



## BUFFETS

Minimum 20 persons, 2 hours of service maximum, 5\$ extra per person, per extra hour

Complete breakfast buffet available at Le Comptoir Restaurant at 28.75\$ per person

All breakfasts include: Chilled Fresh Fruit Juices, Preserves, Jams & Creamery Butter. Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

### The Continental

25

Assortment of muffins, croissants & danishes  
Sliced fresh fruits  
Homemade granola & Yogourt  
Assortment of bread, cold cereals and milk

### The Complete Buffet

33

Seasonal fresh fruit platter  
Selection of mini danishes and muffins  
Chef's cheese selection  
Scrambled eggs with aged cheddar cheese, tomatoes & parsley  
Cinnamon and vanilla French toast with maple syrup  
Smoked bacon & sausages  
Yukon gold breakfast potatoes with caramelized onions  
House made granola  
Assortment of low-fat yogurts  
Assortment of bread

### The Mont-Tremblant

37

Seasonal fresh fruit platter  
Assortment of danishes & muffins  
Wild mushroom & goat cheese fritatta  
Traditional eggs benedict  
Belgian waffles with maple syrup & homemade fruit compote  
Smoked bacon & sausages  
Rosemary baby potatoes & sautéed peppers  
Oatmeal, brown sugar & raisins

Regional cheese platter  
Assorted cold cuts  
Homemade granola & yogurt  
Assortment of bread

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# PLATED OPTION

All Breakfasts Include: Chilled Fresh Fruit Juices, Preserves, Jams & Creamery Butter. Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

**The Plated Mont-Tremblant  
1** **30**

Platter of fresh sliced fruits on the table  
Basket of assorted danishes on the table  
Scrambled eggs with aged cheddar  
Smoked bacon & sausages  
Potato rösti with herbs

**The Plated Mont-Tremblant  
2** **30**

Platter of fresh sliced fruits on the table  
Basket of assorted danishes on the table  
Grilled vegetable & cheddar cheese egg frittata  
Smoked bacon & sausages  
Potato rösti with herbs

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# ENHANCE YOUR BREAKFAST

Each animated station requires a chef at the additional cost of 60 /hour, for a minimum of two (2) hours.  
One chef per 40 persons is required.

## **Omelette Station**

**7/Person**

## **Maple-Glazed Ham Station**

**7/Person**

Topping: cheese, mixed vegetables, ham

## **Pancake Station**

**7/Person**

## **Waffle Station**

**7/Person**

Assortment of berries, whipped cream, Maple syrup

Assortment of berries, whipped cream, Maple syrup

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# TO-GO BOXES

Our breakfast are ready to go and conveniently packed in a Fairmont handbag.

## **The Continental**

**22**

Croissant  
Giant muffin  
Homemade granola bar  
Yogurt  
Whole fruit  
Jam & butter  
Fruit juice

## **The Early Riser**

**24**

Individual Yogurt  
Muffin  
Ham croissant with cheddar cheese  
Cheese sticks with crackers  
Whole fruit  
Granola bar  
Fruit juice

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# EXTRAS

Available when buying a regular buffet

## Eggs

**Scrambled eggs**

**5 / pers.**

**Eggs benedict**

**8 / pers.**

**Tremblant eggs**

**9 / pers.**

English muffin, mushrooms, brie, poached egg, hollandaise sauce

## Healthy Choices

**The runner's sandwich**

**8 / pers.**

Egg, tomato salsa, English muffin & Swiss cheese

**Smoked salmon**

**10 / pers.**

Bagels & cream cheese, capers , lemon , red onion

**Homemade compote**

**4 / pers.**

Apple, mango or pear

**Greek yogurt parfait with maple syrup**

**5 / pers.**

**Gourmet mix**

**6/ pers.**

Almonds, dried fruits and dark chocolate

## Sweet

**Crêpes**

**5 / pers.**

Served with maple syrup

**Cinnamon and vanilla French toasts**

**5 / pers.**

## Salty

**Bacon, sausage or ham**

**5 / pers.**

**Baked beans**

**4 / pers.**

served with maple syrup

**Regional cheese platter**

**8 / pers.**



## COFFEE BREAK DRINK PACKAGE

### Premium Coffee break drink package

4.95

Water bottle & Sparkling water

Soft drinks (7 up, diet coke, ginger ale, coke )

Assorted juices and Ice tea & V8

### Deluxe Coffee break drink package

5.95

Kambucha bottle

Redbull & Powerade

Fiji Water & Sparkling water

Vintage bottle soft drinks (7 up, diet coke, ginger ale, coke )

Assorted juices and Ice tea & V8



# THEMED COFFEE BREAKS

Minimum 10 persons

## **The Willow Stream**

**19**

Fresh orange and grapefruit juices  
Assortment of homemade energy bars  
Fruit skewers & honey dip  
Homemade banana bread  
Gourmet mix (Almonds, dried fruits & dark chocolate)  
Coffee, decaffeinated coffee & Lot 35 teas

## **Berry crazy**

**20**

Wild berry smoothies  
Red berry tarts  
Wild berry crumble  
Berry mousse verrine  
Coffee, decaffeinated coffee & Lot 35 teas

## **The Mont-Tremblant Sugar Shack**

**23**

Maple syrup roasted almonds  
Maple tarts  
Maple fudge  
Maple popcorn  
Coffee, decaffeinated coffee & Lot 35 teas

## **"L'après-ski"**

**25**

POUTINE STATION  
Fries, cheese & sauce made with the "P'tit Train du Nord" local beer  
Fried onions  
Chicken wings, BBQ & apple sauce  
Brownies  
Selection of bottled drinks

## **The Candy Break**

**18**

CANDY BAR  
Selection of candies

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# TAILORED COFFEE BREAKS

Create your very own coffee breaks:

Coffee, decaffeinated coffee & Lot 35 teas and selection of 2 or 3 items from the following

\* Additional selection 3\$ / item

## Choice of 2 or 3 items

15 | 18

### THE CLASSICS

Assortment of muffins  
Assortment of danishes  
Individual parfait

### THE SWEETS

Assortment cookies  
Maple palm cookies  
Brownies  
Assortment of mini tartelettes  
Doughnut holes

### THE HEALTHY CHOICES

Assorted organic granola bars  
Toasted pita with hummus , guacamole and  
babaghanouj  
Sliced fresh fruits or fresh whole fruits  
Vegetables & dips  
Homemade dessert bread  
Gourmet mix (Almonds, dried fruits & dark  
chocolate)  
Tremblant Chia pudding  
Build your own trail mix bar

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## "A LA CARTE" BEVERAGES

<b>Bottled water</b>	<b>4.95</b>	<b>Sparkling Water</b>	<b>4.95</b>
<b>Vintage bottle Soft Drink</b>	<b>5.95</b>	<b>Fruit Juice</b>	<b>4.95</b>
<b>Iced Tea jug with lemon slices</b>	<b>23</b>	<b>Jug of fresh juice</b>	<b>32</b>
<b>Jug of Smoothie</b>	<b>36</b>	<b>Aromatized water dispenser (11.5 litres)</b>	<b>80 per unit</b>
(serves 8 to 10 people)		Cucumber & mint Watermelon & rosemary Strawberry & basil Lemon and ginger	
<b>Nespresso Coffee Machine-cup</b>	<b>5.95/cup</b>	<b>Hot Chocolate</b>	<b>4.25</b>
<b>Powerade</b>	<b>5.95</b>	<b>Redbull</b>	<b>5.95</b>
<b>Fiji water</b>	<b>5.95</b>	<b>Kambucha</b>	<b>5.95</b>
<b>Soft drinks</b>	<b>4.95</b>	<b>V8</b>	<b>4.95</b>
<b>Coffee,Decaf Coffee , tea Lot 35</b>	<b>6 per pers.</b>		

Station

## "A LA CARTE" SNACKS

### Healthy Choices

**Whole Fruit** 3

**Sliced fresh fruits** 5.75

**Homemade Granola Bar** 5

**Assorted Yogurts** 4

**Yogurt parfait with berries** 6

**Fresh fruit skewers and dip** 7

### Salty (20 persons)

**Basket of chips or pretzels** 19

**Popcorn** 30

### From the bakery

**Mini French pastries** 36/dz

**Assorted muffins** 36/dz

**Assortment of homemade dessert breads** 33/dz

chocolate, banana, carrot or lemon

**Assortment of danishes** 36/dz

### Sweet

**Assorted homemade cookies** 32/dz

**Brownies** 32/dz

maple or cajun spice

<b>Basket of nachos</b>	<b>35</b>	<b>Scones, fresh fruit compote, whipped cream</b>	<b>40/dz</b>
salsa, guacamole & sour cream			
<b>Basket of mixed nuts</b>	<b>31</b>	<b>Cupcakes</b>	<b>53/dz</b>
<b>Hummus and naan bread</b>	<b>24</b>	<b>Chocolate fondue and fresh fruits</b>	<b>9</b>
<b>Bruschetta</b>	<b>65</b>	<b>Petit fours &amp; homemade chocolates</b>	<b>38/dz</b>
with fresh and spicy tomatoes and croutons			



## BUFFETS

Minimum 20 persons, 2 hours of service maximum, 5\$ extra per person, per extra hour  
 Possibility of a lunch buffet at Le Comptoir Restaurant, offered on weekdays only, 20 persons minimum, 36 per person.

Buffets Include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

### Sandwiches - The Nansen

37

#### APPETIZERS

Soup of the day and basket of assorted breads  
 Mixed green salad, served with balsamic & raspberry vinaigrette  
 Mediterranean couscous salad  
 Mixed raw vegetables served with our homemade dip

#### ASSORTMENT OF FINE SANDWICHES

Chicken salad wrap, Caesar style  
 Olive baguette, grilled vegetables, goat cheese and sun-dried tomato pesto  
 Black forest ham on kaiser bun, brie, Meaux mustard mayo

Beef baguette, caramelized onions in the "P'tit Train du Nord" beer, horseradish mayonnaise topped with old cheddar cheese, served warm \*4 Extra

#### DESSERTS

Fresh fruit salad  
 Carrot cake  
 Cheesecake  
 Assorted homemade bars

### Lunchtime BBQ!

45

#### APPETIZERS

Fresh salads and vinaigrettes  
 Potato salad with smoked bacon and herb vinaigrette  
 Mediterranean salad with olives and marinated feta  
 Coleslaw with apples, roasted walnuts, creamy dressing  
 Mixed raw vegetables and dip

#### MAIN COURSES

Beef flank steak, mustard lyonnaise sauce  
 Chicken breast marinated in a homemade BBQ sauce  
 Salmon on a cedar plank, maple glaze  
 Potatoes sautéed with sea salt and herbs  
 Grilled vegetables, herb and lemon oil

#### DESSERTS

Fruit salad  
 Assorted cakes and dessert squares

## The Italian

41

### APPETIZERS

Vegetable minestrone and bread basket  
Traditional Ceasar salad  
Tomato, bocconcini pearls, minced fennel and fresh basil salad  
Italian orzo salad  
Proscuitto and melon platter  
Assortment of marinated olives

### MAIN COURSES

Ravioli stuffed with mushrooms, creamy leek sauce, perfumed with truffle oil  
Marinated chicken, roasted tomatoes, sautéed peppers and red onion  
Pan-fried walleye, fennel sauce flambéed with sambucca  
Yukon gold potatoes sautéed with lemon  
Mixed vegetables with oregano

### DESSERTS

Tiramisu  
Biscotti  
Cannoli alla siciliana  
Limoncello mousse

## The Ultimate! (2 choices)

40

### APPETIZERS

Soup of the day and basket of assorted breads  
Mixed green salad, crispy vegetables served with balsamic and dijon vinaigrette  
Quinoa & vegetable salad with roasted almonds  
Potato salad

### MAIN COURSE CHOICES (Select Two)

#### PASTA

Veal cannelloni, rosé sauce, melted Petit train du nord cheese  
Penne with carbonara sauce  
Sweet potato gnocchi and tarragon "beurre blanc" sauce

#### MEAT

Asian style beef medallion, shiitake mushrooms, teriyaki sauce  
Poultry breast, wild mushrooms and demi-glace sauce  
Mediterranean pork cassoulet

#### FISH

Salmon trout fillet, citrus sauce  
Halibut steak, dried tomato relish and caper relish  
Ginger and maple glazed salmon in a lemon sauce

### DESSERT BUFFET

## The Ultimate! (3 Choices)

44

### APPETIZERS

Soup of the day and basket of assorted breads  
Mixed green salad, crispy vegetables served with balsamic and dijon vinaigrette  
Quinoa & vegetable salad with roasted almonds  
Potato salad

### MAIN COURSE CHOICES (Select Three)

#### PASTA

Veal cannelloni, rosé sauce, melted Petit train du nord cheese  
Penne with carbonara sauce  
Sweet potato gnocchi and tarragon "beurre blanc" sauce

#### MEAT

Asian style beef medallion, shiitake mushrooms, teriyaki sauce

Poultry breast, wild mushrooms and demi-glace  
sauce

Mediterranean pork cassoulet

#### FISH

Salmon trout fillet, citrus sauce

Halibut steak, dried tomato relish and caper  
relish

Ginger and maple glazed salmon in a lemon  
sauce

#### DESSERT BUFFET

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# PLATED LUNCHES

Three courses plated lunches include artisan baked bread rolls, creamery butter, one choice of a soup or salad, one choice of main course and one choice of dessert.

Add an additional course for \$12 per person.

All Served Lunches Include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

## Soup

### Cream of wild mushroom

Truffle oil

### Leek and potato purée

Pancetta

### Grilled red pepper cream

Italian tomatoes, coconut cream

### Minestrone soup

Seasonal vegetables and orzo

## Salad

### Cesar Salad

fresh shaved parmesan cheese & herb croutons

### Artisan Salad

Goat cheese, candied pecans, pears and maple dressing

### Baby Kale, and Arugula Salad

Cherry tomatoes, radish, dried cranberries, toasted pepitas, oranges, crunchy heirloom carrots, green herb and citrus dressing

### Spinach Salad

Chevre, pistachio pistou, candied hazelnuts, cider vinaigrette

## Entrée

### Tortellini with cheese

37

sun-dried tomato Romanoff sauce flambéed with vodka

### Wild mushroom ravioli

37

Sage butter

## Dessert

### Sugar & pecan pie

### Cheesecake

red berry coulis

**Chicken breast** 39

stuffed with goat cheese, chorizo and basil,  
natural juices

**Chicken supreme** 37

marinated with herbs, café au lait sauce

**Pork tenderloin** 39

marinated with Meaux mustard, maple syrup  
demi-glace

**Beef medallion** 47

Madeira green pepper corn sauce

**Salmon fillet** 40

choron sauce

**Pan-fried walleye** 41

citrus butter and cilantro

**Tiramisu**

creamy custard

**Crème brûlée and berries**

**Chocolate & pear mousse**

# TO-GO BOXES

Our lunches are ready to go and conveniently packed in a Fairmont handbag.  
Appropriate Condiments are included for your convenience.

## The Classic

28

Quinoa Salad  
Potato brioche bun  
Ham, brie cheese "à la dionnaise"  
Fresh Fruit  
Potato chips  
Bottled Water

## The Ricochet

28

Chickpea Salad  
Roasted Chicken and Chipotle Salad in a butter  
croissant  
Cheese cake  
Fresh fruit  
Potato chips  
Bottled Water

## The Vegetarian

29

Raw Vegetables with Hummus  
Grilled vegetables tortilla and goat cheese  
Olive bread, pesto of dried tomatoes, marinated  
tofu  
Fresh fruit  
Potato Chips  
Bottled Water



## MENU SIGNATURE

Menu Signature - 5 services

### Menu Signature

89

AMUSE BOUCHE OF THE CHEF

VELOUTÉ OF CELERY-RAVE

Fougasse croutons with herbs and wild garlic

SMOKED SCALLOPS

Curly salad, radish, citrus supremes, gastric orange

CUT OF BEEF

Yukon Gold Potato Pavé with Aged Cheddar, Carrot with Apple Syrup, Thin Beans, Pepper Sauce

FONDANT CARAMEL AND SPECULOOS

Maple ice cream, seasonal berries

# BUFFETS

Minimum 50 persons, 2 hours of service maximum , 5\$ extra per person, per extra hour  
Personalize your experience by adding a chef at the additional cost of \$60 | hour | minimum 3 hours  
All buffets include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey and Lemon.

## The Laurentian BBQ

75

### APPETIZERS

Market salads and vinaigrettes  
Potato salad with salted pickles, smoked bacon and creamy herb vinaigrette  
Mediterranean salad with olives and marinated feta  
Coleslaw with Thousand Island dressing  
Raw vegetables and dip

### MAIN COURSES

Flank steak marinated with herbs, lyonnaise mustard sauce  
Regional assorted sausages  
Grilled chicken with homemade BBQ sauce  
Salmon brushed with maple syrup  
Pork ribs and homemade BBQ sauce  
Baked potatoes, sour cream, bacon and shallots  
Grilled vegetables, herb and lemon oil

### DESSERTS

Fruit salad  
Selection of cakes and dessert bars

## The Sugar Shack

72

### SOUP

Traditional pea soup

### APPETIZERS

Marinades in mason jars (pickles, beets, onions)  
Traditional creton, duck rilette served on wooden plank  
Homemade rainbow trout gravlax on wooden plank  
Sliced artisan bread

### MAIN COURSES

Roasted pork, caramelized with maple and Meaux mustard,  
Granny Smith apples  
Atlantic salmon caramelized with maple syrup  
Laurentian game pie  
Fluffy omelette perfumed with maple syrup  
Assorted sausages flavoured with maple syrup  
Traditional "oreilles de criss"  
Roasted maple root vegetables and baby potatoes

### DESSERTS

Crêpes with maple syrup  
Maple mousse  
Maple bread pudding

Make your buffet extra special by adding a service of maple taffy for 5.00 per person!

## The Laurentian Buffet

78

### APPETIZERS

Turnip cream with mead  
Basket of breads  
Smoked Fish platter (trout, mackerel, salmon)  
Assorted charcuterie, pates and terrines  
Green Salad with assorted vinaigrettes  
Potato salad ratte with mustard seed  
Citrus palm heart salad  
Yellow beet salad, goat cheese and caramelized pecans, apple cider vinaigrette

## MAIN COURSES

Chicken supreme stuffed with  
foie gras, oregano and giant mushroom  
Quebec Beef Medallions with juniper and coffee  
spiced jus  
Trout fillet with a fennel cream sauce  
Ravioli stuffed with cheese and basil,  
sun-dried tomatoes and garlic confit  
Potato gratin and Oka cheese  
Seasonal vegetables

## THE "P'TIT TRAIN DU NORD" CHEESE PLATTER

Fig compote, baguettes and grapes

## DESSERTS

A variety of cakes, mousses and pies  
from our pastry Chef  
Fresh fruit salad

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# A LA CARTE

Prices include one choice of soup, salad, main course and dessert

For an additional \$25 per person, allow your guests to order their main course tableside

This service is available for groups under 200 guests. We require a minimum of a four course meal, consisting of two courses prior to the entrée, three entrée choices and a dessert.

All dinners are served with an assortment of Freshly Baked Breads, Rolls and Butter, Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Lot 35 Fairmont Teas with Milk, Honey & Lemon.

## Salad

### Artisan Salad

grapefruit pearls, crunchy vegetables and maple vinaigrette

### Baby spinach salad

goat cheese, pecan candies, radish, pears, maple vinaigrette

### FRESH SALAD AND ROQUETTE

candied tomatoes, orange supremes, roasted pine nuts, apple cider vinaigrette

## Appetizers Extra

### Seared Rare Yellowfin Tuna 5

Cucumber and basil, mango mayonnaise, seasonal micro-shoots

### Potato Salad 5

Mustard seeds and smoked duck breast, small shoots and Porto reduction

### Ballottine of Foie Gras 9

## Soup

### Cream of asparagus

Roasted walnuts, lemon confit whipped cream

### Cream of leek and potato

Pancetta

### Cream of red pepper grilled

Italian tomatoes, coconut cream

## Main Courses

### Chicken Supreme 75

Stuffed with goat cheese and prosciutto, mushroom sauce

### Bison cuff filet duo (4 oz) and giant shrimps 89

Giant flambéed with cognac

### Charlevoix veal chop 79

Sortilege marinated, gingerbread croutons

## **Cheeses**

**9**

Selection of 3 fine cheeses of our region

Caramelized cipolini onions, cognac sauce

## **Chicken breast**

**75**

Stuffed with chorizo and ricotta, red wine sauce with dried tomatoes and thyme

## **Filet mignon of beef AAA**

**79**

Pepper sauce

## **Rainbow trout filet in pistachio crust**

**75**

with tangy fennel sauce

## **Dessert**

### **Tiramisu**

creamy custard

### **Raspberry and lemon cream pie**

### **Decadent chocolate & caramel cake**

### **Opera cake**

roasted coffee cream

### **Cheesecake**



red berry coulis



## RECEPTION "CLÉ EN MAIN"

(Minimum 40 persons, 2 hours of service maximum , \$5 extra per person, per extra hour)

### THE AFTER-SKI

59

#### BUFFET TABLE

Vegetables and dip  
Nachos with guacamole, salsa and sour cream  
Buffalo chicken wings and ranch dip  
All-dressed pizza  
Fried chicken  
Five-spice marinated beef satay with peanut sauce  
Fried calamari with tartar sauce  
Assorted regional cheeses

#### PASSED CANAPÉS

Mini beef Wellington, fruit ketchup  
Mini rolls stuffed with Lake Brome duck and 5 peppers

#### DESSERTS BUFFET

Coffee, decaffeinated coffee and Fairmont teas

### THE MOUNTAIN FEEL

69

Raw veggies and Thousand Island dip  
Poutine with shredded short rib beef and homemade sauce made from "Rivière Rouge" beer  
Mac'N'Cheese with lobster meat, topped with Graham cracker crumbs, served in mason jars  
Mini chicken skewers with Indian flavours, Ras El Hanout spices and Raita dip, mango chutney  
Hot artichoke dip, curry feta cheese, naan bread, served in terracotta pots  
Shredded boar mini burgers, caramelized onions and goat cheese  
Chicken wings and maple marinade, blue cheese dip  
Tempura shrimps served with Ponzu sauce  
Assorted regional cheeses

#### DESSERTS BUFFET

Coffee, decaffeinated coffee and Fairmont teas

# HOT STATIONS & SPECIALTIES

Requires a chef at the additional cost of 60 /hour , minimum 3 hours

## **SMOKED BEEF BRISKET** 14 / pers.

Assorted mustards, rye bread and sauerkraut

Minimum 15 pers.

## **ROASTED PRIME RIB AU JUS** 14 / pers.

With horseradish and mustard

Minimum 40 pers

## **LEG OF LAMB ROASTED WITH MOROCCAN SPICES** 15 / pers.

Garlic confit juice, served with a mint jelly and mango-coriander chutney

Minimum 15 pers

## **WHOLE BEEF TENDERLOIN** 19 / pers.

Horseradish and pinot noir sauce with an assortment of miniature breads

Minimum 20 pers.

## **TASTING OF TIGER PRAWNS AND SCALLOPS** 550

flambéed in vermouth

100 units of each

## **ROAST BEEF LEG ON THE BONE** 895

flavoured with herbs and mustard seeds

Serves 75 to 100 pers.

## **Poutine** 14 / pers.

Fries, cheese & sauce made with "P'tit Train du Nord" local beer

Minimum 15 pers.

# PERSONALIZED STATIONS WITH CHEF

Add a station to your evening or create your own dinner with 4 stations Requires a chef at the additional cost of 60/hour , minimum 3 hours Minimum of 25 people

## RISOTTO STATION

12 / pers.

Wild Mushrooms  
Artichokes  
Tomatoes  
Parmesan  
Truffle Oil

Minimum 25 pers.

## PASTA STATION

18 / pers.

Three (3) choices of pasta  
Three (3) options of sauce  
Garlic, parmesan and pesto

Minimum 40 pers.

## MINI-BURGER STATION

18 / pers.

Two (2) burgers per person  
(vegetarian and beef)  
Garnishes

Minimum 25 pers.

## STIR FRY STATION

22 / pers.

Chicken, beef and tofu  
Finely sliced vegetables, garlic,  
ginger and fresh coriander  
served on Asian noodles

Minimum 40 pers.

## CRÊPE STATION

15 / pers.

Flambéed crepes  
Bananas  
Grilled almonds  
Homemade jams  
Chocolate sauce  
Whipped cream

Minimum 25 pers.

# HORS D'OEUVRES

Minimum of three (3) dozen per item is required.

## COLD BY THE DOZEN

45/dz

Bruschetta with tomato and eggplant, parmesan chips,  
mini basil baskets  
Mini crab-lime salad in a jar  
Roulade of smoked salmon and lobster on pumpernickel  
Gingerbread crouton and foie gras mousse  
Mini skewers of prosciutto and melon  
Smoked trout and horseradish cream on blinis  
Smoked duck breast, fig and goat cheese on crouton  
Salmon trout tartare, lemon & pepper pearls,  
Espelette pepper aioli, black sesame cone

## HOT BY THE DOZEN

45/dz

Crab cake, saffron aioli  
Spanakopita  
Fluffy pastry with Oka cheese, almonds and honey  
Mini beef Wellington, fruit ketchup  
Asian style vegetarian mini roll  
Mini rolls stuffed with Lake Brome duck and 5 peppers  
Chicken satay marinated with Indian spices, tandoori yogurt sauce  
Wild mushroom arancini  
Shrimp tempura, grilled pepper and garlic confit aioli garlic

## "A LA CARTE"

### At the dozen (Minimum 4 dz)

**Cupcakes** 53/dz

**Tiger shrimps & cocktail sauce** 45/dz

**BBQ chicken wings** 34/dz

**Mini beef satays** 45/dz

peanut sauce

**Mini chicken satays** 45/dz

peanut sauce

**Mini burgers with shredded beef and garnishes** 45/dz

**Sushi station with garnishes** 52/dz

**ASSORTED DELUXE SANDWICHES** 55/dz

### To Share (for 20 persons)

**Basket of nachos** 35

salsa, guacamole & sour cream

**Popcorn** 25

(classic, caramel or cajun spice)

**Basket of chips or pretzels** 19

**Basket of peanuts** 21

**Basket of mixed nuts** 31

**Hummus and naan bread** 24

**Bruschetta** 65

with fresh and spicy tomatoes and croutons

**Platter of vegetables & dip** 70

**Regional cheese platter** 190

**Assortment of pâtés and  
terrines** 160

with chutney and assorted breads

**smoked salmon** 285

and garnishes

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# CHILDRENS MENU

## Plated Children menu

25

*12 years and under*

### APPETIZER (1 choice)

CAESAR SALAD Creamy dressing, croutons, Parmesan cheese  
DIP N DUNK VEGGIES N DIP Carrot, celery, broccoli, cauliflower, cherry tom, ranch dip  
PITA AND DIP warm, pita, hummus, baba ghanoj, ranch dips

### MAIN DISH (1 choice)

GRILLED CHICKEN BREAST French fries, fresh vegetables, honey barbecue sauce on the side  
SPAGHETTI meat sauce, parmesan cheese on the side  
PITA PIZZA pepperoni, OR cheese  
CHICKEN FINGERS French fries, plum sauce, fresh vegetables

### DESSERT (1 choice)

ICE CREAM SUNDAE vanilla and chocolate ice cream, fresh berries, chocolate sauce  
FRUIT SALAD  
CHOCOLATE CHIP COOKIES AND ICE COLD  
CHOCOLATE MILK

### ONE BEVERAGE INCLUDED

## Buffet childrens menu

25

*12 years and under | minimum 10 children service of 2 hours maximum*

### APPETIZERS

CAESAR SALAD Creamy dressing, croutons, Parmesan cheese  
DIP N DUNK VEGGIES N DIP Carrot, celery, broccoli, cauliflower, cherry tom, ranch dip  
HAM, PICKLES, CHEESE and CRACKERS

### MAIN DISHES (2 choices)

PITA PIZZA pepperoni or cheese  
HOUSE MADE MAC N CHEESE  
BARBECUE CHICKEN BREAST honey barbecue sauce  
CHICKEN FINGERS plum sauce  
GRILLED CHEESE SANDWICH  
MINI BURGERS AND HOT DOGS

### SIDES

Fresh vegetables  
French fries

### DESSERTS

Fruit salad  
JELL-O  
Chocolate drizzled Rice Krispies squares

### MILK, CHOCOLATE MILK, FRUIT JUICE





## DRINK MENU

LABOUR CHARGE: If bar revenues do not exceed \$400 (before taxes and service), the following labour charges will apply:  
 \$50 per hour | per bartender | for a minimum of three (3) hours.

<b>Vintage Bottle Soft drink</b>	<b>5.95</b>	<b>Bottled water or sparkling water</b>	<b>4.95</b>
<b>Fruit Juice</b>	<b>4.95</b>	<b>Domestic Beer</b>	<b>8</b>
<b>Imported Beer</b>	<b>9</b>	<b>Glass of wine</b>	<b>9</b>
<b>Aperitif and vermouth - 50 ml</b>	<b>9</b>	<b>Alcohol &amp; Liqueur Premium - 30 ml</b>	<b>9</b>
<b>Alcohol &amp; Liqueur Deluxe - 30 ml</b>	<b>10</b>	<b>Fruit punch   non-alcoholic</b>	<b>4.5</b>
<b>Rhum punch</b>	<b>6.5</b>	<b>Sparkling wine punch</b>	<b>7</b>
<b>Signature cocktail Tremblant Spritz</b>	<b>11</b>	<b>Soft drinks</b>	<b>4.95</b>

A unique tasting, Ungava-based gin aperitif

**Sweet liquor** 4.95

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## SPARKLING & CHAMPAGNE

<b>Prosecco, Tereza, Rizzi, Italy</b>	<b>55</b>	<b>Champagne, Tattinger, France</b>	<b>152</b>
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<b>Cava Pares Balta, Brut Nature, Spain</b>	<b>65</b>	<b>Mumm Napa , Napa Valley , Brut, USA</b>	<b>86</b>
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## WHITE WINES

<b>Château St-Jean, U-S</b>	<b>59</b>	<b>Alsace, Pfaff, France</b>	<b>55</b>
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Chardonnay

Pinot Gris

<b>Sancerre, Henri Bourgeois, France</b>	<b>85</b>	<b>Mission Hill, Estate Series, Canada</b>	<b>70</b>
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Sauvignon Blanc

Chardonnay

<b>Chablis, Drouhin, France</b>	<b>81</b>	<b>Friuli Grave, Campanile, Italy</b>	<b>55</b>
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Chardonnay

Pinot gris

<b>Alsace, Leon Beyer, France</b>	<b>58</b>	<b>Exclusive Fairmont, Georges Duboeuf</b>	<b>51</b>
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Riesling

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## RED WINES

<b>Antiguas Reservas, Cousino-macul, Chile</b>	<b>56</b>	<b>Pétales d'Osoyoos, Okanagan Valley, Canada</b>	<b>90</b>
Cabernet-Sauvignon		Cabernet-Sauvignon, Cabernet-Franc, Merlot	
<b>Okanagan Valley, Mission Hill, Canada</b>	<b>70</b>	<b>Barolo, Fontanafredda, Italy</b>	<b>95</b>
Cabernet-Sauvignon, Merlot		Sangiovese	
<b>Mendoza, Clos de los Siete, M. Rolland, Argentina</b>	<b>73</b>	<b>Central Coast , Woodwork, California</b>	<b>72</b>
Malbec		Cabernet Sauvignon	
<b>Côtes-du-Rhône, Famille Perrin, Réserve, France</b>	<b>50</b>	<b>Bordeaux, Château Lacoudraie, France</b>	<b>60</b>
Syrah, Grenache, Mourvedre			
<b>Coudoulet de Beaucastel, Pierre-Perrin, France</b>	<b>91</b>	<b>Exclusive Fairmont , Georges Duboeuf</b>	<b>51</b>
		Côtes du Rhône	
<b>Faiveley, France, Bourgogne</b>	<b>79</b>	<b>Langa Pasion, Bodegas Langa, Spain</b>	<b>69</b>
<b>Valpolicella Ripasso, Villa Belvedere, GIV, Italy</b>	<b>79</b>	<b>Chianti Castiglioni, Frescobaldi, Toscane ,Italy</b>	<b>55</b>
<b>Chianti Rufina, Nipozzano Riserva, Toscane , Italy</b>	<b>70</b>		