



WILLIAM GRAY

Banquet menus



Breakfast

BREAKFAST

Breakfast buffet

10-person minimum

All breakfasts include:

- Selection of bakery breads
- Jams & butter
- Regular or plant-based milk
- Coffee, a selection of Kusmi teas & herbal teas
- Juice



-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free

The continental | \$35

Selection of pastries | Bagels & cream cheese | Sliced fresh fruit |
Pressed yogourt | Homemade granola  | Mixed berries

Healthy delights | \$36

Sweet and Salty Ricotta cheese spread | Smoothie of the
day   | WG bites   | Sliced fresh fruit  



BREAKFAST

William Gray breakfast

Includes:

- Selection of bakery bread & pastries
- Bagel with cream cheese
- Homemade jams and butter
- Sliced fresh fruit & berries
- Roasted potatoes
- Pressed yogourt | Homemade granola
- Juice
- Regular or plant-based milk
- Coffee, a selection of KUSMI teas, and herbal teas.



Gluten-free



Gluten-free option



Vegan



Vegetarian



Nut-free



Lactose-free

1 choice

\$40

2 choices

\$45

3 choices

\$50

Selections

- **Eggs Benedict** 
Choice: smoked salmon*, maple-braised ham or Florentine 
- **Scrambled eggs**  
Choice: bacon, sausage or maple-braised ham
- **Pancakes** 
Berries | Maple syrup | Chocolate coulis
- **French crepes** 
Jams | maple syrup
- **Cinnamon French toast** 
Choice of toppings: fresh fruit, chocolate, maple syrup or jam
- **Potato fritatta**  
Cheddar | Caramelized onions | herbs
- **Stuffed Crepes** 
Ham | Mornay sauce | Mushrooms
- **Morning WG Sandwich** 
Spinach omelet | Mornay sauce | mushrooms | ham | smoked gouda

BREAKFAST

À la carte



-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free

- Selection of pastries  \$36/doz
- Bagels & cream cheese   \$32/doz
- Soft cookies  \$32/doz
- Homemade mini-muffins  +   \$34/doz
- Vegan & gluten-free muffins    \$34/doz

10-person minimum

- Bacon, sausage or maple ham    \$9/pax
- Overnight oats & condiments  \$8/pax
- Sliced fresh fruit platter  \$12/pax
- Yogourt parfait   \$9/pax
- Smoked salmon platter  \$15/pax





Coffee break

Coffee break

10-person minimum



-  Gluten-free
-  + Gluten-free option
-  Vegan
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-  Lactose-free

Morning break | \$24

- Homemade mini-muffins  
- Smoothie of the day  
- Sliced fresh fruit 
- Energy balls   

Balanced break | \$24

- Homemade apple and oat crumble  
- Chocolates 
- Sweet & salty roasted nuts   

Pastry delights | \$28

- Assortment of macarons  
- Tartlet of the day
- Financier

Energy break | \$24

- Granola bar   
- Sliced fresh fruit 
- Energy balls   

Coffee break

10-person minimum



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-  Vegetarian
-  Nut-free
-  Lactose-free

Healthy break | \$26

- Crisp vegetables   
- Assorted dips  (bell pepper, eggplant caviar, garlic and mint yogurt sauce)
- Falafels   

Antipasti break | \$28

- Cheeses, charcuterie, marinated vegetables, olives, served with croutons, chutney and fruits 

Flatbread break | \$26

- Flammeküechе (onion, bacon and cheese)
- The italian (tomatoes, pesto, vegetables and bococcini) 

All-day Beverage and Coffee Station | \$18

Coffee and beverage services all day, a selection of KUSMI tea, and herbal tea (sparkling water non included)

Coffee break

À la carte



- Soft cookie  \$32/doz
- Granola bar   \$33/doz
- Energy balls   \$33/doz
- Homemade mini-muffins   \$34/doz
- Pastries  \$33/doz

10-person minimum

- Homemade kettle-cooked potato chips    \$6/pax
- Maple popcorn    \$6/ pax
- Crudites & dip  \$8/ pax
- Hummus & pita chips  \$8/ pax
- Marinated olives   \$9/ pax
- Fresh fruit salad  \$9/ pax
- Roasted sweet & salty nuts    \$11/ pax
- Selection of sweet treats \$18/ pax
- Macarons   \$14/ pax

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-  Vegan
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COFFEE BREAK

Beverages

- Nespresso coffee machine & milk frother \$4/u
- Juice & soft drink selection \$5/1u
- Hot chocolate & toppings \$25/L
- Coffee & a selection of Kusmi teas & herbal teas \$23/L
- Smoothie of the day  \$25/L
- Mineral water | Sparkling mineral water 355ml – \$6/1u
750ml – \$10/u

-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free





Lunch

LUNCH

Lunch buffet

20 persons minimum



 Gluten-free

 + Gluten-free option

 Vegan

 Vegetarian

 Nut-free

 Lactose-free

Salad Bar | \$48

- Mesclun | Romaine | Spinach
- Balsamic maple vinaigrette | Citrus vinaigrette | Caesar dressing
- Cheeses | Ham | Assorted vegetables | Marinated vegetables
- Quiche assortment (Lorraine & Vegetarian)
- Assorted Mixed Salads (Chef's choices)

Extra \$6/person

Grilled chicken ou salmon gravlax

Dessert : Fruits salad 

Burger Station | \$48

Beef | Grilled chicken | Salmon croquette | Vegetarian build-your-own |
Coleslaw | Fries | Green salad and cheeses selection

Dessert : Soft cookie 

Tacos Station | \$57

Shredded beef | Chili chicken | Fish tempura | Lettuce | Guacamole | Pico de gallo | Sour cream | Assorted sauces | Toppings

Dessert : Lemon pie 



LUNCH

Lunch buffet

10-person minimum

Cold buffet | \$52

Soup of the day

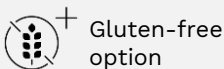
2 salads

2 sandwiches

1 dessert



Gluten-free



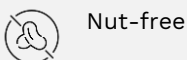
Gluten-free option



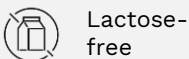
Vegan



Vegetarian



Nut-free



Lactose-free

Salads

- Classic Caesar | Croutons | Parmesan | Bacon
- Gluten-free pasta salad | Basil pesto | Bocconcini | Green onions | Corn
- Gabrielle fingerling potatoes | Pickles | Dijonnaise with tarragon
- Niçoise salad | Mesclun mix | Radishes | Green beans | Tuna | Egg | Anchoives
- Grilled broccoli & cauliflower | Sweet potatoes | Kale | Apples | Cranberries | Maple vinaigrette | Roasted almonds
- Greek orzo salad | Feta | Olives | Roquette | Cucumber | Tomatoes
- Thai salad | Noodles | Roasted broccoli | Grated carrots | Marinated onions | Red peppers | Peanuts
- Caribbean salad | Green cabbage | Red cabbage | Carrots | Red onions | Spinach | Kale | Lentils | Peppers | Mango | Coco vinaigrette

Sandwiches

- Roast beef
Tartar sauce | Caramelized onions | Smoked gouda | Marinated mushrooms | Dijon mustard
- Club sandwich
Grilled chicken | Bacon | Lettuce | Tomatoes | Sriracha mayo | Avocado
- Homemade focacia
Grilled vegetables | Candied tomato pesto | Red oignons | Ricotta | Arugula | Reduciton balsamic
- Reuben MTL
Smoked meat | Cheese | Sauerkraut | Mustard | Pickles
- St-Viateur
Smoked salmon | Caramelized onions | Capers | Cream cheese with herbs
- Chicken wrap
Fried chicken | Avocado puree | Tomatoes | Cilantro | Grilled pepper | Red onions | Bacon
- Thai Wrap
Fermented cabbage salad | Red peppers | Carrots | Marinated onions | Fried tofu | Vegan cashew aioli

Desserts

- Tartlet of the day
- Sliced fresh fruit
- Trilogy of sweet treats (x3)
- Carrot cake with cream cheese
- Royal hazelnut & chocolate cake
- Vegan carrot cake

LUNCH

Lunch buffet

10-person minimum

Hot buffet | \$60

Soup of the day

2 salads

2 main courses

2 sides

1 dessert

Salads

- Classic Caesar | Croutons | Parmesan | Bacon 
- Gluten-free pasta salad | Basil pesto | Bocconcini | Kalamata olives | Corn 
- Gabrielle fingerling potatoes | Pickles | Dijonnaise with tarragon 
- Niçoise salad | Mesclun mix | Radishes | Green beans | Tuna | Egg | Anchoives 
- Grilled broccoli & cauliflower | Sweet potatoes | Kale | Apples | Cranberries | Maple vinaigrette | Roasted almonds 
- Greek orzo salad | Feta | Olives | Roquette | Cucumber | Tomatoes 
- Thai salad | Broccoli | Carrots | Marinated onions | Red peppers | Peanuts 
- Caribbean salad | Green cabbage | Red cabbage | Carrots | Red onions | Spinach | Kale | Lentils | Peppers | Mango | Coco vinaigrette 

-  Gluten-free
-  Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free



LUNCH

Lunch buffet

10-person minimum

Hot buffet | \$60

Soup of the day

2 salads

2 main courses

2 sides

1 dessert



 Gluten-free

 + Gluten-free option

 Vegan

 Vegetarian

 Nut-free

 Lactose-free

Main courses

Meat

- Pan-seared chicken supreme | mustard & tarragon cream sauce 
- Chicken supreme | Huntsman style   
- Guinea fowl confit leg | Apricot and rosemary confit sauce   
- Duck confit thighs | Sherry vinegar | Raspberry sauce   
- Beef flank steak | Chimichurri   
- Pork curry | coconut milk   
- Lamb leg Navarin | Olives | Thyme   

Fish

- Mahi-mahi fillet | Fragrant vegetables | Combawa   
- Tuscan-style salmon | Cream sauce | Spinash | Olives | Sun-dried tomatoes  
- Grilled salmon fillet with Yuzu cream and herbs  
- Stuffed leek sole | Creamy turmeric sauce  
- Cod fillet | Pepper | Espelette pepper coulis   

Vegetarian



- Wild mushrooms cavatelli | Truffle oil 
- Asian-style tofu | Vegetables stir-fry | Rice noodles   
- Vegetable curry | Coconut milk | Roasted pineapple  
- Sliced almonds
- Vegetarian ricotta lasagna 
- Cauliflower and celery steak | Chimichurri sauce  

LUNCH

Lunch buffet

10-person minimum

Hot buffet | \$60

- Soup of the day
- 2 salads
- 2 main courses
- 2 sides
- 1 dessert



-  Gluten-free
-  ⁺ Gluten-free option
-  Vegan
-  ⁺ Vegetarian
-  Nut-free
-  Lactose-free

Sides

- Stir-fried market-fresh vegetables   
- Dauphinois gratin   
- Root vegetables gratin with citrus zest   
- Grilled Gabrielle fingerling potatoes   
- Provencale Ratatouille   
- Pearled couscous, vegetable brunoise   
- Potato puree (truffles +\$1)   
- Citrus-infused wild rice with vegetables   

Desserts

- Fruit & almond tart
- Royal hazelnut & chocolate cake
- Seasonal cheesecake 
- Trilogy of petits fours
- Lemon meringue pie 
- Sliced fresh fruit 



LUNCH

Takeout

10-person minimum

To-Go| \$38

1 salad

1 sandwich

1 dessert

1 bottled water

Salads

- Classic Caesar | Croutons | Parmesan | Bacon 
- Gluten-free pasta salad | Basil pesto | Bocconcini | Green onions | Corn 
- Gabrielle fingerling potatoes | Pickles | Dijonnaise with tarragon 
- Niçoise salad | Potatoes | Mesclun mix | Radishes | Green beans | Tuna | Egg | Anchoives 
- Grilled broccoli & cauliflower | Sweet potatoes | Kale | Apples | Cranberries | Maple vinaigrette | Roasted almonds 
- Greek orzo salad | Feta | Olives | Roquette | Cucumber | Tomatoes 
- Thai salad | Broccoli | Carrots | Marinated onions | Red peppers | Peanuts | 
- Caribbean salad | Green cabbage | Red cabbage | Carrots | Red onions | Spinach | Kale | Lentils | Peppers | Mango | Coco vinaigrette 

 Gluten-free

+ Gluten-free option

 Vegan

 Vegetarian

 Nut-free

 Lactose-free

LUNCH

Takeout

10-person minimum

To- Go| \$38

1 salad

1 sandwich

1 dessert

1 bottled water

-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
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-  Lactose-free

Sandwiches

- Roast beef 
Tartar sauce | Caramelized onions | Smoked gouda | Marinated mushrooms | Dijon mustard
- Club sandwich  
Grilled chicken | Bacon | Lettuce | Tomatoes | Sriracha mayo | Avocado
- Reuben MTL 
Smoked meat | Cheese | Sauerkraut | Mustard | Pickles
- St-Viateur 
Smoked salmon | Caramelized onions | Capers | Cream cheese with herbs
- Chicken wrap 
Fried chicken| Avocado puree| Tomatoes | Cilantro | Grilled pepper Red onions | Bacon
- Thai Wrap 
Fermented cabbage salad | Red peppers | Carrots | Marinated onions | Fried tofu | Vegan cashew aioli

Desserts

- Tart of the day
- Sliced fresh fruit bowl 
- Selection of pastries (x3)
- Carrot cake  
- Royal chocolate & hazelnut cake 





Receptions

 Gluten-free

 + Gluten-free option

 Vegan

 Vegetarian

 Nut-free

 Lactose-free

Price per dozen

Cold canapés

- Lobster roll  \$60
- Shrimp salsa | Coconut milk    \$56
- Candied salmon wrapped in Nori | Cream cheese | Lychee | \$46
- Fresh Herbs  
- Yuzu Chantilly puff | Gravlax Salmon | Mujol caviar  \$46
- Foie gras au torchon | Fruit chutney   \$64
- Scallop ceviche | Leche de tigre | Mango | Apples    \$62
- Guacamole tortilla | Shrimp cocktail | Fresh coriander   \$45
- Grilled Octopus | Wakame Salad | Crunchy Asian-style \$54
- Vegetables   
- Smoked Cod Gravlax | Dill Sour Cream  \$48
- Mushroom Tartlet | Artichoke Cream | Prosciutto  \$46



Receptions

Price per dozen

Hot canapés

- Chicken satay skewer | Peanut sauce   \$44
- Chicken satay skewer | sweet chili coconut sauce    \$44
- Beef skewer | Chimichurri sauce    \$46
- Classic mini burger  \$54
- Crab Cake | Spicy mayonnaise    \$60
- Breaded shrimp Provencal style | Lemon aioli   \$56
- Antilles-style cod accra | Spicy aioli  \$47
- Duck confit | Mushroom arancinis | Truffled mayo   \$58
- Sauvagine fondant cheese | Blueberry chutney   \$56
- Fried Shrimp Bundle | Sweet Chili Sauce   \$56
- Scallop | Chorizo | Edamame puree | Pimento   \$60
- Grilled lamp chop | Thyme | Olive jus    \$78
- Duck puff pastry | Blackcurrant confit  \$48
- Beef skewer | Korean style    \$44

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Receptions

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Price per dozen

Tartar canapés

- Asian-style tuna | Mango jelly | Crispy rice   \$56
- Salmon | Guacamole | Granny Smith apple served in a cone  \$46
- Beef béarnaise | Country croutons   \$50
- Beet tartar | Fresh herbs | Goat cheese emulsion  \$43

Tataki canapés

- Sesame-crusted tuna | Wasabi mayo   \$56
- Beef and caramelized mushrooms    \$50
- Salmon | Wasabi mayo | Fried wonton   \$48

Vegan canapés

- Gin Ungava Watermelon | Mint and Basil syrup   \$43
- Artichoke bruschetta | Olive | Almond ricotta  \$43
- Vegetable pakora | Indian coriander | Mint pesto  \$43
- Wakame salad | Crunchy Asian-style vegetables    \$39

Receptions

-  Gluten-free
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-  Vegan
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Price per dozen

Vegetarian canapés

- Cantaloupe skewer | Bocconcini | Cherry tomato | Pistou  \$43
- Classic Italian bruschetta | Toasted pine nuts  \$40
- Arancinis | Zucchini | Lemon | Sun-dried tomato | Aioli   \$43
- Arancinis | Porcini, Truffled mayonnaise| Tarragon   \$43
- Falafels | Raita sauce  \$43
- Guacamole tortilla | Tomato and pepper salsa | Coriander   \$43
- Apple confit tartlet | Smoked Gouda | Almond crumble  \$48

Chef's selections

- Standard Canapés \$44
- Deluxe canapés \$56

Sweet canapés

- Selection of financier cakes  \$38
- Mini-cheesecake   \$38
- Chef's choice French cream puffs  \$40
- Assortment of chef's choice tarts \$40
- Chocolate coffee truffles  \$40
- Selection of macarons   \$42
- Gluten-free mini-brownies  \$42

DINNER

Stations

20-person minimum



 Gluten-free

 Gluten-free option

 Vegan

 Vegetarian

 Nut-free

 Lactose-free

Salad bar | 3 choices | \$29

- Classic Caesar | Croutons | Parmesan | Bacon 
- Gluten-free pasta salad | Basil pesto | Bocconcini | Green onions | Corn  
- Gabrielle fingerling potatoes | Pickles |
• Dijonnaise with tarragon   
- Niçoise salad | Potatoes | Mesclun mix | Radishes | Green beans | Tuna | Egg | Anchoives   
- Grilled broccoli & cauliflower | Sweet potatoes | Kale | Apples | Cranberries | Maple vinaigrette | Roasted almonds   
- Greek orzo salad | Feta | Olives | Roquette | Cucumber | Tomatoes  
- Thai salad | Broccoli | Carrots | Marinated onions | Red peppers | Peanuts   
- Caribbean salad | Green cabbage | Red cabbage | Carrots | Red onions | Spinach | Kale | Lentils | Peppers | Mango | Coco vinaigrette   

Crudo plancha | \$38

- Mahi-mahi ceviche with leche de tigre   
- Tuna tataki with wasabi mayonnaise  
- Candied salmon gravlax with nori  
- Hamachi sashimi   

Oyster bar | \$48

Chef must be present – \$60/h, 3h min.

6 oysters per person

DINNER

Stations

20-person minimum



-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free

Rotisserie station | 2 choices | \$52

Chef must be present – \$60/h, 3h min.

Includes one side & seasonal vegetables

- Prime rib | Bordelaise sauce | Chimichurri   
- Duck breast | Peppercorn | Maple syrup  
- Stuffed roasted chicken | Mushroom sauce 
- Lamb leg | Olive and thyme sauce   
- Salmon Wellington | White yuzu butter sauce 

MTL Canteen | \$34

Includes:

- Smoked meat sandwich 
- Poutine
- Pulled pork mini-burger | BBQ sauce 

DINNER

Stations

20 persons minimum



 Gluten-free

 + Gluten-free option

 Vegan

 Vegetarian

 Nut-free

 Lactose-free

Burger Station | \$48

Beef | Grilled chicken | Salmon croquette | Vegetarian build-your-own

Coleslaw 

Fries

Green salad & cheeses selection

Dessert : Soft cookie



Tacos Station | \$57

Shredded beef | Chili chicken | Fish tempura

Lettuce

Guacamole | Pico de gallo |

Sour cream | Assorted sauces | Toppings

Dessert : Lemon pie 

Poutine station | \$39

- Pulled pork
- Chorizo
- Confit oignons and green oignons
- Pepper sauce  
- Mushroom sauce 
- Beef sauce 

*Addons

- Duck confit and foie gras sauce \$8/person

DINNER

Stations

20 person minimum

-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free

Sweet station, 5 choices | \$25

- Maple popcorn 
- Chocolate truffles
- Vegan coffee chocolate truffles 
- Assorted tartlets
- Chef's mini cream puffs
- Assorted macarons  
- Gluten-free mini brownies 

Ice cream station | \$34 (3 choices)

- Vanilla
- Chocolate
- Mango-passion fruit sorbet 
- Flavor of the moment

Toppings included

*Add 1 choice flavor for 2\$/person



Dinner

Dinner buffet

15-person minimum

Hot buffet | \$85

Soup of the day

3 salads

3 main courses

2 sides

2 desserts

Salads

- Classic Caesar | Croutons | Parmesan | Bacon 
- Gluten-free pasta salad | Basil pesto | Bocconcini | Green onions | Corn  
- Gabrielle fingerling potatoes | Pickles | Dijonnaise with tarragon   
- Niçoise salad | Mesclun mix | Radishes | Green beans | Tuna | Egg | Anchoives   
- Grilled broccoli & cauliflower | Sweet potatoes | Kale | Apples | Cranberries | Maple vinaigrette | Roasted almonds   
- Greek orzo salad | Feta | Olives | Roquette | Cucumber | Tomatoes  
- Thai salad | Broccoli | Carrots | Marinated onions | Red peppers | Peanuts   
- Caribbean salad | Green cabbage | Red cabbage | Carrots | Red onions | Spinach | Kale | Lentils | Peppers | Mango | Coco vinaigrette   

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Diner buffet

15-person minimum

Hot buffet | \$85

- Soup of the day
- 3 salads
- 3 main courses
- 2 sides
- 2 desserts



-  Gluten-free
-  + Gluten-free option
-  Vegan
-  Vegetarian
-  Nut-free
-  Lactose-free

Main courses

Meat

- Pan-seared chicken supreme | Mushroom and tarragon sauce  
- Chicken supreme | Huntsman style   
- Guinea fowl confit leg | Apricot and rosemary confit sauce   
- Duck confit thighs | Sherry vinegar | Raspberry sauce   
- Beef flank steak | Chimichurri   
- Pork curry | coconut milk   
- Lamb leg Navarin | Olives | Thyme   

Fish

- Mahi-mahi fillet | Fragrant vegetables | Combawa   
- Tuscan-style salmon | Cream sauce | Spinash | Olives | Sun-dried tomatoes  
- Grilled salmon fillet with Yuzu cream and herbs  
- Stuffed leek sole | Creamy turmeric sauce  
- Cod fillet | Pepper | Espelette pepper coulis   

Vegetarian

- Wild mushrooms cavatelli | Truffle oil 
- Asian-style tofu | Vegetables stir-fry | Rice noodles   
- Vegetable curry | Coconut milk | Roasted pineapple  
- Sliced almonds
- Vegetarian ricotta lasagna 
- Cauliflower and celery steak | Chimichurri sauce  

Diner buffet

15-person minimum

Hot buffet | \$85

Soup of the day

3 salads

3 main courses

2 sides

2 desserts



-  Gluten-free
-  + Gluten-free option
-  Vegan
-  + Vegetarian
-  Nut-free
-  Lactose-free

Sides

- Stir-fried market-fresh vegetables   
- Dauphinois gratin   
- Root vegetables gratin with citrus zest   
- Grilled Gabrielle fingerling potatoes   
- Provencale Ratatouille   
- Pearled couscous, vegetable brunoise   
- Potato puree (truffles +\$1)   
- Citrus-infused wild rice with vegetables   

Desserts

- Fruit & almond tart
- Royal hazelnut & chocolate cake
- Seasonal cheesecake 
- Trilogy of petits fours
- Lemon meringue pie 
- Sliced fresh fruit 



DINNER

Table service

15-person minimum

3 services | \$85

1 choice of cold appetizer

3 choices of main course

(Preselection in advance)

1 choice of dessert

15-person minimum

4 services | \$105

1 choice of cold appetizer

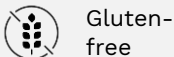
1 choice of hot appetizer

3 choice of main course

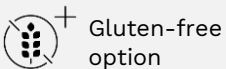
(Preselection in advance)

1 choice of dessert

Extra fees can be added for a wider selection



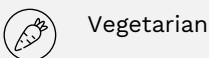
Gluten-free



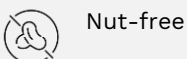
Gluten-free option



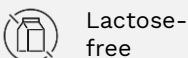
Vegan



Vegetarian



Nut-free



Lactose-free

Cold appetizers

- Variation of beetroot with lime & blackcurrant | Creamy goat cheese with fresh herbs | Roasted pistachio pieces | Powdered and beetroot sprouts  
 - Tuna Tataki with sesame crust | Quinoa tabbouleh | Mango and apple salsa | Wakame salad | Wasabi mayonnaise  
 - Beef sashimi Gravlax | Ginger and sesame | Candied vegetable | Orange fennel salad | Horseradish mayonnaise  
-

Hot appetizers

- Duck confit puff pastry with blueberry sauce  
 - Shrimps and scallop puff pastry with Pastis sauce 
 - Cheese and mushrooms Medaglioni | Porcini sauce  
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Main courses

- Beef tenderloin | Bordelaise sauce | Potatoes gratin with truffles   
 - Stuffed chicken ballotine | Mushrooms and tarragon | Creamy sauce | Market Vegetables  
 - Duck magret | Blueberry sauce | Root vegetable gratin  
 - Cod filet | Whiskey lobster bisque | Steamed potatoes | Market vegetables  
 - Cauliflowers grilled steak with chimichurri sauce  
 - Vegetarian wellington and beet reduction 
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Desserts

- Cream puffs | Lemon and raspberries
- Royal hazelnut and chocolate cake
- Surprise from the pastry



Bar service

15-person minimum

Wines from our restaurant's cellar are available upon request and availability.

Champagne & sparkling wine

Prosecco de Treviso, Mionetto, Veneto ITA	\$55
Champagne Brut, Nicolas Feuillatte, Réserve FRA	\$135
Champagne Brut Impérial, Moët et Chandon FRA	\$165

Rosé

Languedoc, 2020, Côte des Roses, Gérard Bertrand, Languedoc-Roussillon FRA	\$53
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White

Mazzaro Pinot Grigio Italie	\$40
Pinot Grigio, Three Thieves, California USA	\$50
Chardonnay, 2019, Fontanafredda, Piedmont ITA	\$55
Chablis, 2022, Séguinot-Bordet, Bourgogne FRA	\$63

Red

Mazzaro Sangiovese Italie	\$40
Pinot noir, 2020, Three Thieves, California USA	\$50
Langhe Nebbiolo, 2019, Fontanafredda, Piedmont ITA	\$55
Bourgogne, 2020, V.V. Nicolas Potel FRA	\$65
Madiran, 2017, Château Montus, Sud-Ouest FRA	\$75
Brunello di Montalcino, 2018, Castelgiocondo, Frescobaldi, Piedmont ITA	\$116

BAR

Regular open bar

1h | \$29

2h | \$42

3h | \$58

4h | \$72

Includes:

Juices & soft drinks

Energy drink (upon request for \$6/u)



White & red wines | Sommelier's choice

Local & imported beers | Blond, white, red ale

Vodka | Smirnoff

White rum | Captain Morgan White

Dark rum | Captain Morgan Dark

Gin | Tanqueray

Tequila | Jose Cuervo Silver

Brandy | D'eaubonne VSOP

Whisky | Bulleit Bourbon | Jack Daniel | Crown Royale

Vermouth | Lionello & Cinzano

Scotch | Johnnie Walker Red Label

Digestifs | Cointreau | Amaretto | Mint liqueur | Peach schnapps | Baileys

- Wines | Approximate value \$40
- Includes classic cocktails (e.g., gin & tonic, rum & Coke, etc.)

Please note that the hotel doesn't offer a shooter bar

Please note that the brands can be changed without notice

Add \$10 per person for access to all classic cocktails (Martini, Paperplane, Whiskey Sour, etc.).

BAR

Premium open bar

1h | \$38

2h | \$58

3h | \$74

4h | \$84

Includes:

Juices & soft drinks

Energy drinks (upon request
for \$6/u)

White & red wines | Sommelier's choice

Sparkling wine | Prosecco

Local & imported beers | Blond, white, red ale, IPA

Vodka | Pur Vodka

White rum | Captain Morgan White

Dark rum | Appleton Estate

Gin | Romeo's Gin

Tequila | Jose Cuervo Gold

Cognac | Hennessy VS

Whisky | Bulleit Bourbon | Jack Daniel | Crown Royale

Aperitifs | Apérol

Vermouth | Lionello & Cinzano

Scotch | Johnnie Walker Black Label

Digestifs | Cointreau | Amaretto | Mint liqueur | Baileys | Tia Maria |
Grand Marnier | Kahlua

- Wines | Approximate value \$50

- Includes classic cocktails (e.g., gin & tonic, rum & Coke, etc.)

Please note that the hotel doesn't offer a shooter bar

Please note that the brands can be changed without notice

Add \$12 per person for access to all classic cocktails (Martini,
Paperplane, Whiskey Sour, etc.).

BAR

Cash bar –
Individual payment



White & red wines Sommelier’s choice	\$13
Local beers	\$10
Imported beers	\$10
Alcohol-free beers	\$10
Standard Cocktail	\$13
Premium Cocktail	\$16
Deluxe Cocktail	\$20
Juices and soft drinks	\$6

Taxes are included in the price

A minimum of \$500 is required for à la carte bars. The balance will be added to the final bill where applicable.

BAR

Bar by consumption

Paid by the company



White & red wines Sommelier’s choice	\$12
Local beers	\$9
Imported beers	\$9
Alcohol-free beers	\$9
Standard Cocktail	\$12
Premium Cocktail	\$14
Deluxe Cocktail	\$18
Juices and soft drinks	\$5

Taxes are NOT included in the price

Option Bar with coupons :

Standard Bar : \$ 12 each

Premium Bar : \$ 16 each

Taxes are NOT included in the price



WILLIAM GRAY

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