

# EVENT KIT

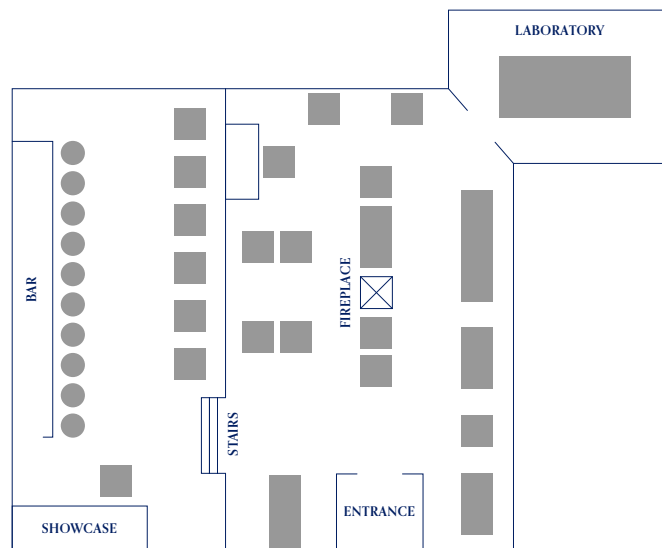
2023-2024



GRUPE **TOP** GROUP  
**RESTO**



# RESTAURANT



## MAIN ROOM

### CAPACITY

SEATING CAPACITY: 80 seats (including the bar)

STANDING: 100 people

### AVAILABLE EQUIPMENT

- Full sound system
- Television, microphone, or projector available
- Moveable tables
- Connection for musician or DJ
- Entertainment available

### FRENTAL FEES

EVENT WITHOUT FOOD: Minimum amount to be determined with the manager based on the reservation date and usual and/or previous attendance.

EVENT WITH FOOD: No room rental fees\*

\*EXCEPTIONS MAY APPLY. IF APPLICABLE, WE WILL ESTABLISH A MINIMUM SPENDING AMOUNT.

## LABORATORY

### CAPACITY

SEATING CAPACITY: 18 seats

### AVAILABLE EQUIPMENT

- Full sound system
- Television, microphone, or projector available
- Moveable table

### FRENTAL FEES

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**SET MENU**  
**JULES-ERNEST**  
**\$60/PERS.**

SOUP OF THE DAY

APPETIZER

**GARDEN SALAD**

**BRAISED DUCK DRUMSTICKS**  
Maple & Rosemary Sauce

**CANTONESE FONDUE**  
Leeks and Confit Duck

MAIN COURSE

**BRAISED BEEF  
SHORT RIBS**  
Korean style. Served with truffle mashed potatoes  
and seasonal vegetables

**MAPLE & GINGER  
GLAZED SALMON**  
Grilled on a cedar plank with a creamy garlic and dill  
sauce, accompanied by celeriac remoulade

**CONFIT DUCK LEG**  
Seasoned with Livernois spices, served with fingerling  
potatoes and seasonal vegetables

DESSERT

**PUDDING CHÔMEUR**  
With IPA Beer

**CREME BRULEE**  
With Coureur des Bois

**SET MENU**  
**WILHELMINE**  
**\$75/PERS.**

SOUP OF THE DAY

APPETIZER

**GARDEN SALAD**

**WAGYU BEEF CARPACCIO**  
Arugula, Pine Nuts, and Wafu Mayon

**CANTONESE FONDUE**  
Leeks and Confit Duck

MISE EN BOUCHE

**OYSTER TASTING**  
(3) Natural, Bloody Caesar and Gin Wilhelmine

MAIN COURSE

**LIVERNOIS SCALLOP**  
Truffle oil mashed potatoes, gratiné with gruyère,  
and artisan bread

**BEEF TARTARE SERVED  
ON BONE MARROW**  
Sun-dried tomato pesto, shallots, parmesan shavings,  
sitting on bone marrow, egg yolk, celery root  
remoulade, fries, grilled country bread, and taro chips

**NAGANO PORK TOMAHAWK**  
Pork tomahawk with smoked BBQ sauce and peach  
ketchup, accompanied by duck fat fingerling potatoes  
and sautéed seasonal vegetables

DESSERT

**TARTUFFO**  
With Limoncello

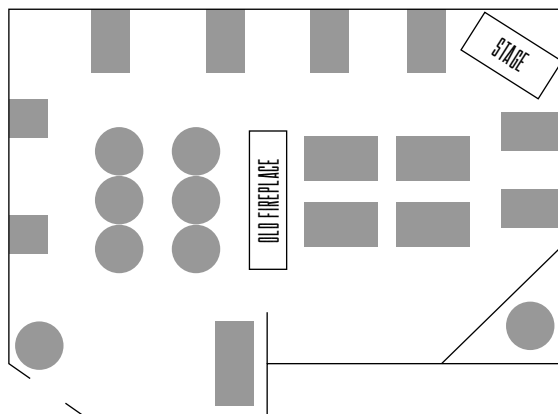
**CHOCOLATE FONDANT**  
Molten caramel with fleur de sel

## COCKTAIL RECEPTION

<b>HOMEMADE HUMMUS</b> Roasted Garlic, Kalamata Olives, and Taro Chips	<b>\$25/DOZEN</b>
<b>MINI ITALIAN SKEWERS</b> Cherry Tomato, Bocconcini, and Basil	<b>\$32/DOZEN</b>
<b>OYSTERS ON A SHELL</b>	<b>\$33/DOZEN</b>
<b>MINI POUTINE</b>	<b>\$35/DOZEN</b>
<b>SALMON TARTARE</b> With Fresh Herbs	<b>\$40/DOZEN</b>
<b>BEEF TARTARE</b>	<b>\$40/DOZEN</b>
<b>SALMON GRAVLAX</b> With Jules-Ernest Gin	<b>\$40/DOZEN</b>
<b>MINI GRILLED CHEESE</b> With Aged Cheddar	<b>\$40/DOZEN</b>
<b>CANTONESE FONDUE</b> With Leek and Duck Confit	<b>\$40/DOZEN</b>
<b>CHICKEN WINGS</b> With Buffalo or Ranch Sauce	<b>\$40/DOZEN</b>
<b>MINI BURGER</b>	<b>\$50/DOZEN</b>
<b>GLAZED SALMON</b> With Maple and Ginger	<b>\$50/DOZEN</b>

## PRIVATE ROOMS - LA TRINITÉ

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### CAPACITÉ

SEATING CAPACITY: 75 seats

STANDING: 100 people

### AVAILABLE EQUIPMENT

- Full sound system
- Television, microphone, or projector available upon request
- Moveable tables
- Connection for musician or DJ
- Entertainment available

### RENTAL FEES

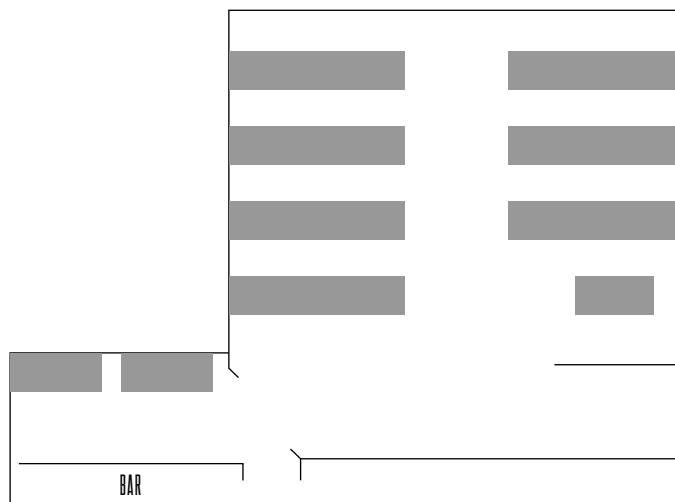
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## PRIVATE ROOMS - SERGE BRUYÈRE



### CAPACITY

SEATING CAPACITY: 50 seats

STANDING: 75 people

### AVAILABLE EQUIPMENT

- Full sound system
- Television, microphone, or projector available upon request
- Moveable tables
- Connection for musician or DJ
- Entertainment available

### RENTAL FEES

EVENT WITHOUT FOOD: Minimum amount to be determined with the manager based on the reservation date and usual and/or previous attendance.

EVENT WITH FOOD: No room rental fees\*

\*EXCEPTIONS MAY APPLY. IF APPLICABLE, WE WILL ESTABLISH A MINIMUM SPENDING AMOUNT



## FESTIVE MENU

\$40/PERS.

### APPETIZER

#### SOUP OF THE DAY

#### CHEF'S SALAD

Mixed Mesclun Lettuce, Goat Cheese  
Crouton, Cranberry Vinaigrette

#### CANTONESE

#### FONDUE +\$8

Leek and Duck Confit

### MAIN COURSE

#### PULLED PORK BURGER

Brioche Bun, Braised and Shredded  
Quebec Pork Shoulder,  
Guinness Cheddar, Pickles

#### FISH'N'CHIPS

Cod in Beer Batter, Coleslaw, Homemade  
Tartar Sauce

#### MAPLE-GLAZED PORK MEDALLION

Mashed Potatoes and Seasonal Vegetables

#### GOURMET SALAD

Two-Way Beets, Tofu, Toasted Almonds, and  
Sun-Dried Tomato Vinaigrette  
+ Extra Mozzarella di Bufala +\$4

### DESSERT

#### OF THE MOMENT

## PUB MENU

\$50/PERS.

### APPETIZER

#### FRENCH ONION SOUP

With Guinness and topped with  
Melted Cheese

#### CHEF'S SALAD

Mixed Mesclun Lettuce, Goat Cheese  
Crouton, Cranberry Vinaigrette

#### CANTONESE

#### FONDUE +\$8

Leek and Duck Confit

### MAIN COURSE

#### MEDALLION OF PORK WITH CREAMY PEPPERCORN SAUCE

Irish Potato Purée and Seasonal Vegetables

#### IRISH-STYLE SALMON

Lemon and Dill Sauce, Served with Irish  
Potato Purée and Buttered Vegetables

#### BEEF STEW

Slow-cooked Beef Stew with Guinness Beer

#### GOURMET SALAD

Two-Way Beets, Tofu, Toasted Almonds, and  
Sun-Dried Tomato Vinaigrette  
+ Extra Mozzarella di Bufala +\$4

### DESSERT

#### OF THEMOMENT

## EXPERIENCE MENU

\$75/PERS.

### MISE EN BOUCHE

#### SAINT-GERMAIN SOUP

Green Pea, Leeks, and Parmesan

#### ESCARGOT PUFF PASTRY

Garlic Butter Gratin

### APPETIZER

#### OYSTER (6)

Choice of mignonette with Jules-Ernest gin  
or Wilhelmine gin

#### DUCK DRUMSTICK

With Maple and Rosemary

#### STUFFED TOMATO

With Mushroom Duxelles and Cantonner  
Cheese

### MAIN COURSE

#### LAMB SHANK

Braised in Maple and Rosemary  
Demi-Glace. Served with Truffle-Infused  
Mashed Potatoes and Seasonal Vegetables

#### TARTARE DUO

Classic Salmon Tartare and Asian-style Beef  
Tartare. Served with Fries and Chef's Salad

#### BEEF STEW

Slow-cooked Beef Stew with Guinness Beer

### DESSERT

#### CREME BRULEE

Maple-flavored

#### TARTUFFO

Flavour of the moment

**BUSINESS  
BREAKFAST**

**\$25/PERS.**

**SCRAMBLED EGGS**

**BACON**

**BREAKFAST POTATOES**

**TOAST**

Assorted jams

**BEVERAGE INCLUDED**

Filtered coffee

**BRUNCH**

**\$30/PERS.**

**SCRAMBLED EGGS**

**BACON**

**PEAMEAL BACON**

**BREAKFAST POTATOES**

**WAFFLES**

**MAPLE SYRUP**

**FRUIT SALAD**

**TOAST**

Assorted jams

**BEVERAGE INCLUDED**

Filtered coffee, tea, orange juice, apple juice



## **COFFEE BREAK**

### **BEVERAGES**

Can of Pepsi, 7UP, iced tea, bottled water, filtered coffee  
**\$5/PERS.**

### **LOCAL CHEESE PLATTER**

3 VARIETIES: **\$6/PERS.** 5 VARIETIES: **\$10/PERS.**

### **FRESH FRUIT PLATTER**

**\$5/PERS.**

### **COOKIE PLATTER**

Choice of White Chocolate and Macadamia Nut,  
Oatmeal and Raisin or Chocolate Chip Duo

**\$20/DOZEN**

### **MUFFIN PLATTER**

**\$15/DOZEN**

## KEY POINTS

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**SET MENU FORMULA:** To ensure the smooth running of your event, groups of 20 people or more must communicate their choices and quantities at least 7 days before the event date

## TERMS & CONDITIONS

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**MAISON LIVERNOIS**  
 1200 RUE ST-JEAN, QUEBEC CITY, QUEBEC, G1R 1S8

**RESERVATION CONFIRMATION:** The group reservation request on the following page is not a confirmation of your event at our establishment. The signed submission serves as confirmation for your event and must be signed at least 30 days before the event date.

**DEPOSIT:** A deposit is required for certain groups upon signing the submission. If we do not request a deposit, we will ask for a credit card number to keep on file. No charges will be made to your card unless there is a cancellation or a change in the number of guests.

**GUEST COUNT MODIFICATION:** Any changes in the number of guests must be communicated to the merchant at least 7 days before the event. Please note that a reduction in the number of guests cannot exceed 10% of the initial number after the contract has been signed, or else fees will apply.

**CANCELLATION:** Cancellation of the event must be communicated to the merchant in writing.

If a cancellation occurs within...	We will charge on the credit card...
15 days of the event	25% of the food and entertainment amount
7 days of the event	50% of the food and entertainment amount
48h of the event	75% of the food and entertainment amount

**DRINK VOUCHERS:** Drink vouchers are final sales.

**RESPONSABILITY:** The client is responsible for all damages caused to the merchant's property during the event.

**EMERGENCY:** If the merchant cannot provide the requested services due to unforeseen circumstances, the client will receive a full refund of their deposit. If the cost of raw materials undergoes an increase equal to or greater than 10%, the merchant reserves the right to adjust the invoice amount upwards.

# FORMULAIRE DEMANDE DE RÉSERVATION DE GROUPE

**FIRST NAME, LAST NAME**

**COMPANY NAME** OPTIONAL

**PHONE NUMBER**

**EMAIL ADDRESS**

**RESERVATION DATE**

**RESERVATION TIME**

**NUMBER OF GUESTS**

**FOOD RESTRICTIONS**

None

**PREFERRED LOCATION**

Main Room

Laboratoire

Full Restaurant

Private Room Specify: \_\_\_\_\_

**MENU SELECTION**

JULES-ERNEST Menu (60\$)

WILHELMINE Menu (75\$)

Cocktail Reception Menu

- Homemade Hummus QUANTITY \_\_\_\_\_ DZ (25\$)
- Mini Italian Skewers QUANTITY \_\_\_\_\_ DZ (32\$)
- Oyster on a shell QUANTITY \_\_\_\_\_ DZ (33\$)
- Mini Poutine QUANTITY \_\_\_\_\_ DZ (35\$)
- Salmon Tartare QUANTITY \_\_\_\_\_ DZ (40\$)
- Beef Tartare QUANTITY \_\_\_\_\_ DZ (40\$)
- Salmon Gravlax QUANTITY \_\_\_\_\_ DZ (40\$)
- Mini Grilled-cheese QUANTITY \_\_\_\_\_ DZ (40\$)
- Cantonese Fondue QUANTITY \_\_\_\_\_ DZ (40\$)
- Chicken Wings QUANTITY \_\_\_\_\_ DZ (40\$)
- Mini Burger QUANTITY \_\_\_\_\_ DZ (50\$)
- Glazed Salmon QUANTITY \_\_\_\_\_ DZ (50\$)

FESTIVE Menu (40\$)

PUB Menu (50\$)

EXPERIENCE Menu (75\$)

Business Breakfast     Brunch     Coffee Break

**CHOIX DES CONSOMMATIONS**

Classic Vouchers (10\$) QUANTITY \_\_\_\_\_  
Beer on tap, house wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar

Premium Vouchers (13\$) QUANTITY \_\_\_\_\_  
Beer on tap, selected wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar, aperol spritz, margarita, negroni, amaretto sour

Signature Vouchers (16\$) QUANTITY \_\_\_\_\_  
Beer on tap, selected wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar, aperol spritz, margarita, negroni, amaretto sour, 2 of our signature cocktails

None

**Send your form to the email address [i.sthilaire@toprestogroup.com](mailto:i.sthilaire@toprestogroup.com).  
We will be pleased to send you a quote for you to sign and confirm your reservation.**

**We are looking forward to welcoming you!**

\*This form does not constitute a confirmation of your event at our establishment

