



← Gault

2026
BANQUET
MENU

L.V.X.[™]
Preferred
HOTELS & RESORTS

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BREAKFAST BUFFETS

BREAKFAST BUFFETS – MINIMUM 8 PEOPLE

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

The Local Continental | \$29 / PERSON

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

The Energizer - \$30 / PERSON






Smoothie | Yogurt with granola | Dried fruits | Granola bar |
Fruit platter

The Montrealer | \$33 / 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



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

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

Sweet Break | \$13 / person

Mini madeleines | Filled mini muffins | Cookies

Nespresso Break

Per capsule – \$4.50

Half-day package – \$8 per person

Full-day package – \$15 per person





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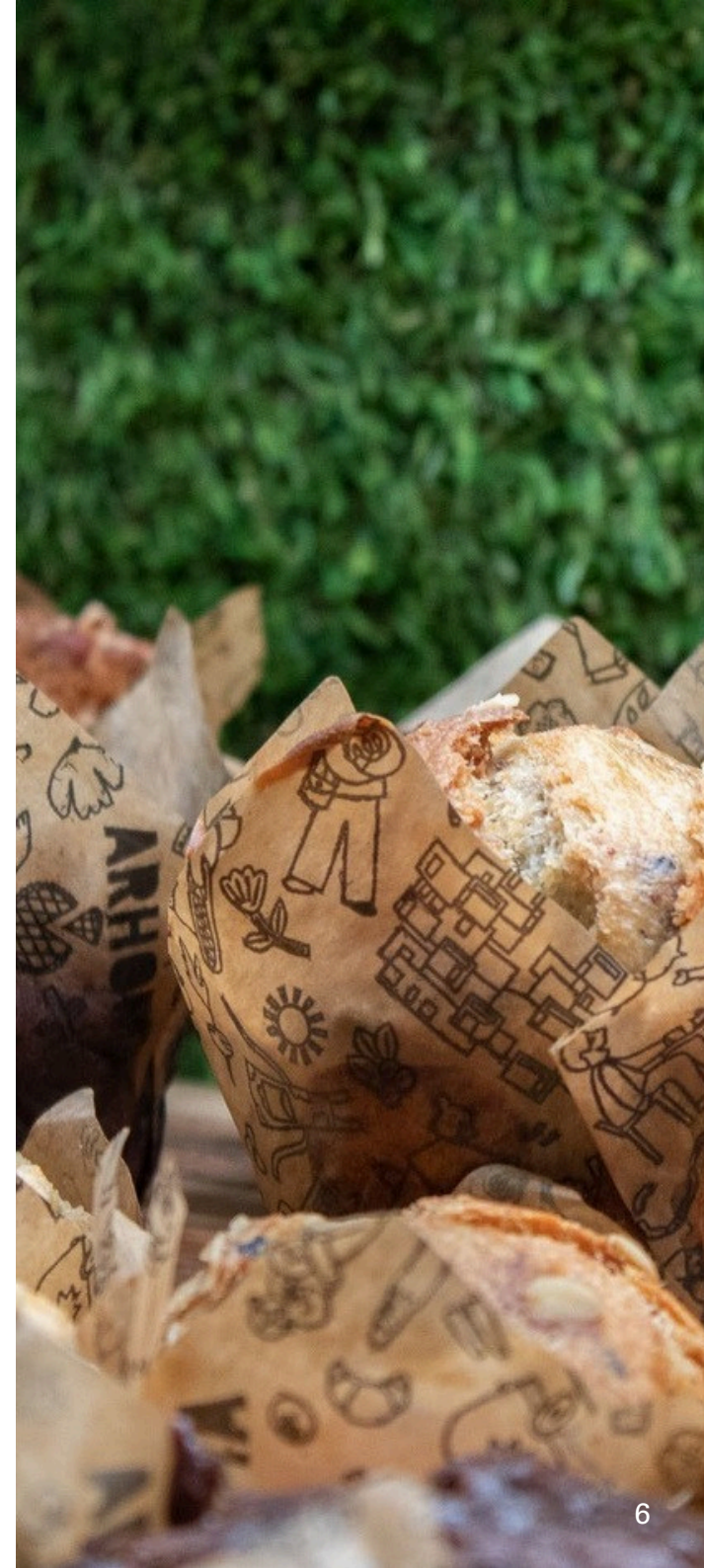


À LA CARTE – MINIMUM 5 PEOPLE.

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
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 – MINIMUM 8 PEOPLE

Choice of 1 salad | Green salad & dressing | Choice of 2 half sandwiches |
Chef's choice dessert | \$47 / person | LUNCH ONLY

SALAD

- 🍃 • **Quinoa Salad** Two-colored quinoa, sweet potatoes, bell peppers, and pumpkin seeds
- 🍃 • **Walddrf** crushed hazelnuts, compressed apples, chives, creamy dressing
- 🍃 • **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
 - **Pearl barley salad** mushrooms, charred broccoli, carrots, pulled beef, veal jus dressing, caramelized onions
 - **Marinated Cabbage and Carrot Salad** Cucumber, dill, BBQ spices, mayonnaise, and white wine dressing
- 🍃 • **Mexican salad** black beans, chickpeas, cherry tomatoes, cucumber, corn, cilantro, roasted peppers, Cajun mayo

🍃 Vegetarian 🍃 Vegan 🍃 Vegan on request 🍃 Gluten free 🍃 Gluten free on request

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FOR LUNCH – LUNCH EXPRESS – MINIMUM 8 PEOPLE

Choice of 1 salad | Green salad & dressing | Choice of 2 half sandwiches |
Chef's choice dessert | \$47 / person | LUNCH ONLY

SANDWICHES (2 CHOICES FOR THE GROUP)

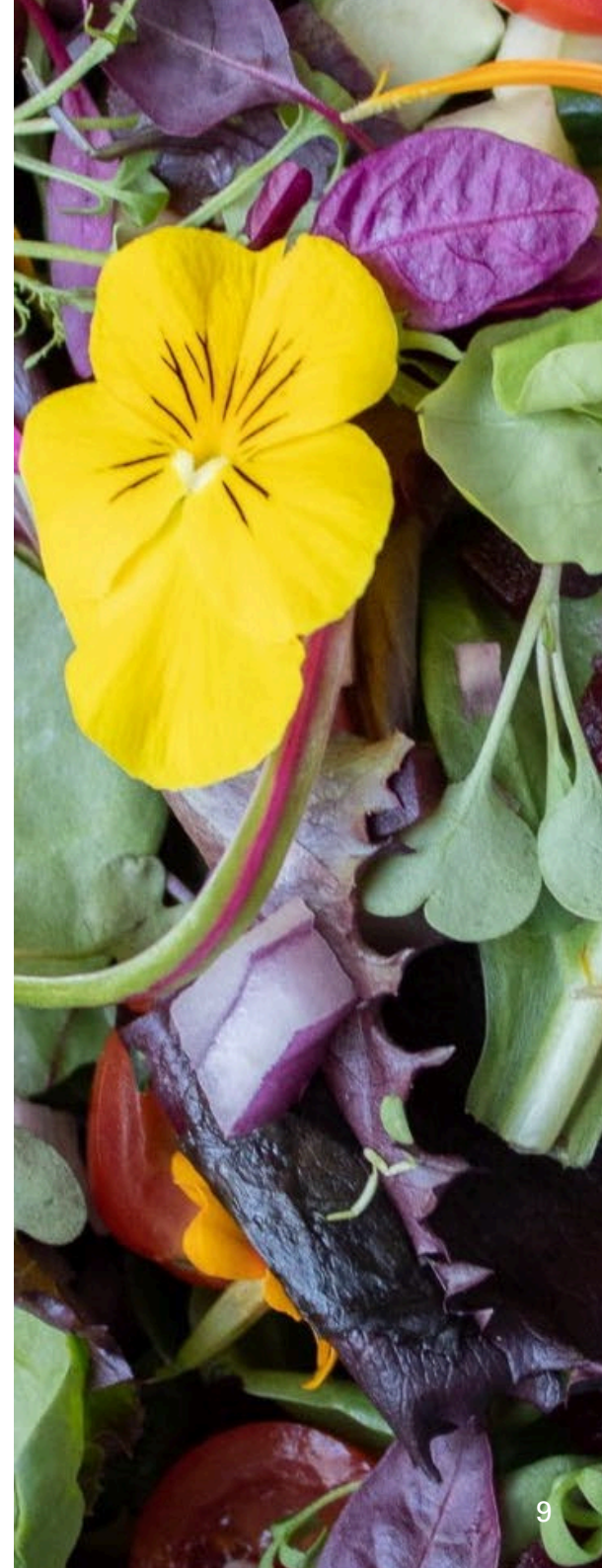
- **Roast Beef Ciabatta** roast beef, BBQ mayo, pickles, tomatoes, mozzarella, lettuce
- **Turkey Banh Mi** polish bread, cucumber, carrot, lettuce, wafu dressing, pickled daikon, cilantro, soy sauce & sesame oil
- **Smoked Meat Burger** remoulade, mustard emulsion, pickles, iceberg lettuce
- ✓ **Smoked Tofu Ciabatta** grilled vegetables, tzatziki, arugula, herb bread
- ✓ **Grilled Halloumi Slider** Tzatziki, mushrooms, lettuce, caramelized onions
- **Ham Baguette** Butter, pickles, Swiss cheese, lettuce
- **Classic Chicken Club Sandwich**
- **Niçoise-style Tuna Wrap**
- **Olive Bread with Marinated Salmon** cucumber, Philadelphia cream cheese with capers, lemon, dill & arugula

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

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



FOR DINNER – HOT BUFFET – MINIMUM 10 PEOPLE

1 Salad | 2 Hot Dishes | 2 Sides | Dessert | \$60 /PERSON

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

SALADS

- 🌱 • **Quinoa Salad** Two-colored quinoa, sweet potatoes, bell peppers, and pumpkin seeds
- 🌱 • **Waldorf salad** crushed hazelnuts, compressed apples, chives, creamy dressing
- 🌱 • **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
 - **Pearl barley salad** mushrooms, charred broccoli, carrots, pulled beef, veal jus dressing, caramelized onions
 - **Marinated Cabbage and Carrot Salad** Cucumber, dill, BBQ spices, mayonnaise, and white wine dressing
- 🌱 • **Mexican salad** black beans, chickpeas, cherry tomatoes, cucumber, corn, cilantro, roasted peppers, Cajun mayo

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

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FOR DINNER – HOT BUFFET – MINIMUM 10 PEOPLE

1 Salad | 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):

- Salmon with mustard & tarragon sauce
- Fish tagine with green olives and preserved lemon
- Seafood cataplana
- Braised beef with mushrooms and pearl onions
- Chicken blanquette with carrots and green peas
- Beef polpette, marinara sauce
-  • Cauliflower & tofu curry with coconut and basil
-  • Portobello tagliatelle with roasted garlic Alfredo sauce
- Basquaise-style chicken

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 – \$91 per person.
An additional \$10 for a second choice of main course.

COLD STARTERS

- **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** – Brussels sprouts, pecorino, duck lardons, herb croutons, caper & anchovy emulsion
-  **Garden Salad** – Boston lettuce, green peas, carrots, fried shallots, mustard seeds, tarragon vinaigrette

HOT STARTERS

- **Duck** – Confit duck, ravioli, herb crumble, mustard sauce, green oil
- **Cod** – Acras fritters, aioli, pepper gel, dill, cilantro, tomatoes
- **Beef** – Beef croustis, ketchup, pickled mushrooms, mustard seeds, gherkins
-  **Roasted Tomato Soup** – Confit garlic, brioche croutons, basil sprouts, herb oil



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PLATED DINNER – MINIMUM 10 PEOPLE

THREE COURSES – VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE.  

One choice per course for the group – \$91 per person.
An additional \$10 for a second choice of main course.

MAIN COURSES

-  • **Pappardelle** – Mushroom bolognese, vegetable glaze, Parmesan crumble, arugula
- **Short Ribs** – 36-hour braised short ribs, smoked carrot purée, braised shallots, carrots, red wine demi-glace
- **Lamb** – Confit lamb shank, cauliflower couscous, grapes, mint, vegetables, ras el hanout jus, purée
- **Cod** – Vegetable bouillabaisse, mussels, aioli
- **Poultry** – Supreme with drumette, celeriac purée, roasted maitake mushrooms and cauliflower, black trumpet mushroom sauce
- **Duck** – Duck leg, fennel salad, carrot purée, pickled vegetables, duck jus
- **Salmon** – Fennel purée, grilled broccolini, creamy sauce & tobiko roe
- **Veal** – Gnocchi, veal ragout, rapini, tomatoes, meat jus, Parmesan

DESSERTS

- **Pistachio & Raspberry** – Pistachio biscuit, yogurt mousse, raspberry confit, pistachio praline, whipped pistachio ganache
- **Chocolate & Caramel**– Cocoa biscuit, chocolate mousse, salted caramel crémeux, crunchy chocolate pearls
- **Mango, Passion Fruit & Coconut** – Shortbread, coconut dacquoise, mango & passion fruit mousse, mango confit, mango gelée

*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, \$40 per child.

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CANAPÉS

COLD CANAPÉS – MINIMUM 12 CANAPÉS PER SELECTION

CLASSIC CANAPÉS – \$6 PER CANAPÉ

- ✓ • Blinis, crème fraîche & mullet roe
- Blinis with guacamole & shrimp
- 🌾 • Chicken skewer, al pastor style & lime mayo
- 🌾 • Chicken skewer, piri piri & aioli
- Bavette skewer “Parreira” style & mustard emulsion
- 🌾 • Korean beef skewer & sesame, honey & lime mayo
- 🌾 • Mediterranean shrimp skewer & tzatziki sauce
- Salmon skewer with ponzu & miso mayo
- 🌾 • Pork skewer with MTL spices & BBQ sauce
- 🌾 ✓ • Tomato, bocconcini & basil skewer
- 🌾 ✓ • Tofu, cucumber & sesame skewer
- ✓ • Mini muffins with Parmesan, sun-dried tomatoes, olives & mascarpone
- Mini muffins with salmon, dill & capers
- Lomo tramezzino with arugula & sun-dried tomatoes
- ✓ • Cucumber tramezzino with cream cheese & dill
- ✓ • Tomato, basil & mozzarella tramezzino
- Mozzarella, prosciutto & truffle paste tramezzino

PREMIUM CANAPÉS – \$6.50 PER CANAPÉ

- 🌾 • Gingerbread macaron with foie gras & apple
- 🌾 • Beef tataki with mushrooms & kohlrabi
- Grissini with lomo, arugula & Parmesan
- 🌾 • Gravlax salmon with daikon, crème fraîche & tobiko
- Squash tartlet with feta, golden raisins & bird’s eye chili
- 🌾 • Beet macaron with goat cheese & pumpkin seeds
- 🌾 • Tofu with cucumber & Korean sauce
- 🌾 • Moscow Mule-style apple
- ✓ 🌾 • Vegetarian sushi with sweet potato

✓ Vegetarian 🌾 Vegan 🍷 Vegan on request 🌾 Gluten free 🍷 Gluten free on request

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HOT CANAPÉS – MINIMUM 12 CANAPÉS PER SELECTION

HOT CANAPÉS – \$6.50 PER CANAPÉ

- Cod acras with spicy mayo, dill & radishes
- Panko shrimp with tzatziki sauce
- Cacio e pepe arancini, grated pecorino
- Paella bite with saffron emulsion
- Galician-style octopus
- Ham croquettes
- Beef croquette with gherkin & pickled mustard
- Mini meatball sandwich
- Mini beef burger
- Lamb samosa with raita
- Chicken & waffle with ranch sauce
- Dumpling with satay sauce
- Halloumi with sesame & muhammara
- Spinach & ricotta puff pastry



SWEET CANAPÉS – MINIMUM 12 CANAPÉS PER SELECTION

SWEET CANAPÉS – \$6 PER CANAPÉ

- Yuzu Lemon Tartlet Bite
- Pistachio-Raspberry Bite
- Chocolate Bite (Cookie)

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STATIONS

STATIONS – MINIMUM 20 PERS.

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE  

Antipasti station – \$21 per person

Marinated peppers and artichokes, mozzarella, olives, lupini 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

Lebanese Station – \$21 / person

Choice of 2 proteins:

- Beef kefta
- Chicken shish taouk
- Beef shawarma
- Falafel

With condiments: Muhammara, garlic mayo, labneh, sesame sauce, pita bread, mint, fattoush salad

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STATIONS – MINIMUM 20 PERS.

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE  

Sushi station – \$20 per person

Assorted hosomaki, futomaki, nigiri, and maki served with soy sauce, wasabi, and ginger

Taco Station – \$23 per person

Choose 2 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

Fresh 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

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

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STATIONS – MINIMUM 20 PEOPLE

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE  






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 top-down view of a cheese platter. The platter is set on a dark, textured surface. It features a variety of cheeses: 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. Accompanying items include a glass of red wine, a small jar of honey with a sprig of mint, a small jar of nuts, and several walnuts. Two knives with wooden handles are also present. The word "PLATTERS" is written in large, white, bold, sans-serif capital 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

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 cut-crystal tumbler with a textured pattern. The drink is a golden-brown color, likely whiskey or a similar spirit. 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
Regular 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\$



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

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.



BAR OPTIONS

CLASSIC OPEN BAR OPTION

1st hour

2nd hour

Additional hours

27\$ / pers.

22\$ / pers.

14\$ / h.

OPTION OPEN BAR PREMIUM

1st hour

2nd hour

Additional hours

+ Champagne option offered

37\$ / pers.

30\$ / pers.

16\$ / h.

On consumption for non-alcoholic beverages

+5\$ / h. / pers.

NON-ALCOHOLIC BAR OPTION

5\$ / u.

MOCKTAIL BAR OPTION

1st hour

2nd hour

Additional hours

20\$ / pers.

16\$ / pers.

10\$ / h.



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BANQUET WINE

bottle

WHITE WINE

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- Selecccion Cava Brut (Spain)	56\$
Zonin, Cuvée 1821 - Prosecco (Italy)	56\$
Moët & Chandon, Champagne Impérial Brut (France)	240\$

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