

BANQUET *Menus*



Fairmont
LE CHÂTEAU MONTEBELLO

OUR COMMITMENT TO RESPONSIBLE HOSPITALITY

At Fairmont Le Château Montebello, we integrate responsible practices into all of our banquet services to reduce food waste and residual materials, while upholding the standards of excellence that define our experience.

We prioritize plated service, enabling better portion control and consistent quality for every guest. Our menus highlight local, seasonal ingredients and evolve naturally throughout the year. Pre-selecting menu options allows us to accurately adjust production volumes, minimize food waste, and deliver the best possible experience.

Quantities are tailored to the confirmed number of guests, and we optimize container management to reduce surplus at the end of service. Whenever possible, surplus food production is redistributed to local organizations, including the Banque alimentaire de la Petite-Nation.

We have also eliminated single-use plastics in favor of sustainable and reusable solutions.

ZERO-WASTE RECIPE:

Whole Roasted Cauliflower with Brown Butter, Capers and Almonds*

**This dish reflects a full-product utilization approach: the florets are roasted, the stem is transformed into a foundational purée, the leaves are used as a crispy garnish, and the trimmings enrich our stocks and veloutés.*



BANQUET

Menus

TABLE OF CONTENTS

BREAKFASTS	4
COFFEE BREAKS	5
À la carte	8
LUNCH	9
Lunch bags	10
LUNCH BUFFET	11
DINNER	12
Create your own menu	12
Louis-Joseph Papineau menu	14
Gala menu	15
Children's menu	16
Buffet BBQ menu	17
Buffet menu	18
RECEPTIONS	19
DRINKS	21

BANQUET *Menus*

BREAKFASTS



2026 Rates. Taxes and service fees extra.

Fairmont
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AUX CHANTIGNOLES RESTAURANT

Buffet. Per person **39**

THE CONTINENTAL

Buffet. Per person **28**

Yogurt **L**
Sliced fresh fruits and seasonal berries
Croissants, muffins, danishes **LG**
Jam, butter, honey **L**

Fresh orange juice
Fresh grapefruit juice
Gourmet coffee and Lot 35 tea

GOOD START BREAKFAST

Buffet. Per person **44**
(minimum of 20 pers.)

Fruit, yogurt, and granola parfait **L**
Sliced fresh fruits and seasonal berries
Croissants, muffins, danishes **LG**
Jam, butter, honey **L**
Scrambled eggs
(or plain omelets + \$4 / pers.)
Bacon
Sausages from Moreau Farms
Roasted potatoes

Fresh orange juice
Fresh grapefruit juice
Gourmet coffee and Lot 35 tea

V vegetarian | **PB** plant-based | **L** contains lactose | **G** contains gluten

BANQUET *Menus*

COFFEE BREAKS



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MINI-BREAK

Per person **18**

Gourmet coffee and Lot 35 tea

2 choices:

Croissants or deluxe danish pastries **LG**

Mini banana bread / carrot / apple-caramel /
lemon-poppy seed **LG**

Yogurt, granola and honey verrine **L**

Sliced fresh fruits

Cookies **LG**

The possibility to substitute one of the selections with a homemade brioche, an additional \$5 per person per portion, cinnamon or caramel & pecan. Minimum of 12 portions.

THE ENERGY / HEALTH BREAK

Per person **18**

Gourmet coffee and Lot 35 tea

3 choices:

Wowbutter & cocoa

Cashew & apricot

Almond & matcha

Maca & cocoa super bar

MINI-BREAK PLUS

Per person **25**

Gourmet coffee and Lot 35 tea

3 choices:

Croissants or deluxe danish pastries **LG**

Mini banana bread / carrot / apple-caramel /
lemon-poppy seed **LG**

Yogurt, granola and honey verrine **L**

Sliced fresh fruits

Cookies **LG**

BROWNIE BREAK

Per person **18**

Gourmet coffee and Lot 35 tea

2 choices:

Chocolate **LG** (Option available without allergens)

Caramel **LG**

Lemon **LG**

Confetti **LG**

Red velvet **LG**

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COFFEE BREAKS



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WATER BAR

Per person **6.50**

Flavored water selection:

1 choice:

Lemon & lime

Mint & melon

Cucumber & orange

Grapefruit & rosemary

WATERMELON BREAK

Per person **28**

Lemonade

Fresh diced watermelon

Goat cheese pizza with sunflower seeds & lemon-stuffed olives **GL**

HOUSE-SMOKED SALMON BREAK

(Hot-smoked)

Per person **34**

Mini bagel with herb cream spread, onions & cherry tomatoes, capers & radish, lemon pepper mill **LG**

VIP CRUDITÉS BREAK

Per platter (for 15 person) **95**

Humus (vegan option available)

Variety of fresh vegetables

MARINADE BREAK

Per person **34**

Olives & mozzarella

Marinated vegetables

Feta spread **L**

Croutons **G**

MONTEBELLO DELIGHTS

Per person **48**

Montebello beer (1 per person)

Chocomotive truffles (2 per person)

Cheeses from Fromagerie Montebello **L**
(3oz/pers.)

Selection of breads and crackers **G**

Croutons **G**

V végétarien | **BP** à base de plantes | **L** contient du lactose | **G** contient du gluten

BANQUET *Menus*

COFFEE BREAKS



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BONFIRE EXPERIENCE

Per personne

Hot chocolate, gourmet coffee

S'mores with graham crackers, marshmallows & chocolate **G** **16.5**

Merguez sausages **21.5**

S'mores & sausages **G** **29**

Optional add-on:

Kahlua, Baileys (26oz) bottle **145**

Mulled wine with spice (25p/gallon) **220**

Hot apple cider (25p/gallon) **165**

NACHO BAR BREAK

Par personne

24

Guacamole

Salsa

Sour cream **L**

Naan bread **G**

Corn chips **G**

Corn relish

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COFFEE BREAKS

À la carte



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BEVERAGES

Price per person:

Assorted fruit juices (450ml)	7
Soft drinks s (355ml)	6
St-Justin sparkling water (500ml)	6
Flow water (500ml)	6
Hot chocolate with marshmallows	7
Gourmet coffee and Lot 35 tea	6
Flirt limonade (300ml)	6

Smoothie (2 L pitcher)	46
- banana & strawberry L	
- orange & raspberry L	
- mango L	
- lactose-free option	

SNACKS

Price per dozen:

Cookies G	36
Granola bar	78
Date squares L G	38
Brownies L G (allergen-free option available)	38
Regular donuts G	36
Donuts with extra toppings G	50
Chocolate croissants L G	48
Croissants, danish pastries, muffins L G	48
Deluxe danish pastrie L G	52
Homemade cinnamon brioche L G	60
Homemade caramel & nut brioche L G	60

Price per person:

Mini loaves: banana, carrot, apple-caramel, lemon-poppy seed L G	4,25
Individual bag of chips	5
Kettle chips with caramelized onion dip L	11
Whole fresh fruits	4,5
Fresh sliced fruit	8
Yogurt cup L	6,5
Bowl of mixed nuts (350g)	32

Candy bar	35 / kg

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BANQUET *Menus*

LUNCH

3 course menu

Aux Chantignoles restaurant

Plated.

Per person

50

(minimum of 10 people)



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Menus subject to change without notice, based on seasonality and availability.

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MONDAY

Cream of broccoli soup with roasted pancetta L

MAIN COURSE

1 choice for the entire group

Roasted trout à la Grenobloise, rice pilaf L

Chuck roast filet, green peppercorn sauce, roasted potatoes

Rigatoni, with plant-based cheese, sun-dried tomatoes, mushrooms, chives V PB G

Chef's choice **dessert**

TUESDAY

Arugula, marinated beets, carrot, green vinaigrette

MAIN COURSE

1 choice for the entire group

Pork stew with tarragon, pearl onions, buttered linguine L G

Cod fillet, sauce vierge, fennel salad

Quinoa risotto with seasonal vegetables, smoked paprika oil V

Chef's choice **dessert**

WEDNESDAY

Minestrone soup

MAIN COURSE

1 choice for the entire group

Rotini salad with pesto, green olives, balsamic & grilled chicken G

Veal Marengo stew, basmati rice

Squash ravioli with cheese & sage sauce V L G

Chef's choice **dessert**

THURSDAY

Artisan salad with radicchio, cucumber, tomatoes, crispy onions, ranch dressing

MAIN COURSE

1 choice for the entire group

Braised beef bourguignon-style, pappardelle G

Roasted salmon fillet, lemon & basil sauce, bok choy L

Pennine pasta with arugula pesto, vegan bratwurst, bruschetta V PB G

Chef's choice **dessert**

FRIDAY

Cream of rutabaga soup with honey & ginger L

MAIN COURSE

1 choice for the entire group

Pork loin, charcutière sauce, glazed carrots

Haddock fillet, orange & coconut sauce, zucchini fricassé

Mediterranean-style eggplant & chickpeas V PB

Chef's choice **dessert**

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LUNCH

Lunch bags



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MORNING BOOST

Per person 20
Muffin and mini croissants (2) **LG**
Whole fruit
Bottle of fruit juice
Bottle of water
Flirt sparkling lemonade

THE HIKE

Per person 48
Served with a composed salad
SANDWICHES
1 choice:
Croissant with Black Forest ham, cheddar cheese, honey mustard & pickled onions **LG**
Brioche bread with smoked turkey, cheese & black garlic mayonnaise **LG**
Grilled tortilla with pepper spread, zucchini, onions & veggie pâté **VPB**

Individual bag of chips
Whole fruit
Sweet bites (2)
Flirt lemonade / Bottle of water

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LUNCH BUFFET



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WORKING LUNCH

Per person **58**
(minimum of 12 people.)

Soup of the day

Garden vegetables with herb dip **L**

Mixed baby greens with raspberry vinaigrette
house-made potato chips

Montebello cheddar cheese **L**

Fruit salad

Gourmet coffee & Lot 35 tea

SALADS

2 choices:

Mediterranean **cauliflower salad** **VPB**

Schickpea, feta & cranberry salad with lemon
vinaigrette **VL**

Couscous salad with herbs, peas & pink radish
VPB G

Penne salad with maple syrup, lime & ginger
vinaigrette **VPB G**

Broccoli salad with blueberries and dried beans
VPB

LUNCH BUFFET

Déjeuner buffet Aux Chantignoles - restaurant - Per person (minimum of 75 people)

56

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SANDWICHES

2 choices:

Corn tortilla with sautéed kale, hummus,
artichoke & roasted red peppers **VPB G**

Rustic toast with tuna, hard-boiled eggs & olive
tapenade **G**

Asian pork bao with julienned vegetables &
hoisin sauce **G**

Mini bagels with smoked turkey, sun-dried
tomato pesto & pickled onions **G**

Multigrain croissant with italian porchetta,
arugula & honey meaux mustard **LG**

DESSERTS

2 choices:

Apple strudel tartlet with caramel **LG**

Mini cheesecake **LG**

Caracrakine cake with wowbutter mousse &
strawberry insert **G**

Carrot cake with coconut frosting **LG**

Brownies with crème brûlée, mango &
passion fruit **LG**

Chocolate & orange tartlet **LG**

BANQUET *Menus*

DINNER

CREATE YOUR OWN MENU

Offer 2 choices for the main course
(with mandatory advance pre-selection)

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Choice of 3 main courses | **15** per person

Choice of 4 main courses | **20** per person



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SOUPS

15

1 choice:

Quebec parsnip velouté with light cream and iced cider, buttered brioche crouton **LG**

Cream of roasted rutabaga with outaouais cheddar and maple-glazed onions **L**

Cream of sweet corn with grilled corn and savory oil **V**

Butternut squash soup with Papineauville honey **V**

Wild mushroom velouté with parsley emulsion and toasted hazelnuts **VPB**

GRANITÉ

10

1 choice:

Sea buckthorn and gin

Strawberry and zephyr from Mont Vezeau

Prosecco

Blackcurrant and monna & filles cream

Maple (non-alcoholic)

STARTERS

1 choice:

Market tomato salad with fresh raspberries, purple basil and olive oil **VPB** **18**

Romaine heart salad with garlic flower vinaigrette, croutons, parmesan and bacon bits **LG**

Multicolor beet salad with adora cheese and caramelized nuts **VL** **19**

Green bean salad with brown butter, marinated mushrooms and tarragon **VL** **20**

Baby greens with apple, crispy buckwheat and honey vinaigrette **V** **20**

Moked trout with lemon cream and marinated cucumber, crispy buckwheat galette **LG** **25**

Root vegetable presse with fresh Papineauville goat cheese and fine herbs **VL** **25**

Pork and duck terrine with cranberries, pickled vegetables and brioche toast **LG** **28**

Forest mushroom puff pastry with yellow wine cream and tarragon **VLG** **22**

Papineauville goat cheese croquette with tomato coulis and smoked peppers **VLG** **22**

Warm butternut squash flan with Rebellion cheese emulsion and caramelized pumpkin seeds **VLG** **24**

Pork croustis with old-style mustard and caramelized apples **G** **24**

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BANQUET Menus

DINNER

CREATE YOUR OWN MENU

Offer 2 choices for the main course
(with mandatory advance pre-selection)

--

Choice of 3 main courses | **15** per person

Choice of 4 main courses | **20** per person



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MAIN COURSE

2 choices:

Farm-raised chicken ballotine with fine herb stuffing and hay-roasted jus **49**

12-hour confit suckling pig shoulder with creamy quebec corn polenta **LG** **49**

Roasted duck breast with outaouais berry sauce and glazed carrots **55**

Braised beef in red wine with heirloom vegetables and celery root purée **L** **68**

6 oz beef tenderloin with forest tea sauce, mashed potatoes and roasted vegetables **L** **70**

Slow-cooked prime rib with mashed potatoes, beef jus and crispy shallots **L** **72**

Roasted rack of lamb with herb jus, golden gnocchi and confit tomatoes **G** **72**

Roasted river trout with cider beurre blanc, Quebec lentils and fresh herbs **L** **49**

Roasted cod with sauce vierge, sun-dried tomato pesto, black olives and fennel mousseline **L** **51**

Lobster ravioli with turmeric sauce, lobster salad, cucumber and dill **LG** **51**

Ricotta gnocchi with leek cream and wild mushrooms **VLG** **48**

Whole roasted cauliflower with brown butter, capers and almonds **VL** **48**

Arborio risotto with roasted squash, cheese crumbles and fresh herbs **VL** **48**

The three vegetarian options are available in a vegan version

DESSERTS

18

1 choice:

Bergamot mousse entremet, pomegranate, and lemon meringue **VLG**

Cheesecake with cinnamon apples, and oat crumble **VLG**

Beer-infused s'mores **VG**

Rhubarb tartlet **VLG**

Classic vanilla crème brûlée **VL**

Chocolate and clementine entremet **VPB**

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DINNER

LOUIS-JOSEPH PAPINEAU MENU

Family-style

Per person

(minimum of 12 people)

145

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STARTERS

Parsnip velouté with aged maple syrup and lemon thyme **VL**

Vol-au-vent with escargots, outaouais mushrooms and white wine sauce **LG**

Yellow beets with dill and Floralpe farm goat cheese **L**

Charcuterie from ferme Moreau **VL**

Homemade bread **VLG**

MAIN COURSES

Roasted cornish hen glazed with molasses

Braised beef with wintergreen, rich jus and melting onions

Hot-smoked Kenauk trout (served warm) with preserved lemon

Dauphinois gratin and heirloom vegetables **VL**

CHEESES

Montebello cheeses and Papineauville goat cheese apples prepared two ways **L**

DESSERTS

Mini farlouche tartlet **VLG**

Paris-brest with pistachios and raspberries **VLG**

Upside-down carrot cake with pineapple and honey-candied pineapple from Papineauville **VLG**

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DINNER

GALA MENU

Plated.

Per person

155

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STARTERS

Château pâté en croûte (pork, duck, foie gras, sweetbreads, squash, mushrooms), condiments **LG**

Cream of carrot soup with sudachi **VL**

GRANITÉ

Labrador tea and lime granité with outaouais honey veil **V**

MAIN COURSES

Beef tenderloin with mashed potatoes, multicolor beets, butternut squash and broccoli **L** (lactose-free option available)

DESSERTS

Black sesame, raspberry and blood orange **V LG**

Gourmet coffee and Lot 35 tea

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DINNER

CHILDREN'S MENU

Plated.

Per child - 12 years and under

39

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STARTERS

1 choice:

Mixed green salad with french vinaigrette **V PB**

Fresh veggie sticks with ranch dip **L**

Soup of the day

MAIN COURSES

1 choice:

Grilled chicken breast, fries, and vegetables

Spaghetti with meat sauce **G**

Pepperoni and cheese pizza **L G**

Chicken fingers, fries and vegetables

DESSERTS

1 choice:

Chocolate mousse **V L G**

Fresh fruit salad **V PB**

Chocolate chip cookies **V L G**

1 beverage included

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BANQUET *Menus*

DINNER

BUFFET BBQ MENU

Per person **90**
(minimum of 30 people)



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SALADS

Gabrielle potato salad with bacon and eggs

Pasta salad with cheese and seasonal vegetables **LG**

Roasted cabbage and broccoli salad with red onions and grilled asparagus **V PB**

Two-beet salad with maple vinaigrette **V PB**

FROM THE GRILL:

Grilled chicken with homemade bbq sauce

Sausages from ferme Moreau

Smoked corn on the cob (chipotle/parmesan mayonnaise) **L**

Seasonal vegetables and roasted potatoes **VL**

Vegetarian patty (upon request) **V PB**

DESSERTS

Cornbread with corn cream and fresh fruit **VLG**

Chocolate tart with milk chocolate ganache and white chocolate shaving **VLG**

Raspberry and lime bar **VLG**

S'mores square **LG**

Seasonal fresh fruit **V PB**

EXTRA

Extra applied to all participants

Coffee-marinated ribs with mustard sauce **12**

Flank steak with chimichurri sauce **14**

Salmon escalope with spicy maple sauce **12**

Cajun shrimp skewer (2) **14**

Slow-smoked pulled pork shoulder **350**
(unit price – serves approx. 35 per piece)

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DINNER

BUFFET MENU

Per person
(minimum of 30 people.)

105



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COLD BUFFET

Assorted charcuterie platter with garnishes

Artisanal cheese platter with accompaniments **L**

Hummus and dipping sauces **L**

SALADES - 2 choices:

Green salad with garnish **V PB**

Creamy potato salad with pickles and dill **V**

Penne salad with ratatouille, basil, buffalo mozzarella and pine nuts **V LG**

Broccoli and cranberry salad **V PB**

Grilled carrot salad with sumac gastrique **V PB**

Three-cabbage salad with cider vinegar and apples **V PB**

DESSERTS

Chef's selection

Fruit salad **V PB**

HOT BUFFET

Soup

Chef's choice of seasonal vegetables and potatoes

MEAT - 1 choice:

Shredded duck confit with red wine and juniper berry jus, pickles, parsnip chips and parsley

Braised beef chuck with dune pepper sauce, candied shallots and lemon gremolata **L**

Maple-caramelized pork with old-style mustard, normandy sauce and roasted apples **L**

Grilled flank steak with balsamic jus, parmesan shavings and crispy shallots **L**

Roasted farm chicken with rosemary and preserved lemon, poultry velouté with tarragon and burnt garlic

FISH - 1 choice:

Spoached cod with creamy saffron sauce, julienned leek and spinach leaves **L**

Trout with lemon-dill beurre blanc, cucumber brunoise and trout roe **L**

Walleye with maple sauce, blueberry-onion condiment and boreal herbs (sweet clover, cedar, fir)

PASTA - 1 choice:

Mushroom ravioli with ice wine sauce, pine nuts and truffle oil **V G**

Ricotta and spinach manicotti with creamy garlic sauce **V LG**

Cavatelli with smoked corn cream, roasted oyster mushrooms and tarragon oil **V PB G**

Rigatoni with red pepper cream and coconut milk, fresh basil and spicy oil **V PB G**

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RECEPTIONS



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CANAPÉS

Minimum of 3 dozen per choice

COLD

Artisanal flatbread with tomatoes and smoked cheddar (served warm) V LG	49
Beet hummus, artichoke tapenade, and buttery crisp LG	49
Smoked salmon mille-crêpes LG	49
Rebellion creamy cheese tartlet LG	49
Blini with confit leek and mustard vinaigrette sauce (vegan option available) LG	49
Brûléed foie gras tartlet with citrus LG	52
Oysters with lemon pearls	60
Chef's selection of canapés	45

HOT

Montebello cheese gougère with summer truffle LG	49
Mushroom arancini LG	49
Scallop croquette with yuzu and seaweed LG	49
Tempura shrimp with black garlic aioli G	49
Crispy pork dumpling with hoisin sauce	49
Mini vegan taquitos with corn relish V PB G	49
Chef's selection of canapés	45

CHÂTEAU CLASSICS

Deluxe sugar tartlet LG	50
Deluxe pecan tartlet LG	50
Sweet bites	52

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PLATTERS, BOWLS & EVENING BUFFET

PLATTERS

Fresh vegetables with herb dip L	95
Charcuterie (house-made pâtés, assorted cold meats), mustard and garnishes) LG	160
Regional cheeses (3 oz per person) L	240
Montebello cheeses (3 oz per person) L	280

BOWLS

Bowl of chips or popcorn	16
Bowl of marinated olives (350 g)	45
Bowl of mixed nuts (350 g)	35
Corn chips with salsa, guacamole, and sour cream VL	35
Bowl of hummus with pita VG	44

LATE NIGHT HOT ITEMS

Poutine bar (minimum 25 guests). Per person VL	16
Deluxe grilled cheese station. Per dozen LG	16
Chicken wings. Per dozen	14
14-inch pizza. Per person LG (available with vegan pasta)	34
Loaded nachos with sauce. Per person VLG	52
Mini burgers. Per dozen G	55
Vegetarian sushi (minimum 2 dozen). Per dozen V	46

**the hot buffet must be served before 11:00 pm. if the buffet is served after 11:00 pm, a fee of \$250 will apply..*

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DRINKS



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BAR

Depending on your needs, the bar may switch from open to cash, or vice versa, to accommodate your event requirements. A minimum spend of \$650 (before tax & gratuity) is required and covers up to 4 hours of service. Each additional hour requires an extra \$100 minimum spend.

If the minimum is not met, the following charges will apply:

- \$175 per bartender for up to four (4) hours
- \$50 per hour for any additional hour

These fees cover handling and bar service costs.

SELF-SERVE BAR

Sommelier's selection wines	70
Montebello brewers	15
Bud Light	11
Stella Artois	13
Corona	13
Corona 0.0	10
St-Justin sparkling water	6
Soft drink	6
Flow water	6
Juice	7

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DRINKS



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PREMIUM BAR

Absolut Vodka	13
Beefeater, Gin	13
Bacardi, Rhum	13
Altos, Tequila	13
Dewars White Label, Whiskey	13
Campari	14
Vermouth Martini Rosso	14
Amaretto	15
Bailey's	15
Grand Marnier	15
Oak Back - Chardonnay	14
Oak Back - Cab sauvignon	14
Montebello brewers	15
Bud Light	11
Stella Artois	13
Corona	13
Corona 0.0	10
St-Justin sparkling water	6
Soft drink	6
Flow water	6
Juice	7

SUPER PREMIUM BAR

Elyx Vodka	14
Citadelle, Gin	14
Planteray 3 stars, Rhum	14
Espolon Blanco, Tequila	14
Monkey Shoulder, Whiskey	16
Campari	14
Vermouth Martini Rosso	14
Amaretto	15
Bailey's	15
Grand Marnier	15
Sommelier's selection wines	16
Montebello brewers	15
Bud Light	11
Stella Artois	13
Corona	13
Corona 0.0	10
St-Justin sparkling water	6
Soft drink	6
Flow water	6
Juice	7

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DRINKS



2026 Rates. Taxes and service fees extra.

Fairmont
LE CHÂTEAU MONTEBELLO

DELUXE BAR

Belvedere Vodka	16
Botanist Gin	16
Diplomatico Reserva Rhum	18
Patron Blanco Tequila	18
Johnnie Walker Black, Whiskey	18
Macallan 12 year, Scotch	40
Campari	14
Vermouth Martini Rosso	14
Amaretto	15
Bailey's	15
Grand Marnier	15
Sommelier's selection wines	18
Montebello brewers	15
Bud Light	11
Stella Artois	13
Corona	13
Corona 0.0	10
St-Justin sparkling water	6
Soft drink	6
Flow water	6
Juice	7