



canvas
MONTRÉAL
RECEPTION LOFT





Canvas Montreal Reception Loft - Weddings, Corporate and private events

What inspires us to be one of Montreal's best venues?
Since 2004 we've been divering on our promise to have our professional staff serve our delicious food inside a beautiful loft setting whike never forgetting why we're here. We are honoured to be your host for your special day.

We've been doing it since 2004.

PACKAGE PRICING

2 course meal: \$85
3 course meal: \$95 * + Venue fee: \$3,500
4 course meal: \$105
5 course meal: \$115

All package pricing is per guest, plus all applicable taxes

Option to have a canapé cocktail hour:

\$20.50 / guest - (5 selections for 1 hour, add-on to 2-5 course packages only)

\$15.50 / guest - (3 selections for 1 hour, add-on to 2-5 course packages only)

Our all-inclusive packages include:

- Bring in your own alcohol + beverages (We supply bartenders, glassware and ice)
- Customized Menu of your choice
- All staff (Kitchen, waitresses, bartenders, event manager)
- All furniture (Tables, chairs, linens)
- All dinnerware (Silverware, glassware, flatware, charger plates)
- Ambient lighting (Chandeliers and down-lighting)
- Use of our 100% private loft venue
- NO additional fees for: (Corkage, cake-cutting or administration or gratuity)

On-site ceremony: \$300

****We are a "bring your own alcohol & beverage" reception hall.**

Thank you and feel free to contact me directly anytime,

Mike Vallée

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* Our Spinach salad with fennel, oranges, pan-seared pecans with a citrus vinaigrette

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CANVAS MONTREAL RECEPTION LOFT

Your next event should be here.

“ Never have I had amazing food and service the way I did on my wedding day. My guests keep mentioning it! Second, the space is gorgeous. ”

- Victoria Theoret Papineau



“ We had the most beautiful wedding at Canvas last weekend. Mike and the staff were beyond amazing! Our guest are still talking about how great the food was!! ”

- Emily Denise





Canvas Menu Options

Soups

- Cream of asparagus
- Cream of tomato
- Butternut squash
- Cream of spinach
- Potato & Leek
- Italian wedding

Salads

- Mesclun salad served in a cucumber shell, citrus fruits, tomatoes with a honey balsamic vinaigrette
- Caesar salad, crispy bacon with home-made croûtons
- Greek salad with heirloom tomatoes, feta cheese, Kalamata olives with a Greek dressing
- Spinach salad with shaved fennel, oranges, pan-seared pecans with a citrus vinaigrette

2nd & 3rd and 4th course options

- Pasta of choice: Cavatelli, Penne, Tortellin - With a selection of sauces: Rosé, Tomato, Bolognese
- Eggplant rollantini with tomato and basil sauce
- Ravioli stuffed with either: Lobster**, Ricotta, Meat
- Fazzoletti stuffed with Ricotta or Meat
- Coquille St-Jacques
- Lasagna with meat, cheese and tomato sauce or Vegetarian



Canvas Menu Options

Main course

* Denotes a premium option...+ \$12

Beef, Veal & Lamb

- *AAA Filet mignon served with spun garlic potatoes and seasonal vegetables
- *Chateaubriand served with oven-roasted rosemary garlic potatoes and seasonal vegetables
- * Red wine braised Osso buco milanais served with saffron risotto and seasonal vegetables
- * Herb-dijon crusted rack of Lamb served with oven-roasted rosemary garlic potatoes & seasonal vegetables
- Slow cooked veal roast served with oven-roasted rosemary garlic potatoes and seasonal vegetables
- Veal scallopini in a marsala wine sauce, served with exotic mushrooms and spun garlic potatoes and seasonal vegetables
- Braised veal in a red wine & mushroom sauce served with basmati rice and seasonal vegetables

Fish

- Grilled Atlantic Salmon served with a dill and lemon sauce with quino and seasonal vegetables
- Pistachio encrusted cod served with porcini mushroom infused risotto and seasonal vegetables
- Mahi-mahi served with a mango chutney served with wild rice and bok choy
- * Lobster tail served with risotto and seasonal vegetables

Chicken

- Pollo alla Francesca served with a lemon and mushroom sauce and rosemary garlic potatoes and seasonal vegetables
- Stuffed Chicken breast with spinach and aged cheddar in a wild mushroom sauce with oven-roasted rosemary garlic potatoes and seasonal vegetables
- Grilled breast of chicken served with a port and mushroom sauce with sweet potato purée and seasonal vegetables

Vegetarian

- Eggplant rollatini (Rolled and filled with cheese and topped with tomato sauce)
- Stuffed Mushroom and zucchini served with couscous and grilled vegetables
- Wild mushroom risotto with truffle oil on a radicchio bed
- Ricotta cheese filled manicotti with tomato sauce
- Duo of pasta (Choice of 2 pastas)
- Vegetarian Lasagna parmesane



Canvas Menu Options

Desserts:

- Coulant au chocolate with raspberry and mint accompanied by a mini sicilan canolli
- Tiramisu
- Crème brûlée and chocolate brownie duo
- Greek yougurt raspberry cheesecake with raspberry coulis
- Ferrero Rocher chocolate cake

Late Night **SWEET TABLE**

CHOOSE ANY 4 SELECTIONS FROM LIST BELOW

Chose from:

- Charcuterie platters
- Cheeses platters
- Fruit platters
- Mini pastries
- Pizzas (Variety)
- Italian style sandwiches
- Variety of Cakes
- Variety of Pies

\$ 25 / GUEST
(OR \$6 INDIVIDUALLY)

Late Night **POUTINE**

Our classic Montreal style poutine is made with fresh-cut fries, real brown gravy and "squeaky" cheddar cheese curds. We serve these as mini/unlimited style for your late night guests.

\$ 7 / GUEST



Canvas Canapés

Canapé cocktail hour: \$20.50 / guest - (5 selections for 1 hour.)

Canapé cocktail hour: \$15.50 / guest - (3 selections for 1 hour.)

**Add-on to 2-5 course packages only (Not available as a separate menu)

VEGETARIAN

- ☐ Traditional mozzarina basil and cherry tomatoes
- ☐ Mushroom caps with truffle oil
- ☐ Traditional bruschetta
- ☐ Gourmet mac & cheese
- ☐ Vegetable spring rolls
- ☐ Mini Spanakopitas
- ☐ Vegetarian Quesadila (Can also be made with chicken)
- ☐ Vegetarian sushi

MEAT

- ☐ Mini Arancini con salsa marinara
- ☐ Beef slider with cheese and our BIG MAC sauce
- ☐ *Herb Dijon crusted lamb chops Premium + \$2.00/pp
- ☐ Smoked Hickory Pulled pork on a pretzel bun with house slaw-dressing
- ☐ Mini Smoked meat sandwich with shoe string fries
- ☐ Thai Chicken skewer (spicy)
- ☐ Mini Philly cheese steak sandwich
- ☐ Lamb sliders with tzatziki and arugula dressing
- ☐ Italian meatballs (beef) with parmigiano shavings
- ☐ Thai chicken with rice in mini take-out box
- ☐ Prosciutto roll with fig confit and honey glazed brie

SEAFOOD

- ☐ Spicy salmon & guacamole served in an edible cone
- ☐ Seared tuna with ginger soy lime vinaigrette and seaweed salad
- ☐ Shrimp tempura served with a spicy aioli
- ☐ Mixed assortment Fresh sushi (makis & nigiri)
- ☐ Mini pagnote bagel with smoked salmon
- ☐ Petite coquille st Jacques
- ☐ *Rockland Lobster roll Premium + \$2.00/pp

DESSERT

- | | |
|---|---|
| <input type="checkbox"/> Mini macaroons | <input type="checkbox"/> Mini pastries |
| <input type="checkbox"/> Tiramisu verrine | <input type="checkbox"/> Fresh fruit brochettes |
| <input type="checkbox"/> Raspberry cheesecake verrine | <input type="checkbox"/> Mini cupcakes |

Coffee & Tea included with all packages