



**Le Toult**

**BANQUET MENU 2025**

L V X <sup>SM</sup>

*Preferred*

HOTELS & RESORTS

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Contact: [sales@hotelgault.com](mailto:sales@hotelgault.com) +1(514) 379 2006





# BREAKFAST BUFFETS

# BREAKFAST BUFFETS – MINIMUM 8 PAX.

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

## The Local Continental | \$27 / PERSON






Assortment of pastries | Yogurt with granola | Various breads |  
Fresh fruits | Cheddar cheese

## The Montrealer | \$30 / PERSON

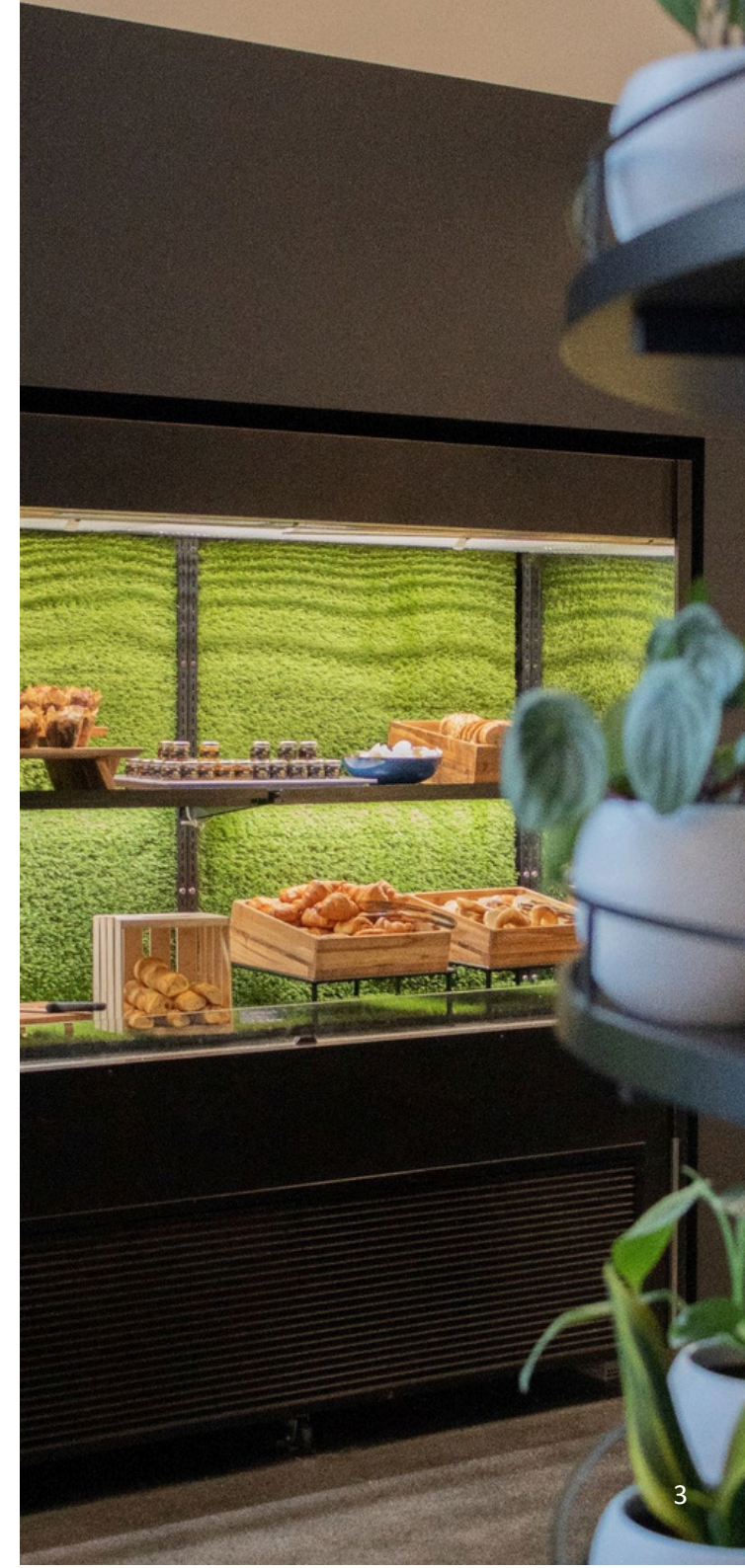
Bagels served with cream cheese, butter, and jams | Smoked  
salmon with capers and pickled onions| Aged Cheddar cheese  
| Seasonal fresh fruit salad

## The American | \$36 / PERSON

Scrambled eggs from Quebec| Bacon, herb chipolata sausage  
and baby potatoes | Pancakes with maple syrup |  
Assortment of pastries | Breads and jams |  
Seasonal fresh fruit salad

 Vegetarian  Vegan  Vegan on demand  Gluten free  Gluten free on demand

*Taxes (GST 5% and QST 9.975%) and service charges (20%) not included.*



# THE BREAKS



# THE BREAKS – MINIMUM 5 PEOPLE

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

## Viennese Break | \$18 / PERSON

Assortment of pastries| Arhoma bread with butter and homemade jams | Whole fruits

## Energizing Break | \$20 / PERSON

Greek yogurt with toppings: granola, dried fruits, and seeds | Granola bars | Seasonal sliced fruit platter

## Healthy Break | \$22 / PERSON

Healthy smoothies (2 varieties)| Vegetable platter with dips| Seasonal sliced fruits | Nut and dried fruit plate

## Mediterranean Break | \$21 / PERSON






Pita chips| Trio of dips: Tzatziki, Muhammara, and Hummus| Mixed olives, lupini beans, Lebanese cucumbers, and cherry tomatoes

## Nespresso Break

Per capsule – \$4.50

Half-day package – \$8 per person

Full-day package – \$15 per person

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## À LA CARTE – MINIMUM 5 PEOPLE.

Scrambled eggs from QC	\$5 / PERSON
Sausage, bacon, or ham from Quebec	\$7 / PERSON
Granola bars	\$6 / PERSON
Whole fruit basket	\$5 / PERSON
Sliced seasonal fruits	\$9 / PERSON
Fresh daily healthy smoothies (2 varieties)	\$7 / PERSON

## À LA CARTE

QC cheeses, compotes, fruits, nuts, croutons	\$18 / PERSON
Charcuterie platter	\$18 / PERSON
Charcuterie and cheese platter	\$25 / PERSON
Crudités and dips	\$8 / PERSON
Chips	\$4 / BAG
Bagel	\$40 / DOZEN
Mini muffin (2 varieties)	\$40 / DOZEN
Mini croissant	\$40 / DOZEN
Mini scones	\$40 / DOZEN
Croissant or chocolate croissant	\$5 / UNIT
Gourmet muffin or healthy muffin	\$5 / UNIT
Cookie of the day	\$4 / UNIT
Individual yogurt	\$4.5 / UNIT
Soft drink or bottled water	\$5 / UNIT
Coffee and tea station	\$45 / STATION (10 PEOPLE)

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LUNCH



# FOR LUNCH – LUNCH EXPRESS

2 salads | 2 sandwiches | dessert | \$44 /PERSON | SERVED ONLY AT LUNCHTIME

SALAD (2 OPTIONS FOR THE GROUP)

- ☑ • **Quinoa Salad** Two-colored quinoa, sweet potatoes, bell peppers, and pumpkin seeds.
- **Caesar Salad** Romaine lettuce, turkey bacon, parmesan crumble, croutons, and Caesar dressing.
- ☑ • **Zucchini and Goat Cheese Salad** Green salad, sun-dried tomatoes, and pumpkin seeds
- ☑ • **Rigatoni Salad** Caponata, parsley crumble, green onions, parmesan, and white balsamic dressing.
- ☑ • **Orzo Salad:** Grilled vegetables, basil leaves, and lemon.
- **Grelots Salad** Bacon, pickles, onions, mayonnaise, and mustard from Meaux.
- ☑ • **Greek Salad** Tomatoes, cucumber, feta cheese, Kalamata olives, onion, mint, and oregano vinaigrette.
- ☑ • **Roasted Cauliflower and Broccoli Salade** Pickled onions, sunflower seeds, and cider vinegar dressing.
- ☑ • **Marinated Cabbage and Carrot Salad** Cucumber, dill, BBQ spices, mayonnaise, and white wine dressing.

☑ Vegetarian ☑ Vegan ☑ Vegan on demand ☑ Gluten free ☑ Gluten free on demand

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# FOR LUNCH – LUNCH EXPRESS

2 salads | 2 sandwiches | dessert | \$44 /PERSON | SERVED ONLY AT LUNCHTIME

## SANDWICHES (2 CHOICES FOR THE GROUP)

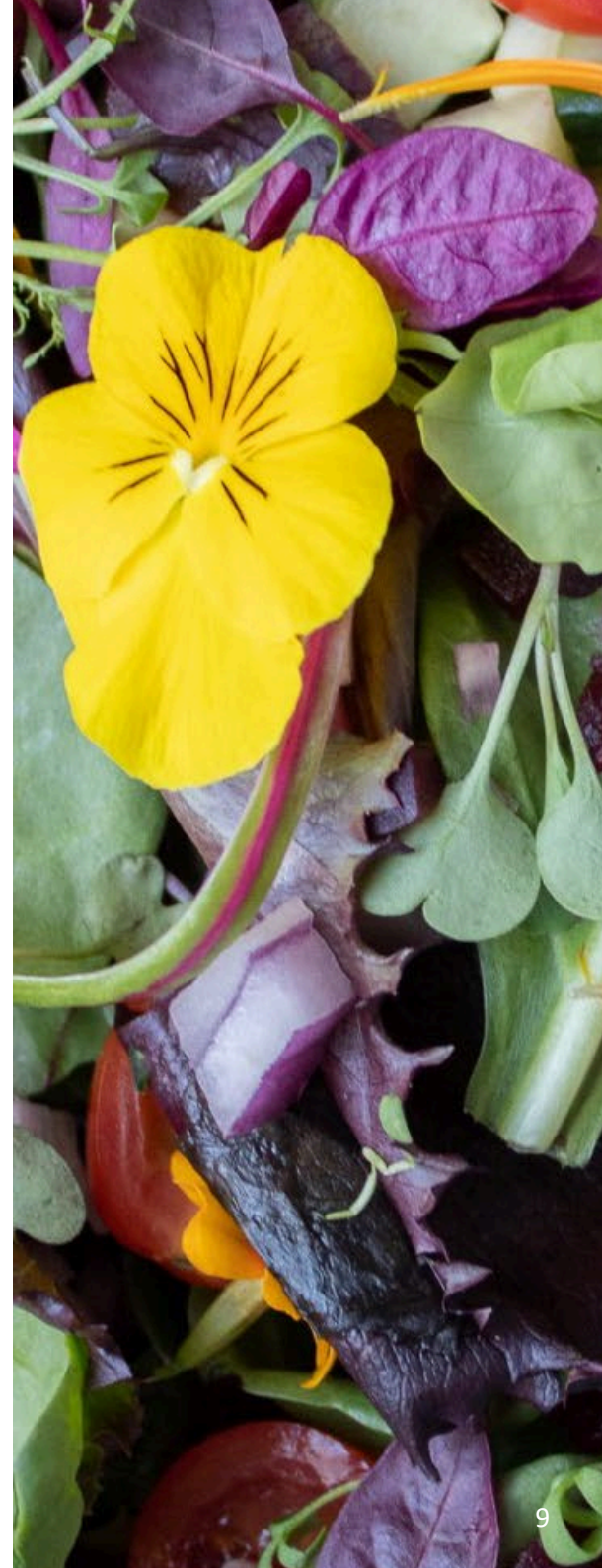
- **Veal Ciabatta** Tomato compote, mozzarella, and arugula
- **Smoked Meat Burger** Remoulade, pickles, iceberg lettuce, and mustard emulsion
- **Piri Piri Chicken** Panini Lettuce, tomato, roasted pepper, carrot pickles, and piri piri mayonnaise
- **Gravlax Salmon** Ciabatta Sesame ciabatta, Philadelphia cheese, capers, dill, pickled onions, lettuce, lemon, and mayonnaise
- ✔️ • **Grilled Halloumi** Naan with tzatziki, mushrooms, lettuce, and caramelized onions
- ✔️ • **Grilled Vegetables** Olive bread, herb ricotta, spinach, and romesco sauce
- **Turkey Bahn Mi** Polish bread, cucumber, carrot, lettuce, wafu sauce, pickled daikon, cilantro, soy sauce, and sesame oil
- **Niçoise Tuna Sandwich** Iceberg lettuce and tomatoes

## DESSERTS

Assortment of cookies and desserts from the pastry chef | Regular coffee and tea

✔️ Vegetarian   ❌ Vegan   🍷 Vegan on demand   🌾 Gluten free   🌾 Gluten free on demand

Taxes (GST 5% and QST 9.975%) and service charges (20%) not included.



# FOR DINNER – HOT BUFFET – MINIMUM 10 PEOPLE

2 Salads | 2 Hot Dishes | 2 Sides | Dessert | \$60 /PERSON

All our hot buffets include soup, bread, coffee, and tea.

## SALAD (2 OPTIONS FOR THE GROUP)

- ✔ • **Quinoa Salad** Two-colored quinoa, sweet potatoes, bell peppers, and pumpkin seeds.
- **Caesar Salad** Romaine lettuce, turkey bacon, parmesan crumble, croutons, and Caesar dressing.
- ✔ • **Zucchini and Goat Cheese Salad** Green salad, sun-dried tomatoes, and pumpkin seeds
- ✔ • **Rigatoni Salad** Caponata, parsley crumble, green onions, parmesan, and white balsamic dressing.
- ✔ • **Orzo Salad:** Grilled vegetables, basil leaves, and lemon.
- **Grelots Salad** Bacon, pickles, onions, mayonnaise, and mustard from Meaux.
- ✔ • **Greek Salad** Tomatoes, cucumber, feta cheese, Kalamata olives, onion, mint, and oregano vinaigrette.
- ✔ • **Roasted Cauliflower and Broccoli Salade** Pickled onions, sunflower seeds, and cider vinegar dressing.
- ✔ • **Marinated Cabbage and Carrot Salad** Cucumber, dill, BBQ spices, mayonnaise, and white wine dressing.

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# FOR DINNER – HOT BUFFET – MINIMUM 10 PEOPLE

2 Salads | 2 Hot Dishes | 2 Sides | Dessert | \$60 /PERSON

All our hot buffets include soup, bread, coffee, and tea.

## HOT DISHES (2 CHOICES FOR THE GROUP):

- Cajun Blackened Salmon with Corn Chowder
- Fish Tagine with Green Olives and Preserved Lemon
- Bacalhau (Cod) and Mussels Cataplana
- Beef Stew with Mushrooms and Pearl Onions
- Chicken Blanquette with Carrots and Peas
- Veal Polpette with Marinara Sauce
- Herb and Lemon Chicken Kefta served with Tzatziki
- ✓ Braised Cauliflower with Almonds, Alo Ghobi Style
- ✓ Braised Tofu with Green Curry and Coconut

## SIDES

- Herb-Seasoned Baby Potatoes
- Mashed Sweet Potatoes
- Jasmine Rice
- Two-Colored Quinoa
- Seasonal Vegetable Medley

## DESSERT

Assortment of cookies and desserts from our pastry chef

✓ Vegetarian   ✓ Vegan   ✓ Vegan on demand   ✓ Gluten free   ✓ Gluten free on demand

Taxes (GST 5% and QST 9.975%) and service charges (20%) not included.





# PLATED DINNER

# PLATED DINNER – MINIMUM 10 PEOPLE

THREE COURSES. VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE.  






One choice per course for the group – \$84 per person.  
An additional \$10 for a second choice of main course.

## STARTERS:

- Cauliflower Velouté with Curry Whipped Cream and Croutons
- Carrot and Ginger Cream Soup with Feta and Orange Zest
- Mixed Salad with Candied Pecans, Pears, and Maple Vinaigrette
- Beetroot Carpaccio with Fresh Goat Cheese, Fennel, Orange, and Toasted sunflower Seeds
- Sesame-Crusted Tuna Tataki with Yuzu Avocado Purée and Trout Roe
- Green Asparagus with Sun-Dried Tomatoes, Lemon Ricotta, and Parsley Pesto
- Veal Tonnato with Tuna Mayonnaise, Onions, Shimeji Pickles, and Capers

## MAIN COURSES:

- Roasted Salmon Fillet with Quinoa, Seasonal Vegetables, and Basil Bruschetta
- Atlantic Cod with Barley Risotto, Pesto, and Lemon Beurre Blanc
- Braised Angus Beef with Dauphinois Gratin, Nantes Carrots, and Red Wine Jus
- Grain-Fed Chicken Supreme with Creamy Polenta, Garlic Confit, Broccolini, and Sage Sauce
- Duck Parmentier with Mushrooms, Demi-Glace Sauce, and Sea Buckthorn
- Barley Risotto with Mushrooms and Root Vegetables, Basil Pesto, and Parmesan
- Lentil and Tofu Dahl with Jasmine Rice, Yogurt, Cilantro, Lime, and Naan Bread
- Homemade Potato Gnocchi with Mushrooms, Asparagus, and Parmesan

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# PLATED DINNER – MINIMUM 10 PEOPLE

THREE COURSES. VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE.  






One choice per course for the group – \$84 per person.  
An additional \$10 for a second choice of main course.

## DESSERTS

- Breton Shortbread with Lemon Cream and Vanilla Meringue
- 70% Dark Chocolate Ganache with Buckwheat Crumble and Raspberries
- White Chocolate Panna Cotta with Pineapple, Passion Fruit Vanilla, and Coconut Crumble
- Date Cake with Salted Caramel and Bailey's Ice Cream Parfait

For any group wishing to offer two choices of main courses, it is imperative to provide the hotel with a list of names along with their respective selections for each course.

Children's menu available, minimum 5 children: \$30 per child.

 Vegetarian  Vegan  Vegan on demand  Gluten free  Gluten free on demand

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# BITE-SIZED MENU – MINIMUM 12 CANAPÉS PER SELECTION

## MEAT – \$6 PER CANAPÉ

- Chicken Liver Mousse on a Cone with Porto
- Beef Tartare with Classic and Dijon Mustard Garnishes
- Gingerbread Macaron with Foie Gras and Apple
- Beef Tataki with Mushrooms and Kohlrabi
- Chicken Al Pastor Skewer with Lime Mayonnaise
- Piri Piri Chicken Skewer with Aioli
- Korean Beef Skewer with Sesame Mayonnaise, Honey, and Lime
- Tramezzino with Tomato, Basil, and Mozzarella
- Tramezzino with Mozzarella, Prosciutto, and Truffle Paste
- Tramezzino with Chicken Rillettes, Pickles, and Mustard
- Croquetas with Ham
- Mini Beef Burger
- Lamb Samosa with Raita
- Dumpling with Satay Sauce
- Grissini with Lomo, Arugula, and Parmesan

## FISH – \$6 PER CANAPÉ

- Scallop Crudo with Citrus Gel, Radish, and Cilantro
- Tuna Tartare with Miso Mayonnaise, Kosho, and Red Onion Gel
- Salmon Tartare with Green Onion, Capers, and Tobiko
- Gravlax Salmon with Daikon, Crème Fraîche, and Tobiko
- Mediterranean Shrimp Skewer with Tzatziki Sauce
- Salmon Ponzu Skewer with Miso Mayonnaise
- Salted Cod Acras with Spicy Mayo, Dill, and Radish
- Panko Shrimp with Tzatziki Sauce
- Galician-Style Octopus
- Paella Bites with Seafood and Chorizo, Saffron Emulsion

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# BITE-SIZED MENU – MINIMUM 12 CANAPÉS PER SELECTION

## VEGETARIAN – \$6 PER CANAPÉ

- Butternut Squash Tartlet with Feta, Blonde Grapes, and Bird's Eye Chili
- Beetroot Macaron with Goat Cheese and Pumpkin Seeds
- Tofu, Cucumber, and Korean Sauce
- Vegetarian Sushi with Sweet Potato
- Tofu Skewer with Cucumber and Sesame
- Tramezzino with Tomato, Basil, and Mozzarella
- Cacio e Pepe Arancini with Grated Pecorino
- Halloumi with Sesame and Muhammara
- Spinach and Ricotta Puff Pastry
- Jerusalem Artichoke with Labneh and Pumpkin Dukkah

## DESSERT – \$6 PER CANAPÉ

- Assorted Macarons
- Black Forest Brownie with Vanilla Cream and Cherry
- Lemon Cream Verrine with Crumble and Meringue
- Donut Holes with Salted Caramel
- Assorted Truffles on a Lollipop Stick
- Seasonal Fruit Pavlova

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# PLATTERS

# Platters – FOR 10 PERS.

## APÉRO – \$145

Rillettes, Prosciutto, Cheddar, Pickles, Croutons, Marmalade, Mustard

## FRUITS – \$80

Assorted Seasonal Fruits (1.5 kg)

## CRUDITÉS – \$80

Seasonal Vegetables (1.5 kg)  
Ranch Dip and Hummus

## ANTIPASTI – \$104

Marinated Artichokes, Roasted Peppers, Grilled Zucchini and Eggplant with Parmesan, Grilled Focaccia, and Arugula

## CHARCUTERIES – \$117

Rillettes, Terrine, Prosciutto, Coppa, Focaccia and Grissini Croutons, Mustard (800g)

## SOFT CHEESES – \$80

Cheddar, Grapes, Walnut and Dried Fruit Salad, Croutons, and Buckwheat Crackers

## FINE CHEESES – \$160

3 Fine Quebec Cheeses, Grapes, Walnut and Dried Fruit Salad, Apple, Quince Marmalade, Croutons, and Buckwheat Crackers

A collage of food preparation stations. In the top left, a large white bowl is filled with finely diced red tomatoes, with a metal spoon resting inside. To the right, three smaller white bowls are arranged vertically: the top one contains sliced jalapeños, the middle one contains finely chopped red onions, and the bottom one contains a thick, white, creamy substance, likely sour cream. In the bottom left, a black rectangular tray is filled with shredded green lettuce. In the bottom right, a white bowl contains a vibrant green guacamole with a metal spoon. The background is dark, and the overall lighting is focused on the food items.

# STATIONS

# STATIONS – MINIMUM 20 PERS.

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE  

## Antipasti Station – \$21 per person

Marinated Peppers and Artichokes, Mozzarella, Olives, Luppini Beans, Grissinis, Focaccia Croutons, Arugula, Variety of Charcuterie and Terrine, Hard Cheese, Pickled Vegetables and Mustard, Mustard Emulsion, Homemade Whipped Butter, and Focaccia Pizzas (4)

## Focaccia Pizza Station – \$20 per person

2 pizza choices from:

- Margherita
- 4 Cheeses
- Zucchini and Ricotta
- Sausage and Onion
- Salami and Stracciata di Burrata






With condiments: Parmesan, Olive Oil, Chili Flakes, Basil, and Honey

## Sushi Station – \$20 per person

Assorted Hosomaki, Futomaki, Nigiri, and Maki served with Soy Sauce, Wasabi, and Ginger

Chef Animation Required – \$195 per station

The amount of food must be equivalent to the number of people on-site for each station.

 Vegetarian  Vegan  Vegan on demand  Gluten free  Gluten free on demand

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# STATIONS – MINIMUM 20 PERS.

**Vegan and gluten-free options available** 🌱🌾

## **Taco Station – \$23/ person**

Proteins: 3-Day Beef, Chicken Tinga, and Grilled Portobellos

With condiments: Cheese, Guacamole, Pico de Gallo, Pickled Onions, Salsa Verde, Sour Cream, and Grilled Corn

## **Green Station – \$18 per person**

Choose three (3) salads from the following:

- **Mexican Salad:** Chicken OR Tofu Tinga, Quinoa, Corn, Black Beans, Pita Chips, Cilantro, Lime, and Salsa Verde
- **Italian Salad:** Skirt Steak OR Seitan, Orzo, Grilled Vegetables, Arugula, Sun-Dried Tomatoes, and Lemon Vinaigrette
- **Caesar Salad:** Turkey Bacon OR Grilled Chicken, Broccoli, Romaine Lettuce, Parmesan Crumble, Hard-Boiled Egg, Lemon, and Classic Caesar Dressing
- **Oriental Salad:** Kefta OR Halloumi, Bulgur, Cherry Tomatoes, Cucumber, Fried Chickpeas, Spinach, Mint, Bell Pepper, and Yogurt Paprika Dressing
- **Asian Salad:** Chicken OR Tofu, Korean Ketchup, Rice, Carrot, Radish, Edamame, Cucumber, Sesame Seeds, Nori, and Wafu Sauce

🌱 Vegetarian 🌾 Vegan 🌱 Vegan on demand 🌾 Gluten free 🌾 Gluten free on demand

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# STATIONS – MINIMUM 20 PEOPLE

*Vegan and gluten-free options available* 🌱🌾

## Raw Station

1 choice – \$15/ person      2 choices – \$20 / person      3 choices – \$25/ person

- Oysters
- Shrimp
- Tartares (Tuna, Albacore, or Salmon)
- Lobster Roll

Served with: Cocktail Sauce, Lemon, Tabasco, and Mignonette

## Sweet Station – \$16/ person

Choose 4 items:

- Macarons
- Brownies
- Mini Cream Puffs
- Tartlets
- Cookies
- Marshmallows
- Mini Diplomat Pastries
- Donuts
- Cupcakes

Served with: Crumble, Chocolate Sauce, Caramel, Strawberries, Meringue, and Fruits

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A close-up photograph of a glass of whiskey on the rocks. The glass is filled with ice and a golden-brown liquid. Several slices of orange are perched on the rim of the glass. A knife is balanced horizontally across the top of the glass. The background is blurred, showing a bar setting with another glass of beer visible on the right.

# DRINKS MENU



# BEVERAGES MENU

## NON-ALCOHOLIC BEVERAGES

	Glass
Coffee - Tea	5\$
Apple, pineapple, grapefruit or orange juice	5\$
Still or Sparklingg water 330ml	5\$
Soft drinks	5\$
Still or Sparkling water 750ml	10\$

## BEERS

Sleeman Honey Brown	12\$
Sapporo	12\$
Blanche de Chambly	12\$
Sleeman Silver Creek	12\$
Sleeman Rousse	12\$
Rabaska Brut cider	12\$
White Claw Lime or raspberry Cider	12\$

## CLASSIC

White and red wine	12\$
Beers	12\$
Kamouraska Vodka	12\$
Saphir Bombay Gin	12\$
Silver and gold Jose Cuervo Tequila	12\$
White and gold Baccardi Rhum	12\$
Bourbon Jack Daniel's No7	12\$
Mocktail on request	12\$

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# BEVERAGES MENU- (FOLLOWING)

## PREMIUM

	Glass
Premium white and red wine	16\$
Selection of local beers	16\$
Belvedere vodka	16\$
Quartz premium vodka	16\$
Saint-Laurent Gin	16\$
Chic Choc Rhum	16\$
Plantation 3 stars Rhum	16\$
Rosemont Rhum	16\$
Johnnie Walker Black Label Whisky	16\$
Knob's Creek Bourbon	16\$
Tequila Cazadores Blanco / reposado	16\$
Courvoisier Cognac	16\$
Mocktail on request	16\$

\*A minimum of \$300.00 is required for a cash bar (charged per consumption). Otherwise, the remaining balance will be applied to the final bill.

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# BAR OPTIONS

## CLASSIC OPEN BAR OPTION

1st hour	27\$ / pers.
2nd hour	22\$ / pers.
Additional hours	14\$ / h.

## OPTION BAR OUVERT PREMIUM

1st hour	37\$ / pers.
2nd hour	30\$ / pers.
Additional hours	16\$ / h.
+ Champagne option offered	+5\$ / h. / pers.

## NON-ALCOHOLIC BAR OPTION

On consumption for non-alcoholic beverages	5\$ / u.
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## MOCKTAIL BAR OPTION

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



# BANQUET WINE

## WHITE WINE

	bottle
Baron Herzog Chardonnay Californie	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\$

## SPARKLING WINE

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

