



HÔTEL

BONAVENTURE

MONTREAL



BANQUET
Menu



Welcome to Hotel Bonaventure Montreal

We are delighted to welcome you and invite you to a truly exceptional culinary experience. Our dedicated team of passionate chefs brings creativity and expertise to every event, carefully selecting only the finest, seasonal ingredients.

Whether you are here for an elegant banquet, an intimate gathering, or a special celebration, each dish is thoughtfully prepared and beautifully presented to captivate the senses and create lasting memories.

Savor authentic flavors, delicate pairings, and artful presentation, all within the distinctive and inviting ambiance of Hôtel Bonaventure Montreal.

Thank you for trusting us to be part of your most cherished moments. We wish you a memorable culinary experience.

Food Intolerances and Allergies

The hotel is committed to providing an inclusive dining experience and is pleased to accommodate a variety of dietary preferences and restrictions.

To ensure the safety and comfort of all our guests, we kindly ask that you provide a list of any individuals with food intolerances or allergies no later than **7 business days prior to the event** to allow for appropriate arrangements.

Buffet Meals: Hôtel Bonaventure Montréal focuses on managing the following priority allergens: peanuts, tree nuts (almonds, pecans, hazelnuts, cashews, walnuts, pistachios, Brazil nuts, macadamia nuts), milk, eggs, crustaceans (e.g., crab, lobster, shrimp), mollusks (e.g., clams, mussels, oysters, squid), wheat/gluten, soy, sesame, mustard, and celiac disease.

Only these allergens will be identified on the buffet labels.

If more than 20 of your guests have food intolerances, please select one of our hypoallergenic lunch buffets, either cold or hot, for them. Hypoallergenic breaks are also available. If your group includes fewer than 20 people with food intolerances, the chef will prepare a special plate tailored to their dietary needs.

Plated Meals: The group must provide place cards indicating each guest's name, food intolerances, and meal choice. These place cards should be positioned in front of each guest at the table.

Assigned Seating: If seating arrangements are predetermined, a detailed list including table number, guest name, meal choice and any food intolerances must be submitted in advance. This allows us to organize kitchen service efficiently and ensure each guest receives a meal tailored to their needs.

Vegan Options: Vegan meals are available upon request. If any guests follow a vegan diet, please inform us in advance. A specially prepared meal will be served, subject to an additional charge.

Halal and Kosher: Halal meat can be provided upon request. Kosher meals are prepared in collaboration with an external caterer, which will incur additional charges per dish and for delivery.

Please note that additional information is available on the last page of the banquet menu.

MEETING PACKAGES FOR GROUPS OF 35 OR MORE

Our meeting packages offer comprehensive service, allowing you to fully enjoy your event. Let our chef and his team guide you, offering seasonal menus that are delicious and thoughtfully crafted. *Please note that packages are offered as is and cannot be modified.*



THE MINIMALIST 94.00

Coffee upon arrival
Morning Break: Assorted pound cakes, nuts, coffee, tea, herbal tea
Chef's choice Cold Buffet Lunch: (for reference, see page 7)
Afternoon Break: Cookies, chips, coffee, tea

THE DAILY 120.00

Continental Breakfast (an additional \$10.00 for hot items)
Morning Break: Assorted pound cakes, nuts, coffee, tea, herbal tea
Chef's Choice hot or cold buffet lunch, as per your preference (for reference, see page 7)
Afternoon Break: Cookies, chips, coffee, tea

LE 7 À 7 157.00

Continental Breakfast (an additional \$10.00 for hot items)
Morning Break: Cookies, coffee, tea, herbal tea
Chef's Choice hot or cold buffet lunch, as per your preference (for reference, see page 7))
Afternoon Break: Cookies, chips, coffee, tea
Reception: Choice of house wine, local beer, or soft drink/sparkling water (one beverage per person) & 6 chef's choice canapés per person

BREAK À LA CARTE

BEVERAGES

Coffee, tea, herbal tea	Gallon (12-14 cups)	82.00
Coffee / tea / herbal tea station	Per person	17.00
<i>(Maximum 8 heures)</i>		
Oat, Almond, or Soy Milk	1 liter	20.00
Nespresso Machine	Rental/jour	55.00
<i>(1 machine for 15 people, maximum of 2 machines for 40 people)</i>		
Nespresso Capsules	Unit	6.00
Orange Juice	Gallon (10-12 glasses)	94.00
Fruit Juices		6.00
Soft Drinks		6.00
Eska Water 750ml		9.50
<i>(flat and sparkling)</i>		
Eska Water 500ml		6.00
<i>(flat and sparkling)</i>		
Infused Water of your Choice:	Gallon (10-12 glasses)	25.00
<i>Mint, cucumber, lime, lemon, or basil</i>		

EXTRA BREAKS

Homemade Cookies	Per dz.	38.00
Pastries (Danishes & Croissants)	Per dz.	45.00
Gluten-Free Pastries	Per dz.	54.00
Assorted Muffins	Per dz.	48.00
Breakfast Wraps or English Muffin	Per dz.	83.00
Sandwiches		
Bagels with Cream Cheese	Per dz.	69.00
<i>(for groups of 25 or less)</i>		
Bagels with Cream Cheese & Smoked	Per dz.	85.00
<i>Salmon (for groups of 25 or less)</i>		
Assorted cheeses (2 oz)	Per person	16.00
Assorted Mini Filled Donuts	Per dz.	32.00
Cereal/Granola Bars	Per dz.	39.00
Pound Cakes (variety of flavors)	Per dz.	41.00
Whole Fruit Basket (10 ppl)	Per basket	36.00
Sliced Fruit Platter (10 ppl)	Per plate	95.00
Fresh Fruit Salad (30 ppl)	Per bowl	89.00
Assorted Individual Yogurts	Per dz.	69.00
Assorted Ice Cream	Per dz.	59.00
Crudités with Dip	Per dz.	45.00
Individual Bags of Chips	Per dz.	48.00
Sandwich Platter	Per 12 people	119.00



BREAKFAST BUFFET

All listed prices are per person

For groups of 30 people or more (except for continental groups of 10 people or more)

CONTINENTAL 29.00

Selection of juice: orange, apple, grapefruit
 Homemade pastries and muffins
(Gluten-free pastries + \$ 3.00 per person)
 Fresh sliced fruit
 Assorted breads
 Quebec Cheddar cheese
 Assorted individual yogourts
 Butter, jam and marmalade
 Coffee, tea and herbal tea

HEALTHY 35.00

Selection of juice: orange, apple, grapefruit
 Fresh sliced fruit
 Yogurt parfait with red fruits
 Assorted cereals
 Hot oatmeal with maple syrup
 Assorted pound cakes (variety of flavors)
 Assorted cheeses
 Coffee, tea and herbal Tea

CLASSIC 37.00

Selection of juice: orange, apple, grapefruit
 Fresh sliced fruit
 Chef's choice eggs
 Breakfast pork sausages and bacon
 Chef's choice potatoes
 Assorted individual yogurts
 Assorted breads
 Pastries and muffins
(Gluten-free pastries + \$ 3.00 per person)
 Butter, jam and marmalade
 Coffee, tea and herbal tea

MONTREAL 37.00

Selection of juice: orange, apple, grapefruit
 Fresh sliced fruit
 Bagel bar
 Yogurt bar with toppings
 Cheddar plate
 Pastries and muffins
(Gluten-free pastries +\$3 per person)
 Butter, jam and marmalade
 Coffee, tea and herbal tea

ADD A STATION

OMELET STATION 12.00 pp

Prepared to your liking with fresh eggs or egg whites
 Toppings: Diced ham, bacon, sausages, peppers, tomatoes, grated cheese, mushrooms, and onions

► **A chef is required for the omelet station at \$ 85.00 / hour (minimum of 3 hours).**

WAFFLE/CRÊPE STATION 9.00 pp

Seasonal berries and fruit coulis
 Maple syrup
 Whipped cream and chocolate sauce



A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served. (not applicable for continental).

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations. Gratuities and taxes are not included.

PLATED BREAKFAST

All listed prices are per person
For groups of 30 people and more

THE PLATTED 38.00

Orange juice
Pastries, muffins, assorted breads, maple syrup and jam (served in the center of the table)
Good morning plate: scrambled eggs, potatoes, pork sausage, and bacon
Coffee, tea and herbal tea

THE PRE-SERVED 35.00

Orange juice
Overnight oats with chia and berries (individual portion)
Fresh sliced fruit
Pastries, muffins, assorted breads, maple syrup and jam (served in the center of the table)
Coffee, tea and herbal tea

BREAKFAST BOX TO GO Available as of 6 a.m. 31.00

Fruit juice (1): orange, grapefruit, or apple
Croissant (1) and muffin (1) of the day
Yogurt (1), whole fruit, and cheese
Coffee, tea and herbal tea
Add a hot breakfast sandwich for +\$ 6.00 per person

*For breakfast boxes:
A minimum of 10 units is required.*

*For groups of 50 people or more:
An additional fee of \$ 150.00 applies for breakfast boxes consumed on-site.*

ADD THE BENEDICT OPTION TO ONE OF THE 3 PLATED BREAKFAST OPTIONS 8.00

1 poached egg on English muffin
Bacon and spinach
Hollandaise sauce

ADD THE OMELET OPTION TO ONE OF THE 3 PLATED BREAKFAST OPTIONS 5.00

Cheese omelet option



A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served.
All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
Gratuities and taxes are not included.

THEMED BREAKS

All listed prices are per person

A minimum of 10 people is required for the service of a break



SIMPLE BREAK

- AM: Assorted pound cake and bags of nuts 17.00
- PM: Bags of chips and cookies 17.00

BY THE POOL

- (1 ice cream and 1 drink per person) 19.00
- Ice Bar
- Ice Cream Sandwich
- Vegan Sorbet
- Iced Coffee

THE LIGHT SNACK

- Crunchy vegetables and hummus 19.00
- Sliced fresh fruit platter
- Smoothie

THE MEDITERRANEAN

- Antipasti platter 26.00
- Tapenade, tzatziki, and pita bread
- Tomato and bocconcini

THE CINEMA

- Chips 26.00
- Nachos and salsa
- Maple popcorn
- Chocolate bars

THE REFINED

- Savory mini madeleines 27.00
- Lobster roll
- Seasonal gazpacho
- Homemade macaron
- Financier

THE MAPLE SUGAR SEASON

- Maple taffy cone 29.00
- Maple syrup tartlet with bacon-infused mousse
- Maple mousse and hazelnut dacquoise in a glass
- Decorated mini pancakes
- Pouding chômeur
- Maple butter macarons

ALLERGEN-FRIENDLY BREAKS

ALLERGEN-FRIENDLY BREAK 1 22.00

- Gluten-free madeleines
- Paprika-fried chickpeas

ALLERGEN-FRIENDLY BREAK 2 22.00

- Gluten-free matcha cake
- Greek-style feta skewers

ALLERGEN-FRIENDLY BREAK 3 22.00

- Vegan oatmeal patty
- Falafel with coconut sauce

All breaks are accompanied by mint-infused water, coffee, tea, and herbal tea (except for the By the Pool break, which does not include hot drinks).

An additional fee of \$ 3.00 per person will be applied for the addition of soft drinks.

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations. Gratuities and taxes are not included.

PLATED LUNCH

All listed prices are per person
 The prices include one choice of appetizer, main course, and dessert
 For groups of 30 people or more

APPETIZER

- Quinoa tabbouleh, crunchy vegetables, and fresh herbs **VG**
- Baby spinach, blue cheese, candied pecans, and maple vinaigrette **VG**
- Salmon tartare, sour cream with dill
- Roasted tomato tartlet with goat cheese, basil, and crushed tomatoes **VG**
- Ricotta cheese tiramisu with grilled zucchini and parmesan crumble **VG**
- Watercress and endive salad, smoked duck breast with citrus vinaigrette +\$3 per person

MAIN COURSE

Vegetarian couscous	49.00
Cajun-spiced chicken breast with potato gratin and seasonal vegetables	54.00
Roasted salmon fillet, quinoa cake, seasonal vegetables, citrus beurre blanc	54.00
Thyme and lemon marinated chicken supreme, carrot puree, caramelized baby carrots, thyme jus	56.00
Roasted Cod served with crispy risotto, roasted sweet potatoes, & coconut curry sauce	59.00
Maple-glazed confit duck leg, sautéed bok choy, spiced polenta, orange sauce	59.00
Slow-cooked beef, mashed potatoes, sautéed mushrooms, red wine sauce	62.00

DESSERT

- Crème brûlée
- Passion fruit panna cotta
- Decadent chocolate
- Almond and raspberry tartlet
- Apple and maple caramel cake
- Coffee, tea and herbal tea

The menu price includes the vegetarian option and will be based on the highest-priced item, with a single unified rate for the plated banquet meal. If you would like to offer two protein choices, an additional \$10 per person will apply to the higher-priced entrée.

Minimum service time of 1 hour and 15 minutes.



A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served.
 All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
 Gratuities and taxes are not included.

LUNCH BUFFET

All listed prices are per person
For groups of 30 people or more

Two options are available to you:

- **Chef's Choice:** A carefully curated selection prepared by our chef, ideal for simplifying your experience with no hassle.
- **Create Your Own:** Personalize your buffet by choosing your favorite dishes (*see the next page for your selections*).

LUNCH BUFFET - CHEF'S CHOICE

COLD BUFFET CHEF'S CHOICE

49.00

Soup of the day
A mixed salad
A green salad with dressing
Sandwich 1/3 vegetarian and 2/3 protein
Quebec cheese platter
Assorted desserts
Coffee, tea and herbal tea

HOT BUFFET CHEF'S CHOICE

59.00

Soup of the day
A mixed salad
A green salad with dressing
One meat dish
One fish dish
One vegetarian dish
One vegetable side
One starch side
Quebec cheese platter
Assorted desserts
Coffee, tea, and herbal tea



A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served.
All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
Gratuities and taxes are not included.

LUNCH BUFFET - CREATE YOUR OWN

COLD BUFFET - CREATE YOUR OWN 59.00

Soup of the day
 Two (2) mixed salads
 A green salad with dressing
 Sandwich 1/3 vegetarian and 2/3 protein
 Quebec cheese platter
 Assorted desserts
 Coffee, tea and herbal tea

CHOICE OF GREEN SALAD (1)

Arugula, dried blueberries, creamy honey vinaigrette
 Classic mixed greens, apple and cinnamon vinaigrette
 Iceberg lettuce and watercress, red fruits vinaigrette
 Caesar salad with parmesan, creamy vinaigrette
 Mesclun salad with pecans, spiced pear vinaigrette
 Baby spinach and pistachio salad, balsamic vinaigrette

► **Salad bar available for an additional \$3.00 per person: 2 greens, 4 toppings, 2 dressings**

CHOICE OF SANDWICHES

Traditional ham and butter sandwich
 Prosciutto sandwich with tomato pesto and parmesan
 Tuna sandwich with dill mayonnaise
 Smoked turkey sandwich with paprika mayonnaise
 Pastrami pretzel
 Zucchini and mushroom wrap **VG**
 Grilled vegetable wrap with vegan basil mayonnaise **VG**
 Sandwich trio +\$4.00 per person

CHOICE OF DESSERTS FOR COLD AND HOT BUFFET

Maximum of 6 choices from the desserts offered

Filled choux pastry of the moment	Crème brûlée tartlet
Almond financier	Chocolate mousse verrine with crispy puffed rice
Assorted macarons	Raspberry mousse, Genoa cake and raspberry jelly
Homemade brownie	Chocolate and caramel ganache tartlet
Mango-passion fruit verrine	
Praline tartlet	
Praline square	
Assorted cupcakes	

HOT BUFFET - CREATE YOUR OWN 69.00

Soup of the Day
 Two (2) choice of composed salads
 One (1) choice of green salad
 One meat dish
 One fish dish
 One vegetarian dish
 One vegetable side
 One starch side
 Québec cheese platter
 Assorted desserts
 Coffee, tea and herbal tea

CHOICE OF COMPOSED SALADS (2)

Quinoa salad with grilled vegetables **VG**
 Caprese salad in a rosette with pesto **VG**
 Mediterranean-style bulgur salad **VG**
 Creamy pasta salad with chorizo
 Piedmontese ham salad
 Thai-style lentil salad
 Thai shrimp salad
 Antipasti platter (+ \$5)

CHOICE OF MAIN COURSES

Butter chicken with tandoori spices
 Roasted salmon with coconut and lemongrass sauce
 Mahi-mahi with dill beurre blanc
 Beef Bourguignon with mushrooms and caramelized onions
 Chicken tagine with olives
 Northern-style duck leg
 Tempeh with General Tao sauce
 Caramelized pork ribs
 Mushroom ravioli
 Eggplant moussaka **VG**
 Pasta with primavera sauce **Gluten-free**

CHOICE OF SIDE DISHES

Mashed potatoes
 Vegetable medley
 Vegetable fried rice
 Spiced chickpea stew
 Carrot purée
 Sautéed asparagus and mushrooms
 Vegetable quinoa
 Maple and soy roasted carrots
 Grilled Brussels sprouts with pine nuts
 Herb-roasted fingerling potatoes
 Pepper piperade

A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served.
 All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
 Gratuities and taxes are not included.

LUNCH BUFFET - ALLERGEN-FRIENDLY

COLD BUFFET

58.00

Cold Buffet 1:

Mixed greens with house dressing
Bonaventure Greek salad
Gluten-free grilled vegetable sandwich
Gluten-free Portobello and basil sandwich
Gluten-free meat sandwich (same meat as the regular buffet)
Low-calorie dessert
Vegan cheese platter
Fruit bowl

Cold Buffet 2:

Mixed greens with house dressing
Legume and Ginger Salad
Gluten-free vegetarian pâté sandwich
Gluten-free zucchini & mushroom sandwich
Gluten-free meat sandwich (same meat as the regular buffet)
Low-calorie dessert
Vegan cheese platter
Fruit bowl

Cold Buffet 3:

Mixed greens with house dressing
Crispy basil salad
Gluten-free marinated eggplant and guacamole sandwich
Gluten-free tomato tapenade & arugula sandwich
Gluten-free meat sandwich (same meat as the regular buffet)
Low-calorie dessert
Vegan cheese platter
Fruit bowl

HOT BUFFET

68.00

Hot Buffet 1:

Mixed greens with house dressing
Bonaventure Greek salad
Portuguese-style chicken
Quinoa couscous with vegetables and chickpeas
Paprika-roasted potatoes
Seasonal vegetable medley
Gluten-free pasta primavera
Low-calorie dessert
Vegan cheese platter
Fruit bowl

Hot Buffet 2:

Mixed greens with house dressing
Legume and Ginger Salad
Salmon with sweet and sour sauce
Vegetable Pad Thai
Jasmine rice
Roasted bok choy and carrots
Low-calorie dessert
Vegan cheese platter
Fruit bowl

Hot Buffet 3:

Mixed greens with house dressing
Crispy basil salad
Vegan Cajun chicken
Vegan chili
Basmati rice
Zucchini, bell peppers, and lima beans
Texas-style potato wedges
Low-calorie dessert
Vegan cheese platter
Fruit bowl



Offered for groups of 20 or more when combined with the regular "Chef's Choice" or "Guest Selection" buffet, or available on their own for groups of 30 or more. A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served.

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations. Gratuities and taxes are not included.

LUNCH BOX

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

LUNCH BOX 44.00

Each lunch box includes a chef's choice salad, your choice of sandwich, a cheese, a cookie, whole fresh fruit and bottled drink.

All elements of the lunch box are compostable.

SANDWICH (one choice)

- The classic ham and butter sandwich
- Prosciutto sandwich with tomato pesto and parmesan
- Smoked turkey sandwich with paprika mayonnaise
- Pastrami Bretzel
- Tuna sandwich with dill mayonnaise
- Zucchini and mushroom wrap
- Grilled vegetable wrap with vegan basil mayonnaise

***Individuals with allergies ordering lunch boxes will be able to choose from the following options:**

Vegetarian: Meal without meat, but may include other animal products such as dairy and eggs.

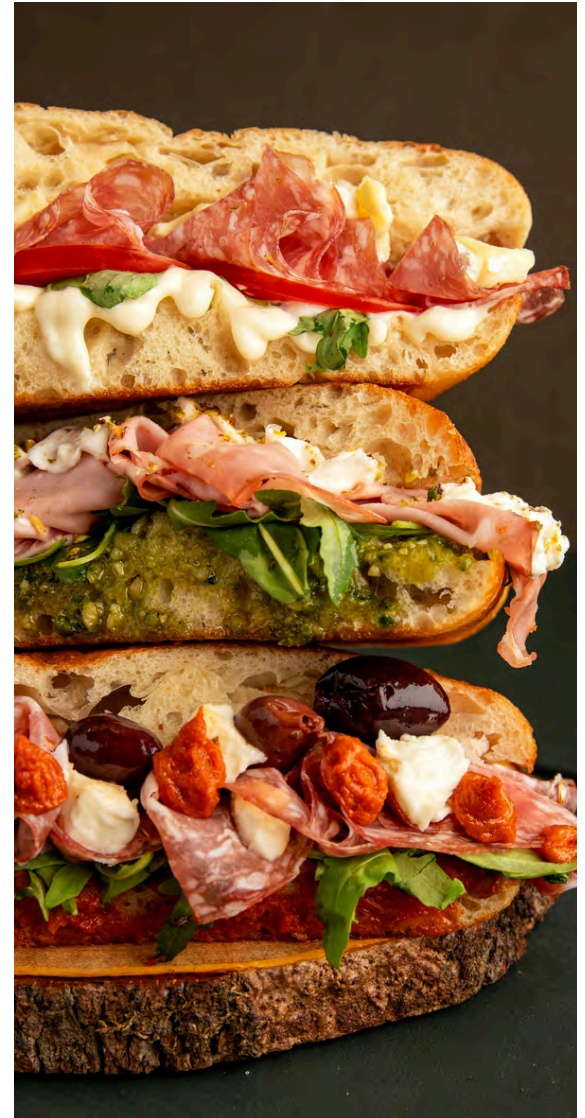
Vegan: Meal excluding all animal products, including dairy and eggs.

Gluten-Free: Meal prepared without any ingredients containing wheat, rye, or barley.

Nut-free: Meal prepared without any traces of nuts or peanuts.

Hypoallergenic: Meal made with ingredients considered to have low allergenic potential. This meal does not contain the following allergens: dairy, eggs, nuts, peanuts, soy, gluten, seafood, or fish.

Please provide the names of the individuals concerned so that each box can be labeled accordingly.



*For groups of 50 people or more:
 An additional fee of \$ 150.00 applies for lunch boxes that will be consumed on site.*

PLATED DINNER - 4 COURSES

All prices are per person

The prices include once choice of a cold appetizer, a hot appetizer, a main course, a dessert, and coffee, tea, or herbal tea.

For groups of 30 people or more

- **For the plated dinner, if opting for a 3-course meal instead of 4 courses, please deduct \$9.00 from the listed price.**

COLD APPETIZER

Two-tone beetroot salad, citrus vinaigrette, Snow Goat cheese and pumpkin seeds

Crunchy fennel and orange salad

Heirloom tomato with a creamy fior di latte, basil olive oil, and balsamic cream

Salmon tartare with coriander and lime, mango sauce, and herb croutons

Modern-style Vitello Tonnato

Boreal beef tataki, smoked eggplant caviar, and bagel chips

HOT APPETIZER

Mushroom velouté with truffle oil

Butternut squash velouté with crispy bacon

Creamy parsnip velouté with walnuts

Provençal ratatouille crisp with basil emulsion

Octopus with creamy polenta and herb virgin sauce +4.00\$ per person

Stuffed quail with mushrooms, crispy risotto, foie gras sauce +4.00\$ per person

MAIN COURSE (includes seasonal vegetables and a starch)

Thai curry with tofu VG	69.00
Salmon fillet with lemon, roasted carrot purée, hazelnut crisp	72.00
Veal paupiette, mashed potatoes, market vegetables, and meat jus	75.00
Guinea fowl ballotine, beetroot purée, and blueberry sauce	75.00
Orange-marinated cod, confit fennel, sweet potato purée, curry sauce	79.00
Québec lamb leg with Provençal herbs, parsley potatoes, and confit tomato jus	89.00
Grilled beef fillet, truffle mashed potato press, and dune pepper sauce	95.00

DESSERT

Our revisited version of the Paris-Brest

Three chocolate mousse

Poached apple, whipped cream, pecan and pistachio rock

Passion fruit, mango, and white chocolate mousse with almond biscuits

Tiramisu, seasonal style



With your menu selection, our culinary team will be able to accommodate guests with allergies.

The menu price includes the vegetarian option and will be based on the highest-priced item, with a single unified rate for the plated banquet meal. If you would like to offer two protein choices, an additional \$10 per person will apply to the higher-priced entrée.

A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served. All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.

Gratuities and taxes are not included.

DINNER BUFFET

All prices are per person
For a minimum of 50 people



THE BONAVENTURE

82.00

Arugula salad with dried blueberries and creamy honey vinaigrette
Traditional Caesar salad
Caprese with pesto and reduced balsamic

Chicken breast with caramelized onions and savory sauce
Shrimp stew with curry coconut sauce
Mushroom ravioli with garlic confit sauce
Roasted herb potatoes
Vegetable medley
Fried rice with vegetables and tofu

Cheese platter from Québec

Assortment of desserts

Coffee, tea and herbal tea

THE GOURMET

97.00

3 canapés per person (chef's choice)

Maple-cured salmon gravlax with pickled vegetables
Beef tataki
Thai-style papaya salad

Provençal-style leg of lamb
Cod with basil virgin sauce
Pan-seared gnocchi with aged cheddar sauce
Homemade potato gratin with thyme and rosemary cream
Ratatouille with Provençal herbs
Vegetarian Pad Thai

Cheese platter from Québec

Assortment of desserts

Coffee, tea and herbal tea

RECEPTION



V Vegetarien

Vegan

GF Gluten-free

SELECTION OF HOT CANAPÉS

- Mini corn dogs with yellow mustard
- Breaded shrimp with spicy mayonnaise
- Mini pulled pork burgers
- V** Brie and cranberry turnovers
- Mini Philly steak
- Spring rolls with vegetables and sweet and sour sauce
- V** Mini quiches with onions and Oka cheese
 - V** Mushroom tarts
 - Tourtière bites
 - V** Mushroom arancini
 - V** Cheese arancini
- V** Mini grilled cheese sandwiches
- Smoked meat egg rolls
- V** Mac and cheese bites

SELECTION OF COLD CANAPÉS

- Mushroom duxelles on crostini
- V** Assorted vegetarian canapés
- Assorted seafood canapés
- V SG** Tomato and bocconcini skewers
- Salmon tartare in a verrine
- Beef tartare on a spoon
- V** Assorted savory madeleines (*served warm*)

58.00 per dozen

Minimum of 5 dozen per canapé selection

Minimum of 3 pieces per person

We recommend a mix of 1/3 cold canapés and 2/3 hot canapés.

We can offer you the Chef's Choice option.

RECEPTION - FOOD STATIONS

All prices are per person
A minimum of 20 people is required per station

TRADITIONAL POUTINE

Fries, cheese curds, and sauce	19.00
Add Braised beef	
or Popcorn chicken	9.00
or Smoked meat	

A TASTE OF THE TERROIR

Charcuterie and terrine board	
Assortment of Quebec cheeses	
Assortment of breads and crackers	
Homemade jam	32.00

MEXI-TRUCK (3 tacos per person)

Chicken and braised beef tacos with grilled vegetables, soft & hard taco shells, sour cream, guacamole and pico de gallo.	27.00
---	-------

POKE BOWL BAR

$\frac{3}{4}$ marinated salmon or $\frac{3}{4}$ teriyaki chicken and $\frac{1}{4}$ General Tao tofu	
Edamame	
Wakame salad	
Julienned vegetables	
Homemade wafu sauce	27.00

SUSHIS AND MAKIS

8 pieces per person, served with pickled ginger, soy sauce, and wasabi	24.00
100-piece sushi platter	210.00

THE CANADIAN

Chicken Wings	
Glazed Ribs	
Mini Pogos	
Creamy Coleslaw	27.00

SMOKED MEAT (SCHWARTZ)

120 PEOPLE AND MORE	31.00
Elevate your on-site experience with a chef who will carve the meat in front of you	
Served on rye bread with dill pickles, coleslaw and a selection of mustards	
LESS THAN 120 PEOPLE	26.00
Build your own sandwich	
Served on rye bread with dill pickles, coleslaw and a selection of mustards.	

Food stations are only available for events with a reception-style setup.

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
Gratuities and taxes are not included.

RECEPTION - FOOD STATIONS

All prices are per person

A minimum of 20 people is required per station

THE PROTEIN BOOST (180g of protein per person)	34.00
Roast beef with red wine sauce Maple-glazed salmon Chicken breast with mushrooms Parsley roasted baby potatoes Seasonal vegetable medley	
THE SALAD BAR	21.00
Assortment of three types of greens Ten toppings of your choice Three assorted dressings	
THE FRENCH PASTRY (4 pieces per person)	23.00
Crème brûlée tartlets Cream puffs Homemade macarons Financiers Fruit Leather	
THE CHOCOLATE LOVER (minimum 50 people)	25.00
Chocolate fountain Toppings Cubed fruits	
THE TRADITIONNAL FLAVORS OF OUR GRANDMOTHERS (4 pieces per person)	29.00
Carrot Cake Maple fudge Pouding Chômeur Date squares Rice Krispy Squares Apple crumble	
CANDY BAR (afternoon break station or evening station)	21.00
Sour candies Sweet candies Chocolate candies Chocolate bars	
HEALTHY DESSERT STATION (4 pieces per person)	28.00
Rice pudding with maple syrup Lightened Panna Cotta with red berries Raspberry Squares Olive oil Financier with lightened lemon cream Poached pear in lightened Melilot syrup	



All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
Gratuities and taxes are not included.

WINE LIST



WHITE WINE

- | | |
|--|-------|
| Wine of the Moment (depending on the season) | 45.00 |
| ● Rocca Vini Pinot Grigio Della, Italy | 56.00 |
| <i>Fresh and fruity aromas. On the palate, dry, delicate, and elegant, with notes of green apple, good acidity, and a pleasantly savory finish.</i> | |
| ● Le Grand Noir, Chardonnay Blanc, France | 66.00 |
| <i>Powerful nose of ripe apple and sweet spices. Hints of creamy notes accompanied by a touch of minerality. The palate is almost rich, with fresh acidity and a long, honeyed finish.</i> | |
| ● Sancerre Blanc, Thierry Merlin-Cherrier 2023, France | 88.00 |
| <i>Intense fruity aromas — peach, pear, and exotic fruits — dominate, accented with delicate floral notes.</i> | |

RED WINE

- | | |
|---|-------|
| Wine of the Moment (depending on the season) | 45.00 |
| Amoruccio I.G.T Sangiovese, Primitivo, Angelo Rocca, Italy | 55.00 |
| <i>A vivid red wine with a generous bouquet of violets and red fruits. Fine and harmonious on the palate.</i> | |
| ● Le Grand Noir, Cabernet Sauvignon-Syrah, France | 66.00 |
| <i>The 2022 vintage from Burgundy stands out for its freshness and richness. Low yields brought excellent concentration, promising fine aging potential.</i> | |
| ● Bourgogne Côte d'Or, Dufouleur Frères, France | 85.00 |
| <i>Aromatic nose of blackberries, spice, leather, dried flowers, and a hint of chocolate. Full-bodied with fresh acidity, firm tannins, and a long, warming finish.</i> | |

SPARKLING WINE

- | | |
|----------------------------------|-------|
| ● Montmartre, Ugni Blanc, France | 56.00 |
| Prosecco, Ruffino, Italie | 64.00 |
| Prosecco rosé, Ruffino, Italie | 64.00 |

CHAMPAGNE

- | | |
|----------------------------------|--------|
| ● Devaux, Blanc de Noir, France | 120.00 |
| Moët & Chandon, Impérial, France | 237.00 |

● Private importations

HOST AND/OR CASH BAR



GIN

Beefeater	13.00
Ungava	14.00
Romeo	15.00

Prices are listed per drink.

These prices include accompanying mixers.

WHISKEY

J.P Wiser's	13.00
Pike Creek	14.00
Maker's Mark	15.00

If sales are under \$ 500.00 per bar, a fee of \$ 180.00 will be applied to each bar.

VODKA

Absolut	13.00
Pur Vodka	14.00
Grey goose	15.00

RHUM

Havana 3 ans	13.00
Havana 7 ans	14.00
Chic Choc épicé	15.00

WINE BY THE GLASS

12.00

COGNAC

Cheminaud	14.00
Gautier VS	15.00
Hennessy VS	17.00

LIQUOR

Disaronno Amaretto	14.00
Coureur des bois crème	15.00

BEER

Local	11.00
Imported	13.00

HOST BAR PACKAGE

PACKAGE 1

The Classic

SPIRITS	APERITIFS	WINES & BEERS
Vodka Absolut	Martini Bianco	Wines of the moment
Gin Beefeater	Martini Rosso	(red and white)
Whisky J.P Wiser's	Campari	Coors Light
Rhum Havana 3 years	Aperol	Molson Canadian
Brandy Cheminaud	Soft drinks	Molson Export
Tequila Jose Cuervo	Fruit juices	Rickard's
Amaretto Disaronno		Heineken 0%

*\$ 26.00 /person for 1h
 \$ 38.00 /person, for 2h
 + \$ 11.00/ person, per extra hour*

Purchase of coupons for bar service is \$ 13.00.

WINE OF THE MOMENT & LOCAL BEER PACKAGE

*22.00 \$ /person for 1h
 35.00 \$ /person for 2h*

Premium alcohol, + \$ 11.00 per person, per hour

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



*If sales are under \$ 500.00 per bar, a fee of \$ 180.00 will be applied to each bar.
 A minimum of 50 people is required for open bar service
 Prices are listed per person.*

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
 Gratuities and taxes are not included.

HOST BAR PACKAGE

PACKAGE 2

The Regional

All of these alcoholic beverages are sourced from Québec.

SPIRITS

Vodka Pur
 Gin Romeo
 Whisky Cirka
 Rhum Rosemont
 Amaretto Avril
 Eau de Vie d'Agave, Rosemont
 Crème d'érable Coureur des Bois
 Triple Sec Les Îles

APERITIFS

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

VINS ET BIÈRES

Quebec wines of the moment
 (red and white)
 Variety of microbrewery beers

\$ 31.00 per person, for 1h
\$ 42.00 per person, for 2h
\$ 48.00 per person, for 3h
\$ 56.00 per person, for 4h

Purchase of coupons for bar service is \$ 14.00.

Premium alcohol, + \$ 11.00 per person, per hour

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



*If sales are under \$ 500.00 per bar, a fee of \$ 180.00 will be applied to each bar.
 A minimum of 50 people is required for open bar service
 Prices are listed per person.*

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.
 Gratuities and taxes are not included.

GENERAL INFORMATION

Looking for inspiration? Our Executive Chef and the banquet team are at your service with creative suggestions and fully customized menus.

All food and beverages consumed in our meeting spaces must be provided by the hotel.

All bottles of wine or alcohol must bear the official stamp of the hotel's SAQ license number — this also applies to bottles used for decorative purposes and prizes.

All prices are in Canadian dollars and are subject to change due to unforeseen and significant fluctuations.

The hotel guarantees prices six months in advance. Please note that all prices are subject to an 18% service charge and administrative fee, a 5% Goods and Services Tax (GST), and a 9.975% Provincial Sales Tax (QST).

A labor fee of \$ 40.00 per server, per hour, will apply for any service exceeding the scheduled meal time:

- 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

Please note:

The estimated number of guests and menu selections must be provided no later than four (4) weeks prior to the event.

The final guest count must be confirmed at least three (3) business days (72 hours) before the scheduled date.

The client will be billed for a minimum of 80% of the initially estimated guest count, regardless of the final confirmed number.

A list of dietary restrictions or food allergies must be submitted no later than seven (7) business days before the event.

Any same-day addition request (at the Chef's discretion) will incur additional fees:

- Breakfast: Menu price + \$ 5.00 per person
- Lunch: Menu price + \$ 7.00 per person
- Dinner: Menu price + \$ 10.00 per person
- Vegan meal: Menu price + 20% per person

A fee of \$150 applies to each full meal for fewer than 30 guests, up to a maximum of \$250/day if multiple meals are served.

For bar service, if sales are under \$ 500.00 per bar for a 4-hour block, a \$ 180.00 labor fee will be charged per bar.

The coat check service is mandatory from November 1 to April 30, with a minimum revenue of \$250.00 (at a rate of \$ 4.00 per coat). Alternatively, you can rent a coat rack for \$ 35.00 each.

For events with music, musicians or DJs, please note that the event must be registered with the *Guilde des musiciens et musiciennes du Québec*.

Please note that SOCAN and Re:Sonne royalties will apply to any musical activity to cover performance rights. These organizations ensure that performing artists and record producers are fairly compensated for the use of their works.