



COMPLETE BREAKFAST BUFFET

Omelette and waffle station

Sausage and bacon

Baked beans and potatoes

Platter of cold ham and “cretons” (pork spread)

Scramble eggs

Breakfast pastries and bread station

Variety of cereals and yogurts

Assorted fresh fruits

Cottage cheese and Canadian cheese

Fresh tomatoes

Coffee & tea

Orange juice

\$15,95

+ 15 % service + 3 % royalty and taxes

Minimum of 40 people during shoulder season only, please ask our coordinator

Prices subject to change without notice



LUNCH MENU

OPTION I

APPERTIZERS- Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

MAIN COURSES - Please select 2 main courses

Chicken suprême with maple sauce, served with rice and vegetables

or

Poached sole fillet with a white wine sauce, served with rice and vegetables

or

Cheese burger with fresh French fries

or

Greek salad

(Feta cheese, tomatoes, cucumbers, red onions, peppers, Kalamata olives, and Greek dressing)

« ADD NACHOS AND SALSA FOR \$3 PER PERSON »

PASTRY CHEF'S SURPRISE

COFFEE & TEA

\$20.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



LUNCH MENU

OPTION 2

APPERTIZERS- Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

MAIN COURSES - Please select 2 main courses

Roasted chicken leg or breast (chef's choice) served with French fries, BBQ sauce and coleslaw

or

The Big Shack hamburger with bacon, Swiss cheese and a special sauce, served with French fries

or

Salmon roasted with lime served with rice and vegetables

« ADD NACHOS AND SALSA FOR \$3 PER PERSON»

PASTRY CHEF'S SURPRISE

COFFEE & TEA

\$21,95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



DINNER MENU

OPTION I

APPERTIZERS- Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

MAIN COURSES

Roasted salmon on cedar plank served with rice and vegetables

or

Beef flank steak (8 oz) served with a peppercorn sauce, fries and vegetables

or

Penne with puttanesca sauce (capers, olives, green onions & tomato sauce)

« ADD NACHOS AND SALSA FOR \$3 PER PERSON»

PASTRY CHEF'S SURPRISE COFFEE & TEA

\$32.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



DINNER MENU

OPTION 2

APPERTIZERS- Please select 2 appetizers

Soup of the day

or

Mixed green salad and famous house dressing

or

Caesar salad- **extra \$2**

MAIN COURSES

Pan-fried trout fillet with white wine sauce, served with rice and vegetables

or

New York steak (10 oz), served with a peppercorn sauce, baby potatoes and vegetables

or

Nagano pork ribs with whole grain mustard sauce, served with baby potatoes and vegetables

« ADD NACHOS AND SALSA FOR \$3 PER PERSON »

PASTRY CHEF'S SURPRISE

COFFEE & TEA

\$36.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



DINNER MENU

OPTION 3

« THE BIG SCREEN FANS »

APPERTIZERS

Baskets to share

Nachos & salsa, Vegetables & dip and onion rings

MAIN COURSES

New York steak 12 oz served with peppercorn sauce,
fresh French fries and vegetables

or

½ ribs and BBQ chicken (chef's choice; leg or breast)
served with fresh French fries and BBQ sauce

PASTRY CHEF'S SURPRISE

COFFEE & TEA

\$40.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



STARTERS

APRES SKI SPECIAL

Chicken wings + Vegetables and dip + Nachos and salsa
\$13.95 per person

Mini beef burger + Vegetables and dip + Nachos and salsa
\$13.95 per person

Onion rings + Vegetables and dip + Nachos and salsa
\$9.95 per person

OTHER SUGGESTIONS

Mini poutine ; French fries, gravy sauce and cheese curds
4,95 \$ par mini poutine

Cheese plate with fruits and crackers
\$13.95 per person

Vegetables and dip
\$5.95 per person

Beef mini skewers
\$6.95 per person

Chicken mini skewers
\$6.95 per person

Shrimp mini skewers
\$6.95 per person
+ 15 % service + 3 % royalty and taxes



STARTERS

WARM HORS D'OEUVRES

- Spanakopita; mini pastry with spinach and feta cheese
- Mini Wellington beef
- Mini quiches Lorraine
- Tempura giant shrimps - Extra 6 \$ / dz

\$26.95 the dozen

+ 15 % service + 3 % royalty and taxes

COLD HORS D'OEUVRES

- Cold cuts canapés
- Bruschetta (dried tomatoes and fresh basil)
- Assorted vegetarian hors d'œuvre
- Shrimps with classic cocktail sauce – Extra \$2

\$26.95 for a dozen

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



BUFFET SERVED IN DIFFERENT STATIONS, STAND UP DINNER

MINIMUM OF 80 PEOPLE

APPERTIZERS

- Soup of the day
- Vegetables and house dip
- Caesar salad and its garnishing
- Mesclun salad and dressing
- Toscane pasta salad
- Assortment of breads

MAIN COURSES

- Seasoned chicken kebabs
- Salmon with *shrimps sauce* **or** *white wine sauce*
- Prime rib carved in room
- Market vegetables
- Rice with herbs
- Sautéed potatoes

PASTA BAR -Extra \$150 in room chef

- Tortellini, penne and garnishing, prepared in room
- Sauces: Rosée, Alfredo, tomato, pesto or garlic

DESSERT STATION

- Assorted cakes and pies
- Fresh fruit salad

COFFEE & TEA

\$49.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



BIG SCREENS FAN CASUAL BUFFET DINNER

MINIMUM OF 60 PEOPLE

SALAD STATION

Vegetables and house dip
Caesar salad and its garnishing
Mesclun salad and dressing

MAIN COURSE STATION

Mini poutines: fresh French fries, fresh cheese curds and sauce
Mini burger
Nachos & salsa
Chicken fingers with dips
Pizza: cheese, vegetarian, pepperoni and all dressed

PASTA BAR - *Extra \$150 in room chef*

Tortellini and penne with garnishing, tomato sauce, Alfredo sauce or fresh pesto

DESSERT STATION

Assorted cakes and pies
Fresh fruit salad

COFFEE & TEA

\$44.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



CASUAL BBQ

AVAILABLE YEAR ROUND – MINIMUM OF 60 PEOPLE

SALAD STATION

Mesclun salad and dressings

Caesar salad and garnishing

Vegetables and dip

BBQ STATION

Texan chicken breast, BBQ sauce

Grilled international sausages

Grilled salmon, sauce 'vierge' (olive oil, lemon juice, chopped tomato and chopped basil)

Oven baked potato and garnishes

Grilled vegetables

Extra ribs \$10

DESSERT STATION

Assorted cakes and pies

Fresh fruit salad

COFFEE & TEA

\$42.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice



BUFFET QUÉBÉCOIS

AVAILABLE YEAR ROUND – MINIMUM OF 80 PEOPLE

Pea soup

Salad station: garden salad, Caesar salad and potatoes salad

Traditional meatball stew

Meat pie (*vegetarian pie on request*)

Prime rib carved in room

Potatoes and vegetables

Traditional bread maple pudding

Sugar pie

Maple cake

Fresh fruit salad

\$44.95

+ 15 % service + 3 % royalty and taxes

Prices subject to change without notice