

# Christmas 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 Samuel Delmas, Banquet Sales Manager, would be delighted to assist and fulfill your needs in order to make your Christmas party a successful one!

We propose 6 banquet halls offering high speed wireless Internet and large panoramic windows. Our banquet space can accommodate 10 to 350 people depending on every guest's requirements. Our banquet halls unique as 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.

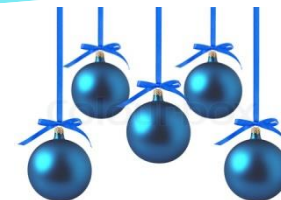
Happy Holidays!

Banquet Team

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# General Information



## 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 of 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.

## Miscellaneous

The Hotel is not responsible for any damaged, stolen or lost items in our banquet halls or any other areas of the hotel. Please advise your guests. The room set-up will be executed as requested by the client and as stipulated in the contract. Any change in room set-up requested by the client on the day of the event, shall entail an additional charge of \$75.00. Any display on banquet room walls or corridors is not permitted. Any damage will be repaired at the client's expense.

## 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:

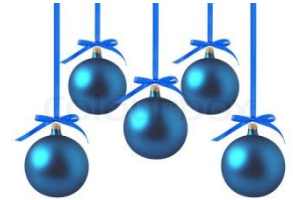
|                   | Without dance        | With dance            |
|-------------------|----------------------|-----------------------|
| 1 to 300 people   | \$42.86 (Plus taxes) | \$85.80 (Plus taxes)  |
| 301 to 350 people | \$89.45 (Plus taxes) | \$178.90 (Plus taxes) |

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.

## Cloakroom

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

# Information on our Christmas Menus



## **Our menus include**

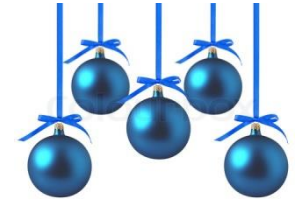
Free reception hall (depending on the number of guests)  
Christmas Tree  
Candles on guest tables  
Dance floor (upon availability), stage and podium

## **For our Packages**

Thank you for choosing one item of each of the following from the selection of the Christmas menu suggested:

1 choice of a starter  
1 choice of a soup  
1 choice of a main course  
1 choice of dessert  
Coffee / Tea

# Christmas Packages



## Rudolf Package 'À la Carte'

### Welcome Cocktail

1 glass of rum punch per person

### Five-Course Menu

1 glass of house wine per person with the meal

Choice of one starter from the Christmas À la Carte menu

Choice of one soup from the Christmas À la Carte menu

Choice of one main course from the Christmas À la Carte menu

Choice of one dessert from the Christmas À la Carte menu

Coffee, Tea

**\$52 per person**

## Elves Package 'À la Carte'

### Welcome Cocktail

1 glass of rum punch per person  
Selection of 4 canapés hot & cold served per person

### Five-Course Menu

2 bottles of house wine, per table of 8 people, with the meal

Choice of one starter from the Christmas À la Carte menu

Choice of one soup from the Christmas À la Carte menu

Choice of one main course from the Christmas À la Carte menu

Choice of one dessert from the Christmas À la Carte menu

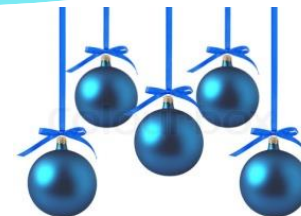
Coffee, Tea

**\$67 per person**

# Hot and Cold Christmas Dinner Buffet

Luge Buffet

\$52 per person / 50 people minimum



1 glass of house wine per person with the meal

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 – Christmas Logs - Assortment of cakes and pies

Coffee / Tea

# Christmas À la Carte



## Starters

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

\*

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

# Christmas À la Carte



## Main courses

Chicken breast stuffed with spinach and feta cheese, Port reduction

\*

Small braised leg of lamb with thyme sauce

\*

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

\*

Roasted fillet of black cod, strawberry and brown rum salsa

\*

Magret of duck from Lac Brome lacquered with maple, cranberry chutney  
***(\$2 extra per person)***

\*

Angus beef filet mignon with pan-fried wild mushrooms, Bordelaise sauce  
***(\$4 extra per person)***

\*

Rack of lamb in a crust with Maux mustard, a five spice and honey sauce  
***(\$5 extra per person)***



# Christmas À la Carte



## Desserts

### The Apple – Caramel

(Vanilla sponge cake, apple mousse, caramel truffle, apple slices and topping)

### The Truffle Pearl

(Chocolate biscuit mounted on a dark chocolate ganache)

### The Wild Berries

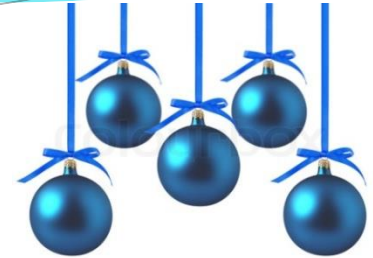
(Chocolate sponge cake, raspberry syrup, mousse of wild berries, topping and white chocolate frosting)

### The Esterel

(Chocolate biscuit soaked in orange liqueur, chocolate orange mousse, chocolate ganache)

## Coffee / Tea

# Wine List



## Red Wine

|  |               |
|--|---------------|
| Merlot/Malbec Astica Trapiche Cuyo, Argentina              | \$32 / Bottle |
| House Wine Bottero Italy                                   | \$34 / Litre  |
| Aragon Tocado Campo de Borja, Spain                        | \$34 / Bottle |
| Cazal Viel/Syrah, France                                   | \$36 / Bottle |
| Cabernet-Sauvignon/Merlot Two Océans Western, South Africa | \$37 / Bottle |

## White Wine & Sparkling Wine

|   |               |
|---|---------------|
| Sauvignon Blanc Astica Trapiche Cuyo, Argentina | \$32 / Bottle |
| House Wine Bottero Italy                        | \$34 / Litre  |
| Chardonnay La Belle Terrasse France             | \$37 / Bottle |
| Sparkling Wine                                  | \$39 / Bottle |

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

# Bar by Consumption



## **Alcohol**

Vodka, Gin, Rhum, Scotch, Tequila, Whiskey

**\$6.50**

## **Domestic Beers**

Coors Light, Molson Export, Molson Dry, Molson Canadian

**\$6.00**

## **Imported Beers**

Heineken, Corona, Rickard's Red

**\$8.00**

## **Wine by the Glass**

Boterro White, Boterro Red

**\$6.50**

## **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

**\$4.50**

Rum Punch

**\$5.50**

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