



Our corporate offers

All prices are without tax and without service.

Please inform us of any allergies or special dietary requirements at least 7 days in advance.





EVENTS MENU

3 COURSES

54,99 \$/person

3 COURSES + HOT DRINKS AND SWEET TREATS

59,99 \$/person

3 COURSES + FOOD PAIRING AND INTERNATIONAL WINE

(1 bottle for 2) + hot drinks and sweet treats
89,99 \$/person

3 COURSES + FOOD PAIRING AND REGIONAL WINE

(1 bottle for 2) + hot drinks and sweet treats
99,99 \$/person



OPTIONS

Appetizers

- Traditional beef tartare
- Trout tartare
- Warm goat cheese salad

Main Courses

- Salmon pavé with teriyaki sauce
- Duck breast with cranberries
- Seasonal vegetable tarte tatin

Desserts

- Vanilla crème brûlée
- Peanut butter entremet
- Artisanal sugar tart



COCKTAIL (APPETIZERS)

MENU

19.99\$/person (6 appetizers/person)

39.99\$/person (12 appetizers/person)



OPTIONS

Hot appetizers

- Mini Cheeseburgers
- Mini grilled cheese
- Small butternut squash soup
- Maple and garlic shrip skewer
- Glazed pork belly bite

Cold Appetizers

- Trout tartare
- Boreal Taboulé (vegetarian)
- Poultry terrine
- Eggplant caviar (vegetarian)
- Oysters

Sweet appetizers

- Fir flavored chocolate mousse
- Bite sized maple donuts



BAR SIDE

WELCOME COCKTAIL

Without alcohol

Orange juice with grenadine or lemonade
6,99 \$/person

With alcohol

Bubbly or Blueberry Kir
9,99 \$/person

DRINKS TICKETS

Wapiti tickets

Water, soft drinks, juice
6,99 \$/person (1 drink per person)

Bear tickets

Local beers, wine by glass, water, soft drinks, juice
19,99 \$/person (2 drinks per person)

Bison tickets

Local beers, wine by glass, water, soft drinks, juice, two cocktails of your choice
26,99 \$/person (3 drinks per person)

OPTIONS

Cocktail choices

- Gin and tonic
- Mojito
- Cuba libre
- Moscow mule
- Spritz

Bar "A la carte"

Choice of drink from our menu, billing by the bottle.



