



BREAKFAST BUFFET

Minimum 30 guests

Bakery

Cold cereals
Viennoiseries assortment
Country bread, sprouted wheat bread, flax bread and whole wheat pavé
Selection of muffins and bagels
Sliced fresh fruit platter
Cheddar cheese slices
Hard-boiled eggs
Cretons
Smoked ham and turkey, thinly sliced
Selection of homemade jams, honey from the Château and butter
Fruit juice
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Energy

Fruit salad and fresh berries
Oatmeal, Brown sugar and raisins
Homemade granola, Greek yogurt and fruit coulis
Apple sauce
Almonds, pumpkin seeds and sunflower seeds
Oat and raisin muffins
Country bread, sprouted wheat bread, flax bread

Morning Sunshine

Sliced fresh fruit platter
Basket of whole fresh fruits
Homemade granola, Greek yogurt and fruit coulis
Cold smoked salmon, lemon, red onion, capers and cream cheese
Selection of 3 fine cheeses
Smoked ham and turkey, thinly sliced
Duck rillettes and country terrine
Cold cereals
Viennoiseries assortment
Country bread, sprouted wheat bread, flax bread and whole wheat pavé
Selection of muffins and bagels
Selection of homemade jams, honey from the Château and butter
Fruit juice
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

The American

Fresh fruit salad and basket of whole fruits
Selection of cold cereals
Cheddar cheese slices
Cretons
Selection of fruit yogurts
Scrambled eggs with fresh cream and butter
Hard-boiled eggs

and whole wheat pavé
Cheddar cheese slices
Basket of whole fresh fruits
Hard-boiled egg
Selection of homemade jams, honey from the
Château and butter
Fruit juice
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas
Energy Cocktail, mix of green tea, apple juice
and ginger

Roasted potatoes
Bacon, sausage, ham
MORNING SELECTION (1 CHOICE):
– Crepes with maple butter
– Brioche French Toast style
– Waffles, Chantilly and chocolate sauce
– Bread Pudding
EGGS (1 CHOICE):
– Quiche Lorraine
– Individual Country style casserole (medium-
boiled egg, lardoons, onions and herbs)
– Omelet Château Style
– Frittata, bruschetta and spinach
Country bread, sprouted wheat bread, flax bread
and whole wheat pavé
Selection of muffins and bagels
Selection of homemade jams, honey from the
Château and butter
Fruit juice
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas

Sugar Shack

Confiture de vieux garçon: fruits and berries
macerated in wintergreen and maple syrup
Basket of Québec apples and whole fruits
Gelée de rôti, cretons and headcheese
Countryside cheese and original Cheddar
Artisinal bacon and sausage
Baked beans with braised pork shoulder
County ham, sliced in room
Salt pork omelet
Chiard blanc, braised potatoes, onions and
lardoons
Meat pie with fruit ketchup
Maple Cream Crepes
Sliced fresh fruit platter
Viennoiseries assortment
Country bread, sprouted wheat bread, flax bread
and whole wheat pavé
Selection of homemade jams, honey from the
Château and butter
Fruit juice
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas

PLATED BREAKFAST

Good Morning Plate

Fresh orange juice, fresh fruit salad, basket of croissants and viennoiseries

Selection of homemade jams, honey from the Château and butter

MAIN (1 choice):

– Country-Style Eggs Casserole, lardoons, onions, roasted potatoes and 1608 cheese

– Cheese Omelet, roasted potatoes, herb roasted tomatoes, bacon, sausages

– Waffles, caramelized apples with maple caramel and hazelnuts, Chantilly

Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas



BREAKS

Boreal

Herbal tea of the Montmorency Forest (Willow flower petals, Labrador tea, birch bark, fir buds)
Labrador Tea Macaron
Blueberry and sweet clover tartlet
Fir flavoured cookies
Cattails cake and blueberry jam
Coffee, decaffeinated coffee

Maple Farm

Mini donut with maple sugar
Old-fashioned maple fudge
Roasted pecans, with maple and fleur de sel
Maple popcorn
Maple water mocktail
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Biscuit Factory

Jar of homemade cookies
Shortbread biscuit platter
Biscotti
Fruit basket
Milkshake or hot chocolate
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Energy

The Apple

Whole apples: Granny Smith, McIntosh, Red Delicious, Gala (depending on the season)
Homemade Apple Tartlets, turnovers and cookies
Fresh apple juice
Apple and spices smoothie
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Freshness

Muffins and croissants
Assorted cakes
Yogurts
Fruit basket
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Bar Snack

Charcuteries and local cheeses in tray
Hummus, corn chips
BBQ popcorn
Salty mixed nuts
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Coffee and Smile

Detox Fusion, green vegetables and fresh fruits
Peace Infusion, vanilla milk, verbena, chamomile
Energy Fusion, green tea, ginger
Fruit basket
Granola bars
Yogurt, fruit coulis and homemade granola
Chia verrine, almond milk, maple
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas

Balance

Crudités and humus
Healthy mixed nuts
Fruit basket
Vegetable juice
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas

Assortment of candy and popcorn
Popsicle Assortment (Drumstick style, ice cream,
Mr. Freeze)
Stuffed donuts (chocolate, caramel, red fruits)
NESPRESSO coffee machine
Raspberry Iced Tea
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas

Tea Time

Mini pastry tray
Plain scones, with fruit jam and Devonshire
cream
Breton shortbread with butter
Classic sandwiches
– Smoked salmon and cream cheese
– Cucumber and dill
– Duck confit and blackcurrant
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas



BUFFET LUNCH

Minimum 30 guests

Travel Through Québec

Salad with crème, lemon and chive
Crudités and dip
Pea soup from the Château
Tourtière du Lac-Saint-Jean
Maple-flavoured piglet ham
Market-fresh vegetables and new potatoes
Countryside cheese platter
Homemade sugar pie
Blueberry and sweet clover entremet
Hot pudding with wild berries
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Asia

Spring rolls with citrus vinaigrette
Asian salad, Chinese noodles, shrimps, cilantro, grilled sesame, ginger and shiitake mushrooms
Won-ton Soup, thinly sliced vegetables and green onions
General Tao Chicken
Seafood noodles
Pork Mignon, lime and ginger
Vegetable sauté, tofu with miso and roasted sesame
Green tea, strawberry and white chocolate entremet

Italy

Tomato and bocconcini salad
Arugla salad with radish and Parmesan
Minestrone chicken broth, tomatoes and white beans
Veal osso bucco, Milanese style, gnocchi and tomato fricassée
Rigatoni, tomato, basil, meat balls and Parmesan
Steamed haddock, stewed spinach, pilaf rice, bell pepper and caper vinaigrette
Italian style vegetables
Tiramisu
Panna cotta with berries and biscotti
Chocolate praline
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

American Picnic

Coleslaw
Classic caesar salad
Potato Salad, hot smoked salmon and green onions
Corn chowder
Reuben sandwich (smoked meat, Emmental and sauerkraut)
East Coast roll
Kaiser with smoked turkey
Pulled pork with mac and cheese
Chili con carne tortillas, salsa and cheddar
Mini pecan pie

Fruit salad with litchi
Coconut and Ginger cookies
Miso crème brûlée
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

French Bistro

Greens with mustard vinaigrette
Niçoise salad
Potage Saint-Germain
Coq au vin, merlot sauce, Gabrielle potatoes, Bourguignon-style garnish
Salmon, citrus-flavoured Nantes butter, potato cake
Vegetable bunch, with beurre noisette and thyme
Egg noodles, fresh herbs chiffonade
French pastry tray
Fruit salad with orange blossom
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Rocky mountain brownies
Carrot cake cream cheese icing
Coffee, decaffeinated coffee, Selection of LOT 35 teas and herbal teas

Lunchtime Buffet

APPETIZER (1 choice):

- Vegetable garden, selection of market-fresh crudités with dipping sauces
- Antipasti, marinated vegetables, olives, spreads and croutons
- Salad Bar : baby spinach, arugula, mesclun, cherry tomatoes, cucumbers, thinly sliced carrots, mushrooms, olives

SOUP (1 choice):

- Cream of parsnip and pear, chopped chives
- Cream of green peas, crisp bacon and sour cream
- Cream of butternut squash, crème fraîche with honey from the Château and Espelette pepper
- Seasonal soup, Chef's suggestion

SALADS (3 choices):

- Button mushroom salad, with mustard seed and green onions
- Penne salad with pesto, roasted vegetables, marinated eggplant, bell pepper and Parmesan
- Cherry tomato salad, cilantro, Kalamata olives, red onion and grilled zucchini
- Wild rice salad, duck confit, spinach, cranberries and orange vinaigrette
- Asian salad, Chinese noodles, shrimps, cilantro, grilled sesame, ginger and shiitake mushrooms
- Orzo salad, bruschetta, marinated tofu, fresh herbs and roasted almonds
- Caesar salad from the Château
- Potato salad, with mustard, roasted chorizo, vegetables and parsley

SANDWICH FORMULA (3 choices/4 choices):

- Baguette with ham and brie from Portneuf
- Ciabatta with marinated vegetables, and fresh goat cheese
- Smoked turkey wrap with cumin and lime, lettuce chiffonade, sour cream and salsa
- Mini bagel with smoked salmon, cream cheese, onions and capers
- Egg salad roll, mayonnaise, smoked bacon and crispy lettuce
- Hummus wrap with roasted bell peppers and

eggplant, arugula and Parmesan
– Kaiser with hot smoked salmon, tarragon
mayonnaise and tomato
– Baguette with duck rilette, pickle and mustard
à la Provençale
– Ciabatta with tomato, mozzarella, prosciutto,
basil and olive oil

DESSERTS:

– Pastry Chef's platter
– Fruit salad, vanilla syrup
– Two flavours of ice cream (extra)
Coffee, decaffeinated coffee, Selection of LOT 35
teas and herbal teas

PLATED LUNCH

Soup or Salad (1 choice)

Cream of parsnip and pear

Chopped chives

Cream of green peas

Crisp bacon and sour cream

Cream of butternut squash

Crème fraîche with honey from the Château and Espelette pepper

Seasonal soup

Chef's suggestion

Small green salad

Mesclun, French vinaigrette and roasted pine nuts

Baby spinach

Beets, smoked almonds, goat cheese and raspberry vinaigrette

Classic Caesar

from the Château

Calabrese

Vine-ripened tomatoes, mozzarina, olive oil and balsamic cream

Mains - Fish

Salmon Fillet

with butter sauce, herb purée (extra \$4)

Cod pavé

with parsley cream, fricassée of potatoes and lardoons

Catch of the Day

Bouillabaise

Fish bisque, shellfish, Emmental croutons and rouille

Mains - Poultry

Turkey Piccata

with 1608 cheese, tomato sauce and daily-inspired ravioli

Maple and soy marinated Chicken Supreme

Sweet potato purée with mild garlic

Coq au vin

Lardoons and pearl onions, vegetable bunch

Mains - Pasta

Macaroni au gratin

Mornay sauce with countryside cheeses, poultry thigh confit, fresh bean salad dressed with vinaigrette

Penne Ratatouille

Goat cheese crouton, nuts and puréed grapes

Seafood Ravioli

Mains - Meats

Braised pork parmentier

Corn with butter and fruit ketchup

Braised beef à la Bourguignonne

Mushroom stew and daily-inspired vegetables

Lamb Tagine

with olives, candied lemon and almonds

Grilled Pork Chop

Cendré de Charlevoix cheese and Meaux mustard sauce

Grilled Beef Steak

Mignerons cheese aligot, meat jus and chimichurri

Dessert (1 choice)

Fresh Fruit Salad

Hazelnut Praline Crème Brûlée

Garnished with berries

Three Chocolate Mousse

Salmon, shrimp and shellfish

**Ricotta and Asparagus
Ravioli**

Herb cream sauce and Parmesan shavings

Cheese Cake

Red fruit marmalade

Pistachio Delight

blackcurrant, sour cream and orange zest

Old Fashioned Sugar Pie

**Maple and Blueberry
Entremet**

Maple and Apple Pie

Crunchy crumble and Cognac caramel

LUNCH EXPRESS

Appetizer (1 choice)

Chef Salad in a Jar

with crudités

Duck Rilette

with onion confit

Cheese from our cellar

with grapes and crackers

Cold Plate (3 choices)

Baguette with Ham and Brie from Portneuf

Ciabatta with Marinated Vegetables

and goat cheese

Smoked Turkey Wrap

with cumin and lime, lettuce chiffonade, sour cream and salsa

Mini Bagel with Smoked Salmon

with cream cheese, onions and capers

Egg Salad Roll

with mayonnaise, smoked bacon and crispy lettuce

Hummus Wrap

with roasted bell peppers and eggplants, arugla and Parmesan

Kaiser with Hot Smoked Salmon

with tarragon mayonnaise and tomato

Baguette with duck rilette

with pickle and mustard à la Provencale

**Ciabatta with tomato,
mozzarella and prosciutto**

with basil and olive oil

Dessert (1 choice)

Chocolate Cake

with Vanilla Fudge

Carrot cupcake

with Fabula chocolate mendiants



PLATED DINNER

Potages

Celeriac Velouté

with parsley oil and croutons

Cream of Mushroom with Tarragon

thinly sliced smoked duck

Cream of Butternut Squash

crème fraîche with honey from the Château and Espelette pepper

Cream of Sweet Potato with Coconut Milk and Curry

Dukkah oil, cilantro and lime

Roasted Cauliflower Soup

with lemon confit, black garlic emulsion

Salads

Mesculin of Young Lettuce

vegetable shavings, berry vinaigrette

Roquette

fresh goat cheese, cherry tomatoes, roasted pine nuts and balsamic vinaigrette

Mini Romaine Lettuce

Caesar style

White Beans Velouté

with smoked paprika oil and chorizo

Cold Tomato Gazpacho

with cucumber and roasted bell pepper, extra virgin olive oil

Saffron Fish Soup

fillet, confit fennel and rust croutons

Cold Appetizers

Zucchini French Tian

Tomato confit and ricotta with mint, grilled bell pepper coulis and micro mesclun

Roasted Beet Salad

goat cheese, sunflower oil, sunflower seeds, arugula and balsamic caramel, nut bread croutons and arugula

Bay of Fundy Salmon Tartar

candied lemon, vegetable chips and croutons with fleur de sel

Wild Boar Terrine with Apricots

marinated mushrooms and grilled focaccia bread

Shrimp

Hot Appetizers

Marinated Salmon and Smoked Mackerel

wilted spinach and leek with horseradish emulsion

Tartlet With Caramelized Onion and Fresh Thyme

fondant goat cheese paillot

Duck Confit Parmentier

fried kale and veal glace

Pork Belly Confit

squash gnocchi, noble mushrooms and reduced meat jus

Quail Two Ways

roulade and confit leg, mashed ceps and marinated red cabbage

mango emulsion, cilantro, lime, avocado purée
and tortilla chips with smoked paprika

Scallop Maki with Miso

esame shrimp and thinly sliced beets with Mirin,
mango and gotchukaru pepper emulsion

Trout Gravlax with Maple Sugar

dill cucumber, lemon gel and smoked sour cream

Fresh Tuna Tataki

black olive powder, crunchy green beans, quail
egg and anchovy mayonnaise

Beef Fillet Carpaccio

black garlic mayonnaise, armillary pickel, Hercule
cheese shavings and young shoots

Duck Terrine

foie gras, rillettes and smoked duck breast, apple
chutney with spices and brioche bread

Mains - Seafood

Seafood Ravioli

lobster and shellfish, saffron bisque

Atlantic Salmon Pavé

citrus vinaigrette with fresh herbs

Cod Cooked Two Ways

Scallop, Lobster and Shrimp

cauliflower and camelina, saffron sauce

Pan-Fried Foie Gras Escalope

spiced bread, wild berries and roasted pistachio

Mains - Poultry

Chicken Supreme

stuffed with sundried tomatoes mousse, creamy
polenta with black olives and meat juice

Confit Duck Leg

cranberry and wild blueberries confit, sweet and
sour sauce

low temperature and olive oil brandade, white butter sauce with fresh herbs

Creamy Risotto with Lobster and Roasted Scallop

green peas, crushed herbs and lemon zest

Mains - Game

Rack of Lamb and Bread Crumbs à la Provençale

with herbed natural jus, potato gratin and ratatouille

Deer Loin

cooked at low temperature, Grand Veneur sauce with cedar jelly

Mains - Veal

Veal Fillet and Soft 1608 Cheese

ice cider glace

Milk-Fed Veal Rib

Duck Breast

cooked at low temperature, reduced jus with balsamic vinegar

Mains - Beef

Grilled AAA Beef Entrecote

6 oz, 9 oz with mushroom sauce

Roasted Beef Filet Mignon

5 oz, 7 oz with green pepper and Cognac sauce

Braised Beef Pavé

vegetables from pot-au-feu and cooking jus

Classic Beef Wellington from the Château

Bordelaise sauce

Mains - Pork

Pork Tenderloin with Black Garlic and Mushroom

Migneron cheese aligot and meat jus

Crispy Beaurivage Farm Pork Flan

cooked at low temperature, mushrooms, Port wine and foie gras sauce

with cranberry and brown rum sauce

Mains - Surf & Turf Duo

Grilled Beef Filet Mignon and Roasted Gambas

with Bordelaise sauce and with candied lemon

DESSERTS

Fruit Medley and Mint Leaf

with hint of blackcurrant

Dessert with Red Fruits

with vanilla and lime

Maple and Coureur des bois Crème Brûlée

Caramel Cream

whipped cream and shortbread biscuit

Iced Soufflé

with Grand Marnier, bitter orange coulis and chocolate chips

Chocolate Terrine with Hazelnut Crunch

with raspberry coulis

Dark Chocolate Lava Cake

strawberry purée with cardamom

Chocolate Terrine

decadent caramel and roasted pecans with maple

Maple Fondant

custard and wild blueberries

Sweetness with Apples and Salted Butter Caramel

Combination

The Favourites

fruit crème brûlée, cheesecake and strawberry tartlet, raspberry coulis

Maple Trio

warm maple fondant, apple and maple Tatin, maple soufflé

Chocolate Trio

declination of Fabula and Nuntius chocolates

Flambéed

Bombe Alaska

maple, Coureur des bois, maple biscuit and caramelized apples



HEAVY RECEPTIONS

Welcome Reception

COLD CANAPÉS (3 choices, tray passed):

- From Our Cellar
- Selection of fine cheese and charcuterie
- Variety of breads and crackers

MIXED SALADS (2 choices, served in verrine):

- Raw Vegetable Dip

CARVING STATION (1 choice, sliced in room by waiter):

- Piglet Ham on the bone with maple mustard and bread roll
- Beef Loin Marinated and smoked with maple wood, with ryde bread and honey mustard
- Roast Beef Fillet, with bordelaise sauce, horseradish, Dijon mustard and bread roll

SAVORY (choose 1 of the following trios):

- Mini Burger with garnish
- 1608 and Onions Confit Grilled Cheese
- Reuben Sandwich with smoked meat, Émental cheese and sauerkraut

- Smoked Salmon Mini Bagel with cream cheese, oignon and capers
- Ham and Portneuf Brie Cheese Baguette
- Smoked Turkey Bread Sandwich with cumin and lime

- Ricottae and Truffle Pasta
- 1608 Mac & Cheese
- Grilled Bell Pepper Arancini

Gourmet Reception

RAW (1 choice, action station by Chef):

TARTARE TRIO

- Beef à la Française
- Salmon fine herbs capers and citrus zests
- Asian ginger and sesame game meat

FRESHNESS TRIO

- Oysters on the half-shell, mignonette, spicy sauce, lemon and lime
- Marinated scallops, green apples and citrus
- Fish ceviche, fresh cilantro and chili pepper

AKI POKÉ

- Rice, fresh salmon and red tuna, edamame, sprouted beans, marinated cabbage, bell pepper, radish, green onion, soy sauce, Mirin, Wasabi and mayonnaise, grilled sesame and roasted sunflower seeds

FROM THE SEA

- Miniature of Salmon in Puff Pastry with Nantais butter (sliced in room by waiter)

ASSORTED COLD BITES

- Lobster, green peas and mint
- Matane shrimps, mango and avocado
- Smoked salmon, fresh cheese and mullet caviar

OF THE EARTH (3 choices, mini portions served on cast iron grill)

- Veal Medalion and 1608 Cheese with meat glaze with ice cider
- Beef Tournedos and Pan-fried Foie Gras with

ACTION STATION (1 choice, with chef):

- Poutine
- Poké
- Tartare
- Ceviche

DESSERTS

- Selection of sweet bites

Coffee, decaffeinated coffee and international selection of teas and herbal teas

Bordelaise sauce

- Grilled Lamb Chop with goat cheese and tomato pesto, candied garlic jus and fresh thyme
- Duck Breast cooked on its skin, caramel with orange and spices
- Red Deer Mignon with duxelles of noble mushrooms, Grand Veneur sauce

SIDES

Duchess potatoes and seasonal vegetables

ANTIPASTO

- Truffle Ravioli with creamy mushroom and pinenuts sauce with Parmesan
- Fougasse with fresh pesto, olive oil, Parmesan
- Variety of olives, basil and tomato pesto, extra virgin olive oil

CELLAR

- Delicatessen and Cheese Platter from our Cellar
- Crunchy Salad with vegetable shavings, oil, vinegar and vinaigrette
- Onion jam, fruit gel and marinades
- Variety of breads and crackers

DESSERTS

- Maître d'hôtel Crêpes Suzettes
- Selection of miniature pastries

Coffee, decaffeinated coffee and international selection of teas and herbal teas

Terroir and Nature

LAKE AND RIVERS

- Assorted Smoked Fish, mackerel, trout, salmon
- Marinated Bourgot Verrine, green apples, lime and coriander
- Mini Lobster and Matane Shrimp Rolls
- Royal Shrimp on Ice
- Herbal sour cream, cocktail sauce, lemon and capers

THE FARMHOUSE

- Maple Foie Gras Crème Brûlée
- Deli Platter and Marinades
- Veal Loin, cooked slowly, cooking jus (sliced in room by waiter)
- Gratin of Potatoes and Charlevoix Cheese
- Seasonal Vegetables

THE FOREST

- Game Terrine with Berries and Boar Terrine

with apricots, wild berry confit, mushroom pickle,
blackcurrant mustard

- Deer Loin Wellington with Grand Veneur sauce
with cedar jelly sliced in room by waiter
- Gnocchi and Noble Mushrooms

THE CITY

- Deluxe Poutine Station
- Mini Burgers, with lettuce, tomato, 1608 cheese
and spicy mayonnaise
- Pulled Pork Sandwich with BBQ sauce

THE MEADOWS AND THE FIELDS

- Fine Cheese Platter with onion jam, fruit gelly
and marinades
- Crunchy Salad with Vegetable Shavings in Jar,
with vinaigrette
- Variety of breads and crackers

THE SHACK

- Maple Sugar Pie
- Caramel Cream
- Blueberry Pie
- Fir Tree Shortbread
- Québec Verrine
- Dried Cranberries and Orange Confit Mendiante

Coffee, decaffeinated coffee and international
selection of teas and herbal teas.

COLD CANAPÉS

Fish and Seafood

Lobster Salad

with lemon mayonnaise

Scallop Ceviche

with green apple and cilantro

Salmon Tartare

with dill and Espelette pepper

Sesame Tuna Tataki

with cucumber, macadamia nut and ginger pesto

Smoked Salmon Blinis

with sour cream and mullet egg caviar

Meat

Beer Tartare

with old-style mustard and pickle

Gourmet Brochette from Charlevois

Terrine of Foie Gras

Vegetarian

Olive Cake

with goat cheese perfumed with tomato pesto

Mozzarella and Melon Balls Skewer

with olive oil and fresh mint

Hummus and Beet Verrine

with tortilla chips and cumin

Smoked Parsnip Panna Cotta

with mushroom relish

Local Saucisson Cornet

with goat cheese and asparagus

on brioche bread, confit of cranberries with
spices

Prosciutto Bagel

with ricotta and basil pesto

HOT CANAPÉS

Fish and Seafood

Spicy Crab Cake

with grilled bell pepper aioli

Panko Shrimp

with Asian mayonnaise with ginger and lime

Atlantic Salmon Quiche

aniseed-flavoured

Rockefeller Oysters

with Île-aux-Grues aged Cheddar cheese

Meat

Lamb Polpette

with curry, Greek yogurt perfumed with mint

Confit Pork Belly Sandwich

with onion confit

Marinated Poultry Skewer

with paprika and lime

Duck Confit Arancini

Vegetarian

1608 Grilled Cheese

with onion confit

Fondue

with cheese from our cellar

Goat Cheese and Mushroom Tartlet

Vegetable Imperial Rolls

with honey and chilli pepper sauce

with truffle oil mayonnaise



WHITE WINES

Sauvignon Blanc

Domaine du Haut Bourg \$64

Loire, France

Mission Hill Estate Series \$69

Okanagan, Canada

Chardonnay

Mission Hill Estate Series \$84

Okanagan, Canada

Columbia Crest \$58

Washington, U.S.A.

Chalk Hill \$86

Sonoma, U.S.A

Riesling

Cave Spring \$64

Niagara, Canada

Discoveries

Weszeli, Grüner Veltliner \$75

Kamptal, Austria

Albarino, Pazo Das Bruxas \$72

Torres, Riasbaixa, Spain

Grand Bertrand (Genache, Vermentino, Clairette) \$73

Languedoc, France

**Roux Père et fils,
Bourgogne Blanc, Cuvée
Fairmont Le Chateau
Frontenac** \$91

Bourgogne, France

Special Cuvée

**Georges Duboeuf, Cuvée
Fairmont Le Château
Frontenac** \$52

Côtes-du-Rhône, France

Rosé Wine

Gérard Bertrand, Or & Azur \$73

Languedoc, France

Pinot Grigio and Pinot Gris

Parini, Friuli \$59

Pinot Grigio, Venezia Grave, Italy

Mission Hill Estate Series \$68

Pinot Gris, Okanagan, Canada

RED WINES

Pinot Noir

**Roux Père et fils, Cuvée
Fairmont Le Chateau
Frontenac** \$91

Bourgogne, France

Merlot

Château Ste. Michelle \$69

Columbia Valley, U.S.A.

Chalk Hill \$86

Sonoma, U.S.A.

Cabernet Sauvignon

Columbia Crest \$62

Columbia Valley, U.S.A.

Mission Hill Estate Series \$75

Okanagan, Canada

Discoveries

14 Hands, Stampede, Red Blend \$75

Columbia Valley, U.S.A.

La Posta, Malbec \$65

Mendoza, Argentina

Altos Ibéricos, Tempranillo \$75

Torres, Rioja, Spain

Castiglioni, Chianti \$66

Toscane, Italy

Villabelvedere, Ripasso, Valpolicella \$79

Venetia, Italy

Bordeaux

Château La Couraie \$64

Bordeaux, France

Gérard Bertrand, Or & Azur \$73

Languedoc, France

Special Cuvée

Georges Duboeuf, Cuvée Fairmont Le Château Frontenac \$52

Côtes-du-Rhône, France

FONTANADREDDA, Barolo \$96

Piémonte, Italy

CHAMPAGNE, SPARKLING WINES AND DESSERT WINES

Champagne

Ayala Majeur, ROSÉ \$186

Reims, France

**TAITTINGER, CUVÉE
Fairmont le Château
Frontenac** \$155

Reserve Brut, Reims, France

**VEUVE CLICQUOT, Yellow
Label** \$205

Reims, France

Sparkling Wine

**GÉRARD BERTRAND,
CODE ROUGE, BRUT
ÉTERNEL** \$99

Blanc de Blanc, Crémant de Limoux, France

**TERESA RIZZI,
PROSECCO** \$59

Venetia, Italy

Sangre de Toro, Cava \$73

Torres, Spain

**DOMAINE CHANDON,
BRUT CLASSIC** \$82

Napa Valley, U.S.A.

Dessert Wine

**CAVE SPRING, INDIAN
SUMMER RIESLING, LATE
HARVEST** \$85

Niagara, Canada (375 ml)

**INNISKILLIN, Ice Wine,
VIDAL**

\$176

Niagara, Canada

BAR D'ICI

Liquors

**\$10 per
ounce**

Balzac Absinth
Romeo's Premium Gin
Pur Premium Vodka
Sainte Marie Spiced Rum
Coureur des bois Whiskey and Maple Syrup
Domaine Kildare Whiskey and Maple Syrup
Cream Liquor
Avril Amaretto-Style Liquor

Signature Cocktails

\$15 each

Amer Spritz, Les îles and Prosecco
Belle Fleure, Pur vodka, Elderflower Liquor,
Sparkling ESKA Water, Fresh Flower
Gin Tonic Artisinal, Romeo's Gin, SAM Tonic,
Sparkling ESKA Water
Chic Cola! Sainte Marie Rum and Chaga Cola
Decadent, Pur Vodka, Nespresso Coffee and
Avril Liquor

**Beers from Archibald
Microbrewery (355 ml)**

\$9 each

La Chipie, American Pale Ale Américaine 5%,
Québec
La Joufflue, Belgium White Wit, 4.2%, Québec

Juice

\$5 per unit

Soft Drink

\$5 per unit

Sparkling Water

\$5 per unit

Bottled Water

\$5 per unit

The Fairmont Château Frontenac offers a variety of high-end products as well as some exclusive products for our establishment.

Ice, glasses and mixers provided at no additional charge.

Please note that a \$50 fee per hour per bar, for a minimum of 4 hours will be billed if the revenues of the bar do not exceed \$800.

Discover local craft spirits, beers and wines. These products will provide you with a festive local taste!

Liquors

CASSIS MONNA & FILLES **\$12 per
ounce**

Blackcurrant liqueur, Cuvée Château Frontenac

BOMBAY **\$14 per
ounce**

Dry Gin

GREY GOOSE **\$14 per
ounce**

Vodka

**SEBAGO LAKE
DISTILLERY** **\$22 per
ounce**

Barrel Rested Rum Premium

WOODFORD **\$18 per
ounce**

Bourbon, Cuvée Fairmont Le Château Frontenac

MACALLAN **\$40 per
ounce**

Classic Cut Singled Malt Scotch

CARIBOU CROSSING **\$35 per
ounce**

Signature Cocktails

KIR ROYAL **\$30 per
cocktail**

Champagne Taittinger and Cassis Monna & Filles blackcurrant liqueur

NEGRONI **\$18 per
cocktail**

Romeo's Gin, Dolin and Campari

Crazy Cocktails **\$350 per
dispenser**

Summer selection of 3 signature cocktails in self-service formula with garnishes. Presented in mason jar style glass dispensers of 5L (40 cocktails)

Gin & Tonic Station

GIN UNGAVA \$15 per cocktail

GIN BOMBAY \$19 per cocktail

GIN HENDRICKS ORBIUM \$25 per cocktail

CREATE YOUR OWN BLOODY CAESAR OR BLOODY MARY \$15 per cocktail

Choose your favorite ingredients. Selection of 3 flavours of Vodka Premium Gray Goose

LATE NIGHT TASTING TABLE

Discover a premium selection of Bourbon, Scotch and Cognac.
Led by a specialist. 1 ½ ounces per glass

WOODFORD BOURBON \$18
CUVEE CHÂTEAU
FRONTENAC

COLONEL E.H.TAYLOR, \$33
KENTUCKY STRAIGHT
BOURBON

MACALLAN CLASSIC CUT \$40

CARIBOU CROSSING, \$35

SINGLED MALT SCOTCH

**PREMIUM CANADIAN
WHISKY**

**REMY MARTIN COGNAC
XO**

\$50

ONE CENTURY IN A BOTTLE

Each decanter takes four generations of cellar masters over one hundred years to craft. A fireworks of aromas. floral, spice, fruit, wood and nut dimensions, LOUIS XIII has unparalleled complexity and an extremely long finish of up to one hour

REMY MARTIN, LOUIS XIII

\$180

½ OUNCE

REMY MARTIN, LOUIS XIII

\$250

1 OUNCE

REMY MARTIN, LOUIS XIII

\$350

1½ OUNCES

REMY MARTIN, LOUIS XIII

\$475

2 OUNCES