

# 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 Donna Graziano, Banquet 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



## 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 plus a 3% administration fee, taxes of 5% GST and 9.975% QST on all food and beverage service.

## 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.

## 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:

	<b>Without dance</b>	<b>With dance</b>
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.

## 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.

## 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.

# Information on our Christmas Menus



## Our menus include

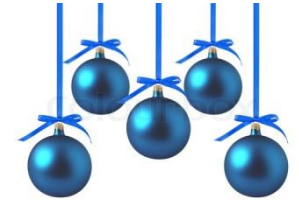
Free reception hall (depending on the number of guests)  
Christmas Tree  
Candles on guest tables  
Dance floor (upon availability), stage and podium

## 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

**\$56 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

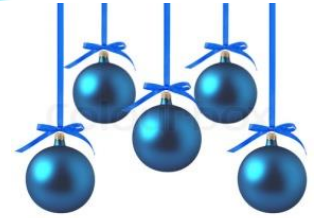
Choice of one main course from the Christmas À la Carte menu

Choice of one dessert from the Christmas À la Carte menu

Coffee, Tea

**\$71 per person**

# Hot and Cold Christmas Dinner Buffet



## Luge Buffet

\$56 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

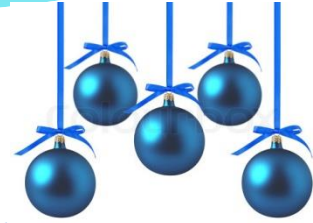
(Chocolate sponge cake, raspberry syrup, mousse of wild berries, topping and white chocolate frosting)

### The Esterel

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

## Coffee / Tea

# 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**

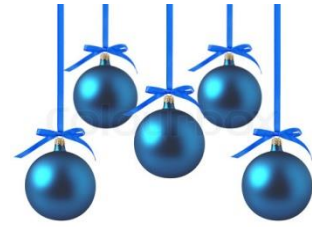
## **Vegetarian**

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** \$39 / Bottle  
Blended Wine – Piemonte, Italy

**Pinot Grigio Veneto** | Famiglia Boron \$44 / Bottle  
Veneto – Venice, Italy

**Sauvignon Blanc** \$48 / Bottle  
Domaine Reine Juliette – Languedoc, France

**Chardonnay** \$50 / Bottle  
Domaine Reine Juliette – Languedoc, France

## Sparkling Wine

Sparkling Wine \$39 / Bottle

## Red Wine

**Corte Rossa Rosso** \$39 / Bottle  
Blended Wine – Piemonte, Italy

**Dolfos Tempranillo Joven** \$44 / Bottle  
Bodegas Farina – Castille-et-Leon, Spain

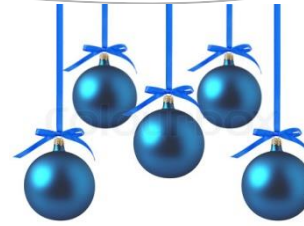
**Merlot Venezia** | Famiglia Baron \$48 / Bottle  
Venezia – Venice, Italy, Merlot

**Cabernet-Merlot** \$48 / Bottle  
Domaine Reine Juliette – Languedoc, France

**Bordeaux Rouge** \$52 / Bottle  
Château Nicot – Bordeaux, France

**Montepulciano d’Abruzzo BIO** \$57 / Bottle  
Costadoro – Abruzzo, Italy

# Bar by Consumption



## **Alcohol**

Vodka, Gin, Rhum, Scotch, Tequila, Whiskey

**\$7.50**

## **Domestic Beers**

Coors Light, Molson Export, Molson Dry, Molson Canadian

**\$6.75**

## **Imported Beers**

Heineken, Corona, Rickard's Red

**\$8.00**

## **Wine by the Glass**

Corte Rossa Bianco/Rosso

**\$9.00**

## **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

**\$5.00**

Rum Punch

**\$6.50**

**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.**