



events & catering

514.669.9246

events@lemountstephen.com

oliverbonacinievents.com

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Last Updated: February 2020



(V) vegetarian · (GF) gluten-free · (DF) dairy-free
 spring & summer 2020 · events & catering · prices exclude tax & gratuity

booking information & faq

Capacities

	Rounds of 8	Rounds of 10	Reception	Classroom
Salon Elizabeth	224	280	395	240
South	160	200	250	160
North	64	80	150	80

Rental & Minimum Spend Requirements

- Use of Le Mount Stephen's ballroom is subject to a minimum spend requirement for food and beverage, exclusive of tax and gratuity
- If the minimum spend requirement is not met, the difference will appear as a minimum spend off-set fee on your final bill
- Statutory holidays are subject to a minimum 2,000. surcharge
- Gratuity is charged at a rate of 17%
- All food and beverage pricing listed in this package is exclusive of tax and gratuity
- Your Event Specialist will be happy to present you with the minimum spend requirements for your proposed event

Key Dates

- Final food and beverage selections are due and locked in two weeks prior to event date
- Final guest count and floor plans are due five full business days prior to event date
- Payment in full of estimated event charges is due five full business days prior to event date
- DJ/band insurance is due at least one month in advance

Complimentary Services

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Candles
- Table numbers
- In-house dance floor



Additional Charges (if applicable)

- SOCAN legislated music fee (government-mandated): 22.06 to 187.55
- RE:SOUND legislated music fee (government-mandated): 9.25 to 78.66
- Podium
- Audio-visual: slideshows require an on-site AV technician
- Microphone
- Lounge furniture and/or soft seating

Beverage Costs

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic)
- Bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

Wine Selection

- You will select one white and one red to serve to your guests
- You are charged per bottle consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations we cannot permit guests to bring in their own wine
- We are not able to order in wines that are not part of our current selection

Menu Selection

- All menus must be pre-set (maximum choice of two appetizers, three entrées and fixed dessert)
- Menu items and pricing are based on current seasonal selections and market prices
- You are able to interchange items between menus; prices will be adjusted based on your final selections
- Custom menus are subject to a service surcharge
- The only outside food item permitted are cakes/cupcakes (subject to service fee)
- Any other outside food is subject to management approval (service fee may apply)

Cake & Cupcake Service Fees

Cut & plated by the Chef	per guest	5.
Cut & plated by the Chef with garnish	per guest	8.
Served upon request by server at station	99 guests or less (includes coffee)	125.
Served upon request by server at station	100 guests or more (includes coffee)	175.



Audio-Visual (AV)

- Freeman Audio Visual Canada is Oliver & Bonacini's (O&B's) official in-house supplier—please contact Freeman Audio Visual Canada to coordinate all of your audio-visual needs at 514.631.1821 x330
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee, must supply insurance, and must contract an AV technician through Freeman Audio Visual Canada if looking to patch into on-site equipment
- Please note that only those AV suppliers listed are permitted in O&B event venues and restaurants
- Please note that adding audio-visual equipment may alter room capacities

On-Site Contact Insurance

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Expo Hospitality Management Ltd
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name Expo Hospitality Management Ltd as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totalling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, their certificate can be provided for their services, and will also be required to name Expo Hospitality Management Ltd as additional insured
- Your Event Specialist can assist in arranging third party insurance on your behalf, including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

On-Site Contact

- An Event Manager will be available as your direct on-site contact on the day of your event

Parking

- Le Mount Stephen Hotel has underground parking for approx. 100 cars. Additional parking is available at Superior Parking on 1414 rue Drummond.

Is smoking permitted?

- Please note that Le Mount Stephen is a non-smoking establishment in conformity with the Tobacco Control Québec Act, L-6.2 and its regulations. Accordingly, smoking is strictly prohibited at Le Mount Stephen and on the premises



Coat Check

- Coat Check services are available. Please speak with your Event Specialist for more details

Do you provide referrals to musicians, florists, cake makers, etc.?

- We are happy to provide referrals for all of your needs! Please speak with your Event Specialist

Vendor Meals

- 40. per person, three-course menu, Chef's choice

Other

- If designated seating is required, kindly supply/print your own place cards and/or floor plan
- Access to Le Mount Stephen for set-up and deliveries is permitted three hours prior to guest invite time; if earlier access is required a service fee will apply

Guaranteed Guest Counts

- The guaranteed number of guests attending the event is required five (5) business days prior to the event
- Please note that unless your Event Specialist is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

Payments & Deposits

- The full payment of the applicable room rental is required to secure the date and space, along with the signed contract; deposits can be made by certified cheque or EFT, bank draft or wire transfer
- A second deposit—calculated as 50% of the estimated cost of the event, plus applicable sales taxes—which includes but is not limited to charges for the provision food and beverage; rentals; and Audio Visual services
- The final deposit—calculated as the remainder of the estimated total cost of the event, plus applicable sales taxes—is due five (5) business days' prior to the scheduled event date. If at any time a change in event details would increase the estimated cost of the event by more than 5,000. an additional deposit will be due and payable immediately
- Following completion of the event, a final invoice will be produced detailing all actual charges and fees. Upon issuance of the final invoice, payment of any outstanding balance will be due and payable immediately



Cancellation

- The contract may be terminated with formal written notice from one party to the other
- All deposits and payments are non-refundable
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five (5) business days prior to the function

Exact Address:**Le Mount Stephen Hotel**

1440 rue Drummond
Montréal, QC H3G 1V9

Booking Inquiries:

events@lemountstephen.com

514.669.9246



breakfast buffet

priced per person · minimum 25 persons

traditional continental

Freshly Squeezed Orange & Cranberry Juices
 Croissants, Chocolatine & Pain au Raisin
 Individual Yoghurt
 Market-Fresh Fruit Salad
 Butter & Fruit Preserves
 Freshly Brewed Coffee & Selection of Teas
 20.

deluxe continental

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
 Assorted St-Viateur Bagels, Applewood-Smoked Salmon,
 Red Onion Shavings, Caper Berries & Chive Cream Cheese
 Sliced Tomatoes
 Egg, Ham & Cheese Breakfast Sandwich on an English Muffin
 Croissants, Chocolatine & Pain au Raisin
 Butter & Fruit Preserves
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas
 24.

power breakfast

Le Mount Stephen Power Breakfast Smoothie
 Freshly Squeezed Orange Juice & Grapefruit Juice
 Yoghurt with Housemade Granola, Toasted Almonds & Berries
 Avocado Toast on Sourdough with Poached Egg & Oven-Dried Tomatoes
 Butter & Fruit Preserves
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas
 26.



hot breakfast

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
 Scrambled Eggs with Fine Herbs
 Maple-Cured Bacon
 Country Sausages
 Duck Fat Potatoes
 Roasted Tomato
 Croissants, Chocolatine & Pain au Raisin
 Individual Yoghurts
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas

28.

le mount stephen executive breakfast

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
 Eggs Benedict with Ham & Hollandaise on an English Muffin
 Caramel Crêpe & Québec Maple Syrup
 Country Sausages
 Duck Fat Potatoes
 Croissants, Chocolatine & Pain au Raisin
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas

32.



breakfast enhancements

à la carte

priced per piece

Individual Yoghurts (V)	2.50
Fresh Whole Fruit (vegan, GF)	3.
Cheddar Scones (V)	3.50
Coconut Chia Pudding Seasonal Fruit (V, GF)	3.50

priced per dozen

Sliced Banana Bread (V)	32.
Seasonal Selection of Breakfast Muffins (V)	40.
Freshly Baked Butter Croissants (V)	42.
Platter of Croissants, Chocolatine & Pain au Raisin (V)	44.

priced per person

Country Sausage (1 piece per person)	3.
Bacon (2 pieces per person)	3.
Blueberry Buttermilk Pancakes Québec Maple Syrup (V)	6.
Ham, Cheddar & Asparagus Crêpe (minimum 25 people)	6.
Raisin Bread French Toast Québec Maple Syrup (V)	6.
Applewood-Smoked Salmon Shaved Red Onion, Capers Berries, Lemon (GF)	8.
Sliced Fruit & Berries (vegan, GF)	9.
Avocado Toast Sourdough, Oven-Dried Tomatoes, Radish (V)	9.
Eggs Benedict Ham, English Muffin, Hollandaise	10.



plated breakfast

priced per person

prix fixe menu 1

Fruit Yoghurt Parfait (V)

Housemade Granola, Toasted Almonds & Coconut, Fresh & Dried Berries

-

Eggs Benedict

Ham, English Muffin, Hollandaise,
Duck Fat Potatoes, Oven-Dried Tomato

-

Market Fresh Fruit Salad (vegan, GF)

Mint Syrup

-

Freshly Brewed Coffee & Selection of Teas

26.

prix fixe menu 2

Basket of Morning Breads (V)

Croissants, Chocolatine & Pain au Raisin

-

Ham & Aged Cheddar Crêpe

Apple Compote, Québec Maple Syrup, Duck Fat Potatoes,
Oven-Dried Tomato, Asparagus

-

Market Fresh Fruit Salad (vegan, GF)

Mint Syrup

-

Freshly Brewed Coffee & Selection of Teas

30.



themed breaks

priced per person

got milk? (V)

Assorted Cookies
Banana Bread
Chocolate, Whole & Soy Milk
Freshly Brewed Coffee & Selection of Teas
12.

sweet seduction (V)

Selection of Lecavalier Petrone Chocolates
Mini French Pastries & Tarts
Freshly Brewed Coffee & Selection of Teas
18.

high octane (V)

Healthy Granola Bars
Sliced Fruit & Berry Presentation
Assortment of Sun-Dried Fruits & Nuts
Raw Vegetable Crudités
Roasted Garlic Hummus & Guacamole
Fruit Yoghurt
Freshly Brewed Coffee & Selection of Teas
20.

cheese, please (V)

Canadian & International Cheeses
Seasonal Compotes
Grapes, Dried Fruit & Nuts
Artisanal Breads & Crackers
18.

antipasto & charcuterie

Vine-Ripened Tomatoes
Basil & Buffalo Mozzarella
European Cured Meats & Cheeses
Antipasto Vegetables
Herbed Olives & Artichokes
Artisan Breads, Crisps & Grissini
19.

le mount stephen

afternoon tea

Selection of Meat & Vegetarian Tea Sandwiches
Devilled Eggs
French Pastries & Scones
Crème Fraîche & Seasonal Berries
Freshly Brewed Coffee & Selection of Teas
22.



coffee break additions

priced per dozen

Madeleines (V)	24.
Biscotti (V)	30.
Freshly Baked Cookies (V)	32.
Sliced Banana Bread (V)	32.
Chocolate Brownies (V, GF)	36.
Assorted French Macarons (V)	40.
Seasonal Breakfast Muffins (V)	40.
Viennoiseries (V)	42.



lunch buffet

priced per person · minimum 25 persons

atwater market deli

Chef's Seasonally Inspired Soup

Mixed Greens (vegan, GF)

Cucumber, Nectarine, Seasonal Vinaigrette

Strawberry & Tomato Salad (V, GF)

Seasonal Tomato, Mint, Basil, Ricotta,
Carminée Vinaigrette

Fresh Sweet Pea Salad (V, GF)

Sugar Snap Peas, Beans, Zucchini, Radish,
Buttermilk Herb Vinaigrette

-

Variety of Seasonally Inspired

Gourmet Meat & Vegetarian Sandwiches

Grilled Chicken Teriyaki Sub

Carrot, Zucchini, Lettuce

-

Pickled Vegetables & Gherkins (vegan, GF)

Kosher Dills & Herb-Marinated Olives (vegan, GF)

Whole Grain & Dijon Mustards (vegan, GF)

-

Platters of Cookies (V)

Sliced Seasonal Fruit Platters (vegan, GF)

-

Freshly Brewed Coffee & Selection of Teas

36.

picnic in mount royal park

Chef's Seasonally Inspired Soup

Green Salad (vegan, GF)

Valentine Radish, Tokyo Turnip,
Honey Vinaigrette

New Potato Salad (GF)

Double-Smoked Bacon, Herbs, Cheese Curds,
Crispy Chips, Mayonnaise

Baby Gem Salad (V, GF)

Asparagus, Lime, Green Apple, Almonds,
Poblano Sour Cream

-

Variety of Seasonally Inspired

Gourmet Meat & Vegetarian Sandwiches

Steak Sandwich

Green Peppers, Caramelized Onions,
Ranch Sauce

-

Pickled Vegetables & Gherkins (vegan, GF)

Kosher Dills & Herb-Marinated Olives (vegan, GF)

Whole Grain & Dijon Mustards (vegan, GF)

-

Platters of Cookies (V)

Sliced Seasonal Fruit Platters (vegan, GF)

-

Freshly Brewed Coffee & Selection of Teas

38.



*petite italie***Rosemary & Garlic Focaccia (V)****Seasonal Tomato Salad (V, GF)**

Marinated Zucchini, Pancetta, Herbs, Vincotto

Romaine SaladHerbs, Lemon Vinaigrette, White Anchovies,
Parmesan, Croutons**Cucumber & Cauliflower Salad (V, GF)**

Watercress, Dill, Basil, Yoghurt Dressing

-

Marinated Chicken Breast (GF, DF)

New Potatoes, Broccoli, Green Beans

Grilled Calamari Salad (GF)Peppers, Confit Tomato, Eggplant,
Herb Pesto, Capers**Strozzapreti Pasta (V)**Zucchini, Green Tomato, Herb Pesto,
Herb Mie de Pain

-

Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

44.

(minimum 20 persons)

*mediterranean***Lavash Bread & Dip (vegan)****Spinach & Mixed Greens Salad (V, GF)**Figs, Apricots, Candied Pecans, Goat Cheese,
Sherry Vinegar Dressing**Watermelon & Feta Salad (V)**

Daikon, Basil, Honey Vinaigrette, Bread Crumble

Couscous Salad (V, GF, DF)Roasted Cauliflower, Radish, Fava, Herbs,
Za'atar, Pistachios, Lemon & Olive Oil

-

Seared Salmon (GF, DF)

Lentils, Asparagus, Turnip, Celery, Red Onion

Braised Beef (GF, DF)Harissa, Grilled Broccoli, Fingerling Potatoes,
Oyster Mushrooms**Cauliflower Steak (V, GF)**Jasmine Rice, Kale, Green Beans,
Honey, Sesame

-

Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

48.

(minimum 20 persons)



plated lunch

priced per person

express lunch 1

Asian Chicken Ramen (DF)

Poached Chicken, Snow Peas, Peppers, Edamame,
Bok Choy, Carrots, Green Onion, Daikon,
Chicken Bouillon

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

28.

express lunch 2

Seared Trout (GF)

Corn, Poblano Peppers, Quinoa, Confit Tomato,
Roasted Red Peppers, Green Yoghurt

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

34.

express lunch 3

Herb-Marinated Onglet (GF)

Seasonal Tomato, Fingerling Potato, Peas,
Chimichurri Sauce, Juniper Sour Cream

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

36.

Please note that all Express Menus are fixed. No substitutions are permitted.



plated lunch options

soups

- Chilled Strawberry Soup** (vegan, GF) 13.
Chili Oil, Thai Basil, Croutons
can be prepared gluten-free
- Green Zucchini Soup** (vegan, GF) 12.
Marinated Zucchini, Strawberry, Sugar Snap Peas, Almonds
- Corn Soup** (V*, GF*, DF) 13.
Matane Shrimp, Brioche, Green Oil
can be prepared vegetarian and/or gluten-free

salads

- Spinach & Mixed Greens Salad** (V, GF) 12.
Figs, Apricots, Candied Pecans, Goat Cheese, Sherry Vinegar Dressing
- Fresh Sweet Pea Salad** (V, GF) 14.
Sugar Snap Peas, Beans, Zucchini, Radish, Buttermilk Herb Vinaigrette
- Baby Romaine** (V, GF) 14.
Cucumber, Avocado, Green Tomato, Feta, Rice Wine Vinegarette, Crispy Wild Rice
- Strawberry & Tomato Salad** (V, GF) 16.
Seasonal Tomato, Mint, Basil, Ricotta, Carminée Vinaigrette



pasta

Cavatelli	16.
Duck Confit, Herb Pesto, Peas, Asparagus	
Strozzapreti (DF)	17.
Calamari, Preserved Lemon, Olives, Berbere-Infused Oil	
Potato Gnocchi	20.
Corn Sauce, Matane Shrimp, Zucchini, Burrata, Sunflower Seeds	

fish

Salmon Fillet	32.
Shiitake Mushrooms, Confit Peppers, Bok Choy, Jasmine Rice, Honey Pepper Glaze	
Robalo Fish	35.
Charred Zucchini, Asparagus, Cauliflower, Couscous, Romesco Sauce	

chicken

Chicken Breast (GF)	29.
Cauliflower Purée, Green Beans, Swiss Chard, Oyster Mushrooms, Fingerling Potatoes, Brown Butter Sauce	
Coquelet	32.
Plum, Barley, Asparagus, Broccoli, Tokyo Turnip, Cripsy Onions, Plum Jus	

beef

Braised Beef Short Rib (GF)	36.
Harissa, Grilled Broccoli, Fingerling Potatoes, Oyster Mushrooms	
Marinated Beef Onglet (GF)	38.
BBQ-Spiced Roasted Sweet Potato, Zucchini, Green Peppercorn Sauce	



vegetarian

Fried Eggplant (vegan, GF) 25.
Mushrooms, Broccoli Purée, Broccoli, Radish, Shabu-Shabu

Cauliflower Steak (vegan, GF) 25.
Jasmine Rice, Kale, Green Beans, Honey, Sesame

desserts

Banana Cake (V) 12.
Jivara Ganache-Montée, Caramelized Bananas, Dulce de Leche, Hazelnut Crumble

Rhubarb 12.
Olive Oil Cake, Opalys Panna Cotta, Lemongrass & Ginger Gel, Pistachios

Strawberry (V) 13.
Pain de Gêne Cake, Opalys Crèmeux, Strawberry Gel, Salsa

Chocolate Tart (V) 13.
Caramel Dulcey Peanuts, Bahibe Ganache, Peanut Crumble, Chantilly Mascarpone

Cheese Plate (V) 16.
Selection of Canadian & International Cheese, Artisanal Breads, Compote, Fruit & Nuts



canapés

minimum one dozen per selection · priced per piece

garden (V)

Carrot, Leek & Mushroom Spring Roll Pommery Plum Sauce (vegan)	3.
Eggplant Fritters Herb & Lemon Crème, Sumac	3.
Marinated Watermelon Kohlrabi, Thai Basil (vegan, GF)	3.
Grilled Cheese Onion Jam	3.50
Blini Beluga Lentils, Crème Fraîche	3.50
Marinated Tomato Brioche, Green Olive	3.50
Truffle Mac & Cheese Smoked Pepper Ketchup	3.50

ocean

Codfish Donuts Tartar Sauce, Fennel Candy	3.50
Marinated Calamari Thai Vinaigrette, Melon (GF, DF)	4.
Nori & Sesame Torched Salmon Lime, Maple, Watermelon Radish (GF, DF)	4.
Matane Shrimp Salad Brioche, Fine Herbs	4.
Tuna Tartare Strawberries, Thai Basil, Coriander, Taro (GF, DF)	4.
Hiramasa Sashimi Cucumber, Asian Pear, Yuzu Vinaigrette (GF, DF)	4.50
Glazed Thai Shrimp Sweet Chili (GF, DF)	4.50
Canadian East Coast Oysters Classic Garnishes (GF, DF)	5.

farm

Parmesan Arancini Ham, Tomato Sauce	3.50
Jerk Chicken Dumplings Spiced Pineapple Compote	3.50
Bourbon-Glazed Sticky Chicken Sesame, Green Onion (DF)	4.
Profiteroles Foie Mousse, Raspberry Gel	4.
Beef Tartare Berbere Mayo, Lavash (DF)	4.50
Aged Cheddar & Beef Slider Special Sauce, Pickles	4.50
Duck Breast Soy Honey Glaze, Cherry (GF)	4.50
Lamb Rack Mint Yoghurt (GF)	6.

Not sure what to select? Our chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

16. per person

4. for each additional piece



plated dinner

Customized menus can be created with the offerings listed below.

Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include artisanal bread, sea salted butter & chefs daily spread.

soups

- Chilled Strawberry Soup** (V, GF) 13.
Thai Basil, Chili Oil, Croutons
can be prepared gluten-free
- Green Zucchini Soup** (V, GF) 12.
Marinated Zucchini, Strawberry, Sugar Snap Peas, Almonds
- Corn Soup** (V, GF) 13.
Matane Shrimp, Brioche, Green Oil
can be prepared vegetarian and/or gluten-free

cold entrées

- Spinach & Mixed Greens Salad** (V, GF) 12.
Figs, Apricots, Candied Pecans, Goat Cheese, Sherry Vinegar Dressing
- Baby Gem Salad** (V, GF) 14.
Asparagus, Lime, Green Apple, Almonds, Poblano Sour Cream
- Strawberry & Tomato Salad** (V, GF) 16.
Seasonal Tomato, Mint, Basil, Ricotta, Sourdough Croutons, Carminée Vinaigrette
- Chilled Calamari Salad** (GF, DF) 17.
Melon, Tomatoes, Sea Asparagus, Thai Vinaigrette, Spiced Tempura bits, Thai Basil
- Steak Tartare** (DF) 18.
Vadouvan Mayo, Tokyo Turnips, Pearl Onions, Green Apple, Lavash
- Hiramasa** (GF) 18.
Lebanese Cucumber, Pickled Kohlrabi, Celery, Raspberry Gel, Fennel Yoghurt, Rice Chips



hot entrées

Cavatelli	16.
Duck Confit, Herb Pesto, Peas, Asparagus	
Potato Gnocchi (V)	20.
Corn Sauce, Zucchini, Burrata, Sunflower Seeds	
Strozzapretti	22.
Seasonal Seafood, Matane Shrimp, Mussels, Peas, Preserved Lemon, Wild Garlic, Lemon Butter Sauce	

vegetarian

Fried Eggplant (vegan, GF)	25.
Mushrooms, Broccoli Purée, Broccoli, Radish, Shabu-Shabu	
Cauliflower Steak (vegan, GF)	25.
Jasmine Rice, Kale, Green Beans, Honey & Sesame	

main course – meat

Roast Chicken Suprême (DF)	29.
Plum, Barley, Green Beans, Broccoli, Tokyo Turnip, Crispy Onions, Plum Jus	
Pork Chop (DF)	36.
Carrots, Zucchini, Dill Spätzle, Lardons, Mustard & Gherkin Sauce	
Duck Breast (DF)	42.
Cocoa Beans & Barley, Turnip, Charred Cucumber, Asparagus, Cherry Duck Jus	
Pan-Roasted Beef Tenderloin (GF)	45.
Confit Potato, Grilled Oysters, Onion Petals, Currant Jus	
Venison Loin (GF)	50.
Pea Duxelles, Wild Mushrooms, Pearl Onions, Seasonal Greens, Plums, Hazelnut Jus	



main course – fish

Salmon (GF, DF)	32.
Lentils, Asparagus, Turnip, Celery, Red Onion	
Cardeau (GF)	37.
Seasonal Tomatoes, Zucchini, Quinoa, Tomato Vinaigrette, Brown Butter	
Halibut	44.
Peas, Peppers, Potato Gnocchi, Spiced Pepper Sauce	

desserts

Banana Cake (V)	12.
Jivara Ganache-Montée, Caramelized Bananas, Dulce de Leche, Hazelnut Crumble	
Rhubarb	12.
Olive Oil Cake, Opalys Panna Cotta, Lemongrass & Ginger Gel, Pistachios	
Strawberry (V)	13.
Pain de Gêne Cake, Opalys Crèmeux, Strawberry Gel, Salsa, Almond Crumble	
Chocolate Tart (V)	13.
Caramel Dulcey Peanuts, Bahibe Ganache, Peanut Crumble, Chantilly Mascarpone	
Cheese Plate (V)	16.
Selection of Canadian & International Cheese, Artisanal Breads, Compote, Fruit & Nuts	



dinner enhancements

priced per person

Antipasto & Grilled Vegetable Platters (vegan, GF)

Sweet & Spicy Peppers, Red Onion, Artichokes,
Roasted Garlic, Eggplant, Cherry Tomatoes

7.

Cheese Plates (V)

Chef's Selection of Cheese
Seasonal Compotes, Nuts, Artisanal Breads & Crisps

9.

Charcuterie (DF)

Cured Meats, Mustards,
Pickles & Artisanal Bread

9.

trou normand

Honey Granita (V)

Melon, Lime, Rosemary, Amaretto

5.

Raspberry Granita (V)

Mint, Gin

5.



kids' menu

priced per person · choice of one entrée, main and dessert

entrées

Crudite (V, DF)

Hummus

Mozzarella Sticks (V)

Marinara Sauce

Caeser Salad

Romaine, Caeser Dressing, Parmesan Cheese, Croutons

Vegetarian Spring Rolls (V, DF)

Pommery Plum Sauce

Pasta (V)

Choice of Tomato Sauce, Butter or Cheese Sauce

mains

Pasta (V)

Choice of Tomato Sauce, Butter or Cheese Sauce

Chicken Fingers & Fries

Ketchup, Plum Sauce

Chicken Breast

Broccoli, Potatoes

desserts

Chef's Choice

Fruit Plate

Seasonal Fruit

25.



reception & food stations

priced per person

Minimum order relative to guaranteed guest count required
Speak to your Event Specialist for details

Harvest Market & Dips (V, DF)

Hummus, Baba Ghanoush, Sun-Dried Tomato Tapenade
Sliced Artisan Breads, Crisps & Vegetable Crudités
Sliced Seasonal Fruit & Berry Presentation

14.

La Fromagerie (V)

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses
Fresh Fruit & Berries, Seasonal Chutneys & Compotes, Dried Fruit
Artisanal Breads, Crisps & Grissini

18.

Antipasto Harvest Table

Vine-Ripened Tomatoes, Basil, Buffalo Mozzarella
European Cured Meats & Cheeses
Antipasto Vegetables
Herbed Olives, Artichokes
Artisanal Breads, Crisps & Grissini

19.

Shucked East Coast Oyster Station (GF, DF)

Mignonettes, Anaheim Chili Hot Sauce, Lemon
(based on 4 oysters per person)

16.

Seafood Ceviche

Hiramasa, Fluke, Seasonal Fish
Chef's Ceviche Sauces
Fried Taro & Fried Rice Chips

18.



Gulf of the St. Lawrence Raw Bar

Oysters, Octopus, Shrimp, Calamari
 Mussels, White Fish, Charred Hiramasa, Lobster
 Classic Cocktail Sauce, Jalapeño & Citrus Salsa, Yuzu Vinaigrette

46.

(requires full guest count)

Classic Poutine Station*

Yukon Gold Fries with Cheese Curds, Mushrooms,
 Montréal Smoked Meat, Green Onion, Spiced Chicken Gravy

12.

Build Your Own Taco Station*Choose three proteins:*

Crispy Ginger Beef, Jerk Chicken, BBQ Pork,
 Matane Shrimp, Fried Eggplant, Three-Bean Chili

Toppings & condiments:

Iceberg Lettuce, Mango Salsa, Avocado, Sour Cream
 Fresh Cheese, Tomato Salsa, Cilantro

(based on three tacos per person)

15.

Rosemary Porchetta*

Mustard, Brioche Bun, Antipasto, Sauce Verte, Provolone

14.

Steak & Eggs Station* (GF)

Fried Quail Eggs, Duck Fat Fingerling Potatoes, Chimichurri

16.



Red Curry Stir-Fry & Chow Mein Station*

Spicy Shrimp, Vegetable & Tofu Stir-Fry
Lemongrass-Scented Tomato Coconut Sauce
Fresh Cilantro, Cashews
can be prepared vegetarian and/or gluten-free

16.

Pasta Station*

Choose one:

Conchiglie Rigate Matane Shrimp, Corn, Zucchini, Confit Tomatoes, Crumble
Orecchiette Carbonara Smoked Maple Bacon, Grana Padano, Cured Egg Yolk
Strozapretti Calamari, Preserved Lemon, Olives, Berbere-Infused Oil
Cavatelli Duck Confit, Herb Pesto, Peas, Asparagus

15.

Sliders

Choose three types:

Matane Shrimp Herbs, Mayo & Lemon
Fried Chicken Lettuce, Aged Cheese, Chili Aioli
Harissa-Spiced Lamb Goat Cheese, Pepper Chutney
Beef Cheddar, Special Sauce, Pickles
Pulled Pork Savoy Slaw, Mustard Aioli
Shiitake Mushrooms Shabu-Shabu Sauce, Cilantro (V)

14. three types

(based on three sliders per person)

O&B Dessert Table

Chef`s Selection of Three Mini Desserts

12.

Sweet Seduction

Selection of Lecavalier Petrone Chocolates
Mini French Pastries & Tarts

18.

Sliced Seasonal Fruit Platter (vegan, GF)

Fresh Berries

10.

*chef-manned



late night food

priced per piece · minimum one dozen order per item

Carrot, Leek & Mushroom Spring Roll Pommery Plum Sauce (vegan)	3.
Grilled Cheese Onion Jam (V)	3.50
Montréal Smoked Meat Sauerkraut, Rye, Special Sauce (DF)	4.
Classic Poutine Gravy, Cheese Curds	4.50
Aged Cheddar & Beef Slider Special Sauce, Pickles	4.50
Buttermilk-Fried Chicken & Waffle Québec Maple Syrup	5.



late night food stations

priced per person · minimum 20 guests

Classic Poutine Station*

Yukon Gold Fries with Cheese Curds, Mushrooms,
Montréal Smoked Meat, Green Onion, Spiced Chicken Gravy
12.

Sliders

Choose three types:

Matane Shrimp Herbs, Mayo & Lemon
Fried Chicken Lettuce, Aged Cheese, Chili Aioli
Harissa-Spiced Lamb Goat Cheese, Pepper Chutney
Beef Cheddar, Special Sauce, Pickles
Pulled Pork Savoy Slaw, Mustard Aioli
Shitake Mushrooms Shabu-Shabu Sauce, Cilantro (V)
14. three types
(based on three sliders per person)

O&B Dessert Table

Chef's Selection of Three Mini Desserts
12.

Sweet Seduction

Selection of Lecavalier Petrone Chocolates
Mini French Pastries & Tarts
18.

Seasonal Fruit Platter (V, GF)

Fresh Berries
10.



wine list

sparkling

Codorniu Clasico Brut, Cava, Espagne	45.
La Farra Prosecco, Vénétie, Italie	75.
Sieur D'Arques 'Première Bulles', Blanquette de Limoux, France	55.
Cave Spring 'Blanc de Blancs', Niagara, Canada	100.
G.H. Mumm et Cie 'Cordon Rouge' Brut, Champagne, France	250.

white

Trapiche Chardonnay, Mendoza, Argentine	45.
Rapitala Chardonnay, Sicile, Italie	49.
Brancott Estate Sauvignon Blanc, Marlborough, Nouvelle-Zélande	50.
Bolla Pinot Grigio delle Venezie, Italie	55.
Badenhorst Family Wines 'Secateurs' Chenin Blanc, Afrique du Sud	62.
Stoneleigh Sauvignon Blanc, Marlborough, Nouvelle-Zélande	65.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Comté de Sonoma, Californie	66.
Cave Spring Riesling, Niagara, Canada	70.
Mission Hill Chardonnay, Okanagan Valley, Colombie-Britannique	75.
Domaine Laroche Chablis, Saint Martin, France	100.

red

Trapiche Reserve Malbec, Mendoza, Argentine	45.
Quinta do Crasto, Flor de Crasto, Douro, Portugal	47.
Montepulciano d'Abruzzo, Barzoli, Italie	48.
Big House Petite Sirah, Grenache, Monterey, Californie	50.
Campo Viejo Tempranillo Rioja Reserva, Espagne	50.
Three Thieves, Pinot Noir, Californie	59.
Rocca delle Macie Chianti, Italie	60.
Peter Lehmann 'Clancy's' Cabernet/Shiraz/Merlot, Australie-Méridionale	65.
Mission Hill 'Five Vineyards' Cabernet Sauvignon/Merlot, Colombie-Britannique	68.
Roc du Manoir 'Cotes de Castillon', Bordeaux, France	80.



beverages

non-alcoholic

Soft Drink	each	3.50
Freshly Brewed Coffee	per person	3.50
Decaffeinated, Black & Specialty Teas	per person	3.50
Bottled Juice	each	3.50
Sparkling & Still Mineral Water (355ml)	each	3.50
Sparkling & Still Mineral Water (750ml)	each	8.
Pitchers of Oasis Orange Juice (1L)	each	10.

buzz package

	per oz	6.95
Smirnoff Vodka		
Tanqueray Gin		
Havana Club Añejo 3 Year Rum		
Canadian Club Rye		
Ballantine's Scotch		

sparkle package

	per oz	7.95
Ketel One Vodka		
Bombay Sapphire Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

celebration package

	per oz	9.95
Belvedere Vodka		
Hendrick's Gin		
Appleton Estate Reserve Blend Rum		
Lot No. 40 Rye		
Maker's Mark Bourbon		
Johnnie Walker Black Label Scotch		



specialty bar george cocktails

2oz 12.95

Pimm's Cup

Pimm's No 1, Citron, Sprite

Lady Stephen No. 1

vin mousseux, rhum Havana Club 3 ans, ananas, thé vert

Blooming Rose

tequila Hornitos, Chambord, citron

Surly Uncle

Pimm's No. 1, vermouth rouge, gin Beefeater, pamplemousse

Bitter Aunt

Pimm's No. 1, Chambord, Aperol, vin blanc, canneberge, gingembre

classic cocktail bar

2oz 11.95

Manhattan, Old Fashioned, Negroni, Tom Collins

Classic Vodka or Gin Martini (Shaken or Stirred)

after dinner drinks

Baileys Irish Cream, Grand Marnier, Kahlúa

per oz 7.

Courvoisier VSOP, Rémy Martin VSOP

per oz 11.95

beer

Domestic

8.

Import

9.

Craft

10.

Open Host Bar available in addition to bar package options. Please note a minimum of 500. bar sales before tax and gratuities is required, or a bartender charge of 100. will be added to your bill.

