

A photograph of a grand, multi-story hotel building with a classical facade. The building features arched windows, ornate stone carvings, and flower boxes under the windows. The central entrance is a large, arched doorway with a decorative pediment. The overall scene is bright and sunny.

Grand

BANQUET MENU 2024

LVXSM

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 | 33\$ /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 | 18\$ /PERS.

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

Gourmet Break | 19\$ /PERS.

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

Energizing Break | 18\$ /PERS.

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

Green Break | 17\$ /PERS.

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

Healthy Break | 18\$ /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

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



The Breaks – MINIMUM 8 PERS.

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

Montreal Break | 23\$ /PERS.

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

Terroir Break | 24\$ /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 – 7\$ per person

Full day open beverage – 12\$ 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 | 41\$ /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

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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 | 55\$ /PERS

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 | 84\$ per person

6\$ per additional choice per service | Maximum two choices per service (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 polanta, 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%)



For dinner – HOT BUFFET – MINIMUM 10 PERS.

2 Starters | 2 Main courses | 1 Side | Dessert | 65\$ /PERS

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

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

- Sea bream ceviche, lime, green onions, and jalapeno
- Greek salad, Lebanese cucumber, feta, red onions and Quebec tomatoes
- Salmon sashimi with yuzu mayonnaise and pomegranate
- Beef tataki, miso and sesame
- 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
- Halibut, basil pesto and white wine sauce
- Arctic char filet, yuzu beurre Blanc and grilled lemon
- Lamb shank, edamame and jus
- Braised roaster, homemade red wine sauce, bacon, and seasonal vegetables
- Winter vegetable orzotto, Jerusalem artichokes and parmesan cheese
- Fettucine with wild mushrooms, cream and miso

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

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 | 5.25\$ |
| | Pork dumpling, ponzu reduction and radish | 5.25\$ |
| | Ham croqueta, green tapenade, xérès | 5.25\$ |
| | Puff pastry, shredded chicken, mushroom cream (vol-au-vent) | 6\$ |
| | Pulled pork mini burger, coleslaw, and marinated onions | 6\$ |
| | Braised beef, Chimichurri, brown butter croutons | 6\$ |
| | Beef tataki, pearled onions, bean sprouts and sesame | 5.50\$ |
| 🌾 | Beef tartare, quail eggs, capers, parsley and bread tuile | 7.25\$ |
| | Beef marinated filet, celeriac puree and foie gras | 7.75\$ |

Fish

| | | |
|---|---|--------|
| | Turbot fish fritters, roasted garlic aioli, citrus zest and fennel | 5.25\$ |
| 🌾 | Flambé Ouzo shrimp, edamame puree and cilantro | 6\$ |
| 🌾 | Salmon tartare, yuzu, chive and Granny Smith apple | 6\$ |
| 🌾 | Yellowfin tuna tataki, miso mayonnaise, tempura and Québec microgreens | 7.25\$ |
| 🌾 | Bluefin tuna tartare, grilled shiitake, teriyaki, sesame and green onions | 7.75\$ |
| 🌾 | Seared scallops, bacon cream, green onions, and parmesan shavings | 8.50\$ |
| 🌾 | Crab and northern shrimp salad, yuzu, daikon, and sea buckthorns | 8.50\$ |

Vegetarien


| | | |
|---|--|--------|
| 🌱 | Tomato and cucumber Gazpacho, cilantro lemon yogurt and marinated vegetables | 5.25\$ |
| | Parmigiano Reggiano Arancini, truffles, sundried tomatoes and arugula pesto | 5.25\$ |
| | Puff pastry, mushroom marmelade, goat cheese and juniper | 5.25\$ |
| | Vegetable dumpling, ponzu reduction and radish | 5.25\$ |
| | Homemade falafel bites, hummus, tahini, coriander and carrots | 5.25\$ |
| | Bruschetta, basil, tomatoes, garlic and parmesan | 5.25\$ |
| | Greek salad, tomatoes, feta, Lebanese cucumber, and oregano | 5.50\$ |

🌱 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%)



Canapés selection – MIN. 12 CANAPÉS PER SELECTION

%@N@M Vegan option available 

| | PRICE PER CANAPÉ |
|---|------------------|
| Chocolate cake, salted butter caramel and custard | 5.25\$ |
| Seasonal fruit pavlova | 5.25\$ |
| Assorted macarons | 5.25\$ |
| Profiteroles | 5.25\$ |
| Assorted homemade doughnuts | 5.25\$ |
| Praline cream, chocolate chips and puff pastry | 5.25\$ |



A row of stainless steel chafing dishes is lined up on a buffet counter. The dishes are arranged in a perspective that recedes into the background. The foreground dish is in sharp focus, showing its lid and legs. The background is slightly blurred, showing more dishes and a person in the distance. The lighting is bright, creating reflections on the metal surfaces.

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 12\$ / PERS.
6 oysters 23\$ / PERS.
12 oysters 45\$ / PERS.

Raw station *

Salmon tartare and sashimi
Tuna tartare and sashimi

30\$ / PERS.

Poutine station

Classic poutine
Pulled pork poutine

25\$ / PERS.

Tacos station

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

23\$ / 3 TACOS / PERS.

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

55\$ / PERS. (max 3h)

17\$ / 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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Drinks Menu

Drinks Menu

Non-alcoholic drinks

| | Glass |
|------------------------------|--------|
| Coffee - Tea | 4.50\$ |
| 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 | 6.50\$ |
| Soft drinks | 4.50\$ |

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\$ |



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 st hour | 25\$ / pers. |
| 2 nd hour | 20\$ / pers. |
| Extra hour | 12\$ / h. |

PREMIUM OPEN BAR

| | |
|----------------------------|-------------------|
| 1 st hour | 35\$ / pers. |
| 2 nd hour | 28\$ / pers. |
| Extra hour | 14\$ / h. |
| + Champagne option offered | +3\$ / h. / pers. |

ALCOHOL-FREE OPTION

| | |
|---|------------|
| Per consumption for non-alcoholic beverages | 4.5\$ / u. |
|---|------------|

MOCKTAIL OPEN BAR

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

