

LE
MOUNT STEPHEN
HÔTEL



EVENT PACKAGE

events@bargeorge.ca · oliverbonacinievents.com
29 April 2025



breakfast & brunch buffet

priced per person · minimum order of 10 per item

includes coffee & tea

available everyday in the ballroom

Fresh Seasonal Sliced Fruit & Berries Platter

10

Build Your Own Yoghurt Station

Greek Yoghurt or Mango & Coconut Chia Seeds

accompanied with

Shredded Coconut, Granola, Berries, Fruit, Maple Syrup, Dark Chocolate

15

Continental

Chef's Selection Viennoiseries, Yoghurt, Berries, Whole Fruit, Berry Jam, Butter Ball

19

Hot Buffet Station

Chef Selection Viennoiseries, Scrambled Eggs, Applewood-Smoked Bacon,
Breakfast Sausages, Duck Fat Potatoes, Sourdough Bread

32

Hot Deluxe Buffet Station

Chef Selection Viennoiseries, Fresh Fruit Platter, Scrambled Eggs, Applewood-Smoked Bacon,
Breakfast Sausages, Duck Fat Potatoes, Pain Perdu, Berries, Maple Syrup, Sourdough Bread

45

Le Mount Stephen Brunch

Fresh Fruit Platter, Chef's Selection Viennoiseries, Scrambled Eggs,
Applewood-Smoked Bacon, Breakfast Sausages, Duck Fat Potatoes,
Pain Perdu, Berries, Maple Syrup, Sourdough Bread, Caesar Salad, Garden Salad,
Chef's Selection of Cheese & Charcuterie, Smoked Salmon & Accoutrements

75

ADDITIONS

Oyster Platter

Canadian Oysters, Lemon, Mignonette, Nasty Sauce

5.5 each

Smoked Salmon Station

Smoked Salmon, Sesame Seed Bagels, Cream Cheese, Lemon, Onion, Capers

18

Bar George Sweet Table

Assortment of Mignardises

15

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

breaks

priced per person · minimum order of 10 per item
includes coffee & tea

SAVOURY

Crudités	Hummus	7
Mixed Nuts		7
Fruit Platter		8
Chips & Dips	Tortilla & Kettle Chips, Guacamole, House Dips	12
Vegetable Antipasto	Grilled, Roasted & Pickled Vegetables, Dressed Olives, Focaccia	16
Cheese Platter	Compote, Fruits, Sourdough Bread	17
Charcuterie	Crostini, Grissini, Mustard, Chutney	18
Family Table	Local Cheese, Charcuterie, Vegetables, Olives, Breads, Dips	25

SWEET

By the dozen

Chocolate Chip Cookies	45
Muffins	50
Madeleines	50
Chef's Selection of Sweets	50
Classic Canelés	55
Éclairs	55
Lemon Pie	55
Viennoiserie Croissants, Chocolatines, Scones	60



plated lunch & dinner

Please select one starter, main and dessert!

two-courses · 60 per person

three-courses · 85 per person

includes bread service, coffee & tea

STARTERS

Choose an additional pre-selected starter for +3 per person

Seasonal Soup Chef's Choice

Cream of Mushroom Soup Shimeji & Maitake Fricassée, Socca Chips

BG Lettuce Salad Aged Avonlea Cheddar, Seaweed Buttermilk Dressing, Cured Hen's Yolk

Beet Salad Goat Cheese, Sherry Vinagrette, Physalis, Candied Buckwheat, Mandarin Oil

Endive Salad Blue Cheese, Pear Confit, Watercress, Candied Walnuts, Bacon

Steak Tartare Oyster Mayonnaise, Nori, Cured Egg Yolk, Pickles

Salmon Crudo Coconut Vinaigrette, Pickled Jalapeño, Lebanese Cucumber, Red Onion, Mint

MAINS

Choose an additional pre-selected main for +5 per person

Gnocchi Pomodoro Sauce, Parmigiano-Reggiano, Basil

Sweet Potato Purple & Orange Potato Confit, Cranberries, Coconut-miso Vinaigrette

Chicken Breast King Oyster Mushroom, Confit Potatoes, Périgueux Sauce

Braised Macreuse Mashed Potato, Sautéed Mushroom, Carrots, Braised Jus

Seared Salmon Leek & Potato Écrasé, Broccoli Florets, Creamy Miso Sauce, Smoked Leek Oil

Butler's Steak Pomme Purée, Seasonal Vegetables, Reform Sauce

+7

Lobster Risotto Sauce Caroline, Makrut Lime, Mint Oil, Micro Coriander

+25

Beef Wellington Pastry-Wrapped Filet Mignon, Mushroom Duxelles, Prosciutto, Parsnip Purée, Asparagus, Québec Gel, Green Peppercorn Sauce

+25

DESSERTS

Choose an additional pre-selected dessert for +3 per person

Hazelnut Log Hazelnut Sablé, Chocolate Ganache, Praline

Caribbean Slice Coconut Crust, Passionfruit Crèmeux, Mango Gel

Blueberry Spiral Blueberry Marmalade, Sablé, Swiss Meringue

Québec Cheeses Marmalade, Sourdough, Berries

Chef's Selection Mignardise 3 per person

express lunch

Please select one main and dessert!
price includes dessert, coffee & tea
add bread service +4

MAINS

Roasted Chicken Breast	Mushroom Salad, Sweet Potato, Soubise	52
Miso Salmon	Dressed Greens, Lemon Jasmine Rice	56
Braised Macreuse de Bœuf	Toasted Grains, Broccoli, Mushroom Jus	64
Butler's Steak	Pomme Purée, Seasonal Vegetables, Reform Sauce	69

DESSERTS

Preset prior to guest arrival

Hazelnut Log	Hazelnut Sablé, Chocolate Ganache, Praline
Blueberry Spiral	Blueberry Marmalade, Sablé, Swiss Meringue
Lemon Meringue Tart	
Fresh Fruit & Berries	

take-out lunch box

available upon request



lunch & dinner buffets

priced per person

PRESIDENT

54

Mushroom Soup Ciabatta Roll
Green Lettuce Salad Vegetable Shavings
Seared Salmon Miso Sauce
Gnocchi Pomodoro Pomodoro Sauce, Parmigiano-Reggiano
Seasonal Vegetables
Mashed Potatoes
Chocolate Cookies
Fresh Fruit Platter

ROYAL

69

Mushroom Soup Ciabatta Roll
Green Lettuce Salad Vegetable Shavings
Braised Macreuse Braised Jus
Seared Salmon Miso Sauce
Gnocchi Pomodoro Pomodoro Sauce, Parmigiano-Reggiano
Seasonal Vegetables
Mashed Potatoes
Fresh Fruit Platter
Chef's Choice Dessert

GOURMET

90

Mushroom Soup Ciabatta Roll
Beet Salad Goat Cheese
Green Lettuce Salad Vegetable Shavings
Endive Salad Endive, Blue Cheese, Pear, Walnuts
Braised Macreuse Braised Jus
Seared Salmon Miso Sauce
Gnocchi Pomodoro Pomodoro Sauce, Parmigiano-Reggiano
Polenta Cornmeal
Seasonal Vegetables
Le Mount Stephen Sweet Table Assortment of Mignardise



reception platters

priced per person · minimum order of 10 per item

Vegetable Crudités

Housemade Dipping Sauce

9

Fresh Fruit & Berries

10

Smoked Salmon Platter

Blinis, Onions, Capers, Dill

18

Charcuterie Board

House Pickles, Mustard, Toasts

18

Shrimp & Oyster Platter

Chilled Gulf Shrimp, Coastal Oysters,
Mignonette, Marie Rose & Nasty Sauce

28

Québec Cheeses

Marmalade, Sourdough, Berries

20

Le Mount Stephen Sweet Table

Assortment of Mignardise

15



passed canapés

priced per piece · minimum order of two dozen per item

GARDEN

Beet Tartare	Puffed Buckwheat, Physalis	5
Mushroom Tartlet	Pickled Shimeji	5
Arancini	Mushroom, Smoked Cheddar, Saffron Aioli	5
Sweet Potato Confit	Coconut Miso, Cranberry	5
Québec Tomato Tartlet	Basil	5
Spring Roll	Sweet Chili Sauce	5
Grape Truffle	Goat Cheese, Cranberry, Coconut Flakes	6
Truffle Mac & Cheese Bite	truffle aioli	7

MEAT

Devils On Horseback	Bacon-Wrapped Prunes, Almonds, Biff's Mustard	6
Steak Tartare	Oyster Mayonnaise On Socca Chip	6
Mortadella Toast	Parmigiano-reggiano	6
Mini Chicken Slider	Sauce Ravigote, Lettuce, Brioche Bun	9
Steak Brochette	Ponzu Glaze, Chimichurri Sauce	9
Foie Gras Torchon	Tart Shell, Cocoa Powder, Québec Gel	9
Mini Beef Slider	Malt Mayonnaise, Cheddar, Brioche Bun	10
Lamb Lollies	Mint Chimichurri Sauce	10

SEAFOOD

Canadian Oyster	Eastern & Western, Garnish	5.5
Salmon Tartare	Coriander, Ponzu Vinaigrette	7
Cured Salmon	Blini, Yoghurt, Dill	7.5
Grilled Shrimp	Caroline Sauce, Coriander	8
Lobster Roll	Brioche, Spicy Mayonnaise	15

SWEET

Pâtes De Fruits		4.5
Brownie		5.75
Praline Choux		5.75
Macaron		5.75
Financier	Raspberry	5.75
Madeleine		5.75
Marshmallow		5.75
Tart	Blackberry-Lime, Lemon	6.50
Sablé	Chocolate, Vanilla	6.50
Mini Vanilla Log	Almond Biscuit, Passionfruit Crèmeux	6.50
Mini Chocolate Log	Hazelnut Biscuit, Chocolate Mousse	6.50
Chocolate Ball	Cocoa, Sablé	6.50
Mini Mille-Feuille	Vanilla Pastry Cream	6.50

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

kid's

priced per child

Pasta

Pomodoro Sauce, Parmigiano-Reggiano
or

Chicken Fingers

Fries, Mayonnaise

Ice Cream

Berries
25



beverages

priced per drink

NON-ALCOHOLIC

Bottled Juice	Apple, Cranberry, Orange, Grapefruit (300ml)	4
Soft Drink	Coke, Diet Coke, Sprite, Ginger Ale (355ml)	4
Coffee & Tea	Freshly Brewed Coffee, Assorted Specialty Teas	4.50
Sparkling & Still Mineral Water	(750ml)	9
Cold-pressed Fruit & Vegetable Juice	Seasonal Selection (250ml)	9
Grüvi	Dry Secco, Bubbly Rosé, Dry Red Blend (250ml)	10
Fin Soda	Camerise, Aperitivo, Lemon & Lime Verbena, Rhubarb (250ml)	10
Pitcher Of Cold-pressed Fruit & Vegetable Juice	Seasonal Selection (1L)	25

STATIONS

Infused Water		less than 100	35
Blueberry Orange or Cucumber Lemon		more than 100	50

BEER & CIDER

On Tap

Peroni	10
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Beer

Peroni Nastro Azzurro	10
Asahi	12
Krombacher Pilsner	12

Cider

Fleuri Klaus	12
Fleuri Rose	12

Non-Alcoholic (355ml)

Peroni Libera 0%	10
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Artisanal Cans

4 Origines West by Sud-Ouest IPA	15
4 Origines Botanik	15
Dominion City Sunsplit IPA	15
Les Grands Bois L'île de la Nuit Stout	15

beverages

priced per drink

COCKTAILS

Manhattan

Crown Royal Canadian Whisky	14
Jim Bean Bourbon	20
Canadian Club Rye	20
Bulleit Bourbon	24
Buffalo Trace Bourbon	26

Old Fashioned

Wild Turkey Bourbon	20
Jim Bean Bourbon	20
Jack Daniel's Whiskey	20
Maker's Mark Bourbon	24
Buffalo Trace Bourbon	26
Woodford Reserve Bourbon	28

Negroni

Tanqueray Gin	16
Bombay Sapphire London Dry Gin	16
Hendrick's Gin	22
Botanist Gin	24

London Mule

Tom Collins	16
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Martini

Bombay Sapphire London Dry Gin	18
Ketel One Vodka	18
Tanqueray Gin	18
Belvedere Vodka	30
Hendrick's Gin	30

BAR

Premium	average per oz	14
Ketel One Vodka, Hendrick's Gin, Plantation Original Dark Rum, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Espolòn Blanco Tequila		

Ultra Premium	average per oz	18
Belvedere Vodka, Tanqueray No. Ten Gin, Zacapa No. 23 Centenario Rum, Lot No. 40 Rye, Buffalo Trace Bourbon, Glenmorangie 10 Year Old Scotch, Don Julio Blanco Tequila, Convite Esencial Mezcal		

wine list

SPARKLING

Fiol Prosecco, Italy	69
Ferrari Brut, Alto Adige-Trentino, Italy	84
G.H. Martel 'Victoire' Prestige Brut, Champagne, France	159
Champagne Brut, Cordon Rouge, G.H. Mumm, France	240
Piper-Heidsieck Rare, Champagne, France	980

ROSÉ

Gérard Bertrand Gris Blanc, Pays d'Oc, France	61
Miraval, Côtes de Provence, France	78

WHITE

Boschendal 'The Pavillion' Chenin Blanc, Western Cape, South Africa	50
Trapiche 'Zaphy' Chardonnay, Mendoza, Argentina	52
Bolla 'Retro' Pinot Grigio, Valdadige, Italy	55
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	64
Château Ste-Michelle, Chardonnay, Columbia Valley, United States	74

RED

Trapiche 'Zaphy' Cabernet Sauvignon, Mendoza, Argentina	52
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	64
Gérard Bertrand 'Tautavel', Côtes du Roussillon, France	68
Grupo Peñaflor 'Koskil' Pinot Noir, Patagonia, Argentina	70
Château Ste-Michelle, Cabernet Sauvignon, Columbia Valley, United States	78
Chianti Classico, Lamole di Lamol, Italy	84

Not sure what to select? Forward your menu selection and wine price range to your event specialist.

Our sommelier is happy to assist with your selection for your event!

bar packages

priced per person · minimum 100 persons

PREMIUM

Open bar for one-hour reception before dinner and for three hours after dinner

Bar

Ketel One Vodka, Tanqueray Gin,
Plantation Original Dark Rum, Crown Royal Rye,
Bulleit Bourbon, Johnnie Walker Black Label Scotch,
Tromba Blanco Tequila

House Wines

Beer & Cider

Standard & Premium

Non-alcoholic

Soft Drinks, Juice

70

BOOKING INFORMATION & FAQ

WHAT ARE THE ROOM CAPACITIES?

	Banquet	Banquet with dancefloor	Half rounds of 6	Reception
Salon Elizabeth	250	220	150	350
South	180	120	90	250
North	70	50	45	150

WHEN ARE THE ROOMS AVAILABLE?

Bookings are made on a first-come, first served basis, based upon availability.

Breakfast	Monday to Friday	6–10:30am
Lunch	Monday to Friday	12–3:30pm
Brunch	Saturday & Sunday	10am–2:30pm
Dinner	Monday to Sunday	5pm–2am
Full Day	Monday to Sunday	8am–4pm

Event timings may be eligible to be extended past their determined end time. A fee of \$400 plus tax per additional hour may be applied. Please speak to your event specialist for more information.

RENTAL & MINIMUM SPEND REQUIREMENTS

- Use of Le Mount Stephen's ballroom is subject to a minimum spend requirement for food and beverage, exclusive of gratuity (18%) and taxes (14.975%)
- If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on your final bill
- Statutory holidays are subject to a 150% surcharge
- All food and beverage pricing listed in this package excludes taxes and gratuity
- Your event specialist will be happy to present you with the minimum spend requirements for your proposed event

KEY DATES

- Final food and beverage selections are due and locked in two weeks prior to event date
- Final guest count and floor plans are due five full business days prior to event date
- Payment of estimated event charges is due in full five business days prior to event date
- Insurance is due at least one month in advance

COMPLIMENTARY SERVICES

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Votive candles
- Table numbers

BOOKING INFORMATION & FAQ

ADDITIONAL CHARGES (IF APPLICABLE)

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- SOCAN legislated music fee (government-mandated): one-time charge based on standing capacity of the space
- RE:SOUND legislated music fee (government-mandated): one-time charge based on standing capacity of the space
- Audiovisual: see below for details
- Ceremony fee (noted in contract): \$400 + taxes (charged if applicable)
- Insurance: \$150 + taxes
- Clean-up fee: \$150 + taxes (charged if applicable)
- Storage fee: \$50/day
- Labour fee: price based on requirements

BEVERAGE COSTS

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic)
- Cash bar
- Open bar packages are available for events with 100 guests or more
- Bar offerings can be tailored with your event specialist to manage bar costs and consumption

WINE SELECTION

- You may select one white and one red wine to serve
- You are charged per bottle consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations, we cannot permit guests to bring in their own wine
- We are not able to order in wines that are not part of our current selection

MENU SELECTION

- All menus must be pre-set (maximum choice of one appetizer, one entrée, and one dessert)
- Menu items and pricing are based on current seasonal selections and market prices
- If you wish to add additional options to the menu, a pre-selection fee per person will be added to your final bill
- The only outside food items permitted are cakes and cupcakes (subject to service fee)
- Any other outside food is subject to management approval (service fee may apply)

DO YOU PROVIDE KOSHER MEALS?

We are unable to provide kosher-friendly food or kosher food. If you require kosher meals for certain guests, please let your event specialist know. An invoice from the food provider will need to be given to your event specialist, and a 20% landmark fee will be charged to your final bill for the outside food.

BOOKING INFORMATION & FAQ

WHAT SHOULD I CONSIDER IN REGARDS TO TIMING?

Be sure to consider the following items for your agenda and timing. Your event specialist can help with any questions you may have.

- Cocktails and canapés—how long?
- Seating—depending on final guest count and pace of crowd, seating can take 10–20 minutes
- Formal introductions, first toasts, and welcome speech
- Order-taking—at least 15 minutes required
- Speeches—for best flow, we recommend having speeches after order-taking, before first course is served, or in between courses
- Formal presentation/guest speaker—please speak to your event specialist to coordinate service timing with presentation

CAKE & CUPCAKE SERVICE FEES

Cupcake Station	\$5 per guest
Cake (plated by the chef with garnish)	\$5 per guest

AUDIOVISUAL (AV)

Encore Global is Oliver & Bonacini's (O&B's) official in-house supplier—please contact Encore Global to coordinate all of your audiovisual needs via email (marc.boileau@encoreglobal.com). Alternate permitted AV suppliers are subject to a minimum \$2500 access fee, must supply insurance, and must contract an AV technician through Encore Global if looking to patch into on-site equipment. Please note that adding audiovisual equipment may alter room capacities.

On-site Contact Insurance

- Commercial general liability insurance issued by an insurance company is required to cover all events hosted at Expo Hospitality Management Ltd
- Commercial general liability insurance is required to provide a minimum liability of \$2,000,000 for bodily injury, personal injury, and/or property damage in any one occurrence and must include host liquor liability if liquor is being served
- Insurance must name Expo Hospitality Management Ltd as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own commercial general liability insurance totalling a minimum of \$2,000,000 for bodily injury, personal injury, and/or property damage in any one occurrence, their certificate can be provided for their services and will also be required to name Expo Hospitality Management Ltd as additional insured
- Your event specialist can assist in arranging third party insurance on your behalf, including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

BOOKING INFORMATION & FAQ

ON-SITE CONTACT

An event manager will be available as your direct on-site contact on the day of your event.

PARKING

Bar George has underground parking available. A maximum of five spots may be reserved per event. Please provide a list of names to your event specialist and confirm if the parking will be charged to the master bill or the individual. Additional parking is available at Superior Parking on 1414 rue Drummond.

IS SMOKING PERMITTED?

Le Mount Stephen is a non-smoking establishment in conformity with the Québec Tobacco Control Act, L-6.2 and its regulations. Accordingly, smoking is strictly prohibited at Le Mount Stephen and on the premises.

DO YOU PROVIDE REFERRALS TO MUSICIANS, FLORISTS, CAKE MAKERS, ETC.?

We are happy to provide referrals for all of your needs! Please speak with your event specialist.

VENDOR MEALS

A vendor meal can be provided upon request. Price is based on your chosen menu and how many courses you'd like to offer your vendor.

OTHER

- If designated seating is required, kindly supply your own place cards and/or floor plan
- Access to Le Mount Stephen for setup and deliveries is permitted two hours prior to guest invite time; if earlier access is required, a service fee may apply

GUARANTEED GUEST COUNTS

- The guaranteed number of guests attending the event is required five business days prior to the event
- Please note that unless your event specialist is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

PAYMENTS & DEPOSITS

- The full payment of the applicable room rental is required to secure the date and space, along with the signed contract; deposits can be made by certified cheque or EFT, bank draft, or wire transfer
- A second deposit, calculated at 50% of the estimated cost of the event plus applicable sales taxes (this includes but is not limited to charges for food and beverage, rentals, and audiovisual services)
- The final deposit, covering the remainder of the estimated total cost of the event plus applicable sales taxes, is due five business days prior to the scheduled event date. If at any time a change in event details increases the estimated cost of the event by more than \$5,000, an additional deposit will be due and payable immediately
- Following completion of the event, a final invoice will be produced detailing all actual charges and fees; upon issuance of the final invoice, payment of any outstanding balance will be due and payable immediately

BOOKING INFORMATION & FAQ

CAN WE DO SPLIT BILLS?

We do not offer split bills for events. Everything will be presented to you on one single bill at the end of the event. There is some flexibility with the bill to better accommodate you. We can offer the following:

- One bill for all food items (with the deposit) and another bill with all the drinks
- One bill for all food items (with the deposit) and all drinks are cash bar (each guest orders and pays for their drink right away)
- One bill is presented (with the deposit) and the payment can be made with a maximum of three separate cards

CANCELLATION

- The contract may be terminated with formal written notice from one party to the other
- All deposits and payments are non-refundable
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five (5) business days prior to the function

ADDRESS

Le Mount Stephen Hotel
1440 rue Drummond
Montréal, QC H3G 1V9

BOOKING INQUIRIES

events@bargeorge.ca
514.669.9246