



OUR BANQUET MENU





BREAKFAST



BREAKFAST

THE SUNRISE (minimum 10 guests)

\$18.75

Baker's basket (2 pastries per guest)

Jams, marmalade, honey, butter

   Sliced fresh fruit platter

Orange juice

Coffee, decaffeinated coffee, selection of teas

THE URBAN (minimum 10 guests)

\$24.50

Baker's basket (2 pastries per guest)

Jams, marmalade, honey, butter

   Sliced fresh fruit platter

Classic cheese platter

Cottage cheese

Assorted yogurts

Orange juice

Coffee, decaffeinated coffee, selection of teas

THE ATHLETE (minimum 10 guests)

\$22.75

Baker's basket (2 pastries per guest)

Assorted healthy muffins

   Sliced fresh fruit platter

Cheddar cheese

Yogurt and muesli verrines with berries

Assorted yogurts

Cottage cheese

Cold cereal

Orange juice

2% or soy milk

Coffee, decaffeinated coffee, selection of teas



Gluten-free



Lactose-free






Vegan

BREAKFAST (CONT'D)


THE GETAWAY (minimum 10 guests) \$24.25

Baker's basket (2 pastries per guest)
Assorted healthy homemade muffins

   Sliced fresh fruit platter
Cheese from Fromagerie Montebello
Yogurt and muesli verrines with berries
Jams, marmalade, honey, butter
Coffee, decaffeinated coffee, selection of teas




JUICE BY THE LITRE (1 choice)




Orange, grapefruit, apple, cranberry, or berry and pomegranate

 This locavore breakfast includes a fair trade organic drink.
Must be ordered 21 days prior to the event.

THE ADVENTURER (minimum 10 guests) \$24.25

Baker's basket (2 pastries per guest)
Jams, marmalade, honey, butter
Cold cereal

   Sliced fresh fruit platter
Cheddar cheese
Assorted yogurts
Plain scrambled eggs

   Roasted potatoes
Orange juice
Coffee, decaffeinated coffee, selection of teas

MEATS (2 choices)

Pork sausage, bacon or ham

This breakfast is available buffet-style or plated.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

BREAKFAST (CONT'D)

THE COUNTRYSIDE (minimum 10 guests)

\$29.75

Baker's basket (2 pastries per guest)

Jams, marmalade, honey, butter

Banana bread

Cold cereal

 Sliced fresh fruit platter

Assorted yogurts

Classic cheese platter

Coffee, decaffeinated coffee, selection of teas

SCRAMBLED EGGS (1 choice)

Plain, cheddar cheese and chives, or sautéed bell peppers and onions

MEATS (2 choices)

Pork sausage, bacon or ham

POTATOES (1 choice)

Old-fashioned, hash brown or O'Brien

JUICE BY THE LITRE (1 choice)

Orange, grapefruit, apple, cranberry, or berry and pomegranate



BREAKFAST (CONT'D)

THE ULTIMATE GOURMET (minimum of 10 guests)

\$30.95

Baker's basket (2 pastries per guest)

Assorted healthy homemade muffins

   Sliced fresh fruit platter

Cheese from Fromagerie Montebello

Yogurt and muesli verrines with berries

Chicken sausage from La Ferme aux Saveurs des Monts

Bacon

Homemade baked beans

   Roasted potatoes

Jams, marmalade, honey, butter


Coffee, decaffeinated coffee, selection of teas

SCRAMBLED EGGS (1 choice)

Plain, cheddar cheese and chives, or sautéed bell peppers and onions

JUICE BY THE LITRE (1 choice)

Orange, grapefruit, apple, cranberry, or berry and pomegranate

 This locavore breakfast includes a fair trade organic drink.
Must be ordered 21 days prior to the event.

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TO COMPLETE YOUR BREAKFAST

EXTRAS

Assorted yogurts	\$3.95
Oatmeal	\$3.95
French toast	\$4.95
Scrambled eggs, bacon and cheese wrap	\$4.95
Cold cereal	\$4.95
French crepes with fruit and maple syrup	\$4.95
Bacon or ham	\$4.95
Fruit smoothie (200 ml) (minimum 50 guests)	\$5.25
Yogurt and muesli verrines with berries	\$5.25
Sausages	\$4.95
Plain scrambled eggs	\$4.95
Mimosa (minimum 10 guests)	\$5.75
Bagel with cream cheese and smoked salmon	\$6.95

OMELETTE STATION (minimum 20 guests) \$6.95

Ham, cheese, chicken, smoked salmon, Matane shrimp,
bell peppers or mushrooms
Chef service fee: \$225 per group of 150 persons

HILTON-STYLE EGGS BENEDICT (minimum 30 guests)

English muffin with ham, poached eggs, Mornay sauce	\$5.75
English muffin with smoked salmon, spinach, poached eggs, Mornay sauce	\$5.75
English muffin with sautéed mushrooms, spinach, poached eggs, Mornay sauce	\$5.75



BRUNCH



BRUNCH

THE COUNTRY ESCAPE (minimum of 20 guests)

\$41.95

Assorted fruit juices

Baker's basket (2 pastries per guest)

Jams, marmalade, honey and butter

Classic cheese platter

   Sliced fresh fruit platter

Waffle station

Soup of the day

Caesar salad

Chef's choice of mixed salad

Roasted beef strip loin with Madagascar peppercorn and Jack Daniel's sauce

Grilled salmon filet, scallop and shrimp fricasee, beurre nantais with lime

Tortellini, spinach, chopped tomatoes, fresh goat cheese, creamy garlic sauce

   Market vegetables

   Roasted potatoes

Pastry chef's treats

SCRAMBLED EGGS (1 choice)

Plain, cheddar cheese and chives, or roasted bell peppers and onions

MEATS (2 choices)

Pork sausage, bacon or ham



Gluten-free



Lactose-free



Vegan

Coffee, decaffeinated coffee and a selection of teas are included with all brunch menus.

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July 2019

BRUNCH (CONT'D)

THE CITY ESCAPE (minimum of 20 guests)

\$44.95

Assorted fruit juices

Baker's basket (2 pastries per guest)

Jams, marmalade, honey and butter

Classic cheese platter

 Sliced fresh fruit platter

Hilton-style eggs benedict

Soup of the day

Caesar salad

Chef's choice of mixed salad

 Market vegetables

 Roasted potatoes

Roasted beef strip loin with Madagascar peppercorn and Jack Daniel's sauce

Roasted leg of lamb with garlic and rosemary

Grilled salmon filet, scallop and shrimp fricassee, beurre nantais with lime

Roasted chicken supreme, mushroom and bacon fricassee, creamy mustard sauce

Roasted gnocchi, tomato sauce with fresh herbs, Parmesan cheese, braised pork belly

 Basmati rice with baby vegetables

Pastry chef's treats

SCRAMBLED EGGS (1 choice)

Plain, cheddar cheese and chives, or roasted bell peppers and onions

MEATS (2 choices)

Pork sausage, bacon or ham

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COFFEE BREAKS



COFFEE BREAKS

BEVERAGES

Coffee, decaffeinated coffee or tea	\$3.95
Assorted juices (bottle)	\$3.95
Iced tea (bottle)	\$3.95
Mineral water (bottle)	\$3.95
Assorted soft drinks (can)	\$3.95
Assorted juices by the litre (for 10 guests) (orange, grapefruit, apple, cranberry, or berry and pomegranate)	\$19.95

SNACKS

Rice Krispies square	\$2.95
Bag of chips	\$2.95
Whole seasonal fruit	\$3.25
Chocolate bar	\$3.50
Granola bar	\$3.50
Homemade cookie	\$3.50
Homemade brownie	\$3.50
Apple turnover	\$3.75
Mignardises (2 pieces)	\$4.00
Bagel with cream cheese	\$3.95
Danish pastry, croissant, muffin, chokolatine	\$3.95
Assorted yogurts	\$3.95
Fruit brochettes with chocolate sauce (2 brochettes)	\$5.25
Yogurt and muesli verrines with berries	\$5.25
Fruit smoothie (minimum of 25 guests)	\$5.25
Cubed cheddar cheese (100 g)	\$6.25
Sliced fresh fruit	\$6.25
Dried fruit (cranberries, apricots and papaya) (300 g)	\$15.75
Assorted nuts (300 g)	\$21.00
Banana, lemon, carrot or zucchini bread (approx. 12 slices)	\$26.00



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Lactose-free



Vegan

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THEMED COFFEE BREAKS

THE PLAYTIME

\$9.95

Rice Krispies squares
Assorted granola bars
 Seasonal whole fruit
Assorted fruit juices

WE'RE ALL PLAY

\$10.95

Caramel doughnuts
Nutella doughnuts
Raspberry doughnuts

CANDY TIME

\$10.95

Candy jars and distributors
Variety of liquorice
Jelly beans
Cinnamon lips
Smarties
Assortment of macaroons
Blue and red raspberries
Freedom gummy bears
Mini jelly worms

FROSTY BREAK WITH ON-SITE-CHEF

\$13.95

(At least 50 guests are required for a frosty break with the chef)
Freezer on wheels
Homemade ice cream
Homemade sorbet
Ice cream sandwich
Assortment of popsicles

Available only from 10 a.m. to 4 p.m. Must be ordered 21 days prior to the event.
Minimum of 20 guests. Additional charge of \$3.50 per person
for groups of fewer than 20 guests.

Coffee, decaffeinated coffee and a selection of teas are included with all themed coffee breaks.

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THEMED COFFEE BREAKS (CONT'D)


THE CHOCOLATE DELIGHTS

\$13.95

Chocolate fondue and fresh fruit
Chocolate puffs
Dark and white chocolate cookies
Chocolate and salted caramel chips with a pretzel

THE EXPLORER

\$15.95

Assorted fruit and nut bars
Yogurt and muesli verrines with berries
Dried fruit (cranberries, apricots and papaya)
Whole grain muffins
 Whole seasonal fruit
Assorted fruit juices

THE LAKE RUNNERS

\$15.95

Granola bars
Assorted yogurts
 Whole seasonal fruit
 Sliced fresh fruit platter
Banana bread
Dried fruits (cranberries, apricots and papaya)
Assorted fruit juices

LET'S RELAX

\$15.95

Raw vegetables and dip
Cubed cheddar cheese
Crackers
Hummus and oven-baked pita bread
Assorted fruit juices

Available only from 10 a.m. to 4 p.m. Must be ordered 21 days prior to the event.
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THEMED COFFEE BREAKS (CONT'D)

MOVIE TIME

\$15.95

Popcorn
Regular potato chips
Cheese bread sticks and spinach dip
Nachos, cheese sauce and salsa

THE CASINO

\$16.95

S'mores verrines
Macaroon pyramid
Fudge
Vanilla and red berry shakes

Available only from 10 a.m. to 4 p.m. Must be ordered 21 days prior to the event.
Minimum of 20 guests. Additional charge of \$3.50 per person
for groups of fewer than 20 guests.

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LOCAVORE COFFEE BREAKS

THE REGIONAL

\$18.95

Assorted granola bars

Variety of healthy muffins and homemade breads (blueberry, apple, banana, oat, bran)

Yogurt and muesli verrines with berries

   Whole seasonal fruit

Milk and chocolate milk

Assorted fruit juices

THE SUGAR SHACK (maple products from La Ferme Moreau)

\$18.95

Maple fudge

Maple taffy

Maple financier cake

Mini sugar pies

Maple butter mini pancakes

Maple syrup Madeleines

Maple sugar pecans

Chef service fee: \$225.00, per group of 150 persons

Available only from 10 a.m. to 4 p.m. Must be ordered 21 days prior to the event.
Minimum of 20 guests. Additional charge of \$3.50 per person
for groups of fewer than 20 guests.

Coffee, decaffeinated coffee and a selection of teas are included with locavore coffee breaks.

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LUNCH






BUSINESS LUNCH




THE PROMENADE (minimum of 10 guests)




\$29.95

Soup of the day

   Mesclun of tender lettuce leaves, house dressing, condiments
Caesar salad

   Crunchy vegetable salad, maple and citrus zest dressing
Old-fashioned potato salad with roasted onions, bacon bits, chopped parsley and sour cream

   Raw vegetables platter with dip
Assorted sandwiches

   Fresh fruit salad
Pastry chef's treats

Coffee, decaffeinated coffee and a selection of teas are included with all business lunches.



Gluten-free



Lactose-free



Vegan

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July 2019

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BUSINESS LUNCH (CONT'D)

THE TRAILS (minimum of 10 guests)

\$33.95

Soup of the day

   Mesclun of tender lettuce leaves, house dressing, condiments

   Crunchy vegetable salad, maple and citrus zest vinaigrette

Old-fashioned potato salad with roasted onions, bacon bits, chopped parsley and sour cream

French baguette, roast beef, Dijon mustard, horseradish sauce

Croissant with smoked turkey

Olive bread, hummus, cucumbers, roasted bell peppers, Feta cheese

Baguette bread, ham, Swiss cheese

   Fresh fruit salad

Pastry chef's treats

THE HIKER (minimum of 20 guests)

\$35.95

Choice of 2 hot sandwiches, 2 cold sandwiches, 3 salads and 1 dessert

SANDWICHES

COLD (2 choices)

Niçois-style bagnat bread (tuna, egg, tapenade, tomato, black olives)

Olive bread, hummus, cucumbers, roasted bell peppers, Feta cheese

Mini lobster roll, celery remoulade

Croissant with smoked turkey

Baguette bread, ham, Swiss cheese

BLT sandwich (bacon, lettuce and tomato)

French baguette, roast beef, Dijon mustard, horseradish sauce

Caesar-style turkey wrap

(Gluten-free bread available on request)

Minimum of 20 guests.

Additional charge of \$5.00 per person for groups of 10 to 19 guests.

Coffee, decaffeinated coffee and a selection of teas are included with all business lunches.

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July 2019

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BUSINESS LUNCH (CONT'D)

THE HIKER (cont'd)

HOT (2 choices)

Mexican-style chicken fajita

Open Reuben sandwich

Barbecued pulled Québec pork slider

Smoked meat sandwich on rye bread with a dill pickle

Croque-monsieur

Focaccia with smoked turkey, tomatoes, pesto, Mozzarella cheese

SALADS (3 choices)

   Mesclun of tender lettuce leaves, house dressing, condiments

   Raw vegetables and dip



Caesar salad


Old-fashioned potato salad with roasted onions, bacon bits, chopped parsley and sour cream

Penne pasta and dried tomato salad

   Legume salad with green onions, coriander and tomato confit

Hiker's pearl barley salad

   Crunchy vegetable salad, maple and citrus zest vinaigrette

   Beet salad with sherry vinegar

Seafood salad (extra \$2.00 per person)

DESSERTS (1 choice)

Pastry chef's treats

   Fresh fruit salad

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BUSINESS LUNCH (CONT'D)

 **THE GREAT OUTDOORS** (minimum of 20 guests)

\$36.95

SANDWICHES (3 choices)

Québec pork rillettes sandwich, onion and apple marmalade

Barbecued pulled Québec pork slider

Bread from Boulangerie Boulart, garnished with chicken breast from La Ferme des voltigeurs

Focaccia bread with grilled vegetables and cheese from La Fromagerie Les Folies Bergères

SALADS

Caesar salad with boar bacon bits from Saint-Augustin-de-Desmaures

Québec green coleslaw with caraway seeds

   Québec baby potato salad


SAVOURY DELIGHTS

Platter of Québec cheeses

SWEET TABLE

Assorted homemade pastries

Minimum of 20 guests.

 Additional charge of \$5.00 per person for groups of 10 to 19 guests.

This locavore lunch buffet includes a fair trade organic drink.

Coffee, decaffeinated coffee and a selection of teas are included with all business lunches.

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BUSINESS LUNCH (CONT'D)

THE TREK

\$33.95

Soup of the day

Caesar salad

   Crunchy vegetable salad, maple and citrus zest dressing

Old-fashioned potato salad with roasted onions, bacon bits, chopped parsley and sour cream

   Raw vegetables and dip

Cheddar cheese platter

   Roasted potatoes with herbs

Rice pilaf

Tortellini, grilled vegetables, rosée sauce

Roasted chicken supreme, mushroom and bacon fricassee, creamy mustard sauce

   Sliced fresh fruit platter

Pastry chef's treats

IL PIZZAIOLO

\$37.95

Choice of 3 pizzas, French fries, salads and dessert

PIZZAS AND DIP (3 choices)

All-dressed

Vegetarian

Pepperoni and cheese

Chicken, cheese and smoked barbecue sauce

CRISPY FRIES

SALADS

Caesar salad

   Mesclun of tender lettuce leaves, house dressing, condiments

Chef's choice of mixed salad

DESSERT

Angioletti with warm Nutella sauce

Minimum of 25 guests.

Additional charge of \$5.00 per person for groups of 15 to 24 guests.

Coffee, decaffeinated coffee and a selection of teas are included with all business lunches.

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July 2019

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BUSINESS LUNCH (CONT'D)




AL DENTE

\$37.95

Striped penne, porchetta, Parmesan cheese, dried tomatoes
Roasted gnocchi, tomatoes, fresh herbs, Parmesan cheese
Tortellini, grilled vegetables, rosée sauce

SALADS

Caesar salad

   Mesclun of tender lettuce leaves, house dressing, condiments
Chef's choice of mixed salad




DESSERT

Brandy tiramisu cup




THE JOURNEY



\$39.95

Soup of the day




   Raw vegetables and dip
Caesar salad

Old-fashioned potato salad with roasted onions, bacon bits,
chopped parsley and sour cream

   Crunchy vegetable salad, maple and citrus zest vinaigrette
Salmon trio and garnishes: smoked, rillettes, maple gravlax
Market garnishes

   Potatoes with herbs
Rice pilaf

Ravioli, garlic and Parmesan cheese sauce

   Sliced fresh fruit platter
Pastry chef's treats

1 CHOICE

Roasted chicken supreme, mushroom and bacon fricassee,
creamy mustard sauce

Old-fashioned veal blanquette

Marinated pork tenderloin garnished with smoked pork belly,
roasted mushrooms and caramelized onions

Roasted salmon filet, scallop and shrimp fricassee, beurre nantais with lime

Minimum of 25 guests.

Additional charge of \$5.00 per person for groups of 15 to 24 guests.

Coffee, decaffeinated coffee and a selection of teas are included with all business lunches.

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July 2019

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BUSINESS LUNCH (CONT'D)

THE ASIAN

\$39.95

Tonkinese soup




   Raw vegetables and dip

Noodle salad, sesame-flavoured dressing

Chicken and mango salad

   Green salad, miso vinaigrette

Salmon tataki

   Sautéed vegetables

Shanghai noodles with curry

Fried rice

   Sliced fresh fruit platter

   Tapioca with lemongrass and coconut

Pastry chef's treats

2 CHOICES

   Agedashi tofu glazed with miso, soy, maple syrup

General Tao chicken

Spicy pork Guy Ding

Sautéed beef with ginger

Minimum of 25 guests.

Additional charge of \$5.00 per person for groups of 15 to 24 guests.

Coffee, decaffeinated coffee and a selection of teas are included with all business lunches.

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July 2019

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BUSINESS LUNCH (CONT'D)

THE ITALIAN




\$40.95

Minestrone soup

Bocconcini and tomatoes


   Raw vegetables and sun dried tomato dip

Pasta salad , caponata (grilled vegetables and capers)

   Green salad, balsamic vinaigrette

Cold cut platter (salami, rosemary ham and porchetta)




   Baby potatoes with rosemary

   Sautéed broccoli with garlic

   Sliced fresh fruit platter

Pastry chef's Italian treats

2 CHOICES

   Eggplant Parmigiana (soy cheese, pine nuts, tomatoes)

Striped penne Alfredo au gratin

Grilled salmon filet with extra virgin olive oil, tomatoes, black olives and capers

Veal osso bucco

Milanese-style chicken piccata

Ravioli, arrabiata sauce

Minimum of 25 guests.

Additional charge of \$5.00 per person for groups of 15 to 24 guests.

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PLATED LUNCH

Choice of 1 appetizer, 1 main course and 1 dessert

APPETIZERS (1 choice)

Soup of the day

 Mesclun of tender lettuce leaves, house dressing, condiments

Caesar salad

Hilton-style niçoise salad

Iceberg lettuce, shrimps, cherry tomatoes and cucumber, creamy lemon vinaigrette, Parmesan crouton

MAIN DISHES (1 choice)

Cannelloni with veal stuffing, rosée sauce **\$31.95**

Cheese macaroni with duck confit and mushrooms **\$33.95**

Roasted pork tenderloin, chorizo, pork belly and apple fricassee **\$34.95**

Roasted chicken breast, mushroom sauce **\$35.95**

Roasted Atlantic salmon, cream and white wine sauce **\$35.95**

Pulled beef shepherd's pie, Noyan cheese gratin, red wine sauce **\$37.95**

DESSERTS (1 choice)

Nanaimo bar

Cheesecake, field berry Chantilly

Crème caramel

Hazelnut dome, vanilla Bavarian cream, salted butterscotch sauce

 Fresh fruit salad

Lemon pie, red berry compote

Minimum of 20 guests.

Coffee, decaffeinated coffee and a selection of teas are included with all plated lunches.

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DINNER



À LA CARTE DINNER

HOT SOUPS

   Cream of mushroom soup with tarragon	\$9.75
Cream of beet soup with sour cream, honey and fresh thyme	\$9.75
Cream of asparagus soup with fresh goat cheese	\$9.75
Cream of onion and apple soup with roasted pancetta and Brie cheese	\$9.75
Tomato confit cappuccino, touch of basil	\$9.75
Minestrone	\$9.75
Cream of carrot soup with orange and ginger	\$9.75
Chicken and corn chowder, fried tortilla chips, fine herb oil	\$11.75
Clam chowder, dollop of whipped crème fraîche with star anise	\$11.75
Baby vegetable and Nordic shrimp chowder, sour cream with lime	\$11.75
Shellfish bisque	\$11.75
Cream of Québec butternut squash soup with honey from Douceurs du Mont-Vinoy and a dollop of spiced crème fraîche from Laiterie de l'Outaouais	\$11.75



Gluten-free



Lactose-free



Vegan

Minimum of 20 guests and 3 courses.

One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

À LA CARTE DINNER (CONT'D)

COLD APPETIZERS

   Mesclun of tender lettuce leaves, house dressing, condiments	\$9.50
   Beet carpaccio, hazelnuts, balsamic vinegar, red grapes, Diabolique mesclun	\$9.75
Spinach and arugula salad, crumbled blue cheese, lightly spiced caramelized nuts, white Port wine dressing	\$10.25
Baby spinach salad with pineapple confit and spicy pecans, goat cheese and lemon dressing	\$10.25
Smoked salmon, tender baby greens with olive oil and lemon, Parmesan tuile	\$12.00
Caesar salad garnished with pancetta chips and shaved Romano cheese	\$12.00
Grilled vegetable and bocconcini salad	\$12.50
Duck confit terrine, caramelized apple chutney	\$13.00
Fresh smoked salmon tartare with ginger confit emulsion	\$13.00
Tataki of mi-cuit white tuna and coriander-flavoured lobster salad, spicy mango emulsion, wasabi mayonnaise	\$16.95
Foie gras terrine, orange marmalade, Grand Marnier caramel, toasted brioche bread	\$16.95

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One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.


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À LA CARTE DINNER (CONT'D)

HOT APPETIZERS

Hot-smoked salmon garnished with pears and maple pecans	\$14.75
Beef rib tips braised in Appleton rum, celeriac and parsnip purée	\$15.75
 Shepherd's pie made with duck confit from Lac-Brome, Le Coprin mushrooms fricassée, full-bodied meat jus	\$16.25

Minimum of 20 guests and 3 courses.
One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

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À LA CARTE DINNER (CONT'D)

FISH AND SEAFOOD


Roasted salmon filet, leek and mushroom risotto, asparagus and seasonal vegetables, saffron sauce	\$31.95
Jumbo shrimp and salmon duo, white wine sauce	\$32.95
Pan-seared black cod, blackened shrimp and smashed potatoes	\$54.95

POULTRY

Chicken breast, creamed tarragon sauce	\$32.95
 Lac-Brome duck leg confit, spiced caramel sauce, seasonal vegetables, mousseline potatoes, curd cheese from La Fromagerie St-Albert	\$36.95
 Chicken supreme from La Ferme Régale, Le Coprin mushroom sauce, mousseline potatoes, seasonal vegetables	\$37.95

Minimum of 20 guests and 3 courses.

One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

 Locavore dinners include a fair trade organic drink.

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À LA CARTE DINNER (CONT'D)

MEAT

Roasted pork tenderloin, old-fashioned mustard sauce	\$33.95
Beef strip loin medallion cooked at low temperature, Bordelaise sauce	\$41.95
Two lamb chops in a mustard and rosemary crust, white balsamic sauce	\$47.95
Veal medallions cooked at low temperature, seasonal mushrooms, veal jus with cream and Parmesan cheese	\$48.95
Grilled beef tenderloin, 150 g (5 oz), Jack Daniel's sauce	\$47.95
Grilled beef tenderloin, 150 g (5 oz), Port sauce	\$47.95
Grilled beef tenderloin, 240 g (8 oz), Jack Daniel's sauce	\$68.95
Grilled beef tenderloin, 240 g (8 oz), Port sauce	\$68.95

1 CHOICE

Creamy polenta with herbs
Potato purée with yellow trout lily
Mushroom risotto

EXTRAS

Brochette with 5 shrimp (21/25)	\$8.75
Brochette with 2 scallops (U/10)	\$12.75
Lobster tail, 150 to 170 grams (5-6 oz)	\$28.75

Minimum of 20 guests and 3 courses.
One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

À LA CARTE DINNER (CONT'D)

VEGETARIAN

Shepherd's pie with tempeh, sweet corn relish, red bell pepper coulis

Eggplant Parmigiana (soy cheese, pine nuts, tomatoes)

Hilton-style falafel, tahini sauce, sesame seeds, wilted spinach, pickled red onions

Blackened cauliflower, silky tofu yogurt with spices, beet hummus, pistachio crumble

DESSERTS

Cheesecake and seasonal fruit	\$9.50
Chocolate pie, mascarpone cheese and vanilla Chantilly cream	\$9.50
Vanilla crème brûlée	\$9.50
S'mores with maple ice cream	\$9.50
Chocolate royale with seasonal fruit compote	\$9.50
Fresh fruit salad	\$9.50
Hilton-style sugar pie	\$9.50
Maple syrup pie, pear jelly, Baileys Chantilly cream	\$9.50
Frozen strawberry and lemon bombe	\$9.50
Yesteryear apple dome	\$9.50

Minimum of 20 guests and 3 courses.

One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

À LA CARTE DINNER (CONT'D)

MIGNARDISES (2 per guest)

Fine ganache-stuffed chocolates	\$4.00
Assorted homemade fruit pastes	\$4.00
Assorted maple financier cakes, madeleines and macaroons	\$4.00
Chocolate truffles	\$4.00
Chocolate box filled with chocolate truffles (for 10 guests)	\$55.00

ENTRE-DEUX

 Lemon and lychee granité	\$3.50
 Muscat and blood orange granité	\$3.50
Platter of fine Québec cheeses	\$12.50

Minimum of 20 guests and 3 courses.
One menu selection will be served to all your guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

À LA CARTE DINNER (CONT'D)

LET YOUR GUESTS CHOOSE

OTHER MAIN DISHES (2 or 3 choices)

La Ferme Régál chicken supreme, mushroom sauce	\$51.50
Jumbo shrimp and salmon duo, white wine sauce	\$51.50
Beef strip loin medallion cooked at low temperature, Bordelaise sauce	\$51.50
Grilled beef tenderloin 150 g (5 oz), choice of sauce (Jack Daniel's or Port wine)	\$51.50

Maximum of 200 guests and minimum of 4 courses.
All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with butter.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

PLATED DINNER

THE PONTIAC

\$48.95

Soup of the day

Chicken breast, tarragon and green peppercorn sauce

Hilton-style sugar pie

THE PORTAGE

\$49.95

Mesclun of tender lettuce leaves, house dressing, condiments

Roasted pork tenderloin, old-fashioned mustard sauce

Cheesecake and seasonal fruit

Maximum of 200 guests.

All main course selections are served with seasonal vegetables,
Chef's selection of potatoes and fresh assorted breads with butter.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

SIGNATURE MENU

THE HILLS

\$79.95

Cream of asparagus soup

Fresh smoked salmon tartare with ginger confit emulsion

Chicken ballotine, cheddar cheese, mushrooms, cognac cream sauce

Chocolate pie, mascarpone cheese and vanilla Chantilly

Assortment of macaroons

THE ART GALLERY

\$89.95

Cream of mushroom soup with coconut and tarragon

Tuna and watermelon tataki, creamy herb and green peppercorn sauce, cucumber and mint salsa

Arôme-style surf and turf: Perfectly-cooked beef strip loin, Cajun-style blackened jumbo shrimp, mashed potatoes with duck fat, Jack Daniel's and green peppercorn sauce

Hazelnut dome, vanilla Bavarian cream, salted butterscotch sauce

Assortment of macaroons

All of our signature menus include a fruit punch and a liquor punch, two glasses of house wine per person during the meal, as well as coffee, decaffeinated coffee and a selection of teas.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

CHILDREN'S MENU

THE CIRCUS

\$22.00

Raw vegetables and dip
Chicken fingers, plum sauce and French fries
Chocolate mousse
Milk, chocolate milk, fruit juice or soft drink

THE PIRATES

\$22.00

Raw vegetables and dip
Mini cheeseburger and French fries
Surprise ice cream scoops
Milk, chocolate milk, fruit juice or soft drink

THE PUPPETS

\$22.00

Raw vegetables and dip
Macaroni with cheddar cheese
Frozen lollipop
Milk, chocolate milk, fruit juice or soft drink

The above menus are available for children up to 12 years old.
Meals for children under 4 years are free. If a meal is selected from the adult menu instead of from the children's menu, the price will be reduced by half.
All children receive crayons and a colouring sheet.
Some high chairs and booster seats available.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

DINNER BUFFET

THE SHORTCUT

\$49.95

Soup of the day


 Raw vegetables and dip

Cold cut platter

Cheddar cheese platter

 Mesclun of tender lettuce leaves, house dressing, condiments

Caesar salad

 Legume salad with green onions, coriander and tomato confit

 Crunchy vegetable salad, maple and citrus zest dressing

Old-fashioned potato salad with roasted onions, bacon bits, chopped parsley and sour cream

Roasted chicken breast, mustard sauce

Roasted salmon filet, beurre blanc sauce

Roasted gnocchi, tomatoes, fresh herbs, Parmesan cheese

 Mixed vegetables

 Roasted potatoes with herbs

DESSERT TABLE

Minimum of 50 guests.

Additional charge of \$5.00 per person for groups of 30 to 49 guests.

Coffee, decaffeinated coffee and a selection of teas are included in the buffet dinner.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

FESTIVAL BUFFET

\$59.50

The buffet includes the soup of the day, appetizers, salads, dessert table, one choice of meat or poultry, one choice of fish, one choice of pasta, one choice of vegetables and one choice of accompaniment.

HOT SOUP

Market fresh soup

APPETIZERS

   Raw vegetables and dip

Matane shrimp

Platter of cold cuts



Salmon trio and garnishes: smoked, rillettes, maple gravlax

SALADS

   Mesclun of tender lettuce leaves, house dressing, condiments

Cucumber salad with mint

   Legume salad with green onions, coriander and tomato confit

   Crunchy vegetable salad, maple and citrus zest dressing

Old-fashioned potato salad with roasted onions, bacon bits, chopped parsley and sour cream

Caesar salad

DESSERT TABLE

   Fresh fruit salad

Pastry chef's treats

Minimum of 50 guests.

Additional charge of \$5.00 per person for groups of 30 to 49 guests.

Coffee, decaffeinated coffee and a selection of teas are included in the buffet dinner.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

FESTIVAL BUFFET (CONT'D)

MEATS AND POULTRY (1 choice)

Sautéed beef with ginger

Roasted pork loin with garlic and rosemary, mustard sauce

Braised duck leg, maple and balsamic-flavoured meat jus

Roasted chicken breast, mustard sauce

Beef strip loin, braised pork belly, onion and mushroom fricassee, peppercorn sauce

FISH (1 choice)

Grilled salmon trout filet, shredded scallops and shrimp with coriander, bisque sauce

Grilled salmon filet, clam and anise sauce

Roasted cod, sautéed bell peppers and tomatoes, creamy garlic sauce

PASTA (1 choice)

Roasted gnocchi, tomatoes, fresh herbs, Parmesan cheese

Cheese tortellini, rosée sauce

Penne, ham, mushrooms, Parmesan cheese, ivory sauce

VEGETABLES (1 choice)

 Sautéed summer vegetables

 Market vegetables

 Ratatouille

ACCOMPANIMENTS (1 choice)

 Roasted potatoes

 Steamed basmati rice

Dauphinois potatoes au gratin

Minimum of 50 guests.

Additional charge of \$5.00 per person for groups of 30 to 49 guests.

Coffee, decaffeinated coffee and a selection of teas are included with the buffet.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

STATION MENU

VEGAN

\$16.25

Korean-style falafel bite

Agedashi tofu glazed with miso, soy, maple syrup

Eggplant and sweet potato curry

Jasmin rice

Kimchi, pickled vegetables, condiments

Yellow and red beet poke bowl, nori, lime, avocado, edamame beans, sesame seeds

VIVA ITALIA

\$16.75

(Gluten-free pasta available on request)

Choice of pasta: penne, ravioli, tortellini

Choice of sauce: tomato, Bolognese, rosée, Arrabiata and Alfredo

Condiments: shrimps, smoked salmon, spicy chicken, mushrooms, ham, cheese

Garlic bread

Chef service fee: \$225 per group of 150 persons

THE BEEF LOVERS

\$19.95

Mini burgers

Fajitas

Chili con carne and tortilla chips

Smoked meat sandwich on rye bread with a dill pickle

New potato salad

COLESLAW

Minimum of 3 stations for a group of 50 or more guests.
Coffee, decaffeinated coffee and a selection of teas are included in station menus.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

STATION MENU (CONT'D)

THE JAPANESE (sushi) \$25.95

Californian
Smoked salmon and cream cheese
Shrimp tempura
Spicy crab

   Vegetarian

Wakame salad with sesame seeds
Assorted condiments

THE GRILL \$24.95

Pork ribs
Chicken wings
Italian sausage, onion confit
Grilled chicken breast

   Grilled vegetable salad

   Corn and bell pepper salad with coriander

THE RED DRAGON \$24.75

Vietnamese soup
Steamed Dim Sum
Imperial rolls, plum sauce
General Tao chicken
Shanghai noodles

   Sautéed vegetables

THE ATLANTIC \$29.95

Shrimps (21/25), assorted garnishes
Marinated scallops
Mussels marinière with creamy sauce
Cod fish and chips
Seafood salad
Cucumber and fennel salad with dill

   Green salad, citrus dressing

Minimum of 3 stations for a group of 50 or more guests.

Coffee, decaffeinated coffee and a selection of teas are included in station menus.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

STATION MENU (CONT'D)

THE DECADENT (individual portions)

\$14.75

Assortment of puff pastries, tarts, verrines, macaroons and much more

 Sliced fresh fruit platter

Minimum of 3 stations for a group of 50 or more guests.
Coffee, decaffeinated coffee and a selection of teas are included in the station menus.









Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

ENTRE-DEUX

-    Lemon and lychee granité
-    Muscat and blood orange granité
- Platter of fine Québec cheeses

\$3.50

\$3.50

\$12.50



Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020






RECEPTION







RECEPTION

HAPPY HOUR

\$22.95

-    Raw vegetables and red bell pepper dip
- Chef's selection of canapés (6 per guest)
- Assorted sandwiches (2 per guest)

COLD CANAPÉS

- Chef's selection of cold canapés **\$35.50 per dozen**
- Smoked duck tenders with cranberry chutney **\$35.50 per dozen**
- Brioche, Port-flavoured foie gras mousse **\$35.50 per dozen**
-    Tomato and basil bruschetta **\$35.50 per dozen**
- Beef carpaccio with sun dried tomatoes **\$35.50 per dozen**
- Cheese puff, fresh smoked salmon tartare, sour cream and tobiko **\$35.50 per dozen**
- Lobster medallion on cucumber **\$35.50 per dozen**
- Beef tartare on baguette **\$35.50 per dozen**
- Crispy bun, bocconcini, tomato confit with fine herbs **\$35.50 per dozen**
- House smoked salmon on pumpernickel **\$35.50 per dozen**
- Prosciutto and blue cheese roll **\$35.50 per dozen**
- Prosciutto and fig roll **\$35.50 per dozen**
-  Homemade profiterole with Québec tomato confit and ewe's cheese from La Fromagerie Les Folies Bergères **\$38.00 per dozen**
-  Crouton from La Boulangerie Boulart garnished with Lac-Brome duck rillettes **\$38.00 per dozen**



Gluten-free



Lactose-free



Vegan

Maximum of 5 selections of cold canapés and minimum 2 dozen per selection.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

RECEPTION (CONT'D)

HOT CANAPÉS

Chef's selection of hot canapés	\$35.50 per dozen
Crispy chicken wing	\$35.50 per dozen
Korean-style beef brochette	\$35.50 per dozen
Chicken brochette	\$35.50 per dozen
Shrimp tempura	\$35.50 per dozen
Spring roll with plum sauce	\$35.50 per dozen
Selection of miniature quiches (classic, vegetable, salmon)	\$35.50 per dozen
Spanakopita (spinach in puff pastry)	\$35.50 per dozen
Feta and dried tomato bundle	\$35.50 per dozen
Mango chicken and ginger bundle	\$35.50 per dozen
Brie and cranberry bundle	\$35.50 per dozen
Artichoke and Kalamata olive tart	\$35.50 per dozen
Cheese arancini	\$35.50 per dozen
Wild mushroom arancini	\$35.50 per dozen
Manchego and chorizo croquette	\$35.50 per dozen

DELUXE CANAPÉS

North Carolina-style pulled pork slider	\$46.50 per dozen
Angus beef slider, cheese and caramelized onions	\$46.50 per dozen

Maximum of 5 selections of hot canapés and minimum 2 dozen per selection.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

ROUNDING OUT THE MENU

Basket of chips or pretzels (for 10 guests)	\$9.95
Bowl of peanuts (200 g for 8 guests)	\$14.00
Bowl of roasted almonds (200 g for 8 guests)	\$21.00
Basket of nacho chips, cheese sauce and salsa (for 15 guests)	\$29.95
Chocolate fondue, fresh fruit, dry petits fours (minimum 50 guests)	\$9.95
Cupcakes	\$54.00 per dozen
Classic cheese platter, assorted crackers and breads (60 g of cheese per guest)	\$9.50
Québec cheese platter, assorted crackers and breads (60 g of cheese per guest)	\$11.95
Hummus and pita bread platter (for 10 guests)	\$34.95
Raw vegetables and dip platter (for 20 guests)	\$95.00
Sliced fresh fruit platter (for 20 guests)	\$125.00
Assorted mini sandwiches on pan bagnat and garnishes (1½ sandwiches per guest)	\$8.50
Assorted pâtés, cold cuts, condiments (for 20 guests)	\$150.00
Maritime lobster on ice, assorted sauces and condiments	According to market prices

ROUNDING OUT THE MENU (CONT'D)

Smoked Atlantic salmon, rye bread, assorted condiments (for 25 guests) **\$250.00**

Shrimps on ice, brandy cocktail sauce, aioli, lemon wedges **\$45.00 per dozen**

Fresh oysters by the dozen, in season **According to market prices**

Selection of vegetarian sushi, assorted condiments **\$35.50 per dozen**

Canadian leg of lamb coated with Herbes de Provence, Dijon mustard sauce, rosemary bread (for 20 guests*) **\$240.00**

Alberta beef strip loin, Madagascar peppercorn and brandy sauce, assorted condiments (minimum of 20 guests*) **\$380.00**

Sea-salt roasted beef tenderloin, red wine sauce, assorted breads, buns and condiments (for 15 guests*) **\$380.00**

Antipasto platter: **\$285.00 per platter (25 guests)**
Provolone, mozzarella cheese, sardines, mortadella, pickled vegetables, prosciutto, pickled mushrooms, black olives, mussels, anchovies

SWEET TABLE **\$14.25**

Sliced fresh fruit platter

Pastry chef's selection

Coffee, decaffeinated coffee, selection of teas

Add a selection of cheeses to the sweet table **\$19.25**

Add a selection of cheeses and a variety of sandwiches to the sweet table **\$24.50**

Personalized ice sculpture with your logo or image of your choice:
starting at \$450 for the first block,
starting at \$150 for each additional block.

*Chef service fee: \$120 per group of 100 guests.

EVENING BUFFET

POUTINE BAR

\$12.95 per person

Crispy French fries, sauce, curd cheese

CLASSIC FAVOURITES BAR

\$16.95 per person

French fries, breaded onion rings, crispy jalapeño peppers and cream cheese, chicken wings, cheese sticks, fried zucchini, sour cream, barbecue sauce, salsa

GOURMET POUTINE BAR

\$15.95 per person

Crispy French fries

Choice of curd cheese, Brie and blue cheese

Choice of regular, Jack Daniel's and Bordelaise sauce

Choice of garnishes: smoked meat, chicken, chorizo, bacon, pulled pork, vegetables (bell peppers, onions, olives and mushrooms), sour cream, salsa, jalapeño peppers

MINI BURGER BAR

\$18.95 per person

Slider bun and meat patties

Choice of cheese: Swiss or Monterey Jack

Choice of garnishes: onion chutney, avocado, pickled mushrooms, jalapeño remoulade, bacon, tomatoes, mustard, Dijon mustard, mayonnaise, ketchup

PIZZA BAR

\$15.95 per person

Selection of 3 types of pizza:

Margherita

All-dressed

Vegetarian

Chicken and pesto

Prosciutto and fresh goat cheese

Hawaiian

Pepperoni and cheese

Three-cheese

Seafood

Thai chicken

Dessert pizza: apple, cinnamon and rhubarb on brioche dough

Minimum 50 guests per station

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

EVENING BUFFET (CONT'D)

ICE CREAM BAR

\$13.50 per person

Choice of three gelato flavours

Selection of garnishes: chocolate, raspberry or strawberry coulis, Smarties, chocolate chips, crunchy caramel chunks, nuts, raspberries, strawberries, banana, candied fruit

SWEET TOOTH BAR

\$13.95 per person

Churro, beaver tail, fruit doughnut

Selection of garnishes: chocolate, banana, jam, strawberries, crunchy chocolate pearls, roasted almonds, mini marshmallows, cane sugar, popping candy

CARNIVAL KIOSK

\$13.95 per person

Popcorn machine, beaver tails and garnishes, cotton candy, homemade chips and breaded onion rings

MINIATURES

\$15.95 per person

Selection of homemade fruit pastes

Raspberry cream and meringue tarts

Assorted macaroons

Cheesecake and raspberry cream squares

Dark chocolate and double maple cream puff pastries

Assorted exotic strawberry, vanilla and tiramisu verrines

Minimum 50 guests per station

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020



THE WINE CELLAR



WHITE WINES

HOUSE WINE

Cliff 79 Chardonnay, Meritus Wines Pty Ltd, Australia **\$35.00**

FRANCE

Sauvignon blanc, Tariquet, Château du Tariquet, Côtés de Gascogne **\$37.00**

Bourgogne Aligoté, Prince Philippe, Bouchard Aîné et Fils, Bourgogne **\$41.00**

Riesling, Cuvée Jupiter, Pfaff, Alsace **\$45.00**

Chablis, Joseph Drouhin, Bourgogne **\$65.00**

ITALY

Pino Grigio, Folonari, Venezia **\$37.00**

CHILE

Chardonnay, Errazuriz Estate Reserva, Viña Errazuriz, Valle de Casablanca **\$38.00**

UNITED STATES

Chardonnay, Diamond Collection, Francis Ford Coppola, California **\$57.00**

CANADA

Pinot blanc, Five Vineyards, Mission Hill Family Estate, British Columbia **\$45.00**

ROSÉ WINE

Fronton, SCEA Château Bellevue La Forêt, Southwest France **\$38.00**



Agrobiological wines available on request.
These wines are made from grapes grown agrobiologically and are free of chemical fertilizers, pesticides, herbicides and insecticides.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

RED WINES

HOUSE WINE

Quinta de Bons-Ventos, **\$35.00**
Casa Santos Lima-Companhia das Vinhas SA, Portugal

FRANCE

Pinot noir, La Chevalière, Laroche, Pays d'Oc **\$38.00**

Bordeaux, Croix Saint-Martin **\$38.00**

Côtes du Rhône, E. Guigal, Vallée du Rhône **\$50.00**

Crozes-Hermitage, Les Meysonniers, M. Chapoutier, **\$65.00**
Vallée du Rhône

CHILE

Cabernet Sauvignon, Max Reserva, Viña Errazuriz, **\$47.00**
Valle de Aconcagua

AUSTRALIA

Shiraz, Bin 50, Lindemans, South Australia **\$36.00**

UNITED STATES

Cabernet Sauvignon, Château Saint-Jean, California **\$52.00**

ITALY

Pater, Sangiovese, Frescobaldi, Tuscany **\$39.00**

Valpolicella, Ripasso, Folonari, Venezia **\$48.00**



Agrobiological wines available on request.
These wines are made from grapes grown agrobiologically
and are free of chemical fertilizers, pesticides, herbicides and insecticides.

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020

CHAMPAGNES AND SPARKLING WINES

La Marca Prosecco	\$37.00
Vouvray mousseux, Château Moncontour Cuvée Prédilection, Brut	\$48.00
Mumm Cuvée Napa, Prestige, Brut	\$70.00
Nicolas Feuillatte Premier Cru, Réserve Particulière, Brut	\$139.00
Moët & Chandon, Imperial, Brut	\$155.00
Moët & Chandon, Cuvée Dom Pérignon, Brut	\$450.00

BEVERAGE LIST

LIQUORS

Gin	\$6.24
Rum	\$6.24
Vodka	\$6.24
Whisky	\$6.24
Bloody Caesar	\$6.62
Smirnoff Ice	\$6.62
Cocktail	\$7.19
Martini	\$9.64

Premium beverage list available upon request

PUNCH BOWL (50 guests)

Fruit punch	\$105.00
Champagne punch	\$155.00
Punch with alcohol	\$155.00

WINE

House wine by the glass	\$8.13
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BEVERAGE LIST (CONT'D)

DIGESTIF

Cognac V.S.	\$6.24
Amaretto	\$6.62
Baileys The Original	\$6.62
Crème de menthe, white or green	\$6.62
Kahlúa	\$6.62
Taylor Fladgate Port	\$6.62
Peachtree Schnapps	\$6.62
Grand Marnier	\$7.94

DOMESTIC BEERS

Bud Light, Labatt Blue and Molson Canadian	\$5.86
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ALCOHOL-FREE BEER

Beck's	\$4.73
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IMPORTED BEER

Stella Artois	\$6.24
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ALCOHOL-FREE BEVERAGE LIST

(FROM THE BAR ONLY)

Soft drink	\$3.03
Spring water	\$3.03
Perrier mineral water (bottle)	\$3.59
Juice (bottle)	\$3.78
Virgin Caesar and Virgin Bloody Mary (alcohol-free)	\$3.97

If host or cash bar sales are below \$400.00,
\$150.00 will be added to the final invoice to cover labour costs.

BAR SERVICE TO YOUR SUITE

Each 40 oz bottle is served with: 12 glasses, ice, sliced fruit (cherries, lime and lemon wedges),
cocktail sticks and 8 cans of soft drinks.

Gin – City (bottle)	\$175.00
Rum – Appleton (bottle)	\$175.00
Scotch – Dewar’s White Label (bottle)	\$175.00
Vodka – Skyy (bottle)	\$175.00
Whisky – Seagram’s V.O. (bottle)	\$175.00
Premium beverage list available upon request	

BAR INSTALLATION

\$125.00 per day

The following products are included:

Ice bucket

Cocktail sticks and straws

Condiments: olives, sliced lemons and limes, cherries

Sauces: Worcestershire and Tabasco

Seasonings: salt, pepper, celery salt

Bottle opener and martini shaker upon request

Bar installation replenished daily when reserved for more than one day.

ADDITIONAL CHARGES

Glasses	\$10.00 per dozen
Beer buckets	\$5.00 each

Prices shown are per person and exclude taxes and gratuities.

July 2019

Prices in effect until March 31, 2020



GENERAL INFORMATION



GENERAL INFORMATION

MENU SELECTION

The Hilton Lac-Leamy is the exclusive provider of food and beverages. Menu choices and relevant information must be confirmed with the Convention and Banquet coordinator one month before the date of the event. Prices listed are subject to change and do not include taxes or gratuities.

We will be pleased to provide menus that meet your guests' dietary restrictions (vegetarian diet, allergy issues, etc.). If this service is required, please inform our personnel one week prior to your event.

Please note that it is forbidden to take away leftovers or beverages from the Hotel.

DEPOSITS AND PAYMENTS

A deposit equal to 10% of the estimated cost (minimum \$500.00) is required upon confirmation of a reservation. Full payment is required one week before the event.

FLOWERS AND DECORATIONS

We will be pleased to assist you with a selection of decorations, floral arrangements or any other decor required for your event.