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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 | Maison Chabot Chocolate croissants and croissants | Greek yogurt, granola and dried fruits | Seasonal sliced fresh fruit platter

The Montrealer | 28\$ /PERS.

Saint-Viateur bagels served with cream cheese, butter and jams | Smoked salmon | Quebec cheese platter (2 varieties) | Seasonal fruit salad

The Healthy Breakfast | 29\$ /PERS.

Avocado toast | Smoked salmon | Omelet with seasonal ingredients | Vanilla yogurt and cereals | Oatmeal with assorted dried fruits | Sliced fresh fruit platter

The American | 34\$ /PERS.

Scrambled Quebec eggs | Bacon, herbs chipolata and breakfast potatoes | Pancakes with maple syrup | Maison Chabot assorted croissants | Arhoma breads and jams | Seasonal fruits salad





The Breaks - MINIMUM 8 PERS.

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

Viennoise Break | 18\$ /PERS.

Assorted croissants | Arohma breads, butter and jams | Selection of seasonal whole fruits

Energizing Break | 18\$ /PERS.

Greek yogurt station with granola, dried fruit and seeds | Granola bars | Sliced fresh fruit platter

Healthy Break | 19\$ /PERS.

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

🥡(∰) Mediterranean Break ∣19\$/PERS.

Pita bread | 3 sauces: Tzatziki, Babaganoush and Hummus | Mixed olives, marinated feta, Lebanese cucumber and cherry tomato

Terroir Break | 26\$ /PERS.

Quebec cheese platter with fruit jam, dried fruits, and nuts | Charcuterie platter | Croutons and crackers

🅢 😻 Nespresso Break

Per capsule – 3.50\$ Half-day open beverage – 7\$ per person Full day open beverage – 12\$ per person





À la carte option - MINIMUM 5 PERS.

	Quebec scrambled eggs	5\$ / PERS.
	Local sausage, bacon or ham	7\$ / PERS.
$\widecheck{\mathscr{O}}$	Granola bars	6\$ / PERS.
	Whole fruit basket	5\$ / PERS.
	Sliced fresh fruit platter	9\$ / PERS.
	Fresh homemade smoothies (2 varieties)	7\$ / PERS.

À la carte option

Quebec cheese plate, fruits and nuts 16\$ / PERS. Charcuterie platter 16\$ / PERS. Vegetable and dips 8\$ / PERS. Chips 4\$ / BAG 40\$ / PER TEN Bagel Muffin (2 varieties) 40\$ / PER TEN Scones 40\$ / THE PER TEN 2 Mini Croissant or 2 mini Chocolate croissant 5\$ Cookie of the day 4\$ / EACH Individual yogurt 4.5\$ / EACH Water bottles and soft drinks 4.5\$ / EACH







Coffee and tea station



Vegan Vegan on request (S) Gluten-Free (G) Gluten-Free on request

45\$ / STATION (10 PERS.)



For Lunch - EXPRESS LUNCH

1 soup | 1 salad | 2 sandwichs or 2 pizzas | dessert | 44\$ /PERS. | Only served at lunchtime

STARTERS

- SOUP (1 CHOICE FOR THE GROUP)
 - · Carrot soup, orange and ginger
 - Tomato cream with basil pesto
 - Maple parsnip cream
 - · Leek soup with potatoes and smoked yogourt

SALAD (1 CHOICE FOR THE GROUP)

- Quinoa salad, sweet potato, bell pepper, pumpkin seed
- Pesto pasta salad, bocconcini and tomatoes
- Potato salad, grain mustard, corn and green onions
- Mixed green salad with vinaigrette
- Maroccan style carrot salad, grapes, parsil, lemon and spice dressing

SANDWICHES (2 CHOICES FOR THE GROUP)

- Turkey, guacamole, tomatoes and lettuce, Swiss cheese
- Prosciutto, mozzarella, basil pesto and arugula
- Smoked meat, mustard, pickles and coleslaw
- Mayo tuna, olives, tomatoes and eggs
- Roasted chicken, Cesar sauce, lettuce, bacon, parmesan
- Braised beef, roasted pepper, zucchini, dijon mayo
- BBQ pulled pork, red cabbage coleslaw, spinach
- Grilled aspargus wrap, mushrooms and arugula
- Goat cheese, grilles vegetables and spinach
- Marinated tofu, seasonal vegetables, salad and hummus

HOMEMADE PIZZAS (2 CHOICES FOR THE GROUP)

- Meat pizza (beef, sausage or chicken)
- Bocconcini, prosciutto, basil
- All dressed, mushrooms, peppers, olives, tomatoes, mozarella
- Grilled vegetables, goat cheese, spinach

DESSERTS

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







Vegan Vegan on request () Gluten-Free () Gluten-Free on request

OR

For Lunch - HOT BUFFET - MINIMUM 10 PERS.

1 Starters | 2 Main courses | 1 Side | Dessert | 55\$ / PERS 2 Starters | 2 Main courses | 2 Side | Dessert | 60\$ /PERS Our hot buffet includes soup, bread, coffee and tea.

STARTERS

- Quinoa salad, sweet potatoes, bell pepper, pumpkin seeds
- Pesto pasta salad, bocconcini and dried tomatoes
- Tomato platter, mozzarella, basil and olive oil
- · Greek salad, cucumber, feta, red onions, olives and vinaigrette
- Potato salad, hard boiled eggs, pickles, tomatoes and mayonnaise
- Mixed green salad with vinaigrette
- Ceasar salad, croutons, bacon and parmesan

MAIN COURSES

- Boeuf Bourguignon, Merlot demi-glace sauce, sauteed mushrooms
- Grain-fed chicken supreme, mustard sauce with tarragon
- Ouebec veal casserole, miso and shitakes
- Basquaise chicken thighs, tomatoes and roasted bell peppers, black olives
- Seared salmon, basil Nantais butter and grilled lemons
- Roasted hake filet, herbed bruschetta and tapenade
- Sauteed Asian tofu with vegetables
- Dahl lentils, coconut milk and curry, fresh coriander
- Spicy legume chili, corn and green onions
- Pearled vegetable barley risotto and wild mushrooms

SIDES Vegan and gluten-free option available

- Roasted potatoes with herbs
- Sweet potato puree
- Jasmin rice
- Two color guinoa
- Mixed seasonal vegetables

DESSERT



Assorted homemade cookies and dessert from our pastry chef 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%)





Dinner



Dinner - MINIMUM 10 PERS.

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



One starter, one main course and one dessert for the group | 75\$ per person 10\$ per person for a second choice for the main course

STARTERS

- Cauliflower soup, whipped curry cream and croutons
- Carrott and ginger cream, feta and orange zest
- Mixed green salad, caramelised pecans, pear and maple vinaigrette
- Beet carpaccio, fresh goat cheese, fennel, orange and sunflower seeds
- Sesame tuna tataki, avocado and yuzu puree, trout egg
- Green asparagus, confit tomatoes, lemon ricotta, parsley pesto
- Tonnato veal, tuna mayonnaise, onions and shimeji pickles, capers
- *For an additional 4th service among the starters, 12\$ extra per person

MAIN COURSES

- Roasted salmon, quinoa, seasonal vegetables, basil bruschetta
- Atlantic cod, pearled barley pesto risotto, lemon beurre blanc
- Grain fed chicken supreme, creamy polenta, confit garlic, broccolini, sage sauce
- Braised Angus beef, gratin Dauphinois and carrots, red wine juice
- Duck confit Shepherd's pie, mushrooms, demi-glace sauce and buckthorn berry
- Mushrooms and vegetables pearled barley risotto, basil pesto and parmesan
- Dahl lentils and tofu, jasmine rice, yogurt, coriander, lime and naan bread
- Potato gnocchi, mushrooms, asparagus and parmesan

DESSERTS

- Shortbread biscuit, lemon cream, vanilla meringue
- Dark chocolate ganache, buckwheat crumble and raspberries
- White chocolate Panna Cotta, pineapple vanilla/passion confit, coconut crumble
- Sticky toffee pudding, salted butter caramel, Bailey's ice cream

*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.



For dinner - HOT BUFFET - MINIMUM 10 PERS.

2 Starters | 2 Main courses | 1 Side | Dessert | 65\$ / PERS Our hot buffet includes soup, bread, coffee and tea.

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



- Vitello Tonnato "veal", capers, tuna creamy sauce and fresh herbs
- Matane shrimps salad, Boston lettuce, herbed yogurt dressing
- Sesame salmon tataki, vermicelli and vegetables, Miso dressing
- Beef tartare. chives, pickles, mustard, crouton
- Greek salad, libanese cucumber, feta, red onion and cherry tomatoes

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



- Roasted beef contre-filet, pepper sauce and mushrooms
- Cod with white wine sauce and basil
- Arctic char, white butter yuzu and grilled lemon
- Slow cooked lamb with Berbere spices and carrots
- Cog au vin, red wine sauce and smoked bacon
- Pearled barley risotto with mushrooms and parmesan
- Lentils Dahl and split peas, coriander, lime and Naan bread

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



- Roasted potatoes with herbs
- Gratin Dauphinois
- Ouinoa
- Safran rice
- Roasted seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef



Canapés selection - MIN. 12 CANAPÉS PER SELECTION

MEAT - 6\$ PER CANAPE

- Marinara sauce beef meatball, parmesan tule
- Chicken dumpling, ponzu and radish
- Beef mini cheeseburger
- Classic beef tartare and crouton
- Koreen beef tataki, daikon radish
- Vitello tonnato, veal, caper and tuna
- · Portuguese chicken satay, Piri Piri sauce
- Phyllo pastry, duck à l'orange

FISH - 6\$ PER CANAPE

- Cod fish fritters, sriracha mayonnaise
- Tempura shrimps, hoisin sauce
- Arancini paella, shrimps, mussels, chorizo and safran
- Marinated octopus, hummus and herbed pesto
- Salmon tartare, avocado, mango and coriander
- Sesame red tuna tataki, mise mayonnaise, melon radish

VEGETARIAN - 5\$ PER CANAPE

- Parmesan arancini, dried tomatoes and arugula pesto
- Vegetarian curry samosa, yogurt and mint
- Falafels, hummus and tahini, sesame
- Andalou gazpacho, tomato, cucumber, bell peppers and red onions
- Bruschetta, sourdough croutons, parmesan
- Ratatouille tartelette, goat cheese and olive tapenade

DESSERT - 5\$ PER CANAPE

- Assorted macarons
- Brownie "Forêt Noire", vanilla cream and cherry
- Lemon cream verrine, crumble and meringue
- Doughnut hole and salted butter caramel
- · Assorted truffles lollipops
- Seasonal fruit pavlova







Vegan Vegan on request (3) Gluten-Free (3) Gluten-Free on request





Stations - MINIMUM 20 PERS.**

Vegan and gluten-free option available



3 oysters 14\$ / PERS Oyster sation * Seasonal oysters, raspberry vinegar mignonette, tabasco, pomegranate granny apple and lime

6 oysters 26\$ / PERS.

Sushi station 3 sushis 16\$ / PERS Selection of sushis, makis, nigiris served with soya sauce and wasabi 6 sushis 30\$ / PERS

Poutine station 21\$ / PERS. Classic poutine, French fries, curd cheese, sauce 25\$ / PERS Pulled pork poutine

23\$ / PERS (3 tacos) Tacos station

Beef, pulled chicken, marinated tofu, served with salsa, red onions, lettuce, guacamole, sour cream, grated cheese, tortilla



^{*}Chef entertainment mandatory - \$195 per station

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

Stations - MINIMUM 20 PERS.**

Vegan and gluten-free option available



Green station

17\$ / PERS.

Choice of 3 salads:

- Pesto pasta salad with bocconcini
- Mixed green with vinaigrette
- Chicken and mint tabouleh
- Two colour guinoa and squash
- Potato salad, mayonnaise, hard boiled eggs, pickles
- Greek salad, tomatoes, cucumber, bell pepper, feta and olives
- Waldorf salad, apple, grapes, celery, nuts and mayo
- Moroccan carrot salad, lemon, olive oil, cumin
- · Beet salad with apple and fresh goat cheese

Terroir station 26\$ / PERS

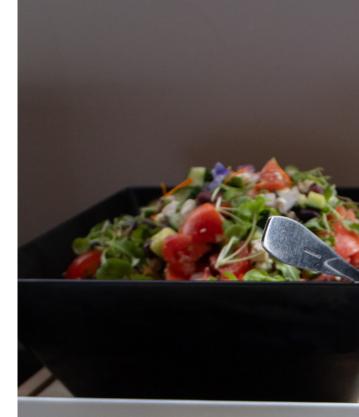
Quebec cheese platter with fruit jams Charcuterie platter with condiments Croutons and crackers

Sweet Station 16\$ / PERS

Assorted macarons Assorted verrine desserts Chocolate truffles Assorted donuts

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







^{*}Chef entertainment mandatory - \$195 per station



Drinks Menu

Non-alcoholic drinks	Glass
Bottle of water, sparkling water Juice and soft drinks	4.50\$ 4.50\$

Classic

Vin rouge Meia Encosta Dao	10\$
Vin blanc Meia Encosta Dao	10\$
Villa Fita Azul, Mousseux, Portugal	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\$
Tequila Cazadores Blanco	10\$
Tequila Cazadores Reposado	10\$
Dark 'N' Stormy cocktail	12\$
French 75 cocktail	12\$
Aperol Spritz	12\$



Menu Boissons - (SUITE)

Premium	Glass
Côte du Rhône Gabrielle Meffre Plan de dieu Aligoté Les Fossiles Bourgogne chardonnay – France, 2020	14\$ 14\$ 14\$
Sélection variée de bières locales de microbrasserie	14\$
Vodka Cirka Terroir ou Grey Goose	14\$
Gin Cirka Sauvage ou Gin Ungava Rhum brun Diplomatico ou Rhum blanc	14\$
Bourbon Woodford Reserve Whisky Johnnie Walker Black Label	14\$ 14\$
Tequila Silver Patron	14\$
Tequila Anejo Patron	14\$
Cognac Henessy V.S.	14\$
Baileys the Original	14\$
Tia Maria	14\$
Grappa Poli	14\$
Crémant brut Grande Cuvée, Bourgogne, Mousseux	14\$
Tribaut Blanc de Chardonnay	20\$

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



Option bar

CLASSIC OPEN BAR

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

PREMIUM OPEN BAR

1st hour	35\$ / pers.
2nd hour	28\$ / pers.
Extra hour	14\$ / h.

ALCOHOL-FREE OPTION

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

MOCKTAIL OPEN BAR

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



À la carte wine list

WHITE WINES	Bottle
Meia Encosta Dao, Portugal, 2022	45\$
Domaine Tariquet classic, Côte de Gascogne - 2022	47\$
Kir-Yianni Paranga, Macédoine – Grèce, 2022	49\$
B1, Les Bacchantes – Québec 2022	55\$
Aligoté Les Fossiles, Bourgogne chardonnay – France, 2020	57\$
Hugel Riesling – France, 2021	61\$
Firriato Le Sabbie dell'Etna, Sicile – Italie 2022	65\$
Domaine Tariquet Premières Grives, Côte de Gascogne liquoreux – 2022	70\$
Émotions minérales, Bourgogne chardonnay, France 2022	71\$
Sancerre Les Grandmontains, Sauvignon Blanc – France 2022	87\$
Domaine de l'Aigle <i>IP</i> , Languedoc chardonnay – France 2022	92\$
Chablis 1er cru La Grande Cuvée, Bourgogne chardonnay, France 2022	94\$



ROSÉ WINES

Gris Blanc Languedoc - France 2022	49\$
RS1 Les Bacchantes - Québec 2022	55\$
Côte des Roses Languedoc - France 2022	60\$

ORANGE WINES

61\$

RED WINES	Bottle
Meia Encosta Dao, Portugal 2022	45\$
Rocca delle Macie Sasyr, Toscane – Italie 2020	50\$
R1, Les Bacchantes – Québec 2021	53\$
Barbera d'Asti, Piémont, Italie 2021	56\$
Parallèle 45, Côtes du Rhône – France 2020	58\$
Gabriel Meffre Plan de Dieu, Côte du Rhône – France 2022	64\$
Saint-Chinian, Languedoc – France 2021	66\$
Brouilly « Sous les Balloquets », Beaujolais – France 2021	78\$
Contino Reserva, Rioja – Espagne 2019	89\$
Chorey-les-Beaunes « les Beaumonts » , pinot noir – France 2020	110\$



BUBBLES CHAMPAGNES	Bottle
Fita Azul, Mousseux, Portugal	45\$
Crémant brut Grande Cuvée	65\$
Tribaut Blanc de Chardonnay, Champagne, France	98\$
Nicolas Feuillate, Champagne, France	140\$
Tattinger Réserve Brut, Champagne, France	150\$
Moet & Chandon, Champagne, France	165\$
Pommery Royal, Champagne, France	175\$
Veuve Cliquot, Champagne, France	180\$
Laurent Perrier Rosé, Champagne, France	240\$

