

LE  
MOUNT STEPHEN  
HÔTEL



416.364.1211 • [events@oliverbonacini.com](mailto:events@oliverbonacini.com) • [oliverbonacinievents.com](http://oliverbonacinievents.com)



# breakfast buffet

Choose a selection of platters to serve at your event!  
priced per person · minimum order of 10 portions  
includes coffee & tea

## **Fresh Fruit & Berries**

10

## **Bakery**

Viennoiseries, Scones, Assorted Jams

17

## **Pain Perdu**

Brioche, Québec Maple Syrup, Berries

18

## **Smoked Salmon Platter**

Smoked Salmon, Sesame Seed Bagels,  
Cream Cheese, Lemon, Onion, Capers

18

## **Healthy**

Tropical Chia Seed Bowls with Coconut Milk,  
Shredded Coconut, Granola, Berries

26

## **Hot**

Scrambled Eggs, Applewood-smoked Bacon,  
Breakfast Sausages, Duck Fat Potatoes

27

# brunch buffet

Choose a selection of platters to serve at your event!  
priced per person · minimum order of 10 portions  
available Saturday & Sunday  
includes coffee & tea

## **Oyster Platter**

Canadian Oysters, Lemon, Mignonette, Nasty Sauce  
5 each

## **Beet Salad**

Goat Cheese, Sherry Vinaigrette, Physalis, Candied Buckwheat, Mandarin Oil  
18

## **Cream of Mushroom Soup**

Shimeji & Maitake Fricassée, Socca Chips  
15

## **Black Pudding Hash**

Duck Fat Potatoes, Rarebit Sauce, Green Onion  
22

## **Bar George Sweet Table**

Assortment of Mini Desserts  
27

## breaks

priced per person · minimum order of 10 per item  
includes coffee & tea

### **Salty**

Green Olives, Kettle Chips, Housemade Dip  
16

### **Healthy Choice**

Vegetable Crudités, Whole Fruits,  
Fresh Fruit Juices  
22

### **Cheese, Please**

Chef's Selection of Local Québec Cheeses,  
Vegetable Crudités  
26

### **Bar George Sweet Table**

Assortment of Mini Desserts  
27





# plated lunch

Please select one starter, main and dessert!

priced per person

includes bread service, coffee & tea

*only available in the Elizabeth Ballroom*

*Can be modified to a buffet format. Please speak to your  
Event Specialist for more details*

## STARTERS

*Choose an additional pre-selected main for +5 per person*

<b>Cream of Mushroom Soup</b>	Shimeji & Maitake Fricassée, Socca Chips	15
<b>BG Lettuce Salad</b>	Aged Avonlea Cheddar, Seaweed Buttermilk Dressing, Cured Hen's Yolk	17
<b>Beet Salad</b>	Goat Cheese, Sherry Vinaigrette, Physalis, Candied Buckwheat, Mandarin Oil	18
<b>Steak Tartare</b>	Oyster Mayonnaise, Nori, Hen's Yolk Confit, Pickles	21
<b>Hamachi Crudo</b>	Anchovy Vinaigrette, Truffle Peach, Citrus, Horseradish, Grapefruit, Pistachios	29

## MAINS

*Choose an additional pre-selected main for +10 per person*

<b>Gnocchi</b>	Pomodoro Sauce, Parmigiano-Reggiano, Basil	30
<b>Mushroom Confit</b>	Portobello, Sautéed Yellow Oysters & Pickled Shimeji Mushrooms, Puffed Rice	32
<b>Chicken Breast</b>	Winter Mushrooms, Fingerling Potatoes, Suprême Sauce	46
<b>Macreuse</b>	Maitake Mushroom, Carrot Purée, Rhubarb Gel, Braised Jus	37
<b>Salmon</b>	Mashed Potato & Leek, Cauliflower Florets, Creamy Miso Sauce, Tobiko	42

## DESSERTS

*Choose an additional pre-selected main for +5 per person*

<b>Hazelnut Log</b>	18
<b>Caribbean</b>	18
<b>Blueberry Spiral</b>	18
<b>Québec Cheeses</b>	Marmalade, Sourdough, Berries 20

# express lunch

priced per person

## **Green Salad**

-

## **Meat or Vegetarian Wrap**

-

## **Crudités & Fruit**

-

## **Dessert**

Chef's Selection

49





# plated dinner

Please select one starter, main and dessert!

priced per person

includes bread service, coffee & tea

## STARTERS

*Choose an additional pre-selected main for +5 per person*

<b>Cream of Mushroom Soup</b>	Shimeji & Maitake Fricassée, Socca Chips	15
<b>BG Lettuce Salad</b>	Aged Avonlea Cheddar, Seaweed Buttermilk Dressing, Cured Hen's Yolk	17
<b>Beet Salad</b>	Goat Cheese, Sherry Vinagrette, Physalis, Candied Buckwheat, Mandarin Oil	18
<b>Steak Tartare</b>	Oyster Mayonnaise, Nori, Cured Egg Yolk, Pickles	21
<b>Hamachi Crudo</b>	Anchovy Vinaigrette, Truffle Peach, Citrus, Horseradish, Grapefruit, Pistachios	29

## MAINS

*Choose an additional pre-selected main for +10 per person*

<b>Gnocchi</b>	Pomodoro Sauce, Parmigiano-Reggiano, Basil	30
<b>Chicken Breast</b>	Winter Mushrooms, Fingerling Potatoes, Suprême Sauce	46
<b>Organic Salmon</b>	Mashed Potato & Leek, Cauliflower Florets, Creamy Miso Sauce, Tobiko	42
<b>Butler's Steak</b>	Pomme Purée, Seasonal Vegetables, Reform Sauce	48
<b>Lobster Risotto</b>	sauce Caroline, makrut lime, mint oil, micro coriander	67
<b>Beef Wellington</b>	Pastry-Wrapped Filet Mignon, Mushroom Duxelles, Prosciutto, Sweet Potato Purée, Brussels Sprouts, Caramelized Onion Gel, Green Peppercorn Sauce	71

## DESSERTS

*Choose an additional pre-selected main for +5 per person*

<b>Hazelnut Log</b>	18
<b>Caribbean</b>	18
<b>Blueberry Spiral</b>	18
<b>Québec Cheeses</b>	Marmalade, Sourdough, Berries 20

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity





# reception platters

priced per person · minimum order of 10 per item

## **Vegetable Crudités**

Housemade Dipping Sauce

9

## **Fresh Fruit & Berries**

10

## **Smoked Salmon Platter**

Blinis, Onions, Capers, Dill

16

## **Charcuterie Board**

House Pickles, Mustard, Toasts

18

## **Shrimp & Oyster Platter**

Chilled Gulf Shrimp, Coastal Oysters,  
Mignonette, Marie Rose & Nasty Sauce

28

## **Québec Cheeses**

Marmalade, Sourdough, Berries

20

## **Bar George Sweet Table**

Assortment of Mini Desserts

27







# passed canapés

priced per piece · minimum order of two dozen per item

## GARDEN

<b>Beet Tartare</b> Puffed Buckwheat, Physalis	5
<b>Mushroom Tartlet</b> Pickled Shimeji	5
<b>Arancini</b> Mushroom, Smoked Cheddar, Saffron Aioli	5
<b>Mushroom Bite</b> Sautéed Mushroom, Puffed Rice	6
<b>Québec Tomato Tartlet</b> Basil	6
<b>Grape Truffle</b> Goat Cheese, Cranberry, Coconut Flakes	6
<b>Spring Roll</b> Sweet Chili Sauce	6

## MEAT

<b>Devils On Horseback</b> Bacon-Wrapped Prunes, Almonds, Biff's Mustard	6
<b>Steak Tartare</b> Oyster Mayonnaise On Socca Chip	6
<b>Mortadella Toast</b> Parmigiano-reggiano	6
<b>Mini Chicken Slider</b> Sauce Ravigote, Lettuce, Brioche Bun	9
<b>Steak Brochette</b> Ponzu Glaze, Chimichurri Sauce	9
<b>FOIE GRAS TORCHON</b> Tart Shell, Cocoa Powder, Québec Gel	9
<b>Mini Beef Slider</b> Malt Mayonnaise, Cheddar, Brioche Bun	10
<b>Lamb Lollies</b> Mint Chimichurri Sauce	10

## SEAFOOD

<b>Canadian Oyster</b> Eastern & Western, Garnish	5.50
<b>Salmon Tartare</b> Ponzu Vinaigrette, Shiso Leaf	7
<b>Cured Salmon</b> Blini, Yoghurt, Dill	7.50
<b>Grilled Shrimp</b> Caroline Sauce, Coriander	8
<b>Lobster Roll</b> Brioche, Spicy Mayonnaise	15

## SWEET

<b>Pâtes De Fruits</b>	4.5
<b>Brownie</b>	5.75
<b>Praline Choux</b>	5.75
<b>Macaron</b>	5.75
<b>Financier</b> Raspberry	5.75
<b>Madeleine</b>	5.75
<b>Tart</b> Blackberry-Lime, Lemon	6.50
<b>Marshmallow</b>	6.50
<b>Sablé</b> Chocolate, Vanilla	6.50
<b>Mini Vanilla Log</b> Almond Biscuit, Passionfruit Crèmeux	6.50
<b>Mini Chocolate Log</b> Hazelnut Biscuit, Chocolate Mousse	6.50
<b>Chocolate Ball</b> Cocoa, Sablé	6.50
<b>Mini Mille-Feuille</b> Vanilla Pastry Cream	6.50

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

# kid's

priced per child

## **Pasta**

Pomodoro Sauce, Parmigiano-Reggiano

or

## **Chicken Fingers**

Fries, Mayonnaise

-

## **Ice Cream**

Berries

25



# beverages

priced per drink

## NON-ALCOHOLIC

<b>Bottled Juice</b> Apple, Cranberry, Orange, Grapefruit (300ml)	4
<b>Soft Drink</b> Coke, Diet Coke, Sprite, Ginger Ale (355ml)	4
<b>Coffee &amp; Tea</b> Freshly Brewed Coffee, Assorted Specialty Teas	4.50
<b>Sparkling &amp; Still Mineral Water</b> (750ml)	9
<b>Cold-pressed Fruit &amp; Vegetable Juice</b> Seasonal Selection (250ml)	9
<b>Grüvi</b> Dry Secco, Bubbly Rosé, Dry Red Blend (250ml)	10
<b>Fin Soda</b> Camerise, Aperitivo, Lemon & Lime Verbena, Rhubarb (250ml)	10
<b>Pitcher Of Cold-pressed Fruit &amp; Vegetable Juice</b> Seasonal Selection (1L)	25

## STATIONS

<b>Infused Water</b>	less than 100	35
Blueberry Orange or Cucumber Lemon	more than 100	50

## BEER & CIDER

### On Tap

Peroni	10
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### Beer

Peroni Nastro Azzurro	10
Asahi	12
Krombacher Pilsner	12

### Cider

Fleuri Klaus	12
Fleuri Rose	12

### Non-Alcoholic (355ml)

Peroni Libera 0%	10
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### Artisanal Cans

4 Origines West by Sud-Ouest IPA	15
4 Origines Botanik	15
Dominion City Sunsplit IPA	15
Les Grands Bois L'île de la Nuit Stout	15

# beverages

priced per drink

## COCKTAILS

### Manhattan

Crown Royal Canadian Whisky	14
Jim Bean Bourbon	20
Canadian Club Rye	20
Bulleit Bourbon	24
Buffalo Trace Bourbon	26

### Old Fashioned

Wild Turkey Bourbon	20
Jim Bean Bourbon	20
Jack Daniel's Whiskey	20
Maker's Mark Bourbon	24
Buffalo Trace Bourbon	26
Woodford Reserve Bourbon	28

### Negroni

Tanqueray Gin	16
Bombay Sapphire London Dry Gin	16
Hendrick's Gin	22
Botanist Gin	24

<b>London Mule</b>	16
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<b>Tom Collins</b>	16
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### Martini

Bombay Sapphire London Dry Gin	18
Ketel One Vodka	18
Tanqueray Gin	18
Belvedere Vodka	30
Hendrick's Gin	30

## BAR

### Premium

	average per oz	14
Ketel One Vodka, Hendrick's Gin, Plantation Original Dark Rum, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Espolòn Blanco Tequila		

### Ultra Premium

	average per oz	18
Belvedere Vodka, Tanqueray No. Ten Gin, Zacapa No. 23 Centenario Rum, Lot No. 40 Rye, Buffalo Trace Bourbon, Glenmorangie 10 Year Old Scotch, Don Julio Blanco Tequila, Convite Esencial Mezcal		



# wine list

## SPARKLING

Villa Conchi Cava Brut, Spain	64
Fiol Prosecco, Italy	69
Chandon, Napa Valley, California	119
G.H. Martel 'Victoire' Prestige Brut, Champagne, France	159
Taittinger Brut Reserve, Champagne, France	240
Piper-Heidsieck Brut, Champagne, France	240
Piper-Heidsieck Rare, Champagne, France	980

## ROSÉ

Gérard Bertrand Gris Blanc, Pays d'Oc, France	61
Miraval, Côtes de Provence, France	78

## WHITE

Boschendal 'The Pavillion' Chenin Blanc, Western Cape, South Africa	50
Clos Montblanc, Castell Macabeu, Catalunya, Spain	52
Trapiche 'Zaphy' Chardonnay, Mendoza, Argentina	52
João Portugal Ramos 'Loureiro' Vinho Verde, Portugal	55
Bolla 'Retro' Pinot Grigio, Valdadige, Italy	57
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	64
Château Ste-Michelle, Chardonnay, Columbia Valley, United States	74

## RED

Trapiche 'Zaphy' Cabernet Sauvignon, Mendoza, Argentina	52
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	64
Frescobaldi 'Castiglioni', Chianti, France	66
Gérard Bertrand 'Tautavel', Côtes du Roussillon, France	68
Grupo Peñaflor 'Koskil' Pinot Noir, Patagonia, Argentina	70
Santi, Valpolicella Classico le Caselle, Italy	72
Château Ste-Michelle, Cabernet Sauvignon, Columbia Valley, United States	78

*Not sure what to select? Forward your menu selection and wine price range to your event specialist.*

*Our sommelier is happy to assist with your selection for your event!*

# bar packages

priced per person · minimum 100 persons

## **PREMIUM**

*Open bar for one-hour reception before dinner and for three hours after dinner*

### **Bar**

Ketel One Vodka, Tanqueray Gin,  
Plantation Original Dark Rum, Crown Royal Rye,  
Bulleit Bourbon, Johnnie Walker Black Label Scotch,  
Tromba Blanco Tequila

### **House Wines**

### **Beer & Cider**

Standard & Premium

### **Non-alcoholic**

Soft Drinks, Juice

70

# BOOKING INFORMATION & FAQ

## WHAT ARE THE ROOM CAPACITIES?

	Banquet	Banquet with dancefloor	Half rounds of 6	Reception
Salon Elizabeth	250	220	150	350
South	180	120	90	250
North	70	50	45	150

## WHEN ARE THE ROOMS AVAILABLE?

Bookings are made on a first-come, first served basis, based upon availability.

Breakfast	Monday to Friday	6–10:30am
Lunch	Monday to Friday	12–3:30pm
Brunch	Saturday & Sunday	10am–2:30pm
Dinner	Monday to Sunday	5pm–2am
Full Day	Monday to Sunday	8am–4pm

*Event timings may be eligible to be extended past their determined end time. A fee of \$400 plus tax per additional hour may be applied. Please speak to your event specialist for more information.*

## RENTAL & MINIMUM SPEND REQUIREMENTS

- Use of Le Mount Stephen's ballroom is subject to a minimum spend requirement for food and beverage, exclusive of gratuity (18%) and taxes (14.975%)
- If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on your final bill
- Statutory holidays are subject to a 150% surcharge
- All food and beverage pricing listed in this package excludes taxes and gratuity
- Your event specialist will be happy to present you with the minimum spend requirements for your proposed event

## KEY DATES

- Final food and beverage selections are due and locked in two weeks prior to event date
- Final guest count and floor plans are due five full business days prior to event date
- Payment of estimated event charges is due in full five business days prior to event date
- Insurance is due at least one month in advance

## COMPLIMENTARY SERVICES

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Votive candles
- Table numbers

# BOOKING INFORMATION & FAQ

## **ADDITIONAL CHARGES (IF APPLICABLE)**

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- SOCAN legislated music fee (government-mandated): one-time charge based on standing capacity of the space
- RE:SOUND legislated music fee (government-mandated): one-time charge based on standing capacity of the space
- Audiovisual: see below for details
- Ceremony fee (noted in contract): \$400 + taxes (charged if applicable)
- Insurance: \$150 + taxes
- Clean-up fee: \$150 + taxes (charged if applicable)
- Storage fee: \$50/day
- Labour fee: price based on requirements

## **BEVERAGE COSTS**

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic)
- Cash bar
- Open bar packages are available for events with 100 guests or more
- Bar offerings can be tailored with your event specialist to manage bar costs and consumption

## **WINE SELECTION**

- You may select one white and one red wine to serve
- You are charged per bottle consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations, we cannot permit guests to bring in their own wine
- We are not able to order in wines that are not part of our current selection

## **MENU SELECTION**

- All menus must be pre-set (maximum choice of one appetizer, two entrées, and one dessert)
- Menu items and pricing are based on current seasonal selections and market prices
- If you wish to add additional options to the menu, a pre-selection fee per person will be added to your final bill
- The only outside food items permitted are cakes and cupcakes (subject to service fee)
- Any other outside food is subject to management approval (service fee may apply)

## **DO YOU PROVIDE KOSHER MEALS?**

We are unable to provide kosher-friendly food or kosher food. If you require kosher meals for certain guests, please let your event specialist know. An invoice from the food provider will need to be given to your event specialist, and a 20% landmark fee will be charged to your final bill for the outside food.

# BOOKING INFORMATION & FAQ

## WHAT SHOULD I CONSIDER IN REGARDS TO TIMING?

Be sure to consider the following items for your agenda and timing. Your event specialist can help with any questions you may have.

- Cocktails and canapés—how long?
- Seating—depending on final guest count and pace of crowd, seating can take 10–20 minutes
- Formal introductions, first toasts, and welcome speech
- Order-taking—at least 15 minutes required
- Speeches—for best flow, we recommend having speeches after order-taking, before first course is served, or in between courses
- Formal presentation/guest speaker—please speak to your event specialist to coordinate service timing with presentation

## CAKE & CUPCAKE SERVICE FEES

Cupcake Station	\$5 per guest
Cake (plated by the chef with garnish)	\$5 per guest

## AUDIOVISUAL (AV)

Encore Global is Oliver & Bonacini's (O&B's) official in-house supplier—please contact Encore Global to coordinate all of your audiovisual needs via email ([marc.boileau@encoreglobal.com](mailto:marc.boileau@encoreglobal.com)). Alternate permitted AV suppliers are subject to a minimum \$2500 access fee, must supply insurance, and must contract an AV technician through Encore Global if looking to patch into on-site equipment. Please note that adding audiovisual equipment may alter room capacities.

### On-site Contact Insurance

- Commercial general liability insurance issued by an insurance company is required to cover all events hosted at Expo Hospitality Management Ltd
- Commercial general liability insurance is required to provide a minimum liability of \$2,000,000 for bodily injury, personal injury, and/or property damage in any one occurrence and must include host liquor liability if liquor is being served
- Insurance must name Expo Hospitality Management Ltd as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own commercial general liability insurance totalling a minimum of \$2,000,000 for bodily injury, personal injury, and/or property damage in any one occurrence, their certificate can be provided for their services and will also be required to name Expo Hospitality Management Ltd as additional insured
- Your event specialist can assist in arranging third party insurance on your behalf, including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event



# BOOKING INFORMATION & FAQ

## ON-SITE CONTACT

An event manager will be available as your direct on-site contact on the day of your event.

## PARKING

Bar George has underground parking available. A maximum of five spots may be reserved per event. Please provide a list of names to your event specialist and confirm if the parking will be charged to the master bill or the individual. Additional parking is available at Superior Parking on 1414 rue Drummond.

## IS SMOKING PERMITTED?

Le Mount Stephen is a non-smoking establishment in conformity with the Québec Tobacco Control Act, L-6.2 and its regulations. Accordingly, smoking is strictly prohibited at Le Mount Stephen and on the premises.

## DO YOU PROVIDE REFERRALS TO MUSICIANS, FLORISTS, CAKE MAKERS, ETC.?

We are happy to provide referrals for all of your needs! Please speak with your event specialist.

## VENDOR MEALS

A vendor meal can be provided upon request. Price is based on your chosen menu and how many courses you'd like to offer your vendor.

## OTHER

- If designated seating is required, kindly supply your own place cards and/or floor plan
- Access to Le Mount Stephen for setup and deliveries is permitted two hours prior to guest invite time; if earlier access is required, a service fee may apply

## GUARANTEED GUEST COUNTS

- The guaranteed number of guests attending the event is required five business days prior to the event
- Please note that unless your event specialist is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

## PAYMENTS & DEPOSITS

- The full payment of the applicable room rental is required to secure the date and space, along with the signed contract; deposits can be made by certified cheque or EFT, bank draft, or wire transfer
- A second deposit, calculated at 50% of the estimated cost of the event plus applicable sales taxes (this includes but is not limited to charges for food and beverage, rentals, and audiovisual services)
- The final deposit, covering the remainder of the estimated total cost of the event plus applicable sales taxes, is due five business days prior to the scheduled event date. If at any time a change in event details increases the estimated cost of the event by more than \$5,000, an additional deposit will be due and payable immediately
- Following completion of the event, a final invoice will be produced detailing all actual charges and fees; upon issuance of the final invoice, payment of any outstanding balance will be due and payable immediately

# BOOKING INFORMATION & FAQ

## **CAN WE DO SPLIT BILLS?**

We do not offer split bills for events. Everything will be presented to you on one single bill at the end of the event. There is some flexibility with the bill to better accommodate you. We can offer the following:

- One bill for all food items (with the deposit) and another bill with all the drinks
- One bill for all food items (with the deposit) and all drinks are cash bar (each guest orders and pays for their drink right away)
- One bill is presented (with the deposit) and the payment can be made with a maximum of three separate cards

## **CANCELLATION**

- The contract may be terminated with formal written notice from one party to the other
- All deposits and payments are non-refundable
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five (5) business days prior to the function

## **Address:**

Le Mount Stephen Hotel  
1440 rue Drummond  
Montréal, QC H3G 1V9

## **Booking Inquiries:**

events@lemountstephen.com  
514.669.9246