



2047 MANSFIELD

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

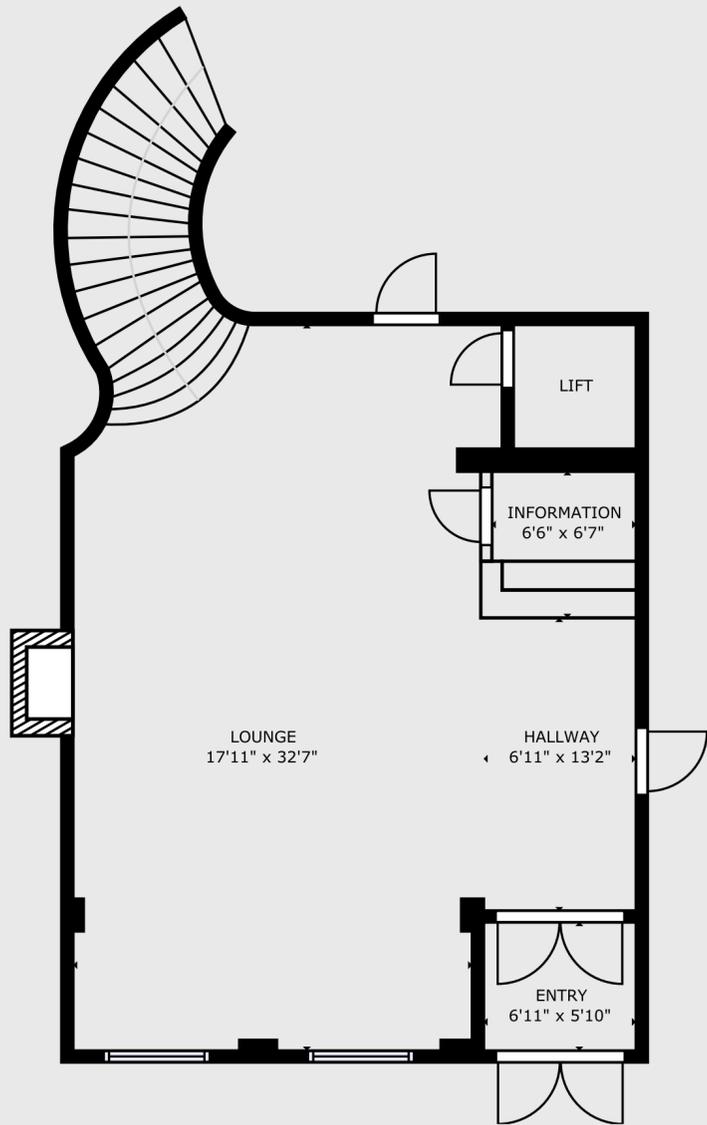


Room layout

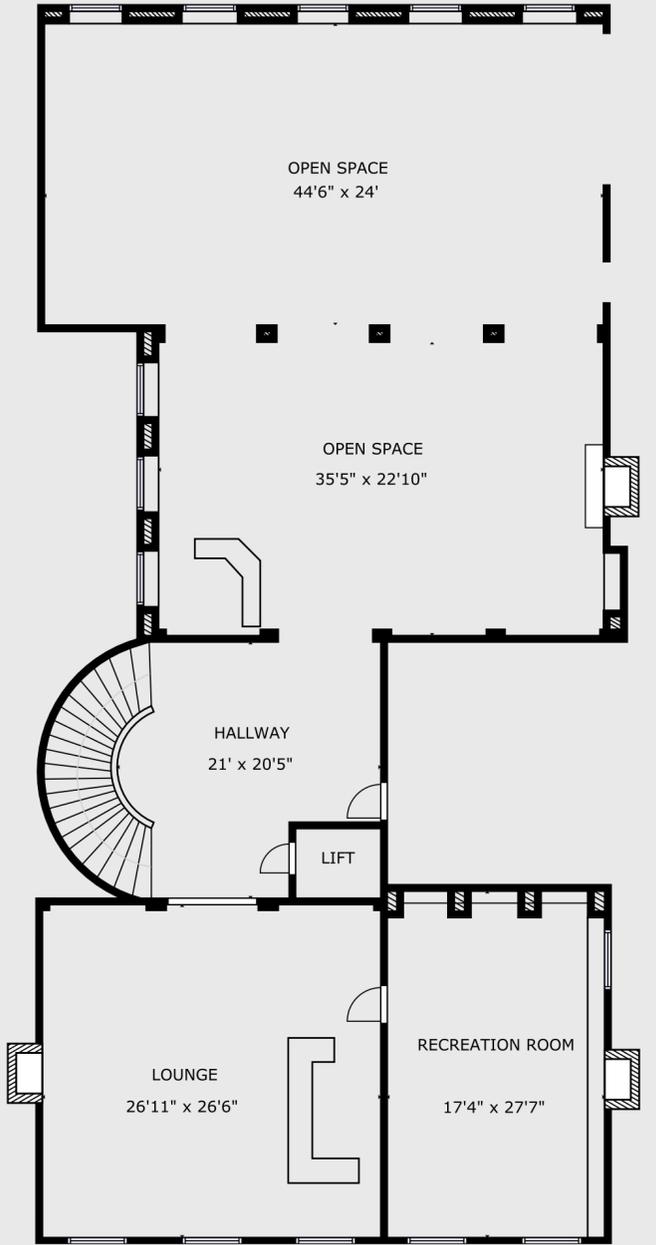
Designed to accommodate all occasions, Mansfield can host up to 150 guests for a banquet, 130 guests for a banquet with a dance floor, and 300 for a cocktail dinner. The modular and bright space allows for great flexibility in layout, whether for an elegant wedding, an inspiring conference, a film shoot,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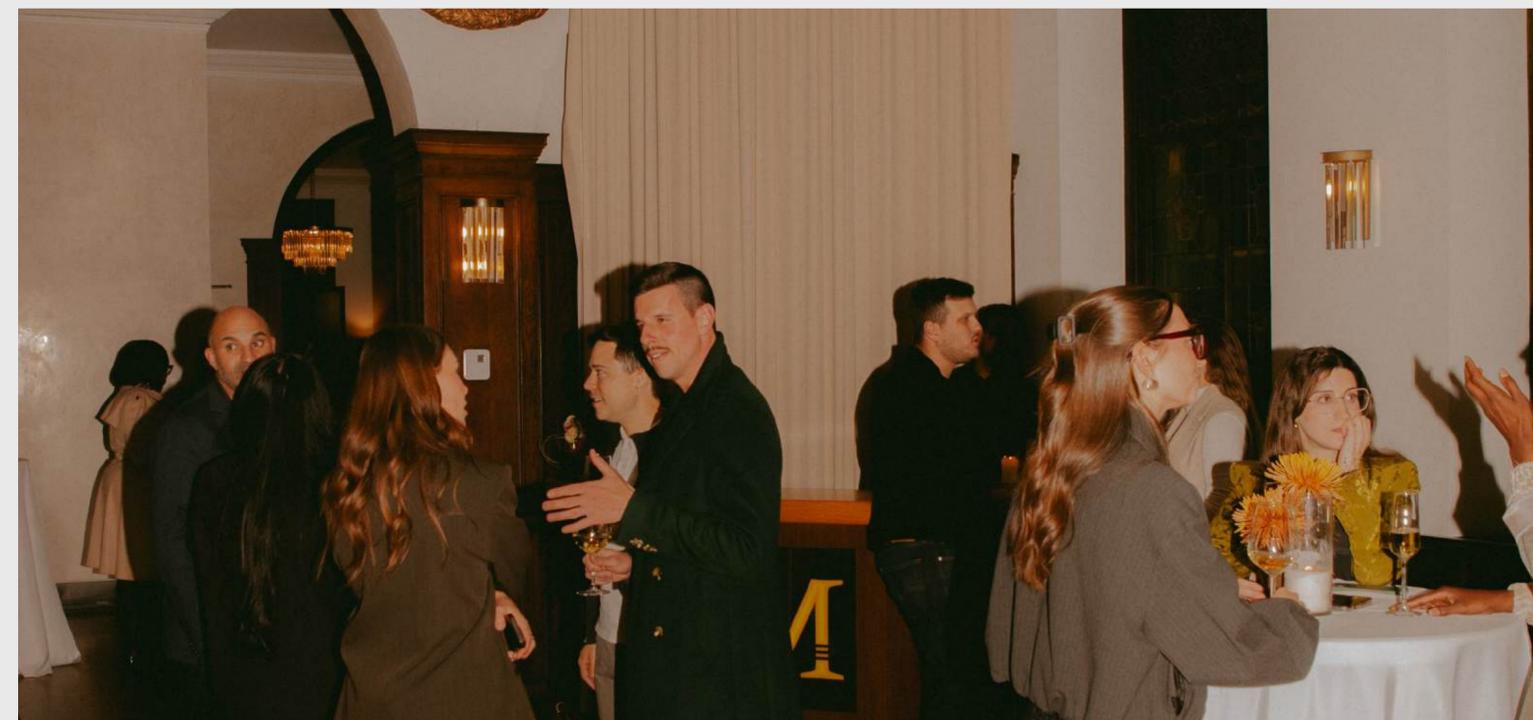
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TO DRINK

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

+15/h extra

Open Bar | Premium 4h 90/guest

Includes drinks, condiments, and two signature cocktails + 3 mocktails

+25/h extra

Open Bar | Regular 8h 100/guest

Regular spirits, beers & wines, classic cocktails + 2 mocktails

(100 guests and more only)

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

18

18

21

PM

26

40

32



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

18

Virgin Spritz

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

18

Non-Alcoholic Passion

Passion fruit puree, pineapple juice, lemon, sparkling water

20

Cucumber Fresh

Fresh cucumber, lime, simple syrup, tonic water

20

Lavender & Lemon

Lavender syrup, lemon, sparkling water

18

Virgin Mojito

Mint, lime, cane sugar, soda

18

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, malt, 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 tasting 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	
Famille Hauller Organic Riesling Les Prémices 2024	87
Château Tuilerie du Puy Entre-Deux-Mers 2023	68
Clotilde Davenne Chablis 2023	151
Clotilde Davenne Bourgogne Aligoté 2023	94
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

Portugal	
Aphros Wine Aphros Loureiro 2023	98
Greece	
Mylonas Winery Assyrtiko 2024	84

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

Utensils and plates 10\$ / person
Tables, tablecloths, and seating starting from 20\$ / person

Bronze \$120 / person

Silver \$145 / person

Gold \$170 / person

Platinum \$210 / person

THREE-COURSE MEAL
 Starter
 Main course
 Dessert

BREAD AND BUTTER

COFFEE AND TEA

4 CANAPÉS

THREE-COURSE MEAL
 Starter
 Main course
 Dessert

BREAD AND BUTTER

COFFEE AND TEA

4 CANAPÉS

FOUR-COURSE MEAL
 Starter
 Pasta
 Main course
 Dessert

BREAD AND BUTTER

COFFEE AND TEA

6 CANAPÉS

FOUR-COURSE MEAL
 Starter
 Pasta
 Main course
 Dessert

1 STATION

BREAD AND BUTTER

COFFEE AND TEA

BANQUET MENU

Starters
Sea
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
AAA beef carpaccio, parmesan, rocket, gochugaru oil, tarragon dijonnaise (+\$1)
Duck foie gras terrine, brioche, fig confit (+\$2)
Classic beef tartare, potato chips, truffled (+\$1)
Chicken ballotine, pistachios & herbs, pickles
Jerusalem artichoke velouté, truffle oil, hazelnut
Parsnip velouté, thyme-infused oil, crispy parsnip
Vegetarian
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
Roasted multicoloured beets, fresh goat cheese, pistachio, shallot and soy sauce

Pasta			
Cappelletti Parmigiano, ricotta, fontina, pecorino romano, tomato sauce, béchamel	Agnolotti del plin Zucchini, eggplant, tomatoes, grilled onions, pumpkin seeds, fried sage, peppered squash sauce		
Campanelle (+\$2) Wild mushroom mix, chanterelles, lion's mane (or hedgehog), trumpet mushrooms, porcini, vegetarian demi-glace, truffle cream sauce	Black tiger shrimp ravioli (+\$3) Ravioli stuffed with black tiger shrimp, lobster bisque sauce, extra virgin olive oil		
Main Courses			
Beef · Veal · Lamb	Poultry & Game	Fish & Seafood	Gastronomic Vegetarian
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
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
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
Seared hanger steak sautéed shallots, pommes Anna		Seared U10 scallops (+\$3) herb & lemon cauliflower purée	Crispy polenta Porcini stew & truffle oil
Herb-crusted lamb rack (+\$5) creamy polenta, gremolata or mint jelly		Roasted lobster (MP) giant shrimp, lemon butter, crispy Jerusalem artichoke	
Veal osso buco (+\$3) celeriac purée, roasted carrots			



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)

L'Apéro	\$50 / person
6 CANAPÉS	
SERVICE INCLUDED FOR 4 HOURS	
KITCHEN EQUIPMENT INCLUDED	

Le 5 à 7	\$65 / person
8 CANAPÉS	
SERVICE INCLUDED FOR 4 HOURS	
KITCHEN EQUIPMENT INCLUDED	

Le Gourmand	\$85 / person
10 CANAPÉS	
SERVICE INCLUDED FOR 5 HOURS	
KITCHEN EQUIPMENT INCLUDED	

Le Dinatoire	\$110 / person
12 CANAPÉS + 1 TAPAS	
SERVICE INCLUDED FOR 5 HOURS	
KITCHEN EQUIPMENT INCLUDED	

Classic Dinatoire Cocktail	\$120 / person
3 STATIONS	
1 PASSING DESSERT	
SERVICE INCLUDED FOR 5 HOURS	
KITCHEN EQUIPMENT AND STATIONS INCLUDED	

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

DINNER COCKTAIL MENU

Fish and seafood	
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)	

Meats	
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)	

Vegetarian	
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

Ceviche & tiradito

White fish with citrus & corn

Tuna leche de tigre coconut (+\$2)

Vegetable ceviche

\$16 per person

2 choices 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

Tartare bar

Salmon yuzu-sesame

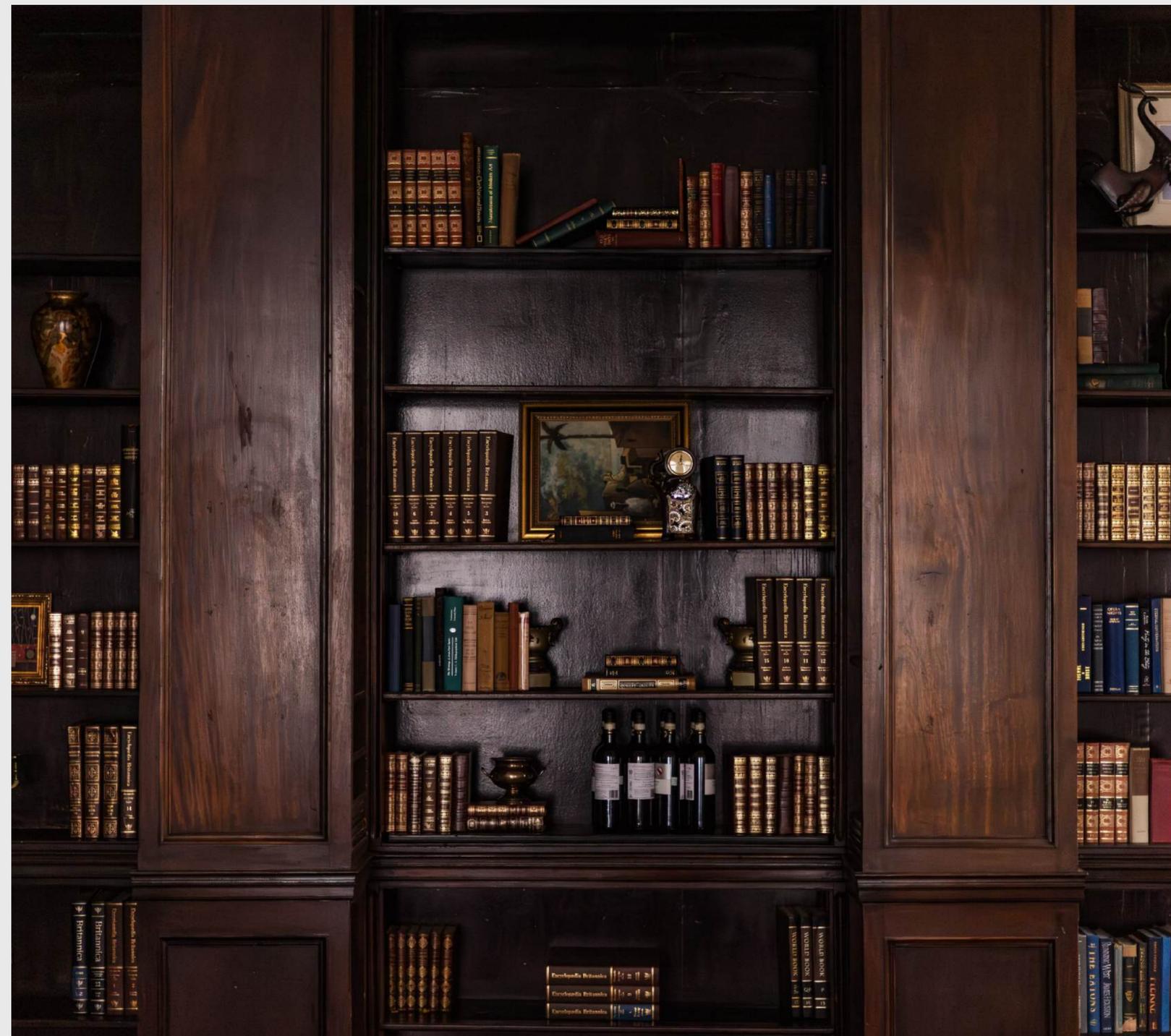
Spicy tuna (+\$2)

Classic beef

Beetroot with sweet mustard

\$15 per person

2 choices per person





HOT AND THEMED STATIONS (PART II)

Sliders
Cheddar Beef
Crispy Chicken
Shiitake-miso
\$17/ person -

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 -

Mediterranean Bowls
Shawarma Chicken
Kefta (+\$2)
Falafel
\$15/ person -



DESSERT STATIONS

Fresh Crepes

Sugar

Chocolate

Lemon

Flamberge GM

\$17/ person

-

Gelato & Affogato

3 flavours to choose from

\$24/ person

-

Mini desserts & tarts

-

-

\$16/ person

-

Churros & Dips

Chocolate

Dulce de leche

Salted caramel

\$15/ person

-

Palvola Bar

-

-

\$16/ person

-

Chocolate fountain

Fruits

Marshmallows

Madeleines

\$18/ person

-



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