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MONVILLE
—
BANQUET MENU 2023

LIFESTYLE[™]
—
Preferred
HOTELS & RESORTS

Table of content

Breakfast buffet	4
The Breaks	5
À la carte option	8
For Lunch	10
Dinner	13
Stations	17
Drinks Menu	19



Breakfast Buffet

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Breakfast buffet – MINIMUM 8 PERS.

All our breakfasts include fruit juices, regular coffee, and tea.

The Local Continental | 25\$ /PERS.

Arhoma breads, muffins, butter and jam from A. Lefebvre de Bolton | Maison Chabot Chocolate croissants and croissants | Chagnon Dairy Yogurt and Granola
Grandma Emily | Grandma Emily cereal and milk | Sliced fresh fruit platter

The Montrealer | 28\$ /PERS.

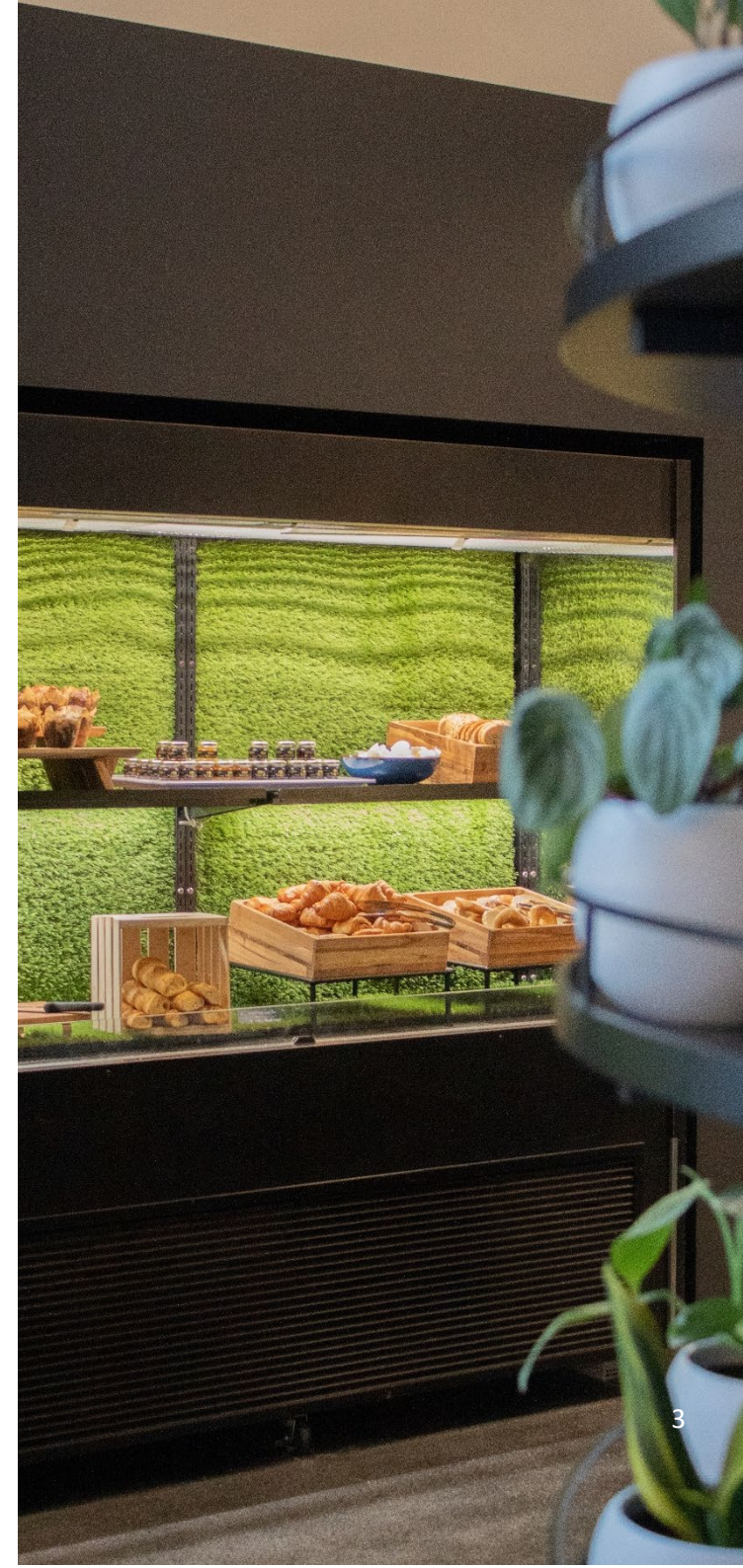
Saint-Viateur bagels served with cream cheese, butter and jams from A. Lefebvre de Bolton | Smoked salmon | Quebec cheese platter (2 varieties) | Local charcuterie | Sliced fresh fruit platter

The Healthy Breakfast | 29\$ /PERS.

Avocado toast | Sliced salmon gravlax | Omelet with local and season ingredients | Fat-free yogurt and Grandma Emily cereal | Oatmeal with assorted dried fruits | Sliced fresh fruit platter

The American | 30\$ /PERS.

Scrambled Quebec eggs | Bacon, herbs chipolata and breakfast potatoes | Pancakes, Domaine des 15 Lots maple syrup and whipped cream | Maison Chabot assorted croissants | Arohma breads and jams from A. Lefebvre de Bolton | Sliced fresh fruit platter



The Breaks



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The Breaks – MINIMUM 8 PERS.

All our breaks include regular coffee, tea and fruit juices.

Viennoise Break | 17\$ /PERS.

Assorted croissants | Arohma breads, butter and jams from A. Lefebvre de Bolton
| Selection of whole fruits

Gourmet Break | 18\$ /PERS.

Homemade scones | Pearled sugar brioche | Madeleines | Seasonal fruit smoothies

Éclairs Break | 19\$ /PERS.

Lemon éclair and meringue | Vanilla and pecan éclair + chocolate éclair |
Red fruits éclair + Praline éclair, Praline pastry | Salted butter caramel éclair

Energizing Break | 17\$ /PERS.

Yogurt station with toppings: granola, fresh fruits, dried fruit, and seeds | Grandma Emily granolas bar | Sliced fresh fruit platter

Green Break | 16\$ /PERS.

Healthy smoothies (2 varieties) | Vegetable platter with homemade dips | Fresh fruit platter and yogurt dips | Trail mix nuts and dried fruits

Healthy Break | 17\$ /PERS.

Pita bread | 3 sauces: Tzatziki, Babaganoush and Hummus |
Healthy mini wraps (scrambled eggs, spinach, and cherry tomatoes)

 Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



The Breaks – MINIMUM 8 PERS.

All our breaks include regular coffee, tea and fruit juices.

Montreal Break | 22\$ /PERS.

Mini Levitt's Montreal smoked meat sandwiches | Saint-Viateur bagels |
Smoked salmon and cream cheese | Pancakes and Quebec maple syrup

Terroir Break | 23\$ /PERS.

Quebec cheese platter with fruit compote, dried fruits, and nuts | Vegetable platter
with homemade dips | Charcuterie platter | Homemade croutons

Nespresso Break

Per capsule – 3.50\$

Half-day open beverage – 6\$ per person

Full day open beverage – 10\$ per person

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À la carte option – MINIMUM 5 PERS.

 Quebec scrambled eggs	4\$ / PERS.
 Local sausage, bacon or ham	6\$ / PERS.
 Granola bars	6\$ / PERS.
  Whole fruit basket	3\$ / PERS.
  Sliced fresh fruit platter	7\$ / PERS.
  Fresh homemade smoothies (2 varieties)	6\$ / PERS.

À la carte option

Quebec cheese plate, compote, fruits, nuts and croutons

Charcuterie platter

Charcuterie and cheese platter

  Vegetable and dips

Chips

Bagel

Mini muffin (2 varieties)

Mini croissant

Mini scones

Croissant or Chocolate croissant

Foodie muffins or healthy muffins

Cookie of the day

Individual yogurt

Water bottles and soft drinks

Coffee and tea station

13\$ / PERS.

15\$ / PERS.

18\$ / PERS.

6\$ / PERS.

4\$ / BAG

40\$ / THE DOZEN

40\$ / THE DOZEN

40\$ / THE DOZEN

40\$ / THE DOZEN

5\$ / EACH

5\$ / EACH

4\$ / EACH

4.5\$ / EACH

4.5\$ / EACH

45\$ / STATION (10 PERS.)

 Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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For Lunch



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For Lunch – EXPRESS LUNCH

1 soup | 1 salad | 3 sandwiches or 2 pizzas|dessert | 34\$ /PERS. | Only served at lunchtime

STARTERS



SOUP (1 CHOICE FOR THE GROUP)

- Butternut soup, honey, leeks and bacon
- Leek soup, feta and herbs
- Cauliflower cream, mix of blended nuts

SALAD (1 CHOICE FOR THE GROUP)

- Quinoa salad, roasted squash, and topping
- Pasta salad, green pesto, and tomatoes
- Creamy potato salad and mustard
- Green salad



SANDWICHES (3 CHOICES FOR THE GROUP)

- Shredded chicken, herbed mayonnaise, spinach, and Swiss cheese
- Braised beef, bell pepper, zucchini and mayonnaise
- Pulled pork, BBQ sauce, grilled pepper
- Levitt's Montreal smoked meat, mustard and pickled
- Duck confit, grilled onions, and herbed yogurt (+2\$)
- Mayonnaise tuna, black olives, tomatoes and eggs (2\$)
- Lobster roll, fried onions, and mayonnaise (+8\$)
- Honey, goat cheese sandwich with roasted vegetables
- Grilled tofu and seasonal vegetables

HOMEMADE PIZZAS (2 CHOICES FOR THE GROUP)

- Meat pizza (beef, pork or chicken)
- Bocconcini, basil and prosciutto pizza
- Bacon, onions and Swiss cheese pizza (white sauce pizza)
- Vegetarian pizza with grilled vegetables (vegan)

DESSERTS

Assorted homemade cookies and dessert from our pastry chef | Regular coffee and tea



Vegan



Vegan on request



Gluten-Free



Gluten-Free on request

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



For Lunch – HOT BUFFET – MINIMUM 10 PERS.

2 Starters | 2 Main courses | 1 Side | Dessert | 50\$ /PERS + 5\$ FOR DINNER

Our hot buffet includes soup, bread, coffee and tea.

STARTERS (2 CHOICES FOR THE GROUP) *Vegan and gluten-free option available*  

- Penne salad with green pesto, sundried tomatoes, arugula and bocconcini
- Antipasti platter, charcuterie, cheese, vegetables, and olives
- Quinoa salad, roasted squash, arugula, red onions, herb dressing
- Greek salad, Lebanese cucumber, feta, red onions and Quebec tomatoes
- Creamy potato salad with Dijon mustard, corn and bacon
- Sea bream ceviche, lime, green onions, and jalapeno
- Matane shrimp salad, Boston lettuce and herbed yogurt dressing

MAIN COURSES (2 CHOICES FOR THE GROUP) *Vegan and gluten-free option available*  

- Roast beef, beef juice and mushroom with herbs
- Cod, basil pesto and white wine sauce
- Seared salmon, yuzu beurre Blanc and grilled lemon
- Chicken tenders from Voltigeurs farm with creamy mushroom sauce
- Veal stew, soya sauce, shiitake, and sprouted beans
- Braised roaster, homemade red wine sauce, bacon, and seasonal vegetables
- Summer vegetable orzotto, grilled zucchinis and parmesan

SIDES (1 CHOICE FOR THE GROUP) *Vegan and gluten-free option available*  

- Roasted potatoes with herbs
- Mashed potato with smoked bacon and caramelized onion
- Butternut squash orzotto and parmesan
- Saffron rice
- Roasted winter vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



Dinner



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Dinner – MINIMUM 15 PERS.

Three course meal *Vegan and gluten-free option available*  

One choice per service for the group | 65\$ per person

Two choices per service for the group | 70\$ per person (max. 100 pers.)

STARTERS

- Cauliflower, mix of blended nuts
- Leek soup, feta and herbs
- Pear salad, feta, yogurt dressing and herbs
- Salmon sashimi, pomegranate and avocado mayonnaise
- Beef tataki, soya and sesame mayonnaise and pea splents
- Shrimp, bisque, quinoa tabbouleh and green onions

*For an additional 4th service among the starters, 12\$ extra per person

MAIN COURSES

- One sided cooked salmon, creamy parmesan polanta, roasted vegetables, Yuzu beurre Blanc
- Chicken cooked Sous Vide, seared wild mushrooms, buttery mashed potatoes and roasted turnips
- Quebec hanger steak, Bordelaise sauce, potato gratin and glazed carrots
- Seared cod, lemon confit, orzotto and green pesto
- Veal tenderloin, gnocchi, seasonal vegetables and bearnaise sauce
- Vegetarian option: Wild mushrooms risotto, vegetables confit and parmesan tuile

DESSERTS

- Chocolate cake, custard and salted butter caramel
- Lemon meringue pie
- Red berry pavlova
- Guayaquil chocolate dessert and berries

*To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections.

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



Canapés selection – MIN. 12 CANAPÉS PER SELECTION

Meat

PRICE PER CANAPÉ

🌾	Meatball, marinara sauce, mixed herbs and parmesan tuile	4.50\$
	Pork dumpling, ponzu reduction and radish	4.50\$
	Ham croqueta, green tapenade, xérès	4.50\$
	Puff pastry, shredded chicken, mushroom cream (vol-au-vent)	5\$
	Pulled pork mini burger, coleslaw, and marinated onions	5\$
	Braised beef, Chimichurri, brown butter croutons	5\$
	Beef tataki, pearly onions, bean sprouts and sesame	5.50\$
🌾	Beef tartare, quail eggs, capers, parsley and bread tuile	6\$
	Beef marinated filet, celeriac puree and foie gras	6.50\$

Fish

	Turbot fish fritters, roasted garlic aioli, citrus zest and fennel	4.50\$
🌾	Flambé Ouzo shrimp, edamame puree and cilantro	5\$
🌾	Salmon tartare, yuzu, chive and Granny Smith apple	5\$
🌾	Yellowfin tuna tataki, miso mayonnaise, tempura and Québec microgreens	6\$
🌾	Bluefin tuna tartare, grilled shiitake, teriyaki, sesame and green onions	6.50\$
🌾	Seared scallops, bacon cream, green onions, and parmesan shavings	7\$
🌾	Crab and northern shrimp salad, yuzu, daikon, and sea buckthorns	7\$

Vegetarien

🌾	Tomato and cucumber Gazpacho, cilantro lemon yogurt and marinated vegetables	4.50\$
	Parmigiano Reggiano Arancini, truffles, sundried tomatoes and arugula pesto	4.50\$
	Puff pastry, mushroom marmelade, goat cheese and juniper	4.50\$
	Vegetable dumpling, ponzu reduction and radish	4.50\$
	Homemade falafel bites, hummus, tahini, coriander and carrots	4.50\$
	Bruschetta, basil, tomatoes, garlic and parmesan	4.50\$
	Greek salad, tomatoes, feta, Lebanese cucumber, and oregano	5.50\$

 Vegan
  Vegan on request
  Gluten-Free
  Gluten-Free on request

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



Canapés selection – MIN. 12 CANAPÉS PER SELECTION

Dessert *Vegan option available* 

PRICE PER CANAPÉ

- | | |
|---|--------|
| • Chocolate cake, salted butter caramel and custard | 4.50\$ |
| • Seasonal fruit pavlova | 4.50\$ |
| • Assorted macaroons | 4.50\$ |
| • Profiteroles | 4.50\$ |
| • Assorted homemade doughnuts | 4.50\$ |
| • Praline cream, chocolate chips and puff pastry | 4.50\$ |



A row of polished silver chafers on a buffet line. The chafers are arranged in a line on a white marble countertop. The foreground chafers are in sharp focus, showing their reflective surfaces and ornate handles. The background chafers are blurred, creating a sense of depth. The word "Stations" is overlaid in the center in a large, bold, black font.

Stations

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Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

Oyster sation *

From Prince Edward Island and New Brunswick, mignonettes, horseradish, shallots, sake, and raspberry vinegar

3 oysters 9\$ / PERS.
6 oysters 18\$ / PERS.
12 oysters 36\$ / PERS.

Raw station *

Salmon tartare and sashimi
Tuna tartare and sashimi

25\$ / PERS.

Poutine station

Classic poutine
Pulled pork poutine

21\$ / PERS.

Tacos station

Pork, beef and shrimps, tomatoes, lettuce and sour cream
Option illimitée

19\$ / 3 TACOS / PERS.

45\$ / PERS. (max 3h)

Green station

Choice of 3 salads:

- Pesto pasta salad
- mix greens
- Mint tabbouleh with chicken
- Quinoa and squash salad
- Potato salad
- Pear and feta salad
- Greek salad
- Cesar salad
- Waldorf salad

14\$ / PERS.

*Chef entertainment mandatory - \$195 per station

**The quantity of food must be equivalent to the number of people on site for each station.

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Drinks Menu

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—

Drinks Menu

Non-alcoholic drinks

Bottle of water, sparkling water
Juice and soft drinks

Glass

4.50\$
4.50\$

Classic

Vin rouge Aveleda Regional Lisboa	10\$
Vin blanc Errazuriz, fumé blanc	10\$
Villa Conchi, Mousseux, Espagne	10\$
Bières (Unibroue rousse, Carlsberg, Blanche de Chambly)	10\$
Vodka Kamouraska	10\$
Bombay Saphir	10\$
Rhum blanc Captain Morgan	10\$
Rhum brun Captain Morgan	10\$
Whisky Canadian Club 100% Rye	10\$
Whisky Johnnie Walker Red Label	10\$
Tequila Cazadores Blanco	10\$
Tequila Cazadores Reposado	10\$
Dark 'N' Stormy cocktail	12\$
French 75 cocktail	12\$
Aperol Spritz	12\$



Menu Boissons – (SUITE)

Premium

Château de Haute-Serre, Malbec, France, 2019	14\$
Chablis Joseph Drouhin, Chardonnay, France, 2020	14\$
Sélection variée de bières locales de microbrasserie	14\$
Vodka Cirka Terroir ou Grey Goose	14\$
Gin Cirka Sauvage ou Gin Ungava	14\$
Rhum brun Diplomatico ou Rhum blanc	14\$
Bourbon Woodford Reserve	14\$
Whisky Johnnie Walker Black Label	14\$
Tequila Silver Patron	14\$
Tequila Anejo Patron	14\$
Cognac Hennessy V.S.	14\$
Baileys the Original	14\$
Tia Maria	14\$
Grappa Poli	14\$
Ferrari Brut Trento, Mousseux	14\$
Louis Bouillot Rosé, Crémant de Bourgogne	14\$
Tribaut Blanc de Chardonnay	16\$

*A minimum of 300.00\$ is required for a cash bar. Otherwise, the balance will be applied to the final invoice.

Glass



Option bar

CLASSIC OPEN BAR

1 st hour	25\$ / pers.
2 nd hour	20\$ / pers.
Extra hour	12\$ / h.

PREMIUM OPEN BAR

1 st hour	35\$ / pers.
2 nd hour	28\$ / pers.
Extra hour	14\$ / h.
+ Champagne option offered	+3\$ / h. / pers.

ALCOHOL-FREE OPTION

Per consumption for non-alcoholic beverages	4.5\$ / u.
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MOCKTAIL OPEN BAR

1 st hour	20\$ / pers.
2 nd hour	16\$ / pers.
Extra hour	10\$ / h.

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À la carte wine list

WHITE WINES

	Bottle
Errazuriz Fumé blanc, Chili, 2019	45\$
Aveleda Alvarinho Minho – Portugal, 2021	47\$
Santha Margharita Pinot Gris – Italie 2021	55\$
Château Ste-Michelle Chardonnay – États-Unis, 2017	56\$
Miguel Torres Celeste Verdejo – Espagne, 2021	57\$
Errazuriz Aconcagua Chardonnay, Chili 2020	69\$
La Scolca Valentino Cortese – Italie 2020	79\$
Chablis Joseph Drouhin Chardonnay – France 2020	88\$
Domaine Gaston et Pierre Ravaut Chardonnay – France 2020	105\$

ROSÉ WINES

Château Bellevue La Forêt France 2018	45\$
Roseline Côtes de Provence - France 2021	55\$

ORANGE WINES

Giuaani Mtsvane Qvevri Géorgie, 2020	55\$
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RED WINES

Bottle

Aveleda Regional Lisboa
Regional Lisboa, Portugal 2020

47\$

Fontanafredda Langhe
Nebbiolo – Italie 2021

57\$

M. Chapoutier Bio
Côtes du Rhône – France 202

60\$

Joel Gott
Cabernet Sauvignon – États-Unis 2019

69\$

Frescobaldi
Chianti – Italie 2019

70\$

Erath
Pinot noir – Oregon 2020

71\$

Clos de Los Siete
Malbec – Argentine 2019

73\$

Château De Haute-Serre
Malbec – France 2019

75\$

M. Chapoutier Crozes Hermitage
Syrah – France 2020

83\$

Château Clarke Maison Rothschild
Merlot – France 2016

115\$

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BUBBLES | CHAMPAGNES

	Bottle
Villa Conchi, Mousseux, Espagne	48\$
Ferrari Brut Trento, Mousseux, Italie	67\$
Louis Bouillot Rosé, Crémant de Bourgogne, France	72\$
Tribaut Blanc de Chardonnay, Champagne, France	90\$
Nicolas Feuillate, Champagne, France	120\$
Tattinger Réserve Brut, Champagne, France	130\$
Pommery Royal, Champagne, France	130\$
Moët & Chandon, Champagne, France	150\$
Veuve Clicquot, Champagne, France	170\$
Laurent Perrier Rosé, Champagne, France	200\$

MAGNUM

Moët & Chandon, Champagne, France, 1.5L	subject to availability
Veuve Clicquot, Champagne France, 1.5L	subject to availability

