



BANQUET MENU

2024-2025

CMT-BanquetsTremblan@loto-quebec.com

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CASINO
MONT-TREMBLANT

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BREAKFAST BUFFET

PRICES

The Oasis

29

- GF/LF/V Sliced fresh fruit
- Selection of sweet and salty scones and croissants
- GF/LF/V Seasonal fruits and berries
- Montebello cheddar cheese
- Poultry rillettes

“Le Versant Soleil”

36

- Basket of pastries and muffins
- Homemade granola bowl
- GF/LF/V Seasonal fruits and berries
- Montebello cheddar cheese
- VEG Yogurt bar and toppings
- GF/VEG Scrambled eggs with fresh herbs
- VEG Rösti with homemade spices
- Meat (one choice): poultry sausage, natural bacon, or nitrite-free maple country ham



ALLERGENS: GF = gluten-free LF = lactose-free V = vegan VEG = vegetarian

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Prices are per person and do not include taxes and service.

COFFEE BREAK

PRICES

THEMED COFFEE BREAK

The Snack

15

GF/LF/V Seasonal whole fruit
Pound cake with dates and dark chocolate

The Balanced

18

Selection of sweet and salty scones with jam
Selection of energy bars
V Salpiccons of melon, berries and roasted coconut flakes
V Energy booster homemade juices
GF/VEG Fruit smoothie (120 ml)
VEG Umami snacks (salted nuts, flax and sesame chips, wasabi green peas, sweet popcorn, vegetables and dried fruits, umami spices)

The Savoury

20

Antipasto of local cheeses, cold cuts and pork meats, marinades
Root vegetable chips
V Edamame bean, cauliflower and basil spread, crackers and roasted pita bread



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COFFEE BREAK

PRICES

COFFEE BREAK À LA CARTE *(Prices are per guest unless otherwise indicated)*

BEVERAGES

	Pitcher of lemon water	4
	Assorted fruit juices (bottle)	5
	Ice tea (bottle)	5
	Mineral water (can)	5
	Assorted soft drinks (can)	5
	Coffee (regular and decaffeinated), selection of teas	6
V	Energy booster homemade juices (12 guests minimum)	7
	Assorted fruit juices by the litre (for 10 guests) (orange, grapefruit, apple)	22

SNACKS

	Pound cake with dates and dark chocolate	5
	Selection of energy bars	5
	Homemade cookie	5
V	Edamame bean, cauliflower and basil spread, crackers and roasted pita bread	5
	Croissant	5
	Chocolate danish	5
	Muffin	5
GF/LF/V	Whole fruit	5
VEG	24-hour organic muesli	5
	Sweet and salty nuts (30 g)	6
GF	Verrine of assorted yogurts	6
	Almond butter and banana bites	7
	Salpicons of melon, berries and roasted coconut flakes	7
	Bowl of buttered popcorn (for 8 people)	8
GF/VEG	Fruit smoothie (200 ml)	8
	Cheddar cheese (60 g)	10
	Antipasto of local cheeses, pork meats and marinades	10

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BUSINESS LUNCH BUFFET

PRICES

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

“Le Montagnard”

46

Soup of the day served with assorted bread rolls and butter

Choice of two salads (choice of three: + \$2 / choice of four: + \$3)

- GF/LF/V** Mix of crispy lettuce with homemade dressing
- VEG** Beet and kale pasta salad with yogurt, fresh herbs and roasted cashews
- GF/VEG** Baby potato salad with yellow wax beans, pickles, dill and whole-grain mustard
- VEG** Multigrain salad with Kalamata olives, tomatoes, spinach, orange zest and sheep’s milk feta
- GF/VEG** Minced cauliflower salad with cucumbers, grapes and curry mayonnaise
Caesar-style broccoli and Brussels sprout salad
- GF/LF/V** Chinese cabbage, red cabbage and carrot slaw with mandarin-orange Asian dressing and roasted almonds

- GF/LF/V** Crunchy vegetables with dressing

- Assorted sandwiches

- GF/LF/V** Fresh fruit salad
Pastry chef’s treats



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BUSINESS LUNCH BUFFET

PRICES

(continued)

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

The Laurentians (20 guests minimum)

58

- Soup of the day served with assorted bread rolls and butter
- GF/LF/VEG** Crunchy vegetables with dressing
- GF/LF/V** Mix of crispy lettuce with homemade dressing
- VEG** Multigrain salad with Kalamata olives, tomatoes, spinach, orange zest and feta cheese
- GF/VEG** Sweet potatoes, roasted red and yellow-fleshed potatoes with thyme
- V** Blend of ancient rice, small vegetables and edamame beans
- VEG** Rotolo, roasted bell pepper coulis and spinach purée, golden breadcrumbs and Parmesan

Two choices

- GF/LF** Free-range chicken breast with duck fat confit skin and pot-au-feu braised root vegetables
- GF/LF** Québec veal roast with mustard, red-wine pearl onions and fennel and Le Coprin Farm mushrooms
- GF/LF** Leg of lamb with “*herbes provinciales*” and merguez sausage, vegetable curry and chickpeas with apples
- Mussels with saffron fish and seafood cream soup
- Fillet of blue cod à la Grenobloise (hazelnut butter, lemon, capers, croutons)
- GF/LF/V** Fresh fruit salad
- Pastry chef’s treats

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BUSINESS LUNCH BUFFET

PRICES

(continued)

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

Kingdom of the Rising Sun (20 guests minimum)

59

Miso broth with Asian vegetables and egg noodles

Crunchy vegetables in Thai basil and sesame oil dressing

LF Tonkinese salad: bean sprouts, rice vermicelli, carrots, bok choy, sweet peas

GF/LF/V Green salad, miso dressing

GF/LF/V Tangy sticky rice, homemade kimchi, furikake

GF/LF/VEG Egg fried rice, carrots, corn and peas

LF/VEG Udon noodles, umami egg, shiitake mushrooms, eggplant and Chinese broccoli

Marinated salmon, wakame algae and shrimp tempura

Two choices (three choices: + \$4)

Steamed dumplings with sweet and sour sauce

LF/VEG General Tao tofu

LF Korean-style gochujang chicken drumsticks

LF Gaspor Farm piglet shank with garlic, ginger and lemongrass

GF Tom Yum shrimp stir-fry

GF/LF/V Lychee, mango and dragon fruit on a banana leaf

GF/LF Coco flan

Pastry chef's treats

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BUSINESS LUNCH BUFFET

PRICES

(continued)

All our business lunch buffets include regular and decaffeinated coffee and a selection of teas.

La dolce vita (20 guests minimum)

59

LF	Stracciatella soup
GF/V	Platter of tomatoes and fresh mozzarella, fresh basil and balsamic caramel
GF/LF/VEG	Crunchy vegetables with dressing
VEG	Panzanella with white beans and grilled vegetables
GF/LF/V	Arugula and radicchio salad with Catalina dressing
	Cold cut platter (salami, porchetta, Parma ham and capicollo)
VEG	Sweet potatoes, roasted red, yellow-fleshed potatoes, fried capers, gremolata and Parmesan
GF/LF/V	Veloce ratatouille
	Two choices (three choices: + \$4 / four choices: + \$6)
GF/LF/V	Fried polenta, caponata with <i>sauce vierge</i>
	Casarecce with classic blade roast and pancetta bolognese sauce, and aged Parmesan shavings
GF/LF	Caramelized cod with “cioppino ‘nduja” broth and shellfish
GF/LF	Veal saltimbocca, spicy jus with Sicilian olives and orange peel
	Fried chicken drumsticks, Italian spices, smoked tomato aioli
	Rotolo with Le Coprin Farm mushrooms and creamy lemon sage sauce
	Sagnarelli with Italian sausage meat and grilled shrimp, and amatriciana sauce
GF/LF/V	Seasonal fruits and berries
GF/LF/V	White balsamic and basil melon
	Pastry chef’s choice of Italian treats

For an extra \$2 per guest, you can add two pizzas to your Italian lunch:

Roman pizza (homemade focaccia dough):

- “Carne” (meat)
- “Tartufi” (potatoes, confit onions, truffle paste, Parmesan)
- “Margherita” (tomatoes, fresh mozzarella, fresh basil)

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DINNER

PRICES

PLATED DINNER

The minimum requirement is 20 guests and three courses.

Choose one or two appetizers, one main course and one dessert for all your guests.

The main courses are served with seasonal vegetables, the chef's choice of potatoes, and assorted fresh breads.

Regular and decaffeinated coffee and a selection of teas are included.

A second choice of main course may be ordered; an additional fee of \$10 per person applies.

You must provide us with the final count of each dish two weeks before your event.

APPETIZERS

Hot soups

	Smoked butternut squash soup with salted squash seed granola and spiced honey	12
	Le Coprin Farm mushroom chowder with <i>tartufata</i> tangy cream	12
GF/LF/V	Cream of sweet potato soup with curry and coconut milk, turmeric and ginger oil	12
GF/LF/V	Cream of celery root and parsnip soup with salted-herb sunflower seed pesto	12
	Andalusian cream soup with roasted tomatoes and peppers, crème fraîche and pangrattato	12

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DINNER

PRICES

PLATED DINNER *(continued)*

APPETIZERS *(cont'd)*

Cold appetizers

GF/LF/V	Mixed lettuce and small garden vegetables, tangy grape emulsion	12
VEG	Jar of grape tomatoes, fresh plums, sun-dried golden grapes, fresh mozzarella, vincotto dressing, purple basil greens, crispy flat bread	15
	Grilled romaine lettuce, Caesar emulsion, pangrattato, fried capers, smoked pulled pork flank	15
	Wild boar pâté en croûte with foie gras, marinated condiments with honey mushrooms from Le Coprin Farm and daisy buttons, Québec haskap mustard	21
	Martini goblet with crab rillettes and fresh cheese, ginger apple jelly, salpicon with green apples and fennel, scallop mousse and crispy flat bread	22
	Honey-glazed and caramelized salmon gravlax from Wakefield Juniper Farm, Lower St. Lawrence furikake spices, sumac and horseradish cream, served as a millefeuille	20



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[10]

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DINNER

PRICES

PLATED DINNER *(continued)*

Hot appetizers

	Calf sweetbread glazed with Wakefield Juniper Farm buckwheat honey, lemon and thyme mushroom puff pastry, goat cheese and pistachio cream sauce	28
	Braised beef cannelloni, burnt caramel squash mousseline, spicy jus, blown wild rice	22
GF/LF/V	Crispy polenta, artichokes à la barigoule, nasturtium leaf chlorophyll	18

MAIN COURSES

Fish and seafood

GF/LF	Iceland cod, parsnip mousseline, black-garlic meat jus	56
GF/LF	Grilled salmon, Argentinian jumbo shrimp, spicy crustacean broth, tomatoes and Espelette pepper	59

Meats

GF/LF	Pork loin eye from Gaspor Farm, meat jus flavoured with orange marmalade, star anise and chipotle peppers	62
GF/LF	Beef striploin infused with red wine, thyme and bay leaf, with a creamy pepper and tarragon sauce	65
GF/LF	Venison medallions in a crust with boreal seasonings (dunes pepper, balsam fir shoots and sumac), meat glaze with elderberry gelee	75
GF/LF	Beef mignon caramelized with Warrior Spices, with red wine sauce (180 g)	75



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[11]

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DINNER

PRICES

PLATED DINNER *(continued)*

Poultry

GF/LF	Free-range chicken breast smoked with skin on, poultry juice flavoured with wild mustard and long pepper	56
GF/LF	Confit guinea fowl breast with smoked cheddar mousseline and mushrooms, thyme meat juice	59

Vegan

GF/LF/V	Gluten-free penne forestier, sautéed mushroom “scallops”, bitter caramel squash mousseline, compressed spinach, confit cipollini	59
GF/LF/V	Butter chicken-style tofu and chickpeas, jasmine rice, maple-roasted carrots, sweet peas, fried kale	59
GF/LF/V	Vacuum-cooked cauliflower steak, BBQ glazing with Warrior Spices, lentil casserole with roasted garlic and rosemary, broccolini, marinated vegetables, spicy jus	59

DESSERTS



	Caramel-flavoured cheesecake with chocolate crunch	14
	Baked Alaska with seasonal flavourings	14
	Sortilège tiramisu martini	14
	Millefeuille	14
	Chocolate-fleur de sel slab cake	14
	Maple-flavoured boreal blueberry tart	14
GF/LF/V	Creamy raspberry delight, with buckwheat crispy base	14

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DINNER

PRICES

PLATED DINNER *(continued)*

WOULD YOU LIKE TO LET YOUR GUESTS CHOOSE THE MAIN COURSE ON SITE?

A minimum of 20 people, a maximum of 200 people and a **four-course plated dinner** are required.

If so, from our ***Plated Dinner Menu***, select:

- One choice of soup for the group
- One choice of hot or cold appetizer for the group
- Two main course choices: unique price of \$69 for the main course chosen from the *Plated Dinner Menu*, except for the filet mignon
- One choice of dessert for the group

Total dinner menu price per person:

The prices of the soup, the hot or cold appetizer and the dessert you have selected are added to the unique price of \$69 for the main course.



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[13]

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DINNER

PRICES

BUFFET DINNER

Hearty feast (30 guests minimum)

75

Soup of the day served with bread rolls and butter

VEG Platter of vegetables with dressing

Cold cut and pork meat board

Local cheese bar

GF/LF/V Mix of crispy lettuce with homemade dressing

GF/VEG Baby potato salad with yellow wax beans, pickles, dill and whole-grain mustard

Caesar-style broccoli and Brussels sprout salad

Seasonal salad

GF/LF Free-range chicken breast and thigh, buttered cabbage, glazed carrots, pearl onions, reduced juice with "*herbes provinciales*"

GF/LF Salmon fillet, pistou sauce and shellfish, with white wine

Arrabbiata lasagne with spinach and provolone cheese

GF/LF Vegetable fricassee

GF/LF Roasted russet potato wedges with oregano and smoked paprika, dijonaise sauce

LF Mix of heirloom rice, Milanese topping

Dessert Table



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DINNER

PRICES

BUFFET DINNER *(continued)*

SUPPLEMENT YOUR BUFFET

Steaming jumbo shrimp (2) with garlic and lemon butter	12
Salmon gravlax glazed with honey from Juniper Farm in Wakefield, marinated mix, horseradish cream, and Bobino Bagel chips	20
Leche de tigre scallop ceviche in martini goblets (minimum of 2 dozen)	72/dozen



Carved by chef (\$175/hour, minimum 2 hours)

GF/LF	Slow-cooked beef striploin with Warrior Spices, bordelaise sauce and pepper sauce	15
GF/LF	Slow-cooked beef ribs with Warrior Spices, bordelaise sauce and pepper sauce	23
GF/LF	Roasted beef tenderloin with Warrior Spices, bordelaise sauce and pepper sauce	32
	Leg of lamb in an " <i>herbes provinciales</i> " crust, with Dijon mustard and rosemary sauce	20

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[15]

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DINNER

PRICES

FOOD STATIONS

The required minimum is 50 people per station, and you must select at least three stations.

Regular and decaffeinated coffee and a selection of teas are included.

Viva Italia

24

Choice of pasta: casarecce, meat ravioli

Choice of sauce: rosée, alfredo, arrabiata

Toppings: Northern shrimp, traditionally smoked bacon, chicken, Parmesan shavings, pesto, green onions

Roman pizza (homemade focaccia dough) (choice of 2)

- Carne pizza (with meat)
- "Tartufi" pizza (potatoes, confit onions, truffle paste, Parmesan)
- Margherita pizza (tomato, fresh mozzarella, fresh basil)

VEG
VEG

Caesar salad

Meat Lovers

34

Whole chicken wings with Warrior Spices and ranch sauce

Mini double cheeseburger

Smoked Polish beef sausage, pretzel hot dog bun, American cheese, sauerkraut, secret sauce

VEG Roasted sweet potato and grilled corn salad

Creamy coleslaw with dill

The Red Dragon

30

V Ramen noodle bar and Phô soup

Sides: ramen noodles, rice vermicelli, Korean pork flank, umami egg, roasted tofu, marinated beef, bean sprouts, bok choy, julienne raw vegetables, hoisin sauce, chili sauce, julienne fried wonton, coriander, shallots, furikake

Hot plate: shrimp tempura, hot gochujang mayonnaise

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DINNER

PRICES

FOOD STATIONS *(continued)*

Fiesta

34

Taco bar with toppings:

Pulled pork

Crispy fish

GF/LF/V

Vegan chili

Leche de Tigre ceviche platter (mahi-mahi)

Guacamole

Corn chips

Onions and marinated peppers

Sour cream

Pico de gallo

Coriander

The Fishermen

42

Québec crab pieces with citrus butter

Northern shrimp roll with tarragon celery remoulade, served on a pretzel hot dog bun

Fish and seafood fritters with rouille mayonnaise

Surf and turf Valencia paella

Salad with fennel, princess scallops and pollock, creamy Madras curry and honey

Sweet selections

20

Pastry chef's treats

GF/LF/V

Sliced fresh fruit

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[17]

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RECEPTION

PRICES

RECEPTION BUFFET

The Social

42

GF/LF/VEG Veggies and dip
Cold cut and pork meat board
Chef's choice of canapés (six per person)
Assorted sandwiches (two per person)

CANAPÉS

52/dozen

A minimum of two dozen per selection is required.
A maximum of five selections of cold or hot canapés is possible.

Cold canapés

Chef's choice of cold canapés
Cold cuts
Cheesy crab bites in a wasabi pea crust
Cocktail shrimp skewer
Foie gras crème brûlée
Smoked salmon and beet roll
Beef tataki with truffles



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RECEPTION

PRICES

RECEPTION BUFFET *(continued)*

CANAPÉS *(cont'd)*

52/dozen

Hot canapés

	Chef's choice of hot canapés	
	Crispy chicken wings	
VEG	Cheese arancini	
	Korean beef skewer	
	Chicken skewer	
	Shrimp tempura	
VEG	Spring roll with plum sauce	
VEG	Spanakopita (puff pastry with spinach filling)	
VEG	Artichoke and Kalamata olive tart	
	Assorted mini quiches (classic, vegetable, salmon)	

Premium canapés

	North Carolina-style pulled pork slider	+ 10
	Angus beef slider with cheese and caramelized onions	+ 14

GF/LF/V **Vegan and gluten-free selections**

	Korean-style bites	
	Hearts of palm and artichoke bites	
	BLT-style avocado mousse	
	Cauliflower steak verrine	
	Terrine of grilled vegetables and grilled fauxmage	
	Beet tartare with basil and julienned taro	

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RECEPTION

PRICES

RECEPTION À LA CARTE

(Prices are per guest unless otherwise indicated)

	Sandwiches (egg, chicken, ham, tuna) and chef's choice gourmet sandwiches	13
	Local cheese platter, assorted artisanal breads, gluten-free crackers	14
	Cold cut and pork meat board	14
V	Confit eggplant spread, roasted pita bread with " <i>herbes provinciales</i> "	8
	Salmon gravlax glazed with honey from Juniper Farm in Wakefield, marinated mix, horseradish cream, and Bobino Bagel chips	20
	Basket of chips or pretzels (for 8 people)	10
	Basket of nachos, cheese sauce and salsa, sour cream, guacamole (for 8 people)	22
	Bowl of buttered popcorn (for 8 people)	8
	Buttered popcorn carousel (minimum 50 people)	8
	Dozen shrimp with cocktail sauce, lemon and lime	52/dozen
	Shrimp on ice sculpture with cocktail sauce, lemon and lime (minimum 50 people)	20

ICE SCULPTURE

Personalize your reception:

First block	650
Each additional block	250

Examples of sculptures: alcohol luge, 3D corporate logo with lights, event theme.

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[20]

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RECEPTION

PRICES

RECEPTION – LATE-NIGHT FOOD STATIONS

A minimum of 50 people per station is required.

Regular and decaffeinated coffee and a selection of teas are included.

Poutine Station

20

Crispy fries, traditional gravy, cheese curds

Gourmet Poutine Station

24

Crispy fries, cheese curds

Gravy: pepper, classic, bolognese

Toppings: smoked meat, bacon, Polish beef sausage, chicken nuggets, sautéed mushrooms, caramelized onions, green peas, creamy coleslaw

Dessert Station

18

Pastry chef's treats

Funfair Station

20

Buttery popcorn carousel, chips, fried onion petals, sweet and salty pretzel balls, candy jars, cake pops

Pizza Station (two slices per guest)

22

Choice of two pizzas among the following:

VEG

Margherita

Pepperoni and cheese

All-dressed

Vegetarian



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GENERAL INFORMATION

The Casino de Mont-Tremblant is the exclusive provider of food and beverages. No outside food or drinks are allowed. No leftover food or drinks may be taken outside the Hilton Lac-Leamy.

You must confirm your menu and event details with the person in charge of conferences and banquets one month before the event date. The prices shown are subject to change and do not include taxes or service.

We are happy to prepare menus in keeping with your dietary restrictions and those of your guests (e.g., vegetarian selections, food allergies); additional fees may apply. If this service is required, please notify our staff at least seven days before your event.

Deposit and payment

A non-refundable deposit of \$500* is required to confirm a reservation. Final payment* must be made 14 days before the event.

Final guarantees must be provided 72 business hours prior to the event and cannot be reduced after then.

Due to fluctuations in the food market, menu prices will be confirmed no more than three months prior to the event date.

To reach us

Email address: CMT-BanquetsTremblan@loto-quebec.com

Phone number: 1 877 574-2177, option 6

** Or according to the terms of your room rental contract.*