



AUBERGE DU
VIEUX-PORT

BANQUET MENUS 2019



WE'LL TAKE CARE OF EVERYTHING!

Auberge du Vieux-Port offers a unique environment for your meetings, cocktails or corporate events. We'll live up to all your expectations and more!

Our functional meeting room melds modernity and history with comfortable furniture, smart technology and original stone walls.

A dedicated planning team is at your service day and night to tackle every last detail of your event.

- Space can be configured for different types of events
- Menus prepared by the hotel's celebrated chef, which can be personalized
- High speed internet service and WiFi throughout the hotel
- Complete audio-visual services

OUR SPACES

TAVERNE GASPAR

The Auberge's onsite restaurant offers full breakfasts and dinners. It accommodates group lunches and can be privatized for events.

Taverne Gaspar boasts a chic, laid-back ambiance. It's the perfect spot to toss back cocktails during a 5 à 7 or dig into a delicious meal with friends and colleagues. The menu offers refined comfort food with generous portions, all assembled by a chef whose love for home cooking shines through. It's one of Old Montreal's most popular hubs for tourists and locals alike.

NARCISSE LOUNGE

Narcisse Lounge offers a warm, classical setting with views of beautiful de la Commune Street. It's ideal for cocktails.

TERRASSE SUR L'AUBERGE

Come summer, escape the daily grind at Auberge du Vieux-Port's beautiful rooftop. Very popular among Montreal's bon vivants, the terrace offers postcard views of centuries-old Saint Paul Street and the St. Lawrence River. The terrace is open seven day a week and can be privatized.

Gaspar
TAVERNE



OUR BREAKFASTS | BUFFET

Served in our meeting room for a minimum of 10 people

DELUXE CONTINENTAL

\$21 PER PERSON

- Coffee, decaffeinated coffee, tea and herbal tea
- Orange juice and grapefruit juice
- Assorted pastries
- Plain yogurt and accompaniments
- Butter and jams
- Fresh fruit platter

FULL BREAKFAST

- Coffee, decaffeinated coffee, tea and herbal tea
- Orange juice and grapefruit juice
- Assorted pastries
- Plain yogurt and accompaniments
- Butter, jams and cretons spread
- Fresh fruit platter

CHOOSE FROM THIS SELECTION OF PLATES:

- Scrambled eggs, sausage, bacon and hash browns
- Omelette with ham and cheese and hash browns
- Eggs Benedict and hash browns
- Crêpes with maple syrup
- French toasts with berries and crème Anglaise (custard cream)
- Smoked salmon bagel

CHOOSE 1 PLATE FOR YOUR GROUP / \$24 PER PERSON

CHOOSE FROM 2 PLATES FOR YOUR GROUP / \$27 PER PERSON (MINIMUM 15 PEOPLE)

CHOOSE FROM 3 PLATES FOR YOUR GROUP / \$30 PER PERSON (MINIMUM 25 PEOPLE)

ADDITION

- Cheese platter \$10 / PERSON
- Fresh fruit platter \$6 / PERSON

OUR CLASSIC BREAKS

Served in our meeting room for a minimum of 10 people

COFFEE BREAK

Coffee, decaffeinated coffee, tea and herbal tea

\$23 / LITRE

UNLIMITED COFFEE BREAK

Coffee, decaffeinated coffee, tea and herbal tea

\$18 / PERSON

À LA CARTE DRINKS

Assortment of juices and soft drinks \$4.50 / UNIT

Bottled mineral water (750ml) \$6 / UNIT

Seasonal fruit smoothies (minimum one dozen)

\$6 / UNIT

HEALTHY BREAK

- Coffee, decaffeinated coffee, tea and herbal tea
- Fresh fruits platter
- Fruit crunch yogurt
- Granola bars and oatmeal cookies

\$18 / PERSON

CASSE-CROÛTE BREAK

- Spicy chicken wings
- Mini BBQ braised beef burger
- Mini Fish & chips

\$18 / PERSON

ADDITIONS

- Fresh fruits plate \$6 / PERSON
- Granola bar, gluten free (minimum 15) \$3 / UNIT
- Fruit crunch yogurt - berries, fruit coulis, honey, Müslix \$10 / UNIT - EXTRA \$2 FOR CHOCOLATE
- Cold cut platter with condiments \$18 / PERSON

NESPRESSO BREAK

Nespresso machine with assorted capsules

\$4 / CAPSULE

SWEET BREAK

- Coffee, decaffeinated coffee, tea and herbal tea
- Assorted pastries
- Fruits platter

\$12 / PERSON

SALTY BREAK

- Coffee, decaffeinated coffee, tea and herbal tea
- Vegetables platter with house dip
- House chips
- Cheddar and artichoke dip
- Mixed olives

\$14 / PERSON

RUSTIC BREAK

- Cold cuts platter
- Fine cheese platter with dried fruit
- Multigrain bread with salted butter
- Assorted nuts

\$25 / PERSON

- Duck rillettes with croutons \$8 / BOWL
- Gluten free muffins (2 per person) \$4 / PERSON
- House chips \$9 / BOWL
- House roasted nuts \$10 / BOWL
- Mixed olives \$9 / BOWL

OUR BUFFET

Served in our meeting room for a minimum of 10 people

COLD BUFFET

\$32 / PERSON

CHOICE OF 2 ENTREES

- Watermelon gazpacho with shrimp and fresh mint
- Cream of seasonal vegetables
- House salad with fruits
- Beef carpaccio, balsamic reduction, arugula and parmesan shaving
- Grilled vegetables salad with deep fried bocconcini

CHOICE OF 3 SANDWICHES

- Club sandwich, chicken, bacon, salad, tomatoes on baguette bread
- Grilled vegetables in baguette, goat cheese and sun dried tomato pesto
- Duck confit grilled cheese, spinach and cheddar cheese
- Cold cuts in mini baguette and 3 mustards
- Mini BBQ braised beef burger
- Smoked salmon bagel

CHOOSE 1 DESSERT

- S'mores
- Apple crumble
- Chocolate tart strawberry mousse and almond flakes
- Brownie

COFFEE, DECAFFEINATED COFFEE, TEA AND HERBAL TEA

HOT BUFFET

\$39 / PERSON

CHOICE OF 2 ENTREES

- Watermelon gazpacho with shrimp and fresh mint
- Cream of seasonal vegetables
- House salad with fruits
- Beef carpaccio, balsamic reduction, arugula and parmesan shaving
- Grilled vegetables salad with deep fried bocconcini

CHOICE OF 2 MAINS

- Salmon filet, apple white butter, arugula salads, tomatoes and roasted almonds
- Duck leg confit, mushroom sauce served with potato purée and vegetables
- Chicken breast Saltimbocca, veal sage juice, mash sweet potatoes
- Nagano pork tenderloin glazed in maple syrup, gratin dauphinois and vegetables
- Cod filet stuffed with shrimp and served with dauphine potatoes and vegetables in butter sauce
- Penne, sautéed vegetables, tomato coulis, parmesan shavings and fresh basil

CHOOSE 1 DESSERT

- S'mores
- Apple crumble
- Chocolate tart strawberry mousse and almond flakes
- Brownie

COFFEE, DECAFFEINATED COFFEE, TEA AND HERBAL TEA

OUR LUNCH BOXES

CHOICE OF 1 ENTRÉE

- House salad with fruits
- Grilled vegetables salad bocconcini

INDIVIDUAL SERVING OF CHIPS

CHOICE OF 1 SANDWICH

- Club Sandwich, chicken, bacon, salad, tomatoes, on baguette bread
- Grilled vegetables in baguette, goat cheese, arugula and sun dried tomato pesto
- Cold cuts in mini baguette and 3 mustards
- Mini BBQ braised beef burger (3)
- Smoked salmon bagel

1 HOUSE SWEETS

1 FRUIT

1 BOTTLE OF WATER

\$26 / PERSON

ADDITION

Assorted juices and soft drinks / \$4.50 EACH

PLATED LUNCHES

Served in our meeting room for a minimum of 10 people

CHOOSE 1 ENTRÉE

- Cream of seasonal vegetables
- House salad with fruits
- Onion soup or sea food chowder / + \$4

CHOOSE 1 MAIN

- Grilled chicken breast with mushroom sauce, potato purée / \$30
- Salmon filet with white apple butter, arugula salad, cherry tomatoes and roasted almonds / \$34
- Grilled beef medallion with mushroom sauce, potato purée and vegetables / \$34
- Nagano pork tenderloin glazed in maple syrup, pom pom (deep fried potatoes with cheese) and vegetables / \$34

VEGETARIAN OPTION

- Penne, sautéed vegetables, tomato coulis, parmesan shavings and fresh basil / 28\$

CHOICE OF 1 DESSERT

- Crème brûlée
- Apple crumble
- Chocolate tart, strawberry mousse and almond flakes

COFFEE, DECAFFEINATED COFFEE, TEA AND HERBAL TEA

OUR PLATED DINNERS

Dinner served in the meeting room for a minimum of 15 people

\$45 / PERSON

CHOICE OF 1 ENTREE

- Cream of seasonal vegetables
- Tomato confit and goat cheese tart
- Beef carpaccio, balsamic reduction, parmesan shavings and arugula salad
- Grilled vegetables salad with deep fried bocconcini
- Salmon and green apple tartare with shrimp mousse
- Onion soup or sea food chowder /+4 \$

CHOICE OF 1 MAIN COURSE

- Salmon filet, apple white butter, arugula salad, cherry tomatoes and roasted almonds
- Grilled beef sirloin, mushroom sauce served with potato purée and vegetables
- Duck leg confit with raspberry gastrique and sautéed potatoes

VEGETARIAN OPTION

- Penne, sautéed vegetables, tomato coulis, parmesan shavings and fresh basil

CHOICE OF 1 DESSERT

- Crème brûlée
- Apple crumble
- Chocolate tart, strawberry mousse and almond flakes

COFFEE, DECAFFEINATED COFFEE, TEA AND HERBAL TEA / INCLUDED

OUR PLATTERS (Minimum 15 people)

- Sea food platter \$48 / PLATTER
- Artisanal cold cuts platter and marinated vegetables \$18 / PLATTER
- Quebec cheese platter \$23 / PLATTER

*Price determined by main plate. Dinners include one appetizer, one main plate, one dessert and coffee. Prices subject to change without notice. Please note: If you wish to offer a choice of two main courses to your group free of charge, we require your orders no later than 7 days prior to the event (applicable only for groups of 35 or more). Please use color-coded table cards to identify guest orders.

OUR PLATED DINNERS

Dinner served in the meeting room for a minimum of 15 people

\$50 / PERSON

CHOICE OF 1 ENTREE

- Cream of seasonal vegetables
- Confit tomatoes and goat cheese tart
- Beef carpaccio, balsamic reduction, parmesan shavings and arugula salad
- Grilled vegetables salad with deep fried bocconcini
- Salmon and green apple tartare with shrimp mousse
- Onion soup or sea food chowder /+4 \$

CHOICE OF 1 MAIN COURSE

- Artic char filet in Mushrooms crust, butter sauce, sautéed potatoes and vegetables
- Seared duck breast with raspberry gastrique, sautéed potatoes and vegetables
- Nagano pork Chop, 2 mustards sauce, sweet mash potatoes, with veggies of the day

VEGETARIAN OPTION

- Rigatoni, sautéed vegetables, tomato grout, parmesan shavings and fresh basil / 45 \$

CHOICE OF 1 DESSERT

- Crème brûlée
- Apple crumble
- Chocolate tart, strawberry mousse and almond flakes

COFFEE, DECAFFEINATED COFFEE, TEA AND HERBAL TEA / INCLUDED

OUR PLATTERS (Minimum 15 people)

- Sea food platter \$48 / PLATTER
- Artisanal cold cuts platter and marinated vegetables \$18 / PLATTER
- Quebec cheese platter \$23 / PLATTER

*Prices subject to change without notice. Please note: If you wish to offer a choice of two main courses to your group free of charge, we require your orders no later than 7 days prior to the event (applicable only for groups of 35 or more). Please use color-coded table cards to identify guest orders.

OUR PLATED DINNERS | \$60 PER PERSON

Dinner served in the meeting room for a minimum of 15 people

\$60 / PERSON

CHOICE OF 1 ENTREE

- Cream of seasonal vegetables
- Confit tomatoes and goat cheese tart
- Beef carpaccio, balsamic reduction, parmesan shavings and arugula salad
- Grilled vegetables salad with deep fried bocconcini
- Salmon and green apple tartare with shrimp mousse
- Onion soup or sea food chowder /+4 \$

CHOICE OF 1 MAIN COURSE

- Black cod filet, served on herbs quinoa with mango and pineapple salsa
- Filet mignon, red wine sauce, wild mushrooms served with potato purée and vegetables
- Veal chop stuffed with goat cheese, port wine sauce, sautéed potatoes and vegetables

VEGETARIAN OPTION

- Penne, sautéed vegetables, tomato grout, parmesan shavings and fresh basil / 45 \$

CHOICE OF 1 DESSERT

- Crème brûlée
- Apple crumble
- Chocolate tart, strawberry mousse and almond flakes

COFFEE, DECAFFEINATED COFFEE, TEA AND HERBAL TEA / INCLUDED

OUR PLATTERS (Minimum 15 people)

- Sea food platter \$48 / PLATTER
- Artisanal cold cuts platter and marinated vegetables \$18 / PLATTER
- Quebec cheese platter \$23 / PLATTER

*Prices subject to change without notice. Please note: If you wish to offer a choice of two main courses to your group free of charge, we require your orders no later than 7 days prior to the event (applicable only for groups of 35 or more). Please use color-coded table cards to identify guest orders.

CANAPÉS

Minimum 3 dozen per item

COLD CANAPÉS

\$32 / DOZEN

- Crêpes with smoked salmon and chives
- Duck herbs rillette on crouton
- Beef tartar
- Salmon tartar
- Goat cheese, beet and honey
- Salted beef, arugula and parmesan
- Shrimp cocktail
- Oka cheese with cranberry chutney on a crouton
- Hummus with roasted pepper on a cucumber
- Tuna tataki with sundried tomatoes pesto
- Oyster raspberry mignonette (36 PER DOZEN)

DELUXE CANAPÉS

\$50 / DOZEN

- Seared scallops, deglazed with brandy and honey on a brioche toast
- Foie gras terrine, Porto jelly on a toasted brioche
- Oyster Rockefeller Pernod and parmesan

OUR PLATTERS

- Sea food platter \$48 / PLATTER
- Artisanal cold cuts platter and marinated vegetables \$18 / PLATTER
- Quebec cheese platter \$23 / PLATTER

HOT CANAPÉS

\$38 / DOZEN

- Grilled rosemary Lamb chop
- Sesame chicken skewers
- Mini braised beef burger
- Mushroom arancini
- Teriyaki beef skewers
- Tomatoes confit with goat cheese tartelette
- Mushroom and old cheddar tartelette
- Tempura shrimp with chipotle mayo
- Mac and cheese arancini

SWEET CANAPÉS

\$35 / DOZEN

- Macaron flavor varies
- Apple crumble
- Brownie
- Chocolate tart, strawberry mousse and almond flakes

SALTY SNACKS

- House chips \$9 / BOWL
- Roasted house nuts \$10 / BOWL
- Mixed olives \$9 / BOWL

TERRACE CANAPÉS

Minimum 3 dozen per item

COLD CANAPÉS

- Crepes with smoked salmon and chives
- Potted Duck herbs on crouton
- Beef tartar
- Salmon tartar
- Goat cheese, beet and honey
- Salted beef, arugula and parmesan
- Shrimp cocktail
- Oka cheese with cranberry chutney on a crouton
- Hummus with roasted pepper on a cucumber
- Tuna tataki with sundried tomatoes pesto
- Oyster raspberry mignonette /\$36 per dozen

\$32 / DOZEN

DELUXE CANAPÉS

- Seared scallops, deglazed with brandy and honey on a brioche toast
- Foie gras terrine, Porto jelly on a toasted brioche
- Oyster Rockefeller Pernod and parmesan

\$50 / DOZEN

SALTY SNACKS

- House chips \$9 / BOWL
- Roasted house nuts \$10 / BOWL
- Mixed olives \$9 / BOWL

SWEET CANAPÉS

- Macaron flavor varies
- Apple crumble
- Brownie
- Chocolate tart, strawberry mousse and almond flakes

\$35 / DOZEN

OUR PLATTERS

- Sea food platter \$48 / PLATTER
- Artisanal cold cuts platter and marinated vegetables \$18 / PLATTER
- Quebec cheese platter \$23 / PLATTER

BAR SERVICE

REGULAR OPEN BAR*

- Beers and house wine (white and red)
- Popular alcohol selection 1

1 HOUR :	\$24 / PERSON
2 HOURS :	\$36 / PERSON
3 HOURS :	\$48 / PERSON
4 HOURS :	\$60 / PERSON

1 OUR POPULAR ALCOHOL SELECTION :

- Vodka: Smirnoff
- White Rum: Bacardi
- Brown Rum: Captain Morgan Spices
- Gin: Gordon's
- Scotch: Johnny Walker Red
- Digestif: Baileys
- Beers

BAR À LA CARTE

- Cocktails: vodka, rum, gin, scotch and digestif
\$9 / GLASS
- House wine \$40 / BOTTLE
- Local and imported beers \$8 / GLASS
- Glass of sparkling wine \$10 / GLASS

BAR OUVERT* DE LUXE *

- Beers and house wine (white and red)
- Deluxe alcohol selection 2

1 HOUR :	\$34 / PERSON
2 HOURS :	\$48 / PERSON
3 HOURS :	\$62 / PERSON
4 HOURS :	\$76 / PERSON

2 OUR DELUXE SELECTION :

- Vodka: Grey Goose
- White rum: Bacardi Superior 8 yrs
- Dark rum: Captain Morgan Spiced
- Gin: Bombay Sapphire
- Scotch: Johnny Walker Black
- Digestifs: Tia Maria & Grand Marnier
- Beers
- Sparkling wine

*OPEN BAR packages include standard mixed drinks (e.g. gin & tonic, rum & coke). Please note that we do not offer shooter service at events. Minimum sales amounting to \$300 is required for bar service, otherwise a \$125 service fee will apply. A signature cocktail can be created specifically for your event and made available for \$14 per glass.

GENERAL TERMS AND CONDITIONS OF SALES OF L'AUBERGE DU VIEUX-PORT

ARTICLE 1 - START OF THE AGREEMENT

The duration of the offer is indicated. The agreement is concluded, during the period that the offer is valid, the moment that the hotel receives a dated and signed copy of the contract with each individual page initialed.

ARTICLE 2 -MODIFICATION OF CONTRACT

Any changes to the contract can be made with the written agreement of the two contracting parties.

ARTICLE 3 - DEPOSIT

All contracts between L'Auberge du Vieux-Port and the Client are subject to a deposit requirement. The amount, as well as the date of the deposit, are determined by L'Auberge du Vieux-Port and will be a minimum of 50% of the estimated total amount. In addition,

L'Auberge du Vieux-Port reserves the right to request a second deposit or full payment in advance. This amount will be deducted from the final amount of the invoice. If the

customer has not paid the advance by the date determined by L'Auberge du Vieux-Port, the hotel reserves the right to terminate the contract at the customer's expense, without notice and without any compensation. The hotel can termination of a contract through written communication.

ARTICLE 4 - CONFIRMATION OF THE NUMBER OF PARTICIPANTS

The customer undertakes to tell the hotel in writing the exact number of people at least 72 hours before the date of the event. If the number of guests confirmed is less than the number in attendance, the client will be billed for the number confirmed (if minimum required is reached). If the number of guests confirmed is more than originally indicated, the hotel will do its best to meet the demand without the hotel being obliged to provide more meals than ordered by the customer and without the hotel being liable to pay any compensation.

ARTICLE 5 - CANCELLATION POLICY

* Between 59 and 31 days prior to the first scheduled arrival date, any cancellation of rooms will be subject to a penalty equal to 85% of the total projected event expenses. This decrease cannot be cumulated with any of the preceding or following decreases.

* Less than 31 days prior to the first scheduled arrival date, any cancellation will be subject to a penalty of 100% of the total projected event expenses. Total projected event expenses include meeting room rentals, food and beverage and AV costs. In addition, the above mentioned cancellation policy and any other conditions of this agreement will apply at the expense of the organizer if attendees responsible for paying their room, breakfast and supplement do not show.

Please note that all applicable taxes will be applied to the cancellation fees.

ARTICLE 6 - CATERING POLICY

If the agreement stipulates that a group will be taking one or more meals in the hotel, the customer must confirm the choice of menu or buffet with the hotel at least 10 days in advance. No menu substitutions will be permitted within 72 hours preceding the event. If the customer does not make a choice before this date, the hotel has the right to make a choice itself in the category of the menu or buffet as specified in the agreement.

All food and beverage must be supplied by L'Auberge du Vieux-Port.

ARTICLE 7 - SPECIFIC POLICY

PRESENCE OF PHOTOGRAPHER: The customer must inform the hotel beforehand about the presence of a photographer who has been hired to take photographs, videos, etc. in the hotel.

MUSICAL EVENTS: All legal formalities that must be met when holding certain musical events, such as notifying SOCAN (the Canadian copyright association), must be satisfied by the customer. L'Auberge du Vieux-Port bears no responsibility relating thereto and cannot be held liable if certain rights are not paid and/or certain formalities are not fulfilled. For functions hiring a disc jockey or live music, a SOCAN licensing fee will apply: 1-100 people:

\$41.13 (fee per event)

SIGNAGE: Items supplied by L'Auberge du Vieux-Port as decoration remain the property of L'Auberge du Vieux-Port. Signage is prohibited without authorization from L'Auberge du Vieux-Port. At no time, nails, staples, thumb tack or other such articles be used. The Client will be held responsible for any damages caused by him, his guests or subcontractors.

SAFETY AND SECURITY: Do not leave items of value unattended. Please close the meeting room doors when unoccupied, as they are accessible to the public. L'Auberge du Vieux-

Port assumes absolutely no responsibility for items left or forgotten in meeting rooms or hotel public areas. Should you observe anything or anyone suspicious, please inform a representative of L'Auberge du Vieux-Port immediately.

ARTICLE 8 - THEFT AND DAMAGE TO EQUIPMENT

The hotel cannot be held responsible for theft of equipment, or for damage to the equipment brought into the hotel by the customer. The customer is responsible for the integrity and safety of this equipment and should take out a theft, non-life and liability insurance that he thinks is necessary.

Client will be held responsible for all damages in banquet rooms and common areas, as well as damages for any and all equipment provided for the event. Client will be responsible for any and all costs incurred for these damages.



AUBERGE DU
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