



## Weddings & Special Events



Canvas Montreal Reception Loft | 870 Notre Dame, Lachine, Québec, H8S2B7  
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**Canvas Montreal Reception loft is a truly unique venue that has been hosting events since 2004**

We are a "bring your own alcohol & beverage" reception hall.  
This will save you thousands of dollars on your total budget!  
(It also allows you to stock your own "Open Bar" with your personal touch)

**Cost to reserve Canvas MTL Loft: Venue Fee: \$3,500**

**Our 2025 package pricing is as follows:** (Added to venue fee)

2 course meal: \$90

3 course meal: \$100

4 course meal: \$110

5 course meal: \$120

Option to have a canapé cocktail hour: \$21.50 / guest - (5 selections for 1 hour.) / \$15.50 for 3 different selections)

**\*\*Add-on to 2-5 course packages only.**

Option to add Late-Night items to your package. (See pricing)

**All pricing is per guest, plus applicable taxes**

**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
- You can get married on-site! On-site ceremony fee: \$300 (This covers additional staffing costs for an early start)
- NO additional fees for: (Corkage, cake-cutting or administration)

**\*\*Gratuities is at your discretion.**

**\*\*Please ask Mike if you have any questions regarding gratuities.**

Thank you and feel free to contact me directly anytime,

**Mike Vallée**

Owner

Tel.: (514) 726-3099

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*Premium*

**Our pricing guarantee:**

\*Our prices are guaranteed for all 2025 events and all 2026 events that book inside of the 2025 calendar year. Any event booked after 2025 will be subject to potential changes in pricing.

**\*\*Some menu items are listed as "Premium". (Additional costs)**



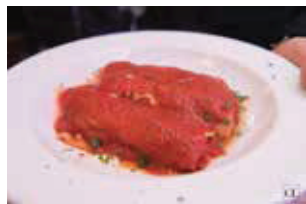
canvas  
MONTREAL  
RECEPTION LOFT



*"I wanted to send you a BIG Thank You for Sat, Dec 8, 2018.  
Everyone was raving about the food, service and how nice the venue was.  
All of our employee's were quite impressed with everything ..and planning the event  
for me was easy and stress free."*



**- T. Tremblay**





## **Canvas Menu Options**

### **Soups**

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

### **Salads**

- Arugula salad with shaved fennel, endive, cherry tomatoes, sundried cranberries, parmigiana shavings with a raspberry vinaigrette
- Mesculin salad served in a cucumber shell, citrus fruits, tomatoes with a honey balsamic vinaigrette
- Butterhead Boston lettuce 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 peacans with a citrus vinaigrette

### **Other Options**

- Pasta of choice: Cavetelli, Penne, Tortellini... - With a selection of sauces: Rosé, Tomato...
- Eggplant rollantini with tomoato 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.



## Main course

\* Denotes a premium option

### Canvas Menu Options

#### **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 milanaise served with saffron risotto and 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
- \* Herb-dijon crusted rack of Lamb served with oven-roasted rosemary garlic potatoes & 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 choi
- \* 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
- Ferrero Rocher chocolate cake

## *Late Night*

\$7 each / CHOOSE ANY 4 SELECTIONS FROM LIST BELOW for \$26

### **Chose from:**

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





# Canvas Canapés

Canapé cocktail hour: \$21.50 / guest - (5 selections for 1 hour.)

Canapé cocktail hour: \$15.50 / guest - (3 selections - 30-45 iminutes)

## VEGETARIAN

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

## BEEF, CHICKEN, LAMB

- ☐ Mini Arancini con salsa marinara
- ☐ Beef slider with cheese and our BIG MAC sauce
- ☐ \* Herb Dijon crusted lamb chops
- ☐ 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
- ☐ Pineapple Chicken
- ☐ 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
- ☐ Garlic Shrimp in a white wine and lemon sauce
- ☐ Mixed assortment Fresh sushi (makis & nigiri)
- ☐ Mini pagnote bagel with smoked salmon
- ☐ Petite coquille st Jacques
- ☐ \* Rockland Lobster roll
- ☐ \* Louisiana Crab cake

## DESSERT

- ☐ Mini macaroons
- ☐ Tiramisu verrine
- ☐ Raspberry cheesecake verrine
- ☐ Mini pastries
- ☐ Fresh fruit brochettes

\* Coffee & Tea included with all packages