

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 a symmetrical design with a central entrance area. The overall tone is bright and elegant.

Le St. Germain

BANQUET MENU 2024

L V X SM

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 | Maison Chabot Chocolate croissants and croissants | Greek yogurt, granola and dried fruits | Seasonal sliced fresh fruit platter

The Montrealer | 28\$ /PERS.

Saint-Viateur bagels served with cream cheese, butter and jams | Smoked salmon | Quebec cheese platter (2 varieties) | Seasonal fruit salad

The American | 34\$ /PERS.

Scrambled Quebec eggs | Bacon, herbs chipolata and breakfast potatoes | Pancakes with maple syrup | Maison Chabot assorted croissants | Arhoma breads and jams | Seasonal fruits salad

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





The Breaks

The Breaks – MINIMUM 5 PERS.

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

Viennoise Break | 18\$ /PERS.

Assorted croissants | Arohama breads, butter and jams | Selection of seasonal whole fruits

Energizing Break | 18\$ /PERS.

Greek yogurt station with granola, dried fruit and seeds | Granola bars | Sliced fresh fruit platter

Healthy Break | 20\$ /PERS.

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

Mediterranean Break | 19\$ /PERS.

Pita bread | 3 sauces: Tzatziki, Babaganoush and Hummus | Mixed olives, marinated feta, Lebanese cucumber and cherry tomato

Cheese Break | 22\$ /PERS.

Quebec cheese platter with fruit jam, dried fruits, and nuts | Grapes and Arhoma Bread | Croutons and crackers

Nespresso Break

Per capsule – 3.50\$

Half-day open beverage – 7\$ per person










Full day open beverage – 12\$ per perso

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



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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.)

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A buffet line featuring three pizzas on black trays. The pizzas are topped with melted cheese, red sauce, and various vegetables like zucchini and mushrooms. A large green plant is in the background.

For Lunch

For Lunch – EXPRESS LUNCH

1 soup | 1 salad | 2 sandwiches or 2 pizzas | dessert | 41\$ /PERS. |

STARTERS

SOUP (1 CHOICE FOR THE GROUP)

- Carrot soup, orange and ginger
- Tomato cream with basil pesto
- Maple parsnip cream

SALAD (1 CHOICE FOR THE GROUP)

- Quinoa salad, sweet potato, bell pepper, pumpkin seed
- Pesto pasta salad, bocconcini and tomatoes
- Potato salad, grain mustard, corn and green onions
- Mixed green salad with vinaigrette

SANDWICHES (2 CHOICES FOR THE GROUP)

- Turkey, guacamole, tomatoes and lettuce, Swiss cheese
- Prosciutto, mozzarella, basil pesto and arugula
- Pastrami, coleslaw, yellow mustard and pickles
- Mayo tuna, olives, tomatoes and eggs
- Goat cheese, grilles vegetables and spinach
- Marinated tofu, seasonal vegetables, salad and hummus

HOMEMADE PIZZAS (2 CHOICES FOR THE GROUP)

- Bocconcini pizza, bell pepper and basil
- All dressed pizza, mushrooms, bell peppers, olives, tomatoes and mozzarella
- Grilled vegetables pizza, goat cheese and spinach

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 – HOT BUFFET – MINIMUM 10 PERS.

1 Starters | 2 Main courses | 1 Side | Dessert | 55\$ /PERS

2 Starters | 2 Main courses | 2 Side | Dessert | 60\$ /PERS

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

STARTERS - *Vegan and gluten-free option available*

- Quinoa salad, sweet potatoes, bell pepper, pumpkin seeds
- Pesto pasta salad, bocconcini and dried tomatoes
- Tomato platter, mozzarella, basil and olive oil
- Greek salad, cucumber, feta, red onions, olives and vinaigrette
- Potato salad, hard boiled eggs, pickles, tomatoes and mayonnaise
- Mixed green salad with vinaigrette
- Caesar salad, croutons, bacon and parmesan

MAIN COURSES - *Vegan and gluten-free option available*

- Braised Angus beef, Merlot demi-glace sauce, sauteed mushrooms
- Grain-fed chicken supreme, mustard sauce with tarragon
- Quebec veal casserole, miso and shitakes
- Basquaise chicken thighs, tomatoes and roasted bell peppers, black olives
- Seared salmon, basil Nantais butter and grilled lemons
- Roasted hake filet, herbed bruschetta and tapenade
- Sauteed Asian tofu with vegetables
- Dahl lentils, coconut milk and curry, fresh coriander
- Spicy legume chili, corn and green onions



For Lunch – HOT BUFFET – MINIMUM 10 PERS.

SIDES

- Roasted potatoes with herbs
- Sweet potato puree
- Jasmine rice
- Two color quinoa
- Mixed seasonal 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

10\$ per person for an additional main course option

STARTERS

- Cauliflower soup, whipped curry cream and croutons
- Carrott and ginger cream, feta and orange zest
- Mixed green salad, caramelised pecans, pear and maple vinaigrette
- Beet carpaccio, fresh goat cheese, fennel, orange and sunflower seeds
- Sesame tuna tataki, avocado and yuzu puree, trout egg
- Green asparagus, confit tomatoes, lemon ricotta, parsley pesto
- Tonnato veal, tuna mayonnaise, onions and shimeji pickles, capers

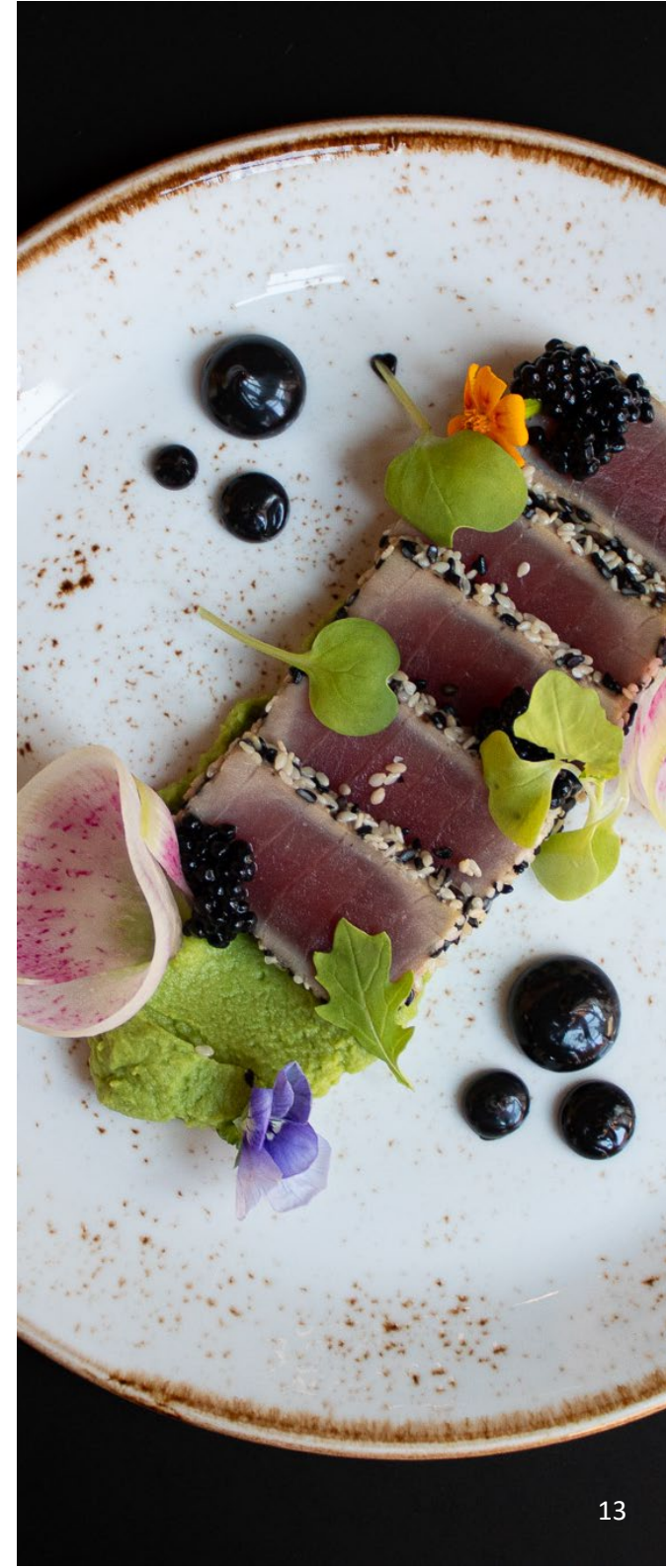
MAIN COURSES

- Roasted salmon, quinoa, seasonal vegetables, basil bruschetta
- Atlantic cod, pearly barley pesto risotto, lemon beurre blanc
- Braised Angus beef, gratin Dauphinois and carrots, red wine juice
- Duck confit Shepherd's pie, mushrooms, demi-glace sauce and buckthorn berry
- Mushrooms and vegetables pearly barley risotto, basil pesto and parmesan
- Dhal lentils and tofu, jasmine rice, yogurt, coriander, lime and naan bread
- Potato gnocchi, mushrooms, asparagus and parmesan

DESSERTS

- Shortbread biscuit, lemon cream, vanilla meringue
- Dark chocolate ganache, buckwheat crumble and raspberries
- White chocolate Panna Cotta, pineapple vanilla/passion confit, coconut crumble
- Sticky toffee pudding, salted butter caramel, Bailey's ice cream

*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.



Canapés selection – MIN. 12 CANAPÉS PER SELECTION

Meat – 6\$ per canape

Marinara sauce beef meatball, parmesan tute

Chicken dumpling, ponzu and radish

Beef mini cheeseburger

Classic beef tartare and crouton

Koreen beef tataki, daikon radish

Vitello tonnato, veal, caper and tuna mayo

Portuguese chicken satay, Piri Piri sauce

Phyllo pastry, duck à l'orange

Fish – 6 \$ per canape

Cod fish fritters, sriracha mayonnaise

Tempura shrimps, hoisin sauce

Arancini paella, shrimps, mussels, chorizo and safran

Marinated octopus, hummus and herbed pesto

Salmon tartare, avocado, mango and coriander

Sesame red tuna tataki, mise mayonnaise, melon radish

Vegetarien – 5\$ per canape

Parmesan arancini, dried tomatoes and arugula pesto



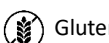

Vegetarian curry samosa, yogurt and mint

Falafels, hummus and tahini, sesame

Andalou gazpacho, tomato, cucumber, bell peppers and red onions

Bruschetta, sourdough croutons, parmesan

Ratatouille tartelette, goat cheese and olive tapenade

 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

Dessert – 5\$ per canape

Assorted macarons
Brownie "Forêt Noire", vanilla cream and cherry
Lemon cream verrine, crumble and meringue
Doughnut hole and salted butter caramel
Assorted truffles lollipops
Seasonal fruit pavlova



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 *

Seasonal oysters, raspberry vinegar mignonette, tabasco, pomegranate granny apple and lime

3 oysters per person – 14\$

6 oyster per person – 26\$

Sushi station

Selection of sushis, makis and nigiris served with soya sauce and wasabi

3 sushis per person – 16\$

6 sushis per person – 30\$

Tacos station

Beef, chicken, marinated tofu, salsa, red onions, lettuce, guacamole, sour cream, cheese and tortillas

3 tacos per person – 23\$

Unlimited option – 58\$ (maximum of 3 hours)

Green station

Choice of 3 salads:

- Pesto pasta salad with bocconcini
- Mixed green with vinaigrette
- Chicken and mint tabouleh
- Two colour quinoa and squash
- Potato salad, mayonnaise, hard boiled eggs, pickles
- Greek salad, tomatoes, cucumber, bell pepper, feta and olives
- Waldorf salad, apple, grapes, celery, nuts and mayo
- Moroccan carrot salad, lemon, olive oil, cumin
- Beet salad with apple and fresh goat cheese

17\$ / PERS.

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Stations – MINIMUM 20 PERS.**

Cheese and charcuterie station – 26\$ per person

Quebec cheese platter with fruit jams

Charcuterie platter with condiments

Croutons and crackers

Sweet Station – 16\$ per person

Assorted macarons

Assorted verrine desserts

Chocolate truffles

Assorted donuts

***Chef entertainment mandatory - \$195 per station (oyster station only)**

****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 glass has a white salt or sugar rim. 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 glasses are on circular coasters with a blue and green pattern.

Drinks Menu

Drinks Menu

Non-alcoholic drinks

	Glass
Coffee - Tea	4.50\$
Apple, pineapple, grapefruit or orange juice	4.50\$
Still or Sparkling water 330ml	4.50\$
Soft drinks	4.50\$
Still or Sparkling water 750ml	8.00\$

Beers

Sleeman Honey Brown	10\$
Sapporo	10\$
Blanche de Chambly	10\$
Sleeman Silver Creek	10\$
Sleeman Rousse	10\$
Rabaska Brut Cider	10\$
White Claw Lime or raspberry Cider	10\$

Classic

White and red wine	10\$
Beers	10\$
Kamouraska Vodka	10\$
Saphir Bombay Gin	10\$
Silver and gold Jose Cuervo Tequila	10\$
White and gold Baccardi Rhum	10\$
Bourbon Jack Daniel's No7	10\$
Mocktail on request	10\$



Drinks Menu – (Following)

Premium	Glass
Premium white and red wine	15\$
Selection of local beers	15\$
Belvedere vodka	15\$
Quartz premium vodka	15\$
Saint-Laurent Gin	15\$
Chic Choc Rhum	15\$
Plantation 3 stars Rhum	15\$
Rosemont Rhum	15\$
Johnnie Walker Black Label Whisky	15\$
Knob's Creek Bourbon	15\$
Tequila Cazadores Blanco / reposado	15\$
Courvoisier Cognac	15\$
Mocktail on request	12\$

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



À la carte bar

WELCOME GLASS (maximum 1 choice) \$10/drink

Welcome bubble glass (non-alcoholic option)

Mimosa

« Soupe de Champagne »

Bambi Spritz

Bellini

À LA CARTE COCKTAIL (maximum 4 choices) \$13/drink

Negroni

Old fashion

Margarita

Moscow mule

Spritz

Tequila sunrise

White or Black Russian

Cuba libre

Sex on the beach

Cosmopolitan

Lynchburg limonade

Paloma

Bloody mary

Kir Royal

Dry Martini



COCKTAIL DESSERT SPECIALTY OF OUR MIXOLOGIST

16\$/glass (minimum of 350\$)

Chocolate mousse
Madelaine
Strawberry pie
Apple pie
Macaroon
Maple hickey

TAILOR-MADE COCKTAIL FOR YOUR EVENT

20\$/glass (minimum of 450\$)

A selection of 4 themed cocktails of your event:

1 base of bitter
1 sweet base
1 acid base
1 light and fruity base

CES TARIFS N'INCLUENT PAS LES TAXES (TPS 5% ET TVQ 9,975% ET LES FRAIS DE SERVICE (20%))



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.
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MOCKTAIL OPEN BAR

1 st hour	20\$ / pers.
2 nd hour	16\$ / pers.
Extra hour	10\$ / h.

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Banquet Wine

WHITE WINE

Baron Herzog Chardonnay Californie	Bottle	55\$
Piedra Negra pinot gris IG los chavayes		55\$
Chardonnay Chateau Ste-Michele		65\$
Bartenura Moscato D Asti		65\$

ROSÉ WINE

Listel Grain de gris	45\$
Masciarelli Montepulciano – Italie	60\$

RED WINE

Baron Philippe Rothschild Pinot noir	55\$
Baron Philippe Rothschild Merlot	55\$
Erath Oregon Pinot noir	75\$
Bodegas Mas Enguera Cabernet	75\$

BUBBLES

Fita Azul brut reserva	50\$
Villa Conchi	65\$
Zonin Prosecco	50\$
LA MARCA Prosecco	65\$

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