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MONVILLE
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BANQUET MENU 2025

LIFESTYLE™

Preferred
HOTELS & RESORTS

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Contact: sales@hotelmonville.com +1(514) 379 2006



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.

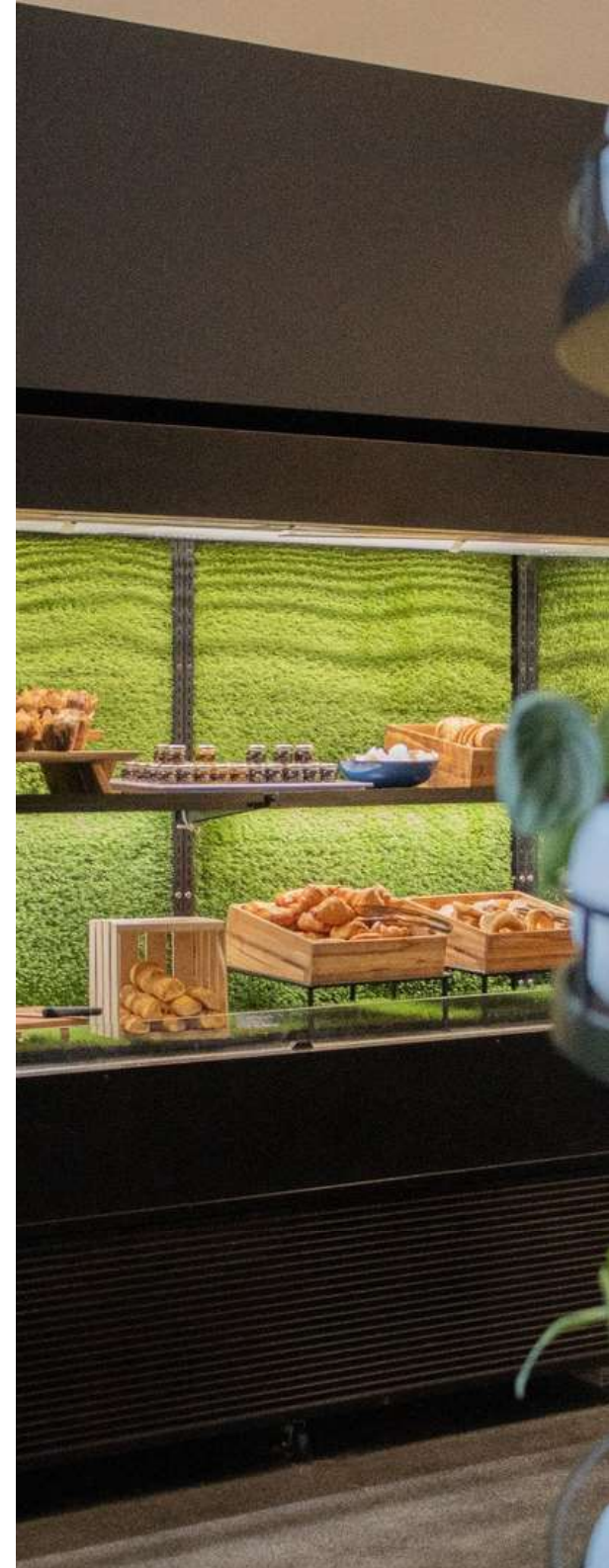
Avocado toast | Smoked salmon | Omelet with seasonal ingredients | Vanilla yogurt and cereals | Oatmeal with assorted dried fruits | Sliced fresh fruit platter

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



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%)



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.

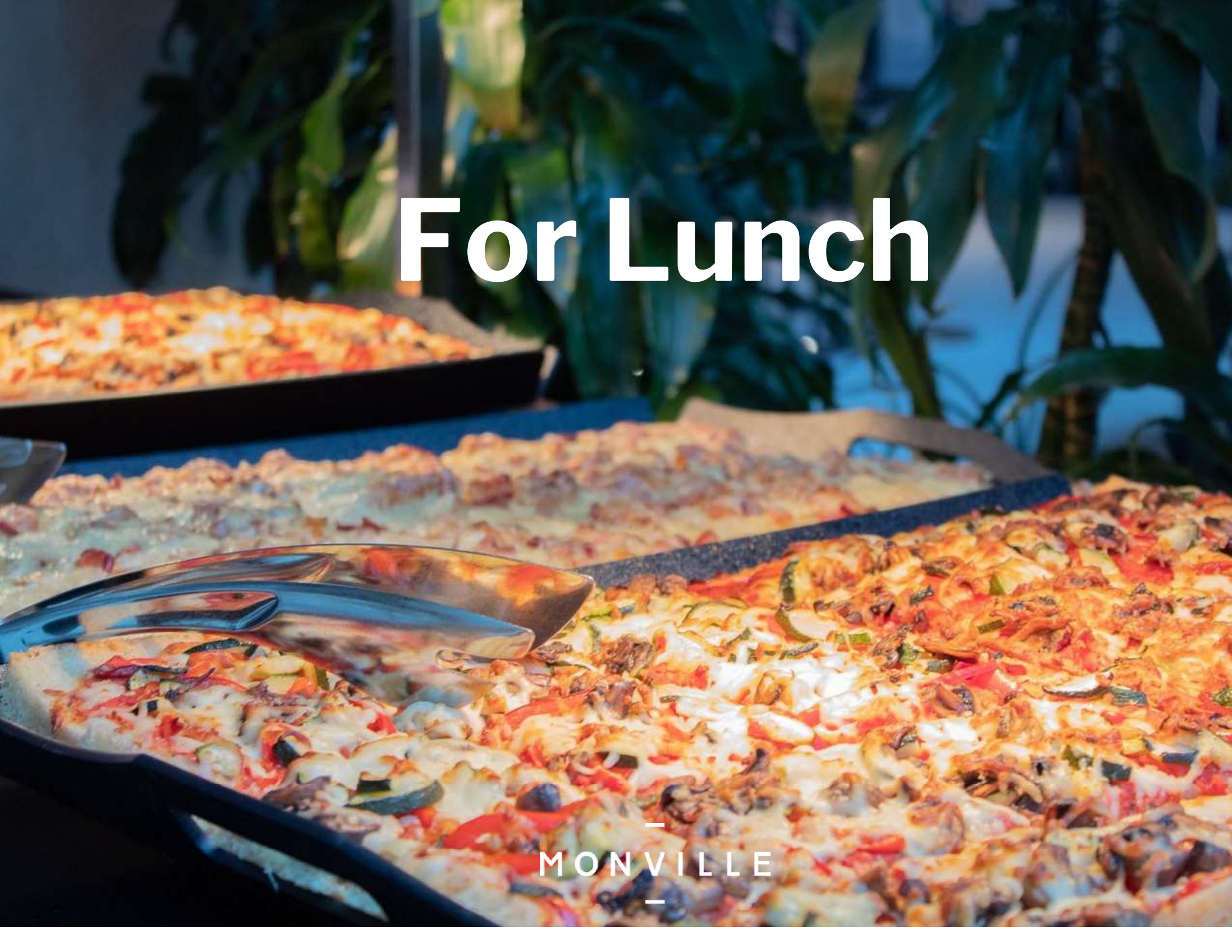
À la carte option

 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.)

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

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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
- Caesar 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 shiitakes
- 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

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



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 at least 10 business days before .

*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

 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%)



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

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

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A row of polished silver chafers, each with a domed lid and ornate legs, is lined up on a white marble buffet counter. The chafers are highly reflective, showing the surrounding environment. In the foreground, a silver serving spoon rests in a small dish. The background is softly 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.



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%)



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.

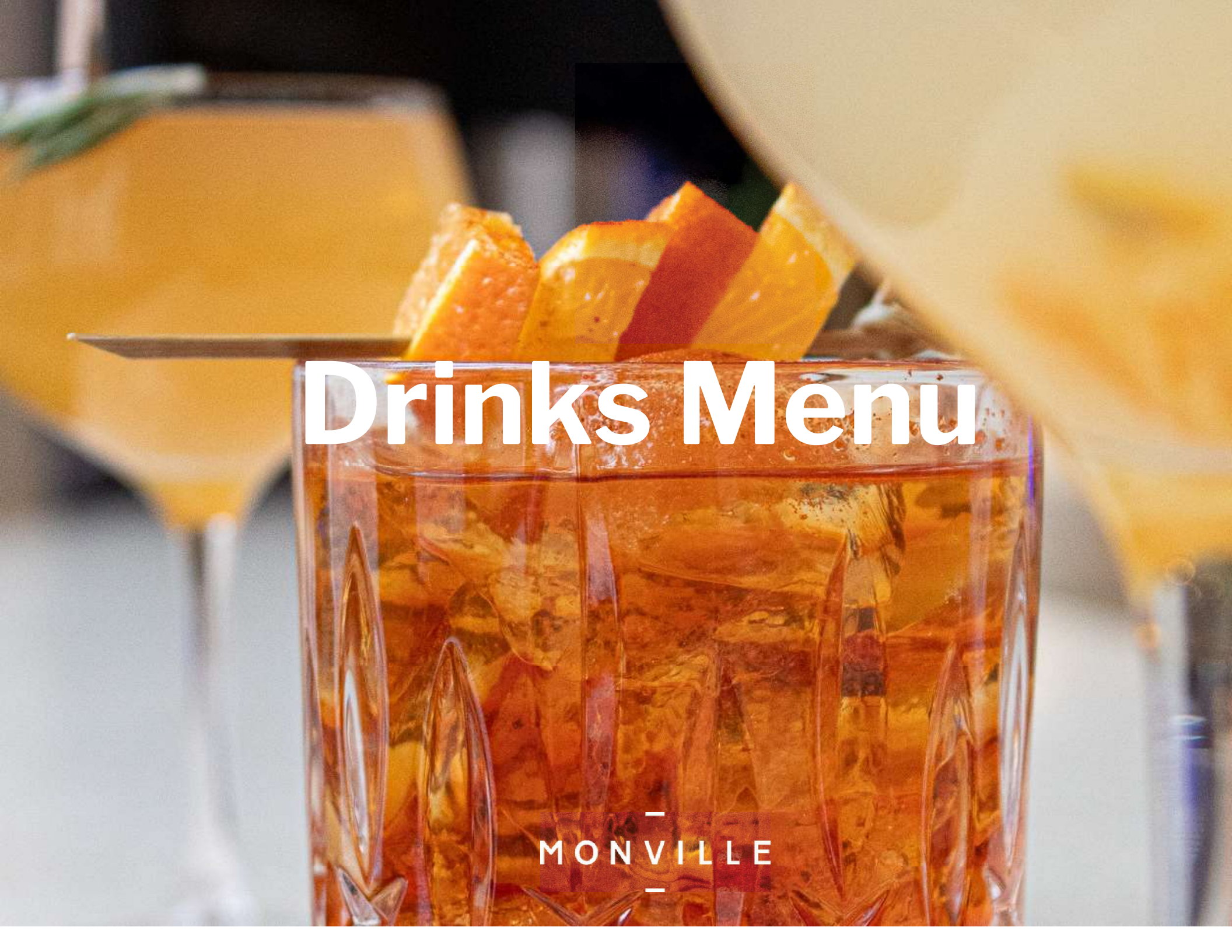
*Chef entertainment mandatory - \$195 per station

**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

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





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

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



Option bar

CLASSIC OPEN BAR

1st hour
2nd hour
Extra hour

27\$ / pers.
22\$ / pers.
14\$ / h.

PREMIUM OPEN BAR

1st hour
2nd hour
Extra hour

37\$ / pers.
30\$ / pers.
16\$ / h.

ALCOHOL-FREE OPTION

Per consumption for non-alcoholic beverages

5\$ / u.

MOCKTAIL OPEN BAR

1st hour
2nd hour
Extra hour

20\$ / pers.
16\$ / pers.
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 liquoreux – France, 2022	75\$
Émotions minérales, Bourgogne chardonnay – France, 2022	76\$
Sancerre Les Grandmontains, Sauvignon Blanc – France, 2022	92\$
Domaine de l'Aigle <i>IP</i> , 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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SPARKLING WINES | 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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