



MENUS

GROUP OFFERS

LE COMPTOIR  
CUISINE DU MARCHÉ

#fairmontTremblant

LECOMPTOIRTREMBLANT.COM

# GROUP RATES

## 2018

### BREAKFAST BUFFET

Monday to Sunday **\$28,50**

### WEEK-END BRUNCH BUFFET

Saturday and Sunday **\$33**

### LUNCH : THREE-COURSE TABLE D'HÔTE OR BUFFET

Monday to Friday **\$32**

### DINNER : FOUR-COURSE TABLE D'HÔTE OR BUFFET

Monday to Sunday **\$55**

#### PLEASE NOTE

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- The table d'hôte are pre-established by the Chef.
- The above prices do not include beverages
- These menus are used as examples since our offers change on a daily basis according to season and produce availability.
- Depending on availability and hotel occupancy meals are served at Le Comptoir or in a banquet room. Group of 125 and under.
- The table d'hôte may be replaced by a buffet without notice, depending on occupancy or group size (over 20 people).
- We may provide the group planner with our daily package menu, upon request once on site.

#### GENERAL INFORMATION

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##### ALLERGY AND/OR FOOD RESTRICTION

in the event that any of the guests in your group have food allergies, you must inform us of the names of such persons and the nature of their allergies, in order for us to take the necessary precautions when preparing their food. we undertake to provide on request full information on the ingredients of any items served to your group. any food allergies or food restrictions must be given to the hotel 72 hours prior to the event.

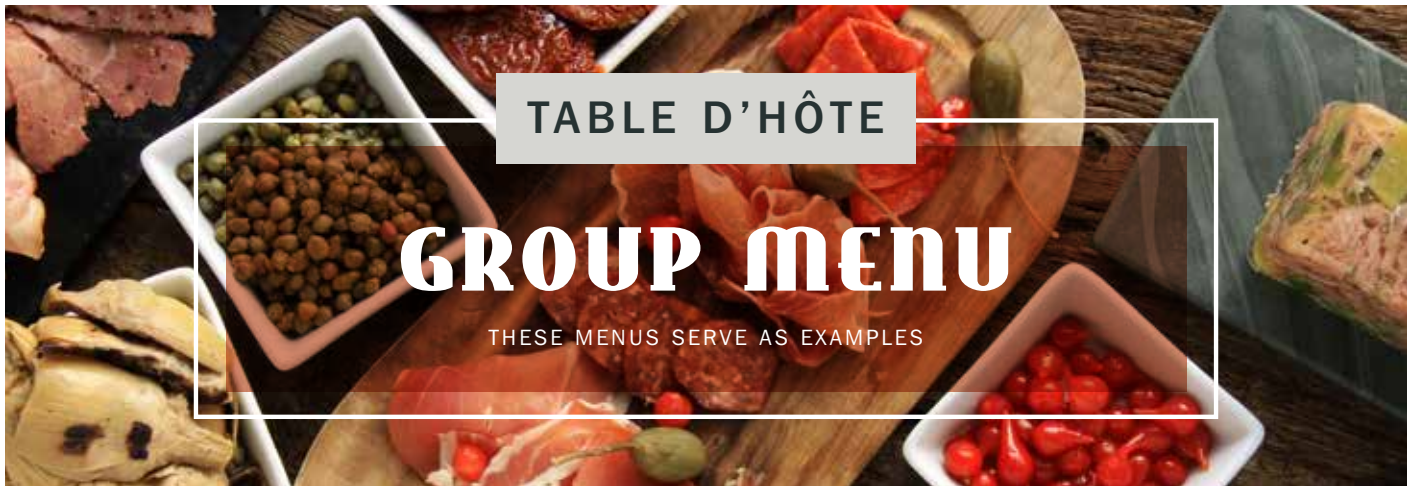
##### TAXES AND SERVICE CHARGE

A service charge of 15% (including handling, set-up, service and administration) is applicable on all food & beverage items, and is taxable. A 3% tremblant resort association royalty will be applied to all food and beverages, but not to the service charge, and is taxable. there are two applicable taxes in the province of quebec, the first is a 5% federal tax (gst) and the second is a 9.975% provincial tax (pst).

##### GUARANTEES AND SERVICE HOURS

in order to create a successful event, it is your responsibility to provide the conference services manager with the total guaranteed number of meals 72 hours (3 business days) in advance. this number will also represent the final guarantee for the food preparation. Fairmont Tremblant will be ready for 5% extra, up to a maximum of 20 plates. The buffet service is for two (2) hours maximum, 5.00 extra per person, per extra hour. Fairmont Tremblant will assign the function rooms according to the number of persons expected to attend, and may be changed by us upon consultation with you, while guaranteeing to meet the requirements of your group.





## LUNCH

### SOUP

market inspiration

### CHOICE OF MAIN COURSE

**pappardelle shredded beef**  
*arugula, parmesan truffle oil*

**turkey club sandwich on 12-grain bread**  
*bacon chipotle mayonnaise*

**braised veal cheek shepard's pie**  
*wild mushrooms, mirepoix, sweet potatoes*  
*pure scented with truffle oil*

### DESSERT

Chef's selection

### COFFEE

coffee, decaffeinated  
coffee, tea, herbal tea

Freshly baked bread baskets are served with appetizers.

For a 4 course table d'hôte, the soup is served first, followed by a selection of hot or cold appetizer.

To highlight the fresh products from the market, our chef may decide occasionally at night to set up the selections of appetizers and desserts as a self-service buffet. The main course will remain served at the table, as well as the soup a 4 course dinner.

Ask your servicing manager for our full list of wines to make your selection in advance.

## DINNER

### SOUP

market inspiration

### CHOICE OF APPETIZER

market inspiration salad  
confit duck gizzard salad  
marinated beets

### CHOICE OF MAIN COURSE

**sweet potato gnocchi and morel**  
*spinach, pearl onion, cream soja sauce*

**grilled salmon filet**  
*fingerling potatoes, kale, smoked tomato*

**short rib**  
*fingerling potato, carrot purée, confit carrots,*  
*shitake, wild parsley roots*

### DESSERT

Chef's selection

### COFFEE

coffee, decaffeinated coffee, tea, herbal tea

Prices are subject to all applicable taxes. Please note that royalties corresponding to 3% of the indicated price will be added to your invoice for all goods and services purchased in this establishment. This royalty corresponds to the percentage of the contribution determined by the Tremblant Resort Association.

Note: Menu items may vary according to availability and seasonality.

Kids aged 5 and under eat free while kids aged 6-12 eat for half price (ratio of one child per adult meal).

LE COMPTOIR



**BUFFET**

**GROUP MENU**

**SOUP**

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market inspiration

**FRESH SELECTIONS**

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charcutery selection  
assortment of mixed salads  
crispy garden lettuce mix  
chef's vinaigrette or caesar dressing  
variety of condiments

**BAKER'S CORNER**

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white bread  
whole wheat bread  
fresh baguette  
loaves

**HOT LUNCH FAVOURITES**

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market inspired meat selection  
fresh fish  
daily pasta  
season vegetables  
potatoes or rice

**DESSERT**

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Chef's selection

**COFFEE**

---

coffee, decaffeinated coffee, tea, herbal tea

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**BUFFET**

# BREAKFAST

DAILY, FROM 7 AM

## HOT BREAKFAST FAVOURITES

- |                       |                  |
|-----------------------|------------------|
| scrambled eggs        | French toast     |
| bacon                 | waffles          |
| ham                   | eggs benedict    |
| sausages              | chef's potatoes  |
| baked beans           | homemade oatmeal |
| crêpes in maple syrup |                  |

## CHEF'S TABLE

eggs and omelets prepared to your liking

## FRESH SELECTIONS

- |                         |                         |
|-------------------------|-------------------------|
| whole and sliced fruits | charcuterie             |
| yogurts                 | homemade <i>cretons</i> |
| dried fruits            | Quebec's fine cheeses   |
| homemade muesli         | smoked salmon           |
| assortment of cereals   | and cream cheese        |

## BAKER'S COUNTER

- |                           |                               |
|---------------------------|-------------------------------|
| white bread               | English muffins               |
| whole wheat bread         | banana bread                  |
| fresh baguette and loaves | butter and homemade preserves |
| bagels                    |                               |

## PASTRY COUNTER

- |                     |                       |
|---------------------|-----------------------|
| croissants          | Danishes              |
| chocolat croissants | muffins               |
| buns                | homemade granola bars |

## BEVERAGES

- freshly-squeezed orange juice
- grapefruit juice
- cranberry juice
- apple juice

- 2% milk
- skimmed
- soy
- almond
- lactose free

smoothie of the day

## COFFEE

coffee, decaffeinated coffee, tea, herbal tea

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**LE COMPTOIR**



## BUFFET

# WEEKEND BRUNCH

SATURDAY AND SUNDAY 11 AM TO 2PM

### SOUPE

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market inspiration

### FRESH SELECTIONS

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charcuterie  
Quebec cretons  
Quebec's fine cheeses  
smoked salmon and cream cheese  
assortment of mixed salads  
lettuce mix and veggies  
sliced and whole fruits  
yogurts  
dried fruits  
homemade muesli  
assortment of cereals

### BREAKFAST FAVOURITES

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scrambled eggs  
bacon  
ham  
sausages  
baked beans  
crêpes in maple syrup  
French toast  
waffles  
eggs benedict  
sautéed potatoes

### LUNCH FAVOURITES

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dish of the day  
daily pasta  
Seasonal vegetables

### CHEF'S COUNTER

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eggs and omelets prepared to your liking

### BAKER'S COUNTER

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variety of white and whole breads  
fresh baguettes and loaves  
bagels  
English muffins  
banana bread  
butter and homemade preserves

### PASTRY'S COUNTER

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croissants  
chocolate  
croissants  
buns  
Danishes  
muffins  
homemade  
granola bars homemade  
cakes  
mousses  
house made pies

### BEVERAGES

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freshly-squeezed  
orange juice  
grapefruit juice  
cranberry juice  
apple juice  
choice of 2%, skimmed, soy, almond and lactose free milk  
seasonal smoothie

### COFFEE

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coffee, decaffeinated coffee, tea, herbal tea

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## MARKET BUFFET

# INSPIRED OF OUR MOUNTAINS AND RIVERS

SATURDAY, FROM 5:30 PM

### SOUPS

market inspiration  
seafood chowder

### SALADS AND APPETIZERS

Local smoked fish selections  
Laurentian trout gravlax  
charcuterie selection  
assortment of salads  
fresh fish tataki  
assortment of seafood (shrimp, calamari, mussels, clam)  
fresh oysters  
assortment of seasonal salads  
selection of vinaigrettes and condiments

### QUEBEC'S FINE CHEESES

Selection from  
Le P'tit Train du Nord cheese factory  
Variety of breads

### HOT SEPCIALTIES

Fisherman's casserole with Boreal flavors  
chicken supreme and wild mushroom sauce  
BBQ pork ribs  
Market inspired potatoes  
market vegetables

### AT THE CHEF'S TABLE

Papillote of salmon with beurre blanc  
roasted rib of beef  
flambéed shrimp  
mussels and white wine sauce  
fried calamari and condiments

### DESSERT

Selections of cakes and pies from our pastry chef

### COFFEE

coffee, decaffeinated coffee, tea, herbal tea

#### OPTIONAL SEAFOOD PLATE 25\$

Half lobster and 6 shrimp with garlic butter

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