
Book 1

Breakfasts

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The Traditional Coffee Break

&

Theme Breaks

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Brunches

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Breakfasts

N° 1

EUROPEAN STYLE BREAKFAST

Fresh Orange Juice
Croissants, Danishes, Muffins
Butter, Marmalade and Jam
Coffee, Tea

N° 2

CANADIAN STYLE BREAKFAST

Fresh Orange Juice
Scrambled Eggs with Sausages or Bacon Rissolée
Potatoes
Croissants, Danishes, Muffins
Butter, Marmalade and Jam
Coffee, Tea

N° 3

QUEBEC STYLE BREAKFAST

Fresh Orange or Grapefruit Juice
Crêpes with Maple Butter and Canadian Bacon
Croissants, Danishes, Muffins and Sweet Rolls
Butter, Marmalade and Jam
Coffee, Tea

N° 4

MONTREAL STYLE BREAKFAST

Fresh Orange or Grapefruit Juice
Plain Yogurt with Fresh Fruit
and Seasonal Berries
Eggs Benedict with Laurentian Ham
Coffee, Tea

**maximum 100 people*

N° 5

SPA BREAKFAST

Approx. 300 calories

Fresh Orange or Grapefruit Juice
Whole Wheat Cereal with Seasonal Berries and Skim Milk
Bran and Carrot Muffins
Fresh Fruit Macédoine (Pineapple, Melon, Apple, Grapes)
Coffee or Tea, Decaffeinated Coffee, Herbal Tea

**Minimum 10 people*

N° 1
EUROPEAN BUFFET BREAKFAST

Selection of Fresh Juices
Orange, Grapefruit and Fruit
Platter of Sliced Fresh Fruit
Bircher muesli
Croissants, Danishes, Muffins, Sweet Rolls
Butter, Marmalade, Jam and Honey
Coffee, Tea, Milk

**minimum 20 people*

N° 2
CANADIAN BUFFET BREAKFAST

Selection of Fresh Juices
Orange, Grapefruit and Fruit
Platter of Sliced Fresh Fruit
Plain Yogurt and with Fruit
Cold and Hot Cereals
(1) Choice of: Crêpes with Maple Butter or French Toast
(1) Choice of: Scrambled Eggs or Frittata
Ham, Sausages, Bacon
Croissants, Muffins, Danishes, Toast
Butter, Marmalade and Jam
Coffee, Tea

**Minimum 20 people*

À la Carte Breakfast Items and Morning & Afternoon Extras

FRUIT JUICES AND REFRESHMENTS

Freshly Squeezed Orange or Grapefruit Juice
Banana and Strawberry, Mango and Orange, Apple, Cranberry Juice
Soft Drinks
Mineral Water (Plain and Sparkling), Perrier, Bottled Juice

FROM THE FARM

Frittata with Vegetables and Fine Herbs
Western Omelette
Scrambled Eggs
Poached Egg Tartlets
Bacon or Ham or Sausage
Plain or Fruit Yogurt (*Individual*)
Plain Cereal
Cereal with Dried Fruit and Nuts
Birchermüesli

FROM THE ORCHARD

Sliced Fresh Fruit and Seasonal Berries (*per person - minimum 10 people*)
Fresh Fruit Salad
Fruit Brochette with Pineapple (*minimum 20 people*)
Seasonal Fruit Compote
Chocolate Dipped Strawberries
Chocolate Dipped Bananas (*white or dark*)

FROM THE BAKERY AND PASTRY

Assorted Croissants, Muffins and Viennoiseries
Assorted Almond Croissants, Chocolatines and Deluxe Viennoiseries
French Toast with Maple Sugar
Caramelized Belgian Waffles
Crêpes with Maple Butter
The Beaver Club's Banana Bread
Beaver Club Bread Dipped in White Chocolate
Brownies
Assorted French Pastries
Sweet Delicacies (*50 pieces*)
American Style Cookies
Almond Tuiles (*50 pieces*)
Assorted Gingerbread
Three Chocolate Truffles
Warm Fairmont Bagel with Cream Cheese
Bagel with Smoked Salmon and Appropriate Garnishings
Scones

OTHERS

Raw Vegetables and Dip
Assorted Cheeses Served on Platter with Baguette and Crackers (*per pound*)
Shrimps on a Pick
Oysters and Clams on the Shell (*seasonal pricing, per dozen*)
Nachos, Chips, Pretzels (*per basket*)
Assorted Nuts and Almonds (*per bowl*)

HOT BEVERAGES (*minimum 1 gallon*)

Coffee, Decaffeinated Coffee, Tea, Herbal Tea
Hot Chocolate

Theme Coffee Breaks

THE TRADITIONAL COFFEE BREAK

Coffee, Decaffeinated Coffee, Tea

THEME BREAKS

N° 1

THE ROYAL TEA

Miniature Sandwiches

Chicken and Watercress, Smoked Salmon, Egg and Cucumber

Scones with Devonshire Cream and Jam

Assorted Sweet Delicacies and Miniature Pastries

Tea selection:

Darjeeling, Earl Grey, Orange Pekoe, Ceylan, English Breakfast

N° 2

RECESS

Ice Cream Wagon

*Assorted Individual Ice Cream Bars, Popsicles, Fudgesicles,
Ice Cream Sandwiches, O'Henry Ice Cream Bars, Mr. Freeze*

Coffee, Tea

N° 3

THE SPA

Granola Bars
Health Bars
Fresh Fruit Brochettes
Basket with Dried Cranberries, Raisins, Prunes, Apricots,
Apples, Almonds and Unsalted Nuts
Whole Fruit
Individual Yogurt
*
Gatorade
Bottled Juice
Bottled Water
Coffee, Tea, Decaffeinated Coffee

**minimum 20 people*

N° 4

THE TUTTI-FRUTTI

Punch Colada
Strawberry Milkshake
Yogurt with Bananas, Whole Blueberries and Orange Segments
Beaver Club Banana Bread (Plain or Dipped in White Chocolate)
Kiwi Tartlets
Red Berry Soup with Port Wine
Seasonal Fruit Brochettes with a Chocolate Sauce
Assorted Dried Fruit
Coffee, Tea, Decaffeinated Coffee

**minimum 20 people*

Theme Coffee Breaks

N° 5

CHOCOMANIA

American Style Chocolate Fudge Brownies
Chocolate Chip Cookies
Dark and White Chocolate Dipped Strawberries
Milk Chocolate Medallions
Beaver Club Candied Orange Zests
Selection of Premium Chocolate Truffles
Plain, Irish Cream, Whisky, Grand Marnier
Semi-Sweet Chocolate Macaroons
Suchard Iced Milkshake
Mocha Coffee, Herbal Tea, Hot Chocolate

**minimum 20 people*

N° 6

THE CINEMA BREAK

Individual Bags of :

Chips, Doritos, Flavoured Popcorn
Assorted Chocolate Bars
Variety of Candies, Sweets and Liquorice
Selection of Soft Drinks and Bottled Juices
Coffee, Tea, Decaffeinated Coffee

**minimum 20 people*

Theme Coffee Breaks

N° 7

SUGAR SHACK

Yogurt with Maple Syrup
Apple Fritters with Maple
Brandy Snapp with Chantilly Cream and Maple Sugar
Banana Squares with Maple
Miniature Chocolates with Maple
Maple Sugar Candies and Sweets
Fresh Rougemont Apple Juice
Coffee, Tea, Decaffeinated Coffee

**minimum 20 people*

N° 8

LITTLE ITALY

Mini Pizza
Bruschetta
Biscotti
Nocciolata
Sfogliatella, Canoli and Other Pastries
San Pellegrino
Flavored Coffee, Tea

**minimum 20 people*

Brunches

N° 1

QUEBEC GRAND BRUNCH

(minimum 100 people)

Assorted Fruit Juice

*

Eggs Benedict Tartlets
Crêpes with Maple Butter

*

Leek and Potato Soup
Consommé of Brôme Lake Duckling with Broad Beans

*

Eventail of Smoked Fish from the Lower St-Lawrence
North Shore Shrimp in their Shell
Fish Mousse and Seafood Galantine

*

Dodines, Terrines, Eastern Townships Cold Cuts
Rillettes Grand-Mère, Old-Fashion Style Creton
Assorted Cold Cuts

*

Assorted Fresh Salads:

Mesclun Salad from the Gardens of Mr Leblond

Old-Fashion Style Cole Slaw

Cucumber Salad with Mustard

Marinated Red Beets with Tarragon

Sliced Tomatoes with Green Onions

Potato Salad with Red Onions

Grated Quebec Carrots with Raisins

Corn with Diced Celery

*

Roast Sirloin of Beef with Cranberries
Gaspé Style Fricassée of Fish and Seafood
Braised Farm Hen from Saint-Basile with a Tarragon Cream

*

Platter of Quebec Cheeses

*

Assorted Cakes, Pies and Quebec Pastries

Blueberry Pie, Pecan Pie, Carrot Cake, Pumpkin Pie, Kamouraska Cake, Chocolate Cake, Cherry Delicacy, Lemon Mousse Cake, Strawberry and Rhubarb Cake, Apple and Brown Sugar Fritters, Old-Fashion Style Apple Pie

Fresh Fruit Salad with White Whisky

Croissants, Danishes

Rolls and Butter

Coffee, Tea, Herbal Tea

**minimum 100 people*

Brunches

N° 2

ITALIAN BRUNCH

Minimum 100 people

Assorted Fruit Juice

*

Chilled Melon with Marsala

*

Poached Eggs with Spinach
Pancetta

*

Minestrone Soup
Stracciatella Soup

*

Assorted Italian Cold Cuts:

*Salami, Calabrese, Capicollo, Pepperoni, Mortadella, Roman Style Vitello Tonnato,
Prosciutto and Melon, Beef Carpaccio with Parmesan Shavings*

*

Bruschetta with Goat Cheese and Tapenade
Platter of Grilled Vegetables with Pesto

Antipasto Misto

*

Assorted Fresh Salads from the Jean-Talon Market

Radicchio with Honey and Mustard

Caesar Salad

Tomato and Bocconcini with Basil

Mushrooms with Balsamic Vinegar

Multicolored Peppers

*

Pasta del Mercato

Swiftly Sauteed Red Snapper with Olive Oil and Fine Herbs

Veal Scallopine with Sage

Risotto alla Milanese

*

Delmonico Potatoes and Fresh Market Vegetables

*

Assorted Cakes, Pies and Pastries

*Torroncino Cake, Nocciolata Cake, Torta Tuttifrutti, Cassata Siciliana,
Venetian Style Chocolate Cake, Zabaglione Cake*

Fresh Fruit Salad with Marasquin
Sfogliatelle, Sicilian Canoli, Pannetone
Rolls and Butter

Coffee, Tea, Herbal Tea

* *minimum 100 people*

Brunches

N° 3
LE MONTRÉALAIS BRUNCH
Minimum 100 people

Exclusively Served
on Sunday

Compose Your Own Menu From Our
Le Montréalais Brunch,
and Add to it Flavors, Colors and Aromas
of Mediterranean Cuisine

Assorted Fruit Juices
*
Eggs and Cold Cuts
*
Cold and Hot Hors-D'oeuvres
*
Assorted Fresh Salads
*
Three Hot Dishes
*
Assorted Desserts
*
Rolls and Butter
*
Coffee, Tea, Herbal Tea

**Minimum 100 people*