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MONVILLE
—
BANQUET MENU 2025

LIFESTYLE

Preferred

HOTELS & RESORTS

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Breakfast Buffet

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Breakfast buffet – MINIMUM 8 PERS.

All our breakfasts include fruit juices, regular coffee, and tea.

The Local Continental | 26\$ /PERS.

Arhoma breads, muffins, butter and jam | Maison Chabot Chocolate croissants and croissants | Greek yogurt, granola and dried fruits | Seasonal sliced fresh fruit platter

The Montrealer | 30\$ /PERS.

Saint-Viateur bagels served with cream cheese, butter and jams | Smoked salmon | Quebec cheese platter (2 varieties) | Seasonal fruit salad






The Healthy Breakfast | 30\$ /PERS.

Avocado toast | Smoked salmon | Omelet with seasonal ingredients | Vanilla yogurt and cereals | Oatmeal with assorted dried fruits | Sliced fresh fruit platter

The American | 36\$ /PERS.

Scrambled Quebec eggs | Bacon, herbs chipolata and breakfast potatoes | Pancakes with maple syrup | Maison Chabot assorted croissants | Arhoma breads and jams | Seasonal fruits salad



 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)

The Breaks



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The Breaks – MINIMUM 8 PERS.

All our breaks include regular coffee, tea and fruit juices.



Viennoise Break | 18\$ /PERS.

Assorted croissants | Arohma breads, butter and jams | Selection of seasonal whole fruits



Energizing Break | 20\$ /PERS.

Greek yogurt station with granola, dried fruit and seeds | Granola bars | Sliced fresh fruit platter



Healthy Break | 22\$ /PERS.

Healthy smoothies (2 varieties) | Vegetable platter with dips | Fresh fruit platter | Trail mix nuts and dried fruits



Mediterranean Break | 21\$ /PERS.

Pita bread | 3 sauces: Tzatziki, Babaganoush and Hummus | Mixed olives, marinated feta, Lebanese cucumber and cherry tomato

Terroir Break | 28\$ /PERS.






Quebec cheese platter with fruit jam, dried fruits, and nuts | Charcuterie platter | Croutons and crackers

Nespresso Break

Per capsule – 4.50\$

Half-day open beverage – 8\$ per person










Full day open beverage – 15\$ per person

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À la carte option – MINIMUM 5 PERS.

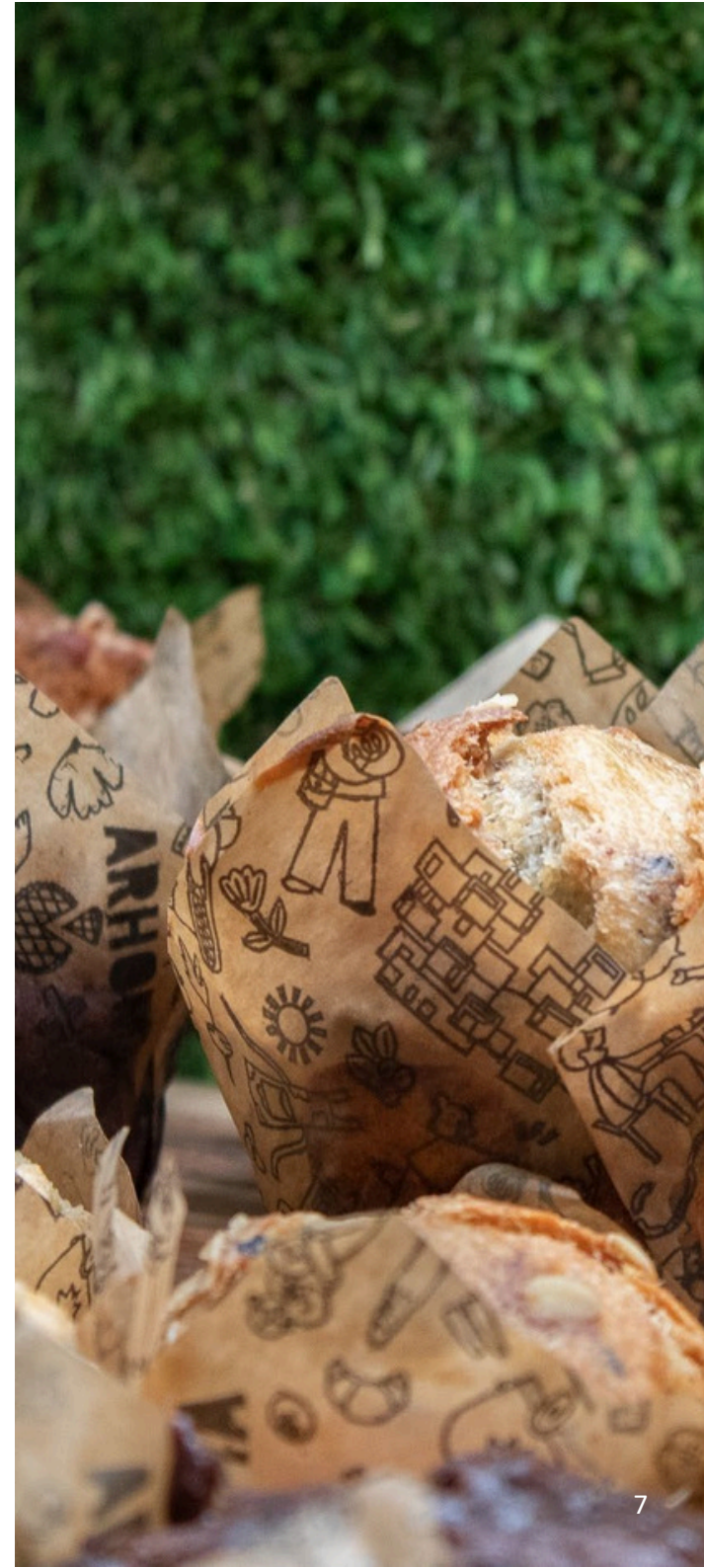
 Quebec scrambled eggs	5\$ / PERS.
 Local sausage, bacon or ham	7\$ / PERS.
 Granola bars	6\$ / PERS.
  Whole fruit basket	5\$ / PERS.
  Sliced fresh fruit platter	9\$ / PERS.
  Fresh homemade smoothies (2 varieties)	7\$ / PERS.

À la carte option

 Quebec cheese plate, fruits and nuts	18\$ / PERS.
Charcuterie platter	18\$ / PERS.
 Vegetable and dips	8\$ / PERS.
 Chips	4\$ / BAG
 Bagel	40\$ / 10 PERS.
 Muffin (2 varieties)	40\$ / 10 PERS.
 Scones	40\$ / 10 PERS.
 2 Mini Croissant or 2 mini Chocolate croissant	8\$
 Cookie of the day	4\$ / EACH
 Individual yogurt	4.5\$ / EACH
Water bottles and soft drinks	5\$ / EACH
Coffee and tea station	45\$ / STATION (10 PERS.)

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For Lunch



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For Lunch – EXPRESS LUNCH









1 soup | 1 salad | 2 sandwiches or 2 pizzas | dessert | 45\$ /PERS. | Only served at lunchtime

STARTERS

SOUP (1 CHOICE FOR THE GROUP)



- Carrot soup, orange and ginger
- Tomato cream with basil pesto
- Maple parsnip cream
- Leek soup with potatoes and smoked yogourt



SALAD (1 CHOICE FOR THE GROUP)

-  • Quinoa salad, sweet potato, bell pepper, pumpkin seed
-  • Pesto pasta salad, bocconcini and tomatoes
-   • Potato salad, grain mustard, corn and green onions
-   • Mixed green salad with vinaigrette
-   • Maroccan style carrot salad, grapes, parsil, lemon and spice dressing

SANDWICHES (2 CHOICES FOR THE GROUP)






OR HOMEMADE PIZZAS (2 CHOICES FOR THE GROUP)

- Turkey, guacamole, tomatoes and lettuce, Swiss cheese
- Prosciutto, mozzarella, basil pesto and arugula
- Smoked meat, mustard, pickles and coleslaw
- Mayo tuna, olives, tomatoes and eggs
- Roasted chicken, Cesar sauce, lettuce, bacon, parmesan
- Braised beef, roasted pepper, zucchini, dijon mayo
- BBQ pulled pork, red cabbage coleslaw, spinach
- Grilled asparagus wrap, mushrooms and arugula
-  • Goat cheese, grilles vegetables and spinach
-  • Marinated tofu, seasonal vegetables, salad and hummus

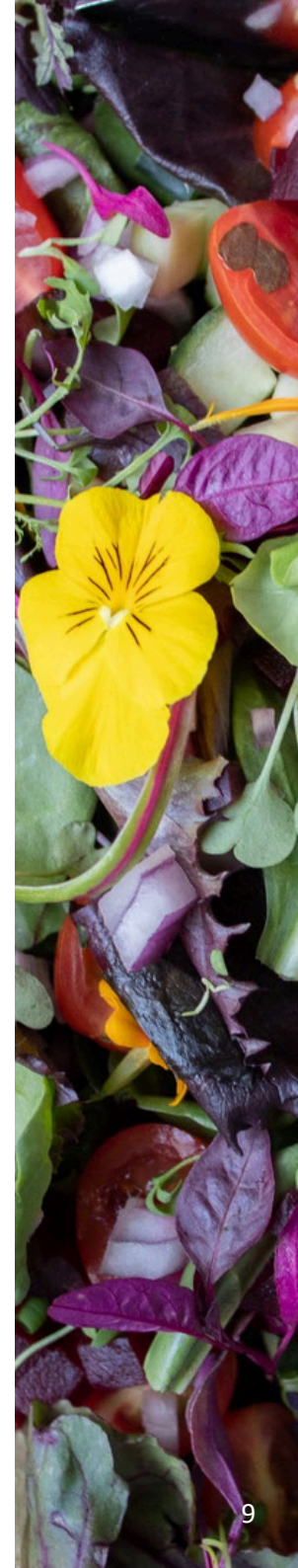
- Meat pizza (beef, sausage or chicken)
- Bocconcini, prosciutto, basil
-  • Mushrooms, peppers, olives, tomatoes, mozzarella
-  • Grilled vegetables, goat cheese, spinach

DESSERTS

Assorted homemade cookies and dessert from our pastry chef | Regular coffee and tea

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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For Lunch – HOT BUFFET – MINIMUM 10 PERS.

2 Starters | 2 Main courses | 2 Side | Dessert | 60\$ /PERS



Our hot buffet includes soup, bread, coffee and tea.

STARTERS

- ✓ • Quinoa salad, sweet potatoes, bell pepper, pumpkin seeds
- ✓ • Pesto pasta salad, bocconcini and dried tomatoes
- ✓ • Tomato platter, mozzarella, basil and olive oil
- ✓ • Greek salad, cucumber, feta, red onions, olives and vinaigrette
- ✓ • Potato salad, hard boiled eggs, pickles, tomatoes and mayonnaise
- ✓ • Mixed green salad with vinaigrette
- Ceasar salad, croutons, bacon and parmesan

MAIN COURSES





- Boeuf Bourguignon, Merlot demi-glace sauce, sauteed mushrooms
- Grain-fed chicken supreme, mustard sauce with tarragon
- Quebec veal casserole, miso and shitakes
- Basquaise chicken thighs, tomatoes and roasted bell peppers, black olives
- Seared salmon, basil Nantais butter and grilled lemons
- Roasted hake filet, herbed bruschetta and tapenade
- ✓ • Sauteed Asian tofu with vegetables
- ✓ • Dahl lentils, coconut milk and curry, fresh coriander
- ✓ • Spicy legume chili, corn and green onions
- ✓ • Pearled vegetable barley risotto and wild mushrooms

SIDES Vegan and gluten-free option available  

- Roasted potatoes with herbs
- Sweet potato puree
- Jasmin rice
- Two color quinoa
- Mixed seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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Dinner



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Dinner – MINIMUM 10 PERS.

Three course meal *Vegan and gluten-free option available*  

One starter, one main course and one dessert for the group | 75\$ per person




10\$ per person for a second choice for the main course

STARTERS

-  • Cauliflower soup, whipped curry cream and croutons
-  • Carrott and ginger cream, feta and orange zest
-  • Mixed green salad, caramelised pecans, pear and maple vinaigrette
-  • Beet carpaccio, fresh goat cheese, fennel, orange and sunflower seeds
- Sesame tuna tataki, avocado and yuzu puree, trout egg
-  • Green asparagus, confit tomatoes, lemon ricotta, parsley pesto
- Tonnato veal, tuna mayonnaise, onions and shimeji pickles, capers

*For an additional 4th service among the starters, 12\$ extra per person

MAIN COURSES






- Roasted salmon, quinoa, seasonal vegetables, basil bruschetta
- Atlantic cod, pearled barley pesto risotto, lemon beurre blanc
- Grain fed chicken supreme, creamy polenta, confit garlic, broccolini, sage sauce
- Braised Angus beef, gratin Dauphinois and carrots, red wine juice
- Duck confit Shepherd's pie, mushrooms, demi-glace sauce and buckthorn berry
-  • Mushrooms and vegetables pearled barley risotto, basil pesto and parmesan
-  • Dahl lentils and tofu, jasmine rice, yogurt, coriander, lime and naan bread
-  • Potato gnocchi, mushrooms, asparagus and parmesan

DESSERTS

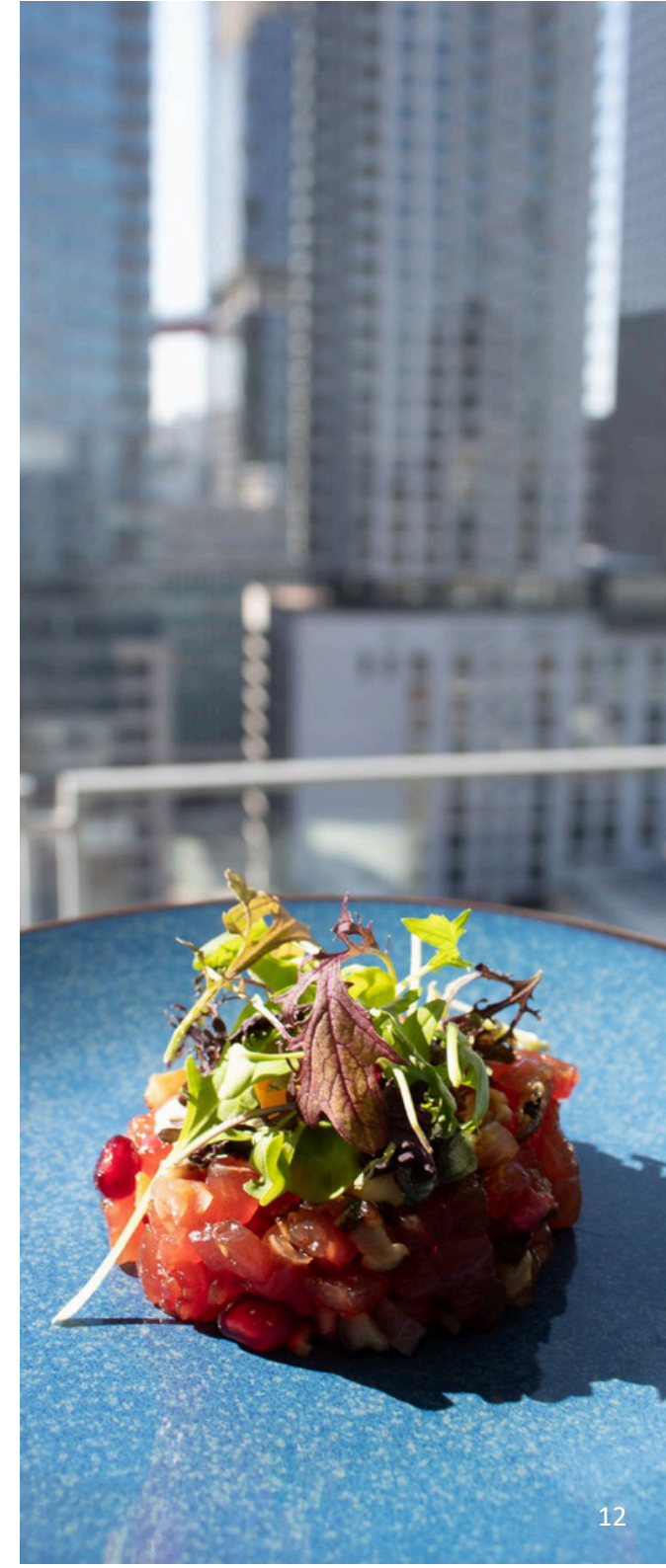
- Shortbread biscuit, lemon cream, vanilla meringue
- Dark chocolate ganache, buckwheat crumble and raspberries
- White chocolate Panna Cotta, pineapple vanilla/passion confit, coconut crumble
- Sticky toffee pudding, salted butter caramel, Bailey's ice cream

*To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections.

*Kid menu available, minimum 5 kids : 30\$ / pers.

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)





For dinner – HOT BUFFET – MINIMUM 10 PERS.



2 Starters | 2 Main courses | 1 Side | Dessert | 75\$ /PERS

Our hot buffet includes soup, bread, coffee and tea.

STARTERS 2 CHOICES FOR THE GROUP *Vegan and gluten-free option available*

- Vitello Tonnato “veal”, capers, tuna creamy sauce and fresh herbs
- Matane shrimps salad, Boston lettuce, herbed yogurt dressing
- Sesame salmon tataki, vermicelli and vegetables, Miso dressing
- Beef tartare. chives, pickles, mustard, crouton
-  • Greek salad, libanese cucumber, feta, red onion and cherry tomatoes
-  • Quinoa salad, sweet potato, bell pepper, pumpkin seed

MAIN COURSES (2 CHOICES FOR THE GROUP) *Vegan and gluten-free option available*






- Roasted beef contre-filet, pepper sauce and mushrooms
- Cod with white wine sauce and basil
- Arctic char, white butter yuzu and grilled lemon
- Slow cooked lamb with Berbere spices and carrots
- Coq au vin, red wine sauce and smoked bacon
-  • Pearled barley risotto with mushrooms and parmesan
-  • Lentils Dahl and split peas, coriander, lime and Naan bread

SIDES (1 CHOICE FOR THE GROUP) *Vegan and gluten-free option available*

- Roasted potatoes with herbs
- Gratin Dauphinois
- Quinoa
- Safran rice
- Roasted seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef







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Canapés selection – MIN. 12 CANAPÉS PER SELECTION



MEAT - 6\$ PER CANAPE

-  • Marinara sauce beef meatball, parmesan tulle
-  • Chicken dumpling, ponzu and radish
-  • Beef mini cheeseburger
-  • Classic beef tartare and crouton
-  • Koreen beef tataki, daikon radish
-  • Vitello tonnato, veal, caper and tuna mayo
- Portuguese chicken satay, Piri Piri sauce
- Phyllo pastry, duck à l'orange



FISH - 6\$ PER CANAPE




- Cod fish fritters, sriracha mayonnaise
- Tempura shrimps, hoisin sauce
- Arancini paella, shrimps, mussels, chorizo and safran
-  • Marinated octopus, hummus and herbed pesto
-  • Salmon tartare, avocado, mango and coriander
-  • Sesame red tuna tataki, mise mayonnaise, melon radish

VEGETARIAN - 5\$ PER CANAPE

- Parmesan arancini, dried tomatoes and arugula pesto
- Vegetarian curry samosa, yogurt and mint
-  • Falafels, hummus and tahini, sesame
-  • Andalou gazpacho, tomato, cucumber, bell peppers and red onions
- Bruschetta, sourdough croutons, parmesan
- Ratatouille tartelette, goat cheese and olive tapenade

DESSERT - 5\$ PER CANAPE

-  • Assorted macarons
- Brownie "Forêt Noire", vanilla cream and cherry
- Lemon cream verrine, crumble and meringue
- Doughnut hole and salted butter caramel
- Assorted truffles lollipops
-  • Seasonal fruit pavlova

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A row of polished silver chafing dishes is lined up on a buffet counter. The dishes are highly reflective, showing the surrounding environment. The word "Stations" is overlaid in large, bold, black letters across the center of the image. The background is slightly blurred, showing more of the buffet area and some greenery.

Stations

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Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

- | | |
|--|--|
|  Oyster sation *
Seasonal oysters, raspberry vinegar mignonette, tabasco, pomegranate granny apple and lime | 3 oysters 14\$ / PERS.
6 oysters 26\$ / PERS. |
|  Sushi station
Selection of sushis, makis, nigiris served with soya sauce and wasabi | 3 sushis 16\$ / PERS.
6 sushis 30\$ / PERS. |
| Poutine station
Classic poutine, French fries, curd cheese, sauce
Pulled pork poutine | 23\$ / PERS.
26\$ / PERS. |
|  Tacos station
Beef, pulled chicken, marinated tofu, served with salsa, red onions, lettuce, guacamole, sour cream, grated cheese, tortilla | 25\$ / PERS. (3 tacos) |

*Chef entertainment mandatory - \$195 per station



**The quantity of food must be equivalent to the number of people on site for each station.

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Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

Green station

Choice of 3 salads:

-  • Pesto pasta salad with bocconcini
-  • Mixed green with vinaigrette
-  • Chicken and mint tabouleh
-  • Two colour quinoa and squash
-  • Potato salad, mayonnaise, hard boiled eggs, pickles
-  • Greek salad, tomatoes, cucumber, bell pepper, feta and olives
-  • Waldorf salad, apple, grapes, celery, nuts and mayo
-  • Moroccan carrot salad, lemon, olive oil, cumin
-  • Beet salad with apple and fresh goat cheese

18\$ / PERS.

Terroir station

Quebec cheese platter with fruit jams
Charcuterie platter with condiments
Croutons and crackers

26\$ / PERS.






Sweet Station

Assorted macarons
Assorted verrine desserts
Chocolate truffles
Assorted donuts

18\$ / PERS.

*Chef entertainment mandatory - \$195 per station

**The quantity of food must be equivalent to the number of people on site for each station.

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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Drinks Menu

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Drinks Menu

Non-alcoholic drinks

Bottle of water, sparkling
water Juice and soft drinks

Glass

5\$

5\$

Classics

Vin rouge Meia Encosta Dao

12\$

Vin blanc Meia Encosta Dao

12\$

Villa Fita Azul, Mousseux, Portugal

12\$

Bières (Unibroue rousse, Carlsberg, Blanche de Chambly)

12\$

Vodka Kamouraska

12\$

Bombay Saphir

12\$

Rhum blanc Captain Morgan

12\$

Rhum brun Captain Morgan

12\$

Whisky Canadian Club 100% Rye

12\$

Tequila Cazadores Blanco

12\$

Tequila Cazadores Reposado

12\$

Dark 'N' Stormy cocktail

14\$

French 75 cocktail

14\$

Aperol Spritz

14\$



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Drinks Menu

Premium

	Glass
Côte du Rhône Gabrielle Meffre Plan de dieu	16\$
Aligoté Les Fossiles Bourgogne chardonnay – France, 2020	16\$
Sélection variée de bières locales de microbrasserie	16\$
Vodka Cirka Terroir ou Grey Goose	16\$
Gin Cirka Sauvage ou Gin Ungava	16\$
Rhum brun Diplomatico ou Rhum blanc	16\$
Bourbon Woodford Reserve	16\$
Whisky Johnnie Walker Black Label	16\$
Tequila Silver Patron	16\$
Tequila Anejo Patron	16\$
Cognac Hennessy V.S.	16\$
Baileys the Original	16\$
Tia Maria	16\$
Grappa Poli	16\$
Crémant brut Grande Cuvée, Bourgogne, Mousseux	16\$
Tribaut Blanc de Chardonnay	22\$

*A minimum of 300.00\$ to the final invoice. is required for a cash bar.
Otherwise, the balance will be applied

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Option bar

CLASSIC OPEN BAR

1st hour	27\$ / pers.
2nd hour	22\$ / pers.
Extra hour	14\$ / h.

PREMIUM OPEN BAR

1st hour	37\$ / pers.
2nd hour	30\$ / pers.
Extra hour	16\$ / h.

ALCOHOL-FREE OPTION

Per consumption for non-alcoholic beverages	5\$ / u.
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MOCKTAIL OPEN BAR

1st hour	20\$ / pers.
2nd hour	16\$ / pers.
Extra hour	10\$ / h.

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À la carte wine list

WHITE WINES

	Bottle
Meia Encosta Dao – Portugal, 2022	48\$
Domaine Tariquet classic, Côte de Gascogne – France, 2022	52\$
Kir-Yianni Paranga, Macédoine – Grèce, 2022	54\$
B1, Les Bacchantes – Québec 2022	60\$
Aligoté Les Fossiles, Bourgogne chardonnay – France, 2020	62\$
Hugel Riesling – France, 2021	66\$
Firriato Le Sabbie dell’Etna, Sicile – Italie 2022	70\$
Domaine Tariquet Premières Grives, Côte de Gascogne liqueux – France, 2022	75\$
Émotions minérales, Bourgogne chardonnay – France, 2022	76\$
Sancerre Les Grandmontains, Sauvignon Blanc – France, 2022	92\$
Domaine de l’Aigle IP, Languedoc chardonnay – France, 2022	97\$
Chablis 1er cru La Grande Cuvée, Bourgogne chardonnay – France, 2022	99\$



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ROSÉ WINES

Gris Blanc Languedoc - France, 2022	54\$
RS1 Les Bacchantes - Québec, 2022	59\$
Côte des Roses Languedoc - France, 2022	65\$

ORANGE WINES

Genora, Languedoc - France, 2022	66\$
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RED WINES

	Bottle
Meia Encosta Dao - Portugal, 2022	48\$
Rocca delle Macie Sasyr, Toscane - Italie, 2020	55\$
R1, Les Bacchantes - Québec, 2021	58\$
Barbera d'Asti, Piémont - Italie, 2021	61\$
Parallèle 45, Côtes du Rhône - France, 2020	63\$
Gabriel Meffre Plan de Dieu, Côte du Rhône - France, 2022	69\$
Saint-Chinian, Languedoc - France, 2021	71\$
Brouilly « Sous les Balloquets », Beaujolais - France, 2021	83\$
Contino Reserva, Rioja - Espagne, 2019	94\$
Chorey-les-Beaunes « les Beaumonts », pinot noir - France, 2020	115\$



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BUBBLES | CHAMPAGNES

	Bottle
Fita Azul, Mousseux, Portugal	48\$
Crémant brut Grande Cuvée	70\$
Tribaut Blanc de Chardonnay, Champagne, France	103\$
Nicolas Feuillate, Champagne, France	145\$
Tattinger Réserve Brut, Champagne, France	155\$
Moet & Chandon, Champagne, France	170\$
Pommery Royal, Champagne, France	180\$
Veuve Cliquot, Champagne, France	185\$
Laurent Perrier Rosé, Champagne, France	245\$

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