



PRICE LIST

BEVERAGES

DEVERAGES	
Coffee, tea	gallon (4 liters) 82.00
All day Coffee/tea station	per person 17.00
(up to a maximum of 8 hours)	
*Oat, almond or soya milk	1 liter 20.00
Orange juice	gallon (4 liters) 94.00
Fruit juice	bottle (each) 6.00
LOOP Smoothies (355 ml)	bottle (each) 7.00
Soft drinks	can (each) 6.00
Strawberry or spirulina lemona	()
<i>LOOP</i> (355 ml)	bottle (each) 7.00
Mineral water	
Eska water 750ml (flat or spark	ling) each 9.50
Eska water 500ml (flat or spark	
Infused water	gallon (4 liters) 46.00
	gallon (4 liters) 46.00 erries
Infused water Mint, cucumber, lime, lemon, b	o ()
	o ()
Mint, cucumber, lime, lemon, b	erries
Mint, cucumber, lime, lemon, b BREAK EXTRAS	erries doz. 45.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam	doz. 45.00 doz. 47.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese	erries doz. 45.00 doz. 47.00 doz. 75.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam	erries doz. 45.00 doz. 47.00 doz. 75.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese (for groups of 25 people and less	erries doz. 45.00 doz. 47.00 doz. 75.00 ss) doz. 42.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese (for groups of 25 people and les Homemade apple fritters Assorted donuts	doz. 45.00 doz. 47.00 doz. 75.00 ss) doz. 42.00 doz. 40.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese (for groups of 25 people and less Homemade apple fritters	doz. 45.00 doz. 47.00 doz. 75.00 ss) doz. 42.00 doz. 40.00 each 7.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese (for groups of 25 people and les Homemade apple fritters Assorted donuts Cereal and granola bar Individual cereal box	doz. 45.00 doz. 47.00 doz. 75.00 ss) doz. 42.00 doz. 40.00 each 7.00 each 5.00
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese (for groups of 25 people and les Homemade apple fritters Assorted donuts Cereal and granola bar Individual cereal box Individual assorted yogurts	doz. 45.00 doz. 47.00 doz. 75.00 ss) doz. 42.00 doz. 40.00 each 7.00 each 5.00 each 5.50
Mint, cucumber, lime, lemon, b BREAK EXTRAS Danishes, croissants, muffins Scones with homemade jam Bagels with cream cheese (for groups of 25 people and les Homemade apple fritters Assorted donuts Cereal and granola bar Individual cereal box	doz. 45.00 doz. 47.00 doz. 75.00 ss) doz. 42.00 doz. 40.00 each 7.00 each 5.00

BREAK EXTRAS (CONT'D)

	Basket of whole fruits (10 pers) Sliced seasonal fresh fruits Fresh fruit salad Breakfast wrap sandwiches	per person per person doz.	32.00 9.50 9.00 79.00
)))	Breakfast English muffins sand	wiches doz.	79.00
	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
`	French pastries	doz.	37.00
,	Les Givrées - Ice cream	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
1	Individual bags of mix nuts	doz.	60.00
	Assorted sandwiches (12 pers)	tray	115.00
	Open-faced sandwiches (12 per	s) tray	127.00



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

BUFFET BREAKFAST

All prices are per person



34.00

CONTINENTAL

27.00

Choice of fruit juices: orange, apple, grapefruit Freshly house-baked pastries and muffins Fresh fruit salad Assorted bread Québec sourced Cheddar Cheese Assortment 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, sausage or 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 Choice of fruit juices: orange, apple, grapefruit Sliced fresh fruits Sourced from Québec Cheddar and Brie Cheese Assorted yogurts Fairmount Bagels with cream cheese, smoked

salmon, and red onions Vegetable frittata Brioche French Toast with Maple Syrup Freshly house-baked pastries and muffins Butter, jam, and marmalade

Coffee, tea, and herbal tea

ADD A STATION

OMELET 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

WAFFLE AND CRÊPE STATION

10.00

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

CHEF STATION FEE

\$85.00 per hour, per 50 guests (mandatory for omelet station) Minimum of 3 hours



Taxes and gratuities are not included. An extra charge of \$100.00 will apply to meals for less than 25 people. All prices listed are in Canadian dollars and are subject to change without notice to reflect market fluctuations.



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 with roasted cherry tomatoes and chives, or mirrored eggs Daily inspiration for potatoes 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 flavored Hollandaise

COLD BREAKFAST BOX

29.00

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

HOT BREAKFAST BOX

32.00

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

*For Breakfast Box: A minimum of 10 units is required.

**For groups of 50 people and more: additional fees of \$150 will apply if take-out breakfast boxes are consumed on site.

BREAKS

Minimum of 10 people for the service of a break All prices are per person

Assorted soft drinks, Eska bottled water

Coffee, tea, and herbal tea



CLASSIC Croissant (1) or Homemade cookie (1) Coffee, tea, and herbal tea	12.00	CRISPY 2 Miss Vickies (TM) Chips Doritos (TM) Crispy Tortillas
HEALTHY Chocolate energy bar (base of bananas, coconut, dark chocolate honey) Individual bag of nuts	18.00 e, eggs,	Salsa and spicy cheese dip Mini bretzels and mixed nuts Assorted soft drinks, Eska bottled water Coffee, tea, and herbal tea
Dried fruits "Shot of Goodness" (TM) Cold Pressed <i>LO</i> (73ml) (Various Flavors)	OP juice	LES EXPOS 2 Homemade caramelized nuts Pop Corn Crackerjack (TM)
SNACKING Assorted house-baked cookies Assortment of pound cakes Montréal sourced <i>Bad Monkey</i> Popcorn Assorted soft drinks, Eska bottled water	23.00	Corndogs with dip Pink Lemonade Assorted soft drinks, Eska bottled water Coffee, tea, herbal tea
Coffee, tea, and herbal tea MEDITERRANEAN Selection of charcuterie, olives and marin Pita bread and traditional hummus Edamame and feta cheese with olive oil Eska water, soft drinks, bottled water Coffee, tea, herbal tea	24.00 nades	SANDWICH FACTORY Variety of finger sandwiches: Brie and cranberries on brioche bread (h Classic Grilled Cheese (hot), Pulled beef with homemade BBQ sauce Smoked salmon, crème fraiche and dill (a Miss Vickies (TM) Chips Assorted soft drinks, Eska bottled water Coffee, tea, and herbal tea
TEA TIME Scones with marmalade and butter Assorted gourmet finger sandwiches: Smoked salmon and cream cheese Cucumber and mint Egg and tarragon celery mousseline Daily inspiration of Petits fours	25.00	POLAR <i>Les Givrées (TM)</i> : Variety of ice cream, ice sandwiches, sorbets (vegan available on <i>Loop(</i> TM) Lemonade Strawberry Lemon bottled water, Coffee, tea, and herbal tea

24.00

23.00

d water 27.00 bread (hot), Q sauce (hot),

and dill (cold). d water

24.00 ream, ice cream lable on request) y Lemon, Eska

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All breaks (except Classic and Healthy) come with an assortment of Bubly sparkling water, soft drinks and bottled Eska water

PLATED LUNCHEON

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

APPETIZER (same for all)

Parsnip and maple velouté (Hot) sourced from Québec Heritage Salad, carrots shavings, and house-made creamy dressing (Cold) Cauliflower cake with thyme roasted salsifies', red beet purée (Cold) Whipped Ricotta and chive tartlet, cherry tomato, arugula pesto garnish (Cold) Candied sweet potatoes with a Québec sourced goat cheese mousseline, micro greens (Cold) Poached salmon, pickled carrot and radish, dill and mustard sauce (Cold)

MAIN COURSE (same for all)

Pasta of the day, crushed tomatoes, seasonal roasted vegetables, asparagus, and spinach	42.00
(Vegan, Gluten-free)	
Vegetarian Poké, rice, cucumber, tofu, chickpeas, carrot, snow peas, edamame,	42.00
wakame, sweet and sour vinaigrette (for a maximum 300 people)	
Atlantic Salmon with a coriander, tomatoes, and bell peppers salsa, side dish of the day	48.00
Chicken supreme rubbed in smoked cajun spices, creamy polenta with sage sauce	47.00
Boston Cod, braised endives, tomatoes salsa, quinoa cake	47.00
Québec pork loin sous-vide, vegetable medley, homemade fruits ketchup,	46.00
side dish of the day	
Beef shoulder roast, potato gratin, Port wine sauce	50.00
DESSERT (same for all)	

DESSERT (same for all)

Vanilla crème brûlée Maple pie garnished with Chantilly "Eton Mess": crispy meringue, chantilly, and strawberries Variety of (3) Cheeses sourced from Quebec, fruit compote and nut bread Variety of bite sized desserts, inspiration from 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

PICNIC 42.00 Soup of the day Arugula and tender greens salad, raspberry vinaigrette Parisian potato salad, Pommery mustard and tarragon dressing Green beans, bell peppers, and mini-corn salad, New Orleans Style Assorted deli Sandwich chef's choice (2 pcs per quest) Assorted Cheeses from Québec, crackers Fresh fruit salad Variety of bite-sized desserts Coffee, tea, herbal tea LITTLE ITALY 42.00 Caesar Salad, crispy croutons, Parmesan Shavings Caprese Salad, tomato and mozzarella fiore di latte, olive oil and basil Pasta salad, broccoli, cherry tomatoes, arugula, and pine nuts Assorted antipasti, marinated olives Assorted Deli Sandwich Chef's choice (2 pcs per guest) Assorted Québec Cheeses, crackers Fresh Fruit Salad Cannoli, biscotti, mascarpone mousse Coffee, tea, herbal tea VEGAN 42.00 Iceberg lettuce, almonds and coco milk vinaigrette Falafel with cucumber, carrot, and dill salad Fennel Salad, chickpeas, sweet potatoes, white balsamic vinaigrette Whole wheat wrap garnished with asparagus, grilled mushrooms, spinach, and avocado Whole wheat wrap with grilled vegetables, tofu, and hummus Fresh Fruit Salad Variety of house baked vegan desserts Coffee, tea, herbal tea 60.00 ST-LAURENT Soup of the day 3 variety of salads: Greek salad, piedmontese salad and bulgur salad with crunchy vegetables A choice of fish or meat (I choice only, and variety depending on the season) A choice of a starch (rice, quinoa, or potatoes) (1 choice only) Pasta served with a choice of sauce Seasonal vegetables Assorted cheeses from Quebec Desserts and fresh fruits Coffee, tea, and herbal tea HOT MAIN COURSE - add \$17.00 per person, per choice (for Picnic, Little Italy, Vegan) Meat or vegetarian lasagna Provençal Style or Portuguese style chicken supreme Chimichurri beef fillet Chickpeas, guinoa, and lentils Chili (V) Steamed salmon, served in a saffron and smoked tomatoes broth Our famous slowly braised beef, Bourguignon sauce Taxes and gratuities are not included. An extra charge of \$100.00 will apply to meals for less than 25 people.

LUNCH BOX

All prices are per person. A minimum of 10 units is required

CLASSIC LUNCH BOX Each classic lunch box includes: (1) salad, (1) sandwich, (1) dessert, (1) bottle of Eska water, eco-friendly utensils All the elements of the lunch box are compostable

SALAD (same for all)

Potatoes, Meaux mustard, chives and tarragon vinegar Panzanella salad, tomatoes, cucumbers, peppers, croutons, Italian vinaigrette Arugula and romaine lettuce, parmesan shavings, caesar dressing

SANDWICH (maximum of 2 different types)

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 (same for all)

2 chocolate chip cookies fresh from the oven Walnuts brownie Mini carrots cake

DELUXE LUNCH BOX

Each deluxe lunch box includes: (1) salad, (1) cold dish, two (2) Quebec cheeses, (1) dessert, (1) fresh fruit, (1) bottle of Eska water, eco-friendly utensils All the elements of the lunch box are compostable

SALAD (same for all)

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

COLD DISH (maximum of 2 different types)

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 Vegetarian/Vegan: Tempeh or tofu on a bed of nooddles and crispy vegetables, wafu dressing

Dessert: Creation of the day from our Pastry Chef (same for all)

For groups of 50 people and more: additionnal fees of \$150 will apply if take-out lunch boxes are consumed on site.



47.00

40.00

PLATED DINNER - 4 Courses



Prices include a choice of one cold appetizer, one hot appetizer, one main course with vegetable & starch of the day, and a dessert All prices are per person

COLD APPETIZER (same for all)

Red Tuna tataki, dill, and coriander pickled root vegetables Salmon slowly poached in olive oil, edamame, radish and crème fraîche salad Roasted red beets, chive and mascarpone, green pea dip *San Daniele Prosciutto*, grilled asparagus, marinated mushroom, parmesan Shavings

HOT APPETIZER (same for all)

Potato velouté with aged cheddar Green pea soup (St-Germain), grilled chorizo garnish Argentina pink shrimp (3), on a bed of Tuscan style white bean ragout (warm) Chickpea galette on a bed of braised vegetable, sesame butter sauce

MAIN COURSE (same for all)

Quinoa crusted chicken breast, braised napa cabbage, white beer sauce	66.00
Two-tone quinoa cake, roasted seasonal vegetables, pepper coulis (V, lactose & GF)	66.00
Slowly cooked braised beef, Yukon Gold silky potato, Bourguignon style	70.00
Curry and coco braised halibut, green salad	72.00
Québec lamb loin au jus, mint-flavored artichoke hearts	80.00
Duck breast from Lac Brôme, sweet potatoes, Ungava gin sauce	80.00
Angus beef filet, truffle mushrooms, foie gras sauce	95.00

DESSERT (same for all)

Gluten free chocolate and vanilla cream cookie, caramel and blueberry jelly Bonaventure style Devil's food cake Cheesecake style mousse, almond biscuit, strawberry and lime jam Maple syrup tart with 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 (added on the higher price)

DINNER SERVED- FOOD SUBSTITUTES (the price will be the same as the chosen main course)

VEGETARIAN OPTIONs

Dahl of lentils and chickpeas, jasmine rice, and roasted Naan Tofu curry with sweet potatoes, peas, and coconut-curry sauce on basmati rice Buckwheat pancakes, sweet potato and chickpea curry, creamy yogurt and fresh herbs

OPTION HYPOALLERGÈNE

Depending on your choice of menu and the allergens shared, our teams will be able to modify your chosen menu to remove allergens for the guests concerned or propose an alternative option if necessary.

BUFFET DINNER "À LA MONTRÉAL"

For a minimum of 50 guests All prices are per person

92.00

COCKTAIL (on tray)

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

HORS-D'OEUVRE (station)

Colored cherry tomatoes and shaved cucumbers, feta, and olive tapenade Roasted yellow beets and kale salad with pecans 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 pureed 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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COCKTAIL DINNER



For a minimum of 50 guest All prices are per person Includes In-Room Chef

COCKTAIL (on tray)

Red tuna marinated in olive oil and lemon, watermelon, and root vegetable pickle Cod sliders with lemon mayonnaise and arugula Foie Gras ganache on brioche bread, pomegranate jelly Beef and avocado carpaccio, chia seeds *Fior di Latt*, candied cherry tomato

SEAFOOD STATION

Selection of giant shrimp, variety of nigiri (3 pieces/person), smoked salmon, seafood salad served on ice with garnishes

MEAT STATION

Slowly braised beef, Yukon Gold silky potato, red wine reduction Slow cook pork loin set on maple glazed root vegetables, haskap berry sauce

SEASONAL VEGETABLE STATION

DESSERT STATION

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



97.00

HORS D'OEUVRES



Minimum of 2 dozen of each selected variety 1/3 of cold canapés and 2/3 of hot canapés



V Vegetarian 🥒 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

Crispy duck and 5 peppers

GF Chicken Satay

Cheese arancini

V Mushroom arancini

Mac and cheese truffle

- V Vegetarian dumpling
 - GF Chicken dumpling
 - 🖉 Shrimp Tempura

SELECTION COLD CANAPÉS

47.00 per dozen

V **GF** Hummus and crunchy vegetables

Tomato gazpacho V GF

V Goat cream and yellow beets with citrus vinaigrette

Beef tartar and fresh Parmesan cheese

V Mini bocconcini, cherry tomatoes, and basil pesto

V Mini ratatouille tart and Sainte-Nitouche cheese

Beausoleil oyster, Granny Smith apples and vanilla (available on station or tray service)

Fresh herbs crepes, cream cheese and smoked salmon

Revisited shrimp cocktail

Vitello tonnato

Taxes and gratuities are not included.

FOOD STATIONS

(minimum of 20 people) All prices are per person



Traditional Poutine: french fries, curd cheese, and gravy Deluxe Poutine: sweet potato fries, foie gras sauce, and <i>Mamirolle</i> cheese	16.00 20.00
EXTRAS Braised beef Candied duck	7.00 7.00
SMOKED MEAT (for groups of 80 people and more) You will have the pleasure of having a Chef on-site slicing in front of you served on a Rye bread with selection of mustard, dill pickle and cole slaw	28.00
Smoked meat - make your own sandwich (for groups less than 80 people) served on a Rye bread with selection of mustard, dill pickle and cole slaw	24.00
MEDITERRANEAN A wide array of cold cuts, olives and marinades Pita breads and traditional hummus Edemame and Feta Cheese in olive oil	22.00
THE LOVE OF CHEESES A wide array of aux Terroirs artisanal cheese served with fresh and dried fruits, crackers, fig marmalade	22.00
SUSHI AND MAKIS An assortment of 6 pieces of sushi per person with marinated ginger, soya sauce, and wasabi sauce	32.00
FROM THE SEA Assorted smoked and fresh fish, poached shrimp, nigiri (3 pcs/person, seafood salad	42.00
BBQ Chef required, 85.00\$/hour minimum of 3 hours (minimum 40 people)	40.00
Italian Sausages, Jamaican spices crusted chicken, spare ribs with house made BBQ sauce, bread, condiments, and creamy cole slaw	

FOOD STATIONS Minimum of 20 people per station All prices are per person	B
ASIAN STATION Vegetable fried rice, tofu, ginger, lime, and shallot garnish,	20.00
EXTRAS Satay chicken skewers on the side	6.00
MEXI TRUCK Grilled chicken and vegetable tacos, corn chips, sour cream, guacamole, pico de gallo	20.00
POKÉ BOWL (maximum for 300 people) Mini Poke Bowl with rice, cucumbers, carrots, red cabbage, and edamame.	
EXTRAS Tofu Salmon with spicy mayonnaise	22.00 24.00
MIDDLE EAST Falafel, cucumber, carrot and dill salad, vine leaves, pita bread and traditional hummus with feta cheese in oil	20.00
TARTARE Beef, salmon, or tuna	24.00
ASSORTED DESSERTS Chocolate truffles, homemade marshmallows, and macarons	18.00

WINE LIST

WHITE WINES

Jackson Triggs, Pinot Grigio, Canada	45.00
Étienne Marceau,Sauvignon Blanc, France	46.00
R.H. Philipps, Chardonnay, États-Unis	48.00
Ruffino Lumina, Pinot Grigio Veneto, Italie	49.00
Seaside, Chardonnay, États-Unis	54.00
Tom Gore, Chardonnay ,États-Unis	66.00
Kim Crawford, Sauvignong blanc, Nouvelle-Zélande	69.00
Le clos Jordanne, Chardonnay Village, Canada	83.00

RED WINES

Jackson Triggs, Cabernet Sauvignon, Canada	45.00
Pereira, Touriga/Syrah, Portugal	47.00
R.H. Philipps, Cabernet Sauvignon, États-Unis	48.00
Seaside, Syrah, États-Unis	54.00
Ruffino Chianti, D.I.O.C.G, Italie	55.00
Tom Gore, Cabernet Sauvignon, États-Unis	66.00
Kim Crawford, Pinot Noir, Nouvelle-Zélande	73.00
Ruffino Riserva, Italie	85.00

SPARKLING

Prosecco, Ruffino, Italie	63.00
Prosecco rosé, Ruffino, Italie	63.00

CHAMPAGNES

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

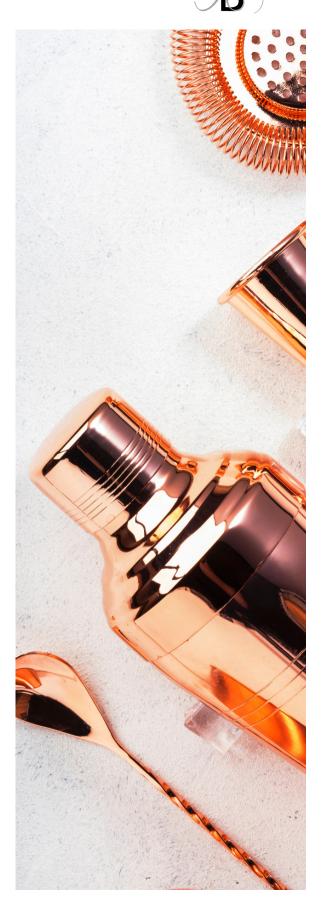
127.00 162.00 182.00

HOSTED BAR/ CASH BAR

All prices are per drink Prices include accompanying mixes Minimum \$500.00 spent 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, Tanqueray	11.25
RYE & BOURBON Canadian Club V.O. Crown Royal, Bourbon	11.25 12.50
SCOTCH Cutty Sark, St-Léger, J. Walker Red Chivas Regal	11.25 12.50
VODKA Troika	11.25
RHUM Baccardi, Captain Morgan	11.25
SHERRY & PORTO	11.25
WINE BY THE GLASS	10.50
COGNAC Rémy Martin VSOP Hennessy VS, Courvoisier VS Courvoisier VSOP	12.00 12.00 17.00
LIQUORS Crème de menthe, Bailey's Irish Cream, Amaretto, Tia Maria, Cointreau Drambuie, Grand Marnier	11.25 12.50
BEER (BOTTLES) Local Imported	10.25 11.25
PUNCH 4 LITRES Fruits Sangria Rhum	117.00 147.00 152.00
SOFT DRINKS AND BOTTLED JUICES	6.00*
MINERAL WATER Eska water 500ml (flat or sparkling) Eska water 750ml (flat or sparkling) Infused water 4 liters Mint, cucumber, lime, lemon, berries	6.00 9.50 46.00



Taxes and gratuities are not included.

HOSTED BAR PACKAGES



All prices are per person Minimum \$500.00 spent 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
*For each package, please add \$9.00 per person, per
additional hour

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

PURCHASE OF COUPONS FOR REGULAR BAR SERVICE INCLUDE: house wine, 10.0 local and imported beers, gin, vodka or rum drink, soft drink, juice, bottled water (no shooter).

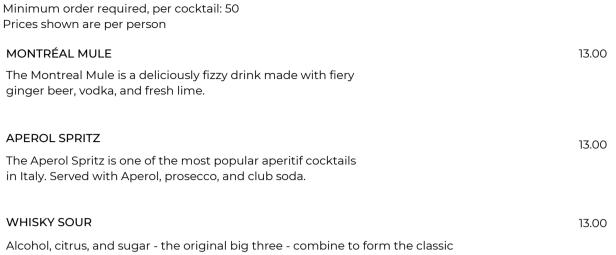
10.00 PER COUPON

A MINIMUM OF 80% OF ORDERED COUPONS WILL BE CHARGED IF NOT FULLY USED



Taxes and gratuities are not included.

PERSONALIZED COCKTAILS INSPIRATION



sour, one of the oldest types of cocktails.

PERSONALIZED MOCKTAIL INSPIRATION

Minimum order required, per cocktail: 50 Prices shown are per person	
THE GUAVA OASIS	10.00
With its beautiful pink color, this would make a superb mocktail to wow your guests. Made with guava juice, sparkling water, and its syrup.	
BORA BORA AT THE BONAVENTURE	10.00
Bora Bora is a fresh mocktail with summer flavors, made with pineapple juice, ginger ale and, grenadine syrup.	
MONTRÉAL MULE/ APEROL SPRITZ	11.00
The following two cocktails can be offered in a non-alcoholic version.	11.00



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



If you are lacking inspiration, our Executive Chef and Banquet/Conference team are at your disposal for anysuggestions or personalized menus.

For your VIP Groups of 10 to 25 people, a 5-course **Chef's Table** is offered at the Kube restaurant for \$125/person ++. A seasonal menu made with local products. Reservation is required with a minimum of 2 weeks in advance. Wine pairing is available.

All food and beverages consumed in our meeting spaces must be provided by the hotel. No uncorking ofwine bottles/alcohol gifts which do not have a hotel stamp from the SAQ (Société des Alcools du Québec) isallowed.

All prices are in Canadian dollars and subject to change without notice, to reflect market fluctuations. Allcharges are subject to a service and administration fee of 18%, the goods and services tax (GST) of 5% as wellas the provincial sales tax (PST) of 9.975%.

A labor fee of \$40 per server, per hour will be applied for meal service exceeding the maximum allottedtime per service:

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 final guaranteed number of guests attending a function is required 3 business days (72 hours) prior tothe event. This number will be considered the minimum number of guests to be charged. We will be ableto accommodate additional guests up to 3 % of the guaranteed number provided.

On event day, additional place settings beyond 3% will warrant a Chef's choice menu and an additionalcharge of: Breakfast: Menu price with an extra of 5\$ per person Lunch: Menu price with an extra of 7\$ per person Dinner: Menu price with an extra of 10\$ per person

For group meals with fewer than 25 people, a labor fee of \$100 will apply.

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 between November 1st and April 30th, with a minimum revenue of \$250 (\$4 percoat). You can benefit from the rental of a coat rack in your meeting room for a \$30 rental charge.

For events with music, the band/musicians or DJ must be registered with the "Musicians Guild of GreaterMontreal". Please take note that royalty fees for the SOCAN and Re:Sonne will be applied to all functions with music for their performance rights. These two organizations are dedicated to obtaining compensation for performing artists and record producers.