



FAIRMONT LE MANOIR RICHELIEU

BANQUET MENU

2025-2026



Fairmont
LE MANOIR RICHELIEU

Updated: 10-2025



FAIRMONT
LE MANOIR RICHELIEU

BANQUET MENU

BREAKFAST





BREAKFAST — PLATED

Plated breakfasts are served with orange juice, grapefruit juice, H.C. Valentine coffee (regular or decaffeinated), Lot 35 teas and herbal infusions. Menus are available for groups of 15 to 150 guests.

Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service.

PLATED

\$32 /person

INCLUDES

SLICED FRESH FRUIT

VIENNOISERIES

EGGS – Choose 1

POTATOES – Choose 1

BREAKFAST MEATS – Choose 1

EGGS

MINI OMELETTE with braised ham
and 1608 cheeses

FRITTATA with roasted vegetables and
St-Fidèle cheese

SCRAMBLED EGGS plain

SCRAMBLED EGGS with diced tomatoes
and basil

POTATOES

WEDGES with onion butter and lardons

BABY POTATOES with fresh herbs and
sun-dried tomatoes

SAUTÉED with herbs

HASH BROWNS with herbs,
1608 cheese and bacon

BREAKFAST MEATS

BACON

TURKEY BACON

BRAISED HAM

PORK AND BEEF SAUSAGES

POULTRY SAUSAGES

VEGETARIAN SAUSAGES



BREAKFAST — CONTINENTAL BUFFET

Buffet breakfasts are served with orange juice, grapefruit juice, H.C. Valentine coffee (regular or decaffeinated), Lot 35 teas and herbal infusions. Menus are available for a minimum of 15 guests.

Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service.

POINTE-AU-PIC

\$30 /person

SLICED FRESH FRUIT

ASSORTMENT OF VIENNOISERIES

SELECTION OF SLICED BREADS AND BAGELS

BAGELS AND CREAM CHEESE

JAMS, MARMALADE AND BUTTER

CHARLEVOIX PORK CRETONS

YOGURT STATION WITH TOPPINGS: shredded coconut, fruit coulis, house granola, chia, pumpkin and sunflower seeds, muesli and honey

SELECTION OF CEREAL

PLATTER OF ST-FIDÈLE CHEESES (cheddar and Swiss)

SMOOTHIE OF THE DAY

HEALTHY CHARLEVOIX

\$32 /person

SLICED FRESH FRUIT AND BERRIES

HARD-BOILED EGGS

COTTAGE CHEESE

SMOOTHIE OF THE DAY

YOGURT STATION WITH TOPPINGS: shredded coconut, fruit coulis, house granola, chia, pumpkin and sunflower seeds, muesli and honey

HEALTHY MUFFINS (low sugar)

HOT CEREAL

AVOCADO TOAST AND MANOIR'S SMOKED SALMON



BREAKFAST — BUFFET

Buffet breakfasts are served with orange juice, grapefruit juice, H.C. Valentine coffee (regular or decaffeinated), Lot 35 teas and herbal infusions. Menus are available for a minimum of 15 guests.

Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service

HOT CLASSIC

\$34 /person

SLICED FRESH FRUIT
ASSORTMENT OF VIENNOISERIES
SELECTION OF SLICED BREADS
BAGELS AND CREAM CHEESE
JAMS, MARMALADE AND BUTTER
ST-FIDÈLE CHEESE (cheddar and Swiss)
EGGS – Choose 1
POTATOES – Choose 1
BREAKFAST MEATS – Choose 1

SAINT-LAURENT

\$38 /person

SLICED FRESH FRUIT
ASSORTMENT OF VIENNOISERIES
AND MUFFINS
SELECTION OF SLICED BREADS
JAMS, MARMALADE AND BUTTER
BAGEL AND SMOKED SALMON
cream cheese
ST-FIDÈLE CHEESES
(cheddar and Swiss)
BREAKFAST SWEETS – Choose 1
EGGS – Choose 1
POTATOES – Choose 1
BREAKFAST MEATS – Choose 2

BREAKFAST BUFFET CHOICES

BREAKFAST SWEETS

MANOIR'S CRÊPES fruit coulis, maple
syrup and seasonal fruit
PANCAKES with blueberries and
Azulée lavender
BELGIAN WAFFLE fruit coulis, maple
syrup and seasonal fruit
FRENCH TOAST
FLAMBÉED CRÊPES STATION
– extra \$5 /person + \$250 fee for Chef

EGGS

MINI OMELET with braised ham and
1608 cheese
FRITTATA with roasted vegetables and
St-Fidèle cheese
SCRAMBLED EGGS plain
SCRAMBLED EGGS with diced tomatoes
and basil

POTATOES

WEDGES with onion butter and lardons
BABY POTATOES with fresh herbs and
sun-dried tomatoes
SAUTÉED with herbs HASHBROWNS
with herbs, 1608 cheese and lardons

BREAKFAST MEATS

BACON
TURKEY BACON
BRAISED HAM
PORK AND BEEF SAUSAGES
POULTRY SAUSAGES
VEGETARIAN SAUSAGES





BUFFET

Buffet breakfasts are served with orange juice, grapefruit juice, H.C. Valentine coffee (regular or decaffeinated), Lot 35 teas and herbal infusions. Menus are available for a minimum of 30 guests.

Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service

FLAVOUR TRAIL

\$42 /person (30-person minimum)

SLICED FRESH FRUIT AND BERRY PLATTER

ASSORTMENT OF VIENNOISERIES

BAGELS WITH CREAM CHEESE

JAMS, MARMALADES AND BUTTER

ARTISAN MULTIGRAIN BREAD

GREEK YOGURT

HOUSEMADE SALMON GRAVLAX WITH GARNISHES

LOCAL CHEESE PLATTER

PLATTER OF ORGANIC CHARLEVOIX CHARCUTERIE
AND TERRINES

LOCAL PORK CRETONS

BREAKFAST SWEETS – Choose 1

EGGS – Choose 1

POTATOES – Choose 1

BREAKFAST MEATS – Choose 1

BREAKFAST SWEETS

FRENCH TOAST MANOIR'S MAPLE CRÊPES

PANCAKES WITH VERGERS PEDNEAULT APPLES
AND CIDER

WAFFLE WITH BLUEBERRIES AND AZULÉE LAVENDER

FLAMBÉED CRÊPES STATION
– extra \$5 /person + \$250 fee for Chef

EGGS

BAKED EGGS with spinach and
Manoir's smoked salmon

EGGS BENEDICT with braised ham, Mornay sauce

SCRAMBLED EGGS with Charlevoix oyster mushrooms
and lardons from Viandes Bio de Charlevoix

FRITTATA with vegetables and 1608 cheese

POTATOES

WEDGES with onion butter and lardons

HASHBROWNS with herbs, 1608 cheese and lardons
from Viandes Bio de Charlevoix

FINGERLINGS CONFIT IN DUCK FAT FROM
LA FERME BASQUE

BREAKFAST MEATS

BACON FROM VIANDES BIO DE CHARLEVOIX

BRAISED HAM

BREAKFAST SAUSAGES
from Charcuterie Charlevoisienne



ADD-ONS

A \$250 fee per chef applies for a maximum of three (3) hours of service. Prices are per person. These add-ons are available for groups of 15 or more.

LIVE COOKING STATION

CHARLEVOIX EGGS BENEDICT

\$15 /person

Poached egg, ham, smoked salmon, caramelized oyster mushrooms, wilted spinach, lardons, caramelized onions, Mornay sauce with local cheese or cream sauce with sun-dried tomato pesto. Served on English muffin.

THE YOGURT FACTORY

\$14 /person

Selection of oats, granola, nuts, seeds, dried fruit (apricots, cranberries, blueberries). Served with choice of plain or Greek yogurt, soy milk, coconut milk or skim milk, with fruit coulis.

PANCAKE STATION

\$18 /person

CRÊPES PREPARED IN FRONT OF YOUR GUESTS
Choice of buckwheat or white flour crêpes.
Also includes the Manoir's famous maple crêpes.

CHOOSE YOUR TOPPINGS:
ham – caramelized oyster mushrooms – wilted spinach – lardons – caramelized onions – bananas – chocolate – berries – smoked salmon – bechamel sauce – grated cheese

OMELET STATION WITH TOPPINGS

\$14 /person

CUSTOM OMELETS PREPARED IN FRONT OF YOUR GUESTS

CHOOSE YOUR FILLINGS:
sautéed vegetables – ham – salmon – wilted spinach – grated cheese

HOUSEMADE BELGIAN WAFFLES STATION

\$16 /person

HOUSEMADE BELGIAN WAFFLES PREPARED IN FRONT OF YOUR GUESTS

CHOOSE YOUR TOPPINGS:
bananas – chocolate – berries – whipped cream – caramel sauce – maple syrup

CEREAL BAR

\$12 /person

SELECTION OF COLD CEREALS TO REKINDLE CHILDHOOD FAVOURITES

Served with regular, soy or oat milk



BREAKFAST

Menus available for groups of 30 to 120 guests.

COCKTAIL-STYLE BREAKFAST

\$45 /person

FRUIT TARTARE with sweet clover and basil

MANOIR'S MINI MAPLE CRÊPES

DEVILLED EGGS with shrimp and black caviar

PANNA COTTA with yogurt, blueberry and Azulée lavender jam

MINI GRILLED CHEESE with 1608 cheese, ham, and caramelized onions in white beer

BAGEL with smoked salmon, caramelized onions, gribiche sauce

MINI BREAKFAST POUTINE potatoes, cheese sauce, lardons, sausages from Viandes
Bio de Charlevoix, caramelized onions

FRENCH TOAST whipped yogurt, macerated fruit

HAM TERRINE WITH DRIED FRUIT maple and thyme Soubise sauce

PORK FLANK BRAISED in white beer and Vergers Pedneault apple juice,
cider apple chutney

H.C. VALENTINE COFFEE (REGULAR AND DECAFFEINATED)

LOT 35 TEAS AND HERBAL INFUSIONS



FAIRMONT
LE MANOIR RICHELIEU
BANQUET MENU

COFFEE
BREAKS





THEMED COFFEE BREAK

Themed coffee breaks are available for groups of 15 guests or more and include H.C. Valentine coffee (regular or decaffeinated) and Lot 35 teas and herbal infusions.

LOCAL CHEESE

\$22 /person

ASSORTMENT OF LOCAL CHEESES
Garnishes: chutney, grapes, olives, pickles
CRACKERS AND BREAD

FRUITY

\$18 /person

SMOOTHIE OF THE DAY
SLICED FRUIT
GRILLED PINEAPPLE CARPACCIO marinated in rum
WATERMELON feta, prosciutto

TEATIME

\$24 /person

SCONES aged cheddar and bacon
PROFITEROLES stuffed with poultry foie gras
LEMON AND CHAMOMILE TARTLETS
BLINIS WITH SMOKED SALMON dill crème fraîche,
black fish roe

JARDINIÈRE

\$16 /person

CHEF'S GARDEN VEGETABLES
BEET HUMMUS roasted garlic and grilled peppers
CHICKPEA FALAFELS
TOMATO GASPACHO and grilled vegetables

COOKIE STATION

\$16 /person

ASSORTMENT OF MIKADO COOKIES AND BISCOTTI
HOUSEMADE MARSHMALLOWS
CREAM FUDGE
HOT CHOCOLATE

SUGAR BUSH

\$20 /person

MAPLE TAFFY
MAPLE MACARONS
FLAVOURED POPCORN
MAPLE BACON JERKY

CINEMA FAVOURITES

\$18 /person

POPCORN
HOUSE CHIPS AND PRETZLES
CHOCOLATE BARS
ASSORTMENT OF JELLY CANDIES

CAMPFIRE

\$24 /person

S'MORES BAR: cookies, chocolate, marshmallows
SAUSAGES FROM CHARCUTERIE CHARLEVOISIENNE
SAVOURY S'MORES: grilling cheese, local charcuterie,
onion and blackberry jam, assorted crackers



À LA CARTE COFFEE BREAK

BEVERAGES

H.C. VALENTINE COFFEE (REGULAR AND DECAFFEINATED), LOT 35 TEAS AND HERBAL INFUSIONS – \$95 /gallon

NESPRESSO CAPSULES – \$6.50 /capsule - machine included

FRUIT JUICE – \$5 /can

SPARKLING WATER – \$5 /bottle

HOUSE ICED TEA – \$23 /pitcher (8 glasses)

HOT CHOCOLATE – \$95 /gallon

LATTE, CAPPUCINO – \$6.50 /each

SOFT DRINKS – \$5 /can

SPRING WATER – \$5 /bottle

V8, TOMATO JUICE, CLAMATO (156 ml) – \$5 /each

GLASS OF FRUIT SMOOTHIES – \$38 /dozen

SWEET SNACKS

WHOLE FRUIT – \$4 /each

SLICED FRESH FRUIT – \$6 /portion

ASSORTED POUND CAKES – \$5 /person

ASSORTED COOKIES – \$36 /dozen

ASSORTED MUFFINS – \$36 /dozen

ASSORTED VIENNOISERIES – \$36 /dozen

HONEY ENERGY BALLS – \$34 /dozen

BROWNIES/BLONDIES – \$36 /dozen

FRUIT BARS – \$42 /dozen

SAVOURY SNACKS

HIKER'S MIX (dried fruit, nuts and seeds) – \$8 /serving

ST-FIDÈLE CHEDDAR AND SWISS PLATTER (60 g) – \$9 /serving

CHARLEVOIX CHEESE PLATTER (60 g) – \$16 /serving

REGIONAL CHARCUTERIE PLATTER (60 g) – \$18 /serving

POPCORN – \$6 /person

FRESH VEGETABLES WITH DIPS – \$5 /serving

HOUSE CARAMEL AND FLEUR DE SEL POPCORN – \$7.50 /person

HUMMUS crackers and pita bread – \$5 /person

HOUSE CHIPS with BBQ spices – \$6 /person

ASSORTED TRIANGLE SANDWICHES: egg, chicken, ham – 3 pieces per person – \$12 /person



FAIRMONT
LE MANOIR RICHELIEU

BANQUET MENU

LUNCH





PLATED LUNCH

Plated lunches include one (1) or two (2) starters, one (1) main course, one (1) dessert, H.C. Valentine coffee (regular or decaffeinated) and Lot 35 teas and herbal infusions. If you wish to offer a second choice of main course, please add \$10 per person.

Starter pre-service: *If the number of starters requested exceeds the guaranteed minimum number of guests, a fee of \$14 per additional number of seats will be charged to cover production and service costs. These lunches are intended for the group of at least 16 peoples.*

3 courses: \$46 /person | ***4 courses:*** \$54 /person

PLATED SERVICE

STARTERS

CAPRESE SALAD heirloom tomatoes, Damien's speck, creamy ricotta with salted herbs, Baie-St-Paul Fire Vinegar vinaigrette

ROMAINE HEART Caesar sauce our way, lardons, Tomme D'Elle cheese shavings

TROUT GRAVLAX WITH GIN sea buckthorn, light cream with sea bacon, buckwheat tuile

BEET AND SMOKED SALMON TARTARE creamy feta, mustard caviar, maple vinaigrette

PORK RILLETES AND DRIED FRUIT maple Soubise sauce, pickled onions, bread chips

CHARLEVOIX ANTIPASTO PLATTER local charcuterie, cheeses and bread, pickled vegetables, house mustard caviar – *Extra \$10 /person*

SOUPS

TOMATO AND PEPPER SOUP goat cheese mousse and basil oil

CREAM OF ROASTED SQUASH spiced pumpkin seeds, crème fraîche

CARROT AND HONEY SOUP with grilled buckwheat

CREAM OF PARSNIP AND PEAR nuts and caramelized pears





PLATED SERVICE *(Cont'd)*

MAIN COURSES

BRAISED BEEF RAVIOLI caramelized onion meat jus, wilted mushrooms, arugula

GRILLED MUSHROOM RAVIOLI candied tomatoes, wild mushroom and rosemary sauce, truffle oil

BRINED AND GRILLED CHICKEN SUPREME broccoli and Parmesan mousseline, country-style sauce, seasonal vegetables

PORK TENDERLOIN MARINATED IN BEER mustard sauce, smoked parsnip purée

WARM NIÇOISE SALAD WITH SALMON CONFIT herb vinaigrette

PORK OSSO BUCCO CONFIT WITH MAPLE GASTRIQUE celeriac mousseline, seasonal vegetables

MISO-GLAZED CAULIFLOWER STEAK Grenoble-style garnish, roasted sunflower seeds, tofu mousseline

SLOW-COOKED BEEF SHOULDER FILET bordelaise sauce, fried onions, potato purée with candied garlic

ATLANTIC SALMON FILLET crushed potatoes with olive oil and chives, leek fondue and fresh tomato vierge

DESSERTS

PRALINE SUCCESS hazelnut meringue cookie, almond and hazelnut praline buttercream

COFFEE MOCHA sponge cake, coffee buttercream, sliced almonds

CHOCOLATE AND BLUEBERRY PIE

BROWNIE caramel mousse and crème anglaise

VANILLA BAVAROIS berry confit, sponge cake



LUNCH – BUFFET

This type of menu is available for groups of 15 or more. Lunch buffets are served with H.C. Valentine coffee (regular or decaffeinated) and Lot 35 teas and herbal infusions.

Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service.

VITALITY

Lunch: \$45 /person | Dinner: \$50 /person

GREEN VEGETABLE SOUP

GREENS AND CRUNCHY VEGETABLES Baie-St-Paul Fire Vinegar vinaigrette

HEIRLOOM TOMATO CARPACCIO goat cheese crumble, chimichurri

GREEK SALAD olive oil, oregano

LENTIL AND CHICKPEA STEW with cumin

STEAMED FILLET OF SOLE herb sauce vierge, ginger and aril

GRILLED CHICKEN SUPREME country-style sauce

SEASONAL VEGETABLES

STARCH OF THE DAY

FRUIT SALAD

HEALTHY BARS

APPLE AND OAT SQUARES

ASIAN-INSPIRED

Lunch: \$54 /person | Dinner: \$60 /person

ASIAN NOODLES with vegetables

GIANT POKE BOWL sticky rice and crunchy vegetables

ASIAN COLESLAW roasted cashews, miso and mirin vinaigrette

PORK AND LEEK DUMPLINGS miso sauce

VEGETARIAN IMPERIAL ROLLS spicy sauce

SALMON TATAKI glazed with soy and maple

TAO CHICKEN crunchy vegetable salad with sesame

BEEF STIR FRY with teriyaki vegetables

MOCHIS

CHINESE NOUGAT

JAPANESE CHEESECAKE



LUNCH – BUFFET

This type of menu is available for groups of 15 or more. Lunch buffets are served with H.C. Valentine coffee (regular or decaffeinated) and Lot 35 teas and herbal infusions.

Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service.

MEDITERRANEAN

Lunch: \$58 /person | Dinner: \$64 /person

DIP BAR: artichoke, spinach and cream cheese spread, roasted pepper hummus, olive tapenade, toasted pita and herb focaccia

HEIRLOOM TOMATO CARPACCIO mozzarella di Bufala, basil pesto, pistachios

PANZANELLA SALAD

PROSCIUTTO, GENOA SALAMI, COPPA

BOCCONCINI MARINATED in sun-dried tomato pesto

TOMATO, CANTALOUPE AND CUCUMBER GASPACHO

GRILLED MUSHROOM RAVIOLI candied tomatoes, wilted mushrooms with truffle

FRIED POLENTA diced tomatoes

RATATOUILLE

VEAL SALTIMBOCCA WITH SAGE speck, tomato and basil sauce

BAKLAVA

RICOTTA CANNOLI

MAKROUT WITH DATES

BBQ

Lunch: \$80 /person | Dinner: \$85 /person

RAW VEGETABLES AND DIP

ROASTED COLESLAW creamy honey from our gardens

HEIRLOOM TOMATO CARPACCIO mozzarella and basil

POTATO SALAD lardons and mustard

SELECTION OF QUEBEC CHEESES served with grapes and crackers

GRILLED CHICKEN SUPREME grilled vegetable sauce and fresh herbs

SEARED SALMON fennel, sunflower and aril sauce vierge

GRILLED PORK TENDERLOIN mustardy Charlevoix white beer sauce

GRILLED SAUSAGES FROM CHARCUTERIES CHARLEVOISIENNES braised cabbage

ROASTED POTATOES WITH HERBS

MARINATED GRILLED VEGETABLES

CHOCOLATE CHIP COOKIES

MANOIR'S S'MORES

LEMON MERINGUE PIE



LUNCH

This type of menu is available for groups of 15 or more. Please note that all buffets are available for a maximum of two (2) hours. A \$5 charge per person will apply for each extra hour of service.

CUSTOM BUFFET

Lunch

2-protein option – \$54 /person

3-protein option – \$60 /person

Dinner

2-protein option – \$60 /person

3-protein option – \$65 /person

SOUP OF THE DAY

CHOOSE 2 MIXED SALADS

FRESH LEAVES vinaigrette

RAW VEGETABLES AND DIP

STARCH OF THE DAY

SEASONAL VEGETABLES

CHOOSE 2 OR 3 PROTEINS

CHOOSE 3 DESSERTS

MIXED SALADS

MULTICOLOURED TOMATO SALAD
fresh mozzarella, basil pesto

HERB TABBOULEH preserved lemon
and fresh grapes

GREEK ORZO SALAD
Sun-dried tomato pesto

BARLEY SALAD WITH GRILLED
MUSHROOMS house-smoked duck
and sherry vinaigrette

HEARTS OF PALM AND ARTICHOKE
SALAD Parmesan shavings, sun-dried
tomato pesto

GRILLED COLESLAW creamy honey
vinaigrette

CELERIAC REMOULADE Granny Smith
apple, grapes and roasted pecans

GRILLED VEGETABLE SALAD
herb vinaigrette, roasted pine nuts

PROTEINS

COQ AU VIN-STYLE CHICKEN

BRAISED SHORT RIB black beer sauce

GRILLED SALMON FILLET fennel and
lemon cream sauce

SPINACH AND RICOTTA MANICOTTI
marinara sauce, fresh herb and
citrus salad

PORK TENDERLOIN caramelized apples,
aged cheddar cream sauce

ROOT VEGETABLE STEW lima beans
and stir-fried tofu

CRANBERRY-STUFFED TURKEY BREAST
Fleurmier cheese and rosemary,
sauce made with small pear cream
from Vergers Pedneault

DESSERTS

CHOCOLATE AND CARAMEL

TART

LEMON MERINGUE PIE

FRUIT TART

BUCKWHEAT FINANCIERS

MINI BAVARIAN WITH BERRIES



LUNCH

This type of menu is available for groups of 15 or more. Please note that all buffets are available for a maximum of two (2) hours.

COLD BUFFET

2-sandwich option – \$42 /person

3-sandwich option – \$46 /person

SOUP OF THE DAY

FRESH LEAVES AND VINAIGRETTE

CHOOSE 2 MIXED SALADS

CHOOSE 2 OR 3 SANDWICHES

RAW VEGETABLES AND DIP

CHOOSE 3 DESSERTS

COFFEE, DECAFFEINATED COFFEE, LOT
35 TEAS AND HERBAL INFUSIONS

BEVERAGES

SOFT DRINKS, JUICE,
SPRING WATER

+\$5 /each

COLD BUFFET OPTIONS

MIXED SALADS

MULTICOLOURED TOMATO SALAD fresh mozzarella, basil pesto

HERB TABBOULEH preserved lemon and fresh grapes

GREEK ORZO SALAD sun-dried tomato pesto

BARLEY SALAD WITH GRILLED MUSHROOMS house-smoked
duck and sherry vinaigrette

HEARTS OF PALM AND ARTICHOKE SALAD Parmesan shavings,
sun-dried tomato pesto

GRILLED COLESLAW creamy honey vinaigrette

CELERIA REMOULADE Granny Smith apple, grapes and roasted
pecans

GRILLED VEGETABLE SALAD herb vinaigrette, roasted pine nuts

SANDWICHES

FRESH SALMON AND SMOKED SALMON SANDWICH gribiche
sauce, arugula

GRILLED BEEF WRAP chimichurri mayonnaise, Fleurmier
cheese, caramelized onions

GRILLED CHICKEN CIABATTA candied tomatoes, smoked bacon
and ranch sauce

HERB FOCACCIA grilled vegetables, candied garlic hummus

BRIOCHE BREAD braised ham, St-Fidèle Swiss cheese,
mustard mayonnaise

MULTIGRAIN BAGUETTE housemade veggie pâté, carrot
mouseline with cumin, candied onions

TURKEY CIABATTA cranberry mayonnaise

HERB FOCACCIA prosciutto, artichoke spread, marinated
vegetables, fresh mozzarella

VEGETARIAN BANH-MI marinated tofu, crunchy vegetables,
miso sauce, Asian-style pickled cucumber

DESSERTS

CHOCOLATE AND CARAMEL TART

LEMON MERINGUE PIE

FRUIT TART

BUCKWHEAT FINANCIERS

MINI BAVARIAN WITH BERRIES



LUNCH

This type of menu is available for groups of at least 12 people.

POKE BOWL

\$44 /person
(Up to 150 people)

Poke bowl served over sticky rice, fresh vegetables and Asian vinaigrette

PROTEIN OPTIONS

- CLASSIC SALMON TARTARE
- CILANTRO-MARINATED TUNA
- MISO-MARINATED CHICKEN
- GRILLED TOFU

CHOOSE 1 DESSERT

1 BOTTLED BEVERAGE

MEAL TRAY (BENTO BOX)

\$48 /person (Up to 150 people)

STARTERS (CHOOSE 2 PER BOX)

LOCAL CHEESE NOUGAT dried fruit, pistachios, cider apple compote

CAPRESE SALAD tomatoes, basil, pickled strawberries and fior di latte mozzarella

THREE-COLOURED BEET SALAD creamy Deo Gratias cheese sauce, nut crumble

THIN VEGETABLE TART marinated vegetables, creamy Origine cheese sauce

LOCAL CHARCUTERIE AND CHEESES onion confit, pickled vegetables

SALMON GRAVLAX WITH JUNIPER BERRY fennel and Nordic shrimp salad, daisy buds, horseradish vinaigrette

SALMON RILLETES AND MANOIR'S SMOKED SALMON gribiche sauce, fennel and radish salad

MAIN COURSES (CHOOSE 1 PER BOX)

BEEF TATAKI IN DUNE PEPPER CRUST creamy black garlic sauce, barley salad, fresh herbs and pickled mushrooms

FRESH SALMON TARTARE AND MANOIR'S SMOKED SALMON Menaud gin yogurt, dried cranberries

BEEF TARTARE lardons from Viandes Bio de Charlevoix, creamy egg yolk sauce, dill pickles, mustard emulsion

SMOKED DUCK BREAST foie gras shavings, herbed potato salad, mustard caviar

POULTRY BALLOTINE WITH OYSTER MUSHROOMS Gorria pepper mayonnaise

DESSERTS (CHOOSE 1 PER BOX)

CREAM CHEESE MOUSSE croustade, seasonal fruit coulis

VANILLA BAVARIAN berry insert

CHOCOLATE MOUSSE DOME caramel centre

FRUIT TART

OLD-FASHIONED APPLE PIE

RUM BABA



FAIRMONT
LE MANOIR RICHELIEU

BANQUET MENU

DINNER &
RECEPTIONS





CANAPÉS

A minimum of three (3) dozen per canapé selection is required to confirm any order.

CLASSIC

\$48 /dozen

PORK RILLETES FROM VIANDES BIO DE CHARLEVOIX
rosemary and cranberries, cranberry chutney

PROFITEROLE with liver pâté mousse from
Charcuterie Charlevoisienne and apple mistelle
from Vergers Pedneault

BEETROOT ROSE CAKE
Deo Gratias and pistachio mousse

GRILLED BEEF TARTARE tomato pesto, Parmesan

LOCAL CHEESE ARANCINI wild mushrooms

EGGPLANT CAVIAR WITH GORRIA PEPPER (V)

SIGNATURE

\$54 /dozen

MINI SHRIMP MOUSSE ÉCLAIR horseradish, lumpfish roe

MINI BEEF BURGER bacon, "Big Mac" mayonnaise

TARTIFLETTE lardons and Migneron cheese

BBQ PULLED PORK CROMESQUIS

RED LENTIL CROQUETTES and curry tofu creamy sauce (v)

SMOKED SALMON LOLLIPOP AND NORI SEAWEED
whipped seaweed cream, sea bacon

DELUXE

\$60 /dozen

FOIE GRAS MACARON sea buckthorn jelly

EMU TARTARE sun-dried tomato pesto, Champignons
Charlevoix oyster mushrooms, egg yolk and tarragon

BEEF WITH SALT AND MAPLE
horseradish and chive cream

DUCK TATAKI FROM FERME BASQUE
black garlic emulsion, mustard caviar

MINI VEAL AND PARMESAN BURGER
marrow mayonnaise

BEEF CROMESQUIS foie gras and truffle,
meat glaze mayonnaise

MINI DESSERTS

\$48 /dozen

CHOCOLATE TRUFFLES and Menaud gin

TIRAMISU VERRINES with coffee from
Brûlerie Charlevoix

MAPLE TARTLETS

BUCKWHEAT FINANCIERS with sea buckthorn

CREAM SWEET CLOVER FLOWER TARTLET

SELECTION OF MACARONS

BLACK FOREST with Bassan chocolate

SPONGE CAKE with blueberry mousse



DINNER RECEPTIONS

Please note that all buffets are available for a maximum of two (2) hours. A \$7 charge per person will apply for each extra hour of service.

TAILOR-MADE RECEPTION

\$78 /person (20 people minimum)

SNACKS – CHOOSE 3

TOMATO CARPACCIO mozzarella di Bufala, basil pesto
GARDEN VEGETABLES candied garlic hummus
HOUSE CHIPS spicy mayonnaise
GRILLED MINI CHICKEN BROCHETTES
whiskey BBQ sauce

PÂTÉS AND RILLETTES – CHOOSE 1

PORK RILLETTES with dried fruit
JAR OF FOIE GRAS MOUSSE with small pear cream
from Vergers Pedneault
GUINEA FOWL TERRINE WITH PISTACHIOS and apricots
from Volières Baie-St-Paul
POULTRY LIVER MOUSSE PROFITEROLE
blackcurrant onions

CHARCUTERIES – CHOOSE 1

ASSORTMENT OF SAUSAGES FROM CHARCUTERIE
CHARLEVOISIENNE
LOCAL CHARCUTERIE PLATTER
SMOKED DUCK BREAST FROM OUR SMOKEHOUSE

FISH AND SEAFOOD – CHOOSE 1

HOUSE-SMOKED SALMON
MINI POKE BOWL marinated tuna tataki
SHRIMP ROLL with horseradish
SALMON GRAVLAX with beetroot, sea bacon crème fraîche

GRILLED SANDWICHES – CHOOSE 1

PULLED PORK 1608 cheese
BELLE BRUNE CHEESE maple caramelized onions,
smoked bacon
MIGNERON CHEESE speck, Charlevoix white
beer béchamel

SIGNATURE BUFFET ITEM OR LIVE LIVE CARVING STATION (extra \$250) – CHOOSE 1

HOUSEMADE PORCHETTA herb sauce
GRILLED FLANK STEAK thyme and red wine sauce
WALNUT-CRUSTED VEAL LOIN rosemary sauce
SERVED WITH herbed baby potatoes

CHEESES – CHOOSE 3

MIGNERON
CIEL DE CHARLEVOIX
FLEURMIER
HERCULE
BELLE BRUNE
1608

WITH DESSERT OPTION

\$84 /person

BLACK FOREST with Bassan chocolate
CREAM CHEESE MOUSSE CAKE Deo Gratias
cheese from Maurice Dufour, fruit coulis
TIRAMISU VERRINE with coffee from
Brûlerie Charlevoix



DINNER RECEPTIONS

Please note that all buffets are available for a maximum of two (2) hours. A \$7 charge per person will apply for each extra hour of service.

MANOIR IN 5 CULINARY EXPERIENCES

\$92 /person (50 people minimum)

BELLERIVE STATION

ARCTIC CHAR ESCABECHE FROM LES ÉBOULEMENTS
Manoir's gin and sea buckthorn gel

CROQUE-MONSIEUR WITH CHARLEVOIX FLAVOURS:
Migneron, speck and Blanche de Charlevoix

MANOIR'S SALAD broccoli hummus, vegan cheese
with sunflower seeds, vegetable chips, raw pickled
vegetables

CHEF'S GARDEN hummus and mini vegetables

SAINT-LAURENT STATION

FOIE GRAS NOUGAT FROM FERME BASQUE
ham, pistachios and dried fruit

LEG OF LAMB marinated in Omerto tomato wine
(also available for live carving station, + \$250)

TARTIFLETTE-STYLE POTATOES lardons from Viandes
Bio de Charlevoix

GRILLED FLANK STEAK (live carving station),
mild pepper sauce

BAR LA BRISE STATION

TWO-SALMON TARTARE strained yogurt and blueberries

CHARLEVOIX CHEESE
(1608, Belle Brune, Migneron, Fleurmier)

ARTISAN BREADS, CRACKERS and house chutney

MINI BEEF BURGER bacon, onion, pickled cucumber
and Hercule cheese

POINT CARDINAL STATION

MOZZARELLA DI BUFALA heirloom tomatoes from
Ferme des Quatre-Temps, arugula and pistachio pesto

FONDUE WITH LOCAL CHEESES Charlevoix white beer
and leeks

SMOKED SALMON FILLET thyme salt and juniper berry

CRAB CAKE celery and Granny Smith apple salad

PASTRY STATION

CREAM CHEESE MOUSSE CAKE Deo Gratias cheese
from Maurice Dufour, fruit coulis

PARIS-BREST OUR WAY maple cream and pecan praline

TIRAMISU VERRINE with coffee from Brûlerie Charlevoix

BLACK FOREST with Bassan chocolate



DINNER RECEPTIONS

Please note that all buffets are available for a maximum of two (2) hours. A \$7 charge per person will apply for each extra hour of service.

STATION WITH OR WITHOUT CHEF

Charge of \$250 per chef. Service limited to a maximum of three (3) hours (40 people minimum).

SMOKED MEAT STATION

\$26 /person

SMOKED MEAT SANDWICH assorted mustards, pickles, creamy coleslaw, rye bread

SEASONAL OYSTER STATION

\$48 /dozen

ASSORTED MIGNONETTES lemon, spicy sauce

SUSHI STATION

\$35 /person

Makis, nigiris, hosomakis, etc., assorted sauces
(quantity: 6 /person)

SMOKEHOUSE STATION

\$24 /person

SMOKED SALMON cream cheese, buckwheat blinis, capers, red onions, lemon, baguette

GRILLED CHEESE STATION

\$18 /person

ASSORTED GRILLED CHEESE SANDWICHES
as per the chef's inspiration, local cheeses



FOR SHARING

Please note that all buffets are available for a maximum of two (2) hours. A \$7 charge per person will apply for each extra hour of service.

A TASTE OF QUEBEC TRADITION

\$85 /person

PEA SOUP and lardons

ASSORTED ARTISAN BREADS freshly made butter

“OREILLES DE CRISSE” (bacon rinds) with BBQ spices

MAPLE VEGETABLE MARINADES

CRETONS FROM VIANDES BIO DE CHARLEVOIX

CREAMY MAPLE COLESLAW

POTATO SALAD lardons, old-fashioned mustard

GREEN SALAD creamy vinaigrette

ST-FIDÈLE CHEESE CURDS

MAPLE BAKED BEANS

THYME-ROASTED ROOT VEGETABLES

POTATO CHIARD with Herbes salées du
Bas-Saint-Laurent (local salted herbs)

PROTEIN OPTIONS (3)

TOURTIÈRE DU BAS SAINT-LAURENT (local meat pie)
fruit ketchup

BRAISED SLAB BACON maple gastrique

BEER-BRAISED HAM

MAPLE-BRAISED SHORT RIB

SALMON GLAZED with Meaux mustard and maple

MEATBALL STEW pulled pork

DESSERTS

MAPLE EGG FLAN

MAPLE POUDING CHÔMEUR

MINI SUGAR PIES

CREAM FUDGE

MAPLE TAFFY STATION

Extra \$10 /person



PLATED DINNER

The price per person will be determined by the main course selected. It also includes H.C. Valentine coffee (regular or decaffeinated), Lot 36 teas and herbal infusions. If you wish to offer a second choice of main course or dessert, please add \$15 per person. For a second choice of starter, please add \$5 per person.

Starter pre-service: *If the number of starters requested for pre-service exceeds the guaranteed minimum number of guests, a \$14 charge per additional seating will apply to cover production and service costs.*

Flat rate: 3 courses – Price listed for main course | 4 courses: + \$14 /person | 5 courses: + \$28 /person

COLD STARTERS

TROUT GRAVLAX WITH BEETROOT AND MENAUD GIN mustard caviar, beets and radishes, Gorria pepper mascarpone

ASIAN-STYLE MARINATED BEEF TATAKI green pea mousseline, marinated vegetables and mustard caviar

BEEF CARPACCIO vitello tonnato, caperberry, Hercule cheese shavings and baby greens + \$3

THIN VEGETABLE TART: heirloom tomatoes, caramelized onions, creamy fresh mozzarella sauce, herb pistou and marinated vegetables

SALTED DEO GRATIAS CHEESECAKE tomato jam with long pepper, onions caramelized in blackcurrant and peach

FRESH SALMON TARTARE AND SMOKED SALMON herb labneh, strawberries and bread chips + \$5

ROMAINE HEART black garlic Caesar emulsion, lardons and Tomme de Brebis cheese shavings

HOT STARTERS

CHEF'S TAKE ON TARTIFLETTE: smoked lardons, tender leeks, Mornay sauce with local cheeses, Gabrielle potatoes and crunchy vegetable salad

BRAISED PORK BELLY WITH CHARLEVOIX WHITE BEER housemade apple ketchup, caramelized apples and maple mustard

SALMON CONFIT WITH THYME AND ORANGE fennel and pomegranate salad, mozzarella di Bufala, avocado and coconut bean hummus

SOUPS

CELERIAC AND CELERY SOUP
Vergers Pedneault apples, speck and ice cider

CREAMY CARAMELIZED ONION SOUP
WITH MAPLE AND CHARLEVOIX WHITE BEER
aged cheddar, roasted hazelnuts and pulled beef

CREAM OF CORN candied Gabrielle potatoes, lardons and popcorn

CREAMY TOMATO SOUP tomato and basil sauce vierge, camelina oil and toasted buckwheat

CREAM OF MUSHROOMS crème fraîche, chorizo oil and crispy chorizo





PLATED DINNER *(Cont'd)*

MAIN COURSES

BRAISED BEEF SHORT RIBS reduced jus, roasted parsnip mousseline and seasonal vegetables – \$86

DUCK BREAST potato millefeuille with fresh thyme, duck croques, roasted Brussels sprouts with duck lardons from Ferme Basque, black cherry and Kirsch Beemer sauce – \$68

ROASTED SABLEFISH chickpea hummus with garlic confit, shellfish sauce vierge and seasonal vegetables – \$70

ROSSINI-STYLE BEEF MIGNON coffee rub, French toast-style bannock, Saint-Laurent wine reduction from Hydromel Charlevoix, wilted mushrooms, sunflower oil from Truffe Charlevoix – \$92

ROASTED CHICKEN DRUMETTE wild mushroom and Migneron cheese stuffing, buttermilk sauce, garlic potato purée, seasonal vegetables – \$62

SLOW-COOKED VEAL HANGER STEAK burnt onion jus, root vegetables au gratin – \$64

BLACK BEER VEAL OSSO BUCCO potato mousseline with 1608 cheese, seasonal vegetables – \$66

BEEF SHOULDER FILET red wine reduction, Burgundy-style garnish, hazelnut-butter roasted carrot mousseline – \$63

GRILLED SALMON red cabbage purée, Deo Gratias cheese and spinach crust, white wine and mujjol egg sauce – \$64

GRILLED PORK MEDALLION celeriac and apple purée, maple gastrique, seasonal vegetables – \$63

QUINOA AND SWEET POTATO PATTY seasonal vegetables, sumac sauce (vegan) – \$60

RAVIOLI WITH GRILLED VEGETABLES country-style sauce and ratatouille – \$60

TRILOGY: rack of lamb with parsley crust, beef shoulder filet with Manoir's spices, scallop brochette, birch syrup sauce, garlic potato purée, seasonal vegetables – \$97

DESSERTS

ALMOND AND HAZELNUT COOKIE light Bassan chocolate and praline ganache

COFFEE OPERA MADE WITH COFFEE FROM BRÛLERIE CHARLEVOIX

SWEET CLOVER BAVARIAN with haskap berry centre

BLUEBERRY CHARLOTTE and apple cider jelly from Vergers Pedneault

BUCKWHEAT TUILE vegan lemon-lavender cream, almond and hazelnut praline

COCONUT MOUSSE sea buckthorn cream, sponge cake, lace crêpes, white chocolate



LATE-NIGHT BUFFETS

A minimum of 25 guests is required for all stations. Stations are set up for a two-hour (2) service period.

For the poutine bar and mini burger station, buffet service must be scheduled before 11 p.m. If the buffet is served after 11 p.m., a \$250 charge plus taxes will apply.

SNACK TABLE

\$10 /person

FLAVOURED POPCORN

(butter, housemade salted caramel, BBQ, etc.), pretzels and vegetable chips

POUTINE BAR

\$18 /person

3 SAUCE OPTIONS

(gravy, BBQ and vegetarian)

3 TOPPING OPTIONS

(pulled pork, sautéed vegetables, sausages from Charcuterie Charlevoisienne)

CHEESE CURDS

from Fromagerie St-Fidèle

CANDY BAR

\$10 /person

JELLY CANDIES, HOUSEMADE

MARSHMALLOWS, LICORICE, CHOCOLATES, ETC.

SWEET TABLE

\$18 /person

PASTRY CHEF'S SELECTION OF

5 ASSORTED SWEET MINIATURES:

macarons, chouquettes, tartlets, etc.

MINI BURGER STATION

\$22 /person

PULLED PORK

cheddar, coleslaw

VEAL GREMOLATA

candied garlic mayonnaise

BEEF

Belle Brune cheese,
"Big Mac" mayonnaise



FAIRMONT
LE MANOIR RICHELIEU

BANQUET MENU

WINE AND
BEVERAGES





OPEN BARS

Open Bars and Drink Ticket Bars: All beverages will be charged to the master account.

Should sales fall below \$500 net per bar, a minimum fee of \$200 will apply for the first four (4) hours to cover set-up costs. A \$50 charge will apply to each additional hour.

DOMESTIC BEER

\$8.50 /each

LABATT PRODUCTS
(Budweiser, Bud Light)

IMPORTED BEER

\$11 /each

STELLA ARTOIS

MICROBREWERY BEER

\$13 /each

MICROBRASSERIE DE CHARLEVOIX
from Baie-Saint-Paul – 500 ml bottles

PREMIUM SPIRITS

\$13 /each

BACARDI (rum)
BEEFEATER (gin)
ABSOLUT (vodka)
CANADIAN CLUB (whisky)
LOT 40 (whisky)
DEWARS WHITE LABEL (scotch)
SAUZA HORNITOS PLATA SILVER (tequila)

SUPER PREMIUM SPIRITS

\$15 /each

CAPTAIN MORGAN PLANTERAY
3 STARS (rum)
THE BOTANIST (gin)
ABSOLUT ELYX (vodka)
MONKEY SHOULDER (whisky)
ESPOLON BLANCO (tequila)
LOT 40 (whisky)

LIQUEUR

\$13 /each

BAILEYS
AMARETTO
KAHLUA
CRÈME DE MENTHE
COINTREAU

HOUSE WINE

\$13 /each

RED OR WHITE

DELUXE SPIRITS

\$18 /each

GREY GOOSE (vodka)
CITADELLE (gin)
DIPLOMATICO RESERVA (rum)
PATRON (tequila)
LOT 40 (whisky)
THE MACALLAN DOUBLE CASK
12 YEARS (scotch whisky)

ALCOHOL-FREE

\$5 /each

SPARKLING WATER
SPRING WATER
SOFT DRINK



CASH BARS

Guests are responsible for their own beverages. Prices are per drink and include taxes. Gratuities are at the guests' discretion.

Should sales fall below \$500 net per bar, a minimum fee of \$200 will apply for the first four (4) hours to cover set-up costs. A \$50 charge will apply for each additional hour.

DOMESTIC BEER

\$9 /each

LABATT PRODUCTS
(Budweiser, Bud Light)

IMPORTED BEER

\$13 /each

STELLA ARTOIS

MICROBREWERY BEER

\$15 /each

MICROBRASSERIE DE CHARLEVOIX
from Baie-Saint-Paul – 500 ml bottles

PREMIUM SPIRITS

\$15 /each

BACARDI (rum)
BEEFEATER (gin)
ABSOLUT (vodka)
CANADIAN CLUB (whisky)
LOT 40 (whisky)
DEWARS WHITE LABEL (scotch)
SAUZA HORNITOS PLATA SILVER (tequila)

SUPER PREMIUM SPIRITS

\$17 /each

CAPTAIN MORGAN PLANTERAY
3 STARS (rum)
THE BOTANIST (gin)
ABSOLUT ELYX (vodka)
MONKEY SHOULDER (whisky)
ESPOLON BLANCO (tequila)
LOT 40 (whisky)

LIQUEUR

\$15 /each

BAILEYS
AMARETTO
KAHLUA
CRÈME DE MENTHE
COINTREAU

HOUSE WINE

\$14 /each

RED OR WHITE

DELUXE SPIRITS

\$20 /each

GREY GOOSE (vodka)
CITADELLE (gin)
DIPLOMATICO RESERVA (rum)
PATRON (tequila)
LOT 40 (whisky)
THE MACALLAN DOUBLE CASK
12 YEARS (scotch whisky)

ALCOHOL-FREE

\$6 /each

SPARKLING WATER
SPRING WATER
SOFT DRINK



MISCELLANEOUS BARS

Guests are responsible for their own beverages. Prices are per drink and include taxes. Gratuities are at the guests' discretion.

Should sales fall below \$500 net per bar, a minimum fee of \$200 will apply for the first four (4) hours to cover set-up costs. A \$50 charge will apply for each additional hour.

SELECTION OF DRINKS

FRUIT PUNCH with sparkling wine – \$12

FRUIT PUNCH MADE WITH SPIRIT – \$11

YOUR CHOICE:

Rum

Gin

Vodka

FRUIT PUNCH /SANGRIA – \$13

NON-ALCOHOLIC FRUIT PUNCH – \$7

CLASSIC KIR white wine and
blackcurrant liqueur – \$16

KIR ROYAL sparkling wine and
blackcurrant liqueur – \$19

KIR CHARLEVOISIEN sparkling wine and small pear
cream from Vergers Pedneault – \$17

MIMOSA – \$12

ALCOHOLIC COFFEE – \$12

RED BULL – \$8

ASSORTED GLASSWARE – \$14 /dozen

BARTENDER

Hourly wage (4-hour minimum) – \$50

ICE – \$15

DRY BAR

Dry bar setup including assorted glassware,
condiments (cherries, limes, lemons, olives),
straws, napkins and ice.

25 GUESTS OR LESS – \$90

26 TO 50 GUESTS – \$140

51 TO 75 GUESTS – \$180

76 GUESTS OR MORE – *Add \$4 /additional person*



WINE LIST

WHITE WINE

ITALY

Fontamara, Pinot Grigio, 2023 – \$54

CANADA

Stephen Vincent Wines

Les Petits Cailloux Blanc, 2022 – \$60

SPAIN

Empordàlia

Verdera Blanco, 2023 – \$54

Bodegas La Purísima

Consentido BlancoMacabeo, 2023 – \$62

FRANCE

Domaine Saint-Nabor

Côtes du Rhône Blanc, 2023 – \$54

Baudry-Dutour

Petit Lieu-Dit, Sauvignon Blanc, 2023 – \$56

Château Pesquié

Terrasses Blanc, Viognier Clairette Roussanne

Grenache, 2023 – \$58

Domaine de la Bretonnière

Sauvignon Blanc IGP Val de Loire, 2023 – \$62

Domaine Sorin Coquard

Bourgogne Blanc, 2023 – \$82

RED WINE

ARGENTINA

Domaine Bousquet

Cabernet Sauvignon Mendoza, 2023 – \$50

SPAIN

Bodega Rioja Vega

Rioja Vega, Tempranillo Garnacha, 2022 – \$52

ITALY

Fontamara, Sangiovese, 2023 – \$54

FRANCE

Château Plagnac, Médoc Cru Bourgeois

Cabernet Merlot, 2021 – \$56

Château Pesquié

Terrasses Rouge, 2023 – \$58

Vignoble Cogné

Pinot Noir IGP Val de Loire, 2022 – \$65

CHAMPAGNE AND SPARKLING WINE

PERE VENTURA Clos Amador Brut Reserva Cava

Écologique, Spain – \$52

ASTORIA Fano Asolo Prosecco Superiore, Italy – \$62

CHAMPAGNE BOLLINGER Brut, France – \$190

ROSÉ WINE

DOMAINE DE MOUGÈRE Le Pèlerin Rosé,

France – \$51

DESSERT WINE, CIDER AND PORT

CIDRE DE GLACE Le Glacier Verger Pedneault,

Charlevoix – \$66

CIDRE DE GLACE Réserve 1859 Domaine Pinnacle,

Frelighsburg – \$125

FADO Domaine du Ridge, Québec – \$60

PORTO OFFLEY Baron de Forrester – \$180

NON-ALCOHOLIC DRINKS

MOÛT DE POMME Vergers Pednault,

Isle-Aux-Coudres – \$28

MUSCAT Natureo, Torres, Spain – \$31

SYRAH Natureo, Torres, Spain – \$33

SPARKLING WATER

ESKA spring water, Québec – \$9

ESKA sparkling water, Québec – \$9