

Fairmont
TREMBLANT
QUÉBEC

CATERING & CONFERENCE SERVICES
BANQUET MENUS
2010



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e BREAKFAST BUFFETS e

(Minimum 5 people)

BREAKFAST ON THE RUN

Orange, Apple & Grapefruit Juices
Sliced Fresh Fruits
Croissants, Danishes & Muffins
Toasts
Variety of Yogurts ~ Low fat
Preserves & Butter
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$18.50

HEALTH CLUB I

Orange, Apple & Grapefruit Juice
Homemade Fruit Salad
Variety of Yogurts ~ Low fat
Variety of Three cold Cereals
Toasts
Organic Cereals
Low-fat Fruit Muffins
Preserve and butter
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$19.50

HEALTH CLUB II

Orange, Apple & Grapefruit Juices
Homemade Fruit Salad
Variety of Three cold Cereals
Low-fat Red Berries Muffins
Individual portion of Muesli, Biologic Cereals
Toast
Preserve and butter
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$19.50

PAST & PRESENT

(Minimum 25 people)

Fresh Orange, Apple & Grapefruit Juices
Variety of Three cold Cereals
Sliced Fresh Fruits
Assortment of Croissants, Danishes and Muffins
Toasts
Assorted cold Cuts
Sautéed Potatoes
Bacon, Ham and Sausages
Scrambled Eggs or plain Omelets
Crêpes served with Fruits Sauce and Maple Syrup
Canadian Cheese Platter
Variety of Yogurts ~ Low fat
Cottage Cheese
Preserves and Butter
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$26.00

ENHANCEMENTS

Smoked Salmon	\$5.50 per person
Bacon or Ham or Sausages	\$3.00 per person
Omelet station	\$11.00 per person
Sautéed Potatoes	\$2.00 per person
English Muffin	\$3.00 per person
Quebec "Pudding Chômeur"	\$3.00 per person
Juice of the day	\$1.50 per person
Baked Beans	\$2.00 per person
Canadian & Quebec Cheese	\$4.00 per person
Scrambled Eggs	\$3.00 per person
Eggs Benedict	\$3.00 per person
French Toasts served with Maple Syrup	\$2.00 per person
Maple Syrup French Crêpes	\$2.00 per person
Tremblant Eggs (English muffin, mushrooms, brie, poached egg, sauce)	\$3.00 per person
Bagel and cream cheese	\$5.00 per person

THE MONT TREMBLANT "TOTAL"

(Minimum of 25 people)

Fresh Orange, Apple & Grapefruit Juices
Variety of Three cold Cereals
Porridge and Brown Sugar (individual portions)
Sliced Fresh Fruit
Assorted Croissants, Danishes and Muffins
Toasts
Bagel & Cream Cheese
Assorted Cold Cuts and Quebec "Cretons"
Sautéed Potatoes
Bacon, Ham and Sausages
French Toasts
Eggs Benedict
Scrambled Eggs
Baked Beans
Canadian & Quebec Cheese Platter
Variety of Yogurts ~ Low fat
Preserves & Butter
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$31.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e PLATED BREAKFAST e

MONT-TREMBLANT PLATED BREAKFAST

Plate of Fresh Sliced Fruits on every table
Basket of assorted Croissants, Danishes and Muffins
Fresh Orange, Apple & Grapefruit Juices
Plain or Cheese Omelet or Eggs Benedict (1 per person)
Sausages & Bacon
Sautéed Potatoes
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$25.75

e BRUNCH e

QUEBEC BRUNCH BUFFET

(Minimum 40 people)

1 Chef included for every 50 people

Fresh Orange, Apple & Grapefruit Juices

Variety of Three cold Cereals

Sliced Fresh Fruit

Assorted Croissants, Danishes and Muffins

Variety of Yogurts ~ Low fat

Bagel & Cream Cheese

Soup of the Day

Mixed Green Salad and its two Dressings

Smoked and Marinated Fish

Game Meat Pie and its fruit Chutney

Lake St-Jean "Cretons"

Bacon and Sausages

Sautéed Potatoes

Omelet station (Garnish: Cheese, variety of vegetables, ham)

Scrambled Eggs

Traditional Eggs Benedict

Carving Ham station with one Chef

Chicken Supreme, Mushroom sauce

Penne with Florentine sauce

International Cheese selection

Assortment of Fruit Tarts, Mousses and Fruit salad

Chocolate Cake

Coffee, Decaffeinated Coffee

Tea, Herbal Tea

\$47.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e COFFEE BREAKS À LA CARTE e

BEVERAGES

Milk & Chocolate Milk carton (200ml)	\$3.00
Coffee, Decaffeinated Coffee, Tea, Herbal Tea (per person)	\$4.00
Hot Chocolate (per person)	\$4.00
Bottled Water (350 ml)	\$4.50
Assortment of Soft Drinks	\$4.50
Assortment of Bottled Juices	\$4.50
Natural Mineral Water	\$4.50
Mulled Wine with Cinnamon	\$6.00
Hot Apple Cider (per person)	\$6.00
Jug of Iced Tea with Lemon slices	\$22.00
Jug of fresh Orange or Grapefruit Juice	\$30.00
Jug of Smoothies	\$34.00

REFRESHMENTS

Whole Fresh Fruit	\$3.00
Biologic Granola Bars	\$3.25
Fresh Fruit salad (per person)	\$4.00
Variety of Yogurts (individual portions)	\$4.00
Dozen of cup cakes (minimum 3 dozens)	\$50.00
Assortment of Croissants and Danishes (dozen)	\$35.00
Assortment of Homemade Breads (dozen)	\$31.00
Assortment of Muffins (dozen)	\$34.00
Yogurt Parfait with Berries	\$6.00
Assortment of freshly sliced Fruits (per person)	\$4.75
Bagel & Cream Cheese (per person)	\$5.00
Extra Smoked Salmon (per person)	\$6.00
Chocolate Fondue served with fresh Fruits (per person)	\$7.00
Assorted Doughnuts (dozen)	\$28.00
Homemade Cookies (dozen)	\$27.00
Petits Fours & Homemade Chocolates (dozen)	\$31.00
Rice Krispies Squares (dozen)	\$28.00
Brownies (dozen)	\$30.00
Sugared Beavertails served with Chocolate sauce (dozen)	\$28.00
Mini French Pastries (dozen)	\$39.00
Häagen Dazs Bars (per bar)	\$5.50
Vegetables and Dip (per person)	\$4.00
Cheese Sticks (per person)	\$5.50
Popcorn (per person)	\$3.50
Chips or Pretzels (serves up to 20 people)	\$16.00
Cajun mix (serves up to 20 people)	\$21.00
Chick Pea Humus and mini Pita (serves up to 20 people)	\$21.00
Mixed Nuts (serves up to 20 people)	\$21.00
Nachos served with Salsa, Homemade Guacamole & Sour Cream (serves up to 20 people)	\$33.00
Bruschettas of Fresh Spicy Tomatoes and Croutons made of Fougasse (serves up to 15 people)	\$53.00

Valid for 2010

Resort Fee, Taxes and Gratuities not included

e THEMED COFFEE BREAKS e

(Minimum 10 people)

THE PASSION

Passion Smoothies
Mango and Peach Muffins
Dried Mango and Papaya
Coconut Chocolate
Assortment of Fruit Juice
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$16.00

LITTLE ITALY

Tiramisu
Fresh Tomato Bruschetta
Tapenade with Black Olives
Garlic Bread
Croutons, Olives & Rosemary
Mini Pizza
San Pelligrino
Aromatized Coffee
\$17.00

BERRY-LICIOUS

Strawberry "Smoothies"
Low-fat Red Berries Muffins
Strawberry Tartlets
Special K Strawberry Bars
Strawberries in Chocolate (two (2) per person)
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$15.00

THE NORTH SIDE OF TREMBLANT

Häagen Dazs Bars
Hot Cider or Lemonade (depending of the season)
Buttered Breton Cookies
Fresh Whole Fruits
Chocolate Bars
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$16.50

THE APPLE ORCHARD

Fresh Rougemont Apple Juice
Cranberry Juice
Apple Doughnuts
Apple Turnovers
Basket of Apples
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$15.00

CHOCOLATE OVERLOAD

(Minimum of 25 people or \$450.00)
Avalanche of Fresh Fruit and Chocolate sauce
Giant Marshmallows
Biscotti
Milk
Hot Chocolate
\$19.50

MONT TREMBLANT'S SUGAR SHACK

Cranberry Juice
Maple Doughnuts
Maple Tarts
Creamed Maple Sugar
Fresh Fruit compote
Fresh Fruit basket
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$16.50

SWEET TEMPTATION COFFEE BREAK

Beavertails, Crêpes or Waffles with Garnishes:
§ Caramel Sauce
§ Chilled Chocolate Sauce
§ Banana Slices
§ Maple Syrup

Fresh Fruit Salad
Assortment of Soft Drinks
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$20.00



THE WILLOW STREAM

Fresh Orange & Grapefruit Juices
Fruit explosion healthy Muffins
Assortment of Yogurts ~ Low fat
Biologic Granola Bars
Fresh Fruit Salad
Dried Fruit mix
Coffee, Decaffeinated Coffee,
Tea, Herbal Tea
\$16.00



AFTERNOON TEA

Scones
Cucumber Sandwiches
Egg Salad Sandwiches
Smoked Salmon Sandwiches
Mini Fruit & Maple Pie
Creamed Maple Sugar
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$24.00

Fairmont Lifestyle Cuisine was inspired by our Willow Steam spas. Created from ingredients that are always fresh, naturally healthy and unprocessed, these dishes provide the fiber, protein, fat and complex carbohydrates needed to sustain today's busy lifestyles!

**For an additional \$6.50 per person, enjoy our Maple Toffee on ice
Minimum of 40 people**

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

BOX MENU

e BOX BREAKFAST e

THE CONTINENTAL

Croissant and Danish
Fruit
Butter and Preserves
Fruit Juice

\$14.00 / PERSON

THE EARLY RISER

Croissant and Low Fat Muffin
Laurentides Ham Sandwich
Or
Smoked Salmon Sandwich
(for an additional 1.50\$)
Cheddar Cheese Sticks and Crackers
Granola Bar
Butter and Preserves
Fruit
Fruit Juice

\$20.00 / PERSON

THE EXPRESS

Croissant and Muffin
Fruit Yogurt
Cheddar Cheese Stick and Crackers
Butter and Preserves
Fruit Juice

\$17.00 / PERSON

e BOX LUNCH e

THE CLASSIC

Vegetables and Dip
Ham & Swiss Cheese Baguette
Fruit
Chips
Soft drink or Juice

\$23.00 / PERSON

THE CANADIAN

Creamy Coleslaw
Egg Salad on a Kaiser Bun
Tuna salad on a Fougasse
Maple Tartlet
Chips
Soft Drink or Juice

\$27.00 / PERSON

THE VEGETARIAN

Mint Tabbouleh Salad
Grilled Vegetables Tortilla
Bocconcini and Tomato on a Fougasse
Fruit Salad
Chips
Soft Drink or Juice

\$27.00 / PERSON

THE MEXICAN

Bean and Coriander Salad
Chicken and Guacamole Tortilla
Beef and Mozzarella Sandwich
Brownie
Chips
Soft Drink or Juice

\$28.00 / PERSON

THE EUROPEAN

Potato Salad
Ham & Cheese Croissant
Brie and Tomato Baguette
Alsatian Tartlet
Chips
Soft Drink or Juice

\$29.00 / PERSON

THE ITALIAN

Mediterranean Salad with Kalamata Olives
Italian Bagel with Capicole
Proscuitto and Parmesan Cheese on a Ciabatta Bun
Almond Biscotti
Chips
Soft Drink or Juice

\$29.00 / PERSON

e BOX DINNER e

THE WOODSMAN

Mesclun Salad with Fruits
Pork Loin with Herbs
Brie and Crackers
Maple Cake
Roll and Butter
Mineral Water, Soft Drink or Juice

\$31.00 / PERSON

THE TREMBLANT

Mesclun and Smoked Salmon Salad
Cold Chicken Supreme and it's Aromas
Oka Cheese and Crackers
Chocolate Fudge cake
Roll and Butter
Mineral Water, Soft Drink or Juice

\$35.00 / PERSON

e LUNCH BUFFETS e

THE GOBLIN - SANDWICH BUFFET

(Minimum 5 people)

Soup of the Day and its Basket of Assorted Breads
Mixed Green Salad Balsamic & Raspberry Vinaigrettes
Italian Potato Salad
Mixed Raw Vegetables served with our Homemade Green Pepper Dip

Assortment of fine Sandwiches:

§ Roasted Chicken Breast Fougasse, Apple Fruit Curry
§ Baguette with Brie Cheese, Fresh Tomato & Lucerne
§ Sesame Kaiser, Crab Salad with a Lemon Mayonnaise
§ Ham and Cheese Wrap, with Lettuce
Chips
Fresh Fruit salad
Homemade Cookies
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$29.00

EXECUTIVE LUNCH

(Between 10 and 40 people)

Soup of the Day
Mixed Greens served with Balsamic & Mango Vinaigrettes
Individual Greek Salads with Feta

Assortment of fine Sandwiches:

§ Beef, Grilled Vegetables, served Warm and Topped with Melted Suisse Cheese
§ Smoked Salmon, Capers and Onions on Rye Bread
§ Tzatziki Fajitas, with Souvlakia Style Pork
§ Olive Fougasse, Smoked Turkey and Fresh Lettuce
§ Assortment of Vegetarian sandwiches (choose one of the following):
- Humus & Vegetables Kaiser
- Baguette with Cucumber, Tomatoes and Brie Cheese
- Grilled Tofu Fougasse with Marinated Vegetables
International Cheese Platter
Homemade Sweet Potato Fries
Fresh Fruit Salad
Minis Patisseries & Crème brûlée
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$32.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

THE BOARD OF DIRECTORS

(Maximum of 15 people)

Plated meal (Can be served buffet style)

Gaspacho Andalouse (one (1) portion per person)
Rose of Tomato, Bocconcini with Basil
Fusilli and Sun-dried Tomato Pesto Salad (one (1) portion per person)
Mediterranean Salad with Olives and Marinated Feta (one (1) portion per person)
Mixed Raw Vegetables served with our Homemade Green Pepper Dip

Assortment of fine Sandwiches:

§ Roasted Chicken Breast Fougasse, Basil & Tomato Bruschetta
-One (1) portion per person
§ Baguette with Brie Cheese, Tomatoes & Lucerne
-One (1) portion per person
§ Ham and Cheese Wrap, with Lettuce
-One (1) portion per person

Whole Fresh Seasonal Fruits (one (1) portion per person)
Homemade Cookies (one (1) portion per person)
Chef's selection of Crème brûlée (one (1) portion per person)
Fruit Mousse (one (1) portion per person)
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$37.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

**THE CHARIVARI –
CREATE YOUR OWN SANDWICHES**
(Minimum 20 people and maximum 125 people)

Soup of the Day and Baskets of Bread
Ceasar Salad, Croutons, Bacon and Parmesan
Fusilli and Sun-dried Tomato Pesto Salad

Assortment of Cold Cuts:

Roast Beef
Smoked Turkey Breast
Salami Genoa
Black Forest Ham

Assortment of salads – Sandwich Garnishes:

Tuna Salad with Shallots
Turkey Salad
Egg Salad with Herbs

Breads & Garnishes:

Black Olive Fougasse
Sesame Kaiser
Baguette
Spanish Tortillas
Suisse Cheese
Cheddar
Mustard, Mayonnaise
Dill Pickles, Stuffed Olives, Tomato and Lettuce

Fruit Salad
Cheese Cake
Brownies with Nuts & Chocolate
Homemade Fruit Tarts
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$30.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

THE TRADITIONAL I

(Minimum 5 people)

Soup of the Day with Bread Selection
Green Salad
Choice of two (2) Salads (see page 21)
Basket of mixed Raw Vegetables

Choice of:

One (1) Pasta & one (1) Meat Dish (see page 19)

Fresh Fruit Salad
Assortment of homemade Cookies
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$29.00

THE TRADITIONAL II

(Minimum 10 people)

Soup of the Day with Bread Selection
Ceasar Salad with Parmesan Cheese, Croutons and Bacon
Choice of two (2) Salads (see page 21)
Basket of Mixed Raw Vegetables

Choice of:

One (1) Pasta

&

one (1) Meat Dish **OR** one (1) Fish Dish (see page 19)

Fresh Fruit Salad
Dessert Buffet
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$32.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

| A supplement of \$5.00/person for an (1) extra Salad |

THE TRADITIONAL III

(Minimum 10 people)

Soup of the Day and Bread selection
Ceasar Salad with Parmesan Cheese, Croutons and Bacon
Choice of two (2) Salads (see page 21)

Basket of mixed Raw Vegetables

Choice of:

One (1) Pasta, one (1) Meat **AND** one (1) Fish dish (see selection below)

Fresh Fruit Salad
Dessert Buffet
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$36.00

HOT DISH SELECTIONS FOR THE TRADITIONAL BUFFETS

PASTA

Farfalles with Sautéed Vegetables of the Day
Rotini with Carbonara Sauce and Parmesan Cheese
Penne with Roasted Tomato and Black Olive Bruschetta

MEAT

Minced Stroganoff with Sweet Peppers served with Sour Cream
Roast Porc Loin with Apples and dried Cranberries
Chicken Supreme roasted with Maple Juice
Turkey rolled with Suisse Cheese and Black Forest Ham

FISH

Yellow Pike Filet, Citrus & Herb Emulsion
Filet of Sole on a bed of Fresh Leek
Fish duo from our lakes and seas, served with Light Lemon Juice

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

| A supplement of \$5.00/person for an (1) extra Salad |

Valid for 2010

Resort Fee, Taxes and Gratuities not included

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CHASSE GALERIE
(Minimum 25 people)

Soup of the Day

~

Mesclun from the Market
Choice of four (4) Salads from our Selection (see page 21)

~

Vegetable Quiche

~

Ravioli, Creamy Portobello Mushrooms Sauce

Salmon Filet grilled with Citrus emulsion

OR

Halibut Filet with Fresh Herbs

Chicken Supreme with a taste of Maple

OR

Roasted Loin of Veal from Charlevoix with Field Berries

Cheese Platter
Fresh Fruit Salad
Fairmont Tremblant's Dessert Cart
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$38.00



| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e SALADS e

SELECTION OF SALADS

Cucumber & Mint Salad with Sour Cream

~

Fusilli Salad and Sun-Dried Tomatoes

~

Potato Salad « Piedmontaise »

~

Green Beans & Crab Salad with Citrus Dressing

~

Cesar Salad, Croutons and Parmesan Cheese

~

Creamy Coleslaw

~

Asian Salad of Sprout Bean with Sesame Oil

~

Pearled Barley Salad, apple and cranberry with herbs

~

Mediterranean Salad with Olives and Marinated Feta

~

Green Salad with Balsamic Vinegar

~

Greek Entremesso (Olives, Marinated Vegetables, Tapenade, Humus, Marinated Feta Cheese)

e **BAR-B-Q's & GRILL – IN SEASON** e

LAURENTIAN BAR-B-Q

(Minimum 25 people)

Choice of two (2) Salads (see page 21)
Mesclun or Ceasar Salad
Assortment of Sausages (Italian, Toulouse, Merguez)
Chicken Supreme Marinated in Lemon and Oregano
Pork Ribs with BBQ Sauce
Baby Potatoes
Fruit Salad
Fruit Tarts
Cheese Cake
Assortment of Homemade Cookies
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$45.00

FESTIVE BAR-B-Q

(Minimum 25 people)

Choice of two (2) Salads (see page 21)
Mixed Raw Vegetables and Dip
Mesclun or Ceasar Salad
Charcoal Steak
Atlantic Salmon Escalope
Maple Pork Filet
Roasted Baby Potatoes
Vegetable Rice
Green Waxed Beans and Melting Carrots
Fruit Salad
Ice Cream Stand with Garnishes
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$48.00

For an extra of \$5.00/person:
Avalanche of Matane's Shrimps with Cocktail Sauce

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

TREMBLANT BBQ

(Minimum 50 people)

Shrimps with Cocktail Sauce
Smoked Salmon and its Garnish
Cesar Salad
Lamb Chops Marinated in Herbs
Lemon Tuna Steak
Chef's Meat Cut Selection
Chef's Vegetables
Homemade style Corn on the Cob
Roasted Potatoes
Fried Rice with Fresh Herbs
International Cheese Platter
Fruit Salad
Cheese cake
Fruit Tart selection
Assortment of homemade Cookies
Coffee, Decaffeinated Coffee, Tea, Herbal Tea
\$69.00

All of our BBQ & Grill selections are available at dinner time for an additional \$5 per person

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e À LA CARTE – LUNCHES & DINNERS e

HOT SOUPS

Cream of Wild Mushrooms	\$6.50
Cream of Roasted Tomato and Basil	\$6.50
Soup of the Day	\$6.00
Minestrone of Small Vegetables and Orzo	\$7.00
Wild Game Consommé with a Julienne of Smoked Duck	\$8.50
Creamy Lobster Bisque with a hint of Cognac and Crab	\$10.00
Maritime Seafood Chowder	\$10.00

COLD SOUPS

Vichyssoise	\$6.50
Gaspacho Andalouse	\$6.50
Water Melon Soup, Snow Crab Quenelle	\$6.50

THE SALADS

Fresh Mixed Greens with a choice of Balsamic, Mango, Raspberry, Maple or Asian Dressing	\$7.00
Mesclun Salad with Pine Nuts, Dried Cranberries and Balsamic Vinaigrette	\$8.00
Cesar Salad with Fresh Parmesan Cheese & Herb Croutons	\$8.50
Asian Salad of Bean Sprout with Sesame Oil and Fresh Coriander	\$8.50
Warm Goat Cheese Salad Flavoured with Flower Honey on Black Olive Fougasse Bread	\$10.00
Crisp Vegetable Salad with Raspberry Vinaigrette, Smoked Duck and Truffle Foie Gras Croutons	\$11.00

COLD APPETIZERS

Bison Terrine with Maple Onion Chutney	\$8.50
The Traditional Tomatoes with Bocconcini and Balsamic Vinaigrette	\$8.50
Rose of Smoked Salmon and Classic Garnishes	\$12.00
Fresh and Smoked Salmon Charlotte with a Herb and Lime Emulsion	\$13.50

HOT APPETIZERS

Mushroom Tart, Creamy Brie Cheese	\$10.00
Crispy Purse of Duck Confit, Port and Orange Sauce	\$11.00
Phyllo Pastry Stuffed with Brie and Cranberries Pesto, Green Salad with Balsamic Vinegar	\$11.00
Crab and Sweet Onion Flan, Sea Urchin Coulis	\$12.00

LIGHT LUNCHEES – SERVED FROM 11AM TO 1PM

Cannelloni with Goat Cheese Cream Sauce and Fresh Sage	\$20.00
Ravioli stuffed with Veal, Mushroom and Lardoons in a Veal Sauce	\$21.00
Pork Loin stuffed with Rougemont Apples and Calvados Sauce	\$26.00
Turkey Escalope grilled with Mustard Seeds	\$25.00
Chicken Supreme with Swiss Cheese Gratin with a Sweet grilled Pepper Coulis	\$25.00
Escalope of Atlantic Salmon, Orange and Coriander Emulsion	\$25.00
Steamed Halibut Filet with fennel and pesto	\$22.00

FISH & SEAFOOD

Grilled Salmon in its Citrus Fruits and Coriander Emulsion	\$29.00
Seared Yellow Pike Filet served on Stewed Leeks and Beurre Blanc	\$27.00
Atlantic Halibut Filet served with crushed Tomatoes and Pesto Sauce	\$29.00
Pan-fried Mahi-Mahi and Exotic Fruit Salsa	\$31.00
Ginger Tiger Shrimp served with Asian Noodles	\$31.00
Steamed Lobster, Garlic Butter or American Sauce Gratiné -	Price & availability vary with the season

BUTCHER'S CORNER

Chicken Supreme with a Fricasse of Wild Mushrooms and Persil	\$28.00
Pork Filet Mignon with sweet Onion and Cranberry Compote	\$29.00
Rib of Alberta Beef with Sauce au Jus (8oz)	\$31.00
Duck Leg Confit served with Salardaise Potatoes	\$33.00
Roasted Beef Filet (4oz) cooked Au Gratin with Oka Cheese and Mushrooms	\$35.00
Crusted Rack of Lamb with Rosemary Sauce	\$36.00
Deer Medallion with Bilberry, Huntsman's Sauce	\$39.00
Seared Veal Medallion with wild Mushrooms and Old Port Sauce	\$37.00
Fried AAA Beef Filet Mignon with a Creamy Morel and Chanterelles Sauce	\$39.00
Grilled Rib-Steak with Béarnaise Sauce	\$35.00
Duo of Giant Shrimp flambéed in Sambucca and Beef Filet with Herbs	\$46.00

GRANITÉS

Apple and Almond Granité flavored with Amaretto	\$6.50
Limon and Vodka Granité	\$6.50
Cranberry Triple Sec Granité	\$6.50

CHEESES

International Cheese platter (per person)	\$13.00
Old Village Cheese platter for a table of eight (8) persons	\$59.00
Quebec Fresh Fine Cheese platter	(price on request)

DESSERTS

Fresh Fruit Salad	\$7.00
Fruit Tarts	\$7.50
Sugar Pecan Pie	\$7.50
Strawberry Sundae (maximum 125 people)	\$8.50
Pear Belle Hélène (maximum 125 people)	\$8.75
Cheesecake with Berry Coulis	\$9.00
Sugar Shack (Maple flavored Mousse and Dried Cranberries)	\$8.50
Triple Chocolate Aumonière	\$11.00
Chocolate Mont-Tremblant Cake with a marinated Cherry Eau de vie	\$11.00
Tatin Pie with Maple Caramel and Vanilla Ice Cream	\$12.00
Trilogy: Mini Tremblant, Crème Brûlée and Homemade Fruit Pie	\$13.50



e RECEPTIONS e

À LA CARTE

Popcorn (per person)	\$3.50
Chips or Pretzels (serves up to 20 people)	\$16.00
Cajun mix (serves up to 20 people)	\$21.00
Chick Pea Humus and mini Pita (serves up to 20 people)	\$21.00
Mixed Nuts (serves up to 20 people)	\$21.00
Nachos served with Salsa, Homemade Guacamole & Sour Cream (serves up to 20 people)	\$33.00
Bruschettas of Fresh Spicy Tomatoes and Croutons made of Fougasse (serves up to 15 people)	\$53.00

Cocktail Sandwiches (dozen – 48 pieces)	\$41.00
Assorted Deluxe Sandwiches (dozen)	\$53.00
Tiger Shrimp, cocktail sauce (dozen)	\$42.00
Sushis Station with its garnishes (dozen, minimum 10 dozens) * on special order *	\$46.00

BBQ Chicken Wings (per dozen, minimum 4 dozens)	\$29.00
Mini Satays (per dozen, beef or chicken, minimum 3 dozens)	\$30.00
Onion Rings (per person)	\$4.00
Dozen of assorted cup cakes (minimum 3 dozens)	\$50.00
Fried Calamares, Tartare Sauce (serves up to 20 people)	\$125.00
Bouquet of Matane Shrimps, Cocktail Sauce (serves up to 20 people)	\$270.00
Assortment of Pâtés and Terrines (serves up to 25 people)	\$145.00
Assortment of Vegetables and Dip (serves up to 25 people)	\$75.00
Old Village & Alexis de Portneuf Cheese Platter (serves up to 25 people)	\$195.00
Smoked Salmon with its garnishes (serves up to 20 people)	\$275.00



EXECUTIVE HORS-D'OEUVRES

COLD

Mini Vegetables and Raw Vegetables in Verrine
Fresh Goat Cheese & Sun Dried Tomatoes Croutons
Lobster and Ginger Flavored Vegetables Salpicon
Crisp Duck Rilette
Port Chicken Liver Mousse
Crispy Shrimp, Citrus and Herbs Emulsion
Salmon Tartar with Dill & Lime
Roll of Asparagus & Proscutto, Herb Cheese
Scallop Ceviche in its Shell

HOT

Turnover filled with Mushrooms & Leeks
Spanakopita
Tomato and Feta Phyllo
Florentine Mini Quiche
Shrimps in a fluff pastry

\$33.00 / DOZEN

* Each item selected requires a minimum of three (3) dozen

WELCOME RECEPTION

(Minimum of 10 people)

Vegetables and Dip
Nachos, Guacamole, Salsa and Sour Cream
Maple Cocktail Sausages
Mini Croque-Monsieur
Mini Quiche
All Dressed Pizza
Mini Mediterranean Chicken Satays
Bread Basket Sandwiches
Chicken Wings with Sour Cream Sauce
Chocolate Dessert Buffet
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$37.00

QUEBECOIS WELCOME RECEPTION

(Minimum of 50 people)

Bread basket Sandwiches
Croque-Monsieur with melted Oka Cheese
Laurentian Ham & Cheddar Pizza
Game Meat Pies with Fruit Chutney
Vegetables and Dip
Assortment of Old Village & Alexis de Portneuf Cheese
Cheese Tortellinis with Creamy Cheese and Basil Sauce
Mini Maple Pork Skewers
Chicken Emincé Tremblant Fashion
Cascade of Fresh Fruits and Chocolate Sauce
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$40.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

**CREATE YOUR OWN RECEPTION –
ENHANCE YOUR DINNER BUFFET BY ADDING SPECIALTY STATIONS**

MONTREAL STATION

Smoked Meat (two (2) sandwiches per person)
Rye Bread
Pickels
Mustards
Coleslaw
\$11.00/PERSON

BRETON STATION

French Crêpes flambéed with
Grand Marnier (four (4) Crêpes per person)
Chocolate Sauce
Whipped Cream
Grilled Almonds
Bananas
\$13.00/PERSON

SUSHI SAMPLING

Assortment of sushis
(Six (6) pieces per person)
Marinated Ginger
Wasabi
Soya Sauce
Waffu Sauce
\$23.00/PERSON
***ON SPECIAL ORDER ONLY**

FARMER STATION

Mixed raw Vegetables with Yogurt Dip
Tomato Tartare
Salad (endives, Mesclun, shoots)
Old Village & Alexis de Portneuf Cheese
Crackers
\$15.00/PERSON

OYSTER STATION

Fresh Oysters (Six (6) per person)
Shallot Vinaigrette
Lemon
Tabasco Sauce
Rye Bread
\$15.00/PERSON

SMOKED SALMON STATION

Smoked Salmon
Capers, onions, lemon
Bagels
Cream Cheese
\$16.00/PERSON

PASTA STATION

(Minimum 50 persons)
Three kinds of Pasta
Three kinds of sauces
Garnishes
\$14.00/PERSON

Create your own reception | Enhance your dinner buffet by adding a minimum of four (4) specialty stations

**Our hot specialties are served in front of you by one of our chefs at
an additional cost of \$50.00 per hour, for a minimum of 3 hours**

A ratio of one chef per 75 persons is required

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

HOT SPECIALTIES

(Minimum of 15 people)

Leg of Lamb Roasted with Thyme, Served with Mint Jelly and Garlic Juices	\$155.00
Beef Wellington, Pinot Noir Sauce and Horseradish	\$300.00
Roasted Alberta Beef Sirloin, Bordelaise Sauce	\$235.00

(Minimum of 20 people)

Roast Beef served with Mustard and Horseradish	\$325.00
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(Minimum of 40 people)

Roasted Ham, caramelized in Tremblant's Maple Syrup	\$235.00
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(100 of each)

Tiger Shrimps and Scallops Flambéed in Sambucca	\$500.00
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(Between 75 & 100 people)

Leg of Beef roasted on the bone, perfumed with Herbs and Mustard Seeds	\$850.00
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Our hot specialties are served in front of you by one of our chefs at an additional cost of \$50.00 per hour, for a minimum of 3 hours.

A ratio of one chef per 75 persons is required

QUEBEC'S WINE & CHEESE RECEPTION

PRICE DETERMINED ON NUMBER OF PERSONS & CHEESE SELECTION

Ask about our fine cheese choices tailored to go with our wine selection directly from the laurentians farms

LATE EVENING BUFFET

Mini French Pastries
Chocolate Mignardises
Fruit Skewer with Chocolate Sauce
Coffee, Decaffeinated coffee
Tea, Herbal Tea
\$21.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e DINNER BUFFETS e

SURF & TURF BUFFET

(Minimum of 50 people)

Assortment of Smoked and Marinated Fish

Choice of two (2) Salads (see page 21)

Matane Shrimp Cocktail Traditionally prepared and served in an Avocado

Seafood and Dill Salad

FROM THE LAND

Veal Tortellini, Marinara Sauce with Portobello Mushrooms

Grilled Beef Tournedos, Wild Mushrooms and Creamy Port Sauce

Simmered Chicken and Sweet Peppers, Roasted Garlic

Fresh Sautéed Vegetables

FROM THE SEA

Seafood Chowder

Roasted Salmon on a Cedar Plank, Herbs and Citrus Emulsion

Fish and Seafood Casserole, Creamy Herb Sauce

Jambalaya Style Rice

International Cheese Platter

Fruit Salad

Dessert Buffet

Coffee, Decaffeinated Coffee

Tea, Herbal Tea

\$62.00

Our hot specialties are served in front of you by one of our chefs at an additional cost of \$50.00 per hour, for a minimum of 3 hours.

A ratio of one chef per 75 persons is required

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

FIRE AND ICE
(Minimum of 75 people)

ICE STATION

Oysters Station (4 units per person)
Assortment of Sushis and Garnishes on an Ice Sculpture
Mini Raw Vegetables
Mesclun Salad with 2 Dressings
Marble of Smoked Salmon from the North Atlantic Ocean
Cascade of Matane Shrimps and its Cocktail Sauce
Cold Zucchini Cream
Fresh Tomato Bruschetta with Croutons

FIRE STATION

Seafood Chowder
Penne Arrabiata and its Parmesan Cheese
Roasted Salmon on a Cedar Plank
Chicken Tajine with Dried Fruits and Cinnamon
Wheat Semolina with Dried Raisins
Devil's Beef Piccata
Scallop Potatoes
Sautéed vegetables with Ginger

Old Village & Alexis de Portneuf Cheese Platter
Fruit Salad
Station of Flambéed Crepes Suzette with Grand Marnier (1 Chef included)
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$73.00

Our hot specialties are served in front of you by one of our chefs at an additional cost of \$50.00 per hour, for a minimum of 3 hours.

A ratio of one chef per 75 persons is required

| Maximum of two (2) hours of service |
| Additional cost of \$5.00/person for each extra hour |
| A supplement of \$5.00/person will be added if minimum attendance is not attained |

“Ô CANADA”

(Minimum of 100 people)

BRITISH COLUMBIA

Smoked Fish Platter with Garnishes (Salmon, Trout, Halibut, Maquerel)
Roasted Cedar Planked Salmon with Fir Jelly
Cod Salad, with Fennel and Fresh Coriander
Wild Rice, with Natives Herbs from Pacific Coast



ALBERTA

Rib of Angus Beef, with Honey and Mustard
Barley and Okanagan Valley Apple Salad
Potato Roestis, with Smoked Wild Boar Fat
Corn on the Cob from the West



QUEBEC

Game Meat Pie from Lac-St-Jean with his Chutney
Mesclun Salad from Les Éboulements, Balsamic Cider Vinaigrette
Veal Loin Stuffed with Windigo Cheese and Basil
Vegetables Sauté with Maple Syrup



NEW BRUNSWICK

Maritime Seafood Chowder
Atlantic Salmon & Fresh Seafood Casserole
Prince-Edward Island Potato Salad
Mussels with White Wine and Herbs Sauce “marinière style”



Canadian Cheeses
Fruit Salad
Dessert Buffet
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$73.00

Our hot specialties are served in front of you by one of our chefs at an additional cost of \$50.00 per hour, for a minimum of 3 hours.

A ratio of one chef per 75 persons is required

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

LA BELLE PROVINCE – QUÉBEC
(Minimum of 50 people)

APPETIZERS

Bouquet of Young Sprouts, Maple Vinaigrette
Game Terrine, Cranberry and Red Onion Chutney
Smoked and Marinated Fish
Potato Salad and Laurentians Own Smoked Ham

SOUP

Cream of Wild Mushrooms

HOT SPECIALTIES

Charlevoix Veal Loin Stuffed with Oka Cheese and Spinach Served with Red Berry Sauce
Trout Filet and Matane Shrimps braised in White Orpailleur Wine.
Lac St-Jean Meat Pie and its Fruit Ketchup
Fresh Vegetables
Maple Baby Potatoes
Wild Rice with Herbs

DESSERTS

Old Village & Alexis de Portneuf Cheese Platter
Fruit Salad
Dessert Buffet
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$61.00

Our hot specialties are served in front of you by one of our chefs at an additional cost of \$50.00 per hour, for a minimum of 3 hours.

A ratio of one chef per 75 persons is required

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

A TASTE OF ITALY
(Minimum of 50 people)



APPETIZERS

Traditional Cesar Salad Station
Tomatoes & Bocconcini with Balsamic Vinegar
Roasted Vegetables Antipasto
Assortment of Italian Cold Cut
Parmesan Cheese Mussels
Old Village Cheeses

SOUP

Milanese Minestrone with Vegetables & Orzo

HOT SPECIALTIES

Ravioli Stuffed with a Portobello Sauce and Grilled Bacon
Marsala Veal Escalope
Tuna Filet Sicilian Fashion (Olives & Tomatoes)
Potato Purée with Garlic
Sautéed Zucchini Milanese way
Garlic Bread topped with Melting Mozzarella

DESSERTS

Fruit Salad
Dessert Buffet (including Tiramisu, Biscotti, Gelato, Chocolate, etc.)
Coffee, Decaffeinated Coffee
Tea, Herbal Tea
\$66.00

Our hot specialties are served in front of you by one of our chefs at an additional cost of \$50.00 per hour, for a minimum of 3 hours.

A ratio of one chef per 75 persons is required

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

CREATE YOUR OWN MENU – “TREMBLANT FLAVORS”
CHOOSE YOUR SOUP, SALAD, APPETIZER, MAIN COURSE, DESSERT AND COFFEE

(Price based on main course price)

SOUPS

Wild Mushrooms and Duck Julienne Fusion with Fresh Chervil
Velouté of Tomatoes and Sweet Peppers
Beef Consommé with Chicoutai Liquor, Salpicon of Root Vegetables

SALADS

Mesclun Salad, Roasted Pine nuts and Cranberries, Balsamic Vinaigrette
Méli-mélo of Lettuce with Raspberry Dressing, Julienne of Crunchy Vegetables
Caesar Salad with Fresh Parmesan Cheese & Herb Croutons

APPETIZER

The Traditional Shrimps Cocktail with a giant Gambas +\$3.00
Two Salmon Rillette, « Tobiko » Caviar and Lime Creamy Sauce +\$3.00
Trilogy of Laurentian Game Terrine, Maple Flavoured Onion Chutney +\$3.00
Foie Gras Duck Terrine served with Old Port jelly, small Brioche and Spiced Pear +\$6.00

MAIN COURSES

Alberta Beef Filet Roasted with Melted Oka Cheese \$70.00
Charlevoix Veal Mignon with Maple Nuggets and Fresh Thyme \$68.00
Salmon Filet in a Biologic Cereal Crust, Citrus Butter and Fresh Chives \$65.00
Duo of Giant Shrimp Flambéed in Sambucca and
Beef Filet Mignon (4 oz) and Bordelaise Sauce \$74.00
Wild Game Medallion with Red Berries \$72.00
Surf & Turf Trio (Beef Filet Mignon (4 oz), Giant Shrimp, Lobster Tail) \$88.00

CHEESES – OPTIONAL AND AS AN EXTRA

Selection of Fine Cheese from the Old Village (6 different kind) \$7.50

DESSERTS

Chocolate Mont-Tremblant Cake Topped with an Eau de vie Marinated Cherry, Amaretto Coulis
Sugar Shack (Maple Flavored Mousse and Dried Cranberries)
Gianduja Chocolate Cake with Caramelized Pecans, Vanilla Ice Cream

Coffee, Decaffeinated Coffee, Tea, Herbal Tea

Add a Granité to your personalized menu
See page 25 for details

e VEGETARIAN SELECTIONS e

(As a substitute meal for one of our regular menus)

COLD APPETIZERS

Grilled Vegetables Napoleon with Pesto & Basil

OR

Portobello Mushroom stuffed with Blue Cheese and grilled Pecans

OR

Gourmet Salad (Grilled Asparagus, Mesclun, Tomatoes)

HOT SOUPS

Cream of Garden Vegetables

OR

Country Style Vegetables Soup

MAIN COURSES

Pearl Barley Perfumed with Regional Flavour

OR

Sauté of Spiced Tofu and Vegetables of the Day

OR

Penne Casserole with Small Vegetables in a Creamy Herbal Sauce

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e CHILDREN'S MENUS e

(Minimum of 10 people)

CHILDREN'S BUFFET I

Vegetables and Dip
Chicken Noodle Soup
Onion Rings
Mini Pogos
Pizza
Fruit Salad
Assorted Yogurts
Chocolate Mousse
Jello
Milk or Juice
\$18.00

CHILDREN'S BUFFET II

Vegetable Soup
Cheese Sticks
Chicken Nuggets
Spaghetti with Tomato Sauce
French Fries
Fruit Salad
Assorted Yogurts
Rice Cake
Cookies
Milk or Juice
\$19.00

CHILDREN'S BREAK I

Banana
Chocolate Cereal Bar
Apple Turnover
Milk or Juice
\$7.00

CHILDREN'S BREAK II

Cheese Sticks and Crackers
Sandwiches
Drinkable Yogurt
Milk or Juice
\$9.00

| Maximum of two (2) hours of service |

| Additional cost of \$5.00/person for each extra hour |

| A supplement of \$5.00/person will be added if minimum attendance is not attained |

e BEVERAGE LIST e

OPEN BAR

All consumptions are posted to the master account. Prices are per consumption. Taxes and a service charge of 15% (including handling, set-up, service and administration) are applicable and not included.

	PREMIUM	DELUXE
SCOTCH	Johnnie Walker Red	Chivas Regal
VODKA	Absolut	Grey Goose
GIN	Gordon's	Bombay Sapphire
DARK RHUM	Captain Morgan	Appleton
WHITE RHUM	Captain Morgan	Bacardi
RYE	Canadian Club	Crown Royal

Soft Drinks and Milk	\$4.50
Bottled Water - 350 ml	\$4.50
Juice and Perrier	\$4.50
Beer	\$6.25
Glass of Wine - 150ml	\$7.50
Aperitifs and Vermouth - 50ml	\$7.00
Premium Hard Liquor - 30ml	\$7.00
Deluxe Hard Liquor - 30ml	\$8.50
Liqueurs - 30ml	\$7.00
Deluxe Liqueurs - 30ml	\$8.50
Locally Brewed Beer	\$7.50
Imported Beer	\$8.00
Fruit Punch - non-alcoholic	\$4.50 / PERSON
Rhum Punch	\$5.50 / PERSON
Sparkling Wine Punch	\$6.00 / PERSON



CASH BAR

Guests pay their consumption individually. Prices are per consumption. Taxes and a service charge of 15% (including handling, set-up, service and administration) are applicable and not included.

LABOUR CHARGE

If bar revenues do not exceed \$400.00 (including taxes and service), the following charges will apply: \$50.00 per hour, per bartender for a minimum of three (3) hours.

e WINE LIST e

WHITE WINE LIST

CANADA

Chardonnay, Inniskillin, Niagara Peninsula	\$42.00
Jackson-Triggs, Proprietors' White, Niagara Peninsula	\$39.00
Chardonnay, Wayne Gretzky Estates, Niagara Peninsula	\$46.00

AUSTRALIA

Chardonnay, Bin 65, Lindemans	\$41.00
Sémillon/Sauvignon, Wolf Blass Red Label	\$48.00


ARGENTINA

Chardonnay, Bodegas Etchart de Cusenier SA, Rio de Plata	\$39.00
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CHILE

Fumé blanc, Errazuriz, Valle de Casablanca	\$48.00
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UNITED STATES

Chardonnay, Woodbridge, R. Mondavi, Californie	\$48.00
Big House White, Ca' del Solo, Californie	\$56.00
Chardonnay, Bonterra, Mendocino County, California 2006 	\$64.00

FRANCE

Sauvignon Blanc, Vin de Pays d'Oc, Baron Philippe Rothschild,	\$40.00
3 Grappes, Domaine de la Chevalière, Vin de Pays d'Oc	\$40.00
Bordeaux, Château La Grande Chapelle	\$42.00
Muscadet Sèvre et Maine sur lie, La Sablette	\$44.00
Viognier, Domaine des Salices, Vin de Pays d'Oc	\$48.00
Alsace, Tokay-Pinot Gris	\$57.00
Clos de La Briderie, Touraine Mesland 2006 	\$53.00

NEW ZEALAND

Sauvignon Blanc, Kim Crawford, Malborough	\$59.00
Chardonnay, Oyster Bay	\$53.00

ITALY

Masiano, Pinot Grigio & Verduzzo, Masi	\$52.00
Capitel Foscario, Anselmi	\$68.00

RED WINE LIST

CANADA

Cabernet Franc, Inniskillin, Niagara Peninsula, Ontario	\$41.00
Meritage (Cabernet-Merlot) Wayne Gretzky Estates, Niagara Peninsula, Ontario	\$50.00
Merlot, Jackson-Triggs, Proprietors Reserve, Okanagan, B.C.	\$52.00
Cabernet Severnyi, Vignoble Carone, Québec	\$57.00

AUSTRALIA

Merlot, The Little Penguin	\$42.00
Shiraz, Bin 50, Lindemans	\$46.00
Shiraz-Cabernet, Koonunga Hill, Penfolds	\$59.00

ARGENTINA

Merlot, Etchart Mendoza, Rio de Plata	\$39.00
Tempranillo, Marcus James	\$40.00
Malbec, Trapiche	\$45.00

CHILE

Merlot, Carmen Valle Central	\$42.00
Cabernet-Sauvignon, Errazuriz Estate, Valle de Aconcagua	\$48.00
Pinot Noir, Cono Sur	\$57.00


SPAIN

Penascal, Vino de Tierra, de la Castilla-y-leon	\$41.00
Catalunya, Torres, Coronas Tempranillo	\$46.00


SOUTH AFRICA

Shiraz, Kumala	\$40.00
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UNITED STATES

Merlot, Ernest & Julio Gallo, Turning Leaf, California	\$45.00
Cabernet-Sauvignon, Woodbridge, R. Mondavi, California	\$48.00
Big House Red, Ca' del Solo, California	\$55.00
Cabernet-Sauvignon, Bonterra, North Coast California 2005 	\$64.00
Pinot Noir Mondavi Coastal, California	\$64.00

FRANCE

Vin de Pays d'Oc, Baron Philippe de Rothschild, Cabernet Sauvignon	\$40.00
Bordeaux, Château La Grande Chapelle	\$42.00
Côtes-du-Ventoux, La Vieille Ferme	\$45.00
Vin de Pays d'Oc, Le Patriarche, Pinot Noir	\$42.00
Borie de Maurel, Esprit d'automne	\$50.00
Clos de La Briderie, Touraine Mesland 2006 	\$54.00

ITALY

Primitivo Luigi Leonardo, I.G.T., Salento	\$40.00
A-Mano Primitivo, I.G.T., Puglia	\$49.00
Valpolicella Classico, D.O.C., Masi, Bonacosta	\$54.00

BLUSH WINE, CHAMPAGNES & SPARKLING WINE

BLUSH WINE

White Zinfandel, Ernest & Julio Gallo, California \$39.00

CHAMPAGNES

St Gall \$135.00

Mumm, Cordon Rouge, Brut (375ml) \$97.00

Mumm, Cordon Rouge, Brut \$162.00

Moët & Chandon, Brut, Impérial \$170.00

Moët & Chandon, Dom Pérignon, Brut, 1990 \$375.00

SPARKLING WINE

Codorniu Clasico, Brut, Spain \$44.00

Mumm, Brut, Cuvée Napa, California \$82.00

Cuvée J.M. Monmousseau, France \$51.00

Crémant d'Alsace, Wolfberger France \$59.00

 Organic Wine

Other selections are available.

Please discuss with your catering & conference services representative



Valid for 2010
Resort Fee, Taxes and Gratuities not included

e BANQUET INVENTORY e

DESCRIPTION	REGULAR PRICE	LATE ORDER
ELECTRICAL AND AUDIO-VISUAL ITEMS		
Outlet (for exhibitor) 15 A	\$50.00 / exhibitor / stay	\$65.00 /exhibitor/stay
Outlet (for exhibitor) 30 A	\$90.00 / exhibitor / stay	\$100.00 /exhibitor/stay
Power bar	\$15.00 / each / stay	\$20.00 /exhibitor/stay
Power cord	\$15.00 / each / stay	\$20.00 /exhibitor/stay
Transformer 125 A, multiples plugs	\$700.00 / exhibitor / stay	\$700.00 /exhibitor/stay
Transformer 208 V, 3 phases, 400 A	\$1,500.00 / exhibitor / stay	\$2,000.00/exhibitor/stay
TELECOMMUNICATIONS		
Internal phone Line	\$75.00 / line / stay	
External phone Line	\$125.00 / line / stay	
Wireless High Speed Internet (wired option available)	\$250.00 / day \$350.00 for 2 days \$450.00 for 3 days Additional line: \$25.00 / line / day.	
OTHER ITEMS		
Tables and chairs (for exhibitors) (Tables set with linen and come with two (2) chairs)	\$20.00 / stay	\$30.00 /stay
White board (four (4') x eight (8') feet	\$20.00 / day	
Cork board	Complimentary	
Station and cords	Complimentary	
Easels	\$10.00 / day	
VIP Chairs	\$10.00 / chair / stay	
Poker Tables (2)	\$ 50.00 / day	
HOSPITALITY SUITE		
Fee per barman for a minimum of three(3) hours	\$50.00 / hour for bar income under \$400.00 (this rate does not include food)	
Bar set-up Includes : - Glassware - Condiments: Cherries, Limes, Lemon, Olives, Straws, Napkins. - Ice	0 - 25 persons: \$75.00 26 - 50 persons: \$125.00 51 - 75 persons: \$150.00 76 persons + : \$2.00/pers.	
Extra 10 pounds of ice	\$10.00 / 10 pounds	
Extra Glasses	\$7.00 / dozen	
Cold box	\$25.00 / day / each	

DESCRIPTION	REGULAR PRICE	LATE ORDER
LABOR CHARGE		
Chef in room (minimum of three (3) hours)	\$50.00 / hour	
Fee per barman for a minimum of three (3) hours	\$50.00 / hour	
Room delivery * Varies depending on the item delivered	\$3.00 / letter \$4.00 and more / gift	
OTHERS		
Storage fees (no fees if it is received 24 hours or less prior to the event)	\$500.00 / day	
Room keys deposit	\$50.00 deposit per key	
Stage (eight (8') x four (4') feet)	\$50.00 / piece / stay	
Dance floor (three (3') x three (3') feet)	\$10.00 / piece / stay	
Genie Lift	\$200.00 / day	
Piano tuning	\$225.00 / tuning	
Piano moving : - On another floor (N/A for piano à queue) OR - On a stage	\$600.00 (\$300 in and \$300 to put it back in its original position)	
Coatcheck	\$2.00 / pers	

All prices are subject to change and applicable taxes and Royalty will apply

e POLICIES & GENERAL INFORMATION e

FOOD & BEVERAGE

It is our pleasure to offer you custom menus featuring local, organic, and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to offer you further information on these selections.

Fairmont Tremblant will be the exclusive supplier of all food and beverage throughout your stay at the hotel (except pastry for special occasions for which a service charge will be applied). No food or beverage will be allowed into the hotel for your functions. The laws that govern liquor sales in Quebec allow for alcoholic beverages to be sold until 3h00am, no later. Fairmont Tremblant reserves the right to inspect and regulate any private functions taking place in the hotel.

All menu choices and wine selections must be communicated to us 30 days prior to the arrival of your group. Should this deadline not be observed, we cannot guarantee menu contents and other necessary arrangements.

SERVICE CHARGE & TAXES

A service charge of 15% (including handling, set up, service and administration) is applicable on all food & beverage items, and is taxable.

A 2% Tremblant Resort Association royalty will be applied to all food and beverage, but not to the service charge, and is taxable.

There are two applicable taxes in the province of Quebec, the first is a 5% federal tax (GST) and the second is a 7.5% provincial tax (QST).

GUARANTEES

In order to ensure the success of your event, please advise the Catering and Conference Services Department of the number of participants who will be attending at least by 12:00 noon seventy-two (72) hours prior to your function. For events curing on Sundays or holiday Mondays, the guarantee is required by 12:00 noon of the preceding Friday. This number will represent the final guarantee for food preparation, as well as for billing.

For each event, our kitchen will prepare a surplus of food at a ratio of 5% of your final guarantee.

Fairmont Tremblant reserves the right to move a group to a more suitable room should the final guarantee is more or less than anticipated. Should this situation present itself, you will be notified at the earliest possible time.

ALLERGIES AND/OR SPECIAL DIETARY REQUIREMENTS

Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat. In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for

any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

HOT LUNCHES & DINNERS

Please note that all “hot” lunches (plated or buffet style), as well as all “hot” dinners (plated or buffet style) are served with rolls and butter, market vegetables and potatoes.

STORAGE AND HANDLING MATERIAL

The Hotel is not responsible for storage or materials handling. Please ensure that prior arrangements for storage or materials handling have been made before any shipment of materials to the Hotel. If boxes are delivered for a registered guest of the Hotel the boxes will be subject to a \$5.50/box handling fee. This is a one-time fee for all transportation within the Hotel. Arrangements must be made with the Conference Services/Catering office and the Group's Customs Broker. Materials being delivered to the Hotel must not be delivered prior to the set-up date. All materials should be clearly labelled with the function name, function date, function room, and Conference Services/Catering representative's name. On the set-up date, materials must be delivered directly to the meeting floor or assigned storage area and not left in the loading areas. Such displays (i.e. tabletop displays) or products must be removed from the function room daily, unless the room is reserved on a 24-hour basis. In such cases, the Hotel will arrange to have the function room locked. The Hotel will not be responsible for the exhibit, displays and products locked in the function room.

SOCAN FEES

SOCAN is the Canadian copyright collective for the public performance of musical works that administers the performing rights of composers, lyricists, songwriters and their publishers

ROOM CAPACITY	WITHOUT DANCE	WITH DANCE
STAND-UP & SIT-DOWN	RIGHTS PER EVENT	RIGHTS PER EVENT
1-100	\$20.56	\$41.13
101-300	\$29.56	\$59.17
301-500	\$61.69	\$123.38
500 and more	\$57.40	\$174.79

* Taxes not included.

** These prices may change without notice, in accordance with the Canadian copyright collective for the public performance of musical works that administers the performing rights of composers, lyricists, songwriters and their publishers.

These charges will be posted directly to your master account.

SIGNAGE

Out of respect to all hotel guests visiting the Fairmont Tremblant, we do not allow any signage to be posted in the hotel's main lobby, or any other location in the hotel, with the exception of the Convention Centre. It would be our pleasure to display your group's signs in our Convention Centre.

Banners are allowed (in the Convention Centre only), pending the approval of your Catering and Conference Services Representative. Our colleagues in the Engineering Department will gladly mount these banners for you.

We will produce signage to be displayed outside each one of your function rooms in the Convention Centre. We will also include your group's events taking place in the Convention Centre on the daily events poster that is displayed in the hotel's public areas.

LIABILITY

The customer is responsible for any damages caused to the hotel property (guestrooms, function rooms, etc.) by any of its members, delegates, agents or independent contractors.

KIDS PRICES

0 to 5 years = free, 6 to 12 years = ½ price from the adult price; 13 years and over = adult price. Those rules apply only if the child is eating on their parent's buffet.