



# BANQUET MENUS

FAIRMONT LE CHÂTEAU MONTEBELLO

2025 RATES. TAXES AND SERVICE FEES EXTRA.



## 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

HORROR 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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### 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

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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