EVENT KIT 2023-2024













PASADENA

\$55 / PERSON Taxes and service not included

APPETIZER

SOUP OF THE DAY

GREEN SALAD

MAIN COURSE

ROASTED SALMON

fettuccine with lemon cream and parmesan

POULTRY SUPREME

with fine herbs, creamy black pepper and mascarpone risotto

BRAISED VEAL CHEEK

pomme de terre aligot, marinated mushrooms, green oil

DESSERT

CHURROS WITH CINNAMON

served with caramel

SAN FRANCISCO

\$70 / PERSON TAXES AND SERVICE NOT INCLUDED

APPETIZER

SOUP OF THE DAY

GREEN SALAD

2 APPETIZERS FROM THE SELECTION

BEEF CARPACCIO

marinated in soy, avocado, fried leek and coriander

BEETROOT SALAD

orange and coriander seeds vinaigrette, goat cheese mousse

MAIN COURSE

ROASTED SALMON

fettuccine with lemon cream and parmesan

POULTRY SUPREME

with fine herbs, creamy black pepper and mascarpone risotto

BRAISED VEAL CHEEK

pomme de terre aligot, marinated mushrooms, green oil

DESSERT

CHURROS WITH CINNAMON

served with caramel and berries

CHOCOLATE CAKE

BITES

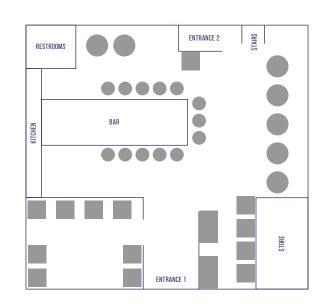
KIMCHI PORK DIM SUM	\$35 / DOZEN
MAC & CHEESE Croquettes	\$45 / DOZEN
CREAMY LEMON Cumin Falafel	\$ 35 / DOZEN
TRUFFLE SACCHETTI	\$ 45 / DOZEN
BEEF TATAKI	\$70 / DOZEN
TUNA TATAKI	\$70 / DOZEN
TEQUILA CEVICHE	\$ 45 / DOZEN
SALMON TARTARE	\$45 / DOZEN
BEEF TARTARE	\$ 45 / DOZEN

TEMPURA SHRIMPS Gochujang Mayo	\$ 52 / DOZEN
MUSHROOM RAVIOLI	
& HERB SALAD	\$ 52 / DOZEN
MINI TUNA TACOS	\$52 / DOZEN
CHICKEN WINGS	\$ 35 / DOZEN
MEXICAN BRUSCHETTA	\$ 29 / DOZEN

SWEET BITES

MINI-CHURROS	\$35 / DOZEN
CHEESECAKE	\$35 / DOZEN
AMARETTO-FLAMED Marshmallow	\$ 35 / DOZEN
CHOCOLATE MOUSSE	\$35 / DOZEN

GROUND FLOOR



CAPACITY

SEATING CAPACITY: 56 people, including the bar STANDING (cocktail reception): 70 people

AVAILABLE EQUIPMENT

- Full bar
- Complete sound system (microphone, connection for live band or DJ)
- Coat check area
- Convertible benches and tables

RENTAL FEES

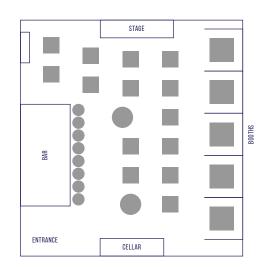
EVENT <u>WITHOUT</u> FOOD: Minimum amount to be determined with the responsible person based on the reservation date and usual and/or previous attendance. EVENT <u>WITH</u> FOOD: No room rental fees*

*Exceptions may apply. IF APPLICABLE, we will establish a minimum spending amount.





SECOND FLOOR



CAPACITY

SEATING CAPACITY: 80 people, including the bar STANDING (cocktail reception): 100 people

AVAILABLE EQUIPMENT

- Full bar
- Projector and screen
- Complete sound system (microphone, connection for live band or DJ)
- Coat check area
- Booth Area
- Moveable tables

FRAIS DE LOCATION DE SALLE

EVENT <u>WITHOUT</u> FOOD: Minimum amount to be determined with the responsible person based on the reservation date and usual and/or previous attendance. EVENT <u>WITH</u> FOOD: No room rental fees*

*Exceptions may apply. IF APPLICABLE, we will establish a minimum spending amount.





KEY POINTS

SET MENU FORMULA: To ensure the smooth running of your event, groups of 20 people or more must communicate their choices and quantities a minimum of 7 days before the event date.

TERMS & CONDITIONS

SANTA CRUZ 1081 ROUTE DE L'ÉGLISE, QUEBEC CITY, QUEBEC, G1V 3W2

RESERVATION CONFIRMATION: The group reservation request on the following page does not constitute a confirmation of your event at our establishment. It is the signed submission that serves as confirmation of your event. It must be signed at least 30 days before the event date.

DEPOSIT: A deposit is required for certain groups upon signing the submission. If we do not request a deposit, we will ask for a credit card number to keep on file. No charges will be made or retained on your card except in the case of cancellation or modification of the number of guests.

GUEST COUNT MODIFICATION: Any changes in the number of guests must be communicated to the merchant at least 7 days before the event. Please note that a reduction in the number of guests cannot exceed 10% of the initial count after the contract is signed, or fees will be charged.

CANCELLATION: Cancellation of the event must be communicated to the merchant in writing.

If a cancellation occurs within	We will charge on the credit card
15 days of the event	25% of the food and entertainment amount
7 days of the event	50% of the food and entertainment amount
48h of the event	75% of the food and entertainment amount

DRINK VOUCHERS: Drink vouchers are final sales.

RESPONSABILITY: The client is responsible for any damages caused to the merchant's property during the event.

EMERGENCY: If the merchant is unable to provide the requested services due to unforeseen circumstances, the client will receive a full refund of their deposit. If the cost of raw materials undergoes an increase equal to or greater than 10%, the merchant reserves the right to adjust the invoice amount upwards.

FORM GROUP RESERVATION REQUEST

FIRST NAME, LAST NAME	MENU SELECTION	
	PASADENA Menu (55\$)	
COMPANY NAME OPTIONAL	SAN FRANCISCO Menu (70\$)	
PHONE NUMBER	Tasting Menu Kimchi pork dim sum QUANTITY Mac & cheese croquettes QUANTITY Creamy lemon cumin falafel QUANTITY Truffle sacchetti QUANTITY	DZ (35\$) DZ (35\$)
EMAIL ADDRESS	Beef tataki QUANTITY QUANTITY Tuna tataki QUANTITY	DZ (70\$) DZ (70\$)
RESERVATION DATE	Tequila ceviche QUANTITY Salmon tartare QUANTITY Beef tartare QUANTITY	DZ (45\$) DZ (45\$)
RESERVATION TIME	Tempura shrimps QUANTITY Mushroom ravioli Mini tuna tacos QUANTITY Automatical automatical	DZ (52\$) DZ (52\$)
NUMBER OF GUESTS	Chicken wings QUANTITY Mexican bruschetta QUANTITY Mini-churros QUANTITY	DZ (29\$) DZ (35\$)
FOOD RESTRICTIONS	Cheesecake QUANTITY Amaretto-flamed marshmallow QUANTITY Chocolate mousse QUANTITY	DZ (35\$)
	DRINK SELECTIONS	
None PREFERRED LOCATION Ground Floor Second Floor Full Restaurant	Classic drink vouchers (10\$) QUANTITY Beer on tap, house wine and sparkling wine, long drink (gin, vodka & rum Premium drink vouchers (13\$) QUANTITY Beer on tap, selected wine and sparkling wine, long drink (gin, vodka caesar, aperol spritz, margarita, negroni, amaretto sour Signature drink vouchers (10\$) QUANTITY Beer on tap, selected wine and sparkling wine, long drink (gin, vodka caesar, aperol spritz, margarita, negroni, amaretto sour, 2 of our sig None), bloody caesar I & rum), bloody

Send your form to the email address n.giovane@toprestogroup.com. We will be happy to send you a submission to sign to confirm your reservation.

Looking forward to welcoming you!

*This form does not constitute a confirmation of your event at our establishment.

