



Banquet Menus



Le
NOUVEL HÔTEL
& Spa

Presentation

Le Nouvel Hotel & Spa a 4-star hotel is located in the heart of downtown Montreal.

Orlando Perez and Fléchère Morin, staff responsible for the restaurant/bar and banquet rooms, along with Donna Graziano, Banquet Manager, would be delighted to assist and fulfill your needs in order to make your event a successful one!

For your business needs and meetings, we propose 6 banquet halls offering high speed wireless Internet and large panoramic windows. We also have an outdoor terrace which can accommodate about 60 people for a cocktail or a BBQ.

Our banquet space can accommodate 10 to 350 people depending on every guest's requirements. Our banquet halls unique as are they open onto each other to obtain the required capacity. It goes without saying that our banquet team is at your disposal to assign you the appropriate room for your number of guests. All of our banquet halls, our terrace and our restaurant are located on the ground floor, on the same level as the hotel reception.

Enjoy the international, bistro type, cuisine of our Chef-Restaurateur Théo Morin and his team at our restaurant and bar l'Entracte. Le Nouvel Hotel & Spa offers an atmosphere of well being, very unique in the city.

Looking forward to welcoming you!

Banquet Team
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General Information

Price

Prices of food and beverage are subject to change without notice. The Hotel will honor all signed contracts received by the event organizer. Please note that there is a 15% service charge and taxes of 5% GST and 9.975% QST on all food and beverage service. All other charges are subject to Federal (GST) and Provincial (QST).

Guaranteed Number of Guests

The number of guaranteed guests can be reduced 14 working days prior to your Christmas Party or increased 72 hrs prior to your event date. The final bill will be calculated according to your signed contract or to the numbers adjusted 14 working days or 72 hrs prior to your event. Otherwise, the actual number of guests on your event date if the number is greater than what confirmed 72 hrs prior to your meeting date.

Deposit and Payment

All reservations will be firm and definite only after a signed contract and an initial deposit of 25% of the total cost of your event. A second deposit 25% is due 3 months prior to your event date. Balance of the estimated bill is required at least 2 weeks before the event date. In case of cancellation, all deposits are non refundable.

Music

If you would like 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 and RéSonne (license permitting the performance of music), a fee will be applied depending on the number of participants as follows:

	Without dance	With dance
1 to 300 people	\$42.86 (Plus taxes)	\$85.80 (Plus taxes)
301 to 350 people	\$89.45 (Plus taxes)	\$178.90 (Plus taxes)

Please ask your musicians to inform us of any additional equipment, extra electricity or stage set-up that are required. Additional fees will be charged to your account if special installation requests are needed.

Security

Special events such as graduations or others require the presence of security officers from the hotel.

Cloakroom

The cloakroom is available at the cost of \$2.00 per coat.

Breakfast – Cold buffets

'Light' \$15 per person

Fresh Fruit Juices
Minis pastries (2/person)
Fresh sliced fruits
Coffee / Tea

*

'Healthy' \$19 per person

Fresh Fruit Juices
Banana and cranberry bread
Fresh sliced fruits
Cheese tray (cheddar, swiss and gouda)
Individual fruit yogurts
Coffee / Tea

*

'Nutritional' \$23 per person

Fresh Fruit Juices
Bagels and a variety of sliced breads
Cream cheese and cottage cheese
Raisin Bran cereals and 2% milk
Banana and cranberry bread
Fruit salad
Individual fruit yogurts
Cheese tray (cheddar, swiss and gouda)
Energy bars
Coffee / Tea

All of our breakfasts have a 60 minute duration in room



Breakfast - Hot & Cold buffet

'Complete' \$29 per person
(30 people minimum)

Fresh fruits juices

Mini pastries (2/person)

Raisin Bran cereal and 2% milk

Fresh sliced fruits

Individual fruit yogurts

Cheese tray (cheddar, swiss and gouda)

Cottage cheese

Cream cheese

Hard-boiled eggs

Scrambled eggs

Bacon

Beef and pork sausages

Potatoes

French bread with syrup

Coffee / Tea



All of our breakfasts have a 60 minute duration in room

Coffee Breaks



'Rapido' \$7 per person

Fresh fruit juices
Coffee / Tea

'Look Good' \$13 per person

Fresh fruit juices
Banana and cranberry bread
Sliced fresh fruits
Coffee / Tea

'Nature' \$15 per person

Fresh fruit juices
Energy bars
Banana and cranberry bread
Fruit salad
Coffee / Tea

'Sunshine' \$16 per person

Fresh fruit juices
Wild berries tulip muffins (120gr)
Sliced fresh fruits
Individual fruit yogurts
Coffee / Tea

'Coffee Plus' \$8 per person

Mineral water, natural water and soft drinks
Homemade cookies
Coffee / Tea

'Delight' \$12 per person

Mineral water, natural water and soft drinks
Macaroon dates
Almond cakes (Financier)
Coffee / Tea

'Gourmand' \$16 per person

Mineral water, natural water and soft drinks
Mini quiches
Mini sandwiches, ber-ber bread
Crudités and dip
Coffee / Tea

'Vitality' \$19 per person

Fresh fruit juices
Mineral water, natural water and soft drinks
Almond, pistachio and chocolate biscotti
Energy bars
Fresh sliced fruits
Coffee / Tea

All of our breaks have a 30 minute duration in room

À la Carte

Sweet Per Person

Mini pastries (2/person)	\$4
Bagels and cream cheese	\$5
Homemade cookies	\$2
Energy bars	\$4
Macaroon dates	\$4
Almond cake (Financier)	\$4
Banana and cranberry bread	\$4
Almond, pistachio and chocolate biscottis	\$5
Fresh sliced fruits	\$6
Wild berries tulip muffins (12ogr)	\$4
Individual fruit yogurts	\$3

Beverages Per Person

Coffee / Tea	\$3.50
Smoothie	\$6.00
Soft drink	\$3.75
Mineral /Natural water	\$3.75
Pitcher of orange or cranberry juice	\$22.00
Red Bull Energy Drink	\$6.00

Salty Per Person

Cheese tray and crackers (cheddar, swiss and gouda) *	\$60
Quebec finest cheeses and crackers *	\$90
Bagels, cream cheese and smoked salmon	\$12
Fine meats, pâtés, rillettes and trimmings *	\$80
Minis sandwiches, ber-ber bread (2/person)	\$4
Mini cold pizzas (2/person)	\$4
Minis quiches (2 / person)	\$3
Nachos served with sour cream, guacamole and salsa *	\$25
Crudités and dip *	\$30
Basket of regular chips (6 to 10 pax)	\$16
Basket of pretzels (6 to 10 pax)	\$17
Basket of popcorn (6 to 10 pax)	\$16
Basket of mixed salted nuts (6 to 10 pax)	\$25

*Tray for 10 people



Cold Lunch Buffets

**Lunch Box OR
Working Lunch (plated)
\$20 per person
(Less than 15 people)**

1 sandwich Chef's choice
1 mixed salad Chef's choice
1 cheese portion (cheddar, swiss and gouda)
Dessert of the day



**'Sherbrooke' \$29 per person
(Minimum of 15 people)**

Soup of the day and bread basket
Green salad, assorted dressing
Pickles and condiments

Cheese tray (cheddar, swiss and gouda)

Fennel, grated carrots and parsley salad, creamy
dressing

Barley salad, fresh vegetables, parmesan and citrus
olive oil

Minis croissants stuffed with an egg mousse

Open-face baguette garnished with black forest ham,
brie cheese, old-fashioned mayonnaise mustard

Multi grain bread with fresh salmon mousse, capers,
parsley and lemon

Fresh sliced fruits

Coffee / Tea

All of our lunches have a 90 minute duration in room

Cold Lunch Buffets

'Maisonneuve' \$31 per person
(Minimum of 15 people)

Soup of the day and bread basket

Crudités and dip

Green salad, assorted dressings

Pickles and condiments

Cheese tray (cheddar, swiss and gouda)

Green lentil salad, cherry tomatoes, peppers, celery,
arugula pesto in olive oil

Beet salad, green onions, grilled almonds, orange and
cumin seed olive oil

Wraps garnished with scrambled eggs, sautéed of peppers,
grated cheddar cheese, tomato salsa

Kaisers with smoked turkey, oka cheese, lettuce, tomato,
cajun spice mayonnaise

Multi grain bread with pollock and parsley, lemon juice
mayonnaise

Fresh sliced fruits

Coffee / Tea



'Atwater' \$36 per person
(Minimum of 15 people)

Soup of the day and bread basket

Crudités and dip

Arugula and radicchio salad, assorted dressing

Pickles and condiments

Quebec finest cheeses

(brie, oka, paillot de chèvre and gouda)

Taboulé salad (couscous, parsley, cucumbers, tomatoes,
peppers, citrus olive oil)

Green zucchini salad, tomatoes, peppers, red onions and
feta cheese, balsamic dressing

Wraps garnished with humus, tapenade of artichoke
hearts, black olives, portobello mushrooms and
sautéed peppers

Rye bread with capicollo and salami, lettuce, tomato and
sweet mustard

Olive bread with smoked salmon, red onions and capers

Fresh sliced fruits

Assortment of cakes and pies

Coffee / Tea

All of our lunches have a 90 minute duration in room

Cold Lunch Buffets

St-Mathieu \$40 per person

(Minimum of 20 people)

Soup of the day and bread basket

Crudités and dip

Assortment of terrines and pâtés

Caesar salad (croutons, flakes of bacon and parmesan)

Pickles and condiments

Quebec finest cheeses (brie, oka, paillot de chèvre and gouda)

Quinoa salad, kalamata olives, peppers, cucumbers, sun-dried tomatoes
pesto in olive oil

Green string bean salad, arugula, cherry tomatoes, red onions and
smoked salmon

Wraps with humus, asparagus, fresh green zucchinis, crumbled feta
cheese and arugula

Kaisers garnished with roast beef, swiss cheese, lettuce, tomato, Dijon
mustard mayonnaise

Olive bread with shrimps and fennel, spicy citrus mayonnaise

Fresh sliced fruits

Assortment of cakes and pies

Coffee / Tea

All of our lunches have a 90 minute duration in room



Hot and Cold Lunch Buffets

'Faubourg' \$31 per person
(Minimum of 20 people)

Soup of the day and bread basket

Cheese tray (cheddar, suisse and gouda)

Pickles and condiments

Green salad, assorted dressings

Fennel, grated carrots and parsley salad, creamy dressing

Barley salad, fresh vegetables, parmesan and citrus olive oil

Pennine, with a sautéed of peppers and portobello mushrooms, rosée pesto sauce

Grilled chicken thighs with olives and crushed tomatoes

Pilaf rice

Assortment of cakes and pies

Coffee / Tea

All of our lunches have a 90 minute duration in room



Hot and Cold Lunch Buffets

“Ville Marie” \$42 per person
(Minimum of 30 people)



Soup of the day and bread basket
Quebec finest cheeses (brie, oka, paillot de chèvre and gouda)

Crudités and dip

Assortment of terrines and pâtés

Pickles and condiments

Caesar salad (croutons, flakes of bacon and parmesan)

Taboulé salad (couscous, parsley, cucumbers, tomatoes, peppers, citrus olive oil)

Green zucchini salad, tomatoes, peppers, red onions and feta cheese, balsamic dressing

Grilled chicken breast marinated with lemon and coriander, with a honey, curry and grated coconut sauce

Roasted fillet of tilapia, accompanied with an exotic fruit and lime juice salsa

Seasonal vegetables

Pilaf rice

Fresh sliced fruits

Assortment of cakes and pies

Coffee / Tea

All of our lunches have a 90 minute duration in room

Lunch à la Carte

Starters

- Small green leaf salad from the market with house vinaigrette
- Game terrine, baguette croutons and a candied red onion compote
- Quinoa salad, kalamata olives, peppers, cucumbers, sun-dried tomatoes pesto in olive oil
- Cream of carrot with orange and ginger
- Parmentier soup
- Butternut squash soup and sweet potatoes



Main Courses

- Pennine, with a sautéed of peppers and portobello mushrooms, pesto rosée sauce **\$30 pp**
- Grilled chicken breast marinated with lemon and coriander, with a honey , curry and grated coconut sauce **\$32 pp**
- Roasted fillet of tilapia with an exotic fruit and lime juice salsa **\$32 pp**
- Fillet of Atlantic salmon, olive tapenade and crushed tomatoes in olive oil **\$33 PP**
- 3A grilled Sterling Boston steak (medium done), veal and green pepper jus **\$35 PP**

Desserts

- Fruit salad
- Chocolate and moka mousse cake
- Chocolate and raspberry mousse cake
- Cheesecake

Coffee / Tea

(A minimum of 15 people is required)
Four-course meal
(Starter, Main Course, Dessert, Coffee / tea)

Hot and cold dinner buffet

'Nouvel' \$53 per person

(Minimum of 50 people)

Soup of the day and bread basket

Quebec finest cheeses

(brie, oka, paillot de chèvre and gouda)

Duo of red and yellow vine leaf tomatoes and bocconcini cheese

Tray of wild-game terrine, prosciutto, salami, capicollo, bread croutons and red onion compote

Pickles and condiments

Caesar salad (croutons, flakes of bacon and parmesan)

Quinoa salad, kalamata olives, peppers, cucumbers, sun-dried tomatoes pesto in olive oil

Green string bean salad, arugula, cherry tomatoes, red onions and smoked salmon

Pennine, with a sautéed of peppers and portobello mushrooms, pesto rosée sauce

Chicken breast stuffed with spinach and feta cheese, Port reduction

Roasted Atlantic salmon, with fleur de sel, citrus sauce with capers and basil

Variety of seasonal fresh vegetables

Pilaf rice

Parisienne potatoes seasoned with fresh herbs

Fresh sliced fruits | Assortment of cakes and pies

Coffee / Tea

Our dinner buffet has a two-hour duration in room



Dinner À la Carte

Starters

Tray of wild-game terrine, prosciutto, salami, capicollo, bread croutons and red onion compote

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Small tartar of Atlantic salmon, asian flavoured

*

Salad of arugula and spinach, shaved aged parmesan, citrus dressing

*

Warm goat cheese croutons, with a drizzle of honey and roasted pecans, arugula leaves

*

Duo of red and yellow vine leaf tomatoes and bocconcini cheese

Soups

Cream of green lentils and olive oil croutons

*

Cream of asparagus, hint of truffle oil

*

Cream of cauliflower and cheddar cheese

*

Cream of green peas, perfumed of saffron

*

Spaghetti squash and potato soup



Dinner À la Carte

Main courses

Chicken breast stuffed with spinach and feta cheese, Port reduction **\$45 pp**

*

Small braised leg of lamb with thyme sauce **\$46 pp**

*

Roasted Atlantic salmon, with fleur de sel, citrus sauce with capers and basil **\$47 pp**

*

Roasted fillet of black cod, strawberry and brown rum salsa **\$47 pp**

*

Magret of duck from Lac Brome lacquered with maple, cranberry sauce and orange zest **\$48 pp**

*

Angus filet mignon, sautéed of wild mushrooms, Bordelaise sauce **\$50 pp**

*

Rack of lamb en croûte with Meaux mustard, honey and five-pepper sauce **\$51 pp**

Desserts

The Apple - Caramel

The Truffle Pearl

The Wild Berries

The Esterel

Coffee / Tea

(A minimum of 15 people is required)

Five-course Meal

(Soup, Starter, Main Course, Dessert, Coffee / Tea)



Canapés

Cold canapés (sold per dozen)
(Minimum of 4 dozens of each variety)
\$42 per dozen

Vegetarian

Bruschetta mango salsa, red onions and jalapenos
Mousse of goat cheese and hazelnuts
Mousse of sun-dried tomatoes, feta cheese and basil
Mini wraps pesto, goat cheese and watercress
Mini wraps mozzarella cheese, tomato and avocado

Meat and Seafood

Butterfly shrimps and guacamole
Brochettes of stuffed olives, prosciutto and ham
Squares of smoked salmon
Balls of prosciutto and melon
Rolls of roast beef and roquefort
Vol au vent shrimp cocktail
Vol au vent seafood salad
Choux pastry stuffed with chicken salad
Choux pastry stuffed with liverwurst mousse
Bruschetta with carpaccio, basil, parmesan and lemon

Hot canapés (sold per dozen)
(Minimum of 4 dozens of each variety)
\$40 per dozen

Vegetarian

Sun-dried tomatoes and feta on a crisp dough
Spanakopita (spinach and feta cheese)
Vegetarian moroccan cigars
Mushroom arancini
Mini quiches, roasted peppers and goat cheese

Meat and Seafood

Shrimp croissants
Chicken and pistachio on a crisp dough
Spinach, ricotta and salmon on a crisp dough
Meat moroccan cigars
Pastel lamb
Imperial rolls chorizo and Monterrey Jack
Mini brochettes Kefta lamb and pine nuts
Mini chicken satay
Mini filo wonton with crab and brie
Mini Beef Wellington



Wine List / Sparkling Wine

White Wine

Corte Rossa Bianco | Manfredi A&C **\$32 / Bottle**
Vino da Tavola – Piemonte, Italy

Pinot Grigio Veneto | Famiglia Boron **\$37 / Bottle**
Veneto – Venice, Italy, Pinot Gris

Les Chartrons | Producta **\$41 / Bottle**
Bordeaux blanc – Bordeaux, France
Sauvignon, Sémillon

Picpoul de Pinet | **\$42 / Bottle**
Domaine Reine Juliette
Picpoul de Pinet – Languedoc – Roussillon, France, Picpoul

Sparkling Wine

Sparkling Wine **\$39 / Bottle**

Red Wine

Corte Rossa Rosso | Manfredi A&C **\$32 / Bottle**
Vino da Tavola – Piemonte, Italy

Merlot Venezia | Famiglia Baron **\$37 / Bottle**
Venezia – Venice, Italy, Merlot

Les Chartrons | Producta **\$41 / Bottle**
Bordeaux rouge – Bordeaux, France
Cabernet-Sauvignon, Merlot

L'Oratoire de la Brune | **\$48 / Bottle**
Vignobles Chéron, Côtes du Rhône
Rhône, France, Grenach, Cinsault, Syrah

Pena Roble Joven | Bodegas Resalte **\$52 / Bottle**
Ribera del Duero – Vieille Castille,
Spain, Tempranillo

Bar by Consumption

Alcohol

Vodka, Gin, Rhum, Scotch, Tequila, Whiskey

\$7.00

Domestic Beers

Coors Light, Molson Export, Molson Dry, Molson Canadian

\$6.50

Imported Beers

Heineken, Corona, Rickard's Red

\$8.00

Wine by the Glass

Corte Rossa Bianco/Rosso

\$6.75

Digestifs

Baileys, Grand Marnier, Tia Maria

\$8.00

Mineral Waters, Sodas and Juices

Mineral Water, Sparkling Water, Coke, Sprite, Gingerale, Orange or Cranberry juice

\$3.75

Punch

Fruit Punch without alcohol

Rum Punch

\$4.50

\$6.00



A minimum of \$300 in total sales must be reached for the installation of a bar. Otherwise, the difference in cost will be charged to your account.