



Menus and Christmas packages

Le
NOUVEL HÔTEL
& Spa

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General information

Welcome to "Le Nouvel Hotel & Spa", where our Executive Chef and banquet team are committed to providing our customers an outstanding experience. Quality of service and presentation of food, professionalism are offered in a beautiful and refined atmosphere.

Menus

We offer a wide variety of menus and packages and we are at your disposal to develop customized menus to suit your tastes and budget.

Price

Prices of food and beverage can be confirmed in advance but are subject to change without notice if confirmed more than 90 days before the event. There is a 15% service charge and 5% GST and 7.5% QST for food and beverage service. The rental of rooms and any other additional equipment are also subject to federal and provincial taxes.

Guaranteed Number Of Customers

A guaranteed number of guests is required 72 hours (3 business days) before the date of the event. However, if the number of guests is greater than or less than the given guarantee, please notify the Banquet Department at the earliest opportunity. The hotel can accommodate up to 5% of additional people.

Music

If you want a musical atmosphere, you can contact the musicians of your choice, provided they are members of "*The Guild of Musicians*".

To cover the rights to SOCAN (license permitting the performance of music), a fee will be applied depending on the number of participants as follows:

	With Dance	Without Dance
1 to 300 people	\$ 59.17*	\$ 29.62*
301 to 350 people	\$123.38*	\$ 61.69*
* Plus taxes		

Please ask your musicians to inform you of additional equipment so that instructions on wiring or assembly of the scene are given with your approval. Additional fees will be charged to your account if special installation request is required.

General information

Down Payment, Payment

Any reservation of a hall will be firm and definite after an initial deposit of 25% of the total of the event. A second deposit of 25% due 3 months before the date of the event will be received and the balance of the estimated bill are required at least 2 weeks before the wedding. In case of cancellation, the deposits will be charged.

Bar

If you want a cash bar during your event a minimum sales of \$ 300 is required otherwise the cost will be charged.

Parking

The hotel has an indoor parking. Parking is at the expense of customers.

Christmas packages

Menu and Christmas Packages

Our Packages include :

Free reception hall (depending on the number of guests)
Christmas Tree
Table Place Setting Cards
Lanterns for table guests
Dance floor, stage

Other services available at extra charge

Music, DJ, Limousine, Floral arrangements, Cloakroom
Host/Hostess
Various refined menus
Menus adapted to different ethnic groups

Christmas *à la carte*

Christmas *à la carte*

We offer you the opportunity to create your own customized menu of five-service for your Christmas party. You must select one choice from each of the items among the selection menus below to create your personalized Christmas menu:

Choice of one cold appetizer
Choice of one soup
Choice of one main course
Choice of one dessert
Coffee and tea are included.

The fixed price menu per person will be determined by the choice of your main dish, plus service and taxes.

**** Dear customers, to offer you a wider variety of choices from our available menus, we have added extras to some of our choices of main dishes, this allows us to offer a full range of menus and to ensure high quality products at affordable prices.*

Cold Appetizers

- Atlantic salmon mini tartare, micro mesclun, sesame oil, with yogurt and curry dressing.
- Homemade Gravelax Duo (Cajun & dill) young crisp shoots with raspberry dressing
- Rilette of smoked magret duck, mousse of foie gras in mead beverage, compote of maple crystallized onions on small croutons
- Antipasto of grilled vegetables marinated in pesto, corolla of tomato vines and Bocconcini (\$2.00 extra per person)
- Salad of young arugula, shaved parmesan, grapefruit and sugar cane dressing
- Shrimp ceviche and scallops cook in lime juice and pink pepper, mesclun with Asian dressing (\$2.00 extra per person)
- Young salad leaves, bundle of marinated asparagus, olive and mandarin salsa

Soups and Granités

Soups

- Cream of carrot with a hint of orange and ginger
- Cream of asparagus
- Soup Parmentier
- Butternut squash and sweet potato soup
- Cream of fennel and potatoes
- Cream of onions confits with Old Cheddar cheese (\$2.00 extra per person)

Granités

- Ginger Granité
- Passion fruit Granité
- Water melon Granité
- Mango Granité

Main courses

- Atlantic salmon with creamy wasabi and citrus sauce \$45.95
- Wild sea bass cook with a Zinfandel mango salsa \$47.95
- Supreme of guinea fowl, apple juice and cinnamon Calvados \$49.95
- Fowl stuffed with cheese and sundried tomatoes, with reduction of 10-Year Old Port 44.95\$
- Small medallion of veal with a tarragon mushroom sauce \$48,95
- Angus beef filet mignon with pan-fried wild mushrooms, Bordelaise sauce (\$4.00 extra per person) 48.95\$
- Breast of duck from Lake Brome, stained with maple and ginger, balsamic and raspberry reduction (\$3.00 extra per person) 49.95\$
- Rack of lamb en croûte with de Maux mustard, five spices and honey sauce (\$4.00 extra per person) 49.95\$
- Small braised leg of lamb with thyme sauce \$48.95

Desserts

- Dark Chocolate Cake
- Chocolate Trilogy
- Raspberry Charlotte
- The Praliné
- Tequila and Lime Mousse Cake
- Cheese cake, Blueberry Marmelade

Packages

Rudolph Package

Welcome Cocktail
Rum punch: One glass per person
One glass of house wine per person with the meal

Six-course menu

Choice of one cold appetizer from the Christmas Menu
Choice of one soup from Christmas Menu
Choice of one main course from Christmas Menu
Choice of one granité from Christmas Menu
Choice of one dessert from Christmas Menu
Coffee, Tea

\$54.95* per person

Taxes and 15% service charge are extra

Elves Package

Welcome Cocktail
Rum punch: two glasses per person
Two glasses of house wine per person
Selection of 4 hot and cold appetizers per person

Six –course menu

Choice of one cold appetizer from the Christmas Menu
Choice of one soup from Christmas Menu
Choice of one main course from Christmas Menu
Choice of one granité from Christmas Menu
Choice of one dessert from Christmas Menu
Coffee, Tea

\$64.95* per person

Taxes and 15% service charge are extra

Packages

Snowstorm Package

Welcome Cocktail
1 hour of open bar during the cocktail
2 glasses of house wine per person with the meal
Selection of 4 hot and cold appetizers per person

Six-course menu

Choice of one cold appetizer from the Christmas Menu
Choice of one soup from Christmas Menu
Choice of one main course from Christmas Menu
Choice of one granité from Christmas Menu
Choice of one dessert from Christmas Menu
Coffee, Tea

\$67.95* per person

Taxes and 15% service charge are extra

Santa Claus Package

Welcome Cocktail
Open bar in the evening
(1 hour at cocktail and 2 hours after the meal)
2 glasses of house wine per person with the meal
Selection of 6 hot and cold appetizers per person

Six-course menu

Choice of one cold appetizer from the Christmas Menu
Choice of soup from Christmas Menu
Choice of main course from Christmas Menu
Choice of granité from Christmas Menu
Choice of dessert from Christmas Menu
Coffee, Tea

\$83.95* per person

Taxes and 15% service charge are extra