



HÔTEL

HONEYROSE

MONTREAL



TRIBUTE PORTFOLIO

JULIA'S WORKSHOP MENU



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

Buttered 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

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

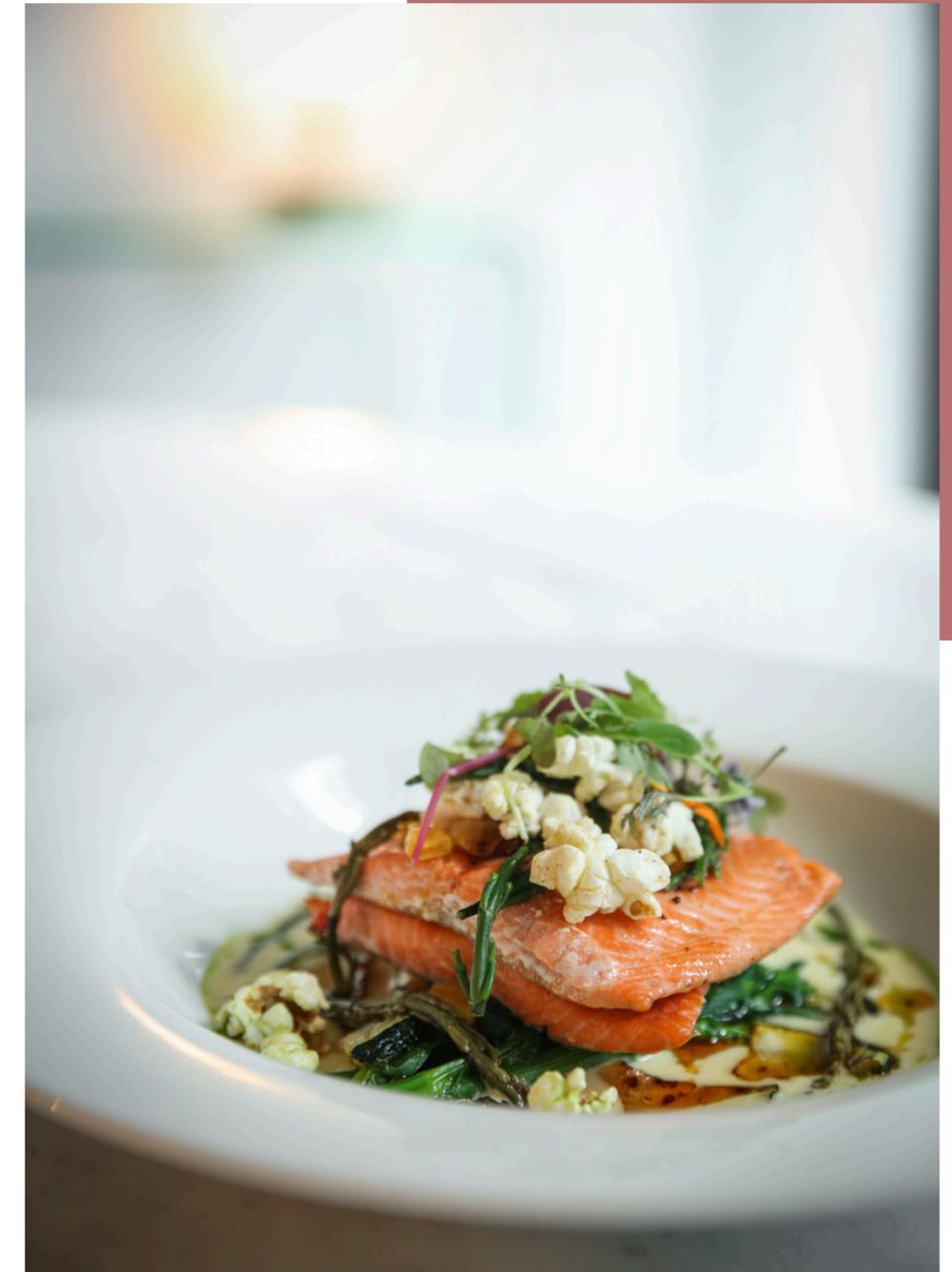
Grilled salmon fillet with green condiments

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
Mini lobster rolls	69.00\$/dz
Torchon foie gras with seasonal fruits chutney served on brioche	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

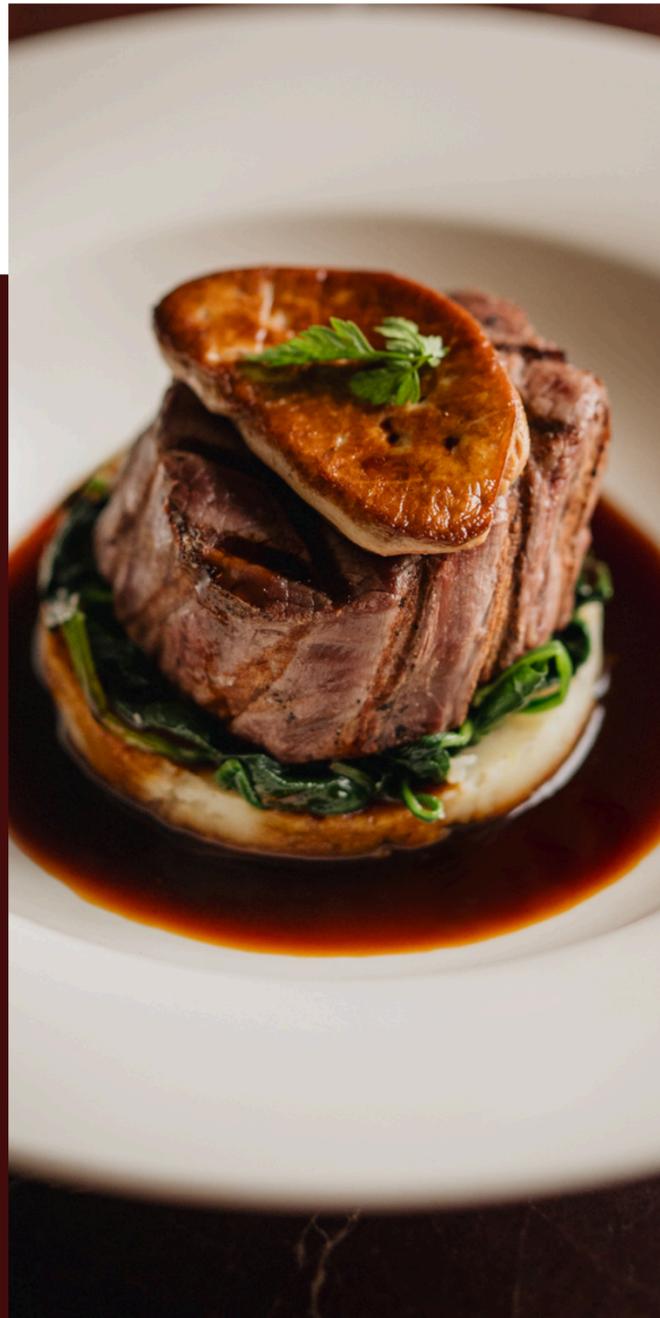
Mini Lorraine quiche	48.00\$/dz
Mini Florentine quiche Vege	48.00\$/dz
Vegetables samosa Vege	48.00\$/dz
Vegetables dumpling Vege	48.00\$/dz
Spanakopita with spinach and goat cheese Vege	48.00\$/dz
Chicken and vegetables gyoza	48.00\$/dz
Grilled cheese Vege	50.00\$/dz
Chicken satay with BBQ sauce	51.00\$/dz
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



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\$

45.00\$ | 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

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

32.00\$ | Min. 20 guests

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

28.00\$ | Min. 20 guests

SWEET STATION

Chocolate verrines

Mini lemon meringue tartlets

Apple maple verrines

Macarons

\$20.00 | Min. 20 people

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

62.00\$ | Min. 20 guests



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

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





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

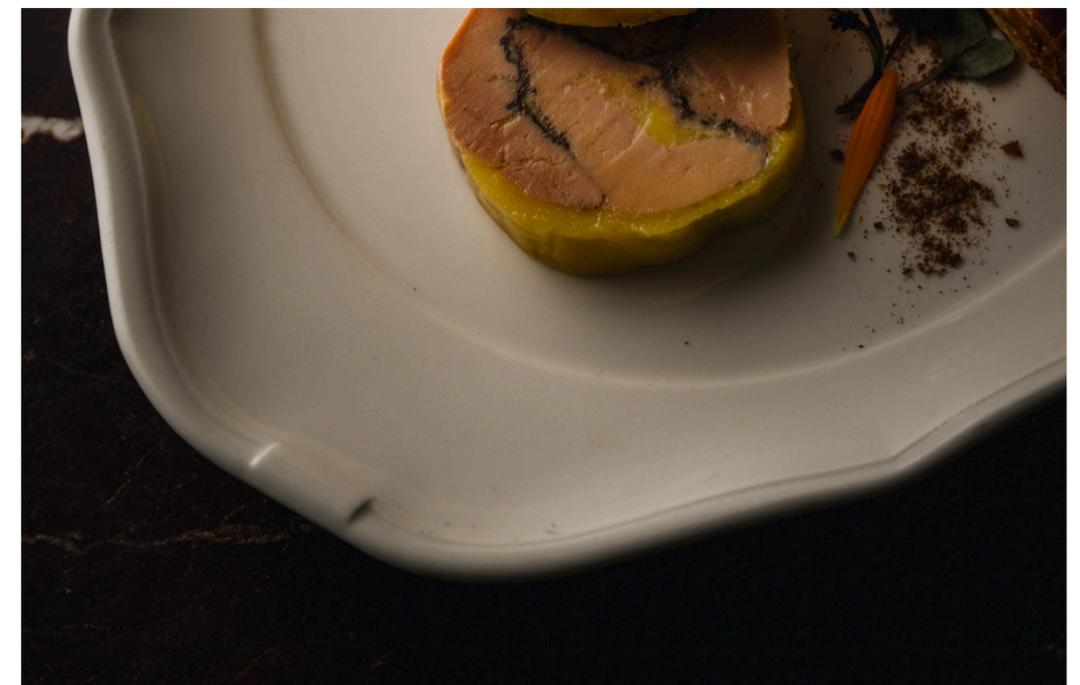
Country ham salad, Arcadian mesclun, asparagus, balsamic vinegar, sun-dried tomatoes, croutons

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



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

APPETIZERS

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

Crunchy vegetable salad | (VE) (GF) (LF) (NF) *Only with 4-course menu

MAIN COURSE

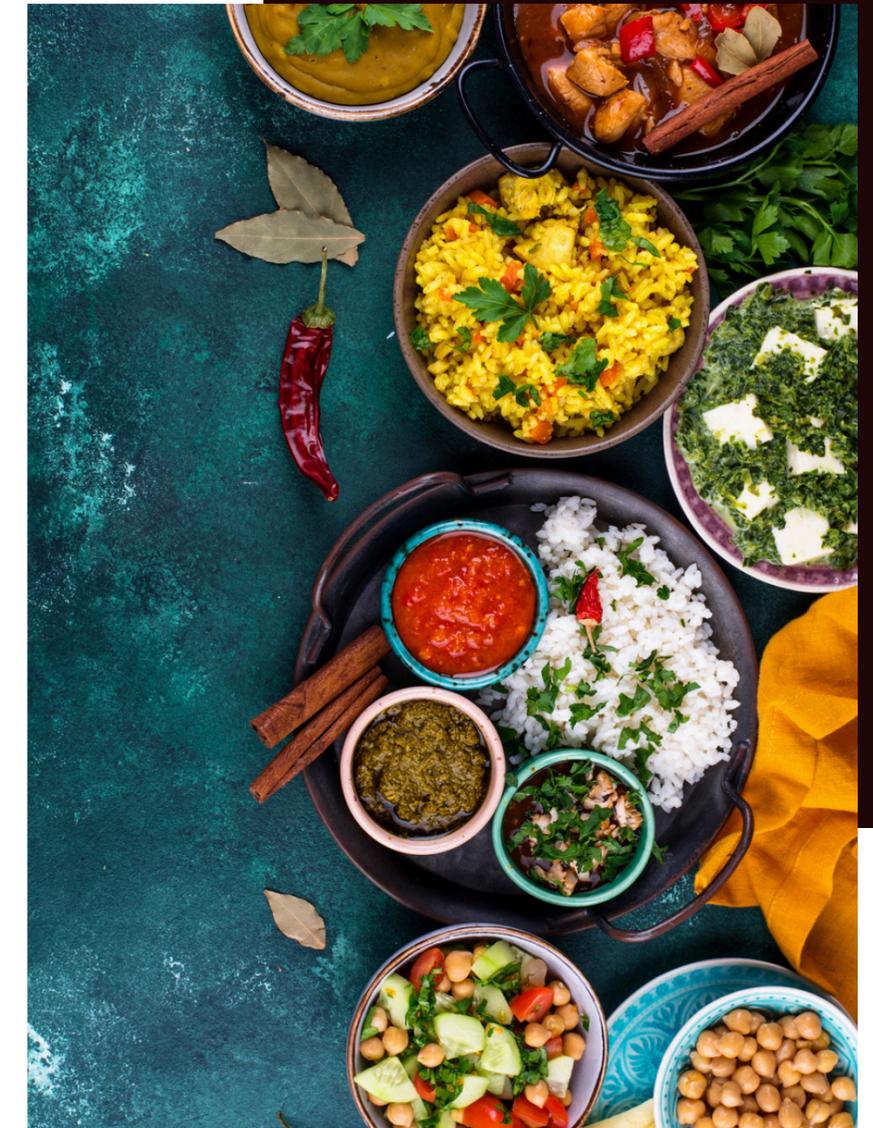
Vegetable curry with chickpeas, eggplants, carrots, sweet potatoes, zucchinis and rice | (VE) (GF) (LF) (NF)

DESSERT

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

Served with coffee, tea or herbal tea

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



59.00\$ | .guest for lunch

79.00\$ | .guest for dinner

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

WINE

LIST

BUBBLES

Fiol, Prosecco, Vénétie, Italie	69.00\$
Champagne, GH Martel, Victoire Brut	146.00\$
Moët & Chandon Impérial Brut rosé, Champagne, France	197.00\$

WHITE

AMBO, Sauvignon blanc, Italie	59.00\$
Côtes des Roses, Gérard Bertrand, Granache, Vermentino et Viognier , Languedoc-Roussillon, France	69.00\$
Gérard Bertrand Naturae Pays d'Oc, Chardonnay, Languedoc-Roussillon, France	70.00\$
Domaine des Aubuisières, Vouvray, Cuvée Silex, Touraine, France	76.00\$

RED

Lavradores de Feitoria Douro, Touriga, Porto, Portugal	55.00\$
Ambo, Pinot noir , Italie	59.00\$
Gérard Bertrand, Naturae, Pays d'Oc, Syrah, Languedoc-Roussillon, France Tautavel, Côtes du Roussillon Villages, France	70.00\$
Gérard Bertrand, Tautavel, Côtes du Roussillon Villages, France	72.00\$
Saint Cosmes, Syrah, Côtes du Rhône	80.00\$



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

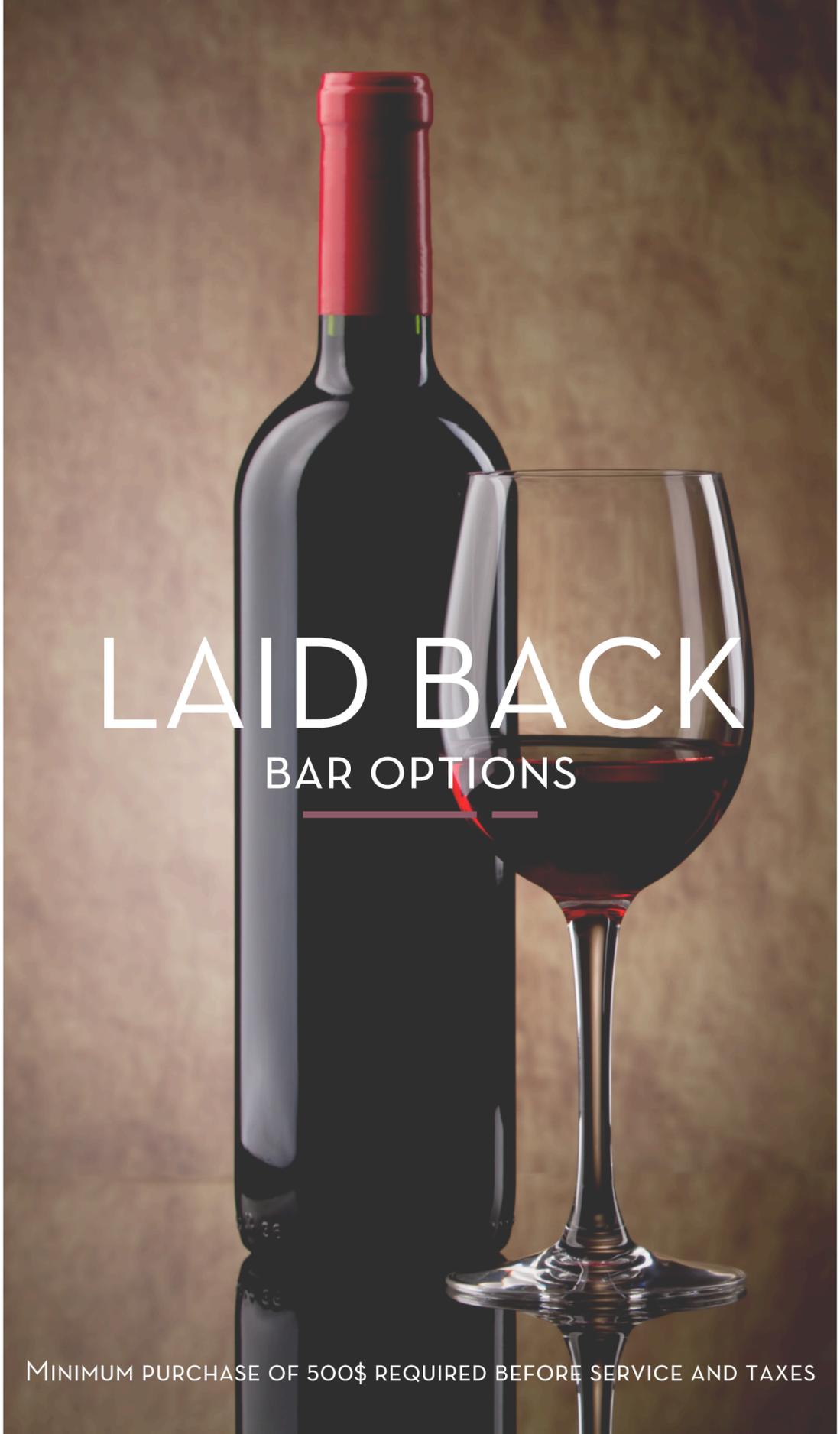
COUPON FORMULA

15.00\$ / coupon

OPEN BAR FORMULA

32.00\$ per person | 1 hour
46.00\$ per person | 2 hours
58.00\$ per person | 3 hours
68.00\$ 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

18.00\$ / coupon

OPEN BAR FORMULA

49.00\$ per person | 1 hour

66.00\$ per person | 2 hours

83.00\$ per person | 3 hours

93.00\$ 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.