



Located in the heart of Downtown Ottawa, The Metcalfe Hotel offers exclusive and custom-made stays that combine urban sophistication and comfortable luxury. Established in a historical building close to Rideau Canal and Parliament Hill, The Metcalfe Hotel is an architectural treasure that represents Ottawa's refinement and elegance.

We offer a welcoming experience worthy of the world's greatest boutique hotels to travellers, business people, and families. Our only goal is to offer an incomparable local experience to all our guests with our welcoming and kind staff.

In town for business, for outdoor activities, for a festival to enjoy the gastronomy or simply to discover Ottawa, we have everything to make your stay memorable.

BREAKFAST BUFFET

All breakfast buffets include:

- Coffee & Tea
- Assorted juices

CONTINENTAL BREAKFAST

\$28++/pers.

Minimum 10 people

- Sliced fresh fruit — V GF
- Sliced Country Loaf & Jam — VG
- Selection of Viennoiserie — VG N
- Individual Greek yogurts — GF VG

HOT BREAKFAST

\$36++/pers.

Minimum 10 people

- Sliced fresh fruit — V GF
- Sliced Country Loaf & Jam — VG
- Hot steel cut oats — DF V
- Individual Greek yogurts — GF VG
- Scrambled eggs with chives — GF VG
- Bacon and pork sausage
- Herbs roasted mini potatoes — GF DF V

COCOTTE BAGEL BAR

\$34++/pers.

Minimum 10 people

- Montreal style bagels — DF VG
- Smoked salmon and accompaniments — GF DF
- House-made jam and peanut butter — GF V DF
- Chopped egg salad — GF DF VG
- Herbed and plain cream cheese — GF VG

HEALTHY START

\$32++/pers.

Minimum 10 people

- Chef's selection smoothie (2 Flavours) — V GF
- Sliced fresh fruit — V GF
- Hot steel cut oats + house granola — DF V N
- Individual Greek yogurts — GF VG

PLATED BREAKFAST

2-COURSE MENU \$38/PERS.

Drip coffee & tea included

First course

- Greek Yogurt Parfait, House-Made Granola, Lavender Honey VG

Second course (choice of one)

- Scrambled Eggs – Scrambled Eggs with Boursin Cheese, Thick-cut Bacon, Candied Tomato, Smashed Little Potatoes, Toasted Country Loaf
- Avocado Toast – Toasted Sourdough, Crushed Avocado, Candied Tomato, Confit Shallot, Poached Egg, Balsamic Drizzle, Smashed Little Potatoes VG
- Pain Perdu – Buttermilk Pain Perdu, Croissant Crème Anglaise, Maple Syrup, Berries VG

BREAKFAST ADD-ONS

- Chef's selection (2 flavours) smoothie — V GF — \$11/pers.
- Bowl of fresh fruit (whole) — V GF — \$4/pers.
- House-made energy balls — N — \$5/pers.
- Mini croissants and assorted viennoiseries — VG N — \$8/pers.
- Madeleine butter cakes and lemon crème pâtissière — GF — \$9/pers.
- Turkey Breakfast Sausages — \$4/pers.

GF – Gluten Free

DF+ – Dairy Free Option

V+ – Vegan Option

GF+ – Gluten Free Option

V – Vegan

N – Contains Nuts

DF – Dairy Free

VG – Vegetarian

BREAKS

Minimum order of 10 people

ALL DAY COFFEE & TEA STATION

\$18++/person — *8 hours of service

- Selection of our Pluck tea - Lavender earl grey | Field of green | Harvest mint | Citrus Ginger | Orange Pekoe
- Union Café drip coffee
- Union Café decaf coffee
- Selection of milks — GF VG
- Oat milk — GF DF V

LA PARISIENNE

\$22++/person

- Mini croissants and assorted viennoiseries — VG N
- Smoothie of the day (2 Flavour)
- Sliced fruit platter — GF DF V

L'ALSACIENNE

\$24++/person

- Mini quiche Lorraine and mini spinach quiche
- Soft pretzels and smokey sweet mustard — VG
- Madeleine butter cakes and lemon crème pâtissière — GF

SWEET BREAK

\$20++/ person

- Selection of macarons — GF N VG
- Mignardises platter — Pastry Chef's daily selection of petits fours, cakes and pastries — VG N

LA CAMPAGNARDE

\$25++/ person

- Seasonal crudités & house-made dip — GF DF VG V+
- Provençal poisichade — GF DF V
- Rosemary fougasse bread — V

LA LYONNAISE

\$26++/ person

- Selection of Canadian and French charcuterie and cheese with classic and house-made accompaniments
- Sliced baguette and crackers — VG

GF - Gluten Free

GF+ — Gluten Free Option

DF — Dairy Free

DF+ — Dairy Free Option

V — Vegan

VG — Vegetarian

V+ — Vegan Option

N — Contains Nuts

COFFEE BREAK À LA CARTE

BY THE DOZEN

- Fresh baked Assorted Cookies — \$30/Dz
- Selection of Viennoiserie — \$32/Dz
- Variety of Macarons — \$55/dozen — GF N VG
- Mignardises — Chef's Daily Selection of Petit Fours and Pastries — \$36/Dz — VARIES GF+

PLATTERS

- Assortment of Canadian and French cheeses with local fruit preserve, candied nuts and baguette crostini — 18/person
- Assorted Mediterranean olives — 8/person — V GF
- Seasonal Crudités & house-made dip — 10/person — GF VG
- Cheese & Charcuterie — 22/person

BEVERAGE - À LA CARTE

- Assorted bottle juices — \$4.50/consumption
- Assorted Soft drinks — \$4.50/consumption
- Mineral & Sparkling Water Bottle (500ml) — \$5/consumption
- Mineral & Sparkling Water Bottle (750ml) — \$10/consumption
- Spa water Daily Recipe — \$8/liter
- Smoothie of the day — \$25/liter
- Union Café Drip Coffee & Selection of Pluck Tea — \$22/liter

GF - Gluten Free

DF+ - Dairy Free Option

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GF+ - Gluten Free Option

V - Vegan

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BRUNCH BUFFET

\$57/PERS.

Minimum 10 people

Includes:

- Nat's sourdough and pumpkinnickel bread — VG
- Butter and house-made jam — VG GF
- Assortment of mini danishes and croissants — VG
- Potato hashbrowns — VG

COLD BUFFET

Choice of 2

- Selection of Quebec & Ontario artisan cheese and charcuterie with local fruit preserve — VG
- Spring mix, sliced radish and cucumber with apple cider vinaigrette — VG GF
- St-Viateur Bagels, herbed cream cheese & plain cream cheese — VG
- French onion deviled eggs and mini assorted quiche

HOT BUFFET

Choice of 3

- Ham Eggs Benedict on English Muffins
- Boursin herbed scrambled eggs — VG GF
- Leeks and tete à Papineau quiche — VG
- Pork breakfast sausages DF
- Turkey Breakfast Sausages DF
- Crispy bacon GF DF

SWEET TABLE

Choice of 1

- Sliced fresh fruit — VG GF
- Fruit tarts | Vanilla tart shell, Crème pâtissière, fresh fruit, apricot galze — VG
- Chocolate & Cassis cake — VG GF

BRUNCH ADD-ONS

- Vanilla infused yogurt, house granola & lavender infused honey — VG GF — \$8/pers.
- Belgian waffles with maple syrup & warm chocolate sauce — VG — \$12/pers.
- Smoked salmon & poached shrimp platter with cocktail sauce, caper berries and pickled shallots — GF — \$12/pers.
- Madeleine butter cakes and lemon crème pâtissière — GF — \$9/pers.

GF – Gluten Free

DF+ – Dairy Free Option

V+ – Vegan Option

GF+ – Gluten Free Option

V – Vegan

N – Contains Nuts

DF – Dairy Free

VG – Vegetarian

PLATED BRUNCH

*Pre-selection is required

BRUNCH \$50/PERS.

3-COURSE MENU

Drip coffee & tea included

First course

— Greek Yogurt Parfait, House-Made Granola, Lavender Honey VG

Seconde course (choice of one)

— Eggs Benedict – Poached Eggs, Ham, English Muffin, Champagne Hollandaise, Smashed Little Potatoes

— Avocado Toast – Toasted Sourdough, Crushed Avocado, Candied Tomato, Confit Shallot, Poached Egg, Balsamic Drizzle, Smashed Little Potatoes VG

— Pain Perdu – Buttermilk Biroche Pain Perdu, Croissant Crème Anglaise, Maple Syrup, Berries VG

Dessert (choice of one)

— Crème Brulée – Seasonal Crème Brulée, Berries VG GF

— Chocolate – Chocolate & Cassis Cake, Dark Chocolate Ganache, Raspberry Coulis Pain Perdu – Buttermilk Pain Perdu, Croissant Crème Anglaise, Maple Syrup, Berries VG GF

BOXED - TO GO

SUNRISE BOX \$19/PERS.

Includes

— Coffee and Juices

— Fresh Whole Fruit V GF (Choice of 1)

— Yogurt GF VG

Choice of 1:

— Bagel and Cream Cheese VG

— Savoury Scone

— Selection of Viennoiserie N

LA DÉJEUNER BOX \$39/PERS.

Includes a selection of soft drinks

Choice of 1:

— 1 Salad

— 1 Sandwich

— Selection of Viennoiserie

GF – Gluten Free

DF+ – Dairy Free Option

V+ – Vegan Option

GF+ – Gluten Free Option

V – Vegan

N – Contains Nuts

DF – Dairy Free

VG – Vegetarian

LUNCH BUFFET — Cold

49\$/PERS.

Minimum 10 People

Choice of

- 2 salads
- 2 sandwiches
- 1 dessert

SALADS

Choice of 2

Bistro

Seasonal Greens, Radish, Cucumber, Apple Cider, Honey & Herbes de Provence Vinaigrette — GF DF VG

Lentil

Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon vinaigrette — GF VG V+

Kale Waldorf

Baby kale mix, red grapes, celery, walnut, dried cranberries, red wine & yogurt dressing — GF N

Shaved brussels sprout

Almond, Citrus, Grana Padano — GF N VG

Roasted beet

Mache, Blue Cheese, Toasted Walnuts, Balsamic — GF N VG

Shredded Carrot

Quinoa, Moroccan Spices, Apple Cider Vinaigrette, Sultana Raisins and Parsley — GF VG

MAKE IT A BOXED LUNCH 39\$/PERS.

Preorder required: Choice of one salad & one dessert per group + 2 choices of sandwiches (available for take-out only)

SANDWICHES

Choice of 2

JAMBON BEURRE

Jambon De Paris, Bayonne Ham, Emmental, Arugula, Parsley & Mustard Butter On Croissant Roll — GF+

Smoked Duck Breast

Choucroute, Emmental, And Smokey Sweet Mustard On Rye Bread — GF+

Rosbif

Roasted Beef, Arugula, Tomato, Caramelized Onion And Horseradish Caper Crème Fraiche On Beetroot & Onion Ciabatta

Smoked Salmon

Herbed Cream Cheese, Pickled Shallot And Capers On Country Loaf Toast

Poulet rôti

Roasted Chicken, Lettuce, Tomato, Garlic Aioli on Rustic Bread Roll — DF GF+

Lyonnaise

Rosette De Lyon Salami, Goat Cheese, Arugula, Shallot Confit, Dijonnaise On Baguette — GF+

Provençal Pistou

Slow Roasted Zucchini, Eggplant, Peppers And Onion Spread, Toasted Pine nuts With Pistou Mayonnaise On Focaccia — GF+ N VG V+

DESSERT

Choice of 1

Mignardises

Chef's Daily Selection Of Petits Fours, Cakes & Pastries — VG N

Dark chocolate & cassis cake

Dark Chocolate & Cassis Cake — VG GF

Mini Vanilla Crème Brulée

VG GF

Tarte Aux Fruits

Vanilla Tart Shell, Crème Pâtissière, Fresh Fruit, Apricot Galze — VG

Sliced Fresh Fruit Platter

Assorted Seasonal Fruits — GF DFV

GF — Gluten Free

DF+ — Dairy Free Option

V+ — Vegan Option

GF+ — Gluten Free Option

V — Vegan

N — Contains Nuts

DF — Dairy Free

VG — Vegetarian

LUNCH BUFFET — Hot

58\$/PERS.

Minimum 10 people

Choice of

— 2 salads

— 2 main courses | 2 sides

— 1 dessert

SALADS

Choice of 2

Bistro

Seasonal Greens, Radish, Cucumber, Apple Cider, Honey & Herbes de Provence Vinaigrette — GF DF VG

Lentil

Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon vinaigrette — GF VG V+

Kale Waldorf

Baby kale mix, red grapes, celery, walnut, dried cranberries, red wine & yogurt dressing — GF N

Shaved brussels sprout

Almond, Citrus, Grana Padano — GF N VG

Roasted beet

Mache, Blue Cheese, Toasted Walnuts, Balsamic — GF N VG

Shredded Carrot

Quinoa, Moroccan Spices, Apple Cider Vinaigrette, Sultana Raisins and Parsley — GF VG

MAIN COURSES

Choice of 2

Chicken Fricassé

Seared chicken, locally farmed mushrooms, white wine cream sauce — GF

Grilled Sirloin

Lemon and Confit Garlic Butter, fresh herbs — GF

Cassoulet

Pulled Duck Leg Confit, Toulouse Sausage, Thick-cut Bacon, White Beans Stew — DF

Lamb Navarin

Tender Lamb Stew with Peas, Pearl Onions and Herbs — GF

Salmon Filet

Sauce Vierge, Confit Tomato, Lemon, Olive Oil and Herbs — GF DF

Sole Meuniere

Brown Butter, Capers and Lemon — GF

Tofu “Parmentier”

Crumbled Tofu, Ratatouille, Lemon & Shallot Fingerling Mash — V GF

SIDES

Choice of 2

Vegetables “Primeur”

Seasonal Fresh Vegetables in Herb Butter or Herbs de Provence Olive Oil — GF DF+ VG V+

Carrots Nantaise

Maple Glazed Carrots with Citrus and marjoram — GF VG V+

Macaroni Gratin

Gruyère Cheese, Mornay Sauce — VG

Garniture Grand-Mere

Baby Potatoes, Mushrooms, Bacon Lardons and Pearl Onions — GF DF

Provençal Vegetable Tian

Slow Cooked Zucchini, Eggplant, Red Pepper, Onion and Confit Tomato — GF DF V

Camargue Rice Pilaf

Onion, 5 Herbs, Saffron and Fennel — GF DF V

Mashed Potatoe

Roasted Garlic & Rosemary Mashed Baby Yukon Gold — GF VG

DESSERT

Choice of 1

Mignardises

Chef's daily selection of petits fours, cakes & pastries — VG N

Chocolate cake

Dark chocolate & cassis cake — VG GF

Mini vanilla crème brûlée

VG GF

Tarte aux fruits

Vanilla tart shell, crème pâtissière, fresh fruit, apricot glaze — VG

Slice fresh fruit platter

Assorted seasonal fruits — GF DF V

GF – Gluten Free

GF+ – Gluten Free Option

DF – Dairy Free

DF+ – Dairy Free Option

V – Vegan

VG – Vegetarian

V+ – Vegan Option

N – Contains Nuts

PLATED LUNCH

*Pre-selection is required

LUNCH — LAURIEUR \$42/PERS.

2-COURSE MENU

Appetizer

— Summer Salad – Seasonal Greens, Maple Candied Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette N VG GF

Main course

— Chicken – Espelette Pepper & Lemon Marinated Chicken Supreme, Roasted Garlic Mashed Potato, Seasonal Vegetables, Honey Mustard Sauce

— Salmon – Lemon & Chervil Baked Atlantic Salmon, Roasted Baby Potatoes, Seasonal Vegetables, Champagne & Tarragon Bearnaise GF

— Quiche – Flaky Crust, Tete à Papineau & Leeks Quiche, Frisée Lettuce, Buttermilk Ranch, Radish, Cucumber VG

LUNCH — ELGIN \$56/PERS.

3-COURSE MENU

Appetizer

— Soupe du jour – Daily Chef's creation showcasing the Freshest Seasonal Ingredients

— Summer Salad – Seasonal Greens, Maple Candied Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette N VG GF

Main course

— Chicken – Espelette Pepper & Lemon Marinated Chicken Supreme, Roasted Garlic Mashed Potato, Seasonal Vegetables, Honey Mustard Sauce GF

— Salmon – Lemon & Chervil Baked Atlantic Salmon, Roasted Baby Potatoes, Seasonal Vegetables, Champagne & Tarragon Bearnaise GF

— Beef – Sous-vide Beef Shoulder Steak, Gratin Dauphinois, Seasonal Vegetables, Red-Wine Jus

Dessert

— Crème Brulée – Seasonal Crème Brulée, Berries GF VG

— Chocolate – Chocolate & Cassis Cake, Dark Chocolate Ganache, Raspberry Coulis GF VG

GF – Gluten Free

GF+ – Gluten Free Option

DF – Dairy Free

DF+ – Dairy Free Option

V – Vegan

VG – Vegetarian

V+ – Vegan Option

N – Contains Nuts

DINNER BUFFET

\$67/PERS.

Minimum 10 People

— 2 salad — 1 dessert
— 2 main course — 2 sides

SALADS

Choice of 2

Bistro

Seasonal Greens, Radish, Cucumber, Apple Cider, Honey & Herbes De Provence Vinaigrette — GF DF VG

Lentil

Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon Vinaigrette — GF VG V+

Kale Waldorf

Baby Kale Mix, Red Grapes, Celery, Walnut, Dried Cranberries, Red Wine & Yogurt Dressing — GF N

Shaved brussels sprout

Almond, Citrus, Grana Padano — GF N VG

Roasted beet

Mache, Blue Cheese, Toasted Walnuts, Balsamic — GF N VG

Shredded Carrot

Quinoa, Moroccan Spices, Apple Cider Vinaigrette, Sultana Raisins And Parsley — GF VG

MAIN COURSES

Choice of 2

Coq Au Vin

Roasted Chicken Supremes, Oyster Mushrooms, Caramelized Onions, Sauce Coq Au Vin — GF DF

Lamb Navarin

Tender Lamb Stew With Peas, Pearl Onions And Herbs — GF

Bœuf Bourguignon

Sous-vide Flat-iron Steak, Oyster Mushrooms, Bacon Lardons, Pearl Onions, Sauce Bourguignonne — DF

Salmon Filet

Sauce Vierge, Confit Tomato, Lemon, Olive Oil And Herbs — GF DF

Cassoulet

Duck Leg Confit, Toulouse Sausage, Thick-cut Bacon, White Beans Stew — DF

Tofu "Parmentier"

Crumbled Tofu, Ratatouille, Lemon & Shallot Fingerling Mash — V GF

SIDES

Choice of 2

Vegetables "Primeur"

Seasonal Fresh Vegetables in Herb Butter or Herbes de Provence Olive Oil — GF DF+ VG V+

Carrots Nantaise

Maple Glazed Carrots With Citrus and Marjoram — GF VG V+

Carrots Macaroni Gratin

Gruyère Cheese, Mornay Sauce — VG

Garniture Grand-Mere

Baby Potatoes, Mushrooms, Bacon Lardons And Pearl Onions — GF DF

Truffled Cauliflowers Gratin

Gruyere cheese, truffle mornay — VG

Provençal Vegetable Tian

Slow Cooked Zucchini, Eggplant, Red Pepper, Onion And Confit tomato — GF DF V

Camargue Rice Pilaf

Onion, 5 Herbs, Saffron and Fennel — GF DF V

Gratin Dauphinois

Thinly Sliced Potatoes In Mornay Cheese Sauce Topped With Gruyère — VG

DESSERT

Choice of 1

Mignardises

Chef's daily selection of petits fours, cakes & pastries — VG N

Chocolate cake

Dark chocolate & cassis cake — VG GF

Mini vanilla crème brûlée

VG GF

Tarte aux fruits

Vanilla tart shell, crème pâtissière, fresh fruit, apricot galze — VG

Chouquettes praline

Choux Pastries with Praline Cream — N VG

Slice fresh fruit platter

Assorted seasonal fruits — GF DF V

GF – Gluten Free

DF+ – Dairy Free Option

V+ – Vegan Option

GF+ – Gluten Free Option

V – Vegan

N – Contains Nuts

DF – Dairy Free

VG – Vegetarian

PLATED DINNER

*Pre-selection is required

DINNER — METCALFE \$65/PERS.

3-COURSE MENU

Appetizer

— Summer Salad – Seasonal Greens, Maple Candied Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette N GF VG

Main course

— Chicken – Espelette Pepper & Lemon Marinated Chicken Supreme, Roasted Garlic Mashed Potato, Seasonal Vegetables, Honey Mustard Sauce GF

— Salmon – Lemon & Chervil Baked Atlantic Salmon, Roasted Baby Potatoes, Seasonal Vegetables, Champagne & Tarragon Bearnaise GF

— Pasta vegetarian – Potato Gnocchi, Candied Tomato, Petit Pois, Caramelized Onions, Courgette, Boursin Cream Sauce, Red Pepper & Oregano Coulis VG

Dessert

— Crème Brûlée – Seasonal Crème Brûlée, Berries VG GF

— Chocolate – Chocolate & Cassis Cake, Dark Chocolate Ganache, Raspberry Coulis VG GF

DINNER — QUEEN \$75\$/PERS.

4-COURSE MENU

Soup course

— Daily Chef's creation showcasing the Freshest Seasonal Ingredients

Appetizer

— Summer Salad – Seasonal Greens, Maple Candied Pecans, Crumbled Goat Cheese, Apple Cider Vinaigrette N GF VG

— Tomato – Marinated Artichoke Heart, Heirloom Tomato, Capers, Pickled shallot, Frisée Lettuce, Sherry Vinaigrette, Basil VGF

— Fish Brandade – Salmon & White Fish Brandade, Baguettes Croutons, Cornichons, Chives Oil, Balsamic Drizzle

Main course

— Chicken – Espelette Pepper & Lemon Marinated Chicken Supreme, Roasted Garlic Mashed Potato, Seasonal Vegetables, Honey Mustard Sauce GF

— Salmon – Lemon & Chervil Baked Atlantic Salmon, Roasted Baby Potatoes, Seasonal Vegetables, Champagne & Tarragon Bearnaise GF

— Beef – Sous-vide Beef Shoulder Steak, Gratin Dauphinois, Seasonal Vegetables, Red-Wine Jus

Dessert

— Crème Brûlée – Seasonal Crème Brûlée, Berries VG GF

— Chocolate – Chocolate & Cassis Cake, Dark Chocolate Ganache, Raspberry Coulis VG GF

DINNER — SUSSEX \$85/PERS.

4-COURSE MENU

Soupe course

Daily Chef's creation showcasing the Freshest Seasonal Ingredients

Appetizer

— Tomato – Marinated Artichoke Heart, Heirloom Tomato, Capers, Pickled shallot, Frisée Lettuce, Sherry Vinaigrette, Basil V GF

— Fish Brandade – Salmon & White Fish Brandade, Baguettes Croutons, Cornichons, Chives Oil, Balsamic Drizzle

— Duck Magret – Smoked Duck Breast, Louis d'Or Cheese, Toasted Pine Nut, Maple & Banyuls Reduction GF N

Main course

— Salmon – Lemon & Chervil Baked Atlantic Salmon, Roasted Baby Potatoes, Seasonal Vegetables, Champagne & Tarragon Bearnaise GF

— Beef – Sous-vide Beef Shoulder Steak, Gratin Dauphinois, Seasonal Vegetables, Red-Wine Jus

— Duck Confit – Duck Lef Confit, Roasted Garlic Mashed Potato, Seasonal Vegetables, Herbes de Provence Duck Gravy

Dessert

— Crème Brûlée – Seasonal Crème Brûlée, Berries VG GF

— Chocolate – Chocolate & Cassis Cake, Dark Chocolate Ganache, Raspberry Coulis VG GF

— Pecan Pie – Maple Pecan Pie, Croissant Crème Anglaise, Berries N

GF – Gluten Free

GF+ – Gluten Free Option

DF – Dairy Free

DF+ – Dairy Free Option

V – Vegan

VG – Vegetarian

V+ – Vegan Option

N – Contains Nuts

RECEPTIONS 5à7

CLASSIQUE \$42/PERS.

Choice of 3 chef's canapés per person + choice of one platter

Beverages not included

PLATTERS

Assortment of Canadian and French cheeses, local fruit preserve, candied nuts and baguette crostini — 18/person — N

Assorted Mediterranean olives — 8/person — V GF

Seasonal Crudités & house-made dip — \$10/person — GF VG

Sweet Table — \$15/person — VG

Chef's Daily Selection of Petits fours, Cakes and Pastries

Seafood tower (+ \$45/pers.)

Oysters on the ½ shell, snow crab legs, poached tiger shrimp & fish brandade with cocktail sauce, tarragon aioli and truffled mayonnaise

CHEF'S CANAPÉS \$38/DZ

(minimum 2 dozen)

Shallot Tartlet — V

Puff pastry, confit shallot, Niçoise olives

Provençal Poischichade — GF V

Chickpea & roasted garlic dip, vegetable crudités

Baked Brie Pocket — VG

Brie, candied tomato, pistou, puff pastry

Gougères — VG

Gruyère cheese puffs, French onion dip

Fish Brandade

Salmon & white fish brandade, panko breading, truffled mayo

Salmon Tartare

Herbes de Provence & lavender cured salmon, ratatouille, mini brioche roll

Smoked Duck — DF

Toasted baguette, smoked duck magret, chipotle cranberry sauce

Ham & Cheese Skewer — GF

Shaved Bayonne ham, smoked cheddar, dried apricot

Saucisses Feuilletées — DF

Toulouse sausage roll, smoked honey mustard

Beef Sliders

All-beef patty, cheddar, sauce rémoulade, caramelized onions, brioche bun

Boursin Toast — VG

Toasted baguette, Boursin cheese, radish & pea shoot salad

SIGNATURE \$62/PERS.

Choice of 5 canapés per person (3 chef's canapés + 2 premium) + 3 platters included

Beverages not included

PREMIUM CANAPÉS \$50/DZ.

(minimum 3 dozen)

Steak & Frites Skewer — DF

Grilled bavette, French fries, red-wine jus

Mini Croque Monsieur

Sourdough, Paris ham, Mornay, Tete à Papineau cheese

Mini Lobster Roll — DF

Lobster & Old bay salad, shallot & celery brunoise, mini brioche roll

Smoked Salmon — N

Smoked salmon & Boursin mousse, cucumber bowl, pine nuts

Chicken Cordon Bleu Bites

Breaded chicken tender, Paris ham, Emmental cheese, truffle mayo

Foie Gras Torchon

Calvados spiced foie gras, brioche, apple compote

GF — Gluten Free

DF+ — Dairy Free Option

V+ — Vegan Option

GF+ — Gluten Free Option

V — Vegan

N — Contains Nuts

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VG — Vegetarian

ADD-ON STATIONS

CULINARY

LIVE OYSTER SHUCKING \$19/PERS./HR

Selections of mignonettes and condiments — GF DF

Assortment of Canadian and French cheeses with local fruit preserve, candied nuts and baguette crostini

CREPES ATELIER \$22/PERS./HR

Selection of sweet and savoury fillings & toppings — N

CARVING & SLICING \$39/PERS./HR

Slow-roasted Top-Sirloin with Red-Wine Jus and Horseradish Crème Fraîche.

Served with Gratin Dauphinois and Seasonal Vegetables.

BEVERAGE

MIMOSA BAR \$14/CONSUMPTION

Selections of juices & garnishes

Champagne and French Bloom available on demand

ESPRESSO MARTINI BAR \$14/CONSUMPTION

Selections of syrups & garnishes

Premium Upgrade on demand

GF – Gluten Free

DF+ – Dairy Free Option

V+ – Vegan Option

GF+ – Gluten Free Option

V – Vegan

N – Contains Nuts

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BEVERAGE PACKAGES

BEER & WINE

Includes a seasonal selection of: \$9/Consumption
— 2 Beers
— 1 Red, 1 White and 1 Sparkling Wine

SOMMELIER

An elevated selection of premium red, white, and sparkling wines \$12/Consumption
Curated by our sommelier.

SPIRITS

5 rail spirits: vodka, gin, rum, whisky, and tequila. \$12/Consumption

5 premium selections from our top-shelf spirit offerings. \$14/Consumption

COCKTAILS

Includes 2 pre-selected classic cocktails (e.g., French 75, Negroni, Margarita) \$14/Consumption
Custom cocktail options available upon request.
Added labor charge for cocktail packages depending on party size

Host Bar : All charges will be covered by the host and charged on consumption

Cash Bar : All charges are covered by each guest. Gratuities are not included.

Combination Bar : The host can determine a certain amount of drinks, either by tickers or dollar amounts, that will be covered by the master account. All other charges are to be covered by each guest.

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GF+ – Gluten Free Option

DF – Dairy Free

DF+ – Dairy Free Option

V – Vegan

VG – Vegetarian

V+ – Vegan Option

N – Contains Nuts