



# Banquet Menus

## Hôtel Manoir Victoria



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Jean-Luc Boulay and Arnaud Marchand:  
Two renown Chefs, a delight for your guests.



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A restaurant experience for your banquets.

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# Breakfasts selections

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## Continental Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM /

**Min. 20 PEOPLE)**

(PLATED SERVICE IN A BANQUET ROOM /

**Min. 10 PEOPLE – Max. 20 PEOPLE)**

- Orange and apple juices
  - Sliced fruits and seasonal berries
  - Croissants, chocolate croissants
  - Whole fresh fruit basket (Buffet only)
  - Assorted cheeses
  - Plain and fruit yogurts
  - Selection of breads
  - Marmalade and jams
  - Homemade apple compote
  - Coffee, tea
- 

## Full American Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM /

**Min. 40 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
  - Platter of cold cuts
  - Croissants, chocolate croissants
  - Selection of pound cakes
  - Selection of breads
  - Scrambled eggs
  - Bacon, sausages
  - French toasts
  - *Crêpes* with maple syrup
  - Pan-fried potatoes
  - Marmalade and jams
  - Homemade apple compote
  - Coffee, tea
- 

## Healthy Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM /

**Min. 30 PEOPLE)**

- Orange and apple juices
  - Grapefruit
  - Sliced fruits and seasonal berries
  - Whole fresh fruit basket
  - Plain and fruit yogurts
  - Selection of cereals
  - Muffins
  - *Crêpes* with maple syrup
  - Poached eggs served on spinach
  - Homemade granola with honey from *Québec* and grains
  - Selection of breads
  - Marmalade and jams
  - Homemade apple jam
  - Coffee, tea
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# Luncheons selections

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## Fixed Menu for Everyone

(TABLE SERVICE / **Min. 20 PEOPLE** / **Max. 30 PEOPLE**)

- Soup of the day or seasonal salad
- **Selection of one of our main courses**  
(see selection on page 8)
- Dessert
- Coffee or tea

## Take Out Lunch Box

(**Min. 10 PEOPLE**)

- Salad of the day
- **Choice of one selection of sandwich for all**  
(see selection on page 8)
- Dessert, fruit or yogurt
- Fruit juice or soft drink

## Buffet Menu

(GROUPS / **Min. 40 PEOPLE**)

- Cold cuts or **homemade cold cuts served with condiments (with extra)**
- Two mixed salads
- Green salad
- Soup of the day
- **Selection of two main courses**  
(see selection on page 8)
- Assortment of seasonal vegetables
- Assorted cheeses or **local cheese platter, served with condiments (with extra)**
- Two desserts
- Fruit salad
- Coffee, tea or herbal tea
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, homemade pickles, marinated onions, croutons **(with extra)**

## Light Buffet Menu

(SERVED IN A BANQUET ROOM / **Min. 20 PEOPLE**)

- Tomato or vegetable juice
- Two mixed salads
- Green salad
- **Selection of two varieties of sandwiches**  
(see selection on page 8)
- Selection of cheeses or **local cheese platter, served with condiments (with extra)**
- Dessert of the day and fruit salad
- Coffee, tea, herbal tea or soft drink
- Soup **(with extra)**
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, homemade pickles, marinated onions, croutons **(with extra)**

**Inventive** cuisine  
of **Nordic** inspiration to  
**savor** at Chez Boulay-  
Bistro boréal or in one  
of our function rooms  
for your group events.





MAKE YOUR DISHES **SELECTION**

## Main Courses

(SERVED WITH EITHER RICE, PASTAS OR POTATOES AND ASSORTMENT OF SEASONAL VEGETABLES)

- Chicken and mustard ragout, celery duo with herbs
- *Confit* pork cheek in red wine, mushrooms, onions and bacon
- Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
- Fish parmentier with nordic shrimps, buttered green cabbage with sunflower seeds
- Cod from Greenland in mushroom and garlic crust, sautéed vegetables

## Extras

- Roasted turbot, celery root gratin (*with extra*)
- Seared salmon, boreal virgin sauce with wild berries, sautéed fennel and beets (*with extra*)
- *Confit* duck stew, Jerusalem artichokes with *confit* shallots (*with extra*)
- Angus beef flat iron steak, smoked and *confit* red cabbage, shallot butter (*with extra*)

## Sandwiches

- Chicken wrap with arugula pesto, crispy vegetables (Available gluten free)
- Grilled vegetables sandwich with pumpkin seed pesto, arugula salad (Available gluten free)
- Fish rilette sandwich, sour juniper cream
- Warm turkey and cheddar boreal grilled cheese
- Ham and brie cheese baguette, mustard butter
- Warm homemade smoked meat sandwich, celery mustard (*with extra*)
- Pork flank baguette and celery remoulade (*with extra*)
- Smoked salmon sandwich and cream cheese with radish and herbs (*with extra*)
- Nordic shrimps wrap, lettuce and sunflower seeds (*with extra*)

*Note : Lukewarm and warm sandwiches can not be included in lunch boxes*

## Vegetarian Dishes

- Vegetarian dish of the day







# Dinners selections

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## 3 courses menu (Minimum of 20 people)

### First course (1 choice)

Soup of the day  
Mixed green salad  
Cappuccino onion soup, crouton with Charlevoix cheese **(with extra)**  
Char carpaccio of the day **(with extra)**  
Homemade game terrine, seasonal marinade and pickled onion **(with extra)**  
Matane shrimps, celeriac and apple remoulade **(with extra)**  
Maple-glazed pork flank, mashed and roasted root vegetables **(with extra)**  
Roasted smoked salmon, sour cream with juniper berries **(with extra)**  
Venison tataki with birch syrup and puffed wild rice **(with extra)**  
Raw scallop, cranberry and leek condiment **(with extra)**  
Bistro foie gras terrine, homemade brioche **(with extra)**

### Second course

Bistro trout of the day  
Bistro poultry of the day  
Braised beef steak, polenta with root vegetables and red wine jus  
Vegetarian dish of the day  
Atlantic cod, leeks and smoked berry virgin sauce  
Bistro blood pudding with Nordic spices and old-fashioned mashed potatoes  
Duck leg parmentier, potato gratin **(with extra)**  
Bistro braised beef cheek of the day **(with extra)**  
Atlantic halibut, mashed potatoes with seaweed and *confit* mushrooms **(with extra)**  
Seared venison rump, beets, blackcurrant madeira sauce **(with extra)**

### Third course

Dessert creation of the day  
Coffee or tea

*Possibility of making two choices on first, third and fourth course dishes with an additional amount per guest in addition to the extras provided according to the selections.*

*When there is more than one choice, the exact number for each choice must be confirmed at least seven (7) business days in advance.*

*The menu may be subject to change depending on arrivals.*







## 4 courses menu (Minimum of 20 people)

### First course

Char carpaccio of the day  
Homemade game terrine, seasonal marinade and pickled onion  
Matane shrimps, celeriac and apple remoulade *(with extra)*  
Maple-glazed pork flank, mashed and roasted root vegetables *(with extra)*  
Roasted smoked salmon, sour cream with juniper berries *(with extra)*  
Venison tataki with birch syrup and puffed wild rice *(with extra)*  
Raw scallop, cranberry and leek condiment *(with extra)*  
Bistro foie gras terrine, homemade brioche *(with extra)*

### Second course (1 choice)

Soup of the day  
Mixed green salad  
Cappuccino onion soup, crouton with Charlevoix cheese *(with extra)*

### Third course

Bistro trout of the day  
Bistro poultry of the day  
Braised beef steak, polenta with root vegetables and red wine cooking jus  
Vegetarian dish of the day  
Atlantic cod, leeks and smoked berry virgin sauce  
Bistro blood pudding with Nordic spices and old-fashioned mashed potatoes  
Duck leg parmentier, potato gratin *(with extra)*  
Bistro braised beef cheek of the day *(with extra)*  
Atlantic halibut, mashed potatoes with seaweed and *confit* mushrooms *(with extra)*  
Seared venison rump, beets, blackcurrant madeira sauce *(with extra)*

### Fourth course

Dessert creation of the day  
Coffee or tea

*Possibility of making two choices on first, third and fourth course dishes with an additional amount per guest in addition to the extras provided according to the selections.*

*When there is more than one choice, the exact number for each choice must be confirmed at least seven (7) business days in advance.*

*The menu may be subject to change depending on arrivals.*



## 5 courses menu (Minimum of 20 people)

### First course

Homemade game terrine, seasonal marinade and pickled onion  
Matane shrimps, celeriac and apple remoulade  
Roasted smoked salmon, sour cream with juniper berries **(with extra)**  
Venison tataki with birch syrup and puffed wild rice **(with extra)**  
Bistro foie gras terrine, homemade brioche **(with extra)**

### Second course (1 choice)

Soup of the day  
Mixed green salad  
Cappuccino onion soup, crouton with Charlevoix cheese **(with extra)**

### Third course

Maple-glazed pork flank, mashed and roasted root vegetables  
Nordic shrimp accras, camelina oil emulsion  
Raw scallop, cranberry and leek condiment **(with extra)**

### Fourth course

Bistro trout of the day  
Bistro poultry of the day  
Braised beef steak, polenta with root vegetables and red wine cooking jus  
Vegetarian dish of the day  
Atlantic cod, leeks and smoked berry virgin sauce  
Bistro blood pudding with Nordic spices and old-fashioned mashed potatoes  
Duck leg parmentier, potato gratin **(with extra)**  
Bistro braised beef cheek of the day **(with extra)**  
Atlantic halibut, mashed potatoes with seaweed and *confit* mushrooms **(with extra)**  
Seared venison rump, beets, blackcurrant madeira sauce **(with extra)**

### Fifth course

Dessert creation of the day  
Coffee or tea

*Possibility of making two choices on first, third and fourth course dishes with an additional amount per guest in addition to the extras provided according to the selections.*

*When there is more than one choice, the exact number for each choice must be confirmed at least seven (7) business days in advance.*

*The menu may be subject to change depending on arrivals.*







## Buffet Menu

(GROUPS / **Min. 40 PEOPLE**)

- Cold cuts or homemade cold cuts served with condiments **(with extra)**
- Two mixed salads
- Green salad
- Soup of the day
- **Selection of two main courses**  
(make your selection on the right )
- Selection of cheeses or platter of local cheeses, served with condiments **(with extra)**
- Two desserts
- Fruit salad
- Coffee, tea or herbal tea
- Condiment bar : Marinated mushrooms, mixed nuts and dried berries, homemade pickles, marinated onions, croutons **(with extra)**

## Main Courses

(SERVED WITH EITHER RICE, PASTAS OR POTATOES AND ASSORTMENT OF SEASONAL VEGETABLES)

- Chicken and mustard ragout, celery duo with herbs
- *Confit* pork cheek in red wine, mushrooms, onions and bacon
- Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
- Fish parmentier with nordic shrimps, buttered green cabbage with sunflower seeds
- Cod from Greenland in mushroom and garlic crust, sautéed vegetables

## Extras

- Roasted turbot, celery root gratin **(with extra)**
- Seared char, boreal virgin sauce with wild berries, spinach, leek, beet roots and gin butter **(with extra)**
- *Confit* duck stew, Jerusalem artichokes with *confit* shallots **(with extra)**
- Angus beef flat iron steak, smoked and *confit* red cabbage, shallot butter **(with extra)**

## Vegetarian Dishes

- Vegetarian dish of the day





# Canapés and hors-d'œuvres selections

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## Cold canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Chopped tomatoes on crouton with garlic flower and organic sunflower seeds
- Char rillette and juniper berries with sumac sour cream
- Homemade venison terrine, homemade jam
- Chicken liver mousse, blackcurrant ketchup
- Nordic shrimp celeriac salad and apple
- Beet tartare with roasted goat cheese and pumpkin seeds
- Smoked salmon blini with radish butter
- Trout gravlax, balsam fir and apples
- Nordic flavoured beef tartare
- Seared beef, horseradish and herbs marinade
- Homemade foie gras on toast, nordic berries ketchup
- Oyster, cider vinegar from *La ferme du capitaine* and roe (*Seasonal item - Minimum 4 dozens*)
- Marinated scallops with cranberry
- Seared venison with mustard and camelina seeds
- Snow crab and cauliflower semolina with caraway





## Hot canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Maple glazed pork belly
- Nordic shrimps accras
- Pork and red wine croquette
- Salmon, leek and seaweed quiche

- Cappuccino onion soup, crouton with *Hercule* cheese from *Charlevoix*
- *Gougère* with *Québec* cheese
- Tomme du *Québec* cheese croquette, *confit* onion
- Mushroom risotto fritter

- Beef cheek croquette, meat juice
- Mushroom risotto fritter
- Tempura scallops, verjuice mayonnaise
- Rabbit *râble* stuffed with bacon
- Venison skewer, land chimichurri
- Rockefeller style oyster (*Seasonal item* – *Minimum 4 dozens*)

## Hors-d'œuvre sucrés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Boreal macaron
- Spikenard *sucré à la crème*
- Roasted barley chocolate brownie
- Sweet hors d'oeuvre of the moment

## The Chez Boulay dinner cocktail package

**Min. 30 PEOPLE**

*Let our Chef guide you with his Favorites!*

*15 hors d'oeuvre per person (variety of seven (7) salted canapés and three (3) sweet canapés selected by the Chef based on seasonal arrivals)*

## Various items

PLATTER (EXPECTED QUANTITY PER PLATTER : **10 PEOPLE**)

Platter of classic cheeses (cheddar, gouda, Swiss cheese) and grapes (500 g)

Platter of *Québec* fine cheeses and homemade condiments (500 g)

Platter of classical cold cuts (salami, black forest ham and smoked turkey) (600 g)

Platter of homemade cold cuts and condiments (600 g)

Platter of raw vegetables and boreal dips

Bowl of chips (350 g)

Bowl of nuts (350 g)

Bowl of pretzels (350 g)

*\* All above rates do not include applicable taxes nor service charge of 15%*





# Coffee breaks selections

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# Menus

## PER PERSON

Coffee, tea and herbal tea

Coffee, tea, herbal tea and juice

Coffee, tea, herbal tea, juice and muffin

Variety of homemade cookies (2/person)

Whole fresh fruits

Sliced fresh fruits

Boreal candies (2/person)

## BY THE UNIT

Soft drink (340 ml)

Mineral water

Mix of croissants, danishes, chocolate croissants and muffins

Assorted yogurts

# Coffee Break Package

(Min. 20 PEOPLE)

## HEALTHY BREAK

Seasonal sliced fresh fruits

Assorted fruit juices

Yogurt *verrine*, honey flower and homemade granola

Coffee, decaffeinated coffee, herbal tea or mineral water

## GOURMET BREAK

**Variety of 3 pastries** proposed by our Chef

Coffee, tea or milk



\* All above rates do not include applicable taxes neither service charge of 15%