



LE CHÂTEAU FRONTENAC  
TRAITEUR

---

# CATERING MENU





## CATERING MENU

*Click on the following  
to browse our menu  
to your needs.*

- INFLUENCES MENU.....2
- CANAPÉS.....3
- SALADS.....6
- MINI SANDWICHES.....7
- CHEF-STAFFED STATIONS.....8
- CUTS OF MEAT.....9
- PLATTERS TO SHARE.....10
- PASTRIES.....11
- PLATED MENUS.....12
- WHITE-TABLECLOTH.....14
- CHÂTEAU CUSTOMIZED.....19
- CHÂTEAU SIGNATURE.....20
- WINE LIST.....21
- BAR D'ICI.....24

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prices are per person and do not  
included taxes and service fees.*

Exciting, contemporary selections that draw inspiration from around the world.  
Combines various service and presentation techniques to give you a delicious sensory experience.

\$85

### 3 SIGNATURE CANAPÉS

served in dining room  
*See the canapés section on [page 3](#).*

### 1 SOUP STATION

selection of breads and butter

### COMPOSED SALADS 2 choices

*See the salads section on [page 6](#).*

### THE GARDEN PLATTER

### MINI SANDWICHES 2 choices

*See the mini sandwiches section on [page 7](#).*

### 1 CHEF-STAFFED STATIONS

*See the stations section on [page 8](#).*

### 1 CUTS OF MEAT IN DINING ROOM

*See cuts section on [page 9](#).*

### PLATTER OF CHEESES AND CHARCUTERIE

from the Champlain restaurant cellar

### SELECTION OF DESSERTS

### HOT BEVERAGE SERVICE



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We've been expertly preparing our creative canapés for nearly 125 years. A mix of classic and modern, they honour the past while defining the present and are creating the future of the Château's gastronomy.

## SIGNATURE CANAPÉS

*3 canapés are included in the INFLUENCES MENU.*

3 canapés selected by our chef.....	\$10
6 canapés selected by our chef.....	\$17
9 canapés selected by our chef.....	\$26

### COLD CANAPÉS

#### **NORDIC SHRIMP VERRINE**

with lime, chive and wonton chips

#### **GOAT CHEESE AND GREEN ASPARAGUS**

in cone of locally made sausage

#### **MOZZARELLA AND MELON MARBLES SKEWERS**

lemon oil and fresh mint

#### **SMOKED SALMON**

with dill sour cream on bread crouton



### HOT CANAPÉS

#### **SMOKED PAPRIKA- AND LIME-MARINATED POULTRY**

#### **FONDUE OF CHEESES FROM OUR CELLAR**

#### **VEGETABLE ROLLS** with ginger and honey sauce

#### **CRAB CAKE** roasted red bell pepper aioli





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## DELUXE CANAPÉS

3 canapés selected by our chef.....	\$11
6 canapés selected by our chef.....	\$21
9 canapés selected by our chef.....	\$32

### COLD CANAPÉS

#### **TOMATO AND BOCCONCINI CHEESE**

with basil and fresh garlic purée

#### **HERCULE CHEESE SCONE**

olive and roasted bell pepper tapenade

#### **CHARLEVOIX GOURMET KEBAB**

**CHICKPEA CAKE** with tomato confit

#### **FOIE GRAS AND MAPLE SUGAR CRÈME BRÛLÉE**

#### **HUMMUS VERRINE**

beets, tofu and sunflower seeds

#### **MINI BAGEL WITH SMOKED SALMON**

and herbed cream cheese



### HOT CANAPÉS

**RÖSTI POTATO AND CHEDDAR CHEESE** poutine style

**ONION CONFIT TARTLET** sprinkled with local cheeses

**ANISE-FLAVOURED ATLANTIC SALMON QUICHE**

**GOAT CHEESE AND MUSHROOM TATIN**

**PANKO SHRIMP** Asian citrus mayonnaise

**PORK POLPETTE** with cari and lime





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## ARCHITECTURAL CANAPÉS

3 canapés selected by our chef.....	\$12
6 canapés selected by our chef.....	\$22
9 canapés selected by our chef.....	\$34

### COLD CANAPÉS

**SCALLOP CEVICHE** with green apple and lime

**TRADITIONAL BEEF TARTARE**

**SALMON TARTARE** with lemon confit

**TUNA TATAKI** Lebanese cucumber, ginger pesto and macadamia nuts

**FOIE GRAS TERRINE** Cassis Mona & Filles jelly

### HOT CANAPÉS

**PROVENCE-STYLE LAMB CUTLET** with sun-dried tomato pesto

**DUCK CONFIT LASAGNA** with port glaze

**PASTRY PUFF STUFFED WITH RED WINE-BRAISED BEEF**

**CRAB CAKE** with grilled red-pepper aioli

**GRILLED SCALLOP**

cauliflower and lemon oil mousseline and mullet egg





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## SALADS... PLEASANT AND HEALTHY

*2 choices of salads are included in the INFLUENCES MENU.*

### **ASIAN SALAD**

rice vermicelli, shiitake, shrimp, sesame and vegetables

### **CARROT SALAD**

with dried cranberries, orange and cumin

### **NORDIC SHRIMP AND WILD RICE**

with mango, ginger and horseradish

### **MARINATED VEGETABLE SALAD** and feta cheese

### **QUINOA SALAD**

with crumbled goat cheese, cucumber and white balsamic

### **ORZO SALAD**

with pulled pork, coriander and smoked vinaigrette





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Sandwiches that are easy to eat and full of flavour.

2 choices are included in the INFLUENCES MENU.

**IN EXTRAS TO ROUND OUT ANOTHER MENU** ..... \$45 / dz

**TRADITIONAL MINI BURGER**

**MINI BAGEL WITH WARM SMOKED SALMON**

**MINI REUBEN** smoked meat, emmental and sauerkraut

**CREAM CHEESE AND SMOKED SALMON TARTINE**

**CHICKEN LIVER MOUSSE TARTINE** and maple-onion compote

**MUSTARD RILLETTE TARTINE** and pickle

**CUCUMBER TARTINE**

**ROLL STUFFED**

with egg salad, ham, tuna or chicken



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A personalized approach. See our chefs at work and offer each of your guests a dish made just for them.

1 staffed station is included in the INFLUENCES MENU. | Available as an extra to round out another menu.

### AKI POKÉ

ISLAND-INSPIRED BITES..... \$10  
Sticky rice, shrimp, ginger chicken,  
salmon tartare, green peas, bean sprouts,  
marinated carrots, cabbage, corn, bell pepper,  
radish, green onion, soya sauce, mirin and  
wasabi, toasted sesame seeds and  
roasted sunflower seeds

### TARTARE

FRENCH-STYLE..... \$12  
Shallots, capers, choice of mustard,  
selection of fine vinegars, homemade  
mayonnaise, seasonal herbs, smoked  
paprika, homemade curry and tabasco

### POT CHICKEN

HOT SOUP AT STATION..... \$9  
Chicken breast, chicken broth, potatoes,  
wild rice, country-style cabbage, carrots,  
leeks, peas, garlic veal marrow, ricotta ravioli  
and baby spinach

### DIM SUM

CHINESE INSPIRATION..... \$12  
Assortment of dim sum, wonton,  
rice paper papillote, shrimp creme royale,  
sauces and condiments

### FRESHLY-PREPARED MINIATURES

These miniature creations are made fresh  
right in front of you by one of our chefs.

### ASSORTMENT OF 3 MINIATURES PER PERSON

with another menu..... \$15

### SAUTÉED SCALLOPS

celeriac purée with hazelnut oil, salicornia oil

### FOIE GRAS

gingerbread toast, fresh grape compote with honey from the Château

### BEEF TENDERLOIN

with Stéphane's Béarnaise siphon, fondant potatoes and garlic chips

### SESAME-CRUSTED TUNA TATAKI

soya caramel, green papaya salad and peanuts

### FISH AND SHRIMP CEVICHE

lime, shallot, avocado purée and orange wedges





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A personalised approach. Witness our chefs mastership and offer your guest a meal to their liking.

1 staffed station is included in the INFLUENCES MENU. | Available as an extra to round out another menu. Minimum of 25 people.

- LEG OF LAMB**  
and rosemary jus.....\$10
- MAPLE-ROASTED HAM**.....\$10
- BEEF LOIN**  
Marinated and maple-smoked,  
rye bread and honey mustard.....\$12
- BEAUCE RACK OF PORK**  
glazed with honey from our rooftop.....\$15
- SLOWLY-COOKED BEEF RIB**  
on slice of whole-grain bread.....\$16
- BEEF TENDERLOIN**  
Bordelaise sauce and horseradish.....\$29  
MENU INFLUENCES.....+\$10





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A relaxed, casual approach. Perfect at the station, added to your selection of canapés or served on their own at your table.

*Minimum of 25 people.*

### CHEESE BOARD

from our Champlain restaurant cellar..... \$10

### LOCAL AND OTHER CHARCUTERIE

Bar 1608 style..... \$10

### NOVA SCOTIA SMOKED SALMON

rye bread and classic garnishes..... \$13

### HOMEMADE MARINATED DILL SALMON

cut in dining room..... \$13

### ROYAL SHRIMP

brandy cocktail sauce..... \$10

### ADD A PERSONALIZED ICE SCULPTURE

to your presentation..... \$400 each



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Our pastry chef is one of the very best, bringing you the finest sweet confections, thanks to his expertise, creativity and quest for innovation.

A selection of miniature pastries is included in our *INFLUENCES MENU*. | Available as extras to round out another menu. Minimum of 25 people

### MINIATURES REDEFINED

<b>FRONTENAC SIGNATURE SELECTION</b> chef selection.....	\$9
<b>ARCHITECTURALS SELECTION</b> chef selection.....	\$12
<b>CUSTOMIZED SELECTION AT COMMUNAL TABLE</b> chef selection.....	\$15

### IMPRESSIVE TREATS

<b>THE CROQUEMBOUCHE</b> layered choux pastry puffs with caramel or chocolate.....	\$325/ each
<b>CHOCOLATE OR MAPLE FONDUE</b> with fresh-fruit kebabs.....	\$10
Fondue fountain to rent.....	\$750/ each

### MORE SWEET SELECTIONS

<b>JOËL'S MACARONS</b> .....	\$39/ dz
<b>CHÂTEAU'S VERRINE TRILOGY</b> .....	\$60/ dz
<b>MINI CUPCAKES</b> .....	\$36/ dz
<b>CAKE POPS</b> .....	\$29/ dz
<b>GIANT MAPLE ECLAIRS</b> .....	\$36/ dz
<b>CHOCOLATE CANDIES</b> .....	\$24/ dz





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## BISTRO STYLE • SANDWICHES

A seasonally-inspired menu perfect for lunch or dinner, showcasing local producers.

### STARTERS (1 choice)

#### CHEF'S SALAD

served in a jar, with crudités

#### DUCK RILLETTES

with caramelized onion jam

#### HEARTWARMING

#### SEASONAL SOUP

station.....+\$4

### THE PERFECT FINISH (1 choice)

#### CHOCOLATE CAKE

and caramel praline

#### MAPLE PUFF PASTRY

and **CARROT CAKE**

### HOT BEVERAGE SERVICE



### SIGNATURE SANDWICHES (1 choice)

\$38

#### HAM AND PORTNEUF BRIE BAGUETTE

#### MARINATED VEGETABLE AND FRESH GOAT CHEESE CIABATTA

#### MARINATED CHICKEN WRAP with cumin and lime, lettuce chiffonade, sour cream and salsa

#### SMOKED SALMON BAGEL with cream cheese, onions and capers

#### EGG PAN BREAD with mayonnaise, smoked bacon and crunchy lettuce

#### CHICKEN SUPREME with maple-marinated onions, citrus mayonnaise

#### COLD ROAST BEEF, rouille and marinated artichokes

#### SMOKED SALMON ON RYE BREAD with classic garnish of capers, lemon and red onion

#### DUCK CONFIT BAGUETTE with pickle and Provençal mustard.....+\$5

#### SHRIMP ROLL lettuce chiffonade and lemony mayonnaise.....+\$7

#### CIABATTA BREAD, TOMATO, MOZZARINA, PROSCIUTTO basil and olive oil.....+\$5



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## BISTRO STYLE • LEISURELY DINING

A seasonally-inspired menu perfect for lunch or dinner, showcasing local producers.

\$46

### STARTERS (1 choice)

**CHEF'S SALAD**  
served in a jar, with crudités

**DUCK RILLETTES**  
with caramelized onion jam

**HEARTWARMING  
SEASONAL SOUP**

### THE PERFECT FINISH (1 choice)

**THREE-CHOCOLATE  
MOUSSE**

**MAPPLE  
CRÈME BRÛLÉE**

### HOT BEVERAGE SERVICE

### MAIN COURSES (1 choix)

**SALMON FILLET** white butter sauce, lemony purée and asparagus

**COD FILLET** parsley cream and potato and lardon fricassée

**TURKEY PICCATA WITH 1608 CHEESE** tomato fondue and ravioli

**COQ AU VIN** lardons and pearl onions, mixed vegetables

**BRAISED PORK PARMENTIER** buttered corn and fruit ketchup

**BRAISED BEEF BURGUNDY** mushroom and seasonal vegetable ragout

**PORK OSSO BUCCO** mustard sauce, grated potato cake

**MACARONI AU GRATIN** Mornay sauce with cheese from our countryside,  
chicken thigh confit, fresh bean salad

### CHEESES (option)

**CHEESE BOARD**  
from our Champlain restaurant cellar, grapes and crackers .....+\$8



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Our culinary team offers a vibrant and varied cuisine rooted in a rich heritage and influenced by an ever-evolving world, reflecting changing seasons and trends. A quest for novelty, the highest of standards and quality service—we have what it takes to impress your guests and create a memorable experience.

<b>3-COURSE</b> hot soups, main course and dessert.....	\$68
<b>4-COURSE</b> cold or hot appetizer, hot soup, main course and dessert.....	\$78

### COLD APPETIZERS

#### MARINATED ASPARAGUS, TOMATOES AND ARTICHOKES

sundried tomato emulsion and parmesan shavings

#### ROASTED BEET SALAD

goat cheese, nut bread croutons, sunflower seeds, arugula and balsamic caramel

#### BAY OF FUNDY SALMON TARTARE

with lemon confit and chorizo, multi-coloured veggie chips and fleur de sel croutons

#### ORANGE DUCK TERRINE

onion confit croutons, endives with nut emulsion

#### SEPT-ÎLES SHRIMP

mango emulsion, cherry tomatoes, coriander, lime, avocado purée and smoked paprika tortillas



#### SCALLOP MAKI

miso, nori powder, sesame shrimp and julienned beets with mirin, mango emulsion

#### BRIE TARTE WITH DRIED FRUIT

young shoots and apple cider vinaigrette

#### SEARED FRESH TUNA TATAKI

powdered black olive, crispy green beans and quail egg

#### ICE-CIDER FOIE GRAS TERRINE

apple and spice chutney, brioche bread..... +\$10





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<b>3-COURSE</b> hot soups, main course and dessert.....	\$68 ▲
<b>4-COURSE</b> cold or hot appetizer, hot soup, main course and dessert.....	\$78

HOT APPETIZERS

**MARINATED SALMON AND  
SMOKED MACKEREL FROM BAS-DU-FLEUVE**

wilted spinach and leek with horseradish emulsion

**PUFF PASTRY WITH WILD MUSHROOMS AND TARRAGON**

garlic flower cream sauce with Chardonnay

**DUCK CONFIT PARMENTIER**

fried kale and veal glace

**CRISPY PORK BELLY**

stewed lentils with roasted lardons, enoki salad and asparagus

**VEAL CHEEK**

squash purée and Quebec mushroom jus ..... +\$6

**SCALLOP, LOBSTER AND SHRIMP**

green pea purée, saffron-orange American sauce..... +\$11

**SAUTÉED FOIE GRAS**

apple-spiced bread, Neige ice cider reduction..... +\$12



HOT SOUPS

**CARROT AND PARSNIP SOUP**

with crushed smoked almonds

**CREAM OF MUSHROOM**

garnished with smoked duck and chive

**CREAM OF BUTTERNUT SQUASH**

crème fraiche with honey from the Château and Espelette pepper





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<b>3-COURSE</b> hot soups, main course and dessert.....	\$68	▲
<b>4-COURSE</b> cold or hot appetizer, hot soup, main course and dessert.....	\$78	

### MAIN COURSES

Served with market-fresh vegetables and appropriate side dish.

#### SEAFOOD

##### GRILLED HALIBUT CUBES

salsa verde and tapenade

##### ATLANTIC SALMON FILLET

fresh herb citrus vinaigrette

##### COD TWO WAYS: ROASTED AND BRANDADE

emulsion of salted Bas-du-Fleuve herbs

##### CREAMY LOBSTER AND ROASTED SCALLOP RISOTTO

saffron white butter with lemon confit



#### POULTRY

##### CHICKEN SUPREME

vinaigrette with tomato confit, basil and fresh herbs

##### BREAST OF DUCK

balsamic jus reduction

##### CHICKEN PRESSE

with mushrooms and crispy lard, morel veal jus





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<b>3-COURSE</b> hot soups, main course and dessert.....	\$68 ▲
<b>4-COURSE</b> cold or hot appetizer, hot soup, main course and dessert.....	\$78

MAIN COURSES (cont')

Served with market-fresh vegetables and appropriate side dish.

BEEF

**GRILLED AAA BONELESS RIB STEAK**

lemon confit butter and veal glaze

6 oz

9 oz.....+\$8

**ROASTED BEEF FILET MIGNON**

bordelaise sauce

5 oz

7 oz.....+\$8

**BRAISED BEEF FILLET**

pot-au-feu vegetables and cooking jus

**CLASSIC CHÂTEAU**  
Beef Wellington fillet with bordelaise sauce.....+\$10

PORK

**PORK MEDALLION**

mushroom and 1608 cheese arancini

**PIGLET RIB AND BELLY FROM GASPOR FARM**

sea buckthorn chutney

VEAL

**VEAL FILLET AND MELTED 1608 CHEESE**

Québec ice cider glaze

**MILK-FED VEAL RIB**

cooked at low temperature with foie gras jus reduction.....+\$7

LAMB

**PROVENÇAL RACK OF LAMB**

herb-infused jus naturel, gratin dauphinois and ratatouille

VENISON

**DEER LOIN**

cooked at low temperature, Grand-Veneur sauce and cedar jelly, potato galette with 1608 cheese, market-fresh green vegetables.....+\$10

SURF AND TURF DUO

**GRILLED BEEF FILET MIGNON** bordelaise sauce

**AND ROASTED PRAWNS** with lemon confit.....+\$24





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<b>3-COURSE</b> hot soups, main course and dessert.....	\$68	▲
<b>4-COURSE</b> cold or hot appetizer, hot soup, main course and dessert.....	\$78	

## DESSERTS

### PIES

**OLD-FASHIONED MAPLE FUDGE PIE**

**CHOCOLATE HAZELNUT PIE**

**ÎLE D'ORLÉANS APPLE PIE** and melted brie

### FRUIT

**FRESH-FRUIT AND PEPPERMINT PANACHÉ**

with a hint of blackcurrant

**RED BERRIES ENTREMET**

with vanilla and lime

### CHOCOLATE

**CHOCOLATE HAZELNUT CRUNCH TERRINE**

peppery raspberry coulis

**WARM DARK CHOCOLATE LAVA CAKE**

strawberry cardamom puree

**CHOCOLATE AND CARAMEL RÉGLETTE**

toasted maple pecans

### OUR SPECIALTIES

**CREME CARAMEL** creme Chantilly and shortbread

**GRAND MARNIER ICED SOUFFLÉ**

bitter orange coulis and chocolate chips

### MAPLE

**MAPLE TERRINE** dark chocolate and blueberry sauce

**MAPLE FONDANT** custard and wild blueberries

### COMBOS

**TRIO** fruit crème brûlée, cheesecake and strawberry tartlet..... +\$6

**MAPLE TRIO**

warm maple fondant, apple and maple tatin, maple soufflé..... +\$6

**CHOCOLAT DECLINATION** hot, cold and iced creation..... +\$6





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Our culinary team carefully selects each ingredient based on taste and origin, showcasing exceptional products that reflect the changing seasons. A menu inspired by our rich terroir, offering you a predetermined choice with each course.

\$88

### TO WELCOME YOUR GUESTS

**AMUSE-BOUCHE** selected by chef

### TO BEGING IN STYLE (1 choice)

**ÎLE D'ORLÉANS ASPARAGUS VELOUTÉ**  
powdered mushroom and truffle popcorn

**CREAM OF BUTTERNUT SQUASH**  
crème fraiche with honey from the Château  
and Espelette pepper

### SECOND COURSE (1 choice)

**BRIE TARTE WITH DRIED FRUIT**  
young shoots and apple cider vinaigrette

**BAY OF FUNDY SALMON TARTARE**  
with lemon confit and chorizo, multi-coloured  
veggie chips and fleur de sel croutons

### LET'S BE SERIOUS (1 choice)

**GRILLED BEEF FILET MIGNON**  
veal jus with vinegary blackcurrant caramel

**DUCK BREAST**  
with balsamic jus reduction

### THE PERFECT FINISH (1 choice)

**CHOCOLATE REGLETTE**  
decadent caramel and maple-roasted pecans

**SEA BUCKTHORN BOREAL**  
white chocolate and balsam fir Chantilly

### HOT BEVERAGE SERVICE





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A subtle balance of traditional and modern, this Signature menu invites you to discover our roots and enjoy the culinary excellence that has defined the Château's reputation for almost 125 years. A menu designed to impress food connoisseurs, from cocktails to dessert. Choose your main course at the table—just like in our restaurants.

\$130

### CANAPÉS

#### 4 DELUXE CANAPÉS

### FIRST COURSE

#### CHEF'S AMUSE-BOUCHE

### SECOND COURSE

#### FOIE GRAS GANACHE

spiced apple chutney, brioche bread

### THIRD COURSE

#### PAN-FRIED SCALLOPS

green-pea mousseline and saffron-orange American sauce

### FOURTH COURSE

#### CREAM OF PARSNIP WITH MAPLE

fricassée of leeks, duck confit and herbed truffle oil

### FIFTH COURSE *(choice at the table)*

#### VEAL FILLET AND 1608 MELTED CHEESE

parsnip purée and roasted vegetables

#### POT-AU-FEU HALIBUT

shellfish fumet, vegetables and in-shell mussels

#### MINI TRUFFLE RAVIOLI

morel mushrooms and white butter

### SIXTH COURSE

#### CRISPY CAKE FROM PIEMONTE WITH GIANDJA GANACHE

creamy Haitian chocolate, candied orange with Cognac

### HOT BEVERAGE SERVICE





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## WHITE WINES

### SAUVIGNON BLANC

**DOMAINES DU HAUT BOURG** Loire, France | \$64

**MISSION HILL ESTATE SERIES** Okanagan, C.-B., Canada | \$69

**KIM CRAWFORD** Marlborough, New-Zealand | \$68

*PINOT GRIGIO | PINOT GRIS | PINOT BLANC*

**CAMPANILE (PINOT GRIGIO)** Friuli – Venezia Grave, Italy | \$59

**MISSION HILL ESTATE SERIES (PINOT GRIS)**

Okanagan, C.-B., Canada | \$68

### RIESLING

### INNISKILLIN

Niagara, Ontario, Canada | \$64

### CHARDONNAY

**MISSION HILL ESTATE SERIES**

Okanagan, C.-B., Canada | \$84

**CHARDONNAY** Columbia Crest, Washington, U.S.A. | \$58

**NATURAE, GÉRARD BERTRAND** Pays d'Oc, France | \$65

**BOURGOGNE BLANC,  
CUVÉE FAIRMONT LE CHÂTEAU FRONTENAC**

Roux Père et Fils, Bourgogne, France | \$88



### DISCOVERIES

**GRÜNER VELTLINER** Wenzeli, Kamptal, Austria | \$75

**LAURENT MIQUEL VENDANGES NOCTURNES (VIOGNIER)**

Pays d'Oc, France | \$63

**PARÈS BALTA, SELECCIO (PARELLADA, XAREL-LO,  
MACABEU)**

Priorat, Spain | \$68

**GÉRARD BERTRAND (GRENACHE, VERMENTINO,  
CLAIRETTE)**

Languedoc, France | \$73

### SPECIAL CUVÉE

**VANDALE-CLICHE, SEYVAL BLANC, CUVÉE HÉRITAGE**

Domaine de l'Ange-Gardien, Québec Canada | \$59

**CÔTES-DU-RHÔNE, CUVÉE LE CHÂTEAU FRONTENAC** | \$51

## ROSÉ WINE

**OR & AZUR, GÉRARD BERTRAND** Languedoc, France | \$73



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## RED WINES

### PINOT NOIR

#### CUVÉE CHÂTEAU FRONTENAC

Roux Père et Fils, Bourgogne, France | \$88

**MEIOMI** California, U.S.A | \$84

**MISSION HILL ESTATE SERIES** Okanagan, C.-B., Canada | \$79

### MERLOT

#### CHÂTEAU STE MICHELLE

Columbia Valley, Washington, U.S.A | \$69

### CABERNET SAUVIGNON

**SELECCIO** Parés Baltà, Penedès, Spain | \$79

**COLUMBIA CREST** Columbia Valley, Washington, U.S.A | \$62

**MISSION HILL ESTATE SERIES** Okanagan, C.-B., Canada | \$75

### BORDEAUX

**CHÂTEAU LA COUDRAIE** Bordeaux, France | \$64

*GRENACHE | SYRAH | MOURVÈDRE | CARIGNAN*

**SYRAH, GÉRARD BERTRAND** Pays d'Oc, France | \$65

**OR & AZUR, GÉRARD BERTRAND** Languedoc, France | \$73



### DISCOVERIES

#### RED BLEND, STAMPEDE, 14 HANDS

Columbia Valley, Washington, U.S.A | \$75

**MALBEC, CATENA** Mendoza, Argentina | \$65

### MERITAGE

Inniskillin, Niagara, Ontario, Canada | \$73

**CAMINO (TEMPRANILLO)** Ribera del Douero, Spain | \$81

**VALPOLICELLA CLASSICO** Bolla, Venezia, Italy | \$55

**CASTIGLIONI** Chianti, Toscane, Italy | \$66

#### RIPASSO, VALPOLICELLA VILLABELVEDERE

Venezia, Italy | \$79

**BAROLO** Fontanafredda, Piémont, Italy | \$96

### SPECIAL CUVÉE

#### RADISSON, MARQUETTE, CUVÉE HÉRITAGE

Domaine de l'Ange-Gardien, Québec Canada | \$59

**CÔTES-DU-RHÔNE,  
CUVÉE LE CHÂTEAU FRONTENAC** | \$51



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## CHAMPAGNE, SPARKLING WINES AND DESSERT WINES

### CHAMPAGNES

**MOËT & CHANDON, ROSÉ** Épernay, France | \$222

**TAITTINGER, CUVÉE 125<sup>e</sup>** Reserve Brut, Reims, France | \$155

**VEUVE CLICQUOT** Yellow Label, Reims, France | \$195

### SPARKLING WINES

#### CODE ROUGE, BRUT ÉTERNEL

Blanc de blanc, Crémant de Limoux, Gérard Bertrand | \$99

**PROSECCO TERESA RIZZI** Venetia, Italy | \$59

**CAVA** Parés Baltà Brut Nature, Catalonia, Spain | \$73

**CHANDON BRUT CLASSIC** Napa Valley, California, USA | \$82

#### BULLE DE NEIGE

sparkling cider, Quebec, Canada | \$54

### DESSERT WINES

#### CAVE SPRING

Indian Summer Riesling, Vendanges tardives (375 ml),  
Niagara Peninsula, Ontario, Canada | \$85

#### NEIGE

cuvée Fairmont Le Château Frontenac,  
ice cider, Quebec, Canada (750 ml) | \$112

#### INNISKILLIN

icewine, vidal, Niagara Peninsula,  
Ontario, Canada (375 ml) | \$176





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*Ice, glasses and mixers provided at no additional charge.*

*Please note that a \$50 fee per hour per bar, for a minimum of 4 hours will be billed if the revenues of the bar do not exceed \$400.*

*Discover local craft spirits, beers and wines. These products will provide you with a festive local taste!*

### SPIRITUEUX \$9 per ounce

**AMERMELADE** Bitter Aperitif Liquor

**BALZAC** Absinth

**UNGAVA** Premium Gin

**QUARTZ** Premium Vodka

**CHIC CHOC** Spiced Rum

**COUREUR DES BOIS**

Whiskey and Maple Syrup

**COUREUR DES BOIS**

Whiskey and Maple Syrup Cream Liquor

**AVRIL** Amaretto-Style Liquor

### SIGNATURE COCKTAILS \$15 each

**AMER-SPRITZ** Amermelade and Prosecco

**BELLE FLEUR** Quartz vodka, Elderflower  
Liquor, Sparkling ESKA Water, Fresh Flower

**GIN TONIC ARTISANAL** Ungava Gin,  
SAM Tonic, Sparkling ESKA Water

**CHIC COLA!**

Chic Choc Rhum and Chaga Cola

**DECADENT** Quartz Vodka, Nespresso Coffee  
and Avril Liquor

### BEERS FROM ARCHIBALD MICROBREWERY

cans, 473 ml | \$10 \$ each

**LA CHIPIE**

American Pale Ale Américaine 5%, Québec

**LA MATANTE**

American Blond Ale, 4.9%, Québec

**LA JOUFLUE**

Belgium White Wit, 4.2%, Québec

### WINES

*Fairmont Le Château Frontenac is proud to be  
partner with Domaine de l'Ange-Gardien Winery.  
We elaborated two Heritage Cuvée to have you explore  
our unique terroir. Ideal for a cocktail reception and  
to pair with local cheeses and charcuterie aged in our  
Champlain Cellar.*

**VIGNOBLE DOMAINE  
DE L'ANGE-GARDIEN** | \$59

Cuvée Héritage White, Parcelle 125, Québec  
Cuvée Héritage Red, Parcelle 125, Québec

*We are looking at western Canada wine industry  
and developed a series of five exclusive wines  
with the award-winner producer Mission Hill.  
Taste the authenticity of the Okanagan Valley  
with us...*

### MISSION HILL

Pinot Gris Estate Series,  
Okanagan VQA, Canada | \$68  
Sauvignon Blanc Estate Series,  
Okanagan VQA, Canada | \$69  
Chardonnay Estate Series,  
Okanagan VQA, Canada | \$84  
Cabernet-Merlot Estate Series,  
Okanagan VQA, Canada | \$81  
Pinot Noir Estate Series,  
Okanagan VQA, Canada | \$79

*We celebrate our nordic roots through an exclusive  
cuvée crafted by La Face Cachée de la Pomme.*

### LA FACE CACHÉE DE LA POMME

Neige, Cuvée Exclusive 125°,  
Québec (375 ml) | \$84