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Located in the very prized area of downtown Quebec City, Hotel Palace Royal is only a few steps away from Old Québec’s historic district, fortifications, Parliament, main attractions and holiday festivities. Thanks to its elegant architecture, the hotel harmonizes perfectly with the European style of Quebec City which has been recognized as a World Heritage site by UNESCO in 1985.

Palace Royal welcomes guests in a luxurious yet modern environment where coziness meets high standards. In addition to its unique location and decor, Hotel Palace Royal features a one of a kind indoor garden that provides a pretty rare and exotic setting for a city downtown.
Hotel Palace Royal provides high quality lodging accommodations, distinctive service as well as a smoke-free environment. With its 234 rooms and its nine sumptuous yet convenient function rooms that can accommodate up to 500 guests, Hotel Palace Royal is a great place to host gatherings of all kinds.

Located at the corner of St. Jean Street and Honoré-Mercier Avenue, Palace Royal is easily accessible by foot, by car and by bus. The hotel also displays an indoor parking lot within the building, therefore providing guests a direct and privileged access to the facility.

Welcome to downtown Québec City!
Welcome to Hotel Palace Royal!

Palace Royal subscribes to the Green Key Eco-Rating Program of the Hotel Association of Canada (HAC); You can see our certification at hotelsjaro.com/en
As an upscale 4-star hotel establishment, the guest’s comfort and complete satisfaction are the top priorities. Therefore Hotel Palace Royal offers many services and on-site amenities, including:

- Indoor parking lot with or without valet service ($);
- Bellhop, concierge service & left luggage (24/7);
- Wired and wireless high-speed Internet access;
- Indoor garden featuring a pool, a hot tub, a fish pond and natural palm trees;
- Fitness centre & sauna open daily from 6am to 10pm;
- Restaurant Beffroi Steak House & Le Fou du Roy hotel-bar;
- Room service available daily from 7am to 10pm;
- Tabagie (convenience store) ($);
- Pop machines & ice dispensers on several floors ($);
- Babysitting upon reservation ($);
- Massage therapy in the room upon reservation ($);
- Express dry cleaning on weekdays ($);
- Pay-per-view in the rooms ($);
- and more.

NEARBY ATTRACTIONS & AMENITIES
- Quebec City Convention Centre & Parliament (walking distance);
- Théâtre Le Capitole | Palais Montcalm | Grand Théâtre de Québec (entertainment venues);
- Place d’Youville skating rink (75 feet away);
- Public transportation (d’Youville | Honoré-Mercier | Aiguillon bus stops);
- Quebec City downtown train station | Quebec City downtown coach station;
- Gift shops, restaurants, pubs & nightclubs;
- Old Port market | Quartier Petit-Champlain (historic district).
Hotel Palace Royal features 234 cozy rooms and suites; the rooms offer space, great comfort, memory foam mattresses and wooden floors. Palace Royal also features breathtaking views on the city and rooms with balconies overlooking the hotel indoor garden.

**ACCOMMODATIONS ★★★★★**

- *Classic* rooms;
- *Signature* rooms;
- *Signature* suites with or without balcony;
- *Family* suites with or without balcony;
- *Panoramic* suites with view on place D’Youville;
- *Loft-style* suites with view on place D’Youville;
- *Luxury* studio.

**234 ROOMS & SUITES FEATURING:**

- Personal care products (shampoo, conditioner & shower gel);
- Cosmetic mirror;
- Hair dryer;
- Coffeemaker;
- Safety deposit box;
- Wired and wireless high-speed Internet access;
- Voicemail;
- Microwave;
- Iron & ironing board;
- Wooden floor;
- Luggage rack;
- Workstation;
- Refrigerator;
- Pay-per-view service ($);
- 32-inch flat screen TV.
Events
A meeting in the heart of Québec City!

From intimate to major events, Hotel Palace Royal does it all thanks to its nine opulent function rooms and private lounges* located within the Restaurant Beffroi Steak House. Thanks to its strategic location, Palace Royal is the perfect venue for hosting gatherings in downtown Quebec City. Moreover, the culinary experience offered at Hotel Palace Royal is both mouth-watering and sophisticated since the hotel hosts upscale events for the most demanding organizations.

*Restaurant Beffroi Steak House’s private lounges can accommodate up to 30 guests.
Discover the AAA Canadian beef cuts
- Baseball cut;
- Filet mignon;
- Prime rib;
- Rib steak;
- New York strip steak;
- T-bone (50 oz).

All meat cuts are naturally aged for at least 28 days, by a natural process. Whether you are indulging yourself with a classic dish, some seafood or with one of the restaurant's delicious pieces of meat cooked over maple wood charcoal, your taste buds will be pleased!

beffroisteakhouse.com
Within the hotel and only a few steps away from the St. Jean Door, Restaurant Beffroi Steak House has mastered the art of cooking over maple wood charcoal for more than 15 years. This unique cooking process enhances the meats’ flavours and pleases epicureans.

Aside from its savoury meat cuts and gourmet dishes, Restaurant Beffroi Steak House also offers one of the greatest wine menus in the city. The restaurant’s cellar contains over 200 labels and 2,500 bottles from all over the world. The steakhouse has even received the prestigious Wine Spectator’s Award of Excellence for many consecutive years.

With its great table, muffled atmosphere and magnificent setting overlooking the city’s fortifications, Restaurant Beffroi Steak House offers a delightful gastronomic experience.
Speakers
4-input mixer
Direct Box
8-foot giant screen
Swan-neck microphone
Wireless microphone
Microphone

Conference phone
Video projector 2,500 lumens
Video projector 2,800 lumens
VGA selector
VGA splitter
Flip board

Good start service (starting of the equipment, maximum of 90 minutes)
Installation & dismantling charges
Technical support (4 hours minimum)
### Function Rooms Capacities & Layouts

The data below allows space for an 8-foot screen, its projection table and a 6-foot table for the speaker.

<table>
<thead>
<tr>
<th>Located on the level S1 5th ceiling</th>
<th>U-SHAPED</th>
<th>CONFERENCESQUARE</th>
<th>THEATRE</th>
<th>BANQUET (8 pers./table)</th>
<th>CLASSROOM (4 pers./table)</th>
<th>HALF-MOON (6 pers./table)</th>
<th>FT²</th>
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</thead>
<tbody>
<tr>
<td>Amboise *</td>
<td>32</td>
<td>36</td>
<td>97</td>
<td>56</td>
<td>48</td>
<td>48</td>
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<tr>
<td>Valencay *</td>
<td>32</td>
<td>36</td>
<td>97</td>
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<td>1134</td>
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<tr>
<td>Chenonceaux *</td>
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<td>76</td>
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<td>Chambord *</td>
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<td>28</td>
<td>42</td>
<td>32</td>
<td>20</td>
<td>18</td>
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<tr>
<td>Amboise &amp; ½ Valencay *</td>
<td>36</td>
<td>43</td>
<td>115</td>
<td>88</td>
<td>72</td>
<td>60</td>
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<tr>
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<td>56</td>
<td>180</td>
<td>144</td>
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<tr>
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<td>43</td>
<td>105</td>
<td>88</td>
<td>72</td>
<td>60</td>
<td>1400</td>
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<tr>
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<td>135</td>
<td>120</td>
<td>96</td>
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<td>1775</td>
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<td>½ Valencay, Chambord &amp; Chenonceaux *</td>
<td>--</td>
<td>56</td>
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<td>156</td>
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<td>Chambord &amp; Chenonceaux *</td>
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<td>152</td>
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<td>Ballroom</td>
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<td>442</td>
<td>328</td>
<td>256</td>
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<tr>
<th>Located on the 2nd floor 6th ceiling</th>
<th>U-SHAPED</th>
<th>CONFERENCESQUARE</th>
<th>THEATRE</th>
<th>BANQUET (8 pers./table)</th>
<th>CLASSROOM (4 pers./table)</th>
<th>HALF-MOON (6 pers./table)</th>
<th>FT²</th>
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</thead>
<tbody>
<tr>
<td>Versailles</td>
<td>20</td>
<td>22</td>
<td>60</td>
<td>40</td>
<td>32</td>
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<td>Fontainebleau</td>
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<td>20</td>
<td>55</td>
<td>40</td>
<td>32</td>
<td>24</td>
<td>620</td>
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<tr>
<td>Rambouillet</td>
<td>14</td>
<td>16</td>
<td>45</td>
<td>32</td>
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<tr>
<td>Fontainebleau &amp; Rambouillet</td>
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<td>27</td>
<td>110</td>
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<th>Located on the level RC 7th ceiling</th>
<th>U-SHAPED</th>
<th>CARRÉ</th>
<th>THEATRE</th>
<th>CONFERENCE (No A/V)</th>
<th>CLASSROOM (4 pers./table)</th>
<th>HALF-MOON (6 pers./table)</th>
<th>FT²</th>
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<tr>
<td>Windsor 30 places mixed tables</td>
<td>12</td>
<td>12</td>
<td>20</td>
<td>20</td>
<td>12</td>
<td>12</td>
<td>323</td>
</tr>
<tr>
<td>Buckingham</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>12</td>
<td>--</td>
<td>--</td>
<td>204</td>
</tr>
<tr>
<td>Restaurant and Beefsteak House</td>
<td>220 seats including 2 private rooms (Windsor &amp; Buckingham)</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>270 seats including the Bar Le Fou du Roy &amp; 2 private rooms (Windsor &amp; Buckingham)</td>
<td></td>
<td></td>
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<td></td>
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<td></td>
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</tr>
</tbody>
</table>

### Layout Styles

- **U-shaped**
- **Conference**
- **Theatre**
- **Banquet**
- **Classroom**

* Ballroom divided in many sections
-- Not suitable to accommodate this layout

Function rooms capacities may vary according to the audiovisual equipment required.
The following gathering menus give an overview of the many possibilities offered by the hotel. For the greatest success of events, personalized menus can also be concocted upon request.

## The Prized Package

**Minimum of 30 people**

- Morning coffee break: coffee, tea & infusion (1);
- 3-course lunch at Restaurant Beffroi Steak House;
- Afternoon coffee break: coffee, tea & infusion (1);
- Wireless high-speed Internet access;
- Room set-up;
- Water station or water pitchers & glasses on tables;
- Mobile cloakroom, greeting table & easel;
- Service & administration fees included.

*Prices may vary according to room sizes and number of people.*
REFRESHMENTS
Fresh ground coffee | tea | infusion
Fruit juices
Soft drinks
Eska natural spring water
Eska sparkling water
Fresh fruit smoothies
Nespresso coffee (variety of capsules)
Eska natural spring water
Fruit juices*
*Orange, apple, cranberry & pink grapefruit

LIGHT SNACKS
Crudités & dip
Fruits & chocolate
Canadian cheddar cheese (3 oz) | fresh fruits | bread & rusks
Marinated tiger shrimps (3) | spicy sauce | garnishes
Fine cheeses (2 oz) | fresh fruits | bread & rusks
Variety of cold cuts | garnishes
Pâtés, terrines & rillettes | garnishes
Sweet & Salty Snacks

SWEET SNACKS

Energy bar
Fruit pound cake*
*Orange & chocolate chunks | chocolate & banana | white chocolate & raspberry chunks | lemon & poppy seeds | apples & cranberries 
  wheat bran, yogurt & wild blueberries | banana.
Pastries or muffins or croissants
Homemade brownie
Cream fudge
Fruit skewers
Sliced fresh fruits
Vanilla-yogurt parfait | wild fruits | Harvest Crunch cereals
Variety of pastries
Cookies
Whole fruits
Variety of French macaroons
Verrine desserts

SALTY SNACKS

Peanuts
Homemade vitality mix | almonds, nuts, chocolate chips and dried fruits
Variety of chips
Pretzels
Hot cheesy spinach-artichoke dip | chipotle pita chips
Multicolour corn chips | nacho cheese sauce | salsa
Coffee Breaks

No substitution in case of allergy or food intolerance.

EXPRESS
Pure butter croissant OR pure butter pastries OR muffin, varied flavours OR pound cake, varied flavours (1)
Coffee | tea | infusion (1)

ON THE GO
Homemade cookie (1)
Fruit yogurt verrrine
Coffee | tea | infusion (1)

ENERGY
Energy bar
Gouda portion
Sliced fresh fruits
Coffee | tea | infusion (1)

CHIPOTLE
Hot cheesy spinach-artichoke dip
Chipotle pita chips
Coffee | tea | infusion (1)

DELICIOUS
Homemade cream fudge
Sliced fresh fruits
Coffee | tea | infusion (1)

HEALTHY
Vanilla-yogurt parfait | wild fruits | Harvest Crunch cereals
Sliced fresh fruits
Coffee | tea | infusion (1)
Coffee Breaks

EARLY BIRD
Fresh fruit smoothie
Pure butter croissant & jam
Mini muffin, varied flavours
Sliced fresh fruits
Coffee | tea | infusion (1)

CHOCOLATE
Chocolate strawberries
Brownie & white chocolate cake pop
Mini crème brûlée platter | coffee & cardamom
Coffee | tea | infusion (1)

VITALITY
Canadian cheddar (3 oz) | fresh fruits | sourdough bread & croutons
Homemade vitality mix | almonds, nuts, chocolate chips and dried fruits
Coffee | tea | infusion (1)

SALTY
Crudités & dip
Multicolour corn chips
Nachos cheese & salsa
Coffee | tea | infusion (1)

ASSORTED JUICES
ESKA NATURAL SPRING WATER
OR ESKA SPARKLING WATER
CLASSIC PLATE
Bacon (3) or sausages (2) or Black Forest ham (2)
Homemade browned potatoes | garnishes
Pure butter mini croissants (2)
Butter | jams
Orange juice
Coffee | tea | infusion (1)

Common choice (1)
Eggs over-easy (2)
Creamy egg scramble (2) | chive
Egg Benedict (1) | ham | cheese | hollandaise
Breakfast pizza on naan bread (1)
Breakfast cassolette (1)

BEFFROI STEAK HOUSE PLATE
Pulled beef eggs Benedict (2) | melting Oka cheese | spinach & pale ale hollandaise sauce
Homemade browned potatoes | garnishes
Rosemary roasted ham
Butter | creton (1)
Half baguette of pretzel-bread
Orange juice
Coffee | tea | infusion (1)
HEALTHY MARTINI PLATE
Martini of fresh fruits | fresh cream
Honey & spice Greek yogurt verrine
Whole wheat croissant (1)
Butter | jams
Orange juice
Coffee | tea | infusion (1)

PALACE PLATE
Country-style cassolette (egg, grilled vegetables & meats)
Homemade bake beans
Toasted raisin bread (2 slices)
Butter | jams
Orange juice
Coffee | tea | infusion (1)

HEALTHY CONTINENTAL PLATE
Fruit smoothie martini
Fresh fruits
Toasted bagel (1) | cream cheese spread (2 oz)
Butter | jams
Orange juice
Coffee | tea | infusion (1)
Breakfast Buffets

D’AIGUILLON BUFFET
Minimum of 20 guests required

- Pure butter pastries | fruit pound cake
- Fresh fruit cup | sliced fresh tomatoes
- Fruit yogurt
- Sausages & smoked ham
- Scrambled eggs cassolette | crispy vegetables | hollandaise & pancetta | cheddar gratin
- Homemade potato fricassee with fresh herbs
- Mini meat pie | baked beans
- Butter | jam
- Orange juice
- Coffee | tea | infusion

CONTINENTAL BUFFET

- Pure butter pastries
- Fresh fruit
- Fruit pound cake
- Butter | jam
- Orange juice
- Coffee | tea | infusion
CONTINENTAL PLUS BUFFET

Fresh fruits
Smoothie verrine
Fresh yogurt cup
Pure butter pastries
Cheddar sticks (2 oz)
Butter | jam
Orange juice
Coffee | tea | infusion

Extras
Scrambled eggs (2)
Sausages (2) or ham (2)
Browned potatoes
Bacon (3)
Omelette to your taste
SANDWICHES BY THE DOZEN
Variety of sandwiches | chicken, ham, salmon, egg
Tortilla | grilled zucchini & red onions | salmon-mango salad
Grilled flatbread | smoked chicken | Swiss cheese | chipotle | fresh tomato salad
Rye bread | homemade smoked salmon | thinly sliced cucumber | hard-boiled egg | dill sauce
Stuffed croissant | roast beef | portobello | spinach | raifort mayonnaise
VG whole grain baguette | grilled vegetables | pesto | creamy brie cheese
Ciabatta cut diagonally | AAA pulled beef | onions braised in dark ale | arugula | Oka cheese

SALADS FOR 15 GUESTS
Organic arugula | carrots | pickled red onions
Fingerling potatoes | maple smoked duck | orange zest & tarragon mayonnaise
Crispy broccoli | bean sprouts | green shallots | roasted almonds | Thai & sesame vinaigrette
Chickpeas | julienne of chorizo | green beans | honey-curry vinaigrette
Nordic shrimp tortiglioni | spicy mango | baby spinach
Greenhouse tomatoes | marinated watermelon | feta cheese crumbles | crushed Kalamata olives
Combined Plates

Minimum of 15 guests required | 15 guests or less: Chef’s choice plates
1 common choice among: vegetable juice or bottle of water or soft drink*

D’AIGUILLON
Crudités & dip
5-spice bean salad
BBQ pulled pork wrap
Pork rillettes | marmalade | croutons
Sweet conclusion
Coffee | tea

BEFFROI
Crudités & dip
Wild mushroom salad
Naan bread | beef tataki
Guinness cheddar | chutney
Sweet conclusion
Coffee | tea

D’YOUVILLE
Crudités & dip
Shish taouk-style chicken pita bread
Mint couscous
Hummus & croutons
Sweet conclusion
Coffee | tea

ST-JEAN
Crudités & dip
Pilaf rice | Nordic shrimps & mangos
Smoked salmon tortilla | dill cucumber
Devilled eggs (2 varieties)
Sweet conclusion
Coffee | tea

VG
Crudités & dip
Balsamic bruschetta
Grilled vegetable flatbread | feta
Marinated mixed olives
Sweet conclusion
Coffee | tea

Lunchbox option
Add a comforting soup
Restaurant
Lunch Menu

1 common choice for all

APPETIZERS
Gourmet vegetable chowder | garnishes
Sourdough bread & butter

or

Beffroi Steak House little green salad | marinated golden beets cubes | prosciutto chips | pistachio powder cucumber-wasabi emulsion

MAIN COURSES
General JARO tofu | udon noodles in soy sauce reduction | chopped snow peas | roasted sesame seeds
Poultry in puff pastry with goat cheese & cranberry sauce | broccoli fricassee | creamy Israeli couscous
Black cod in crust | sundried tomato & pine nuts pesto | lemon-basil zucchini tagliatelle | acini di pepe
Local pork cutlet | roasted apples & melting Oka cheese | buttered leeks sweet potatoes seasoned with tarragon
Pan-seared gnocchi with salmon confit | roasted red bell pepper sauce | fried capers
Stuffed chicken breast | shrimp & spinach mousse | lime white butter | cilantro basmati rice
AAA beef brochette & chorizo chunks grilled over maple wood charcoal potato mousseline & Béarnaise sauce

Sweet ending
Coffee | tea | infusion
1 common choice for all

APPETIZERS
Gourmet vegetable chowder | garnishes
Sourdough bread & butter

or
Beffroi Steak House little green salad | marinated golden beets cubes | prosciutto chips | pistachio powder cucumber-wasabi emulsion

MAIN COURSES
Chicken breast stuffed with Portneuf brie cheese & spinach | wild rice risotto with mushrooms roasted multicolour carrots seasoned with thyme
Israeli couscous risotto | grilled chicken strips | lime zest & mint Alfredo sauce feta cheese crumbles | tatsoi
Mediterranean vegetable & butternut squash ravioli | AAA pulled beef | rosemary demi-glace tomato confit & Parmesan cheese
Tilapia en papillote with caramelized onions & balsamic | tomato bisque with corn niblets pilaf rice with shallots
Chicken paillard in a Grana Padano crust | cherry tomato confit seasoned with dill red potato puree with chicken broth
Atlantic salmon glazed with honey & fleur de sel | crispy vegetable stir-fry 5-spice acorn squash puree
Japanese marinated pork tenderloin | crispy green vegetables seasoned with mirin & ginger green tea egg noodles
Crispy Angus beef | cheddar cheese flavoured with onions & portobello mushrooms pulled beef potato mousseline

Sweet ending
Coffee | tea | infusion
Happy Hour Deal

1 drink & 3 canapés

*Some conditions apply.

418-380-2595
palacevente@hotelsjaro.com
hotelsjaro.com/palace-royal/en
CLASSIC

COLD
Crispy asparagus in Béarnaise sauce | quail egg | grilled bell peppers
Fresh salmon tartare | cucumber & cilantro | mirin
Grey shrimp on a stick | sweet and salty sauce | shooter
Grilled vegetable mini brochette | organic arugula puree
Green tea cone | foie gras & cognac mousse | onion confit
Green shallot panna cotta | tomato bruschetta | prosciutto chips

HOT
Mini crab cake | Panko-Parmesan crust | chipotle mayonnaise
Mini pretzel burger | BBQ pulled pork & melting brie | pickles
Seared scallop | Émilie honey & lavender reduction
Grilled chicken satay | Marsala demi-glace
Beef tataki | grilled pineapple cubes with a hint of Jack Daniel’s | rosemary
Goat cheese bite | finely diced Calabrese | red bell pepper puree

SIGNATURE

COLD
Prime beef tataki | shiitake chips | raifort mayonnaise
Homemade gravlax crostini | hint of Sortilège whisky | grilled lime
Mini lobster croissant | spicy mayonnaise | dash of wasabi | fresh salad
Beef tartare in a cone | Grana Padano cheese flakes | chive
Foie gras au torchon | blinis | ground cherry compote seasoned with thyme | smoked salt
Golden beet cubes | goat cheese & dried blueberries | balsamic & fig caramel sauce

HOT
Pulled beef arancini | peppercorn-cognac sauce | tatsoi
Crispy wild mushrooms | aged cheddar béchamel | truffles
Grilled scallop | black olive bisque | spicy tomato chutney
Fresh oyster | Le 1608 cheese gratin | basil butter sauce | candied orange
Glazed duck drumstick | dried fruit couscous | citrus caramel sauce
Kofta-style pork meatball | cilantro tzatziki | red onions & jalapeños
Minimum of 20 guests required

EXPRESS
1 beverage
6 Chef’s choice Classic & Signature canapés
Sweet delicacies

CLASSIC
2 beverages
6 Chef’s choice Classic canapés
Sweet delicacies

ROYAL
1 beverage
4 Chef’s choice Classic canapés
4 Chef’s choice Signature canapés
Sweet Signature delicacies

COPIOUS
2 beverages
4 Chef’s choice Classic canapés
4 Chef’s choice Signature canapés
Sweet Signature delicacies
Cheeses & fruits
1 common choice for all

APPETIZERS
Deep fried Guinness old cheddar cheese | tomato & spicy apple relish
5-year aged red balsamic reduction | Vertigo
Fresh & smoked salmon tartare with cucumber | Greek yogurt seasoned with salted herbs, fried capers & lemon zest | dash of wasabi molecules | seaweed
Semi-smoked grilled chicken rillettes | Crespo pickles
old-fashioned mustard with honey and fresh thyme | mini sprouts | cherry tomatoes
Mediterranean vegetable ravioli | roasted red bell pepper coulis | buttered spinach | Grana Padano cheese
Organic arugula | mandarin segment & carrot vermicelli
candied lemon peel vinaigrette & goat cheese crumbles | grilled flatbread
Marinated AAA beef carpaccio | white truffle mayonnaise | pea sprout, radish & Enoki salad | Parmesan cheese
Snow crab & Nordic shrimp cake | deconstructed cucumber salad | bell pepper-mirin emulsion | dill
Pulled beef mac’n’cheese | green peas | Le Calumet cheese flakes | acidulated lettuce leaves

SOUP
Gourmet chowder of the moment | sourdough bread & butter

MAIN COURSES
Tao-style fried tofu | teriyaki rice vermicelli | minced bok choy with sesame oil
Wild mushroom tagliatelle | port-caramelized onions | lemon arugula & pine nuts
Larded local pork tenderloin | pan-fried green asparagus & portobello creamy Israeli couscous with butternut squash
Chicken supreme stuffed with brie cheese and cranberries | port reduction & rosemary demi-glace steamed Brussel sprouts | tomato tricolor quinoa
Creamy roasted asparagus risotto | bell peppers | summer squash cubes melting “Tomme de Grosse île” cheese
1 common choice for all

MAIN COURSE (CONTINUATION)
Roasted bone-in chicken breast | mesquite BBQ sauce & red ale glaze
  candied garlic & chive mashed potatoes
Black cod | green pea puree | bisque | grilled vegetable barley | candied lemon
Skrei cod fillet | thinly sliced smoked salmon
  white wine reduction & green pea risotto | lemon | fresh vegetable fricassee
Black pepper crusted Nagano pork rack | melting goat cheese
  basil Yukon Gold mousseline | meat glaze
Seared veal medallions | wilted leeks, sundried tomatoes & noble mushrooms
  green beans | gratin dauphinois
Surf and turf | beef grenadine & tiger shrimps
  5-peppercorn sauce flambé with Jack Daniel’s | creamy puree
New Zealand lamb chops | cherry tomato & Kalamata olives gnocchi
  chipotle pepper sauce
West Canadian beef prime rib | 16-hour slow cooking
  baked potato & smoked sour cream | rosemary cooking juice
Beef tenderloin grilled over maple wood charcoal | wild mushrooms with fresh thyme
  chorizo Bordelaise sauce | potato

DESSERTS
Grilled pineapple upside-down cake | Sortilège reduction | French vanilla ice cream
Homemade crème brûlée with Coureur des Bois maple cream | maple flakes | fruit skewer
Dark chocolate lava cake | white balsamic reduction | served lukewarm
Three-chocolate cheesecake strip | raspberry emulsion | crushed chocolate chunks
Fall strawberry-rhubarb torte | Oreo cookie crumbles
Lemon-raspberry cake | white-chocolate icing & candied lemon peel | crispy poppy tile

Please send us the list of food allergies if applicable.
GRANITA
Green apples & Calvados | Red Bull vodka & cranberries | pale ale, orange & honey 
watermelon & white rum | Triple Sec, ginger & fresh mint

EXTRAS
Grilled Italian sausage (1)
Tiger shrimp (2) brochette
Marinated shrimp & scallop (1) brochette
Giant scallop (1)
Shrimps 13/15 (3)
Giant shrimp (1)
Lobster tail (1)
Giant scallops (3)

FLAVOUR ENHANCERS
Goat cheese (2 oz)
Portneuf brie cheese (2 oz)
Gorgonzola blue cheese (2 oz)

Please send us the list of food allergies if applicable.
APPETIZERS
Marble cheese sticks | crispy vegetables & dip
&
Chowder of the day | sourdough bread & whipped butter

MAIN COURSES
Beffroi Steak House’s signature mac’n’cheese gratin | panko bread crumbs & Parmesan cheese
General JARO chicken pieces | basmati rice & steamed vegetables | sesame
Small mozzarella & salami pizza | mixed salad with Ranch BBQ dressing
Small AAA beef medallion | mashed potatoes & chives
steamed broccoli | peppercorn sauce
Chicken cordon bleu | basmati rice & fresh vegetables of the day | tomato sauce

DESSERT
(One choice among the following)
Jello-cool
Baker’s sweet treat
Cookies directly from the oven | fruits
Strawberry martini & Chantilly cream

Includes fruit juice or soft drink.

Please send us the list of food allergies if applicable.
Minimum of 20 guests required

Gourmet vegetable chowder | garnishes
Sourdough bread & butter | rusks
Crudités & homemade dip
Sandwich tray (2 varieties)
Mixed salad (1) | served in a martini glass
Microgreen salad | garnishes & marinades
Cheddar & brie | mixed nuts & croutons
Greenhouse tomatoes thinly sliced | mozzarella di Buffala | lemony arugula puree

GUILTY PLEASURES
Platter of sweet treats | 1 per guest
Homemade fruit salad
Mini white-chocolate & cranberry wafer
Coffee | tea

Buffet enhancers
Add a main course from the Windsor Buffet
Add a main course from the Versailles Buffet or the Beffroi Steak House Buffet
Add a main course from the Royal Buffet

Please send us the list of food allergies if applicable.
Minimum of 30 guests required

Gourmet vegetable chowder
Sourdough bread & butter | rusks
Crudités & homemade dip
Mixed salad (2) | one out of the two is served in a martini glass
Fresh salad bar
Cold cuts & terrines | sides
Deluxe sandwich (1)

MAIN COURSES (2)
Pulled beef Parmentier | garlic puree | baby spinach
Beer-battered cod fish’n’chips | tartar sauce | dill pilaf rice
Grilled vegetable ziti | shiitake-infused creamy demi-glace | arugula
Grilled chicken cutlet | pink peppercorn creamy sauce flambé with cognac
DuBreton piglet | caramelized Spanish onions | reduction of Guinness-flavoured BBQ sauce
Fresh mussels in curry cream sauce | minced green onions | grilled lemon
Chicken Wellington | wild mushroom fricassee | perigourdine sauce
Peppered Boston steak | melting Portneuf brie cheese | bordelaise sauce with prosciutto
Grey shrimp & leek feuilleté | smoked paprika
Tilapia | steamed fennel | coconut milk & chipotle sauce | tarragon

Fresh vegetables & starches

GUilty PLEASURES
Variety desserts | 1 per person
Homemade fruit salad
Coffee | tea

Buffet enhancers
Add a main course from the Windsor Buffet
Add a main course from the Versailles Buffet or the Beffroi Steak House Buffet
Add a main course from the Royal Buffet

Please send us the list of food allergies if applicable.
Versailles Buffet

Minimum of 40 guests required

Gourmet vegetable chowder
Sourdough bread & butter | rusks
Crudité & homemade dip
Hot cheesy spinach-artichoke dip
Chipotle pita chips
Mixed salad (1) | served in a martini glass
Microgreens | garnishes | emulsions (2)
Marinated rock shrimps | garnishes

MAIN COURSES (2)
Fish’n’chips-style tilapia sticks | Béarnaise mayonnaise
Sweet potato gnocchi | braised AAA pulled beef | shiitake
Grilled salmon ingot in a zucchini crust | white butter sauce
Grilled chicken cutlet | creamy Dijon sauce | tarragon
Piglet tenderloin confit in a vacuumed bag | carrot & honey emulsion
Lobster raviolis | oyster mushroom & corn fricassee | bisque
Angus beef shoulder medallion | rosemary & port cooking juice

Fresh vegetables & starches

GUILTY PLEASURES
Variety of sweet treats | 1 per person
Homemade fruit salad
Coffee | tea

Buffet enhancers
Add a main course from the Windsor Buffet
Add a main course from the Versailles Buffet or the Beffroi Steak House Buffet
Add a main course from the Royal Buffet

Please send us the list of food allergies if applicable.
INIZIARE BENE
Stracciatella | Poultry broth, spinach chiffonade, eggs, white beans, Parmesan cheese
Sourdough bread basket | grilled focaccia
Selection of homemade flavoured butters
Bruschetta & ficelle
Button mushrooms & marinated artichokes | white wine & basil
Italian orzo
Salad bar
Italian cheeses
Prosciutto Melon | cold cuts
Assorted marinated olives

PIATTI PRINCIPALI | 4 CHOICES, TWO OF WHICH ARE PASTA MEALS
Wild mushroom ravioli | leek & truffle oil creamy soup
VG lasagna
Rigatoni and meat balls | tomato & basil | Parmesan cheese
Grilled zucchini involtini | Doré-mi | lemon-marinated chicken
Osso Bucco Milanaise & Gremolata
Porchetta (pork) Alla Parmigiana
AAA beef medallion | green peppercorn Madeira reduction
Gnocchi di ricotta | Arrabiata sauce & Speck (smoked prosciutto)
Steamed tilapia | Sambuca-buttered tomato & bell pepper
Grilled vegetables, candied lemon zest & sundried tomato pesto oil | basmati rice
Candied garlic, parsley & caper Yukon Gold

DOLCI
Cannoli alla sicilia
Vanilla panna cotta | red berries | crushed biscotti
Coffee & cardamom mini crème brûlée
Tiramisu
Homemade fruit cubes | limoncello
Coffee | tea

Minimum of 40 guests required

PASTA BAR WITH A COOK IN THE ROOM OPTION
Wild mushroom & caramelized onion creamy soup | truffles
Sourdough bread & butter | rusks
Marinated beef carpaccio | Grana Padano cheese flakes | acidulated micro sprouts | balsamic syrup
Homemade smoked salmon | garnishes | lemon foam
Variety of olives | served lukewarm
Mixed salad (1) | served in a martini glass
Salad bar | garnishes

MAIN COURSES (2)
Grilled chicken thighs | noble mushroom caps
Foie gras & Portobello mac’n’cheese | breadcrumbs
Boston minute steak on the grill | pan-fried tartufata spinach
5-spice roasted duck legs | pearl barley risotto
AAA beef nugget | melting Oka cheese | arugula puree
Smoked than grilled pork loin | teriyaki vegetables & cashews
Stuffed chicken breast | leeks & sundried tomatoes
Grilled Oktoberfest chorizo sausages | white wine sauerkraut
Pan-seared ocean-friendly tuna steak | snow peas & bok choy with sesame oil

Fresh vegetables & starches

GUILTY PLEASURES
Variety of fine cheeses (3)
Rosemary & raspberry crème brûlée
Variety of pastries
Coffee | tea

Buffet enhancers
Add a main course from the Windsor Buffet
Add a main course from the Versailles Buffet or the Beffroi Steak House Buffet
Add a main course from the Royal Buffet

Please send us the list of food allergies if applicable.
Corn & lobster chowder
Sourdough bread & butter | rusks
Crudités & Greek yogurt dip
Scallop ceviche shooter | cucumber salsa
Mixed salad (1) | served in a martini glass
Classic beef tartare | quail egg
Organic arugula | marinated golden beets | feta cheese crumbles
Home-smoked prosciutto platter | melon satay | port
Variety of fine local cheeses (3) | mixed nuts (60g) | croutons

MAIN COURSES (2)
Beef & chorizo brochette | Espelette pepper demi-glace
Grilled shrimp (2) brochette | mango salsa | ripe tomatoes
Pulled beef Parmentier casserole | truffled leeks
Seared grain-fed veal | candied shallots Marsala reduction
General JARO-style Black cod | udon noodles | sesame seeds
Broccoli & pancetta lardoon risotto | lemon & white wine
Chicken breast | pink-peppercorn white butter sauce
Grilled lamb chop | mint & honey polenta | Bordelaise
Tokusen pork brine | green pea puree | rosemary juice
Ziti au gratin | baby spinach in carbonara sauce | poached egg

Fresh vegetables & starches

GUilty PLeasure
Fresh fruits
Variety of desserts | biscotti
Coffee | tea

Buffet enhancers
Add a main course from the Windsor Buffet
Add a main course from the Versailles Buffet or the Beffroi Steak House Buffet
Add a main course from the Royal Buffet

Please send us the list of food allergies if applicable.
WINE & BEVERAGES

WHITES
Robertson Winery | Chenin blanc | Western Cap, South Africa
Cliff 79 | Chardonnay | South Eastern, Australia
Beringer California Collection | Pinot grigio | United States
Trapiche | Chardonnay | Mendoza, Argentina
3 Grappes Blanches de la Chevalière | Domaine Laroche, France
Brumont | Gros Manseng sauvignon | Côtes de Gascogne, France
Chaminé | « Assemblage » Cortes de Cima | Alentejo, Portugal
Hermanos Lurton | Verdejo | Rueda | Castille, Spain

REDS
Castillo de Monseran | Grenache | Carinena, Spain
Cliff 79 | Cabernet shiraz | South Eastern, Australia
Beringer California Collection | Cabernet sauvignon | United States
Trapiche | Malbec | Mendoza, Argentina
La Chevalière | Pinot noir | Domaine Laroche, France
Robertson Winery | Shiraz | Western Cap, South Africa
Hermanos Lurton | Tempranillo | Toro | Castille, Spain
Epica San Pedro | Cabernet carmenère syrah | Central Valley, Chile
Chaminé | « Assemblage » Cortes de Cima | Alentejo, Portugal
Mission Hill Five Vineyards | Cabernet merlot | Okanagan Valley, Canada

SPARKLING WINES & CHAMPAGNE
Sparkling must | varied flavour (without alcohol)
Hungaria Grande Cuvée Brut | Hungary
Hungaria Grande Cuvée Brut Rosé | Hungary
Bernard-Massard | Cuvé de l’Écusson Brut | Luxembourg
Tattinger | Brut Reserve | France

HOUSE WINE
Half-litre
Bottle
À LA CARTE BEVERAGES | INDIVIDUAL BILL
The beverages are charged at the indicated price below:

- Eska natural spring water
- Eska sparkling water
- Soft drink
- Fruit juice
- Red Bull
- Canadian beer
- Rickard's Red
- Heineken
- Smirnoff Ice
- House wine | red or white
- Beringer California Collection wine | red or white
- Alcoholic beverage
- Digestif
- Aperitif
- Premium liquor
- Bloody Mary, Bloody Caesar

SHOOTERS
- Cosmo
- Stinger
- Jack Daniel's
- Jägermeister
- Tequila
Alcohol Packages

BILLED ON THE MASTER ACCOUNT

Bar ticket #1
Canadian beers;
Glass of house wine;
Soft drinks, Eska natural spring water
or sparkling water.

Bar ticket #2
Canadian beers;
Glass of house wine;
Regular aperitifs & digestifs;
Soft drinks, Eska natural spring water
or sparkling water.

Bar ticket #3
Canadian beers;
Glass of house wine;
Regular & premium spirits;
Soft drinks, Eska natural spring water
or sparkling water.

TCHIN TCHIN PACKAGES
1 ticket = 1 beverage

1 glass of rosé sparkling wine during cocktail & 1 glass of house wine during the meal
1 drink during cocktail (Canadian beer or house wine)
& 1 glass of house wine during the meal
1 glass of rosé sparkling wine during cocktail & 2 glasses of house wine during the meal
1 drink during cocktail (Canadian beer or house wine)
& 2 glasses of house wine during the meal
1 glass of rosé sparkling wine during cocktail
& half of a bottle of house wine during the meal
2 drinks during cocktail (Canadian beer or house wine)
& 2 glasses of house wine during the meal

Alcohol-free exotic punch
Exotic punch with alcohol

The bar service is included with a minimum of purchase before taxes, otherwise an hourly rate per barman on holidays is charged. A minimum of 3 hours is required when booking the bar service.
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