

# LA BULLERIE

VIGNOBLE ST-JOSEPH-DU-LAC

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UNE DIVISION DE  
**PM**

2025-2026 — PACKAGE 2





A UNIQUE SPACE

## PACKAGE 2

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### Cocktail

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"La Bullerie" Tasting table

*Wine and bubble tasting station*

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### Table Service

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Toast

Choice of (1) appetizers: Salmon tartare / Fried Calamari / Arancini

Choice of pasta

Choice of salad

Choice of main plate

Vegetarian option & kids menu

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### Dessert

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vegan chocolate cake

*or*

Chocolate chip cookie stuffed with Nutella topped with vanilla ice cream

*or*

Ricotta stuffed cannoli, chocolate chips, lavender

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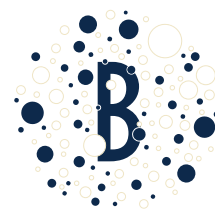
Water, soft drinks, regular coffee and tea included

2 bottles of wine per table

**\$125.00**

per person plus taxes and service

Get more information on our additional options:  
cocktail and meal add-ons, kids menu, late night table & bar service



## SALAD

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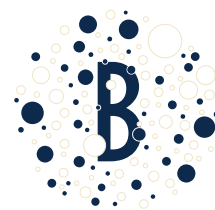
- Baby kale with parmesan chickpeas and basil lemon dressing
- Endive salad with creamy goat cheese dressing with almonds and fresh apples
- Grapefruit, oranges, caracara and goat cheese with a white balsamic dressing topped with pomegranate and arugula
- Radicchio, iceberg and romaine lettuce with bacon, homemade croutons and caesar dressing
- sliced cucumber, baby spinach, radish with feta crumble and homemade kalamata olive dressing
- Caprese salad with tomatoes, fior di latte cheese, basil and Italian dressing
- Fennel salad with celery slices, green olives, dried cranberries and roasted corn with a lime vinaigrette

### EXTRA OPTION: **PASTA + \$18**

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- Braised beef ravioli and butter sauce with peas
- Butternut squash ravioli with creamy sauce
- Homemade Gnocchi  
Sauce choice: Gigi, tomato sauce or pancetta cream sauce
- Rigatoni with meat sausage topped with fresh ricotta





## MAIN DISH

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| <ul style="list-style-type: none"><li>• salmon</li><li>• Cod</li><li>• Chicken supreme</li><li>• Chicken Parmigiana</li><li>• Pork roll stuffed with cheese, apple and cranberries</li></ul> | <ul style="list-style-type: none"><li>• Roast Beef 5 oz</li><li>• Beef Sirloin 6 oz</li><li>• Beef cheeks</li><li>• Pork shank</li><li>• Veal ossobuco</li></ul> |
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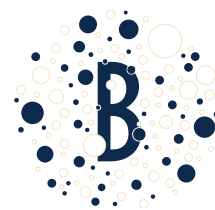
All main dishes are accompanied by seasonal vegetables and choice of starch.

### Choice of sauces

- Demi-glacé
- Red wine sauce
- Red wine demi-glacé
- Creamy mushroom sauce
- Chimichurri
- Gremolata

### side choice (starch)

- Rustic purée
- Butternut squash purée
- Mashed potatoes, leek and peas



## VEGAN

- Risotto with portobello mushrooms, white beans mixed in soya sauce with bok choy and carrots
- Eggplant parmigiana with vegan cheese
- Grilled tofu in hoisin sauce, rapini and mashed potatoes

## KIDS MENU

- Margherita pizza
- Chicken cutlet with fries
- Cheeseburger with fries
- Grilled chicken breast with mixed vegetables

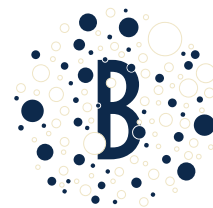


## DESSERTS

- Vegan Chocolate Cake
- Nutella® filled chocolate chip cookie topped with vanilla ice cream.
- Ricotta stuffed cannoli shell, chocolate chips, lavender

## LATE NIGHT TABLE +18\$

- wood burning pizzas
- 3 varieties of mini homemade pastries
- Variety of macarons
- seasonal fruits



## EXTRAS

### MENU

Cake cutting fee \$3.00/p.p.

Full vegan \$15.00/ p.p.

Halal Market price

### LATE NIGHT TABLE

\$18.00 /p.p.

*Wood burning pizzas, 3 varieties of mini homemade pastries, variety of macarons, seasonal fruits.*

### EXTRA LATE NIGHT SNACK TABLE

\$7.50 each item / per person

*Mini burgers, s'mores, poutine, porchetta sandwiches, mini hot dogs.*

**To choose this option, you must select the late night table at \$18.00.**

### PAY BAR

Bar installation fee \$500.00

Glass of wine, beer \$10.00 per drink

Alcoholic cocktail \$15.00 per drink

Shooter \$9.00 per drink

Mocktails \$11.00 per glass

### OPEN BAR

ALCOHOLIC & MOCKTAILS INCLUDED

4 hours \$50.00/p.p.

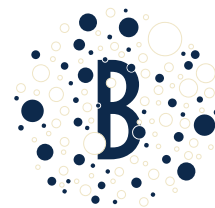
7-8 hours \$60.00/p.p.

Espresso, cappuccino included. Bar Installation Fee Included.

### BAR EXTRAS

Mocktail Station (duration of event) \$25.00/p.p.





## EXTRAS

### CEREMONY

Ceremony in the vines (under the tent) \$2000.00

*Included: Wooden pergola, white garden chairs*

Ceremony near the lake \$1000.00

*No inclusions, just a reserved space*

### RENTAL

Reception room \$3000.00

Restaurant \$2000.00

*Included: tables, wooden cross back chairs, dishware, white show plate, cutlery, glassware, cloth dinner napkin (white).*

*In-house sound system included.*

