**EVENT KIT** 2023-2024





# FESTIVE

#### \$50/PERS

STARTER SOUP OF THE MOMENT

CHEF'S SALAD

#### MAIN COURSE

#### GRILLED RIBEYE STEAK

With maître d'hôtel butter, peppercorn sauce, roasted ratte potatoes with garlic, seasonal vegetables

#### IRISH SALMON

Lemon dill sauce, Irish mash, and seasonal vegetables

#### CHICKEN SUPREME

Herb-marinated, grilled free-range chicken breast with white wine sauce, a blend of rice and quinoa, seasonal vegetables

#### DESSERT

POUDING CHÔMEUR Vanilla ice cream EXPERIENCE

\$65/PERS

STARTER 1

SOUP OF THE MOMENT

CHEF'S SALAD

#### STARTER 2

SAUSAGE IN PUFF PASTRY Spicy honey mustard

PARMESAN FONDUE Marinara sauce, mixed greens with balsamic

#### MAIN COURSE

GILLED FLANK STEAK Peppercorn sauce, potatoes and seasonal vegetables

PORK MEDALLION Bacon-wrapped pork fillet, cognac sauce, creamy mashed potatoes, seasonal vegetables

MAPLE GLAZED SALMON Basmati rice, sautéed vegetables

DESSERT CHOCOLATE CAKE Whipped cream, field berries

SNACKS		MINI POUTINE	\$35/DOZEN
<b>UNAPV</b>		SALMON TARTARE	\$40/DOZEN
BONELESS		With herbs	
CHICKEN WINGS Buffalo or ranch sauce	\$20 / DOZEN	BEEF TARTARE	\$40/DOZEN
BREADED			
CHEESE CURDS	\$20 / DOZEN	FONDUE Leek and duck confit	\$40/DOZEN
Spicy mayo ~		MINI-BURGER	\$50/DOZEN
JALAPEÑOS SHRIMPS			
SPICY mayo	\$20 / DOZEN	GLAZED SALMON Maple and ginger	\$50 / DOZEN
CHICKEN WINGS	\$ <b>25</b> / DOZEN		
Buffalo or ranch sauce		SWEETS	
FRIED PICKLES	\$ <b>25</b> / DOZEN		
Tartar sauce		FRUIT SALAD	\$25 / DOZEN
FRIED CALAMARI Marinara sauce	\$25 / DOZEN	BROWNIES	\$25 / DOZEN
		CREME BRULEE	\$ <b>4</b> 5/DOZEN
MAC'N'CHEESE BITES	\$25/DOZEN	Maple-flavored	
		TARTUFFO	\$45/DOZEN
MINI ITALIAN SKEWERS	\$32/DOZEN	Pistachio-flavored	
Cherry tomatoes, bocconcini, and basil	Ψ J ∠ / UULEN		



\$25/PERS

#### SCRAMBLED EGGS

BACON

#### **BREAKFAST POTATOES**

**TOAST** Assorted jams

#### BEVERAGE INCLUDED Filtered coffee

BRUNCH

\$30/PERS

SCRAMBLED EGGS

BACON

PEAMEAL BACON

**BREAKFAST POTATOES** 

WAFFLES

MAPLE SYRUP

FRUIT SALAD

**TOAST** Assorted jams

BEVERAGE INCLUDED

Filtered coffee, tea, orange juice, apple juice



#### BEVERAGES

Can of Pepsi, 7UP, iced tea, bottled water, drip coffee \$ 5 / PERS.

LOCAL CHEESE PLATTER 3 VARIETIES: \$6 / PERS. 5 VARIETIES: \$10 / PERS.

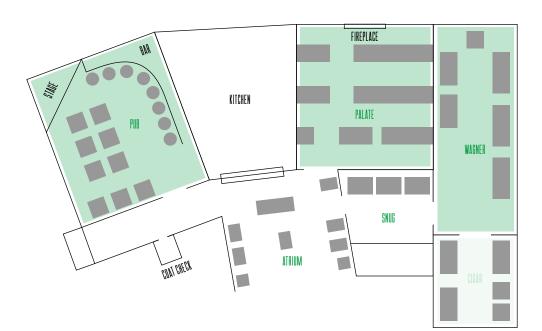
FRESH FRUIT PLATTER \$5 / PERS.

#### COOKIE PLATTER

Choice of White Chocolate and Macadamia Nut, Datmeal and Raisin, or Chocolate Chip Duo \$ 2 0 / DOZEN

MUFFIN PLATTER \$15 / DOZEN

### VAULTS



#### PUB CAPACITY SEATING CAPACITY: 30 places

STANDING: 50 people

#### AVAILABLE EQUIPMENT

- Television, microphone, or projector available
- Moveable tables
- Connection for DJ or musician
- No room rental fees, à la carte menu only

#### PALATE & WAGNER CAPACITY

SEATING CAPACITY: 40 places STANDING: 60 people

#### AVAILABLE EQUIPMENT

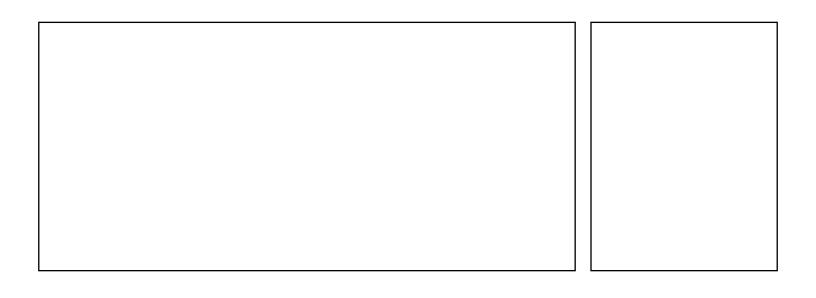
\_

- Television, microphone, or projector available
   Moveable tables
- No room rental fees, à la carte menu only

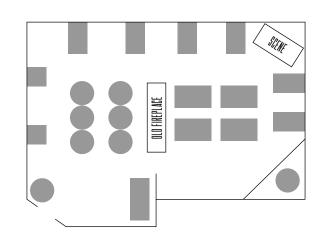
#### CIGAR CAPACITY SEATING CAPACITY: 15 places Standing: 20 people

#### AVAILABLE EQUIPMENT

- Television, microphone, or projector available
- Moveable tables
- No room rental fees, à la carte menu only



# TRINITY ROOM



#### CAPACITY

SEATING CAPACITY: 75 places STANDING: 100 people

#### AVAILABLE EQUIPMENT

- Complete sound system
- Television, microphone, or projector available
- Moveable tables
- Connection for DJ or musician
- No room rental fees, à la carte menu only

#### RENTAL FEES

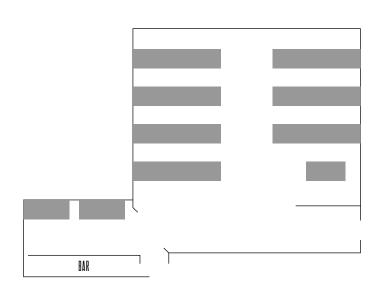
EVENT <u>WITHOUT</u> FOOD: Minimum amount to be determined with the manager based on the reservation date and the usual and/or previous attendance. EVENT <u>WITH</u> FOOD: No room rental fees\*

\*Exceptions may apply. In such cases, we will establish a minimum spending amount.





### SERGE BRUYERE ROOM



#### CAPACITY

SEATING CAPACITY: 50 places STANDING: 75 people

#### AVAILABLE EQUIPMENT

- Complete sound system
- Television, microphone, or projector available
- Moveable tables
- Connection for DJ or musician
- No room rental fees, à la carte menu only

#### RENTAL FEES

EVENT <u>WITHOUT</u> FOOD: Minimum amount to be determined with the manager based on the reservation date and the usual and/or previous attendance. EVENT <u>WITH</u> FOOD: No room rental fees\*

\*Exceptions may apply. In such cases, we will establish a minimum spending amount.





## KEY POINTS

**SET MENU FORMULA:** To ensure the smooth running of your event, groups of 20 people or more must communicate their choices and quantities at least 7 days before the event date.

### TERMS & CONDITIONS

#### PUB ST-PATRICK 1200 RUE ST-JEAN, QUEBEC CITY, QUEBEC, G1R 1S8

**RESERVATION CONFIRMATION:** The group reservation request on the following page is not a confirmation of your event at our establishment. The signed submission serves as confirmation for your event and must be signed at least 30 days before the event date.

**DEPOSIT:** A deposit is required for certain groups upon signing the submission. If we do not request a deposit, we will ask for a credit card number to keep on file. No charges will be made to your card unless there is a cancellation or a change in the number of guests.

**GUEST COUNT MODIFICATION:** Any changes 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 cannot exceed 10% of the initial number after the contract has been signed, or else fees will apply.

If a cancellation occurs within	We will charge on the credit card
15 days of the event	25% of the food and entertainment amount
7 days of the event	50% of the food and entertainment amount
48h of the event	75% of the food and entertainment amount

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

DRINK VOUCHERS: Drink vouchers are final sales.

**RESPONSABILITY:** The client is responsible for all damages caused to the merchant's property during the event.

**EMERGENCY:** If the merchant cannot provide the requested services due to unforeseen circumstances, the client will receive a full refund of their deposit. If the cost of raw materials undergoes an increase equal to or greater than 10%, the merchant reserves the right to adjust the invoice amount upwards.

FORM
<b>GROUP RESERVATION REQUEST</b>

FIRST NAME, LAST NAME	MENU SELECTION	
	FESTIVE Menu (50\$)	
COMPANY NAME OPTIONAL	EXPERIENCE Menu (65\$) Menu Cocktail Dinatoire	
	Boneless chicken wings	QUANTITY DZ (20\$)
PHONE NUMBER	Breaded cheese curds	QUANTITY DZ (20\$)
	Jalapeños shrimps	QUANTITY DZ (20\$)
	Chicken wings	QUANTITY DZ (25\$)
EMAIL ADDRESS	Fried pickles	QUANTITY DZ (25\$)
	Fried calamari	QUANTITY DZ (25\$)
	Mac'n'cheese bites	QUANTITY DZ (25\$)
RESERVATION DATE	Mini Italian skewers	QUANTITY DZ (32\$) Duantity DZ (35\$)
	Mini-poutine	QUANTITY DZ (33\$) QUANTITY DZ (40\$)
	Beef tartare	OUANTITY DZ (40\$)
RESERVATION TIME	Cantonese fondue	QUANTITY DZ (40\$)
	]	QUANTITY DZ (50\$)
	Glazed salmon	QUANTITY DZ (50\$)
NUMBER OF GUESTS	🔲 Fruit salad	QUANTITY DZ (25\$)
	Brownies	QUANTITY DZ (25\$)
	Crème brûlée	QUANTITY DZ (45\$)
FOOD RESTRICTIONS	Tartuffo	QUANTITY DZ (45\$)
	🗌 Business Breakfast 🗌 Brunch	Coffee Break
	DRINK SELECTION	
None None	Classic vouchers (10\$) Beer on tap, house wine and sparkling wine, long drin	QUANTITY ık (gin, vodka & rum), bloody caesar
PREFERRED LOCATION	Premium vouchers (13\$)	QUANTITY
Vaults Specify:	Beer on tap, selected wine and sparkling wine, long d aperol spritz, margarita, negroni, amaretto sour	lrink (gin, vodka & rum), bloody caesar,
Trinity Room	Signature vouchers (16\$)	QUANTITY
	Beer on tap, selected wine and sparkling wine, long d	
Serge Bruyere Room	aperol spritz, margarita, negroni, amaretto sour, 2 of	our signature cocktails
Full Restaurant	None	

Send your form to the email address i.sthilaire@toprestogroup.com. We will be pleased to send you a quote for you to sign and confirm your reservation.

Looking forward to welcoming you!

\*This form does not constitute a confirmation of your event at our establishment.