

BANQUET *Menus*

LUNCH

3 course menu

Aux Chantignoles restaurant

Plated.

Per person

50

(minimum of 10 people)



2026 Rates. Taxes and service fees extra.

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

Fairmont
LE CHÂTEAU MONTEBELLO

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**

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

BANQUET *Menus*

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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BANQUET *Menus*

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**

Chickpea, 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

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

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**