

le
foufou

Event
Packages

Elevated Corporate & Private Events

At Le Fou Fou, we believe every celebration should feel effortless, joyful, and unforgettable. Whether you're planning a corporate function, or an exclusive private event, our venue delivers a seamless blend of hospitality, and refined atmosphere.

Amenities include:



Indoor heated parking & valet



EV charging stations



Direct elevator access



Metro-accessible location

Modern interiors and flexible layouts create an exclusive setting tailored to everything from investor dinners and client events to fundraisers, gatherings, and private soirées, all enhanced by elegant design and a beautiful outdoor terrace.



Montréal's most vibrant
culinary destination blending
elevated atmosphere with
chef-driven food concepts.

A refined setting for
unforgettable celebrations,
corporate gatherings and
social moments.

Curated events to
your needs.

Cocktail Reception / 5 à 7

Includes: Reserved area, curated canapé menu & drink ticket or open bar.

Le Fou Fou Dine Around

Guests purchase food & beverage directly from our walk-up vendors with pre-paid event cards.

Le Fou Fou Dine Around with Canapés and Open Bar

Guests receive a selection of canapés on arrival, enjoy a dedicated open bar during the event and purchase food items directly from our walk-up vendors with Le Fou Fou event cards.

Includes: reserved area, selection of canapés on arrival, open bar package, pre-paid event cards per guest.

Pricing based on reserved area & minimum spend



BAR PACKAGE OPTIONS

Basic Open Bar

Does not include cocktails

\$55/guest for 3 hour service

(+ \$12/guest for each additional hour)

Premium Open Bar

Includes Classic Cocktails & Mocktails,

does not include Signature Cocktails

\$65/guest for 3 hour service

(+ \$15/guest for each additional hour)

Bar Vouchers

Single voucher (SV) = 1 voucher/guest

Multiple voucher (MV) = min. 2 vouchers/guest

Tier 1: *All Classic Cocktails and selection of
2 Signature Cocktails and 2 Mocktails*

SV = \$20/guest/voucher

MV = \$18/guest/voucher

Tier 2: *Selection of 2 Classic Cocktails, 2 Signature
Cocktails and 2 Mocktails*

SV = \$18/guest/voucher

MV = \$16/guest/voucher

All bar packages include:

- Basic well spirits
- A choice of 1 red wine and 1 white wine
- Speedrail cocktails
- Freshly squeezed lemon & lime juices and mixers
- Garnishes & syrups
- Pre-event set-up labor

Le Fou Fou Signature Cocktails

Pink Lady 2.0

Ungava Gin, Galliano, lemon juice, raspberry coulis, egg white, Cava

Fou Margarita

Patron Silver, lime & passion fruit juice, Thai chili syrup, Triple Sec, peach bitters

Flower Sour

Grey Goose Vodka, St-Germain, Earl Grey syrup, lemon juice, egg white

Little Plane

Pisco El Gobernador, Aperol, lemon juice, mint

Bumbu Spritz

Bumbu Rum, pineapple juice, lime juice, vanilla syrup

Peardon Me?

Grey Goose La Poire Vodka, green Chartreuse, sage syrup, lemon juice

Mocktails

I Said No !

Tequila 0.5% ABV, passion fruit, agave syrup, lime juice, grapefruit, sparkling water

Surprise Me

Rum 0.5% ABV, coconut Purée, pink peppercorn, coconut cream & pineapple

Classic Cocktails

Classic Margarita

Negroni

Boulevardier

Aperol Spritz

Moscow Mule

Bloody Ceasar

Bloody Mary

Paloma

Amaretto Sour

Whisky Sour

Mimosa

Paper Plane

Last Word

French 75

Tom Collins

Subject to change with availabilities and season



LE FOU FOU SIGNATURE OFFERINGS

Tuk Tuk Open Beer & Wine Bar

\$45 per guest + \$500 Set-Up Fee

Includes: Selection of 4 Micro Brews on Tap, two wines by the glass, and Frozen Rosé by the glass served from our signature Le Fou Fou Tuk Tuk Mobile Bar



Mocktail Bar

\$40 per guest (service included)

Includes 2 hours of:

- Signature Le Fou Fou Mocktails (Choose 2)
- Still and Sparkling water
- Soft Drinks
- Ice
- Freshly Squeezed Lemon & Lime Juices
- Garnishes and Syrups
- Pre-Event Set-Up Labor
- Equipment

Under 18 Bar

\$30 per guest (service included)

Includes:

- Signature Le Fou Fou Mocktails (Choose 2)
- Candy garnish selection
- Soft Drinks
- Ice
- Freshly Squeezed Lemon & Lime Juices
- Garnishes and Syrups
- Pre-Event Set-Up Labor
- Equipment

Le Fou Fou's Open Mocktail Bar provides a two-hour, all-inclusive, non-alcoholic beverage service at \$40 per guest. It includes four of our signature mocktails, still and sparkling water, soft drinks, ice, freshly squeezed lemon and lime juices, a variety of syrups and garnishes, full bar equipment, and pre-event setup. Everything is ready to go before service begins.

All of the sophistication – none of the alcohol. The Under 18 Bar is a two-hour, all-inclusive beverage station. It features four signature hand-crafted mocktails, a vintage candy garnish selection, soft drinks, ice, freshly squeezed lemon and lime juices, syrups, garnishes, all necessary equipment, and full pre-event setup.

LE FOU FOU VENDOR CATERING MENU

Canapé Offerings

Smoked Brisket Crostini (À La Table) Smoked brisket on a slice of baguette with cheddar, antipasto mix	\$4.70	Oysters (Mersea)	\$4
Tuna Tostada (Hogar) Tuna, avocado, tamarind, sesame	\$4	All Beef Smashburger Bites (Prime)	\$5.50
Prosciutto & Melon Skewer (Il Miglio)	\$4	Kosher Hot Dog Bite (Prime)	\$4
Rigatoni Bolognese Boat (Il Miglio) Ground veal, tomatoes, parmesan, herbs	\$6	Mini Beef Tartare (Prime)	\$4
Mini Veal Meatballs (Il Miglio) Veal meatballs, parmesan, garlic, fine herbs, tomato sauce	\$3	Smoked Salmon Crostini (Spirulina) Avocado, smoked salmon, red onion, dill, everything seasoning, olive oil, sourdough bread	\$3.50
Lamb Kekab (Le Taj) Minced lamb marinated in aromatic Indian spices and grilled in the tandoor	\$3	Big Mak Imperial Roll Bite (Tiramisu)	\$3
Tikka Masala Skewer (Le Taj) Grilled chicken marinated in tikka masala sauce, served with a rich butter chicken sauce	\$4	Mini Tuna Tataki Bites (Tiramisu)	\$4.50
		Gyoza (Tori Ramen) Classic pork dumplings	\$3
		Karaage (Tori Ramen) Japanese fried chicken bites	\$2.50
		Takoyaki – Octopus (Tori Ramen) Savory battered octopus ball	\$2



Vegetarian Canapé Offerings

Ricotta & Cherry Tomato Crostini (À La Table)	\$4.70	Avocado Crostini (Spirulina)	\$2.50
Cheese & Truffle Arancini (Il Miglio)	\$3.50	Avocado, sprouts, everything seasoning, olive oil, sourdough bread (4 bites)	
Fried rice with mixed with pecorino, parmesan, mozzarella, and truffle oil served with a homemade tomato sauce		Honey and Feta Crostini (Spirulina)	\$2.75
Cherry Tomato & Bocconcini Skewer (Il Miglio)	\$3	Mini Caesar Salad (Spirulina)	\$3.50
Gnocci pomodoro boats (Il Miglio)	\$4	Kale, romaine, cucumbers chickpeas, avocado, pumpkin seeds, hemp seeds, homemade croutons, and vegan Caesar dressing	
Tomato sauce, basil, parmesan		Santorini Salad -12 oz. (Spirulina)	\$3.50
Aloo Tikka (Le Taj)	\$2.50	Romaine, tomato, cucumber, red onion, chickpeas, kalamata olives, feta, and Greek dressing	
Potato patties, fresh coriander and herbs		Vegetarian Imperial Rolls (Tiramisu)	\$2.50
Vegetarian Samosa (Le Taj)	\$2.50		

Family Style Platters & Food Stations

Classic Grazing Table (À La Table Café)	\$185	Nigiri and Sashimi Platter (Kishu)	\$205
5 types of cheeses, 3 types of charcuteries, olives & mini pickles, dried & fresh fruits (seasonal variety), nuts, Carr's crackers (or gluten free on request) (Serves 8 people)		60 pieces of chef's choice of nigiri and sashimi	
Italian Sandwiches (Ciccio's)	\$150	Cajun Onion Ring Platter (Mersea)	\$48
2 choices - 10 sandwiches cut into 3-4 pieces		(Serves 15-20 people)	
Chips & Guacamole Platter (Hogar)	\$48	Fried Calamari Platter (Mersea)	\$80
(Serves 15 people)		With Cesar mayo and hot sauce (serves 15-20 people)	
Taco Tower (Hogar)	\$130	Popcorn Shrimp Platter (Mersea)	\$96
Sampler of 15 tacos		Served with hot sauce (serves 15-20 people)	
Classic Maki Platter (Kishu)	\$100	Pizza Station (Tiramisu)	\$22-28
Signature Maki Platter (Kishu)	\$125	Several choices available	
60 pieces of chef's choice of classic or signature maki			

Desserts

Cinnamon Churros (Hogar)	\$2	Brownie Bites (Prime)	\$2.50
Classic Cannoli (Il Miglio)	\$4	Individual Tiramisu (Tiramisu)	\$5

TERMS & CONDITIONS

PRICING

All prices are subject to change according to regular/high season and to reflect market fluctuations. Once a Banquet Event Order is signed, the prices listed will be honored for the event. All prices exclude the 12% administration fee applied to the cost of food and beverage as well as provincial and federal taxes, which are applicable on all products and services. These fees and taxes may change without notice.

OUTSIDE FOOD & BEVERAGE

Le Fou Fou does not allow guests to bring in any outside food or beverage (except birthday/special occasion cakes with approval). Outside alcoholic beverages (including wine) are prohibited by our liquor license. Note that all unconsumed food will remain at Le Fou Fou at the conclusion of each event.

EVENT CARD EXPIRATION

Le Fou Fou event cards are created specifically for each event. Unused portions of the Event Cards are not transferable and will expire at the end of each event.

ALLERGIES & INTOLERANCES

Le Fou Fou can provide information about appropriate menu items for guests with Allergies and Intolerances. We require three-weeks notice to create an alternative menu for an event. Due to working with multiple vendors and kitchens, Le Fou Fou cannot guarantee accommodating every allergy and intolerance or maintaining a completely allergen-free environment to the safety and satisfaction of our guests.

PARKING

Four hours of free indoor and outdoor parking is currently available at Royalmount. Guests who stay longer than this gratis time limit are required to pay the standard parking rates.

DEPOSITS

Deposits are not refundable. Payments can be made by credit card.

Initial Deposit: We require a deposit of 20% of the estimated cost of the event to hold the reservation.

Second Deposit: We require a second deposit of 30% of the estimated cost of the event 30 days prior to the event.

Events booked within 30 days of the event date require a 50% deposit at the time of booking.

Final Deposit: The final payment based on the final signed Banquet Event Order is to be paid seven (7) days prior to the event. Any changes made during the seven days leading up to the event must be pre-approved and paid in advance.

Final adjustments for any additional charges incurred during the event will be processed in the week following the event.

CANCELLATIONS

Cancellations made more than 30 days before the event: A refund of 50% of the submitted deposits will be issued.

Cancellations made less than 7 days before the event: The full event amount will be charged.

**FEES &
MINIMUMS****SEMI-PRIVATE GROUP RESERVATIONS**

For semi-private events, we reserve tables within a section of Le Fou Fou appropriate to the size of the group. The individual vendors will remain open throughout the food hall and other tables will be occupied by regular Food Hall guests who will have unrestricted access to our bars and vendors. Dedicated event bar service is available for an additional fee (see pricing above). Semi-private fees exclude the booking of Eva's or Tiramisu.

**EXCLUSIVE
EVENT
BOOKINGS**

Le Fou Fou accepts reservations for exclusive events within the food hall. We offer a variety of dining and ordering options that allow your guests to experience Montreal's finest chefs and restaurateurs all under one roof. However, as a collective of independent businesses, we must ensure that these events do not negatively impact our vendors and partner businesses. For that reason, we require limited rental and exclusivity fees to ensure the events we book maintain the same level of profitability and revenue as our standard walk-in business.

Vendor minimum spend: This fee allows us to pause the walk-up vendor service of the kitchens adjacent to the specified event space to create a fully closed area accessible only for your guests. This fee goes directly to our vendors to offset the cost of their normal operation during the exclusive event. The total fee depends on the number of vendors needed to be closed to maintain the level of exclusivity requested.