



CLUB DE GOLF DU PARC  
*Kingsway*  
PARK GOLF AND COUNTRY CLUB

1461, chemin de la Montagne  
Gatineau (Aylmer), Québec J9J 3S5  
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# Introduction

## Welcome

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Come discover the Kingsway Park Golf and Country Club, where our patrimonial pavilion, dating 1821 is located. Recently renovated, our pavilion is now an enchanting and welcoming place for all. Its unique cachet, which is centred at the foot of the Gatineau Park Mountains as background, makes it a privileged destination.

Our new elegant cathedral style dining room can accommodate up to 250 people. Our installation is climate controlled, includes a fully licensed bar, a dance floor and includes a large outdoor parking area. You may also expect exquisite dining, with our new delicious menus. Whether you are hosting a wedding reception, a holiday party, a business or a family meeting, a conference or an office tournament, whatever the occasion, the Kingsway Park Golf and Country Club is ideal for all your events.

And, under the leadership of our Event Director, Aline Aubin, and our dynamic team, the planning of your event will assure your success.

In addition, our Executive Chef, Chef Patrice Amigao will impress and advise you on your options. Prepare yourself for new innovative menus, which will entice your taste buds!

For further details, please contact with us at:

Telephone: 819-827-1855  
E-mail: [info@golfkingsway.ca](mailto:info@golfkingsway.ca)  
Fax: 819-827-0800

It will be our pleasure to serve you.

# Breakfast

## THE CONTINENTAL

Fruit Juice  
Sliced Fresh Fruit Platter  
Assorted Yogurts  
Assorted Cookies and Muffins  
Butter and Jam  
Tea, Coffee and Herbal Tea

 **\$18.95** 

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## THE CANADIAN

Fruit Juice  
Sliced Fresh Fruit Platter  
Assorted Yogurts  
Assorted Cookies and Muffins  
Roasted Potatoes  
Scrambled Eggs, Bacon and Sausages  
Toast, Butter and Jam  
Tea, Coffee and Herbal Tea

 **\$22.95** 

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## THE QUÉBÉCOIS

Fruit Juice  
Sliced Fresh Fruit Platter  
Assorted Cookies and Mini Danish  
Roasted Potatoes  
Personalized Omelette Station  
Scrambled Eggs, Bacon and Sausages  
Croutons  
Baked Beans with Back Bacon  
Toast, Butter and Jam  
Tea, Coffee and Herbal Tea

 **\$25.95** 

MINIMUM 25 PEOPLE REQUIRED

# ☺ Coffee-Break Meeting ☺

## Your Choice

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Tea, Coffee and Herbal Tea.....	\$ 2.60/pers.
Hot Chocolate or Chocolate Milk.....	\$ 2.85/pers.
Vegetable Juice .....	\$ 3.00/pers.
Assorted Bottled Fruit Juice .....	\$ 3.00/pers.
Fruit Juice .....	\$ 15.00/Pitcher
Bottled Spring Water .....	\$ 3.00/pers.
1% or 2% Milk.....	\$ 3.00/pers.
Perrier .....	\$ 3.95/pers.
Soft Drink, Regular or Diet .....	\$ 2.50/pers.
Energy Drink .....	\$ 4.00/pers.
Bagel with Cream Cheese.....	\$ 5.25/pers.
Muffin, Croissant or Danish .....	\$ 4.00/pers.
Banana Loaf .....	\$ 19.00 (Serves 10 People)
Apple Turnover .....	\$ 3.50/pers.
Fruit Yogurt .....	\$ 3.00/pers.
Granola Bar.....	\$ 2.50/pers.
Whole Fresh Fruits .....	\$ 2.50/pers.
Sliced Fresh Fruit Platter .....	\$ 5.00/pers.
Assorted Cookies .....	\$ 3.00/pers.
Homemade Brownies .....	\$ 3.00/pers.
Potato Chip Basket.....	\$ 2.50/pers.
Pretzel Basket.....	\$ 2.50/pers.
Bits & Bites Basket.....	\$ 2.50/pers.
Assorted Mixed Nut Basket.....	\$ 4.00/pers.

# Three Course Lunch

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## 1<sup>ST</sup> SERVICE

Soup of the Day

or

Chef's Salad

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## 2<sup>ND</sup> SERVICE

BBQ Chicken Suprême with Fresh Herbs  
and Traditional Mashed Potatoes

or

Marinated Beef Brochette,  
Basmati Vegetable Rice and Teriyaki Sauce

or

Linguini Pasta, Alfredo Sauce with seasonal Vegetables

or

Pan Seared Haddock, Melted Tomatoes  
and Thyme with Basmati Vegetable Rice

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## 3<sup>RD</sup> SERVICE

Fruit Crumble

or

Chocolate Brownie with its Coulis

 **\$ 33.95** 



# Business Luncheon

## THE ADMINISTRATIVE COLD BUFFET

Soup of the Day  
Chef's Choice of 2 Fresh Salads  
Assorted Sandwiches on Fresh Bread  
Chef Inspired Desert Table  
Sliced Fresh Fruit Platter  
Tea, Coffee and Herbal Tea

**\$24.95**

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## THE EXECUTIVE HOT BUFFET

Soup of the Day  
Chef's Choice of 2 Fresh Salads  
Beef Hamburger  
Hot Dog  
Grilled Chicken on a Variety of Fresh Buns  
French Fries  
Chef Inspired Desert Table  
Sliced Fresh Fruit Platter  
Tea, Coffee and Herbal Tea

**\$28.95**

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## THE PRESIDENTIAL HOT BUFFET

Soup of the Day  
Chef's Choice of 2 Fresh Salads  
**(3 Choices of the Following Entrées)**  
Beef Bourguignon  
Olive Oil Pan Seared Haddock with Melted Tomatoes and Thyme Sauce  
Mushroom Sauce Chicken Supreme  
Braised Old Fashion Mustard Pork Tenderloin with Maple Syrup  
Vegetable Tortellini with Rosée Sauce  
Vegetable Rice  
Garlic Mashed Potatoes  
Seasonal Vegetables  
Chef Inspired Desert Table  
Tea, Coffee and Herbal Tea

**\$39.95**

# Dinner Buffet

The Following Menus Include a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## MENU #1

B.B.Q. Chicken Breast **OR** Dijon Mustard Roasted Chicken Breast with Mushroom Sauce  
Baked Potatoes **OR** Garlic Mashed Potatoes **OR** French Fries

Chef's Choice of Vegetable  
Coleslaw, Chef Salad, Caesar Salad  
Greek Pasta Salad

Chef Inspired Desert Table

 **\$33.95** 

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## MENU #2

Traditional Stuffed Turkey with Bacon and Porto Sauce  
Traditional Meat Ball Ragout, Chef's Meat Pie  
Garlic Mashed Potatoes

Chef's Choice of Vegetable  
Chef Salad, Greek Pasta Salad  
Homemade Cranberry Sauce  
Chickpea Salad

Chef Inspired Desert Table

 **\$39.95** 

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## MENU #3 (BUFFET)

Soup of the Day  
Chef's Choice of 2 Fresh Salads

### **(3 Choices of the Following Entrées)**

Beef Bourguignon  
Olive Oil Pan Seared Haddock with Melted Tomatoes and Thyme Sauce  
Chicken Supreme with Mushroom Sauce  
Braised Old Fashion Mustard Pork Tenderloin with Maple Syrup  
Homemade Vegetarian Lasagna  
Vegetable Tortellini with Rosée Sauce  
Vegetable Rice  
Garlic Mashed Potatoes  
Seasonal Vegetables  
Chef Inspired Desert Table  
Sliced Fresh Fruit Platter  
Tea, Coffee and Herbal Tea

 **\$46.95** 

# Dinner Buffet

The Following Menus Include a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## **MENU #4**

Grilled New York Steak 10-12 oz Served with Fresh Pepper Sauce  
Baked Potatoes **OR** Garlic Mashed Potatoes

Chef's Choice of Vegetable  
Chef Salad, Caesar Salad  
Greek Pasta Salad

Chef Inspired Desert Table

 **\$ 46.95** 

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## **MENU #5**

**(2 Choices of the Following Entrées)**

Roast Beef, Red Wine and Shallot au Jus  
Osso Buco

Pan Seared Chicken Supreme, Alfredo Sauce  
Baked Potatoes **OR** Garlic Mashed Potatoes

Chef's Choice of Vegetable  
Chef Salad, Caesar Salad  
Greek Pasta Salad

Chef Inspired Desert Table

 **\$ 46.95** 

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## **MENU #6**

Deli and Italian Cheese Platter  
Italian Penne, Roasted Peppers and Sun-dried Tomatoes  
Cheese tortellini with Rosée sauce  
Chicken Parmagiana, Tomato and Thyme Sauce  
Parmesan Meat Balls

Chef's Choice of Vegetables  
Caesar Salad, Tomato, Feta and Basil Salad

Chef Inspired Desert Table

 **\$ 46.95** 

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# Dinner Buffet

The Following Menus Include a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## **MENU #7**

Roast Beef, Red Wine and Shallot au Jus

Chicken Parmagiana, Tomato and Thyme Sauce **OR** Chicken Supreme, White Wine Sauce

Homemade Lasagna, Bolognese Sauce **OR** Vegetable Lasagna **OR** Cheese tortellini with Rosée sauce

Baked Potatoes **OR** Garlic Mashed Potatoes

Chef's Choice of Vegetables

Chef Salad, Caesar Salad

Greek Pasta Salad

Chef Inspired Desert Table

 **\$49.95** 

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## **MENU #8**

**(2 Choices of the Following)**

Roast Beef, Red Wine and Shallot au Jus

Dijon Mustard Pan Seared Pork Tenderloin

Pan Seared Salmon Filet, Creamy Sauce

**(2 Choices of the Following)**

Vegetarian Lasagna

Chicken Parmagiana, Tomato and Thyme Sauce

Baked Potatoes **OR** Garlic Mashed Potatoes

Vegetable and Chive Rice with Fine Herbs

Chef's Choice of Vegetables

Chef Salad, Caesar Salad

Greek Pasta Salad

Chef Inspired Desert Table

 **\$54.95** 

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## **MENU #9**

Grilled Fillet Mignon 8-10 oz, Porto Sauce **OR** Fresh Pepper Sauce

Cream of Leek and Potato

Baked Potatoes **OR** Garlic Mashed Potatoes

Chef's Choice of Vegetables

Chef Salad, Caesar Salad

Greek Pasta Salad

Chef Inspired Desert Table

 **\$64.95** 

# Three Course Dinner

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## 1<sup>ST</sup> SERVICE

(1 Choice/Group of the Following)

Chef's Inspired Soup

or

Kingsway Caesar Salad

or

Mushrooms Srudel and Spinach with Creamy Tarragon Sauce

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## 2<sup>nd</sup> SERVICE

(2 Choices/Groups of the Following)

Olive Oil Pan Seared Chicken Suprême with Fresh Herbs,  
Creamy Sauce and Traditional Mashed Potatoes

or

Marinated Teriyaki Beef, Basmati Vegetable Rice and Teriyaki Sauce

or

Old Fashion Mustard Pork Tenderloin Medallion, with Maple Syrup,  
Red Wine Sauce and Garlic Mashed Potatoes

or

Pan Seared Haddock, Melted Leek and Cream Sauce and Basmati Vegetable Rice

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## 3<sup>rd</sup> SERVICE

(1 Choice/Group of the Following)

Cream Puff Pastry With Fresh Whipped Cream

or

Crispy Chocolate Mousse Bar

or

Fresh Wild Berries Crumble

 **\$ 49.95** 

# Four Course Dinner - 1

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## 1<sup>ST</sup> SERVICE - SOUPS

(1 Choice/Group of the Following)

- Cream of Leek and Potato
- Roasted Pepper and Sweet Potato
- Chunky Vegetable Soup
- Cream of Tomato and Basil

## 2<sup>ND</sup> SERVICE - APPETIZERS

(1 Choice/Group of the Following)

### COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$5.95 /pers.)
- Duo of Wild Game Terrine, Grape Chutney

### HOT APPETIZERS

- Mushroom Strudel, with Creamy Tarragon Sauce
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Escargot Bundle and Blue Cheese
- Seafood Phyllo

## 3<sup>RD</sup> SERVICE - ENTRÉES

(3 Choice/Group of the Following)

### BEEF

- Beef «en Croûte», Porto Sauce
- Grilled New York Steak Cooked To Perfection 10-12 oz
- Grilled Filet Mignon Cooked To Perfection 8-10 oz (Extra \$10/pers.)

### CHICKEN

- Olive Oil Pan Seared Chicken Supreme with Fresh Herbs, Creamy White Wine and Tarragon Sauce
- Ballotine of Chicken, Cheese and Bacon
- Mustard and Maple Syrup Chicken Supreme

### MAKE YOUR MEAL A SURF AND TURF BY ADDING

- Lobster Tail 4 oz (Extra \$15/pers.)
- Scampi 7-9 (Extra \$12/pers.)
- Giant Shrimps U6 (Extra \$10/pers.)

### PORK

- Crusted Old Fashion Mustard Pork Tenderloin Medallion
- Braised Pork, Fruit Sauce

### FISH

- Olive Oil Pan Seared Salmon, Creamy Dill Sauce
- Olive Oil Pan Seared Salmon, Chef's Inspired Sauce
- Pan Seared Cod with Corn and Chorizo Salsa
- Pan Seared Haddock, Melted Tomatoes and Thyme Sauce

### OTHER (See Page 13)

- Vegetarian Menu
- Vegan Menu

## STARCH

(2 Choice/Group of the Following)

- Vegetable Rice
- Roesti Potatoes with Bacon
- Garlic Mashed Potatoes
- Duchesse Potatoes
- Baked Potato Served with Fresh Herb Sour Cream
- Roasted Potatoes with Herb

## 4<sup>TH</sup> SERVICE - DESERT

(1 Choice/Group of the Following)

- Crispy Chocolate Mousse Bar
- Crispy Strawberry Mousse Bar
- Truffle Coffee Cake
- Cream Puff Pastry With Fresh Whipped Cream

**\$59.95**

# Four Course Dinner - 2

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## 1<sup>ST</sup> SERVICE - SOUPS

(1 Choice/Group of the Following)

- Cream of Leek and Potato
- Roasted Pepper and Sweet Potato
- Chunky Vegetable Soup
- Cream of Tomato and Basil

## 2<sup>ND</sup> SERVICE - APPETIZERS

(1 Choice/Group of the Following)

### COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$5.95 /pers.)
- Duo of Wild Game Terrine, Grape Chutney

### HOT APPETIZERS

- Mushroom Strudel, Creamy Tarragon Sauce
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Fried Cheese with Tomato Coulis

## 3<sup>RD</sup> SERVICE - ENTRÉES

(3 Choice/Group of the Following)

### BEEF

- Grilled New York Steak Cooked To Perfection 10-12 oz
- Braised Roast Beef, Red Wine au Jus
- Grilled Fillet Mignon Cooked To Perfection 8-10 oz (Extra \$10/pers.)

### CHICKEN

- Olive Oil Pan Seared Chicken Supreme with Fresh Herbs, White Wine Creamy Sauce
- Ballotine of Chicken, Cheese and Bacon
- Mustard and Maple Syrup Chicken Supreme
- Chicken Supreme Stuffed with Sun-dried Tomato, Melted Tomato and Thyme

### MAKE YOUR MEAL A SURF AND TURF BY ADDING

- Lobster Tail 4 oz (Extra \$15/pers.)
- Scampi 7-9 (Extra \$12/pers.)
- Giant Shrimps U6 (Extra \$10/pers.)

### PORK

- Crusted Old Fashion Mustard Pork Tenderloin Medallion
- Pork Tenderloin Medallion Stuffed with Wild Mushroom Sauce
- Braised Pork, Fruit Sauce

### FISH

- Olive Oil Pan Seared Salmon, Creamy Sauce
- Olive Oil Pan Seared Salmon, Chef's Inspired Sauce
- Atlantic Halibut, Tomatoes, Olives, Capers and Parmesan
- Pan Seared Haddock, Melted Tomato and Thyme Sauce

### OTHER (See Page 13)

- Vegetarian Menu
- Vegan Menu

## STARCH

(2 Choice/Group of the Following)

- Vegetable Rice
- Roesti Potatoes with Bacon
- Roasted Garlic Mashed Potatoes
- Duchesse Potatoes
- Cheese Polenta
- Roasted Potatoes with Herb
- Baked Potato Served with Fresh Herb Sour Cream

## 4<sup>TH</sup> SERVICE - DESERT

(1 Choice/Group of the Following)

- Crispy Toffee-Chocolate Mousse Bar
- Fresh Wild Berries and Chocolate Mousse
- Cream Puff Pastry with Fresh Whipped Cream

**\$62.95**

# Four Course Dinner - 3

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## 1<sup>st</sup> SERVICE - SOUPS

(1 Choice/Group of the Following)

- Cream of Leek and Potato
- Roasted Pepper and Sweet Potato
- Cream of Tomato and Basil
- Gazpacho

## 2<sup>nd</sup> SERVICE - APPETIZERS

(1 Choice/Group of the Following)

### COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Smoked Salmon Rolls
- Beet Salad
- Homemade Pasta Salad
- Beef Tartar (Extra \$5.95 /pers.)
- Duo of Wild Game Terrine, Grape Chutney

### HOT APPETIZERS

- Mushroom Strudel with Creamy Tarragon Sauce
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Grilled Vegetable Millefeuille with Tomato Coulis
- Seafood Phyllo

## 3<sup>rd</sup> SERVICE - ENTRÉES

(3 Choice/Group of the Following)

### BEEF

- Grilled New York Steak Cooked To Perfection 10-12 oz
- Braised Roast Beef, Red Wine au Jus
- Grilled Fillet Mignon Cooked To Perfection 8-10 oz (Extra \$10/pers.)

### CHICKEN

- Ballotine of Chicken, Cheese and Bacon
- Chicken Parmagiana, Tomato and Thyme Sauce
- Fresh Herb Chicken Supreme with Tarragon and White Wine Creamy Sauce
- Grilled Chicken Supreme with Customer Selected Sauce
- Mustard and Maple Syrup Chicken Supreme
- Chicken Supreme Stuffed with Sun-dried Tomatoes, Melted Tomato and Thyme

### LAMB

- Braised Shank of Lamb, Red Wine Reduction

### MAKE YOUR MEAL A SURF AND TURF BY ADDING

- Lobster Tail 4 oz (Extra \$15/pers.)
- Scampi 7-9 (Extra \$12/pers.)
- Giant Shrimps U6 (Extra \$10/pers.)

### PORK

- Crusted Old Fashion Mustard Pork Tenderloin Medallion
- Pork Tenderloin Medallion Stuffed with Wild Mushroom Sauce
- Osso Buco

### VEAL

- Veal Parmagiana with Tomato and Thyme Sauce

### FISH

- Olive Oil Pan Seared Salmon, Creamy Sauce
- Olive Oil Pan Seared Salmon, Citrus Sauce
- Pan Seared Cod, White Wine and Sun-dried Tomato Creamy Sauce
- Pan Seared Haddock, Melted Tomato and Thyme Sauce

### OTHER (See Page 13)

- Vegetarian Menu
- Vegan Menu

## STARCH

(2 Choice/Group of the Following)

- Vegetable Basmati Rice
- Roasted Garlic Mashed Potato
- Baked Potato Served with Fresh Herb Sour Cream
- Duchesse Potatoes
- Roasted Potatoes with Herb

## 4<sup>th</sup> SERVICE - DESERT

(1 Choice/Group of the Following)

- Crispy Toffee-Chocolate Mousse Bar
- Crème Brûlée
- Fresh Wild Berries Mousse
- Cream Puff Pastry With Fresh Whipped Cream

**\$66.95**



# Four Course Dinner - 4

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## 1<sup>ST</sup> SERVICE - SOUPS

(1 Choice/Group of the Following)

- Lobster Bisque
- Cream of Green Pea and Basil
- Cream of Parsnip with a Light Taste of Apple
- Gazpacho

## 2<sup>ND</sup> SERVICE - APPETIZERS

(1 Choice/Group of the Following)

### COLD APPETIZERS

- Chef Salad
- Caesar Salad
- Greek Salad
- Asparagus Salad with Heart of Palm, Grilled Portobello and Truffle Vinaigrette
- Smoked Salmon Rolls
- Antipasto Marinated Vegetables
- Beef Tartar (Extra \$7/pers.)
- Duo of Wild Game Terrine, Grape Chutney

### HOT APPETIZERS

- Terrine or Goat Cheese and Vegetables
- Escargot in Puff Pastry with Goat Cheese Sauce and Melted Spinach
- Bundle of Brie Cheese Served with Spicy Raspberry Coulis
- Orange Fennel Salad, Grilled Scallops, Caramelized Orange
- Grilled Vegetable Millefeuille with Tomato Coulis
- Seafood Phyllo with Cheese
- Melting Brie with Pears and Walnuts

## 3<sup>RD</sup> SERVICE - ENTRÉES

(3 Choice/Group of the Following)

### BEEF

- Grilled New York Steak Cooked To Perfection 10-12 oz
- Grilled Filet Mignon Cooked to Perfection 8-10 oz
- Braised Roast Beef, Red Wine au Jus

### VEAL

- Veal Parmagiana with Tomato and Thyme Sauce

### CHICKEN

- Chicken Parmagiana, Tomato and Thyme Sauce
- Chicken Supreme Stuffed with Black Olives

### MAKE YOUR MEAL A SURF AND TURF BY ADDING

- Lobster Tail 4 oz (Extra \$15/pers.)
- Scampi 7-9 (Extra \$12/pers.)
- Giant Shrimps U6 (Extra \$10/pers.)

### OTHER (See Page 13)

- Vegetarian Menu
- Vegan Menu

### PORK

- Pork Tenderloin Medallion Stuffed with Mushroom and Creamy Mushroom Sauce
- Osso Buco
- Pork Tenderloin Medallion Stuffed with Black Forest Ham and Swiss Cheese

### DUCK

- Duck Duo, Duck Confit, Duck Breast with Fruits and Shredded Duck Fried

### LAMB

- Braised Shank of Lamb, Red Wine Reduction
- Duo of Lamb, Marinated Lamb Chop, Provençal Rack of Lamb

### FISH

- Olive Oil Pan Seared Salmon with Creamy Chorizo Sauce
- Olive Oil Pan Seared Salmon, Creamy Sauce
- Grilled Salmon with Tomato and Grilled Vegetable Salsa
- Pan Seared Cod, White Wine and Sun-dried Tomato Creamy Sauce
- Pan-fried Halibut, Crushed Fresh Tomatoes à la Provençale

### STARCH

(2 Choice/Group of the Following)

- Vegetable Basmati Rice
- Goat Cheese Risotto
- Duchesse Potatoes
- Roasted Garlic Mashed Potatoes
- Dauphinois Gratin
- Roasted Potatoes with Herb

### SAUCE

- Pepper Sauce
- Porto Sauce
- Mushroom Sauce
- Calvados and Apple Sauce
- Truffle Emulsion Sauce
- Red Wine Sauce

## 4<sup>TH</sup> SERVICE - DESERT

(1 Choice/Group of the Following)

- Crème Brûlée
- Upside-Down Rosemary Apple Tart with Maple Syrup
- Poached Pears with Chocolate Sauce
- Chocolate Fondant Baladin
- Coffee Tiramisu Tulip

**\$76.95**

Taxes and service excluded  
All prices are subject to change without notice

# Four Course Dinner

The Following Menu Includes Seasonal Vegetables,  
a Variety of Fresh Buns, Butter, Tea, Coffee and Herbal Tea.

## VEGETARIAN MENU

### 1<sup>ST</sup> SERVICE

Chunky Vegetable Soup

### 2<sup>ND</sup> SERVICE - APPETIZERS

Spring Mix Salad with Dried Fruits and Nuts, Raspberry Vinaigrette

### 3<sup>RD</sup> SERVICE - ENTRÉES

(1 Choice/Group of the Following)

Grilled Vegetable Napoléon, Roasted Glazed Pear with Fresh Herb Goat Cheese  
Grilled Portobello, Goat Cheese and Spinach Risotto, Zucchini Tempura and Coriander

### 4<sup>TH</sup> SERVICE - DESERT

(1 Choice/Group of the Following)

• Crispy Chocolate Mousse Bar • Crispy Strawberry Mousse Bar • Truffle Coffee Cake

49,95\$

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## MENU VÉGAN

### 1<sup>ST</sup> SERVICE

Chunky Vegetable Soup

### 2<sup>ND</sup> SERVICE - APPETIZERS

(1 Choice/Group of the Following)

Spring Mix Salad with Fresh Fruits  
Grilled Vegetable Napoléon, Caramelized Honey Glazed Green Apple

### 3<sup>RD</sup> SERVICE - ENTRÉES

(1 Choice/Group of the Following)

Grilled Portobello, Fresh Vegetable Ratatouille with Tomatoes and Thyme  
Grilled Polenta with Almond and Pecan Served on a Bed of Vegetable Primavera

### 4<sup>TH</sup> SERVICE - DESERT

Fresh Fruit Salad

49,95\$

# Children's Menu

(Under 10 Years Old)

## THOMAS

Fresh Vegetable and Dip  
 Chicken Fingers and Plum Sauce  
 French Fries  
 Desert  
 Choice of Soft Drink,  
 Milk Or Fruit Juice

**\$21.95**

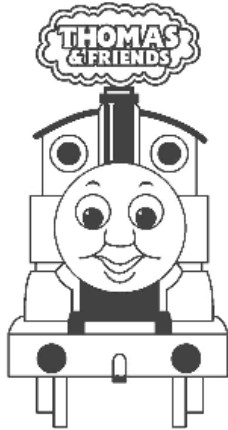


Will you check the map to see where  
 to go to get blueberries?

## CARS

Chef Salad  
 Hamburger  
 French Fries  
 Desert  
 Choice of Soft Drink,  
 Milk Or Fruit Juice

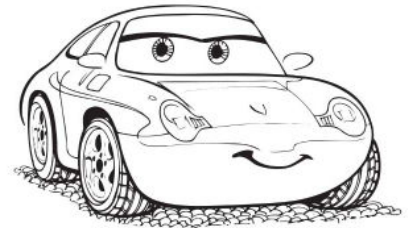
**\$21.95**



## DORA

Fresh Vegetable and Dip  
 Grilled Supreme Chicken and  
 B.B.Q. Sauce  
 Mashed Potatoes  
 Desert  
 Choice of Soft Drink,  
 Milk Or Fruit Juice

**\$21.95**



## LUIGI

Chef Salad  
 Rosée Alfredo Chicken Penne  
 Bun, Butter  
 Desert  
 Choice of Soft Drink,  
 Milk Or Fruit Juice

**\$21.95**



## MARIO

Caesar Salad  
 Rosée Alfredo Linguini  
 Bun, Butter  
 Desert  
 Choice of Soft Drink,  
 Milk Or Fruit Juice

**\$21.95**

# Reception, Banquet and Wedding

## COLD CANAPÉS

- Duck Rillettes, with Fine Herbs Croutons ..... \$32.95 /dz
- Old Cheddar with Grape Chutney on Croutons ..... \$32.95 /dz
- Tomato and Basil Bruschetta..... \$32.95 /dz.
- Wild Game Terrine with Onion Chutney..... \$32.95 /dz
- Avocado Mousse with Spiced Shrimps..... \$35.95/dz.
- Portuguese Shrimps with Corn Coulis ..... \$35.95/dz.
- Smoked Salmon Rolled with Cheese and Dried Tomato ..... \$35.95/dz.
- Smoked Salmon Rolls and Dried Tomato..... \$35.95 /dz.
- Beef Tartar on Fine Herbs Croutons ..... \$38.95/dz.
- Poached Duck Foie Gras Marinated in 10 years Port.... \$49.95 /dz.

Minimum of 3 dozens

## HOT CANAPÉS

- Assorted Quiches ..... \$32.95 /dz
- Sun-Dried Tomato, Olive and Feta Cheese Pissaladière..... \$32.95 /dz.
- Spring Rolls..... \$32.95 /dz.
- Spinach and Feta Cheese in Puff Pastry ..... \$32.95 /dz.
- Thai Chicken Skewers, Cashew Sauce..... \$35.95 /dz.
- Garlic Shrimp Skewer..... \$35.95 /dz.
- Crab and Brie Cheese in Puff Pastry ..... \$35.95 /dz.
- Honey Garlic Meat Balls ..... \$35.95 /dz.
- Beef Teriyaki Skewers ..... \$35.95 /dz.
- Goat Cheese Cloth with Herbs and Caramelized Pears ..... \$35.95 /dz.
- Breaded Butterfly Shrimps, Cocktail Sauce ..... \$39.95 /dz.
- Maple Foie Gras Mousse on Gingerbread ..... \$39.95 /dz.

## ASSORTED PLATTERS

- Hot Cheese Dip and Nacho ..... 119.95/50pers.
- Deli Platter with Condiments and Assorted Crackers..... \$5.00/pers.
- Seasonal Vegetable and Dip..... \$5.00/pers.
- Assorted Pickle Platter with Marinated Vegetables..... \$4.00/pers.
- Nacho Chips and Mexican Dip..... 119.95/50pers.
- Seasonal Sliced Fresh Fruits ..... \$5.00/pers.
- Domestic and Imported Cheeses with Crackers..... \$8.00/pers.
- Assorted Sandwiches (4 Quarters/pers.) ..... \$5.00/pers.
- Assorted Deluxe Sandwiches, Variety of Bread..... \$6.00/pers.
- Smoked Salmon with Cream Cheese, Capers and Assorted Crackers..... \$7.50/pers.
- Assorted Pâtés and Crackers..... \$6.00/pers.
- Fine Herbs Pizza ..... \$4.00/pers
- Poutine ..... \$7.00/pers

## ASSORTED SALADS

- Creamy Potato and Chive Salad..... \$3.50/pers.
- Mixed Cabbage Coleslaw ..... \$3.50/pers.
- Fresh Vegetable Salad..... \$4.00/pers.
- Greek Salad..... \$4.50/pers.
- Sun-dried Tomato and Black Olive Pasta Salad ..... \$4.00/pers.
- Caesar Salad..... \$4.50/pers.
- Garden Salad..... \$4.00/pers.
- Mint Couscous Salad..... \$4.00/pers.
- Vegetable Macaroni Salad ..... \$3.50/pers.

## SWEET SELECTION

- Assorted Cookies ..... \$2.50/pers.
- Homemade Brownies..... \$2.50/pers.

## BEVERAGES

- Fruit Punch ..... \$3.00/pers.
- Alcoholic Punch..... \$5.00/pers.
- Spring Bottled Water 1 Litre..... \$9.50/pers.
- Mineral Water 1 Litre..... \$9.50/pers.
- Tea, Coffee and Herbal Tea..... \$2.60/pers.

# Reception Package

Alcoholic Fruit Punch and Non-Alcoholic Fruit Punch  
Three Canapés per Person  
Two Bottles of House Wine per Table during the Meal  
Cutting and Service of Wedding Cake Buffet Style During the Evening  
Tea, Coffee and Herbal Tea Station  
White Chair Covers and Bows

**\$34.00**  
per person

## Engagement

The Wedding Cake, the Decorations, the Table Center Pieces and the Musical Entertainment are the Responsibilities of the Clients.

A Final Guest Count is Mandatory **14 days** Prior to the Event.

Meal Prices Include Use of the Dining Room, Table Linen (White) and Parking. All Other Color Choices for Table Linen are Subject to Additional Charges.

### OTHER COLOR CHOICES FOR TABLE LINEN

Round Table Linen	\$25.00/ea.
Square Table Linen	\$12.00/ea.
Napkins	\$2.00/ea.

### CUTTING AND SERVICE OF WEDDING CAKE

**\$5.00**  
per person

### OTHER SERVICES

Red Carpet	\$ 200.00
Chair Covers	\$ 6.00 /each
Danse Floor	\$ 6.00 /sqft (black)

# 🌀 Late Night Snacks - 1 🌀

Chef's Choice of 2 Fresh Salads  
Assorted Sandwiches on Fresh Bread  
Chef Inspired Desert Table  
Sliced Fresh Fruit Platter  
Tea, Coffee and Herbal Tea

🌀 **\$22.95** 🌀  
per person

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# 🌀 Late Night Snacks - 2 🌀

Assorted Pâtés and Crackers  
Domestic and Imported Cheeses Platters  
Assorted Pickle and Olives Platter  
Seasonal Vegetable and Dip

🌀 **\$24.95** 🌀  
per person



