



BANQUET MENUS

FAIRMONT LE CHÂTEAU MONTEBELLO

2025 RATES. TAXES AND SERVICE FEES EXTRA.



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 KENAUKE 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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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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10

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 KENAUKE 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

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 ARTICHOKE
- ◆ 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)

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| ◆ 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 VINAGRETTE

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