



MON PITOOU

CAFE • BISTRO • GROCER

Private Event Guide
2023





An elevated & intimate experience

Mon Pitou is thrilled to be offering private event packages. Our aim is to create a warm and inviting environment that is further complimented by comforting classics, decadent sweets, and seasonal refreshments.

In the following pages, you will see our private event packages for 2023.





Canapé & Cocktail Package Available for groups up to 28

Perfect for groups looking for light refreshments, this package includes a complete buyout of the space with staffing, linen, silverware & glassware, sparkling wine upon arrival, and coat check.

Canapé selection available on page eight.

Platter and beverage selection
available on pages nine and ten.

\$1500 Minimum Spend
22% Autogratuity

50% deposit required upon booking



Family-Style Dinner Package Available for groups up to 18

For those looking to share a little bit of everything, this package includes a complete buyout of the space with staffing, linen, silverware & glassware, sparkling wine upon arrival, and coat check.

Dinner menu options available on page seven.

Canapé selection available on page eight.

Platter and beverage selection
available on pages nine and ten.

\$2000 Minimum Spend
22% Autogratiuity

50% deposit required upon booking

Family-Style Dinner Selection

\$85 per person

Salad (Choose two)

Kale Salad with roasted butternut squash, cranberries, pumpkin seeds, goat cheese & house vinaigrette

Roasted beet salad with goat cheese, mixed greens & balsamic vinaigrette

Citrus salad with oranges, cherry tomatoes, slivered red onions, goat cheese, pomegranate, candied pecans, house vinaigrette

Broccoli Salad with cheddar, cranberries & crispy bacon

Mixed green salad with farro, cherry tomatoes, olives, pickled onions, feta & house vinaigrette

Sides (Choose two)

Mashed Potatoes & Gravy

Roasted Lemon & Garlic Broccolini

Roasted Green Beans topped with goat cheese, cranberries & toasted almonds

Maple Roasted Carrots

Potato Gratin

Roasted Ratatouille

Mushroom Rice Pilaf

Main (Choose two)

Fillet of Beef with Dijon & Horseradish Sauce

Red wine braised beef short ribs

Baked Halibut Filet with Pernod Beurre Blanc

Salmon Wellington with Béarnaise

Whole deboned roasted Chicken Ballotine stuffed with prosciutto & mushrooms

Eggplant Parmesan

Mushroom Lasagna

Cider Glazed Rack of Pork

Whole roasted herb-marinated chicken, stuffed with sage, wild rice, sausage, cranberry & apple stuffing

Dessert (Includes both)

Black Forest Cake

New York Cheesecake

Vegan options include: Vegetable Salad Rolls, Vietnamese Curry with Rice, Fruit Sorbet

Canapé Selections

Standard Canapé Selection - \$120/two dozen

Bacon Wrapped Dates Stuffed with herbed goat cheese

Mini Caramelized Onion & Goat Cheese Tarts

Coronation Chicken Tarts

Tomato, Bocconcini & Basil skewers drizzled with a sweet balsamic glaze

Cucumber & Salami Rounds

Mini Croque Monsieur

Bourbon Glazed Pork Belly Skewer

Oeuf Mayo

Chicken Satay Skewer

Premium Canapé Selection

Smoked Salmon Blinis with Crème Fraîche & Caviar - \$200/two dozen

Jumbo Prawn Cocktail - \$130/two dozen

Herb Crusted Lamb-Chops with mint pesto - \$300/two dozen

Duck Confit Crostini with caramelized onions, goat cheese & balsamic - \$140/two dozen

Beef Tartare Crostinis \$140/two dozen

Seared Scallops lemon & garlic butter cream sauce - \$150/two dozen

Vegan options include: Vegetable Salad Rolls, Vietnamese Curry with Rice, Fruit Sorbet

Alcoholic & Non-Alcoholic Beverages

Beer - \$10 per drink

Wine - \$12 per drink

Highball - \$12 per drink

Cocktail - \$14 per drink

White Wine (Bottle): \$65*

Red Wine (Bottle): \$80*

Non-Alcoholic Beverages - \$5 per drink

An assortment of non-alcoholic beverages including sodas, fresh juices, and sparkling lemon seltzer.

*Bottles of wine are only available for purchase with our Dinner Package





Platter Selection

Charcuterie Platter - \$160

Fruit Platter - \$70

Cheese Platter - \$140

Vegetable Platter with house-made dips - \$65

To receive a quote for your private event, please contact us:

@marchemonpitou
info@marchemonpitou.ca
www.marchemonpitou.ca
604-730-0217



