



# BANQUET MENUS

FAIRMONT LE CHÂTEAU MONTEBELLO

2025 RATES. TAXES AND SERVICE FEES EXTRA.



## BREAKFASTS

### BUFFET

#### AUX CHANTIGNOLES-RESTAURANT

\$36.00 PER PERSON

#### THE CONTINENTAL

\$26.00 PER PERSON, MINIMUM OF 10 PEOPLE REQUIRED

YOGURT  
SLICED FRESH FRUITS AND SEASONAL BERRIES  
CROISSANTS, MUFFINS, DANISHES  
JAM, BUTTER, HONEY

FRESH ORANGE JUICE  
FRESH GRAPEFRUIT JUICE  
GOURMET COFFEE AND LOT 35 TEA

#### GOOD START BREAKFAST

\$42.00 PER PERSON, MINIMUM OF 20 PEOPLE REQUIRED

FRUIT, YOGURT, AND GRANOLA PARFAIT  
SLICED FRESH FRUITS AND SEASONAL BERRIES  
CROISSANTS, MUFFINS, DANISHES  
JAM, BUTTER, HONEY  
SCRAMBLED EGGS (OR PLAIN OMELETS + \$4.00 / PERSON)  
BACON  
MOREAU FARMS SAUSAGES  
ROASTED POTATOES

FRESH ORANGE JUICE  
FRESH GRAPEFRUIT JUICE  
GOURMET COFFEE AND LOT 35 TEA



WE RECOMMEND CHOOSING PLATED DISHES RATHER THAN A BUFFET TO REDUCE OUR ECOLOGICAL FOOTPRINT BY MINIMIZING FOOD WASTE.



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## COFFEE BREAKS

### MINI BREAK

\$16.00 PER PERSON

GOURMET COFFEE AND LOT 35 TEA  
CHOICE OF 2 ITEMS:

- ◆ CROISSANTS | DELUXE DANISH PASTRIES
- ◆ ARTISAN BREADS
- ◆ YOGURT, GRANOLA, AND HONEY
- ◆ SLICED FRESH FRUITS
- ◆ ASSORTED COOKIES

THE POSSIBILITY TO SUBSTITUTE ONE OF THE SELECTIONS WITH A HOMEMADE BRIOCHE, AN ADDITIONAL \$4.00 PER PERSON

- ◆ CINNAMON
- ◆ CARAMEL & PECAN

### THE ENERGY / HEALTH BREAK

\$16.00 PER PERSON

GOURMET COFFEE AND LOT 35 TEA  
BANANA & CHIA ENERGY SMOOTHIE  
CHOICE OF 2 ITEMS:

- ◆ WOWBUTTER & COCOA BAR
- ◆ CASHEW & APRICOT BAR
- ◆ ALMOND & MATCHA BAR
- ◆ DATE AND APRICOT BISCUIT
- ◆ SUPERBAR MACA AND COCOA

### WATER BAR

\$6.00 PER PERSON

FLAVORED WATER SELECTION:

- ◆ LEMON & LIME
- ◆ MINT & MELON
- ◆ CUCUMBER & ORANGE
- ◆ GRAPEFRUIT & ROSEMARY

### MINI BREAK PLUS

\$23.00 PER PERSON

GOURMET COFFEE AND LOT 35 TEA  
CHOICE OF 3 ITEMS:

- ◆ CROISSANTS | DELUXE DANISH PASTRIES
- ◆ ARTISAN BREADS
- ◆ YOGURT, GRANOLA, AND HONEY
- ◆ SLICED FRESH FRUITS
- ◆ ASSORTED COOKIES

### BROWNIE BREAK

\$16.00 PER PERSON

GOURMET COFFEE AND LOT 35 TEA  
CHOICE OF 2 ITEMS:

- ◆ CHOCOLATE
- ◆ CARAMEL
- ◆ LEMON
- ◆ CONFETTI

### VEGGIE BREAK (PLATTER FOR 15 PEOPLE)

\$90.00 PER PLATTER

HUMMUS (VEGAN OPTION)  
ASSORTED VEGETABLES





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## COFFEE BREAKS

### WATERMELON BREAK

\$26.00 PER PERSON

LEMONADE  
FRESH DICED WATERMELON  
GOAT CHEESE PIZZA WITH SUNFLOWER SEEDS & LEMON-  
STUFFED OLIVES

### MARINADE BREAK

\$32.00 PER PERSON

OLIVES & MOZZARELLA  
MARINATED VEGETABLES  
FETA SPREAD  
CROUTONS

### HOUSE-SMOKED SALMON BREAK (HOT-SMOKED)

\$32.00 PER PERSON

MINI BAGEL WITH HERB CREAM SPREAD  
ONIONS & CHERRY TOMATOES  
CAPERS & RADISH  
LEMON  
PEPPER MILL

### BONFIRE EXPERIENCE

STARTING AT \$15.50 PER PERSON

HOT CHOCOLATE & GOURMET COFFEE  
CHOICE OF 1:

- ◆ S'MORES WITH GRAHAM CRACKERS, MARSHMALLOWS & CHOCOLATE (\$15.50)
- ◆ MERGUEZ SAUSAGES (\$19.50)
- ◆ S'MORES & MERGUEZ SAUSAGES (\$27.00)

OPTIONAL ADD-ONS:

- KAHLUA, BAILEYS: \$130.00 PER 26OZ BOTTLE
- MULLED SPICED WINE: \$200.00
- HOT APPLE CIDER: \$150.00 PER GALLON (SERVES 25)

### NACHO BAR BREAK

\$18.00 PER PERSON

GUACAMOLE  
SALSA  
SOUR CREAM  
NAAN BREAD & CORN CHIPS  
CORN RELISH



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## COFFEE BREAKS

### À LA CARTE

#### DRINKS

GOURMET COFFEE & LOT 35 TEA	\$6.00 / PERSON
HOT CHOCOLATE WITH MARSHMALLOWS	\$7.00 / PERSON
ST-JUSTIN SPARKLING WATER (500ML)	\$5.50 EACH
FLIRT SPARKLING LEMONADE	\$6.50 EACH
FLOW WATER (500ML)	\$5.50 EACH
ASSORTED FRUIT JUICES (450ML)	\$6.50 / BOTTLE
ASSORTED SOFT DRINKS (355ML)	\$5.50 / BOTTLE
LEMONADE (300ML)	\$6.50 EACH
ICED TEA (540ML)	\$6.50 EACH
SMOOTHIE (2L PITCHER)	\$46.00 / PITCHER
-BANANA & STRAWBERRY	
-ORANGE & RASPBERRY	
-MANGO	
-DAIRY-FREE OPTION	

#### SNACKS

COOKIES	\$34.00 / DOZEN
GRANOLA BARS	\$75.00 / DOZEN
TRAIL MIX (BULK)	\$6.00 EACH
DATE SQUARES	\$36.00 / DOZEN
BROWNIES	\$36.00 / DOZEN
BANANA / CARROT / APPLE-CARAMEL / LEMON-POPPY SEED LOAF	\$4.00 / SLICE
STANDARD DONUTS	\$33.00 / DOZEN
DELUXE TOPPED DONUTS	\$49.00 / DOZEN
CHOCOLATE CROISSANTS	\$45.00 / DOZEN
CROISSANTS, DANISHES, MUFFINS	\$45.00 / DOZEN
DELUXE DANISHES	\$45.00 / DOZEN
KETTLE CHIPS WITH CARAMELIZED ONION DIP	\$10.00 / PERSON
WHOLE FRESH FRUITS	\$4.50 EACH
SLICED FRESH FRUITS	\$7.50 / PERSON
YOGURT CUP	\$6.00 EACH
MIXED NUTS BOWL (350G)	\$30.00 / BOWL
HOMEMADE CINNAMON BRIOCHE	\$7.50 EACH
HOMEMADE CARAMEL-PECAN BRIOCHE	\$7.50 EACH
CANDY BAR	\$33.00 / KILOGRAM





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## LUNCH

### PLATED

#### 3 COURSE MENU

##### AUX CHANTIGNOLES-RESTAURANT

\$48.00 PER PERSON, MINIMUM OF 10 PEOPLE REQUIRED

#### MONDAY

MAPLE AND RUTABAGA SOUP WITH BRUNOISE VEGETABLES

##### MAIN COURSE (1 CHOICE FOR THE WHOLE GROUP)

COBB SALAD (TOMATO, GRILLED BACON, GRILLED CHICKEN FILLET, HARD-BOILED EGG, AVOCADO)

GRILLED BEEF FLANK STEAK WITH PEPPER SAUCE

MUSHROOM RAVIOLI WITH ARUGULA PESTO (V)

CHEF'S CHOICE DESSERT

#### TUESDAY

ARUGULA SALAD WITH PINE NUTS, JULIENNE VEGETABLES, AND CARROT-GINGER VINAIGRETTE

##### MAIN COURSE (1 CHOICE FOR THE WHOLE GROUP)

SLICED BEEF WITH TARRAGON, BUTTERED LINGUINE

POACHED COD LOIN, VEGETABLE RAGOUT

TOFU PAD THAI WITH GRILLED EDAMAME (V)

CHEF'S CHOICE DESSERT

#### WEDNESDAY

HORB CHICKEN BARLEY SOUP

##### MAIN COURSE (1 CHOICE FOR THE WHOLE GROUP)

PORK RAGOUT WITH APPLES AND CIDER

FRIED GNOCCHI WITH PARMESAN

ZA'ATAR-SPICED CAULIFLOWER STEAK WITH BASMATI RICE (V)

CHEF'S CHOICE DESSERT

MENUS SUBJECT TO CHANGE WITHOUT NOTICE, BASED ON SEASONALITY AND AVAILABILITY

V: VEGAN



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## LUNCH

### THURSDAY

CRISPY ICEBERG SALAD WITH BRUSCHETTA, FETA, AND BUTTERMILK VINAIGRETTE

#### MAIN COURSE (1 CHOICE FOR THE WHOLE GROUP)

SAUTÉED CHICKEN WITH MUSHROOMS AND SAGE

GRILLED MAHI-MAHI WITH SALSA VERDE

LENTIL SHEPHERD'S PIE (V)

CHEF'S CHOICE DESSERT

### FRIDAY

CREAM RATATOUILLE SOUP WITH BASIL CHIFFONADE

#### MAIN COURSE (1 CHOICE FOR THE WHOLE GROUP)

CLASSIC VEAL BLANQUETTE

SALMON POKE BOWL

CHEESE CANNELLONI WITH MORNAY SAUCE, GRATINÉ (V)

CHEF'S CHOICE DESSERT

## LUNCH BAGS

### MORNING BOOST

\$18.00 PER PERSON

MUFFIN AND MINI-CROISSANTS (24)

WHOLE FRUIT

BOTTLED FRUIT JUICE

BOTTLED WATER

FLIRT SPARKLING LEMONADE

### THE HIKE

\$40.00 PER PERSON

SANDWICH (1 CHOICE):

- ◆ TURKEY BRIOCHE WITH LETTUCE, TOMATO AND BASIL SPREAD
- ◆ HAM AND CHEESE CROISSANT WITH DIJON MUSTARD AND HONEY
- ◆ GRILLED VEGETABLE CORN TORTILLA WITH ROASTED PEPPER SPREAD (V)

BAG OF CHIPS

WHOLE FRUIT

2 COOKIES

BOTTLED WATER

FLIRT SPARKLING LEMONADE

MENUS SUBJECT TO CHANGE WITHOUT NOTICE, BASED ON SEASONALITY AND AVAILABILITY

V: VEGAN





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## LUNCH

### BUFFET

#### WORKING LUNCH

\$53.00 PER PERSON (MINIMUM OF 12 PEOPLE REQUIRED)

##### SOUP OF THE DAY

CRISP VEGETABLES WITH HERB DIP

MIXED BABY GREENS WITH RASPBERRY VINAIGRETTE

HOUSE-MADE POTATO CHIPS

MONTEBELLO CHEDDAR CHEESE

FRUIT SALAD

GOURMET COFFEE & LOT 35 TEA

##### SALADS (2 CHOICES)

- ◆ FRIED TOFU SALAD WITH CARROT, GREEN CABBAGE, RED ONION & CILANTRO (V)
- ◆ GRILLED CAULIFLOWER WITH TAHINI & YOGURT
- ◆ POTATO SALAD WITH GREEN BEANS, BACON, HARD-BOILED EGGS, FRESH HERB & BEER VINAIGRETTE
- ◆ MEDITERRANEAN CHICKPEA SALAD (V)
- ◆ QUINOA SALAD WITH BROCCOLI, BASIL, RADISH, PEAS & ARUGULA (V)

##### SANDWICHES (2 CHOICES)

- ◆ TEX-MEX SMOKED CHICKEN CORN TORTILLA WRAP
- ◆ WHOLE ROASTED SHRIMP BAO WITH CHILI, TERIYAKI & LEMONGRASS
- ◆ STEAMED BUN WITH KOREAN PULLED PORK & CRUNCHY SESAME CABBAGE
- ◆ DELI-STYLE CLUB SANDWICH WITH GRILLED BACON & CRISPY ONIONS
- ◆ MULTIGRAIN CROISSANT WITH BRAISED CABBAGE & ROASTED RED PEPPER (VEGETARIAN)

##### DESSERTS (2 CHOICES)

- ◆ LEMON TART WITH BASIL & LIMONCELLO CREAM
- ◆ MINI CHEESECAKE
- ◆ BANANA CAKE WITH COCONUT MOUSSE & MAPLE CREAM CHEESE FROSTING
- ◆ RED BERRY MOUSSE CAKE
- ◆ CHOCOLATE BROWNIES
- ◆ SPICED CHOCOLATE TARTLET

#### LUNCH BUFFET AUX CHANTIGNOLES — RESTAURANT

\$50.00 PER PERSON (MINIMUM OF 75 PEOPLE REQUIRED)



WE RECOMMEND CHOOSING PLATED DISHES INSTEAD OF THE BUFFET TO REDUCE OUR ECOLOGICAL FOOTPRINT BY MINIMIZING

FOOD WASTE

V: VEGETARIAN



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## DINNER

### CREATE YOUR OWN MENU

OFFER A CHOICE FOR THE MAIN COURSE (WITH ADVANCE SELECTION)

- ◆ CHOICE OF 2 MAIN COURSES | \$10.00 PER PERSON
- ◆ CHOICE OF 3 MAIN COURSES | \$15.00 PER PERSON
- ◆ CHOICE OF 4 MAIN COURSES | \$20.00 PER PERSON

### SOUPS (1 CHOICE)

CAULIFLOWER CREAM SOUP WITH CHEDDAR AND ROASTED GARLIC	\$14.00
SPRING GREENS VELOUTÉ (ASPARAGUS, LEEK AND CHERVIL)	\$14.00
CHILLED ZUCCHINI CREAM SOUP WITH MINT AND RÉBELLION CHEESE	\$14.00
BUTTERNUT SQUASH BISQUE WITH KENAUH HONEY	\$14.00
POTATO VELOUTÉ WITH SMOKED HADDOCK AND MONTEBELLO CRISP	\$14.00

### STARTERS (1 CHOICE)

HEIRLOOM TOMATO SALAD WITH PIQUILLO PEPPERS AND RUSTIC BALSAMIC VINAIGRETTE	\$17.00
ROMAINE HEART SALAD WITH GARLIC BLOSSOM VINAIGRETTE, CROUTONS, AND PARMESAN	\$18.00
ENDIVE SALAD WITH RÉBELLION CHEESE, GREEN APPLE, AND WALNUT	\$19.00
FRISÉE SALAD WITH MARINATED TOMATOES, CUCUMBER, KALAMATA OLIVE AND FETA VINAIGRETTE,	\$19.00
SALMON ENTREMET WITH COCONUT, LIME, AND CRISP SALAD	\$23.00
MONTEBELLO-STYLE LEEK MIMOSA	\$25.00
DUCK THREEWAY TERRINE WITH FIG CHUTNEY IN RED WINE AND BRIOCHE BREAD	\$28.00
SAUTÉED MUSHROOMS MEUNIÈRE WITH GARLIC, PARSLEY, COPPA CHIPS, AND CRISPY PUFF PASTRY	\$20.00
PAPINEAUVILLE GOAT CHEESE CROQUETTE WITH SMOKED TOMATO AND PEPPER COULIS	\$20.00
ARTICHOKE TARTLET WITH PINE NUTS, CHIVES, AND LIME	\$22.00
CRAB CROMESQUIS WITH JALAPEÑO PEPPER, CORN SALSA, AND LEMON MOUSSELINE CREAM	\$24.00





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## DINNER

### CREATE YOUR OWN MENU

#### GRANITÉS (1 CHOICE)

SEA BUCKTHORN AND GIN GRANITÉ	\$9.00
STRAWBERRY AND ZEPHYR FROM MONT VEZEAU GRANITÉ	\$9.00
PROSECCO GRANITÉ	\$9.00
BLACKCURRANT AND MONNA & FILLES CREAM GRANITÉ	\$9.00
MAPLE GRANITÉ (NON-ALCOHOLIC)	\$9.00

#### MAIN COURSES (1 CHOICE)

MUSHROOM-STUFFED CHICKEN WITH ARUGULA TRUFFLE OIL PESTO	\$46.00
MAPLE-GLAZED SUCKLING PIG WITH ZUCCHINI FONDANT AND A RICH JUS	\$46.00
SPICED DUCK BREAST WITH CRACKED WHEAT AND GREEN PEAS	\$53.00
6 OZ BEEF TENDERLOIN WITH WINTERGREEN SAUCE, MASHED POTATOES, AND ROASTED VEGETABLES	\$68.00
SLOW-COOKED PRIME RIB WITH BEEF AU JUS AND RED WINE BUTTER	\$68.00
LAMB LOIN WITH ROSEMARY AND TOMATO COMPOTE	\$74.00

ROASTED SALMON WITH WARM BOIS-BOUDRAN SAUCE, CELERY NUTS , AND MOUSSELINE	\$46.00
ICELANDIC COD IN A MALABAR PEPPER STEW WITH BABY SPINACH	\$47.00
LOBSTER RAVIOLI WITH CRAB SAUCE, CUCUMBER AND DILL SALAD	\$53.00

SPAGHETTI SQUASH WITH VEGAN HERBED CHEESE SAUCE, MARINATED TOFU, AND VEGETABLE CHIPS (V)	\$44.00
ROASTED HALF EGGPLANT WITH PEARS (V)	\$44.00
CAULIFLOWER RISOTTO WITH TOMATO MISO VINAIGRETTE AND CASHEWS (V)	\$44.00

#### DESSERTS (1 CHOICE)

BERGAMOT MOUSSE ENTREMET, POMEGRANATE, AND LEMON MERINGUE	\$16.00
CHEESECAKE WITH CINNAMON APPLES, AND OAT CRUMBLE	\$16.00
BEER-INFUSED S'MORES	\$16.00
RHUBARB TARTLET	\$16.00
CLASSIC VANILLA CRÈME BRÛLÉE	\$16.00
CHOCOLATE AND CLEMENTINE ENTREMET (V)	\$16.00

V : VEGAN



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## DINNER

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### LOUIS-JOSEPH PAPINEAU MENU

\$132.00 PER PERSON, FAMILY-STYLE SERVICE, MINIMUM OF 12 GUESTS REQUIRED

#### STARTERS

TURNIP AND MAPLE SOUP  
VOL-AU-VENT WITH ESCARGOTS AND TÊTE À PAPINEAU CHEESE  
CANDIED BEETS, HONEY AND VERJUS VINAIGRETTE, ROASTED PUMPKIN SEEDS  
CHARCUTERIE FROM FERME MOREAU  
HOUSE-BAKED BREAD

#### MAIN COURSES

MOLASSES-GLAZED ROASTED CORNISH HEN  
BRAISED BEEF WITH SWEET GALE GRAVY  
KENAUK HOT-SMOKED TROUT (SERVED WARM)  
POTATO GRATIN DAUPHINOIS AND HEIRLOOM VEGETABLES

#### CHEESES

MONTEBELLO CHEESE AND PAPINEAUVILLE GOAT CHEESE  
WITH APPLES TWO WAYS

#### DESSERTS

MINI TARTELETTE FARLOUCHE (TRADITIONAL QUEBEC PIE)  
PARIS-BREST WITH HAZELNUTS AND FRESH FRUITS  
UPSIDE-DOWN CARROT CAKE WITH KENAUK HONEY-GLAZED PINEAPPLE

### GALA MENU

\$149.00 PER PERSON

#### APPETIZERS

CHÂTEAU-STYLE PÂTÉ EN CROÛTE WITH MUSHROOM RELISH  
CARROT VELOUTÉ WITH SUDACHI ZEST, AND A HONEY INFUSION

#### GRANITÉ

WILDFLOWER AND GIN GRANITÉ

#### MAIN COURSE

BEEF TENDERLOIN, SEASONAL VEGETABLES AND POTATO

#### DESSERTS

CHESTNUT, RASPBERRY, AND COFFEE BAR  
PETIT FOURS





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## DINNER

11

### CHILDREN'S MENU

#### PLATED MENU

\$38.00 PER CHILD (12 YEARS AND UNDER)

1 BEVERAGE INCLUDED

#### STARTER (1 CHOICE)

- ◆ MIXED GREEN SALAD WITH FRENCH VINAIGRETTE
- ◆ FRESH VEGGIE STICKS WITH RANCH DIP
- ◆ SOUP OF THE DAY

#### MAIN COURSE (1 CHOICE)

- ◆ GRILLED CHICKEN BREAST, FRIES, AND VEGETABLES
- ◆ SPAGHETTI WITH MEAT SAUCE
- ◆ PEPPERONI AND CHEESE PIZZA
- ◆ CHICKEN FINGERS, FRIES AND VEGETABLES

#### DESSERT (1 CHOICE)

- ◆ CHOCOLATE MOUSSE
- ◆ FRESH FRUIT SALAD
- ◆ CHOCOLATE CHIP COOKIES



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## DINNER

12

### BUFFET MENU

#### BUFFET BBQ

\$80.00 PER PERSON, MINIMUM OF 30 GUESTS REQUIRED

##### SALADS:

- ◆ GABRIELLE-STYLE POTATO SALAD WITH FLORALPE FARM GOAT AND PARMESAN CHEESE
- ◆ ORZO SALAD WITH ASPARAGUS AND ARTICHOKES
- ◆ ROASTED CABBAGE AND GRILLED FRUIT SALAD WITH SUNFLOWER SEEDS
- ◆ BEET, WATERMELON AND RASPBERRY SALAD

##### FROM THE GRILL:

- ◆ GRILLED CHICKEN WITH HOMEMADE BBQ SAUCE
- ◆ MOREAU FARM SAUSAGES
- ◆ SMOKED CORN ON THE COB ( WITH GARLIC/HERB BUTTER OR CHIPOTLE/PARMESAN MAYO)
- ◆ SEASONAL VEGETABLES AND ROASTED POTATOES
- ◆ VEGETARIAN PATTY (GLUTEN-FREE, AVAILABLE ON REQUEST)

##### DESSERTS:

- ◆ MARBLE CHEESECAKE MOUSSE WITH FRESH FRUIT
- ◆ CHOCOLATE TART WITH MILK CHOCOLATE GANACHE AND WHITE CHOCOLATE SHAVINGS
- ◆ LEMON BROWNIES
- ◆ S'MORES BARS
- ◆ FRESH SEASONAL FRUIT

##### EXTRAS (APPLIED TO ALL PARTICIPANTS)

- |  |          |
|--|----------|
| ◆ COFFEE-MARINATED RIBS WITH SWEET MUSTARD SAUCE | \$10.00  |
| ◆ FLANK STEAK WITH CHIMICHURRI                   | \$12.00  |
| ◆ MAPLE , SPICY GLAZED SALMON FILET              | \$10.00  |
| ◆ CAJUN SHRIMP SKEWERS (2)                       | \$12.00  |
| ◆ WHOLE SMOKED PORK LEG (SERVES 35 GUESTS )      | \$350.00 |



WE RECOMMEND OPTING FOR PLATED DISHES RATHER THAN THE BUFFET TO MINIMIZE OUR ECOLOGICAL FOOTPRINT BY REDUCING FOOD WASTE.





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## DINNER

### BUFFET MENU

\$90.00 PER PERSON, MINIMUM OF 30 PEOPLE REQUIRED

#### COLD BUFFET

ASSORTED CHARCUTERIE PLATTER WITH GARNISHES

ARTISANAL CHEESE PLATTER WITH ACCOMPANIMENTS

HUMMUS AND DIPPING SAUCES

SALADS (2 CHOICES):

- ◆ MIXED GREEN SALAD WITH ASSORTED TOPPINGS
- ◆ CREAMY POTATO SALAD WITH PICKLES AND DILL
- ◆ PENNE SALAD WITH RATATOUILLE, FRESH BASIL, MOZZARELLA DI BUFALA, AND PINE NUTS
- ◆ BROCCOLI SALAD WITH MAPLE VINAIGRETTE
- ◆ SICILIAN-STYLE FENNEL SALAD
- ◆ THREE-CABBAGE SLAW WITH APPLE CIDER VINAIGRETTE

#### HOT BUFFET

SOUP

CHEF'S CHOICE OF SEASONAL VEGETABLES AND POTATOES

MEAT (1 CHOICE)

- ◆ DUCK LEG CONFIT, CRISPY ROASTED POTATOES, AND MOREL MUSHROOM SAUCE
- ◆ VEAL OSSO BUCO WITH SMOKED PORK BELLY LARDONS, MUSHROOMS, AND PEARL ONIONS
- ◆ BRAISED PORK WITH ZUCCHINI GRATIN AND FLORALPE FARM GOAT CHEESE
- ◆ BEEF LOIN WITH VINE-RIPENED TOMATOES, OLIVES
- ◆ CHICKEN FILLET WITH FRESH GINGER, TURMERIC, AND SUN-DRIED TOMATOES

FISH(1 CHOICE)

- ◆ PORT-MARINATED COD WITH ESPELETTE PEPPER JUS, ONIONS, AND CHORIZO SAUSAGE
- ◆ TROUT WITH A CREAMY MUSTARD AND CAPER SAUCE
- ◆ WALLEYE WITH GRILLED LEEK AND SHELLFISH FONDUE

PASTA(1 CHOICE)

- ◆ SMOKED OKA CHEESE RAVIOLI WITH MUSHROOM SAUCE
- ◆ RICOTTA AND SPINACH MANICOTTI WITH A CREAMY GARLIC SAUCE
- ◆ CAVATELLI WITH SEASONAL VEGETABLES, AND PULLED BEEF, ARRABBIATA SAUCE
- ◆ CREAMY AVOCADO PENNE WITH OREGANO AND SOY MILK (V)

#### DESSERTS

CHEF'S SELECTION

FRUIT SALAD



WE RECOMMEND CHOOSING PLATED DISHES INSTEAD OF THE BUFFET TO REDUCE OUR ECOLOGICAL FOOTPRINT BY  
MINIMIZING FOOD WASTE  
V: VEGETARIAN



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## RECEPTIONS

MINIMUM OF 3 DOZEN PER CHOICE

### CANAPÉS

#### COLD

FLATBREAD WITH TOMATOES AND SMOKED CHEDDAR (SERVED WARM)	\$40.00 / DOZEN
BEET HUMMUS, ARTICHOKE & OLIVE TAPENADE WITH NAAN BREAD	\$40.00 / DOZEN
MINI TWO-SALMON RILLETTES PUFFS	\$42.00 / DOZEN
STUFFED DATES WITH RÉBELLION CREAM CHEESE	\$46.00 / DOZEN
TOMATO MACARON WITH GOAT CHEESE MOUSSE & FIG CHUTNEY	\$48.00 / DOZEN
FOIE GRAS BRÛLÉE TARTLET WITH CITRUS	\$50.00 / DOZEN
OYSTERS WITH LEMON PEARLS	\$50.00 / DOZEN
CHEF'S CHOICE CANAPÉS	\$40.00 / DOZEN

#### HOT

LEMON PEPPER MONTEBELLO CHEESE BITES	\$42.00 / DOZEN
MUSHROOM ARANCINI	\$46.00 / DOZEN
TOMATO AND BALSAMIC SCALLOP BONBON (BITE-SIZED)	\$48.00 / DOZEN
TEMPURA SHRIMP WITH CONFIT LEMON AIOLI	\$48.00 / DOZEN
SMOKED PORK BELLY, VITELLO TONNATO	\$48.00 / DOZEN
BBQ SMOKED CHICKEN SLIDER	\$48.00 / DOZEN
CHEF'S CHOICE CANAPÉS	\$40.00 / DOZEN

### CHÂTEAU CLASSICS

DELUXE TARTLET	\$48.00 / DOZEN
◆ SUGAR	
◆ PECAN	
SWEET BITES	\$50.00 / DOZEN





# BANQUET MENUS

FAIRMONT LE CHÂTEAU MONTEBELLO

2025 RATES. TAXES AND SERVICE FEES EXTRA.



## RECEPTIONS

15

### PLATTERS, BOWLS & EVENING BUFFET

#### PLATTERS

FRESH VEGETABLES, HERB DIP (15 PERS)	\$90.00 / PLATTER
CHARCUTERIE, MUSTARD & GARNISHES (15 PERS)	\$150.00 / PLATTER
QUEBEC CHEESES (3 OZ PER PERS, 15 PERS)	\$220.00 / PLATTER
MONTEBELLO CHEESES (3 OZ PER PERS, 15 PERS)	\$260.00 / PLATTER

#### BOWLS

CHIPS, PRETZELS OR POPCORN (10 PEOPLE)	\$15.00 / BOWL
CORN & SESAME SNACKS (10 PEOPLE)	\$19.00 / BOWL
MARINATED OLIVES (350 G)	\$44.00 / BOWL
MIXED NUTS (350 G)	\$32.00 / BOWL
CORN CHIPS, SALSA, GUACAMOLE & SOUR CREAM (10 PEOPLE)	\$32.00 / BOWL
HUMMUS & PITA	\$40.00 / BOWL

#### LATE NIGHT HOT ITEMS

POUTINE BAR (MINIMUM OF 25 PEOPLE)	\$15.00 / PERSON
DELUXE GRILLED CHEESE STATION (CHEF'S CHOICE)	\$62.00 / DOZEN
CHICKEN WINGS	\$22.00 / DOZEN
PIZZA 14-INCH	\$32.00 EACH
CHEESE NACHOS WITH QUESO (MINIMUM 10 PEOPLE)	\$49.00 MINIMUM
MINI BURGERS	\$52.00 / DOZEN

\*THE HOT BUFFET MUST BE SERVED BEFORE 11:00 PM. IF THE BUFFET IS SERVED AFTER 11:00 PM, A FEE OF \$250.00 WILL APPLY.



# BANQUET MENUS

FAIRMONT LE CHÂTEAU MONTEBELLO

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## DRINKS

### BAR

DEPENDING ON YOUR NEEDS, THE BAR CAN SWITCH FROM OPEN TO CASH, AND VICE VERSA, TO ACCOMMODATE YOUR RECEPTION PLANS.

WHETHER IT'S A CASH BAR OR AN OPEN BAR, BARTENDER SERVICES ARE PROVIDED FREE OF CHARGE IF SALES REACH OR EXCEED \$500 (NET) PER BAR. IF SALES DO NOT REACH THIS AMOUNT, ADDITIONAL FEES OF \$175 PER BAR WILL APPLY FOR A 3-HOUR PERIOD, WITH \$50 FOR EACH ADDITIONAL HOUR.

THESE FEES COVER HANDLING AND SERVICE COSTS PER BAR.

### SELF-SERVE BAR

CATEGORY	BRAND	FORMAT		PRICE
DOMESTIC BEER	BUD LIGHT	341	ML	\$10.00
IMPORTED BEER	STELLA ARTOIS & CORONA	341	ML	\$12.00
LOCAL BEER	BRASSEURS DE MONTEBELLO	500	ML	\$14.00
WINE	HOTEL SELECTION - WHITE & RED	500	ML	\$65.00
NON-ALCOHOLIC	SOFT DRINK	355	ML	\$5.50
	FLOW WATER	330	ML	\$5.50
	ST-JUSTIN SPARKLING WATER	355	ML	\$5.50
	JUICE	355	ML	\$6.50
	CORONA 0.0%	341	ML	\$7.00





# BANQUET MENUS

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2025 RATES. TAXES AND SERVICE FEES EXTRA.



## DRINKS

### STANDARD BAR

CATEGORY	BRAND	FORMAT		PRICE
VODKA	FINLANDIA	1.5	OZ	\$12.00
WHITE RUM	BACARDI	1.5	OZ	\$12.00
WHISKEY	CANADIAN CLUB	1.5	OZ	\$12.00
WHISKEY	THE FAMOUS GROUSE	1.5	OZ	\$12.00
RYE	JIM BEAM	1.5	OZ	\$12.00
GIN	BEEFEATER	1.5	OZ	\$12.00
TEQUILA	HORNITOS BLANCO	1.5	OZ	\$12.00
VERMOUTH	MARTINI ROSSO	1.5	OZ	\$12.00
VERMOUTH	MARTINI BIANCO	1.5	OZ	\$12.00
LIQUEUR & CREAM	AMARETTO	1.5	OZ	\$12.00
	BAILEY'S	1.5	OZ	\$15.00
	GRAND MARNIER	1.5	OZ	\$14.00
DOMESTIC BEER	BUD LIGHT	341	ML	\$10.00
IMPORTED BEER	STELLA ARTOIS & CORONA	341	ML	\$12.00
LOCAL BEER	BRASSEURS DE MONTEBELLO	500	ML	\$14.00
WINE	HOTEL SELECTION WHITE & RED	5	OZ	\$14.00
NON-ALCOHOLIC	SOFT DRINK	355	ML	\$5.50
	FLOW WATER	330	ML	\$5.50
	ST-JUSTIN SPARKLING WATER	355	ML	\$5.50
	JUICE	355	ML	\$6.50
	CORONA 0.0%	341	ML	\$7.00



# BANQUET MENUS

FAIRMONT LE CHÂTEAU MONTEBELLO

2025 RATES. TAXES AND SERVICE FEES EXTRA.



## DRINKS

### DELUXE BAR

CATEGORY	BRAND	FORMAT		PRICE
VODKA	BELVEDERE	1.5	OZ	\$14.00
DARK RUM	BACARDI 8 YEARS	1.5	OZ	\$15.00
WHISKEY	CHIVAS REGAL	1.5	OZ	\$17.00
RYE	LOT 40	1.5	OZ	\$14.00
GIN	BOMBAY SAPPHIRE	1.5	OZ	\$14.00
TEQUILA	CASAMIGOS SILVER	1.5	OZ	\$19.00
VERMOUTH	MARTINI ROSSO	1.5	OZ	\$12.00
VERMOUTH	MARTINI BIANCO	1.5	OZ	\$12.00
LIQUEUR & CREAM	AMARETTO	1.5	OZ	\$13.00
	BAILEY'S	1.5	OZ	\$15.00
	GRAND MARNIER	1.5	OZ	\$14.00
DOMESTIC BEER	BUD LIGHT	341	ML	\$10.00
IMPORTED BEER	STELLA ARTOIS & CORONA	341	ML	\$12.00
LOCAL BEER	BRASSEURS DE MONTEBELLO	500	ML	\$14.00
PREMIUM WINE	HOTEL SELECTION	5	OZ	\$18.00
NON-ALCOHOLIC	SOFT DRINK	355	ML	\$5.50
	FLOW WATER	330	ML	\$5.50
	ST-JUSTIN SPARKLING WATER	355	ML	\$5.50
	JUICE	355	ML	\$6.50
	CORONA 0.0%	341	ML	\$7.00