



BANQUET MENU

2026-2027



BREAKFAST

Served for a maximum of 2 hours.
Based on the total number of people in the group.
Additional fees will be added if the total number of the group is less than the minimum required

CONTINENTAL

\$27.75

Minimum 10 people.

Fruit juice
Croissants & Muffins
Butter & jam
Yogurts & granola
Assortment of cheeses
Fruit salad
Coffee, tea, herbal tea

HEALTH

\$34.95

Minimum 15 people.

Fruit juice
Overnight oatmeal
Fruit platter
Assortment of cheeses
Multigrain bagel with cream cheese
Egg white and spinach omelete bites
Coffee, tea, herbal tea

COUNTRY STYLE

\$34.50

Minimum 15 people.

Fruit juice
Sliced fresh fruits
Assortment of pastries
Assortment of cheeses
Bagels & Cream Cheese
Sliced bread, butter and jams
Mini pancakes and maple syrup
Scrambled eggs
Fried breakfast potatoes
Ham, bacon and pork sausages
Coffee, tea, herbal tea

VEGAN Sausages
Extra \$3.00 / pers.

COFFEE BREAK

Price per person, based on the total number of people in the group.
Minimum of 15 people. Additional fees will be added if the total number of the group is less than the minimum required.
 Service for maximum to 30 minutes

MEZZE \$19.75

Pita Chips
 Hummus
 Tzatziki
 Homemade Iced Tea
 Coffee, tea, herbal tea

CINEMA \$19.75

Buttery Popcorn
 Homemade potato chips
 Candies
 Soft drinks, sparkling water
 Coffee, tea, herbal tea

TEX-MEX \$20.25

Corn chips
 Salsa, sour cream & guacamole
 Cinnamon seasoned churros
 Homemade lemonade
 Coffee, tea, herbal tea

HEALTH BREAK \$20.75

Homemade granola bar bites
 Yogurt, granola and berry verrine
 Berry Smoothie
 Sparkling water
 Coffee, tea, herbal tea

Price per person, based on the total number of people in the group.
Minimum of 10 people. Additional fees will be added if the total number of the group is less than the minimum required.
 Service for maximum to 30 minutes.

PACKAGE \$6.00

Fruit juice (*morning*)
 Soft drinks, sparkling water (*afternoon*)
 Coffee, tea, herbal tea

THE SWEET EXPRESS \$12.25

Mini-pastries of the day (*2 per person*)
 Fruit juice (*morning*)
 Soft drinks, sparkling water (*afternoon*)
 Coffee, tea, herbal tea

THE SALTY EXPRESS \$12.25

Mini-pastries of the day (*1 per person*)
 Fruit juice (*morning*)
 Soft drinks, sparkling water (*afternoon*)
 Coffee, tea, herbal tea

VOYAGEUR \$14.00

Pastries of the day (*1 per person*)
 Sliced fresh fruits
 Fruit juice (*morning*)
 Soft drinks, sparkling water (*afternoon*)
 Coffee, tea, herbal tea

EXTRA - À LA CARTE

Muffins	\$43.00 /dz
Banana bread	\$39.25 /dz
Chocolate twist	\$46.00 /dz
Homemade cookies	\$34.00 /dz
Mini stuffed donuts	\$38.00 /dz
Energy bites	\$40.50 /dz
Fruit basket (apple/orange/banana)	\$38.75 /dz
Sliced fresh fruit platter	\$6.75 /person
Homemade potato chips	\$6.25 /person
Vegetables and dip	\$6.75 /person
Cranberry nut mix (60 gr)	\$5.00 /unit
Homemade granola bar	\$6.75 /unit
Coffee silex (12 cups)	\$51.50 /silex

REFRESHMENT

½ Day	\$11.50
All-Day	\$22.00

Excluding Lunch

Fruit juice (*morning*)
 Soft drinks, sparkling water (*afternoon*)
 Coffee, tea, herbal tea



15% SERVICE CHARGE – FEES AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

A fee corresponding to 3% of the listed or displayed price of the goods and services offered in this establishment will be added to your bill. This fee corresponds to the percentage of the contribution set by the Tremblant Resort Association. (UPDATE JULY 26)



LUNCH

Buffet service maximum two hours. Price per person, based on the total number of people in the group.
Additional fees will be added if the total number of the group is less than the minimum required.

ADD SOFT DRINKS, CHARGED UPON CONSUMPTION: \$5.30 / UNIT

SANDWICHES LUNCH \$36.00

Minimum of 10 people.

Add a mixed salad of the day, fee of \$3.25 per person

Add a sandwich of the day, fee of \$4.75 per person

Soup of the day
Green salad with vinaigrette
Mixed salad of the day

SANDWICHES - 2 choices

- Smoked ham, Brie with house mustard on a baguette bread
- Kaiser roast beef, red onion, Swiss cheese, homemade mustard
- Chicken Caesar wrap
- Ciabatta with smoked turkey, lettuce, provolone cheese, spicy mayo
- Three-meat sub with house mustard
- Tuna salad wrap and apple

SANDWICHES - 1 choice

- Multigrain bread with hummus and grilled vegetables
- Ciabatta with goat cheese, cranberries, walnuts, grilled vegetables and sprouts
- Asian marinated tofu wrap with julienne vegetables
- Veggie-pâté brioche bun with tomatoes and lettuce

Dessert bites and fruit salad
Coffee, tea, herbal tea

HOT BUFFET LUNCH \$38.25

Minimum of 20 people.

Add a mixed salad of the day, fee of \$3.25 per person

Add a hot dish, fee of \$5.75 per person

Soup of the day
Green salad with vinaigrette
Mixed salad of the day

Hot dishes served with vegetables and/or carbs of the day.

HOT DISH - 1 choice:

- Basque-style chicken breast with creamy sauce
- Minced chicken breast with mushrooms
- Pork tenderloin with apples
- Braised beef ravioli with rosée sauce
- Minced beef, pepper sauce
- Salmon, coconut and ginger sauce
- Cannelloni with meat au gratin, tomato sauce

HOT DISH - 1 choice:

- Tofu Pad Thai
- Vegan chili
- Coco curry
- Butternut squash ravioli
- Goat cheese and spinach quiche

Dessert bites and fruit salad
Coffee, tea, herbal tea

CHEF'S SELECTION SANDWICHES / HOT BUFFET LUNCH

Take advantage of a \$1.50/person reduction on the price of the selected lunch by letting the chef make the choices.

LUNCH

Buffet service maximum two hours. Price per person, based on the total number of people in the group.
Additional fees will be added if the total number of the group is less than the minimum required.

ADD SOFT DRINKS, CHARGED UPON CONSUMPTION \$5.30 / UNIT

PANINI LUNCH

\$38.00

Minimum of 10 and Maximum 35 peoples

Add a mixed salad of the day, fee of \$3.25 per person

Add a sandwich of the day, fee of \$4.75 per person

Soup of the day

Green salad with vinaigrette

Mixed salad of the day

- Loaf bread with ham and Gouda cheese
- Three meat sub
- Multigrain bread hummus and grilled vegetables

Dessert bites and fruit salad

Coffee, tea, herbal tea

LE CHALET SANTÉ

\$38,25

Minimum of 20 people.

Add a mixed salad of the day, fee of \$3.25 per person

Add a sandwich of the day, fee of \$4.75 per person

Soup of the day

Green salad with vinaigrette

Mixed salad of the day

SALAD - 2 Choices

- **La Nansen:** Chicken, Avocado & Quinoa Salad
- **La Johannsen:** Chickpea & Spinach Salad
- **La Soleil:** Grilled Tofu & Crunchy Vegetable Salad
- **La Beauvallon:** Chickpea & Eggplant Salad
- **La Laurentienne:** Falafel, Lettuce & Chickpea Salad
- **La Versant Nord:** High-Protein Pasta Salad
- **La Fuji:** Asian Chicken Caesar Salad with Crispy Ramen Noodles
- **La Sierra Madre:** Southwest Grilled Chicken Salad
- **La Pico de Orizaba:** Mexican-Style Quinoa Salad
- **L'Atlas:** Bulgur, Falafel, Yogurt & Mint Salad

Dessert bites and fruit salad

Coffee, tea, herbal tea

TO GO BOXES

A choice of box per group. Minimum of 10 people.
Additional fees will be added if the total number of the group is less than the minimum required.
Additional fee of \$3 per person if the take-out menu is consumed on site.

BREAKFAST

BOX #1 \$ 19.00

Orange juice
Croissant
Apple
Greek yogurt and granola
Cheese

BOX #2 \$ 25.50

Orange juice
Cold sandwich – English muffin (egg, bacon, cheese)
Breakfast Pastry
Fruit salad
Yogurt

COFFEE TO GO \$ 51.50

Isothermal Box of coffee - 12 Cups of 8oz
Include cups, lids, sugar, cream and milk cups.

**Not available for on-site consumption*

LUNCH

Group less than 25 people: 1 choice
Groups of 26 to 50 people: 2 choices
Group of 51 and over: 3 choices

LUNCH TO GO #1 \$ 31.50

Bottle of water / Small salad of the day / Apple /
Granola bar / Cookies

CHOICE OF SANDWICHES

- Smoked ham baguette, brie, house mustard
- Chicken Caesar Wrap
- Asian style marinated tofu wrap with julienned vegetables
- Ciabatta with smoked turkey, lettuce, provolone cheese and spicy mayo
- Veggie pâté brioche bun with tomato and lettuce

LUNCH TO GO #2 \$ 36.25

Bottle of water / Small mixed salad /
Cheese / Brownie Bites

CHOICE OF COLD DISH

- Honey-glazed chicken breast with chili and ginger served on rice vermicelli flavored with lemon grass and coriander
- Chicken breast marinated in yogurt, garlic and lemon served with couscous
- Chicken breast with feta cheese and Kalamata olives served on Greek orzo
- Hunan-style marinated pork tenderloin served on Chow Mein
- Salmon escalope served with Asian-style vermicelli
- Asian-style marinated tofu served with noodles

PLATED - DINNER

Minimum of 30 people. Minimum of three courses with a choice of main course.
Additional fees will be added if the total number of the group is less than the minimum required.

Possibility of a menu with two main courses pre-selected in advance; \$8 per person to be added to the price of the menu. Option available for four-course menu and for groups of 50 to 150 people. Allow a minimum of 3 hours to complete the meal service. Individual place cards with an indicator of the main course must be provided by the client.

Possibility of a menu with two main courses, choice on site; \$12 per person to be added to the price of the menu. Option available for four-course menu and for groups of 50 to 150 people. Allow a minimum of 2 hours and 30 minutes to complete the meal service.

ENTRÉES

1 choice

Beet-cured salmon gravlax	\$18.25
Beef Tartare (4oz)	\$23.50
Beet carpaccio, goat cheese	\$16.75
Grilled tomatoes and cheese with garlic flowers	\$16.50
Wild mushrooms medaglioni, Arugula pesto, watercress salad with walnut oil	\$19.75
Arancinis, candied tomato coulis	\$19.75
Escargot vol-au-vent with creamy sauce	\$21.50
Homemade foie gras terrine cloudberry jelly	\$24.75

SOUPS

1 choice

Seasonal soup, chef's inspiration	\$8.75
Butternut squash and carrot soup	\$9.00
Cream of vegetable soup with cheddar crouton	\$9.50
Thai-style chicken soup	\$9.50
Sweet potato and ginger soup	\$9.50

SALADS

1 choice

Seasonal salad	\$11.50
Tremblant salad, mix of lettuce, kale, spinach, roasted grilled Squash, feta and maple vinaigrette	\$14.00
Kandahar salad, spinach, beets goat cheese with blood orange vinaigrette	\$14.00

ALLERGEN-FREE DISH

The price will be the same as the main course chosen

Barley with wild mushrooms and arugula
Stuffed squash with quinoa and vegetables
Tomato, spinach and grilled vegetable risotto
Quinoa cake, tomato chickpea relish

MAIN COURSES

1 choice

The main courses are served with seasonal vegetables and/or the chef's choice of carbs.

Grilled chicken breast, tomato & cucumber chutney	\$37.00
Gnocchi with shrimps and cherry tomatoes, lemony sauce	\$39.00
Salmon with lobster beurre blanc sauce	\$40.50
Beef cheek with red wine sauce	\$45.25
Angus beef flank steak, tomato and ginger marinade	\$49.25
AAA Filet mignon, pepper & Cognac sauce	\$66.50
Duck confit leg, red berry & blackcurrant sauce	\$43.75
Sesame-crusted walleye \$40.50 with Hunan sauce	
Half Cornish hen stuffed with wild rice & cranberries, apple sauce	\$43.50

DESSERT

1 choice

Coffee service included

Salted caramel cheesecake	\$13.25
Tiramisu cake with mascarpone	\$13.25
Truffled chocolate mousse with ganache	\$13.25
Black Forest style mousse cake	\$13.25
Apple crumble pie	\$13.25
Maple crispy cake	\$13.25
Chocolate cake Gluten-free vegan	\$13.25
Carrot cake	\$13.25



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DESSERT TO SHARE

Minimum of 30 people - Billing based on the total number of people in the group - Service lasting one hour.

Platter to share **\$15.75**

1 tray per table, 3 units per person

Macarons, truffles, and mignardises
Coffee, tea, herbal tea

Dessert Buffet **\$15.25**

Cake bites
Mini tartlets
Coffee, tea, herbal tea

Beaver Tail Station **\$20.50**

Bacon
Maple sugar / Cinnamon
Chocolate sauce
Berries
Coffee, tea, herbal tea

STATION – DINNER / EVENING

MINIMUM of 30 people - Billing based on the total number of people in the group.

DINNER STATION: Minimum 3 food-station. Service between 6:00 PM and 9:30 PM for a duration of two hours.

EVENING STATION: Service between 10:00 PM to 1:00 AM for a duration of one hour.

THE VEGGIE **\$14.95**

Vegetables with homemade dip
Grilled pitas and tzatziki
Hummus

NACHOS **\$15.95**

Corn chips, salsa and sour cream
Guacamole, cheese sauce, black olives and jalapenos

LOCAL CHEESE **\$21.50**

Quebec cheese and crackers

MONTREAL **\$18.00**

Smoked meat sandwich (1/person)
Pickles and coleslaw

OYSTER STATION

Market Price

Chef @ \$150 / hour

3 unit per person, mignonnettes

THE QUEBECOISE **\$27.50**

Poutine (1/pp) and Mini beef burger (3/pp)

POUTINE **\$19.00**

Add a Protein EXTRA \$5.00/each
Pulled Pork
Smoked Meat

LEBANESE **\$28.75**

Shish taouk chicken, grilled pita, garlic sauce,
lettuce, tomatoes and pickled turnips

CHARCUTERIE **\$25.00**

On the table, varieties of cold meats, pâtés,
Quebec cheese, bread and crackers.

RACLETTE STATION **Market Price**

In partnership with the La Savoie

DINNER BUFFET

Buffet service with a maximum duration of two hours. Billing is based on the total number of people in the group.

Minimum number of people required according to the chosen menu;

The difference between the required number and the total number of the group will be added as additional charges.

Addition of a composed salad of the day, \$4.25 per person - Addition of a hot dish, \$8.75 per person

LE MANITOU

\$70.00

Minimum of 40 people

Soup of the day
Mixed Greens and julienned vegetable with
raspberry vinaigrette
2 mixed salads of the day
Cheese platter, bread and crackers

Roast beef with horseradish and mustard
Salmon steak with lemon hollandaise sauce
Roasted chicken breast and tomatoes confied
Penne with wild mushrooms, spinach and
Marsala creamy sauce
Potatoes of the day
Rice with vegetables

Mini treats and tartlets
Homemade fruit salad
Coffee, tea, herbal tea

ADDITIONAL DISH

\$8.75

- Pork tenderloin with Meaux mustard, honey and apple sauce
- Sautéed vegetables and shrimp stir-fry with red curry and coconut milk
- Portuguese style roasted chicken
- Chicken and vegetable Indian style
- Pad thai- style rice vermicelli with tofu and vegetables
- Chickpeas with butter
- Cheese tortellinis with rosée sauce
- Linguine with bolognese sauce
- Fusilli carbonara style
- Linguini with Alfredo sauce

LE DUNCAN

\$64.75

Minimum of 35 people

Soup of the day
Green salad and vegetables, balsamic vinaigrette
Two mixed salads of the day

Beef Bourguignon
Chicken stew with wild mushroom sauce
Penne with artichokes, Kalamata olives, tomato sauce and feta
Potatoes of the day
Rice with vegetables

Variety of cakes and tartlets
Homemade fruit salad
Coffee, tea, herbal tea

FLYING MILES

\$56.50

Minimum of 20 and maximum of 50 people

Soup of the Day
Mixed green with balsamic vinaigrette
Caesar salad
Baby potato salad with spinach and creamy
vinaigrette

Pork cheek stew style
Chicken breast with BBQ sauce
Fusilli with tomato and basil sauce
Rice with vegetables

Variety of desserts
Homemade fruit salad
Coffee, tea, herbal tea



CANAPÉS

Price per dozen. Minimum of 3 dozen per selection.

COLD CANAPÉS

Tomato and bocconcini skewers	\$44.50
Smoked salmon on blinis, aigrette sauce	\$45.25
Salmon tartare with green apple	\$51.75
Bloody Caesar shrimp	\$52.75
Spicy beef tenderloin, yogurt with Cucumber sauce	\$53.50
Homemade foie gras with ice cider jelly	\$53.75
Black fig stuffed with goat cheese and cashew	\$52.00
Mini pears with goat cheese and walnuts	\$51.00
Tomato and tofu skewer	\$45.25
Bruschetta on a chip	\$44.50
Plantain chips with Baba Ganoush	\$44.75

HOT CANAPÉS

Chicken satay skewers, coconut and red curry marinade, peanut sauce	\$52.00
Chicken samosa	\$51.00
Mushrooms arancini with creamy gorgonzola dip	\$51.00
Mini-burger	\$53.00
Truffle Mac & Cheese Bite	\$51.00
Mini Egg Rolls with Smoked Meat	\$52.50
Shrimp bundle	\$49.50
Vegetable gyozas	\$44.50

CHEF'S SELECTION

Variety of cold and hot canapés	\$44.00
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WINE LIST

Subject to change according to distributor availability. - Private imports

WHITE

Flor de Lisboa Bronco, Vidigal, Portugal	\$42.77
Madregal, Chardonnay / Trebbiano, Abruzzes, Italy	\$44.79
Primizia, Garganega / Chardonnay, Le Arche, Vénétie, Italy	\$46.63
Avarino, Trebbiano / Moschofilero/Roditis, Nestor Winery, Peloponnese, Greece	\$48.83
DuToitskloof, Chenin Blanc, Cape Town, South Africa	\$52.87
Bixio, Pinot Grigio, Vénétie, Italy	\$52.87
Gandarada, Encruzado / Malvasia, Boas Quintas, Dao, Portugal	\$58.01
Des Lyres, Sauvignon Blanc, Château Bertinerie, Blaye-Côtes-de-Bordeaux, France	\$63.88
Vecchia Cantina, Trebbiano, Grechetto, Chardonnay, Toscane	\$64.79

RED

Flor de Lisboa Tinto, Vidigal, Portugal	\$42.77
Madregale, Sangiovese/Montepulciano, Abruzzes, Italy	\$44.79
Primizia, Corvina / Rondinella, Le Arche, Vénétie, Italy	\$46.63
Sattoriva Antica, Merlot, Vénétie, Italy	\$48.83
DuToitskloof, Cabernet Sauvignon/Shiraz, Cape Town, South Africa	\$52.87
Bixio Cabernet Sauvignon, Molise, Italy	\$52.87
Des Lyres, Merlot/Cab sauv/Malbec/Cabernet Franc, Château Bertinerie, Blaye-Côtes-de-Bordeaux, France	\$63.68
Gandara, Touriga Nacional / Alfrocherio / Tinta Roriz, Boas Quintas, Dao, Portugal	\$66.45
Chianti, Vecchia Cantina, Sangiovese, Toscane (BIO)	\$64.79
Valpolicella Classico, Corvina / Rondinella / Molinara, Vénétie, Italy	\$72.51
Pinot noir, Le Arche, Vénétie, Italy	\$74.53

SPARKLING WINE

Prosecco, Le Arche, Vénétie, Italy	\$62.82
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CHAMPAGNE

Taittinger, Reserve Brut, Reims, France	\$176.96
Veuve Clicquot, Reims, France	\$244.51

ALCOHOL-FREE

Sparkling Apple Must, Cedrerie St-Nicolas, Quebec	\$27.50
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BAR

Bar setup – If sales do not reach \$500 (before service and taxes) per bar, a fee of \$225 plus service and taxes will be charged. This fee is for each of the bars, it is non-negotiable and will be automatically added to your final bill.

CANADIAN BEER \$7.71

Bottle 331ml
Budweiser, Labatt Bleu, Michelob Ultra

IMPORTED BEER \$9.36

Bottle 331ml
Stella Artois, Corona

ARCHIBALD BEER \$11.75

Can 473ml
Belle-Mer, Jouflue, Matante

GLASS OF WINE \$9.36

5 onces
House Wine

STANDARD SPIRITS \$9.91

Brandy St-Remy / Rye Canadian Club /
Vodka Polar Ice / Rhum Bacardi Gold Ambre /
Tequilla Sauza Gold / Gim Bombay /
Jack Daniel's / Cognac Gauthier /
Scotch St-Leger / Scotch Johnnie Walker Red /
Whisky Jameson / Coureur des Bois

COCKTAIL \$10.27

Bloody Caesar / Pur Vodka Cosmo
Shape Framboise Menthe / Sainte-Marie
Mojito / Cidre Lacroix original

THEMED COCKTAIL \$11.01

2 onces et 2+ chaser

REGULAR SHOOTER \$4.59

DELUXE SHOOTER \$5.69

DELUXE SPIRITS \$11.38

Vodka Grey Goose / Rhum Chic Choc /
Tequilla Patronne Silver / Gin Hendrick's /
Whisky Crown Royal / Scotch Glenlivet /
Whisky Buffalo Trace / Scotch Bowmore

DELUXE DIGESTIF \$13.22

Cognac Remy Martin VSOP / Scotch
Glenfiddich / Scotch Johnnie Walker Black

PREMIUM LIQUOR \$14.50

Cognac Remy Martin XO / Grand Marnier /
Scotch Chivas Regal / Porto

ALCOHOL FREE

Corona Cero (SunBrew)	\$9.36
Romeo's Gin 0%	\$8.81
Soft drink	\$5.14
Water bottle	\$5.14
Sparkling water	\$5.14