

## HOT BUFFET — \$/PERSON

Main dish, side dish and salad options on page 2

### PACKAGE 1

\$ 21.99

1 main dish option  
2 side dish and/or salad options  
Pies and coffee

### PACKAGE 2

\$ 25.99

2 main dish options  
2 side dish and/or salad options  
Pies and coffee

### PACKAGE 3

\$ 27.99

Soups served at the table  
1 main dish option  
2 side dish and/or salad options  
Pies and coffee

### PACKAGE 4

\$ 29.99

Soups served at the table  
2 main dish options  
2 side dish and/or salad options  
Pies and coffee

## COLD BUFFET — \$/PERSON

Salad options on page 2

### PACKAGE 1

\$ 20.99

Assorted sandwich platter  
2 salad options  
Pies and coffee

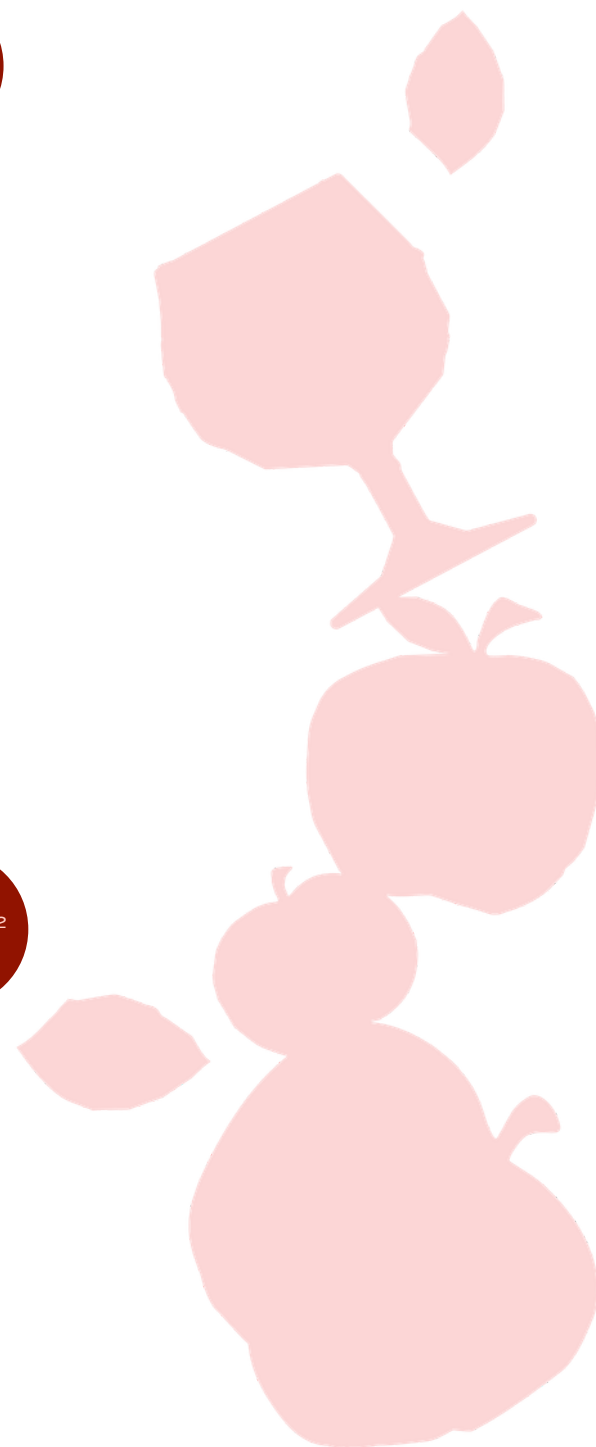
### PACKAGE 2

\$ 24.99

Assorted sandwich platter  
3 salad options  
Pies and coffee

Minimum 12  
people

Minimum 12  
people



## MAIN DISHES

MEXICAN PIE

CHICKEN POT PIE

SALMON PIE

THREE-MEAT TOURTIÈRE 

APPLE TOURTIÈRE 

LEEK AND BACON QUICHE

VEGETABLE AND FETA QUICHE 

MEATBALL STEW 

SAUSAGE MEAT LASAGNA

CHICKEN LASAGNA

VEGETABLE PIZZA 

PROSCIUTTO PIZZA

## SIDE DISHES

BISTRO VEGETABLES  

MASHED POTATOES  

## SALADS

WALDORF SALAD  

OLD-FASHIONED PASTA SALAD

GARDEN SALAD   

CAESAR SALAD WITH BACON

## PIES

SEE ALL PIE OPTIONS BY [CLICKING HERE.](#)

## À LA CARTE SIDES — \$ / À LA CARTE

QUEBEC CHEESE PLATTER / 10–12 PORTIONS \$ 75.99

A selection of 3 seasonal cheeses, served with pear jelly made with CID Rosé cider, bread croutons and apples.

SALTED PLATTER / 10–12 PORTION  \$ 109.99

Pretzels and seasonal charcuterie, served with homemade apple fine mustard, mixed olives and apples.

CHIPS AND SALSA / 10–12 PORTIONS    \$ 19.99

Multigrain chips and salsa.

NACHOS / 10-12 PORTIONS.   \$ 31.99

Corn chips, peppers, black olives, cherry tomatoes and mozzarella cheese, served with sour cream and salsa.

PARISIAN BAGUETTE  \$ 4.99

Baked on site.

APPLE AND RAISIN LOAF  \$ 6.99

Baked on site.

## DESSERTS — \$ / À LA CARTE

CREAMY BROWN SUGAR FONDUE / 10–12 PORTIONS \$ 59.99

Pie crust “chips” and apple wedges served with homemade creamy brown sugar dip

MUFFIN PLATTER, YOUR CHOICE / 6 UNITS \$ 25.49

Ask us about the muffin varieties available.

VIENNOISERIE PLATTER, YOUR CHOICE / 6 UNITS \$ 25.49

Ask us about the viennoiserie varieties available.

 GLUTEN-FREE

 VEGETARIAN

 LACTOSE-FREE



## DRINK COUPONS

2 options available

\*\* Billing is based only on the drinks actually consumed, at the current price. If a coupon is used, with a maximum value of \$6, for a \$3 product, only the \$3 amount will be billed.

### COUPONS WITH A \$6 CAP

Valid on a selection of regular-priced beverages up to \$6 before taxes, including canned ciders and non-alcoholic musts, draft cider 5 oz, juices, sparkling water, coffee and specialty coffees, including latté, cappuccino, mocha, etc.

### UNLIMITED COUPONS

Free choice among all beverages offered at the bar, including wine by the glass, beer, cocktails or mocktails, with no price limit.

## DRAFT CIDERS

8 current draft cider lines

### TASTING

18.00 \$

Tasting paddle, 3 glasses of 5 oz, guided by one of our experts.

### 9 OZ GLASS

STARTING AT \$ 5.99

### 14 OZ GLASS

STARTING AT \$ 6.99

## CIDERS

Ask us about the available ciders.

### 355ML CAN

STARTING AT \$ 3.99

### 473ML CAN

STARTING AT \$ 6.99

### 750ML BOTTLE

STARTING AT \$ 17.99

## COCKTAILS

### THE MILTON MINT

\$ 11.49

A cider-based mojito with rum, lime and mint.

### LA SANGRIA PLATONIQUE

\$ 12.99

A sweet blend of Amour Platonique cider, gin and lemon.

## WINES

Artisans du terroir Vineyard, St-Paul-d'Abbotsford

Bottle/ Glass

### LES MAUVES

Frontenac Noir, Petite Perle & Noiret

\$ 35 / \$ 9

### HAUTE SAISON

Vidal, Frontenac Blanc & Cayuga

\$ 35 / \$ 9

## BEERS

Siboire Sherbrooke

473 ml can

### TCHÈQUE MON BIKE - CZECH PILSNER

\$ 8.50

### PRESTA - NEIPA

\$ 9.50

### DISCIPLINE - NON-ALCOHOLIC

\$ 9

## MOCKTAILS

### THE MILTON MINT ZERO

\$ 8

Lime syrup and non-alcoholic spiced rum by Monsieur Cocktail, with mint and Coccinelle apple must.

### THE VIRGIN SPRITZ MILTON

\$ 8

Lemon syrup and non-alcoholic Italian aperitif by Monsieur Cocktail, with Coccinelle apple must.

## NON-ALCOHOLIC BEVERAGES

355 ml

### COCCINELLE APPLE OR APPLE-STRAWBERRY

\$ 3.49

### APPLE JUICE

\$ 3.30

### APPLE-STRAWBERRY JUICE

\$ 4.30

### NATURAL OR FLAVOURED SPARKLING WATER

\$ 2.99

### COFFEE OR TEA

STARTING AT  
\$ 3

## LUNCH BOXES

1 LUNCH BOX / 1 PORTION \$ 20.99

One sandwich of your choice, one chef's choice salad, one slice of seasonal pie and one beverage of your choice.

1 LUNCH BOX WITHOUT BEVERAGE / 1 PORTION \$ 17.49

### SANDWICH OPTIONS

CHICKEN SANDWICH 

With pear jelly made with rosé cider, served in cranberry bread.

PULLED PORK SANDWICH 

With onion confit and apple slices.

HAM AND CHEESE SANDWICH

La Madelaine cheese from Fromagerie Nouvelle-France.

CHICKEN CAESAR AND BACON WRAP

VEGGIE WRAP 

Quinoa, fresh vegetables and spicy mayo.

### BEVERAGE OPTIONS

CIDERS

CID Original, CID Rosé, CID Sec or Milton Corner

MILTON STAR CIDER COCKTAILS

Apple, Lemonade, Peach, Raspberry Lemonade or Blue Raspberry

COCCINELLE APPLE MUST

Apple or Apple-Strawberry

JUICE

Apple or Apple-Strawberry

WATER

Regular, sparkling or lime sparkling

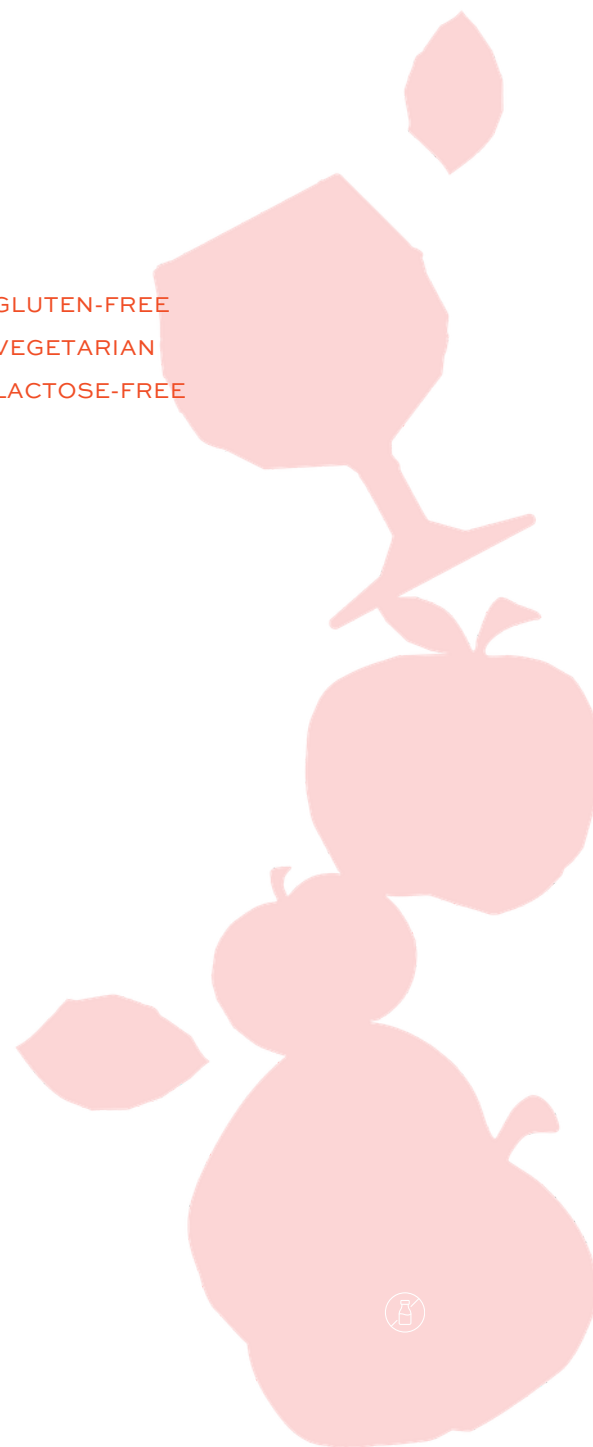
FILTER COFFEE

TEA

 GLUTEN-FREE

 VEGETARIAN

 LACTOSE-FREE



# CONDITIONS

## SPACE RENTAL

### ROOM RATE

Minimum of 20 people and maximum of 75 people  
— \$250 + taxes  
Applicable only outside opening hours.

### SERVICE FEES AND GRATUITY

An automatic 18% service fee is added to the invoice.  
This includes setup, teardown, service and gratuity.

### INCLUDED AMENITIES

Tables and chairs, electrical outlets, washrooms, Wi-Fi, room dividers, background music, coordination service, setup and teardown.

### PLEASE NOTE

During opening hours, our facilities are not entirely private. For logistical and practical reasons, we cannot restrict access to our spaces, including the bistro counter and the washrooms located there.

However, organizational measures can be put in place, such as installing room dividers between the service counter and the room, as well as prioritizing takeout service for visitors during this period

## RULES

### FOOD AND BEVERAGES

No outside food and/or beverages may be brought onto the property at any time.

### DECORATIONS

Confetti is not allowed anywhere on the property. We also ask that you do not hang or stick decorations on the walls.

## ADDITIONAL FEES

### PAID AMENITIES

|                                 |          |
|---------------------------------|----------|
| Speaker and sound consol.....   | 30.00 \$ |
| Wired microphone and stand..... | 10.00 \$ |
| Screen and projector.....       | 20.00 \$ |

### DEPARTURE TIME

For an evening reservation, the room is available starting at 4 p.m. and you must leave by 11 p.m. A \$100 fee applies to extend until midnight.

