

Banquet Menu



PRICE LIST

BEVERAGES

Coffee, tea, infusions	Gallon (4 liters)	82.00
Coffee/tea/infusion station	Per person	17.00
<i>(up to a maximum of 8 hours)</i>		
Oat, almond or soya milk	1 liter	20.00
Nespresso coffee machine	Rental/day	55.00
<i>(1 machine for 15 ppl, 2 machines for a maximum of 40 ppl.)</i>		
Nespresso pods	Per unit	6.00
Orange juice	Gallon (4 liters)	94.00
Fruit juice	Per bottle	6.00
"LOOP" Smoothies (355 ml)	Per bottle	7.00
Soft drinks	Per bottle	6.00
Strawberry or spirulina lemonade	Per bottle	7.00
Eska water 750ml	Per bottle	9.50
<i>(still or sparkling)</i>		
Eska water 500ml	Per bottle	6.00
<i>(still or sparkling)</i>		
Infused water :	Gallon (4 liters)	25.00
<i>Mint, cucumber, lime, lemon, berries</i>		

BREAK EXTRAS

Danishes, croissants, muffins	Per dozen	45.00
Scones with homemade jam	Per dozen	47.00
Bagels with cream cheese	Per dozen	75.00
<i>(for groups of 25 people or less)</i>		
Homemade apple fritters	Per dozen	42.00
Assorted donuts	Per dozen	40.00
Cereal and granola bars	Per unit	7.00
Individual cereal box	Per unit	5.00
Individual assorted yogurts	Per unit	5.50
Assorted pound cakes	Per dozen	36.00
<i>(Various flavors of the day)</i>		

BREAK EXTRAS

Basket of whole fruits <i>(10 ppl.)</i>	Per basket	32.00
Sliced seasonal fresh fruits	Per person	9.50
Fresh fruit salad	Per person	9.00
Breakfast wrap sandwiches	Per dozen	79.00
Breakfast English muffins sandwiches	Per dozen	79.00
Assorted cheeses (2 oz.)	Per person	14.00
Smoked salmon and garnishes	Per person	15.00
Cold cuts and garnishes	Per person	14.00
Homemade cookies	Per dozen	36.00
Brownies	Per dozen	46.00
Mini cupcakes	Per dozen	48.00
French pastries	Per dozen	37.00
Assorted Ice cream	Per dozen	80.00
Chocolate bars	Per dozen	50.00
Assorted chocolate lollipops	Per dozen	28.00
Homemade marshmallows	Per dozen	28.00
Assorted macarons	Per dozen	36.00
Vegetables and dip	Per person	9.50
Individual bags of chips	Per dozen	45.00
Mini pretzel baguettes	Per dozen	45.00
Individual bags of mix nuts	Per dozen	60.00

Assorted sandwiches <i>(12 ppl.)</i>	Per tray	115.00
Open-faced sandwiches <i>(12 ppl.)</i>	Per 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 breads
Cheddar Cheese from Quebec
Assortment of yogurts
Butter, jam, and marmalade
Coffee, tea, and herbal tea

EAT RIGHT 31.00

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 bread
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, and herbal tea

MONTREAL 34.00

Selection of fruit juices
Sliced fresh fruits
Cheddar and Brie Cheese from Québec
Assorted yogurts
Fairmount Bagels with cream cheese, smoked salmon, and red onions (*1/3 without smoked 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 11.00

Fresh eggs or egg whites omelet cooked with your choice of garnishes:
diced ham, bacon, sausages, bell peppers, tomatoes, grated cheese, mushrooms and onions

WAFFLE AND CREPE 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 (*required for omelet station*)
Minimum of 3 hours



PLATED BREAKFAST

All prices are per person



BONAVENTURE 35.00

Orange juice
Bacon, sausage, or ham
1 choice of eggs:
scrambled plain, with Cheddar cheese, or omelet with roasted cherry tomatoes and chives
Daily inspiration of potatoes
Freshly house-baked pastries and muffins
Whole wheat bread
Butter, jam, and marmalade
Coffee, tea, and herbal tea

ADD A MAIN 8.00

EGG BENEDICTINE BONAVENTURE STYLE
One (1) poached egg
English Muffin with bacon, spinach,
Maple flavored Hollandaise sauce

COLD BREAKFAST BOX 29.00

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

HOT BREAKFAST BOX 32.00

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

For breakfast boxes: a minimum of 10 units is required.

*For groups of 50 people and more:
an additional fee of \$150 applies if breakfast boxes are consumed on site.*

BREAKS

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

CLASSIC	12.00	CRISPY	23.00
One (1) croissant or homemade cookie Coffee, tea, and herbal tea		Miss Vickies (TM) Crisps Various flavors of Doritos (TM) Crispy Tortillas Salsa and spicy cheese dip Mini Pretzels and mixed nuts Coffee, tea, and herbal tea	
HEALTHY	18.00	LES EXPOS	24.00
Chocolate energy bar <i>(base of bananas, coconut, dark chocolate, eggs, honey)</i> Individual bag of nuts Dried fruits Cold Pressed "Shot of Goodness" (TM) LOOP juice (73ml) <i>(Various Flavors)</i>		Homemade caramelized nuts Pop Corn Crackerjack (TM) Corndogs with dip Pink Lemonade Coffee, tea, and herbal tea	
SNACKING	23.00	SANDWICH FACTORY	27.00
Assorted house-baked cookies Assorted pound cakes "Bad Monkey" Popcorn or fresh fruits Coffee, tea, and herbal tea		Variety of finger sandwiches: Classic Grilled Cheese (hot) Pulled beef with homemade BBQ sauce (hot) Smoked salmon, "crème fraîche" and dill (cold) Miss Vickies (TM) Crisps Coffee, tea, and herbal tea	
MEDITERRANEAN	24.00	POLAR	24.00
Selection of charcuterie, olives and marinades Pita bread and traditional hummus Edamame and feta cheese with olive oil Coffee, tea, and herbal tea		Variety of ice cream, ice cream sandwiches, and sorbets <i>(vegan options available upon request)</i> Loop(TM) strawberry lemon lemonade Coffee, tea, and 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 bite sized desserts Coffee, tea, and herbal tea			

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



PLATED LUNCH

All prices are per person

Prices include a choice of starter, main course and dessert

STARTER (same for all)

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

MAIN COURSE (same for all)

Pasta of the day, crushed tomatoes, seasonal roasted vegetables, asparagus, and spinach <i>(Vegan, Gluten-free)</i>	42.00
Vegetarian poké bowl, rice, cucumber, tofu, chickpeas, carrots, snow peas, edamame, wakame with a sweet and sour vinaigrette <i>(for a maximum of 300 people)</i>	42.00
Atlantic Salmon with a coriander, tomato, and bell peppers salsa served with a side of the day	48.00
Smoked Cajun chicken Supremes and creamy polenta served with sage sauce	47.00
Boston Cod, braised endives, tomato salsa, and quinoa cake	47.00
Québec pork loin "sous-vide", vegetable medley, homemade fruit ketchup served with a side of the day	46.00
Beef shoulder roast, potato gratin served with Port wine sauce	50.00

DESSERT (same for all)

- Vanilla "crème brûlée"
- Maple pie garnished with Chantilly
- "Eton Mess": crispy meringue, Chantilly, and strawberries
- Variety (3) of Quebec sourced cheeses, fruit compote, and nut bread
- Variety of bite sized desserts, inspiration from our Pastry Chef *(1 tray per table; 2 pieces per person)*
- Coffee, tea, and herbal tea

*Add \$9.00 per person for a second choice of main course (based on the highest price)
This lunch service requires a minimum of 1 hr 15 mins*



An extra charge of \$100.00 applies to meals for less than 25 people.

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

BUFFET LUNCH

All prices are per person

PICNIC 42.00 Soup of the day Arugula salad with raspberry vinaigrette Parisian potato salad with mustard and tarragon dressing New Orleans style salad: green beans, bell peppers, and corn Assorted deli sandwiches chef's choice (2 pcs per person) Assorted cheeses from Québec, and crackers Fresh fruit salad Variety of bite-sized desserts Coffee, tea, and herbal tea	VEGAN 42.00 Iceberg lettuce and almonds with coco milk vinaigrette Falafel with cucumber and carrot dill salad Fennel salad, chickpeas and sweet potatoes with white balsamic vinaigrette Whole wheat wrap garnished with asparagus, grilled mushrooms, spinach, and avocado Whole wheat wrap garnished with grilled vegetables, tofu, and hummus Fresh fruit salad Variety of house baked vegan desserts Coffee, tea, and herbal tea
LITTLE ITALY 42.00 Caesar salad: crispy croutons, and parmesan shavings Caprese salad: tomatoes and Fiore di latte mozzarella with olive oil and basil Pasta salad: broccoli, cherry tomatoes, arugula, and pine nuts Assorted antipasti and marinated olives Assorted deli sandwiches, Chef's choice (2 pcs per person) Assorted cheeses from Québec, and crackers Fresh fruit salad Cannoli, biscotti, mascarpone "mousse" Coffee, tea, and herbal tea	ST-LAURENT 60.00 Soup of the day 3 varieties of salads: Greek salad, Piedmontese salad and bulgur salad with crunchy vegetables One (1) choice of fish or meat (<i>depending on the season</i>) One (1) choice of starch (<i>rice, quinoa, or potatoes</i>) Pasta served with a choice of sauce Seasonal vegetables Assorted cheeses from Quebec Desserts and fresh fruits Coffee, tea, and herbal tea
ADD A HOT MAIN COURSE 17.00 <i>Per person, per choice (only for picnic, little Italy, vegan)</i> 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 braised beef Bourguignon sauce	



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LUNCH BOX



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

CLASSIC LUNCH BOX

40.00

Each lunch box includes: one salad, one sandwich, one dessert, one fresh fruit, one bottle of Eska water, and eco-friendly utensils.

All the elements of the lunch box are compostable

SALAD (same for all)

Meaux mustard potato salad with chives and tarragon vinegar
Panzanella salad, tomatoes, cucumbers, bell peppers and croutons with Italian vinaigrette
Arugula and romaine lettuce, parmesan shavings with Caesar dressing

SANDWICH (2 choices maximum)

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, tomato pesto, lettuce and guacamole on a grilled herb focaccia
Goat cheese, roasted peppers and eggplant on a grilled herb focaccia

DESSERT (same for all)

2 chocolate chip cookies fresh from the oven
Walnut brownie
Mini carrot cake

DELUXE LUNCH BOX

47.00

Each lunch box includes: one salad, one cold dish, two Quebec cheeses, one dessert, one fresh fruit, one bottle of Eska water, and eco-friendly utensils.

All the elements of the lunch box are compostable

SALAD (same for all)

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

COLD DISH (2 choices maximum)

Grilled chicken breast and vegetable couscous with red pepper coulis
"Sous vide" sliced beef, and Asian style noodle salad with a sweet and sour chili sauce
Extra virgin olive oil poached salmon, fresh sweet peas, mint and avocado with cilantro salsa
Vegetarian/Vegan: Tempeh or tofu on a bed of noodles and crispy vegetables with wafu dressing

DESSERT (same for all)

Daily creation from our pastry chef

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

PLATED DINNER - 4 COURSES

All prices are per person

Prices include a choice of one cold starter, one hot starter, one main course with vegetable and starch of the day, one dessert, and coffee, tea, and herbal tea.

COLD STARTER (same for all)

Red Tuna tataki, dill and coriander pickled root vegetables

Salmon slowly poached in olive oil, edamame salad, radish with "crème fraîche"

Roasted red beets, chive and mascarpone with green pea dip

San Daniele Prosciutto, grilled asparagus, marinated mushroom and parmesan shavings

HOT STARTER (same for all)

Potato velouté with aged cheddar

Green pea soup (St-Germain) with grilled chorizo

Pink Argentina shrimp (3) and Tuscan style white bean ragout (*warm*)

Buckwheat crepe topped with braised vegetable served with sesame butter sauce

MAIN COURSE (same for all)

Chicken supreme marinated in smoked Himalayan salt, low-temperature braised endives with demi-glace coffee 66.00

Two-tone quinoa cake and roasted seasonal vegetables with bell pepper coulis (*Vegetarian, lactose and Gluten free*) 66.00

Braised beef, Yukon Gold mashed potatoes, Bourguignon style 70.00

Black cod marinated in miso and orange, risotto cake with sautéed mushrooms served with parsley and wasabi juice 72.00

Québec braised lamb shoulder with Berber spices and mashed sweet potatoes 80.00

Duck breast from Lake Brome and sweet potatoes with Ungava gin sauce (*maximum 150 ppl.*) 80.00

Angus beef filet and sautéed truffle mushrooms with port wine sauce 95.00

*Add \$9.00 per person for a second choice of main course
(based on the highest price)*

DESSERT (same for all)

Gluten free chocolate cookie, vanilla cream, and caramel with blueberry jelly
Bonaventure style Devil's food cake

Cheesecake style mousse and almond biscuit with strawberry and lime jam

Maple syrup tart with "crème fraîche" and sucre à la crème garnish

"A forest walk": vanilla cream, candied cherry, and chocolate biscuit

"The Apple": poached apple, whipped cream, pecan and pistachio rocher



Depending on your choice of menu, and the shared allergens, our team will be able to modify your chosen menu to remove allergens for affected guests or offer an alternative if necessary.

FOOD SUBSTITUTES

(the price will be the same as the chosen main course)

VEGETARIAN OPTIONS

Lentils dahl, chickpeas and jasmine rice served with Naan bread

Tofu curry with sweet potatoes, peas, and coconut-curry sauce on basmati rice

Buckwheat crepes, sweet potato and chickpea curry served with creamy yogurt and fresh herbs

Two-tone quinoa cake, roasted seasonal vegetables and arugula with bell pepper coulis

HYPOALLERGENIC OPTIONS - upon request

An extra charge of \$100.00 applies to meals for less than 25 people.

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Taxes and gratuities not included.



BUFFET DINNER "À LA MONTRÉALAISE"

All prices are per person
For a minimum of 50 people

92.00

CANAPÉS (served on tray)

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

HORS-D'OEUVRE (station)

Medley of cherry tomatoes, cucumber shavings and feta cheese with olive tapenade
Roasted yellow beets and kale salad with pecans
Salmon «crudo» on sweet pea mash with "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 with herb-scented olive oil
Black cod, creamy artichokes and mint

CHEF STATION

Macaroni with Oka cheese and pulled pork
**Chef station at \$85.00/hour (minimum of 3 hours)*

DESSERTS

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

Coffee, tea, and herbal tea

VIP COCKTAIL DINNER

All prices are per person
For a minimum of 50 people
Includes the on-site chef

97.00

CANAPÉS (served on tray)

Red tuna marinated in olive oil and lemon, watermelon with pickled root vegetables
Cod sliders with lemon mayonnaise and arugula
Beef and avocado carpaccio, chia seeds
Fior di Latte mozzarella and candied cherry tomatoes

SEA STATION

Selection of giant shrimp
Variety of nigiri (*3 pieces/person*)
Smoked salmon
Seafood salad served on ice with garnishes

MEAT STATION

Braised beef and Yukon Gold mashed potatoes with red wine reduction
Slow cooked pork loin and maple glazed root vegetables with haskap berry sauce

SEASONAL VEGETABLE STATION

DESSERT STATION

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



RECEPTION

Minimum of 2 dozen for each selected variety



✓ Vegetarien ✓ Vegan GF Gluten Free

HOT CANAPÉS SELCTION

Per dozen 48.00

- Shepherd's pie
- ✓ Mushroom tart
- ✓ Oka cheese and onion tart
- Mini wellington
- ✓ Vegetarian mini burger
- Angus beef mini burger
- Chicken mini quesadillas
- 5 pepper crispy duck
- GF** Chicken Satay
- Cheese arancini
- ✓ Mushroom arancini
- Mac and cheese truffle
- ✓ Vegetarian dumpling
- GF** Chicken dumpling
- Shrimp Tempura

COLD CANAPÉS SELCTION

Per dozen 47.00

- ✓ **GF** Hummus and crunchy vegetables
- ✓ **GF** Tomato gazpacho
- ✓ Whipped goat cheese and yellow beets with citrus vinaigrette
- Beef tartar and fresh Parmesan cheese
- ✓ Mini bocconcini and cherry tomatoes with basil pesto
- ✓ Mini ratatouille tart and Sainte-Nitouche cheese
- Beausoleil oyster, Granny Smith apples and vanilla
(available on station or tray service)
- Smoked salmon and cream cheese blinis
- Shrimp cocktail
- Vitello tonnato

*We recommend a mix of 1/3 cold canapés and 2/3 hot canapés
We can offer you the option of the chef's choice*

RECEPTION - FOOD STATIONS

All prices are per person

For a minimum of 20 people per station

POUTINE

TRADITIONAL	16.00
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French fries and curd cheese with gravy

DELUXE

20.00

Sweet potato fries and Mamirolle cheese with foie gras sauce

EXTRA

7.00

Braised beef

Candied duck

ASIAN

20.00

Vegetable fried rice, tofu, ginger, lime, and shallot garnish

EXTRA

6.00

Satay chicken skewers

MEXI-TRUCK

20.00

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

MIDDLE EAST

20.00

Falafel, cucumber, carrot and dill salad, vine leaves, pita bread and traditional

hummus with feta cheese in oil

MEDITERRANEAN

22.00

A wide array of cold cuts, olives and marinades

Pita breads and traditional hummus

Edemame and Feta Cheese in olive oil

LOVE OF CHEESES

22.00

A wide array of artisanal cheeses (from "aux Terroirs") served with fresh and dried fruits,

crackers with fig marmalade

POKÉ BOWL

maximum of 300 people

Mini poke bowl with rice, cucumbers, carrots, red

cabbage, and edamame

EXTRA

Tofu

22.00

Salmon with spicy mayonnaise

24.00

RECEPTION - FOOD STATIONS

All prices are per person

For a minimum of 20 people per station

TARTAR

24.00

Beef, salmon, or tuna

SMOKED MEAT

80 PEOPLE OR MORE

28.00

Experience an on-site Chef slicing the meat for you

Served on a Rye bread with selection of mustard, dill pickle and coleslaw

LESS THAN 80 PEOPLE

24.00

Make your own sandwich

Served on a Rye bread with selection of mustard, dill pickle and coleslaw

SUSHI AND MAKIS

32.00

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

BBQ

40.00

Italian Sausages, Jerk chicken, spare ribs with house made BBQ sauce

Bread, condiments, and creamy coleslaw

This station requires an on-site chef: \$85.00/hour with a minimum of 3 hours (minimum 40 people)

SEA

42.00

Assorted smoked fish, poached shrimp, nigiri (3 pcs/person), and seafood salad

DESSERTS

18.00

Chocolate truffles, homemade marshmallows, and macarons



WINE LIST

WHITE WINES

● Seasonal wine: Garbatello Bianco, Italy	45.00
Ruffino Lumina, Pinot Grigio Veneto, Italy	55.00
● Long Barn, Chardonnay, Napa Valley, United States	66.00
Sancerre, Sauvignon Blanc, Joseph Mellot, France	85.00

RED WINES

● Seasonal wine: Garbatello Rosso, Italy	45.00
Ruffino Chianti, DOCG, Italy	55.00
● Passages, Cabernet Sauvignon, Napa Valley, United States	66.00
● Bourgogne, Haute Côte de Nuit, Pinot Noir, France	85.00

SPARKLING WINES

● Montmartre, Ugni Blanc, France	55.00
Prosecco, Ruffino, Italy	63.00
Prosecco rosé, Ruffino, Italy	63.00

CHAMPAGNE

● Devaux, Blanc de Noir, France	120.00
Moët & Chandon, Impérial, France	155.00

● *Private Importations*



CASH BAR

GIN

Beefeater	12.00
Ungava	13.00
Romeo	14.00

All Prices shown are per drink.

These prices include accompanying mixers.

WHISKEY

J.P Wiser's	12.00
Pike Creek	13.00
Maker's Mark	14.00

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

VODKA

Absolut	12.00
Pur Vodka	13.00
Grey goose	14.00

RUM

Havana 3 years old	12.00
Havana 7 years old	13.00
Spiced Chic Choc	13.00

WINE BY THE GLASS

12.00

COGNAC

Cheminaud	12.00
Gautier VS	14.00
Hennessy VS	16.00

LIQUORS

Disaronno Amaretto	12.00
Cream "Coureur des bois"	13.00

BEERS

Local	10.25
Imported	12.00

OPEN BAR PACKAGES

*If sales are less than \$500.00 per bar, a fee of \$180.00 applies to each bar.
Minimum of 50 people for open bar service
Prices shown are per person*

PACKAGES	1 HOUR	2 HOURS
PACKAGE 1 CLASSIC	24.00	34.00
PACKAGE 2 REGIONAL	29.00	39.00
PACKAGE 3 INTERMEDIATE	29.00	39.00
PACKAGE 4 PRESTIGE	30.00	42.00

*Our packages can be purchased as coupons per person, prices vary according to the chosen package
A minimum of 80% of coupons ordered will be charged if not used in full*



PACKAGE 1

Classic

SPIRITS

Vodka Absolut
Gin Beefeater
Whisky J.P Wiser's
Rum Havana 3 years old
Brandy Cheminaud
Tequila Jose Cuervo
Amaretto Disaronno

APERITIFS

Martini Bianco
Martini Rosso
Campari
Aperol
Soft drinks

WINES AND BEERS

Selection of wines from Quebec
(red and wine)
Coors Light
Molson Canadian
Molson Export
Rickard's Red
Heineken 0%

\$24.00 per person for 1 hour

\$34.00 per person for 2 hours

\$9.00 extra p.p. for each additional hour

\$11.00 per coupon, per person

Premium alcohol, +9\$ per person, per hour

Grand Marnier
Glenlivet 12 years old
Porto 10 years old Graham
Hennessy V.S
Pineau des charentes



PACKAGE 2

Regional

All these alcoholic products are from Quebec

SPIRITS

Vodka Pur
Gin Romeo
Whisky Cirka
Rum Rosemont
Amaretto Avril
Blue Agave Spirit, Rosemont
Cream "Coureur des Bois"
Triple Sec Les Îles

APERITIFS

Kayak Vermouth Bianco
Kayak Vermouth Rosso
Distillerie du Quaie, liqueur amère
Amermelade
Soft drinks 1642

WINES AND BEERS

Current selection of wines from Quebec
(red and white)
Variety of microbrewery beers

\$29.00 per person for 1 hour
\$39.00 per person for 2 hours
\$48.00 per person for 3 hours
\$56.00 per person for 4 hours

\$12.50 per coupon, per person

Premium alcohol, +9\$ per person, per hour

Grand Marnier
Glenlivet 12 ans
Porto 10 years old
Graham
Hennessy V.S
Pineau des charentes



PACKAGE 3

Intermediate

SPIRITS

Vodka Pur
Gin Ungava
Whisky Pike Creek
Rum Havana 7 years old
Cognac Gautier V.S
Tequila Cazadores
Disaronno Amaretto
Cream "Coureur des Bois"
Triple Sec

APERITIFS

Martini Bianco
Martini Rosso
Campari
Aperol
Soft drinks and juices

WINES AND BEERS

Ruffino Chianti
Ruffino Pinot Grigio
Miller Lite
Molson Canadian
Molson Export
Rickard's Red
Belgian Moon
Heineken 0%

Premium alcohol, +9\$ per person, per hour

Grand Marnier
Glenlivet 12 years old
Porto 10 years old
Graham
Hennessy V.S
Pineau des charentes

*\$29.00 per person for 1 hour
\$39.00 per person for 2 hours
\$48.00 per person for 3 hours
\$56.00 per person for 4 hours*

\$12.50 per coupon, per person



PACKAGE 4

Prestige

SPIRITS

Vodka Grey Goose
Gin Romeo
Bourbon Maker's Mark
Rum Chic Choc
Cognac Gautier V.S
Tequila Casamigos
Disaronno Amaretto
Cream "Coureur des Bois"
Cointreau

APERITIFS

Martini Bianco
Martini Rosso
Campari
Aperol
Soft drinks 1642 and
juices

WINES AND BEERS

Current selection of premium wines
(2 whites et 2 reds)
Birra Moretti
Amstel Ultra Light
Dos Equis
Rickard's Red
Heineken
Heineken 0%
Belgian Moon

\$30.00 per person for 1 hour
\$42.00 per person for 2 hours
\$50.00 per person for 3 hours
\$58.00 per person for 4 hours

\$14.00 per coupon, per person

Premium alcohol, +9\$ per person, per hour

Grand Marnier
Glenlivet 12 years old
Porto 10 years old
Graham
Hennessy V.S
Pineau des charentes



GENERAL INFORMATION

Not sure what option to choose? Our Executive Chef and Banquet/Conference team are at your disposal for any suggestions or personalized menus.

The hotel is the exclusive supplier of food and beverages.

All bottles of wine or alcohol must be stamped with the hotel SAQ number, even if it is used as part of the decor and/or offered as a prize, for example.

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

The hotel guarantees prices six months in advance. Please note that all prices are subject to an 18% service and administrative fee, 5% goods and services tax (GST), and 9.975% provincial tax (QST).

A labor fee of \$40.00 per server, per hour will be charged for serving a meal over the maximum time allotted per service:

- Breakfast: maximum 2 hours
- Coffee break: maximum 30 minutes
- Lunch: maximum 2.5 hours
- Dinner: maximum 3 hours
- Reception: maximum 2 hours

We require the expected number of guests, and the chosen menus no later than 4 weeks in advance.

The final number of guests must be given three (3) working days (72 hours) before the event.

The customer will be charged for a minimum of 80% of the number of expected guests, regardless of the final guarantee given.

The customer must submit a list of dietary restrictions no later than 7 days before the event.

Same-day additions (chef's choice) are subject to additional fees:

- Breakfast: Menu price plus \$5 extra per person
- Lunch: Menu price plus \$7 extra per person
- Dinner: Menu price plus \$10 extra per person

For group meals of less than 25 people, a labor charge of \$100.00 applies.

For bar charges, if sales are less than \$500.00 per bar (for a 4-hour block), a labor charge of \$180.00 will apply to each bar.

Coatcheck service is mandatory between November 1 and April 30 for a minimum revenue of \$250.00 (\$4.00 per coat). Coat racks are also available for \$30.00 per rack.

For events with music, musicians or DJs must be registered with the "Guilde des musiciens et musiciennes du Québec".

Please note that SOCAN and Re:Sound royalties will be applied to all activities with music for their performance rights. Both organizations are dedicated to obtaining compensation for performers and record producers.