# BANQUET Menus 



## BONAVENTURE

## BEVERAGES

Coffee, tea
All day Coffee/tea station (up to a maximum of 8 hours)
*Oat, almond or soya milk
Orange juice
Fruit juice
LOOP Smoothies ( 355 ml )
Soft drinks
gallon (4 liters) 82.00 per person 17.00

1 liter 20.00
gallon (4 liters) 94.00 bottle (each) 6.00
bottle (each) 7.00
can (each) 6.00
Strawberry or spirulina lemonade
LOOP ( 355 ml)
bottle (each) 7.00

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

Infused water
gallon (4 liters) 46.00
Mint, cucumber, lime, lemon, berries
BREAK EXTRAS
Danishes, croissants, muffins
Scones with homemade jam
Bagels with cream cheese
(for groups of 25 people and less)
Homemade apple fritters
Assorted donuts
Cereal and granola bar Individual cereal box Individual assorted yogurts
Assorted pound cakes
(Various flavors of the day)

## BREAK EXTRAS (CONT'D)

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
$\begin{array}{lrl}\text { Assorted cheeses (2 oz.) } & \text { per person } & 14.00 \\ \text { Smoked salmon and garnishes } & \text { per person } & 15.00 \\ \text { Cold cuts with garnishes } & \text { per person } & 14.00\end{array}$
Homemade cookies doz. 36.00
Brownies doz. 46.00
Mini cupcakes
French pastries
Les Givrées - Ice cream
Chocolate bars
Assorted chocolate lollipops
Homemade marshmallows
Assorted macarons
doz. 48.00
doz. 37.00
doz. 80.00
doz. 50.00
doz. 28.00
doz. 28.00
doz. 36.00
Vegetables and dip per person 9.50
Individual bags of chips doz. 45.00
Mini pretzel baguettes
Individual bags of mix nuts
doz. 45.00
doz. 60.00
Assorted sandwiches (12 pers) tray 115.00
Open-faced sandwiches (12 pers) tray 127.00


## BUFFET BREAKFAST

All prices are per person

## CONTINENTAL

27.00

Selection of fruit juices
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

Selection of fruit juices
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

Selection of fruit juices
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
34.00

Selection of fruit juices
Sliced fresh fruits
Sourced from Québec Cheddar and Brie Cheese
Assorted yogurts
Fairmount Bagels with cream cheese, smoked salmon, and red onions ( $1 / 3$ without smoded salmon)
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

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.

## 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
(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
(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

## CLASSIC

Croissant (1) or Homemade cookie (1)
Coffee, tea, and herbal tea

HEALTHY
18.00

Chocolate energy bar
(base of bananas, coconut, dark chocolate, eggs, honey)
Individual bag of nuts
Dried fruits
"Shot of Goodness" (TM) Cold Pressed LOOP juice (73ml) (Various Flavors)

## SNACKING

23.00

Assorted house-baked cookies
Assortment of pound cakes
Montréal sourced Bad Monkey Popcorn
Assorted soft drinks, Eska bottled water
Coffee, tea, and herbal tea

MEDITERRANEAN
24.00

Selection of charcuterie, olives and marinades
Pita bread and traditional hummus
Edamame and feta cheese with olive oil Eska water, soft drinks, bottled water Coffee, tea, herbal tea

TEA TIME
25.00

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 Assorted soft drinks, Eska bottled water Coffee, tea, and herbal tea
12.00 s,
$\qquad$

## 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) | 42.00 |
| Vegetarian Poké, rice, cucumber, tofu, chickpeas, carrot, snow peas, edamame, |  |
| wakame, sweet and sour vinaigrette (for a maximum 300 people) | 48.00 |
| Atlantic Salmon with a coriander, tomatoes, and bell peppers salsa, side dish of the day | 47.00 |
| Chicken supreme rubbed in smoked cajun spices, creamy polenta with sage sauce | 47.00 |
| Boston Cod, braised endives, tomatoes salsa, quinoa cake | 46.00 |
| Québec pork loin sous-vide, vegetable medley, homemade fruits ketchup, |  |
| side dish of the day | 50.00 |

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 1 h 15 for service


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.

## BUFFET LUNCHEON

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

## PICNIC

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 guest)
Assorted Cheeses from Québec, crackers
Fresh fruit salad
Variety of bite-sized desserts
Coffee, tea, herbal tea

## LITTLE ITALY

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

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

## 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 (1 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, quinoa, and lentils Chili (V)
Steamed salmon, served in a saffron and smoked tomatoes broth
Our famous slowly braised beef, Bourguignon sauce

## LUNCH BOX

All prices are per person.
A minimum of 10 units is required
CLASSIC LUNCH BOX
40.00

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.

## 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 braised lamb shoulder with Berber spices and mashed sweet potato 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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Taxes and gratuities are not included.

## 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


## HORS D'OEUVRES

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

$\checkmark$ 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
$\checkmark$ Mushroom arancini

Mac and cheese truffle
$\checkmark$ 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
$\checkmark$ 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

## FOOD STATIONS

(minimum of 20 people)
All prices are per person

POUTINE

| Traditional Poutine: french fries, curd cheese, and gravy | 16.00 |
| :--- | ---: |
| Deluxe Poutine: sweet potato fries, foie gras sauce, and Mamirolle cheese | 20.00 |
| EXTRAS | 7.00 |
| Braised beef | 7.00 |
| Candied duck | 28.00 |
| 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 |  |
| Smoked meat - make your own sandwich | 24.00 |
| (for groups less than 80 people) |  |
| served on a Rye bread with selection of mustard, dill pickle and cole slaw |  |
|  |  |
| MEDITERRANEAN | 22.00 |
| 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 |  |

A wide array of aux Terroirs artisanal cheese served with fresh and dried fruits, crackers, fig marmalade

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

FROM THE SEA
Assorted smoked and fresh fish, poached shrimp, nigiri (3 pcs/person, seafood salad

## 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, bread, condiments, and creamy cole slaw

## FOOD STATIONS

Minimum of 20 people per station
All prices are per person

## ASIAN STATION

Vegetable fried rice, tofu, ginger, lime, and shallot garnish, ..... 20.00
EXTRAS
Satay chicken skewers on the side ..... 6.00
MEXI TRUCK ..... 20.00Grilled chicken and vegetable tacos, corn chips, sour cream, guacamole, picode gallo
POKE BOWL
(maximum for 300 people)
Mini Poke Bowl with rice, cucumbers, carrots, red
cabbage, and edamame
EXTRAS
Tofu ..... 22.00
Salmon with spicy mayonnaise ..... 24.00
MIDDLE EAST ..... 20.00Falafel, cucumber, carrot and dill salad, vine leaves, pita bread and traditionalhummus with feta cheese in oil
TARTARE ..... 24.00
Beef, salmon, or tuna
ASSORTED DESSERTS18.00Chocolate truffles, homemade marshmallows, and macarons

## 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 |

## 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

| Montmartre, Ugni Blanc, France | 55.00 |
| :--- | :--- |
| Prosecco, Ruffino, Italie | 63.00 |
| Prosecco rosé, Ruffino, Italie | 63.00 |

## CHAMPAGNES

| Lallier, Grande Réserve Grand Cru, France | 127.00 |
| :--- | :--- |
| Nicolas Feuillatte, Brut Réserve, France | 162.00 |
| Moët \& Chandon, Impérial, France | 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

## GIN <br> Beefeater, Tanqueray

## RYE \& BOURBON

Canadian Club V.O.
Crown Royal, Bourbon 12.50

## SCOTCH

Cutty Sark, St-Léger, J. Walker Red 11.25
Chivas Regal 12.50
$\begin{array}{ll}\text { VODKA } \\ \text { Troika } & 11.25\end{array}$
RHUM
Baccardi, 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
$\begin{array}{ll}\text { BEER (BOTTLES) } \\ \text { Local } & 10.25\end{array}$
Imported $\quad 11.25$

PUNCH 4 LITRES
Fruits
Sangria 147.00
Rhum 152.00
SOFT DRINKS AND 6.00* BOTTLED JUICES

MINERAL WATER
Eska water 500 ml (flat or sparkling) 6.00
Eska water 750 ml (flat or sparkling) 9.50
Infused water 4 liters 46.00
Mint, cucumber, lime, lemon, berries

## 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
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

2 HOURS
39.00

1 HOUR
29.00

PURCHASE OF COUPONS FOR REGULAR BAR SERVICE INCLUDE: house wine,

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

 USED

## PERSONALIZED COCKTAILS INSPIRATION

Minimum order required, per cocktail: 50
Prices shown are per person

## MONTRÉAL MULE

The Montreal Mule is a deliciously fizzy drink made with fiery ginger beer, vodka, and fresh lime.

## APEROL SPRITZ

The Aperol Spritz is one of the most popular aperitif cocktails in Italy. Served with Aperol, prosecco, and club soda.

WHISKY SOUR
Alcohol, citrus, and sugar - the original big three - combine to form the classic 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

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
Bora Bora is a fresh mocktail with summer flavors, made with pineapple juice, ginger ale and, grenadine syrup.

MONTRÉAL MULE/ APEROL SPRITZ
The following two cocktails can be offered in a non-alcoholic version.


## 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 functionswith music for their performance rights. These two organizations are dedicated to obtaining compensationfor performing artists and record producers.

