

COUR ARRIERE

LE ST-SULPICE HÔTEL



Banquet Menu

Breakfast

COUR
ARRIERE

LE ST-SULPICE HÔTEL

Breakfast

Cold buffet

\$29

Assortment of pastries
Plain yogurt with homemade granola

Fresh fruit platter
St-Viateur bagels, cream cheese
Smoked salmon

Juice - coffee - tea

Replace your coffee with a **Nespresso** station
\$5 per person (2 capsules/person)

Hot buffet

1 CHOICE

\$32

2 CHOICES

\$37

3 CHOICES

\$41

Assortment of pastries
Fresh fruit platter
Plain yogurt with homemade granola

CHOICE A

Scrambled eggs
Pork sausage, bacon, hash browns

CHOICE B

Mini vegetarian quiche
Cider and maple vinaigrette salad

CHOICE C

Pancakes, Quebec maple syrup
Assorted breads and jams

Juice - coffee - tea

Replace your coffee with a **Nespresso** station
\$5 per person (2 capsules/person)

Breakfast by the plates

\$36

Assortment of pastries
Fresh fruit platter
Juice - coffee - tea

Scrambled eggs, sausage, braised ham, and bacon
Hash browns

or

House-made pancakes
Maple syrup, custard sauce, or chocolate

or

Vegetarian quiche
Roasted potatoes
Cider and maple vinaigrette salad

Replace your coffee with a **Nespresso** station
\$5 per person (2 capsules/person)

Coffee Break

COUR
ARRIÈRE

LE ST-SULPICE HÔTEL

Coffee Break

Pastries & fruits station

\$17

Fresh fruit platter
Selection of freshly baked pastries (2 per person)

Cheese station

\$29

Quebec cheeses
Seasonal chutney
Assorted nuts, dried fruits & croûtons

Charcuterie station

\$29

Smoked dried sausage
Beef bresaola
Poultry rillettes
Seasonal chutney
Assorted nuts, dried fruits & croûtons

Healthy station

\$20

Protein bars
Energy balls
Fresh fruit platter
Smoothies

Sweet Station

\$18

Cookies
Muffins
Macarons

Savory station

\$20

Pita chips
Labneh
Homemade hummus
Seasonal dip

Add tea thermos **\$45**
Add coffee thermos **\$70**

Nespresso Station



2 capsules per person **\$9.00**
3 capsules per person **\$12.00**
4 capsules per person **\$15.00**

Beverage station

\$14

Gatorade - Sparkling water
Selection of fruit juices
Selection of sodas

Buffet Menu

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Cold Buffet

\$34

OPTION 1

- SOUP OF THE DAY
- 1 CHOICE OF SALAD
- 2 CHOICES OF SALADS

\$39

OPTION 2

- SOUP OF THE DAY
- 2 CHOICES OF SALADS
- 2 CHOICES OF SANDWICHES

Choice of salads

- **Garden Salad**
Seasonal vegetables, cider vinaigrette, berries
- **Caesar Salad**
Romaine lettuce, homemade croutons, parmesan
- **Pasta Salad**
Pesto, bocconcini, fresh herbs
- **Couscous Salad**
Grilled vegetables, dried fruits, maple syrup vinaigrette

Choice of sandwiches

- **B.L.T.**
Multigrain bread, tomatoes, bacon, lettuce, mayonnaise
- **Vegetarian Sandwich**
country bread, grilled vegetables, lettuce, tomatoes, pepper mayonnaise
- **Portuguese Chicken Sandwich**
Panini bread, Piri-Piri mayonnaise, marinated chicken, lettuce, tomatoes
- **Turkey Wrap**
Pickle mayonnaise, lettuce, bacon, emmental cheese
- **Smoked Salmon Bagel**
Cream cheese, red onions, capers

* Dessert station Add-on

1 CHOICE

\$6

2 CHOICES

\$10

- **Cheesecake**
Oreo crumble, dulce de leche, creamy cheese layer
- **Layered lemon cake**
Lemon pastry cream, oat crumble, meringue
- **Carrot cake**
Cream cheese icing
- **Chocolat brownie**



IN A HURRY? GRAB A BOXED LUNCH!

- 1 CHOICE OF SANDWICH
- 1 CHOICE OF SALAD
- 1 BOTTLE OF WATER

\$31



THIRSTY? ADD A BEVERAGE STATION!

- SPARKLING WATER
- GATORADE & FRUIT JUICES
- SODAS

\$10

Hot Buffet

SERVED WITH SOUP A THE DAY

\$38

OPTION 1

- 1 CHOICE OF DISH
- 1 CHOICE OF SIDE
- 2 CHOICES OF SALADS

\$53

OPTION 2

- 2 CHOICES OF DISHES
- 2 CHOICES OF SIDES
- 2 CHOICES OF SALADS

Choice of Dishes

- **Curry**
Chickpea, Coconut Milk, and Squash Curry
- **Salmon**
Lemon and Honey Glazed Salmon Fillet
- **Chicken**
Portuguese-style Chicken Breast
- **Cavatelli**
Cavatelli with wild mushrooms and Parmesan
- **Roastbeef**
Roast Beef with Jus and Rosemary

Choice of Sides

- Roasted potatoes
- Assorted grilled vegetables
- Garlic and parmesan risotto
- Basmati rice with coconut milk and lime
- Pesto orzo

Choice of salads

- **Garden Salad**
Seasonal vegetables, cider vinaigrette, berries
- **Caesar Salad**
Romaine lettuce, homemade croutons, parmesan
- **Pasta Salad**
Pesto, bocconcini, fresh herbs
- **Couscous Salad**
Grilled vegetables, dried fruits, maple syrup vinaigrette

* Dessert station Add-on

1 CHOICE

\$6

2 CHOICES

\$10

- **Cheesecake**
Oreo crumble, dulce de leche, creamy cheese layer
- **Layered lemon cake**
Lemon pastry cream, oat crumble, meringue
- **Carrot cake**
Cream cheese icing
- **Chocolat brownie**



THIRSTY? ADD A BEVERAGE STATION!

- SPARKLING WATER
- GATORADE & FRUIT JUICES
- SODAS

\$10

*Price per person

Menu subject to change without notice. A final menu will be proposed one (1) week before your event.



Banquet Menu

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LE ST-SULPICE HÔTEL

Banquet Menu

Express Banquet

\$32

*Available for lunch only

Starter

Soup of the day

Main course (One choice for the group)

Cavatelli with wild mushrooms and Parmesan
or

One (1) sandwich choice

B.L.T., Vegetarian, Portuguese chicken, Turkey wrap, or Smoked salmon bagel
or

Beef Tartare and Salad

Dessert

Chocolate brownie

Banquet Menu A

\$57

Starter

Green Salad

or

Soup of the day

Main course

Creamy risotto with fresh herbs

Confit poultry

or

Pan-Seared Salmon

Beurre blanc, squash puree, market vegetables

or

Cavatelli with forest mushrooms and Parmesan

Dessert

Layered lemon cake

Lemon pastry cream, oat crumble, meringue

or

Cheesecake

Oreo crumble, dulce de leche, creamy cheese layer

Vegan

Alternative

Starter

Soup of the day

Main course

Cauliflower Curry Balls

Wild Mushrooms

Cauliflower Puree

Persillade

Dessert

Vegan chocolate mousse

Sweet granola

Banquet Menu B \$67

Starter

Zucchini carpaccio, Pecorino cheese, sunflower seeds, sumac
or

Beef tartar

Main course

Creamy risotto with fresh herbs

Confit poultry

or

Pan-Seared Salmon

Beurre blanc, squash puree, market vegetables

or

AAA Quebec Angus Striploin

Whiskey Sauce and mashed potatoes

Desserts

Layered lemon cake, lemon pastry cream, oat crumble, meringue

or

Cheesecake, Oreo crumble, dulce de leche, creamy cheese layer

Banquet Menu C \$87

Cold Appetizers

Zucchini carpaccio, Pecorino cheese, sunflower seeds, sumac
or

Beef Tartare

Hot Appetizers

Arancini

or

Scallop, Minestrone Broth

Main courses

Creamy risotto with fresh herbs

Confit poultry

or

Lobster Cavatelli

or

Braised Lamb

Alligot, roasted vegetables, meat jus

or

AAA Quebec Angus Striploin

Whiskey Sauce and mashed potatoes

Desserts

Layered lemon cake, lemon pastry cream, oat crumble, meringue

or

Cheesecake, Oreo crumble, dulce de leche, creamy cheese layer

Vegan

Alternative

Starter

Soup of the day

or

Endive Salad

Strawberry Vinaigrette

Walnuts, Fine Herbs

Main course

Cauliflower Curry Balls

Wild Mushrooms

Cauliflower Puree

Persillade

or

Lentil Parmentier

Parsnip Puree

Greens

Dessert

Vegan chocolate mousse

Sweet granola

A group of people are gathered at a cocktail party. In the foreground, a woman with long, wavy blonde hair is smiling and looking down at a glass of white wine she is holding. She is wearing a dark top and a patterned cardigan. To her right, a man with a beard and short brown hair is looking at her. In the background, a woman in a yellow dress is walking, and other guests are visible, some holding glasses. The setting appears to be an outdoor or semi-outdoor space with wooden flooring and blue vertical elements in the background.

Cocktail Party

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Cocktail Party

Choice of Hors d'oeuvres by the dozen

Vegetarian

\$50

Arancini, truffles and Parmesan
Focaccia, pesto, olives, smoked tomatoes
Maki, cucumber and spicy mayo

Fish

\$60

Cod fritters, aioli
Salmon gravlax, crème fraîche, mujol caviar
Tuna crudo, compressed melon, ponzu

Meat

\$58

Tataki tonato, beef tataki, tuna mayonnaise, fried capers
Fried chicken, buttermilk, curry mayonnaise
Mini beef burger

Cheeses

\$54

Bocconcini, salsa verde
Brie, honey nut candies
Fig, blue cheese

Desserts

\$48

Carrot cake, cheese gel
Earl Grey financier
Chocolate brownies

Alcohols

COUR
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Drink Menu

Wines

Our wine cellar is constantly evolving.

Our sommelier will suggest options that match your taste.

Beers

Local beers

Coors Light
Miller Lite
Blue Moon
Ricard's Red

Imported beers

Heneiken
Madrí Excepcional
Sol
Dos Equis

Craft Beers

La Pitoine (Trou du diable)
Perroquet IPA (Trou du diable)
Griffintown (Brasseur de MTL)
Loxley (Brasseur de MTL)

Spirits

Vodkas

Skyy
Finlandia

Rums

Bacardi Superior
Bacardi Spiced

Téquilas

Sauza Silver
Sauza Gold

Gins

Beefeater
Bombay Sapphire

Whiskys

Jim Beam
Jack Daniel's

Premium Vodkas

Pur vodka
Grey Goose

Premium Rhums

Flor de Cana 12 years
Brugal Anejos Superior

Premium Téquilas

Hornitos Reposado
1800 Anejo

Premium Gins

Ungava
Hendrick's

Premium Whiskys

Bowmore 12 years Islay
Laphroaig Single Malt

Mocktails

Lisbonne's sunset, Peach Tea Syrup, Lime Juice, Soda

Coco Limo, Coconut Water, Lemon, Berries, Soda

Skinny Paloma, Pink Grapefruit Juice, Rosemary, Simple Syrup, Soda

Bar options

À la carte

Classic

White Wine, Sommelier's Choice
Red Wine, Sommelier's Choice
Local Beers
Regular Brand Liquor
Soft Drinks
Fruit Juices
Mineral Water

\$13.00 per drink

Premium

Appellation White Wine, Sommelier's Choice
Appellation Red Wine, Sommelier's Choice
Imported Beers
Premium Brand Liquor
Soft Drinks
Fruit Juices
Mineral Water

\$16.00 per drink

Minimum consumption of **\$300 per hour**, otherwise the difference will be charged to the master account.

Coupon Package

Classic

White Wine, Sommelier's Choice
Red Wine, Sommelier's Choice
Local Beers
Regular Brand Liquor
Soft Drinks
Fruit Juices
Mineral Water

\$12.00 per coupon

more than 100 coupons \$1150
more than 250 coupons \$2750
more than 500 coupons \$5000

Premium

Appellation White Wine, Sommelier's Choice
Appellation Red Wine, Sommelier's Choice
Imported Beers
Premium Brand Liquor
Soft Drinks
Fruit Juices
Mineral Water

\$15.00 par coupons

more than 100 coupons \$1425
more than 250 coupons \$3375
more than 500 coupons \$6000

By the hour

Classic

White Wine, Sommelier's Choice
Red Wine, Sommelier's Choice
Local Beers
Regular Brand Liquor
Soft Drinks
Fruit Juices
Mineral Water

1 hour \$27/person
2 hours \$41/person
3 hours \$53/person
4 hours \$64/person

Premium

Appellation White Wine, Sommelier's Choice
Appellation Red Wine, Sommelier's Choice
Imported Beers
Premium Brand Liquor
Soft Drinks
Fruit Juices
Mineral Water

1 hour \$35/person
2 hours \$48/person
3 hours \$61/person
4 hours \$73/person

Minimum consumption of **\$500 per hour**, otherwise the difference will be charged to the master account.

Unless exceptions are made, we do not offer "shooter" type drinks at our events.

Bar options

Bubble Bar

Bubbly Atmosphere, Exquisite Bubbles, Shared Refinement. The Bubble Bar enhances every festive moment, adding sophistication, lightness, and celebration to your event.

Classic

Sommelier's Choice Crémant

Premium

Sommelier's Choice Champagne

**Available à la carte, as a coupon package, or by the hour.
Prices vary depending on your selection.**

Mixology Station

Exquisite Cocktails, Festive Atmosphere, Creative Flair: The Mixology Station adds a discovery dimension to your evening.

Classic Cocktails

Old Fashioned, Gimlet, Manhattan, Whisky Sour, Negroni

Discovery Package *

Our mixologist will offer your guests a selection of 3 discovery cocktails

Custom Creations *

Our mixologist will create a custom cocktail for your event

**Available à la carte, as a coupon package, or by the hour.
Prices vary depending on your selection.**

*Additional fee of **\$50/hour** for the presence of the Mixologist. Minimum of 2 hours.

Martini Bar

The martini bar elevates every evening with elegance, offering sophisticated and refined moments.

At your taste

Gin, vodka, dry or dirty, our experienced bartenders prepare martinis to suit everyone's tastes

**Available à la carte, as a coupon package, or by the hour.
Prices vary depending on your selection.**

Unless exceptions are made, we do not offer "shooter" type drinks at our events.

General Terms and Conditions

Taxes and Services

The prices indicated in this document do not include applicable taxes in Quebec, namely the Goods and Services Tax (GST) of 5% and the Quebec Sales Tax (QST) of 9.975%. Additionally, an administration fee of 4% will be applied to the total amount of your bill, and a service charge of 16% on food and beverages.

Confirmation of Number of Guests

The billing for catering services will depend on the confirmed number of guests on the event confirmation date. Any changes to the number of guests must be notified at least 72 hours before the event, with an adjustment margin of +/- 2 people.

Food/Alcohol

Only food products and alcoholic beverages provided by the restaurant are allowed on the premises, unless prior written agreement from restaurant management for external alcohol supply, subject to additional charges.

Private/Corporate Events

Music playback is allowed in the restaurant and on the terrace, with a limit of 70 decibels. In consideration of hotel guests, restaurant doors must be closed from 11:00 PM, and the music bass must be cut by the DJ from this time. However, music playback in the restaurant can continue until midnight.

Suppliers for Events

Any supplier engaged by the client for the event must be identified and approved by restaurant management in the presence of the manager.

Sanitary Rules

Guests are required to continuously adhere to sanitary standards imposed by government authorities and the restaurant. Failure to comply with these rules may result in event cancellation without compensation.

Decoration

Installation of decorations is allowed, provided that no items are fixed to the walls or ceiling of the restaurant. The client is responsible for setting up and removing decorations, in accordance with agreed-upon schedules at the contract signing. Fees will be applied for non-compliance with this condition.

Inclusions

The restaurant provides tables, chairs, white tablecloths, high-quality glasses, and utensils at no additional cost. For any special requests, rental fees may apply. Certain conditions apply.

Force Majeure

In the event of event cancellation due to force majeure, the hotel cannot be held responsible. Force majeure events include, but are not limited to, natural disasters, major equipment breakdowns, government decisions, and any other circumstances reasonably beyond the hotel's control. In such cases, the parties agree to negotiate in good faith to find a fair solution, without the hotel's liability.

Parking:

Hotel parking is reserved for hotel guests. No parking reservations are possible for events organized at the restaurant. Information about nearby parking lots will be provided by the establishment.