

A NEW APPROACH FOR YOUR EVENTS

Planning a business meeting, a family reunion or a wedding? Our personalized service and our extended choice of menus are here for you. On the premises, our team will help you with new ideas and make the planning of your event easy.

With our expertise, our flexible rooms and our audio-visual services, we are here to meet all your expectations and technical needs.

We look forward to having the privilege of helping you with your events.

The Courtyard Events and Banquets team.



BANQUET MENU

ADDITIONAL INFORMATION

In accordance with municipal and provincial regulations, all food and beverages served in the hotel must be provided by the hotel. According to health and safety rules, it is forbidden to take out any food or beverage after an event.

All decorations, displays and signs used by the client must be approved by the hotel. The client must ask for hotel permission before fixing any material on the walls, ceilings and floors with staples, nails, stickers or any other substance.

When you send material for your event please make sure to mention clearly the following information:

- Name of the group
- Date of the event and the room name

Parcels weighing more than 50kg must be delivered on the same day as your event directly to the assigned room. Parcels weighing less than 50kg can be delivered to the hotel a maximum of three (3) days before your event.

License fees from SOCAN (The Society of Composers, Authors and Music Publishers of Canada) and Re:Sound must be paid for all events featuring music, with or without dancing. These fees vary from \$21 to \$175.

Prices are subject to change without notice.

BREAKFAST



CONTINENTAL

Fruit juices
Assortment of croissants, muffins and Danish pastries
Butter, jams and Nutella
Coffee, teas and herbal teas
\$9.75 / person

HEALTHY CHOICE – min. 20 persons

Fruit juices
Low-fat muffins
Choice of cereals with milk
Scrambled egg whites with baby spinach
Fresh fruit slices
Cottage cheese
Assorted light yogurts
Choice of bread
Butter, jams and Nutella
Coffee, teas and herbal teas
\$21.50 / person

CONTINENTAL DELUXE

Fruit juices
Assortment of croissants, muffins and Danish pastries
Fresh fruit slices
Butter, jams and Nutella
Coffee, teas and herbal teas
\$14.95 / person

FULL AMERICAN – min. 20 persons

Fruit juices
Fresh fruit slices
Choice of cereals and assorted yogurts
Buttermilk crêpes with maple syrup
Scrambled eggs
Bacon, sausages, ham
Breakfast potatoes
Danish pastries, croissants, muffins and country bread
Butter, jams and Nutella
Coffee, teas and herbal teas
\$21.50 / person

BREAKFAST



AS YOU LIKE IT – min. 20 persons

Fresh fruit slices
Croissants, muffins and Danish pastries
Country bread and Montreal St-Viateur bagels
Scrambled eggs with shallots
Breakfast potatoes
Butter, jams and Nutella
Coffee, teas and herbal teas

\$21.00 / person

CHOICE OF 2 ITEMS

Bacon, back bacon, maple ham, pork and beef sausages, turkey or sliced andouille sausages

CHOIX OF 2 ITEMS

Maple butter crêpe, pancake with berries, French toast with sautéed apples, cinnamon waffles or assorted Greek yogurt

EXTRAS – min. 20 persons

- Burrito with scrambled egg whites, spinach, Feta cheese and tomatoes \$5.50
- Burrito or English muffin with scrambled eggs, Swiss cheese and ham or sausage patty \$4.50
- Scrambled eggs \$3.50 / with spinach \$3.75
- Back bacon \$4.50
- Baked beans \$3.75
- Turkey or pork and beef sausages \$4.00
- Montreal St-Viateur bagels with cream cheese, butter and assorted jams \$4.50
- Montreal St-Viateur bagels with cream cheese, smoked salmon, red onions and capers \$9.25
- Maple butter French toasts or crêpes \$4.50
- Waffles 4.50
- Fruit or vegetable smoothie \$5.00
- Assorted Greek or light yogurts \$1.95
- Choice of croissants, muffins or Danish pastries \$3.25

LUNCH



LUNCH BOX

Choice of one sandwich
Chef's salad
Dessert of the day
One fresh fruit (banana, orange or apple)
Bottled water or soft drink
\$20.50 / person

BUFFET LUNCH

Choice of three sandwiches
Choice of 3 salads
Assorted desserts
Coffee, teas and herbal teas
\$22.50 / person

CHOICE OF SALADS

- Three-colour Rotini with pesto verde, dried tomatoes, baby arugula, Tuscany dressing
- Mini Yukon Gold potatoes, baby spinach, Dijonnaise
- Grated carrots, dried cranberries, yogurt and coriander
- Mexican style coleslaw - red cabbage, Jicama and lime
- Couscous, quinoa, grilled vegetables, dried tomatoes
- Vermicellis, edamames, crab flavoured pollock, sesame, nori and wasabi green peas
- Traditional Greek salad with olives
- Green salad with house dressing

EXTRAS

Pasta of the day \$3.00
Quiche \$3.00
Soup of the day \$3.00

CHOICE OF SANDWICHES

- Ciabatta, grilled chicken, roasted peppers, Havarti cheese, lettuce and Dijonnaise
- Rustic baguette, old-fashioned ham, creamy Brie, grainy mustard
- Brioche roll, grilled vegetables, red pepper hummus, ash-covered goat cheese, greens
- Ciabatta, pulled salmon with BBQ sauce, caramelized onions, egg and greens
- Pretzel bread, smoked meat, Swiss cheese, honey mustard dressing
- Tortilla, chicken, pancetta, romaine lettuce, Parmesan and Asiago cheeses, creamy Caesar dressing
- All-dressed St-Viateur bagel, cream cheese, smoked salmon, fried capers and lettuce
- Tortilla, chicken, avocado, cucumber, herb dressing
- Brioche roll, marinated bocconcini, arugula, pecan nuts and pesto mayonnaise

LUNCH



MAKE YOUR OWN SANDWICH – min. 15 persons

Includes choice of 3 salads and raw vegetables with dip
Assorted desserts
Coffee, teas and herbal teas

Tray of:

- Roast beef with steak spices
- Marinated chicken breasts from the grill
- Pulled pork
- Various grilled vegetables
- Swiss, Havarti and cheddar cheeses
- Lettuce
- Red onions
- Sliced tomatoes

Assorted seasonings

Assortment of breads – Tortilla, rye, baguette, brioche bun or ciabatta

\$23.50 / person

BUFFET STYLE LUNCH AT RESTAURANT YUL

In a reserved area for your group

Soup of the day
Basket of various breads
Salad bar with sides
Raw vegetables and dip
Cheese tray
Cold cuts tray
Three hot mains
Seasonal vegetables
Potatoes or rice
Dessert table
Coffee, teas and herbal teas

This buffet served in your meeting room

Min. 20 persons / \$10.00 extra

\$21.95 / person

BREAKS



TRADITIONAL BREAK

Assortment of biscuits
Assorted soft drinks
Coffee, teas and herbal teas
\$9.95 / person

HUNGRY BREAK

Assortment of biscotti
Madeleines
Assorted soft drinks
Coffee, teas and herbal teas
\$10.95 / person

GRANOLA BREAK

Homemade fresh fruit salad
Coffee, teas and herbal teas

CHOICE of

- Plain or honey Greek yogurt parfaits with granola
or
- Homemade granola bars

\$12.95 / person

SAVOURY BREAK

Homemade BBQ potato chips
Cajun flavoured popcorn
Assorted soft drinks
Coffee, teas and herbal teas
\$9.95 / person

ENERGY BREAK

Assortment of granola bars, sweet breads and muffins
Assorted soft drinks
Coffee, teas and herbal teas
\$12.95 / person

FRUITY BREAK

Fruit skewers with chocolate and hazelnut sauce
Coffee, teas and herbal teas

CHOICE OF

- Yogurt based melon, spinach and honey smoothie or
- Banana and berries smoothie

\$12.95 / person

HEALTHY BREAK

Raw vegetables
Pita bread
Hummus
Trail mix
Coffee, teas and herbal teas
\$13.75 / person

BREAKS



SWEET BREAK

Assorted jelly candies (6)
Popcorn
Assorted soft drinks
Coffee, teas and herbal teas
\$9.95 / person

CHOCOLATE-LOVER BREAK

Triple-chocolate cake
Marshmallows dipped in chocolate with a pistachio coating
Chocolate-coated pretzels
Chocolate milk
Coffee, teas and herbal teas
\$15.75 / person

DUO OF FINGER FOOD

Spinach and goat cheese pastries
Homemade salmon and beef jerky
Assorted soft drinks
Coffee, teas and herbal teas
\$15.25 / person

EXTRAS

- Starbucks coffee \$26.00 / litre
- House coffee, teas or herbal teas \$3.00
- House coffee \$21.50 / litre
- Milk or juice \$14.50 / litre
- Water, still or sparkling \$3.50 / 375ml
- Soft drinks \$3.50 / 355ml
- Fruit or vegetable smoothie \$5.75
- Mini fresh fruit skewers \$4.00
- Tray of fresh fruit slices \$68.00 for 15
- Whole fruit basket \$30.00 for 15
- Tray of cheeses, grapes, nuts and fruit chutney \$52.00 for 8
- Tray of gourmet cheeses from Québec, grapes, nuts and fruit chutney \$68.00 for 8
- Tray of cold cuts: Prosciutto, marinated chicken breasts, Genoa salami, duck rillettes, crostini, Meaux mustard and marinated vegetables \$68.00 for 8
- Raw vegetables tray with dip \$29.95 for 8
- Mixed nuts \$15.00 / bowl
- Popcorn and pretzels \$7.50 / bowl
- Homemade potato chips \$7.50 bowl
- Assorted biscuits \$14.00 / dozen
- Choice of croissants, Danish pastries or muffins \$3.25
- Homemade granola bars \$30.00 / dozen
- Assorted pastries \$36.00 / dozen

DINNER



BANQUET – min. 20 persons

Three-course menu including:

- 1 choice of soup
- 1 choice of main course
- 1 choice of dessert
- Coffee, teas and herbal teas

CHOICES OF SOUPS

- Parsnip, honey and fennel seeds
- Creamy traditional pea soup
- Cream of sweet potatoes with coconut milk
- Cream of potatoes with truffle oil
- Cream of caramelized carrots and almond milk
- Seasonal soup, creation of the day

CHOICES OF MAIN COURSES

Served with seasonal vegetables

- Duck ravioli, julienne of smoked duck, emulsion of foie gras, arugula \$35.00
- Chicken supreme de poulet, miso sauce, Shitake mushrooms, Japonica rice \$35.50
- Atlantic salmon, snow peas, wild rice and red pepper coulis \$32.50
- Grilled filet mignon (6oz), caramelized cipollini onions, red wine sauce, potato gratin \$42.50
- Arctic char filet, saffron-perfumed beurre blanc, celeriac purée \$32.50
- Nagano pork chop, sautéed pears with Bourbon spices, Marsala sauce, mashed potatoes \$30.00
- AAA rib au jus, fresh thyme, potato gratin \$42.50
- Veal cheek braised in white wine, mashed potatoes \$36.50

SUPPLEMENT FOR 2 CHOICES \$3.50

SUPPLEMENT FOR 3 CHOICES \$5.00

DINNER



BUFFET STYLE DINNER – min. 20 persons

- Mixed salad with trimmings
- Carrot salad, cumin, yogurt and cranberries
- Mini potatoes with old fashioned mustard
- Tray of salmon gravlax with trimmings
- Tray of tomatoes, Bocconcini cheese and balsamic vinegar
- Tray of cold cuts
- Tray of Canadian cheeses

\$40.00 / person

CHOICE 2 SIDE-ORDERS

- Buttered broccoli with almonds
- Sautéed kale cabbage with bacon and sesame oil
- Ginger jasmine rice with ginger
- Lemongrass basmati rice
- Seven-grain rice
- Mashed potatoes
- Greek-style potato wedges
- Linguini with pesto verde
- Sautéed garden vegetables with butter

CHOICES OF 3 MAIN COURSES

- Duo of fish (salmon and cod), emulsified buttered carrots, fresh basil
- Grilled roast beef, Teriyaki sauce and sesame
- Penne Primavera
- Pork filet in a coffee crust, maple demi-glace sauce
- Chicken supreme marinated in miso, grilled shallots
- Blue trout filet served on a bed of sautéed spinach, saffron flavoured Hollandaise sauce
- Chicken green curry, grilled zucchini, pineapple, coconut milk and Thai basil
- Mushroom ravioli, lemon demi-glace sauce

DESSERTS

- Assorted cakes and pies
- Slices of fresh fruit
- Coffee, teas and herbal teas

DINNER



ADDITIONAL CHOICES FOR FIRST COURSE

- Grilled hearts of romaine lettuce, pancetta chips, marinated pearl onions, creamy Caesar dressing, pumpernickel bread croutons
- Baby spinach salad, strawberries, almonds, feta cheese and maple dressing
- Baby kale salad, yellow beetroots, Chioggia beetroot chips, grapefruit segments, citrus dressing, caramelized walnuts
- Mushroom tartlet, crumbled Le Caveau cheese, sherry dressing and green Devil's Ears salad
- Courtyard green salad and house dressing
- Goat cheese terrine, grilled vegetables, country bread, mesclun
- Game feuilleté, baby spinach, preserved cherry tomatoes, julienned cucumbers with homemade fruit ketchup

\$10.00 / person

DESSERTS – Individual portions

- Coffee, teas and herbal teas
- Molten chocolate cake with berries
- Chocolate crumble
- Raspberry tartlet
- Old-fashioned apple pie
- Cheesecake, blueberries, lavender
- Baladin Black Forest cake
- Chocolate truffles

\$36.00 / person

RECEPTION



COCKTAIL RECEPTION – min. 50 persons

1.5 dozen hors d'œuvres per person

\$36.00 / person

HAPPY HOUR COCKTAIL – min. 50 persons

1 dozen hors d'œuvres per person

Minimum of 2 dozen hors d'œuvres per selection

Starbucks coffee, teas and herbal teas

\$24.00 / person

MEAT HORS D'OEUVRES

Hot selection

- Chicken wings, butter chicken sauce
- Cheeseburger style meatballs
- General Tao skewers
- Mandarin duck in phyllo pastry
- Mini beef Wellington

Cold selection

- Smoked duck and mango skewers
- Teriyaki beef skewers with black sesame seeds
- Sliced beef and marinated radishes on crostini, horseradish mayonnaise
- Duck rilette on crostini
- Smoked meat mini spring rolls

VEGETARIAN HORS D'OEUVRES

Hot selection

- Goat cheese, honey and pear in pastis mini tartlets
- Spring rolls, sweet and sour soy sauce
- Spinach and feta cheese pastries
- Mini quiches Florentine
- Mini grilled cheese sandwiches
- Mini stuffed Monte Carlo potatoes

Cold selection

- Confit of tomatoes, feta, red pepper hummus and caramelized onions served in a verrine
- Greek salad on skewers
- Brie cheese, fig marmalade and rosemary on crostini
- Trays of bruschetta and crostini
- Mini verrines with raw seasonal vegetables
- Salad served in mini verrines

RECEPTION



FISH, SEAFOOD AND OTHER HORS D'OEUVRES

Hot selection

- Dragon Eye maki tempura
- Coconut shrimps, sweet and sour sauce
- Mini scallops on the shell with bacon
- Crab and Brie cheese in a phyllo pastry

Cold selection

- Shrimps 21/25, sour cream sauce and green curry in verrines
- Salmon gravlax on naan bread and shallot cream
- Mini pitas with spiced pink shrimps and guacamole
- Mini lobster rolls

DESSERTS

- Assorted mini cheesecakes
- Mini fruit skewers with chocolate sauce
- Chocolate lollipops
- Cinnamon churros
- Assorted mini profiteroles
- Mini donuts stuffed with Nutella or red berries

RECEPTION



STATIONS – min. 20 persons

POUTINE STATION

French fries, choice of cheese curds or grated cheddar cheese, green peas, pulled pork, green onions, bacon, smoked meat, grilled red peppers and caramelized onions

\$14.00 / person

TACOS STATION

Soft tacos, pulled pork and chicken, marinated banana peppers, lettuce, marinated onions, grilled corn, guacamole, sour cream and grated cheddar cheese

\$16.00 / person

SMOKED MEAT STATION

Smoked meat, marbled rye bread, sliced pickles, choice of 2 mustards, coleslaw and homemade chips

\$16.00 / person

HAPPY HOUR STATION

Homemade chips, chipotle chicken wings, cubes of cheddar cheese, onion rings, nachos, vegetable and dip

\$18.00 / person

PASTA STATION– Chef included

1 choice of pasta:

- Mushroom tortellini
- Gemelli
- Rotini
- Linguine
- Spinach and cheese ravioli

2 choice of sauce:

- Basil and cream pesto
- Meat sauce
- Rosée sauce
- Tomato and herbes de Provence sauce
- Dried-tomato pesto

\$16.00 / person

DRINKS



WHITE, ROSÉ, SPARKLING WINES AND CHAMPAGNE SELECTION

CHARDONNAY

Cliff 79, South East Australia \$33.00 / bottle

SAUVIGNON BLANC

Monkey Bay, New Zealand \$37.00 / bottle

Kim Crawford, New Zealand \$48.00 / bottle

PINOT GRIGIO

Robert Mondavi, California, USA \$38.00 / bottle

ROSÉ

Mondavi Woodbridge, California, USA

\$33.00 / bottle

SPARKLING WINE

Segura Viudas Cava Reserva Brut, Spain

\$36.00 / bottle

CHAMPAGNE MOËT ET CHANDON BRUT

Champagne, France \$150.00 / bottle

RED WINES SELECTION

CABERNET SHIRAZ

Cliff 79, South East Australia \$33.00 / bottle

CABERNET SAUVIGNON

R.H. Philips, California, USA \$37.00 / bottle

Tom Gore, California, USA \$48.00 / bottle

SHIRAZ/CABERNET SAUVIGNON

Mallee Rock, South East Australia \$38.00 / bottle

GAMAY

Brouilly, G. Duboeuf, Bourgogne, France

\$45.00 / bottle

SANGIOVESE AND CANAIOLO

Chianti Ruffino, Tuscany, Italy \$38.00 / bottle

PINOT NOIR

The Dreaming Tree, California, USA

\$44.00 / bottle

DRINKS



SPIRITS OPEN BAR BY THE HOUR

The open bar menu includes regular aperitifs and spirits, house white and red wines, domestic beers, soft drinks, juices and mineral water

SELECTION 1 – \$10.00 for one additional hour

Open bar for 1 hour

\$22.00

SELECTION 2 – \$10.00 for one additional hour

Open bar for 1 hour

4 hors d'œuvres, choice of the Chef

\$29.00

SELECTION 3 – \$10.00 for one additional hour

Open bar for 2 hours

\$32.00

SELECTION 4 – \$10.00 for one additional hour

Open bar for 2 hours

4 hors d'œuvres, choice of the Chef

\$39.00

DRINKS

	OPEN BAR Service and taxes included	OPEN BAR Service and taxes not included
<u>Aperitif 2 oz</u>	<u>\$8.75</u>	<u>\$8.25</u>
Martini Rossi		
<u>Regular spirits 1 oz</u>	<u>\$10.00</u>	<u>\$9.50</u>
Beefeater Gin, Canadian Club Rye, Bacardi Rum, Smirnoff Vodka, Johnny Walker Red Scotch		
<u>Premium Spirits 1 oz</u>	<u>\$10.50</u>	<u>\$10.00</u>
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Oakheart Spiced Rhum, Johnny Walker Black Scotch, Crown Royal Rye		
<u>Regular liqueurs 1 oz</u>	<u>\$10.00</u>	<u>\$9.50</u>
Amaretto, Baileys, Cognac VS, Kahlua, Tequila, Tia Maria, Sambuca		
<u>Premium Liqueurs 1 oz</u>	<u>\$23.50</u>	<u>\$17.75</u>
Remy Martin VSOP Cognac, Patron Tequila		
<u>House wine 6 oz</u>	<u>\$10.00</u>	<u>\$8.00</u>
<u>Domestic beers</u>	<u>\$10.00</u>	<u>\$8.00</u>
Coors Light, Molson Canadian, Rickards Red		
<u>Imported beers</u>	<u>\$11.75</u>	<u>\$9.75</u>
Heineken, Stella Artois		
<u>Others</u>	<u>\$3.50</u>	<u>\$3.00</u>
Mineral water, soft drinks, juices, no-alcohol Bloody Mary		

Should sales not reach a minimum of \$300.00, fees of \$80.00 will be billed for the bar service.