

# Holiday Menu

## 2025-26

### Group Rates & Packages

CMP  
BUVETTE  
DE MONTAGNE BOULE

Fixed menu

Choice of 2 main courses

Choice of 2 starters and 2  
mains, or 3 mains

#### 3-course menu

soup  
main  
dessert

\$69/person

\$74/person

\$84/person

#### 4-course menu

starter  
soup  
main  
dessert

\$79/person

\$84/person

\$94/person

5-course  
experience  
fixed menu

\$99/person\*

\*Fixed menu based on the season and inspiration of Chef Forbes  
(See page 2 for starter and main course selections.)



### Altitude Cocktail Package ♥

A Savoyard-inspired cocktail reception  
For groups of 50 to 100 guests

3 seasonal passed-around canapés

Traditional Migneron raclette station  
Gourmet tartiflette with local cheese  
Charlevoix charcuterie platter  
Roasted baby potatoes  
Mixed greens  
Assorted artisanal breads  
House-made pickles and condiments

Winter fruit salad  
Maple "Pouding chômeur" with Tomme d'Elles cheese

**\$99/person**

+\$1,500 for privatization of venue, setup,  
and coordination



## Starters

Seasonal vegetable ravioli with mushrooms and fresh herbs  
or

Fish gravlax, Jerusalem artichoke cream, leeks, apple, and beets  
or

Poached Arctic char in charcuterie broth  
or

Charcuterie board with croutons and house pickles (+ \$4)

Winter vegetable soup with garnish

## Main courses

Gnocchi with beets, spinach, hazelnuts, and blue cheese (VG)  
or

Salmon filet, cauliflower purée, tomatoes, and beurre blanc  
or

Pork chop with roasted potatoes, squash purée, and saucisson jus  
or

Roasted beef with root vegetable purée  
or

**Camp Boule-style Migneron raclette with local cured meats (+ \$6 ♥)**  
or

**Gourmet tartiflette with local cheese, and mixed greens (+ \$6) ♥**  
or

Duck breast with creamed corn, squash, Brussels sprouts, and red wine sauce (+ \$6)  
or

Nunavik Goémon Tuna, beet purée, lentils, and citrus sauce (+ \$6)

## Desserts

Pastry Chef's dessert  
Hot beverage

♥ Our favourites

Note: Group menu for 20 people or more. Prices do not include taxes, a 15% service charge, and a 3% administrative fee. Menus and prices are subject to change.

Note 2: Depending on the chosen option, please pre-select appetizer(s) and/or main course(s) for your group. If applicable, your guests will make their choice on-site from this selection.