

Congenial package

(Valid on Fridays only)

\$ 49.95 /person
(Minimum 50 adults)

Extra \$ 5.00 /pers.
for a group of 50 adults or less

Reception room

3-course dinner

Soup | Main dish | Dessert

Tasting of selected menu

(for 2 people)

Menu on each table

Exterior parking

Menu

Some items may vary
based on market and arrivals.

Soup

Parsnip and apple,
garnished with bacon and croutons

Main dish (1 choice)

Ravioli stuffed with grilled mushrooms,
sautéed red peppers, kale and fried shiitakes,
Nantes butter sauce

Oven-roasted Atlantic salmon
with leek butter Beluga lentils,
creamy citrus and Trou du diable McTavish sauce

Nagano *Lucyporc* pork tenderloin medallion,
pan-fried green asparagus in *Gédéon* fondant,
onion and fig jam, sherry sauce

Dessert (1 choice)

Crème brûlée
Service of your wedding cake

Cocktail (optional) | \$ 14.95/person

Including a glass of sparkling punch and
three cold canapes per person

Children | \$ 25.95 (6 to 11) | \$ 15.95 (0 to 5)

Gratuity and taxes not included

