

BRUNCH ARCACHON

\$23/guest

Beverage

Regular Coffee

Tea

Main

Omelet Tournesol

Pancake

Croque-Monsieur

Side

Fresh Fruit Plate

Mesclun Salad

BRUNCH LUZ

\$29/guest

Beverage

Regular Coffee

Tea

Main

Eggs Benedict with Salmon

French Toast

Hamburger

Veggies Plate

Dessert

Mousse au Chocolat

Bread Pudding

Granola Yogurt with Fresh Fruit

LUNCH

\$32.50/guest

Appetizer

Roasted Beet Salad

French Onion Soup

Quiche Lorraine

Main

Seasonal Vegetarian main

Seasonal Pasta main

Seasonal Chicken main

Dessert

Mousse au Chocolat

Creme Brulee

Fresh Fruit Plate

DINNER BORDEAUX

\$41/guest

Appetizer

*Vegetable Soup
Grilled Shrimp with Chorizo
Frisee aux Lardons*

Main

*Seasonal Vegetarian main
Pan Seared Skate
Grilled Chicken with Garlic*

Dessert

*Mousse au Chocolat
Nougat Glace
Fresh Fruit Plate*

DINNER TOURNESOL

\$49/guest

Appetizer

*Goat Cheese Croquette
Salmon Tartare
Foie Gras*

Main

*Seasonal Vegetarian main
Roasted Hake or Sole Meuniere
Steak Frite au poivre or à la Béarnaise*

Dessert

*Marquise au Chocolat or Profiterole
Floating Island
Seasonal Fruit Based Dessert*

COCKTAIL - FOOD

Hors d'Oeuvre - Category 1 - \$2.80 ea

*Mini Croque-Monsieur
Mini Chicken Panini
Mini Prosciutto Panini
Mini Portobello Panini
Quiche Lorraine
Mini Brie Cheese Panini*

Hors d'Oeuvre - Category 2 - \$3.60 ea

*Goat Cheese Croquette
Escargot
Shrimp Chorizo
Salmon Tartare
Foie Gras*

Savory Platter - \$9.00/guest

*Cheese Platter
Charcuterie Platter*

Raw Platter - \$7.50/guest

*Fresh Fruit Platter
Crudit  Platter*

BEVERAGE

Pre-order

Pre order of a few wine bottles; ready when the event starts

Bottomless Brunch Cocktails - \$35/guest

Unlimited Mimosa, Bloody Mary and Bellini for 2 hours

Brunch Cocktail Pitchers \$36/guest

Mimosa and Bellini Pitchers - serving 6-7 guest

Wine Pairing - \$47/guest

Includes 3 glasses of wine and Welcome Cocktail

Corkage Fees

Wine: \$30/750mL

Champagne: \$45/\$750mL

Open Bar Wine & Beer

House Wines (Red, White and Rose), Beers and soft drinks

1st hour = \$20/guest

2nd hour + all additional hour = \$17/guest/hour

Full Open Bar

House Wines (Red, White and Rose), Beers, soft, 2 signature cocktails and house liquor

1st hour = \$23/guest

2nd hour + all additional hour = \$19.50/guest/hour