

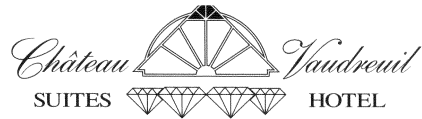
## BANQUET MENUS

2008 & 2009



21700, route Transcanadienne, Vaudreuil-Dorion, QC J7V 8P3  
(450) 455-0955 fax : 455-4796

15-05-08



## GENERAL CATERING INFORMATION

### PRICES

*All prices quoted are subject to change without notice in order to reflect market fluctuations. Unless otherwise indicated, prices do not include the 15% gratuity, the 5% (GST) and 7.5% (PST) taxes which are applicable on all products and services.*

### MENUS

*We offer a wide variety of traditional and thematic menus and would be pleased to discuss alternative selections to personalize your function.*

### GUARANTEED NUMBER OF GUESTS

*A final count is to be given to our Catering Department no later than 48 hours prior to the function date.*

### TRY OUT

*A try-out of the menu may take place prior to the event. The cost for a try-out is based on the chosen menu.*

### ENTERTAINMENT

*All entertainment hired by the convenor must be approved by the hotel management.*

### MUSIC

*An additional charge for the SOCAN (license permitting the execution of music and/or dance) will be added to your account. The amount is based on the capacity of the hall rented. Note that extra charges may be incurred if special installations are required.*

### CATERER / EVENT PLANNER

*The services of any caterer and/or event planner hired by the convenor must be approved by the hotel management.*

### CONFETTI

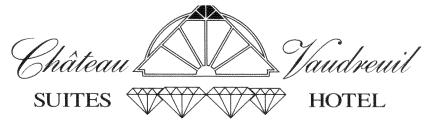
*Confetti is not permitted to be thrown on the hotel premises. In the event that confetti was thrown, a fee of \$300.00 will be charged to cover the cleaning expenses.*

### SERVICE CHARGE

*When food is served, an operational charge of \$20/hour for a minimum of 4 hours is applicable for groups of less than 20 people.*

### NON RESPONSIBILITY

*The hotel is not responsible in any way for any item left on the hotel premises by the convenor or a person or company hired by the convenor.*



#### **CARVING AND COOKING STATIONS IN FUNCTION ROOMS**

*For food stations with the service of a Chef, a labour charge of \$35/hour plus taxes for a minimum of 2 hours will be applicable. Please plan for 1 chef per 75 guests.*

#### **ALCOHOL/BONBONNIERES**

*It is strictly forbidden to bring any alcohol on the hotel premises even as bonbonnières or gifts for your guests.*

#### **COAT CHECK**

*Coat check service is available from October to May. Coat check is charged to the convenor.*

#### **ROOM RATE**

*Please note that a privileged rate will be offered only with a minimum of 10 suites rented.*

#### **DEPOSIT/PAYMENT**

*A non refundable deposit is required in order to guarantee the reservation of a banquet hall. Unless a credit application has been approved prior to the event, the balance of the contract is payable at least ten (10) days prior to the event. For a social event, the full amount due is payable ten (10) days prior to the event. In the eventuality of a cancellation, penalty fees will be charged. A duly signed contract is also required to guarantee the reservation.*

#### **SECURITY**

*For special events such as "Bartmitzvah", "Sweet Sixteens" and "graduations", the Hotel requires the convenor to hire the service of a security agent. One agent per 50 guests under the age of 18 is required.*

#### **GRADUATIONS**

*Please note that no hotel rooms will be rented to any of the participants of a graduation celebration.*

#### **CEREMONY**

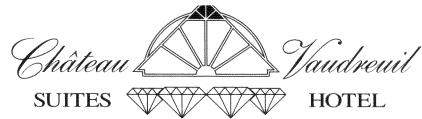
*We offer the possibility of celebrating your ceremony in one of our gazebos (the ceremony is held in a private hall when weather is unfavourable) at the cost of \$350 plus taxes. Please note that a maximum of 80 people may attend the ceremony.*

#### **POSTING**

*Posting is forbidden without specific authorization from the Hotel management.*

#### **DIRECTIONAL SIGNS**

*In accordance with hotel policies and to ensure appropriate signage, you may provide us with your own signs mounted on cardboard or foam core. They will be set-up on easels in strategic locations as per hotel policies.*



### ***TENT RENTAL***

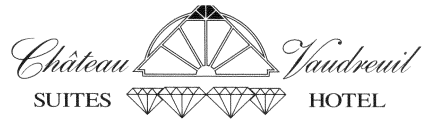
***The tent is available for rent between May and October  
\$20,000 + taxes including installation of both tents; or  
\$7,000 + taxes including installation of the small tent only***

### ***RENTAL OF EQUIPMENT***

*You may rent the following items from the hotel:*

<i>Mirrors (center of tables)</i>	<i>\$5.00/each + taxes</i>
<i>Chair covers</i>	<i>\$6.00/each + taxes</i>
<i>Charger plates</i>	<i>\$2.00/each + taxes</i>
<i>Votives &amp; candles (4/table)</i>	<i>\$5.00/table + taxes</i>
<i>Lace (tablecloths)</i>	<i>\$10.00/each + taxes</i>
<i>Square plates</i>	<i>\$2.00/person + taxes</i>

***OR TAKE ADVANTAGE of the whole package at the cost of \$12.00/person (taxes included).***



THEME COCKTAIL (minimum 75 personnes)

*1. ORIENTAL*

*Ice sculpture*

*Assorted sushi*

*Spring rolls*

*Shrimp tempura*

*Dumplings with peanut sauce*

*General Tao chicken*

*Sesame seed crusted salmon with teriyaki glaze*

*Sesame and soya vegetable salad*

*Tuna tartar with wasabi dip*

*\$24.00/person*

*2. ITALIAN AND MEDITERRANEAN*

*Ice boat with shrimp Montecarlo*

*Flambéed scallops with black sambuca*

*Tempura soft shell crab with coriander dip*

*Grilled octopus and calamari with balsamic glaze*

*Sotto aceti*

*Mini brochettes of chicken with lemon and oregano*

*Prosciutto tagliato al coltello*

*Crostini of black olive tapenade*

*Crostini of artichokes*

*\$29.00/person*

*3. CLASSIC*

*Ice sculpture*

*Mirror of smoked salmon and marinated salmon*

*Mirror of assorted crostinis*

*Prosciutto carved in front of guests*

*Assorted dry Italian sausages*

*Tomato and bocconcini*

*Sotto aceti*

*Tuma with olive oil and black pepper*

*Shrimp cocktail*

*Grilled lamb chops with gremolada*

*Mini brochettes of spicy swordfish*

*Oyster Rockefeller*

*\$30.00/person*

*4. LA FORMAGGERIA*

*½ form of parmesan*

*Assorted fresh fruit*

*Dry dates and figs*

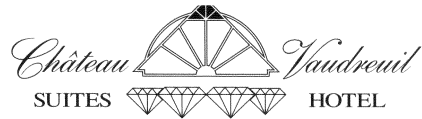
*Honey and fig chutney*

*Assorted Canadian and imported cheeses*

*Croutons and baguettes*

*Corner del Vecchio Porto*

*\$20.00/person*



**HORS D'OEUVRES #1**

**COLD**

*Tomato and bocconcini salad*  
*Smoked duck on raisin bread*  
*Crostini of tuna and roasted peppers*  
*Tulip of smoked salmon mousse*  
*Marinated shrimp on toast*  
*Prosciutto and melon*

**HOT**

*Bundles of goat cheese and pears*  
*Chicken satay with pineapple sauce*  
*Shrimp samosa*  
*Cocktail sausage*  
*Mini imperial rolls*  
*Spanakopita*

*\$26.00/dozen*

\* \* \* \*

**DELUXE HORS D'ŒUVRES #2**

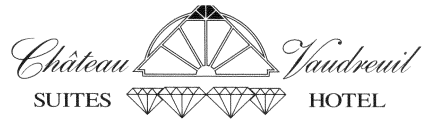
**COLD**

*Crostini of black olive tapenade*  
*Shrimp medallion*  
*Mini filo tulip with lobster salad*  
*Prosciutto and melon*  
*Pâté of truffled goose liver on a crouton*  
*Crostini of pecorino, apples and fig relish*

**HOT**

*Shrimp tempura*  
*Chicken and mushroom crescents*  
*Grilled mini lamb chops*  
*Crostini of beef and caramelized onions*  
*Mini imperial rolls*  
*Moroccan cigars*

*\$30.00/dozen*



*MENU #1*

*Carpaccio of bresaola and arugola salad with parmesan shavings*

\*\*\*\*\*

*Cavatelli with Italian sausage ragout*

\*\*\*\*\*

*Strawberry sorbet*

\*\*\*\*\*

*Chicken ballotine stuffed with Shitake and sundried tomatoes*

\*\*\*\*\*

*Sacher tart on a strawberry coulis*

*Coffee, tea, espresso*

*\$49.00/person*

*MENU #2*

*Cheese stuffed filo dough with an apricot and rosemary chutney*

\*\*\*\*\*

*Penne with ricotta, speck and green zucchini*

\*\*\*\*\*

*Mescun salad with radicchio and endives*

\*\*\*\*\*

*Roast rack of pork with a maple glaze*

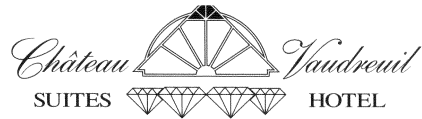
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*Cheesecake Dulce de Lecce*

\*\*\*\*\*

*Coffee, tea, espresso*

*\$51.00/person*



*MENU #3*

*Wild mushroom vol-au-vent with white wine*  
\*\*\*\*\*

*Farfalle with smoked salmon and asparagus*  
\*\*\*\*\*

*Mango and raspberry sorbet*  
\*\*\*\*\*

*Roasted Brome Lake duck with orange and Cognac*  
\*\*\*\*\*

*Ice cream tulip with strawberry coulis*  
\*\*\*\*\*

*Coffee, tea, espresso*

*\$52.00/person*

*MENU #4*

*Smoked salmon rosette with grilled vegetables*  
\*\*\*\*\*

*Cannelloni with ricotta and gemelli with sundried tomatoes and spinach*  
\*\*\*\*\*

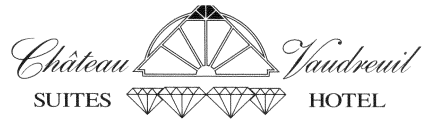
*Spinach salad with a champagne and raspberry dressing*  
\*\*\*\*\*

*Braised beef short rib with red wine sauce*

*Black cherry panna cotta*  
\*\*\*\*\*

*Coffee, tea, espresso*

*\$54.00/person*



*MENU #5*

*Warm fish soup flavoured with orange*

\*\*\*\*\*

*Tortiglioni amatriciana*

\*\*\*\*\*

*Pommegrenade sorbet*

\*\*\*\*\*

*Grilled mignonettes veal medallions with fig and Marsala sauce*

\*\*\*\*\*

*Caramel crunch*

\*\*\*\*\*

*Coffee, tea, espresso*

*\$56.00/person*

*MENU #6*

*Antipasto classico*

*(prosciutto, melon, tomatoes, mozzarina, smoked salmon, bresaola and olives)*

\*\*\*\*\*

*Minestrone Genovese*

\*\*\*\*\*

*Fazzoletti with ricotta and penne with porcini*

\*\*\*\*\*

*Arugola salad, shaved almonds and goat crouton*

\*\*\*\*\*

*Roast contrefilet of beef with Amarone sauce*

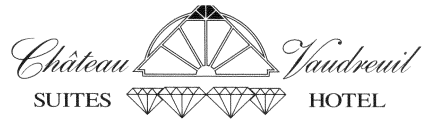
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*Cornocopia of mascarpone and small berries*

\*\*\*\*\*

*Coffee, tea, espresso*

*\$58.00/person*



*MENU #7*

*Deluxe Antipasto  
(prosciutto, melon, tomatoes, mozzarina, smoked salmon rosette, marinated shrimps and  
grilled vegetables)*

*\*\*\*\*\**

*Penne with tomato and basil sauce*

*\*\*\*\*\**

*Arugola salad with endives and radicchio*

*\*\*\*\*\**

*Grilled beef tenderloin au jus flavoured with peppercorn*

*\*\*\*\*\**

*Chocolate semi freddo with strawberry coulis*

*\*\*\*\*\**

*Coffee, tea, espresso*

*\$62.00/person*

*MENU #8*

*Smoked salmon rosette and shrimp cocktail on a bed of fennel*

*\*\*\*\*\**

*Cappellacci of ricotta in a wild boar ragout and Asiago shavings*

*\*\*\*\*\**

*Sorbet trio*

*\*\*\*\*\**

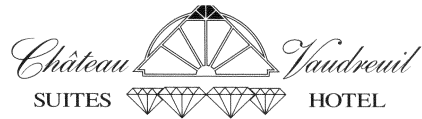
*Veal medallions and lamb chops*

*\*\*\*\*\**

*Roasted pineapple with vanilla ice cream*

*Coffee, tea, espresso*

*\$64.00/person*



*MENU #9*

*Seafood strudel with lobster coulis*

\* \* \* \* \*

*Risotto with smoked provolone and porcini*

\* \* \* \* \*

*Tortelli of duck with a cherry tomato and basil velouté*

\* \* \* \* \*

*Sorbet trio*

\* \* \* \* \*

*Roasted mini rack of veal with garlic and rosemary*

\* \* \* \* \*

*Crème brûlée tartelette with berries*

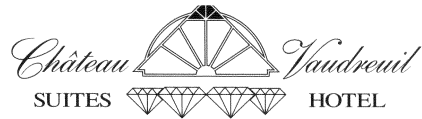
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*Platter of sliced fresh fruit*

\* \* \* \* \*

*Coffee, tea, espresso*

*\$70.00/person*



*BREAKFAST*

*Buffet style*

*No.1 Continental*

*Assorted sliced fresh fruit*

*Assorted juices*

*Basket of danish, croissants or muffins*

*Preserves*

*Butter*

*Coffee, tea, milk*

*\$13.00/person*

*No. 2*

*Fresh fruit salad*

*Assorted juices*

*Scrambled eggs*

*Choice of bacon, ham or sausage*

*Sautéed potatoes*

*Basket of danish, croissants and muffins*

*Preserves*

*Butter*

*Coffee, tea, milk*

*\$17.00/person*

*No. 3*

*Assorted juices*

*Waffles with maple syrup and berries*

*Scrambled eggs*

*Ham and cheese omelette*

*Choice of bacon, ham or sausage*

*Cheese platter*

*Cretons*

*Platter of sliced fresh fruit*

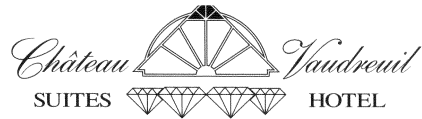
*Basket of danish, croissants and muffins*

*Preserves*

*Butter*

*Coffee, tea, milk*

*\$21.00/person*



*BRUNCH #1*  
*(minimum 75 persons)*  
*(available on Sunday only)*

*Assorted juices*  
*Assorted salads*  
*Assorted cereals*  
*Mirror of smoked salmon, bagels and cream cheese*  
*Mirror of cold cuts*  
*Assorted patés and terrines*  
*Crudités with dip*  
*Tomatoes and bocconcini*

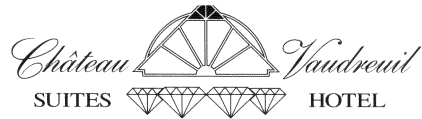
*HOT DISHES*

*Mushroom and spinach quiche*  
*Bacon, sausage or ham*  
*French toast with small fresh berries*  
*Pennine with fresh tomatoes and basil*  
*Roasted chicken supreme with Shitake mushroom sauce*  
*Grilled red snapper Cajun style*  
*Potatoes and vegetables of the day*

*DESSERTS*

*Assorted miniature pastries*  
*Assorted cakes and mousses*  
*Mirror of sliced fresh fruit*  
*Mirror of Canadian cheeses*  
*Coffee, tea, milk*

*\$42.00/person*



*BRUNCH #2*  
*(minimum 75 persons)*  
*(available Sunday only)*

*One glass per person of fruit punch*  
*Assorted salads (6)*  
*Grilled vegetable platter*  
*Platter of tomatoes and mozzarella*  
*Cold omelette with jam*  
*Tempura style vegetables*  
*Fried calamari*  
*Fried cod fillet with red onions*  
*Matane shrimp salad*  
*Seafood salad*  
*Mirror of assorted pâtés and terrines*  
*Mirror of smoked salmon*  
*Mirror of assorted cold cuts*

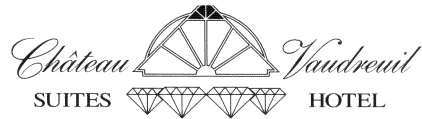
*HOT DISHES*

*Meat lasagna au gratin*  
*Farfalle with smoked salmon and asparagus*  
*Triangoli with ricotta Triestina style*  
*Florentine style eggs Benedict*  
*Veal scaloppini with Marsala sauce*  
*Fillet of turbot with almond sauce*  
*Potatoes and vegetables of the day*  
*Arancini*

*DESSERTS*

*Fruit cascade*  
*Mirror of sliced fresh fruit*  
*Assorted cakes and mousses*  
*Mirror of Italian and French pastries*  
*Platter of Canadian cheeses*  
*Coffee, tea, milk*

*\$50.00/person*



*LUNCH BUFFET #1*  
*Minimum 50 persons*  
*(available Monday to Friday)*

*Assorted salads (8)*  
*Salmon braised with Prosecco*  
*Assorted terrines and pâtés*  
*Assorted Italian cold cuts*  
*Matane shrimp salad*  
*Breaded cauliflower and zucchini*  
*Fried calamari*  
*Crudités and dip*  
*Sotto aceti*  
*Assorted olives*

*HOT DISHES*

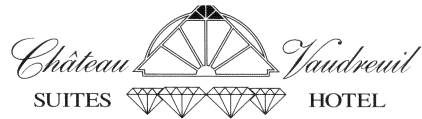
*Pennine with tomato sauce*  
*Farfalle primavera*  
*Grilled salmon with cherry tomato salsa*  
*Braised chicken legs cacciatore*  
*Potatoes and vegetables of the day*

*DESSERTS*

*Assorted miniature pastries*  
*Mirror of sliced fresh fruit*  
*Assorted cakes and mousses*  
*Coffee, tea, milk*

*\$34.00/person*

*(\*\*also available on weekends at the extra cost of \$6.00 per person)*



*LUNCH BUFFET #2*  
*Minimum 50 persons*  
*(available Monday to Friday)*

*Garnished Atlantic smoked salmon*  
*Mirror of prosciutto, bresaola and melon*  
*Assorted cold cuts*  
*Matane shrimp salad*  
*Octopus salad with balsamic*  
*Fillet of cod with shallots and garlic*  
*Breaded cauliflower and broccoli*  
*Vegetable frittata*  
*Assorted salads (8)*  
*Platter of grilled vegetables*  
*Marinated herring*

*HOT DISHES*

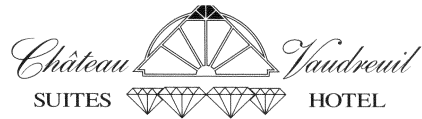
*Pennine with tomato and basil*  
*Fusilli with Italian sausage ragout*  
*Grilled lamb chops with rosemary and garlic*  
*Fillet of orange roughy with lemon and capers*  
*Potatoes and vegetables of the day*

*DESSERTS*

*Assorted miniature French pastries*  
*Assorted cakes and mousses*  
*Mirror of sliced fresh fruit*  
*Mirror of assorted cheeses*  
*Coffee, tea, milk*

*\$42.00/person*

*(\*\*also available on weekends at the extra cost of \$6.00 per person)*



*WORKING LUNCH*

*Minimum 10 persons*

*No. 1*

*Market fresh soup of the day*

*Mini Italian style sandwiches*

*Seasonal salads (3)*

*Platter of crudités with dip*

*Miniature French pastries*

*Coffee, tea*

*\$19.00/person*

*No. 2*

*Tortellini alla gigi*

*Assorted salads (3)*

*Deluxe Italian style sandwiches*

*Platter of crudités and dip*

*Platter of tomatoes and bocconcini*

*Caesar salad with parmesan croutons*

*Miniature pastries*

*Platter of sliced fresh fruit*

*Coffee, tea*

*\$23.00/person*

*No. 3*

*Soup of the day*

*V-8 and tomato juice*

*Grilled vegetable platter*

*Tomatoes and mozzarina with olive oil and balsamic*

*Assorted salads (3)*

*Platter of assorted cold cuts*

*Garden baby greens with assorted dressings*

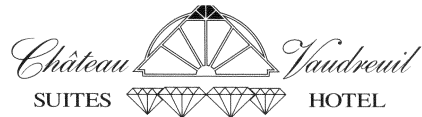
*Fazzoletti with ricotta and basil*

*Platter of miniature French pastries*

*Platter of sliced fresh fruit*

*Coffee, tea*

*\$26.00/person*



*LUNCH*  
*Monday to Friday*

*No. 1*

*Soup of the day*  
*Strozzapretti with Italian sausage ragout and asiago shavings*  
*Chocolate semi freddo with English sauce*  
*Coffee, tea, milk*  
*\$24.00/person*

*No. 2*

*Baby spinach salad with goat cheese and apples*  
*Braised chicken breast with white wine and mushroom sauce*  
*Potatoes and vegetables of the day*  
*Homemade tiramisù*  
*Coffee, tea, milk*  
*\$28.00/person*

*No. 3*

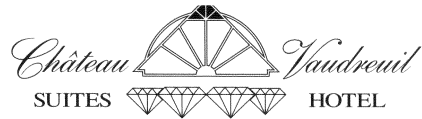
*Tomato and mozzarella with olive oil and balsamic*  
*Roasted rack of pork with maple and apple sauce*  
*Potatoes and vegetables of the day*  
*Chocolate brownie with vanilla ice cream*  
*Coffee, tea, milk*  
*\$30.00/person*

*No. 4*

*Pennine with tomato and fresh basil*  
*Roasted beef striploin with Biondi Santi*  
*Potatoes and vegetables of the day*  
*Maple and walnut pie*  
*Coffee, tea, milk*  
*\$34.00/person*

*No. 5*

*Mini rotolo with ricotta au gratin*  
*Pan seared veal scaloppine with lemon and fine herbs*  
*Potatoes and vegetables of the day*  
*Wild fruit charlotte with rum flavoured sauce anglaise*  
*Coffee, tea, milk*  
*\$42.00*



*DINNER BUFFET #1*

*Minimum 75 persons*

*Assorted salads (8)*

*Matane shrimp salad*

*Seafood salad*

*Grilled octopus salad with balsamic*

*Grilled vegetable platter*

*Tomato and mozzarella platter*

*Assorted olives and marinades*

*Baked fresh Atlantic salmon*

*Assorted pâtés and terrines*

*Sliced roasted turkey*

*Atlantic smoked salmon garnished with capers and onions*

*HOT DISHES*

*Vegetarian lasagna*

*Cavatelli with Italian sausage ragout*

*Farfalle with spinach and cherry tomatoes*

*Grilled fillet of rainbow trout with tarragon*

*Grilled pork medallions with a tropical fruit salsa*

*Potatoes and vegetables of the day*

*DESSERTS*

*Platter of Canadian cheeses*

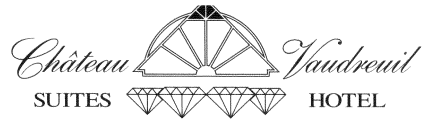
*Assorted pies and cakes*

*Platter of miniature pastries*

*Mirror of sliced fresh fruit*

*Coffee, tea, milk*

*\$49.00/person*



*DINNER BUFFET #2*

*Minimum 75 persons*

*Mirror of assorted smoked fish*  
*Mirror of prosciutto and melon*  
*Fresh Atlantic salmon braised with orange and fennel*  
*Assorted cold cuts*  
*Assorted pâtés et terrines*  
*Matane shrimp salad*  
*Seafood salad*  
*Fillet of cod with garlic and red onions*  
*Fried zucchini*  
*Fried broccoli and cauliflower*  
*Assorted salads*  
*Vegetarian frittata*  
*Cold omelette with jam*  
*Marinated asparagus platter*

*HOT DISHES*

*Manicotti au gratin*  
*Tagliatelle with porcini mushrooms*  
*Fusilli with wild boar ragout*  
*Roast beef striploin in crust au jus*  
*Veal Marengo*  
*Fillet of red snapper with fennel and orange*  
*Potatoes and vegetables of the day*

*DESSERTS*

*Fruit cascade*  
*Platter of assorted cheeses*  
*Assorted cakes*  
*Assorted pies and mousses*  
*Miniature French pastries*  
*Mirror of sliced fresh fruit*  
*Coffee, tea, milk*

*\$56.00/person*

### CARTE DES COCKTAILS/COCKTAIL LIST

#### Bar payant/Cash Bar

Boisson gazeuse / Soft drink	3,65\$	Gin, rhum, vodka	8,75\$
Eau minérale / Mineral water	4,65\$	Scotch, Whisky	9,25\$
Bière canadienne / Canadian Beer	7,25\$	Bailey's	9,25\$
Bière importée / Imported Beer	10,50\$	Tia Maria	11,25\$
Crème de menthe	9,25\$	Téquila	11,25\$
Cointreau	11,25\$	Grand Marnier	11,25\$
Drambuie	12,60\$	Cognac	11,25\$
Vin blanc ou rouge (au verre)	8,50\$		

*Taxes, pourboires et frais d'administration inclus / Taxes, gratuity and administration fees included*

#### Bar ouvert à la bouteille / Open Bar by the bottle

*Incluant boissons gazeuses / Including mixes*

Spiritueux / Liquor (40 oz. / 1.14L)		Digestifs / Liqueurs	
	REGULIER	PREMIUM	BOUTEILLE/BOTTLE
Scotch	145,00\$	160,00\$	Crème de menthe 115,00\$
Gin	125,00\$	140,00\$	Amaretto 115,00\$
Vodka	125,00\$	140,00\$	Tia Maria 120,00\$
Rhum / Rum	125,00\$	140,00\$	Schnapps 130,00\$
			Brandy 125,00\$
Premium			Drambuie 160,00\$
J. Walker Red	145,00\$		Cointreau 160,00\$
Chivas Regal	234,00\$		Grand Marnier 165,00\$
J. Walker Black	234,00\$		Cognac V.S. 155,00\$
			Cognac V.S.O.P. 350,00\$

Punch au rhum (4 litres) 160,00\$

Punch à la vodka (4 litres) 160,00\$

#### Vins apéritifs / Aperitif wines (bouteille/bottle)

Dubonnet	95,00\$	Champagne cocktail	170,00\$
Cinzano	95,00\$	Punch aux fruits	120,00\$
St. Raphaël	95,00\$	Vin / Wine	34,00\$
Dry Sherry	95,00\$	Vin mousseux/Sparkling wine	44,00\$

Eau minérale / Mineral water 3,50\$

(Grand format / Large size) 6,95\$

Bière canadienne / Canadian beer 5,50\$

Bière importée / Imported beer 7,95\$

Boisson gazeuse / Soft drink 2,75\$

Un montant de 200,00\$ sera ajouté sur la facture si le prix des consommations était inférieur à 300,00\$.

*A charge of 200,00\$ will be added to the bill for service charge if the net consumption is under 300,00\$.*

*Vaste choix de vins aussi disponible. Demandez à voir notre carte des vins.  
Large selection of wines also available. Ask to see our wine list.*

*Taxes, pourboires et frais d'administration en sus / Taxes, gratuity and administration fees not included*