

SALON BACCARA



Last up date : September 2008



Dear customer,

The Executive Chef and the banquet director of the Casino de Montréal present set menus bringing together courses in perfect harmony. However, we would be pleased to let you establish your own menu. In order to guarantee that our service meets your specific needs, **only one menu choice** must be made for all members of your group.

Food Allergies

Please let us know if any of your guests have food allergies or special dietary needs.

Reservation Policy

To obtain the menu of your choice, our banquet department should receive complete details of your event at least four weeks in advance. Current prices are subject to change and **do not include tax and gratuity.**

Deposit and Payment

A 50% deposit of the estimated cost is required upon signature of the contract. Cash, company cheque, or credit cards are accepted. The balance must be paid in full on receipt of the invoice.

Rental Fees

Rental fees apply to cocktail receptions and meetings.

Parking and Coat Check

Parking and coat check at the Casino de Montréal are offered **free of charge.**

Food and Beverage

All food and beverage originating from outside the Casino de Montréal are prohibited.

Cocktail stations

Asian station

\$32.00/pers.

Appetizer station

Assortment of homemade Spring rolls

Asian salad buffet

Assortment of Dim Sim

Asian sauces

☺ ☺ ☺

«Our chefs create your meal while you watch »

Chicken and vegetable stirfry with ginger

Steamed rice

☺ ☺ ☺

Dessert station

Chocolate sesame cream

Green tea, jasmin and grapefruit “Jello”

Lychee mousse

Mango and almond cake

Rice pudding with pineapple and mangoes

Maximum 3 hours or an additional \$60/hour surcharge will be billed.

Add sparkle to your event by including a sculpture with your company logo:

Personalized ice sculpture : \$ 275 each

Personalized watermelon sculpture : \$ 75 each

Italian station

\$32.00/pers.

Appetizer station

Antipasto

(Mushrooms, Nordic shrimp, olives, marinated peppers)

Assortment of homemade focaccia (2/pers.)

Marinated vegetable salad

Deep-fried squid with tartar sauce

∞ ∞ ∞

«Our chefs create your meal while you watch »

Choice of pasta

Fusilli or penne

Sauces

Arrabiata, tomato or Alfredo

Garnishes

Asparagus / smoked salmon / olives/ diced vegetables / Parmesan cheese / mixed vegetables

Homemade meatballs with tomato sauce

∞ ∞ ∞

Italian Dessert table

Tiramisu

Sicilian Cassata

Torta Genovese

Fruit babas

Torta caprese al limone

Panna cotta

Maximum 3 hours or an additional \$60/hour surcharge will be billed.

Add sparkle to your event by including a sculpture with your company logo:

Personalized ice sculpture: \$ 275 each

Personalized watermelon sculpture : \$ 75 each

« Le grand Québec » station
\$ 35 /pers.

Appetizer station

Assortment of smoked fish, miniature bagels and garnishes

Half-cooked deer with Parmesan cheese shavings

Cerleriac and Rougement apple salad

∞ ∞ ∞

«Our chefs create your meal while you watch »

*Maple-glazed duck served with homemade chutney
(Served with seasonal vegetables)*

Miniature smoked meat sandwiches

∞ ∞ ∞

Apple and Maple dessert station

Tarte tatin

Apple crumble

Maple Crème brûlée

Sugar pie

Maple mousse

Maximum 3 hours or an additional \$60/hour surcharge will be billed.

Add sparkle to your event by including a sculpture with your company logo:

Personalized ice sculpture: \$ 275 each

Personalized watermelon sculpture : \$ 75 each

Cheese

100 g/pers. \$14,95/pers.

150 g/pers. \$18,90/pers.

200 g/pers. \$22,95/pers.

**For a minimum of 60 people or \$3 surcharge /person*

*Assortment of cheeses :
(Migneron de Charlevoix, Cantonnier, Goat cheese, Brie, etc.)*

Fig compote

Roasted tomato compote

Assortment of breads

Dried fruit

∞ ∞ ∞

* Please note that as each cheese has its season therefore the selection of cheeses may vary.

Sweet table

\$8.50/pers.

Chocolate buffet

Chocolate cake

Chocolate passion fruit dessert

Chocolate terrine

Chocolate fountain

French pastries

Apple buffet

Tarte tatin

Apple tart

Apple terrine

Apple crumble

French pastries

Maple buffet

Maple crème brûlée

Sweet apple pie

Sugar pie

Sweet puff pastry squares

Maple mousse

Lemon desserts

Lime Spumoni

Assortment of « crémeux »

Lemon pie (regular & meringue)

Lemon cake

Lemon-flavoured mascarpone cream