



Review Your Menu

BUFFETS

Minimum 20 persons, 2 hours of service maximum, 5\$ extra per person, per extra hour
 Complete breakfast buffet available at Le Comptoir Restaurant at 28.75\$ per person

All breakfasts include: Chilled Fresh Fruit Juices, Preserves, Jams & Creamery Butter. Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

The Continental

25

Assortment of muffins, croissants & danishes
 Sliced fresh fruits
 Homemade granola & Yogourt
 Assortment of bread, cold cereals and milk

The Complete Buffet

32

Seasonal fresh fruit platter
 Selection of mini danishes and muffins
 Chef's cheese selection
 Scrambled eggs with aged cheddar cheese, tomatoes & parsley
 Cinnamon and vanilla French toast with maple syrup
 Smoked bacon & sausages
 Yukon gold breakfast potatoes with caramelized onions
 House made granola
 Assortment of low-fat yogurts
 Assortment of bread

The Mont-Tremblant

36

Seasonal fresh fruit platter
 Assortment of danishes & muffins
 Wild mushroom & goat cheese fritatta
 Traditional eggs benedict
 Belgian waffles with maple syrup & homemade fruit compote
 Smoked bacon & sausages
 Rosemary baby potatoes & sautéed peppers
 Oatmeal, brown sugar & raisins
 Regional cheese platter
 Assorted cold cuts
 Homemade granola & yogurt
 Assortment of bread

PLATED OPTION

All Breakfasts Include: Chilled Fresh Fruit Juices, Preserves, Jams & Creamery Butter. Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

The Plated Mont-Tremblant 1

30

The Plated Mont-Tremblant 2

30

Platter of fresh sliced fruits on the table
Basket of assorted danishes on the table
Scrambled eggs with aged cheddar
Smoked bacon & sausages
Potato rösti with herbs

Platter of fresh sliced fruits on the table
Basket of assorted danishes on the table
Grilled vegetable & cheddar cheese egg frittata
Smoked bacon & sausages
Potato rösti with herbs

ENHANCE YOUR BREAKFAST

Each animated station requires a chef at the additional cost of 60 /hour, for a minimum of two (2) hours.
One chef per 40 persons is required.

Omelette Station

7/Person

Topping: cheese, mixed vegetables, ham

Maple-Glazed Ham Station

7/Person

Pancake Station

7/Person

Assortment of berries, whipped cream, Maple syrup

Waffle Station

7/Person

Assortment of berries, whipped cream, Maple syrup

TO-GO BOXES

Our breakfast are ready to go and conveniently packed in a Fairmont handbag.

The Continental

22

Croissant
Giant muffin
Homemade granola bar
Yogurt
Whole fruit
Jam & butter
Fruit juice

The Early Riser

24

Individual Yogurt
Muffin
Ham croissant with cheddar cheese
Cheese sticks with crackers
Whole fruit
Granola bar
Fruit juice

EXTRAS

Available when buying a regular buffet

Eggs

Scrambled eggs

5 / pers.

Eggs benedict

8 / pers.

Tremblant eggs

English muffin, mushrooms, brie,
poached egg, hollandaise sauce

Healthy Choices

The runner's sandwich

8 / pers.

Egg, tomato salsa, English muffin & Swiss cheese

Smoked salmon

10 / pers.

Bagels & cream cheese, capers , lemon , red onion

Homemade compote

4 / pers.

Apple, mango or pear

Greek yogurt parfait with maple syrup 5 / pers.

Gourmet mix 6/ pers.

Almonds, dried fruits and dark chocolate

Sweet

Crêpes 5 / pers.

Served with maple syrup

Cinnamon and vanilla French toasts 5 / pers.

served with maple syrup

Salty

Bacon, sausage or ham 5 / pers.

Baked beans 4 / pers.

Regional cheese platter 8 / pers.



COFFEE BREAK DRINK PACKAGE

Premium Coffee break drink package 4.95

Water bottle & Sparkling water

Soft drinks (7 up, diet coke, ginger ale, coke)

Assorted juices and Ice tea & V8

Deluxe Coffee break drink package 5.95

Kombucha bottle

Redbull & Powerade

Fiji Water & Sparkling water

Vintage bottle soft drinks (7 up, diet coke, ginger ale, coke)

THEMED COFFEE BREAKS

Minimum 10 persons

<p>The Willow Stream</p> <p>Fresh orange and grapefruit juices Assortment of homemade energy bars Fruit skewers & honey dip Homemade banana bread Gourmet mix (Almonds, dried fruits & dark chocolate) Coffee, decaffeinated coffee & Lot 35 teas</p>	<p>19</p>	<p>Berry crazy</p> <p>Wild berry smoothies Red berry tarts Wild berry crumble Berry mousse verrine Coffee, decaffeinated coffee & Lot 35 teas</p>	<p>20</p>
<p>The Mont-Tremblant Sugar Shack</p> <p>Maple syrup roasted almonds Maple tarts Maple fudge Maple popcorn Coffee, decaffeinated coffee & Lot 35 teas</p>	<p>23</p>	<p>"L'après-ski"</p> <p>POUTINE STATION Fries, cheese & sauce made with the "P'tit Train du Nord" local beer Fried onions Chicken wings, BBQ & apple sauce Brownies Selection of bottled drinks</p>	<p>25</p>
<p>The Candy Break</p> <p>CANDY BAR Selection of candies</p>		<p>18</p>	

TAILORED COFFEE BREAKS

Create your very own coffee breaks:
Coffee, decaffeinated coffee & Lot 35 teas and selection of 2 or 3 items from the following
* Additional selection 3\$/ item

<p>Choice of 2 or 3 items</p> <p>THE CLASSICS Assortment of muffins Assortment of danishes Individual parfait</p> <p>THE SWEETS Assortment cookies Maple palm cookies Brownies Assortment of mini tartelettes Doughnut holes</p> <p>THE HEALTHY CHOICES Assorted organic granola bars Toasted pita with hummus , guacamole and babaghanouj Sliced fresh fruits or fresh whole fruits Vegetables & dips Homemade dessert bread Gourmet mix (Almonds, dried fruits & dark chocolate) Tremblant Chia pudding Build your own trail mix bar</p>	<p>14 17</p>
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"A LA CARTE" BEVERAGES

Bottled water	4.95	Sparkling Water	4.95
Vintage bottle Soft Drink	5.95	Fruit Juice	4.95
Iced Tea jug with lemon slices	23	Jug of fresh juice	32
Jug of Smoothie (serves 8 to 10 people)	36	Aromatized water dispenser (11.5 litres) Cucumber & mint Watermelon & rosemary Strawberry & basil Lemon and ginger	80 per unit
Nespresso Coffee Machine-cup	5.75/cup	Hot Chocolate	4.25
Powerade	5.95	Redbull	5.95
Fiji water	5.95	Kambucha	5.95
Soft drinks	4.95	V8	4.95
	Coffee, , tea Lot 35		5,25

"A LA CARTE" SNACKS

Healthy Choices		From the bakery	
Whole Fruit	3	Mini French pastries	36/dz
Sliced fresh fruits	5.75	Assorted muffins	36/dz
Homemade Granola Bar	5	Assortment of homemade dessert breads chocolate, banana, carrot or lemon	33/dz

Assorted Yogurts	4	Assortment of danishes	36/dz
Yogurt parfait with berries	6		
Fresh fruit skewers and dip	7		
Salty (20 persons)		Sweet	
Basket of chips or pretzels	19	Assorted homemade cookies	32/dz
Popcorn	25	Brownies	32/dz
maple or cajun spice			
Basket of nachos	35	Scones, fresh fruit compote, whipped cream	40/dz
salsa, guacamole & sour cream			
Basket of mixed nuts	31	Cupcakes	53/dz
Hummus and naan bread	24	Chocolate fondue and fresh fruits	9
Bruschetta	65	Petit fours & homemade chocolates	38/dz
with fresh and spicy tomatoes and croutons			



BUFFETS

Minimum 20 persons, 2 hours of service maximum, 5\$ extra per person, per extra hour
 Possibility of a lunch buffet at Le Comptoir Restaurant, offered on weekdays only, 20 persons minimum, 36 per person.
 Buffets Include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

Sandwiches - The Nansen

35

APPETIZERS

Soup of the day and basket of assorted breads
 Mixed green salad, served with balsamic & raspberry vinaigrette
 Mediterranean couscous salad
 Mixed raw vegetables served with our homemade dip

ASSORTMENT OF FINE SANDWICHES

Chicken salad wrap, Caesar style
 Olive baguette, grilled vegetables, goat cheese and sun-dried tomato pesto
 Black forest ham on kaiser bun, brie, Meaux mustard mayo

Beef baguette, caramelized onions in the "P'tit Train du Nord" beer, horseradish mayonnaise topped with old cheddar cheese, served warm *4 Extra

DESSERTS

Fresh fruit salad
 Carrot cake
 Cheesecake
 Assorted homemade bars

The Italian

39

APPETIZERS

Vegetable minestrone and bread basket
 Traditional Caesar salad
 Tomato, bocconcini pearls, minced fennel and fresh basil salad
 Italian orzo salad
 Prosciutto and melon platter
 Assortment of marinated olives

MAIN COURSES

Ravioli stuffed with mushrooms, creamy leek sauce, perfumed with truffle oil
 Marinated chicken, roasted tomatoes, sautéed peppers and red onion
 Pan-fried walleye, fennel sauce flambéed with sambucca
 Yukon gold potatoes sautéed with lemon
 Mixed vegetables with oregano

DESSERTS

Tiramisu
 Biscotti
 Cannoli alla siciliana
 Limoncello mousse

Lunchtime BBQ!

42

APPETIZERS

Fresh salads and vinaigrettes
 Potato salad with smoked bacon and herb vinaigrette
 Mediterranean salad with olives and marinated feta
 Coleslaw with apples, roasted walnuts, creamy dressing
 Mixed raw vegetables and dip

MAIN COURSES

Beef flank steak, mustard lyonnaise sauce
 Chicken breast marinated in a homemade BBQ sauce
 Salmon on a cedar plank, maple glaze
 Potatoes sautéed with sea salt and herbs
 Grilled vegetables, herb and lemon oil

DESSERTS

Fruit salad
 Assorted cakes and dessert squares

The Ultimate! (2 choices)

38

APPETIZERS

Soup of the day and basket of assorted breads
 Mixed green salad, crispy vegetables served with balsamic and dijon vinaigrette
 Quinoa & vegetable salad with roasted almonds
 Potato salad

MAIN COURSE CHOICES (Select Two)

PASTA
 Veal cannelloni, rosé sauce, melted Petit train du nord cheese
 Penne with carbonara sauce
 Sweet potato gnocchi and tarragon "beurre blanc" sauce

MEAT

Asian style beef medallion, shiitake mushrooms, teriyaki sauce
 Poultry breast, wild mushrooms and demi-glace sauce
 Mediterranean pork cassoulet

FISH

Salmon trout fillet, citrus sauce
 Halibut steak, dried tomato relish and caper relish
 Ginger and maple glazed salmon in a lemon sauce

The Ultimate! (3 Choices)

42

APPETIZERS

Soup of the day and basket of assorted breads
 Mixed green salad, crispy vegetables served
 with balsamic and dijon vinaigrette
 Quinoa & vegetable salad with roasted almonds
 Potato salad

MAIN COURSE CHOICES (Select Three)

PASTA

Veal cannelloni, rosé sauce, melted Petit train du nord cheese
 Penne with carbonara sauce
 Sweet potato gnocchi and tarragon "beurre blanc" sauce

MEAT

Asian style beef medallion, shiitake mushrooms, teriyaki sauce
 Poultry breast, wild mushrooms and demi-glace sauce
 Mediterranean pork cassoulet

FISH

Salmon trout fillet, citrus sauce
 Halibut steak, dried tomato relish and caper relish
 Ginger and maple glazed salmon in a lemon sauce

DESSERT BUFFET

PLATED LUNCHES

Three courses plated lunches include artisan baked bread rolls, creamery butter, one choice of a soup or salad, one choice of main course and one choice of dessert.

Add an additional course for \$12 per person.

All Served Lunches Include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

Soup**Cream of wild mushroom**

Truffle oil

Leek and potato purée

Pancetta

Grilled red pepper cream

Italian tomatoes, coconut cream

Minestrone soup

Seasonal vegetables and orzo

Entrée**Tortellini with cheese**

sun-dried tomato Romanoff sauce flambéed with vodka

Salad**Cesar Salad**

fresh shaved parmesan cheese & herb croutons

Artisan Salad

Goat cheese, candied pecans, pears and maple dressing

Baby Kale, and Arugula Salad

Cherry tomatoes, radish, dried cranberries, toasted pepitas, oranges, crunchy heirloom carrots, green herb and citrus dressing

Pickled Beet and Spinach Salad

Chevre, pistachio pistou, candied hazelnuts, cider vinaigrette

Dessert**Sugar & pecan pie**

34

Wild mushroom ravioli 35

Sage butter

Chicken breast 38

stuffed with goat cheese, chorizo and basil, natural juices

Chicken supreme 36

marinated with herbs, café au lait sauce

Pork tenderloin 38

marinated with Meaux mustard, maple syrup demi-glace

Beef medallion 44

Madeira green pepper corn sauce

Salmon fillet 37

choron sauce

Pan-fried walleye 38

citrus butter and cilantro

Cheesecake

red berry coulis

Tiramisu

creamy custard

Crème brûlée and berries

Chocolate & pear mousse

TO-GO BOXES

Our lunches are ready to go and conveniently packed in a Fairmont handbag.
Appropriate Condiments are included for your convenience.

The Classic 28

Quinoa Salad
Potato brioche bun
Ham, brie cheese "à la dionnaise"
Fresh Fruit
Potato chips
Bottled Water

The Ricochet 28

Chickpea Salad
Roasted Chicken and Chipotle Salad in a butter croissant
Cheese cake
Fresh fruit
Potato chips
Bottled Water

The Vegetarian 29

Raw Vegetables with Hummus
Grilled vegetables tortilla and goat cheese
Olive bread, pesto of dried tomatoes, marinated tofu
Fresh fruit
Potato Chips
Bottled Water



MENU SIGNATURE

Menu Signature - 5 services

Menu Signature

89

AMUSE BOUCHE OF THE CHEF

VELOUTÉ OF CELERY-RAVE

Fougasse croutons with herbs and wild garlic

SMOKED SCALLOPS

Curly salad, radish, citrus supremes, gastric orange

CUT OF BEEF

Yukon Gold Potato Pavé with Aged Cheddar, Carrot with Apple Syrup, Thin Beans, Pepper Sauce

FONDANT CARAMEL AND SPECULOOS

Maple ice cream, seasonal berries

BUFFETS

Minimum 50 persons, 2 hours of service maximum , 5\$ extra per person, per extra hour

Personalize your experience by adding a chef at the additional cost of \$60 | hour | minimum 3 hours

All buffets include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey and Lemon.

The Laurentian BBQ

72

APPETIZERS

Market salads and vinaigrettes
 Potato salad with salted pickles, smoked bacon and creamy herb vinaigrette
 Mediterranean salad with olives and marinated feta
 Coleslaw with Thousand Island dressing
 Raw vegetables and dip

MAIN COURSES

Flank steak marinated with herbs, lyonnaise mustard sauce
 Regional assorted sausages
 Grilled chicken with homemade BBQ sauce
 Salmon brushed with maple syrup
 Pork ribs and homemade BBQ sauce
 Baked potatoes, sour cream, bacon and shallots
 Grilled vegetables, herb and lemon oil

DESSERTS

Fruit salad
 Selection of cakes and dessert bars

The Sugar Shack

69

SOUP

Traditional pea soup

APPETIZERS

Marinades in mason jars (pickles, beets, onions)
 Traditional creton, duck rilette served on wooden plank
 Homemade rainbow trout gravlax on wooden plank
 Sliced artisan bread

MAIN COURSES

Roasted pork, caramelized with maple and Meaux mustard, Granny Smith apples
 Atlantic salmon caramelized with maple syrup
 Laurentian game pie
 Fluffy omelette perfumed with maple syrup
 Assorted sausages flavoured with maple syrup
 Traditional "oreilles de criss"
 Roasted maple root vegetables and baby potatoes

DESSERTS
Crêpes with maple syrup
Maple mousse
Maple bread pudding

Make your buffet extra special by adding a service of maple taffy for 5.00 per person!

The Laurentian Buffet

78

APPETIZERS

Turnip cream with mead
Basket of breads
Smoked Fish platter (trout, mackerel, salmon)
Assorted charcuterie, pates and terrines
Green Salad with assorted vinaigrettes
Potato salad ratte with mustard seed
Citrus palm heart salad
Yellow beet salad, goat cheese
and caramelized pecans, apple cider vinaigrette

MAIN COURSES

Chicken supreme stuffed with
foie gras, oregano and giant mushroom
Quebec Beef Medallions with juniper and coffee spiced jus
Trout fillet with a fennel cream sauce
Ravioli stuffed with cheese and basil,
sun-dried tomatoes and garlic confit
Potato gratin and Oka cheese
Seasonal vegetables

THE "PTIT TRAIN DU NORD" CHEESE PLATTER

Fig compote, baguettes and grapes

DESSERTS

A variety of cakes, mousses and pies
from our pastry Chef
Fresh fruit salad

A LA CARTE

Prices include one choice of soup, salad, main course and dessert

For an additional \$25 per person, allow your guests to order their main course tableside

This service is available for groups under 200 guests. We require a minimum of a four course meal, consisting of two courses prior to the entrée, three entrée choices and a dessert.

All dinners are served with an assortment of Freshly Baked Breads, Rolls and Butter,
Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas
with Milk, Honey & Lemon.

Salad

Artisan Salad

grapefruit pearls, crunchy vegetables and maple vinaigrette

Baby spinach salad

Cherry tomatoes, radish, dried cranberries, toasted pepitas,
oranges, crunchy heirloom carrots, green herb and citrus dressing

Beet, Chevre, and Spinach Salad

Roasted purple beets, pickled yellow and candy cane beets, toasted
pistachios, mandarin oranges, shaved radish, pomegranate
vinaigrette

Soup

Cream of asparagus

Roasted walnuts, lemon confit whipped cream

Cream of leek and potato

Pancetta

Cream of red pepper grilled

Italian tomatoes, coconut cream

Appetizers Extra

Seared Rare Yellowfin Tuna 5

Cucumber and basil, mango mayonnaise, seasonal micro-shoots

Potato Salad 5

Mustard seeds and smoked duck breast, small shoots and Porto reduction

Ballottine of Foie Gras 9

Sortilege marinated, gingerbread croutons

Cheeses 9

Selection of 3 fine cheeses of our region

Main Courses

Chicken Supreme 70

Stuffed with goat cheese and prosciutto, mushroom sauce

Bison cuff filet duo (4 oz) and giant shrimps 85

Giant flambéed with cognac

Charlevoix veal chop 75

Caramelized cipolini onions, cognac sauce

Chicken breast 70

Stuffed with chorizo and ricotta, red wine sauce with dried tomatoes and thyme

Filet mignon of beef AAA 74

Pepper sauce

Dessert

Tiramisu

creamy custard

Raspberry and lemon cream pie

Decadent chocolate & caramel cake

Opera cake

roasted coffee cream

Cheesecake

red berry coulis



RECEPTION "CLÉ EN MAIN"

(Minimum 40 persons, 2 hours of service maximum , \$5 extra per person , per extra hour)

THE AFTER-SKI

58

BUFFET TABLE

Vegetables and dip
Nachos with guacamole, salsa and sour cream
Buffalo chicken wings and ranch dip
All-dressed pizza
Fried chicken
Five-spice marinated beef satay with peanut sauce
Fried calamari with tartar sauce
Assorted regional cheeses

PASSED CANAPÉS

Mini beef Wellington, fruit ketchup
Mini rolls stuffed with Lake Brome duck and 5 peppers

DESSERTS BUFFET

Coffee, decaffeinated coffee and Fairmont teas

THE MOUNTAIN FEEL

68

Raw veggies and Thousand Island dip

Poutine with shredded short rib beef and homemade sauce made from "Rivière Rouge" beer
Mac'N'Cheese with lobster meat, topped with Graham cracker crumbs, served in mason jars
Mini chicken skewers with Indian flavours, Ras El Hanout spices and Raita dip, mango chutney
Hot artichoke dip, curry feta cheese, naan bread, served in terracotta pots
Shredded boar mini burgers, caramelized onions and goat cheese
Chicken wings and maple marinade, blue cheese dip
Tempura shrimps served with Ponzu sauce
Assorted regional cheeses

DESSERTS BUFFET

Coffee, decaffeinated coffee and Fairmont teas

HOT STATIONS & SPECIALTIES

Requires a chef at the additional cost of 60 /hour , minimum 2 hours

SMOKED BEEF BRISKET

14 / pers.

Assorted mustards, rye bread and sauerkraut

Minimum 15 pers.

LEG OF LAMB ROASTED WITH MOROCCAN SPICES

15 / pers.

Garlic confit juice, served with a mint jelly and mango-coriander chutney

Minimum 15 pers

TASTING OF TIGER PRAWNS AND SCALLOPS

550

ROASTED PRIME RIB AU JUS

14 / pers.

With horseradish and mustard

Minimum 40 pers

WHOLE BEEF TENDERLOIN

19 / pers.

Horseradish and pinot noir sauce with an assortment of miniature breads

Minimum 20 pers.

ROAST BEEF LEG ON THE BONE

895

flavoured with herbs and mustard seeds

flambéed in vermouth

Serves 75 to 100 pers.

100 units of each

Poutine

14 / pers.

Fries, cheese & sauce made with
"P'tit Train du Nord" local beer

Minimum 15 pers.

PERSONALIZED STATIONS WITH CHEF

Add a station to your evening or create your own dinner with 4 stations Requires a chef at the additional cost of 60/hour , minimum 3 hours Minimum of 25 people

RISOTTO STATION

12 / pers.

Wild Mushrooms
Artichokes
Tomatoes
Parmesan
Truffle Oil

Minimum 25 pers.

PASTA STATION

18 / pers.

Three (3) choices of pasta
Three (3) options of sauce
Garlic, parmesan and pesto

Minimum 40 pers.

MINI-BURGER STATION

18 / pers.

Two (2) burgers per person
(vegetarian and beef)
Garnishes

Minimum 25 pers.

STIR FRY STATION

22 / pers.

Chicken, beef and tofu
Finely sliced vegetables, garlic,
ginger and fresh coriander
served on Asian noodles

Minimum 40 pers.

CRÊPE STATION

15 / pers.

Flambéed crepes
Bananas
Grilled almonds
Homemade jams
Chocolate sauce
Whipped cream

Minimum 25 pers.

HORS D'OEUVRES

Minimum of three (3) dozen per item is required.

COLD BY THE DOZEN

45/dz

Bruschetta with tomato and eggplant, parmesan chips,
mini basil baskets
Mini crab-lime salad in a jar
Roulade of smoked salmon and lobster on pumpernickel
Gingerbread crouton and foie gras mousse
Mini skewers of prosciutto and melon
Smoked trout and horseradish cream on blinis
Smoked duck breast, fig and goat cheese on crouton
Salmon trout tartare, lemon & pepper pearls,
Espelette pepper aioli, black sesame cone

HOT BY THE DOZEN

45/dz

Crab cake, saffron aioli
Spanakopita
Fluffy pastry with Oka cheese, almonds and honey
Mini beef Wellington, fruit ketchup
Asian style vegetarian mini roll
Mini rolls stuffed with Lake Brome duck and 5 peppers
Chicken satay marinated with Indian spices,
tandoori yogurt sauce
Wild mushroom arancini
Shrimp tempura, grilled pepper and garlic confit aioli garlic

"A LA CARTE"

At the dozen (Minimum 4 dz)

Cupcakes 53/dz

Tiger shrimps & cocktail sauce 45/dz

BBQ chicken wings 34/dz

Mini beef satays 45/dz
peanut sauce

Mini chicken satays 45/dz
peanut sauce

Mini burgers with shredded beef and garnishes 45/dz

Sushi station with garnishes 52/dz

ASSORTED DELUXE SANDWICHES 55/dz

To Share (for 20 persons)

Basket of nachos 35
salsa, guacamole & sour cream

Popcorn 25
(classic, caramel or cajun spice)

Basket of chips or pretzels 19

Basket of peanuts 21

Basket of mixed nuts 31

Hummus and naan bread 24

Bruschetta 65
with fresh and spicy tomatoes and croutons

Platter of vegetables & dip 70

Regional cheese platter 190

Assortment of pâtés and terrines 160
with chutney and assorted breads

smoked salmon 285
and garnishes

CHILDRENS MENU

Plated Children menu

25

*12 years and under***APPETIZER (1 choice)**

CAESAR SALAD Creamy dressing, croutons, Parmesan cheese
 DIP N DUNK VEGGIES N DIP Carrot, celery, broccoli, cauliflower,
 cherry tom, ranch dip
 PITA AND DIP warm, pita, hummus, baba ghanoj, ranch dips

MAIN DISH (1 choice)

GRILLED CHICKEN BREAST French fries, fresh vegetables, honey
 barbecue sauce on the side
 SPAGHETTI meat sauce, parmesan cheese on the side
 PITA PIZZA pepperoni, OR cheese
 CHICKEN FINGERS French fries, plum sauce, fresh vegetables

DESSERT (1 choice)

ICE CREAM SUNDAE vanilla and chocolate ice cream, fresh
 berries, chocolate sauce
 FRUIT SALAD
 CHOCOLATE CHIP COOKIES AND ICE COLD CHOCOLATE MILK

ONE BEVERAGE INCLUDED**Buffet childrens menu**

25

*12 years and under | minimum 10 children service of 2 hours
 maximum***APPETIZERS**

CAESAR SALAD Creamy dressing, croutons, Parmesan cheese
 DIP N DUNK VEGGIES N DIP Carrot, celery, broccoli, cauliflower,
 cherry tom, ranch dip
 HAM, PICKLES, CHEESE and CRACKERS

MAIN DISHES (2 choices)

PITA PIZZA pepperoni or cheese
 HOUSE MADE MAC N CHEESE
 BARBECUE CHICKEN BREAST honey barbecue sauce
 CHICKEN FINGERS plum sauce
 GRILLED CHEESE SANDWICH
 MINI BURGERS AND HOT DOGS

SIDES

Fresh vegetables
 French fries

DESSERTS

Fruit salad
 JELL-O
 Chocolate drizzled Rice Krispies squares

MILK, CHOCOLATE MILK, FRUIT JUICE**DRINK MENU**

LABOUR CHARGE: If bar revenues do not exceed \$400 (before taxes and service), the following labour charges will apply:
 \$50 per hour | per bartender | for a minimum of three (3) hours.

Vintage Bottle Soft drink

5.95

Bottled water or sparkling water

4.95

Fruit Juice

4.95

Domestic Beer

8

Imported Beer

9

Glass of wine

9

Aperitif and vermouth - 50 ml	9	Alcohol & Liqueur Premium - 30 ml	9
Alcohol & Liqueur Deluxe - 30 ml	10	Fruit punch non-alcoholic	4.5
Rhum punch	6.5	Sparkling wine punch	7
Signature cocktail Tremblant Spritz	11	Soft drinks	4.95
A unique tasting, Ungava-based gin aperitif			
Sweet liquor			4.95

SPARKLING & CHAMPAGNE

Prosecco, Tereza, Rizzi, Italy	55	Champagne, Tattinger, France	152
Cava Pares Balta, Brut Nature, Spain	65	Mumm Napa , Napa Valley , Brut, USA	86

WHITE WINES

Henry of Pelham, Niagara, Canada	60	Château St-Jean, U-S	59
Chardonnay		Chardonnay	
Alsace, Pfaff, France	55	Sancerre, Henri Bourgeois, France	85
Pinot Gris		Sauvignon Blanc	
Pays D'Oc, Paul Mas, France	48	Mission Hill, Estate Series, Canada	70
Grenache		Chardonnay	
Chablis, Drouhin, France	81	Friuli Grave, Campanile, Italy	55
Chardonnay		Pinot gris	
Alsace, Leon Beyer, France	58	Exclusive Fairmont, Georges Duboeuf	55
Riesling			

RED WINES

VDP d'Oc, Paul Mas, France	48	Antiguas Reservas, Cousinoma- macul, Chile	56
Cabernet		Cabernet-Sauvignon	
Pétales d'Osoyoos, Okanagan Valley, Canada	83	Okanagan Valley, Mission Hill, Canada	70
Cabernet-Sauvignon, Cabernet-Franc, Merlot		Cabernet-Sauvignon, Merlot	
Barolo, Fontanafredda, Italy	95	Mendoza, Clos de los Siete, M. Rolland, Argentina	73
Sangiovese		Malbec	
Central Coast , Woodwork, California	72	Côtes-du-Rhône, Famille Perrin, Réserve, France	50
Cabernet Sauvignon		Syrah, Grenache, Mourvedre	
Bordeaux, Château Lacoudraie, France	60	Coudoulet de Beaucastel, Pierre- Perrin, France	91
Exclusive Fairmont , Georges Duboeuf	55	Faiveley, France, Bourgogne	79
Côtes du Rhône			
Langa Pasion, Bodegas Langa, Spain	69	Valpolicella Ripasso, Villa Belvedere, GIV, Italy	79
Chianti Castiglioni, Frescobaldi, Toscane ,Italy	55	Chianti Rufina, Nipozzano Riserva, Toscane , Italy	70

