BANQUET MENU 2026

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Hilton
LAC-LEAMY

TABLE OF CONTENTS

BREAKFAST 3
BUFFET 4
PLATED 5

COFFEE BREAK 7
THEMED 8
À LA CARTE 9

LUNCH 10
BUFFET 11
PLATED 15

DINNER 16
PLATED 17
BUFFET 20
FOOD STATIONS 21

RECEPTION 23
À LA CARTE 25
LATE-NIGHT FOOD STATIONS 26

THE WINE CELLAR AND BEVERAGES 27

GENERAL INFORMATION 30

BREAKFAST

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BUFFET BREAKFAST

All our breakfast buffets include orange juice, jams, marmalade, honey, butter, coffee (regular and decaffeinated) and a selection of teas.

Minimum of 50 guests.

The price of the menu will increase by $5 per person when the guarantee is for 20 to 49 guests and $8 per person when the guarantee is for 19 guests or less.

THE OASIS — 32

- Selection of sweet and salty scones and croissants
- Seasonal fruits and berries
- Fromagerie Montebello cheddar cheese
- Poultry rillettes

"LA CARRIÈRE" — 39

- Pastries and muffins
- Homemade granola
- Seasonal fruits and berries
- Fromagerie Montebello cheddar cheese
- Yogurt bar and toppings
- Scrambled eggs (one choice): fresh herbs, parmesan and sautéed mushrooms, or sautéed spinach and leeks
- Rösti with homemade spices
- Meat (one choice): poultry sausage, bacon or ham

THE LEAMY — 42

- Pound cake with dates and dark chocolate
- Homemade granola
- Yogurt bar and toppings
- Seasonal fruits and berries
- Bobino bagel with fresh cheese spread
- Salmon gravlax with boreal spices
- 24-hour organic muesli
- Energy booster homemade juices

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PLATED BREAKFAST

All our breakfasts include pastries, orange juice, jams, marmalade, honey, butter, coffee (regular and decaffeinated) and a selection of teas.

Minimum of 20 guests.

The price of the menu will increase by $8 per person when the guarantee is for fewer than 19 guests.

THE CLASSIC **37**

Scrambled eggs with fresh herbs
Rösti with homemade spices
Poultry sausage (1), bacon (2), ham
Baked beans

TERROIR CASSOLETTE **40**

Scrambled eggs with fresh herbs, poultry sausage, shredded ham, bacon, roasted potatoes, onions, from Le Coprin farm mushrooms and Mornay sauce with Fromagerie Montebello Adoray cheese

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BREAKFAST

SUPPLEMENT YOUR BUFFET BREAKFAST

EXTRAS (per person):

Classic Egg Benedict	**8**
Vegetarian Egg Benedict	**8**
Oatmeal toppings bar	**8**
Muffin	**5**
Croissant	**5**
Sweet and salty nuts (30 g)	**6**
Verrine of assorted yogurts	**6**
24-hour organic muesli	**5**
Baked beans	**5**
Fruit smoothie (200 ml)	**8**
Assortment of vanilla, blueberry, and chocolate pancakes	**8**
Country-style French toast	**8**
Cheddar cheese (30 g)	**8**
Bobino bagel with cream cheese and smoked salmon	**8**
Egg, vegetable and cheese wrap	**8**
Breakfast sandwich (English muffin, egg, bacon, cheese)	**8**
Vegan rolled omelette	**10**
Quiche with Le Coprin farm mushrooms and Fromagerie Montebello Adoray cheese	**10**

TOAST BAR **10**

Assorted breads: white, whole wheat, rye, roasted bell pepper
Multigrain baguettes
Bobino bagels
English muffins
Three choices of jam
Spreadable goat cheese (or whipped cream cheese)
Whipped butter

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COFFEE BREAK

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THEMED COFFEE BREAK

These menus are only available from 10 a.m. to 4 p.m.

Coffee (regular and decaffeinated) and a selection of teas are included.

THE SNACK — 16

- Seasonal fruits and berries
- Pound cake with dates and dark chocolate

THE BALANCED — 22

- Selection of sweet and salty scones with jam
- Homemade energy bars
- Salpicons of melon, berries and roasted coconut flakes
- Fruit smoothie (120 ml)
- Umami snacks (salted nuts, flax and sesame chips, wasabi green peas, sweet popcorn, vegetables and dried fruits, umami spices)

THE SAVOURY — 22

- Antipasto of local cheeses, cold cuts and pork meats, marinades, bread, crackers
- Root vegetable chips
- Edamame bean, cauliflower and basil spread, crackers and roasted pita bread

SWEET TOOTH (candy jars and distributors) — 25

- Assorted hard and jelly candy
- Assorted doughnuts

FROZEN DELIGHTS (freezer on wheels) — 32

(50 guests minimum)

- Homemade ice creams and yogurts
- Sorbets
- Gelatos
- Ice cream sandwiches
- Assorted ice pops

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COFFEE BREAK À LA CARTE

(Prices are per guest unless otherwise indicated)

BEVERAGES

Pitcher of lemon water	**4**
Assorted fruit juices (bottle)	**5**
Ice tea (bottle)	**5**
Mineral water (can)	**5**
Assorted soft drinks (can)	**5**
Coffee (regular and decaffeinated), selection of teas	**7**
Energy booster homemade juices (12 guests minimum)	**7**
Assorted fruit juices by the litre (for 10 guests): orange, grapefruit, apple	**22**

SNACKS

Pound cake with dates and dark chocolate	**5**
Homemade energy bar	**5**
Homemade cookie	**5**
Edamame bean, cauliflower and basil spread, crackers and roasted pita bread	**5**
Croissant	**5**
Chocolate danish	**5**
Muffin	**5**
Whole fruit	**5**
24-hour organic muesli	**5**
Sweet and salty nuts (30 g)	**6**
Crunchy vegetables with dressing	**6**
Verrine of assorted yogurts	**6**
Two healthy bite options: chocolate or cranberry-orange	**7**
Salpicons of melon, berries and roasted coconut flakes	**7**
Buttered popcorn carousel	**8**
Umami snacks (salted nuts, flax and sesame chips, wasabi green peas, sweet popcorn, vegetables and dried fruits, umami spices)	**8**
Fruit smoothie (200 ml)	**8**
Cheddar cheese (30 g)	**8**
Antipasto of local cheeses, cold cuts and pork meats, marinades, bread, crackers	**14**
Seasonal fruits and berries	**12**
Cupcakes or homemade doughnuts (minimum three dozen)	**52** / dz
Homemade cake pops (minimum three dozen)	**72** / dz

Lactose-free and gluten-free

Croissant	**8.50** each
Chocolate danish	**8.50** each
Chocolate chip muffin	**6.75** each
Double chocolate muffin	**6.75** each

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LUNCH

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BUSINESS LUNCH BUFFET

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

THE OUTAOUAIS **49**

Soup of the day served with bread rolls and butter

Choice of two salads (choice of three: + $2 / choice of four: + $3)

Mix of crispy lettuce with homemade dressing
Beet and kale pasta salad with yogurt, fresh herbs and roasted cashews
Baby potato salad with yellow wax beans, pickles, dill and whole-grain mustard
Multigrain salad with Kalamata olives, tomatoes, spinach, orange zest and feta
Minced cauliflower salad with cucumbers, grapes and curry mayonnaise
Caesar-style broccoli and Brussels sprout salad
Chinese cabbage, red cabbage and carrot slaw with Asian dressing

Crunchy vegetables with dressing

Assorted sandwiches

Fresh fruit salad
Pastry chef's treats

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BUSINESS LUNCH BUFFET (*CONTINUED*)

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

"LES ALLUMETTIÈRES" (20 guests minimum) **52**

Soup of the day served with bread rolls and butter

Choice of two salads (choice of three: + $2 / choice of four: + $3)

- Mix of crispy lettuce with homemade dressing
- Beet and kale pasta salad with yogurt, fresh herbs and roasted cashews
- Baby potato salad with yellow wax beans, pickles, dill and whole-grain mustard
- Multigrain salad with Kalamata olives, tomatoes, spinach, orange zest and feta
- Minced cauliflower salad with cucumbers, grapes and curry mayonnaise
- Caesar-style broccoli and Brussels sprout salad
- Chinese cabbage, red cabbage and carrot slaw with Asian dressing

Choice of two hot sandwiches

- Chipotle chicken taquitos with corn and roasted peppers and jalapeno havarti cheese
- Open-face ciabatta with minced beef, Le Coprin farm mushrooms and French onions
- Québec braised pork burger on pretzel bread with yellow cheddar and BBQ sauce
- Smoked meat on rye, Swiss cheese and yellow mustard, dill pickles
- Smoked ham and Emmental cheese Cuban sandwich on a brioche bun
- Tacos and chili with legumes, fauxmage and guacamole
- Fried salt and pepper tofu, leek fondue with soya cream, fried onions, pretzel hot dog bun

Choice of two cold sandwiches

- Smoked turkey whole wheat croissant with brie, spinach and sundried tomatoes
- Deli express baguette: ham, capicollo, salami, provolone and basil pesto
- Roast beef on a kaiser roll with dijonnaise sauce and caramelized onions
- Homemade focaccia sandwich with herbs, black garlic cream and onion confit, olives, cherry tomatoes and aged Parmesan shavings
- Bobino bagel with smoked salmon, fresh lemon and dill cheese, tangy red onions and capers
- Bao buns with northern shrimp and tarragon celery remoulade
- Tofu Banh Mi with marinated carrots, sesame mayonnaise and cilantro

- Fresh fruit salad
- Pastry chef's treats

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BUSINESS LUNCH BUFFET (*CONTINUED*)

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

THE RAFTSMEN (20 guests minimum) **60**

Soup of the day served with bread rolls and butter
Crunchy vegetables with dressing
Savoyard fondue (croutons, apple, prosciutto)
Mix of crispy lettuce with homemade dressing
Multigrain salad with Kalamata olives, tomatoes, spinach, orange zest and feta
Sweet potatoes, roasted red and yellow-fleshed potatoes with thyme
Blend of ancient rice, small vegetables and edamame beans
Calamarata, andalouse sauce, fresh spinach, golden breadcrumbs and Parmesan

Two choices

Chicken breast confit in duck fat and pot-au-feu braised root vegetables
Québec veal roast with mustard, red-wine pearl onions and fennel and Le Coprin farm mushrooms
Leg of lamb with "*herbes provinciales*" and merguez sausage, vegetable curry and chickpeas with apples
Fillet of blue cod à la Grenobloise (butter, lemon, capers, croutons)

Fresh fruit salad
Pastry chef's treats

KINGDOM OF THE RISING SUN (20 guests minimum) **62**

Miso broth with Asian vegetables and egg noodles
Crunchy vegetables in Thai basil and sesame oil dressing
Tonkinese salad: bean sprouts, rice vermicelli, carrots, bok choy, sweet peas
Green salad, ponzu dressing
Tangy sticky rice, homemade kimchi, furikake
Egg fried rice, carrots, corn and peas
Udon noodles, umami egg, shiitake mushrooms, eggplant and Chinese broccoli
Marinated salmon
Wakame algae
Shrimp tempura

Two choices (three choices: + $4):

Steamed dumplings with sweet and sour sauce
General Tao tofu
Korean-style gochujang chicken drumsticks
Gaspor farm piglet shank with garlic, ginger and lemongrass
Tom Yum shrimp stir-fry

Lychee, mango and dragon fruit on a banana leaf
Coco flan
Pastry chef's treats

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BUSINESS LUNCH BUFFET (*CONTINUED*)

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LA DOLCE VITA (20 guests minimum) **62**

- Stracciatella soup
- Platter of tomatoes and mozzarella, fresh basil and balsamic caramel
- Crunchy vegetables with dressing
- Panzanella salad with white beans and grilled vegetables
- Arugula and radicchio salad with Catalina dressing
- Cold cut platter and pork meat board (salami, porchetta, Parma ham and capicollo)
- Sweet potatoes, roasted red, yellow-fleshed potatoes, fried capers, gremolata and Parmesan
- Veloce ratatouille

Two choices (three choices: + $4 / four choices: + $6):

- Fried polenta, caponata with *sauce vierge*
- Casarecce with classic blade roast and pancetta bolognese sauce, and aged Parmesan shavings
- Roasted cod with *cioppino-'nduja* broth and shellfish
- Veal cutlet, spicy Sicilian olives jus, prosciutto chips
- Fried chicken drumsticks, Italian spices, smoked tomato aioli
- Calamarata with Le Coprin farm mushrooms and creamy lemon sage sauce
- Sagnarelli with Italian sausage meat and grilled shrimp, and amatriciana sauce

- Seasonal fruits and berries
- White balsamic and basil melon
- Pastry chef's choice of Italian treats

For an extra $4 per guest, you can add two pizzas to your Italian lunch:

Roman pizza (homemade focaccia dough):

- "Carne" (meat)
- "Tartufi" (potatoes, confit onions, truffle paste, Parmesan)
- "Margherita" (tomatoes, mozzarella, fresh basil)

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PLATED LUNCH

Regular and decaffeinated coffee and a selection of teas are included.

Choice of one appetizer, main course and dessert for the group.

The appetizer course can be pre-set at the table upon request for an additional $5 per person.

A second choice of main course may be ordered; an additional fee of $15 per person applies.

You must provide us with the final count of each dish two weeks before your event.

APPETIZERS (one choice)

Soup of the day served with bread rolls and butter

Mixed lettuce and small garden vegetables, tangy grape emulsion

Grilled romaine lettuce, Caesar emulsion, *pangrattato*, fried capers, smoked pulled pork flank

MAIN COURSES (one choice)

Rotolo with Le Coprin farm mushrooms and creamy lemon sage sauce	**54**
French-style poultry cassolette, small vegetables and bacon, black garlic ivory sauce	**58**
Icelandic cod, parsnip mousseline, black garlic meat jus	**62**
General Tao tofu, jasmine rice, edamame beans, crunchy vegetables and spicy cashews	**65**

DESSERTS (one choice)

Crispy strawberry rhubarb pie

Caramel-flavoured cheesecake with chocolate crunch

Lime and tequila pie with basil gelee

Creamy raspberry delight, with buckwheat crispy base

Melon balls (3) in a martini glass with basil melilot syrup, and a ladyfinger with orange blossom

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DINNER

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PLATED DINNER

The minimum requirement is 20 guests and three courses.

Choose one or two appetizers, one main course and one dessert for all your guests.

The appetizer course can be pre-set at the table upon request for an additional $5 per person.

The main courses are served with seasonal vegetables, the chef's choice of potatoes, and fresh breads.

Regular and decaffeinated coffee and a selection of teas are included.

A second choice of main course may be ordered; an additional fee of $15 per person applies.

You must provide us with the final count of each dish two weeks before your event.

WOULD YOU LIKE TO LET YOUR GUESTS CHOOSE THE MAIN COURSE ON SITE?

A minimum of 20 guests, a maximum of 200 guests and **a four-course plated dinner** are required.

If so, from our ***Plated Dinner Menu***, select:

- One choice of soup for the group
- One choice of hot or cold appetizer for the group
- Two main course choices: unique price of $69 for the main course chosen from the *Plated Dinner Menu*, except for the filet mignon and the venison medallion
- One choice of dessert for the group

Total dinner menu price per person:
The prices of the soup, the hot or cold appetizer and the dessert you have selected are added to the unique price of $69 for the main course.

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PLATED DINNER (*CONTINUED*)

APPETIZERS

Hot soups

Smoked butternut squash soup with salted squash seed granola and spiced honey	**14**
Le Coprin farm mushroom chowder with *tartufata* tangy cream	**14**
Cream of sweet potato soup with curry and coconut milk, turmeric and ginger oil	**14**
Cream of celery root and parsnip soup with salted-herb sunflower seed pesto	**14**
Andalusian cream soup with roasted tomatoes and peppers, crème fraîche and *pangrattato*	**14**

Hot appetizers

Escargot stew with Québec buckwheat honey, mushroom puff pastry with lemon thyme, creamy goat cheese and pistachio sauce	**28**
Braised beef cannelloni, burnt caramel squash mousseline, spicy jus, blown wild rice	**22**
Crispy polenta, artichokes à la barigoule, nasturtium leaf chlorophyll	**18**

Cold appetizers

Mixed lettuce and small garden vegetables, tangy grape emulsion	**14**
Jar of grape tomatoes, fresh plums, sun-dried golden grapes, mozzarella, vincotto dressing, purple basil greens, crispy flat bread	**16**
Grilled romaine lettuce, Caesar emulsion, *pangrattato*, fried capers, smoked pulled pork flank	**17**
Game terrine and rillettes, marinated condiments with honey mushrooms from Le Coprin farm and Québec haskap mustard	**23**
Martini goblet with crab and northern shrimp rillettes and fresh cheese, ginger apple jelly, salpicon with green apples and fennel, scallop mousse and crispy flat bread	**25**
Buckwheat honey-glazed and caramelized salmon gravlax, Lower St. Lawrence furikake spices, sumac and horseradish cream, served as a millefeuille	**24**

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PLATED DINNER (*CONTINUED*)

MAIN COURSES

Fish and seafood

Sea harvest, Newburg sauce, potato mousse with snow crab and fresh herbs	**66**
Grilled salmon, jumbo shrimp, spicy shellfish cream broth, tomatoes and Espelette pepper	**62**

Meats

Pork loin eye from Gaspor farm, meat jus flavoured with orange marmalade, star anise and chipotle peppers	**64**
Beef striploin infused with red wine, thyme and bay leaf, with a creamy pepper and tarragon sauce	**67**
Venison medallion in a crust with boreal seasonings (dunes pepper, balsam fir shoots and sumac), meat glaze with elderberry jelly	**82**
Beef filet mignon caramelized with The Warrior Blends spices, with red wine sauce (180 g)	**80**

Poultry

Smoked chicken breast, poultry juice flavoured with wild mustard long pepper	**56**
Confit guinea fowl breast with smoked cheddar mousseline and mushrooms, thyme meat juice	**63**

Vegan

Penne forestier, sautéed mushroom “scallops”, bitter caramel squash mousseline, compressed spinach, confit cipollini	**59**
Butter chicken-style tofu and chickpeas, jasmine rice, maple-roasted carrots, sweet peas, fried kale	**59**
Vacuum-cooked cauliflower steak, BBQ glazing with The Warrior Blends spices, lentil casserole with roasted garlic and rosemary, broccolini, marinated vegetables, spicy jus	**59**

DESSERTS

Caramel-flavoured cheesecake with chocolate crunch	**16**
Baked Alaska with seasonal flavourings	**16**
Sortilège tiramisu in a martini glass	**16**
Millefeuille	**16**
Pur plaisir chocolate and fleur de sel slab cake	**16**
Maple-flavoured boreal blueberry tartlet	**16**
Creamy raspberry delight, with buckwheat crispy base	**18**

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DINNER BUFFET

HEARTY FEAST (30 guests minimum) **85**

Soup of the day served with bread rolls and butter
Platter of vegetables with dressing
Cold cut and pork meat board
Local cheese bar
Mix of crispy lettuce with homemade dressing
Baby potato salad with yellow wax beans, pickles, dill and whole-grain mustard
Caesar-style broccoli and Brussels sprout salad
Seasonal salad

Chicken breast and drumstick, buttered cabbage, glazed carrots, pearl onions, reduced juice with "*herbes provinciales*"
Salmon fillet, pistou sauce and shellfish, with white wine
Arrabbiata lasagna with spinach and provolone cheese

Vegetable fricassee
Roasted russet potato wedges with oregano and smoked paprika, dijonnaise sauce
Mix of heirloom rice, Milanese topping

Dessert table
Fresh fruit salad

SUPPLEMENT YOUR BUFFET

Steaming jumbo shrimp with garlic and lemon butter	**10**
Salmon gravlax glazed with Québec buckwheat honey, marinated mix, horseradish cream, and Bobino bagel chips	**8**
Leche de tigre scallop ceviche in martini goblets (minimum of 12 guests)	**6**

CARVED BY CHEF

Slow-cooked beef striploin with The Warrior Blends spices, bordelaise sauce	**16**
Slow-cooked beef ribs with The Warrior Blends spices, bordelaise sauce	**28**
Roasted beef tenderloin with The Warrior Blends spices, bordelaise sauce	**36**
Leg of lamb in an "*herbes provinciales*" crust, with Dijon mustard and rosemary sauce	**28**

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FOOD STATIONS

The required minimum is 50 guests per station, and you must select at least three stations.

VIVA ITALIA — 28

Choice of pasta:	casarecce, meat ravioli
Choice of sauce:	rosée, alfredo, arrabbiata
Toppings:	Northern shrimp, traditionally smoked bacon, chicken, Parmesan shavings, pesto, green onions

Roman pizza (homemade focaccia dough) (choice of 2)

- Carne pizza (with meat)
- "Tartufi" pizza (potatoes, confit onions, truffle paste, Parmesan)
- Margherita pizza (tomatoes, mozzarella, fresh basil)

Caesar salad

"SAVOYARDE" — 38

Whole dry ham on a stand (with slicer)

In a raclette: half-wheel of mountain cheese

Grilled sausage coil

Bread and crouton bar

Condiment bar (marinated mix, sautéed mushrooms, stewed potatoes, asparagus, leeks, plums and apples, assortment of nuts, mustard)

Crispy lettuce salad

MEAT LOVERS — 36

Whole chicken wings with The Warrior Blends spices and ranch sauce

Mini double cheeseburger

Smoked beef sausage, pretzel hot dog bun, American cheese, sauerkraut, secret sauce

Roasted sweet potato and grilled corn salad

Creamy coleslaw with dill

THE RED DRAGON — 30

Ramen noodle bar and Phô soup

Sides: ramen noodles, rice vermicelli, Korean pork flank, umami egg, roasted tofu, marinated beef, bean sprouts, bok choy, julienne raw vegetables, hoisin sauce, chili sauce, julienne fried wonton, coriander, shallots, furikake

Hot plate: shrimp tempura, hot gochujang mayonnaise

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FOOD STATIONS (*CONTINUED*)

FIESTA — 34

Taco bar with toppings:
- Pulled pork
- Crispy fish
- Vegan chili
- Leche de Tigre ceviche platter (mahi-mahi)
- Guacamole
- Corn chips
- Onions and marinated peppers
- Sour cream
- Pico de gallo
- Coriander

THE FISHERMEN — 50

Québec crab pieces with citrus butter
Northern shrimp roll with tarragon celery remoulade, served on a pretzel hot dog bun
Fish and seafood fritters with rouille mayonnaise
- Surf and turf Valencia paella
- Salad with fennel, princess scallops and pollock, creamy Madras curry and honey

SWEET SELECTIONS — 25

Pastry chef's treats
- Sliced fresh fruit

Coffee (regular and decaffeinated) and a selection of teas are included.

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RECEPTION

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RECEPTION

THE SOCIAL **48**

Crunchy vegetables with dressing
Cold cut and pork meat board
Local cheese board, assorted artisanal breads, gluten-free crackers
Chef's choice of assorted gourmet sandwiches (two per person)

CANAPÉS

Chef's choice of cold and hot canapés **52** / dz

Canapés selections: **58** / dz
A minimum of three dozen per selection is required.
A maximum of five selections of cold or hot canapés is possible.

COLD CANAPÉS

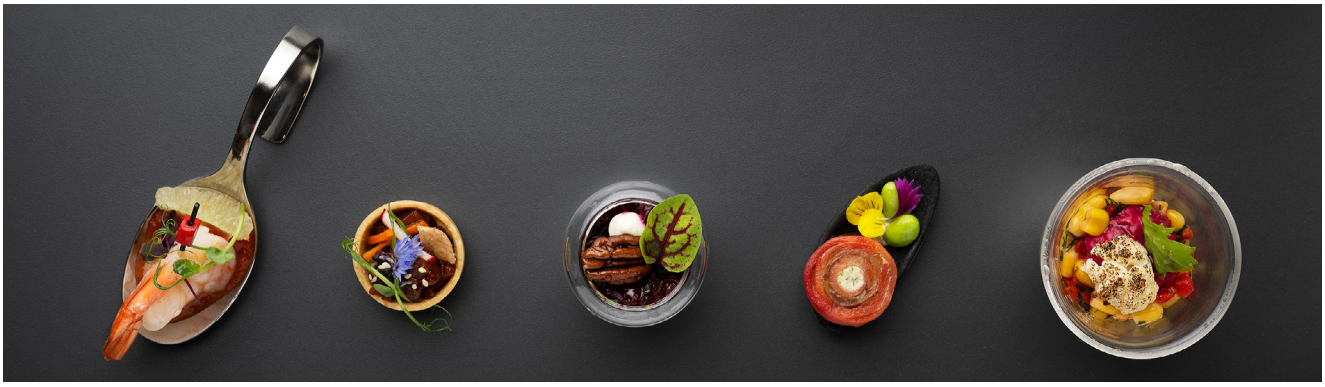
Cold cuts
Cocktail shrimp skewer
Foie gras crème brûlée and fleur de sel
Smoked salmon and beet roll
Truffle beef tataki

VEGAN AND GLUTEN-FREE SELECTIONS

Korean-style jackfruit bites
Hearts of palm and artichoke bites
BLT-style avocado mousse
Grilled cauliflower steak with beet purée, corn, and jalapeños
Beet tartare with basil and crispy julienned taro
Bruschetta with chickpeas and vegetable chips
Crispy rice bites with kimchi
Chickpea falafel with fresh herbs and spices

HOT CANAPÉS

Crispy chicken wings, Lac-Leamy-style
Artichoke and Kalamata olive tartlet
Crispy dumpling with sweet Thai chili sauce
Pear, blue cheese and pecan bites
Caramelized onion tartlet with Camembert and maple syrup
Creamy corn tartlet
Sweet potato and coconut bites
Margherita arancini (tomato and basil)
Truffle arancini
Crispy mac & cheese croquette
Za'atar and cheese pastry
Lobster Taquitos
Crab Cake
Kataifi Shrimp



= Vegan = Lactose-free = Gluten-free* = Vegetarian

*The recipe does not contain gluten, but the food is prepared in a kitchen where gluten is present.
Prices are per person, do not include taxes or service, and may be adjusted without notice.

RECEPTION (*CONTINUED*)

RECEPTION À LA CARTE

Chef's choice of gourmet sandwiches	**13**
Local cheese platter, assorted artisanal breads, gluten-free crackers	**16**
Cold cut and pork meat board	**16**
Confit eggplant spread, roasted pita bread with "*herbes provinciales*"	**8**
Salmon gravlax glazed with Québec buckwheat honey, marinated mix, horseradish cream, and Bobino bagel chips	**15**
Chips	**5**
Nachos, cheese sauce and salsa, sour cream, guacamole	**7**
Buttered popcorn carousel	**8**
Cupcakes or homemade doughnuts (minimum three dozen)	**52** / dz
Homemade cake pops (minimum three dozen)	**72** / dz
Shrimp, cocktail sauce, lemon and lime	**68** / dz

ICE SCULPTURE

Personalize your reception:

First block	**650** / bloc
Each additional block	**250** / bloc

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RECEPTION (*CONTINUED*)

LATE-NIGHT FOOD STATIONS

A minimum of 50 guests per station is required.
Available after 9:30 p.m.

POUTINE STATION — 24

Crispy fries, traditional gravy, vegan gravy, cheese curds

GOURMET POUTINE STATION — 28

Crispy fries, cheese curds

Gravy: pepper, classic, bolognese, vegan

Toppings: smoked meat, bacon, beef sausage, chicken nuggets, sautéed mushrooms, caramelized onions, green peas, creamy coleslaw

DESSERT STATION — 25

Pastry chef's treats

Coffee (regular and decaffeinated) and a selection of teas are included.

FROZEN DELIGHTS (freezer on wheels) — 32

- Homemade ice creams and yogurts
- Sorbets
- Gelatos
- Ice cream sandwiches
- Assorted ice pops

Coffee (regular and decaffeinated) and a selection of teas are included.

FUNFAIR STATION — 26

Buttery popcorn carousel, chips, fried onion rings, sweet and salty pretzel balls, candy jars, homemade cupcakes
Coffee (regular and decaffeinated) and a selection of teas are included.

PIZZA STATION — 26

Choice of two pizzas among the following (two slices per guest):

- Margherita (tomatoes, mozzarella, fresh basil)
- Pepperoni and cheese
- All-dressed
- Vegetarian

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THE WINE CELLAR AND BEVERAGES

Click on the link to see our latest wine list.
The Wine Cellar

Hilton
LAC-LEAMY

BANQUET BARS

Drink and beverage prices will be confirmed and posted at the time of the event.

If total bar sales (open bar or cash bar) are less than $575, a $225 service charge per bar will be added to the final invoice.

BAR SERVICE OPTIONS

HOST BAR
Bar service will be charged to the master account based on actual consumption.

BAR WITH DRINK TICKETS
A predetermined number of drink tickets per person will be charged to the master account.
Once the tickets are used, the bar becomes a cash bar for guests.

CASH BAR
Guests pay for their own drinks at the bar.

DRINKS	Price per drink
HOUSE WINES BY THE GLASS (6 oz.)	
Red, white and sparkling	**10.78**
DOMESTIC BEER (16 oz.)	
Bud Light, Budweiser, Bas-Canada & Gallicus	**10.78 - 11.15**
IMPORTED BEER (16 oz.)	
Stella Artois, Corona Extra	**11.15**
STANDARD & PREMIUM SPIRITS	
Vodka, Gin, Rum, Whisky, Rye, Tequila	**7.75 - 11.53**
COCKTAILS	
Bloody Cæsar, Aperol Spritz, Cosmopolitain, Whisky Sour and more	**12.67**

NON-ALCOHOLIC BEVERAGES	Price per drink
Soft drinks	**4.00**
Corona Cero	**7.37**
Mocktails	**8.00**

Prices do not include taxes and service.

BANQUET BARS (*CONTINUED*)

Drink and beverage prices will be confirmed and posted at the time of the event.

If total bar sales (open bar or cash bar) are less than $575, a $225 service charge per bar will be added to the final invoice.

SIGNATURE COCKTAILS

Elevate your event with a custom signature cocktail. Speak to your event coordinator for the available options.

WINE CELLAR

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PUNCH STATION (20 guests minimum)

Punch with fruit juice	**6**
Punch with sparkling wine	**8**
Punch with alcohol (rum, gin or vodka)	**10**
Fruit punch – Sangria (white or red)	**12**

Prices do not include taxes and service.

GENERAL INFORMATION

Hilton
LAC-LEAMY

GENERAL INFORMATION

The Hilton Lac-Leamy is the exclusive provider of food and beverages. No outside food or drinks are allowed. No leftover food or drinks may be taken outside the Hilton Lac-Leamy.

You must confirm your menu and event details with the person in charge of conferences and banquets one month before the event date. The prices shown are subject to change and do not include taxes or service.

We are happy to prepare menus in keeping with your dietary restrictions and those of your guests (e.g., vegetarian selections, food allergies); additional fees may apply. If this service is required, please notify our staff at least seven business days before your event.

DEPOSIT AND PAYMENT

A non-refundable deposit of $1,000* is required to confirm a reservation. Final payment* must be made 14 days before the event.

Final guarantees must be provided five business days prior to the event and cannot be reduced after then.

Due to fluctuations in the food market, menu prices will be confirmed no more than three months prior to the event date.

TO REACH US

Email address: banquets@hiltonlacleamy.com
Phone number: 819-790-6471

*Or according to the terms of your room rental contract.