

MEETING PACKAGES 2012



HÔTEL CHÂTEAU
LAURIER QUÉBEC



AND ITS BANQUET & CATERING SERVICES

George V



/// MEETING PACKAGE



BRONZE

Only
\$25
per pers.

YOUR PACKAGE INCLUDES :

- Meeting room rental
- 2 coffee breaks with light snack
- 1 flipchart

* Add continental breakfast for only \$ 12

** Add À la carte dinner for \$ 35

Promotion not applicable to meeting packages.

Gratuities and taxes not included.

Minimum 10 people.

CONTACT US TO BOOK
418-522-8108

/// MEETING PACKAGE



SILVER

Only
\$48
per pers.

YOUR PACKAGE INCLUDES :

- Meeting room rental
- 2 coffee breaks with light snack
- Lunch
- 1 flipchart

* Add continental breakfast for only \$ 12

** Add À la carte dinner for \$ 35

Promotion not applicable to meeting packages.

Gratuities and taxes not included.

Minimum 10 people.

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/// MEETING PACKAGE



GOLD

Only
\$56
per pers.

YOUR PACKAGE INCLUDES :

- Meeting room rental
- Continental breakfast
- 2 coffee breaks with light snack
- Lunch
- 1 flipchart

** Add À la carte dinner for \$ 35

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Minimum 10 people.

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BREAKS

CONTINENTAL BREAKFAST

- Croissants, homemade patries
- Sliced fruit platter, yogurt
- Assorted cheeses platter
- Orange juice
- Butter and homemade jams
- Coffee, tea, herbal tea

COFFEE BREAKS

- 1 /** • Coffee, tea, herbal tea
 - Pitcher of fruit juice
 - or** mineral water and soft drinks
- 2 /** • Coffee, tea, herbal tea
 - Pitcher of fruit juice
 - Muffin (1)
- 3 /** • Coffee, tea, herbal tea
 - Soft drinks
 - Warm homemade cookies (2)
- 4 /** • Coffee, tea, herbal tea
 - Pitcher of fruit juice
 - Mineral water
 - Banana bread **or** zucchini bread



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LUNCH

Choose one starter, one main dish and one dessert to create your menu

STARTERS

- Soup of the day
- Mesclun salad with garnishes and house vinaigrette
- Country-style pâté with mushrooms, onion and grape chutney

MAIN DISHES

- Amorini pasta in rosé sauce with lemon pepper grilled chicken
- Chicken breast with crushed fresh tomatoes, spinach and Québec cheeses au gratin served with pasta and julienne vegetables
- Island pork curry with fruit and coconut pieces served with basmati rice, chayote, carrots, celery and onions
- Thin-sliced Asian-style beef on egg noodles with stir-fried vegetables
- Veal cutlet in an oyster mushroom crust, fettucini, julienne vegetables and ivory sauce

DESSERTS

- Oatmeal cake frosted with sucre à la crème
- Pineapple and currant crumble with plain yogurt
- Dark chocolate and hazelnut praline
- Apple and fleur de sel caramel millefeuille
- Homemade sugar tart
- Bande aux fruits with lavender and almonds
- Fresh fruit salad

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DINNER

Choose one starter, one main dish and one dessert to create your menu

STARTERS

- Soup of the day
- Château-style foie blond with Beluga lentils and seasonal fruit chutney
- Salmon trilogy: micro-mesclun salad, tartare and house smoked salmon with lemon oil

MAIN DISHES

- Grain-fed chicken breast marinated in avocado oil and lemon zest, mushroom and pearl onion parpadelle pasta with supreme sauce
- Cedar plank Atlantic salmon with herb and lemon confit tapenade and a citrus hollandaise sauce served with wild and basmati rice
- Manseau cranberry and maple-marinated pork tenderloin with potato purée duo

DESSERTS

- Coconut and lime macaroon
- Creamy caramel gingerbread dome
- Hazelnut and almond chocolate composition
- Double chocolate lollipop
- Brownie composition with crisp, creamy lemon ganache
- Fresh fruit salad

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