

—
MONVILLE
—
BANQUET MENU 2026

LIFESTYLE

Preferred

HOTELS & RESORTS

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BREAKFAST BUFFET

Breakfast buffet – MINIMUM 8 PERS.

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

The Local Continental | 27\$ /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 | 31\$ /PERS.

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





The Healthy Breakfast | 31\$ /PERS.

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

The American | 36\$ /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



 Vegetarian  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%)

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THE BREAKS

A row of assorted pastries, including donuts and small cakes, arranged on a wooden board. The pastries are decorated with various toppings such as chocolate, cream, and fruit. The background is a soft, out-of-focus light blue.

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 | 20\$ /PERS.

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



Healthy Break | 23\$ /PERS.

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



Mediterranean Break | 24\$ /PERS.

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

Terroir Break | 30\$ /PERS.

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

Nespresso Break

Per capsule – 4.50\$

Half-day open beverage – 8\$ per person

Full day open beverage – 15\$ per person










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

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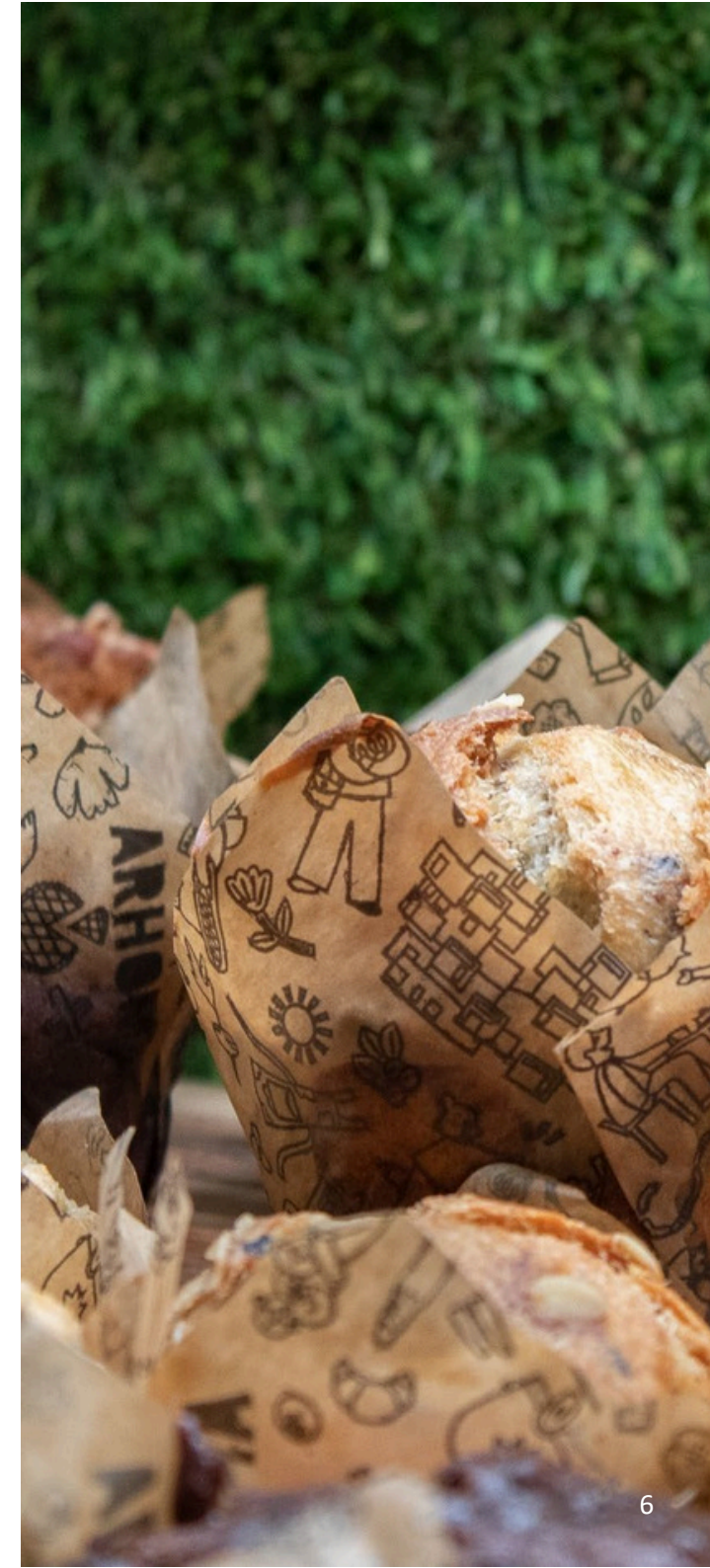






À la carte option – MINIMUM 5 PERS.

| | |
|---|--------------|
|  Quebec scrambled eggs | 5\$ / PERS. |
|  Local sausage, bacon or ham | 8\$ / PERS. |
|  Granola bars | 6\$ / PERS. |
|   Whole fruit basket | 6\$ / PERS. |
|   Sliced fresh fruit platter | 10\$ / PERS. |
|   Fresh homemade smoothies (2 varieties) | 8\$ / PERS. |

À la carte option – MINIMUM 5 PERS.

| | |
|--|---------------------------|
|  Quebec cheese plate, fruits and nuts | 20\$ / PERS. |
| Charcuterie platter | 20\$ / PERS. |
|  Vegetable and dips | 10\$ / PERS. |
|  Chips | 4\$ / BAG |
|  Bagel | 40\$ / 10 PERS. |
|  Muffin (2 varieties) | 40\$ / 10 PERS. |
|  Scones | 40\$ / 10 PERS. |
|  2 Mini Croissant or 2 mini Chocolate croissant | 8\$ |
|  Cookie of the day | 4\$ / EACH |
|  Individual yogurt | 4.5\$ / EACH |
| Water bottles and soft drinks | 5\$ / EACH |
| Coffee and tea station | 45\$ / STATION (10 PERS.) |



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FOR LUNCH

For Lunch – EXPRESS LUNCH









1 soup | 1 salad | 2 sandwiches or 2 pizzas | dessert | 46\$ /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)

OR HOMEMADE PIZZAS (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 asparagus wrap, mushrooms and arugula
 -  • Goat cheese, grilles vegetables and spinach
 -  • Marinated tofu, seasonal vegetables, salad and hummus
-  • Meat pizza (beef, sausage or chicken)
 - Bocconcini, prosciutto, basil
 -  • Mushrooms, peppers, olives, tomatoes, mozzarella
 -  • Grilled vegetables, goat cheese, spinach

DESSERTS

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

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For Lunch – HOT BUFFET – MINIMUM 10 PERS.

2 Starters | 2 Main courses | 2 Side | Dessert | 62\$ /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
- Quebec 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 quinoa
- Mixed seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef

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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 - 77\$ per person
(12\$ 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

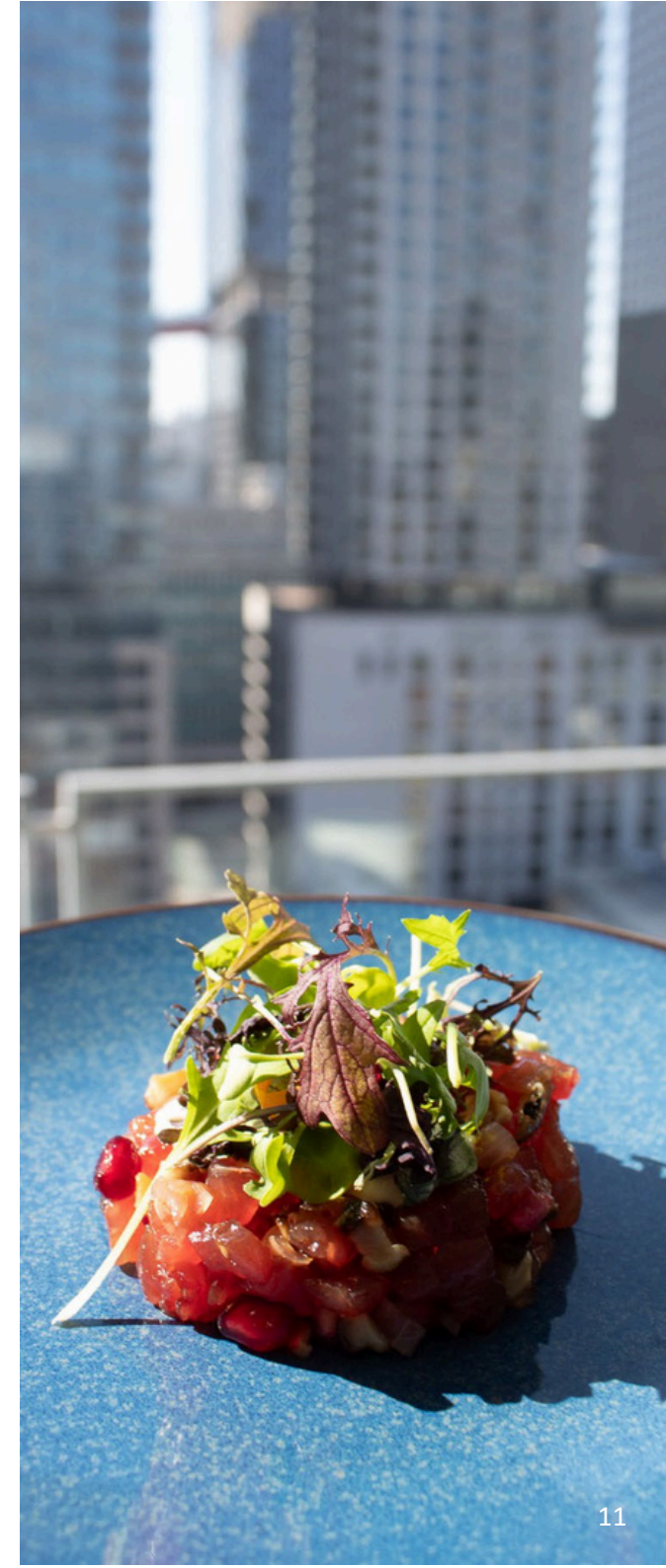
*To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections at least 10 business days before .

*Kid menu available, minimum 5 kids : 30\$ / pers.

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For dinner – HOT BUFFET – MINIMUM 10 PERS.



2 Starters | 2 Main courses | 1 Side | Dessert - 75\$ /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
-  • Quinoa salad, sweet potato, bell pepper, pumpkin seed

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






- 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
- Coq 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
- Quinoa
- Safran rice
- Roasted seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef

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Canapés selection – MIN. 12 CANAPÉS PER SELECTION



MEAT - 6\$ PER CANAPE

-  • Marinara sauce beef meatball, parmesan tulle
-  • Chicken dumpling, ponzu and radish
-  • Beef mini cheeseburger
-  • Classic beef tartare and crouton
-  • Koreen beef tataki, daikon radish
-  • Vitello tonnato, veal, caper and tuna mayo
- 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

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A row of polished silver chafing dishes is set up on a buffet line. The dishes are arranged on a white marble countertop. The foreground dish is in sharp focus, showing its reflective surface and the reflection of the buffet area. The background dishes are slightly out of focus. The word "STATIONS" is overlaid in white, bold, sans-serif font across the center of the image.

STATIONS






Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

- | | |
|--|--|
|  Oyster sation * Seasonal oysters, raspberry vinegar mignonette, tabasco, pomegranate granny apple and lime | 3 oysters 16\$ / PERS. 6 oysters 28\$ / PERS. |
|  Sushi station Selection of sushis, makis, nigiris served with soya sauce and wasabi | 3 sushis 16\$ / PERS. 6 sushis 30\$ / PERS. |
| Poutine station Classic poutine, French fries, curd cheese, sauce Pulled pork poutine | 24\$ / PERS. 27\$ / PERS . |
|  Tacos station Beef, pulled chicken, marinated tofu, served with salsa, red onions, lettuce, guacamole, sour cream, grated cheese, tortilla | 26\$ / PERS. (3 tacos) |

*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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Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

Green station

19\$ / PERS.

Choice of 3 salads:

-  • Pesto pasta salad with bocconcini
-   • Mixed green with vinaigrette
-  • Chicken and mint tabouleh
-   • Two colour quinoa 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

28\$ / PERS.

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






Sweet Station

19\$ / PERS.

Assorted macarons
Assorted verrine desserts
Chocolate truffles
Assorted donuts

*Chef entertainment mandatory - \$195 per station

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DRINKS MENU

Drinks Menu

Non-alcoholic drinks

Bottle of water, sparkling
water Juice and soft drinks

Glass

5\$

5\$

Classics

Vin rouge Meia Encosta Dao

12\$

Vin blanc Meia Encosta Dao

12\$

Villa Fita Azul, Mousseux, Portugal

12\$

Bières (Unibroue rousse, Carlsberg, Blanche de Chambly)

12\$

Vodka Kamouraska

12\$

Bombay Saphir

12\$

Rhum blanc Captain Morgan

12\$

Rhum brun Captain Morgan

12\$

Whisky Canadian Club 100% Rye

12\$

Tequila Cazadores Blanco

12\$

Tequila Cazadores Reposado

12\$

Dark 'N' Stormy cocktail

14\$

French 75 cocktail

14\$

Aperol Spritz

14\$



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Drinks Menu

Premium

| | Glass |
|--|-------|
| Côte du Rhône Gabrielle Meffre Plan de dieu | 16\$ |
| Aligoté Les Fossiles Bourgogne chardonnay – France, 2020 | 16\$ |
| Sélection variée de bières locales de microbrasserie | 16\$ |
| Vodka Cirka Terroir ou Grey Goose | 16\$ |
| Gin Cirka Sauvage ou Gin Ungava | 16\$ |
| Rhum brun Diplomatico ou Rhum blanc | 16\$ |
| Bourbon Woodford Reserve | 16\$ |
| Whisky Johnnie Walker Black Label | 16\$ |
| Tequila Silver Patron | 16\$ |
| Tequila Anejo Patron | 16\$ |
| Cognac Hennessy V.S. | 16\$ |
| Baileys the Original | 16\$ |
| Tia Maria | 16\$ |
| Grappa Poli | 16\$ |
| Crémant brut Grande Cuvée, Bourgogne, Mousseux | 16\$ |
| Tribaut Blanc de Chardonnay | 22\$ |

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



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Option bar

CLASSIC OPEN BAR

| | |
|------------|--------------|
| 1st hour | 27\$ / pers. |
| 2nd hour | 22\$ / pers. |
| Extra hour | 14\$ / h. |

PREMIUM OPEN BAR

| | |
|------------|--------------|
| 1st hour | 37\$ / pers. |
| 2nd hour | 30\$ / pers. |
| Extra hour | 16\$ / h. |

ALCOHOL-FREE OPTION

| | |
|---|----------|
| Per consumption for non-alcoholic beverages | 5\$ / u. |
|---|----------|

MOCKTAIL OPEN BAR

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

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À la carte wine list

WHITE WINES

| | Bottle |
|--|--------|
| Meia Encosta Dao – Portugal, 2022 | 48\$ |
| Domaine Tariquet classic, Côte de Gascogne – France, 2022 | 52\$ |
| Kir-Yianni Paranga, Macédoine – Grèce, 2022 | 54\$ |
| B1, Les Bacchantes – Québec 2022 | 60\$ |
| Aligoté Les Fossiles, Bourgogne chardonnay – France, 2020 | 62\$ |
| Hugel Riesling – France, 2021 | 66\$ |
| Firriato Le Sabbie dell’Etna, Sicile – Italie 2022 | 70\$ |
| Domaine Tariquet Premières Grives, Côte de Gascogne liqueux – France, 2022 | 75\$ |
| Émotions minérales, Bourgogne chardonnay – France, 2022 | 76\$ |
| Sancerre Les Grandmontains, Sauvignon Blanc – France, 2022 | 92\$ |
| Domaine de l’Aigle <i>IP</i> , Languedoc chardonnay – France, 2022 | 97\$ |
| Chablis 1er cru La Grande Cuvée, Bourgogne chardonnay – France, 2022 | 99\$ |



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ROSÉ WINES

| | Bottle |
|---|--------|
| Gris Blanc Languedoc - France, 2022 | 54\$ |
| RS1 Les Bacchantes - Québec, 2022 | 59\$ |
| Côte des Roses Languedoc - France, 2022 | 65\$ |

ORANGE WINES

| | |
|----------------------------------|------|
| Genora, Languedoc - France, 2022 | 66\$ |
|----------------------------------|------|

RED WINES

| | |
|---|-------|
| Meia Encosta Dao - Portugal, 2022 | 48\$ |
| Rocca delle Macie Sasyr, Toscane - Italie, 2020 | 55\$ |
| R1, Les Bacchantes - Québec, 2021 | 58\$ |
| Barbera d'Asti, Piémont - Italie, 2021 | 61\$ |
| Parallèle 45, Côtes du Rhône - France, 2020 | 63\$ |
| Gabriel Meffre Plan de Dieu, Côte du Rhône - France, 2022 | 69\$ |
| Saint-Chinian, Languedoc - France, 2021 | 71\$ |
| Brouilly « Sous les Balloquets », Beaujolais - France, 2021 | 83\$ |
| Contino Reserva, Rioja - Espagne, 2019 | 94\$ |
| Chorey-les-Beaunes « les Beaumonts », pinot noir - France, 2020 | 115\$ |



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SPARKLING WINES | CHAMPAGNES

| | Bottle |
|--|--------|
| Fita Azul, Mousseux, Portugal | 48\$ |
| Crémant brut Grande Cuvée | 70\$ |
| Tribaut Blanc de Chardonnay, Champagne, France | 103\$ |
| Nicolas Feuillate, Champagne, France | 145\$ |
| Tattinger Réserve Brut, Champagne, France | 155\$ |
| Moet & Chandon, Champagne, France | 170\$ |
| Pommery Royal, Champagne, France | 180\$ |
| Veuve Cliquot, Champagne, France | 185\$ |
| Laurent Perrier Rosé, Champagne, France | 245\$ |



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