



Menu

2022

A variety of options

The pleasure to serve our guests

The success of your events



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Breakfast Buffet

All our breakfast buffets include: fruit juices (orange, cranberry), jams, butter, 100% Colombian coffee-gourmet blend, decaf, tea and herbal tea.

The Continental

Fresh fruit bowl (cantaloupe, pineapple, orange)
Mini Breakfast Pastries (1 ½ per person):
Pur butter croissants, chocolate croissants, assorted muffins and cherry danishes
Assorted selection of Greek yogurts

Healthy Wake-Up

Selection of bagels and breads (½ per person)
Light cream cheese
Granola and Muesli
Selection of assorted Greek yogurts
Cheeses: cheddar and cottage
Fresh fruit bowl (cantaloupe, pineapple, orange)
Assorted breakfast breads

Hot Buffet

Seasonal fresh fruit platter
Breakfast pastries (1 per person):
Pure butter croissants, chocolate croissants, assorted muffins and cherry danishes

One selection between:

Scrambled eggs with chives ►
Plain omelette ►
Western omelette (peppers and ham) ►
Ham and cheese omelette ►
Homemade quiche with your choice of three toppings between :
bacon, ham, tomato, mushroom, leek, pepper

► *Try our Pepper and mushroom Sauté: extra of \$1 per person*

One meat selection:

Bacon
Maple braised ham
Pork sausages from Rang 4
Poultry sausages from Viandes Biologiques de Charlevoix

One breakfast potato selection:

Three colours
Mini hash browns
Sautéed with sweet peppers
Crispy sweet potatoes

Duration of service: 90 minutes, from the opening of the doors.

Do it yourself Stations

Spice up your buffet with one of our DIY Stations! *

Yogurt Parfaits

Seasonal berries (two varieties):
Strawberry, blueberry, raspberry, blackberry
Muesli, dried cranberry, chia and grilled almonds
Greek yogurt: Plain and vanilla
Fruit compotes, honey

Burritos

Plain and whole wheat tortillas
Scrambled eggs
Bacon, ham, smoked salmon, cheddar cheese
Peppers, mushroom, tomato, lettuce
Green onions, chives, cilantro
Mayonnaise, sriracha mayonnaise, sour cream
Hash browns sticks

Crepes

Choice of salty crepes
Ham, smoked salmon, cheddar cheese
Asparagus, mushrooms, spinach
Mornay sauce

OR sweet crepes
Banana, strawberry, blueberry, raspberry
Chocolate and caramel syrups
Brown sugar and Chantilly cream

* Minimum of 25 people required

Morning Extras

- Breakfast potatoes (*mini hash browns, three colours, sautéed with sweet peppers*)
- Traditional Québec maple baked beans
- Homemade style "cretons" (*pork or veal*)
- Traditional bacon
- Plain or multigrain bagels, light cream cheese
- Assorted cereal and 2% milk
- Bowl of fruits (*cantaloupe, pineapple, orange*)
- Sliced seasonal fresh fruit platter
- Québec maple butter crepes (*2 per person*)
- Yogurt parfait (berries, honey and granola)
- Breakfast Sandwich: *English muffin, egg, cheese with sausage OR bacon*
- Eggs Benedict: *Ham and spinach OR salmon with white wine poached leek*
- Scrambled eggs with smoked salmon from Pêcheries Daniel Girard

Québec Breakfast Buffet

MINIMUM 100 PEOPLE *

Fruit juices: *orange, apple, cranberry*

Assorted cereals, 2% milk

Assorted individual yogurts

Mild cheeses and homemade style veal "cretons"

Sliced seasonal fresh fruit platter

Your selection between:

- Scrambled eggs with chives
- Plain omelette
- Western omelette (peppers and ham)
- Ham and cheese omelette
- Homemade quiche (choice of three toppings):
bacon, ham, tomato, mushroom, leek, peppers

One selection of breakfast potatoes:

- Mini hash browns
- Three colours
- Sautéed with sweet peppers
- Crispy sweet potato

One selection of a side dish

- Maple butter pancakes (1 per person)
- Bacon and maple braised ham
- Pork Sausages from Rang 4 OR poultry sausages from Viandes Biologiques de Charlevoix
- Baked beans with duck confit

Selection of Artisan breads

Breakfast pastries (1 per person):

Pure butter croissants, danishes, chocolate croissants and muffins

Assorted jams and butter

100% Colombian coffee-gourmet blend, decaf, tea, herbal tea

Duration of the service: 2 hours, from the opening of the doors.

Thematic Coffee-breaks

All our packages include: 100% Colombian coffee-gourmet blend, decaf, tea and herbal tea.

The Granola

Homemade cereal bars
Assorted Kashi cereal bars
Fruit juice (orange, apple, cranberry)

Gourmet Delights

Assorted homemade breads*
Assorted sweet square: *Rice Krispies, brownies, cream sugar*
Assorted cookies*: *white chocolate, dark chocolate, oats and raisins, three chocolates and pecans*
* Assortment consists of half-homemade breads and half cookies

Energy Boost

Healthy mini muffins (1 per person)
Assorted yogurts (1 per person)
Individual cheddar cheese
Mixed nuts and dried fruit snack pack
Québec apples

From our Ovens

Pastries (1 ½ per person): *chocolate croissants, mini muffins and danishes*
OR
Assorted cookies: *white chocolate, dark chocolate, oats and raisins, three chocolates and pecans*
Smoothies and assorted juices

Arctic Blizzard

Häagen-Dazs ice cream bar (55 g)
Drumstick ice cream cone (66 g)
Ice cream sandwich (100 g)
Iced fruit popsicle (50 ml)
Assortment of 1 ½ per person
Assorted fruit juices

Coffee-breaks à la carte

For your thirst ...

- Fruit or vegetable juices (individual portions)
- Assorted soft drinks (includes diet)
- Sparkling waters
- Maple3 Sparkling water (355 ml)
- Fruit or vegetable juices (liter)
- Coffee, decaf coffee, tea, herbal tea (china or to go service)
- Fair trade coffee (china or to go service)
- Flavoured water (7 liter jugs + 1 refill)

For a snack ...

- Crudités with dip OR traditional hummus
- Québec cheese platter (45 g per person)
Includes grapes, dried fruits, assorted crackers and breads
- Basket of chips
- Basket of three-coloured nachos, with salsa and guacamole
- Basket of deluxe mixed nuts

For a treat ...

- Plain mini croissants and mini muffins
- Fresh whole fruits
- Mini cupcakes: *vanilla, chocolate, red velvet*
- Breakfast breads
- Mini breakfast pastries: *chocolate croissants, cinnamon buns and danishes*
- Assorted yogurts (individual portion)
- Plain croissant and muffin
- Assorted Greek fruit yogurts
- Breakfast Pastries: *chocolate croissants, cinnamon buns and danishes*
- Fresh fruit bowl: *cantaloupe, pineapple, orange*
- Häagen-Dazs ice-cream bar (55 g per minimum of 24 bars)
- Seasonal sliced fresh fruit platter
- Assorted cookies: *white chocolate, dark chocolate, oats and raisins, three chocolates and pecans*
- Gourmet squares: *Rice Krispies, brownies, sugar cream fudge*
- Energy balls
- Assorted mignardises
- Assorted macaroons

Table d'hôte – 3 course Lunch

Our lunch menu includes: bread, butter, 100% Colombian coffee-gourmet blend, decaf, tea or herbal tea.
Price per person, based on main dish selection.

MINIMUM 25 PEOPLE *

Your selection of a soup, a salad or an appetizer:

- Chef's cream of the day
- Yellow pepper, corn and mild pepper chowder
- Butternut squash and apple cream soup
- Tomato and fennel cream soup
- Assorted greens with beer vinegar and maple mustard vinaigrette
- Quinoa, roasted sunflower seed and crispy vegetables Verrine, blackcurrant vinaigrette
- Poultry rillettes on gingerbread, cranberry caramel

Your selection of one main course:

- Spinach and ricotta Manicotti, Pepper, olives & roasted garlic tomato sauce
- Mushroom stuffed chicken breast, White Kayak and parsley sauce
- Turbot Steak, Olive and pepper tapenade
- Québec pork tenderloin, Maple mustard and tarragon sauce
- Grilled salmon fillet, Lemon, chives and Nordic shrimp sauce
- Duck leg confit, Ice cider sauce
- Soft braised beef *à l'ancienne*, lardon, mushroom, diced vegetable and red wine sauce

Your selection of one side dish:

- Garlic and smoked paprika baby potatoes
- Parisian potatoes with sautéed shallots
- Raphaëlle potatoes with salted herbs from Bas-St-Laurent region
- Zucchini and tomato confit rotini
- Garden vegetables and fresh herbs steamed rice

Your selection of one vegetable dish:

- Coloured carrots, garlic and onion seasoning
- Seasonal garden vegetable mix
- Green beans, tomato confit and peppers
- Vegetable mix (carrots, zucchini, tomatoes)
- Achard of vegetables with Pedneault cider (cabbage, carrots, peppers, onions)

Your selection of one dessert:

- Lemon meringue pie
- Three chocolate Crisp
- Québec traditional maple pudding
- Chef's selection

Duration of service: 2 hours, from the opening of the doors.

Cold lunch Sandwich buffet

MINIMUM 25 PEOPLE *

Raw vegetables with dip

Baby greens with assorted vinaigrette

Your selection of two Salad Medleys:

- Tomatoes, cucumber, radish and green onion, lemon oil with mint
- Roasted beets, chickpeas, feta cheese, orange vinaigrette, sesame and rice vinegar
- Quinoa, edamame beans, corn, roasted pepper, Thai dressing
- Rice vermicelli, grilled chicken, shrimp, cilantro and lime
- Baby potatoes, sun-dried tomatoes, smoked salmon and tarragon
- Celeriac, apple-fruit remoulade, tarragon mustard
- Grape tomatoes, balsamic, bocconcini cheese and basil
- Fusilli salad, tomatoes, feta and fresh basil
- Rice salad with duck confit, sweet pepper and figs
- Quinoa salad and seasonal vegetable medley
- Spicy sweet corn, green bean and yellow beet salad

Your selection of three sandwiches * (3 pieces per person)

- The Charlevoisien: Herb bread, Charlevoix braised ham, roasted apples, Brie cheese, mayonnaise, honey, Dijon and lettuce
- The DBC: Olive bread, sun-dried tomatoes and herbs, turkey pastrami, bacon, cheddar, pesto mayonnaise and lettuce
- The Porchetta: Focaccia bread, rosemary pork loin, grilled napa cabbage, marinated grilled peppers and cranberry mayonnaise
- Buffalo chicken: rosemary bread, Buffalo chicken, caramelized onions, tomatoes, blue cheese mayonnaise and lettuce
- Le Parisien: ham and cheese croissant with Dijonnaise
- The Texan: Sweet and sour roasted beef Baguettine, arugula and jalapeño Havarti cheese
- Vegetable Perfetto: ricotta, grilled peppers, celeriac remoulade with tarragon and spinach
- Spinach tortilla, mixed seasonal vegetables and feta cheese

Assorted pies and cakes

Fresh fruit salad

Bread and butter

100% Colombian coffee-gourmet blend, decaf, tea and herbal tea

Duration of service: 2 hours, from the opening of the doors.

Bento box – Sandwich

MINIMUM 30 PEOPLE – 3 BOX SELECTIONS *

Your selection of one sandwich:

- The Charlevoisien: Herb bread, Charlevoix braised ham, roasted apples, Brie cheese, mayonnaise, honey, Dijon and lettuce
- The DBC: Olive bread, sun-dried tomatoes and herbs, turkey pastrami, bacon, cheddar, pesto mayonnaise and lettuce
- The Porchetta: Focaccia bread, rosemary pork loin, grilled napa cabbage, marinated grilled peppers and cranberry mayonnaise
- Buffalo chicken: rosemary bread, Buffalo chicken, caramelized onions, tomatoes, blue cheese mayonnaise and lettuce
- Le Parisien: ham and cheese croissant with Dijonnaise
- The Texan: Sweet and sour roasted beef Baguettine, arugula and jalapeño Havarti cheese
- Vegetable Perfetto: ricotta, grilled peppers, celeriac remoulade with tarragon and spinach
- Spinach tortilla, mixed seasonal vegetables and feta cheese

Green salad

One Salad Medley selection and one dessert from the options below

Bento box – Salad

Maple mustard roasted salmon filet served on a green salad with diced vegetables and balsamic vinegar with mustard vinaigrette

OR

Sliced chicken breast with curry and black sesame on a bed of green salad with vegetables and its cider and herbs vinaigrette

One Salad Medley selection and one dessert from the options below

Our Salad Medleys

- Tomatoes, cucumber, radish and green onion, lemon oil with mint
- Roasted beets, chickpeas, feta cheese, orange vinaigrette, sesame and rice vinegar
- Quinoa, edamame beans, corn, roasted pepper, Thai dressing
- Rice vermicelli, grilled chicken, shrimp, cilantro and lime
- Baby potatoes, sun-dried tomatoes, smoked salmon and tarragon
- Celeriac, apple-fruit remoulade, tarragon mustard
- Grape tomatoes, balsamic, bocconcini cheese and basil
- Fusilli salad, tomatoes, feta and fresh basil
- Rice salad with duck confit, sweet pepper and figs
- Quinoa salad and seasonal vegetable medley
- Spicy sweet corn, green bean and yellow beet salad

Our Desserts

- Date square
- Lemon meringue pie
- Chocolate brownies
- Chef's selection

* Two box selections only if less than 30 people

Lunch Buffet

MINIMUM 100 PEOPLE

Raw vegetables with dip

Caesar salad and it's sequel *OR* Baby greens with assorted vinaigrette

Your selection of two Salad Medleys:

- Tomatoes, cucumber, radish and green onion, lemony oil with mint
- Roasted beets, chickpeas, feta cheese, orange vinaigrette, sesame and rice vinegar
- Quinoa, edamame beans, corn, roasted pepper, Thai dressing
- Rice vermicelli, grilled chicken, shrimp, cilantro and lime
- Baby potatoes, sun-dried tomatoes, smoked salmon and tarragon
- Celeriac, apple-fruit remoulade, tarragon mustard
- Grape tomatoes, balsamic, bocconcini cheese and basil
- Fusilli salad, tomatoes, feta and fresh basil
- Rice salad with duck confit, sweet pepper and figs
- Quinoa salad and seasonal vegetable medley
- Spicy sweet corn, green bean and yellow beet salad

Cold cuts and cheese Platter

Your selection of hot dishes:

- Mushroom, spinach and brie from Alexis-de-Portneuf lasagna
- Barbecue style pork *sauté* with daikon and crispy vegetables
- Lemon and fresh herbs marinated chicken
- Sliced roasted duck, raspberry and maple sauce
- Greenland cod, tomato and fennel sauce
- Lamb and grilled eggplant Moussaka
- Sweet potato and tofu Curry
- Dhal with coral lentils, vegetables and coconut milk

Garden vegetable Casserole

Your selection of one side dish:

- Basmati rice
- Oven roasted baby potatoes
- Roasted parsnip Mousseline
- Pappardelle with Pistou cream
- Olives and crispy pistachios couscous
- Savoyard potato Gratin
- Wild oat and vegetable Pilaf

Assorted pies, mousses and cakes

Fresh fruit salad and 100% Colombian coffee-gourmet blend, tea, herbal tea

Duration of service: 2 hours from the opening of the doors.

Exhibition Buffet

Think outside the box for your tradeshow!

Thai in a Box

Served in our small "takeout box" with fork and chopsticks

MINIMUM 100 PEOPLE *

Your selection of two salads:

- Celeriac remoulade with apple and tarragon mustard
- Quinoa, edamame, corn and grilled peppers, Thai vinaigrette
- Rice salad with duck confit, sweet peppers and figs
- Tomatoes, cucumber, radish and green onion, lemon oil and fresh mint
- Thai salad with quinoa, crab meat, green beans, surimi, dill, tomatoes, yellow peppers, broccoli, celery, yuzu and Wafu sauce

Your selection of two hot dishes:

- Vegetarian: Thai vegetables and fried tofu
- Sautéed chicken breast with garlic and toasted sesame seeds
- Duck aiguillettes with spices and shiitake mushrooms
- Sautéed tiger prawns with sweet and sour chili sauce

Basmati rice

Assorted condiments and sauces

Tapioca pudding and fortune cookies

Fruit salad

Bread and butter

100% Colombian coffee-gourmet blend, decaf, tea, herbal tea

The Poke Box

Served in our small "takeout box" with fork and chopsticks

MINIMUM 100 PEOPLE *

Your selection of two bases:

- Israeli Couscous
- Quinoa
- Basmati rice

Your selection of three proteins:

- Shrimp
- Marinated tofu
- Chicken
- Smoked salmon
- Tuna

Your selection of six toppings:

- Red cabbage, carrot, cucumber, radish, edamame, guacamole
- Strawberry, mango, orange, pineapple
- Green onions, sesame seeds, sunflower sprouts, fresh mint

Your selection of two vinaigrettes:

- Wafu,
- Citrus and sesame
- Soya and maple

Crispy vegetable spring roll (1 per person)

Homemade cookies and coconut macaroons

Fruit salad

Bread and butter

100% Colombian coffee-gourmet blend, decaf, tea, herbal tea

Hors d'œuvres à la carte

Minimum order of three dozen per item.

Cold canapés

- Duck mousse and figs on blini
- Matane shrimp, cilantro, caviar and lime on blini
- Smoked salmon, capers and olives
- Artichoke, goat cheese and urban honey mousse
- Smoked salmon and asparagus mini profiterole
- *Foie gras* and gooseberry jam on gingerbread
- Smoked duck, celeriac and cranberry cream cheese roll
- Bluefin tuna, feta and watermelon bite
- Ceviche, Balsam fir and milkweed perfumes
- Squash Duet: butternut flan, spaghetti quenelle, sunflower seed and smoked duck
- Cauliflower remoulade with lemon confit, celery vinaigrette
- Grande Hermine Pastis marinated scallop, smoked salmon wrap
- Mellow / crispy duck tartare with sea buckthorn
- Scallop BLT with salsa verde

Hot canapés

- Lardons, onions and parmesan croquette
- Chef's mini quiche
- Québec's cheese fondue
- Maple whiskey flambéed shrimp, apple and lovage chutney
- Maple glazed quail lollipop
- BBQ pulled pork mini burger with L'Ancêtre cheddar cheese
- Pied de Vent cheese Pidy with physalis jam
- Honey glazed Lamb lollipop, demi-glace sauce on sweet potato puree
- Mini merguez pogo style, Tzatziki dip
- Veal sweetbread bites and oyster mushrooms
- Figs au gratin with Chèvre des Neiges goat cheese and urban honey

Reception Stations

Poutine Station

French fries with sauce and Québec cheese curds

Add some extra flavours:

- Pulled braised beef
- Smoked meat
- Pulled duck

Grilled-Cheese Station

- Brioche bread, apple butter, duck confit and Mamirolle
- Brioche bread, pears, Elizabeth blue cheese, walnut and arugula

Mini Burger Station

- Plain Angus mini burger
- Angus mini burger and cheddar cheese

Sliced tomatoes, leaf salad, ketchup, assorted mustards

Pulled Pork Station

Pulled pork mini bread and cranberry Red Coleslaw
Dill pickle, Tex-Mex onion confit

Sushis Station

Nigiris
Sashimis
Makis
California rolls
Futomakis

Québec Cheese Platter

Minimum of 20 people

Our cheeses:

- Gouda Fin Renard
- Paillot de chèvre
- Aura
- Bleu Bénédictin
- Brie Château d'Or

Accompanied with:

- Dried fruits and grapes
- Assorted breads and crackers

Sweet Delicacies

- Island of Orleans blackcurrant Sabayon
- Sea buckthorn jelly and maple mousse
- Apple-sugar fudge mini tartlet
- Old-fashioned cream fudge
- Assortment of cakes and mignardises

Reception Action Stations

One server per station

Smoked Meat

Minimum of 50 people
Rye bread, Old-fashioned smoked beef
Musée de l'Abeille's honey coleslaw
Dill pickles, assortment of three mustards and sides

Pork

30 to 40 people
Québec maple-glazed rack of pork
Our signature mustards :
Meaux and blackcurrant mustard, Maple and cider mustard,
Pesto mustard

Lamb

8 ribs
Rack of lamb, fresh herbs crust, rosemary juice

Duck

20 people
Roasted duck breast, wild mushroom flavoured sauce

Deer

20 people
Pepper-crusting deer loin and gravy

Beef

25 people
Beef tenderloin, mushroom crust, three pepper reduction with Dijon mustard and " Le Québec 1608" fortified wine from Domaine de l'Ange-Gardien

Salmon

20 people per fillet
Sliced smoked salmon with bagel croutons
Capers, red onions, black pepper, olive oil and lemon
OR
Sliced Gravlax with bagel croutons
Mustard and dill creamy sauce

Tartare

30 people (3 oz per person)
Salmon tartare with bagel croutons
Pickles, capers, mayonnaise, chives and fresh herbs

30 people (3 oz per person)
Beef tartare with Taro chips
Mustard, shallots, herbs, tabasco,
Worcestershire sauce

25 people (3 oz per person)
Deer OR Bison Tartare with Taro chips
Daisy flower buds and Boreal Spices

Table d'hôte 3 course Dinner

Our dinner menu includes: bread, butter, 100% Colombian coffee-gourmet blend, decaf, tea or herbal tea.

MINIMUM 25 PEOPLE *

Your selection of one appetizer:

- o Vegetable and Island of Orleans Faisselle cheese Napoleon, grilled peppers, shallot and Xérès vinaigrette
- o Duck breast Gravlax style, sea buckthorn sour cream and apple caramel
- o Artichoke heart Confit with creamy cheese stuffing and parmesan tile, asparagus salad and lime-flavoured cream sauce
- o Roasted Boreal spice salmon medallion, scallop and smoked salmon stuffing
- o Beef tataki with maple cream, wakame and toasted sesame

Your selection of one main dish:

- o Manchon style chicken breast, Paillason cheese & smoked boar stuffing, apple and mustard sauce
- o Pork tenderloin, oyster mushroom and balsam myric sauce
- o Cod fillet, white wine, lemon and fresh herbs creamy sauce
- o Balsamic vinegar lacquered fresh Atlantic salmon, basil and espelette chili tomato coulis
- o Herb crusted veal Mignon, green Alder pepper sauce
- o Beef Medallion, Québec beer and Juniper berry sauce
- o Wild carrot Bison Bavette, First Nations spices and red wine reduction
- o Beef filet mignon with Bearnaise style red wine and tarragon sauce

Your selection of one side dish:

- o Sarladaise potatoes
- o Roasted Gabrielle potatoes with balsamic caramel glazed lardons
- o Barley and mushrooms, Risotto style
- o Wild oat and baby vegetable Pilaf
- o Dauphinois style potatoes gratin
- o Duchesse of sweet potatoes puree and Chèvre des Neiges goat cheese

Your selection of one vegetable medley:

- o Roasted vegetables and cherry tomatoes, ratatouille style (*tomatoes, zucchini, eggplant, onions and peppers*)
- o Fennel, leek and tomato confit Sauté
- o Mini vegetables Stir Fry (*zucchini, pattypan squash, cherry tomatoes, green beans, coloured carrots and yellow peppers*)
- o Sautéed carrot, parsnip and Brussels sprout with maple glazed lardons
- o Gratin of cauliflower, tomato confit and bacon

Your selection of one dessert:

- o Crème brûlée cheesecake, seasonal berry heart
- o The Chocolate and Oriental spiced pear Dome
- o The Island of Orleans Temptation, raspberry and Monna & Filles blackcurrant mousse
- o Canelé cheesecake on brownie, red berry coulis
- o Apple and melting sugar cream Cushion
- o The Absolute, caramel and coffee mousse on speculoos cookies

You prefer a 4 course meal, add one of our *velouté* with their secret garnish for an extra:

- o Cream of leek, pear Mistelle and Ciel de Charlevoix blue cheese
- o Truffle flavour mushroom *velouté*, Risotto style
- o Carrots, peaches and tarragon cream soup
- o Beet and coconut milk *velouté*
- o Corn and smoked wild boar bacon chowder

Duration of service: 2 hours and 30 minutes from the opening of the doors.

Wine selection

White Wines

QUÉBEC

L'Orpailleur, Vignoble de l'Orpailleur

CANADA

Pinot Grigio, Jackson-Triggs, Ontario **PI**
Sauvignon Blanc, Jackson-Triggs Reserve, Ontario
Chardonnay Unoaked, Inniskillin, Ontario

CHILE

Chardonnay, Max Reserva, Errazuriz

SPAIN

Viura, Jaleo, Yecla **PI**
Blés Blanco, Valencia Bio
Gran Vina Sol Penedès, Torres, Catalogne Bio

UNITED STATES

Pinot Grigio, Beringer, California
Chardonnay, Robert Mondavi, California

FRANCE

Chardonnay, Domaine La Hitaire
Gros Manseng Sauvignon, Brumont
Pinot Blanc, Grand Réserve Pfaffenheim, Alsace IP
Chablis, J. Moreau et Fils, Réserve Montaigne

ITALY

Trebbiano, Barzoli IP
Pinot Grigio, Cavit, Vénétie
Trebbiano, Volparo Bianco, Castorani **PI**
Frescobaldi Castello Di Pomino, Toscana

NEW WORLD

Chardonnay, Cliff 79, Australia
Chardonnay, Oakbank, Australia **PI**

Chardonnay, Trapiche Alaris, Argentina

Sauvignon Blanc, Kim Crawford, New Zealand

ROSÉ

Cliff 79, South Eastern Australia

Sparkling

Hungaria Grande Cuvée, Hungary
Sparkling Cider, Ça va faire pomme!, M. Jodoin, QC
Ruffino, Prosecco, DOC, Italy
Villa Conchi Cava Brut, Spain

Red Wines

QUÉBEC

L'Orpailleur, Vignoble de l'Orpailleur

CANADA

Cabernet-Sauvignon, Jackson-Triggs **PI**, Ontario
Merlot, Jackson-Triggs Reserve, Ontario
Pinot Noir, Inniskillin, Ontario

CHILE

Cabernet-Sauvignon, Max Reserva, Errazuriz

SPAIN

Jaleo, Monastrell **PI**
Blés Crianza, Valentia, Bio
Cabernet-Sauvignon, Gran Coronas Torres

UNITED STATES

Cabernet-Sauvignon, Beringer, California
Cabernet-Sauvignon, Three Thieves, California
Merlot, Zinfandel, The Dreaming Tree, California

FRANCE

Marius, M.Chapoutier, Côtes-du-Rhône
Château Cap de Merle, Lussac-St-Émilion
Château Pey La Tour Réserve, Bordeaux

ITALY

Barzoli, Montepulciano d'Abruzzo **PI**
Montepulciano Volparo, Castorani **PI**
La Focaiè Rocca di Montemassi Zonin, Toscana
Ripasso Bolla Valpolicella, Vénétie

NEW WORLD

Cabernet/Shiraz, Cliff 79, Australie
Cabernet-Sauvignon, Oakbank, Australie **PI**

Malbec, Trapiche, Argentina
Cabernet Sauvignon, La Mascota, Argentina

Touriga-Syrah, Pereira, Lisboa, Portugal

Cinseault Scattered Earth, South Africa

Champagnes

Devaux, Blanc de Noirs Brut, Vallée de l'Aube
Taittinger Réserve Brut, France

Bar

Open Bar

Billed to the event master account
Bar coupons also available upon request, rates below will apply
Administration fee and taxes are **not included**

House wine
Domestic beer
Sparkling wine

Alcohol:
Gin, Vodka, Rum, Bourbon, Canadian Whisky, Scotch

Cordials:
*Tia Maria, Amaretto, Mint cream, Baileys
Porto
Grand Marnier, Cognac V.S.*

Water, mineral water, soft drinks
Red Bull

On Request

Aperitifs:
Dubonnet, Pernod, Ricard

Imported or microbrewery beer

Alcohol Premium:
*Vodka Grey Goose, Bombay Saphir,
Crown Royal, Glenfiddich 12 ans,
Captain Morgan Private Stock, spiced Rum*

Cognac Rémy Martin VSOP

Cash Bar

Paid by each participant
Administration fee and taxes **are included**

House wine
Domestic beer

Alcohol:
Gin, Vodka, Rhum, Bourbon, Canadian Whisky, Scotch

Cordials:
*Tia Maria, Amaretto, Mint cream, Baileys
Porto
Grand Marnier, Cognac V.S.*

Water, mineral water, soft drinks
Red Bull

On Request

Aperitifs:
Dubonnet, Pernod, Ricard

Imported or microbrewery beer

Alcohol Premium:
*Vodka Grey Goose, Bombay Saphir,
Crown Royal, Glenfiddich 12 ans,
Captain Morgan Private Stock, spiced Rum*

Cognac Rémy Martin VSOP

