PLACE CARMIN

group menus



740 William street, Montréal, QC H3C 1P1 | 514-439-0740 | Instagram: @place_carmin

3 COURSE MENU

75

A 20% service fee will be added to this amount

-APPETIZERS-

Beet Salad, Pecans, Blue Cheese

or

Salmon Tartare, Cucumber, Dill

or

French Onion Soup, Bacon

-MAIN COURSES-

Cassoulet, Duck Confit, Toulouse Sausage, Bacon

or

Grilled Arctic Char, Beurre Blanc, Chorizo, Squash, Endive

or

Eggplant Parmigiana, Romesco Sauce, Parmesan

-DESSERTS-

Apple Tartlet, Caramel, Mascarpone cream

or

Profiterole, Chocolate, Pears, Hazelnuts

5 COURSE MENU

90

A 20% service fee will be added to this amount

AMUSE-BOUCHE

-APPETIZERS-

Beet Salad, Pecans, Blue Cheese

or

Salmon Tartare, Cucumber, Dill

or

French Onion Soup, Bacon

-2nd APPETIZER-

Mushroom Ravioli, Hazelnuts

-MAIN COURSES-

Cassoulet, Duck Confit, Toulouse Sausage, Bacon

or

Grilled Arctic Char, Beurre Blanc, Chorizo, Squash, Endive

or

Eggplant Parmigiana, Romesco Sauce, Parmesan

-DESSERTS-

Apple Tartlet, Caramel, Mascarpone cream

or

Profiterole, Chocolate, Pears, Hazelnuts

SHARING MENU

115 (per person)

All listed dishes are served and shared at the table; no selection is required.

A 20% service fee will be added to this amount

-CANAPÉS AND SEAFOOD PLATTER-

-APPETIZERS-

Salmon tartare, cucumber, dill
and

Beet Salad, Pecans, Blue Cheese
and
Charcuterie platter

-MAIN COURSES-

Arctic char, Grenobloise-style
and
Flank steak, bone marrow, escargots, truffle sauce
and
Roasted vegetables
and
Caesar salad

-DESSERTS-

Assorted desserts

COCKTAIL MENU

65
A 20% service fee will be added to this amount

-CANAPÉS-

Deviled egg

Cheese and carrot, **tartlet**

Florentine gougère

Oysters

Scallop ceviche, cucumber, lime

Shrimp cocktail

Beet Salad, Pecans, Blue Cheese

Charcuterie platter

Cheese platter

- DESSERTS-

Assorted desserts

BRUNCH SHARING MENU

AVAILABLE ON WEEKENDS

All of the dishes listed are served and shared at the table; no selection is required.

50 (par personne)
A 20% service fee will be added to this amount

-CANAPÉS-

Deviled egg

Cheese and carrot, **tartlet**

Florentine gougère

Viennoiseries

-MAIN COURSES-

Eggs Benedict, ham, bacon crumble

Potatoes

Green salad

Sausages

BRUNCH MENU WITH CHOICES

AVAILABLE ON WEEKENDS

55 (par personne)
A 20% service fee will be added to this amount

-VIENNOISERIES-

-MAIN COURSES-

Salmon, avocado and tomato bagel

or

French toast, caramelized apples

or

Eggs Benedict, ham, bacon crumble

-DESSERTS-

Assorted Desserts

ADD-ONS

-CANAPÉS-

($4 each)

Cheese and carrot, **tartlet**

Florentine gougère

Deviled egg

-SEAFOOD-

Oysters ($42/dozen)

Seafood platter ($50 per person)

Shrimp cocktail (6) $24

Scallop ceviche (bite-sized) $8

-OTHER-

(for 3 people)

Charcuterie platter $24

Cheese platter $24

Roasted vegetables $12

assorted pastry platter $25

-DESSERTS-

Assorted mignardises (3) $8

INFORMATION

Menus are subject to change and may vary depending on availability and seasonal products.

ROOM RENTAL INFORMATION

Maximum Capacity: Our rooms can accommodate up to 64 guests.
Minimum Revenue Required: A minimum revenue guarantee is required to rent the room.

INCLUDED SERVICES

Exclusive Space: Enjoy a fully private room.
Audio Services: Projector, Wi-Fi, DJ ports, option to play your own music, microphone, etc.
Event Management: Dedicated support for seamless planning.
Space Setup: Assistance with layout and event organization.
Sommelier Advice: Expert recommendations for food and wine pairings.
Professional Service Team: Attentive and experienced staff.
Essential Setup: Tables, tablecloths, dishes, and other necessary items.
Menu Printing: Customized menus for your event.
Decor Options: Ability to personalize the room's decoration.
Private Access: Separate entrance and private restrooms.
Event Hours: Room available from 5:00 PM to 1:00 AM.

ADDITIONAL SERVICES

Name Badge Printing: Available for $75.

NEARBY PARKING

