



# BANQUET MENU

## 2025



## BREAKFAST

Served for a maximum of 2 hours.  
 Based on the total number of people in the group.  
 Additional fees will be added if the total number of the group is less than the minimum required.

### CONTINENTAL \$20.95

Minimum of 10 people.

- Fruit juice
- Croissants & Jam
- Yogurts & granola
- Fruit salad
- Coffee, tea, herbal tea

### COUNTRY STYLE \$28.95

Minimum of 15 people.

- Fruit juice
- Sliced fresh fruits
- Assortment of pastries
- Pork creton
- Assortment of cheese
- Bagels & Cream Cheese
- Sliced bread, butter and jams
- Scrambled eggs
- Fried breakfast potatoes
- Ham, bacon, sausages
- Coffee, tea, herbal tea

### EXTRAS

Price per person, based on the total number of people in the group.

- |   |         |
|---|---------|
| Hard boiled eggs  | \$2.65  |
| Pork creton   | \$3.65  |
| Baked beans   | \$3.95  |
| Chicken sausages  | \$3.95  |
| Yogurt  | \$4.20  |
| Mini pastries (2/person)  | \$4.45  |
| Yogurt and homemade granola                                     | \$4.75  |
| Pancakes and maple syrup  | \$5.05  |
| Assortment of cheeses   | \$6.05  |
| Chia & berry pudding  | \$7.10  |
| Smoked salmon platter   | \$10.75 |
| Breakfast sandwich<br>(English muffin with egg, ham and cheese) | \$11.85 |



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.  
 A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.  
 This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.

# COFFEE-BREAK

Price per person, based on the total number of people in the group.  
Minimum of 15 people. Additional fees will be added if the total number of the group is less than the minimum required.  
Service for maximum to 30 minutes.

## TREMBLANT \$15.50

Chocolate twists  
Cherry and yogurt danishes  
Vanilla Almond Milk

## MEZZE \$18.45

Pita Chips  
Hummus  
Tzatziki  
Homemade Iced Tea

## CINEMA \$18.45

Buttery Popcorn  
Homemade potato chips  
Candies  
Soft drinks, sparkling water

## TEX-MEX \$19.75

Tri-color corn chips  
Salsa, Sour Cream & Guacamole  
Cinnamon seasoned churros  
Homemade lemonade

## ALL CHOCOLATE \$20.50

Chocolate macarons  
Brownie Bites  
Chocolate almond milk  
Hot chocolate

## HEALTH BREAK \$20.75

Homemade granola bar  
Yogurt, granola and berry verrine  
Berry Smoothie  
Sparkling water

## ALL-DAY \$21.55

### REFRESHMENT

*\*excluding lunch\**

Fruit juice (*morning*)  
Soft drinks, sparkling water (*afternoon*)  
Coffee, tea, herbal tea

Price per person, based on the total number of people in the group.  
Minimum of 10 people. Additional fees will be added if the total number of the group is less than the minimum required.  
Service for maximum to 30 minutes.

## PACKAGE \$5.85

Fruit juice (*morning*)  
Soft drinks, sparkling water (*afternoon*)  
Coffee, tea, herbal tea

## EXPRESS \$11.85

Mini-pastries of the day (*2 per person*)  
Fruit juice (*morning*)  
Soft drinks, sparkling water (*afternoon*)  
Coffee, tea, herbal tea

## VOYAGEUR \$13.45

Mini-pastries of the day (*2 per person*)  
Sliced fresh fruits  
Fruit juice (*morning*)  
Soft drinks, sparkling water (*afternoon*)  
Coffee, tea, herbal tea

## EXTRA - À LA CARTE

Price per person, based on the total number of people in the group.

Mini pastries	\$39.45 /dozen
Pastries	\$42.25 /dozen
Muffins	\$41.75 /dozen
Homemade cookies	\$32.35 /dozen
Banana bread	\$35.45 /dozen
Mini stuffed donuts	\$37.05 /dozen
Fruit basket (apple/orange/banana)	\$37.55 /basket
Sliced fresh fruit platter	\$6,55 /person
Homemade potato chips	\$6,05 /person
Vegetables and dip	6,55 \$ /person
Corn chips & salsa	6,05 \$ /person
Bag of potato chips	\$5.50 /unit
Cranberry nut mix (140gr)	\$5.00 /unit
Homemade granola bar	\$6.55 /unit
Coffee, decaffeinated, tea, herbal tea	4,45 \$ /person
Pitcher of juice	30,25 \$ /1litre
V8 vegetable juice	5,30 \$ /340ml
Bottled water	5,30 \$ /355ml
Soft drinks / sparkling water	5,30 \$ /355ml



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.

This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.



## LUNCH

Buffet service maximum two hours. Price per person, based on the total number of people in the group.  
Additional fees will be added if the total number of the group is less than the minimum required.

**ADD SOFT DRINKS, CHARGED UPON CONSUMPTION: \$5.30 / UNIT**

### SANDWICHES LUNCH \$34.60

Minimum of 10 people.

Add a mixed salad of the day, fee of \$3.25 per person

Add a sandwich of the day, fee of \$4.75 per person

Soup of the day

Green salad with vinaigrette

Mixed salad of the day

#### SANDWICHES - 2 choices

- Smoked ham, Brie with house mustard on a baguette bread
- Roast beef on a kaiser bun, red onions, Swiss cheese, homemade mustard
- Chicken Caesar wrap
- Smoked turkey ciabata, lettuce, Swiss cheese, homemade ranch sauce
- Three-meats sub
- Tuna salad wrap

#### SANDWICHES - 1 choice

- Multigrains bread with smashed chickpeas, avocado, dried cranberries and spinach
- Falafel pita with yogurt sauce
- Ciabatta with goat cheese, cranberries, walnuts, grilled vegetables and sprouts
- Asian marinated tofu wrap with julienne vegetables

Assorted desserts

Fruit Salad

Coffee, tea, herbal tea

### HOT BUFFET LUNCH \$36.75

Minimum of 20 people.

Add a mixed salad of the day, fee of \$3.25 per person

Add a hot dish, fee of \$5.75 per person

Soup of the day

Green salad with vinaigrette

Mixed salad of the day

#### HOT DISH - 1 choice:

Hot dishes served with vegetables and/or carbs of the day.

- Chicken breast, creamy sauce
- Minced chicken breast with mushrooms
- Pork tenderloin with apples
- Meat chili
- Ginger and orange pork
- Minced beef, pepper sauce
- Scalloped salmon, maple and ginger glaze
- Veal cannelloni au gratin, tomato sauce

#### HOT DISH - 1 choice:

- Tofu Pad Thai
- Vegan chili
- Indian butter chickpeas
- Cheese tortellini, rosée sauce

Assorted desserts

Fruit Salad

Coffee, tea, herbal tea

#### CHEF'S SELECTION

#### SANDWICHES / HOT BUFFET LUNCH CHAUD

Take advantage of a \$1.50/person reduction on the price of the selected lunch by letting the chef make the choices.



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.

This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.

# TO GO BOXES

A choice of box per group. Minimum of 10 people.  
 Additional fees will be added if the total number of the group is less than the minimum required.  
 Additional fee of \$3 per person if the take-out menu is consumed on site.

## BREAKFAST

**BOX #1** **\$ 16.35**

Orange juice  
 Muffin  
 Orange  
 Greek yogurt and granola

**BOX #2** **\$ 18.45**

Orange juice  
 Breakfast pastry  
 Apple  
 Greek yogurt and granola  
 Cheese

**BOX #3** **\$ 23.65**

Orange juice  
 Breakfast Cold Sandwich (Tortilla Egg/Ham/Cheese)  
 Muffin  
 Fruit Salad  
 Cheese

**BOX #4** **\$ 24.45**

Orange juice  
 Breakfast cold Sandwich (English Muffin Egg/Ham/Cheese)  
 Breakfast pastry  
 Fruit Salad  
 Yogurt

**COFFEE TO GO** **\$ 50.65**

Isothermal Box of coffee - 12 Cups of 8oz  
 Include cups, lids, sugar, cream and milk cups.

## LUNCH

**LUNCH TO GO #1** **\$ 30.75**

Bottle of water / Small mixed salad / Apple /  
 Granola bar / Cookies

### CHOICE OF SANDWICHES

Group less than 25 people: 1 choice  
 Groups of 26 to 50 people: 2 choices  
 Group of 51 and over: 3 choices

- Smoked ham, Brie with homemade mustard on a baguette bread
- Chicken Caesar Wrap
- Asian marinated tofu wrap with julienne vegetables
- Smoked turkey ciabata, lettuce, Swiss cheese, homemade ranch sauce
- Falafel pita with yogurt sauce

**LUNCH TO GO #2** **\$ 33.85**

Bottle of water / Small mixed salad / Cheese /  
 Brownie Bites

### CHOICE OF COLD DISHES

Group less than 35 people: 1 choice  
 Groups of 36 to 75 people: 2 choices  
 Group of 76 and over: 3 choices

- Glazed chicken honey, chili and ginger, served on rice vermicelli flavoured with lemongrass and coriander
- Chicken breast marinated in yogurt, garlic and lemon served with couscous
- Chicken breast with feta cheese and Kalamata olives served on Greek orzo
- Hunan-style marinated pork tenderloin served on Chow Mein
- Tex-Mex pork tenderloin served over black beans and corn salad
- Salmon scallop served with Asian vermicelli
- Falafel with tahini sauce served on basmati rice
- Asian-style marinated tofu served with noodles



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.  
 A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.  
 This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.

# DINNER – PLATED

Minimum of 30 people. Minimum of three courses, with a choice of main course.  
Additional fees will be added if the total number of the group is less than the minimum required.

Possibility of a menu with two main courses pre-selected in advance; \$8 per person to be added to the price of the menu. Option available for four-course menu and for groups of 50 to 150 people. Allow a minimum of 2 hours and 30 minutes to complete the meal service. Individual place cards with an indicator of the main course must be provided by the customer.

Possibility of a menu with two main courses, choice on site; \$12 per person to be added to the price of the menu. Option available for four-course menu and for groups of 50 to 150 people. Allow a minimum of 2 hours and 30 minutes to complete the meal service.

## ENTRÉES

1 choice

Tomato and bocconcini tian, basil and balsamic	\$16.05
Beet-cured salmon gravlax	\$17.35
Beef Tartare (4oz)	\$20.25
Homemade foie gras torchon, cranberry bread, cloudberry jelly	\$23.65
Wild mushrooms medaglioni, Arugula pesto, watercress salad with walnut oil	\$19.15
Arancinis, green pea mousseline	\$19.15

## SOUPS

1 choice

Seasonal soup, chef's inspiration	\$8.45
Vegan Vegetable Soup	\$8.65
Butternut squash and carrot soup	\$8.65
Cream of wild mushrooms soup	\$9.25
Cream of vegetable soup with cheddar crouton	\$9.25

## SALADS

1 choice

Seasonal salad, Chef's inspiration	\$11.05
Tremblant salad, mix of lettuce, kale, spinach, roasted grilled Squash, feta and maple vinaigrette	\$13.45
Kandahar salad, spinach, beets, goat cheese, blood orange vinaigrette	\$13.45
Caesar salad with homemade vinaigrette	\$13.45

## MAIN COURSES

1 choice

The main courses are served with seasonal vegetables and/or the chef's choice of carbs.

Maple and apple grilled chicken breast	\$35.45
Duck, pork and cranberries stuffed chicken breast, berry sauce	\$37.05
Guinea fowl supreme with mustard and tarragon	\$39.65
Half Cornish hens stuffed with wild rice, pork & cranberries, apple and calijou sauce	\$40.45
Gnocchi with shrimps and cherry tomatoes, pesto tomato sauce	\$36.25
Salmon fillet, sauce vierge, tomatoes, capers and basil	\$38.75
Beef cheek with red wine sauce	\$42.35
Angus beef flank steak, tomato and ginger marinade	\$45.45
AAA Filet mignon, pepper and cognac Sauce	\$60.65
Confied lamb shank, cooking juice flavored with rosemary and port	\$43.65

## ALLERGEN-FREE DISH

The price will be the same as the main course chosen

Lentil and sweet potato parmentier
Quinoa cake, chickpea tomato relish
Tomato risotto with grilled vegetables and spinach
Falafel with spicy vegetable rice



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.  
A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.  
This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.



## DESSERTS

1 choice of dessert for the group. Prices include coffee, tea, herbal tea service.

CHEESECAKE \$12,65

KEY LIME PIE \$12,65

CHOCOLATE & CARMEL \$12,65

RED VELVET CAKE \$12,65

Black chocolate and caramel ganache on a chocolate cookie

CHOCOLATE CAKE \$12,65

CARROT CAKE \$12,65

*Vegan, Gluten Free*

## DESSERTS TO SHARE

PLATTER TO SHARE \$14,75

DESSERT BUFFET \$14,75

*1 platter per table, 3 units per person*

Assortment of macarons, truffles and mignardises  
Coffee, tea or herbal tea service

Variety of cakes, tartlets  
Assortment of mignardises  
Coffee, tea, or herbal tea



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.  
A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.  
This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.

# DINNER BUFFET

Minimum of 40 people. Buffet service maximum two hours.  
Additional fees will be added if the total number of the group is less than the minimum required.  
Add 1 choice of main course, extra fee of \$8.50 per person.

## LE MANITOU \$68.00

---

Soup of the day

Green salad with vegetables

2 mixed salad of the day

Cheese and pâté platter

Basket of bread and crackers

Vegetable rice

Vegetables of the day

Assorted cakes and tartlets

Fruit Salad

Coffee, tea, herbal tea

### PASTA - 1 CHOICE

- Penne with artichokes, sundried tomatoes, kalamata olives, tomatoes and feta sauce
- Parpadelle with wild mushrooms, spinach and creamy marsala sauce
- Fusilli carbonara style with chorizo
- Cheese tortellini with rosée sauce
- Linguine with bolognese sauce
- Farfalles with prosciutto, peppers, tomatoes and broccoli, creamy white wine sauce
- *Gluten-Free* Penne with artichokes, peppers, spinach, Arabiata and Basil sauce

### MAIN COURSE - 2 CHOICES

- Beer pork osso bucco
- Pork cheek stew
- Pork tenderloin with grainy mustard, honey and apple sauce
- Orange and ginger pork roast
- Horseradish roast beef, mustard and onions
- Duck and onion confit parmentier, blackcurrant sauce
- Seafood vol-au-vent
- Mussels, creamy roasted garlic and bacon sauce
- Salmon steak with lemon and basil hollandaise sauce
- Shrimps and vegetable Stir fry, red curry and coconut milk
- Portuguese-style roasted chicken
- Roasted chicken breast with pesto, confied tomatoes and artichokes
- Chicken and vegetable stir-fry, Indian style
- Tofu Pad Thai with rice vermicelli and vegetables
- Butter chickpeas



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.  
A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.  
This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.

# DINNER BUFFET

Minimum of 40 people. Buffet service maximum two hours.  
 Additional fees will be added if the total number of the group is less than the minimum required.  
 Add 1 choice of main course, extra fee of \$8.50 per person.

## DUNCAN

\$62.75

Soup of the day  
 Green salad with vegetables  
 2 mixed salad of the day  
 Vegetable rice  
 Vegetables of the day  
 Assorted cakes and tartlets  
 Fruit Salad  
 Coffee, tea, herbal tea

### PASTA - 1 CHOICE

- Penne with artichokes, sundried tomatoes, kalamata olives, tomatoes and feta sauce
- Parpadelle with wild mushrooms, spinach and alfredo sauce
- Fusilli carbonara style with chorizo
- Linguine with rosée sauce

### MAIN COURSE - 2 CHOICES

- Pork cheek stew
- Orange and ginger pork roast
- Mussels, creamy roasted garlic and bacon sauce
- Salmon steak with lemon and basil hollandaise sauce
- Shrimp and vegetables stir fry, red curry and coconut milk
- Portuguese-style roasted chicken
- Roasted chicken breast with pesto, confied tomatoes and artichokes
- Tofu Pad Thai with rice vermicelli and vegetables
- Butter chickpeas

## FLYING MILES

\$53.85

Caesar Salad  
 Mixed green salad with raspberry vinaigrette  
 Baby potato salad, chorizo and spinach, creamy sherry vinaigrette  
 Grilled marinated chicken, homemade BBQ sauce  
 Beef skewers, pepper sauce  
 Vegetables rice  
 Variety of cakes and tartlets  
 Chef's mini-treats  
 Coffee, tea, herbal tea

## SUGAR SHACK

\$104.55

Pea soup  
 Beet salad with arugula and goat cheese  
 Warm Brie with maple, cranberries and walnuts  
 Maple BBQ salmon candy  
 Maple pulled pork mini sandwiches  
 Maple and beer chicken drumsticks  
 Cheese curds and spinach omelette  
 Maple sugar root vegetables  
 Rosemary potatoes  
 Bone-in ham  
 Foie gras tourtière (meat pie)  
 Pork cheek stew  
*Vegetarian tourtière(meatless pie) EXTRA de \$8.50*  
 Maple pudding cake (*Pouding chômeur*)  
 Beavertails and toppings: Maple syrup, bacon, maple sugar, cinnamon, berries, chocolate sauce  
 Coffee, tea, herbal tea



PRICE PER PERSON – 15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.  
 A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.  
 This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.



## EVENING SNACK

Price per person, based on the total number of people in the group. Service available for one hour from 10 p.m. to 1 a.m.

CHIPS \$6.55

VEGGIES, HUMMUS AND GRILLED PITAS \$14.25

NACHOS \$15.25

Tri-color corn chips with salsa, sour cream, guacamole, warm cheese sauce

QUEBEC CHEESES \$20.50

With crackers, bread and grapes

BEEF SLIDERS AND POUTINE \$27.85

POUTINE \$19.75

JUMBO PRETZELS \$18.85

Variety of pretzels and mustards

BEAVERTAIL STATION \$20.50

Bacon and maple syrup  
Chocolate sauce and fresh fruit  
Cinnamon and Sugar



## CANAPÉS

Price per dozen. Minimum of 3 dozen per selection.

### COLD CANAPÉS

Tomato and bocconcini mini skewers	\$43.25
Smoked salmon on blinis, aigrelette sauce	\$43.25
Classic beef tartare	\$49.50
Salmon tartare with green apple	\$47.25
Bloody Caesar Shrimp	\$50.50
Scallop ceviche, mango & basil emulsion	\$51.50
Spiced beef filet mignon, yogurt with cucumbers sauce	\$50.50
Homemade foie gras, gingerbread crouton with ice cider jelly	\$51.50
Black fig stuffed with goat cheese and cashew	\$49.50
Mini pears with goat cheese and walnuts	\$48.50

### HOT CANAPÉS

Spanakopita	\$43.25
Vegetarian samosa	\$42.50
Chicken satay skewers, coconut and red curry marinade, peanut sauce	\$49.50
Shrimp and pork dumplings	\$47.25
Chicken samosa	\$49.50
Mushroom arancini, creamy gorgonzola dip	\$48.50
Angus mini-cheese burgers, onion compote	\$50.50
Shrimp bundles	\$47.25
Truffle mac & cheese bites	\$48.50
Smoked-meat Mini-EggRolls	\$50.50

#### CHEF'S INSPIRATION

Variety of cold and hot canapés	\$42.50
---------------------------------	---------

# WINES CARD

Subject to change according to availability

## WHITE

---

Casal Sobreiro, Lisboa, Portugal	\$41.49
Madregal, Chardonnay/Trebbiano, Abruzzes, Italy	\$43.32
Avarino, Trebbiano/Moschofilero/Roditis, Nestor Winery, Peloponnese, Greece	\$44.44
DuToitskloof, Chenin Blanc, Cape Town, South Africa	\$51.03
Bixio, Pinot Grigio, Vénétie, Italy	\$53.60
Vidal, Vignoble Val Caudalie, Dunham, Quebec	\$56.17
Des Lyres, Sauvignon Blanc, Château Bertinerie, Blaye-Côtes-de-Bordeaux, France	\$61.68
Paddleboard, Chardonnay, Kautz Family Vineyard, California, USA	\$64.80

## RED

---

Casa Sobreiro, Lisboa, Portugal	\$41.49
Madregale, Sangiovese/Montepulciano, Abruzzes, Italy	\$43.32
Sattoriva Antica, Merlot, Vénétie, Italy	\$46.44
DuToitskloof, Cabernet Sauvignon/Shiraz, Cape Town, South Africa	\$51.03
Lote D, Syrah, Polkura, Colchagua, Chile	\$56.17
Des Lyres, Merlot/Cab sauv/Malbec/Cabernet Franc, Château Bertinerie, Blaye-Côtes-de-Bordeaux, France	\$61.68
Paddleboard, Cabernet Sauvignon, Kautz Family Vineyard, California, USA	\$64.80
Paddleboard, Pinot Noir, Kautz Family Vineyard, California, USA	\$67.74
Valpolicella Ripasso, Le Arche, Vénétie, Italy	\$69.76

## SPARKLING WINE

---

Prosecco, Le Arche, Vénétie, Italy	\$60.58
------------------------------------	---------

## CHAMPAGNE

---

Taittinger, Reserve Brut, Reims, France	\$176.96
Veuve Clicquot, Reims, France	\$273.89

## ALCOHOL-FREE

---

Sparkling Apple Must, Cidrerie St-Nicolas, Quebec	\$26.44
---	---------



15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.

This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.

# BAR

Service charge (15 %), royalty (3 %), GST (5 %) et QST (9,975 %) extra.

Bar setup – A bar setup fee of \$225.00 will be charged if the minimum bar sales of \$500.00 before service charge, royalty and taxes is not reach.

## CANADIAN BEER \$6.55

---

Budweiser, Labatt Bleu, Michelob Ultra

## IMPORTED BEER \$7.91

---

Stella Artois, Corona, Corona Sunbrew

## GLASS OF WINE \$8.28

---

House wine : Casa Sobreiro or Madregale

## STANDARD \$8.28

### SPIRITS

---

Brandy St-Remy / Rye Canadian Club / Vodka

Polar Ice / Rhum Bacardi Gold Ambre /

Tequilla Sauza Gold / Gim Bombay / Jack

Daniel's / Cognac Gauthier / Scotch St-Leger /

Scotch Johnnie Walker Red / Whisky

Jameson

## COCKTAIL \$9.44

---

Bloody Caesar

Shape – raspberry and mint

Sainte-Marie Mojito

Cutwater Tequilla Paloma

Cidre Lacroix original

## SHOOTER \$4.43

---

## DELUXE \$ 10.02

### SPIRITS

---

Vodka Grey Goose / Rhum Chic Choc /

Tequilla Patronne Silver / Gim Hendrick's /

Whisky Crown Royal / Scotch Glenlivet /

Whisky Buffalo Trace / Scotch Bowmore

## DELUXE DIGESTIF \$11.18

---

Cognac Remy Martin VSOP / Scotch

Glenfiddich / Scotch Johnnie Walker Black

## PREMIUM LIQUOR \$11.76

---

Cognac Remy Martin XO / Grand Marnier /

Scotch Chivas Regal / Porto

## OTHERS

---

Atypique Mojito alcohol-free \$7.09

Atypique Spritz alcohol-free \$7.09

Soft drink \$3.85

Water bottle \$4.62

Sparkling water \$5.04



15% SERVICE CHARGE – ROYLATY AND TAXES EXTRA – PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

A Royalty, equivalent to 3% of the listed or advertised price of the goods and services offered at this establishment, will be added to your invoice.

This Royalty corresponds to the percentage of the contribution by the Tremblant Resort Association.