

EVENT PLANNING GUIDE

2026-2027

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TABLE D'HÔTE

CORPORATE MENU*

$50/person

3 courses

STARTER

CORN VELOUTÉ

Chive oil, crispy lardons.

OR

MIXED SALAD

Mesclun mix, cherry tomatoes, cucumber, red onions, black olives & old-fashioned mustard vinaigrette.

MAIN COURSE

PORK CHEEK

Bourguignonne sauce, Yukon Gold potatoes smashed with olive oil, Nantes carrots.

OR

ROASTED HADDOCK LOIN

White wine sauce, pan-fried herb gnocchi, wilted Savoy cabbage.

DESSERT

CHOCOLATE CAKE

Whipped cream, red cherry jam.

* TABLE D'HÔTE NOT VALID FROM NOVEMBER 1 TO JANUARY 31

THE FAVOURITE

$60/person

3 courses

STARTER

CORN VELOUTÉ

Chive oil, crispy lardons.

OR

PARMESAN FONDUE

Marinara sauce, balsamic reduction

MAIN COURSE

BRAISED BEEF CHEEK

Red wine sauce, gratin dauphinois, Nantes carrots and roasted Brussels sprouts.

OR

ROASTED SALMON FILLET

Pan-fried herb gnocchi, parmesan cream, broccolini.

DESSERT

DECADENT CHOCOLATE CAKE

Vanilla ice cream.

VEGETARIAN OPTIONS: SEE PAGE 12.

All prices are listed before taxes and service fees.

TABLE D'HÔTE

THE EXCLUSIVE

$67/person

3 courses

STARTER

BUTTERNUT SQUASH VELOUTÉ

Crème fraîche and black truffle oil.

OR

DUCK CONFIT RILLETTES

Cranberry chutney, brioche, baby arugula with balsamic.

MAIN COURSE

CHICKEN SUPREME

Rich jus, black truffle celeriac mousseline, broccolini.

OR

BEEF CHEEK

Buttery mashed potatoes, Nantes carrots with brown butter.

OR

MISO-CARAMELIZED BLACK COD

Gin beurre blanc, grilled sesame zucchini, coconut milk basmati rice.

DESSERT

MOLTEN CHOCOLATE CAKE

Rum caramel coulis.

VEGETARIAN OPTIONS: SEE PAGE 12.

All prices are listed before taxes and service fees.

THE EXPERIENCE

$75/person

4 courses

STARTER

BEEF CARPACCIO

Thinly sliced beef, Guinness emulsion and onion confit, crispy shallots.

OR

PARMESAN FONDUE

Marinara sauce, balsamic reduction.

AND

SOUP

BUTTERNUT SQUASH VELOUTÉ

Crème fraîche and black truffle oil.

MAIN COURSE

BRAISED BEEF CHEEK

Red wine sauce, gratin dauphinois, Nantes carrots and roasted Brussels sprouts.

OR

ROASTED SALMON FILLET

Pan-fried herb gnocchi, parmesan cream, broccolini.

OR

CHICKEN SUPREME

Creamy herb orzo, wilted red peppers with garlic confit.

DESSERT

DECADENT CHOCOLATE CAKE

Vanilla ice cream.

COCKTAIL RECEPTION

SAVOURY BITES

CHICKEN WINGS REGULAR **$24**/DZ
Buffalo or ranch sauce

CHICKEN WINGS BONELESS **$24**/DZ
Buffalo or ranch sauce

GARLIC CONFIT HUMMUS **$24**/DZ
Kalamata olives, pita chips

DEVILLED EGGS **$24**/DZ
With black truffle

MINI FISH & CHIPS **$24**/DZ
Tartar sauce

SALMON TARTARE **$36**/DZ

BEEF TARTARE **$36**/DZ

DUCK CONFIT EGG ROLLS **$36**/DZ
House ketchup

MAC'N'CHEESE CROQUETTES **$36**/DZ

JALAPENO SHRIMP **$36**/DZ
Spicy mayo

MINI POUTINE **$36**/DZ

PORK & KIMCHI DUMPLINGS **$36**/DZ
Fried, soy-sriracha sauce

VEGETARIAN DUMPLINGS **$36**/DZ
Steamed, soy-sriracha sauce

SAMOSA **$36**/DZ
Sour cream

FRIED CALAMARI **$48**/DZ
Marinara sauce

MINI BURGER **$48**/DZ

TRUFFLE SACCHETTI **$48**/DZ
Truffle sauce

PARMESAN FONDUE **$48**/DZ
Marinara sauce

SWEET BITES

MINI BROWNIES **$24**/DZ
Whipped cream

MINI CREAM PUFF **$24**/DZ
Filled with chocolate ice cream

FRUIT SALAD **$36**/DZ

All prices are listed before taxes and service fees.

BREAKFAST BUFFET

Available only for reservations made 15 days in advance
Available in private rooms only, minimum of 20 people

EARLY BIRD — **$25**/pers.

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

TOAST
Assorted jams

BEVERAGE
Filter coffee

BRUNCH — **$30**/pers.

SCRAMBLED EGGS

BACON

SMOKED HAM

BREAKFAST POTATOES

WAFFLES
Maple syrup

FRUIT SALAD

TOAST
Assorted jams

BEVERAGES
Filter coffee, tea, orange or apple juice

COFFEE BREAK

BEVERAGES — **$4**/pers.
Cans of Pepsi, 7Up, iced tea, bottled water, filter coffee

FRESH FRUIT PLATTER — **$5**/pers.

COOKIE PLATTER — **$20**/DZ
Choice of white chocolate macadamia, oatmeal raisin or double chocolate chip

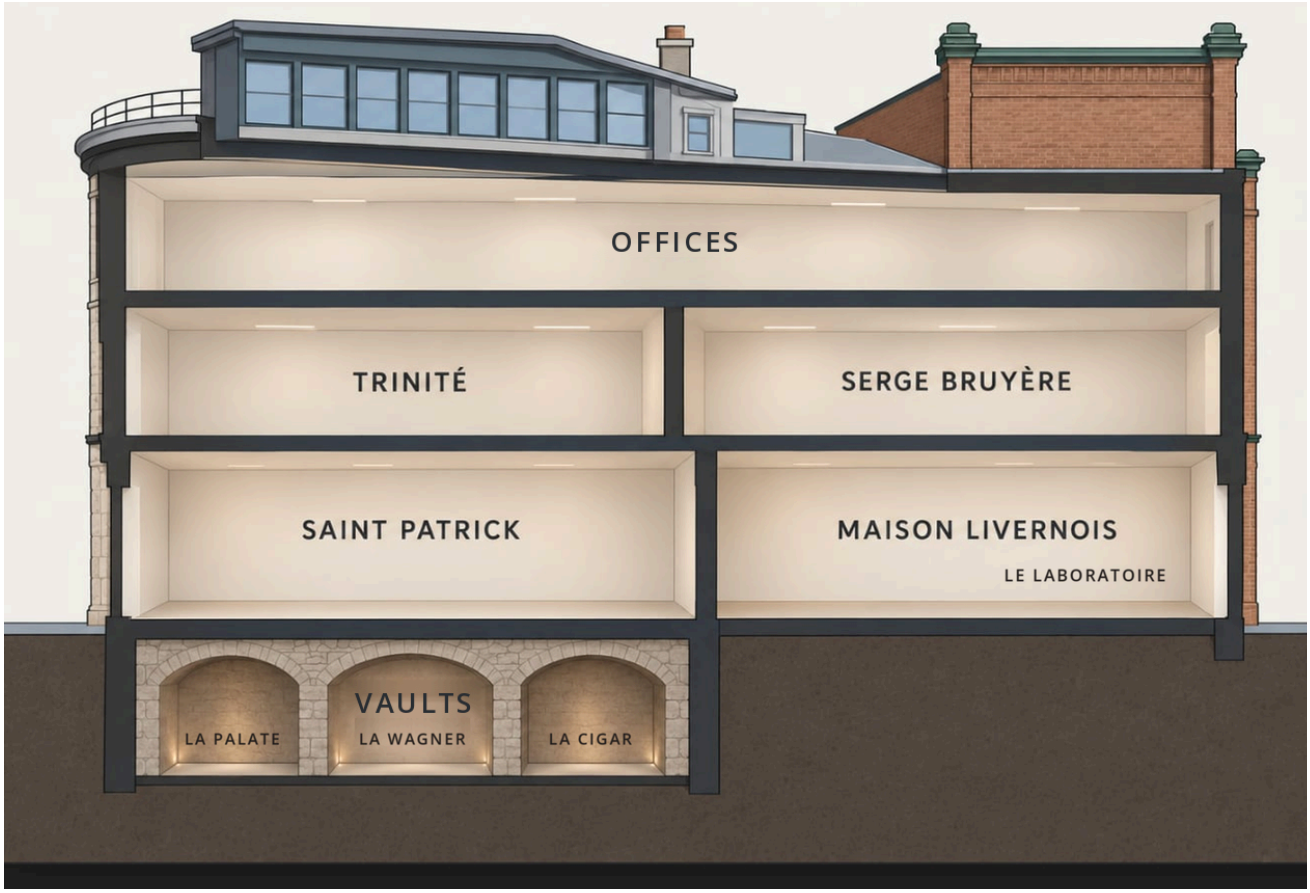
MUFFIN PLATTER — **$15**/DZ

LOCAL CHEESE PLATTER
3 varieties — **$6**/pers.
6 varieties — **$10**/pers.

All prices are listed before taxes and service fees.

OUR ROOMS

Six rooms, from small meetings to large gatherings.



ROOM	LEVEL	SEATED	STANDING
La Trinité	2nd floor	85	100
La Serge Bruyère	2nd floor	50	75
La Wagner	Basement – The Vaults	40	60
La Palate	Basement – The Vaults	30	40
La Cigar	Basement – The Vaults	15	20
Le Laboratoire	Maison Livernois	15	20

All our rooms are accessible through Pub St-Patrick.
Except Le Laboratoire, which has its own entrance at Maison Livernois.

THE VAULTS

PALATE

CAPACITY

Seated: 30 people

Standing: 40 people

AVAILABLE EQUIPMENT

TV

WAGNER

CAPACITY

Seated: 40 people

Standing: 60 people

AVAILABLE EQUIPMENT

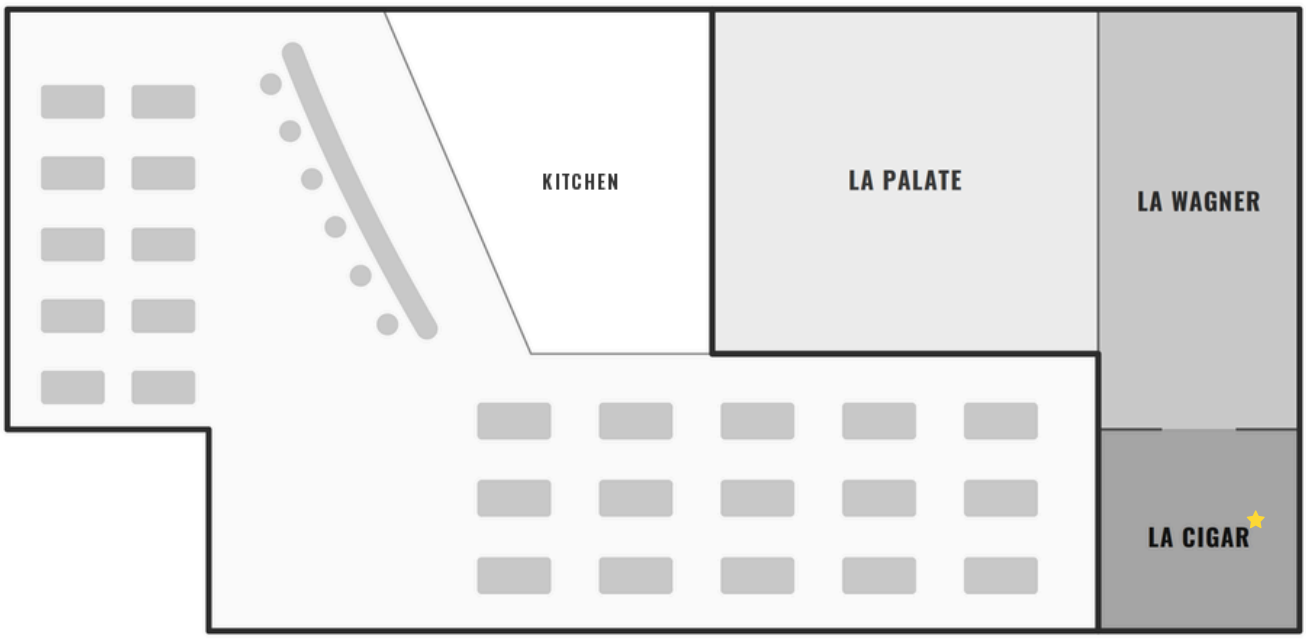
TV with HDMI connection

CIGAR

CAPACITY

Standing: 15 people

⭐**Standing only, game room, pool table.**



ROOM FEATURES

Semi-private

On the same level as the dining rooms

Rooms with stone walls and soft lighting

Control of the restaurant's music volume

Accessible through Pub St-Patrick

No minimum spend required

No room fee

À la carte menu or special menus available

Movable tables

THE VAULTS


GUINNESS


GUINNESS








BIÈRES EN FÛT
COORS LIGHT
SLEEMAN CLEAR 2.0
SLEEMAN ROUSSE
SAISON LIBRE
BLANCHE DE CHAMBLY
P'TITE MAUDITE
1664 BLANCHE
FIN DU MONDE
SAPPORO
CARLSBERG
GUINNESS
KILKENNY
HEINEKEN

TRINITÉ ROOM

CAPACITY

Seated: 75 people
Standing: 100 people

Located upstairs at Pub St-Patrick. Several floor plan layouts available on request.

AVAILABLE EQUIPMENT

Full sound system
TV & microphone on request
Movable tables
Hookup for a musician or DJ
Full bar

Fees may apply for any additional equipment.

PRIVATE ROOM RENTAL FEES

EVENT WITH MEAL: No room fee. Minimum spend depending on the date.

EVENT WITHOUT MEAL: Room fee or minimum spend depending on the date.

Exceptions may apply. In such cases, a minimum spend amount is set.
Events may continue until 1 a.m. Fees apply after that time.









SERGE BRUYÈRE ROOM

CAPACITY

Seated: 50 people

Standing: 75 people

Located upstairs at Pub St-Patrick. Several floor plan layouts available on request.

AVAILABLE EQUIPMENT

Full sound system

TV & microphone on request

Movable tables

Full bar

Fees may apply for any additional equipment.

PRIVATE ROOM RENTAL FEES

EVENT WITH MEAL: No room fee. Minimum spend depending on the date.

EVENT WITHOUT MEAL: Room fee or minimum spend depending on the date.

Exceptions may apply. In such cases, a minimum spend amount is set.

Events may continue until 1 a.m. Fees apply after that time.









MAISON
LIVERNOIS

LE LABORATOIRE

CAPACITY

Seated: 15 people

Standing: 20 people

Located at Maison Livernois.

FEATURES

Semi-private room with stone walls and soft lighting
Rectangular table layout
Music volume control
À la carte menu or special menus available
Gin tasting

SEMI-PRIVATE ROOM RENTAL FEES

EVENT WITH MEAL: No room fee and no minimum spend.

EVENT WITHOUT MEAL: Room fee or minimum spend depending on the date.
Exceptions may apply. In such cases, a minimum spend amount is set.









FREQUENTLY ASKED QUESTIONS

MUSIC AND AUDIOVISUAL EQUIPMENT

Music is controlled from our Spotify tablet, so no hookup is needed. Share a public playlist with us, or join a jam from your phone.

The private rooms upstairs have a 60-inch TV on a rail and an HDMI cable. A microphone is available on request. In the Vaults, tell us what you need when booking and we will confirm what is available.

DOES THE SERVICE FEE INCLUDE THE TIP?

Yes. The 15% service fee replaces the tip. A 2% administration fee and taxes are also added to the subtotal. The amount at the bottom of your quote is the final total.

IS A DEPOSIT REQUIRED WHEN SIGNING?

No. The card requested in the form is only used as a guarantee; no amount is charged.

Cancellation fees apply depending on the notice given. They are detailed in your quote.

CAN THE NUMBER OF GUESTS CHANGE AFTER SIGNING?

Yes, up to 7 days before the event. However, the reduction cannot exceed 10% of the number stated in the contract; beyond that, the original amount remains billable.

HOW DO YOU HANDLE ALLERGIES AND DIETARY RESTRICTIONS?

Send them to us along with your guests' meal choices, no later than 7 days before the event. We accommodate the main allergies and intolerances, and our vegetarian options are shown below.

DO YOU OFFER A DESIGNATED DRIVER SERVICE?

Yes. We are members of Tolérance Zéro, a designated driver service that brings your guests home in their own car.

VEGETARIAN CHOICES

ROASTED TRUFFLE GNOCCHI

CORPORATE MENU, THE FAVOURITE AND THE EXCLUSIVE

Parmesan cream, mushrooms sautéed in white wine, tartufata, parsley chips, candied cherry tomatoes, artichoke hearts

ROASTED MUSHROOM RAVIOLI

THE EXPERIENCE MENU

Truffle parmesan cream, mushrooms sautéed in white wine, parsley chips, candied cherry tomatoes, artichoke hearts

QUOTE REQUEST

INFORMATION

First and last name

Company name (optional)

Phone

Mailing address

Email address

RESERVATION

Date

Time

Number of guests

Number of minors (under 18)

Dietary restrictions

Preferred location

- ☐ Les Voûtes ; La Palate
- ☐ Les Voûtes ; La Wagner
- ☐ Les Voûtes ; La Cigar
- ☐ La Trinité
- ☐ La Serge Bruyère
- ☐ La Maison Livernois
- ☐ Le Laboratoire

MENU SELECTION

Table d'hôte (set menu)

☐ Corporate ☐ Le Favori ☐ Exclusif ☐ Expérience

☐ Add bread & butter (+$2/person)

☐ Add coffee/tea (+$4/person)

Breakfast buffet

☐ Matinal ☐ Brunch ☐ Coffee break

If Coffee break is selected, list the items:

☐ Cocktail dinner

Regular chicken wings	$24/doz	Qty: _____	$ 0,00
Boneless chicken wings	$24/doz	Qty: _____	$ 0,00
Confit garlic hummus	$24/doz	Qty: _____	$ 0,00
Deviled eggs	$24/doz	Qty: _____	$ 0,00
Mini fish & chips	$24/doz	Qty: _____	$ 0,00
Salmon tartare	$36/doz	Qty: _____	$ 0,00
Beef tartare	$36/doz	Qty: _____	$ 0,00
Duck confit spring rolls	$36/doz	Qty: _____	$ 0,00
Mac'n'cheese croquettes	$36/doz	Qty: _____	$ 0,00
Jalapeño shrimp	$36/doz	Qty: _____	$ 0,00
Mini poutine	$36/doz	Qty: _____	$ 0,00
Pork & kimchi dumplings	$36/doz	Qty: _____	$ 0,00
Vegetarian dumplings	$36/doz	Qty: _____	$ 0,00
Samosas	$36/doz	Qty: _____	$ 0,00
Fried calamari	$36/doz	Qty: _____	$ 0,00
Mini burgers	$48/doz	Qty: _____	$ 0,00
Truffle sacchetti	$48/doz	Qty: _____	$ 0,00
Parmesan fondue	$48/doz	Qty: _____	$ 0,00
Mini brownies	$24/doz	Qty: _____	$ 0,00
Mini cream puffs	$24/doz	Qty: _____	$ 0,00
Fruit salad	$24/doz	Qty: _____	$ 0,00

DRINK VOUCHERS

☐ Classic ($10) Qty: _____ **$ 0,00**

Draft beer, house wine and sparkling wine, mixed spirits, bloody caesar

☐ Premium ($13) Qty: _____ **$ 0,00**

Draft beer, house wine and sparkling wine, mixed spirits, bloody caesar, Aperol spritz, margarita, negroni, amaretto sour.

☐ Signature ($16) Qty: _____ **$ 0,00**

Draft beer, house wine and sparkling wine, mixed spirits, bloody caesar, Aperol spritz, margarita, negroni, amaretto sour, plus two (2) of our signature cocktails.

☐ None

☐ Open bar

BILLING

Signing this quote does not constitute a reservation confirmation. Your reservation will become official only upon receipt of the restaurant's written acceptance

1 COMPANY NAME

2 CONTACT PERSON

3 PHONE

4 EMAIL ADDRESS

5 BILLING ADDRESS

6 CREDIT CARD ON FILE

7 EXPIRY DATE CVC

*NO AMOUNT WILL BE CHARGED TO YOUR CREDIT CARD, EXCEPT IN CASE OF NON-COMPLIANCE WITH THE TERMS AND CONDITIONS DETAILED ON THE NEXT PAGE.

FOOD	$ 0,00
BEVERAGES	
ENTERTAINMENT/TECHNICAL	
OTHER FEES	
SUBTOTAL 1	0,00
SERVICE FEE (15%)	0,00
ADMIN FEE (2%)	0,00
SUBTOTAL 2	0,00
GST (5%)	0,00
QST (9.975%)	0,00
TOTAL	$ 0,00

8 PAYMENT

ON SITE

- ☐ One bill for the group
- ☐ Individual bills

*DEBIT, CREDIT OR CASH ACCEPTED

○ **You acknowledge that you have read, understood and accept the terms and conditions described on the next page. By signing, you confirm final acceptance of this quote, and it becomes a contract.**

SIGNATURE DATE / /

Send your form to **e.bonesso@brasseo.com.**
We will be happy to confirm your reservation.
We look forward to seeing you!

IMPORTANT POINTS

TABLE D'HÔTE (SET MENU) FORMAT:

To ensure smooth service and proper preparation, we ask that you send us your group's complete count at least **7 days** before your event.

This means we would like to receive, **for each guest**, their choice of dishes (appetizer and main course) as well as any allergies or dietary restrictions, regardless of the size of your group.

TERMS AND CONDITIONS

PUB ST-PATRICK
1200 RUE ST-JEAN, Québec, QC G1R 1S8

RESERVATION CONFIRMATION: The group reservation request does not constitute a confirmation of your event at our establishment. The signed quote constitutes confirmation of your event. It must be signed at least 15 days before the date of the event.

CHANGES TO THE NUMBER OF GUESTS: Any change in the number of guests must be communicated to the merchant at least 7 days before the event. Please note that a reduction in the number of guests may not exceed 10% of the initial number after the contract is signed; otherwise, the amount of the initial invoice must be paid.

CANCELLATION: Cancellation of the event must be communicated to the merchant in writing.

If a cancellation occurs less than...	We will retain on the credit card...
15 days before the event	25% of the food and entertainment amount
7 days before the event	50% of the food and entertainment amount
48 hours before the event	75% of the food and entertainment amount
On the day of the event	100% of the food and entertainment amount

DRINK VOUCHERS: Drink vouchers are non-refundable. Unused vouchers may be converted into gift cards.

LIABILITY: The client is responsible for any damage caused to the merchant's property during the event.

ADDITIONAL FEES: Where applicable, the person signing the contract is responsible for the payment of additional fees related to equipment, as well as administrative fees (2%).

MENU: Items and prices are subject to change without notice.

FORCE MAJEURE: If the merchant is unable to provide the requested services due to unforeseen circumstances, the client will receive a full refund of their deposit. If the cost of raw materials increases by 10% or more, the merchant reserves the right to increase the amount of the invoice.

LOCATION: Please note that your location request within the restaurant will be taken into consideration; however, we cannot guarantee it. The floor plan is established on the day of the event by our maîtres d'hôtel, based on how busy the restaurant is.

NOTES

