



PLATED BREAKFAST

Served with orange or grapefruit juice, coffee, decaffeinated coffee, Teas and herbal teas Lot 35. Minimum 10 people

The Morning Express Plate **30.00**

Plate of fresh seasonal fruits
Croissant, butter and jams

Choice of omega-3 eggs (Choice of 1)
Mini omelet with cheddar cheese from St-Fidèle
and bell peppers
Scrambled eggs

Choice of breakfast meats (Choice of 1)
Bacon
Black forest ham
Pork and beef sausage

Choice of potatoes (Choice of 1)
Potato quarters and caramelized onions
Baby potatoes with fresh herbs and dried
tomatoes
Hash brown potatoes with bell peppers

BREAKFAST BUFFET

Served with orange or grapefruit juice, coffee, decaffeinated coffee, Teas and herbal teas Lot 35. Minimum 20 people

Please note that all of our buffets are available for a maximum period of two hours. Additional charges of \$5.00 per person are applicable for each extra hour of service. As we refill our buffet without restrictions, we will not leave any items for coffee breaks.

The Sunrise

32.00

Platter of melons and sliced fresh fruits
Selection of freshly baked pastries from our local bakery
Selection of toasts with jam, marmalade and butter

Bacon
Pork and beef sausages

Choice of omega-3 scrambled eggs – Choice of 1 garnish
tomato and chive
fresh herbs and cheddar cheese from St-Fidèle
sautéed mushrooms

Choice of potatoes – Choice of 1
potato quarters and caramelized onions
baby potatoes with fresh herbs and dried tomatoes
hash brown potatoes with bell peppers

Le Saint-Laurent

36.00

Platter of melons and sliced fresh fruits
Selection of freshly baked pastries from our local bakery
Selection of toasts with jam, marmalade and butter

Selection of individual yogurts
Platter of Swiss and Cheddar cheese from St-Fidèle

Choice of Morning Sweets – Choice of 1
Belgian waffles and toppings
French toast and toppings

Choice of omega-3 scrambled eggs – Choice of 1 garnish
tomato and chive
fresh herbs and Cheddar cheese from St-Fidèle
sautéed mushrooms

Choice of breakfast meats – Choice of 2
bacon
maple glazed ham
pork and beef sausages

Choice of potatoes – Choice of 1
potato quarters and caramelized onions
baby potatoes with fresh herbs and dried tomatoes
hash brown potatoes with bell peppers

Flavor Trail (30 people minimum)

39.00

Platter of melons and sliced fresh fruits
Selection of freshly baked pastries from our local bakery
Selection of bagels with cream cheese, jams and butter
Selection of cereal breads from our local bakery
Selection of individual yogurts

Platter of home smoked salmon and garnishes
Local cheese platter
Platter of organic Charlevoix cold cuts
Pork creton from Charlevoix

Choice of morning sweets – Choice of 1
Belgian waffles and toppings
French toast and toppings

Choice of omega-3 scrambled eggs – Choice of
1 garnish
tomato and chive
fresh herbs and Cheddar cheese from St-Fidèle
sautéed mushrooms
OR
mini omelet with bell peppers, Cheddar cheese
from St-Fidèle and spinach

Choice of breakfast meats – Choice of 2
bacon
maple glazed ham
pork and beef sausages

Choice of potatoes – Choice of 1
potato quarters and caramelized onions
baby potatoes with fresh herbs and dried
tomatoes
hash brown potatoes with bell peppers

ON THE GO BOX

On the go box	20.00	Extra Breakfast sandwich	5.00 per person
Individual size orange juice Whole fruit (apple or orange) Granola and individual yogurt Cheese		English muffin with egg, Swiss cheese and black forest ham (served warm) OR Pretzel bagel with Manoir's smoked salmon	
1 fresh croissant 1 muffin Jam and butter			

Fairmont cooler bag **Price on request**

Personnalized logo also available

EXTRAS

ENHANCE YOUR BREAKFAST!

Rate per person
Minimum 20 people

Animated station of Charlevoix Eggs Benedict	12.00	Animated omelet station and garnishes	10.00
Served on English muffin, ham and caramelized oyster mushrooms, poached egg with hollandaise thyme sauce			
Make your own muesli	9.00	Breakfast Sandwich	5.00
Selection of oat, granola, nuts, grains, dried fruits (apricots, cranberries and blueberries) Served with choice of plain yogurt, soy milk, coconut milk or skim milk		(English muffin, back bacon, egg and Cheddar cheese)	
Le Manoir's maple butter crêpes	6.00	Homemade Belgian waffle animated station and toppings	10.00



THEMED COFFEE BREAKS

Minimum 20 people

<p>The traditional</p> <p>Assorted homemade breakfast breads Individual yogurt</p> <p>Coffee, decaffeinated coffee, teas and herbal teas Lot 35</p>	<p>12.00</p>	<p>The Early Bird</p> <p>Sliced fresh fruit Assorted breakfast pastries</p> <p>Coffee, decaffeinated coffee, teas and herbal teas Lot 35</p>	<p>12.00</p>
<p>The energizer</p> <p>Trail mix (dried fruits, nuts and seeds) Assorted muffins Individual yogurt with Muesli</p> <p>Coffee, decaffeinated coffee, teas and herbal teas Lot 35</p>	<p>14.00</p>	<p>The Sweetness</p> <p>Seasonal fresh fruits basket Assorted homemade macaroons Sugar frosted chouquettes</p> <p>Coffee, decaffeinated coffee, teas and herbal teas Lot 35</p>	<p>14.00</p>
<p>The Citrus Variation</p> <p>Lime curd verrine Black lime meringue Homemade orange marshmallow Lemon cake</p> <p>Coffee, decaffeinated coffee, teas and herbal teas Lot 35</p>	<p>14.00</p>	<p>The Movie Theater</p> <p>Assorted nuts Popcorn bar (butter, homemade salty caramel, BBQ) Assorted candy (gummy candies, licorice, chocolate)</p> <p>Coffee, decaffeinated coffee, teas and herbal teas Lot 35</p>	<p>14.00</p>
<p>The floral</p>	<p>16.00</p>	<p>The Blueberry Madness</p>	<p>17.00</p>

Orange blossom water cake
Peach and jasmine macaroon
Rose and lychee chantilly with raspberries

Coffee, decaffeinated coffee, teas and herbal teas Lot 35

The Cheeses from Charlevoix 18.00

Migneron cheese crisps
Cheesecake with Deo Grati cheese from La Maison d'affinage Maurice Dufour and berry jelly
1608 cheese croquette from Laiterie Charlevoix and lemon mayonnaise

Coffee, decaffeinated coffee, teas and herbal teas Lot 35

From the garden (minimum 40 people) 19.00

Assorted healthy juices in verrine

The Chef's garden (hummus with mini fresh vegetables)
Corn chips

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

Blueberry and cardamom smoothie
Blueberry financier, lemon balm whipped cream
Blueberry frozen parfait, cocoa guetine
Blueberry mini tart

Coffee, decaffeinated coffee, teas and herbal teas Lot 35

The Afternoon Tea 18.00

Iced Tea Creamy Earl Grey Lot 35
Cucumber mini sandwich
Scone and lemon curd
Shortbread cookie

Coffee, decaffeinated coffee, teas and herbal teas Lot 35

Beverages station 5.00 per unit

Soft drinks (355 ml)
Sparkling water (250 ml)
Spring water (500 ml)
Fruit juice (300 ml)
V8, tomato juice, Clamato (156 ml)

Charged according to consumption

À LA CARTE COFFEE BREAKS

Coffee, Decaffeinated coffee, Teas and herbal teas Lot 35	4.75 per unit	Hot chocolate	4.75 per unit
Latte, cappuccino	6.50 per unit	Espresso	6.50 per unit
Nespresso pods (machine included)	6.50 per unit	Soft drinks	5.00 per unit
Leggero, Vanilla, Lungo, Decaffeinato		355 ml	
Fruit juice	5.00 per unit	Spring water	5.00 per unit
300 ml		500 ml	
Sparkling water	5.00 per unit	V8, tomato juice, Clamato	5.00 per unit
250 ml		156 ml	
Homemade iced tea	23.00 / pitcher	Fruit juice	33.00 / pitcher
(8 glasses)		orange or grapefruit (8 glasses)	
Glasses of fruit smoothie	38.00 / dz	Whole fruit	4.00 per unit
4 oz per glass			
Traditional sandwiches (3 small triangles per person)	10.00 / person	Homemade fruit bar	4.75 per unit
Egg Chicken Ham			
Individual-sized yogurt	4.50 per unit	Seasonal sliced fresh fruit platter	5.00 / portion

Seasonal fruit brochette	5.00 per unit	The Chef's garden	10.00 / portion
		Hummus tray Mini fresh vegetables (minimum of 40 people)	
Trail mix (dried fruits, nuts and seeds)	29.00 / dz	Assorted crispy raw vegetables with dip	5.00 / portion
individual size			
St-Fidèle Cheddar and Suisse cheese platter	9.00 / portion	Quebec cheese platter	11.00 / portion
60 gr		60 gr	
Charlevoix cheese platter	16.00 / portion	Popcorn	6.00 / portion
60 gr		minimum 20 people	
Homemade popcorn with caramel and fleur de sel	7.50 / portion	Brownies	32.00 / dz
(minimum 20 portions)			
Assorted cookies	30.00 / dz	Assorted homemade breakfast breads	32.00 / dz
Blueberry mini tarts	40.00 / dz	Assorted muffins	34.00 / dz
Assorted breakfast pastries	34.00 / dz	French macaroons	36.00 / dz
		Chef's inspiration	
Chocolate truffles	35.00 / dz	Assorted Manoir's pastries	36.00 / dz
Sugar frosted chouquettes (2 per person)	30.00 / dz		



PLATED 3 COURSE LUNCH

Minimum 20 people

- 1) Choose an appetizer or a soup
- 2) Choose a main course
- 3) Choose a dessert

Includes coffee, decaffeinated coffee, teas and herbal teas Lot 35 service

Preservice of entrées:

If the number of requested entrées exceeds the guaranteed minimum number of guests, a \$10 charge per additional seats will be charged to cover production and service costs.

Appetizers

**Salmon and Manoir's
smoked salmon tartare,
blueberries, yogurt with
fennel salad and croutons**

EXTRA \$8.00

**Greek quinoa salad and
arugula**

**Chef's green salad with
creamy basil pesto
dressing and Tomme de
Brebis de Charlevoix
cheese curls**

Soups

**Andalouse cream with red
bell peppers**

**Squash soup, grilled
pumpkin seeds**

**Carrot cream soup, chive
sour cream**

Parmentier cream soup,

vegetables

Pork tenderloin marinated with Vache Folle Imperial Milk Stout beer, cooking juices, parsnip purée, vegetables from the market	39.00	Mont Grand-Fonds, praline chocolate mousse and creamy caramel
		Crème brûlée flavoured with orange zest, chocolate mousse quenelle
Niçoise salad with marinated tuna, green beans, bell peppers, olives, fingerling potatoes and soft boiled egg	39.00	Board of pastries to share (3 varieties)
Walleye almondine, orgetto, seasonal vegetables, miso beurre blanc	42.00	Tripple chocolate mousse cake, chocolate mendiants with dried fruits, cranberry coulis
Braised duck leg, mushroom sauce and roasted potatoes	42.00	
Grilled chuck steak 5 oz., green alder pepper jus, caramelized onions, scalloped potatoes and vegetables from the market	46.00	

Maple braised beef cheek, mashed potatoes with roasted garlic and vegetables from the market	46.00
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LUNCH BUFFET

Minimum 20 people

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The Lifestyle Cuisine

42.00

Andalouse soup
Ciabatta bread

Green salad and garnishes, oil vinaigrette with sun-dried tomatoes
Greek chickpeas salad
Yellow beets salad, marinated red onions, poppy seeds and mustard dressing
Tomato carpaccio, grilled cheese, olive oil with herbs

Roasted cod loin, sauce vierge with pomegranate arils
Grilled chicken, caponata with mediterranean vegetables
Lentils Dahl with butternut squash
Vegetables from the market
Indian Biryani rice

Berries verrine with yogurt and granola
Apple and oat squares

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

On the Go!

Soup of the day

Raw vegetables with Ciel de Charlevoix cheese dip
Mixed spring lettuce
Choice of vinaigrettes (raspberry, balsamic and Dijon)

SALADS (CHOICE OF 2)

Tabouleh
Potato salad with smoked lardoons, Meaux mustard mayonnaise
Corn and bell pepper salad, confit tomato and chorizo vinaigrette
Greek chickpeas salad
Grilled vegetable salad with sun-dried tomato pesto
Green bean salad, roasted almond with paprika, tomatoes, Parmesan and shallot dressing
Penne pasta salad, spinach, roasted pine nuts, black olives and bocconcini

MAIN COURSES

CHOICE OF 2 SANDWICHES – 39.00

CHOICE OF 3 SANDWICHES – 43.00

French stick with sliced beef, cream cheese with grilled bell peppers, onion sprouts
Smoked salmon salad, capers and lemon confied mayonnaise, aragula on French bread
Smoked turkey ciabatta, sun-dried tomato pesto, Suisse cheese and lettuce
Grilled sandwich with grilled Portobello and balsamic, Suisse cheese on ciabatta
Grilled sandwich with tomato, prosciutto, bocconcini, aragula pesto, French stick
Grilled vegetable wrap, baba ghanouj and onion sprouts
Chicken salad sandwich, onion compote, bacon and tomato confit mayonnaise, multi-grain bread
Brioche bread with BBQ pulled pork, 1608 cheese
Old fashioned ham, Cheddar cheese, lettuce, Meaux mustard mayonnaise, pumpernickel bread

Indian style chicken, yogurt and pickled vegetables on a wrap

THE DESSERTS

Fresh fruit salad

AND CHOICE OF 2

Triple chocolate mousse cake

Sugar pie

Raspberry cream cake

Maple pouding chômeur

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

To Your Taste

Soup of the day

Fresh vegetables with dip

Mixed spring lettuce

Choice of vinaigrette (raspberry, balsamic, Dijon)

SALADS (CHOICE OF 2)

Yellow beets salad, marinated red onions, poppy seeds and mustard dressing

Roasted broccoli and cauliflower salad, yogurt and fresh herbs

Fennel salad with cucumber, feta cheese, tomatoes and Kalamata olives

Orzo salad with chorizo, bell peppers, grilled onions, paprika and saffron oil vinaigrette

Roasted chickpeas with cumin salad, spinach and sweet onions

Barley salad, smoked Belle Brune cheese, pan-fried mushrooms in brown butter and herb vinaigrette

MAIN COURSES

CHOICE OF 2 MAIN COURSES – 44.00

CHOICE OF 3 MAIN COURSES – 47.00

Mac & Cheese with 1608 cheese

Grilled salmon with honey, Meaux mustard and pumpkin seeds, white wine cream sauce

Vegetarian lasagna with St-Fidèle cheese

Pork loin, MicroBrasserie Charlevoix's beer jus and Manoir's honey

Hunter's chicken stew

Pork tenderloin with caramelized apples, apple mistelle jus from Vergers Pedneault

Lentil dahl with butternut squash and feta cheese

Beef shoulder tender with Manoir's spices, pepper sauce

Turkey breast stuffed with cranberry, port wine sauce

Beverage station

5.00 per unit

Soft drinks (355 ml)

Fruit juice (300 ml)

Sparkling water (250 ml)

V8, tomato juice, Clamato (156 ml)

Charged according to consumption

Market vegetables and starch of the day

DESSERTS

Fresh fruit salad

AND CHOICE OF 2

Selection of French pastries

Carrot cake

Tartlets assortment (chocolate, seasonal fruit,
maple)

Chocolate cake

Coffee, decaffeinated coffee, Teas and herbal
teas Lot 35

LUNCH BOX TO-GO

Customized Lunch Box

Served on a tray

3.00 per person

Bottled water

Maximum 20 people

Fresh vegetables and dip

Cheddar cheese

Bag of chips

SALADS AND/OR SANDWICHES

CHOICE OF 1 ITEM – 25.00

CHOICE OF 2 ITEMS (SALAD AND SANDWICH) – 30.00

Potato salad with bacon

Pasta salad, grilled vegetables and pesto

SALMON – brioche bread, Manoir smoked salmon, capers, shallot and cream cheese

ITALIAN – ciabatta bread, prosciutto, mozzarella, tomato, arugula and pesto

CLASSIC – brioche bread, Black Forest ham,

Suisse cheese, pickle and mayonnaise

VEGGIE – wrap, tomato, avocado, cucumber, lettuce and mozzarella

CAESAR – wrap, grilled chicken, romaine lettuce, bacon and parmesan

Whole fruit

Chocolate cookie

Utensils; knife, fork, spoon and compostable napkins

Beverages station

5.00 per unit

Fairmont thermal bag

Price on request

Soft drink(355 ml)

Fruit juice (300 ml)

Sparkling water (250 ml)

V8, tomato juice, Clamato (156 ml)

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35 (with to-go cup)

Personalized logo also available

MEAL TRAY

Minimum of 5 people

Each meal tray is individually packaged.

THE ALL-PURPOSE

32.00

Potato salad with bacon

CHOICE OF 1 SANDWICH :

SALMON – brioche bread, Manoir smoked salmon, capers, shallot and cream cheese

ITALIAN – ciabatta bread, prosciutto, mozzarella, tomato, arugula and pesto

CLASSIC – brioche bread, Black Forest ham, Suisse cheese, pickle and mayonnaise

DUCK – pretzel bread, thin slices of smoked duck breast, romaine lettuce and sun-dried tomato mayonnaise

VEGGIE – wrap, tomato, avocado, cucumber, lettuce and mozzarella

CAESAR – wrap, grilled chicken, romaine lettuce, bacon and parmesan

ROSSINI – sesame kaiser roll, torchon-style Foie Gras, beef tataki, caramelized onions, arugula and truffle mayonnaise – 8.00 \$ EXTRA

Quebec cheese

Tartlet of the moment

THE DUO

38.00

Green salad and vinaigrette

AND

CHOICE OF 1 SALAD:

Potato salad with bacon

Grain salad, fresh herbs and lemon

Pasta salad, grilled vegetables and pesto

Beet from Les Jardins du Centre salad, red onions salted and Vergers Pedneault's cider vinegar

CHOICE OF 2 SANDWICHES :

SALMON – brioche bread, Manoir smoked salmon, capers, shallot and cream cheese

ITALIAN – ciabatta bread, prosciutto, mozzarella, tomato, arugula and pesto

CLASSIC – brioche bread, Black Forest ham, Suisse cheese, pickle and mayonnaise

DUCK – pretzel bread, thin slices of smoked duck breast, romaine lettuce and sun-dried tomato mayonnaise

VEGGIE – wrap, tomato, avocado, cucumber, lettuce and mozzarella

CAESAR – wrap, grilled chicken, romaine lettuce, bacon and parmesan

ROSSINI – sesame kaiser roll, torchon-style Foie Gras, beef tataki, caramelized onions, arugula and truffle mayonnaise – 8.00 \$ EXTRA

Cheese from the region

CHOICE OF 1 DESSERT :

Tartlet of the moment

Brownie Guayaquil chocolate, pecan nut and fleur de sel

Carrot cake

THE POKE BOWL

38.00

THE MEAL

44.00

SERVED ON RICE OR GRAIN SALAD
WITH FRESH VEGETABLES (carrot julienne
strips, cherry tomato, cucumber, arugula, radish,
edamame)
AND SPICY MAYONNAISE

CHOICE OF 1 PROTEIN:

Salmon tartare
Marinated tuna cubes
Marinated and grilled chicken
Marinated and grilled tofu cubes with pesto

Charlevoix cheese assortment

CHOICE OF 1 DESSERT :

Tartlet of the moment
Brownie Guayaquil chocolate, pecan nut and
fleur de sel
Carrot cake
Dessert Poke Bowl (sweet coconut milk rice,
fruits and nuts)

CHOICE OF ONE APPETIZER:

Caprese salad
Torchon-style Foie gras from La Ferme Basque
de Charlevoix, grilled brioche, red berry coulis
Assortment of organic Charlevoix cold cuts
Manoir smoked salmon and garnishes

CHOICE OF ONE MAIN COURSE:

Salmon tartare, dill, lemon, shallot and celery
served with croutons
Tuna tataki marinated with soya, ginger, tahini
and tamari, sesame crust
Beef tartare, pickle, parsley, capers, shallot,
Meaux mustard, anglaise sauce and mayonnaise
served with croutons
Porc tenderloin, tonnato sauce
Poultry ballotine stuffed with oyster mushroom,
truffle vinaigrette

**SERVED WITH A CHOICE OF ONE STARCH
OR ONE SALAD :**

Homemade chips
Grain salad
Potato salad
Greens with garnishes

**SERVED WITH VEGETABLES FROM THE
MARKET**

Charlevoix cheese assortment

CHOICE OF ONE DESSERT :

Tartlet of the moment
Brownie Guayaquil chocolate, pecan nut and
fleur de sel
Carrot cake
Charlevoix Forest Cake

**VEGETARIAN OR VEGAN
MEAL TRAY**

available upon request



THE CANAPÉS

Initial Package

12.00 /person

Choice of 3 classic canapés or deluxe cold canapés in the section «Classic Hors d'oeuvres and Deluxe Hors d'oeuvres»

Premium Package

14.00 /person

Choice of 2 cold classic canapés
Choice of 2 hot classic canapés
in the section «Classic Hors d'oeuvres»

Deluxe Package

15.50 /person

Choice of 2 cold Deluxe canapés
Choice of 2 hot Deluxe canapés
in the section «Deluxe Hors d'oeuvres»

CLASSIC HORS-D'OEUVRES

Cold Hors-d'Oeuvres

Hot smoked salmon glazed with maple and light cream flavored with melilot 39.00 / dz

Goat log cheese and lemon candied on a grilled croûton 39.00 / dz

Grilled watermelon cube, pressed with ouzo, feta cheese and prosciutto 38.00 / dz

Beef carpaccio on won-ton chip, asian sauce, arugula 39.00 / dz

Bruschetta and smoked duck brunoise 42.00 / dz

Caramelized apple and cream cheese tartlet 39.00 / dz

Hot Hors-d'Oeuvres

Tofu and roasted cauliflower fritter, cucumber raita 38.00 / dz

Vegetarian spring rolls and spicy sauce 39.00 / dz

Cod accras and lemon mayonnaise 39.00 / dz

Barley arancinis with Belle Brune cheese and smoked duck 39.00 / dz

Fried pork belly, bearnaise and chive sauce 39.00 / dz

DELUXE HORS-D'OEUVRES

Cold Hors-d'Oeuvres

**Duck ham and foie gras
mousse from La Ferme
basque de Charlevoix with
armagnac on a corn bread** 46.00 / dz

**Lamb tagliata, bocconcini
marinated with chimichurri
and dried tomato petals** 45.00 / dz

**Beet tartare, Hercule
cheese and celery sprout
emulsion** 43.00 / dz

**Smoked salmon on blini,
lemon zest and poppy
cheese cream** 44.00 / dz

**Scallop ceviche with
Gorria pepper** 45.00 / dz

**Arctic char gravlax, puffed
wild rice with coriander
and lemongrass, seaweed
mayonnaise** 44.00 / dz

Hot Hors-d'Oeuvres

**Mini duck burger, Tomme
de Brebis de Charlevoix
cheese and onion compote** 44.00 / dz

**Smoked 1608 cheese from
Laiterie Charlevoix with
balsamic and raspberry
cream pipette** 44.00 / dz

**Crab cake and chipotle
mayonnaise** 44.00 / dz

**Hercule cheese and
mushrooms arancinis,
truffle oil emulsion** 43.00 / dz

BUILD YOUR OWN RECEPTION

Minimum order of 3 dozen per hors-d'oeuvre

Cold items

Bruschetta and smoked duck brunoise in verrine 42.00 / dz

Parfait foie gras with shadbush 69.00 / dz

French macaroons - Pastry Chef's inspiration 37.00 / dz

Bites of Cheesecake with Crème de Petites Paires from Les Verges Pedneault 40.00 / dozen

Smoked duck breast, lamb's lettuce and hazelnut 40.00 / dozen

Argentina shrimp with smoked piquillo pepper and tomato vinegar 54.00 / dozen

Classic emu tartare, puffed 54.00 / dz

Hot items

Mini beef burger, Belle Brune cheese, pepper mayonnaise on pretzel bread 65.00 / dz

Smoked salmon served warm, goat cheese and leek mousse 44.00 / dz

Grilled cheese with 1608 cheese and shredded pork 49.00 / dz

**black rice with green alder
pepper**

Classics

Chicken wings 22.00 / dz

Combo platter 25.00 / basket

4 chicken wings
Breaded shrimps
Cheese sticks
Onion rings
Fried spicy potatoes, BBQ sauce and sour cream
Fresh vegetables and dip

Charlevoix antipasti 39.00 / platter

(for 5 people)

Nachos 28.00 / basket

with salsa and sour cream

Pretzels 16.00 / basket

Homemade chips 16.00 / basket

Popcorn 16.00 / basket

Popcorn (individual) **6.00 / portion**

minimum 20 people

**Homemade caramel and
fleur de sel popcorn** **7.50 / portion**

(minimum 20 portions)

Chef's garden **10.00 /
portion**

Hummus tray
Fresh mini vegetables
(minimum 40 people)

**St-Fidèle Cheddar and
Suisse Cheese Platter (60
gr)** **9.00 / portion**

**Quebec cheese platter (60
gr)** **11.00 /
portion**

**Charlevoix cheese platter
(60 gr)** **16.00 /
portion**

**Fresh vegetables platter
with dip** **5.00 / portion**

Traditional sandwiches (3 **10.00 /**

small triangles per person) person

Egg
Chicken
Ham

DINING RECEPTIONS

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Create Your Own Reception, be the Chef! **65.00**

(MINIMUM 40 PEOPLE)

SNACKS – Choice of 3

Tomato carpaccio, marinated onions, mozzarella, Kalamata olive powder and basil
Mini Chef's vegetable garden
Homemade chips, black garlic emulsion
Bloody Caesar with Manoir's spices, maple bacon from Les Viandes Bio de Charlevoix
Mini chicken brochette marinated with stout beer from Charlevoix and soy sauce

PÂTÉS AND RILLETTES – Choice of 1

Pork rillettes with cider and vegetable pickles
Little jar of foie gras mousse with Crème de Petites Poires from Les Vergers Pedneault
Guinea fowl terrine with pistachio and apricot from Volières Baie-Saint-Paul
Marinated oyster mushrooms from Champignons Charlevoix

THE DELI MEATS – Choice of 1

Smoked sausage with cheddar, duck ham, duck and orange terrine
Duck magret, Black Forest ham, beef tataki
Dry ham, Genoa salami and chorizo

THE COLD FISHES AND SEAFOODS – Choice of 1

Manoir's smoked salmon
Poke bowl with marinated tuna
Trout gravlax, herbs and citrus
Argentina shrimps salad, horseradish and herbs light vinaigrette

THE GRILLED CHEESES – Choice of 1

Pulled pork and 1608 cheese on whole grain bread
Duck confit and Migneron on brioche bread
Belle Brune cheese, maple candied onions on country-style bread

ANIMATED STATION – Choice of 1

Hot station (2.5 oz per person)

The Manoir's discovery in 5 experiences **85.00**

(MINIMUM 50 PEOPLE)

STATION BELLERIVE

Beet carpaccio, La Tomme de Brebis de Charlevoix cheese, cauliflower gremolata, pistachio crumble
Artic char escabeche with Labrador tea, buckwheat salad with cider vinegar
Squash cream with gingerbread flavors
Leg of lamb marinated with tomato wine Omerto from Domaine de la Vallée du Bras
Scalloped potatoes with truffle
Multi colored carrots with Manoir's honey

STATION SAINT-LAURENT

Manoir's salad, broccoli hummus, vegan sunflower seed cheese, veggie chips, raw and pickled vegetables
Foie gras pot au feu, oyster mushrooms, duck stock with tea from Labrador and sumac
Wild cod from Iceland, chokah with squash from Jardins du Centre, squid ink tuile
Beef fillet, perigourdine sauce
Potatoes Romanoff

STATION BAR LA BRISE

Salmon tartare and sour lemon cream
Chef's vegetable garden ; hummus and mini vegetables
Cheeses from Charlevoix (Ciel de Charlevoix, Belle Brune, Migneron, Le Fleurmier)
Artisan breads, crackers and homemade chutney
Mini beef burger with bacon and onions, marinated cucumber and Hercule cheese

STATION POINT CARDINAL

Mozzarella di buffula, tomato confit, olive purée, arugula and pistachio pesto
Veal loin in hazelnut crust, meat jus, pearl onions and marinated carrots
Salmon fillet smoked with thym and juniper berry salt, blackcurrant beurre blanc sauce
Creamy farro with saffron from Safran Nordique and warm pea salad

Pork loin stuffed with chorizo from Les Viandes biologiques de Charlevoix
Beef grilled flank steak, thym butter, red white vinegar and garlic candied
Veal loin, blueberry vinaigrette
***Served with ***
squash barley risotto with Belle Brune cheese and salted herbs
Butter roasted beets with sherry wine reduction

THE CHEESES

SERVED ON PLATTER – Choice of 3

Migneron

Ciel de Charlevoix

Hercule

Belle Brune

1608

Fleurmier

SERVED WARM – Choice of 1

Crispy Fleurmier cheese and chutney

Parmesan cheese fondue from Laiterie

Charlevoix

served with pickles, French stick bread, crackers, dried fruits, grape

THE DESSERTS – Choice of 3

Mini tiramisu

Lime tartlets

Chocolate and praline mousse

Field berries panna cotta verrine

Maple tartlets

Iced nougat, red berry coulis

Exotic fruit with spices verrine

PASTRY SHOP

Crème brûlée with coffee from coffee roastery

Café Charlevoix

Maple butter crepes flambées with Coureur des Bois liquor

Raspberry, mascarpone and Manoir's honey mousse verrine

Triple chocolate mini cake

Melon salad with Labrador tea syrup verrine

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

ANIMATED STATIONS WITH CHEF

Minimum 40 people

Add one of these stations to your dining reception.

Smoked meat station

18.00

Smoked meat sandwich with Dijon mustard on Rye bread served with coleslaw and pickles

Grilled cheese station

18.00

Three grilled cheese from Chef's inspiration with cheeses from Charlevoix

Smoked salmon station

22.00

Home smoked salmon served with cream cheese, capers, red onions, lemon, Rye bread

Shrimps flambé station

25.00

Shrimps flambé in whisky with white butter flavoured

Oysters station

Market price

Oysters on ice with condiments



PLATED DINNER

Minimum 20 people

- 1) Make a selection of one cold appetizer or one soup
- 2) Add one hot appetizer or cold appetizer or one soup to have a 4 course dinner
- 3) Make a selection of one main course and one starch
- 4) Make a selection of one dessert

Coffee, decaffeinated coffee, Teas and herbal teas Lot 35

The selection of the main course will determine the price per person for the meal.
If you wish to offer a second choice for the main dish, add \$10 per person to the highest main course cost.

Preservice of entrées:

If the number of requested entrées exceeds the guaranteed minimum number of guests, a \$12 charge per additional seats will be charged to cover production and service costs.

--- The Cold Appetizers ---

Grilled mediterranean vegetable tower

Goat's milk cheese mousse and quinoa salad

Green vegetable salad with mint, dill, tarragon and ginger vinaigrette

Tomme d'Elle curls, herb and peas emulsion

Manoir's Salad

broccoli hummus, vegan sunflower seed cheese, veggie chips, raw and pickled vegetables

--- The Soups ---

Cauliflower cream and lardoons from Les Viandes Biologiques de Charlevoix

Tomato cream, goat cheese mousse and basil oil

Beet, pear and ginger soup

**Beef tataki with Manoir's
spices and black garlic
emulsion**

marinated onions, truffle potatoes and arugula

**Maple candied smoked
salmon, grated carrots**

squash chutney with cranberry and toasted
croûton with chimichurri

**Manoir's smoked salmon
carpaccio**

grapefruit, red onions confit with lime,
green pea puree with mint, vinaigrette vierge

**Le Manoir smoked duck
breast**

wonton crisp, edamame hummus, cranberry
purée and arugula

--- The Warm Appetizers ---

**Tartiflette with Origine
cheese from Charlevoix**

greens and crispy vegetables, balsamic
vinaigrette

**Cod fritter on pineapple
carpaccio (served warm)**

marinated red onions, cherry tomatoes and corn
salad with mint

**Black radish consommé,
vegetable julienne, grilled
salmon cube**

**Parsnip velouté, prosciutto
chips and apple brunoise**

**Squash cream soup,
shredded beef and fresh
cream**

-- Fish --

Canadian salmon fillet 3 course
grilled 56.00 4
course 70.00

Deo Gratias cheese with spinach, juniper berry
beurre blanc
honey and thyme sweet potato mousseline

Walleye fillet 3 Course
61.00 4
Course 76.00

sauce vierge with corn, tomato, ginger and fresh
herbs

**Beer marinated flat iron
steak** 3 course
62.00 4
course 77.00

tarragon, sun-dried tomatoes and Sherry wine
butter,
meat jus
potato and turnip mioche

**Pan-seared veal
medallions** 3 course
74.00 4
course 89.00

Migneron cheese and morel sauce
Hasselback potatoes

**Manoir's Classic - Beef
fillet Rossini** 3 course
110.00 4
course
125.00

pan-fried foie gras, périgourdine with truffle
sauce
potato mash with truffle

**--- Additional service - Cheeses and
foie gras ---**

**Cheese plate with 3
cheeses from Charlevoix
(40gr.) and condiments** 18.00

**Foie gras parfait from
Ferme basque de
Charlevoix** 18.00

berry compote, grilled bioche

Caprese ravioli 3 course
54.00 4
course 68.00

grilled mediterranean vegetables, eggplant
caviar, La Meule du Moulin de Charlevoix cheese
shavings

**Lentil Shepherd's Pie with
squash Chokha** 3 course
54.00 4
course 68.00

--- The Desserts ---

**Opera cake, Baileys ice
cream and berries**

**Coffee mousse dome and
orange melting center on
crispy praline**

mirror dark chocolate glaze, chantilly cream

Berries trilogy

blueberry and dark chocolate tartlet
raspberry panna cotta
frozen strawberry and rhubarb parfait

**Chocolate and caramel
bar, hazelnut crunchy,
vanilla ice cream, salty
caramel sauce**

**Brownie with fleur de sel,
custard and blackberry
sorbet**

**Mango cheese cake, grilled
coconut and lime sorbet**

**Apple and cranberry tatin,
cranberry sorbet and
creamy caramel**

**Chocolate and coconut
mousse, pineapple
caramelized with rum and
passion fruit gel**

**Lemon meringue pie,
frozen raspberry parfait**

Personalize your dessert

**Price on
request**

Add your logo on a chocolate pastille to
personalize your dessert
(Minimum 25 pastilles)
*price may change according to your logo and
the number of colors

DINNER BUFFETS

Please note that all of our buffets are available for a maximum period of two hours. Additional charges of \$7.00 per person are applicable for each extra hour of service. As we refill our buffet without restrictions, we will not leave any items for coffee breaks.

BBQ Dinner

WITH GRILL MASTER *if the weather is good
MINIMUM 30 PEOPLE

Raw vegetable basket and dips

THE SALADS – CHOICE OF 4

Grilled vegetable platter
Potato salad with bacon and celery
Creamy coleslaw with honey
Palm and artichoke salad with roasted garlic
Farro salad, sun-dried tomatoes and pesto
Mesclun, white balsamic vinaigrette

THE MAIN COURSES

CHOICE OF 3 MAIN COURSES – 64.00

CHOICE OF 4 MAIN COURSES – 71.00

BBQ chicken
Grilled salmon with chimichurri
Beef shoulder tender, Bordelaise sauce
Beef hamburger served with sesame seed
Kaiser, cheddar cheese and condiments as
tomatoes, lettuce and red onions
Chicken skewers marinated with grilled lemon
and white beer from Charlevoix
Italian sausage, sauerkraut and mustards
Spare ribs – EXTRA \$6.00 PER PERSON

Roasted baby potatoes with rosemary and garlic
Roasted seasonal vegetables

Quebec cheeses with dried fruits, grapes and
crackers

THE DESSERTS

Spiced fruits salad
Brownie
Apple pie
Royal crispy cake with chocolate truffles
Assorted verrine

Coffee, decaffeinated coffee, Teas and herbal
teas Lot 35

The Maple Season

74.00

MINIMUM 40 PEOPLE

French Canadian pea soup (individually served)
Artisan breads and roasted garlic butter

Family style service (dishes in the middle of the
table)

APPETIZERS

Pickled vegetables with maple and caraway
Organic cretons in small jars
Cole slaw with honey from Les Éboulements
Baby potato salad with salted pickle, smoked
lardons and celery
Beet and red onion salad, maple vinaigrette
Cheese curds marinated in olive oil and maple

MAIN COURSE – CHOICE OF 3

Bas-St-Laurent meat pie with fruit ketchup
Organic chicken legs stew, pearl onion
Braised pork belly, maple gastrique sauce
Braised boneless short rib strips with maple
Maple glazed salmon

Baked beans with maple syrup
Maple roasted root vegetables

DESSERTS

Maple egg flan
Maple Pouding Chomeur
Mini sugar pies
Maple fudge

Maple taffy station with a Chef – Extra charge \$
4.00

Coffee, decaffeinated coffee, Teas and herbal
teas Lot 35



DELIGHTS FOR THE LITTLE ONES

For kids from 0 to 12 years old

Child pricing policy :

Menu Delights for the little ones :

0 to 3 years old : free of charge

4 to 12 years old : regular price

Regular banquet menu :

4 to 12 years old : 50 % discount

PERLE - Plated Menu

22.00

The Appetizers – Choice of 1
Raw vegetables and homemade sauce
Green salad, little tomato and dressing
Cheese sticks, honey sauce
Tomato and bell pepper cream with fresh cream

The Main Course – Choice of 1
All-dressed mini-pizza
Spaghetti with meat sauce
Walleye almondine, basmati rice, roasted bell peppers
Salmon fillet, mashed potato and vegetables
Cordon bleu Chicken, brocoli and rice
Chicken fingers, BBQ sauce and fries

The Desserts – Choice of 1
Jell-O
Chocolate cake
Ice cream and berries verrine
Assorted cookies

ROUX- Buffet menu

25.00

(minimum 10 children)

The Appetizers – Choice of 2
Vegetable soup
Tomato and bell pepper cream
Raw vegetable basket
Cheese stick, honey sauce

The Main Courses – Choice of 2
Oven roasted chicken strips, BBQ sauce and fries
Small cheese and pepperoni pizza
Cheese and bacon macaroni
Beef steak, mild pepper sauce, rice and vegetables
Salmon fillet, dill beurre blanc, rice and vegetables

The Desserts – Choice of 2
Assorted cookies
Assorted Jell-O
Chocolate cake
Apple cobbler

Beverage station **5.00 per unit**

Soft drink (355 ml)

Fruit juice (300 ml)

Milk

Charged according to consumption)



OPEN BAR AND COUPON BAR SERVICE

All drinks will be charged to the master account.

A 12 % gratuity, 3% administration fee and applicable taxes will be billed for each beverage.

If sales do not exceed \$500 net per bar, a \$200 minimum charge for the first 4 hours will be billed to cover the cost of implementation.

Additional hours will be billed \$50 per hour.

Domestic Beer	8.50	Imported Beer	10.00
Labatt Brands (Budweiser, Bud Light)		Stella Artois	
Local microbrewery beer	12.50	Spirits (Premium Tier)	12.00
MicroBrasserie Charlevoix de Baie-St-Paul in bottle (500 ml)		Bacardi (rum) Beefeater (gin) Finlandia (vodka) Canadian Club (whiskey) Jim Beam Rye (whiskey) The Famous Grouse (scotch) Martini Rosso (vermouth) Sauza Hornitos Plata Silver (tequila)	
Spirits (Super Premium Tier)	14.00	Spirits (Luxury Tier)	16.00
Bacardi 8 Years (rum) Plymouth (gin) Tito's Handmade (vodka) Chivas Regal (scotch whiskey) Casamigos Silver (tequila) Maker's Mark (bourbon whiskey) Martini (vermouth)		Belvedere (vodka) Absolut Elyx (vodka) The Botanist (gin) Bacardi Gran Reserva 10 years (rum) Casamigos Silver, Repo or Anejo (tequila) Woodford Reserve (bourbon whiskey) Knob Creek Rye (whiskey) The Macallan Double Cask 12 years (scotch whiskey)	

		Martini (vermouth)	
Liqueur	12.00	House wine	13.00
Baileys Amaretto Tia Maria Crème de menthe Cointreau		Red or white	
Non alcoholic	5.00		
Sparkling water Spring water Soft drink			

CASH BAR SERVICE

Each guest pays for its own drinks.

Prices are per drink and include taxes.
Gratuity is at each guest's discretion.

If sales do not exceed \$500 net per bar, a \$200 minimum charge for the first 4 hours will be billed to cover the cost of implementation.

Additional hours will be billed \$50 per hour.

Domestic Beer	9.00	Imported Beer	12.00
Labatt Brands (Budweiser, Bud Light)		Stella Artois	
Local microbrewery beer	15.00	Spirits (Premium Tier)	14.00
MicroBrasserie Charlevoix de Baie-St-Paul in bottle (500 ml)		Bacardi (rum) Beefeater (gin) Finlandia (vodka) Canadian Club (whiskey) Jim Beam Rye (whiskey) The Famous Grouse (scotch) Martini Rosso (vermouth) Sauza Hornitos Plata Silver (tequila)	
Spirits (Super Premium Tier)	16.00	Spirits (Luxury Tier)	18.00
Bacardi 8 Years (rum)		Belvedere (vodka) Absolut Elyx (vodka)	

Plymouth (gin)
Tito's Handmade (vodka)
Chivas Regal (scotch whiskey)
Casamigos Silver (tequila)
Maker's Mark (bourbon whiskey)
Martini (vermouth)

The Botanist (gin)
Bacardi Gran Reserva 10 years (rum)
Casamigos Silver, Repo or Anejo (tequila)
Woodford Reserve (bourbon whiskey)
Knob Creek Rye (whiskey)
The Macallan Double Cask 12 years (scotch whiskey)
Martini (vermouth)

Liqueur **14.00**

Baileys
Amaretto
Tia Maria
Crème de menthe
Cointreau

House wine **14.00**

Red or White

Non alcoholic **6.00**

Sparkling water
Spring water
Soft drink

MISCELLANEOUS BAR

Punch with Sparkling wine **12.00**

Punch made with alcoholic beverages **11.00**

Choice of :
Rum
Gin
Vodka

Sangria **13.00**

Non alcoholic punch **7.00**

Classic Kir **16.00**

White wine
Crème de Cassis

Royal Kir **19.00**

Sparkling wine
Crème de Cassis

Charlevoix Kir **17.00**

Sparkling wine
Crème de petites poires from Les Vergers

Mimosa **12.00**

Pedneault

Specialty Coffees	12.00	Red Bull	8.00
Various glasses	14.00 / dz	Bartender	50.00
		Hourly rate (minimum 4 hours)	
Dry Bar		Ice	15.00
Set up of dry bar including various glasses, condiments (cherries, limes, lemons, olives), straws, napkins and ice		(10 lbs container)	
25 people or less – \$ 90 26 to 50 people – \$ 140 51 to 75 people – \$ 180 76 people or more – \$ 4 per extra person			

WINE LIST

Champagne and sparkling wine		Rosé Wine	
Ruffino Sparkling rosé, Italy	60.00	White Zinfandel, Woodbridge, Robert Mondavi, Californie, United- States	45.00
Proseco Ruffino, Italy	60.00		
Domaine Chandon , Réserve - Brut, United- States	90.00		

**Moët & Chandon, Impérial
Brut, Champagne, France** 175.00

White wine

White House wine 46.00

Selection of the sommelier

**Chardonnay, Inniskillin,
Canada** 52.00

**Pinot Gris, Pfaffenheim,
Alsace, France** 57.00

**Vallée du Rhône, Château
Pesquié, France** 57.00

**Sauvignon Blanc, Henri
Petit Bourgeois, Sud-
Ouest, France** 58.00

**Bordeaux, Puyfromage
Entre-deux-Mers, France** 61.00

Red Wine

Red House Wine 46.00

Selection of the sommelier

**Bordeaux, Puyfromage,
France** 50.00

**Cabernet-Sauvignon, 655
Miles, California, United-
States** 53.00

**Tempranillo, Laguna de la
Nava, Spain** 54.00

**Vallée du Rhône, Château
Pesquié, France** 57.00

**Pinot noir, Inniskillin,
Canada** 60.00

Liquorous wines, Cider and ports

**Cidre de glace, Le Glacier
(500 ml) Verger Pedneault,
Isle-aux-Coudres,
Charlevoix** 66.00

**Cidre de glace, Réserve
1859 (500 ml), Domaine
Pinnacle, Frelighsburg** 125.00

**Fado, Domaine du Ridge,
Québec (375 ml)** 60.00

**Porto Offley, Baron de
Forrester, 10 ans** 180.00

Mineral Waters

**Eska, Spring water,
Québec** 9.00

750 ml

**Eska, Sparkling water,
Québec** 9.00

750 ml

Non-Alcoholic Beverages

**Apple must, Vergers
Pedneault, Isle-aux-
Coudres, Charlevoix** 28.00

**Muscat, Natureo, Torres,
Spain (white)** 31.00

**Syrah, Natureo, Torres,
Spain (Red)** 33.00