à la crème* garnish
Poached apple, whipped sour cream, pecan and pistachio rocher
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

110.00

Red Tuna marinated in lemon and olive oil, watermelon and root vegetable pickles

Cavatelli with Chanterelle mushroom, lardons and fresh green peas

Pan fried scallops, broccoli mousseline and Québec sourced salty herbs garnish

Québec sourced Lamb loin, honey glazed Anna potatoes and tender carrots

Québec cheese trio: Le Cantonnier, Le Sir Wilfrid Laurier d'Arthabaska and Le Cendrillon
nut breads and apricot marmalade

The Bonaventure Apple, sour cream mousse and caramelized apples

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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Taxes and gratuities not included.



RECEPTION

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

SELECTION 45.00
COLD CANAPÉS per dozen

Pita Chips with Hummus and bell peppers	Shrimp and olive salad in a filo cup
Polenta stack with grilled a vegetable medley	Seafood stuffed artichoke hearts
Brie Cheese and apricot chutney on a biscotti	Smoked duck, blue cheese and cranberries on crostini
Goat cheese and dried fig truffle	Mini smoked meat sandwich
Artichoke and spinach in a bread bowl	

SELECTION 45.00
HOT CANAPÉS per dozen

Vegan sliders	Fried crab cake
Bacon and cheddar French toast	Duck and apple dumpling
Ricotta and pesto croissant	Jamaican jerk chicken skewer
Kale and butternut squash turnovers	Lobster arancini
Lamb kefte skewer	Vegetarian cigar
Curry vegetable samosa	Artichoke and spinach fritters
Beef sliders	

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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 5.00

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

Traditional Montreal smoked meat 22.00
Served on rye bread with selection of mustards, dill pickle and cole slaw

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

A wide array of cold cuts, olives and marinades 20.00
Pita breads and traditional hummus
Edemame and Feta Cheese in olive oil

THE LOVE FOR QUEBEC CHEESES (minimum of 20 people)

A wide array of Québec cheeses served with fresh and dried fruits, crackers,
fig marmalade 20.00

SUSHI AND MAKI (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) 40.00

BBQ *Station with a Chef required 80.00\$/hour minimum of 3 hours (minimum of 40 people)

Italian Sausages, Jamaican spices crusted Chicken, Spare Ribs with house made BBQ sauce,
breads, condiments and creamy cole slaw 38.00

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WINE LIST

WHITE WINES

Chardonnay, Cliff 79, Australia	41.00
Jackson Triggs, Pinot Grigio, Canada	43.00
Baron Philippe de Rothschild, Chardonnay, France	46.00
Ruffino Lumina, Pinot Grigio Veneto, Italy	47.00
Woodbridge, Sauvignon Blanc, California	51.00
Robert Mondavie Private Selection, Pinot Grigio, California	56.00
Ruffino Libaio, Chardonnay, Italy	59.00
Kim Crawford, Sauvignon Blanc, New Zeland	67.00

RED WINES

Cabernet-Shiraz, Cliff 79, Australia	41.00
Jackson Triggs, Cabernet Sauvignon, Canada	43.00
Pereira, Lisboa, Portugal	45.00
Baron Philippe de Rothschild, Merlot, France	47.00
Woodbridge, Cabernet Sauvignon, California	51.00
Ruffino Chianti, Chianti, Italy	53.00
Robert Mondavie Private Selection, Pinot Noir, California	63.00
Ruffino Il Ducale, Toscana, Italy	67.00

SPARKLING

Prosecco, Ruffino, Italy	61.00
Sparkling rosé, Ruffino, Italy	61.00

CHAMPAGNES

Lallier, Grande Réserve Grand Cru, France	125.00
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	

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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

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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



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CASH BAR

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Prices include accompanying mixes

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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



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.