

# Christmas 2021 PACKAGE

## DATE AND LOCATION

Ask our coordinator for **available dates**. If your group has less than 120 people, it will automatically be eligible to be paired with another group. The maximum capacity is 180 people..

## DECORATION

The room will be fully **decorated** for the holidays. The tables will be covered with white tablecloths, accompanied by cloth napkins and candles.

## ALCOOL

If you would like to add **wine** to your meal, we offer the sommelier's suggestion of white or red wine at \$36/bottle. If you wish to have a higher quality wine, we can suggest it on request. A **list of cocktails** and **beers** will be available on site. It is forbidden to bring your own alcohol

## DRIVE-HOME

Depending on the companies available, we will have a **ride home** service to suggest. The rates are similar to the cab rate but they bring your car home.

## PACKAGE

\$73.99/person + taxes and service

This package includes :

- 1 consumption coupon (wines, forts, beers)
- 1 appetizer served at the cocktail hour
- 4-course table d'hôte (choice of meals on the spot).
- Room decoration, tablecloths and napkins
- Dj service and dance floor
- SOCAN fees

In order to reserve your date, a non-refundable \$500 **deposit** (except if we have to close due to major force) and a **contract** signature will be required. Without this deposit and signature, no date will be guaranteed.

## ALLERGIES

It is important to advise the events coordinator of any **allergies** at least 2 weeks in advance. A **vegetarian** option is available on our menus. While every effort will be made, we cannot be held responsible for any allergic reaction. We have an Adult EpiPen and a Junior EpiPen on site in case of emergency.

## SCHEDULE

Guests must arrive between 6:00 and 6:30 pm. The meal will be served at 7:30 pm. The dance party starts at 9:30 pm.



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# The TABLE D'HÔTE

## CHEF'S APPETIZER

### 1st COURSE

#### THE TARTIFLETTE OF THE PETITE NATION

Potato - Smoked Bacon - Caramelized Onions  
Montebello Adoray Cheese

or

#### HOT SMOKED SALMON RILLETTES

Home smoked salmon - Sour cream - Capers - Shallots - Fine herbs  
Blinis - Pickled cucumbers and onions - Lemon

or

#### WINTER SALAD

Kale - Dried cranberries - Pickled onions - Beets  
Goat cheese - Roasted pumpkin seeds - Creamy dill dressing

### 2nd COURSE

#### WHITE BEER SOUBISE CREAM

Caramelized onions - Cream - Chicken stock - White beer  
Butter croutons - Herb oil

### 3rd COURSE

(The first 3 dishes are served with: Potato Rösti and seasonal vegetables)

#### ORANGE SAUCE PORK LOIN PORCHETTA WITH GREMOLATA

or

#### BLUEBERRIES AND MAPLE SAUCE DUCK LEG CONFIT

or

#### RED WINE AND FRESH THYME BRAISED BEEF PALETTE

or

#### CRISPY FALAFEL AND VEGETABLE RATATOUILLE

Goat cheese - Herb salad

### 4th COURSE

#### HOLIDAY DESSERT