



HÔTEL

HONEYROSE

MONTRÉAL



TRIBUTE PORTFOLIO

# BANQUET MENU 2025



# SUMMARY

BREAKFAST - BUFFET	3	STATIONS - COCKTAIL RECEPTION	13-14
COFFEE BREAKS - STATION	4-5	STATIONS - SIDE DISHES	15
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# BREAKFAST

## BUFFET

### THE CONTINENTAL

- Selection of mini-pastries
  - Chocolate croissants, croissants, danishes
- Muffins of the day
- Fresh fruits salad
- Yogurts and granolas
- Selection of sliced breads
  - White, wheat, whole grain
- Condiments
  - Butter, peanut butter, honey and jams
- Juices
  - Orange juice and grapefruit juice
- Hot beverages
  - Coffee, tea, herbal tea

32.00\$ | Min. 10 guests

### THE HONEYROSE

- Mini club sandwich
  - Cream cheese, seasonal vegetables, egg whites
- Oatmeal
  - Maple syrup, brown sugar
- Selection of mini-pastries
  - Chocolate croissants, croissants, danishes
- Fresh sliced fruits platter
- Selection of berries
- Yogurts 0%
- Granola, grains, nuts, dried fruits
- Condiments
  - Butter, peanut butter, honey and jams
- Juices
  - Healthy smoothie, orange juice, and grapefruit juice
- Hot beverages
  - Coffee, tea, herbal tea

36.00\$ | Min. 10 guests

### THE ALL INCLUSIVE

- Scrambled eggs, sausage, bacon, sautéed potatoes
- Smoked salmon Montreal bagels
  - Cream cheese, marinated red onions, capers
- Selection of mini-pastries
  - Chocolate croissant, croissants, danishes
- Fresh sliced fruits platter
- Selection of sliced breads
  - White, wheat, whole grain
- Condiments
  - Butter, peanut butter, honey and jams
- Juices
  - Orange juice and grapefruit juice
- Hot beverages
  - Coffee, tea, herbal tea

38.00\$ | Min. 10 guests





# COFFEE BREAKS STATION

## THE COMFORTING

Variety of homemade cookies and pound cake

Fresh sliced fruits platter

Hot beverages

- Coffee, tea, herbal tea

19.00\$ | Min. 10 guests

★ Fun add on: Soft drinks at 4.00\$/unit

## THE CLASSIC

Selection of mini-pastries

- Chocolate croissant, croissants, danishes

Fresh fruits salad

Smoothie inspiration of the day

Hot beverages

- Coffee, tea, herbal tea

22.00\$ | Min. 10 guests

★ Fun add on: Infused water at 20.00\$/gallon

## THE HEALTHY

Granola bars

Variety of yogurts

Fresh fruits skewers

Seasonal fruits, veggie smoothie

Hot beverages

- Coffee, tea, herbal tea

24.00\$ | Min. 10 guests

★ Fun add on: Kombucha at 8.00\$/unit





# COFFEE BREAKS

## STATION

### THE MEDITERRANEAN

Marinated Olives

Grilled vegetables focaccia

Veggiess and dip

Soft Drinks

26.00\$ | Min. 10 guests

★ Fun add on: Fentimans pink lemonade® at 8.00\$/unit

### THE CRAVING

Assortment of individual bags of chips

Caramel popcorn

Dried fruits assortment

Chocolate bars

Hot beverages

- Coffee, tea, herbal tea

26.00\$ | Min. 10 guests

★ Fun add on: : Soft drink at 4.00\$/unit

# PAUSES

## À LA CARTE



ASSORTMENT OF INDIVIDUAL BAGS OF CHIPS	4.00\$/UNIT	ASSORTMENT OF MINI-TARTLETS	46.00\$/DZ
EGGPLANT CAVIAR	5.00\$/GUEST	CHEF'S VERRINES	44.00\$/DZ
MARINATED OLIVES	6.50\$/GUEST	MACARONS   GLUTEN-FREE	48.00\$/DZ
VEGGIES AND DIPS	7.00\$/GUEST	COFFEE	75.00\$/GAL 40.00\$/ .5 GAL
GRILLED PEPPER HUMMUS	7.50\$/GUEST	TEA, HERBAL TEA, HOT WATER	40.00\$/ .5GAL
ASSORTMENT OF SALTED NUTS	9.50\$/GUEST	HOMEMADE ICED TEA	18.00\$/L
VEGETABLE ANTIPASTI	17.50\$/GUEST	HOMEMADE LEMONADE	18.00\$/L
FINE QUEBEC CHEESES	19.00\$/GUEST	SMOOTHIE INSPIRATION OF THE DAY	28.00\$/L
CHARCUTERIES AND GARNISHES	19.00\$/GUEST	VARIOUS FRUIT JUICES	4.00\$/UNIT
CHEF'S SELECTION OF MINI-QUICHES	48.00\$/DZ	SOFT DRINK	4.00\$/UNIT
SAVORY MADELEINES	39.00\$/DZ	BOTTLED WATER	4.00\$/355ML 8.00\$/750ML
GRILLED VEGETABLES FOCACCIA	45.00\$/DZ	SPARKLING WATER	4.00\$/355ML 8.00\$/750ML
CHEF'S SELECTION OF CANAPÉS	52.00\$/DZ	ENERGY DRINK   355ML	7.00\$/UNIT
POUND CAKE	28.00\$/DZ	KOMBUCHA   414ML	8.00\$/UNIT
FRESH FRUITS SKEWERS	38.00\$/DZ	FENTIMANS® PINK LEMONADE	8.00\$/UNIT
BROWNIES   GLUTEN-FREE	38.00\$/DZ		
ASSORTMENT OF HOMEMADE COOKIES	38.00\$/DZ		
SELECTION OF MINI-PASTRIES	39.00\$/DZ		
• CHOCOLATINES, CROISSANTS, DANISHES			



# BRUNCH BUFFET

57.00\$ | Min. 50 guests

Scrambled eggs

Sausages, bacon

Smoked ham, roasted with maple syrup

Sautéed potatoes

Selection of mini-pastries

- Chocolate croissants, croissants, danishes

Selection of sliced breads

- White, wheat, whole grains

Condiments

- Butter, peanut butter, honey and jams

Fresh sliced fruits platter

Yogurts and granolas

Charcuteries and cheeses

Smoked salmon Montreal bagels

- Cream cheese, marinated red onions, capers

Pancakes | Gluten free

- Maple syrup, brown sugar

French toasts

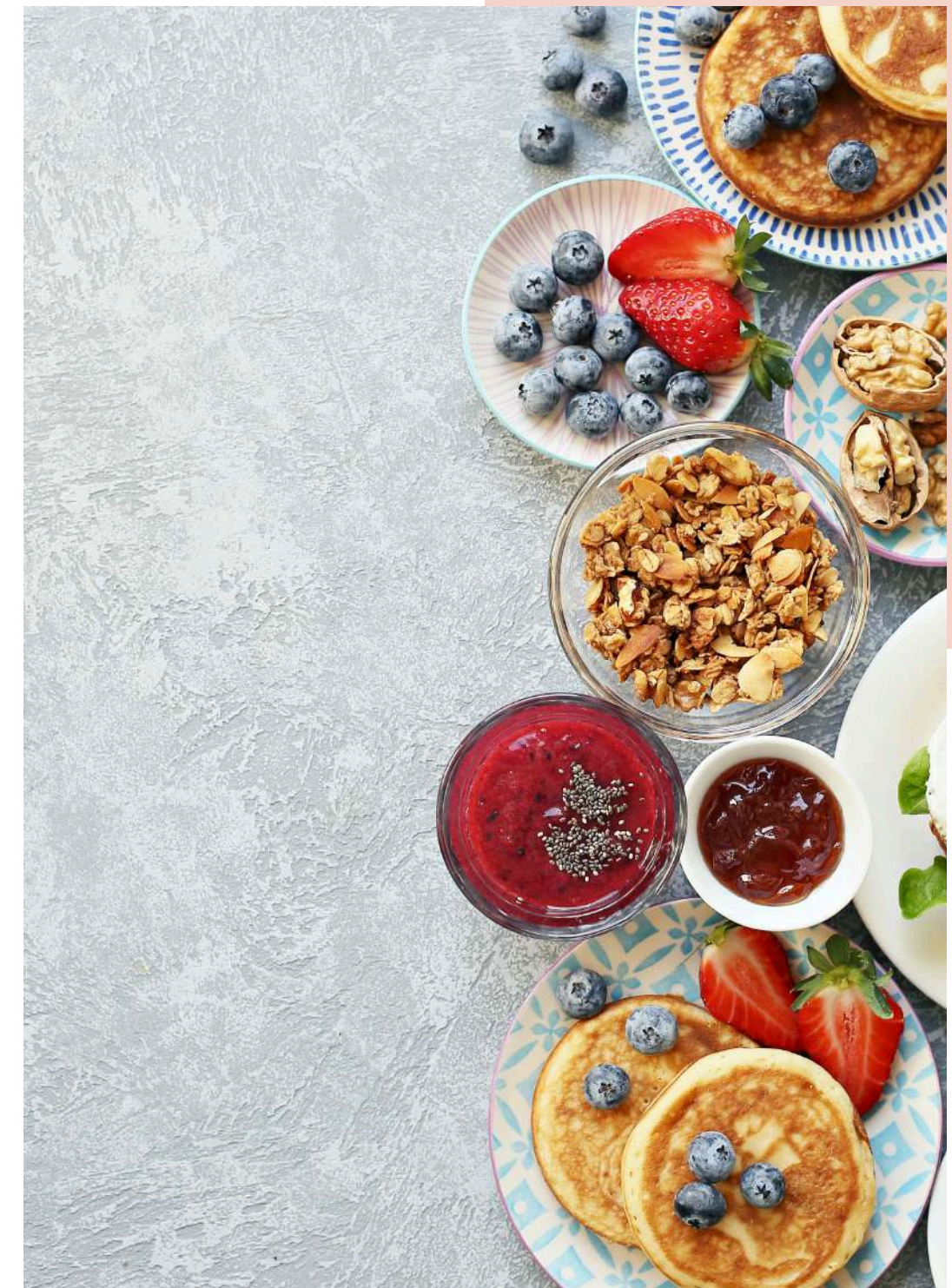
- Maple syrup, brown sugar

Juices

- Orange juice and grapefruit juice

Hot beverages

- Coffee, tea, herbal tea





# COLD LUNCH BUFFET

2 SELECTIONS OF APPETIZERS  
2 SELECTIONS OF SANDWICHES  
CHEF'S SWEET TREAT  
COFFEE, TEA, HERBAL TEA, SOFT DRINKS

47.00\$ | Min. 10 guests

## SELECTION OF APPETIZERS

Chef's inspired soup | Gluten-free

Mesclun salad with crunchy vegetables, cider and maple vinaigrette | Vegan, Gluten-free

Quebec beet salad with crumbled feta, roasted almonds and balsamic honey vinaigrette | Vege, Gluten-free

Pasta salad with tomatoes, olives, bocconcini, and basil pesto | Vege

Caesar salad with croutons and Parmesan shavings | Vege

Quinoa salad with peppers, tomatoes, fresh herbs and honey-spice vinaigrette | Vege

★ +5.00\$ | Per additional selection(s)

## SELECTION OF SANDWICHES

Baguette with ham Swiss cheese, butter and mustard

Pink panini bread with chicken cheese and BBQ sauce

Ciabatta with tomato mozzarella, arugula and basil pesto | Vege

Wrap with smoked salmon, cucumbers, carrots and dill cream

Wrap with bacon, lettuce and tomato

Wrap with seasonal vegetables | Vege

★ +5.00\$ | Per additional selection(s)





# HOT LUNCH BUFFET

2 SELECTIONS OF APPETIZERS  
2 SELECTIONS OF MAIN COURSES  
1 CHOICE CHEF STARCH & SEASONAL VEGETABLES  
CHEF'S SWEET TREAT  
COFFEE, TEA, HERBAL TEA, SOFT DRINKS

56.00\$ | Min. 10 guests

## SELECTION OF APPETIZERS

Chef's inspired soup | Gluten-free

Mesclun salad with crunchy vegetables, cider and maple vinaigrette | Vegan, Gluten-free

Quebec beet salad with crumbled feta, roasted almonds, and balsamic honey vinaigrette | Vege, Gluten-free

Pasta salad with tomatoes, olives, bocconcini, and basil pesto | Vege

Caesar salad with croutons and parmesan shavings | Vege

Quinoa salad with peppers, tomatoes, fresh herbs, and honey-spice vinaigrette | Vege

★ +5.00\$ | Per additional selection(s)

## SELECTION OF MAIN COURSES

Ricotta and spinach lasagna with tomato and béchamel sauce | Vege

Grilled salmon fillet with green condiments

Roasted chicken supreme with mushroom demi-glace sauce | Gluten-free

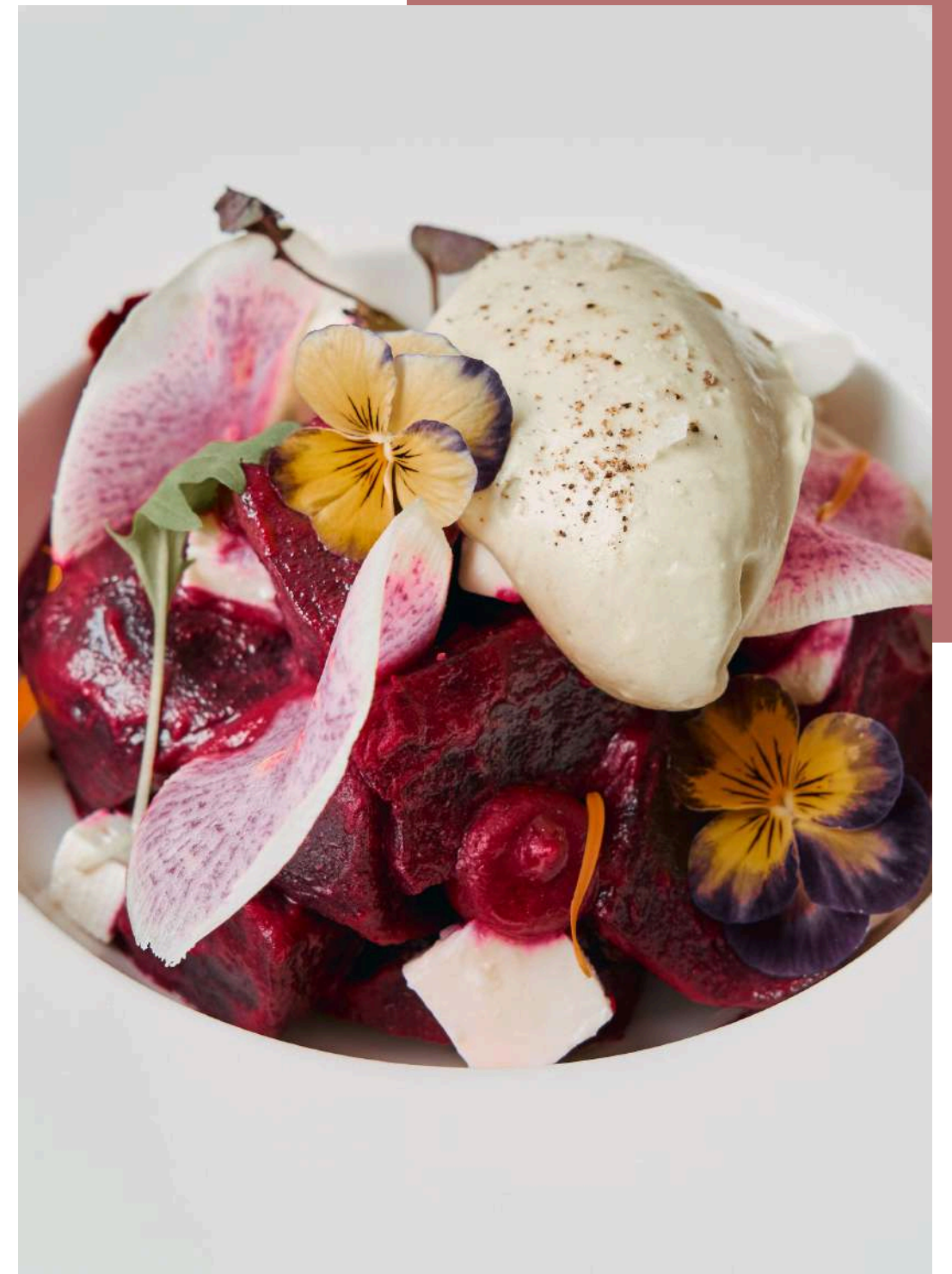
Vegetables lasagna with tomato sauce | Vege

Pan-seared cod with red pepper and white balsamic emulsion | Gluten-free

Lentil chili with edamame, peppers, corn, tomatoes, spices and fresh herbs | Vegan

Braised beef cheek with bok choy and demi-glace sauce +8.00\$/person

★ +7.00\$ | Per additional selection(s)





# HOT LUNCH

## PLATED

1 SELECTION OF APPETIZER

2 SELECTIONS OF MAIN COURSES – INCLUDING A VEGAN OPTION

CHEF'S SWEET TREAT

COFFEE, TEA, HERBAL TEA

59.00\$ | Min. 10 guests

### SELECTION OF APPETIZER

Chef's inspired soup | Gluten-free

Mesclun salad with crunchy vegetables, cider and maple vinaigrette | Vegan, Gluten-free

Québec beet salad with crumbled feta, roasted almonds, and balsamic honey vinaigrette | Vege, Gluten-free

Pasta salad with tomatoes, olives, bocconcini, and basil pesto | Vege

Caesar salad with croutons and Parmesan shavings | Vege

Quinoa salad with peppers, tomatoes, fresh herbs, and honey-spice vinaigrette | Vege

### SELECTION OF MAIN COURSES

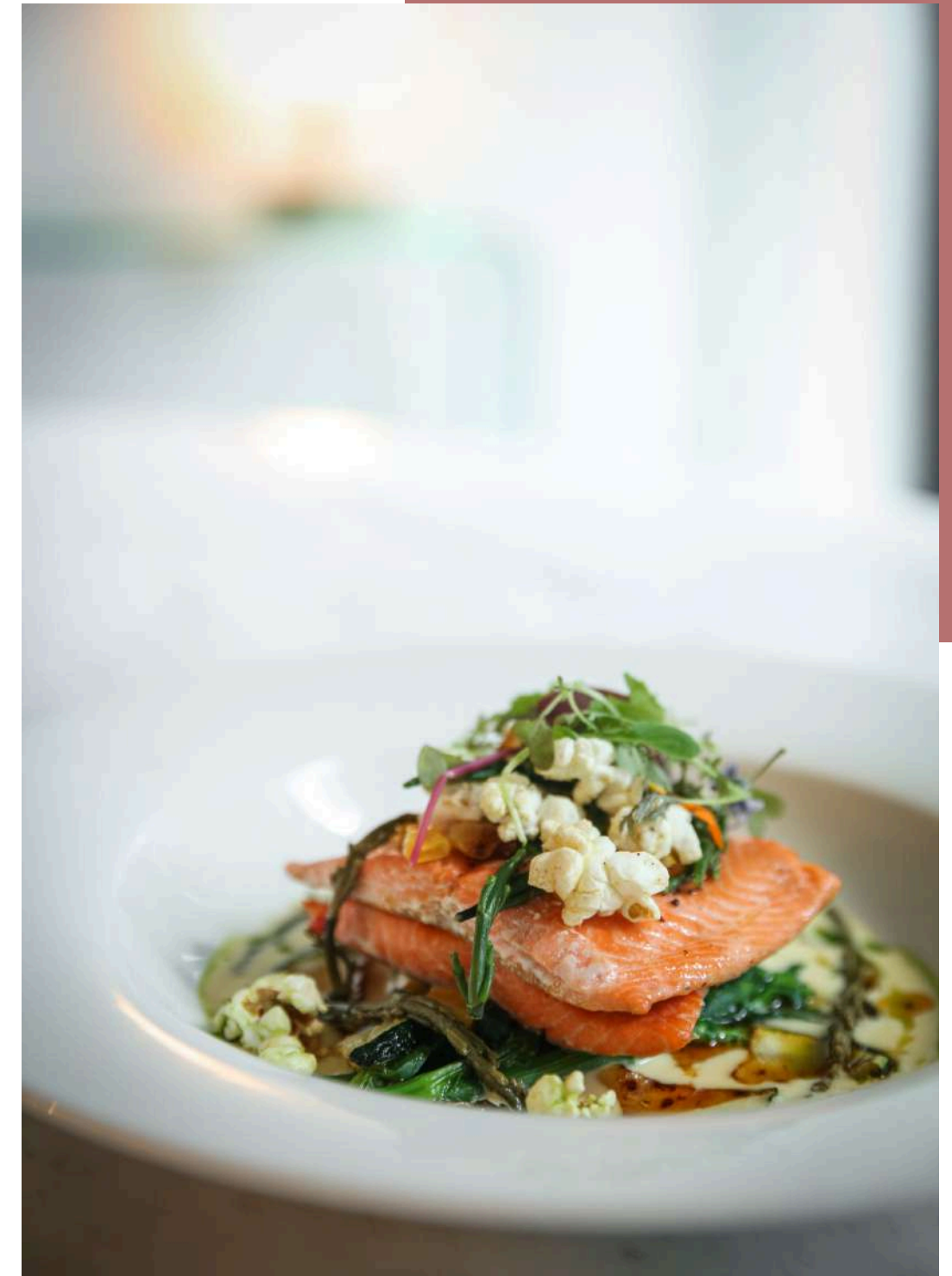
Grilled salmon fillet with green condiments

Roasted chicken supreme with mushroom demi-glace sauce | Gluten-free

Pan-seared cod with red pepper and white balsamic emulsion | Gluten-free

Lentil chili with edamame, peppers, corn, tomatoes, spices and fresh herbs | Vegan

Braised beef cheek with bok choy and demi-glace sauce +8.00\$/person





# HORS D'OEUVRES

## SELECTION - COLD

Coconut milk panna cotta with vegetables   Vegan	48.00\$/dz
Bocconcini and tomato skewers, Kalamata olives, basil pesto   Vege, Gluten-free	49.00\$/dz
Salmon rillettes with wakame seaweed	56.00\$/dz
Cheese tartlet with figs and walnuts   Vege	56.00\$/dz
Salmon tartare with Granny Smith apple and fish roe	58.00\$/dz
Seasoned beef tartare with parmesan and crisps	59.00\$/dz
Torchon foie gras with seasonal fruits chutney served on brioche	98.00\$/dz
Mini lobster rolls	98.00\$/dz

Min. of 4 dozen per selection.

★ Feeling uninspired? Let our Chef suggest his selection of the moment

52.00\$ / DOZEN | MIN. 10 DOZENS





# HORS D'OEUVRES

## SELECTION - HOT

Mini Lorraine quiche	48.00\$/dz
Mini Florentine quiche   Vege	48.00\$/dz
Vegetables samosa   Vege	48.00\$/dz
Vegetables dumpling   Vege	48.00\$/dz
Spanakopita with spinach and goat cheese   Vege	48.00\$/dz
Chicken and vegetables gyoza	48.00\$/dz
Grilled cheese   Vege	50.00\$/dz
Chicken satay with BBQ sauce	51.00\$/dz
Mushroom arancini   Vege	52.00\$/dz
Vegetables spring roll with sweet and sour sauce   Vege	55.00\$/dz
Mini-beef burger with caramelized onions, Swiss cheese, tomato	58.00\$/dz
Salmon satay with wasabi and dill sauce   Gluten-free	58.00\$/dz
Tiger shrimp tempura with panko and sweet and sour sauce	62.00\$/dz

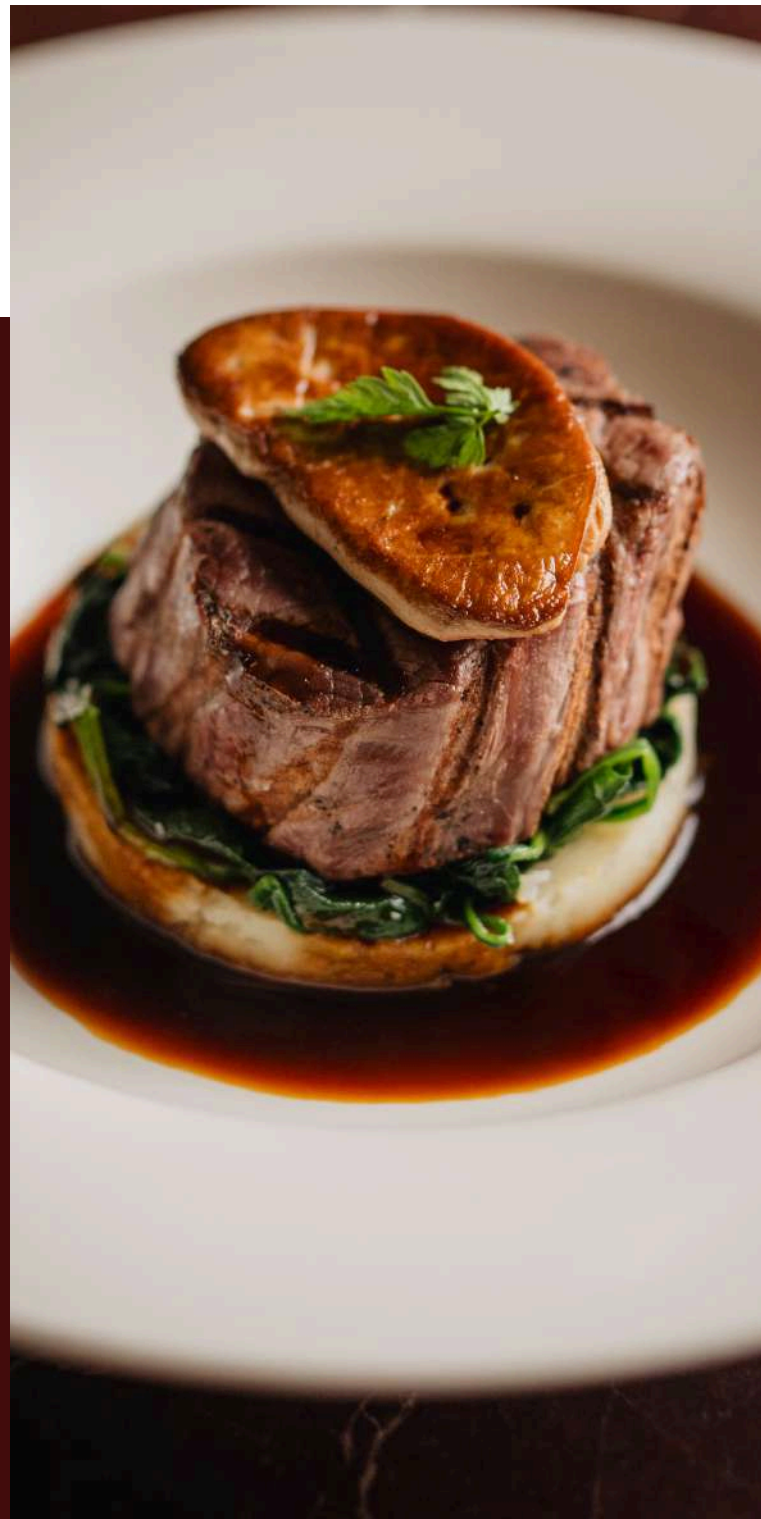
Min. 4 dz per selection





# STATIONS

## COCKTAIL RECEPTION



### MONTREAL STATION

Smoked meat sandwich with pickled cabbage and yellow mustard

Poutine

Mini-beef burger with onion compote, Swiss cheese, tomato

Lobster roll with Kalamansi mayonnaise and fresh herbs +\$15.00

30.00\$ | Min. 20 guests

### ROASTER STATION - (COOK AT THE STATION)

STATION ACCOMPANIED BY SEASONAL VEGETABLES AND CHEF'S CHOICE STARCH

Roasted chicken supreme, poultry jus

Prime beef rib, demi-glace sauce with rosemary

Pork tenderloin, maple fruit chutney

Beef Tomahawk + 15.00\$

Rack of lamb with herb-crusted breading + 20.00\$

43.00\$ | Min. 20 guests

### RAW STATION - (COOK AT THE STATION)

Tuna sashimi with sesame sauce

Citrus shrimp ceviche

Seasoned beef tartare with parmesan

Fresh salmon tartare with dill, apple crunch

46.00\$ | Min. 20 guests



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# STATIONS

## COCKTAIL RECEPTION



### BAO STATION

Vegetable Baos, shredded cabbage, carrots, snow peas, bean sprouts, onions, and fresh herbs

Spicy Caramelized Pork Baos with shredded pickled vegetables

House-Style Confit Pulled Poultry Baos with shredded pickled vegetables

Tempura Fish Baos with shredded pickled vegetables and tartar sauce

27.00\$ | Min. 20 guests

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### SEAFOOD STATION - (COOK AT THE STATION)

Fresh Shrimps | 3/person

Sesame-Crusted Tuna Tataki

Oysters | 3/person

Smoked salmon platter with blinis, sour cream with dill

Condiments

- Fresh lemon, cocktail sauce, creamy ponzu sauce

61.00\$ | Min. 20 guests

### SWEET STATION

Chocolate Verrines

Mini Lemon Meringue Tarts

Apple Maple Verrines

Macarons | Gluten-free

20.00\$ | Min. 20 guests



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# STATIONS

## SIDES

### OUR PLATTERS

ENHANCE YOUR SELECTION OF STATIONS WITH OUR DELICIOUS SHAREABLE PLATTERS:

Vegetables and Condiments Antipasti platter

\$16.00/person | Min. 10 guests

Chipolini onions, zucchinis, peppers, eggplants and tomatoes with assorted dressings and oils

Fine Cheese Platter

\$19.00/person | Min. 10 guests

Assorted fine cheeses from Quebec, fruit chutney, grissini, daily bread, nuts, crackers

Charcuterie Platter

\$19.00/person | Min. 10 guests

Calabrese, pancetta, prosciutto, Danish salami, pickled cucumbers, pearl onions, grissini, daily bread

Sweet Delights Platter

\$17.00/person | Min. 10 guests

Macarons, mixed berry tartlets, Opera







# BANQUET

## BUFFET - EVENING

### APPETIZERS

3 SELECTIONS OF MAIN COURSES

1 CHOICE CHEF STARCH & SEASONAL VEGETABLES

SWEET TABLE

COFFEE, TEA, HERBAL TEA

68.00\$ | Min. 30 guests

### APPETIZERS

Chef's soup

Charcuterie plate and crunchy vegetable salad

Grissini, crackers, grapes and nuts

### SELECTION OF MAIN COURSES

Sautéed hunter's chicken OR beef stroganoff

Salmon fillet with sorrel OR miso-marinated cod fillet

Red lentil dahl OR saffron orzo paella with vegetables



# BANQUET

3 COURSE- EVENING

1 APPETIZER SELECTION

2 MAIN COURSE SELECTIONS AND 1 VEGAN OR VEGETARIAN DISH

1 DESSERT SELECTION

COFFEE, TEA OR HERBAL TEA

79.00\$ | Min. 10 guests

## SELECTION OF APPETIZER

Cauliflower velouté with leeks, potatoes, and grilled chorizo

Mesclun salad with crunchy vegetables, cider and maple vinaigrette | Vegan, Gluten-free

Québec beet tartare, crumbled feta, roasted almonds, balsamic and honey vinaigrette | Vege, Gluten-free

Heirloom tomato medley, basil pesto, mozzarella, focaccia chips | Vege

## SELECTION OF MAIN COURSES

Roasted chicken supreme, seasonal vegetables, dauphinoise potatoes, mushroom demi-glace sauce

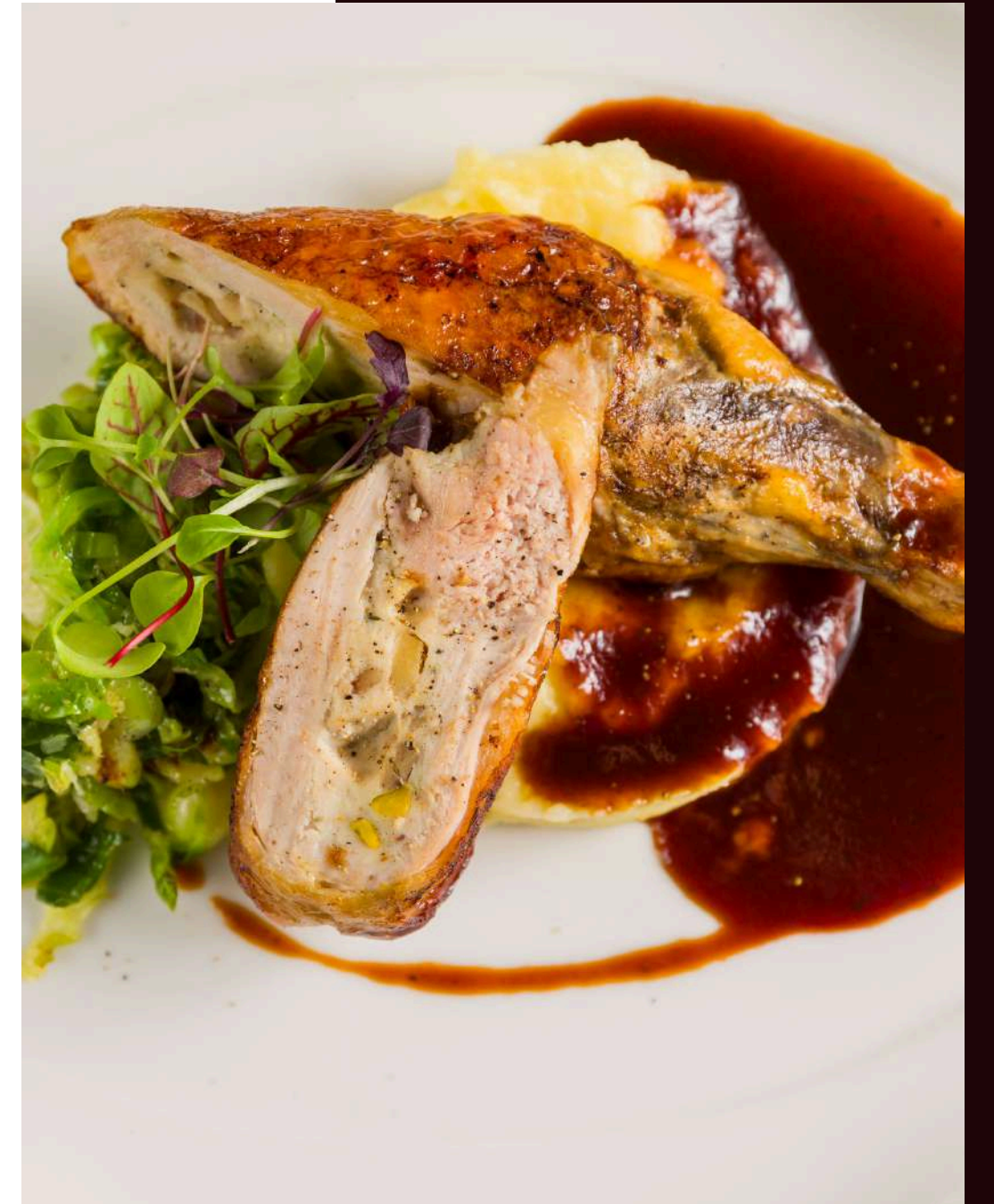
Braised beef cheek with mashed potatoes, bok choy and demi-glace sauce

Cod fillet, vegetable ratatouille, herb polenta, red pepper coulis

Cavatelli with tomato sauce, confit tomato, arugula | Vege

Vegetable curry with chickpeas, eggplants, carrots, sweet potatoes, zucchinis, plain rice | Vegan

Red lentil dahl | Vegan, Gluten-free







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# BANQUET

3 COURSE - EVENING

## SELECTION OF DESSERT

Vanilla crème brûlée

Chocolate mousse entremets with red fruit coulis

Chocolate cake with exotic coulis | Vegan, Gluten-free, Lactose-free

79.00\$ | Min. 10 guests



# BANQUET

4 COURSE - EVENING

1 CHOICE OF SOUP

1 CHOICE OF APPETIZER

2 CHOICES OF MAIN COURSES AND 1 VEGAN OR VEGETARIAN DISH

1 CHOICE OF DESSERT

COFFEE, TEA OR HERBAL TEA

99.00\$ | Min. 20 guests

## SELECTION OF SOUP

Carrots and oranges velouté with coconut milk, marinated carrots and croutons | Vegan

Butternut velouté with olive crumbs, green vegetable oil and croutons | Vege

## SELECTION OF APPETIZER

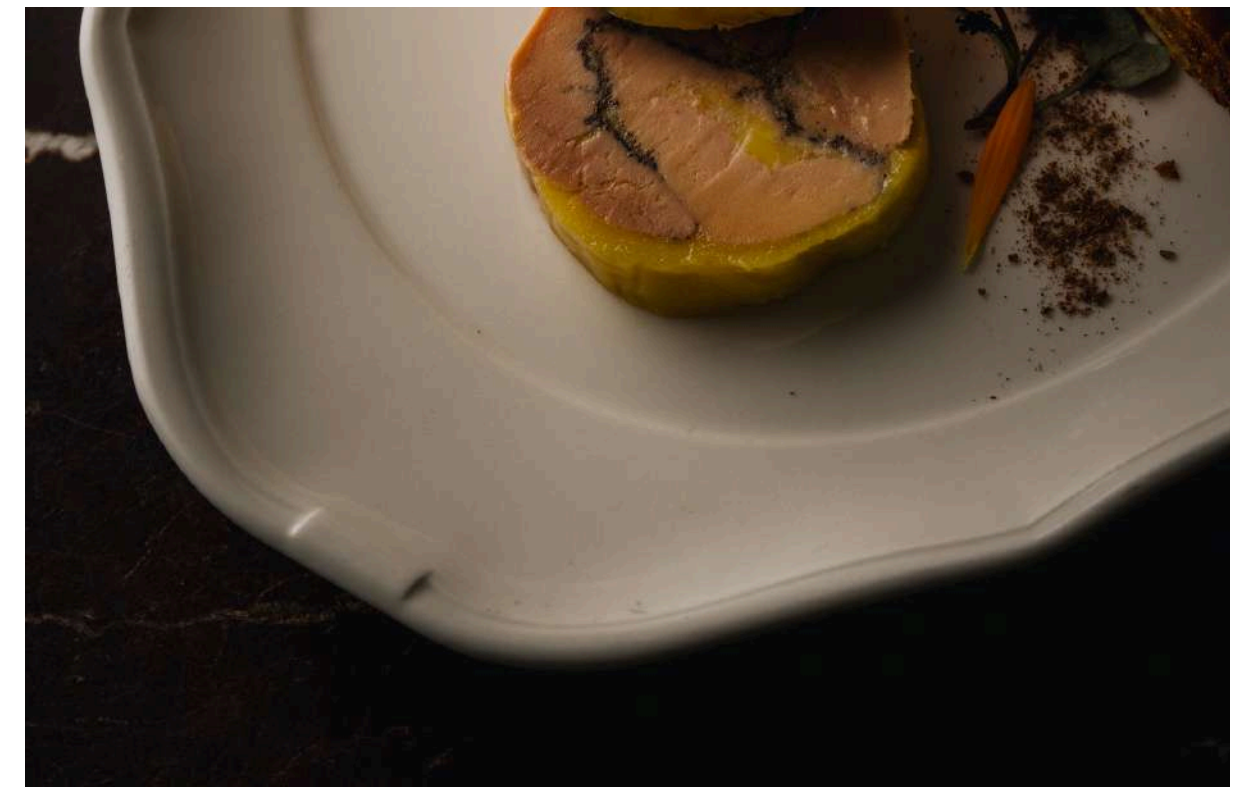
Country ham salad, Arcadian mesclun, asparagus, balsamic vinegar, sun-dried tomatoes, croutons

Beetroot gravlax salmon, blinis, dill cream and Kalamansi lemon

Tuna tataki with sesame, pickled vegetables julienne in soy, wakame seaweed

Crispy panko feta, fresh goat cheese mousse, young shoots salad, fried kale, maple reduction, pumpkin seeds | Vege

Homemade torchon foie gras, apricot chutney, pepper blend, toasted brioche +\$8.00





# BANQUET

4 COURSE - EVENING



## SELECTION OF MAIN COURSES

Chicken supreme, variations of sweet potatoes in mousseline and roasted, foie gras royal sauce | Gluten-Free

Braised beef cheek, mashed potatoes, bok choy, demi-glace sauce

Gnocchis, sweet potato mousseline, truffle cream, parmesan shavings, arugula | Vege

Pan-seared salmon, leek fondue, seasonal vegetables, yuzu beurre blanc

Red lentil dahl | Vegan, Gluten-Free

Grilled cod, variation of root vegetables in mousseline, roasted and chips, Nantais butter with fish roe | Gluten-Free

+\$10.00

Veal tenderloin, mashed potatoes with taggiasca olives, cumin-glazed carrots, Périgueux sauce | Gluten-Free

+\$10.00

99.00\$ | Min. 20 guests





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# BANQUET

4 COURSE - EVENING

## SELECTION OF DESSERT

Vanilla crème brûlée

Chocolate mousse entremets with red fruit coulis

Chocolate cake with exotic coulis | Vegan, Gluten-free, Lactose-free

99.00\$ | Min. 20 guests



# ALLERGEN MENU

1 CHOICE OF APPETIZER

1 CHOICE OF MAIN COURSES

1 CHOICE OF DESSERT

COFFEE, TEA OR HERBAL TEA

## SELECTION OF APPETIZER

Chef's soup | (VE) (GF) (LF) (NF)

Crunchy vegetable salad | (VE) (GF) (LF) (NF)

## SELECTION OF MAIN COURSE

Beef cheek, potato purée with Taggiasca olives, demi-glace sauce | (GF) (LF) (NF)

Salmon fillet, braised leeks, seasonal vegetables and spinach sprout emulsion | (GF) (LF) (NF)

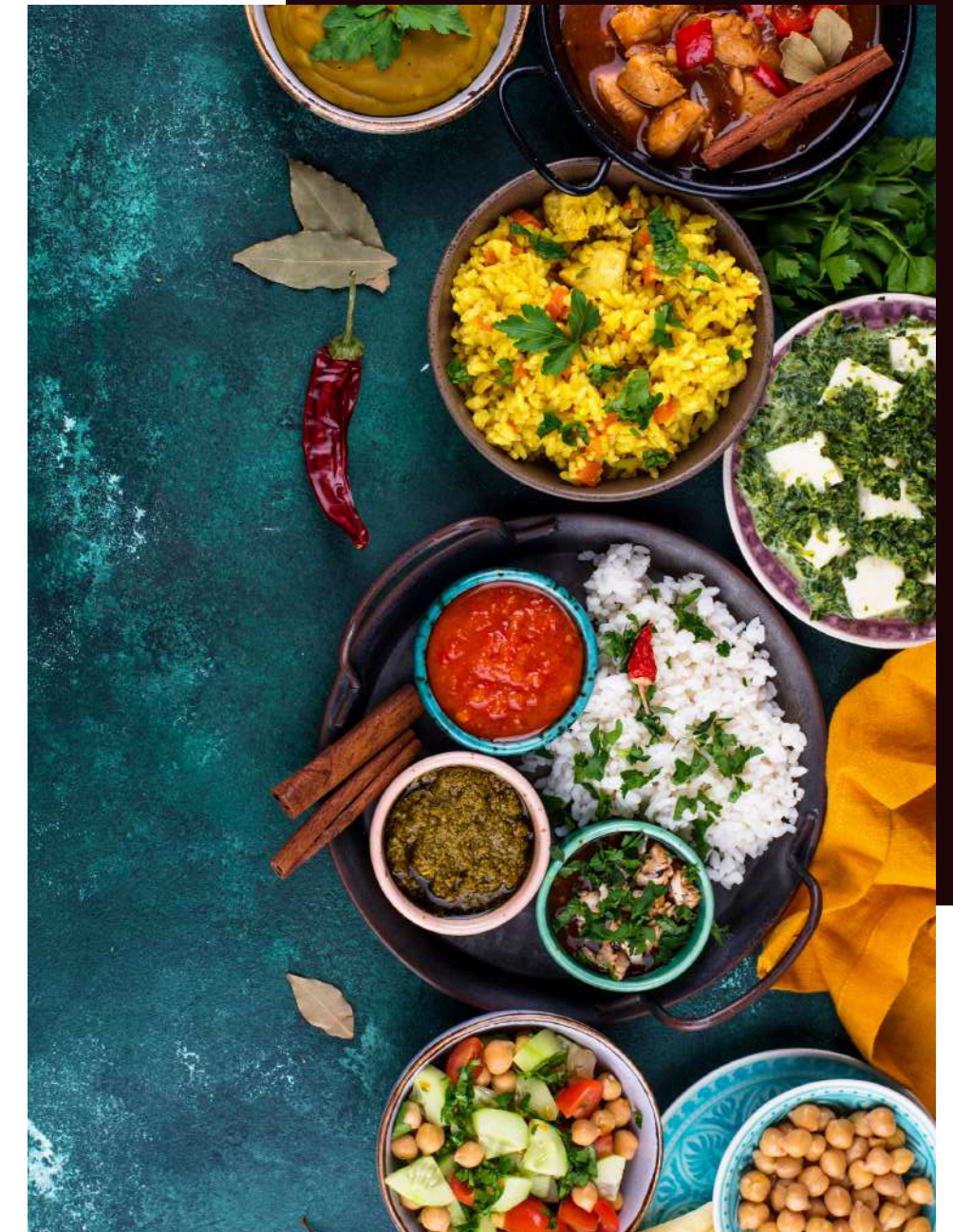
Vegetable curry with chickpeas, eggplants, carrots, sweet potatoes, zucchinis and rice | (VE) (GF) (LF) (NF)

## SELECTION OF DESSERT

Fresh fruit salad | (VE) (GF) (LF) (NF)

Chocolate cake with exotic coulis | (VE) (GF) (LF) (NF)

(VE) Vegan | (GF) Gluten-free | (LF) Lactose-free | (NF) Nut-free



59.00\$ | .guest for lunch

79.00\$ | .guest for dinner

89.00\$ | .guest for 4 course-menu (soup + salad).



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# LATE NIGHT

## SNACKS

Brownies   Gluten-Free	38.00\$/dz
Opera Bites	38.00\$/dz
Assortment of mini-tartlet	46.00\$/dz
Chef's Verrines	44.00\$/dz
Macarons   Gluten-Free	48.00\$/dz
Grilled Cheese   Vege	50.00\$/dz
Mini Poutine	52.00\$/dz
Mini-Beef Burger with onion Compote, Swiss Cheese, Tomato	58.00\$/dz

Min. 4 dozens per selection





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# WINE

## LIST

### BUBBLES

Fiol, Prosecco, Vénétie, Italie	63.00\$
Champagne GH Martel Victoire, Brut, France	115.00\$
Moët & Chandon Impérial Brut rosé, Champagne, France	195.00\$

### WHITE

Fuenteseca, Macabeo-Sauvignon blanc, Côte Méditerranéenne, Espagne - bio	46.00\$
Complices de Loire Touraine Pointes d'Agrumes, Vallée de la Loire, France	58.00\$
Belleruche, Chardonnay, Côtes-du-Rhône, France	64.00\$
Le Caillou, Grenache blanc/Viognier, Côte-du-Rhône, France	78.00\$
Joseph Drouhin Chablis, Chardonnay, Bourgogne, France	96.00\$

### RED

Marius by Michel Chapoutier, Grenache/Syrah, Languedoc-Roussillon, France	46.00\$
Les Vignes de Bila-Haut, Grenache/Syrah, Languedoc-Roussillon, France	60.00\$
Cheverny, 'Envol', Domaine des Huards, Gamay/Pinot noir, Vallée de la Loire, France - bio	65.00\$
Castellar di Castellina Chianti Classico, Sangiovese, Toscane, Italie	72.00\$
Fontanafredda Barolo, Nebbiolo, Piémont, Italie	99.00\$





## LAID BACK BAR

Skyy Vodka  
Beefeater Gin  
Bacardi Silver  
Captain Morgan Spiced Rum  
Bulleit Bourbon  
Canadian Club  
Jose Cuervo Silver Tequila  
Baileys  
Coffee Liqueur  
Orange Liqueur  
Amaretto  
Frangelico  
Local Beers  
White and Red Wine by the Glass  
Variety of Juices and Soft Drinks

## COUPON FORMULA

14.00\$ / coupon

## OPEN BAR FORMULA

30.00\$ per person | 1 hour  
45.00\$ per person | 2 hours  
57.00\$ per person | 3 hours  
67.00\$ per person | 4 hours\*

\*Add additional consecutive hours at \$10.00/hour



# LAID BACK

## BAR OPTIONS

## LAID BACK BAR

1 CHOICE OF SIGNATURE COCKTAIL

### MARGARITA

Jose Cuervo Silver Tequila, lime juice, orange liqueur

### NEGRONI

Beefeater Gin, Campari, Vermouth



## STYLISH BAR

Grey Goose Vodka  
Romeo Gin  
Bacardi Silver  
Diplomatico Rum  
Captain Morgan Private Stock  
Maker's Mark  
Johnnie Walker Black  
Crown Royal  
Jose Cuervo Silver Tequila  
Baileys  
Coffee Liqueur  
Orange Liqueur  
Amaretto  
Frangelico  
Local Beers  
White and Red Wine by the Glass  
Prosecco  
Variety of Juices, Soft Drinks, and Energy Drinks  
Mocktail

### COUPON FORMULA

17.00\$ / coupon

### OPEN BAR FORMULA

48.00\$ per person | 1 hour

65.00\$ per person | 2 hours

82.00\$ per person | 3 hours

92.00\$ per person | 4 hours \*

\*Add additional consecutive hours at \$10.00/hour



# STYLISH BAR OPTIONS

## STYLISH BAR

2 CHOICES OF SIGNATURE COCKTAIL

### COSMOPOLITAN

Grey Goose Vodka, orange liqueur, lime juice,  
cranberry juice

### MIMOSA

Prosecco, orange juice

### OLD FASHIONED

Crown Royal Bourbon, simple syrup, Angostura bitters

### ST-GERMAIN SPRITZ

St-Germain, Prosecco, sparkling water





PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES, IF APPLICABLE.

SERVICE CHARGE (15% SERVICE + 3% ADMINISTRATION) AND TAXES ARE ADDITIONAL. MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.