

# Banquet Menus Banquet Menus

*Dear Madam, Dear Sir,*

*This menu was elaborated as a guide for the planning of your event at the hotel.*

*Although we offer a varied menu selection, these are only suggestions and we will, of course, be pleased to elaborate any menu according to your specific tastes and budget.*

*All meals are quoted per person and include, for “luncheons”, soup and dessert; “dinners” include appetizer, soup and dessert. You will note that a slight supplement is applicable to certain items.*

*Prices do not include applicable taxes (12,88%) and service charge (15%).*

*It is essential that a minimum number of people be guaranteed at least 48 hours before the activity. The hotel will ensure that it can serve at least 10% more people than guaranteed. If no guarantee has been confirmed to the hotel, the expected number of people becomes the guarantee and will be used for invoicing.*

*Menu prices are subject to changes, but are guaranteed for a period of 90 days starting \_\_\_\_\_.*

*Bon appétit!*

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## BREAKFAST

### Continental

*Buffet (Minimum 25 people)*

Orange juice  
Croissants, danishes, muffins or chocolatines  
(Choice of 2)  
Fresh fruit salad  
Assorted cold cereals  
Jams, marmalade, butter  
Coffee or tea  
**\$10.50**

### American

*(Plated)*

Orange juice  
Scrambled, Benedict or Florentine eggs  
Bacon or sausages  
Sautéed potatoes  
Baker's delights  
Jams, marmalade, butter  
Coffee or tea  
**\$13.50**

### Buffet

*(Minimum 50 people)*

Assorted juices  
Fresh fruits sections (in season)  
Stewed fruits  
Assorted cold cereals  
Quaker Harvest Crunch  
Plain or fruit yogurts  
Scrambled eggs or Benedict eggs  
Sautéed potatoes  
Bacon and sausages  
Assorted cheeses  
Cretons  
Croissants, danishes, muffins, chocolatines  
Jams, marmalade, butter  
Coffee or tea  
**\$15.50**

### Brunch

*(Minimum 50 people)*

Assorted juices  
Fresh fruit sections (in season)  
Assorted cold cereals  
Delicatessen, home-style pâtés and cold cuts  
Mushroom salad  
Marinated vegetables salad  
Mesclun salad  
Salad of shrimps and chicken  
Variety of dressings

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Sliced breast of poultry with Meaux mustard  
sauce  
or  
Seafood Nantua au gratin  
or  
Roast beef  
Pilaf rice  
Eggs Florentine  
or  
Scrambled eggs  
Sautéed potatoes  
Baked Beans  
Bacon and sausages  
Assorted cheeses

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Assorted pies  
Chocolate moka cake  
Strawberry and chocolate mousses  
Fresh fruit salad  
Croissants, danishes, chocolatines  
Pancakes with maple syrup  
Jams, marmalade, butter  
Coffee or tea

**1 choice: \$21,95**

**2 choices: \$4.00 Extra**

**3 choices: \$6.00 Extra**

## LUNCHEONS

### Soups

#### Hot

Mulligatawny soup (*Vegetables and curry*)  
 Cream of asparagus  
 Cream of carrot soup  
 Cream of mushrooms  
 Cream of broccoli  
 French Canadian pea soup  
 Cream of tomato with basil  
 Gardener's light beef broth  
 Cream of cauliflower  
 Clam chowder (*Extra \$3.00*)  
 Pumpkin bisque with cayenne pepper  
 and crabmeat (*Extra \$3.00*)

#### Cold

Chilled cucumber soup with mint  
 Gaspacho (*Extra \$2.00*)  
 Vichyssoise (*Extra \$2.00*)

### Main Courses

#### Meats, Fishes and Seafood

Fillet of sole stuffed with vegetables	\$18.50
Fillet of sole Meunière	\$18.50
Seafood served on a puff pastry, Newburg sauce	\$18.50
Chicken breast and Matane shrimps rolled in a puff pastry	\$18.50
Turkey breast medallions with tomatoes, parsley and garlic sauce	\$18.50
Chicken kebab	\$18.50
Gratinated chicken breast with tomatoes	\$18.50
Sliced breast of poultry with Meaux mustard sauce	\$18.50
Pork roast, home-made style	\$18.50
Roast of veal with vegetables	\$19.50
Salmon medallion with leeks and butter sauce	\$19.50
Pork medallions, mustard or green pepper sauce	\$22.50
Grilled sirloin steak	\$24.00
Grilled beef tenderloin with choice of Béarnaise, Marchand de vin, shallot or mushroom sauce	\$26.00
Grilled beef tenderloin skewer	\$26.00
Beef sirloin, Béarnaise sauce	\$27.00

### Fresh and Healthy

Vegetarian plate	\$17.50
Shrimp and chicken salad	\$17.50
Salmon escalope Bellevue	\$18.50

*All main courses are served with season vegetables and a choice of rice or potatoes.*

### Desserts

French Pastries  
 Variety of cakes  
 Home-made pies  
 Fresh fruit salad

## LUNCHEONS (Con't)

### Light Buffet

***Minimum 20 people***

Tomato or Vegetable juice

Vegetables and dip

Spinach and mesclun salad with mushrooms  
and oranges

Three salads among

***Choice of two kinds of sandwiches among :***  
***(1 1/2 per person)***

Wrap with chicken Indian style

Croissant « À la Parisienne »  
*(Garnished with chicken mousse)*

Portobello wrap with onions and cheese

Cheese croissant  
*(Diced black and green olives, mint jelly)*

Egg salad sandwich *(Croissant)*

Tuna salad sandwich *(Focaccia)*

Ham & Brie cheese *(French baguette)*

Roastbeef and Swiss cheese  
*(French baguette)*

Bagel with smoked salmon and cream cheese  
*(Extra \$5.00)*

Cheese platter

Dessert of the day and fruit salad

Coffee, tea, herbal tea *(or soft drink)*

**\$16.50**

## DINNERS

### Hors-d'oeuvres

- Shrimp cocktail, Manoir sauce
- Mesclun salad
- Game liver pâté with candied vegetables
- Venison terrine
- Elk and apple terrine with green salad (*Extra \$2.00*)
- Québec's finest smoked salmon with horseradish and lemon (*Extra \$3.50*)
- Artichoke hearts and green asparagus with home-made dressing (*Extra \$3.00*)
- Salmon rillettes (*Extra \$3.00*)
- Duck liver mousseline with port wine jelly (*Extra \$7.50*)

### Soups

#### Hot

- Mulligatawny soup (*Vegetables and curry*)
- Cream of asparagus
- Cream of carrot soup
- Cream of mushrooms
- Cream of broccoli
- French Canadian pea soup
- Cream of tomato with basil
- Gardener's light beef broth
- Cream of cauliflower
- Clam chowder (*Extra \$3.00*)
- Pumpkin bisque with cayenne pepper and crabmeat (*Extra \$3.00*)

#### Cold

- Chilled cucumber soup with mint
- Gaspacho (*Extra \$2.00*)
- Vichyssoise (*Extra \$2.00*)

### Main Courses

Roast leg of lamb with fresh herbs	30,00 \$
Tilapia fillet with lemon butter	30,00 \$
Suprême of poultry with leek sauce	28,00 \$
Beef sirloin steak with green pepper	32,00 \$
Fillet of sole with shrimps, fine herbs sauce	28,00 \$
Fillet of salmon with mustard sauce	29,00 \$
Grilled beef tenderloin with mushroom sauce	32,00 \$
Prime rib of beef « au jus »	30,00 \$
Veal medallions with morels	32,00 \$
Suprême of guinea-fowl with braised cabbage	33,00 \$
Suprême of pheasant with cranberries	35,00 \$
Fillet of beef Wellington	35,00 \$
Roasted buffalo tenderloin with pepper sauce	44,00 \$

### Desserts

- Chocolate cake
- Cheese cake
- Opera cake
- Strawberry and Yogurt cake
- Raspberry cake
- Baked Alaska (*Extra 2,00 \$*)
- Fresh fruit sabayon (*Extra 5,00\$*)

## DINNERS

### Buffet

*(Minimum 50 people)*

Celery and olives  
Asparagus tips  
Marinated herring  
Tuna vinaigrette  
Neptune seafood  
Sliced breast of turkey  
Cold sliced ham  
Home-style pâté and cold cuts

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Chicken salad  
Matane shrimp salad  
Swedish rice salad  
Vegetable salad (*Zucchini and tomatoes*)  
Cole slaw  
Potato salad  
Green beans salad

\*\*

Sliced breast of turkey with Meaux mustard  
sauce

or

Salmon medallion with leeks and white  
butter with chives

or

Roast beef "au jus"  
Seasonal vegetables  
Potatoes or pilaf rice

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Assorted mousses  
Fruit tarts  
Chocolate cake  
Moka cake  
Fresh fruit salad  
French pastries  
Cheese cake  
Home-made pies

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French rolls and butter  
Coffee or tea

**1 choice : \$31.50**  
**2 choices : \$35.00**  
**3 choices : \$38.00**

## DINNERS

### Canapés

#### Regular

Caviar Romanoff  
Smoked salmon  
Matane shrimps on toast  
Italian salami  
Liver pâté mousse  
Ham and cheese  
Herbs cheese canapés

**\$19.00 by the dozen**

#### Deluxe

Salmon tartare with capers  
Smoked salmon rolls with horseradish sauce  
Parma ham and melon  
Foie gras medallion  
Fresh fruits skewer  
Tartar steak  
Snowcrab meat and miniature tomatoes  
Smoked oysters on shells (*In season*)  
Smoked oysters  
Smoked trout  
Smoked duck medallion with oranges

**\$25.00 by the dozen**

### Hot

#### Regular

Cocktail sausages in puff pastry  
Snails and bacon  
Chicken croquette  
Parmesan fondue  
Meatballs in red wine sauce  
Mushrooms in cream sauce  
Quiche Florentine  
Mini pizza  
Mini meat pie

**\$19.00 by the dozen**

#### Deluxe

Mini pizza with Shiitake mushrooms  
Puff pastry shells with leeks and goat cheese  
Vegetarian Samosa  
Veal sweet breads in light pastry  
Crab claws with garlic butter  
Scallops kebab with dill sauce  
Fried shrimps  
Beef kebab Teriyaki  
Lobster Newburg with mushrooms  
Mini croissants with spinach and cheese

**\$25.00 by the dozen**

## DINNERS

### Sandwiches

*(Minimum one dozen each)*

Your choice: White or wheat bread,  
French bread, croissant.

Choice of garnishings:

Egg salad	\$4.00
Tuna salad	\$4.00
Chicken salad	\$5.00
Shrimp salad	\$5.75
Ham and Brie cheese	\$5.75
Roastbeef and Swiss cheese	\$6.00
Smoked salmon bagel with cream cheese	\$6.00

### Open Face Sandwiches

*(Minimum one dozen each)*

Choice of garnishings:

Chicken breast and asparagus on toast with mayonnaise	\$6.00
Pork tenderloin with pickles on Rye Bread	\$6.00
Parma Ham and melon on toast	\$7.00
Smoked salmon and capers on bagel	\$7.00
Bruschetta with olives	\$6.00

### Miscellaneous

Mirror of cold cuts or delicatessen or pâtés <i>(Minimum 10 people)</i>	\$ 5.00 per person (60 gr)
Shrimp pyramid <i>(Minimum 5 dozens)</i>	\$ 25.00 by the dozen
Mirror of assorted cheeses with Carr's biscuits and mixed nuts <i>(Minimum 10 people)</i>	\$ 7.50 per person (90 gr)
Peanuts	\$ 9.50 each basket
Chips and Pretzels	\$ 9.50 each basket
Vegetable and dips	\$ 3.50 per person

## BEVERAGES

### Open bar

(Minimum 50 persons)

	Régulier
Dry Gin	\$5.25
Rye	\$5.25
Scotch	\$5.25
Rhum	\$5.25
Vodka	\$5.25
Amaretto	\$5.50
Drambuie	\$6.50
Grand Marnier	\$6.50
Tia Maria	\$5.50
Cognac V.S.	\$6.00
Domestic beers	\$5.00
Imported beers	\$6.25
Soft drinks	\$3.00
Perrier	\$3.50
House wine by the glass, red or white	\$5.00
Kir regular	\$6.00
Royal Kir	\$7.00
Alcoholized punch	\$5.25
Non alcoholized punch	\$4.00
Bloody Mary, Bloody Ceasar	\$6.50
Taylor Fladgate, L.B.V.	\$45.00
Taylor Fladgate, Tawny – 10 years	\$65.00
Taylor Fladgate, Tawny – 20 years	\$105.00

All above mentioned prices do not include applicable taxes and mandatory service charge (15%).

The hotel will provide barman service, mixers and garnishings at no extra cost as long as sales reach \$250.00. Otherwise, service charges of \$60.00 will be billed to the organization for barman services (3 hours). Please add applicable taxes.

### Cash Bar

Bloody Mary, Bloody Ceasar	\$7.25
Dry Gin	\$6.00
Scotch	\$6.00
Rhum	\$6.00
Vodka	\$6.00
Tequila	\$6.00
Cinzano, red or white	\$6.00
Crème de menthe	\$6.00
Grand Marnier	\$7.25
Bailey's	\$6.00
Sambucca	\$6.00
Tia Maria	\$6.00
Amaretto	\$6.00
Cognac V.S.	\$6.25
Domestic beers	\$5.75
Imported beers	\$6.75
Soft drinks	\$3.50
Mineral water	\$4.00
Porto by the glass : L.B.V.	\$7.25
House wine by the glass, red or white	\$5.75

All above prices include applicable taxes. The mandatory service charge (15%) is not included.

The hotel will provide barman service at no extra cost as long as sales reach \$250.00. Otherwise, service charges of \$60.00 will be billed to the organization for barman services (3 hours). Please add applicable taxes.

## WINE LIST

### White

Marquis de Chasse , France	\$ 27.00
Inniskillin, Péninsule du Niagara, Canada	\$ 32.00
Laroche, Sauvignon Blanc, France	\$ 33.00
Woodbridge, Pinot Griggio, Californie	\$ 34.00
Masi, Bianco Del Veneto, Italie	\$ 35.00
Mouton Cadet, France	\$ 36.00
Bourgogne Aligoté, Prince Philippe, France	\$ 44.00

### Red

Marquis de Chasse, France	\$ 27.00
Inniskillin, Péninsule du Niagara, Cabernet Franc, Canada	\$ 32.00
Laroche, Pinot Noir, France	\$ 32.00
Castillo de Almansa, Reserva, Espagne	\$ 32.00
Cabernet Sauvignon, Woodbridge, Californie	\$ 34.00
Mouton Cadet, France	\$ 36.00
Masi, Rosso Del Veronese, Italie	\$ 37.00
E Minor, Shiraz, Australie	\$ 38.00
Beaujolais Village, Georges DuBoeuf, France	\$ 40.00

### Rosé

Masi, Modello, Italie	\$ 35.00
Château Bellevue La Forêt, France	\$ 40.00

### Sparklings / Champagne

Segura Viudas brut, Espagne	\$ 32.00
Château Moncoutour, France	\$ 53.00
Laurent Perrier, France	\$115.00

### Portos

Taylor Fladgate, L.B.V.	\$ 44.00
Taylor Fladgate, Tawny – 10 years	\$ 60.00
Taylor Fladgate, Tawny – 20 years	\$ 90.00

### House Wine

1 liter, red or white	\$ 25.00
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*Taxes and service not included*

*N.B. This list is only for your information and is subject to the availability of the products at the S.A.Q.*

## COFFEE BREAKS

### Per person

Coffee, tea, herbal tea and juice	\$3.50
Coffee, tea, herbal tea and soft drink	\$4.00
Coffee, tea, herbal tea, juice and soft drink	\$4.50
Coffee, tea, herbal tea, juice and muffin	\$6.00
Assorted home-baked cookies (2 / person)	\$3.00
Mini pastries (2 / person)	\$4.50
Whole fresh fruits	\$2.75
Fresh sliced fruits	\$4.00
Fresh fruit skewer	\$4.50

### Per Item

Coffee, tea, herbal tea	\$2.75
Assorted juices (1 litre / 10 people)	\$18.00
Soft drink (340 ml)	\$3.00
Mineral water	\$3.50
Croissant, danish, chocolatine, muffin	\$3.00
Assorted yogurts	\$2.75

*All above prices do not include applicable taxes and service charge (15%).*

## COFFEE BREAK PACKAGES

### Healthy Break

Fresh seasonal sliced fruits  
Assorted juices  
Banana bread  
Decaffeinated coffee, herbal tea or mineral water  
**\$10.00 per person**

### Frozen Break

Ice cream cake  
Fruit sherbet  
Ice cream sandwich  
Iced coffee, iced tea or mineral water  
**\$15.00 per person**

### Hearthy Break

Moka and chocolate cake  
Apple doughnut, vanilla sauce  
"Crème brûlée"  
Chocolate cookies  
Coffee, tea or milk  
**\$13.00 per person**

*All above prices do not include applicable taxes and service charge (15%).*