



# Banquet Menus

## Hôtel Manoir Victoria



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CHEZ

# BOULAY

BISTRO ▲ BORÉAL



Jean-Luc Boulay and Arnaud Marchand:  
Two renown Chefs, a delight for your guests.



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A restaurant experience for your banquets.

**Table of content**

Breakfasts **4 to 6**

Luncheons **7 to 10**

Dinners **11 to 13**

Nordic Dinner **12**

Canapés and hors-d'œuvres **14 to 16**

Coffee breaks and package **17 to 18**





# Breakfast Selections



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## Continental Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM / +20 PEOPLE)  
(PLATED SERVICE IN A BANQUET ROOM / 10+ | 20- PEOPLE)

- Orange and apple juices
- Sliced fruits and seasonal berries
- Croissants, chocolate croissants and raisin bread
- Whole fresh fruit basket (Buffet only)
- Assorted cheeses
- Plain and fruit yogurts
- Selection of breads
- Marmalade and jams
- Home-made apple compote
- Coffee, tea, milk or hot chocolate

**\$15 / person**, plus taxes and service

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## Full American Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM / +30 PEOPLE)

- Orange and apple juices
- Sliced fruits and seasonal berries
- Whole fresh fruit basket
- Fruit salad
- Plain and fruit yogurts
- Selection of cereals
- Platter of mixed cheeses
- Platter of cold cuts
- Croissants, chocolate croissants and raisin bread
- Selection of pound cakes
- Toasts
- Scrambled eggs
- Bacon, sausages
- French toasts
- *Crêpes* with maple syrup
- Hash brown potatoes
- Marmalade and jams
- Home-made apple compote
- Coffee, tea, milk or chocolate milk

**\$24 / person**, plus taxes and service

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## Healthy Breakfast

(BUFFET STYLE SERVED IN A BANQUET ROOM / +30 PEOPLE)

- Orange and apple juices
- Grapefruit
- Sliced fruits and seasonal berries
- Whole fresh fruit basket
- Plain and fruit yogurts
- Selection of cereals
- Crêpes with maple syrup
- Poached eggs served on spinach and asparagus
- Home-made granola with honey from Québec and grains
- Toasts
- Marmalade and jams
- Home-made apple jam
- Coffee, tea, milk or hot chocolate

**\$19 / person**, plus taxes and service

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# Luncheons Selections



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## Fixed Menu for Everyone

(TABLE SERVICE / PEOPLE MIN. 20 / MAX. 30)

- Soup of the day or seasonal salad
- **Selection of one of our main courses**  
*(see selection on page 10)*
- Dessert
- Coffee or tea

**\$24 / person**, plus taxes and service  
(It is possible to add a second main course from the selection of our daily *Table d'hôte* from *Chez Boulay - Bistro boréal* - **Extra \$3**)

**Inventive** cuisine of **Nordic** inspiration to **savor** at *Chez Boulay-Bistro boréal* or in one of our function rooms for your group events.

## Buffet Menu

(GROUPS / +30 PEOPLE)

- Vegetables and dip
- Cold cuts or **home-made cold cuts served with condiments (extra \$3)**
- Two mixed salads
- Green salad
- Soup of the day
- **Selection of two main courses or three choices**  
*(see selection on page 10)*
- Pasta of the day
- Assortment of seasonal vegetables
- Assorted cheeses or **local cheese platter, served with condiments (extra \$3)**
- Two desserts
- Fruit salad
- Coffee, tea or herbal tea
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons **(extra \$2)**

**\$26 / person**, plus taxes and service

## Light Buffet Menu

(SERVED IN A BANQUET ROOM / +20 PEOPLE)

- Tomato or vegetable juice
- Two mixed salads
- Green salad
- **Selection of two varieties of sandwiches**  
*(see selection on page 10)*
- Selection of cheeses or **local cheese platter, served with condiments (extra \$3)**
- Dessert of the day and fruit salad
- Coffee, tea, herbal tea or soft drink
- Soup **(extra \$2 per person)**
- Condiment bar: Marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons **(extra \$2)**

**\$22 / person**, plus taxes and service

## Take Out Lunch Box

(+10 PEOPLE)

- Salad of the day
- **Choice of one selection of sandwich for all**  
*(see selection on page 10)*
- Dessert, fruit or yogurt
- Fruit juice or soft drink

**\$19 /person**, plus taxes and service



## MAKE YOUR DISHES **SELECTION**

### Main Courses

(SERVED WITH EITHER RICE, PASTAS, POTATOES AS WELL AS SEASONAL VEGETABLES)

- Chicken and mustard ragout, celery duo with herbs
  - *Confit* pork cheek in red wine, mushrooms, onions and bacon
  - Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
  - Salmon Parmentier shrimps, green cabbage with sunflower seeds
  - Cod from Greenland with a mushroom and garlic flour crust, sautéed vegetables
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### Extras

- Roasted turbot, celeriac **(\$5)**
  - Seared salmon, boreal sauce *vierge* with wild berries, beet roots fennel **(\$5)**
  - *Confit* duck stew, Jerusalem artichokes with shallots **(\$5)**
  - Angus beef flat iron steak, smoked and *confit* red cabbage, shallot butter **(\$6)**
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### Sandwiches

- Chicken wrap with arugula pesto, crispy vegetables (Gluten free available)
  - Cornbread and grilled vegetables with pumpkin seed pesto, arugula salad (Available gluten free)
  - Salmon rilette sandwich, sour cream with juniper
  - Boreal grill cheese served warm with turkey and cheddar cheese
  - Ham and brie cheese baguette, mustard butter
  - Home-made smoked meat sandwich served warm, celery mustard **(\$3)**
  - Pork flank wand baguette and celery remoulade **(\$3)**
  - Smoked salmon sandwich and cream cheese with radish and herbs **(\$5)**
  - Nordic shrimps wrap, lettuce and sunflower seeds
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### Vegetarian Dishes

- Barley risotto with mushrooms and vegetables
  - Vegetarian dish of the day
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# Dinners Selections



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# Bistro Style Dinner (3 course menu)

Soup of the day and its garnish or salad of the moment (Included in choices made in advance)

Cappuccino onion soup, crouton with melted Hercule cheese from Charlevoix (Extra \$5)

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## For a supplement, soup can be replaced by an appetizer listed in the basic menu

Salmon carpaccio, sauce vierge, herb emulsion (Extra \$6)

Home-made game terrine, pickled vegetables and confit onions (Extra \$6)

Matane shrimps, celery root and apple remoulade (Extra \$9)

Fillet of smoked salmon, juniper berry cream (Extra \$11)

Seared venison with birch syrup, puffed wild rice (Extra \$11)

Foie gras from the Canard Goulu Farm, home-made brioche (Extra \$16)

Pork belly with maple glaze, roasted and root vegetable purée (Extra \$9)

Nordic shrimp fritters, camelina oil emulsion (Extra \$9)

Mushroom and aged cheddar stuffed pasta (Extra \$11)

Seared scallop, cranberry and leek garnish (Extra \$13)

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Salmon from our Bistro menu

Chicken from our Bistro menu

Braised beef, root vegetable polenta, red wine cooking jus

Beluga lentil croquette, buckwheat cream sauce, celery root, roasted apples (vegan and hypoallergenic)

Atlantic cod, sautéed leeks, sauce vierge with smoked berries

Braised beef cheek from our Bistro menu (Extra \$6)

Bistro blood pudding with boreal spices, potatoe purée (Extra \$4)

Confit duck leg Parmentier, scalloped celery root with mugwort (Extra \$4)

Atlantic halibut, mashed potatoes with seaweed and confit King oyster mushrooms (Extra \$10)

Seared venison rump, sautéed beets, blackcurrant Madeira sauce (Extra \$12)

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Boreal sugar pie

Pastry Chef's chocolate creation

Tasting platter with boreal pastries (Extra \$2)

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Coffee or tea

**41 \$ / person, plus taxes**  
**Service charge of 15%**  
**Menu is subject to changes**

• **30 persons or less:** One choice of appetizer selected in advance, three choices of main dish including a vegetarian dish from the Bistro and a unique dessert for all.

• **Between 30 and 55 persons:** One choice of appetizer selected in advance, two choices of main dish and a unique dessert for all.

• **55 persons and more:** A unique choice for the whole group. If 2 choices, the number of persons per dish is required \*

\* The event planner must confirm at least seven days before the scheduled event the choice of menu and/or the number of people per dish, if applicable.



# 4 Course Menu

Salmon carpaccio, sauce vierge, herb emulsion

Home-made game terrine, pickled vegetables and confit onions

Matane shrimps, celery root and apple remoulade **(Extra \$3)**

Fillet of smoked salmon, juniper berry cream **(Extra \$5)**

Seared venison with birch syrup, puffed wild rice **(Extra \$11)**

Foie gras from the Canard Goulu Farm, home-made brioche **(Extra \$10)**

Pork belly with maple glaze, roasted and root vegetable purée **(Extra \$3)**

Nordic shrimp fritters, camelina oil emulsion **(Extra \$3)**

Mushroom and aged cheddar stuffed pasta **(Extra \$5)**

Seared scallop, cranberry and leek garnish **(Extra \$7)**

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Soup of the day or salad

Cappuccino onion soup, crouton with melted Hercule cheese from Charlevoix **(Extra \$5)**

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Salmon from our Bistro menu

Chicken from our Bistro menu

Braised beef, root vegetable polenta, red wine cooking jus

Beluga lentil croquette, buckwheat cream sauce, celery root, roasted apples **(Vegan and hypoallergenic)**

Atlantic cod, sautéed leeks, sauce vierge with smoked berries

Braised beef cheek from our Bistro menu **(Extra \$6)**

Bistro's blood pudding with boreal spices, potato purée **(Extra \$4)**

Confit duck leg Parmentier, scalloped celery root with mugwort **(Extra \$4)**

Atlantic halibut, mashed potatoes with seaweed and confit King oyster mushrooms **(Extra \$10)**

Seared venison rump, sautéed beets, blackcurrant Madeira sauce **(Extra \$12)**

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Boreal sugar pie

Pastry Chef's chocolate creation

Tasting platter with boreal pastries **(Extra \$2)**

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Coffee or tea

**49 \$ / person, plus taxes**  
**Service charge of 15%**  
**Menu is subject to changes**

• **30 persons or less:** One choice of appetizer selected in advance, three choices of main dish including a vegetarian dish from the Bistro and a unique dessert for all.

• **Between 30 and 55 persons:** One choice of appetizer selected in advance, two choices of main dish and a unique dessert for all.

• **55 persons and more:** A unique choice for the whole group. If 2 choices, the number of persons per dish is required \*

\* The event planner must confirm at least seven days before the scheduled event the choice of menu and/or the number of people per dish, if applicable.



# 5 Course Menu

Salmon carpaccio, sauce vierge, herb emulsion  
Home-made game terrine, pickled vegetables and confit onions **(Extra \$6)**

Matane shrimps, celery root and apple remoulade

Fillet of smoked salmon, juniper berry cream **(Extra \$2)**

Seared venison with birch syrup, puffed wild rice **(Extra \$2)**

Foie gras from the Canard Goulu Farm, home-made brioche **(Extra \$7)**

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Soup of the day of mixed green salad

Cappuccino onion soup, crouton with melted Hercule cheese from Charlevoix **(Extra \$2)**

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Pork belly with maple glaze, roasted and root vegetable purée

Nordic shrimp fritters, camelina oil emulsion

Mushroom and aged cheddar stuffed pasta **(Extra \$2)**

Seared scallop, cranberry and leek garnis **(Extra \$4)**

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Salmon from our Bistro menu

Chicken from our Bistro menu

Braised beef, root vegetable polenta, red wine cooking jus

Beluga lentil croquette, buckwheat cream sauce, celery root, roasted apples **(vegan and hypoallergenic)**

Atlantic cod, sautéed leeks, sauce vierge with smoked berries

Bistro's blood pudding with boreal spices, potato purée

Confit duck leg Parmentier, scalloped celery root with mugwort

Braised beef cheek from our Bistro menu **(Extra \$1)**

Atlantic halibut, mashed potatoes with seaweed and confit king oyster mushrooms **(Extra \$6)**

Seared venison rump, sautéed beets, blackcurrant Madeira sauce **(Extra \$ 8)**

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Boreal Sugar Pie

Pastry Chef's chocolate creation

Tasting Platter with boreal pastries **(Extra \$2)**

Coffee or tea

**59 \$ / person, plus taxes**  
**Service charge of 15%**  
**Menu is subject to changes**

- **30 persons or less:** One choice of appetizer selected in advance, three choices of main dish including a vegetarian dish from the Bistro and a unique dessert for all.
  - **Between 30 and 55 persons:** One choice of appetizer selected in advance, two choices of main dish and a unique dessert for all.
  - **55 persons and more:** A unique choice for the whole group. If 2 choices, the number of persons per dish is required \*
- \* The event planner must confirm at least seven days before the scheduled event the choice of menu and/or the number of people per dish, if applicable.





## Buffet Menu

(GROUPS / +30 PEOPLE)

- Home-made *charcuterie* and condiments
- Two mixed deluxe salads
- Green salad
- Condiment bar : marinated mushrooms, mixed nuts and dried berries, home-made pickles, marinated onions, croutons (extra \$2)
- Soup
- **Selection of three main courses**
- Fine *Québécois* cheeses
- Two desserts
- Fruit salad
- Coffee, tea or infusion

**\$ 47 / person**, plus taxes and service

## Main Courses

(SERVED WITH EITHER RICE, PASTAS OR POTATOES AND VEGETABLES OF THE DAY)

- Chicken and mustard ragout, celery duo with herbs
- *Confit* pork cheek in red wine, mushrooms, onions and bacon
- Seared beef shoulder fillet, *bordelaise* sauce, caramelized parsnips with shallots
- Salmon Parmentier shrimps, green cabbage with sunflower seeds
- Cod from Greenland with a mushroom and garlic flour crust, sautéed vegetables

## Extras

- Roasted turbot, celeriac **(\$5)**
- Seared salmon, boreal sauce *vierge* with wild berries, beet roots fennel **(\$5)**
- *Confit* duck stew, Jerusalem artichokes with shallots **(\$5)**
- Angus beef flat iron steak, smoked and *confit* red cabbage, shallot butter **(\$6)**

## Vegetarian Dishes

- Barley risotto with mushrooms and vegetables
- Vegetarian dish of the day





# Canapés and hors-d'œuvres



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## Cold canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Sliced tomatoes on crouton with garlic flower and organic sunflower seeds
- Salmon rillettes and juniper berries with sumac
- Home-made venison terrine, home-made jam
- Chicken liver mousse, blackcurrant ketchup
- Nordic shrimp salsa, kohlrabi and apple

**\$24 / dozen**, plus taxes and service

- Beet tartare with roasted goat cheese and pumpkin seeds
- Smoked salmon blini with radish butter
- Trout gravlax, fir tree essence and apples
- Nordic flavoured beef tartare
- Seared beef, horseradish and herb marinade

**\$30 / dozen**, plus taxes and service

- Home-made *foie gras* on toast from the *Canard Goulu*, Nordic berry ketchup
- Oyster, apples and cider vinegar caviar from *La Ferme du capitaine* (**Seasonal item - Minimum 4 dozens**)
- Scallop marinated with cranberry
- Seared venison with mustard seeds from Québec and camelina seeds
- Snow crab and cauliflower semolina with caraway

**\$36 / dozen**, plus taxes and service





## Hot canapés

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Confit pork belly with maple
- Fritters with boreal nordic shrimps
- Pork and red wine croquette
- Salmon, leek and seaweed mini-quiche

**\$24 / dozen**, plus taxes and service

- Cappuccino onion soup, crouton with *Hercule* cheese from *Charlevoix*
- *Gougère* with Québec cheese
- Tomme du Québec cheese croquette, onion confit
- Fried smelt, boreal tartare sauce

**\$30 / dozen**, plus taxes and service

- Mushroom and aged cheddar stuffed pasta
- Mushroom risotto fritter
- Foie gras *crème brûlée*
- Braised beef crouton, roasted bone marrow
- Rockefeller style oyster (**Seasonal item – Minimum 4 dozens**)

**\$36 / dozen**, plus taxes and service

## Various items

PLATTER (EXPECTED QUANTITY PER PLATTER : **10 PEOPLE**)

Platter of Québec cheeses (cheddar, gouda, Swiss cheese) and grapes (500 g) **\$40.00**

Platter of regional fine cheeses and home-made condiments (500 g) **\$60.00**

Platter of classical cold cuts (salami, black forest ham and smoked turkey) (600 g) **\$45.00**

Platter of home-made cold cuts and condiments (600 g) **\$70.00**

Platter of raw vegetables and boreal dips **\$34.00**

Bowl of chips (350 g) **\$10.00**

Bowl of nuts (350 g) **\$12.00**

Bowl of pretzels (350 g) **\$10.00**

*\* All above rates do not include applicable taxes nor service charge of 15%*





# Coffee Breaks



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# Menus

## PER PERSON

Coffee, tea and herbal tea	3
Coffee, tea, herbal tea and juice	3.75
Coffee, tea, herbal tea and soft drink	4.25
Coffee, tea, herbal tea, juice and soft drink	4.75
Coffee, tea, herbal tea, juice and muffin	6.75
Variety of home-made cookies (2 / person)	3.25
Whole fresh fruits	3
Sliced fresh fruits	4.25
Boreal bread and butter pudding, apple butter (2 / person)	3
Home-made granola, regional honey and cereal mini bar (2 / person)	3.5
Mini crème brûlée	3.25
Boreal candies and caramels (2 / person)	3.25
<b>BY THE UNIT</b>	
Litre of juice	18
Soft drink (340 ml)	3
Mineral water	3.5
Mix of croissants, danishes, chocolate croissants and muffins	6.25
Assorted yogurts	3
Yogurt verrine, honey flower and home-made granola	3.5
Red berry and cranberry smoothie	2.25

# Coffee Break Package

(+20 PEOPLE)

## HEALTHY BREAK

- Seasonal sliced fresh fruits
- Assorted fruit juices
- Yogurt verrine, honey flower and home-made granola
- Coffee, decaffeinated coffee, herbal tea or mineral water

**\$12 / person**, plus taxes and service

## GOURMET BREAK

**Choice of 3 pastries\*** from the variety proposed by our Chef

- Coffee, tea or milk

**\$15 / person**, plus taxes and service

# À la carte treats

(MINIMUM ORDER OF **THREE DOZENS** OF EACH VARIETY)

- Red berry pie
- Sugar pie
- Boreal loaf, apple butter
- Yoghurt verrine, red berries and home-made granola

**\$20 / person**, plus taxes and service

- Red berry and cranberry smoothie
- Mini-granola bar with honey and cereals
- Fresh fruit skewer
- Red fruit gratin with apple cider
- Mini-crème brûlée and sour cream

**\$24 / person**, plus taxes and service

- Sea buckthorn tart
- Shortcake with red berries and fir tree
- Dark chocolate mousse and blackcurrant
- Maple puff pastry with dune pepper

**\$30 / person**, plus taxes and service

\*All above rates do not include applicable taxes neither service charge of 15%