



BANQUET  
*Menus*

  
HÔTEL  
**BONAVENTURE**  
MONTRÉAL



# PRICE LIST



## BEVERAGES

Coffee, tea	gallon (4 litres)	82.00
Orange juice	gallon (4 litres)	94.00
Fruit juice	bottle (unité)	6.00
Smoothies	each	8.00
Soft drinks	each	6.00

## Mineral water

Eska water 750ml (flat or sparkling)	each	9.50
Eska water 500ml (flat or sparkling)	each	6.00

## Infused water

Mint, cucumber, lime, lemon, berries	gallon (4 litres)	46.00
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## BREAK EXTRAS

Danishes, croissants, muffins	doz.	45.00
Scones	doz.	47.00
Bagels with cream cheese	doz.	75.00
Homemade apple friters	doz.	42.00
Assorted donuts	doz.	40.00
Cereal and granola bar	each	7.00
Individual cereal box	each	5.00
Individual assorted yogurts	each	5.50
Assorted pound cakes	doz.	36.00
Cranberry and apple		
Raspberry and white chocolate		
Banana		
Lemon and poppy seeds		

Basket of whole fruits (10 pers)	each	32.00
Sliced seasonal fresh fruits	per person	9.50
Fresh fruit salad	per person	9.00
Breakfast wrap sandwiches	doz.	79.00
Breakfast English muffins sandwiches	doz.	79.00

## BREAK EXTRAS (CONT'D)

Assorted cheeses (2 oz.)	per person	14.00
Smoked salmon and garnishes	per person	15.00
Cold cuts with garnishes	per person	14.00
Homemade cookies	doz.	36.00
Brownies	doz.	46.00
Mini cupcakes	doz.	48.00
Cupcakes	doz.	60.00
Petits fours	doz.	19.00
French pastries	doz.	37.00
Ice cream bars	doz.	80.00
Chocolate bars	doz.	50.00
Assorted chocolate lollipops	doz.	28.00
Homemade marshmallows	doz.	28.00
Assorted macarons	doz.	36.00

Vegetables and dip	per person	9.50
Individual bags of chips	doz.	45.00
Mini pretzel baguettes	doz.	45.00
Individual bags of mix nuts	doz.	60.00
Assorted sandwiches (12 pers)	tray	115.00
Open-faced sandwiches (12 pers)	tray	127.00



Taxes and gratuities not included.

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# BUFFET BREAKFAST



All prices are per person

**CONTINENTAL** 27.00

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** 31.00

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** 32.00

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** 34.00

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** 11.00

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** 10.00

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

**CHEF STATION FEE**

\$85.00 per hour, per 50 guests  
 Minimum of 3 hours



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# PLATED BREAKFAST



All prices are per person



## THE BONAVENTURE 35.00

Orange juice  
Bacon, sausage or ham  
1 choice of eggs to your taste: scrambled plain or with Cheddar cheese, omelet or mirrored 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, and herbal tea

## Add a Bonaventure Benedictine Egg 8.00

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

## COLD BREAKFAST BOX 29.00

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

## HOT BREAKFAST BOX 32.00

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

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# BREAKS



Minimum of 10 people for the service of a break  
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<b>SNACKING</b>	23.00	<b>SUGAR SHACK</b>	24.00
Assorted house baked cookies		Maple Sugar Tartlet	
Variety of pound cakes		Traditional <i>Sucre à la crème</i>	
Montréal sourced <i>Bad Monkey</i> Popcorn		Maple Syrup Cookies	
Assorted soft drinks, Eska bottled water		House made caramelized nuts	
Coffee, tea, and herbal tea		Assorted soft drinks, Eska bottled water	
		Coffee, tea, and herbal tea	
<b>DOLCE VITA</b>	23.00	<b>LES EXPOS</b>	24.00
Biscotti		Soft Pretzels with yellow mustard dip	
Cannoli		Pop Corn	
Fruit Pastes		Crackerjack (TM)	
Assorted stuffed zeppole		Corndogs with dip	
Assorted soft drinks, Eska bottled water		Pink Lemonade	
Coffee, tea, and herbal tea		Assorted soft drinks, Eska bottled water	
		Coffee, tea, herbal tea	
<b>CRISPY</b>	23.00	<b>CHOCOLATE FACTORY</b>	25.00
Miss Vickies (TM) Chips		House baked Chocolate Chips Cookies	
Doritos (TM)		Mini chocolate muffins	
Crispy Tortillas		Brownies	
Salsa and spicy cheese dip		Chocolate lollipops	
Mini bretzels and mixed nuts		White chocolate, cranberries and nuts galettes	
Assorted soft drinks, Eska bottled water		Assorted soft drinks, Eska bottled water	
Coffee, tea, and herbal tea		Coffee, tea, and herbal tea	
<b>TEA TIME</b>	25.00	<b>SANDWICH FACTORY</b>	27.00
Scones with marmalade and butter		Variety of finger sandwiches:	
Assorted gourmet finger sandwiches:		Brie and cranberries on brioche bread (hot)	
Smoked salmon and cream cheese		Classic Grilled Cheese (hot)	
Cucumber and mint		Pulled beef with home made BBQ sauce (hot)	
Egg and tarragon celeri mousseline		Smoked salmon, crème fraîche and dill (cold)	
Daily inspiration of Petits fours		Miss Vickies (TM) Chips	
Assorted soft drinks, Eska bottled water		Assorted soft drinks, Eska bottled water	
Coffee, tea, and herbal tea		Coffee, tea, and herbal tea	
<b>DAINTY DELIGHTS</b>	24.00	<b>POLAR</b>	23.00
Variety of house baked Cupcakes		Häagen Dasz (TM)	
Red Velvet		Ice Cream Sandwich	
Vanilla		Assorted gelatos	
Chocolate		Assorted soft drinks, Eska bottled water	
Lemon		Coffee, tea, and herbal tea	
Assorted soft drinks, Eska bottled water			
Coffee, tea, and herbal tea			



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# PLATED LUNCHEON



Prices include a choice of appetizer, one main course and one dessert per group.  
All prices are per person

## 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

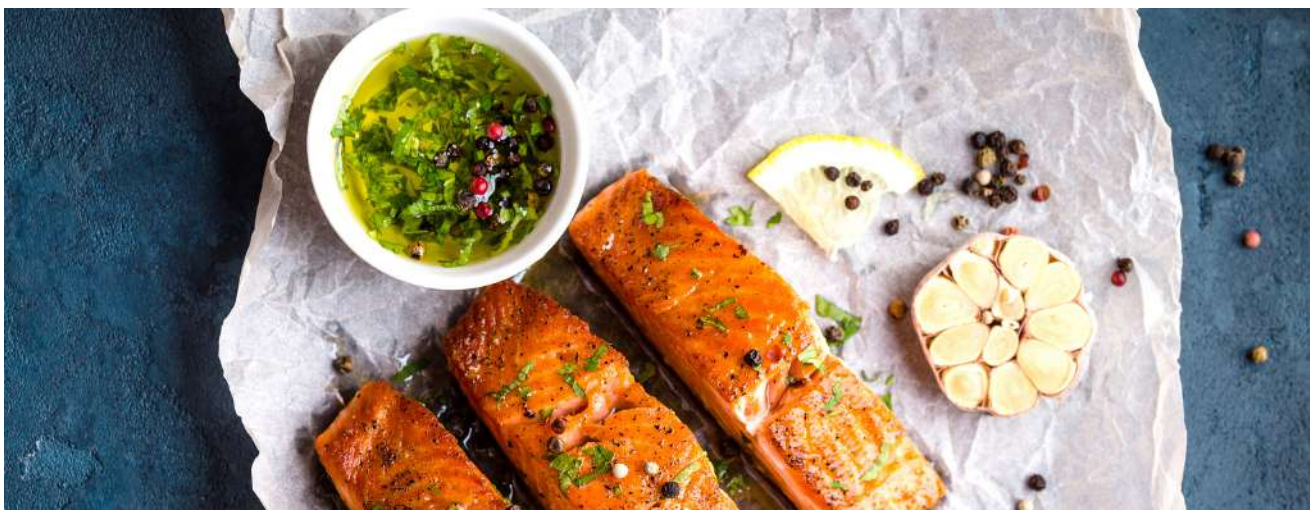
## MAIN COURSE

Pasta of the Day, tomato concassé, canellini beans, asparagus and spinach	42.00
Vegetarian Poké, rice, cucumber, tofu, chickpeas, carrot, snow peas, edamame, wakame, sweet and sour vinaigrette	42.00
Atlantic Salmon with a coriander, tomato and bell pepper salsa, side dish of the day	48.00
Chicken supreme rubbed in smoked cajun spices, creamy polenta and étouffée sauce	47.00
Boston Cod, braised onion, endive and artichoke, tomato coulis, side dish of the day	47.00
Québec Pork Loin sous-vide, vegetable medley, fruit ketchup, side dish of the day	46.00
Roast beef tenderloin, potato gratin, Port wine sauce	50.00

## 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; 2 pieces per guest)  
Coffee, tea, and herbal tea

Add \$9.00 per person for a second choice of main course  
Minimum of 1h15 for service



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# BUFFET LUNCHEON



Prices include your choice of buffet, cheese platter and selection of desserts  
All prices are per person

<b>LE PLATEAU</b>	42.00
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 pcs per guest)	
Assorted Québec Cheeses, crackers	
Fresh Fruit Salad with Apple juice Syrup	
Variety of bite sized desserts	
Coffee, tea, herbal tea	
<b>PICNIC</b>	42.00
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 pcs per guest)	
Assorted Québec Cheeses, crackers	
Fresh Fruit Salad with Apple juice Syrup	
Variety of bite sized desserts	
Coffee, tea, herbal tea	
<b>LITTLE ITALY</b>	42.00
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	
<b>VEGAN</b>	42.00
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	
<b>HOT MAIN COURSE - add \$17.00 per person, per choice</b>	
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	
Our famous slowly braised Beef, Bourguignon sauce	

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# LUNCH BOX



Price includes a salad, a sandwich and a dessert .

Same salad and dessert for all – choice of 2 different types of sandwiches for the whole group).

All prices are per person

Minimum of 25 person

## CLASSIC LUNCH BOX

40.00

### SALAD

Potatoes, Meaux mustard, chives and tarragon vinegar

Panzanella salad, tomatoes, cucumber, peppers, croutons, Italian vinaigrette

Arugula and Romaine lettuce, parmesan shavings, Ceasar 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

Homemade puff pastry garnished with wild berries

A fresh fruit

Includes a bottle of Eska water

## DELUXE LUNCH BOX

47.00

### 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

Dessert, pastry chef choice

Two (2) Quebec cheese

A Fresh fruit

Includes either a bottle of Eska water or coffee, tea, herbal tea

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# PLATED DINNER - 4 Course



Prices include a choice of two appetizers, one main course and one dessert  
All prices are per person

## APPETIZER

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  
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	66.00
Slowly braised beef, Yukon Gold silky potato, Bourguignon style	70.00
Québec Lamb Loin au jus, mint flavoured heart of artichoke, side dish of the day	80.00
Duck breast from Lac Brôme, sweet potato, Ungava gin sauce	80.00
Angus Beef Filet, truffled mushrooms, foie gras sauce, side dish of the day	95.00
Curry and coco braised halibut, green salad, side dish of the day	72.00

## 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 \$9.00 per person for a second choice of main course



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# PLATED DINNER - Dietary Substitutions



Same price as selected main course

## HYPOALLERGENIC MENU

Artisanal baby greens with toasted walnuts and apple cider vinaigrette

Roasted Chicken Supreme, sweet potato mash and steamed vegetables

Pea Risotto, butternut squash and spinach (gluten and dairy-free)

Fresh fruits sorbet

Coffee, tea and herbal tea

## VEGETARIAN MENU

Roasted Root Vegetable Salad with candied cherry tomatoes and balsamic dressing

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

Grilled Polenta, roasted bell peppers, squash and seasonal vegetables

Fruit and berry salad, vanilla and amaretto

Coffee, tea and herbal tea



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# BUFFET DINNER "À LA MONTRÉAL"

Buffet service for a minimum of 50 guests  
Unless otherwise stated, all prices are per person  
92.00

## COCKTAIL

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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Taxes and gratuities not included.



# COCKTAIL DINNER



Minimum of 50 people for the service of a Cocktail Dinner  
All prices are per person  
Includes In-Room Chef

## COCKTAIL

97.00

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 Carpaccio, chia seeds  
Fior 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



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# TASTING MENU - 6 Course



All prices are per person

112.00

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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# HORS D'OEUVRES

Minimum of 2 dozen of selected variety



V Vegetarian V Vegan GF Gluten free

## SELECTION HOT CANAPÉS

48.00  
per dozen

Shepherd's tart

V Mushrooms tart

V Oka cheese and onions tart

Mini Wellington

V Vegetarian mini burger

Angus beef mini burger

Chicken mini quesadilla

Mini grilled cheese assortment

Crispy duck and 5 peppers

GF Chicken Satay

Cheese arancini

V Mushroom arancini

Mac and cheese truffle

Smoked meat wonton

V Vegetarian dumpling

GF Chicken dumpling

Shrimp Tempura

## SELECTION COLD CANAPÉS

47.00  
per dozen

V GF Hummus and bell peppers

Tomato gazpacho and chorizo chips (Pork free version: V GF)

V Goat cream and yellow beets with citrus vinaigrette

V Brie Cheese and apricot chutney on a biscotti

V Goat cheese and dried fig truffle

Beef tartar and fresh Parmesan cheese

V Mini bocconcini, cherry tomatoes and basil pesto

V Mini ratatouille and Sainte-Nitouche cheese

Shrimp salad and olives tart

Smoked duck, blue cheese and cranberries on crostini

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# FOOD STATIONS



All prices are per person

## POUTINE

(minimum 20 people)

Traditional Poutine: french fries, curd cheese and gravy 16.00

Deluxe Poutine: sweet potato fries, foie gras sauce and Mamirolle cheese 20.00

## EXTRAS

Braised beef 7.00

Candied duck 7.00

## MONTREAL SMOKED MEAT

28.00

Chef required, 85.00\$/hour minimum of 3 hours

(minimum 20 people)

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

## MEDITERRANEAN

22.00

(minimum 20 people)

A wide array of cold cuts, olives and marinades

Pita breads and traditional hummus

Edemame and Feta Cheese in olive oil

## THE LOVE OF CHEESES

22.00

(minimum 20 people)

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

## SUSHI

32.00

(minimum of 20 people)

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

## FROM THE SEA

42.00

(minimum 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)

## BBQ

40.00

Chef required, 85.00\$/hour minimum of 3 hours

(minimum 40 people)

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

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# FOOD STATIONS

All prices are per person



## ASIAN STATION

(minimum 20 people)

Pad thai box with vegetables, tofu, ginger, lime and shallot garnish, 20.00

### EXTRAS

Satay chicken skewers on the side 6.00

## MEXI TRUCK

(minimum 20 people)

Grilled chicken and vegetable tacos, corn chips, sour cream, guacamole, pico de gallo 20.00

## POKÉ BOWL

(minimum 20 people)

Mini Poke Bowl with rice, cucumbers, carrots, red cabbage and edamame.

### EXTRAS

Tofu 22.00

Salmon with spicy mayonnaise 24.00

## MIDDLE EAST

(minimum 20 people)

Falafel, cucumber, carrot and dill salad, vine leaves, pita bread and traditional hummus with feta cheese in oil 20.00

## ASSORTED DESSERTS

(minimum of 20 people)

Chocolate truffles, homemade marshmallows and a variety of homemade macaroons 18.00

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# WINE LIST



## WHITE WINES

Chardonnay, Cliff 79, Australia	43.00
Jackson Triggs, Pinot Grigio, Canada	45.00
Baron Philippe de Rothschild, Chardonnay, France	48.00
Ruffino Lumina, Pinot Grigio Veneto, Italy	49.00
Woodbridge, Sauvignon Blanc, California	53.00
Robert Mondavie Private Selection, Pinot Grigio, California	58.00
Ruffino Libaio, Chardonnay, Italy	61.00
Kim Crawford, Sauvignon Blanc, New Zeland	69.00

## RED WINES

Cabernet-Shiraz, Cliff 79, Australia	43.00
Jackson Triggs, Cabernet Sauvignon, Canada	45.00
Pereira, Lisboa, Portugal	47.00
Baron Philippe de Rothschild, Merlot, France	49.00
Woodbridge, Cabernet Sauvignon, California	53.00
Ruffino Chianti, Chianti, Italy	55.00
Robert Mondavie Private Selection, Pinot Noir, California	65.00
Ruffino Il Ducale, Toscana, Italy	69.00

## SPARKLING

Prosecco, Ruffino, Italy	63.00
Sparkling rosé, Ruffino, Italy	63.00

## CHAMPAGNES

Lallier, Grande Réserve Grand Cru, France	127.00
Nicolas Feuillatte, Brut Réserve, France	162.00
Moët & Chandon, Impérial, France	182.00



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# OPEN BAR/ CASH BAR

All prices are per drink

Prices include accompanying mixes

Minimum \$500.00 spend per bar

If sales are less than \$500.00 per bar, a \$180.00 fee applies to each bar

## APÉRITIFS

Vermouth, Dubonnet, St-Raphaël 11.25

## GIN

Beefeater, Taqueray 11.25

## RYE & BOURBON

Canadian Club V.O. 11.25

Crown Royal, Bourbon 12.50

## SCOTCH

Cutty Sark, St-Léger, J. Walker Red 11.25

Chivas Regal 12.50

## VODKA

Troika 11.25

## RHUM

Bacardi, Captain Morgan 11.25

## SHERRY & PORTO

11.25

## WINE BY THE GLASS

10.50

## COGNAC

Rémy Martin VSOP 12.00

Hennessy VS, Courvoisier VS 12.00

Courvoisier VSOP 17.00

## LIQUORS

Crème de menthe, Bailey's Irish Cream, Amaretto, 11.25

Tia Maria, Cointreau

Drambuie, Grand Marnier 12.50

## BEER (BOTTLES)

Local 10.25

Imported 11.25

## PUNCH 4 LITRES

Fruits 117.00

Sangria 147.00

Rhum 152.00

## SOFT DRINKS AND

6.00

## BOTTLED JUICES

## MINERAL WATER

Eska water 500ml (flat or sparkling) 6.00

Eska water 750ml (flat or sparkling) 9.50

Infused water 4 litres 46.00

Mint, cucumber, lime, lemon, berries



Taxes and gratuities not included.

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

# OPEN BAR PACKAGES



All prices are per person  
Minimum \$500.00 spend per bar  
Minimum of 50 people for the service of an open bar  
If sales are less than \$500.00 per bar, a \$180.00 fee applies to each bar

PACKAGE 1 STANDARD BAR	1 HOUR 23.00	2 HOURS 34.00
PACKAGE 2 STANDARD BAR WITH LIQUOR, COGNAC AND GRAND MARNIER	1 HOUR 27.00	2 HOURS 37.00
PACKAGE 3 STANDARD BAR WITH SPARKLING WINE	1 HOUR 25.00	2 HOURS 35.00
PACKAGE 4 STANDARD BAR WITH SPARKLING WINE, LIQUOR, COGNAC AND GRAND MARNIER	1 HOUR 29.00	2 HOURS 39.00

\*For each package, please add \$9.00 per person, per additional hour



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



# 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 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 \$500.00 per bar (4-hour block), a labor charge of \$180.00 will apply for each bar.

Coat check is mandatory for a minimum revenue of \$250.00 (\$4.00 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.

Taxes and gratuities not included.

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