



BANQUET MENUS

CHÂTEAU
BEAUVALLON
WINTER 2010



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Policies

Prices

A fee of 15% (service charges and administration) shall apply to food and beverages, plus applicable taxes (5% and 8.5%). All prices listed are subject to change without notice to reflect market fluctuations.

Guaranteed number of guests

It is important to notify the banquet department of the exact number of participants at each event at least 48 hours prior to the event. This number is the final guarantee for the preparation of food as well as billing, unless the group is larger at the event itself.

Food & Beverage

Outside food and drinks (provided by you) are accepted only in the suites (rooms). It is prohibited to provide your own food in our corporate lounges. As determined by the Régie des alcools, the sale of alcoholic beverages is prohibited after 3:00 a.m. All products from the Société des alcools must be stamped in accordance with the law. Your choice of banquet menus and wine must be received at least 21 days (three weeks) before your event to guarantee your choices.

Bar Service

If a bartender is required for a private reception, fees of \$40/hour for a minimum of three hours will be charged.

Security

A security agent might be required, depending on the type of event or as requested by the client. This service will be charged to the client, and rates will be set according to the needs.

Noise

As suites are located near the reception rooms and for the well-being of all our clients, the noise level and the music must be kept at a minimum after 11:00 p.m. If a client complains to the front desk about the level of noise after 11:00 p.m., we will have to ask you to turn the music off for the rest of the evening and to keep the noise level as low as possible.

Disclaimer

The client is responsible for all damage to the Chateau Beauvallon (rooms, corridors, meeting rooms, banquet, etc.) by its members and guests. Confetti are not allowed anywhere on the hotel grounds. Cleaning fee will be charged to your master account.

Display

In accordance with the hotel policies, you can provide us with signs and banners that we will install for you where allowed. Only mastic gum is allowed on the walls.

Handling and receiving of goods

Fees of \$2 per box or other, plus taxes, will be charged for handling and receiving boxes or packages.

No smoking policy

The hotel is a smoke-free environment, including reception rooms.

Coffee Breaks

The Classic

Fruit juice or soft drinks
Coffee, tea or herbal tea

\$6

The Executive

Fruit juice or soft drinks
Coffee, tea or herbal tea
A selection of your choice (see below)

\$8

The Gourmand

Seasonal fruit platter
Fruit juice or soft drinks
Coffee, tea or herbal tea
A selection of your choice (see below)

\$10

The choices

Homemade cookies (2 per person)
Mini chocolatines (2 per person)
Homemade muffins (2 per person)
Butter croissants (2 per person)
Scones (2 per person)

*Plus gratuities (15%) and taxes
Prices subject to change*

Coffee breaks - A la carte

Beverages

Milk chocolate or 2% milk	\$3 / 200 ml
Hot chocolate	\$3 per unit
Juices	\$3 / can
V8 vegetable juice	\$3 / can
Soda	\$3 / can
Spring Water	\$3 / 500 ml
Mineral Water	\$3 / 330 ml
Tea or infusion (Silex)	\$10 / 5 cups
Coffee (Silex)	\$17 / 10 cups

Snacks

Granola bar	\$2.50 / unit
Chocolate bar	\$2.50 / unit
Fruit yogurt	\$2.50 / individual
Chips	\$3 / unit
Pretzels	\$3 / unit
Sliced fruit	\$5 / person
Double chocolate brownies	\$22 / dozen
Homemade cookies	\$16 / dozen
Scones	\$16 / dozen
Varieties of homemade muffins	\$16 / dozen
Mini butter croissants	\$18 per dozen
Mini chocolatines	\$18 per dozen
Basket of seasonal fruit	\$16 / 6 people

*Plus grativities (15%) and taxes
Prices subject to change*

Breakfasts

The Continental

Fruit juices
Fruit yogurt
Homemade muffins
Pastries
Fresh fruit platter
Toasted artisan bread and bagels
Jam, butter and cream cheese

Coffee, tea or herbal tea
\$12

The Beauvallon

Fruit juices
Scrambled eggs
Crispy bacon
Baked ham
Sausages
Hash browns
Seasonal fruit platter
Toasted homemade bread and bagels
Assortment of cheese
Jam, butter and cream cheese

Coffee, tea or herbal tea
\$16

(Minimum of 10 people for buffet service)

*Plus gratuities (15%) and taxes
Prices subject to change*

Lunch on the Go

Choice of two (2) mixed salads

- Piedmontese salad with potatoes, tomatoes, boiled eggs and creamy sauce
- Classic Caesar salad
- Refreshing salad with cucumbers, cherry tomatoes and fresh basil
- Rice salad with roasted vegetables
- Lebanese tabbouleh with fresh mint
- Pasta salad with sundried tomato basil olive oil
- Tomato and goat cheese with olives and oregano
-

Choice of two (2) sandwiches

- Panini with smoked ham, maple syrup and Emmental cheese
- Chicken sandwich, tomatoes and bacon
- Tuna sandwich, mayonnaise and herbs in an olive bread
- Bagel with salmon, capers and onions
- Tortillas with grilled vegetables and cream cheese
-

Delicacies (1 choice)

- Chef's Choice
- Fruit salad

Coffee, tea or herbal tea

\$24

Add a gardener soup: \$3 per person

Add a mixed salad: \$3 per person

Added a choice of sandwich: \$5 per person

*Plus gratuities (15%) and taxes
Prices subject to change*

The Lunch Buffet

- Gardener Soup of the Day

Choice of two (2) mixed salads

- Piedmontese salad with potatoes, tomatoes, boiled eggs and creamy sauce
- Classic Caesar salad
- Salad with cucumber, cherry tomatoes and fresh basil
- Rice salad with roasted vegetables
- Lebanese tabbouleh with fresh mint
- Pasta salad with sundried tomato basil olive oil
- Tomato and goat cheese with olives and oregano
-

Choice of two (2) hot dishes

- Penne with creamy pesto and sundried tomato
- Veal Milanese lasagna
- Mahi-mahi roll (market dependent) poached in tarragon butter
- Chicken breast with mushroom cranberries and sauce
- Sliced roast beef with pepper sauce

Accompaniments

- Springtime fresh vegetables
- Rice pilaf
- Potato of the day
- Bread and butter
-

Delicacies

- Chef's Dessert
- Fruit salad

Coffee, tea or herbal tea

\$26

(Minimum 15 people)

Add a mixed salad: \$3 per person per salad
Add a hot dish on the menu: \$5 per person per dish

*Plus gratuities (15%) and taxes
Prices subject to change*

Snack Boxes

Breakfast Box

Fruit juice
A choice of muffin or pastry
A choice of fruit (depending on season)
Individual yogurt

\$11

Box #1

Fruit juice or soft drink
A choice of sandwich
A choice of fruit (depending on season)
A homemade cookie

\$13

Box #2

Fruit juice or soft drink
A choice of sandwich
A choice of fruit (depending on season)
Individual yogurt
A Sport trail mix
A homemade cookie

\$16

Choice of sandwich for lunch box

Panini with smoked ham and cheese Emmental
Club with minced chicken and bacon
Tuna sandwich, mayonnaise and herbs
Roast beef sandwich and Dijon mustard
Tortillas with grilled vegetables and cream cheese

*Plus gratuities (15%) and taxes
Prices subject to change*

The Express Banquet Menu

Soup of the day

&&&

Mushroom risotto
or
Roasted salmon with pesto

&&&

Tea or coffee

\$22

Minimum 15 people

*Plus gratuities (15%) and taxes
Prices subject to change*

The Rapid Banquet Menu

Soup of the day

or

Green salad

&&&

Linguine primavera

or

Chicken breast with mushroom sauce

&&&

Dessert of the day

&&&

Tea or coffee

\$26

Minimum 15 people

*Plus gratuities (15%) and taxes
Prices subject to change*

Tables d'Hôte - 4 services

Choice of soup

- Butternut squash soup, coconut milk and red curry
- Cream of tomato and pepper pesto
- Cream of carrot, orange and ginger
- Farmer's soup
- Potage Esau (lentil soup) and bacon
- Potage Parmentier with shaved Romano (leeks, potatoes)
- Minestrone
- Vichyssoise (cold soup)
- Gazpacho (cold soup)
- Gazpacho with Asian flavors (cold soup)
-

Choice of one appetizer

- Terrine of duck with green pepper, onion confit with port and prunes confit
- Escargots with mushrooms and roasted garlic
- Gravlax platter of Atlantic salmon and garnish (extra \$3)
- Portobello and oyster mushroom timbale, creamy garlic flower sauce (extra \$2)
- Goat cheese with almonds on micro greens and honey dressing (extra \$2)
- Salad with duck confit, julienned beets and orange vinaigrette
- Garden salad with balsamic dressing

Choice of two (2) main dishes (for any additional choice: \$2 per person.)

- Chicken supreme with tarragon and pink pepper
- Linguine with grilled vegetables and basil pesto, pink tomato sauce
- Risotto with porcini and truffle oil
- Roasted pork loin with orange sauce
- Leg of lamb braised with rosemary and roasted garlic
- Roasted salmon escalope with saffron sauce
- Seared pork tenderloin, mustard and cranberry sauce
- Rack of pork roast with charcutière sauce
- Medallions of veal, blue cheese and walnuts sauce (extra \$3)
- Veal Marengo on a bed of fresh pasta
- Veal stew with rice pilaf à l'ancienne
- Beef bourguignon with mashed potatoes
- Fillet of white fish (in season) with virgin mango sauce and madras rice
- Roasted beef strip loin, Bordelaise sauce
- Beef tenderloin with pepper and cognac sauce (extra \$5)

Tables d'Hôte - 4 services (continued)

Choice of one (1) dessert

- Mont-Tremblant cake and mint cream (extra \$2)
- Cheesecake and berry coulis
- Lemon meringue pie
- Tiramisu and coffee caramel
- Crispy chocolate cake and custard with Cointreau
- Tarte Tatin (apple, served warm) (extra \$2)
- Paris-Brest (praline cake)

- World cheese platter (extra \$12 per person)
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- Trou Normand (sorbet + alcohol) (extra \$10 per person)

- Coffee, tea or herbal tea

\$54

Minimum 15 people

*Plus gratuités (15%) and taxes
Prices subject to change*

Tables d'Hôte - 5 services

Nibbles

- 3 hors d'oeuvre per person (chef's choice)

Choice of one (1) appetizer

- Bruschetta salad, house vinaigrette
- Cream of leeks and shaved Romano cheese
- Celeriac soup, coconut milk emulsion and wasabi
- Potage Esau (lentil soup) and bacon
- Vichyssoise (cold soup)
- Cream of tomato pesto and roasted garlic croutons
- Farmer's soup

Choice of one (1) appetizer

- Goat cheese aumonière and walnut sauce, wild herb sauce
- Crispy goat cheese with tangy tomato coulis
- Game terrine, onions confit with port and fresh thyme
- Red tuna salad, julienned fennel and roasted garlic, poppy vinaigrette
- Salad of smoked duck breast and pine nuts, orange vinaigrette and Grand Marnier
- Red beet and shrimp Tian, boccochini, cilantro emulsion and Melfort vinegar
- Gravlax of Atlantic salmon, white wine honey vinaigrette and black salt

Choice of two (2) hot dishes

- Linguine with grilled vegetables and basil pesto, tomato sauce
- Ballotine chicken stuffed with cheese and spinach, choice of sauce (mushroom sauce, three pepper sauce and thyme sauce)
- Chicken supreme stuffed with shrimp and spinach, saffron butter
- Pork tenderloin en croûte with Asian spices, cranberry sauce and honey
- Seared pork medallions, choice of sauce (demi-glace with cranberry chutney or sweet fruit and spices)
- Veal au gratin with tomato confit and goat cheese
- Veal Marengo on a bed of fresh pasta
- Leg of lamb braised with sundried tomatoes and olives
- Woven salmon, choice of sauce (green tea and red berries velouté, orange beurre blanc and pink pepper, saffron velouté, mushroom or virgin sauce)
- Fried fish fillet (seasonal) on a bed of braised endive with cardamom
- Filet mignon of beef, truffled scalloped potatoes, choice of sauce (red wine sauce, peppercorn sauce, demi-glace sauce with foie gras and port) (extra \$10)

Tables d'Hôte - 5 services (continued)

Choice of one (1) dessert

- Cake caramelia
- Cheesecake
- Royal crispy cake with chocolate truffles
- Choco-fudge cake
- Tiramisu
- Paris-Brest

Plate of three Canadian cheeses (Oka, Brie and Cheddar) (extra 10 \$)

Champagne Granita (extra 10 \$)

Coffee, tea or herbal tea

\$65

Minimum 20 people

*Plus gratuities (15%) and taxes
Prices subject to change*

Tables d'Hôte (À la carte)

Choice of soup

- Butternut squash soup, coconut milk and red curry \$7
- Cream of tomato and pepper pesto \$7
- Cream of carrot, orange and ginger \$7
- Farmer's soup \$8
- Potage Esau (lentil soup) and bacon \$7
- Potage Parmentier and shaved Romano (leeks, potatoes) \$8
- Minestrone \$9
- Vichyssoise (cold soup) \$7
- Gazpacho (cold soup) \$7
- Gazpacho with Asian flavors (cold soup) \$8
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Choice of Appetizers

- Terrine of duck with green pepper, onion confit with port and prunes \$11
- Escargots with mushrooms and roasted garlic \$10
- Gravlax platter of Atlantic salmon and garnish \$13
- Portobello and oyster timbale, creamy garlic flower sauce \$15
- Goat cheese on micro greens with almonds and honey vinaigrette \$14
- Salad with duck confit, julienned beets and orange vinaigrette \$12
- Garden salad and balsamic vinaigrette \$8

Choice of Entrées

- Chicken supreme with tarragon and pink pepper \$28
- Linguine with grilled vegetables and basil pesto, pink tomato sauce \$22
- Risotto with porcini and truffle oil \$28
- Roasted pork loin with orange sauce \$28
- Leg of lamb braised with rosemary and roasted garlic \$28
- Roasted salmon escalope with saffron sauce \$28
- Seared pork tenderloin, mustard and cranberry sauce \$30
- Roasted pork loin, charcuterie sauce \$28
- Medallions of veal, blue cheese and walnuts sauce \$32
- Veal Marengo on a bed of pasta \$28
- Veal stew with rice pilaf à l'ancienne \$28
- Beef Bourguignon with mashed potatoes \$28
- Fillet of white fish (in season) with virgin mango sauce and madras rice \$28
- Roast sirloin of beef with bordelaise sauce \$32
- Beef tenderloin, pepper and cognac sauce \$34



Choice of dessert

- Mont-Tremblant cake and mint cream \$12
- Cheesecake and berry coulis \$10
- Lemon meringue pie \$10
- Tiramisu and coffee caramel \$10
- Crispy chocolate cake and custard with Cointreau \$10
- Tarte Tatin (apple pie served warm) \$12
- Paris-Brest (praline cake) \$10
- Delicacies (4 per person) \$14

World cheese platter \$12

Trou Normand (sorbet + alcohol) \$10

Tea, coffee or herbal tea \$3.25

Gourmet Menu

Panapés

4 per person

Choice of one (1) soup

- Lobster bisque flavored with absinthe
- Creamy soup with lentils and morels
- Fish soup and rust
- Beef consommé with vegetables and truffle flavors of Asia

Choice of one (1) appetizer

- Daikon Tian with shrimp and cilantro pesto
- Mille-feuille of confit duck and foie gras, caramelized apple, Sauternes sauce
- Goat cheese and mascarpone medaglioni, tomato confit and mango and chipotle emulsion
- Lobster pierogies with mirin and lemon confit
- Sambucca flambé scallops and lime and lemon julienne
- Maguro martini, tuna, lemon vodka buffalo grass sorbet, flying fish roe and wasabi nuts

Trou Normand (1 choice)

- Apple and Calvados sorbet
- Cassis and champagne sorbet
- Lemon sorbet and vodka
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Main Dishes (2 choices)

Preselected

- Beef tenderloin stuffed with tiger prawns, Armorican sauce
- Crispy duck breast, parsnip and pistachio puree, kumquat sauce
- Roasted salmon fillet with oyster mushrooms and bacon, burgundy wine sauce
- Grilled halibut with basil butter and Pernod
- Rack of lamb, mashed satsuma with sansho pepper, tangy sauce with fresh mint and maple
- Prime rib roast with salted herbs, celeriac gratin, ice wine sauce
- Pheasant roast, coffee sauce and prunes in Armagnac

Gourmet Menu (continued)

Cheeses

Trio of world cheeses

Dessert

Delicacies tasting

Coffee, tea or herbal tea

\$99

Minimum 20 people

*Plus gratuities (15%) and taxes
Prices subject to change*

Buffet #1

- Soup Chef's Choice

Gold buffet

Choice of two (2) cold dishes

- Piedmontese potato salad
- Beauvallon Caesar salad
- Medley salad, balsamic vinaigrette, cucumber and cherry tomatoes
- Pasta salad with tomato, feta and olive, Provençal oil and roasted garlic
- Tabbouleh salad with citrus and fresh basil

Hot Buffet

Choice of two (2) hot dishes

- Penne, stewed tomatoes and roasted vegetables with garlic flower, Emmenthal gratin
- Minced chicken, mushroom sauce
- Fish of the day grilled or poached with virgin sauce
- Veal stew with glazed turnips
- Leg of lamb with olives and sundried tomatoes
- Roast pork with Meaux mustard
- Beef Bourguignon

Accompaniments

- Sautéed market vegetables
- Rice pilaf
- Potato of the day
- Bread and butter

Delicacies

- Chef's Dessert
- Fruit salad

Coffee, tea or herbal tea

\$42

Minimum 20 people

*Plus gratuités (15%) and taxes
Prices subject to change*



Buffet #2

- Soup Chef's Choice

Gold

Choice of two (2) cold dishes

- Artichokes and hearts of palm salad with herb vinaigrette
- Medley salad, balsamic vinaigrette and julienne of raw vegetables
- Salad with rice vermicelli and Matane shrimp with coriander and pineapple
- Squid salad, wakame seaweed and sesame
- Gravlax salmon platter with garnish
- Tabbouleh salad with two peppers, fresh basil, mint and fresh lemon juice
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Hot

2 choices of hot dishes

- Frutti di mare linguine flavored with saffron
- Linguine al arrabiata, prosciutto and olives
- Sautéed lamb with rosemary and vegetables
- Chicken breast supreme marinated in tamari and basil, ginger and honey sauce
- Pork loin stuffed with mushrooms, spinach and mild cheese
- Duck leg confit, cranberry sauce and juniper
- Filet of salmon roasted, grape and turmeric sauce
- Roast veal with sautéed apples and cider

Accompaniments

- Rice pilaf
- Pan-fried fresh vegetables
- Potato of the day
- Bread and butter

Delicacies

- Desserts du chef
- Fruit salad

Coffee, tea or herbal tea

\$49

Minimum 20 people

*Plus gratuités (15%) and taxes
Prices subject to change*

Buffet #3

Cold

- Medley salad, house dressing

Choice of two (2) cold dishes

- Vegetables and dip
- Potato salad with smoked salmon, mild wasabi sauce
- Fresh tomatoes, red onions, feta cheese and basil oil and oregano
- Marinated and smoked fish plate, capers, onions and lemon
- Luncheon meats and terrines with garnish

Hot

- Soup of the Day

Choice of two (2) hot dishes

- Roast leg of lamb stuffed with olives and sundried tomatoes
- Roasted escalope of salmon with basil butter
- Stuffed chicken ballotine, cranberry sauce
- Sliced beef, choice of sauce (green pepper sauce, mushroom sauce or demi-glace with foie gras)
- Pork loin with pink pepper and Meaux mustard sauce

Accompaniments

- Rice pilaf
- Sautéed market vegetables
- Potato of the day
- Bread and butter

Delicacies

- Fresh fruit, custard, fruit coulis
- Pastries

Coffee, tea or herbal tea

\$52

Minimum 25 people

*Plus gratuities (15%) and taxes
Prices subject to change*

Buffet on the Grill

Cold

Choice of two (2) salads (add. choice \$2 extra per person)

- Medley salad, herb vinaigrette
- Caesar salad and garnish
- Salad with grilled vegetables and feta cheese, marinated with herbs de Provence
- Salad of potato and smoked bacon, mustard à l'ancienne

Hot

- Soup of the day

Choice of two (2) hot dishes (add. choice \$5 extra per person)

- Chicken breast marinated in ginger and soy on the grill
- Grilled salmon with virgin sauce
- BBQ beef skewers
- Variety of sausages
- Pork ribs on the grill, hickory sauce
- BBQ ribs (extra \$5)

Accompaniments

- Grilled vegetable platter
- Rice pilaf, sundried tomatoes and basil
- Baked potato, sour cream and chives
- Bread and butter

Desserts

- Chef's desserts
- Seasonal fruit salad

Coffee, tea or herbal tea

\$48

(Minimum 20 people for buffet service)

Seasonal

Plus gratuités (15%) and taxes

Prices subject to change

Reception

Panapés

Minimum of 2 dozens of each kind

Standard Panapés \$22.00/dz

- Mini cheese pizza
- Duck terrine with green pepper on bread crouton
- Maple ham mousse
- Smoked salmon mousse and capers
- Assorted mini quiches
- Bruschetta with tomatoes and roasted garlic

De luxe Panapés \$28.00 /dz

- Salmon and basil bouchée
- Gazpacho shooter with Asian flavors
- Vegetarian spring roll
- Spanakopita
- Duck rolls à l'orange
- Shrimp cocktail with dill
- Goat cheese and sundried tomato in phyllo
- Tartar of salmon with dill
-

Excellence Panapés \$34.00/dz

- Lobster in phyllo
- Chicken liver and foie gras mousse perfumed with truffle oil
- Shrimp satay (shrimp, sesame oil, coriander and soy sauce)
- Pierogies lobster (lobster, oriental flavor in a wonton dough, served with spicy sauce)
- Wild mushroom tartlets
- Scallop ceviche marinated with lime and sancho pepper
- Oriental calamari marinated in lime and seaweed salad
- Beef tartar with toasted hazelnuts on crouton
- Bluefin tuna tataki, soy caramel

*Plus gratuités (15%) and taxes
Prices subject to change*

À la carte (minimum 10 people)

Vegetables and dip	\$8.00 / person
Basket of chips	\$2.50 / person
Basket of pretzels	\$2.00 / person
Meli Mélo basket	\$3.50 / person
Basket of nachos with topping	\$4.50 / person
Selection of sandwiches (2 per person)	7.50 \$ / person
Platter of fine cheeses, fruit and crackers	\$16.00 / person
Platter of charcuterie and condiments	\$10.00 / person
Smoked salmon platter and garnish	\$14.50 / person

*Plus grativities (15%) and taxes
Prices subject to change*

Cocktail Dinner

Two (2) options

- \$35 option
- \$60 option

Appetizers

Choice of one (1) appetizer with the \$35 option

Choice of two (2) appetizers with the \$60 option

- Oyster shooters and grated ginger
- Lime and arugula shooters with shrimp brochette
- Lobster and mascarpone cheese mousse, Espelette pepper
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Cold Tapas

Choice of two (2) cold tapas with the \$35 option

Choice of three (3) cold tapas with the \$60 option

- Cheese tuiles with greens and toasted almonds, balsamic reduction
- Tomato and anchovy spread on focaccia bread
- Steak tartar
- Scallop ceviche
- Cornet of gravlax salmon, focaccia bread
- Spring rolls with shredded duck confit
- Red tuna maki
- Salmon maki

Hot Tapas

Choice of three (3) hot tapas with the \$35 option

Choice of five (5) hot tapas with the \$60 option

- Escargot in pastry
- Wild mushroom bundles
- Beet, shrimp and ham Tian, gratiné
- Calamari timbale, à la portugaise
- Casserole of lamb with roasted almonds and prosciutto
- Figs and duck breast en croûte
- Grilled chicken, chipotle pepper and cilantro
- Croque-monsieur reinvented

Cocktail Dinner (continued)

Accompaniments - Hot Tapas

Choice of two (2) accompaniments with the \$35 option
Choice of three (3) accompaniments with the \$60 option

- Vegetables and prosciutto à la bouquetière
- Persillade of wild mushrooms
- Root and white turnip gratin with sage tarot
- Sweet potatoes, garlic cream and chives

Cheeses (extra 10 \$)

- World cheese platter

Desserts

Choice of one (1) dessert with \$35 the option
Choice of two (2) desserts with the \$60 option

- Financier pastry
- Delicacies
- Mini Chef's pie
- Crème brûlée
- Individual tiramisu
- Chocolate truffles (homemade)

Minimum 25 people

Plus grativities (15%) and taxes
Prices subject to change

Bar and Drinks

Soft drinks	\$3.00
Soda, Perrier, bottled water, juice	
Domestic Beer	\$6.00
Imported Beer	\$8.00
Apéritif	\$6.00
House wine by the glass	\$6.00
White and red	
Regular Spirits	\$6.00
Vodka, gin, rum, scotch, white tequila	
Regular Digestives	\$7.00
Amaretto, Amarula, Frangelico, Baileys, crème de menthe, Kahlua, Sambuca	
Deluxe Digestives	\$10.00
Grand Marnier, selection of ports, Cognac	
Premium Spirits	\$12.00 or more
Various scotches and cognacs	
Hospitality Suite	
Rental of glasses	\$6.00 / dozen
Ice service	\$8.00 / tray
Bar equipment (<i>cut fruit, sticks, condiments, napkins</i>)	\$12.00 / 10 people

*Plus grativities (15%) and taxes
Prices subject to change*