



Toqué! is pleased to welcome groups and special events. This document contains useful information for planning your event.

## PRACTICAL INFORMATION

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### **Business hours**

Business hours are flexible for group reservations. Call us for more information.

### **Dress code**

Casual

### **Type of cuisine**

North American market cuisine

## ACCESS

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### **By car**

We are located at the intersection of Saint-Antoine and JeanPaulRiopelle. Underground parking is accessible via Saint-Alexandre or Saint-Antoine. Follow the CDP Capital signs inside the parking garage and take the CDP Capital elevator to the first floor. A valet service is now offered at the price of \$15 taxes included.

### **By metro**

Take the orange line from either Square-Victoria metro station or Placed'Armes metro station.

### **Mobility impaired people**

The restaurant is accessible to all mobility impaired individuals. Inside, certain tables can accommodate wheelchairs. We highly recommend that you make reservations and mention your needs.

## CHOICE OF MENU

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Two options are available to the table as a whole: the seven-course tasting menu and the four-course choice menu (3 choices for 10 to 16 people or 2 choices for 17 to 24 people). For an idea of the type of menu offered, see the following page.

The tasting menu is a surprise menu. We do not print it out, but you can request a copy after your meal.

Wine is not included in the menu prices. You can browse our wine list to make your own selection or let our wine steward recommend wines by the glass or by the bottle that will complement your meal.

## CONFERENCE

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Toqué! can accommodate up to 24 people in the Saint-Antoine dining room and 14 people in the Riopelle dining room. For groups of 15 people or less, we reserve the right to seat other customers in the dining room after the conference, if need be. For groups wishing to have sole use of the small dining room, we ask that they spend at least \$1,700 before taxes and service charges. As for obtaining sole use of the large dining room, at least \$2,500 must be spent before taxes and service charges.

### **Other available services**

A 54-inch plasma screen is available when you reserve the Saint-Antoine dining room. Also available in this room are an outlet to plug in your laptop computer and high-speed Internet.

## EXAMPLE OF A GROUP MENU

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### TASTING MENU EXAMPLE

**Menu 98.**

**Menu with foie gras 110.**

The tasting menus apply to the table as a whole.

**Boston lettuce, quickly seared squid, shiitake mushrooms and crispy tempura**

2005 dry Bergerac, Le Clos des Verdots \$ 5

**Snow crab with hot mayonnaise, small croutons, thin slice of tomato with Kalamata olive brine vinaigrette**

2005 Côtes de Provence, Cuvée Clarendon, Domaine Gavoty \$ 7

**Brandade, baby sprouts, crunchy radish and marinated beet served on griddled bread**

2004 Arbois, Chardonnay La Mailloche, Domaine A. et M. Tissot \$ 10

or

**Fried duck foie gras, braised daikon with sea buckthorn purée, marinated shimeji mushrooms with rose syrup**

2004 Gewurztraminer Grand Cru, Zinnkoepfle, Domaine P. Kubler \$ 11

**Sucking pig headcheese, crusty bread with olive oil and gribiche sauce**

2003 Savigny-les-Beaune 1er cru, La Dominode, Domaine Pavelot \$ 12

**Suprême of roasted duckling, cauliflower purée, artichoke, potato, carrot, baby turnips, green beans and blue foot mushrooms**

2001 Chianti Classico Riserva, Capannelle \$ 27

**Riopelle cheese served warm on fondant potato, apple juice reduction and argan oil**

**Quebec greenhouse strawberry vanilla salad, strawberry mousse, crunchy dacquoise and strawberry sorbet**

or

**Quebec greenhouse strawberry vanilla salad, ivory mousse, crunchy strawberry and vanilla ice cream**

Take note that the menu examples are for your information only and that the items listed may not necessarily be the same during your visit. The prices may change slightly without notice.

### 2 OR 3 CHOICE MENU EXAMPLE

**2 or 3 choice menu** minimum 90.

#### FIRST COURSES

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**Conserve of duck salad, baby sprouts, crunchy radish and marinated beet served on griddled bread**

**Cauliflower soup and curls of foie gras, crusty bread with olive oil and seasonal mushrooms**

**Nova Scotia princess scallops marinated in strawberry water**

**and red sweet pepper, malaguetta pepper and lime mousse**

#### MAIN COURSES

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**Braised lamb shoulder, wild rose purée, candied carrot and potato, artichoke, green beans and blue foot mushrooms**

**Striped bass, bed of rice leaves, shimeji mushrooms with green onion, stewed red sweet pepper, fried shallot and peanuts**

**Suprême of roasted guinea fowl, fondant potato, turnip-rooted chervil, "broken" Béarnaise sauce and poultry juice with white wine**

#### CHEESE TRAY

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**20 grams 4.**

#### DESSERTS

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**Warm molten Manjari cake, reduction of Saint-Sulpice red wine from Île Ronde and small fruits**

**Pink grapefruit salad with sweet basil syrup and grapefruit sorbet**

**First Darselect strawberries from Quebec, crushed oatmeal cookie, creamy vanilla ice cream and strawberry sorbet**

# GROUP RESERVATION FORM

## CONTACT INFORMATION

Company

Contact person

Telephone

Fax

E-mail address

Person in charge

Emergency telephone number

## EVENT

Date of the event / /

Number of people

Time of arrival

5:30 p.m.  6:00 p.m.  6:30 p.m.  7:00 p.m.

7:30 p.m.  8:00 p.m.  8:30 p.m.  9:00 p.m.

9:30 p.m.  10:00 p.m.  10:30 p.m.

Budget (before taxes and service charges – if applicable) \$/pers.

I would like a private dining room  Yes  No

If yes, configuration  A  B  C  D  
(See the floor plan on the next page)

E  F  G

Duration (if a conference)  1 hr  1.5 hrs  2 hrs

## METHOD OF PAYMENT

Only one bill  Individual bills

## CHOICE OF MENU

Seven-course tasting menu

Without foie gras (\$98)  With foie gras (\$110)

**OU**

Four-course menu

3 choices (10 to 16 people)  2 choices (17 to 24 people)  Set menu (25+ people)

## EQUIPMENT RENTALS

54-inch plasma screen (\$100) (St-Antoine dining room only)

Projection screen with stand (\$60) (to be confirmed according to layout)

Wireless Internet access is at your disposal.

## OTHER CONSIDERATIONS

Allergies, required material, etc.

## CONFIRMATION AND CONDITIONS

The week prior to your scheduled visit, please confirm with us the exact number of people who will be dining. You may decrease the number of guests if you inform us before 3:00 p.m. on the day of your reservation, after which we will have to add at least \$40 to your bill or an amount equivalent to 50% of the price of a set menu for each person who did not show up at the restaurant. Please note that we cannot guarantee reservations that are not confirmed within the allotted time mentioned above.

Your credit card will be required to guarantee your reservation; however, no amount will be charged to it if you meet the conditions of your reservation.

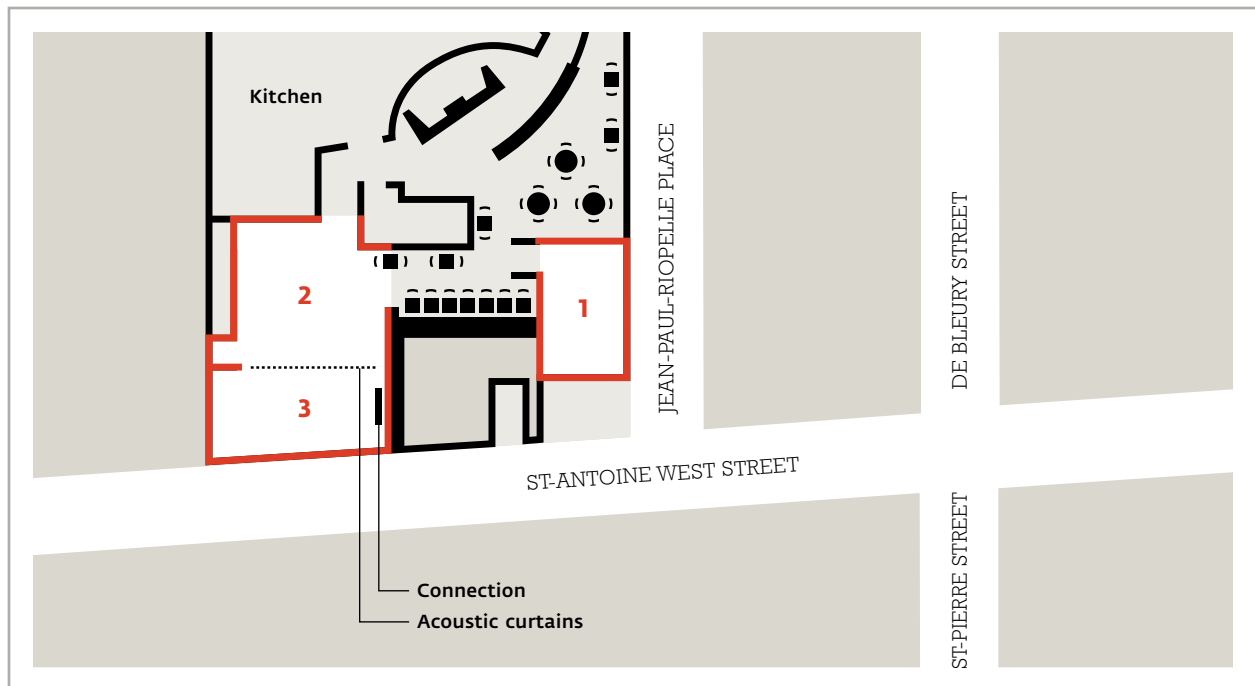
I accept the stated terms and conditions.

Signature

Date / /

Please fill out this form and **fax it to us at 514-499-0292**. This will serve as confirmation on your part. Following receipt of this form, we will contact you for your credit card number. For more information, call us at **514-499-2084**.

# DINING ROOM FLOOR PLAN AND POSSIBLE CONFIGURATIONS



## 1 RIOPELLE DINING ROOM

**A** 12 people



**B** 14 people



## 2 SAINT-ANTOINE DINING ROOM

**C** 20 people



**D** 20 people

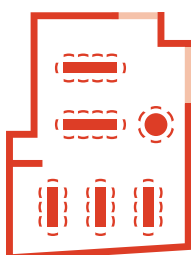


**E** 24 people



## 3 SAINT-ANTOINE DINING ROOM EXTENDED

**F** 50 people



## 4 ENTIRE RESTAURANT

**G** 90 people

It is possible to have use of the entire restaurant by reserving in advance, at which time we will discuss your specific layout needs.