AUBERGE

SAINT-ANTOINE

GROUP MENU

RELAIS & CHATEAUX

A VENUE THAT ALIGNS YOUR VISION

Anchor your Québec City experience with Auberge Saint-Antoine, where our warm, convivial atmosphere greets each guest upon arrival. Marked by a personalized service and a central, easily accessible location in the heart of the Old Port, Auberge Saint-Antoine offers some of the most elegant event spaces and venues in Québec City.

With each function room offering a unique ambiance and charm, our inviting spaces are perfectly suited for any event in Old Québec, big or small. From impressive wedding venues with breathtaking views of the St. Lawrence River to cutting-edge rooms for corporate retreats, meetings, and presentations, to the unique auditorium for special events, the only venue of its kind in Québec City, our hotel has everything you need for smart, stylish, and seamless occasions.

Our bistronomic restaurant, Chez Muffy, features the products grown by Alexandre Faille, the gardener of the Auberge Saint-Antoine farm, located on Île d'Orleans. The cultivation of food and the development of local producers are an integral part of the dish creation process. Directed by Chef Julien Ouellet, Chez Muffy offers up-to-date Quebec and French cuisine, paying close attention to detail. Panache's regulars will therefore be pleased to find the same attentive team, the know-how that has made the establishment famous, but also a quality product identical at Chez Muffy while enjoying more the local and natural culture of food.

Auberge Saint-Antoine is also one of the largest boutique hotels in Québec City, offering an unprecedented 95 individually designed luxury rooms and suites to accommodate groups traveling for work, play, or to celebrate.

If you need more information or have a special request, our event team is always at your entire disposal. It will be our pleasure to answer your needs! Please feel free to contact us :

ventes@saint-antoine.com
418 692-2211 #3

AUBERGE

SAINT-ANTOINE

BREAKFAST

BREAKFAST

A minimum of 20 guests is required for all breakfast buffets served in a private room.
Prices are quoted per person.

Family breakfast (Shared at the table) – $17

- Fruit compote verrine, 0% yogurt, nut crumble
- House baked croissants, breads
- Sliced seasonal fruit
- Smoothie of the day (+$4,50)
- Freshly squeezed orange juice
- Freshly brewed regular coffee, selection of tea

Continental buffet – $19

- Selection of house baked croissants, pastries, muffins, breads
- Sliced seasonal fruit with yogurt
- Assorted cereals
- House-made jams
- Freshly squeezed orange juice
- Freshly brewed regular coffee, selection of tea

Deluxe buffet – $26

- Scrambled eggs
- Bacon
- Roasted potatoes
- Selection of house baked croissants, pastries, muffins, breads
- Sliced seasonal fruit with yogurt
- Assorted cereals
- House-made jams
- Freshly squeezed orange juice
- Freshly brewed regular coffee, selection of tea
- Ham & sausage (+$3,50)

All prices are subject to 15% service charge, 5% GST and 9.975% PST. Please note prices and availability are subject to change without notice.

AUBERGE

SAINT-ANTOINE

COFFEE BREAKS

COFFEE BREAKS

A minimum of ten guests is required. Prices are quoted per person.

House Pleasure – $11

- Freshly squeezed orange juice
- House-made muffins, cookies
- Freshly brewed regular coffee, selection of tea

Healthy moments – $12

- Freshly squeezed orange juice
- Fruit compote verrine, 0% yogurt, nut crumble
- Smoothie of the day
- Freshly brewed regular coffee, selection of tea

Stadium Break – $16

- Butter or spicy popcorn
- House-made Hot dog
- Potato chips
- House-made Pogo (+$5,50)
- Selection of soft drinks

Pick me up – $18

- Garden vegetables
- Hummus, tapenade
- Garlic bread, cheese
- Apple donuts
- Freshly brewed regular coffee, selection of tea

5@7 – $21

- Terrine
- Duck rillette
- Assorted bread
- Mustard, fruit chutney, vegetables, pickles
- Freshly brewed regular coffee, selection of tea

Maple Shack – $21

- Maple cream filled donut
- Maple tart
- Cream fudge
- Freshly brewed regular coffee, selection of tea

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À la carte items

House-made Granola Bar	$4 each
Smoothie of the day	$4,50 each
Madeleines	$13 per dozen
Selection of house baked cookies	$17 per dozen
Cream fudge	$19 per dozen
Fruit salad	$20 per dozen
Maple tart	$23 per dozen
Selection of house baked pastries	$28 per dozen
House-made maple cream filled donut	$30 per dozen
Sliced seasonal fruit	$15 per platter (serves 6)
Assorted nuts	$21 per bowl (serves 10)

Beverages

Eska water 500ml	$3.50 each
Eska sparkling water 355ml	$3.50 each
Individual bottled juices	$3.50 each
Assorted soft drinks 355ml	$3.50 each
Selection of tea	$3.50 each
Nespresso coffee	$3.50 each
Kombucha	$5.50 each
Freshly squeezed orange juice	$22 per liter
Freshly brewed regular coffee	$29 per liter

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LUNCH

Sandwich box 'to go'– $25

Minimum of 15 guests is required. (Choice of salad and two sandwiches)
Minimum of 25 guests is required. (Choice of two salads and two sandwiches). Prices are quoted per person.

SALAD picks

- Lettuce, bacon, blue cheese, honey vinaigrette
- Quinoa salad with raw and cooked vegetables, sesame vinaigrette and seeds
- Smoked salmon, arugula, dill, paprika, buttermilk-blue cheese dressing
- Orzo and Nordic shrimp, crème fraiche, lemon, fresh herbs
- Bocconcini and tomatoes, olive oil, balsamic vinegar

SANDWICH picks

- Corn bread, smoked turkey, hummus, lettuce, tomatoes
- Buckwheat bread, cucumber, ginger, smoked salmon, candied potatoes
- Multigrain bread, marinated tofu, hummus, grilled Portobello mushrooms, peppers
- Garlic bread, tomatoes, arugula, Italian ham, bocconcini

- Pastry Chef's Delight, bottled water

Sandwich lunch buffet - $31

A minimum of 20 guests is required. Prices are quoted per person.

SALAD picks (Please select two)

- Lettuce, bacon, blue cheese, honey vinaigrette
- Quinoa salad with raw and cooked vegetables, sesame vinaigrette and seeds
- Smoked salmon, arugula, dill, paprika, buttermilk-blue cheese dressing
- Orzo and Nordic shrimp, crème fraiche, lemon, fresh herbs
- Bocconcini and tomatoes, olive oil, balsamic vinegar

SANDWICH picks (Please select three)

- Corn bread, smoked turkey, hummus, lettuce, tomatoes
- Buckwheat bread, cucumber, ginger, smoked salmon, candied potatoes
- Multigrain bread, marinated tofu, hummus, grilled Portobello mushrooms, peppers
- Garlic bread, tomatoes, arugula, Italian ham, bocconcini

- Chef's daily soup (+$4,50)
- Pastry Chef's Delight, freshly brewed regular coffee, selection of tea

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Deluxe lunch buffet - $52

A minimum of 20 guests is required. Prices are quoted per person.

SOUP

Chef's daily soup

SALAD picks (Please select two)

- Lettuce, bacon, blue cheese, honey vinaigrette
- Quinoa salad with raw and cooked vegetables, sesame vinaigrette and seeds
- Smoked salmon, arugula, dill, paprika, buttermilk- blue cheese dressing
- Orzo and Nordic shrimp, crème fraiche, lemon, fresh herbs
- Bocconcini and tomatoes, olive oil, balsamic vinegar

ENTRÉES (Please select two)

- Pork, sauce charcutière
- Chef's beef selection
- Duck leg confit
- Chickpea pan, peppers, fried tofu, curry (vegetarian option)
- White fish brandade
- Salmon (choice of sauce vierge or white butter soya sauce)

SIDES (Please select two)

- Mac & cheese
- Tomato sauce or pesto pasta
- Mashed potatoes (with choice of cheese, olive oil, bacon & onions)
- Seasonal vegetables

PASTRY CHEF'S DELIGHT

FRESHLY BREWED REGULAR COFFEE, SELECTION OF TEA

All prices are subject to 15% service charge, 5% GST and 9.975% PST. Please note prices and availability are subject to change without notice.

Seasonal plated lunch

We invite you to create your three course menu by choosing from the following selections.

-Appetizers-

Maple glazed pork flank, pickled onion jam
or
"Burnt" leek heart, potato foam, mild Charlevoix pepper
or
Arctic char Gravlax, balsam fir fresh cream, dill flavoured crisped radish
. . .

-Soup-

Creamed carrot soup, orange caramel, local wild caraway seeds
. . .

-Main Courses-

Roasted skinned walleye, candied lemon creamed spinach
or
Duck confit on a parmentier bed, fresh herbs seared root vegetables
or
Seitan Bourguignon style, lamb's lettuce
. . .

Pastry Chef's Delight
Freshly brewed regular coffee, selection of tea

Fixed three-course menu : appetizer, entrée, dessert	26$
Three-course menu : soup, choice between three entrées, dessert	28$
Three-course menu : soup or appetizer, choice between three entrées, dessert	31$

Seasonal products may vary. For groups of 50 guests or more, side dishes will be the same for every guest.
Prices are quoted per person. Please allow a minimum of one hour for the service of the fixed menu and a minimum of one and a half hours for the menu with choices.
Please note that gluten free and/or vegan options are available although not printed on the menu. Any dietary requests outside of your menu selections must be made in advance.

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SAINT-ANTOINE

COCKTAIL & DINNER

CANAPÉS

Prices are quoted per dozen.

De Brouague's canapés- $32

A minimum of two dozen is required for each selection.

- Maple goat cheese nougat, dried fruit
- Chef's rillette
- Shrimp verrine, celeriac-apple salad
- Beet salad, toasted nuts, goat cheese
- Seasonal vegetable tartlet
- Arancini of the day
- Mini smoked salmon quiche, horseradish
- Québec cheese gougère
- Salmon tataki, horseradish, dill

Perreault's canapés - $38

A minimum of two dozen is required for each selection.

- Mackerel escabèche, garlic bread
- Onion tartlet, arugula pesto
- Beef tartar (choice of classic, blue cheese or asian dressing)
- Seared scallop, smoked duck breast, soured apple
- Blini, cucumber condiment, potato confit, ginger, yogurt
- Salmon gravlax, lime, fresh dill
- Crab cake, spicy mayonnaise
- Fish fritter
- Duck breast quiche, caramelized apple
- Mini mushroom burger, sweet pepper jam

Weippert's canapés - $42

A minimum of three dozen is required for each selection.

- Mini Nordic shrimp roll
- Foie gras torchon, seasonal chutney
- Beef tataki, sesame seeds
- Cheese panacotta, mushroom duxelle
- Fresh oysters, with maple or apple cider vinaigrette
- Smoked meat, bread roll, fennel relish
- Seasonal spiced shrimp risotto
- Mini beef burger
- Vegetable curry, chickpeas, coconut milk
- Foie gras and duck confit cromesqui

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Sweet canapés

A minimum of three dozen is required for each selection. Prices are quoted per dozen.

	Mignardise	Gourmet
— Macaroons – Chef's suggestion	$27	$37
— House-made caramel puffs	$13	$19
— Tiramisu verrine	$25	$30
— Seasonal fruit tart	$16	$23

Late night canapés

A minimum of three dozen is required for each selection.

— House-made Pogo	$5,50 each
— Classic poutine	$8,50 each
— Mini lobster roll	$8,50 each
— Mini beef burger	$42 per dozen
— Flammequeche	$42 per dozen

Chef's note : a guide to canapé quantities

3-5 pieces per person :	Short reception, dinner to follow immediately after
6-8 pieces per person :	Longer reception, dinner to follow a little later
8-12 pieces per person :	Light dinner
12-15 pieces per person :	Dinner

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THEMED RECEPTION STATIONS

A minimum of 25 guests is required. Prices are quoted per person.

Vegetarian - $15

- Cheese panacotta, mushroom sauce
- Soup of the day, hot or cold
- Seasonal vegetable tart
- Buckwheat blinis, cucumber condiment, potato confit, ginger, yogurt

Seafood - $21

- White fish brandade
- Smoked salmon, seasonal vegetable cream
- Fresh oyster, mignonette
- White fish ceviche (subject to availability)
- Nordic shrimp, goat cheese mousse
- Scallop ceviche (+$5,50)

Tartar - $21

- Beef tartar 80gr
- Salmon tartar 80gr
- Bison tartar 80gr (+$8,50)

Meat - $25

- Chef's rillette
- Beef tataki
- Mini beef burger
- Beef Wellington* (+$8,50)
- Maple baked ham* (+$8,50)

Gourmet - $27

- Fine Québec cheeses
- Oysters
- White fish ceviche (according to availability)
- Foie gras terrine
- Scallop ceviche (+$5,50)
- Lobster verrine (+$5,50)

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Oysters*

- 3 oysters : $19
- 6 oysters : $34
- Assorted mignonette, lemon, horseradish

Sweet table - $13 (Gourmet portion)

- House-made caramel puffs
- Seasonal fruit tart
- Chocolate square

RECEPTION PLATTERS

- Artisanal smoked salmon, traditional accompaniments : $10
- Assortment of Québec charcuteries (50 gr), olives, pickles, onions, mustard, bread : $13
- Assorted Quebec artisan cheeses (50 gr), crackers, bread, dried fruits, nuts :
    - ten guests and more: $13
    - less than ten guests : $15
- Selection of fresh vegetables, house-made dips :
    - $42 (serves 12)
    - $68 (serves 20)

*A Chef is available to open oysters or slice meat for your guests. A fee of $190 per Chef applies. Estimate one chef per 75 guests.

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À LA CARTE MENU

We invite you to create your own menu by choosing one of the following options.

-Appetizers-

Thin salmon slices cooked at a low temperature,
mule egg cream, green alder pepper sautéed fennel
or
"Perfect egg", hazelnut and Jerusalem artichoke purée, poultry broth and parsnip crisps
or
Guinea fowl and sweet bread pâté, maple cranberry chutney, radicchio leaves
. . .

-Soups-

Leek cream coup, sautéed clams with fresh herbs from the lower St-Lawrence River
or
Chez Muffy's pea cream soup, Turlo farm's braised ham
. . .

-Main Courses-

Homemade gnocchi, coral lentil stew, Grondines cheese
or
Braised beef shoulder, Duchess potatoes, lardons wilted Brussel sprouts
or
Roasted veal medallion, baby carrot Gremolata, Île d'Orléans aged garlic broth
or
Sea bass fillet cooked in beurre noisette, creamed mushroom buckwheat
. . .

Pastry Chef's Delight
Freshly brewed regular coffee, selection of tea

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Our menu selection

Our menus have been designed to guide you in organizing your event. We invite you to make your choice.

	Three Course Menu	Four Course Menu With Soup	Four Course Menu With Cheeses	Five Course Menu
Fixed Menu	58$/pers.	62$/pers.	67$/pers.	71$/pers.
Choice between three entrées	65$/pers.	69$/pers.	74$/pers.	81$/pers.
Choice between two appetizers and three entrées	69$/pers.	73$/pers.	78$/pers.	85$/pers.

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