

Banquet Menus Banquet Menus

Dear Madam, Dear Sir,

This menu was elaborated as a guide for the planning of your event at the hotel.

Although we offer a varied menu selection, these are only suggestions and we will, of course, be pleased to elaborate any menu according to your specific tastes and budget.

All meals are quoted per person and include, for “luncheons”, soup and dessert; “dinners” include appetizer, soup and dessert. You will note that a slight supplement is applicable to certain items.

Prices do not include applicable taxes and service charge.

It is essential that a minimum number of people be guaranteed at least 48 hours before the activity. The hotel will ensure that it can serve at least 10% more people than guaranteed. If no guarantee has been confirmed to the hotel, the expected number of people becomes the guarantee and will be used for invoicing.

Menu prices are subject to changes, but are guaranteed for a period of 90 days starting _____.

Bon appétit!



HÔTEL
MANOIR VICTORIA

44, Côte du Palais
Vieux-Québec, QC Canada G1R 4H8
418-692-1030
1 800 463-6283 (Canada et États-Unis)

Banquet Menus *Banquet Menus*

BREAKFASTS

30 people minimum

AMERICAN BUFFET STYLE

From 7:00 to 10:30 am

Orange, grapefruit, apple juices
Sliced fresh fruits and season berries
Basket of whole fresh fruits
Fruit salad
Plain and fruit yoghurt
Assorted cereals with 2% or skim milk
Assorted cheese platter
Cream cheese
Assorted cold cuts
Cretons
Croissants, chocolate croissants, raisin bread
Assorted pound cakes
Toasts
Scrambled eggs
Bacon, pork and beef sausages
French toasts
Pancakes in syrup
Roasted potatoes
Marmalade and jams
Home-made apple compote with cinnamon
Coffee, tea or hot chocolate

\$15,50 per person
plus taxes and service

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MENU SELECTION - LUNCH

MENU OPTIONS

- No 1** **Unique menu for \$20.00 per person**, plus taxes and service
(Plated service available for groups no larger than 30 people)
- Includes:**
- Soup of the day and seasonal salad
 - Choice of one main course *(See selection on next page)*
 - Dessert
 - Coffee or tea
- No 2** **Buffet menu for \$22.00 per person**, plus taxes and service
(This menu option is available for groups of 30 people or more)
- Includes:**
- Raw vegetables with dip
 - Cold cuts (3)
 - Mixed salads (2)
 - Green salad
 - Soup
 - Choice of three main courses *(See selection on next page)*
 - A selection of cheeses (3)
 - Choice of desserts (2)
 - Fruit salad
 - Coffee, tea or herbal tea
- No 3** **Light buffet menu for \$18.50 per person**, plus taxes and service
(For a minimum of 20 people)
- Includes:**
- Tomato or vegetable juice
 - Raw vegetable platter
 - Mixed salads (2)
 - Green salad
 - Selection of two sandwiches *(See selection on next page)*
 - Cheese platter
 - Dessert of the day and fruit salad
 - Coffee, tea or herbal tea (or soda)
- No 4** **Box lunch style menu for \$16.00 per person**, plus taxes and service
(Served on platter in the meeting room for groups from 4 to 20 people)
- Includes :**
- Appetizer of the day or raw vegetables with dip
 - Choice of one type of sandwich for the group *(See selection on next page)*
 - Fruit, dessert or yoghurt
 - Fruit juice or soft drink



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MENU SELECTION – LUNCH (Cont'd)

Options **MAIN COURSES**

No 1
and
No 2 *Served with either rice, pasta or potatoes as well as the vegetable of the day:*

- Braised chicken with mushrooms and fresh herbs
- Chicken breast wrapped in a fresh herb and cheese crumble with green beans
- Confit turkey leg and cauliflower Parmentier, thyme sauce
- Confit pork with Cajun spices, butternut squash purée
- Pork “*Filet mignon*” in a mustard and spice crust with celery root purée
- Roast of pork with a Blue cheese sauce, sautéed cabbage and bacon
- Roasted beef shoulder fillet, caramelized parsnips, pepper and shallot sauce
- Red wine and shallot braised beef with ginger glazed carrots
- Lamb “*ragoût*” with olives and eggplant caviar with cumin
- Lamb roast with fresh herbs and ratatouille
- Oven roasted salmon steak with citrus and pistachio sauce, sautéed fennel and beets
- Pan seared fillet of trout “*À la Meunière*” with almonds and broccoli
- Poached fillet of sole, shallots with white Vermouth and spinach
- Mushroom and vegetable risotto (*vegetarian*)

Options **THE SANDWICHES**

No 3
and
No 4

- Chicken and pesto wrap, Feta cream, tomatoes and arugula
- Portobello wrap, bacon mousse and cabbage
- Fish rillettes with curried coconut milk and fresh vegetables
- Tuna salad on baguette
- Chicken liver mousse on baguette with confit onions
- Ham and Brie on baguette with mustard butter
- Braised pork on baguette with artichoke purée
- Rabbit rillettes on baguette with braised vegetables
- Roast beef rillettes on baguette with country-style mayonnaise and lettuce
- Club sandwich with confit duck leg (\$5 extra)
- Smoked salmon bagel with radish and herb cream cheese (\$5 extra)



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DINNERS

MENU # 1

Baby Romaine lettuce, cranberry and bacon vinaigrette

or

Home-made chicken liver terrine, blackcurrant ketchup

or

Matane shrimps with zucchini and tomato salsa



Soup of the day



Pork medallion and melted Brie, vegetable tian and roasted potatoes

or

Braised beef in red wine, creamy red cabbages and polenta

or

Chicken jambonnette stuffed with mushrooms, old fashioned mashed potatoes

or

Poached salmon steak, citrus cream and spinach risotto

ou / or

Sole fillet with an olive crust, zucchini and Ricotta cannelloni

or

Vegetarian wok-style stir-fry



Dessert

Coffee or tea

\$29.00 per person
plus taxes and service

The person in charge for the group must choose, one week in advance, a fixed menu for the entire group. Minimum of 20 people and more. Choice of 2 main courses (Extra \$4.)

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DINNERS (Cont'd)

MENU # 2

Tomato and Mozzarella mille-feuilles, cheese crumble, arugula pesto and almonds

or

Home-made duck terrine, marinated mushrooms and onion confit

or

Smoked salmon and cauliflower rémoulade with apples

or

Green pea soup with mint

or

Butternut squash soup with brown butter

or

Veal tenderloin with shallots, celery root purée

or

Braised lamb shank, vegetable mille-feuilles and a coco bean stew

or

Confit wildfowl leg (either duck or goose) in a Parmentier and parsnip gratin

or

Roasted cod fillet, mushroom risotto and Swiss chard with braising juice

or

Vegetarian Primavera risotto

or

Cheese cake with wild berries

or

Molten chocolate cake

Coffee or tea

\$37.00 per person
plus taxes and service

The person in charge for the group must choose, one week in advance, a fixed menu for the entire group. Minimum of 20 people and more. Choice of 2 main courses (Extra \$4.)

DINNERS (Cont'd)

MENU # 3

Beef loin tataki, cauliflower panna cotta, braising juices vinaigrette and greens

or

Citrus and herb marinated scallop ceviche, light green pepper cream

or

Foie gras terrine with pistachios, apple compote, balsamic and cranberry juices

or

Crab and asparagus duo with a citrus vinaigrette



Braised veal cheeks in red wine, crispy sweet breads, confit potatoes and creamy red cabbage

or

Beef duo (pan seared beef fillet and braised beef shoulder) with scalloped parsnip gratin

or

Roasted cod steak, lemon gnocchi and green onion flan

or

Monkfish brochette with rosemary, beurre marseillais and fennel purée



Triple chocolate cake

or

Apple tart with « sucre à la crème »

Coffee or tea

\$55.00 per person
plus taxes and service

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HORS-D'OEUVRE

Cold Canapés

Regular

Bruschetta with basil canapé
Corn gaspacho and pop corn cream
Grape, Emmental and poire aux noix
brochette
Salmon rillettes and ginger cream
Home-made venison terrine, onion jam
Chicken liver mousse, blackcurrant ketchup
Shrimp salsa and green apples
Cauliflower panna cotta and hazelnuts

\$20.00 by the dozen

Deluxe

Salmon tartare with oyster mushrooms
Smoked salmon canapé with radish butter
Rainbow trout in apple brine
Home-made foie gras with pistachios on toast
Asparagus and quail egg tartare
Nordic beef tartare
Crab and zucchini verrine
Marinated goose breast and mushrooms

\$30.00 by the dozen

Hot Canapés

Regular

Snail tart with Bleu cheese
Confit pork belly with maple
Québec cheese fondue
Alsatian-style flambée tart
Tomato, prosciutto and Parmesan tart
Chicken stew croquette with parsley
Pork and red wine croustis
Crispy trout and brown butter

\$22.00 by the dozen

Deluxe

Braised beef and mushroom "candy"
Confit duck and cheese feuilleté
Mushroom and Parmesan risotto arancini
Lamb stew, cauliflower and hazelnut oil purée
Crispy sweet breads with veal stock
Citrus pan seared shrimps
Scallop and bacon tart
Tender-crisp of Tomme cheese, onion jam

\$32.00 by the dozen

Gourmet Hors-d'oeuvre

Strawberry and rhubarb crumble
Lemon and thyme tart
Berry and apple cider gratin
White chocolate and coconut mousse verrine
Gourmet tiramisu
Strawberry and pepper mousse verrine with vanilla
Mascarpone
Vanilla and blueberry panna cotta
Black chocolate mousse

\$22.00 by the dozen



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BEVERAGES

Open bar

(Minimum 50 persons)

Domestic beer	\$5.25
Aperitif	\$5.50
Regular brand	\$5.50
Premium brand	\$6.25
Digestif	\$6.50
House wine, red or white	\$5.25
Soft drink	\$3.00
Perrier	\$3.75

Cash Bar

Domestic beer	\$6.00
Aperitif	\$6.25
Regular brand	\$6.25
Premium brand	\$7.25
Digestif	\$7.50
House wine, red or white	\$6.00
Soft drink	\$3.50
Perrier	\$4.25

All above mentioned prices do not include applicable taxes and mandatory service charge (15%).

The hotel will provide barman service, mixers and garnishings at no extra cost as long as sales reach \$250.. Otherwise, service charges of \$60. will be billed to the organization for barman services (3 hours). Please add applicable taxes.

All above prices include applicable taxes. The mandatory service charge (15%) is not included.

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WINE LIST

White Wines

Chardonnay, Cliff 79 (Australia)	30,00 \$
3 Grappes Blanches De La Chevalière, Laroche, pays d'Oc (France)	32,00 \$
Pinot Grigio Beringer, California (United States)	34,00 \$
Sauvignon Blanc Jackson-Triggs, Black Reserve VQA, Niagara (Canada)	35,00 \$
Chardonnay Albizzia, Frescobaldi, Tuscany (Italy)	38,00 \$
Cuvée Charlotte, Le Domaine les Brome, Québec (Canada)	42,00 \$
Sauvignon Blanc, Oyster Bay Marlborough (New Zealand)	45,00 \$
Chardonnay Château St-Jean, California (United States)	48,00 \$

Red Wines

Cabernet/Shiraz Cliff 79 (Australia)	30,00 \$
3 Grappes Rouges De La Chevalière, Laroche, pays d'Oc (France)	32,00 \$
Merlot, Jackson-Triggs Black Reserve VQA, Niagara (Canada)	35,00 \$
Campo Ceni Barone Ricasoli, Tuscany (Italy)	36,00 \$
Cabernet-Sauvignon Woodbridge, California (United States)	38,00 \$
Merlot, Pepperwood Grove, Don Sebastiani & Sons, California (United States)	42,00 \$
Cuvée Julien, Le Domaine les Brome, Québec (Canada)	42,00 \$
Mouton Cadet Réserve St-Émilion, Baron Philippe de Rothschild (France)	47,00 \$

Taxes and service not included

N.B. This list is only for your information and is subject to the availability of the products at the S.A.Q.



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COFFEE BREAKS

Per person

Coffee, tea, herbal tea and juice	\$3.50
Coffee, tea, herbal tea and soft drink	\$4.00
Coffee, tea, herbal tea, juice and soft drink	\$4.50
Coffee, tea, herbal tea, juice and muffin	\$6.00
Assorted home-made cookies (2 / person)	\$3.00
Small pastries (2 / person)	\$4.50
Whole fresh fruits	\$2.75
Sliced fresh fruits	\$4.00
Fresh fruit brochette	\$4.50

Per Item

Coffee, tea, herbal tea	\$2.75
Liter of juice	\$18.00
Soft drink (340 ml)	\$3.00
Mineral water	\$3.50
Croissant, danish, chokolatine, muffin	\$3.00
Assorted yogurts	\$2.75

All above prices do not include applicable taxes and 15% service charge.

COFFEE BREAK PACKAGES

Healthy Break

Sliced seasonal fresh fruits
Assorted fruit juices
Banana bread
Coffee, Decaffeinated coffee, herbal tea
or mineral water

\$11.00 per person

Gourmet Pause

Chocolate cake
Mango mousse
Crème brûlée
Chocolate cookies
Coffee, tea or milk

\$14.00 per person

All above prices do not include applicable taxes and 15% service charge.