



CARTIER

HÔTEL & CENTRE DE CONFÉRENCES
HOTEL & CONFERENCE CENTRE

BISTROT CARTIER WELCOMES THE PRIVILEGE
TO CATER YOUR CORPORATE, PRIVATE, OR
SOCIAL EVENT.

Please view the following menus available at the
BEST WESTERN HOTEL AND CONFERENCE CENTER.

Our catering possibilities are unlimited
and not restricted to these menus.
It would be our pleasure to customize a menu to suit your
specific needs.

Please note that the following prices are per each guest.

*A 15% coordination fee and applicable sales tax will be added to each price
All prices subject to change without notice*



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BREAKFAST MENU BY THE BISTROT CARTIER

On the Go

Sliced Zucchini Bread
Regular and Chocolate Croissants
Selection of House Made Muffins
Individual Yogurts
Coffee and Tea

7.50\$

Continental Classic

Sliced Fruit and Berries
House Blend Yogurt with fresh fruit or berries
Toasted Bagels with Cream Cheese
Buttery Croissants
Homemade Blueberry Muffins
Jams and Butter
Coffee, Tea, and Orange Juice

8.50\$

Full Canadian Buff eh!!

Sliced Fruit and Berries
Our Berry Yogurt
Buttery Croissants
Homemade Blueberry Muffins
Basket of Warm Toast
Jams and Butter
Creamy Scrambled Eggs
Bacon, Sausages, and Ham
House-baked Beans in Tomato Sauce
Montreal Deli Home Fries
Coffee, Tea, and Orange Juice

9.95\$

1/12

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LUNCHEON MENU BY THE BISTROT CARTIER

SANDWICH LUNCHEON OR RECEPTION BUFFET

Pick Any Three Assorted Fancy Sandwich Points

-4 pieces per person-

Hummus and Cucumber

Classic Egg Salad

Chicken Salad

Tuna Salad

Ham Salad

And Three Open Face Sandwiches

-3 pieces per person-

Roasted Asparagus with Westphalian Ham

Medium Roast Beef with Horseradish

Genoa Salami and Provolone Cheese

Grilled Salmon

Pulled Pork

Cajun Chicken

Caramelized Onions, Mushrooms and Cheese

-All on Various Types of Bread-

Served with Carrot and Celery Sticks and a Relish Tray

Coffee, Tea and Selection of Desserts

\$15.50

2/12

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LUNCHEON MENU BY THE BISTROT CARTIER

PIZZA BUFFET

Market salad with Sun Dried Tomato Vinaigrette

Choose any **Three** Types for your Buffet

Cheese, Pepperoni, Beef Pepperoni, All Dressed, and Vegetarian

Selections from our Dessert Tray

Coffee and Tea

16\$

PIK-NIK BUFFET STATION

Have it your way Platters

(Minimum 20 Guests)

Smoked Turkey, Ham, Various Salami, Roasted AAA Beef, Grilled Chicken

Pickled Herring, Matane Shrimp Salad, Egg Salad, and Tuna Salad

Sliced Cheeses, Bell Peppers, Tomatoes, and Cucumber

Grilled and Marinated Vegetables

Market Salad, Greek Village Vinaigrette

Chick Pea Salad

Potato Salad **OR** Fusilli Salad

Condiments and Pickles

A Bakers Bread Basket

Dessert of the Day

Coffee and Tea

20\$

3/12

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LUNCHEON MENU BY THE BISTROT CARTIER

VERY VEGETARIAN LUNCHEON OR RECEPTION BUFFET

(Minimum 15 Guests)

MIDDLE EAST FOOD STATION

Tabouleh, Hummus, Pickled Turnips, Rice Stuffed Grape leaves, Pita

OR

NACHO STAND

House-cooked Corn Chips, Salsa, Guacamole, Sour Cream, and Jalapeños

VEGETABLE GARDEN STAND

Nine Raw Vegetables with Two Sauces

PLUS ANY FOUR OF THE FOLLOWING OPEN FACE SANDWICHES

-3 pieces per person-

Tofu & Herb Spread, Tomato, Cucumbers, and Pine Nuts

Asparagus and Brie with Pesto

Roasted Zucchini, Eggplant, Red Bell Peppers, and Goat Cheese

Fava Bean Spread with Caramelized Onions and Mushrooms (vegan)

Grilled Tex-Mex Tofu with BBQ Mayo

Egg and Spinach Frittata

Curry Mushroom and Walnut Burger (vegan)

DESSERT TABLE

Cakes and Squares

Sliced Seasonal Fruit and Berries with Almond Maple Syrup Yogurt

Coffee and Tea

21\$

4/12

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LUNCHEON MENU BY THE BISTROT CARTIER

HOT LUNCH BUFFET SERVICE

(Minimum 20 Guests)

All Served with Fresh Rolls

Coffee and Tea

SIMPLE ITALIAN

17\$

Caesar Salad
Chick Pea and Carrot Salad
Cheese Tortellini with Rosa Sauce
Parmesan Cheese
Selection of Cake

BEEFY ITALIAN

18\$

Market Salad
Yellow and Green Bean Salad
Baked Pasta Bolognese
Parmesan Cheese
Selection of Cake

CANADIAN COMFORT

20\$

Spinach Salad
Five Bean Salad
Roast Turkey and Gravy
Summer Savory Bread Stuffing
AND
Sheppard's Pie
Selection of Cake

WORLD TRAVELER

21\$

Lentil Salad and Greek Salad
Tandoori Chicken
Basmati Rice and Peas
AND
Austrian Pork Stew & Dumplings
Selection of Cake

5/12

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DINNER MENU BY THE BISTROT CARTIER

PRICING BASED ON NUMBER OF HOT MAIN COURSE ITEMS

(Minimum 20 Guests)

Design your menu from the following

-CHOOSE ANY THREE SALADS-

Pesto Pasta

Cheese Tortellini with Marinated Vegetables

Yellow and Green Bean Salad

Lentil Salad

Curry Carrot Salad

Tomato and Cucumber with Baby Bocconcini Cheese

Greek Village Salad

Chickpea and Artichoke Salad

Marinated Red Bell Peppers, Eggplant, and Zucchini Salad

Fresh Fennel and Orange Salad

Market Salad with Sun Dried Tomato Vinaigrette

(Please choose main courses from the next page)



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DINNER MENU BY THE BISTROT CARTIER

PICK ANY TWO HOT MAIN COURSE ITEMS

37\$

ANY THREE

39\$

Pan Seared Chicken Breast, Provençale Sauce

Chicken in White Wine Sauce

Roasted Greek Style Chicken

Asian Style Chicken OR Beef Stir-fry with Vegetables

Roasted Medium Rare and Sliced Strip Loin of Beef,

Red Wine and Pan Juice Reduction

Beef Bourguignon

Paris Battered Halibut, Lemon White Wine Sauce

Poached Shrimp Stuffed Sole, Saffron Sauce

Crispy Poached Salmon, Dill and Caper Remoulade Sauce

Braised Pork Loin with Apples and Calvados

Pineapple and Maple Syrup Glazed Ham

-All served with potatoes and/or rice with seasonal vegetables-

Fresh Rolls and Butter

DESSERT TABLE

Cheese Cakes, Chocolate Cakes, and Berry Topped Mousse Cakes

Sliced Fruit and Berries

-Coffee & Tea-

7/12

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DINNER MENU BY THE BISTROT CARTIER

PLATTED DINNER MENU

PRICING BASED ON CHOICE OF MAIN COURSE

-CHOOSE A SOUP OR SALAD-

Tomato Bisque

Ginger Carrot

Corn Chowder

Cream of Mushroom

Cream of Broccoli

OR

Caesar Salad

Greek Salad

Fresh Fennel and Orange with Extra Virgin Olive Oil

Princess Salad with Sun Dried Tomato Vinaigrette

(Please choose main courses from the next page)

8/12

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DINNER MENU BY THE BISTROT CARTIER

Grilled 8 oz. Strip Loin of Beef (Medium Rare)
Salsa Verde

33\$

Roasted Beef Tenderloin (Medium Rare)
Merlot Reduction and Mushrooms

35\$

Grilled

OR

Poached Salmon
Dill White Wine Sauce

32\$

Pan-seared Chicken Breast
Matane Shrimp Provençale Sauce

30\$

Roasted Pork Loin
Mango and Mint Chutney

28\$

Whole Wheat or Gluten Free Pasta
Roasted Tofu Provençale, Spinach in Garlic Olive Oil and Pine Nuts

28\$

DESSERTS

Cheese Cake with Strawberry Compote

OR

Chocolate Opera Cake

OR

Berry Topped Mousse Cake

9/12

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TAKE -A- BREAK MENU BY THE BISTROT CARTIER

BREAK PACKAGES

SWEET AND FRUITY

-Includes Coffee and Teas-
Date Squares and Brownies with Fruit and Berry Kebabs

7\$

BRITISH BREAK

-Includes Coffee and Teas-
Cucumber and Cream Cheese Sandwich Points
Plain Scones with Strawberry & Raspberry Preserves
Chantilly Cream

7.50\$

TAKE A DIP

-Includes Assorted Soft Drinks-
House Made Corn Chips with Salsa and Sour Cream
Crudités with Fresh Dill Dip

7.50\$

VERY HEALTHY BREAK

-Includes Assorted Fruit Juices-
Sliced Fruit Platter
Individual Yogurts
Our Own Honey, Nuts, and Seeds Cereal Bars

8\$

10/12

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TAKE -A- BREAK MENU BY THE BISTROT CARTIER

À la carte Break Menu

Coffee and Selection of Teas

2.25\$

Soft Drinks

2.25\$

Assorted Bottled Juices

2.50\$

House-made Berry Muffins

2.25\$

Two Cheddar Cheese Scones

2.25\$

Croissant with Preserves

2.50\$

Just Baked Chocolate Chip and Oatmeal Raisin Cookies

2.50\$

Our Own Honey, Nuts, and Seeds Cereal Bars

2.50\$

Whole Fruit

1.25\$

Individual Fruit Flavoured Yogurt

2.00\$

Sliced Seasonal Fruit

2.50\$

Fruit Kabobs with Warm Chocolate Sauce

4.50\$

House Flavoured Yogurt with Berries and Sliced Fruit

4.00\$

11/12

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BAR AND WINE MENU BY THE BISTROT CARTIER

NON ALCOHOLIC

| | |
|----------------|--------|
| Bottled Juices | 2.50\$ |
| Soft Drinks | 2.25\$ |
| Perrier | 2.50\$ |
| Bottled Water | 2.00\$ |

LIQUOR

MIXED DRINKS 1oz 4.25\$

Rye, Vodka, Gin, Rum, Scotch

PREMIUM BRANDS 1oz 7\$

COCKTAILS 5.10\$

Bloody Caesar, Screwdriver, Collins

BEER

Domestic Bottle 4.20\$

Import Bottle 5.30\$

Tuborg Draft (20 oz) 7\$

RED WINE

Montepulciano D'Abruzzo **VITTORI**

Bartolo Mazzi Italie 6\$ Glass 31\$ Bottle (liter)

WHITE WINE

Trebbiano Rubicone **VITTORI**

Bartolo Mazzi Italie 6\$ Glass 31\$ Bottle (liter)