





About

After several years of silence, the former McGill University Club comes back to life under a new name and purpose. Completely restored and reimaged, Mansfield now opens its doors as a high-end event space, ready to host weddings, corporate events, conferences, film shoots, and private parties in a setting rich with history and elegance.



Mansfield

01	Room layout
02	Technical sheet
03	Gallery
04	Menu Bar
05	Wine Menu
06	Food Menu



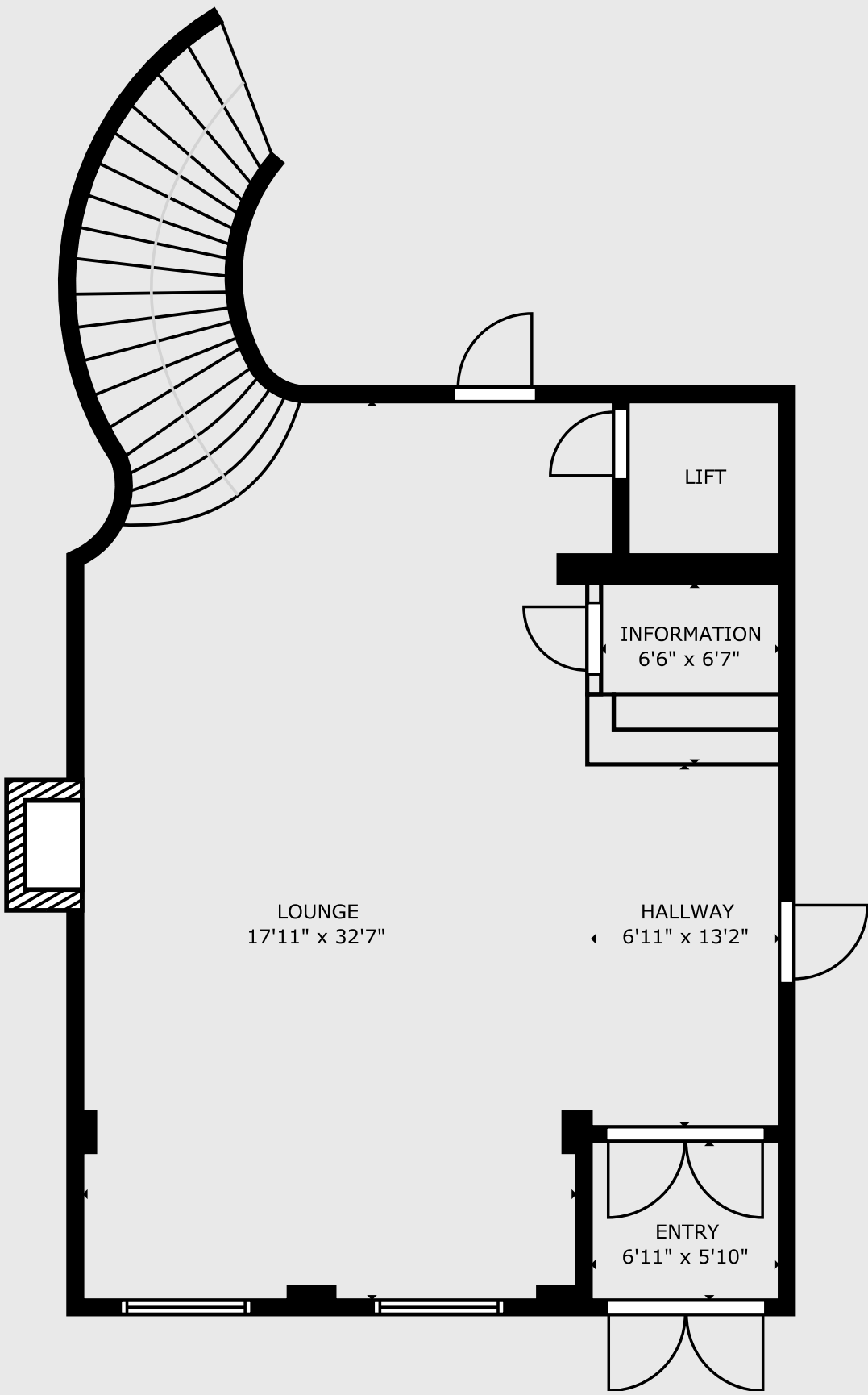
Room layout

Designed to accommodate all occasions, Mansfield can host up to 150 guests for a banquet, 130 guests for a banquet with a dance floor, and 300 for a cocktail dinner. The modular and bright space allows for great flexibility in layout, whether for an elegant wedding, an inspiring conference, a film shoot, or a corporate launch.

Room Fees	Days
\$3,000	SUNDAY TO TUESDAY
\$5,000	WEDNESDAY
\$7,000	THURSDAY TO SATURDAY

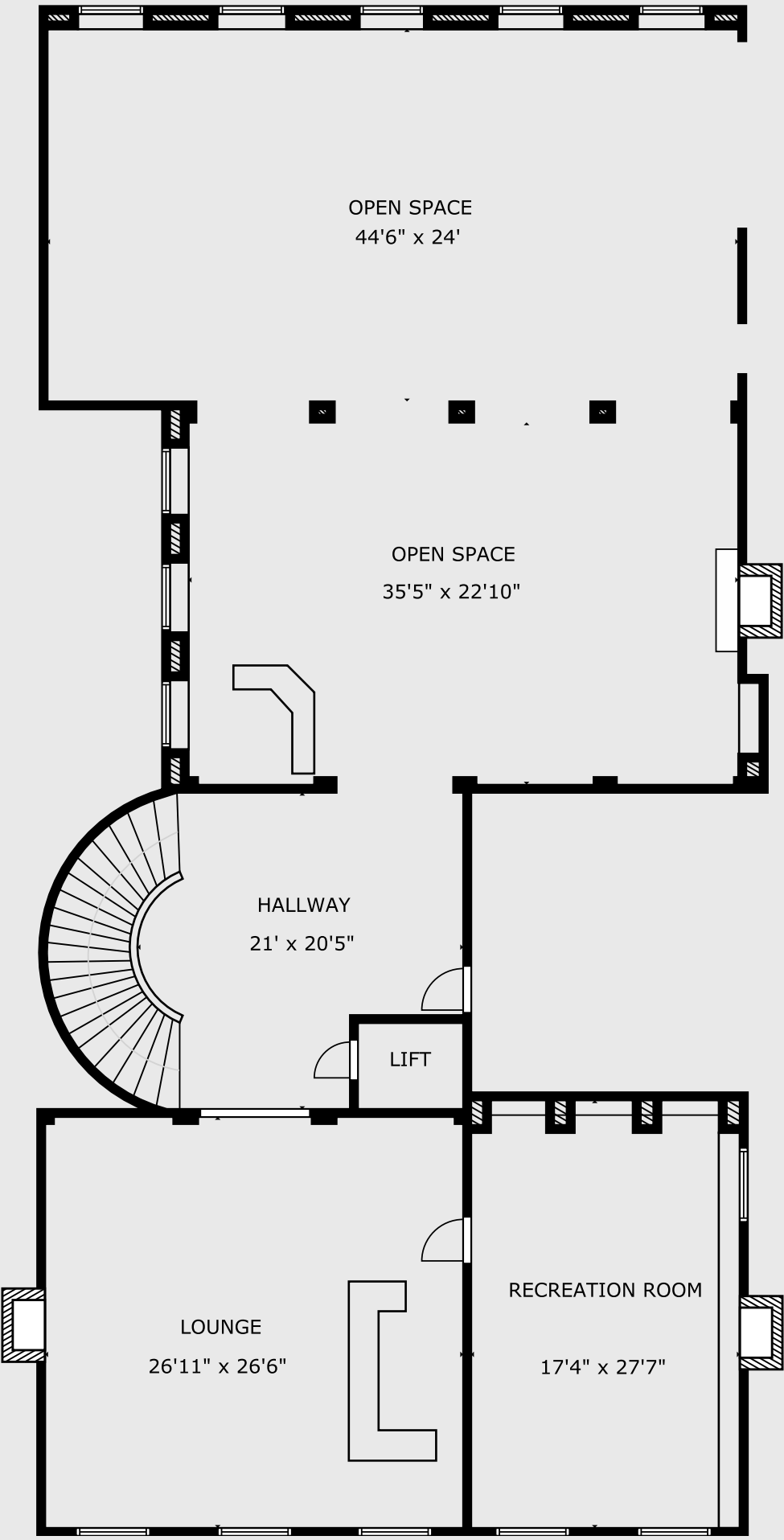
A

First floor



B

Second floor





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Technical sheet

Capacity

300	Cocktail dinner
150	Classroom format with stage
150	Seated banquet
130	Banquet and dance floor
120	Conference with stage

Equipment

High-definition projector
Built-in projection screen
Built-in sound system
DJ equipment available for rent
Wireless microphones
Basic lighting included (adjustable ambiance)

Layout

Coat check available
Banquet tables and chairs not included
On-site furniture and high tables (6) included
Easy loading access for equipment
Underground parking available (\$)
Wi-Fi included

Type of event

Weddings
Corporate receptions
Conferences and launches
Filming and photo shoots



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TO DRINK

Bar Coupons Standard	12
Regular spirits, beers, wines + 2 mocktails	
Bar Coupons Standard & Classics	15
Regular spirits, beers, wines, and classic cocktails + 2 mocktails	
Bar Coupons Premium	18
Premium spirits, choice of 3 signature cocktails, superior beers and wines + 3 mocktails	
Open Bar Regular 4h	60/guest
Includes drinks, condiments, and standard spirits + 3 mocktails	
Open Bar Premium 4h	90/guest
Includes drinks, condiments, and two signature cocktails + 3 mocktails	
Open Bar Regular 8h	100/guest
Regular spirits, beers & wines, classic cocktails + 2 mocktails	
Open Bar Ultra Premium 4h	180/person
Full access to all premium spirits + 3 mocktails	
Bar Coupons Ultra Premium	Price per unit
Includes only signature cocktails from the Ultra Premium menu	



CLASSIC COCKTAILS

Classic Margarita

100% agave tequila, Cointreau, fresh lime juice, sea salt

Aperol Spritz

Aperol, Prosecco, soda, orange slice

Negroni

Dry gin, Campari, sweet vermouth, orange zest

Old Fashioned

Bourbon, cane sugar, Angostura bitters, flambéed orange zest

Classic Mojito

White rum, mint, cane sugar, lime, soda

Whiskey Sour

Bourbon, fresh lemon, simple syrup, egg white

Cosmopolitan

Vodka. Cointreau. lime. cranberry juice

SIGNATURE COCKTAILS

Midnight at Mansfield

Coffee-infused vodka, coffee liqueur, espresso, vanilla syrup

Hugo Spritz

St-Germain, Prosecco, top soda, mint, lime

The Botanist

Floral gin, basil-lemon syrup, lime, fresh cucumber

Maple & Smoke

Mezcal, rosemary maple, fresh lemon, smoked salt

Black Velvet

Dark rum, crème de cacao, date syrup, espresso, pinch of salt

The Belle Époque

Vodka, violet syrup, lemon, egg white

Secret Garden

Gin. lavender cordial. lemon. elderflower soda

ULTRA PREMIUM SIGNATURE

Gold Negroni

Hendrick’s Orbium gin, white vermouth, yuzu liqueur, gold flakes

Truffle Martini

Truffle-infused vodka, dry vermouth, saline mist

Amber Rose

VSOP Cognac, rose liqueur, acacia syrup, lemon

Mansfield 2047

Brut champagne, botanical gin, fig syrup, lemon zest

Passionfruit Martini

Vodka. passion fruit liqueur. passion fruit puree. lemon. vanilla syrup. champagne



MARTINI COLLECTION Available by the unit or martini bar

Dry Martini
Gin, dry vermouth, olive or lemon twist

Dirty Martini
Vodka, dry vermouth, olive juice

French Martini
Vodka, Chambord, pineapple juice

Lychee Martini
Vodka, lychee liqueur, lychee juice

Cucumber Basil Martini
Gin, basil syrup, lime, cucumber

Lemon Drop
Lemon vodka, triple sec, fresh lemon, sugar

MOCKTAIL CONNECTION

Virgin Spritz
Bitter orange syrup, orange juice, top sparkling soda, orange slice

Non-Alcoholic Passion
Passion fruit puree, pineapple juice, lemon, sparkling water

Cucumber Fresh
Fresh cucumber, lime, simple syrup, tonic water

Lavender & Lemon
Lavender syrup, lemon, sparkling water

Virgin Mojito
Mint, lime, cane sugar, soda

Berry Fizz
Raspberry puree, lemon, vanilla syrup, sparkling water

SCOTCH TASTING

The Macallan 18 Year Sherry Oak

Rich, dried fruits, toasted oak, vanilla (1 oz or 2 oz)

Lagavulin 16 Year

Peaty, smoky, briny (1 oz or 2 oz)

Glenfiddich 21 Year

Rum cask, caramel, fig (1 oz or 2 oz)

Balvenie Doublewood 17 Year

Oak, honey, almond (1 oz or 2 oz)

Oban 14 Year

Maritime, maltv. gentle spices (1 oz or 2 oz)

WHISKEY TASTING

Woodford Reserve — Kentucky

Vanilla, nuts, warm spices (1 oz or 2 oz)

Nikka From The Barrel — Japan

Dried fruits, caramel, oak (1 oz or 2 oz)

Redbreast 12 Year — Ireland

Honey, red fruits (1 oz or 2 oz)

Crown Royal XR — Canada

Rich, oak and maple (1 oz or 2 oz)

Blanton’s Original Single Barrel — USA

Vanilla, caramel, leather (1 oz or 2 oz)



*Prices based on the number of guests / bottle.

Please contact us for more information about our exclusive tastina events.



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BUBBLES

France	
Champagne Remy Bertin Champagne Brut Remy Bertin	168
Domaine Marc Chauvet Champagne SÉLECTION Brut	208
Domaine du Petit Clocher Crémant de Loire	113
Italy	
Cantina Tollo Passerina Spumante Brut BUBBLES	83

WHITES

France		Portugal	
Famille Hauller Organic Riesling Les Prémices 2024	87	Aphros Wine Aphros Loureiro 2023	98
Château Tuilerie du Puy Entre-Deux-Mers 2023	68		
Clotilde Davenne Chablis 2023	151	Greece	
Clotilde Davenne Bourgogne Aligoté 2023	94	Mylonas Winery Assyrtiko 2024	84
Domaine de l’Hortus Blanc Le Loup y es-tu ? 2024	77		
Italy			
Bellaretta Bellaretta Chardonnay 2024 *	52		
Villa Castello Pinot Grigio Villa Castello 2024 *	70		
Tramin T Cuvée Bianco 2023	81		
Suavia Azienda Agricola Soave Classico DOC 2023	115		

REDS

France		Italy		Spain	
Château St Estèphe Château St-Estèphe 2019	163	Bellaretta Bellaretta Cabernet Sauvignon 2024 *	52	El Grillo y la Luna 12 Lunas 2021	96
Château Tuilerie du Puy Bordeaux Supérieur Tuilerie du Puy 2020	74	Cantina Tollo Organic Montepulciano d’Abruzzo 2023	74		
Château Rocher Corbin Montagne St-Émilion 2020	115	Cantina Tollo Massoreale Sangiovese 2023	56		
Ballot Millot & Fils Bourgogne rouge 2022	168	Tramin T Cuvée Rosso 2023	81		
Clotilde Davenne Bourgogne rouge 2021	120	Ca Viola Barolo Caviot 2020	202		
Domaine Charlopin Marsannay Clos du Roy 2023	140	Renzo Masi Tosco Rosso Sangiovese/Canaiolo 2023	61		
Domaine de l’Hortus Hortus Grande Cuvée rouge 2022	151	Renzo Masi Chianti 2023 *	68		
Domaine Roger Perrin Côtes du Rhône 2023	84	Renzo Masi Brumaia Chianti Riserva 2022	86		
Domaine du Colombier Crozes-Hermitage Primavera 2023	128	Salcheto Biskero Chianti 2023	98		
La Cabotte Colline Rouge Côtes du Rhône 2023	94	San Rustico Amarone Classico 2017	190		



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PACKAGES BANQUET

Bronze	\$130 / person	Silver	\$155 / person	Gold	\$180 / person	Platinum	\$215 / person
4 CANAPÉS THREE-COURSE MEAL Starter Main course Dessert BREAD AND BUTTER COFFEE AND TEA Choice of meat or vegetarian		6 CANAPÉS FOUR-COURSE MEAL Starter Pasta Main course Dessert BREAD AND BUTTER COFFEE AND TEA Choice of meat or vegetarian		8 CANAPÉS FOUR-COURSE MEAL Starter Pasta Main course Dessert 1 STATION BREAD AND BUTTER COFFEE AND TEA Choice of meat or vegetarian		8 CANAPÉS FOUR-COURSE MEAL Starter Pasta Main course Dessert 2 STATIONS BREAD AND BUTTER COFFEE AND TEA Choice of meat or vegetarian	

BANQUET MENU

Starters		Pasta							
Sea		Cappelletti Parmigiano, ricotta, fontina, pecorino romano, tomato sauce, béchamel		Agnolotti del plin Zucchini, eggplant, tomatoes, grilled onions, pumpkin seeds, fried sage, peppered squash sauce					
	Scallop crudo, citrus, dill oil, cucumber, trout roe (+\$2)	Salmon tartare, yuzu-sesame, rice chips							
	Tuna tataki, ponzu, sesame, crispy rice (+\$2)								
	Lobster salad, fennel & citrus, lemon mayo (+\$4)								
	Sea bass ceviche, lime, crunchy corn, coriander (+\$2)								
	Homemade salmon gravlax, blini, lemon-dill sour cream								
Land	Main Courses								
		Beef · Veal · Lamb		Poultry & Game		Fish & Seafood		Gastronomic Vegetarian	
	AAA beef carpaccio, parmesan, rocket, gochugaru oil, tarragon dijonnaise (+\$1)	AAA filet mignon 6 oz (+\$7) pepper & cognac sauce, ratte potato purée, seasonal vegetables.		Farm chicken breast (+\$3) stuffed with morels & herbs, chicken jus, golden gnocchi		Roasted salmon fillet lemon butter, braised fennel, melting potatoes		Roasted cauliflower “steak” white sesame purée, chimichurri, almonds	
	Duck foie gras terrine, brioche, fig confit (+\$2)								
	Classic beef tartare, potato chips, truffled (+\$1)	Veal chops (+\$6) Bordelaise sauce, dauphinois gratin		Pan-seared duck breast cherries & port sauce, buckwheat wafer		Sea bass champagne sauce, peas		Open artichoke & spinach lasagna parmesan cream	
	Chicken ballotine, pistachios & herbs, pickles	Braised beef short rib (+\$4) celeriac purée, roasted carrots		Chicken ballotine truffle & spinach, asparagus, light jus		Black cod (+\$5) miso, lacquered eggplant		Puy lentils in red wine glazed roots, pearl onions, reduced vegetable jus	
Jerusalem artichoke velouté, truffle oil, hazelnut	Seared hanger steak sautéed shallots, pommes Anna				Seared U10 scallops (+\$3) herb & lemon cauliflower purée		Crispy polenta Porcini stew & truffle oil		
Vegetarian		Herb-crusted lamb rack (+\$5) creamy polenta, gremolata or mint jelly				Roasted lobster (MP) giant shrimp, lemon butter, crispy Jerusalem artichoke			
	Creamy burrata, heirloom tomatoes, pistachio pesto, focaccia								
	Heirloom tomato tartare, white miso, basil, buckwheat tuile								
	Asparagus, lemon mousseline, parmesan crumble								
	Chickpea panisse, eggplant caponata, preserved lemon	Veal osso buco (+\$3) celeriac purée, roasted carrots							
	Roasted multicoloured beets, fresh goat cheese, pistachio, shallot and soy sauce								



Dessert Menu

Pistachio Entremet (Gluten-free)

Pistachio ganache, pistachio praline, pistachio financier, candied pistachios, white chocolate, pistachio tuile

Allergens: Nuts, Dairy, Eggs

Chocolate Mousse Cake (Gluten-free)

Double-baked chocolate mousse cake, chocolate cream, berries, coconut crumble

Allergens: Dairy, Egg

Basque Cheese Cake (Gluten-free)

Burnt Basque cheesecake, mascarpone cream, grated manchego

Allergens: Dairy, Eggs

Coffee and Caramel Entremet (Gluten-free)

Coffee cream, whipped salted caramel, dark chocolate, homemade honey tuile, caramel ganache

Allergens: Dairy



COCKTAIL DINNER PACKAGES (50 PEOPLE MINIMUM)

The Pre-Party	\$50 / person
6 CANAPÉS	
SERVICE INCLUDED FOR 4 HOURS	
KITCHEN EQUIPMENT INCLUDED	

The Amuse-Bouche	\$65 / person
8 CANAPÉS	
SERVICE INCLUDED FOR 4 HOURS	
KITCHEN EQUIPMENT INCLUDED	

The Grand Selection	\$80 / person
10 CANAPÉS	
SERVICE INCLUDED FOR 4 HOURS	
KITCHEN EQUIPMENT INCLUDED	

The Dining Experience	\$110 / person
12 CANAPÉS + 1 TAPAS	
SERVICE INCLUDED FOR 4 HOURS	
KITCHEN EQUIPMENT INCLUDED	

Classic Dinner Cocktail	\$105 / person
3 STATIONS	
1 PASSING DESSERT	
SERVICE INCLUDED FOR 5 HOURS	
STATIONS INCLUDED	

Deluxe Dinner Cocktail	\$140 / person
8-10 CANAPÉS	
3 STATIONS	
1 PASSING DESSERT	
SERVICE INCLUDED FOR 5 HOURS	
STATIONS INCLUDED	

DINNER COCKTAIL MENU

Fish and seafood	Meats	Vegetarian
Classics \$6 / each Shrimp cocktail on romaine heart, Marie–Rose sauce (GF, DF) Smoked salmon / Gravlax on blini, sour cream lemon–dill, capers Crab roll (snow crab, lemon mayo) in toasted brioche (+\$2) White fish ceviche (lime, corn, coriander) on a spoon (GF, DF) Mini crab cake 20–25 g, lemon aioli, micro herbs (+\$1) Mini fish tacos, salsa verde, pickled cabbage (GF) Grilled octopus skewers, smoked paprika, lemon (GF, DF) (+\$1) Shrimp–lemon grass gyoza with ponzu sauce Cod fritters, lemon and caper sauce Premium Fresh oysters, kimchi mignonette bar (GF, DF) Mini lobster brioche with lemon butter, chives (+\$2) Caviar on blini, crème fraîche, chives (buckwheat option GF)	Classics \$6 / each Mini beef “smash” slider, cheddar, pickle, special sauce (+\$1) Chicken satay skewers, peanut sauce (GF, NF) Lamb kefta, mint–lemon yogurt (GF) (+\$2) Beef tartare, potato chips or parmesan tuile, truffle mayo (GF) Beef tataki on crispy rice, ponzu, sesame Carnitas tacos (corn), salsa verde, coriander (GF) Chimichurri flank steak skewers (GF, DF) Mini corn dog with homemade sausage, spicy mayo Premium Grilled lamb chop, lemon/herbs, chimichurri (+\$2) Foie gras torchon brioche, fig confit (+\$1) Wagyu beef – tataki/snacked on crispy rice (Market price) Peking duck, hoisin, cucumber Prosciutto 24–36 months, roasted pear or fig, balsamic (+\$1) Mini “barbacoa” tacos, braised beef (GF)	Classics \$6 / each Tomato–basil bruschetta Endive with goat cheese, honey & nuts Vegetable gyoza with ginger–soy Mini leek and comté quiche Mushroom & parmesan arancini Corn tacos al pastor, roasted pineapple Grilled halloumi, lemon, zaatar Guacamole tostada, pico de gallo, pomegranate Burrata on a spoon, pistachio pesto (VGT, GF, N)



COLD STATIONS

Raw bar & oysters	
Oysters with assorted mignonettes, lemon, and condiments.	
Giant shrimp (+\$5)	
Sea knives (+PM)	
\$18 per person	3 oysters per person

Crudo & carpaccio	
Citrus–dill scallop	
White fish with lemon & green oil	
Tuna tataki (+\$2)	
Beef carpaccio with parmesan/rocket	
\$16 per person	2 choices per person

Ceviche & tiradito	
White fish with citrus & corn	
Tuna leche de tigre coconut (+\$2)	
Vegetable ceviche	
\$16 per person	2 choices per person

Tartare bar	
Salmon yuzu–sesame	
Spicy tuna (+\$2)	
Classic beef	
Beetroot with sweet mustard	
\$15 per person	2 choices per person





HOT & THEMED STATIONS (PART I)

Levantine mezze \$18 per person –	Temaki / Hand-Roll \$24 per person + \$250 in total → chef	Tacos \$20 per person 2 choices per person	Mini-sandwiches \$18 per person –
Antipasti & cheeses \$30 per person –	Bao & Gua Bao \$22 per person 2 choices per person	Pasta & risotto \$21 per person 2 choices per person	Skewers \$20 per person –



HOT AND THEMED STATIONS (PART II)

Sliders

Cheddar Beef

Crispy Chicken

Shiitake-miso

\$17/ person

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Poutine Bar	
Fries, gravy, cheese	
Toppings	
\$13/ person	-

Raclette & Charcuterie	
Melted cheese	
Vegetables	
Cured meats	
\$25/ person	2 choices/ person

Montreal Deli

Smoked meat, rye bread, mustard

\$17/ person

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DESSERT STATIONS

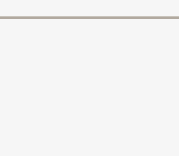
Fresh Crepes	
Sugar	
Chocolate	
Lemon	
Flamberge GM	
\$17/ person	-

Gelato & Affogato

3 flavours to choose from

\$24/ person

Mini desserts & tarts



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\$16/ person

Churros & Dips

Chocolate

Dulce de leche

Salted caramel

\$15/ person

Palvola Bar

Category	Cost (\$/person)
Palvola Bar	16
Palvola Bar	16

Chocolate fountain
Fruits
Marshmallows
Madeleines
\$18/ person



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