

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



2026 Rates. Taxes and service fees extra.

Fairmont
LE CHÂTEAU MONTEBELLO

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**

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

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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 **L G 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 **L G 51**

Ricotta gnocchi with leek cream and wild mushrooms **VL G 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

1 choice:

Bergamot mousse entremet, pomegranate, and lemon meringue **VL G**

Cheesecake with cinnamon apples, and oat crumble **VL G**

Beer-infused s'mores **VG**

Rhubarb tartlet **VL G**

Classic vanilla crème brûlée **VL**

Chocolate and clementine entremet **VPB**

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BANQUET *Menus*

DINNER

LOUIS-JOSEPH PAPINEAU MENU

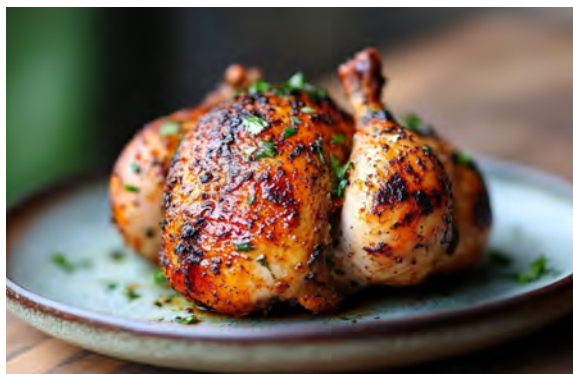
Family-style

Per person

(minimum of 12 people)

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145



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Fairmont
LE CHÂTEAU MONTEBELLO

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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BANQUET *Menus*

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 **VLG**

Gourmet coffee and Lot 35 tea

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BANQUET *Menus*

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 **VPB**

Two-beet salad with maple vinaigrette **VPB**

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) **VPB**

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 **VPB**

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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BANQUET *Menus*

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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