

A photograph of a grand, multi-story hotel building with classical architectural features. The facade is made of light-colored stone or concrete, featuring arched windows on each floor. Many windows have black metal flower boxes with red flowers hanging from them. The building has ornate carvings and a central arched entrance at the bottom. The overall tone is bright and elegant.

**Le Saint**

**BANQUET MENU 2023**

L V X <sup>SM</sup>

*Preferred*  
HOTELS & RESORTS

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# Breakfast Buffet



# Breakfast buffet – MINIMUM 8 PERS.

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

## The Local Continental | 25\$ /PERS.

Arhoma breads, muffins, butter and jam from A. Lefebvre de Bolton | Maison Chabot Chocolate croissants and croissants | Chagnon Dairy Yogurt and Granola  
Grandma Emily | Grandma Emily cereal and milk | Sliced fresh fruit platter

## The Montrealer | 28\$ /PERS.

Saint-Viateur bagels served with cream cheese, butter and jams from A. Lefebvre de Bolton | Smoked salmon | Quebec cheese platter (2 varieties) | Local charcuterie | Sliced fresh fruit platter

## The American | 30\$ /PERS.

Scrambled Quebec eggs | Bacon, herbs chipolata and breakfast potatoes | Pancakes, Domaine des 15 Lots maple syrup and whipped cream | Maison Chabot assorted croissants | Arohma breads and jams from A. Lefebvre de Bolton | Sliced fresh fruit platter

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)







# The Breaks



# The Breaks – MINIMUM 8 PERS.

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

## Viennoise Break | 17\$ /PERS.

Assorted croissants | Arohma breads, butter and jams from A. Lefebvre de Bolton  
| Selection of whole fruits

## Gourmet Break | 18\$ /PERS.

Homemade scones | Pearled sugar brioche | Madeleines | Seasonal fruit smoothies

## Energizing Break | 17\$ /PERS.

Yogurt station with toppings: granola, fresh fruits, dried fruit, and seeds | Grandma Emily granolas bar | Sliced fresh fruit platter

## Green Break | 16\$ /PERS.

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

## Healthy Break | 17\$ /PERS.

Pita bread | 3 sauces: Tzatziki, Babaganoush and Hummus |  
Healthy mini wraps (scrambled eggs, spinach, and cherry tomatoes)

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

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# The Breaks – MINIMUM 8 PERS.

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

## Montreal Break | 22\$ /PERS.

Mini Levitt's Montreal smoked meat sandwiches | Saint-Viateur bagels |  
Smoked salmon and cream cheese | Pancakes and Quebec maple syrup

## Terroir Break | 23\$ /PERS.

Quebec cheese platter with fruit compote, dried fruits, and nuts | Vegetable platter  
with homemade dips | Charcuterie platter | Homemade croutons

## Nespresso Break

Per capsule – 3.50\$

Half-day open beverage – 6\$ per person







Full day open beverage – 10\$ per person

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## À la carte option – MINIMUM 5 PERS.

	Quebec scrambled eggs	4\$ / PERS.
	Local sausage, bacon or ham	6\$ / PERS.
	Granola bars	6\$ / PERS.
	Whole fruit basket	3\$ / PERS.
	Sliced fresh fruit platter	7\$ / PERS.
	Fresh homemade smoothies (2 varieties)	6\$ / PERS.

## À la carte option

	Quebec cheese plate, compote, fruits, nuts and croutons	13\$ / PERS.
	Charcuterie platter	15\$ / PERS.
	Charcuterie and cheese platter	18\$ / PERS.
	Vegetable and dips	6\$ / PERS.
	Chips	4\$ / BAG
	Bagel	40\$ / THE DOZEN
	Mini muffin (2 varieties)	40\$ / THE DOZEN
	Mini croissant	40\$ / THE DOZEN
	Mini scones	40\$ / THE DOZEN
	Croissant or Chocolate croissant	5\$ / EACH
	Foodie muffins or healthy muffins	5\$ / EACH
	Cookie of the day	4\$ / EACH
	Individual yogurt	4.5\$ / EACH
	Water bottles and soft drinks	4.5\$ / EACH
	Coffee and tea station	45\$ / STATION (10 PERS.)

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

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# For Lunch





# For Lunch – EXPRESS LUNCH

1 soup | 1 salad | 3 sandwiches or 2 pizzas | dessert | 34\$ /PERS. | Only served at lunchtime

## STARTERS



### SOUP (1 CHOICE FOR THE GROUP)

- Butternut soup, honey, leeks and bacon
- Leek soup, feta and herbs
- Cauliflower cream, mix of blended nuts

### SALAD (1 CHOICE FOR THE GROUP)

- Quinoa salad, roasted squash, and topping
- Pasta salad, green pesto, and tomatoes
- Creamy potato salad and mustard
- Green salad



## SANDWICHES (3 CHOICES FOR THE GROUP)

- Shredded chicken, herbed mayonnaise, spinach, and Swiss cheese
- Braised beef, bell pepper, zucchini and mayonnaise
- Pulled pork, BBQ sauce, grilled pepper
- Levitt's Montreal smoked meat, mustard and pickled
- Duck confit, grilled onions, and herbed yogurt (+2\$)
- Mayonnaise tuna, black olives, tomatoes and eggs (2\$)
- Lobster roll, fried onions, and mayonnaise (+8\$)
- Honey, goat cheese sandwich with roasted vegetables
- Grilled tofu and seasonal vegetables

## HOMEMADE PIZZAS (2 CHOICES FOR THE GROUP)

- Meat pizza (beef, pork or chicken)
- Bocconcini, basil and prosciutto pizza
- Bacon, onions and Swiss cheese pizza (white sauce pizza)
- Vegetarian pizza with grilled vegetables (vegan)

## DESSERTS

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



Vegan



Vegan on request



Gluten-Free



Gluten-Free on request

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)





# For Lunch – RESTAURANT LUNCH MENU

Starter and main

37\$ per person

Starter, main and dessert

52\$ per person

Menu on request







# For Lunch – HOT BUFFET – MINIMUM 10 PERS.

**2 Starters | 2 Main courses | 1 Side | Dessert | 50\$ /PERS + 5\$ FOR DINNER**



Our hot buffet includes soup, bread, coffee and tea.

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

- Penne salad with green pesto, sundried tomatoes, arugula and bocconcini
- Antipasti platter, charcuterie, cheese, vegetables, and olives
- Quinoa salad, roasted squash, arugula, red onions, herb dressing
- Greek salad, Lebanese cucumber, feta, red onions and Quebec tomatoes
- Creamy potato salad with Dijon mustard, corn and bacon
- Sea bream ceviche, lime, green onions, and jalapeno
- Matane shrimp salad, Boston lettuce and herbed yogurt dressing

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

- Roast beef, beef juice and mushroom with herbs
- Cod, basil pesto and white wine sauce
- Seared salmon, yuzu beurre Blanc and grilled lemon
- Chicken tenders from Voltigeurs farm with creamy mushroom sauce
- Veal stew, soya sauce, shiitake, and sprouted beans
- Braised roaster, homemade red wine sauce, bacon, and seasonal vegetables
- Summer vegetable orzotto, grilled zucchinis and parmesan

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

- Roasted potatoes with herbs
- Mashed potato with smoked bacon and caramelized onion
- Butternut squash orzotto and parmesan
- Saffron rice
- Roasted winter vegetables

## DESSERT

Assorted homemade cookies and dessert from our pastry chef







# Dinner





# Dinner – MINIMUM 15 PERS.

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

One choice per service for the group | 65\$ per person

Two choices per service for the group | 70\$ per person (max. 100 pers.)

## STARTERS

- Cauliflower, mix of blended nuts
- Leek soup, feta and herbs
- Pear salad, feta, yogurt dressing and herbs
- Salmon sashimi, pomegranate and avocado mayonnaise
- Beef tataki, soya and sesame mayonnaise and pea splents
- Shrimp, bisque, quinoa tabbouleh and green onions

\*For an additional 4th service among the starters, 12\$ extra per person

## MAIN COURSES

- One sided cooked salmon, creamy parmesan polenta, roasted vegetables, Yuzu beurre Blanc
- Chicken cooked Sous Vide, seared wild mushrooms, buttery mashed potatoes and roasted turnips
- Quebec hanger steak, Bordelaise sauce, potato gratin and glazed carrots
- Seared cod, lemon confit, orzotto and green pesto
- Veal tenderloin, gnocchi, seasonal vegetables and bearnaise sauce
- Vegetarian option: Wild mushrooms risotto, vegetables confit and parmesan tuile

## DESSERTS

- Chocolate cake, custard and salted butter caramel
- Lemon meringue pie
- Red berry pavlova
- Guayaquil chocolate dessert and berries

\*To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections.

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)





# Canapés selection – MIN. 12 CANAPÉS PER SELECTION

## Meat

### PRICE PER CANAPÉ

🌾	Meatball, marinara sauce, mixed herbs and parmesan tuile	4.50\$
	Pork dumpling, ponzu reduction and radish	4.50\$
	Ham croqueta, green tapenade, xérès	4.50\$
	Puff pastry, shredded chicken, mushroom cream (vol-au-vent)	5\$
	Pulled pork mini burger, coleslaw, and marinated onions	5\$
	Braised beef, Chimichurri, brown butter croutons	5\$
	Beef tataki, pearled onions, bean sprouts and sesame	5.50\$
🌾	Beef tartare, quail eggs, capers, parsley and bread tuile	6\$
	Beef marinated filet, celeriac puree and foie gras	6.50\$

## Fish

	Turbot fish fritters, roasted garlic aioli, citrus zest and fennel	4.50\$
🌾	Flambé Ouzo shrimp, edamame puree and cilantro	5\$
🌾	Salmon tartare, yuzu, chive and Granny Smith apple	5\$
🌾	Yellowfin tuna tataki, miso mayonnaise, tempura and Québec microgreens	6\$
🌾	Bluefin tuna tartare, grilled shiitake, teriyaki, sesame and green onions	6.50\$
🌾	Seared scallops, bacon cream, green onions, and parmesan shavings	7\$
🌾	Crab and northern shrimp salad, yuzu, daikon, and sea buckthorns	7\$

## Vegetarien

🌱	Tomato and cucumber Gazpacho, cilantro lemon yogurt and marinated vegetables	4.50\$
	Parmigiano Reggiano Arancini, truffles, sundried tomatoes and arugula pesto	4.50\$
	Puff pastry, mushroom marmelade, goat cheese and juniper	4.50\$
	Vegetable dumpling, ponzu reduction and radish	4.50\$
	Homemade falafel bites, hummus, tahini, coriander and carrots	4.50\$
	Bruschetta, basil, tomatoes, garlic and parmesan	4.50\$
	Greek salad, tomatoes, feta, Lebanese cucumber, and oregano	5.50\$


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

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# Canapés selection – MIN. 12 CANAPÉS PER SELECTION

%@NAD Vegan option available 

PRICE PER CANAPÉ

Chocolate cake, salted butter caramel and custard	4.50\$
Seasonal fruit pavlova	4.50\$
Assorted macaroons	4.50\$
Profiteroles	4.50\$
Assorted homemade doughnuts	4.50\$
Praline cream, chocolate chips and puff pastry	4.50\$



THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



A row of polished silver chafers on a buffet line. The chafers are arranged in a line on a white marble countertop. The foreground chafers are in sharp focus, showing their reflective surfaces and ornate handles. The background chafers are blurred, creating a sense of depth. The word "Stations" is overlaid in large, bold, black letters across the center of the image.

# Stations



# Stations – MINIMUM 20 PERS.\*\*

*Vegan and gluten-free option available* 🌱🌾

## Oyster sation \*

From Prince Edward Island and New Brunswick, mignonettes, horseradish, shallots, sake, and raspberry vinegar

3 oysters 9\$ / PERS.  
6 oysters 18\$ / PERS.  
12 oysters 36\$ / PERS.

## Raw station \*

Salmon tartare and sashimi  
Tuna tartare and sashimi

25\$ / PERS.

## Poutine station

Classic poutine  
Pulled pork poutine

21\$ / PERS.

## Tacos station

Pork, beef and shrimps, tomatoes, lettuce and sour cream  
Option illimitée

19\$ / 3 TACOS / PERS.

45\$ / PERS. (max 3h)

## Green station

Choice of 3 salads:

- Pesto pasta salad
- mix greens
- Mint tabbouleh with chicken
- Quinoa and squash salad
- Potato salad
- Pear and feta salad
- Greek salad
- Cesar salad
- Waldorf salad

14\$ / PERS.

**\*Chef entertainment mandatory - \$195 per station**

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

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A top-down view of three drinks on a black background. At the top is a glass of beer with a thick, golden head of foam and three dark berries floating in the center. The rim of the glass is coated in white salt. Below it to the left is a glass of a light-colored, frothy drink with ice and a green garnish. To the right is a glass of a dark, amber-colored drink. All three glasses are resting on circular coasters with a blue and white pattern.

# Drinks Menu



# Drinks Menu

## Non-alcoholic drinks

Coffee - Tea	Glass
Apple or orange juice	4.50\$
Club soda – Tonic Ginger Ale	4.50\$
Evian or Perrier water 330ml	4.50\$
Evian or Perrier water 750ml	4.50\$
Soft drinks	6.50\$

## Beers

Honey Amber Sleeman	10\$
Pilsner	10\$
Blonde Triple Belge	10\$
Belgian Pale Ale	10\$
Belgian Dark Ale	10\$
Apple Dry Cider	10\$

## Classic

White and red wine	10\$
Beers	10\$
Kamouraska Vodka	10\$
Saphir Bombay	10\$
Silver and gold Sauza Tequila	10\$
White and gold Baccardi Rhum	10\$
Grand Macnish or Saint Léger Whisky	10\$
Mocktail on request	10\$

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# Menu Boissons – (SUITE)

Premium	Glass
Premium white and red wine	14\$
Selection of local beers	14\$
Belvedere or Quartz vodka	14\$
Saint-Laurent Gin	14\$
Chic Choc Rhum and Plantation 3 stars	14\$
Johnnie Walker Black Label Whisky	14\$
Jose Cuervo Silver and gold Tequila	14\$
Knob's Creek Bourbon	14\$
Baileys, Kahlua and Courvoisier Cognac	14\$
Mocktail on request	14\$

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





# Option bar

## CLASSIC OPEN BAR

1<sup>st</sup> hour  
2<sup>nd</sup> hour  
Extra hour

25\$ / pers.  
20\$ / pers.  
12\$ / h.

## PREMIUM OPEN BAR

1<sup>st</sup> hour  
2<sup>nd</sup> hour  
Extra hour  
+ Champagne option offered

35\$ / pers.  
28\$ / pers.  
14\$ / h.  
+3\$ / h. / pers.

## ALCOHOL-FREE OPTION

Per consumption for non-alcoholic beverages

4.5\$ / u.

## MOCKTAIL OPEN BAR

1<sup>st</sup> hour  
2<sup>nd</sup> hour  
Extra hour

20\$ / pers.  
16\$ / pers.  
10\$ / h.



# À la carte wine list

## WHITE WINES

Philippe de Rothschild

Chardonnay – France

Zenato Pino Grigio delle Venezie

Pinos Gris – Italie

Bottle

50\$

50\$

## ROSÉ WINES

Maschiarelli

Montepulciano – Italie

50\$

## RED WINES

Philippe de Rothschild

Pinot Noir – France

Philippe de Rothschild

Merlot – France

Bottle

50\$

50\$

## BUBBLES

Villa Conchi, Mousseux, Espagne

La Marca, Prosecco, Italie

48\$

67\$

