



Breakfast Selections



HÔTEL
MANOIR VICTORIA
★★★★
OLD QUÉBEC



Continental Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM / +20 PEOPLE)
(PLATED SERVICE / 10+ | 20- PEOPLE)

- Orange and apple juices
- Sliced fruits and seasonal berries
- Croissants, chocolate croissants and raisin bread
- Whole fresh fruit basket (**Buffet Only**)
- Assorted cheeses
- Plain and fruit yogurts
- Selection of breads
- Marmalade and jams
- Home-made apple compote
- Coffee, tea, milk or hot chocolate

\$14 / person, plus taxes and service

Full American Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM / +30 PEOPLE)

- Orange and apple juices
- Sliced fruits and seasonal berries
- Whole fresh fruit basket
- Fruit salad
- Plain and fruit yogurts
- Selection of cereals
- Platter of mixed cheeses
- Cream cheese
- Platter of cold cuts
- Croissants, chocolate croissants and raisin bread
- Selection of pound cakes
- Toasts
- Scrambled eggs
- Bacon, sausages
- French toasts
- *Crêpes* with maple syrup
- Hash brown potatoes
- Marmalade and jams
- Home-made apple compote
- Coffee, tea, milk or chocolate milk

\$20 / person, plus taxes and service

Gourmet Package Option

Upgrade your American breakfast by adding items served in the center of your group's table

This package includes, per person :

- A berry and cranberry smoothie
- A mini home-made traditional *tourtière*
- A smoked salmon blinis

\$6 / person, plus taxes and service





Healthy Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM / +30 PEOPLE)

- Orange and apple juices
- Half grapefruit
- Sliced fruits and seasonal berries
- Whole fresh fruit basket
- Plain and fruit yogurts
- Selection of cereals
- Crêpes with maple syrup
- Poached eggs served on spinach and asparagus
- Home-made granola with honey from *Québec* and grains
- Toasts
- Marmalade and jams
- Home-made apple jam
- Coffee, tea, milk or hot chocolate

\$18 / person, plus taxes and service

Boreal Breakfasts with *Québec* Flavors

(+30 PEOPLE)

- Cranberry and apple juices
- Berry and cranberry smoothie
- Mini home-made traditional *tourtière*
- Sliced fruits and seasonal berries
- Whole fresh fruit basket
- Plain and fruit yogurts
- Platter of cheeses from *Québec*
- Toasts
- Sautéed potatoes
- Baked beans
- Croissants, chocolate croissants and raisin bread
- *Crêpes* with maple syrup
- Jams
- Home-made apple compote
- Coffee, tea, milk or hot chocolate

A choice of one of our boreal Signature egg dishes from the options of the seasonal Brunch Menu of our restaurant « *Chez Boulay - Bistro boréal* »

\$ 23,50 / person, plus taxes and service

A **nordic-inspired** cuisine that features **regional products** and that is adapted to the different seasons.