



BANQUET MENU 2026

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Hilton.
LAC-LEAMY

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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



🌱 = Vegan

🍶 = Lactose-free

🌾 = Gluten-free*

🌿 = Vegetarian

*The recipe does not contain gluten, but the food is prepared in a kitchen where gluten is present.

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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*)

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"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

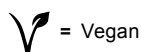


Tofu Banh Mi with marinated carrots, sesame mayonnaise and cilantro



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*)

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

62

LA DOLCE VITA (20 guests minimum)

-  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.

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 cassiolette, 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 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.



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 <i>tartufata</i> tangy cream	14
V	Cream of sweet potato soup with curry and coconut milk, turmeric and ginger oil	14
V	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 <i>pangrattato</i>	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
V	Crispy polenta, artichokes à la barigoule, nasturtium leaf chlorophyll	18

Cold appetizers

V	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, <i>pangrattato</i> , 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

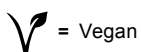
THE RED DRAGON

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
- Cheesy crab bites in a wasabi pea crust
- Cocktail shrimp skewer
- Foie gras crème brûlée
- Smoked salmon and beet roll
- Beef tataki with truffles

HOT CANAPÉS

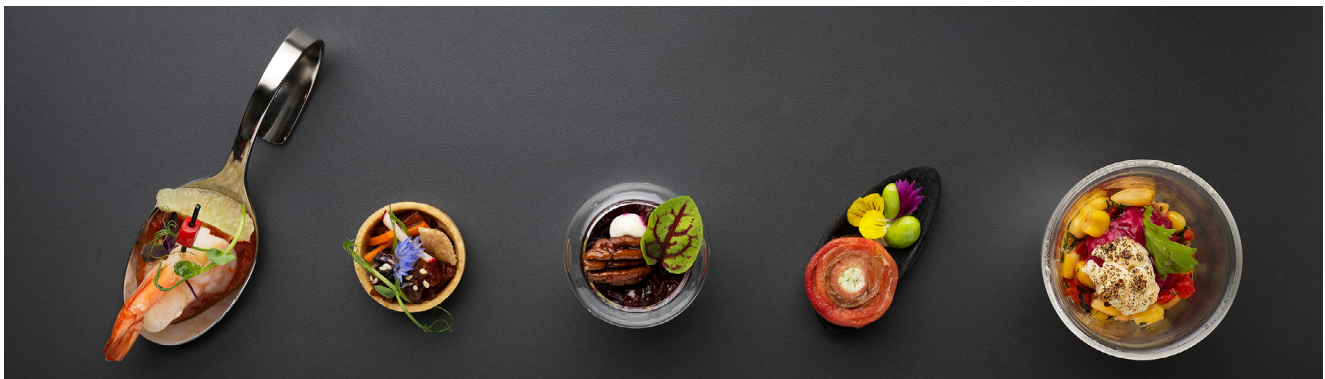
- Crispy chicken wings
- ☙ Cheese arancini
- Korean beef skewer
- Chicken skewer
- Shrimp tempura
- ☙ Spring roll with plum sauce
- ☙ Spanakopita (puff pastry with spinach filling)
- ☙ Artichoke and Kalamata olive tartlet
- Assorted mini quiches (classic, vegetable, salmon)

VEGAN AND GLUTEN-FREE SELECTIONS

- Korean-style bites
- Hearts of palm and artichoke bites
- BLT-style avocado mousse
- Cauliflower steak verrine
- Terrine of grilled vegetables and grilled fauxmage
- Beet tartare with basil and julienned taro

PREMIUM CANAPÉS

- North Carolina-style pulled pork slider + 10
- Angus beef slider with cheese and caramelized onions + 14



= 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 " <i>herbes provinciales</i> "	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
🌿	Shrimp, cocktail sauce, lemon and lime	68 / dz
	Cupcakes or homemade doughnuts (minimum three dozen)	52 / dz
	Homemade cake pops (minimum three dozen)	72 / dz



🌿 = 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*)

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



🌿 = 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.





THE WINE CELLAR AND BEVERAGES

Click on the link to see our latest wine list.
[The Wine Cellar](#)

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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

10.44

IMPORTED BEER (16 oz.)

Stella Artois, Corona Extra

10.50

STANDARD & PREMIUM SPIRITS

Vodka, Gin, Rum, Whisky, Rye, Tequila

7.37 - 8.70

COCKTAILS

Bloody Cæsar, Aperol Spritz, Cool Collins, Margarita and more

12.49

NON-ALCOHOLIC BEVERAGES

Price per drink

Soft drinks

4.00

Atypique cocktails

6.25

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

Click on the link to see our latest wine list. [The Wine Cellar](#)

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.

