



**Le Toult**

**BANQUET MENU 2025**

L V X <sup>SM</sup>

*Preferred*  
HOTELS & RESORTS

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# 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

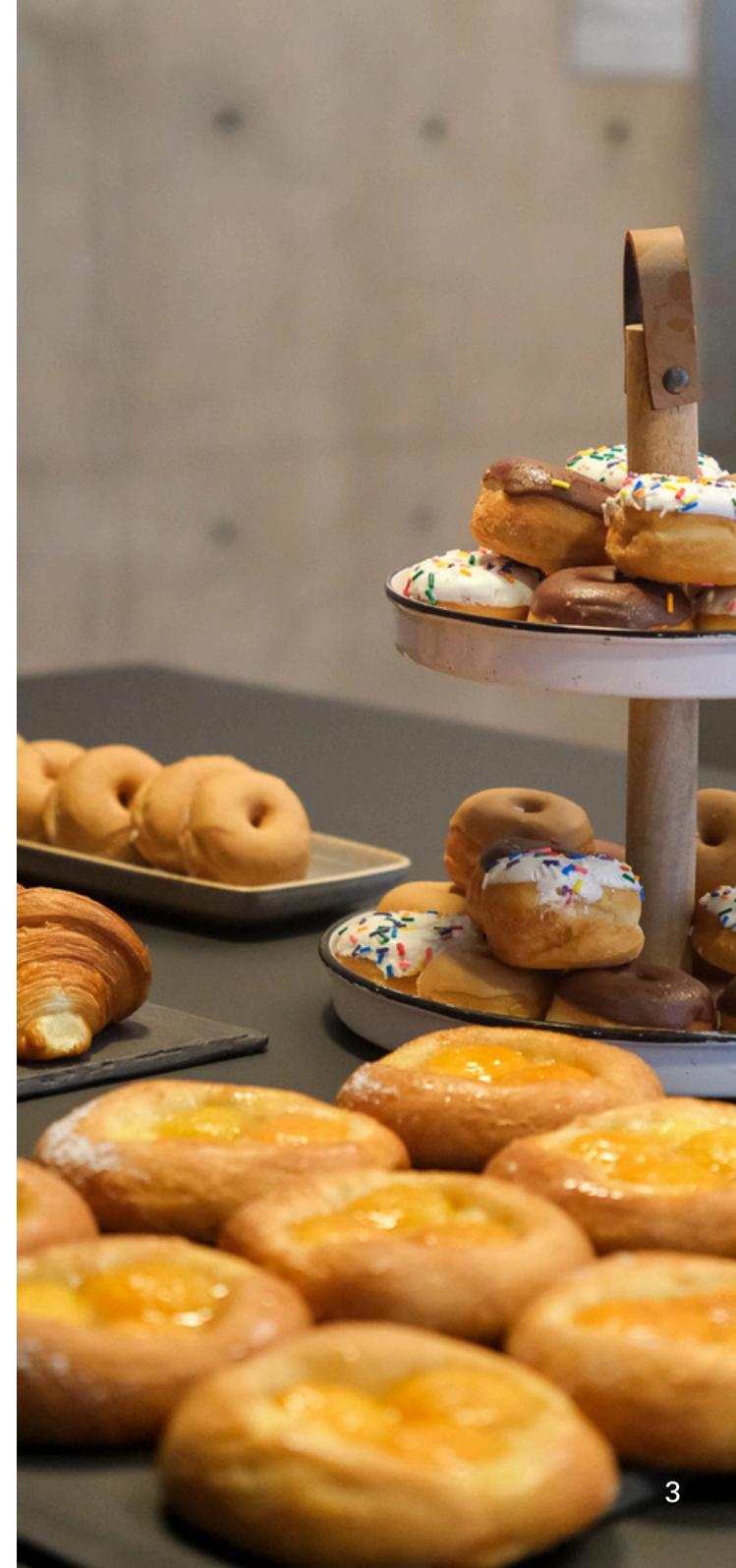
Bagels served with cream cheese, butter, and jams | Smoked  
salmon with capers and pickled onions| Aged Cheddar cheese  
| Seasonal fresh fruit salad

## 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 request  Gluten free  Gluten free on request

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



# 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

 Vegetarian  Vegan  Vegan on request  Gluten free  Gluten free on request

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## À LA CARTE – MINIMUM 5 PEOPLE.

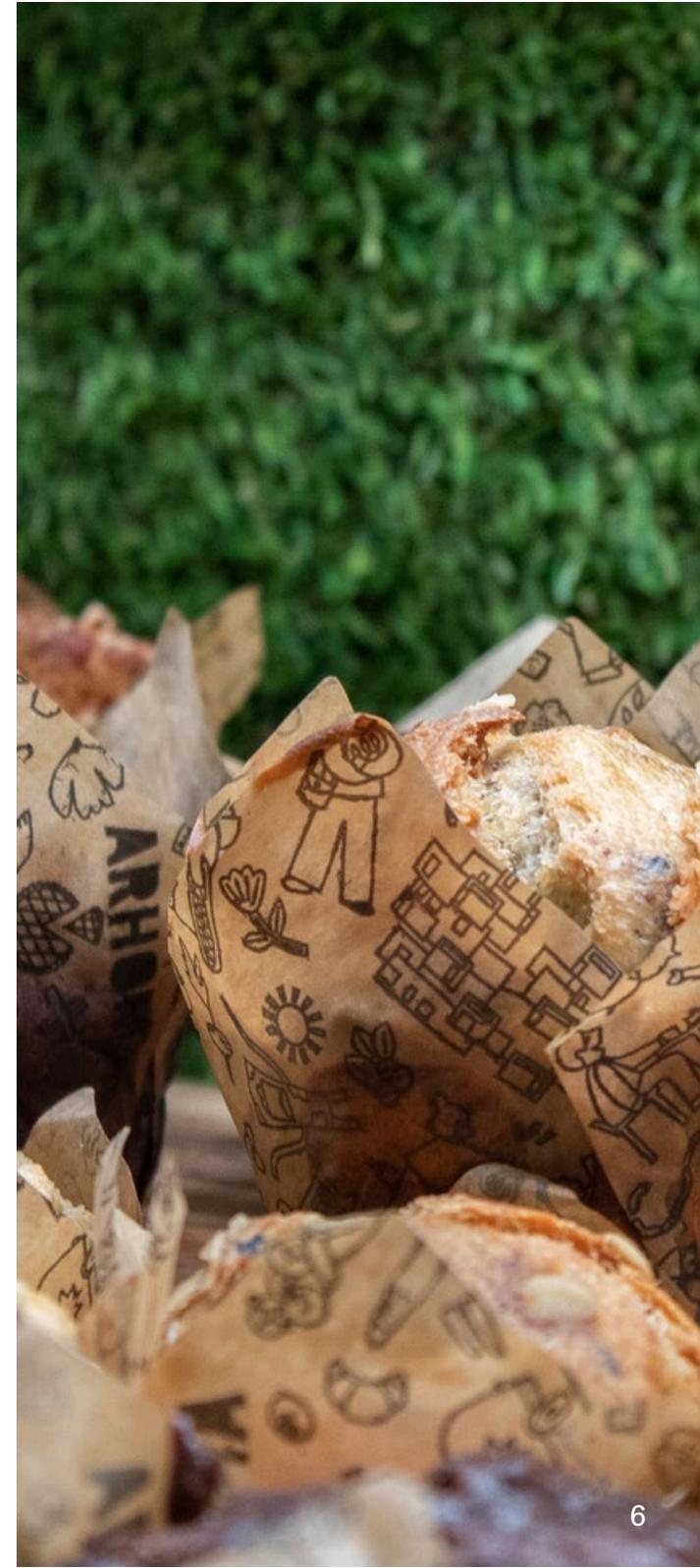
Scrambled eggs from QC	\$5 / PERSON
Sausage, bacon, or ham from Quebec	\$7 / PERSON
Granola bars	\$6 / PERSON
Whole fruit basket	\$5 / PERSON
Sliced seasonal fruits	\$9 / PERSON
Fresh daily healthy smoothies (2 varieties)	\$7 / PERSON

## 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)

 Vegetarian  Vegan  Vegan on request  Gluten free  Gluten free on request

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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 Salad** 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 request ☑ Gluten free ☑ Gluten free on request

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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 Banh Mi** polish bread, cucumber, carrot, lettuce, wafu sauce, pickled daikon, cilantro, soy sauce, and sesame oil
- **Nicoise Tuna Sandwich** iceberg lettuce and tomatoes

## DESSERTS

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

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

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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.

## 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 request 🌱 Gluten free 🌱 Gluten free on request

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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
- Cod and mussel 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 request 🌾 Gluten free 🌾 Gluten free on request

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**PLATED DINNER**

# PLATED DINNER – MINIMUM 10 PEOPLE

THREE COURSES. VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE.  

One choice per course for the group – \$92 per person.  
An additional \$10 for a second choice of main course.

## STARTERS:

- **Vitello tonnato** – Veal, tuna mayo, capers, cherry tomatoes, arugula, pickled onions, mustard
- **Beef tartare** – Classic condiments, fried shallots, mustard pickles, mustard emulsion, croutons
- **Tuna tataki** – Cucumber, sesame, ponzu, edamame, tomato gel, coriander
- ✓ **Roasted beets** – Labneh, dukkah, beet gastrique, red sorrel
- **Caesar salad** – Romaine, croutons, parmesan, bacon, classic dressing
- ✓ **Cauliflower** – Herb ricotta, sunflower seeds, mint, coppa
- **Duck** – Confit, ravioli, herb crumble, mustard sauce, green oil
- **Parmentier soup** – Creamy soup, fried leeks, confit potato, herb oil, croutons

## MAIN COURSES:

- ✓ **Pappardelle** – Spinach, ricotta, vegetable demi-glace, parmesan crumble, arugula
- **Short Ribs** – Jerusalem artichoke purée and roasted pieces, red wine sauce, watercress
- **Lamb** – Braised shank, cauliflower couscous, grapes, mint, vegetables, ras el hanout juice, purée

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# PLATED DINNER – MINIMUM 10 PEOPLE

THREE COURSES. VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE. 🌱 🌾

One choice per course for the group – \$92 per person.  
An additional \$10 for a second choice of main course.

- **Poultry** – Beef fat potatoes, morel mushroom sauce, mâche lettuce
- **Duck** – Duck leg, fennel salad, carrot purée, pickled vegetables, duck juice
- **Salmon** – Miso, ginger-carrot purée, bok choy, sesame cucumber salad
- **Cod** – Vegetable bouillabaisse, mussels, aioli
- **Veal** – Gnocchi, veal ragout, rapini, tomatoes, meat juice, parmesan

## DESSERTS

- **Charlotte** – Earl Grey & raspberry
- **Chocolate Royal** – Squash crisp and biscuit
- **Tartuccino** – Coffee crèmeux, cold brew infusion, and white chocolate

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 request 🌾 Gluten free 🌾 Gluten free on request

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# CANAPÉS – 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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# CANAPÉS – 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

 Vegetarian  Vegan  Vegan on request  Gluten free  Gluten free on request

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A top-down view of a cheese platter. The platter is arranged on a dark, textured surface. It features several types of cheese: a wedge of blue cheese, a wedge of cheese with a white rind, a wedge of cheese with a dark rind, and several pieces of hard cheese. There are also several walnuts, a small jar of honey with a sprig of mint, a small jar of jam, and a glass of red wine. Two knives with wooden handles are also present. The word "PLATTERS" is written in large, white, bold letters across the center of the image.

# PLATTERS

# PLATTERS – FOR 10 PERS.

## APPETIZER – \$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

 Vegetarian  Vegan  Vegan on request  Gluten free  Gluten free on request

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A collage of food preparation stations. In the top left, a white bowl is filled with finely diced red tomatoes, with a metal spoon resting inside. To the right, a stack of white plates is visible. Below the tomatoes, a black tray contains a large pile of shredded green lettuce. In the bottom right, a white bowl is filled with a thick, green guacamole, topped with several slices of jalapeño. Above the guacamole, another white bowl contains a dollop of white sour cream. To the right of the sour cream, a white bowl is filled with finely chopped red onions. In the top right corner, a small white bowl contains sliced jalapeños.

# 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 Attendant 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 request  Gluten free  Gluten free on request

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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 request 🌾 Gluten free 🌾 Gluten free on request

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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

🌱 Vegetarian 🌱 Vegan 🌱 Vegan on request 🌾 Gluten free 🌾 Gluten free on request

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A close-up photograph of a glass filled with an amber-colored drink, ice cubes, and orange slices. The word "DRINKS" is overlaid in white text. The glass is a heavy, cut-crystal tumbler. The drink is a golden-brown color, likely whiskey or bourbon. The ice is crushed and partially melted. The orange slices are fresh and vibrant. The background is blurred, showing a bar setting with other glasses and bottles.

# DRINKS

# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

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

## BEERS

Bolwin, Champ d'Eau - Ale Blonde	12\$
Bolwin, Lueur - Pilsner	12\$
Boldwin, Massifs des roses - Rousse Special Bitter	12\$
Boldwin, Pêcheur - IPA	12\$
Blanche de Chambly	12\$
Cidre Rabaska - Apple Dry 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 – (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 OPEN BAR PREMIUM

1st hour	37\$ / pers.
2nd hour	30\$ / pers.
Additional hours	16\$ / h.
+ Champagne option offered	
On consumption for non-alcoholic beverages	+5\$ / h. / pers.

## NON-ALCOHOLIC BAR OPTION

5\$ / u.

## MOCKTAIL BAR OPTION

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

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# BANQUET WINE

## WHITE WINE

bottle

Baron Philippe de Rothschild - Chardonnay Pays d'Oc (France, Languedoc-Roussillon)	55\$
Oyster Bay - Sauvignon Blanc (New Zealand, Marlborough)	65\$
Ropiteau - Chardonnay (France, Burgundy)	80\$

## ROSÉ WINE

Kim Crawford - Merlot (New Zealand, Hawke's Bay)	55\$
Gérard Bertrand, Côtes des Roses - Grenache Cinsault (France, Languedoc)	60\$

## RED WINE

Baron Philippe de Rothschild - Merlot Pays d'Oc (France, Languedoc-Roussillon)	56\$
Sirius Bordeaux - Cabernet - Sauvignon Merlot (France, Bordeaux)	56\$
Nicolas Potel Vieilles Vignes - Pinot noir (France, Burgundy)	105\$

## SPARKLING WINE

Borges Fita Azul Attitude Brut Reserva (Portugal)	50\$
Villa Conchi- Seleccion Cava Brut (Spain)	56\$
Zonin, Cuvée 1821 - Prosecco (Italy)	56\$
Moet & Chandon, Champagne Impérial Brut (France)	240\$

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