



A la Carte Pricing

6 Pine Lodge Rd
Bristol, Quebec
J0X 1G0

A la Carte Options

With our a la carte pricing the venue fee, linens, and bar service are additional fees separate from the prices shown for meals, appetizers and late-night options. On all food and beverage, a gratuity of 20% will be applied.

Photos & Description

Rustic Barn

As of August 2017, we restored a barn built in the early 20th century. The massive wood beams, traditional post and beam structure with impressively high ceilings make for a one of a kind event venue. Our barn is surrounded by towering pines and hemlocks that offer a magical feel at night. The barn rental fee includes an on-site ceremony with bench seating for up to 200 guests, in the barn we include chairs, tables, lighting, an outdoor fireplace and portable toilets.

\$6000

Main Hall

The main hall in the Lodge can cater up to 100 guests. With newly refinished interior the charm and tradition of the 1930's will impress your guest's. You will find memorabilia, piano's and a nostalgic charming feel that is quickly becoming harder to find and easier to appreciate. The main hall rental includes, an on-site ceremony with bench seating, tables, chairs and private washrooms.

\$2500



Hors D'oeuvres

Our Hors D'oeuvres are prepared fresh in house with locally sourced ingredients when possible. Many items can easily be altered for food or dietary restrictions.

Choose any three of the following items - \$25.00 per person

- Herb and Cheese Stuffed Mushroom
- Mini Quiche
- Bacon Wrapped Water Chestnuts
- Spanakopita
- Herbed Chicken Bites
- Cranberry Brie Bites
- Garden Fresh Bruschetta
- Sausage Rolls
- Assorted Cheese Skewers
- Fresh Vegetable Cocktail
- Fresh Fruit Skewers
- Cocktail Meatballs

Upgrade to any of the following for an additional \$3 each (per person)

- Chicken, Beef or Pork Satay
- Lettuce Wraps
- Chicken Wings
- Teriyaki Salmon Bites
- Charcuterie board

Entrée

The 3-course menu option can be offered as a banquet, served or family style service. The cost per guest is \$65 and you can choose any two of the following options.

Chicken Marsala

A pan seared, hand breaded Chicken breast baked in a mushroom, garlic and white wine reduction. Served with basmati rice pilaf and seasonal roasted vegetables

Roast Beef

Slow roasted top cut AAA beef coated in herb butter served with au jus, mashed potatoes and seasonal roasted vegetables.

Pork Tenderloin

6 oz of tender pork loin served in an herbed cream sauce served with roasted potatoes and seasonal vegetables.

Chicken Supreme

An 6 oz Chicken prepared in a sun-dried tomato cream sauce and served on a bed of rice pilaf and seasonal vegetables.

3 Cheese Ravioli in a Vodka Sauce

Homemade three cheese ravioli in a Vodka sauce. This is a vegetarian option served with garlic bread.

Roasted Vegetable Curry

Seasonal roasted vegetables prepared in a delicious homemade curry and served on a bed of basmati rice.

Choose any of the following Entrees for an additional \$20 per person.

Filet mignon

6 ounces of the best cut of beef available, pan seared and basted with herbed butter.
Served with a baked potato with sour cream and seasonal roasted vegetables

Maple Glazed Salmon

Salmon steak glazed with a sweet and savory maple mustard sauce served with basmati rice pilaf and seasonal roasted vegetables

Prime Rib

8 ounces of premium AAA prime rib, slow roasted and basted with herbed butter served with baked potato, seasonal vegetables and Yorkshire pudding

French Style Pork Chop

An 8 oz bone-in French style pork chop served with an apple chutney served with roasted potatoes and seasonal vegetables

Customizable menus are possible upon request. All meal options are prepared in house and from scratch which means we control everything that is included in each dish. Allergies, intolerances, and dietary restrictions must be disclosed when selecting meal choices for food service. Pine Lodge is not a nut, dairy, or wheat free kitchen.

Late Night Food

All of our late-night meal choices are made from scratch in our kitchen.

Choose one of the following items to be served to your guests as a late-night food option for \$22 per person

Savoury Options

- Poutine Bar
- Grilled Cheese bar
- Mac and Cheese bar
- Nacho Buffet

Upgrade to any of the following for an additional \$5 each (per person)

- Slider Bar
- Eggroll/ spring roll table
- Mini Taco Bar

Sweet Options

- Beaver Tail Bar
- Cookie & Brownie Bar
- Donut Bar
- Ice cream sandwich bar
- S'More Bar with homemade hot chocolate
- Mini Cheesecake buffet

Add a second sweet or savory option for an additional \$10 per guest.

Bar Service

Our bar service options are as varied as your meal choices. Whether you are looking to wow your guests with an open bar from cocktail hour through the last dance or simply want a cash bar we can tailor a menu to suit your budget.

Open Bar Service

Our open bar service includes beer, wine and spirits from the time your guests arrive until the DJ is playing his last song. If you would like alternatives to the options below we can discuss changes or additions. The price per person is \$70.

- Beer
 - Canadian, Coors light, Bud and Bud Light
- Wine
 - Bottero white and red
- Spirits
 - Smirnoff, Canadian Club, Bacardi, Sauza, Beefeater

Other available options

- Wine Service – varies in price depending on service
- Cash Bar
- Ticket Bar - \$7 per alcoholic drink (beer, wine, mixed drink) and \$2 per non-alcoholic drink
- Signature cocktails – varies in price depending on cocktail
- Champagne Toast - \$8 per person
- Toonie bar

Details and pricing of various bar service options can be discussed during a consultation.