

BANQUET MENU



N
LE NORDHEIMER

BREAKFAST BUFFET

THE PARISIAN

\$24 PER PERSON

- Fresh-squeezed orange juice
- Croissants and chocolate croissants
- Assortment of mini muffins
(2 per person)
- Butter and jams
- Individual yogurts
- Coffee, decaf, tea and milk

THE MONTREALER

\$34 PER PERSON

- Fresh squeezed orange juice
- Sliced seasonal fruit platter
- Assortment of cereals (3)
- Toast
- Croissants and chocolate croissants
- Scrambled eggs (shallots and cheese)
Or Eggs Florentine (\$2)
Or Eggs Benedict with smoked
salmon (\$3.50)
- Bacon, sausages or ham (choice of 2)
- Breakfast potatoes
- Butter and jams
- Individual yogurts
- Coffee, decaf, tea and milk

EXTRA:

- French toast (\$1)
- Assorted cheddar cheeses (\$1.50)
- Waffles or pancakes with chocolate
sauce or maple syrup (\$2)



PLATED BREAKFAST

GOOD MORNING

\$29 PER PERSON

- Fresh squeezed orange juice
- Omelette or healthy scramble, with egg whites, diced tomatoes, fresh mushrooms and scallions
or
- Plain omelette or scrambled eggs
- Breakfast potatoes
- Mini skewers of fresh seasonal fruits
- Croissants and muffins
- Butter and jams
- Coffee, decaf, tea and milk

EXTRA

- Provençal-style scrambled eggs (\$2)
- Cheese omelette (\$2)
- Eggs Florentine (\$2.50)
- Eggs Benedict with smoked salmon (\$3.50)
- Bacon, pork and beef sausages or poultry sausages (\$2)

COFFEE BREAK

À LA CARTE

- Assortment of mini muffins (2 per person) (\$4)
- Macaroons \$5
- Palmier cookies \$4
- Carrot bread \$4
- Banana bread \$4
- Sliced fresh fruits \$7
- Fruit skewers \$7
- Assortment of mini pastries, croissants, chocolate croissants and raisin bread \$5 (1 of each)
- Chocolate or cranberry twists \$5
- Maple and pecan or Greek yogurt and cherry Danish \$6
- Croissant and almond croissant duo or mini cinnamon bun \$6
- Yogurt and red berry verrines \$6
- Homemade popcorn sweet or salted with smoked paprika 5 \$
- Homemade cookies \$5
- Mini cupcakes \$5
- Granola bars \$4
- Homemade pecan brownies \$5
- Assortment of candies \$4
- Assortment of dried fruits \$6
- Bagels with smoked salmon \$12



BRUNCH BUFFET

MENU \$39

Minimum 25 people

Assortment of pastries (3)

Assortment of mini muffins (2)

Assortment of breads (multigrain, white & brown) and baguettes (white & multigrain)

Scrambled eggs or frittata

Eggs Benedict with smoked salmon and spinach (\$4)

Baked beans

Breakfast potatoes with green shallots and fresh garlic

MAIN DISH (CHOICE OF ONE)

- Provençal-style chicken fricassée
- Roasted pork marinated in mustard with Cajun spices, sauce
- Pad thai with shrimp, crisp vegetables and green curry
- Beef lasagna au gratin with parmesan
- Mini salmon fillet with white butter, orange and lime zest

Add an additional choice of main dish for \$6 per person

STARCHY SIDE DISH AND VEGETABLES (CHOICE OF ONE)

- Pasta with tomato sauce or pesto
- Rice pilaf
- Potatoes au gratin
- Vegetables of the day
- Ratatouille Niçoise
- Vegetable stir-fry with soy sauce and sesame oil

Sliced fruit platter

Cold cuts and condiments platter

Fresh cheese and dried fruits platter

Assortment of macaroons

Pecan pie

Lemon pie

Homemade pecan brownies

Red berry cheesecake

STATIONS

Bagels (sesame, plain, cinnamon and raisin) \$6

Smoked salmon and lemony cream with fresh herbs \$7

Crêpes or pancakes with maple syrup and chocolate fondue \$8

SALAD (CHOICE OF ONE)

\$9 PER PERSON

- Caesar salad with crispy chicken
- Penne salad with crisp vegetables, roasted peppers and parmesan shavings
- Endive salad with bleu Bénédictin, walnuts, raisins and balsamic vinaigrette
- Tomato carpaccio with bocconcini, basil and balsamic vinaigrette
- Arugula salad with rainbow quinoa, smoked cheddar cheese, cherry tomatoes, aged apple cider and olive oil vinaigrette
- Asian salad with crisp vegetables, soybean sprouts and beef teriyaki
- Creamy coleslaw with dried cranberries and raisins

Add an additional choice of salad for \$4 per person



LUNCH MENU

DAILY BUFFET

\$48 PER PERSON

With farmer's market products

- Soup of the day
- Choice of two sandwiches
- Choice of two salads including a vegetarian salad
- 1 fish dish
- 1 meat dish
- 1 vegetable dish
- 1 starchy side dish
- Cheeses (2) and condiments platter
- Assortment of sliced fruits
- Assortment of pies and cakes

À LA CARTE

\$45 PER PERSON

Starter (Choice of one)

- Arcadian salad with cherry tomatoes, parmesan reggiano, dried figs, roasted pine nuts and honey vinaigrette
- Salmon tartare and condiments, mesclun salad, guacamole with lime zest and mini blinis
- Pissaladière tart with sweet onions and pepper confits, goat cheese quenelle with candied fruits and fresh herbs, virgin vinaigrette
- Quinoa tabbouleh with fresh herbs, crisp vegetables and sun dried tomato feta cubes
- Pressed grilled vegetables with Provençal-style pistou, Niçois condiment with Taggiasca olives and roasted pine nuts (vegan)
- Salmon poke bowl with edamame, greens, carrots and pickled vegetables, spicy mayonnaise and tobiko

Main Dish (Choice of one)

- Grilled beef rib steak with potatoes au gratin (aged cheddar), in a shallot and red wine sauce
- Roasted pork tenderloin, mashed potatoes with olive oil and thyme, sautéed vegetables of the day, wholegrain mustard sauce
- Roasted cod ,loin with pearl barley, crisp vegetables and Provençal-style tapenade, tangy tomato coulis with lime zest
- Peking chicken with Stir-fried udon pasta and Chinese broccoli in sesame oil and satay sauce
- Grilled salmon loin with piperade and asparagus tips, capers, cherry tomatoes and fresh basil
- Grilled veal cutlet with creamy white mushroom sauce, fingerling potatoes sautéed in sweet garlic and fresh thyme, roasted vegetables of the day

Dessert (Choice of one)

- Lemon meringue tartlet
- Tiramisu verrine
- Chocolate royal cake
- Cheesecake, berry coulis and fresh berries
- Pear amandine tartlet



RECEPTION MENU

SIGNATURE HORS-D'OEUVRES

Cold Hors-d'Oeuvres

Vegan: \$48 per dozen

- Cherry tomatoes stuffed with edamame, walnuts and fresh mint
- Mini-pitas with eggplant caviar
- Mini-spring rolls, lemon mango and mint
- Italian bruschetta with Bocconcini cheese, tomatoes and basil

Vegetarian: \$52 per dozen

- Crostini with brie and cranberry chutney
- Mini goat cheese tarts with roasted peppers and tapenade
- Traditional bruschetta: crostini, tomatoes, fresh basil and parmesan
- Mini Italian-style bocconcini, tomato and basil skewers

Seafood: \$55 per dozen

- Smoked salmon rosettes on blinis
- Mini bagels with smoked salmon
- Salmon tartare spoons
- Spring rolls with shrimp and sesame seeds

Local meat : \$54 per dozen

- Mini bagels, filet mignon and blue cheese
- Truffles: game terrine, cranberries and walnuts
- Roast beef rolls, horseradish and radish
- Prosciutto cones, brie and pesto mousse on blinis

Hot Hors-d'Oeuvres

Mini sandwiches: \$55 per dozen

- Smoked meat mini sandwiches
- Mini falafels and hummus pita bites
- Pita with lamb shawarma and tzatziki

Fritters and fried hors-d'oeuvres:
\$55 per dozen

- Mushroom arancinis
- Crab cakes
- Cheddar and macaroni croquettes
- Vegetable samosas (vegetarian)
- Moroccan meat cigars

Filo pastries: \$54 per dozen

- Spanakopitas
- Apple and Oka croustades

Puff pastries: \$52 per dozen

- Italian sausage rolls
- Seafood cones
- Chicken Wellington

Quiches & pies: \$52 per dozen

- Mushroom and goat cheese quiches
- Swiss cheese and caramelized onion quiches
- Meat pies
- Shepherd's pies

Mini-skewers: \$55 per dozen

- Chicken skewers with curry and dried dates
- Kefta lamb skewers
- Teriyaki beef skewers
- Scallop and bacon skewers

Asian Specialties

Sushi:

(Bluefin tuna, salmon, shrimp and vegetarian)

34-piece tray: \$129

- 15 futomaki
- 5 nigiri
- 8 maki
- 6 hosomaki

56-piece tray: \$179

- 30 futomaki
- 12 nigiri
- 8 maki
- 6 hosomaki

75-piece tray: \$219

- 25 futomaki
- 10 nigiri
- 28 maki
- 12 hosomaki



Assortment of Steamed Bites

\$50 per dozen

- Shrimp dumplings
- Chicken and chive ravioli
- Beef ravioli
- Vegetable ravioli (vegetarian)
- Lobster ravioli verrine with a fresh herb smoked sauce (\$1)

Served with soy sauce and peanut sauce

À la carte (price per bowl)

- Pretzels and chips \$11
- Nachos, guacamole and salsa \$15
- Classic chips \$11
- Mixed nuts \$19

Tempura & Satays

\$52 per dozen

- Chicken satay
- Beef satay
- Pork satay
- Scallop satay (\$1)
- Vegetable tempura
- Shrimp tempura (\$1)
- Salmon tempura (\$1)

Served with satay sauce, peanut sauce and teriyaki sauce

STATIONS

Poutine

\$18 per person

- French fries and sweet potato fries
- Lobster meat (\$2), duck confit, grilled chicken and sliced mushrooms
- Cheese curds, Swiss cheese and grated cheddar cheese
- Creamy coleslaw
- Poutine, pepper or Michigan sauce

Asian

\$18 per person

- Pad thai with teriyaki beef
- Chicken with green curry and coconut milk
- Cantonese fried rice
- Crispy shrimp egg rolls
- Fortune cookies

Italian

\$20 per person

- Fried calamari with spicy mayonnaise
- Tomato platter with mozzarella, basil and chopped olives
- Variety of two pastas (stuffed and short pasta), served with pesto and Arrabiata sauce
- Garnishes: grated cheese, shallots, ham, mushrooms, bell peppers, sun-dried tomatoes, jalapenos and artichoke hearts

Montreal

\$23 per person

- Quebec poutine
- Smoked meat sandwiches and garnishes (pickles, onions, relish, mustard and ketchup)
- Mini pulled pork burgers with BBQ sauce
- Creamy coleslaw
- Smoked salmon bagels with garnishes (\$3)
- Lobster sandwiches, Boston lettuce, tomatoes, sweet onions and lightly spiced mayonnaise (\$8)

Shellfish

\$35 per person

- 4 Conway Pearl oysters
- 3 Princess scallops with pistou and fresh tomatoes
- 2 large shrimp poached in court-bouillon
- 2 Snow Crab legs
- Mussels Marinière or Mussels à la Normande
- Clam chowder

Served with lemon, mignonette sauce, spicy mayonnaise and aioli

Tartare Bar

\$26 per person

- Beef and salmon
- Condiments: capers, pickles, parsley, chives, fried shallots, tabasco sauce, Worcestershire sauce, pistachios, sun-dried tomatoes, pine nuts and pesto
- Mahi-mahi (\$5)
- Scallops (\$10)

Served with French fries and salad

Poke Bowl Bar

\$26 per person

- White sushi rice
- Sliced avocado, grated carrots, sliced Lebanese cucumbers, minced scallions, diced tomatoes, crunchy radishes and edamame
- Wakame, soy sauce, sesame oil, wasabi, wafu dressing, red tobiko
- Matane shrimp
- Fresh salmon in poke cubes (\$3)
- Itsumo bluefin tuna sashimi (\$6)

Meat and Whole Fish Carving Station

- Roast beef in red wine and shallot sauce (\$23)
- Maple glazed ham marinated in dark beer (\$22)
- Roasted prime rib steak with fresh herbs and mushroom sauce (\$30)
- Potatoes au gratin with roasted vegetables
- Whole roasted salmon with vegetables, dill and absinthe jelly, aioli and fresh herb mayonnaise, mesclun salad and toasted buckwheat bread (\$30)

Dessert Station

\$18 per person

- Assorted mini cheesecakes (red berries, exotic fruits and caramel)
- Mini custard brioche tarts
- Assortment of mini choux pastries (vanilla, caramel, chocolate, lemon, raspberry and pistachio)
- Mini macaroons (caramel and salted butter, chocolate, pistachio and white chocolate)
- Lollipops (chocolate, ginger and passion fruit, lime, vanilla, coffee, cinnamon and currant, vanilla and sour cherries)
- Assortment of sweet petits fours, lemon tartlets, opera cake, raspberry financiers, pistachio rectangles, coffee eclairs, chocolate eclairs, apple and blackcurrant bites, apricot flan and, chocolate tartlets



DINNER TABLE D'HÔTE

3 courses: Starter, main course and dessert: \$49

4 courses: Soup, starter, main course and dessert: \$59

5 courses: Soup, starter, main course, cheese and dessert: \$79

(Extra appetizer: \$5)

SOUPS (CHOICE OF ONE)

- Cream of butternut squash with lime and pine nuts
- French lentil soup with artichoke hearts and prosciutto
- Traditional pistou soup
- Cream of green asparagus with black truffle shavings (\$2)
- Lobster bisque, Tonka bean espuma (\$3)

ENTRIES (CHOICE OF ONE)

- Provençal-style steak tartare with pistou and diced Roma tomatoes, shallots and crushed pine nuts, parmesan reggiano shavings and bread rounds
- Salmon tartare, pickled cucumbers and red onions, mesclun, cherry tomatoes, lightly spiced mayonnaise with fresh horseradish and smoked paprika
- Provençal-style tart with grilled eggplant and zucchini, sweet onion confit, sweet pepper coulis, ricotta quenelle with black olives
- Octopus carpaccio, tomato jam with shallots and roasted hazelnuts, Niçoise salad with hazelnut oil and vegetable crisps
- Crispy goat cheese salad with sun-dried tomatoes, fresh basil, Modena wine vinaigrette, sesame oil and honey from our beehives
- Duck foie gras au torchon with fine Muscat de Rivesaltes jelly and grape chutney with Tahitian vanilla (\$9)

MAIN DISHES (CHOICE OF 2 PER GROUP AND 1 VEGETARIAN OPTION)

- AAA Quebec beef rib steak in Bordelaise sauce with porcini mushroom puree and seasonal vegetables (7 oz.)
- Stuffed quail with foie gras, mushroom sauce, fried fingerling potatoes sautéed in persillade, roasted mini peppers
- Roasted Quebec pork loin, creamy zucchini with green olives and curry roasted broccoli, purple mustard sauce
- Chicken supreme, Périgueux sauce, potatoes au gratin with sweet Quebec garlic, seasonal vegetables (\$3)
- AAA grilled prime rib 15 oz., pepper or chimichurri sauce, potatoes and baby onions sautéed in persillade, seasonal roasted vegetables (\$17)
- Salmon steak cooked on one side, stewed asparagus and leeks with pumpkin seeds, cherry tomatoes roasted with star anise, creamy scallops with fresh tomatoes
- Roasted cod steak, vegetable piperade and roasted baby potatoes with fresh herbs, grilled maplewood smoked bacon
- Roasted halibut with thyme and half-salted butter, Vitelotte mashed potatoes, grilled seasonal vegetables, Niçois condiment (\$3)
-
- Snow crab leg and Matane shrimp risotto with Provençal-style vegetable brunoise with pistou and parmesan reggiano (\$6)
- Orgeotto with crisp vegetables, green curry and coconut milk infused with lemongrass, glazed tempeh with sweet spices (vegan)
- Cashew butter udon noodles with soybean sprouts and Chinese broccoli sautéed with sesame and fresh ginger (vegan)

DESSERTS

- Tahitian vanilla crème brûlée caramelized with maple syrup crystals, candied pineapple with star anise
- Chocolate fondant, caramel custard and red berries
- Gianduja chocolate shortbread with hazelnuts and dried fruit, red berry coulis
- Field berries with star anise syrup, citrus zest cream and crunchy nougatine
- Raspberry St-Honoré with red berry and exotic fruit coulis
- Lavender panna cotta with crispy maple tuiles

DINNER BUFFET

\$55 (minimum 20 people)

SOUPS

Soup of the day

Lobster bisque (\$3)

SALADS (CHOICE OF 3)

- Tomato carpaccio with pistou bocconcini and balsamic vinaigrette
- Piedmontese salad
- Endive salad with bleu Bénédictin, walnuts, prosciutto lardons
- Octopus salad with fingerling potatoes, aioli-style vinaigrette, grilled vegetables and red onions
- Greek salad with Kalamata olives and feta cubes marinated with fresh thyme
- Quinoa tabbouleh with crisp vegetables, lemon dressing with fresh herbs (vegan)
- Green salad with fresh and pickled vegetables, walnut and hazelnut oil, apple cider vinegar (vegan)
- Polynesian raw fish with coconut milk
- Orzo salad with vegetable confit and quail eggs, honey and Modena vinegar vinaigrette with fresh basil
- Stir-fried vegetables and Chinese noodles in sesame oil, grilled curried tofu, soy and cilantro vinaigrette
- Prince Edward Island gourmet salad, chilled lobster cooked in broth, citrus supremes and Grelette sauce, cherry tomatoes roasted with fleur de sel, basil tempura (\$20)

SANDWICHES (CHOICE OF 2)

- American club sandwich
- Vegetarian club sandwich, pickled cucumbers and fresh tomatoes with marbled cheddar cheese
- Grilled ham tortilla with BBQ sauce and grilled vegetables
- Panini with prosciutto, goat cheese, tomatoes and Provençal-style pistou
- Pita bread with hummus and grilled zucchini, shredded duck with thyme and shallot confit
- Pretzel bun, hard-boiled egg aioli and sweet onions with fresh herbs
- Naan bread rolled with spicy guacamole, salmon roasted with boreal spices and glazed with maple syrup
- Kaiser roll, pulled pork and onion confit, BBQ sauce
- Bagel with smoked Norwegian salmon, red onions, cucumbers and condiments on sour cream (\$12)

MAIN DISHES

Served with starchy side dish and vegetables of the day

\$55 (1 option and 1 vegetarian option)

\$65 (2 options and 1 vegetarian option)

- Salmon steak on steamed fennel, virgin vinaigrette
- Cod loin a la plancha with piquillo pepper sauce, shallot confit and Lucques olives
- Provençal-style mouclade, tomato and sweet pepper coulis, marinated green olives
- Coconut shrimp curry with crisp vegetables and toasted almonds
- Grilled bluefin tuna steak stuffed with pancetta, pimientos piperade and fresh tomato coulis (\$5)
- Basque chicken with Espelette pepper
- Chicken thighs marinated in sesame, teriyaki and fresh ginger sauce, minced scallions
- Confit duck legs, onion fondue with fresh thyme and garlic confit
- Provençal-style simmered veal
- Grilled veal cutlet, mushroom and Marsala sauce, baby onion confit
- Traditional beef bourguignon

- Blanquette of veal with wholegrain mustard
- Beer-braised pork flank a la plancha with maple glaze
- Ricotta and spinach cannelloni, tomato coulis with pesto (vegetarian)
- Penne with roasted peppers and zucchini, Kalamata olives and chopped basil with parmesan (vegetarian)
- Green curry pad thai, crisp vegetables and soybean sprouts with sesame seed duo (vegan)
- Vegetarian lasagna with mascarpone, grilled vegetables and pesto (vegetarian)

CHEESES

Assortment of Canadian cheeses

DESSERTS

Assortment of cakes and tarts varying with the season and the inspiration of our pastry chef

WINE LIST

SPARKLING WINE

- DOC Prosecco Santi Nello, Italy, \$49
- Mumm Napa, United States, \$82
- Champagne Louis Nouvelot Saphir Brut, France, \$110

WHITE WINE

- Jackson Triggs, Pinot Grigio*, Italy, \$41
- Barzoli Trebbiano*, Italy, \$41
- Domaines Paul Mas Vignes de Nicole, France, \$42
- La Dernière Goutte Sauvignon Blanc, Languedoc-Roussillon* \$45
- Flower Terre Di Chieti, Pinot Grigio*, Italy, \$44
- Sauvignon Blanc Sentiers du Sud*, France, \$49
- Murphy Goode Chardonnay*, United States, \$60
- Henri Bourgeois Les Baronnes, France, \$68

ROSÉ

- Domaine Joel & Thierry Delaunay Touraine, Le Grand Ballon, Rosé*, \$39

RED WINE

- Jackson Triggs Cabernet Sauvignon*, Canada, \$41
- Barzoli Montepulciano*, Italy, \$41
- Domaines Paul Mas Vignes de Nicole, France, \$44
- La Dernière Goutte Cabernet Sauvignon, Languedoc-Roussillon*, France, \$45
- Gran passione Rosso, Sangovese, Italy, \$48
- Cahors, Jean-Luc-Baldès, Malbec*, France, \$49
- Barbera Passito Appassimento*, Italy, \$60
- Murphy Goode Cabernet Sauvignon, United States, \$60
- Domaine de Nalys Châteauneuf-du-Pape, France, \$89

*Private importation

BAR SERVICE

OPTION 1

Soft drinks, fruit juices and mineral water

Aperitifs

- Martini Bianco
- Martini Rosso
- Campari

Wines

- Jackson Triggs, Pinot Grigio, Canada
- Jackson Triggs, Cabernet Sauvignon, Canada

Alcohol

- Vodka: Stolichnaya
- Gin: Gordon's
- Whiskey: Canadian Club
- Scotch: St Leger
- Bourbon: Jim Beam
- Rum: Captain Morgan blanc
- Tequila: Sauza Silver
- Local beers: Molson canadian, Molson export, Coors light, Rickard's Red
- Porto wine: Offley Tawny Rei Forrester
- Cognac: Henessy V.S.
- Liqueurs: Crème de menthe (white and green), Baileys Irish Cream, Tia Maria, Cointreau, Drambuie, Sambucca

\$20 per person, per hour and \$10 per each additional hour

OPTION 2

Soft drinks, fruit juices and mineral water

Aperitifs

- Martini Bianco
- Martini Rosso
- Campari

Wine

- Barzoli, Trebbiano (Italy)
- Barzoli, Montepulciano d'Abruzzo (Italy)

Alcohol

- Vodka: Absolut
- Gin: Bombay Sapphire
- Whisky: Crown Royal
- Scotch: Johnnie Walker Red
- Bourbon: Jack Daniels
- Rum: Bacardi 8 years
- Tequila: El Jimador Reposado
- Local beers: Molson canadian, Molson export, Coors light, Rickard's Red
- Imported beers: Heineken, Newcastle, DOS XX, Heineken 0%
- Port wine: Taylor Fladgate Late Bottled Vintage
- Cognac: Henessy VS
- Liqueurs: Crème de menthe (white and green), Baileys Irish cream, Tia Maria, Cointreau, Drambuie, Sambucca, Grand Marnier

\$23 per person, per hour and \$12 per each additional hour

OPTION 3

Soft drinks, fruit juices and mineral water

Aperitifs

- Martini Bianco
- Martini Rosso
- Campari

Wine/Sparkling Wine

- Domaines Paul Mas Vignes of Nicole, France (white)
- Domaines Paul Mas Vignes of Nicole, France (red)
- DOC Prosecco Santi Nello, Italy

Alcohol

- Vodka: Grey Goose
- Gin: Tanqueray
- Whisky: Crown Royal
- Scotch Whisky: Glenfiddich 12
- Bourbon: Jack Daniels
- Rum: Bacardi 8 ans
- Tequila: El Jimador Reposado
- Local beers: Molson canadian, Molson export, Coors light, Rickard's Red
- Imported beers : Heineken, Newcastle, DOS XX, Heineken 0%
- Port wine: Taylor Fladgate Late Bottled Vintage

- Cognac: Rémy Martin VSOP
- Liqueurs: Crème de menthe (white and green), Bailey's Irish cream, Tia Maria, Cointreau, Drambuie, Sambucca, Grand Marnier

\$26 per person, per hour and \$14 per each additional hour

MARTINI BAR

The Classic

Ketel One or Bombay Sapphire, White Vermouth

The Blue Star

Bombay Sapphire, Blue Curacao, Peachtree Schnapps

The Midwest Cosmopolitan

Ketel One, cranberry juice, Cointreau

The Armillary Snicker

Frangelico, Bailey's Cocoa Cream

\$10 per drink



OPEN BAR

1 ¼ oz. = 38 ml

Vodka

House brand \$7

Absolut \$8

Gin

House brand, Gordon's, Tanqueray \$7

Whisky

House brand, Canadian Club \$7

Crown Royal \$8

Scotch Whisky

House brand, St Leger, Johnnie Walker Red \$7

Chivas Regal \$8

Bourbon (Sour Mash)

House brand, Jim Bean \$8

Rum

House brand, Captain Morgan blanc \$7

Tequila

House brand, El Jimador Reposado \$7

Wine by the glass (5 oz)

House wine (red or white) \$8

Beer

Coors Light, Labatt Blue, Budweiser, Molson Dry \$6

Labatt .5 \$6

Heineken, Corona, Stella Artois \$7

Aperitifs

Martini Bianco, Martini Rosso \$8

Pineau des Charentes (3 oz) \$8

Campari, Pernod (1 ¼ oz) \$8

Sherry (2 oz.)

Bristol Cream \$8

Port wine (2 oz)

Offley Tawny Rei Forrester \$8

Late Bottled Vintage Taylor Fladgate \$9

Cognac (1 oz.)

House brand, Hennessy V.S. \$9

Rémy Martin V.S.O.P. \$11

Liquors (1 oz)

Crème de menthe (green or white), Amaretto, Bailey's Irish Cream, Sambucca, Tia Maria \$8

Drambuie, Cointreau \$8

Grand Marnier \$9

Water - Juices - Soft drinks

Eska bottled water still or carbonated (330 ml) \$6

Eska bottled water (330 ml), fruit juices, soft drinks \$5

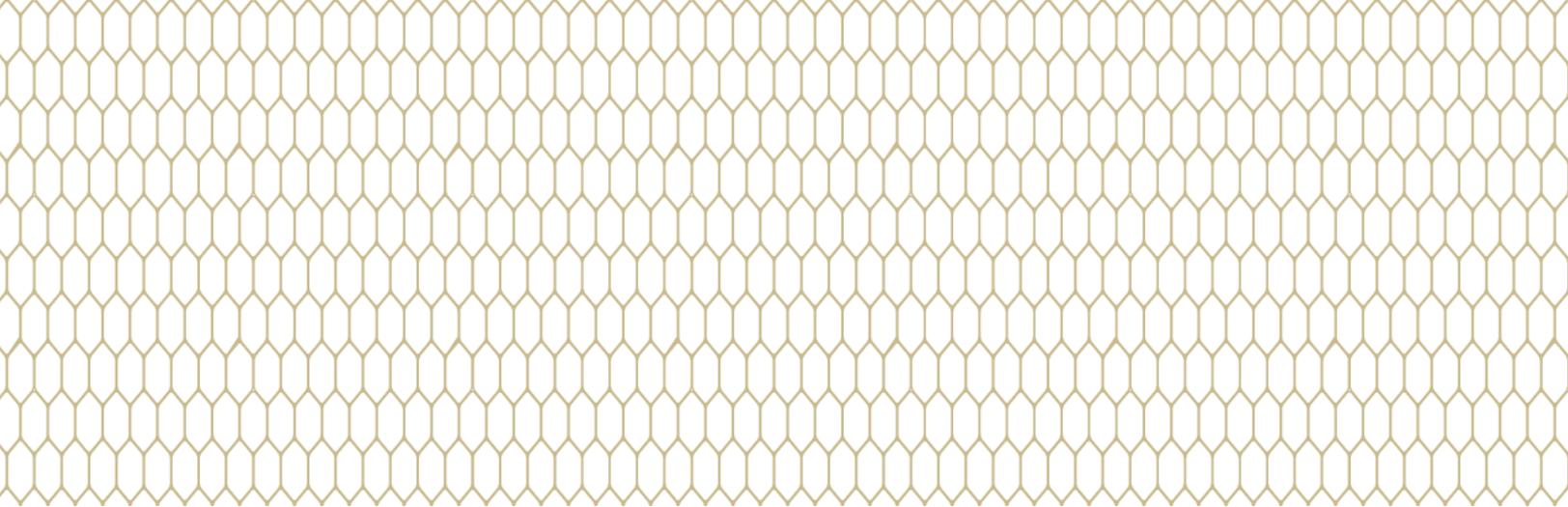
Other beverages (per gallon)*

Fruit punch \$60

Alcoholic punch \$130

Champagne punch \$140

*Approximately 30 glasses



FLAMBÉED COFFEE STATION

Spanish, Irish or Brazilian \$10

CASH BAR

* For the cash bar, prices include tax and gratuity

Soft drinks \$6

Mineral water \$6

Local beer \$8

Imported beer \$9

Glass of wine \$10

Hard liquor \$10

Digestifs \$12

Cognac V.S. et Grand Marnier \$12

GENERAL INFORMATION

Bar

For bar service in a group of more than 50 people, a minimum of \$8 (before tax and gratuity) per person will be charged. Thus, the mandatory minimum revenue for a group of 100 people is \$800. If the actual revenue is \$450, the difference (e.g., \$350) will be charged to your account to cover our fixed costs. For groups of fewer than 50 people, a \$100 fee (before tax) will be charged to your account to cover labour costs.

Price

Prices for food and beverages can be confirmed in advance, but are subject to change without notice if confirmed more than 90 days before the event. The prices displayed on the menu do not include taxes and a service charge of 19.5%. Food and beverage service, as well as room and equipment rentals, are subject to a 19.5% service charge, as well as 5% GST and 9.975% QST.

Deposit and Payment

An initial deposit of \$1000 or 10% of the minimum anticipated revenue is required to confirm any reservation. A second deposit of 40% of the minimum anticipated revenue will be required 3 months prior to the event and the balance of the estimated invoice will be requested 10 business days prior to the event date. In case of cancellation, a penalty charge will apply.

Coat Check

A coat check service is available for \$3 per coat. A minimum of \$125.00 in revenue (including taxes) is required for the first eight hours. Beyond this period, a fee of \$50 will apply for each block of 4 hours, otherwise the difference will be charged.

Music

If you would like music during your event, you may contact the musicians of your choice, provided they are members of La Guilde des musiciens. In order to cover SOCAN fees, a charge will be applied based on the number of participants. Also, we ask that musicians contact the hotel ahead of time to communicate their instructions regarding electrical installations or staging requirements. Please note that extra charges may be applied if special installations are required.

Security

The presence of security guards is required for any special event, such as a prom. Labour charges of \$38 per hour, plus tax, per agent (for a minimum of 4 hours) will be charged for every 75 guests under the age of 18. This rate is subject to change on public holidays.

Equipment

Audiovisual services at the hotel are provided by PSAV. For all inquiries, please contact Mr. Peter Tertsakian at 514-847-0199, or by email at ptertsakian@psav.com. You may choose an outside vendor for the event, however it must comply with PSAV standards and a PSAV technician will verify the set-up prior to the event. If damage is done to the building or equipment, fees will be charged to the master account. Outside audiovisual vendors may not, under any circumstances, store equipment or empty crates on the premises of the InterContinental Montreal.

Telephone and Internet

An internal and external telephone service is provided free of charge by the hotel in each meeting room. A fee of \$55 plus tax will be charged for the use of an outside line with private number, as well as an additional line rental fee of \$15 per day. All our function rooms are equipped with wired internet access for \$125 per day/per room and wireless internet for \$50 per day / per room.

The Tobacco Act

Since May 31, 2006, Quebec law states that all public buildings are to be smoke-free. The InterContinental Montreal is a strictly non-smoking establishment.

Shipping and Storage

Packages of 50 kg or less shipped to the hotel must be delivered a maximum of 3 days before your event. Packages over 50 kg must be delivered on the day of the event, directly to the meeting room reserved for your event. When shipping packages to the hotel, the following information must appear on each box:

InterContinental Montreal Quai des Marchandises

“The name of your group, the name of your contact on site, the date of your event, the name of your hotel sales representative”

400 Saint Antoine Street West, Montreal, Quebec
H2Y 3X4 Canada

Guaranteed Total Number of Guests

The guaranteed number of guests must be provided 72 hours (3 working days) before the date of the event. In the event that the number of people present is less than the confirmed number, billing will reflect the confirmed number. However, if the number of people served is greater than the confirmed number, you will be charged for the number of participants. If this guarantee is not provided, the previously estimated number will serve as the basis for invoicing. The customer releases the InterContinental Montreal from any responsibility for the quality of the service and the quantity of food prepared in the event that the number of covers served exceeds the guarantee by more than 5%. In the event that the number of participants increases or decreases by 20%, the hotel should be informed at least 7 working days before the date of the event. If the hotel is not notified within the specified period, the difference between the original number and the guaranteed total number of guests will be charged. The hotel reserves the right to change the room booked for an event if the number of participants is less than the minimum required for this room. In addition, to cover the operating costs of our banquet rooms, please note that a labour charge of \$60 will apply for all groups of fewer than 20 people.

Carving and Cooking Stations

Labour charges are applicable for any food station with a Chef. Thus, a labour charge of \$60 per hour for carving or preparation in the function room is applicable, as well as a minimum of 3 hours per Chef, for each station. There should be one (1) Chef for every 75 people.

Posting and Signage

Posting is forbidden without the specific authorization of the hotel. In accordance with hotel policies and to ensure appropriate signage, you can discuss your signage needs with your sales representative and provide us with your own board-mounted signage. They will be installed on easels in strategic places.

Power Corporation Fountain

The fountain located in La Ruelle des Fortifications is the property of Power Corporation Company. Thus, rental fees will be applied and we must abide by their requirements. In addition, a rental fee of \$1,200 will be applied for any event that will take place in that area, such as a cocktail reception. We invite you to contact your sales representative to make a reservation.

La Ruelle des Fortifications

La Ruelle des Fortifications is the property of the Montreal World Trade Centre. Thus, rental fees will be applied and we must abide by their requirements. We invite you to contact your sales representative for complete details and to make a reservation. Please note that additional sound and light requirements will need to be approved and may be subject to additional charges. In addition, the degradation of this space during an event will result in fees for the customer.