

2023

TO MAKE YOUR MEETINGS THE HIGHEST QUALITY





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OUR MEETING ROOMS

Our hotel has three fully equipped meeting rooms. Choose the configuration that works the best for you depending on the event. 04

COFFEE BREAKS

Would you like to offer some pastries and coffee to your guests during the break? Let us know and our team will take care of it.

05

OUR COLD BUFFET

We offer the possibility of ordering a cold buffet for you and your guests to enjoy during the event. Discover our menu in a self-service way. 06

OUR HOT BUFFET

The hot buffet is a customer favorite. The selection of comforting meals will surely please your guests.

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OUT LUNCH BOXES

Our lunchboxes are a quick an easy option to make sure that all your guests will be satisfied. They will be able to choose from a variety of delicious meals.



RATES

	Dimensions	School	Theater	Conference	In a U	Banquet	Cocktail	Half a day	The whole day
Room A	26'x14'	15	28	15	NA	20	20	\$125	\$ 175
Room B	26'x17'	25	34	25	NA	25	40	\$150	\$195
Room C	26'x35'	32	50	30	24	64	60	\$225	\$340
Room AB	26'x31'	32	50	28	24	56	70	\$225	\$340
Room BC	26'x52'	44	84	40	40	96	100	\$355	\$500
Room ABC	26'x66'	60	120	60	60	136	200	\$390	\$550

(Width) x (Length)



Screen and projector	\$125	Laser pointer	\$10
Screen	\$30	Audio system	\$75
Television and wires	\$30	Wireless microphone	\$25
HDMI DVD Player	\$25	Flipchart	First one is free of charge
Conference phone	\$40	Extension cable	First one is free of charge
Projector	\$95		

Always included in our meeting rooms

- 5 feet rectangular tables or round tables with chairs
- Pitchers of ice-cold water (before the reunion and after the lunch break)
- Side tables
- Tablecloth on each table
- High-speed WI-FI
- Many power strips and extension cables
- Note pads and pens for all participants

Note: We can place the cutlery. The plates will be available next to the buffet. Two highchairs are also available in the breakfast area for you to use.





Our classics

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Other options

Fruit Salad, Peaches or Pears (4 oz) Fruits	\$2.50	Individual yogurt	\$2.25	
Fresh Fruits	\$2.50	Cookies	\$19.00/a dozen	
Grapes and cheese	\$4.25	Pastries	\$19.00/a dozen	
·	\$8.75/180g	Assorted muffins	\$19.00/a dozen	
Chips or Pretzels	ψ0.73/1008			



The trilogy

At least 12 people Rates on request

Crudités and its various dips & cheeses A choice of salads (2)

Egg salad sandwich, ham sandwich and cretons sandwich (2 parts)

Mini croissant chicken sandwich (1)

Our trilogy of sandwiches (2 pieces/each person):

•Il Perfetto (salami, capicollo, boccocini et arugula)

•Greco (olive bread, turkey, tomatoes and feta cheese)

•Croiss'wich (croissant bread, herbs and spices tofu and vegetables)

Cold cuts platter (ham, roast beef and pork)

Salad Choices:

- Caesar Salad
- Creamy coleslaw
- Garden salad

- Macaroni salad
- Spinach & Strawberry salad
- Fusilli&Ham salad

- Traditionnal Potato salad
- Mediterranean Quinoa salad
- Bacon&Orzo salad

Exquisite Combo

At least 12 people Rates on request

Sandwich duo, salad duo, assortment of desserts

Thai salad with grilled chicken, asparagus and sesame

Mesclun salad with parmesan shavings, roasted pecans and sherry vinaigrette

Pretzel baguette, rosemary ham, Swiss cheese and Dijon mayo

Brioche bread, pulled pork BBQ, sharp cheddar, pickled vegetables, mayo and romaine lettuce

Assortment of desserts chosen by the chef



À la carte

At least 12 people Rates on request

Choice of two salads, two choices of main courses, a choice of side dish, chef's seasonal vegetables and an assortment of dessert

Salad choices (2):

- Caesar salad
- Creamy Coleslaw
- Garden salad

- Macaroni salad
- Spinach & Strawberry salad
- Fusilli and ham salad

- Traditional potato salad
- Mediterranean quinoa salad
- Bacon orzo salad

Main courses (2):

- Osso bucco with salted herbs and candied lemons
- Roast beef AAA cooked at low temperature in rosemary butter, short juice with yellow mustard
- Salmon steak and creamy parmesan sauce
- · Braised beef in red wine and sweet spices
- · Chicken Supreme, creamy mustard sauce
- Ravioli stuffed with mushrooms, cream and white wine sauce

Sides (1):

Dessert:

- Potato gratin
- Squash puree
- · Wild rice with mushrooms
- Herb couscous
- Parmesan mashed potatoes

*Includes chef's seasonal vegetables

Assortment of desserts chosen by the chef

Rates on request

Options you can add to you buffet

Trilogy of cold appetizers:

- Mini pulled pork burgers
- Poultry liver mousse with cranberry jelly
- Small potatoes stuffed with cream cheese and chives

Potage:

- Cream of broccoli and cheddar soup
- Cream of butternut squash and maple soup
- Cream of vegetable and herbs soup

Cheese Board:

• Cheddar, Swiss, Havarti and Saint-Paulin

Cold Cut Board:

• Roast beef, ham and pork

Vegetarian or allergie boxes are available on demand. Rates subject to change without notice. Taxes, services and organisations not included.









A taste of everything*

Rates on request

Includes the following sandwiches assortment:

- Il Perfetto (salami, capicollo, bocconcini and arugula)
- Greco (olive bread, turkey, tomatoes and feta cheese)
- Croiss'wich (croissant bread, herbs and spices tofu and vegetables)
- Waldorf (focaccia bread, herbs, grilled chicken, apples and cranberries)

•Includes : vegetables and dip, cheese and fruits, salad, dessert and utensils

Ham & Cheese croissant*

Savory ham & cheese croissant, Garnished with lettuce and mayo-dijon
 Assortment of desserts

Parisian baguette*

Fresh baguette, turkey, ham, prosciutto and brie cheese
 Assortment of desserts

Cajun chicken wrap*

• Cajun chicken wrap, garnished with cream cheese, lettuce and grilled vegetables Assortment of desserts



Classic menu

Rates on request

Every meal includes vegetables, bread, chive butter, dessert and utensils. Minimum of 8 identical lunchboxes; Maximum of 2 varieties of lunchboxes

Meat lasagna

Pork and beef cannellonis, rosé sauce

Stir-fried beef curry-coco

Beef Bourguignon

Boeuf bourguignon

Supreme of chicken stuffed a la jardinière and rosé sauce

Salmon steak, creamy honey and tarragon sauce

Ravioli stuffed with mushrooms, cream sauce

General Tao chicken

Distinguished menu

Every meal includes vegetables, bread, chive butter, dessert and utensils. Minimum of 8 identical lunchboxes; Maximum of 2 varieties of lunchboxes

Lacquered salmon steak
Duck leg confit
Pork mignon
Beef cheek gnocchi



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