

Banquet

MENU

Shawinigan



**GOUVERNEUR
AUBERGE**

CENTRE DE CONGRÈS
SHAWINIGAN



Suggested presentation.

Banquet MENU

Main dishes*

Spinach and ricotta cannelloni	\$26
Rack of lamb	\$44
Pork chop	\$34
Filet mignon	\$48
Lasagna Bolognese	\$28
Duck breast	\$30
Steak with Sicilian sea salt	\$39
Chicken breast	\$28
Salmon fillet	\$28

Vegetables (2 choices)

Sautéed oyster mushrooms	<input type="checkbox"/>
Whole carrots	<input type="checkbox"/>
Broccoli florets	<input type="checkbox"/>
Red peppers	<input type="checkbox"/>
Green beans	<input type="checkbox"/>
Cherry tomatoes confit	<input type="checkbox"/>

Side dishes (1 choice)

Mashed potatoes	<input type="checkbox"/>
Basmati rice	<input type="checkbox"/>
New potatoes	<input type="checkbox"/>

Desserts

Assorted sweet jars



Extra!

Caesar salad	\$4.50
Italian salad	\$4
Antipasti platter	\$9
Shrimp Arancini	\$6
Beef carpaccio	\$11

Service fee (15%) and taxes not included

*Included

Minestrone or cream soup, bread and butter, tea, coffee and infusions.



Prices subject to change without notice. Suggested presentation. The number of guests must be confirmed 72 hours in advance.

Italian festival MENU

\$45

Service fee (15%)
and taxes not included

For a maximum of 125 guests



Antipasti

Piatto di salumi
Caesar salad

Main dishes

Parmigiana Fries (included)

Pizzas (2 choices):

Americana
Fior di latte e pomodoro
Ultra piccante
Primavera

Pastas (2 choices):

Linguine with Shrimp
Linguine capicollo
Penne e bocconciutto
Penne calabrese piccante

Grills (2 choices):

Grilled chicken Rosmarino
Salmone alla griglia
Steak with Sicilian sea salt
Grain-fed veal di parma

Desserts

Dolci (choice)
Tiramisu



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Suggested presentation.

Buffet MENU

Our buffets are not all-you-can-eat, but the servings are generous!

Included Tea / Coffee / Infusions / Bread

Gourmet fare

\$18.95/pers.
Service fee (15%) and
taxes not included
For a minimum of
30 guests

Stuffed rolls (chicken, ham, eggs)
Cheddar
Grapes
Orzo, prosciutto, pesto and arugula salad
Mesclun salad with roasted garlic vinaigrette
Raw veggies and dips
Fruit salad
Chef's choice of dessert

Comfort foods

\$22.95/pers.
Service fee (15%) and
taxes not included
For a minimum of
30 guests

Stuffed rolls (chicken, ham, eggs)
Cheddar
Grapes
Cesar salad
Mesclun salad with goat cheese and
roasted almonds
Crusted cod
Roasted pork loin
Raw veggies and dips
Fruit salad
Chef's choice of dessert



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Included Tea / Coffee / Infusions / Bread

Palate pleasers

\$28.95/pers.
Service fee (15%) and
taxes not included
For a minimum of
40 guests

Stuffed rolls (chicken, ham, eggs)
Green beans and duck confit salad
Mesclun salad with roasted garlic vinaigrette
Raw veggies and dips
Roast beef
Salmon with pesto sauce
Pasta and grilled chicken
Antipasti platter
Mauricie-region cheese plate
Mashed potatoes
Fragrant basmati rice
Seasonal vegetables
Choice of desserts*

Divine Italian

\$26.95/pers.
Service fee (15%) and
taxes not included
For a minimum of
40 guests

A chef is on hand to serve you freshly sliced deli meats just like in Italy!

Stuffed rolls (chicken, ham, eggs)
Caesar salad
Cherry tomatoes, bocconcini, arugula and pesto salad
Mesclun salad vinaigrette with roasted garlic
Antipasti platter
Raw veggies and dips
Tortellini rosé sauce
Linguine Alfredo
Roast beef
Seasonal vegetables
Choice of desserts*

Choice of desserts

Fruit salad, bread pudding or a variety of cakes.



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Breakfast BRUNCHES

*Included

Tea, coffee, infusions, orange juice, toast and jams.

Continental*

- Assortment of freshly baked pastries

\$9/pers.

Service fee (15%) and taxes not included
Table service for a minimum of 30 guests

Gourmet*

- Scrambled eggs
- Bacon, ham, sausage
- Baked beans
- Fruit salad
- Hash browns

\$14/pers.

Service fee (15%) and taxes not included
Table service for a minimum of 35 guests or buffet for 25 or more guests



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Brunch*

- Cheddar cheese
- Field berry yogurt
- Scrambled eggs
- Bacon, ham, sausage
- Baked beans
- Pancakes
- Fruit salad
- Hash browns
- Pure maple syrup

\$16/pers.

Service fee (15%) and taxes not included
Buffet for a minimum of 35 guests

Deluxe brunch*

- Assorted fresh-baked pastries
- Mauricie-region cheese plate
- Cheddar cheese
- Field berry yogurt
- Scrambled eggs
- Bacon, ham, sausage
- Salmon with pesto sauce
- Baked beans
- Pancakes
- Fruit salad
- Hash browns
- Pure maple syrup

\$21.95/pers.

Service fee (15%) and taxes not included
Buffet for a minimum of 35 guests

By the plate*

- Scrambled eggs
- Bacon
- Baked beans
- Fruit salad
- Hash browns

\$13/pers.

Service fee (15%) and taxes not included



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Coffee BREAK

Snack time

Coffee, tea and infusions
Fresh fruit
Cookies and pastries

\$9/pers.
Service fee (15%) and
taxes not included

À la carte treats

Chocolate chip cookies	\$18/doz.
Croissants, cinnamon buns, chocolate or maple Danishes	\$36/doz.
Variety of muffins	\$24/doz.
Apple and oatmeal yogurt jars	\$4/ea.
Fresh fruit	\$4/ea.

À la carte refreshments

Soft drinks	\$2.50/un.
Coffee, tea	\$2.50/un.
Coffee, tea, juice	\$3.50/un.



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Hors-d'œuvres and Canapés



Shrimp Arancini

Beef carpaccio crostini with garlic mayonnaise and fried capers

Mini beef burger on brioche bread with its accompaniments

Fresh mozzarella on crouton with crispy prosciutto and mashed peas

Toasted bread crumbs topped with a creamy mixture of shrimp and garlic

Warmed goat cheese with roasted hazelnuts and tomatoes confit on crusty bread

\$36/doz.
Service fee (15%) and taxes not included
Minimum of 3 dozen of each variety



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Beverage MENU

Cocktails

Juice or soft drinks + alcohol \$7 - \$8.50
Available cocktails (examples): rum & Coke,
Bloody Mary, Bloody Caesar



Local spirits

MC

Chic Choc, spiced rum	\$6
Kamouraska, vodka	\$6
Quartz Premium Vodka	\$8
Maxi Dry Gin	\$6
Sortilège, Canadian whiskey and maple syrup liqueur	\$6
Ungava, dry gin	\$8



Beers

Bottled or on tap
Local or imported beers available



\$6

Refreshments

Juice \$5
Soft Drinks \$5
Naturally filtered or carbonated water Free



\$5
\$5
Free

Alcoholic drinks

Bang Bang, tequila	\$6
Monalisa Amaretto	\$6
White rum	\$6
Scotch	\$6
Stock, red vermouth	\$6
Stock extra sec, white vermouth	\$6
Stinger Premixxx, mint liqueur	\$6
Belle de Brillet, pear liqueur and cognac	\$8
O' Casey's, Irish Cream	\$8
Luxardo Limoncello, lemon liqueur	\$8
V.S. Global, cognac	\$8



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Wine LIST

Sparkling



Charles Meunier
Royal de Neuville, Cuvée
de Prestige, rosé \$29 \$35

White



Prince Philippe,
Burgundy \$11.50 \$37



Fetzer Fumé Blanc \$33
Torres, Vina Sol \$28
Entrecoeur, Sauvignon Blanc \$10 \$32
MASI Masianco, Pinot Grigio \$37



Vento di Mare,
Pinot Grigio \$8 \$24



Liberty School, Chardonnay \$45.50
Domaine Cibadiès, Chardonnay \$36.50

Red



Sartori Merlot \$26
Prince Philippe, \$11.50 \$37
Bourgogne Passe-tout-grains



Torres Sangre de Toro \$30
Saveurs Oubliées \$25
Parallèle 45, Côte du Rhône \$36.50
Masi Bonascosta, \$11.50 \$37
Valpolicella



Fetzer, \$10 \$33
Cabernet-Sauvignon



Vento di Mare, \$9 \$28.50
Nero d'Avola
Domaine de la Gardie \$9.50 \$30.50
Liberty School, \$45.50
Cabernet-Sauvignon



	• light • fruity-floral • fresh		• medium-bodied • fruity-spicy • plump		• medium-bodied • woody • velvety		• full-bodied • woody • structured
LIGHTER -				+ FULL-BODIED			
	• light • dry • subtle		• medium-bodied • dry • fruity-floral		• full-bodied • dry • fruity-woody		
LIGHTER -				+ FULL-BODIED			
	• light • semi-dry • fruity		• rich • extra sweet • exotic fruit		WHAT TO SERVE		
SWEET -				+ SWEET			
					RECOMMENDED COCKTAILS		
					BOTTLED IN QUEBEC		
					ECO-PRACTICAL		
					ORGANIC		

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ADDITIONNAL *Information*

A million and one reasons to come here!

Located between Quebec City and Montreal, the *Centre de Congrès de l'Auberge Gouverneur Shawinigan* is an unbeatable choice for your next event. Your guests will enjoy a convention centre in an urban setting while taking advantage of all the services of the nearby downtown core.

- Free parking
- Competitive pricing
- Personalized service from beginning to end of your event
- Urban decor overlooking the St-Maurice River
- Riverside cocktail lounge
- Proximity of conference rooms and hotel rooms
- Adjacent to a Pacini Italian restaurant
- Nearby convention centre
- Corporate suite or hospitality suite available
- Tourist destination of choice
- Possibility of shuttle buses to the convention center
- Para-convention activities program



Attention to detail!

Our coordinators will be happy to speak by phone or meet in person to provide valuable advice for organizing your event. Our attentive team has access to all the resources and we leave nothing to chance.

The advantage of our approach is that your contact is the same person from beginning to end. As a result, information is not diluted and you can feel confident during the organization of your event.

Our coordinators have been chosen for their professionalism, courtesy, attention to detail and because they always execute their work with the same high-level enthusiasm. Our team is dynamic with exacting organizational skills.

Our coordinators have an overview of your event and stay in contact with all departments. They will assure that your meeting or convention satisfies all your needs.

AV, sound and lighting

Our convention centre offers a range of equipment for rent.

For more complete service or a major event, we'll let the professionals take care of you. For more latitude in preparing your meetings, we leave you the opportunity to choose the audiovisual company of your choice.

Our coordinators will advise you on the various options.

Internet and telecommunications

The Auberge Gouverneur Shawinigan and its partners are constantly adapting to new trends and technologies. Here is a brief list of what we offer:

- High-speed wireless Internet throughout the hotel
- Cellular coverage from the four major suppliers in Canada
- Business centre with workstations and printers
- Printing and fax services



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