



FAIRMONT
TREMBLANT

BANQUET MENU



Fairmont
TREMBLANT



FAIRMONT
TREMBLANT

BANQUET MENU

Morning	Breakfast ...3
	Buffet ...4
	Plated ...7
	To go ...8
	Coffee Break...9
Lunch	Lunch...12
	Sandwich Place...13
	Buffet ...14
	Plated ...17
	Lunch box ...18
Evening	Dinner ...19
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	Plated ...22
	Family style ...24
	Stations ...25
	Hors d'oeuvres ...27
	Wine list ...29
	Bar ...30
	General conditions ...31



CELEBRATE AT FAIRMONT TREMBLANT!

Mix Business with pleasure with Fairmont Tremblant's renowned culinary offer; a truly authentic taste of the region. We feature the freshest seasonal ingredients from local farmers, purveyors and artisans to create a regional gastronomy that rivals with the best City Centre.

We are committed to wellness and well-being by offering dishes without any overfished or endangered species , local products made by farmers that respect our environment and choices in our menu that are healthy and organic.



FAIRMONT
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BANQUET MENU



BREAKFAST



BREAKFAST • BUFFET

*Minimum of 20 people in banquet room
Service fees applicable for groups of less than 20 people*

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The CONTINENTAL

\$34 per person

Fresh fruit juices
(orange, apple and grapefruit)

Basket of pastries and assorted
small muffins

Three types of yogurt,
homemade granola and berries,
local honey

Morning cheese platter

Cubed fresh fruits

Assorted breads, raisin bread
and baguette

Butter and jams

Coffee, decaffeinated coffee
and selection of Lot 35 teas



The COMPLETE

\$41 per person

Fresh fruit juices
(orange, apple and grapefruit)

Basket of pastries

Assorted breads, raisin bread and
baguette

Yogurt station and toppings

Cubed fresh fruits

Scrambled eggs, tomato garnish,
cheddar and spinach (on the side)

Roasted potatoes with fine herbs

Bacon and sausages
(extra \$3 for poultry or veal
sausages)

Blueberry pancake with maple
syrup

Morning cheese platter

Coffee, decaffeinated coffee and
selection of Lot 35 teas

The ALTERNATIVE

\$30 per person

Fresh fruit juices
(orange, apple and grapefruit)

Gluten-free muffins and
madeleines

Lactose-free yogurt station,
grated coconut, grapes,
sunflower seeds and honey

Gluten-free granola

Creamy avocado and smoked
salmon on toasted quinoa bread

Cubed fresh fruits

Coffee, decaffeinated coffee and
selection of Lot 35 teas





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BREAKFAST • BUFFET

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Minimum of 20 people in banquet room

Service fees applicable for groups of less than 20 people

The FITNESS

\$41 per person

Fresh fruit juices (orange, apple and grapefruit)

Basket of pastries

Cubed fresh fruits and small jars of wild berries

Multi grain bagel with homemade smoked salmon and cream cheese

Yogurt and granola with wild berries

French toast, caramelized apple with maple syrup

Small omelet with roasted vegetables and 1608 cheese

Morning smoothie

Coffee, decaffeinated coffee and selection of Lot 35 teas





BREAKFAST • BUFFET

Service fees applicable for groups of less than 30 people

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The BREAKFAST COCKTAIL

\$49 per person

MINIMUM 30 person | MAXIMUM 75 person

Self-serve station with assorted juices and fresh fruits smoothie of the day

Yogurt and granola parfait with wild berries

Mini benedict on bagel and pancetta

Mini morning poutine (potatoes, cheese and hollandaise)

Mini chipolata and grilled pork belly skewers, roasted tomatoes and mushrooms

French toast with caramelized apples and maple syrup

Colorful fruits skewer

Mini grilled cheese with wild mushrooms and 1608 cheese on brioche bread, roasted apples with sprink of hazelnut

Coffee, decaffeinated coffee and selection of Lot 35 teas





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BREAKFAST • PLATED

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The MOUNTAINEER

\$40 per person

Fresh fruit juices (orange, apple and grapefruit)

Cubed fresh fruits in the center of the table and small jars of wild berries

Pastries from our bakers on central platter

Scrambled eggs with fine herbs and aged cheddar

Potatoes roasted with duck fat

Bacon or sausages
(extra \$3 for veal or chicken sausages)

Coffee, decaffeinated coffee and selection of Lot 35 teas

LITTLE EXTRAS

per person

Baked beans \$4

Morning smoothie \$8

French toast, caramlized apple with maple syrup \$8

Smoked salmon and cream cheese bagel \$12

The FITNESS

\$40 par personne

Fresh fruit juices (orange, apple and grapefruit)

Cubed fresh fruits in the center of the table and small jars of wild berries

Multi grain bagel with homemade smoked salmon and cream cheese

Yogurt and granola parfait with wild berries

French toast, caramelized apple with maple syrup

Small omelet with roasted vegetables and 1608 cheese

Morning smoothie

Coffee, decaffeinated coffee and selection of Lot 35 teas





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BREAKFAST • TO GO

The NATURE HIKE

\$27 per person

Yogurt and granola parfait with wild berries

Energy bar

Whole fruit

Small croissant

Mild cheese

Butter and jam

Fruit juice

The NATURE PATH

\$30 per person

Yogurt and granola parfait with wild berries

Energy bar

Whole fruit

Ham and aged cheddar croissant

Mini muffin

Fruit juice





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COFFEE
BREAK





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COFFEE BREAK •

CREATE YOUR OWN TRAIL MIX

\$23 per person

- Roasted sesame sticks
- Sweet red peanuts
- Chocolate chips and yogurt-coated raisins
- Dried banana and candied pineapple
- Wasabi peas
- Served with 2 varieties of healthy smoothies
- Coffee, decaffeinated coffee & selection of Lot 35 teas

LEMON IN ALL IT'S GLORY

\$22 per person

- Homemade lemonade
- Iced tea with tangy aromas
- Small meringue tart
- Lemon financier
- Lemon cannoli
- Coffee, decaffeinated coffee & selection of Lot 35 teas

SPECIAL MILK STATION

With almond, soya & oat milk, \$2 per person



The WILD GARDEN

\$21 per person

- Crunchy vegetables served raw
- Lemon and dill dip
- Roasted red pepper hummus
- Artichoke tapenade
- Flat bread and toasted focaccia with olive oil
- Flavoured water
- Coffee, decaffeinated coffee & selection of Lot 35 teas

LITTLE EXTRAS

- Assorted homemade cookies, \$40/dz
- Whole fruits (3 kinds), \$36/dz
- Homemade chips and onion dip, \$7 per portion
- Granola bar, \$6/unit
- Assortment of homemade breads and mini muffins, \$40/dz
- Maple and berry parfait verrines, \$40/dz
- Sliced fresh fruit, \$8 per portion
- Crudités and dip, \$8 per portion
- Nachos, guacamole, salsa and sour cream, \$11 per portion
- Hot Chocolate, \$4.25/cup
- S'mores, \$9 per portion
- Chocolate fountain with assorted fresh fruits, \$23/portion (Minimum of 30 portions)
- Energy bites, \$42\$/dz
- Energy juice shots, ginger, orange & turmeric, \$6/glass
- Coffee, decaffeinated coffee & selection of Lot 35 teas, 6\$/cup
- Nespresso capulses, \$6.50/unit



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COFFEE BREAK • THEMATIC

RETRO STATION

\$22 per person

- Homemade assorted marshmallows
- Licorice and caramel popcorn
- Assorted jujubes
- Chocolate malted milk balls
- Coffee, decaffeinated coffee & selection of Lot 35 teas.

ALL MAPLE

\$27 per person

- Cream fudge
- Small maple fudge cone
- Mini maple tart
- Maple pecans
- Mint and lime water
- Coffee, decaffeinated coffee & selection of Lot 35 teas

GRILLED CHEESE STATION

\$23 per person

- On brioche bread or rustic
- The classic grilled cheese
- Local ham and Migneron cheese
- Portobello and goat cheese
- Coffee, decaffeinated coffee & selection of Lot 35 teas.

QUEBEC APPLE

\$22 per person

- Apple and cinnamon cake
- Mini apple crumble
- Cider and apple donut
- Apple juice
- Sparkling water
- Coffee, decaffeinated coffee & selection of Lot 35 teas





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LUNCH



LUNCH • THE SANDWICH PLACE

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The NANSEN

\$46 per person

Chef's soup of the day

Baby sprout salad, crunchy vegetables and vinaigrette

Black bean salad with corn, peppers, tomatoes, lime and coriander

Fennel salad with spinach, sunflower seeds, red onions, goat cheese & pear vinaigrette

Nola bread with grilled chicken, Oka cheese, spinach and chipotle mayonaise

Brioche roll, cauliflower, arugula , Romanesco sauce and goat cheese

Ciabatta with herbs, ham, Emmental cheese, arugula and Dijon butter

Desserts

Fruit salad

Apple pie

Mini assorted donuts

Decadent chocolate cake

Chef's clafoutis

Coffee, decaffeinated coffee & selection of lot 35 teas

As an extra

Open face baguette, roast beef, aged cheddar, arugula and balsamic onion compote + \$ 7





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LUNCH • BUFFET

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The MONT-TREMBLANT

\$51 per person

Soup of the day

Mixed salad of the day - *3 varieties*

Hot dish - *2 varieties*

Fresh vegetables of the day

Dessert inspired by the Chef

Seasonal fruit salad

Coffee, decaffeinated coffee & tea selection Lot 35



The ROMAIN

\$55 per person

Chef's soup of the day

Rustic panzanella salad and crispy prosciutto

Caesar salad and its trimmings

Arugula salad, artichokes marinated in olive oil, candied tomatoes, olives and mozzarella

Italian imported charcuterie and gressini

Focaccia with grilled vegetables, pesto, pine nuts and pecorino

Seafood ciopino with fennel and lemon aromas

Ravioli Caprese, cream of tomato soup with olive oil

Braised chicken supreme with olives and Parmesan

Sautéed vegetables in ratatouille

Saffron rice

Country bread and rustic loaf

Desserts

Tiramisu

Cannoli

Panna cotta verrine with chocolate

Hazelnut cheesecake

Fruit salad

Coffee, decaffeinated coffee & selection of Lot 35 teas



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LUNCH • BUFFET

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The LAURENTIAN TABLE

\$57 per person

Chef's soup of the day

Celeriac and green apple salad with pomegranate & maple vinegar

Beet salad, honey from Le Petit Rucher du Nord, goat cheese, marinated Margerite and green apple

Young sprout salad, crunchy vegetables and vinaigrette

Wild mushroom hummus and toast

Grilled flank steak with dune pepper and haskap sauce

Codfish with milkweed, samphire and dill

Duck leg confit, piperade and ice cider

Roasted baby potatoes with herbs

Root vegetables with honey

Desserts

Pouding Chomeur

Blueberry and frangipane pie

Sugar pecan pie

Fruit salad

Maple donut

Coffee, decaffeinated coffee & selection of Lot 35 teas





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The ALTERNATIVE

\$52 per person

Lactose-free,gluten-free

Chef's soup of the day

Quinoa tabbouleh

Baby sprout salad, crunchy vegetables, vinaigrette

Lentil salad with honey mustard dressing

Tofu and spinach spread, gluten-free bread

Roasted vegetable & pesto frittata

Squash and chickpea curry

Rice vermicelli, shrimp and coconut milk

General Tao tofu

Garden vegetables

Basmati rice with green onions

Desserts

Sugar tart

Blueberry crumble with buckwheat and maple

Lemon tart

Fruit salad

Coffee, decaffeinated coffee & selection of Lot 35 teas





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LUNCH • PLATED

3 course or 4 course Menu - One choice of salad or soup for 3 course menu
*Including coffee, decaffeinated coffee & selection of Lot 35 teas

SALAD • *A choice among*

Mini romaine heart, focaccia with herb oil, crispy pancetta and Caesar dressing, fresh Parmesan shavings

Ancestral tomatoes, buffalo mozzarella, balsamic pearls, micro basil and arugula

Shrimp and spinach salad with bok choy and miso dressing, cashew nuts

SOUP

Chef's soup of the day

MAIN DISHES • *A choice among*

Ravioli Caprese, yellow tomato and olive oil emulsion, olive crumble and Grana Padano

\$46 With soup or salad
\$51 With soup and salad

Chicken breast, crispy fingerling potatoes and seasonal vegetables

\$50 With soup or salad
\$55 With soup and salad

Cod with an herb, panko and fried caper crust, fennel butter and pink pepper, mashed sweet potatoes and seasonal vegetables

\$51 With soup or salad
\$56 With soup and salad

Additional options:

Choice of 2 main courses: \$10 per person

Choice of 3 main courses: \$20 per person

*Quantities per course confirmed prior to event

DESSERT • *A choice among*

Apple, caramel and light cheese mousse cupcake

Chocolate Royal

Lemon tart with strawberry powder, meringue brûlée





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LUNCH • TO GO BOXES

18

Boxed lunches include:

(1) Bottle of water, (1) choice of energy bar or cookie (or gluten free cookie) & (1) whole fruit

\$38

(1) CHOICE OF SALAD:

Coleslaw with carrot

Potato salad with green onion, pickle and dill

Fennel remoulade, apple and arugula

(1) CHOICE OF SANDWICH

2 choices for 40 and more

Brioche bread, smoked salmon, cucumber, red onion and arugula, cream cheese with herbs

Ciabatta, ham, brie cheese, lettuce and Dijon butter

Falafel wrap, tomato and red onion salsa, Tahini and coriander cream sauce





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DINNER



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DINNER • BUFFET

*Minimum of 20 people in banquet room
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The MEDITERRANEAN

\$83 per person

Chef's soup of the day

Tomato, olive and feta salad

Caesar salad and its trimmings

Calamari salad with shrimp, green onion, olive oil and lemon

Imported Italian charcuterie and grissini

European cheeses and grilled focaccia

Baked cod, olives, tomatoes and lemon, bouquet de Provence

Truffle tortellini, Parmesan cream

Poultry piccata with Marsala sauce

Veal casserole and Hungarian chorizo, Espelette pepper and candied tomatoes

Vegetables

Spanish rice

Country and rustic bread

Strawberry charlotte

Cannoli

Apple pie

Opera

Fruit salad

Coffee, decaffeinated coffee & selection of Lot 35 teas





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The REGIONAL

\$90 per person

Chef's inspiration soup

Platter of smoked salmon and garnishes, lemon crème fraîche

Platter of local cold cuts and cheeses from the region

Crab, celery and green apple salad

Lobster roll, brioche bread

Sweet potato, smoked meal, yellow mustard and horseradish dressing, fried shallot

Zucchini, almonds, lemon vinaigrette & feta cheese

Green salad and vinaigrette of the moment

Rack of lamb with cedar jelly jus

Roasted beef tenderloin, beef jus and mushrooms

Fried chicken with sea buckthorn sauce, maple syrup and goria pepper

Trout steak from the reels, piperade, fennel and citrus salad

Roasted seasonal vegetables with honey from the Petit Rucher

Israeli couscous with northern flavors

Gratin dauphinois with balsam spice

Sugar pie verrine

Crêpe cake with matcha tea mascarpone

Mini maple cheesecake

Pear and almond cream pie

Fruit salad

Coffee, decaffeinated coffee & selection of Lot 35 teas





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3 course or 4 course Menu - One choice of salad or soup for 3 course menu
*Including coffee, decaffeinated coffee & selection of Lot 35 teas

SALAD *A choice among*

Niçoise, heirloom tomato, feta, prosciutto
chips & cucumber

Beet salad, goat cheese, myrica gale, melon
radish, apple cider chutney and pea sprouts

Salmon gravlax, lemon cream, confit and
Dill, fennel salad, radish and crackers + \$3

SOUP *A choice among*

Cream of cauliflower, chorizo and garlic croutons

Roasted fennel and leek soup, fresh apple cream

Cream of smoked red peppers and basil oil

MAIN COURSES *A choice among*

Veal cannelloni , rustic tomato sauce with olive
oil, dried olive crumble

\$67 With soup or salad
\$77 With soup and salad

Beef short ribs, dune pepper jus, carrot purée,
seasonal vegetables

\$81 With soup or salad
\$91 With soup and salad

Salmon steak, buttery celery root purée, citrus
fennel cream, roasted fennel, celery, Dill, lemon,
pepper

\$76 With soup or salad
\$86 With soup and salad

Guinea fowl, squash and onion purée, mushroom
fricassee, cognac sauce

\$77 With soup or salad
\$87 With soup and salad

Angus beef filet mignon with port juice,
dauphinois potatoes with balsam fir

\$84 With soup or salad
\$94 With soup and salad

Additional options:

Choice of 2 main courses: \$10 per person

Choice of 3 main courses: \$20 per person

*Quantities per course confirmed prior to event



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DINNER • PLATED

3 course or 4 course Menu - One choice of salad or soup for 3 course menu
*Including coffee, decaffeinated coffee & selection of Lot 35 teas

MAIN COURSES - VEGETARIAN OPTIONS *A choice among*

Roasted cauliflower steak, cabbage purée and smoked paprika, hazelnut gremolata

\$59 With soup or salad
\$69 With soup and salad

Oriental Israeli couscous, falafel with chickpeas, vegetable broth and yogurt with herbs and sumac

\$59 With soup or salad
\$69 With soup and salad

DESSERT *A choice among*

Praline tart, hazelnut shortbread, chocolate cream, caramelized hazelnuts

Chocolate Royal and milky mousse

Raspberry cheesecake

Maple tart, mini crème brûlée and maple marshmallow





FAIRMONT
TREMBLANT

BANQUET MENU

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	Buffet ...4
	Plated ...7
	To go ...8
	Coffee Break...9
Lunch	Lunch...12
	Sandwich Place...13
	Buffet ...14
	Plated ...17
	Lunch box ...18
Evening	Dinner ...19
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	Plated ...22
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DINNER • FAMILY STYLE

Minimum 25, maximum 150 people

24

FLAVOURS OF YUCATAN

\$86 per person

Shrimp, corn, lime and pepper ceviche

Mahi mahi ceviche, cilantro and tomatoes

Tacos al pastor

Grilled flank steak with chimichurri

Poultry with Mole sauce

Tequila shrimp, served on sautéed vegetables

Mexican rice

Churros with dulce de leche

Coffee, decaffeinated coffee & selection of Lot 35 teas



LITTLE ITALY

\$90 per person

Prosciutto platter with figs, melon, arugula and Parmesan tiles

Veal polpette with rustic tomatoes

Bruschetta, smoked olive oil focaccia, mixed olives

Paccheri with tomato and chorizo

Parmigiano veal on sautéed vegetables

Risotto with Penny bun mushrooms and Grana Padano

Creamy tiramisu

Coffee, decaffeinated coffee & selection of Lot 35 teas



FAIRMONT
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DINNER • HOT STATIONS

Add a station to your evening!
Price per portion / *Minimum 25 portions

The MONTREALER

\$17 per portion

(1) Smoked meat sandwich, pickle and coleslaw

The ORIENT EXPRESS

\$29 per portion

(5) Sushis & (1) spring roll

The FOOD TRUCK

\$26 per portion

(2) Mini pulled pork burger
(2) Pogo with spicy mayo
(1) portion of Poutine

TACOS

\$28 per portion

Pulled beef
Shrimps
Guacamole
Salsa
Sour cream
Salad
Cheese

POKE BOWL STATION

\$35 per portion

Wafu vinaigrette
Avocado cubes & guacamole
Daikon
Red cabbage
Matane shrimps
Marinated tofu
Fresh salmon
Sushi rice

Assortment of mignardises

\$48 per dozen





FAIRMONT
TREMBLANT

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DINNER • EXTRA STATIONS

Price per portion / *Minimum 25 portions

URBAN GARDEN

\$18 per portion

- Crunchy raw vegetables served with lemon and dill dip
- Roasted red pepper hummus and artichoke tapenade
- Flat bread and toasted focaccia with olive oil

MINI BURGERS TRIO

\$19 per portion

(3) Kinds & assorted garnishes

The SATAYS

\$20 per portion

Beef and chicken (2 satay per portion)

CLASSIC POUTINE

\$18 per portion

Extra protein (\$6 each choice):

- Smoked meat
- Chicken
- Bacon

CHARCUTERIE & IT'S TRIMMINGS

\$19 per portion

CHEESES FROM HERE AND ELSEWHERE

\$19 per portion





DINNER • HORS D'OEUVRES

FAIRMONT
TREMBLANT

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COLD

Per dozen - Minimum of 3 dozen

Croutons, prosciutto, figs and Parmesan	\$49
Foie gras with sauternes jelly	\$55
Scallop ceviche, virgin salsa and lime	\$51
Maple glazed duck tataki, pear and fennel	\$50
Beet hummus crostini, goat cheese crumble with honey and pistachio	\$49
Salmon tartare, lemon pearls and dill cream	\$48
Compressed melon and crab remoulade	\$52
Poached shrimp and virgin Bloody Caesar jelly	\$51



HOT

Per dozen - minimum of 3 dozen

Grilled Québec lamb chop and persillade	\$59
Duck and onion confit, mini croque-monsieur	\$52
Crunchy chicken with sesame, spicy peanut sauce	\$49
Apple and Oka baluchon	\$49
Crispy shrimp in sweet and sour sauce	\$52
Crispy vegetarian roll, ginger sauce	\$49
Arancini served with spicy mayo	\$49





FAIRMONT
TREMBLANT

BANQUET MENU



WINE & BAR



CARTE DES VINS/WINE LIST

Groupe / Group 2025

FAIRMONT
TREMBLANT

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MOUSSEUX / SPARKLING	PROSECCO PROSECCO, VICTORIA, EXTRA DRY, VÉNÉTIE, ITALIE \$ 75	CABERNET SAUVIGNON / MERLOT
	CHAMPAGNE, NÉRET VÉLY, CUVÉE APRÈS-SKI, BRUT, FRANCE \$ 195	ALEXANDER VALLEY, BOUND, É.-U \$ 99 CABERNET SAUVIGNON, BREAD & BUTTER, É.-U \$ 69
	CHAMPAGNE, VEUVE CLICQUOT, BRUT, FRANCE \$ 245	JOELL GOTT 815, CABERNET SAUVIGNON, CALIFORNIE ,É.-U \$ 86 MEGALOMANIAC, SÉRIE HÉRITAGE CABERNET/MERLOT, CANADA \$ 85
VINS BLANC / WHITE WINES	PINOT GRIGIO DELLE VENEZIE, MASI MASIANCO, ITALIE \$ 63	PINOT NOIR CHAPEAU MELON, JÉRÉMIE HUCHET, LOIRE, FRANCE \$ 79
	CHARDONNAY BREAD & BUTTER, CHARDONNAY, NAPA VALLEY, É.-U \$ 69	PINOT NOIR, ERATH, WILLANETTE VALLEY, OREGON, É.-U \$ 88
	BOURGOGNE, VILLA CANTRIUS, JULIENAS CHAINTRÉ, FRANCE \$ 109	MALBEC DON MANUEL, VILLAFANE, RESERVE, ARGENTINE \$ 81
	DOMAINE ST-NABOR, CUVÉE EXCLUSIVE, CDR VILLAGE, FRANCE \$ 61	TEMPRANILLO RIOJA, REAL AGRADO, CRIANZA, ESPAGNE \$ 85
	GRENACHE BLANC CÔTES DU RHÔNE, BELLERUCHE, M. CHAPOUTIER, FRANCE \$ 63	SYRAH, GRENACHE, MOUVÈDRE DOMAINE ST-NABOR, CUVÉE EXCLUSIVE, CDR VILLAGE, FRANCE, \$ 61
	SAUVIGNON BLANC JOEL GOTT, CALIFORNIA, É.-U \$ 73	CROZES-HERMITAGE, LES MEYSONNIERS, M. CHAPOUTIER, FRANCE \$ 99
	TOURAINNE, DOMAINE VINCENT LACOUR, LES CHILLOUX, FRANCE \$ 95	ITALIE BAROLO DOCG, FONTANAFREDDA \$ 109
	VIURA RIOJA, REAL AGRADO, ESPAGNE \$ 75	BAROLO DOCG, ROCCA RIPALTA, ASCHERI, 2019 \$ 149
		MAREMMA TOSCANA, IL CANNETO, FRATELLI MANTELLASSI \$ 79
		IGT TOSCANE ROSSO,IL BORRO, PIAN DI NOVA, ITALIE \$ 99

*IMPORTATIONS PRIVÉES / *PRIVATE IMPORTS
A-VINS EXCLUSIFS ACCOR / A-EXCLUSIVE ACCOR WINES



FAIRMONT TREMBLANT

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BAR

If revenues are lower than \$400 (before taxes and gratuity), labor fee applicable of \$50/hour per barman, for a minimum of 3 hours per barman.

All prices are subject to 12.75% service charge, 5.25% administration fee, 3% TRA royalty fee, GST (5%) and PST (9.975%). Please note that the above charges may change without notice.

DOMESTIC BEER | \$ 9 IMPORTED BEER | \$ 11 LOCALLY BREWED BEER | \$ 15

GLASS OF HOUSE WINE 5 oz. | \$ 13

APERITIFS & VERMOUTH (PREMIUM 50 ML) | 11\$

APERITIFS & VERMOUTH (DELUXE 50 ML) | 15\$

ALCOHOL & LIQUOR 1¼ oz.(PREMIUM) | \$ 11

- Cinzano Blanc
- Cinzano Rouge
- Beafeater
- Baccardi Silver
- Baccardi Spiced
- C. CLub
- J. Walker Red
- Jack Daniel
- Sauza Blue
- Finlandia
- Amaretto
- Bailey's
- Sambucca
- Sortilège
- Jameson
- Triple Sec
- Coureur des bois
- Tia Maria
- White mint cream

ALCOHOL & LIQUOR 1¼ oz. (DELUXE) | \$ 15

- Hennessy
- Grand Marnier
- Grey Goose
- Taylor Flatgate 10 ans
- J. walker Black
- Crown Royal XO
- Ungava Dry Gin
- McClellands
- Bushmills
- The Glenlivet 12 ans
- Patron Silver

SOFT DRINKS | \$ 4.95

ASSORTED JUICES | \$ 4.95

MINERAL WATER | \$ 4.95

BOTTLED WATER | \$ 4.95





FAIRMONT TREMBLANT

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CONDITIONS

ALLERGIES

The list must be received in writing at least 5 working days before the event.

GUARANTEE

In writing, before noon, at least 3 working days before each food function. It is essential that that we receive a guarantee of the number of place settings as specified on the order forms. In the event that we have not been notified within the time frame specified, the original number on the purchase order will be considered as a guarantee. The hotel will not be held responsible for serving an excess number of guests in excess of 5% of the guarantee, up to a maximum of 20 guests.

TAXES AND SURCHARGES

12.75% service charge, 5.25% administration fee and 3% AVT fee will be automatically added to the food and beverage price. The 5% federal and 9.975% provincial taxes will be calculated after the service charge and administration fee on which they also apply. Rental fees are subject to 3% AVT fee, 5% federal tax (GST) and 9.975% provincial sales tax (QST).

MINIMUM NUMBER OF GUESTS

A minimum number of people is required for any food function and the service charge will be calculated on a minimum of 20 people.

LABOR COSTS

OPEN BAR: bartending services are provided free of charge for a period of 3 hours if sales reach or exceed \$400 net per bar. If the minimum is not met, a \$200 per bar applies. If more than 3 hours are required a \$100 per hour charge will be added to the minimum established.

PAID BAR: The services of a bartender are offered free of charge for a period of 3 hours if sales reach or exceed \$400 net per bar. If the minimum is not met, a \$150 per bar labor fee will apply. If more than 3 hours are required a \$100 per hour fee will be added to the established minimum.

AUDIO-VISUAL

All requests can be communicated to our Encore supplier. Any costs incurred may be charged directly to your directly to your group bill. Please note that Encore has the exclusive right to the rigging.

SAFETY

Fairmont Tremblant assumes no responsibility for responsibility for loss or damage to equipment in the meeting rooms. The hotel reserves the right to to inspect and monitor any function and facility of meetings, conventions and banquets held on its property. The company or person in charge of any function is responsible for any damage to the hotel property and any costs that may result. Consequently, the use of screws, nails, staples, glue etc., is strictly prohibited.

SOCAN AND RE:SONNE

A copyright fee applies whenever music is played in a music is played in a salon, whether by an orchestra by a band, a solo musician or a disc jockey. These fees are based on the capacity of the room and are subject to applicable taxes.