

Le Maître de Mont-Tremblant Banquet Menus



Le Maître de Mont-Tremblant

650 rue Grande Allée, Mont-Tremblant, QC

819-425-9888 | 819-425-9889

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RESTAURANT - BAR
LE MAÎTRE
DE MONT-TREMBLANT

À la Carte Breakfast

Minimum of 20 people

Eggs any style- \$7

*Two eggs, bacon, sausage or maple smoked ham served with rosemary roasted potatoes
Coffee, tea and juice*

Sandwich on the go- \$7

*- Choice of bagel, Toast or english muffin with egg, lettuce, ham or
Bacon, tomato and cheese*

Le Maître's crepes or Buckwheat Pancakes -\$8

*Served with fruit salad and honey
Coffee, tea and juice*

French Toast -\$8

*Home-style bread with cranberries served with maple syrup
Coffee, tea and juice*

Smoked Salmon Sesame Bagel-\$12

*Capers, cream cheese, green and red onion
Coffee, tea and juice*

Eggs Benedict-\$14

*Choice of classic eggs Benedict with ham, Florentine style with spinach or smoked salmon.
Served with rosemary roasted potatoes.
Coffee, tea and juice*

Omelette-\$12

*Bell peppers, mushrooms, onions, spinach, cheese and ham.
Served with rosemary roasted potatoes.
Coffee, tea and juice*

Plus applicable taxes and service



BISTRO • BAR

LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Breakfast

12\$ per person | coffee or tea included | Minimum of 20 people

Scrambled eggs, bacon, sausage, potatoes, toast, seasonal fresh fruit

Continental Breakfast

\$11 per person | Minimum of 20 people

*Variety of Muffins, croissant, Danish, fresh fruit
Coffee, tea and juices*

Deluxe Continental Breakfast

\$15 per person | Minimum of 20 people

*Variety of cereals, yogurt with granola, cottage cheese, berries and fruit, croissants, toast and cheese.
Coffee, tea and juice*

Hot Breakfast Deluxe Buffet

20\$ per person | Minimum of 20 people

Add 3\$ per person for a omelette station in the bistro

*Eggs, bacon, sausage, ham, roasted rosemary potatoes, crepes or French toast, yogurt with granola, cottage cheese,
berries and fruit, croissants, toast and cheese.
Coffee, tea and juice*

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Express Lunch

\$16 per person | Minimum of 20 people

Soup of the Day

Chef's choice

The Pro

Half club sandwich on multi grain bread; aged cheddar, arugula, chicken, tomato and bacon. Served with arugula salad and a watercress and sundried tomato dressing

Moroccan Baguette

With spicy merguez sausage, crispy lettuce and harissa sauce

Chicken Ceasar Salad

Le Maître's authentic Caesar salad with strips of chicken breast

Chef's Sandwich

(Additional \$5)

Grilled filet mignon, melted brie, spicy mustard and pickle served with arugula salad and watercress and sundried tomato dressing

Dessert of the Day

Chef's selection

Coffee, tea and herbal tea

Plus applicable taxes and service



LE MAÎTRE
DE MONT-TREMBLANT

Cold Buffet Lunch

\$20 per person | Minimum of 20 people | Available during the golf season only

Soup of the day

Veggie and dip platter

Grilled naan bread and homemade hummus

Salads / Three selections

Taboulé and mint salad

Greek salad

Carrot salad with raisins and creamy garlic dressing

Mediterranean pasta salad

Apple and fennel salad with green onion

Mixed green salad with a parmesan and lemon dressing

Le Maître's authentic Caesar salad

Sandwiches / Three selections

Ham and cheese, egg salad, tuna salad, chicken salad

Roast beef and Swiss cheese

Salami and parsley

or

Sandwich any style

Variety of cold cuts, marinated olives, assortment of breads and traditional sides

Desserts

Variety of cookies and fruit salad

Coffee, tea and herbal tea

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Brunch

\$32 per person | Minimum of 20 people

Omelette station

Crepes, French toast, pastries, bacon, sausage, roasted potatoes

Fresh fruit platter

Smoked salmon platter with capers and red onions

Marinated olives

Cold cut platter

Salads / Three Selections

Taboulé and mint salad

Greek salad

Carrot salad with raisins and creamy garlic dressing

Mediterranean pasta salad

Apple and fennel salad with green onion

Mixed green salad with a parmesan and lemon dressing

Le Maître's authentic Caesar salad

Hot Dishes

Roast beef served « en salle » by the chef

Almond sole filet

Lasagna Primavera

Served with roasted potatoes and a honey and sesame vegetable medley

Dessert

Chef's Choice

Coffee, tea and herbal tea

Plus applicable taxes and service



LE MAÎTRE
DE MONT-TREMBLANT

Lunch on the go-Halfway Restaurant

Access to the nine and a half 9 1/2: After hole #3, # 9 and #18 exchangeable with coupon

13\$

Choice of fresh deli sandwich or a hot dog or smoked meat sandwich

Chips or raw veggies

Granola bar or chocolate bar

Apple and cookies

Soft drink, juice or bottled water

Lunch on the go-Golf Cart

Choice of sandwich / one selection

Chicken salad, tuna salad, egg salad, ham and cheese or turkey and cheese

Choice of white or multigrain bread, baguette or wrap

13\$

Choice of deli sandwich

Chips or cookies

Granola bar or chocolate bar

Apple and cookies

Soft drink, juice or bottled water

Plus applicable taxes and service



BISTRO • BAR

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DE MONT-TREMBLANT

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Choice of white or multigrain bread, baguette or wrap

13\$

Choice of deli sandwich

Chips or cookies

Granola bar or chocolate bar

Apple and cookies

Soft drink, juice or bottled water

Plus applicable taxes and service



BISTRO • BAR

LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Outdoor Dining Stations

Available on the course, upon arrival or during registration

Price per person | Minimum of 20 people

Water bottles in golf cart

Between 20-72 players- \$1.50 | 72 players and up - \$1.00

Placed in the golf carts by the staff at Le Maître 20 minutes before your round

Coffee Stations

Coffee, water and soft drinks -\$5

Coffee, variety of muffins and pastries -\$5

Beverage stations - \$7

The perfect Bloody Caesar

or

The famous Baileys Coffee

Fresh Lemonade station - \$5

Fresh lemonade prepared on site

Smoothie station

Mango and Strawberry smoothie- \$5.00 | Mango and Strawberry smoothie mixed with rum \$8.00

Beer Station - price based on selection and consumption

Selection of domestic and imported beers

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Outdoor Dining Stations (cont.)

Available on the course, upon arrival or during registration

Price per person | Minimum of 20 people

Fresh fruit brochette station - \$4

Selection of fresh fruits

Barbecue station - \$8

Hamburgers, hot dogs and all the sides

Smoked Meat Station - \$11

Smoked meat sandwiches with all traditional sides

Foie Gras and Port Station-\$23

Foie gras « au torchon » with fruit compote and croutons

Beer Station - price based on selection and consumption

Selection of domestic and imported beers

Plus applicable taxes and service

Plus applicable taxes and service



BISTRO • BAR

LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Platters

Vegetable crudites and dips platter

Small- serves approximately 40 guests.....	100 \$
Medium- serves approximately 60 guests.....	150 \$
Large- serves approximately 100 guests.....	250 \$

Gourmet dips and spread platter

Humus, Salsa, ranch dip , sundried tomatoes and pin nuts dip with Grilled pita triangles, baguette and nacho chip

Small- serves approximately 40 guests.....	120 \$
Medium- serves approximately 60 guests.....	180 \$
Large- serves approximately 100 guests.....	240 \$

Fresh Fruit Platter

Small- serves approximately 40 guests.....	140 \$
Medium- serves approximately 60 guests.....	200 \$
Large- serves approximately 100 guests.....	320 \$

Assorted sushi platter

Fresh assorted sushi , Gingger & Wasabi
(Minimum de 3 sushis par personne)

100 sushis	350 \$
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Giant shrimp pyramide

Giant shrimp served with lemon and cocktail sauce
(Minimum de 3 shrimp per person)

100 crevettes	300 \$
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Traditional Canadian cheese platter

Assorted Canadian cheese served with crackers, bread and grapes

Small- serves approximately 40 guests.....	180 \$
Medium- serves approximately 60 guests.....	260 \$
Large- serves approximately 100 guests.....	425 \$

Quebec fine cheese platter

Assorted cheese from Quebec served with crackers, bread and grapes

Small- serves approximately 40 guests.....	200 \$
Medium- serves approximately 60 guests.....	300 \$
Large- serves approximately 100 guests.....	485 \$

Oyster table

Fresh Oyster of premium quality served with condiments

100 Oyster	375\$
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LE MAÎTRE
DE MONT-TREMBLANT

Le Maître Barbecue Stations

Price per person | Minimum of 20 people | Available at the Clubhouse

Standard Barbecue-\$17

Green salad and Caesar salad

Hamburgers and Cheeseburgers

Hot Dogs (regular or Italian)

Choice of dessert

Premium Barbecue -\$26

Green salad, Caesar salad, mixed salad

Grilled Chicken Breast

Grilled Salmon Filet

8oz New York steak with peppercorn sauce

Chef's dessert

Plus applicable taxes and service

Le Maître Barbecue Stations cont.

Deluxe Barbecue-\$40

Choice of soup

Butternut squash soup with honey and ginger

or

Apple and leek soup with sugar cane and smoked cumin oil

Choice of salad

Mixed green salad, Caesar salad or beet salad

Choice of main course

12oz New York steak with teriyaki sauce

or

Beef filet with coffee and maple rub

and

Grilled swordfish with onions marmalade with wild mushroom and white wine glaze

or

Grilled salmon with miso, ginger and grilled pineapple

Served with rice, vegetables and vegetables

Chef's Dessert

Pasta bar station

28\$ PER guest

30 TO 64 guest

3 kind of pasta

3kind of sauce

Pizza

3 kind of salad

Basket of bread with butter

Chef style mussels

Assorted dessert

Plus applicable taxes and service



Cold Hors d'Oeuvres

\$36 per dozen | Minimum of 20 people

Asian style tuna tartar

Salmon tartar with citrus and honey

Italian bruschetta with garlic and parmesan crouton

Mini tomato, bonconcini and basil brochettes

Salmon gravlax with dill

Cucumber rolls stuffed with hummus and cumin flavoured Kalamata olives

Goat cheese and tomato confit "cake"

Hot Hors d'Oeuvres

\$42 per dozen | Minimum of 20 people

Candied filet mignon with teriyaki sauce and grilled sesame seeds

Seared scallops, tomato confit, arugula and citrus

Thai style shrimp with mild dipping sauce

Wild mushroom and parmesan risotto

Parmesan and vegetable mille feuille

Seared beef tartar, fine herb brioche

Crab cakes with orange zest and spicy mayonnaise

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

Hot Buffet

\$27 per person | Minimum of 20 people | Available during the golf season only

Soup of the day

Veggie and dip platter

Grilled naan bread and homemade hummus

Salads/ Three Selections

Taboulé and mint salad

Greek salad

Carrot salad with raisins and creamy garlic dressing

Mediterranean pasta salad

Apple and fennel salad with green onion

Mixed green salad with a parmesan and lemon dressing

Le Maître's authentic Caesar salad

Main Courses/ Two Selections

Chicken farfalle pasta with mushrooms, roasted red peppers and basil accompanied by a white wine and cream sauce

Penne with tomato sauce, onions, mushroom, peppers and Italian sausages

*Tilapia filet with a « vierge » sauce**

*Trout filet with grilled almonds and a caper and tarragon reduction**

*Grilled pork medallion with ratatouille and green apple sauce**

Beef bourguignon

Roast beef served « en salle » by the chef (additional \$3)

*** Served with roasted potatoes and a vegetable medley***

Dessert

Chef's Choice

Coffee, tea and herbal tea

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

À la Carte Dinner

3 courses - \$35

Choice of soup or salad, two main courses and one dessert

3 courses- \$40

Choice of soup or appetizer, two main courses and one dessert

4 courses - \$50

Choice of soup or salad, choice of one appetizer, choice of two main courses and one dessert

5 courses -\$60

Choice of soup, salad, appetizer, two main courses and one dessert

Salads

Mixed green salad with a parmesan and lemon vinaigrette

Le Maître's authentic Cesar salad

Spinach salad with caramelized pears and nuts with a balsamic reduction

Mediterranean salad

Greek salad

Waldorf salad

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

À la Carte Dinner cont.

Soups

Cream of tomato with basil and honey

Cream of spinach with ginger and roasted garlic

Carrot soup seasoned with smoked cumin and parsnips

Potato « Parmentier » with honey and smoked cumin

Butternut squash soup

Minestrone soup

Cream of mushroom with rosemary

Beef and Barley soup

Stratachelle

Thai vegetable soup

Appetizers

Radicchio involtino

Tomato and Boconccini

Olive tapenade with garlic croutons

Orange and cranberry wild game paté

Snails with Queen Elizabeth blue cheese

Salmon Carpaccio with yellow tomatoes and coriander

Seared scallops with a cranberry “beurre blanc” and wild mushrooms

Sesame encrusted salmon with arugula and roasted almonds

Tuna tartar with ginger and miso, avocado salad with coriander and lime

Grilled lamb chops with a parmesan crust, amaretto infused lemon drizzle

Maple infused duck breast, poached pears and cinnamon wine reduction

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

Main Courses

Bow tie pasta, chicken, mushrooms, grilled red peppers and balsamic with a cream and white wine sauce

Tagliettale with tiger shrimps, baby spinach and grilled red peppers with a roasted garlic and rosemary cream

Seared red snapper with a fennel and orange salsa

Salmon Filet with a « beurre blanc »

Herb encrusted walleye filet with a tomatoes and balsamic

Phyllo wrapped shrimp and scallop medley with a coco and basil milk

Cornish hen deglazed with honey

Guinea fowl leg with mango and mint chutney

Maple infused duck breast, poached pears and cinnamon wine reduction

Italian style braised lamb shank

12oz New York steak with pepper sauce

8oz beef filet, maple and coffee rub

Grilled veal filet, deglazed with wild mushrooms and whiskey

Italian Red deer osso bocco

Desserts

Cheese cake verine (stawberry , rasberry or mixes fruit)

Chocolat verrine

Carotte cake

Tiramisu

Coffee, tea and herbal tea

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT

Cocktail style Dinner

\$65 per person | Minimum of 20 people

Tuna tartar with guacamole emulsion

Lamb chop with parmesan crust, lemon and amaretto glaze

Shrimps with a Thai and vegetable salsa, coconut milk and basil reduction

Beef Carpaccio, pear salad and fresh parmesan

Seared scallops, leek confit, cranberry « beurre blanc »

Seared foie gras with garlic crouton, veal stock reduction

Strawberry mille-feuilles with homemade banana and avocado ice cream

Coffee, Tea and Herbal Tea

Plus applicable taxes and service



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LE MAÎTRE
DE MONT-TREMBLANT