

EVENT PACKAGE

2026

PUB
ST-PATRICK

1200

EST  2000

ST PATRICK
IRISH PUB IRLANDAIS

Chez **LIVERN**

LIVERNOIS

MAISON

LIVERNOIS

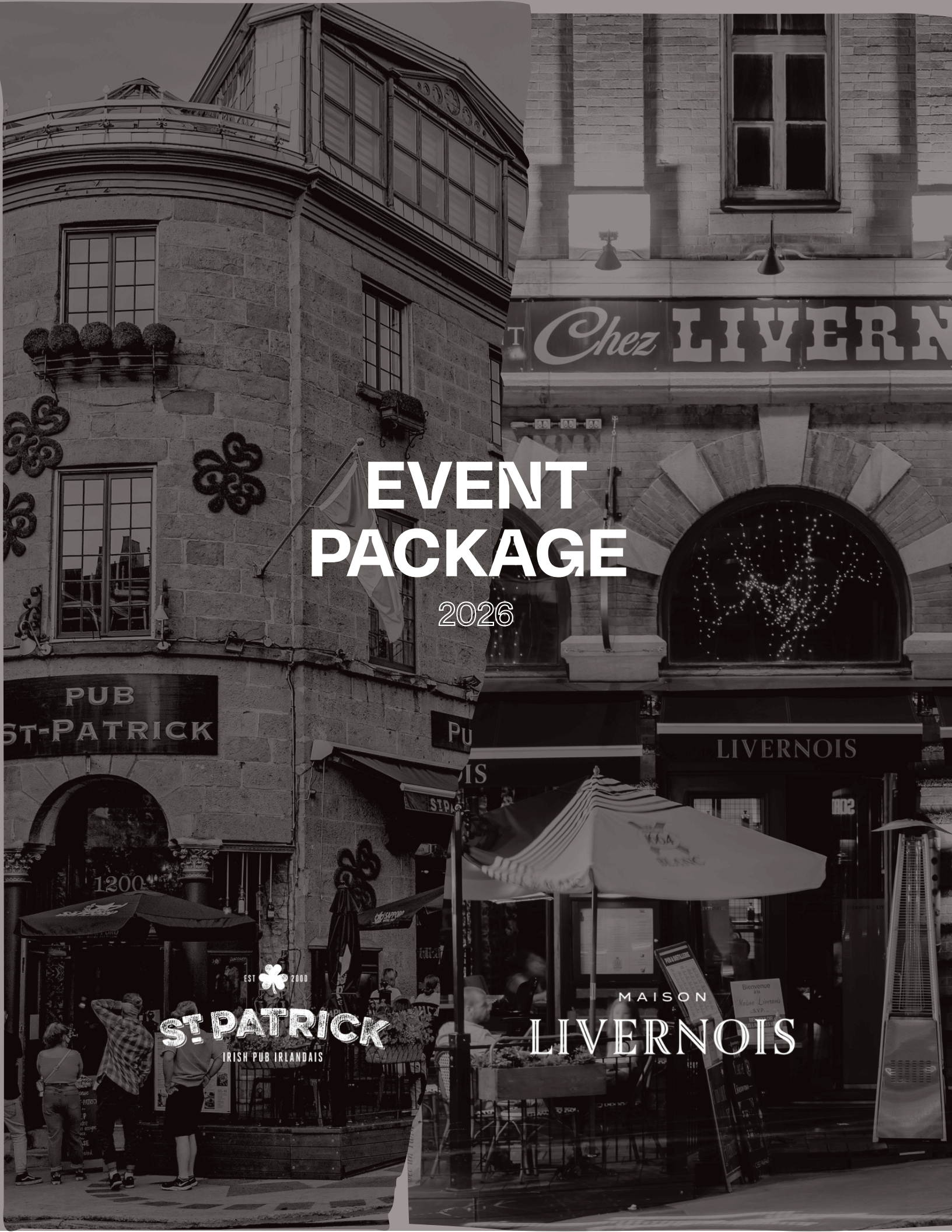


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TABLE D'HÔTE

CORPORATE MENU*

\$50 per person

3 services

APPETIZER

CORN VELOUTÉ

Chive oil, crispy lardons

OR

MIXED SALAD

Mesclun mix, cherry tomatoes, cucumber, red onions, black olives & whole grain mustard vinaigrette

MAIN COURSE

PORK CHEEK

Bourguignon sauce, Yukon Gold olive oil mashed potatoes, Nantes carrots

OR

ROASTED HADDOCK LOIN

White wine sauce, fried gnocchi sautéed with fine herbs, wilted Savoy cabbage

DESSERT

CHOCOLATE CAKE

Whipped cream, red cherry jam.

THE FAVORITE

\$60 per person

3 services

APPETIZER

CORN VELOUTÉ

Chive oil, crispy lardons

OR

PARMESAN FONDUE

Marinara sauce, balsamic reduction

MAIN COURSE

BRAISED BEEF CHEEK

Red wine sauce, gratin dauphinois, Nantes carrots and roasted Brussels sprouts.

OR

ROASTED SALMON FILLET

Fried gnocchi sautéed with fine herbs, Parmesan cream, broccolini

DESSERT

DECADENT CHOCOLATE CAKE

Vanilla ice cream

*TABLE D'HÔTE UNAVAILABLE
FROM
NOVEMBER 1 TO JANUARY 31

TABLE D'HÔTE

THE EXCLUSIVE

\$67 per person

3 services

APPETIZER

BUTTERNUT SQUASH VELOUTÉ

Crème fraîche and black truffle oil

OR

DUCK CONFIT RILLETTES

Cranberry chutney, brioche, arugula sprouts with balsamic

MAIN COURSE

CHICKEN SUPREME

Rich juice, celeriac mousseline with black truffle, broccolini

OR

BEEF CHEEK

Mashed potatoes with butter, Nantes carrots with brown butter.

OR

MISO-CARAMELIZED SABLEFISH BLACK COD

Aromatic white butter sauce, sesame grilled zucchini, basmati rice with coconut milk.

DESSERT

CHOCOLATE FONDANT CAKE

Rum caramel coulis

THE EXPERIENCE

\$75 per person

4 services

APPETIZER

BEEF CARPACCIO

Thin slices of beef, Guinness emulsion, onions confit and crispy shallots

OR

PARMESAN FONDUE

Marinara sauce, balsamic reduction

&

SOUP

BUTTERNUT SQUASH VELOUTÉ

Crème fraîche and black truffle oil

MAIN COURSE

BRAISED BEEF CHEEK

Red wine sauce, gratin dauphinois, Nantes carrots and roasted Brussels sprouts

OR

STIR FRIED SALMON

Fried gnocchi with fine herbs, parmesan cream, broccolini

OR

CHICKEN SUPREME

Wilted red peppers with garlic confit

DESSERT

DECADENT CHOCOLATE CAKE

Vanilla ice cream

COCKTAIL RECEPTION

SAVORY BITES

CHICKEN WINGS Buffalo or ranch sauce	24\$/DZ	FRIED CALAMARI Marinara sauce	48\$/DZ
BONELESS CHICKEN WINGS Buffalo or ranch sauce	24\$/DZ	MINI BURGER	48\$/DZ
ROASTED GARLIC HUMMUS Kalamata olives, pita chips	24\$/DZ	TRUFFLE SACCHETTI Tartare sauce	48\$/DZ
DEVIILED EGGS With black truffle	24\$/DZ	PARMESAN FONDUE Marinara sauce	48\$/DZ
MINI FISH & CHIPS	24\$/DZ		
SALMON TARTARE	36\$/DZ		
BEEF TARTARE	36/DZ		
DUCK CONFIT SPRING ROLLS House ketchup	36\$/DZ		
MAC & CHEESE NUGGET	36\$/DZ		
JALAPENOS SHRIMP Spicy mayo	36\$/DZ		
MINI POUTINE	36\$/DZ		
PORK & KIMCHI DUMPLINGS Fried, soy sriracha sauce	36\$/DZ		
VEGETARIAN DUMPLINGS Steamed, soy sriracha sauce	36\$/DZ		
SAMOSSA Sour cream	36\$/DZ		

SWEET BITES

MINI BROWNIES Whipped cream	24\$/DZ
MINI PUFFS Filled with chocolate ice cream	24\$/DZ
FRUIT SALAD	36\$/DZ

BREAKFAST BUFFET

Available only for reservations made 15 days in advance

MORNING

\$25 per person

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

TOASTS

Assorted jams

BEVERAGE

Drip coffee

BRUNCH

\$30 per person

SCRAMBLED EGGS

BACON

HAM STEAK

BREAKFAST POTATOES

WAFFLES

Maple syrup

FRUIT SALAD

TOAST

Assorted jams

BEVERAGE

Drip coffee, tea, orange or apple juice

COFFEE BREAK

BEVERAGE

Pepsi, 7Up, iced tea, bottled water, drip coffee

\$4 per person

COOKIE PLATTER

Choice of white chocolate and macadamia nut, oatmeal raisin, or double chocolate chip

\$20/DZ

MUFFIN PLATTER

\$15/DZ

LOCAL CHEESE PLATTER

3 varieties

\$6 per person

6 varieties

\$10 per person

FRESH FRUIT PLATTER

\$5 per person

THE VAULTS

PALATE

CAPACITY

Seated : 30 people

Standing : 40 people

EQUIPMENT AVAILABLE

Moving tables

Television

No rental fee

À la carte or special menus available

WAGNER

CAPACITY

Seated: 40 people

Standing : 60 people

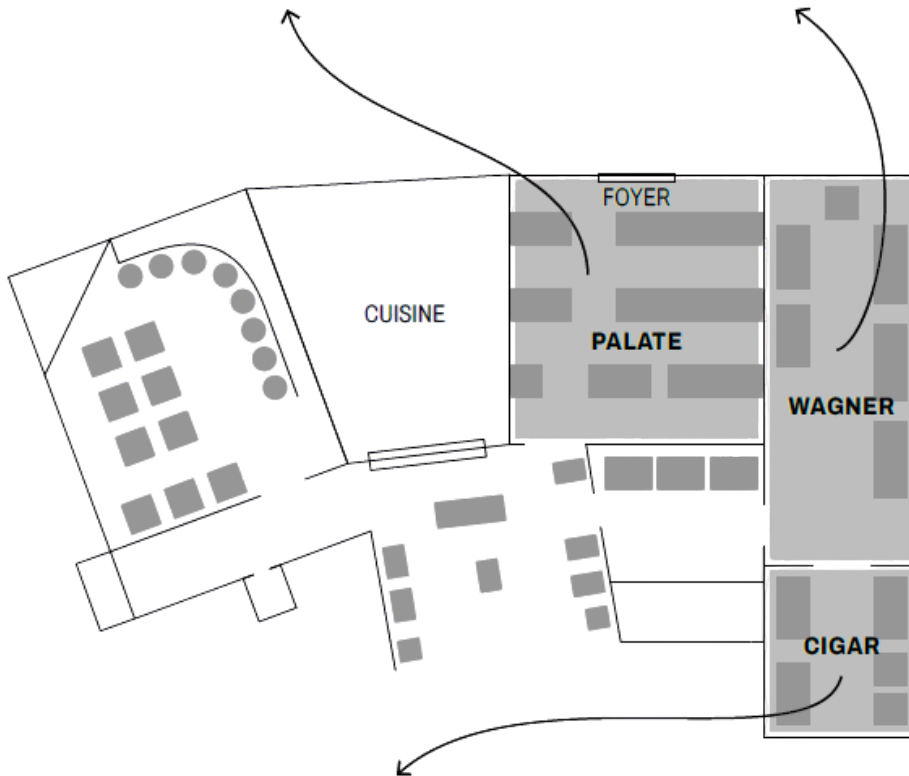
EQUIPMENT AVAILABLE

Moving tables

Television with HGDMI connection

No rental fee

À la carte or special menus available



CIGAR

CAPACITY

Seated: 15 people

Standing: 20 people

EQUIPMENT AVAILABLE

Moving tables

No rental fee

À la carte or special menus available

TRINITY ROOM

CAPACITY

Seating: 75 people

Standing: 100 people

Several room layout options available upon request. A room with character and warm lighting.

EQUIPMENT AVAILABLE

Full sound system

Television with HDMI & microphone available up request

Moving tables

Connection available for musician or DJ

Full bar

Coat rack

PRIVATE ROOM RENTAL FEE

EVENT WITHOUT FOOD : Rental fee with a minimum spend depending on the date.

EVENT WITH FOOD: No rental fee, minimum spend depending on the date.

Exceptions may apply. If applicable, a minimum spending amount will be established.
Additional fees may apply. Please inquire when planning your event



SERGE BRUYÈRE ROOM

CAPACITY

Seating: 50 people

Standing: 75 people

Several room layout options available upon request. A room with character and a dim, intimate ambiance.

EQUIPMENT AVAILABLE

Full sound system

Television with HDMI & microphone available up request

Moving tables

Full bar

Coat rack

PRIVATE ROOM RENTAL FEE

EVENT WITHOUT FOOD: Rental fee with a minimum spend depending on the date.

EVENT WITH FOOD: No rental fee, minimum spend depending on the date

Exceptions may apply. If applicable, a minimum spending amount will be established.



THE LABORATORY

CAPACITY

Seating: 18 people

Standing : 20 people

Rectangular table layout. A room with stone character and a dim, intimate ambiance

PRIVATE ROOM RENTAL FEE

EVENT WITHOUT FOOD : Rental fee with a minimum spend depending on the date.

EVENT WITH FOOD: No rental fee, minimum spend depending on the date.

Exceptions may apply. If applicable, a minimum spending amount will be established.

À la carte menu also available.

Exceptions may apply. If applicable, a minimum spending amount will be established.



REQUEST

INFORMATION

First name, last Name

Compagny Name

Phone number

Mailing address

Email address

RESERVATION

Date

Time

Number of guests

Number of minoirs

Dietary Restrictions

Desired location

- The Vault ; Palate
- The Vault ; Wagner
- The Vault ; Cigar
- Trinity Room
- Serge Bruyère Room

MENU SELECTION

Table d'hôte

Corporate Favorite Exclusive Experience

Add bread/butter (+2\$/person)

Add coffee/tea (+4\$/person)

Breakfast Buffet

Morning Brunch Break Coffee

If a coffee break is selected, please specify the items:

Cocktail reception

Chicken Wings	24\$/DZ	Qté: _____
Boneless chicken wings	24\$/DZ	Qté: _____
Roasted garlic hummus	24\$/DZ	Qté: _____
Deviled eggs	24\$/DZ	Qté: _____
Mini fish & chips	24\$/DZ	Qté: _____
Salmon tartare	36\$/DZ	Qté: _____
Beef tartare	36\$/DZ	Qté: _____
Duck confit spring rolls	36\$/DZ	Qté: _____
Mac'n'cheese nuggets	36\$/DZ	Qté: _____
Jalapenos Shrimp	36\$/DZ	Qté: _____
Mini poutine	36\$/DZ	Qté: _____
Pork & kimchi dumpling	36\$/DZ	Qté: _____
Vegetarian dumpling	36\$/DZ	Qté: _____
Samosas	36\$/DZ	Qté: _____
Fried calamari	36\$/DZ	Qté: _____
Mini burger	48\$/DZ	Qté: _____
Truffle sacchetti	48\$/DZ	Qté: _____
Parmesan fondue	48\$/DZ	Qté: _____
Mini brownies	24\$/DZ	Qté: _____
Mini cream puff	24\$/DZ	Qté: _____
Fruit salad	24\$/DZ	Qté: _____

DRINK TICKET

Classiques (10\$)

Qté: _____

Draft beer, house wine and sparkling wine, mixed spirits, Bloody Caesar

Premium (13\$)

Qté: _____

Draft beer, house wine and sparkling wine, mixed spirits, Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour

Signature (16\$)

Qté: _____

Draft beer, house wine and sparkling wine, mixed spirits, Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour, and two (2) of our signature cocktails

N/A

Send your form to emilie.bonesso@toprestogroup.com. OR
Complete the form online: We will be happy to send you a quote to sign in order to confirm your reservation.

We look forward to seeing you again!