



BANQUET MENU

2024



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 \$19.50

Minimum of 10 people.

- Fruit juice
- Basket of mini-pastries
- Assortment of yogurts
- Homemade granolas
- Sliced fresh fruits
- Coffee, tea, herbal tea

COUNTRY STYLE \$23.75

Minimum of 15 people.

- Fruit juice
- Sliced fresh fruits
- 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 | \$2.50 |
| Pork creton | \$3.50 |
| Baked beans | \$3.75 |
| Chicken sausages | \$3.75 |
| Yogurt | \$4.00 |
| Mini pastries (2/person) | \$4.25 |
| Yogurt and homemade granola | \$4.50 |
| Pancakes and maple syrup | \$5.25 |
| Assortment of cheeses | \$5.75 |
| Chia & berry pudding | \$6.75 |
| Smoked salmon platter | \$10.25 |
| Breakfast sandwich
(English muffin with egg, ham and cheese) | \$11.25 |



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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 \$14.75

Chocolate twists
Cherry and yogurt danishes
Vanilla Almond Milk

MEZZE \$17.50

Pita Chips
Hummus
Tzatziki
Homemade Iced Tea

CINEMA \$17.50

Buttery Popcorn
Homemade potato chips
Skittles candies
Soft drinks, sparkling water

TEX-MEX \$18.75

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

ALL CHOCOLATE \$19.50

Chocolate macarons
Brownie Bites
Chocolate almond milk
Hot chocolate

HEALTH BREAK \$19.75

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

ALL-DAY \$20.50

REFRESHMENT

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 \$5.50

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

EXPRESS \$11.25

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

VOYAGEUR \$12.75

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	\$37.50 /dozen
Pastries	\$40.25 /dozen
Muffins	\$39.75 /dozen
Homemade cookies	\$30.75 /dozen
Banana bread	\$33.75 /dozen
Mini stuffed donuts	\$35.25 /dozen
Fruit basket (apple/orange/banana)	\$35.75 /dozen
Sliced fresh fruit platter	\$6,25 /person
Homemade potato chips	\$5,75 /person
Vegetables and dip	6,25 \$ /person
Corn chips & salsa	5,75 \$ /person
Bag of potato chips	\$5.25 /unit
Cranberry nut mix (140gr)	\$4.75 /unit
Homemade granola bar	\$6.25 /unit
Coffee, decaffeinated, tea, herbal tea	4,25 \$ /person
Pitcher of juice	28,75 \$ /1litre
V8 vegetable juice	5,05 \$ /340ml
Bottled water	5,05 \$ /355ml
Soft drinks / sparkling water	5,05 \$ /355ml



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LUNCH

Buffet service maximum two hours. Price per person, based on the total number of people in the group.
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ADD SOFT DRINKS, CHARGED UPON CONSUMPTION: \$5.05 / UNIT

SANDWICHES LUNCH \$32.95

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 \$34.95

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.



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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 **\$15.50**

Orange juice
 Muffin
 Orange
 Greek yogurt and granola

BOX #2 **\$17.50**

Orange juice
 Breakfast pastry
 Apple
 Greek yogurt and granola
 Cheese

BOX #3 **\$22.50**

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

BOX #4 **\$23.25**

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

COFFEE TO GO **\$48.25**

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

LUNCH

LUNCH TO GO #1 **\$29.25**

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 **\$32.25**

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



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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	\$15.25
Beet-cured salmon gravlax	\$16.50
Beef Tartare (4oz)	\$19.25
Homemade foie gras torchon, cranberry bread, cloudberry jelly	\$22.50
Wild mushrooms medaglioni, Arugula pesto, watercress salad with walnut oil	\$18.25
Arancinis, green pea mousseline	\$18.25

SOUPS

1 choice

Seasonal soup, chef's inspiration	\$8.00
Vegan Vegetable Soup	\$8.25
Butternut squash and carrot soup	\$8.25
Cream of wild mushrooms	\$8.75
Cream of vegetable with cheddard crouton	\$8.75

SALADS

1 choice

Seasonal salad, Chef's inspiration	\$10.50
Tremblant salad, mix of lettuce, kale, spinach, roasted grilled Squash, feta and maple vinaigrette	\$12.75
Kandahar salad, spinach, beets, goat cheese, blood orange vinaigrette	\$12.75
Caesar salad with homemade vinaigrette	\$12.75

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	\$33.75
Duck, pork and cranberries stuffed chicken breast, berry sauce	\$35.25
Guinea fowl supreme with mustard and tarragon	\$37.75
Half Cornish hens stuffed with wild rice and cranberries, apple and calijou sauce	\$38.50
Gnocchi with shrimps and cherry tomatoes, pesto tomato sauce	\$34.50
Salmon fillet, sauce vierge, tomatoes, capers and basil	\$36.75
Beef cheek with red wine sauce	\$40.25
Angus beef flank steak, tomato and ginger marinade	\$43.25
AAA Filet mignon, pepper and cognac Sauce	\$57.75
Confied lamb shank, cooking juice flavored with rosemary and port	\$41.50

ALLERGEN-FREE DISH

The price will be the same as the main course chosen

Lentil and sweet potato parmentier
Thai marinated tofu, rice vermicelli
Tomato risotto with grilled vegetables and spinach
Falafel with spicy vegetable rice



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DESSERTS

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

PEAR \$12

Pear and caramel, maple cream on a butter cookie

MAPLE MOUSSE CAKE \$12

CHOCOLATE & CARAMEL \$12

Black chocolate and caramel ganache on a chocolate cookie

CARROT CAKE \$12

CHEESECAKE \$12

KEY LIME PIE \$12

RED VELVET CAKE \$12

CHOCOLATE CAKE \$12

Vegan, Gluten Free

DESSERTS TO SHARE

PLATTER TO SHARE \$14

1 platter per table, 3 units per person

Assortment of macarons, truffles and mignardises

Coffee, tea or herbal tea service

DESSERT BUFFET \$14

Variety of cakes, tartlets

Assortment of mignardises

Coffee, tea, or herbal tea



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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

\$64.75

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



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DINNER BUFFET

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 Add 1 choice of main course, extra fee of \$8.50 per person.

DUNCAN

\$59.75

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

\$51.25

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

\$99.50

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



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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 \$6.25

VEGGIES, HUMMUS AND GRILLED PITAS \$13.50

NACHOS \$14.50

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

QUEBEC CHEESES \$19.50

With crackers, bread and grapes

BEEF SLIDERS AND POUTINE \$26.50

POUTINE \$18.75

JUMBO PRETZELS \$17.50

Variety of pretzels and mustards

BEAVERTAIL STATION \$19.50

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	\$41.00
Smoked salmon on blinis, aigrelette sauce	\$41.00
Classic beef tartare	\$47.00
Salmon tartare with green apple	\$45.00
Bloody Caesar Shrimp	\$48.00
Scallop ceviche, mango & basil emulsion	\$49.00
Spiced beef filet mignon, yogurt with cucumbers sauce	\$48.00
Homemade foie gras, gingerbread crouton with ice cider jelly	\$49.00
Black fig stuffed with goat cheese and cashew	\$47.00
Mini pears with goat cheese and walnuts	\$46.00

HOT CANAPÉS

Spanakopita	\$41.00
Vegetarian samosa	\$40.50
Chicken satay skewers, coconut and red curry marinade, peanut sauce	\$47.00
Shrimp and pork dumplings	\$45.00
Chicken samosa	\$47.00
Mushroom arancini, creamy gorgonzola dip	\$46.00
Angus mini-cheese burgers, onion compote	\$48.00
Shrimp bundles	\$45.00
Truffle mac & cheese bites	\$46.00
Smoked-meat Mini-EggRolls	\$48.00

CHEF'S INSPIRATION

Variety of cold and hot canapés	\$40.50
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WINES CARD

Subject to change according to availability

WHITE

Casal Sobreiro, Lisboa, Portugal	\$39.43
Madregal, Chardonnay/Trebbiano, Abruzzes, Italy	\$41.28
Avarino, Trebbiano/Moschofilero/Roditis, Nestor Winery, Peloponnese, Greece	\$44.22
DuToitskloof, Chenin Blanc, Cape Town, South Africa	\$48.64
Bixio, Pinot Grigio, Vénétie, Italy	\$50.85
Vidal, Vignoble Val Caudalie, Dunham, Quebec	\$53.43
Des Lyres, Sauvignon Blanc, Château Bertinerie, Blaye-Côtes-de-Bordeaux, France	\$58.78
Paddleboard, Chardonnay, Kautz Family Vineyard, California, USA	\$61.72

RED

Casa Sobreiro, Lisboa, Portugal	\$39.43
Madregale, Sangiovese/Montepulciano, Abruzzes, Italy	\$41.28
Sattoriva Antica, Merlot, Vénétie, Italy	\$44.22
DuToitskloof, Cabernet Sauvignon/Shiraz, Cape Town, South Africa	\$48.64
Lote D, Syrah, Polkura, Colchagua, Chile	\$53.43
Des Lyres, Merlot/Cab sauv/Malbec/Cabernet Franc, Château Bertinerie, Blaye-Côtes-de-Bordeaux, France	\$58.78
Paddleboard, Cabernet Sauvignon, Kautz Family Vineyard, California, USA	\$61.72
Paddleboard, Pinot Noir, Kautz Family Vineyard, California, USA	\$64.49
Valpolicella Ripasso, Le Arche, Vénétie, Italy	\$66.33

SPARKLING WINE

Prosecco, Le Arche, Vénétie, Italy	\$57.68
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CHAMPAGNE

Taittinger, Reserve Brut, Reims, France	\$168.42
Veuve Clicquot, Reims, France	\$260.74

ALCOHOL-FREE

Sparkling Apple Must, Cidrerie St-Nicolas, Quebec	\$25.06
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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	\$6.24	SHOOTER	\$4.22
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Labatt products			
IMPORTED BEER	\$7.53	DELUXE SPIRITS	\$ 9.54
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Stella Artois, Corona Corona Sunbrew 0%			
GLASS OF WINE	\$7.89	DELUXE DIGESTIF	\$10.65
<hr/>		<hr/>	
House wine			
STANDARD SPIRITS	\$7.89	PREMIUM LIQUOR	\$11.20
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COCKTAIL	\$8.99	OTHERS	
<hr/>		<hr/>	
Bloody Caesar		Atypique Mojito alcohol-free	\$6.75
Shape – raspberry and mint		Soft drink	\$3.67
Sainte-Marie Mojito		Water bottle	\$4.40
		Sparkling water	\$4.80



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