



# Christmas Party Packages

*Our packages include:*

**Holiday Punch**  
**Hot & Cold Hors d'Oeuvres**  
*(Chef's selection)*  
**2 glasses House Wine per person**  
**Deluxe Bedroom Rate of \$125.00**  
*(single or double occupancy)*  
**Free Parking**

**Add drink coupons at a price of:**  
**\$6.<sup>00</sup> each**  
*(some restrictions apply)*



# Package #1

## *Buffet - Style*

*Minimum 50 persons*

**\$64.95** per person

**Green Salad with House Vinaigrette**  
**Assorted Salads (*Greek, Caesar, Kale, Quinoa*)**  
**Charcuterie & Salmon Gravlox Platter**

### **Hot items:**

#### *Choice of (1)*

**Each additional choice: \$3.00 extra**

**Penne Primavera**  
**Cheese Tortellini with Rosé Sauce**  
**Meat Ravioli with Pomodoro Sauce**

#### *Choice of (2)*

**Each additional choice: \$5.00 extra**

**Chicken Puttanesca**  
*(cherry tomatoes, black olives & garlic)*  
**Poached Atlantic Salmon with Beurre Blanc**  
**Braised Beef Short Ribs**  
**Roasted Loin of Pork with Porto and Prunes**  
**Turkey with Cranberry Sauce**

**Vegetables & Potato of the Day**

#### *Dessert Table*

**Sliced Fresh Fruits**  
**Bûches de Noël**  
**Assorted Cakes & Pastries**  
**Coffee, tea**

**Chocolate Fountain: \$5.00 extra**

**Prices do not include 15% gratuity/administration, 5% GST and 9.975% PST  
and are subject to change without notice.**



## **Package #2**

### ***Plate-service***

*Minimum 50 persons*

**\$74.95** per person

### ***Menu for pre-selection***

#### ***Choice of (1) Soup***

Cream of Mushroom  
Purée of Carrot & Dill  
Cream of Potato & Leek

#### ***Choice of (1) Appetizer***

Caesar Salad  
Mixed Salad with Raspberry Vinaigrette  
Ham, Mushroom and Swiss Cheese Crepe “au gratin”  
Smoked Salmon with Dill Sauce

#### ***Choice of Main Course***

Supreme of Chicken with Cognac Cream Sauce & Chives  
Grilled Atlantic Salmon with Caper and Dill Sauce  
Braised Beef Short Ribs  
Lamb Chops with Greek Oregano & Lemon Sauce  
Roasted Pork Loin with Apple Cider Sauce & Cranberries

#### **Market Vegetables & Potato of the Day**

#### ***Choice of (1) dessert***

Tiramisu Cake  
Chocolate Cake with Raspberry Coulis  
New York Style Cheesecake with Apricot Glaze  
Coffee – Tea

Exchange the dessert for a **Sweet Table**  
at an additional charge of \$5.00 / pers.

**Prices do not include 15% gratuity/administration, 5% GST and 9.975% PST  
and are subject to change without notice.**

## GENERAL INFORMATION

### Menu Selection

Menu selection should be submitted to the Banquet office at least two weeks in advance for meetings and two months for banquets. No Food or Beverage will be permitted from outside the hotel.

### Bar Selection

The minimum consumption required is \$350.00 for a Cash or Open Bar. If the total amount of bill (exclusive of taxes & service) does not reach the minimum consumption required, the balance will be added to your bill.

### Guarantee

(number of guests to be served)

The Banquet office must be notified 72 business hours prior to the function date, as to the guaranteed number of guests attending your function.

### Credit Information

Direct billing requires approved credit. The application must be submitted a minimum of two weeks prior to the event. All contracts with credit card guarantees are subject to pre-authorization for the full value of the contract.

### Rental Information

Governed by Quebec Liquor Laws, no beverage service will be permitted after 2:00 a.m. All entertainment should cease at that time in order to vacate the function room by 2:30 a.m.

Organizers are financially responsible for any damage sustained to Hotel property during a function/exhibition. No smoke machines will be permitted.

### Extra Charges

As per Federal regulations, all functions featuring music, will be charged a license fee for **SOCAN** and **RE:SOUND**. Coat check service is available from September to April at a charge of \$2.00 per person, minimum 50 persons.