



HÔTEL
BONAVENTURE
MONTREAL

*Banquet
Menu*



PRICE LIST

BEVERAGES

Coffee, tea, infusions	Gallon (4 liters)	82.00
Coffee/tea/infusion station <i>(up to a maximum of 8 hours)</i>	Per person	17.00
Oat, almond or soya milk	1 liter	20.00
Nespresso coffee machine <i>(1 machine for 15 ppl, 2 machines for a maximum of 40 ppl.)</i>	Rental/day	55.00
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 <i>(still or sparkling)</i>	Per bottle	9.50
Eska water 500ml <i>(still or sparkling)</i>	Per bottle	6.00
Infused water : <i>Mint, cucumber, lime, lemon, berries</i>	Gallon (4 liters)	25.00

BREAK EXTRAS

Danishes, croissants, muffins	Per dozen	45.00
Scones with homemade jam	Per dozen	47.00
Bagels with cream cheese <i>(for groups of 25 people or less)</i>	Per dozen	75.00
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 <i>(Various flavors of the day)</i>	Per dozen	36.00

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

<p>CLASSIC 12.00</p> <p>One (1) croissant or homemade cookie Coffee, tea, and herbal tea</p>	<p>CRISPY 23.00</p> <p>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</p>
<p>HEALTHY 18.00</p> <p>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></p>	<p>LES EXPOS 24.00</p> <p>Homemade caramelized nuts Pop Corn Crackerjack (TM) Corndogs with dip Pink Lemonade Coffee, tea, and herbal tea</p>
<p>SNACKING 23.00</p> <p>Assorted house-baked cookies Assorted pound cakes Fresh fruits OR Popcorn Coffee, tea, and herbal tea</p>	<p>SANDWICH FACTORY 27.00</p> <p>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</p>
<p>MEDITERRANEAN 24.00</p> <p>Selection of charcuterie, olives and marinades Pita bread and traditional hummus Edamame and feta cheese with olive oil Coffee, tea, and herbal tea</p>	<p>POLAR 24.00</p> <p>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</p>
<p>TEA TIME 25.00</p> <p>Scones with marmalade and butter Assorted gourmet finger sandwiches: Smoked salmon and cream cheese Cucumber and mint Egg and tarragon celery "mouseline" Daily inspiration of bite sized desserts Coffee, tea, and herbal tea</p>	

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 *(Vegan, Gluten-free)* 42.00

Vegetarian poké bowl, rice, cucumber, tofu, chickpeas, carrots, snow peas, edamame, wakame with a sweet and sour vinaigrette *(for a maximum of 300 people)* 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

<p>PICNIC 42.00</p> <p>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</p>	<p>VEGAN 42.00</p> <p>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</p>
<p>LITTLE ITALY 42.00</p> <p>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</p>	<p>ST-LAURENT 60.00</p> <p>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 (depending on the season) One (1) choice of starch (rice, quinoa, or potatoes) Pasta served with a choice of sauce Seasonal vegetables Assorted cheeses from Quebec Desserts and fresh fruits Coffee, tea, and herbal tea</p>
<p>ADD A HOT MAIN COURSE 17.00</p> <p><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</p>	



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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 nooddles and crispy vegetables with wafu dressing

DESSERT (same for all)

Daily creation from our pastry chef

For groups of 50 people or more: additionnal 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 (<i>Vegetarian, lactose and Gluten free</i>)	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 (<i>maximum 150 ppl.</i>)	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
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 22.00
Tofu
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 <i>This station requires an on-site chef: \$85.00/hour with a minimum of 3 hours (minimum 40 people)</i>	
 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

- House Wine (selection may vary based on availability) 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

- Souse Wine (selection may vary based on availability) 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*



HOSTED & 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 "Gilde 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.