

# BREAKFAST

All breakfasts include a selection of fruit juices, regular or decaf coffee, tea, herbal teas, milk and soymilk. Price per person, based on the total number of people in the group. Served for a minimum of 2 hours.

### Continental #

\$18.25

Minimum of 10 people.

Butter, homemade jams, honey, maple butter Croissants, muffins, banana bread Fruit salad Greek yogurt and granola

### **Country Style**

\$22.50

Minimum of 15 people.

Fruit salad Selection of bagels and cream cheese Selection of sliced breads Butter, maple butter, homemade jams, honey Scrambled eggs Ham, bacon, sausages Fried breakfast potatoes

### **Boxed breakfast #1**

\$15.50

Minimum of 10 people.

Orange juice Muffin Orange Greek yogurt & granola

#### **Boxed breakfast #2**

\$21.50

Minimum of 10 people.

Orange juice

Cold breakfast sandwich (tortilla, egg, ham, cheese)

Muffin

**Apple** 

Cheese

# **Deluxe Country Style**

\$31.50

Minimum of 15 people.

Fruit salad

Selection of bagels and cream cheese

Selection of sliced breads

Butter, maple butter, homemade jams, honey

Mild cheese platter

Selection of pastries

Greek yogurt & granola

Scrambled eggs

Baked beans

Ham, bacon, sausages

Fried breakfast potatoes

### **Breakfast Extras**

Price per person.

Hard boiled eggs	\$2.25
Baked beans	\$3.25
Creton	\$3.25
Scrambled eggs	\$3.00
Greek yogurt & granola	\$3.75
Greek yogurt (individual portion)	\$4.60
Mild cheese platter	\$5.25
Pancake (in chafer dish)	\$4.75
Fresh fruit platter	\$5.25
Bacon	
Ham	\$4.75
Sausages	\$4.75
Fried breakfast potatoes	\$3.00
Ham, cheese&eggs and wich onEnglishmuffin	\$10.50
Smoked salmon platter	<b> \$</b> 7.95











# THEMED COFFEE BREAKS

Price per person. Minimum of 10 people. For groups of fewer than 10 people, a \$3.00 surcharge will be added per person. Served for a maximum of 30 minutes.

Tremblant	\$14.15
Coffee, tea, herbal tea	
Milk and vanilla soymilk	
Chocolate twist	
Scones	

Après-ski	\$15.75
Hot chocolate, café	

Hot chocolate, café BeaverTails-chef's inspiration (2 choices) Chocolate fruit skewers

Mezze	\$16.50
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Homemade iced tea, hummus, vegetable crudités and tzatziki, pita chips

# Cinema \$16.75

Soft drinks, sparkling water, Buttered popcorn Kettle cooked chips Selection of candies

# **Tex-Mex** \$17.75

Homemade lemonade, nachos, kettle cooked chips, guacamole, salsa and sour cream, cinnamon churros

### All Chocolate \$18.25

Hot chocolate and chocolate milk Macarons (2 per person)
Churros & chocolate

## **Healthy Break** \$18.75

Smoothies with field berries, banana and maple syrup Healthy homemade granola bars Greek yogurt verrines with granola, maple syrup and raspberries

### **COFFEE BREAKS**

Price per person, based on the total number of people in the group. Minimum of 6 people for meeting room service. Served for a maximum of 30 minutes.

## Package \$5.25

Fruit juices or soft drinks, sparkling water Coffee, tea, herbal tea

### Express \$10.75

Choice of one pastry:

Homemade cookies (2 per person)
Homemade muffins (1 per person)
Cinnamon buns (1 per person)
Butter croissants (1 per person)
Chocolate twists (1 per person)
Banana bread (1 slice per person)
Scone (1 per person)
Almond croissant (1 per person)

Cherry & yogurt danishes (1 per person)

Fruit juices or soft drinks, sparkling water Coffee, tea, herbal tea

## **The Voyageur**

Homemade muffins (1/person)
Fruit salad
Fruit juices or soft drinks, sparkling water
Coffee, tea, herbal tea

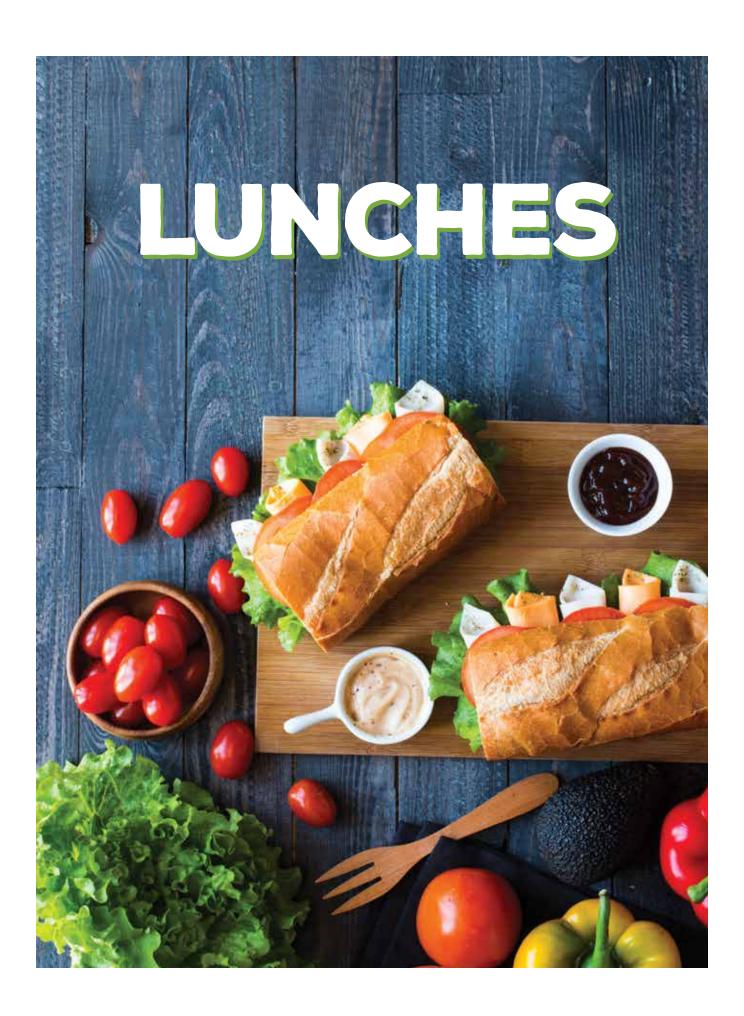


\$11.85

# À LA CARTE COFFEE BREAKS

Minimum of 6 people for meeting room service

Butter croissants	\$31.95/dozen
Cherry & yogurt danishes	\$35.95/dozen
Almond croissants	\$35.95/dozen
Banana bread	\$31.95/dozen
Muffins	\$31.95/dozen
Chocolate twists	\$35.95/dozen
Cinnamon buns	\$30.95/dozen
Homemade cookies	\$22.95/dozen
Mixed nuts (140g)	\$5.95/unit
Healthy homemade granola bars	\$4.95/unit
Energy bites (5g/unit)	\$27.00/dozen
Gluten-free brownies	\$4.95/unit
Candy cones	\$5.95/unit
Sliced fruits	\$5.25/unit
Basket of homemade kettle-cooked chips	\$4.25/person
Greek yogurt (individual portion)	\$4.60/unit
Coffee, decafeinated coffee, tea, herbal tea	\$4.00/person
Vanilla or chocolate soy milk	\$4.25/250ml
Vegetable juice	\$4.85/355ml
Bottled water	\$4.85/500ml
Sparkling water	\$4.85/355ml
Soft drinks	\$4.85/355ml
Fruit juice	\$4.85/355ml
Smoothie (serves 15-20 people)	\$41.25/jug
Homemade iced tea	\$25.50/jug
Homemade lemonade	\$25.50/jug



## SANDWICHES

\$28.75

Price per person. Minimum of 10 people. For groups of fewer than 10 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

#### Soup of the day

Tossed salad and vinaigrette of the day

#### Salad (1 choice)

(Extra of \$2.95 per person per additional choice)

Beet & red apple salad, shallots, orange zest & cider dressing

Pasta salad with pesto & sundried tomatoes

Baby potato salad, chorizo, spinach, creamy sherry dressing

Bean salad, corn, peppers, red onions, lime dressing

Tomato & bocconcini salad, cherry tomatoes, basil, balsamic dressing

Greek salad, tomatoes, cucumbers, peppers, feta cheese, Kalamata olives, homemade dressing

Caesar salad, romaine lettuce, parmesan, bacon, garlic croutons and creamy dressing

Grilled tofu thai salad, rice noodles with vegetables & marinated tofu

#### Sandwiches (3 choices)

(Extra of \$3.95 per person per additional choice) (1 1/2 sandwichs per person)

Smoked ham & brie baguette, homemade mustard

Roast beef on a kaiser bun, red onions, swiss cheese, homemade mustard

Chicken club sandwich wrap

Smoked salmon wrap, lemony cream cheese with capers, sprouts, onions

Asian marinated tofu wrap, julienne vegetables 🥖

Smoked turkey ciabatta, lettuce, swiss

cheese, homemade ranch dressing

Goat cheese, cranberries and walnuts, grilled peppers, marinated eggplants, sprouts *>* 

Tomato multigrain bread, cucumbers, sprouts, swiss cheese /

Italian ciabatta, variety of cold cuts, arugula, cheese

Assorted desserts and fruit salad Coffee, tea, herbal tea

### HOT LUNCH BUFFET

\$30.95

Price per person. Minimum of 20 people. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

#### Soup of the day

Tossed salad and vinaigrette of the day

#### Salad (1 choice)

(Extra of \$2.95 per person per additional choice)

Beet & red apple salad, shallots, orange zest & cider dressing

Pasta salad with pesto & sundried tomatoes

Baby potato salad, chorizo, spinach, creamy sherry dressing

Bean salad, corn, peppers, red onions, lime dressing

Tomato & bocconcini salad, cherry tomatoes, basil, balsamic dressing *a* 

Greek salad, tomatoes, cucumbers, peppers, feta cheese, Kalamata olives, homemade dressing 🥭

Caesar salad, romaine lettuce, parmesan, bacon, garlic croutons and creamy dressing

Grilled tofu thai salad rice noodles with vegetables & marinated tofu

#### Main course (2 choices)

(Extra of \$4.95 per person per additional choice)

All hot dishes served with vegetables & portion of carbs.

Chicken breast, creamy onion sauce

Chicken breast émincé with wild mushrooms

Three cheese tortellini, rosée sauce 🥏

Veal cannelloni au gratin, tomato and marsala sauce

Pork tenderloin with apples

Ginger pork stir fry

Beef émincé, pepper sauce

Salmon scallop with maple and ginger glaze

Tofu and vegetables curry with coconut milk

Indian butter chickpeas 🥏

Assorted desserts and fruit salad Coffee, tea, herbal tea

Add juice, sparkling water or soft drinks (charged upon consumption): \$4.85 / 355ml







# **ITALIAN STYLE**

\$32.75

Price per person. Minimum of 20 people. For groups of fewer than 20 people, a \$5.00 surcharge will be added per person. Served for a maximum of 2 hours.

Classic minestrone soup

Caesar salad, romaine lettuce, parmesan, bacon, garlic croutons and creamy dressing

Tomato & bocconcini salad, cherry tomatoes, basil, balsamic vinaigrette 🥭

\*Farfalle pasta, mild Italian sausage, mushrooms, creamy pesto sauce

Chicken pomodoro, shallots, lemony tomato sauce Primavera fusillis, basil, vierge sauce Ratatouille, mix of vegetables sautéed with garlic, onions, eggplants, peppers and fresh herbs

Deserts: Tiramisu, lemon pie, fruit salad Coffee, tea, herbal tea

\*Rosée sauce available

Add juice, sparkling water or soft drinks (charged upon consumption): \$4.85 / 355ml

## **LUNCH BOXES**

#### Group

Less than 15 people: 1 choice of sandwich 16 to 35 people: 2 choices of sandwich 36 people and more: 3 choices of sandwich

#### Included in each box:

chef's choice of salad (allergen-free), mayonnaise and Dijonnaise, one fruit and one gluten-free cake.

Smoked ham & brie baguette, homemade mustard

Roast beef on a kaiser bun, red onions, swiss

cheese, homemade mustard

Chicken club sandwich wrap

Smoked salmon wrap, lemony cream

cheese with capers, sprouts, onions

Asian marinated tofu wrap, julienne

vegetables

Smoked turkey ciabatta, lettuce, swiss cheese, homemade ranch dressing

Goat cheese, cranberries and walnuts, grilled red and yellow peppers, marinated eggplants, sprouts 🥖

Tomato multigrain bread, cucumbers, sprouts, swiss

cheese 💋

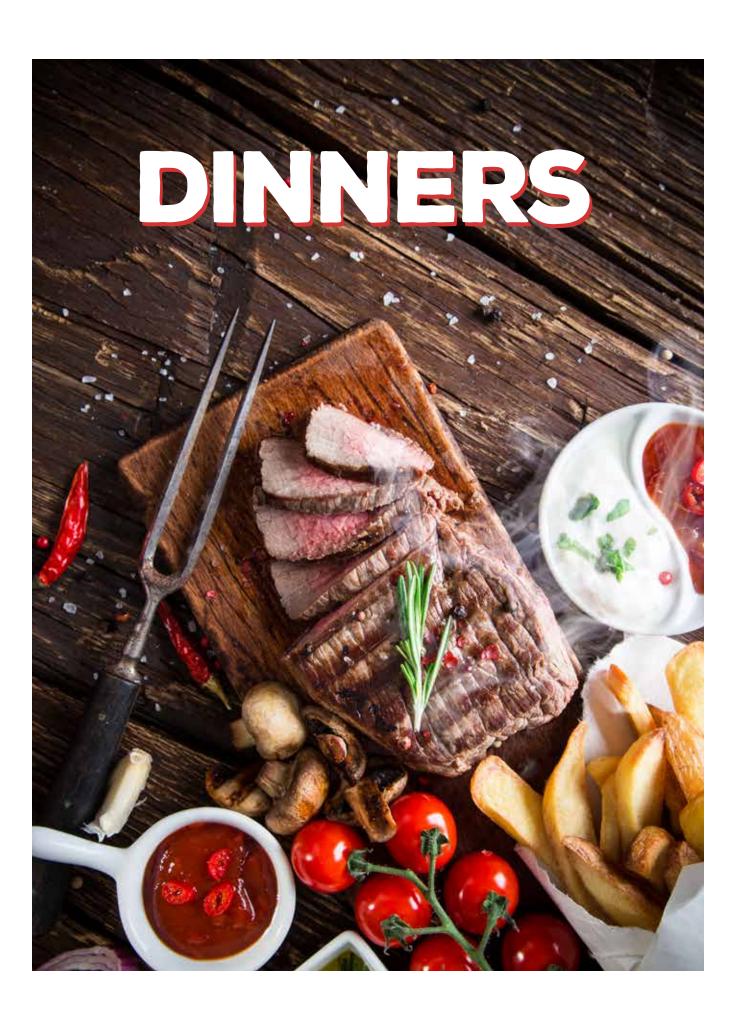
Italian ciabatta, variety of cold cuts, arugula, cheese











# **PLATED DINNERS**

Minimum of 20 people. Minimum of 3 services, including 1 choice of main course.

### **Cold Starters**

Tomato and bocconcini tian, basil & balsamic	\$14.50
Beet-cured salmon gravlax	\$15.50
Beef tartare (4oz)	\$18.25
Tuna tartare (4oz)	\$18.25
Duck foie gras au torchon, cranberry crouton	
and cloudberry jelly	\$21.50

### **Hot Starters**

$\label{lem:wild_mushroom_medaglioni} \textbf{Wild mushroom medaglioni}, \ \text{arugula and walnut}$	
watercress salad with walnut oil	\$16.25
Spicy tomato arancini, green pea	
mousseline	\$17.50
Warm duck gizzard salad, elderflower	
vinaigrette	\$19.25

# Soups

Seasonal soup, chef's inspiration	\$7.50
Vegan vegetable soup	\$7.75
Carrot & butternut squash soup with apple	
and honey	\$7 <b>.</b> 75
Cream of wild mushroom soup	\$8.50
Vegetable veloute, cheddar cheese crouton	\$8.25

### **Salads**

Seasonal salad, chef 's inspiration	.\$9.75
Tremblant salad, kale and spinach, roasted butternu	t
squash, feta, maple vinaigrette	\$10.75
Kandahar salad, spinach, beet, goat cheese,	
blood orange vinaigrette	.\$11.75
Homemade Ceasar salad	\$12.00

### **Mains**

Gnocchi, arugula and homemade pesto	\$28.00
Gluten free pasta, corn, mushrooms, spinach,	
sundried tomato pesto	.\$28.00
Thai marinated tofu, rice vermicelli	.\$29.75
Lentil and sweet potatoe parmentier	.\$29.75
Tomato risotto, spinach, grilled vegetables, classic oka cheese	.\$31.00
Indian butter chickpeas, basmati rice	\$31.25
Chicken breast, chorizo, buttered cabbage	\$31.50
<b>Wild mushroom medaglioni</b> , sautéed mushrooms from our forests, watercress, parmesan,	3
truffle broth	\$32.50
<b>Gnocchi with shrimps</b> , cherry tomato, pesto tomato sauce	\$32.75
Salmon fillet, sauce vierge, tomato, caper, basil	
Half cornish game hen stuffed with wild rice and cranberries, apple and calijou sauce	\$36.25
Angus beef flank steak, tomato and ginger marinade	\$36.25
Rack of pork, orange sauce, honey & ginger	\$38.50
Confit lamb shank, tomato risotto, grilled vegetab	les
& classic oka cheese	
AAA Filet mignon, pepper-cognac sauce	\$53.50









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### **Desserts**

Pear: pear and caramel, maple cream on a butter cookie
Apple: .fresh apple with bavaroise cream on a butter cookie, covered with cider glaze \$12.00
Lemon: almond cream, lemon cream and mint, lemon caviar on a butter cookie \$12.00



Chocolate: black chocolate ganache and caramel on a chocolate cookie	\$12.00
Fruit tartlet	. \$12.00
Maple mousse cake	. \$12.00
Gluten-free and lactose- free cake	. \$12.00
Macarons platter (3per person)	. \$12.00

### **EVENING BUFFET**

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

### **Evening Buffet**

\$61.50

### **Always available**

Soup of the day
Mixed green salad with vegetables
2 vinaigrettes
2 Chef's choice of salad

Cheese and pâté platter

Carb of the day

Vegetables of the day Assorted cakes & tartlets

Chef's mini gourmandises

Fruit salad

Coffee.tea and herbal teas

#### Pasta (1 choice)

(Extra \$5.95 per person for each additional choice)

Cheese tortellini, rosée sauce

**Penne,** artichoke, sundried tomatoe, kalamata olive, tomato and feta sauce

**Papardelle,** wild mushroom, spinach, creamy marsala sauce

Linguine, bolognese sauce

Fusilli, carbonara style with chorizo Farfalle, prosciutto, peppers, tomato, broccoli, white wine creamy sauce

**Gluten free and vegan penne**, slightly spicy tomato sauce artichoke, peppers, spinach, basil

### Main course (2 choices)

(Extra \$7.95 per person for each additional choice)

Beer pork osso bucco

Braised pork cheek

Pork tenderloin, Meaux mustard, honey & apple sauce

Pork roast, orange and ginger

Beef cheek, red wine sauce

Horseradish roast beef, mustard and onions

Sherry veal cutlets

Lamb, sautéed mushrooms and sauce

Duck and onion confit parmentier, blackcurrant sauce

Seafood vol-au-vent

Mussels, roasted garlic and creamy bacon sauce

Salmon steak, lemon and basil hollandaise sauce

Red curry shrimp and vegetable stir-fry, coconut milk

Portuguese roast chicken

Chicken breast, pesto, tomato confit, artichokes

Indian chicken and vegetable stir-fry

Pad thai style tofu and vegetables, rice vermicelli

Indian butter chickpeas





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### **Children's Buffet**

\$22.95

(5-12 years old) Minimum of 20 people

Chicken noodle soup Potato salad Gluten free chicken fingers French fries Penne with Bolognese sauce pizza

Fruit salad Chocolate cake Juice box









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# **BBO BUFFET**

\$44.50

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

Caesar salad

Baby potato salad, chorizo, spinach, creamy sherry vinaigrette

Tossed salad with raspberry vinaigrette

Marinated grilled chicken, homemade BBQ sauce Beef burgers, swiss cheese, homemade mayonnaise, brioché buns Beef skewers, pepper sauce Potatoes on the grill, chef's inspiration

Assorted cakes & tartlets Chef's mini gourmandises Fruit salad Coffee, tea, herbal tea

### SUGAR SHACK

\$60.50

Price per person, based on the total number of people in the group. Minimum of 40 people. For groups of fewer than 40 people, a \$10.00 surcharge will be added per person. Served for a maximum of 2 hours.

Marinade à l'érable Homemade creton with duck fat Pea soup with maple smoked bacon

Old-fashionned baked beans Oreilles de crisse Pork cheek stew Smoked ham Cheese omelett Sausages in maple syrup Potatoes Roots vegetables, maple glazed

Mini fried pancakes, maple sugar Maple pudding chomeur Fruit salad Coffee, tea, herbal tea









# LATE-NIGHT SNACKS

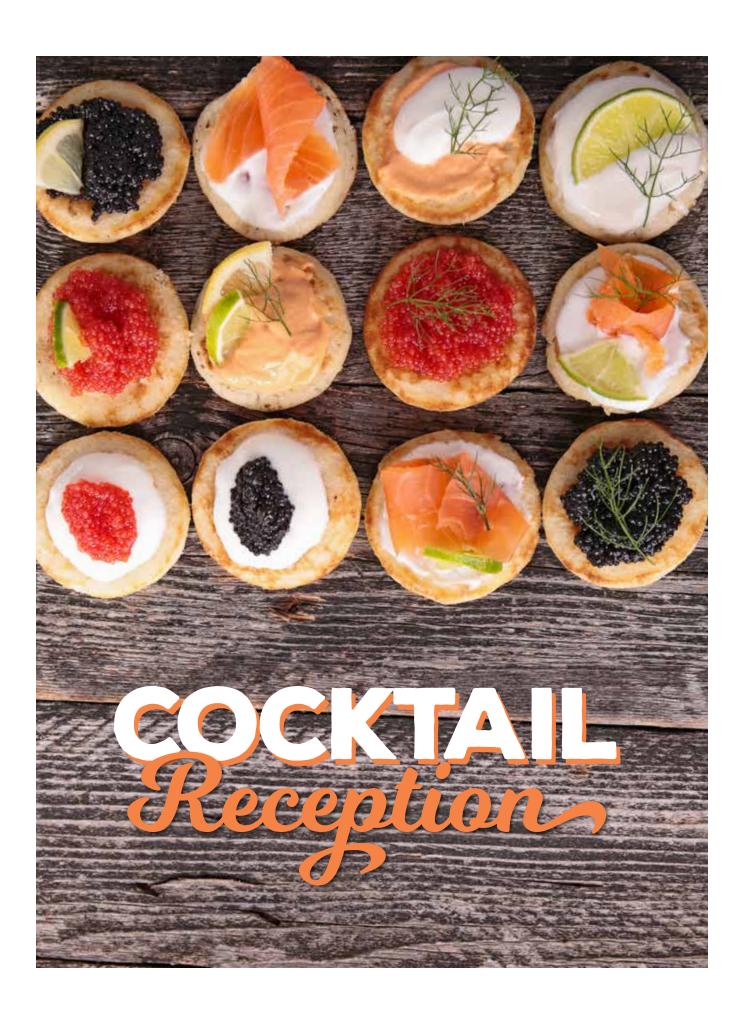
Price per person, based on the total number of people in the group. Served for a maximum of 2 hours.

Chips and pretzels	\$6.25
Vegetables, hummus, grilled pitas	\$18.50
Deli station	\$25.50

Quebec cheeses and crackers, fresh fruit platter\$	16.75
Beef sliders, poutine station	321.35
Poutine station	14.50
Poutine station, pogos	<b>320.2</b> 5
BeaverTails station\$	11.25







# **CANAPÉS**

Price per dozen Minimum of 3 dozen per selection

### **Cold Hors d'Oeuvres**

Tomato and bocconcini mini skewers	.\$34.00
Smoked salmon on blini, aigrelette sauce	.\$39.00
Classic beef tartare	.\$39.00
Salmon tartare, green apple	\$39.00
Mini gazpacho, cucumber ecume, lime, cilantro	\$39.00
Tuna tartare, sundried tomatoes, olives	\$41.00
Bloody ceasar shrimps	\$44.00
Tuna Tataki	\$44.00
Scallop ceviche, mango and basil emulsion	\$44.00
Spiced filet mignon, yogurt, cucumber	\$46.00
Lobster, basil, lime, trout roe on a slice cucumber	\$46.00
Foie gras au torchon, gingerbread crouton,	
ice cider jelly	\$46.00

### **Hot Hors d'Oeuvres**

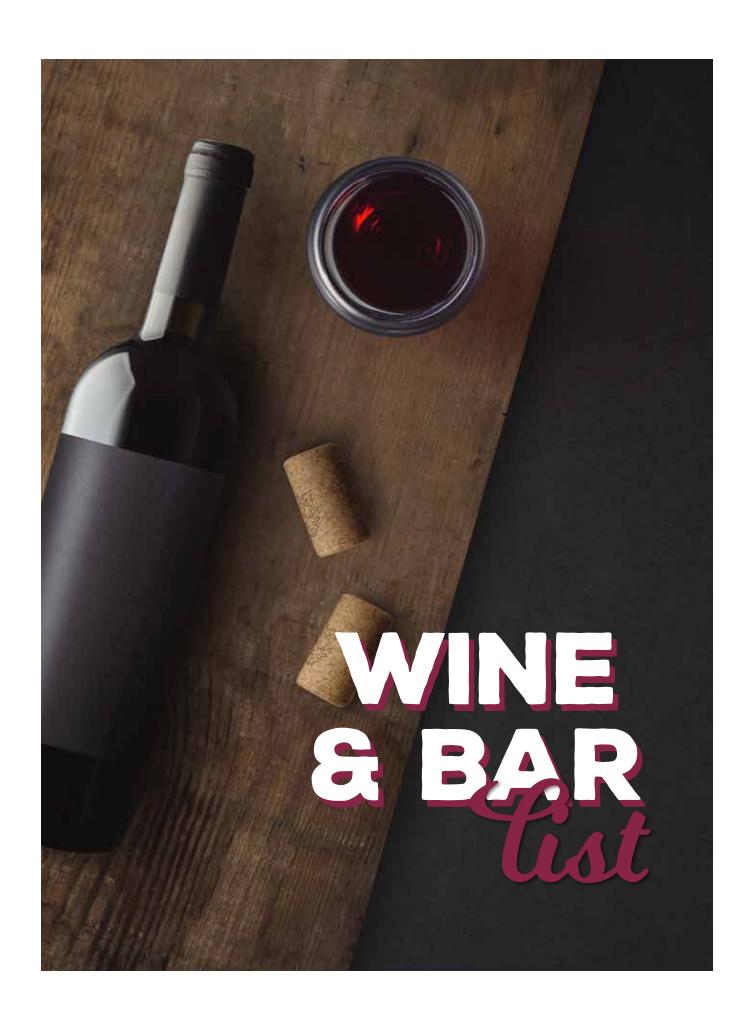
Spanakopita	\$38.00
Wild mushroom and truffle mini capuccino	\$38.00
Vegetarian samosas	\$38.00
Shrimp and pork dumplings	\$42.00
Mushroom arancinis, creamy gorgonzola dip	\$42.00
Vegetables and tofu Japanese dumpling	\$42.00
Chicken satay skewers, coconut milk & red curry peanut sauce	
Angus mini cheese burgers, onion compote	\$49.00
Chef's inspiration, cold or hot hors d'oeuvres	\$38.00











# **WINE LIST**

Service charge (15%), royalty (3%), GST (5%) and QST (9.975%) extra.

V	V	h	it	e
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Domaine Bousquet, Chardonnay, Mendoza, Argentine Organic	\$35.75
Folonari, Pinot grigio, Vénétie, Italie	\$37.22
Layers, Peter Lehman, Australie	\$39.25
Cazal Viel, Viognier, Languedoc-Roussillon, France	\$40.17
Cuvé Jupiter, Riesling, Alsace, France	\$41.09
Charles & Charles, Chardonnay, États-Unis	\$44.59
Château Pesquié, Côtes- du- Rhône, France	\$65.96
Pascal Jolivet, Sancerre, Vallée de la Loire, France	\$70.02

### Red

Domaine Bousquet, Cabermet sauvignon, Mendoza, Argentine Organic.	\$35.75
Folonari, Valpolicella, Italie	\$37.22
Conde vandelmar, Trempanillo, Espagne	\$39.43
Belleruche, Côtes-du-Rhône, France	\$39.99
Clancy's, shiraz, cabernet, merlot, Australie	\$42.01
Château Pesquié, Grenache, syrah, France	\$42.93
The Show, cabernet sauvignon, États-Unis	\$46.99
Brouilly, Georges Duboeuf, crus du Beaujolais, France	\$46.99
Castello Nipozzano Riserva, Chianti, Italie	\$53.07
Château Pey Latour Réserve, Bordeaux, France	\$53.99
Clarendelle par haut brion, Bordeaux, France	\$65.96
Villa Girardi, Ripasso, Vénétie, Italie	\$70.02

# **Sparkling Wine**

Blanquette de Limoux, Première bulle, France\$44.96	
Apple must, no alcohol, Québec, Canada\$24.95	

# **Champagne**

# **Punch** (1 gallon = 25 glasses)

Island punch spritz—with alcohol	. <b>\$115.00</b> / gallon
Island punch—virgin	. <b>\$50.00</b> / gallon
Sangria red or white	. \$175.00 / gallon
Mulled wine	. \$175.00 / gallon



## **BAR**

Service charge (15%), royalty (3%), GST (5%) and QST (9.975%) extra.

<b>Aperitif</b> \$7.00	Regular digestif\$7.00
Red or white Cinzano	Amaretto Amarula
Blackcurrant liqueur Pernod	Crème de menthe Kahlúa
Pineau des Charentes Marnier	Johnny Walker
	Schnapps
Domestic beer\$5.90	Southern Comfort Sambuca
Labatt products	Cambuca
Imported beer\$7.19	Deluxe digestif\$8.84
Stella Artois	Cognac Gautier VS
Corona	Crown Royal Jameson
Class of wine	Irish whisky Grand
Glass of wine\$7.37	Marnier
House wine	Premium brand liquor\$10.50
<b>Spirits</b> \$7.00	Port
Rum	Others
Drandy	Urners
Brandy Canadian Club	
Canadian Club Dry gin	Virgin cocktail\$5.30
Canadian Club Dry gin Jack Daniel's	
Canadian Club Dry gin Jack Daniel's Scotch	Virgin cocktail\$5.30
Canadian Club Dry gin Jack Daniel's	Virgin cocktail
Canadian Club Dry gin Jack Daniel's Scotch Tequila Vodka	Virgin cocktail       \$5.30         Soft drink       \$3.31         Juice       \$3.31
Canadian Club Dry gin Jack Daniel's Scotch Tequila	Virgin cocktail       \$5.30         Soft drink       \$3.31         Juice       \$3.31         Water bottle       \$4.15
Canadian Club Dry gin Jack Daniel's Scotch Tequila Vodka  Cocktail Bloody Cæsar	Virgin cocktail       \$5.30         Soft drink       \$3.31         Juice       \$3.31         Water bottle       \$4.15         Sparkling water       \$4.50
Canadian Club Dry gin Jack Daniel's Scotch Tequila Vodka  Cocktail Bloody Cæsar Bloody Mary	Virgin cocktail       \$5.30         Soft drink       \$3.31         Juice       \$3.31         Water bottle       \$4.15         Sparkling water       \$4.50
Canadian Club Dry gin Jack Daniel's Scotch Tequila Vodka  Cocktail Bloody Cæsar	Virgin cocktail       \$5.30         Soft drink       \$3.31         Juice       \$3.31         Water bottle       \$4.15         Sparkling water       \$4.50
Canadian Club Dry gin Jack Daniel's Scotch Tequila Vodka  Cocktail Bloody Cæsar Bloody Mary	Virgin cocktail       \$5.30         Soft drink       \$3.31         Juice       \$3.31         Water bottle       \$4.15         Sparkling water       \$4.50



<sup>\*</sup>Bar Setup – A bar setup fee of \$125.00 will be charged for a private party. The fee is automatically applied on the invoice and is non-negotiable. It will, however, be waived if sales reach a minimum of \$350.00 (before service charge and taxes).

