

THE ART OF CATERING

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



BREAKFAST

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
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- express menu
- wine list
- general info

Breakfast

THE PAINTER *Minimum of 10 persons*

Orange juice
Baker's basket (2 per guest)
Jams and preserves, sweet butter
Sliced fresh fruits
Coffee, decaffeinated coffee and a selection of teas
\$18.50

THE SCULPTOR *Minimum of 10 persons*

Orange juice
Baker's basket (2 per guest)
Jams and preserves, sweet butter
Sliced fresh fruits
Sliced Canadian cheese
Cottage cheese
Assorted fruit yogurts
Coffee, decaffeinated coffee and a selection of teas
\$20.95

THE ATHLETE

Orange Juice
Variety of healthy muffins
Sliced fresh fruits and seasonal berries
Cheddar cheese
Muesli Verrine and berries
Variety of light, plain and fruit yogurts
Cottage cheese
Cereals
2% , skim or soya milk
\$20.95

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2011-05-25*

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- brunch
- lunch
- dinner
- reception
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- wine list
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Breakfast

THE MUSICIAN *Minimum of 20 persons
(Buffet or plated option)*

Orange juice
 Baker's basket (2 per guest)
 Jams and preserves, sweet butter
 Sliced fresh fruit
 Coffee, decaffeinated coffee and a selection of teas

Choice of scrambled eggs :

Plain, cheddar cheese and chives, Swiss cheese and spinach, sautéed mushrooms and onions

Choice of meat (2 choices) :

Pork sausage, pork sausage patties, bacon, ham

Choice of potatoes :

Traditional
 Country style
 Small new potatoes
 Hash browns
 O'Brien

\$24.75

THE ARTIST *Minimum of 20 persons*

Baker's basket (2 per guest)
 Jams and preserves, sweet butter
 Banana bread
 Selection of cold cereals
 Sliced fresh fruit
 Assorted fruit yogurts
 Sliced Canadian cheese
 Coffee, decaffeinated coffee and a selection of teas

Choice of juice :

Apple, orange, grapefruit, or berries and pomegranata

Choice of scrambled eggs :

Plain, cheddar and chives, Swiss cheese and spinach, sautéed mushrooms and onions

Choice of meat (2 choices) :

Pork sausage, pork sausage patties, bacon, ham

Choice of potatoes :

Traditional
 Country style
 Small new potatoes
 Hash browns
 O'Brien

\$25.75

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- lunch
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- wine list
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À la carte breakfast additions

À LA CARTE BREAKFAST EXTRAS

French toast
\$4.75 per person

Assorted fruit yogurts
\$3.75 each

Scrambled eggs, bacon and cheese wrap
\$4.75 per person

Cold cereals
\$4.75 per person

Fruit smoothies (200ml)
\$4.95 per person (minimum 50 guests)

Pancakes garnished with fruits and maple syrup
\$4.75 per person

Canadian back bacon or ham
\$4.75 per person

Bagel with cream cheese and smoked salmon
\$6.75 per person

Mascarpone granola and berries (100 ml)
\$3.75 per person

OMELET STATION

Minimum 50 persons

Choice of omelet
 ham, cheese, chicken, smoked salmon,
 Matane shrimps, sweet bell peppers, mushrooms
Add \$5.75 per person
Chef service fee: \$120.00 per 150 persons

LAC-LEAMY'S EGGS BENEDICT

Minimum 30 persons

Poached eggs garnished with smoked salmon and spinach
 on an English muffin, topped with Hollandaise sauce
Add \$5.75 per person

Poached eggs garnished with smoked meat
 on an English muffin, topped with Hollandaise sauce
Add \$5.75 per person

Poached eggs garnished with smoked duck
 on an English muffin, topped with orange
 Hollandaise sauce
Add \$7.75 per person

Poached eggs garnished with crab
 on an English muffin, topped with
 Hollandaise tomato sauce
Add \$7.75 per person

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COFFEE BREAKS

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- coffee breaks**
- brunch**
- lunch**
- dinner**
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- brunch
- lunch
- dinner
- reception
- express menu
- wine list
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Coffee Breaks

Only available from 10:00 am to 4:00 pm.

BEVERAGES

Coffee, decaffeinated coffee and a selection of teas	\$3.50 (per person)
Assorted juices <i>(bottled)</i>	\$3.50
Iced tea <i>(bottled)</i>	\$3.50
Mineral water	\$3.50
Soft drink <i>(regular and diet / canned)</i>	\$3.50
Litre of juice	\$19.95

SWEET DELIGHTS

Danish pastry, croissant, muffin	\$3.50 / each
Bagel and cream cheese	\$3.75 / each
Apple turnover	\$3.25 / each
Brownie	\$3.00 / each
Homemade cookie	\$3.00 / each
Fresh fruit skewers with chocolate sauce <i>(2)</i>	\$4.75 / each
Assorted ice cream bar	\$4.75 / each
Assorted yogurts	\$3.75 / each
Sliced fresh fruit	\$5.75 / each
Assorted whole fresh fruit	\$2.75 / each
Banana, lemon, carrot or zucchini bread <i>(approx. 12 slices)</i>	\$23.00 / each
Fruit smoothies station <i>(minimum 50 guests)</i>	\$4.95 per person
Individual bag of chips	\$2.75 / each
Healthy bar	\$3.00 / each
Rice Krispies square	\$2.50 / each
Chocolate bar	\$3.00 / each
All Bran Bar	\$3.00 / each
Mignardises <i>(2 pieces)</i>	\$3.50
Granola and fresh fruits yogurt Parfait	\$4.95
Italian Tartufo	\$4.95
Diced Cheddar cheese <i>(100g)</i>	\$5.95

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- brunch
- lunch
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- wine list
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Themed Coffee Breaks

Available from 10:00 am to 4:00 pm. Minimum 20 persons. Coffee, decaffeinated coffee, a selection of teas included with all breaks.

HEALTHY BREAK

Variety of fruit juices
 Mûesli bars
 Variety of yogurts
 Whole fruits in basket
 Fresh fruit platter
 Home made banana bread
 Sun dried fruit selection
\$14.50

GRANOLA BREAK

Variety of fruit juices
 Fruit and nut bars
 Multigrain English muffin and light cream cheese
 Granola yogurt Parfait
 Dried fruits (cranberries, apricots and papaya)
 Soy milk
 Whole grain cereal muffins
 Basket of fresh fruits
\$14.50

CHOCOLATE BREAK

Chocolate fountain with fresh fruit mountain
 Strawberries dipped in chocolate
 Chocolate mini Eclair
 Dark and white chocolate cookies
 Chocolate mousse
\$14.50

SUGAR TIME

Maple cream fudge
 Maple taffy
 Maple chocolate fountain with fresh fruits
 Mini sugar pies
 Maple butter mini pancakes
 Maple syrup Madeleines
\$16.50

SUMMER FANTASY

Ice cream bars, assorted flavors
 Individual bags of chips
 Vanilla ice cream float
 Whole fresh seasonal fruits
 Popcorn
 Assorted soft drinks, fruit juices,
 lemonade and iced tea
\$14.50

CASINO BREAK

Assorted mini pita (eggs, chicken, ham)
 Cheddar cheese
 Caramelized pineapple and ricotta Parfait
 Chocolate (Casino Chips)
 Assorted cookies (Playcard shape)
 Assorted juice by the litre for 10 persons
 (Cranberry, apple, grapefruit, orange and mango,
 berries and pomegrenata)
\$15.95

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BRUNCH

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- brunch
- lunch
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- reception
- express menu
- wine list
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Brunch

Minimum 50 persons.

THE CLASSIC

Fruit juices
Baker's basket including jams, preserves and sweet butter
Soup of the day
Scrambled eggs
Bacon and sausages
Potato salad
Caesar salad
Penne served with sun dried tomatoes and goat cheese
Salmon medallions with coriander and pistachio pesto
Roasted beef sirloin, Pinot Noir and red peppercorn sauce
Choice of roasted potatoes
Market vegetables
Buttermilk pancakes
Sliced fresh fruit
Our Pastry Chef's delights
Coffee, decaffeinated coffee and a selection of teas
\$39.95

THE RENAISSANCE

Soup of the day
Rice duo, wild and basmati
Eggs Benedict
Scrambled eggs with cheese and chives
Tri-color tortellini, with artichoke, olive and caper sauce
Leg of lamb roasted with cumin
Supreme of chicken, Arôme spices
Fish of the day, Chardonnay pesto sauce
Choice of roasted potatoes
Market vegetables
Sweet table
Coffee, decaffeinated coffee and a selection of teas
\$39.95

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- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Working Lunch

THE PAINTING

Minimum 10 persons

Soup of the day
 Roast beef on French baguette with Dijon mustard
 and horseradish
 Marinated chicken on mutigrain bread,
 with tarragon mayonnaise
 Salmon tataki panini with mayonnaise and wasabi
 Croissant with tomato, swiss cheese and guacamole
 Seasonal greens, house dressing
 Penne salad with sun dried tomatoes and artichokes
 Traditional potato salad
 Fresh fruit salad
 Our Pastry Chef's delights
 Coffee, decaffeinated coffee and a selection of teas
\$29.95

THE PORTRAIT

Minimum 20 persons. Choice of 3 sandwiches, 3 salads and 3 desserts

Sandwiches:

Smoked meat on rye bread with dill pickle
 Prosciutto and brie cheese on multigrain croissant
 Marinated chicken on mutigrain bread,
 with tarragon mayonnaise
 Open faced sandwich with smoked salmon on Austrian bread
 Ham and Swiss cheese sandwich
 Escalope of herb and citrus salmon on a bagel
 Mexican style turkey fajitas
 Focaccia topped with shiitake mushrooms
 Club sandwich with smoked herring and tzatziki
 Atlantic Panini with seafood salad
 Pan bagnat with grilled bell peppers
 and sun dried tomato cream cheese

Salads:

Traditional potato salad
 Raw vegetables and dip
 String beans and tuna salad
 Penne salad with sun dried tomatoes and artichokes
 Caesar salad with Cambozola cheese croutons

Desserts:

Fresh fruit salad
 Seasonal fruit tart
 Royal chocolate cake
 Paris-Brest
 Coffee, decaffeinated coffee and a selection of teas
\$29.95

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breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Working Lunch

ARTIST'S BUFFET

Minimum 25 persons

Soup of the day
 Raw vegetables and dip
 Greek salad
 Traditional potato salad
 Caesar salad
 Vegetarian lasagna or meat lasagna
 Cold salmon medallion Vincent Paris style

Choice of one dish:

Beef Bourguignon style casserole
 or
 Chicken Aiguillettes with Meaux mustard
 or
 Pork medallions with caramelized apple sauce
 or
 Veal Blanquette

Roasted potatoes with fine herbs
 Market garnishes
 Basmati rice

Sliced fresh fruit
 Fruit pie
 Double chocolate cake
 Fruit cream Bavaois
 Coffee, decaffeinated coffee and a selection of teas
\$36.00

ASIAN BUFFET

Minimum 25 persons

Sweet & sour soup
 Raw vegetables and dip
 Noodle salad with sesame oil dressing
 Chicken and mango salad
 Green salad, miso vinaigrette
 Cold salmon, wasabi mayonnaise

Choice of two dishes:

Chicken sautéed with bok choy
 or
 General Tsao chicken
 or
 Steamed tilapia with soy, green onions and ginger
 or
 Sweet & sour sautéed pork

Sautéed vegetables
 Fried rice
 Shanghai noodles with curry

Fresh sliced fruit
 Passion fruit cake
 Assortment of mini pastries

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breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Working Lunch

ITALIAN BUFFET

Minimum 25 persons

Minestrone soup
 Raw vegetables and sun dried tomato dip
 Bocconcini and tomatoes
 Artichoke and olive salad
 Green salad, balsamic vinaigrette
 Cold cut platter (salami, rosemary ham, mortadella)

Choice of two dishes:

Pork loin with sage
 or
 Penne Alfredo with roasted chicken au gratin
 or
 Filet of grouper with tomatoes, black olives and capers
 or
 Manicotti with grilled vegetables

Small new potatoes with rosemary
 Sautéed rapini with garlic
 Eggplant parmigiana

Cannoli
 Tiramisu
 Biscotti and amaretti
 Panna cotta
 Fresh sliced fruit
\$36.00

SIDE CHOICES

Add an extra salad
\$3.00 / person

Add an extra soup
\$2.50 / person

Platter of Canadian cheeses
\$7.50 / person

Special occasion cake
\$5.50 / person

Mignardises (2 pieces)
\$3.50 / person

Assorted soft drinks
\$3.50 / can

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breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Plated Lunch

Minimum 20 persons. Choose one appetizer, one main course and one dessert to create your own personalized lunch.

APPETIZERS

Market salad with balsamic dressing
 Asian salad with sesame dressing
 Mushroom and spinach salad, creamy goat cheese dressing
 Tomato and cucumber salad, fresh herb vinaigrette
 Green bean, heart of palm and artichoke salad,
 caper dressing
 Cold cuts platter and garnishes
 Soup of the day
 Vegetable soup
 Mulligatawny curried cream soup

MAIN COURSES

Fettucine with seafood and rosée sauce
 Spinach and cheese tortellini, grilled bell pepper sauce
 Cannelloni arrabiata
\$29.95

Roasted pork loin, apple and cranberry sauce
 Chicken stir-fry on rice noodles and bok choy
 Turkey scallop parmigiana and whole wheat linguini
\$33.95

Confit turkey Brick, crispy greens with honey and ginger
 Poached Atlantic salmon, cauliflower curry
 Breast of chicken, apple and brandy sauce
 Seafood stuffed pancakes, leek sauce
\$34.95

DESSERTS

Fresh fruit salad
 Lemon pie and red berry coulis
 Frothy coconut bar and Gianduja chocolate
 Raspberry millefeuille, strawberry coulis
 Crème caramel
 White chocolate cake, citrus and pineapple
 Triple chocolate cake
 Chocolate and cheesecake square

Coffee, decaffeinated coffee and a selection of teas included

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- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Executive Lunch

Minimum 20 persons and maximum 50 persons. Choice of 6 items for the price of \$29.95 per person – Available from 11:00 am to 2:00 pm. Also available for evening at the price of \$49.95 per person for a choice of 10 items.

SMALL COLD PORTIONS

21/25-size shrimp and spicy mango sauce (3 pieces)
 Smoked salmon blinis (3 pieces)
 Vegetarian sushi (3 pieces)
 Beef tartare and croutons
 Salmon tartare with marinated ginger
 Grilled scallop and fruit salsa (1 piece)
 Calamari and bell pepper salad
 Tuna tataki and wakame salad
 Beef tataki, daikon and carrot salad
 Prosciutto, fig compote and croutons
 Duck confit and goat cheese tian, apple chutney
 Salami and stuffed queen olives

SMALL HOT PORTIONS

Escargot fricassée with mushrooms
 Oyster mushrooms grilled with olive oil and parsley
 Grilled lamb chop and hummus
 Grilled pork tenderloin Portuguese style
 BBQ chicken wings (5 pieces)
 Spring roll with plum sauce (5 pieces)
 Crab cake and garlic mayonnaise
 Grilled Chorizo (5 pieces)
 Saffron risotto croquette (suppli'al téléphono) (5 pieces)
 Shrimp tempura brochette with sweet & sour sauce
 Fried Dim Sum and hoisin sauce, pork or shrimp (3 pieces)
 Chicken medallion stuffed with merguez sausage, (75g)
 apricot sauce
 Filet of salmon glazed with red miso served on spinach

DESSERTS IN SMALL PORTIONS

Chocolate and cheesecake square
 Mini chocolate éclair (2 pieces)
 Manjari chocolate Dome
 Mini vanilla crème brûlée
 Royal chocolate cake
 Biscotti (5 pieces)
 Chocolate truffles (3 pieces)
 Fresh fruits au gratin

Coffee, decaffeinated coffee and a selection of teas included

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- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Tourelle Menu

\$29.95 / person - minimum 20 persons. Available from 11:00 am to 2:00 pm.

Choice of one salad, one appetizer and one main course to create your personalized tower.

SALADS

Mesclun and dressing
Spinach, nuts and goat cheese, apple cider dressing
Tortellini salad with grilled chicken and sun dried tomatoes
Smoked duck and onion chutney
Hilton Caesar salad
Seafood salad

COLD APPETIZERS

Raw vegetables and home made dressing
Cold cuts and terrine
Variety of Canadian cheeses
Mascarpone and smoked salmon roll
Thai shrimp brochette
Sesame tuna tataki
Tilapia fillet and exotic fruit salsa
Shrimp and Asian vegetable julienne
Scallops and smoked salmon ceviche
Sautéed Asian vegetables and crispy wasabi

MAIN COURSES

Variety of sandwiches
Texan pork sandwich
Chicken fajitas
Beef fajitas
Smoked meat sandwich
Grilled chicken breast Portuguese style
Chicken brochette with bell pepper and BBQ sauce
Turkey roll with goat cheese and sun dried tomatoes,
fresh herb sauce
Roasted turkey with Kalamata olives and rosemary sauce
Garlic and rosemary pork loin
Turkey roll with red miso and bok choy

DESSERTS ON TOURELLE

Two choices, one fruit platter is included

Chocolate and peanut bar
Lemon pie
Sugar pie
Manjari chocolate Dome
Chocolate Decadent
Variety of French pastries
Chocolate and cheesecake square

Coffee, decaffeinated coffee and a selection of teas included

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DINNER

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

À la Carte Dinner – Soups

Minimum 20 persons and 3 courses. We request that the menu selection for served meals be the same for all guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with sweet butter.

COLD SOUPS

Gazpacho and cucumber granita with tequila and coriander
 Vichyssoise
 Squash soup with allpice biscotti
 Cantaloupe soup
 Avocado and lychee soup
\$6.00

HOT SOUPS

Red miso, vegetables and rice noodle soup
 Mushroom Velouté with chive oil
 Cream of zucchini and Swiss cheese
 Leek and potato soup with basil aroma
 Stracciatella
 Cream of carrot and ginger with wasabi
 Cream of confit tomatoes with fresh basil
 Minestrone
 Spicy corn chowder, tortilla in julienne
 Squash Velouté with pear
\$9.00

Clam chowder
 Corn and crab soup south american style
 Potato soup with duck confit
 Lobster bisque with northern shrimps
\$11.00

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- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

À la Carte Dinner – Cold appetizers

Minimum 20 persons and 3 courses. We request that the menu selection for served meals be the same for all guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with sweet butter.

COLD APPETIZERS

Seasonal salad with olive oil, lemon and chives
\$8.25

Roma tomatoes and mozzarella salad, creamy pesto dressing topped with fried salami julienne
 Caesar salad with pancetta chips and romano cheese shavings
 Mediterranean salad with feta cheese, Kalamata olives, tomatoes, artichokes, olive oil and fresh herbs
 Smoked salmon carpaccio, aragula salad with grape seed oil and parmesan tile
\$9.25

Duck confit terrine, caramelized apple chutney
 Warm duck confit, served on a mesclun salad, bocconcini marinated with basil
\$11.50

Salmon tataki with spicy mango and coriander dressing
 Spinach and endive salad, garnished with pear stuffed with goat cheese, hazelnut dressing
 Tuna tataki, wakame salad and sesame dressing
\$12.50

Antipasto (prosciutto, salami, provolone cheese and artichoke salad)
\$13.50

San Daniele prosciutto ham, mascarpone Quenelle with dried figs
\$13.50

Citrus and ginger marinated scallop ceviche, miso dressing
\$13.50

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 2011-05-25*

breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

À la Carte Dinner – Hot appetizers

Minimum 20 persons and 3 courses. We request that the menu selection for served meals be the same for all guests. All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with sweet butter.

HOT APPETIZERS

Braised veal cannelloni, tomato sauce and pancetta
 Mushroom and ricotta agnolotti, rosée sauce with leek
\$11.50

Salmon in a pistachio crust caramelized with apple cider
 Duck confit pie with wild mushrooms, veal jus with truffle oil
 Strudel of duck from Brome Lake, served with shiitake and portobello mushrooms, rosemary and shallot jus
 Shrimps sautéed with sweet garlic, spicy mango chutney and smoked bell pepper coulis
\$13.50

Asian style seared scallops, star anise and caramelized ginger sauce
 Seafood and fish medley, saffron rice
\$13.50

Grilled tilapia and giant shrimp duo, served with wilted spinach, Pernod and orange sauce
\$18.00

SIDE ORDERS

Granita
 Caramelized pineapple with rum
 Lemon and lychee
 Muscat and blood orange
\$3.50

Imported and Canadian cheese platter
\$11.50 / person

Ice sculpture with logo or theme
Starting at \$450.00 a block

Black chocolate truffle (2 pieces)
\$3.50

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breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

À la Carte Dinner – Main courses

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FISH

Pan fried red snapper, shrimp Brandade with tomato concassé and onion fondue
 Roasted trout fillet with lemon butter
 Pan fried walleye pike with mushroom risotto and tangy emulsion
\$28.00

Scallop and salmon Duo, crustacean jus
 Salmon stuffed with crab, eggplant multigrain risotto and fine herbs sauce
\$28.00

Grouper fillet with marinated fennel and red onion, basmati rice, orange and ginger sauce
\$29.00

POULTRY

Chicken breast boneless and no skin, wild mushroom cream sauce
 or
 tarragon cream sauce
 or
 stuffed with chorizo, red wine sauce
\$29.00

Chicken supreme with potato au gratin, smoked bacon sauce
\$29.00

Chicken supreme from Saveurs des Monts Farm, potato au gratin with boletus mushrooms and foie gras sauce
\$34.00

Duo of duck (leg confit and breast), spiced caramel sauce
\$39.00

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 2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

À la Carte Dinner – Main courses

Minimum 20 persons and 3 courses. We request that the menu selection for served meals be the same for all guests.

BEEF

Grilled strip loin, 240g (8 oz), Manhattan cut
\$36.75

Grilled beef tenderloin, 240g (8oz)
\$38.75

Grilled beef tenderloin, 300g (10 oz)
\$48.00

DUO

Sea-land duo with a marinated herb shrimp brochette and Angus beef filet mignon, lightly peppered Jack Daniel's sauce
\$47.00

CHOICE OF GARNISHES

Mustard and sel de Guérande, Bordelaise sauce
Peppercorn Mignonette, forest mushroom sauce
Shallot confit, black jack sauce
Onion compote, green peppercorn sauce and Jack Daniel's sauce

CHOICE OF POTATO

Gratin dauphinois potatoes
Sweet garlic mashed potatoes
Mashed potatoes with boletus au gratin *(\$1.00 extra)*

EXTRA

Add a shrimp brochette
\$5.75 each
Add a snow crab claw
\$2.95 each
Add a 21/25-size shrimp
\$1.75 each

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breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

À la Carte Dinner – Main courses

All main course selections are served with seasonal vegetables, Chef's selection of potatoes and fresh assorted breads with sweet butter.

VEAL

Pan seared veal medallion with seasonal mushrooms,
 port glazed natural jus
\$41.75

LAMB

New Zealand rack of lamb, spelt and chick pea flatbread,
 apricot jus
\$49.75

PORK

Grilled suckling piglet, sweet and sour apple-cranberry ragout
\$29.00

Pork loin stuffed with chorizo sausage, pan seared
 mushrooms and red wine sauce
\$30.00

WILD GAME

Red deer loin, chocolate sauce,
 fricassée of fingerling potato confit

Medallion of bison, mix of caramelized vegetables,
 sweet garlic Yukon Gold mashed potatoes,
 Southern Comfort sauce

Medallion of white-tailed deer, duck fat mashed potatoes,
 pan-seared of wild mushrooms and cooking jus
 with raspberry vinegar

Wildboar loin with boletus in a prosciutto crust,
 parmesan potato hash browns, fig and Sambuca meat glaze

Subject to availability and market price

**For group of less than 200 guests.
 This menu requires a minimum of 4 courses.
 The main course is selected on site by your guests.**

Pan fried beef filet mignon, root vegetable
 fricassée, confit garlic purée and Foie Gras jus

Or

Grain fed chicken breast, root vegetable fricassée,
 confit garlic purée, port sauce

Or

Grilled Atlantic salmon, shrimp Brandade and chardonnay
 anise sauce
\$41.95

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 2011-05-25*

breakfast
coffee breaks
brunch
lunch
dinner
reception
express menu
wine list
general info

Vegetarian Menu

Vegetable terrine with shiitake mushrooms, smoked bell pepper coulis

Risotto and onion tian, fried vegetable julienne, red wine and shallot sauce

Wild mushroom strudel, spinach and feta cheese, curry sauce on a lentil risotto

Ricotta cheese ravioli served with grilled tomatoes and pesto sauce

Fettuccini with broccoli tips, red and yellow grilled bell peppers, green olive sauce

Vegetarian lasagna, grilled tomato and basil sauce

Quinoa risotto and grilled tofu, tomato concassé and goat cheese

Grilled eggplant roll stuffed with spelt, pan-seared mushrooms

\$28.00

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2011-05-25*

breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Desserts

CHOICE OF ONE DESSERT

Tarte Tatin
 Fresh fruit salad
 Cappuccino cream cake
 Cheese mousse with cherries
 Millefeuille praline flavoured
 Exotic coconut milk jelly with seasonal berries
 Rhubarb and strawberry streusel tart
 Royal chocolate cake with seasonal fruit compote
 Maple syrup pie served with pear jelly and Baileys chantilly cream
 Sugar pie, Hilton style
 White cheesecake with seasonal fruit, strawberry and passion fruit coulis
 Coffee, decaffeinated coffee and a selection of teas included
\$9.00

MIGNARDISES

The Pastry Chef's creation
 Crisp and melting petits fours, tiles, Financiers and Madeleines
 Fine chocolates stuffed with ganache
 Chocolate truffles
\$3.50 for 2 mignardises per person

Chocolate box garnished with truffles *(for 10 guests)*
\$50.00 / box

SALTY DELIGHTS...

Local and imported cheeses
\$11.50

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 2011-05-25*

breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Special Occasion

All our special occasion menus include a fruit punch, liquor punch and two glasses of wine per person.

MOONLIGHT SONATA

Squash chowder with amaretti slivers
 Smoked duck breast, crispy coleslaw with apple chutney and cider
 Ferme Saveurs des Monts poultry supreme, extra fine green beans bundled with prosciutto,
 wild mushroom fricassée and creamed jus with fresh thyme
 Creamy chocolate cake with pear mousse
 Mignardises
 Coffee, decaffeinated coffee and a selection of teas
\$74.00

FIGARO'S WEDDING

Forest mushroom cappuccino
 Crab and shrimp cake in polenta crust, corn and smoked bell pepper salsa
 Grilled beef tenderloin, Yukon Gold mashed potatoes with bacon bits and grilled Le Douanier cheese,
 shallot confit with port wine and natural meat jus
 Espresso tiramisu with nougatine slivers
 Chocolate truffle duo
 Coffee, decaffeinated coffee and a selection of teas
\$79.00

BARBER OF SEVILLE

Hot and cold canapés
 Potato soup with duck confit
 White tuna tataki and wakame salad with sesame
 Partridge duo, pan seared breast and thigh cannelloni,
 mashed potatoes with porcini mushrooms au gratin and market vegetables
 Breton shortbread cookie, pistachio crème pâtissière and seasonal fruit
 Coffee, decaffeinated coffee and a selection of teas
\$81.00

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 2011-05-25*

breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Children's Menu

All children will receive crayons and a colouring book.

ELMO

Raw veggies and dip
 Chicken fingers with plum sauce and French fries
 Chocolate mousse
 Soft drink, milk, chocolate milk or fruit juice
\$21.00

TINTIN

Raw veggies and dip
 Grilled chicken breast and mashed potatoes
 Iced chocolate cake
 Soft drink, milk, chocolate milk or fruit juice
\$21.00

NEMO

Lettuce and tomato salad
 Cheeseburger and French fries
 Vanilla ice cream and cookie
 Soft drink, milk, chocolate milk or fruit juice
\$21.00

**For children between the ages of 5 and 12 years old.
 Free for children of less than 4 years old.**

If the regular menu is chosen instead of the children's menu the price will be reduced by 50%.

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 not included.
 2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Buffet Dinner

Minimum 50 persons. The buffet includes a hot soup, appetizers, salads, a station of entrées and a dessert table. Please note that an additional charge of \$5.00 per person is applicable if the guarantee is between 30 and 49 guests.

Market fresh soup

APPETIZERS

- Raw vegetables and dip
- Homemade terrines
- Cold cuts
- Parisian cold salmon
- Matane shrimps
- Chicken breast marinated with herbs

SALADS

- Cole slaw
- Greek salad
- Baby greens
- Caesar salad
- Traditional potato salad with chives
- Sun dried tomato penne with artichokes

THE WALTZ

- Aiguillettes of chicken with tarragon
 - Mushroom agnolotti
 - Market white fish with leeks
 - Garden vegetables with basil
 - Steamed basmati rice
 - Small new potatoes with thyme
- \$52.95**

THE BALLAD

- Beef Bourguignon style casserole
 - Fillet of tilapia, fruit salsa
 - Cannelloni with ricotta au gratin
 - Garden vegetables
 - Golden potatoes
 - Basmati and wild rice
- \$52.95**

THE NOCTURNE

- Lamb stew with small vegetables
 - Grilled salmon, orange sauce
 - Cheese tortellini in a rosée sauce
 - Ratatouille
 - Gratin Dauphinois
 - Basmati and wild rice
- \$52.95**

DESSERT TABLE

See next page

*Prices are per person.
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not included.
2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Buffet Dinner

Minimum 50 persons. The buffet includes a hot soup, appetizers, salads, a station of entrées and a dessert table. Please note that an additional charge of \$5.00 per person is applicable if the guarantee is between 30 and 49 guests.

Market fresh soup

APPETIZERS

Raw vegetables and dip
 Homemade terrines
 Cold cuts
 Parisian cold salmon
 Matane shrimps
 Chicken breast marinated with herbs

SALADS

Cole slaw
 Greek salad
 Baby greens
 Caesar salad
 Traditional potato salad with chives
 Sun dried tomato penne with artichokes

THE SYMPHONY

Roasted Asian pork loin
 Seafood lasagna
 Shanghai noodles
 Sautéed of vegetables with ginger
 Basmati rice
\$52.95

THE SONATA

Poultry casserole with Meaux mustard and mushrooms
 Roasted beef strip loin, Cabernet Sauvignon sauce
 Salmon fillet stuffed with northern shrimps
 Sautéed vegetables
 Roasted garlic purée
 Basmati and wild rice
\$54.95

DESSERT TABLE

Sliced fresh seasonal fruits
 Assorted pies
 Roayl chocolate cake
 Pear and caramel cake
 Chocolate and cheesecake square
 Crème caramel
 Bavarian cream cups
 Carmen Miranda cake
 Coffee, decaffeinated coffee and a selection of teas

Chocolate fountain including fresh cubed fruit, petits fours
 and assorted cakes
\$7.75 per person

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 2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Station Menus

Minimum of 3 stations for a group of 50 or more persons.

ITALIAN STATION

Choice of pasta:

- Penne
- Ravioli
- Tortellini
- Manicotti

Choice of sauce:

- Bolognese sauce
- Rosée sauce with Matane shrimps
- Arrabiata Sauce
- Alfredo sauce with smoked salmon

- Carrot and zucchini julienne
- Garlic bread
- \$15.75 per person**

COLD SEAFOOD STATION

- 21/25-size shrimps and garnishes
- Marinated scallops
- Crab claws and garlic mayonnaise
- Seafood salad
- Cucumber and fennel salad with dill
- Green salad with citrus vinaigrette
- \$25.75 per person**

ALL BEEF STATION

- Mini hamburgers
- Fajitas
- Chili con carne and tortillas chips
- Smoked meat on rye with dill pickles
- Small new potato salad
- Coleslaw
- \$15.75 per person**

BBQ STATION

- Pork ribs
- Chicken wings
- Grilled chorizos
- Grilled chicken breast
- Green bean and carrot salad
- Corn and bell pepper salad with coriander
- \$18.75 per person**

ASIAN STATION

- Vietnamese soup
- Steamed Dim Sum
- Imperial rolls and plum sauce
- General Tsao chicken
- Shanghai noodles
- Sautéed vegetables
- \$22.75 per person**

SUSHI STATION *(12 pieces per person)*

- Californian
- Smoked salmon and cream cheese
- Shrimp tempura
- Spicy crab
- Vegetarian
- Wakame salad with sesame seed
- Condiments
- \$17.75 per person**

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2011-05-25*

RECEPTION

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Reception

THE PRÉLUDE

Chef's selection of canapés (6 pieces per person)
 Assorted finger sandwiches (2 per person)
 Raw vegetables with bell pepper dip
\$20.95

COLD CANAPÉS

Beef carpaccio with sun dried tomatoes
 Beef tartare on baguette bread
 Chef's pâté on brioche bread, onion and orange chutney
 Crab stuffed cherry tomato
 Foie gras parfait on nut bread
 Grilled chicken breast south american style
 House smoked salmon on pumpernickel bread
 Lobster medallion on cucumber
 Mini pita sandwich garnished with marinated chicken
 Nordic shrimp puffs
 Prosciutto and blue cheese roll
 Prosciutto and fig
 Smoked duck Aiguillettes with cranberry chutney
 Smoked salmon tortilla rolls
 Shooter of bloody caesar and clam
 Tomato and basil bruschetta
 Tomato and bocconcini cheese on Italian bread
\$32.50 / dozen (minimum of 2 dozen per order)

COLD CANAPÉS

Chef's selection
\$32.50 / dozen

HOT CANAPÉS

Baluchon of duck, onion and apple
 Chicken and pineapple teriyaki skewers
 Crispy chicken wings
 Escargot in brioche
 Korean beef skewers
 Maryland style crabcakes
 Miniature sausage rolls
 Miniature meat pies
 Moroccan chicken crisps
 Mushroom and sweetbreads Fondue
 Raviole of root vegetables and smoked gouda cheese
 Ricotta and pesto bundles
 Roll of Pied de Vent des Iles de la Madeleine
 Seafood bundles
 Selection of miniature quiches (classic, vegetable, salmon)
 Shrimp tempura
 Spinach spanakopita
 Spring rolls with plum sauce
 Tostadas
\$32.50 / dozen (minimum of 2 dozen per order)

Small lamb cutlets with Dijonnaise sauce
\$39.95 / dozen (minimum of 2 dozens per order)

HOT CANAPÉS

Chef's selection
\$32.50 / dozen

Prices are per person.
 Taxes and gratuities
 not included.
 2011-05-25

breakfast
 coffee breaks
 brunch
 lunch
 dinner
 reception
 express menu
 wine list
 general info

Reception Extras

Basket of chips or pretzels
\$8.95 / basket (10 persons)

Bowl of peanuts
\$12.00 / bowl (200g)

Bowl of roasted almonds
\$20.00 / bowl (100g)

Basket of nacho chips with cheese sauce and salsa
\$25.00 / basket (15 persons)

Chocolate fountain, fresh cubed fruit, dry petits fours and
 assorted cakes (minimum 50 guests)
\$7.75 per person

Maple fountain, fresh cubed fruit, dry petits fours and
 assorted cakes (minimum 50 guests)
\$7.75 per person

Open faced Danish sandwiches (egg salad, tuna,
 smoked ham, smoked turkey, marinated chicken or cheese)
 served with pickled condiments
\$6.75 per person

Canadian cheese platter with assorted crackers and breads
 (60 grams of cheese per person)
\$7.50 per person

Premium and imported cheese platter with
 assorted crackers and breads
 (60 grams of cheese per person)
\$10.00 per person

Medley of sandwiches on kaiser, foccacia and panini bread
 (Black Forest ham, smoked salmon, beef, chicken, egg and
 Swiss cheese)
 (1 1/2 sandwich per person)
\$8.50 per person

Selection of finger sandwiches (egg, tuna, beef, ham, chicken),
 on white or whole wheat bread
 (1 1/2 sandwich per person)
\$6.50 per person

Hummus platter served with pita chips
\$15.00 / platter (10 persons)

Platter of raw vegetables and house dip
\$75.00 / platter (20 persons)

Platter of sliced fresh fruit
\$110.00 / platter (20 persons)

Antipasto platter
 Provolone and mozzarella cheese, sardines,
 mortadella, pickled vegetables, prosciutto ham,
 mushrooms, black olives, mussels and anchovies
\$280.00 / platter (25 persons)

Assorted pâtés, cold cuts and pickled condiments platter
\$135.00 / platter (20 persons)

Lobster from the Maritimes on ice , assorted sauces and
 condiments (subject to availability)
Market price

Atlantic salmon, marinated with dill and served with
 Austrian bread and condiments
\$235.00 (25 persons)

House smoked salmon, served with rye bread and garnishes
\$235.00 (25 persons)

Crab claws on a sculpted ice block, cocktail sauce or
 coriander lemon sauce
\$38.75 / dozen

Prices are per person.
 Taxes and gratuities
 not included.
 2011-05-25

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Reception Extras

Whole shrimp on a sculpted ice block, brandy cocktail sauce, aioli and lemon wedges
\$38.75 / dozen

Fresh oysters, in season
Market price

Fine selection of vegetarian sushi served with Japanese condiments
\$52.00 / dozen

Leg of lamb roasted with herbs of Provence, rosemary bread and Dijon mustard
\$225.00 (20 persons *)**

Alberta beef striploin and condiments, Madagascar pepper and brandy sauce
\$225.00 (20 persons *)**

Beef tenderloin roasted with sea salt, condiments and assorted breads, red wine sauce
\$235.00 (15 persons *)**

Slow cooked hip of Alberta beef and its condiments, natural jus, assorted buns
\$850.00 (150 persons *)**

Roasted young turkey breast, orange and cranberry chutney, assorted breads
\$125.00 (20 persons*)**

Pineapple and maple glazed ham, cider vinegar and mango chutney, olive bread
\$260.00 (50 persons *)**

*** On-site chef's service \$120.00 for 100 persons

SWEET TABLE

Sliced fresh fruit
 Assorted cakes
 French pastries
 Coffee, decaffeinated coffee and a selection of teas
\$12.75 per person

Add a selection of cheeses
\$17.75 per person

Add a selection of cheeses and a variety of finger sandwiches
\$23.00 per person

Personalized ice sculpture with your logo or theme
Starting at \$450.00 / first block
Starting at \$150.00 / each additional block

Prices are per person.
 Taxes and gratuities
 not included.
 2011-05-25

THE CELLAR

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

The Cellar

WHITE WINE SELECTION

House Selection

Sauvignon Blanc Astica, Trapiche	\$32.00
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Italy

Torre di Giano, Lungarotti	\$31.00
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France

La Sablette, Muscadet-Sèvre-Maine-sur-Lie	\$33.00
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Sauvignon Blanc, Tariquet, Côtes de Gascogne	\$37.00
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Gentil, Hugel	\$39.00
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Bourgogne Aligoté, Prince Philippe, Thorin	\$39.00
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Numéro 1, Bordeaux, Dourthe Frères	\$40.00
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St-Véran, Duboeuf	\$46.00
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Chablis, Joseph Drouhin	\$51.00
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Château de Sancerre, Marnier-Lapostolle	\$60.00
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Canada

Chardonnay, VQA, Péninsule du Niagara, Inniskillin	\$32.00
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Chile

Chardonnay, Vina Errazuriz	\$35.00
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*Taxes and gratuities
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2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

The Cellar

RED WINE SELECTION

House Selection

Merlot Malbec Astica, Trapiche	\$32.00
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France

Pinot Noir, Baron Philippe de Rothschild	\$35.00
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Madiran Torus, Alain Brumont	\$40.00
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Numéro 1, Bordeaux, Dourthe Frères	\$41.00
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Côte de Brouilly, Georges Duboeuf	\$42.00
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Côtes du Rhône, Guigal	\$46.00
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Crozes Hermitagea.c. Les Meysonniers	\$60.00
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Canada

Cabernet Franc, Inniskillin	\$34.00
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Chile

Cabernet Sauvignon, Valle de Aconcagua, Errazuriz	\$36.00
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Merlot, Valle del Curico, Errazuriz	\$37.00
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Cabernet Sauvignon, Max Reserva, Vina Errazuriz	\$44.00
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Australia

Shiraz Bin 50, Lindemans	\$34.00
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Cabernet Sauvignon, Yellow Label, Wolf Blass	\$44.00
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United States

Ca'Del Solo, Big House Red, Bonny Doon	\$55.00
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Italy

Toscana, I.G.T., Barone Ricasoli	\$37.00
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ROSÉ

Château Bellevue Laforêt, France	\$33.00
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*Taxes and gratuities
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2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

The Cellar



SPARKLING WINE AND CHAMPAGNE

Codorniu Seco Méthode Traditionelle	\$32.00
Vouvray a.c. Château Moncontour Cuvée Prédilection Brut	\$46.00
Mumm Cuvée Napa Brut Prestige	\$65.00
Nicolas Feuillate 1er Cru Brut, Réserve Particulière	\$110.00
Moët & Chandon Brut Imperial	\$145.00
Moët & Chandon Cuvée Dom Pérignon	\$462.00

*Taxes and gratuities
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2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Beverage List

Liquor

Gin	\$5.91
Whisky	\$5.91
Rum	\$5.91
Scotch	\$5.91
Vodka	\$5.91
Smirnoff Ice	\$7.05
Bloody Caesar	\$6.10
Cocktails	\$7.05

Punch bowl (50 persons)

Champagne punch	\$145.00
Liquor punch	\$145.00
Fresh fruit punch	\$95.00

Aperitifs

Aperitif and Vermouth	\$5.91
Glass of wine, house selection	\$7.05
Kir	\$7.50
Martinis	\$7.63

Liqueurs

Amaretto	\$6.49
Baileys Irish Cream	\$6.49
Cointreau	\$6.49
Crème de cacao dark	\$6.49
Crème de menthe White and Green	\$6.49
Drambuie	\$6.49
Kahlua	\$6.49
Sambuca	\$6.49
Peach Schnapps	\$6.49
Tia Maria	\$6.49
Triple Sec	\$6.49
Grand Marnier	\$7.44
Cognac V.S.	\$6.68
Cognac V.S.O.P.	\$9.75
Porto Taylor Fladgate (LBV)	\$6.49

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2011-05-25*

- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info

Taxes and gratuities
not included.
2011-05-25

Beverage List

Beer

Domestic (Coors Light, Labatt Bleue, Molson Canadian, Molson Dry and Molson Export)	\$4.96
Imported (Beck's, Corona, Guinness, Heineken, Stella Artois)	\$5.72
Québec micro-brewery (Blanche de Chambly, Belle-Gueule, Boréale Noire, St-Ambroise)	\$5.25

Non-Alcoholic Beverages

Freshly brewed coffee, decaffeinated coffee and a selection of teas	\$3.50
Iced tea (bottle)	\$3.25
Soft drinks (regular and diet)	\$2.86
Fruit juices (bottle)	\$3.63
Perrier mineral water	\$4.00
Virgin Caesar, Virgin Mary	\$4.20
Spring water (at the bar only)	\$3.05

Note: Please note that if bar sales (cash or host) are inferior to \$400.00, a charge of \$100.00 per bar will be applicable to the final bill.



BAR SERVICE IN YOUR SUITE

Gin - Beefeater	\$175.00 /bottle
Whisky - Canadian Club	\$175.00 /bottle
Rum - Bacardi	\$175.00 /bottle
Scotch - J & B	\$175.00 /bottle
Vodka - Smirnoff	\$175.00 /bottle

Each 40oz bottle will be delivered with 12 glasses, ice, bar fruit (lemons, limes, olives, cherries) swizzle sticks and 8 cans of assorted soft drinks.

Bar Kit @ \$100.00 includes the following items:

- Ice bucket
- Swizzle sticks
- Bar fruit including lemons, limes, olives, cherries
- Seasonings including salt, pepper, celery salt, Worcestershire sauce, Tabasco)
- Wine opener, bottle opener and martini shaker upon request

Bar Kits will be refreshed daily if required for more than one day.

Additional Charges

Glasses	\$9.00 per dozen
Beer bucket	\$3.00 each

GENERAL INFO

- breakfast**
- coffee breaks**
- brunch**
- lunch**
- dinner**
- reception**
- express menu**
- wine list**
- general info**



- breakfast
- coffee breaks
- brunch
- lunch
- dinner
- reception
- express menu
- wine list
- general info



**The discovery of a new dish
confers more happiness on humanity,
than the discovery of a new star.**

Brillat-Savarin

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2011-05-25*

- breakfast**
- coffee breaks**
- brunch**
- lunch**
- dinner**
- reception**
- express menu**
- wine list**
- general info**

WORD OF WELCOME

The team at the Hilton Lac-Leamy wishes you and your guests an epicurean adventure unparalleled in the Outaouais region.

We sincerely hope you will savour the following menu suggestions and enjoy the friendly, courteous and professional service offered by our team.

Art and music add to the ambiance created on our menus and in our banquet rooms in a theme designed to awaken all senses.

Thank you for considering the Hilton Lac-Leamy for your venue. We hope to have the privilege of hosting you soon.

MENU SELECTION

We suggest that confirmed menu choices and relevant information be provided to the Convention and Banquet Coordinator, a minimum of one month before the date of the event. Please note that prices listed are subject to change and do not include taxes or gratuities.

Vegetarian meals

Please inform the Catering Department one week prior to your event if vegetarian meals are required.

Allergies

It is very important to verify your guests' allergy issues and provide this information to the Catering Department.

DEPOSITS AND PAYMENTS

A deposit representing 10% of the estimate (minimum \$500.00) is required upon confirmation of a reservation. Full payment is required one week before the event.

DECORATIONS

We would be pleased to assist you with a selection of decorations, floral arrangements or any other decor required for your event.

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2011-05-25*