

# HOOGAN ET BEAUFORT



PRIVATE EVENTS

# PRIVATE EVENTS

Make Hoogan et Beaufort your own.

Whether you're planning a wedding celebration, a corporate gathering or a launch cocktail, our team would be delighted to welcome you and your guests for a tailored and unforgettable experience.

TAILORED MENU

SUMMER PATIO

FLORAL DESIGN

AUDIO-VISUAL SERVICES

RENTAL MANAGEMENT

SOMMELIER TEAM

CONTACT US

[INFO@HOOGANETBEAUFORT.COM](mailto:INFO@HOOGANETBEAUFORT.COM)

4095 RUE MOLSON  
MONTREAL QC, H1Y 3L1



## SAMPLE GROUP LUNCH MENU

starting at \$75

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TARTLET  
BROWN BUTTER, MATSUTAKE, HAZELNUT  
or  
MOZZARELLA DI BUFALA MACIOCIA  
FENNEL, CITRUS, SHIITAKE

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DUCK LEG  
LITTLE GEM LETTUCE, BEANS, RASPBERRY  
or  
ARCTIC CHAR  
ROMESCO, EGGPLANT, ALMOND  
or  
BUCATINI  
CHANTERELLE, PATTYPAN SQUASH, STURGEON

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ALUNGA CHOCOLATE,  
SESAME, CONCORD GRAPE  
or  
BASQUE CHEESECAKE,  
CRABAPPLE, TONKA BEAN

(Varies with the seasons and availability)

## SAMPLE GROUP DINNER MENU

starting at \$135

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GASPÉSIE BLUEFIN TUNA  
PLUM, PINK PEPPERCORN

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SCALLOP, CAULIFLOWER, ELDERBERRY CAPERS

*CHARRED FOCACCIA & WHIPPED BUTTER*

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SPAGHETTI  
BUCKWHEAT, ANISE HYSSOP, CHORON SAUCE

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QUÉBEC RED DEER  
BEET, BLACK TRUMPET MUSHROOM, ELDERBERRY

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DARK CHOCOLATE  
CEDAR, HASKAP BERRY

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MIGNARDISES

(Varies with the seasons and availability)



# PRIVATE DINING ROOM

This section can be privatized for your group, whether for a private service or a special presentation, while still allowing you to enjoy the character and ambiance of Hoogan et Beaufort.

## CAPACITY

From 10 to 25 guests, depending on the room configuration

## GROUP LUNCH MENUS

3 courses and more, served family-style or with a choice of dishes\*  
Starting at \$75 per guest, before taxes and 20% service charge

## GROUP DINNER MENUS

5-course tasting menu\*  
Starting at \$135 per guest, before taxes and 20% service charge

## PAYMENT METHODS

Interac, Visa, Mastercard, Amex, Cash



# FULL RESTAURANT BUYOUT

## CAPACITY

Up to 90 guests for a seated banquet  
Up to 120 guests for a cocktail-style reception

## RESTAURANT BUYOUT

Sunday–Monday: \$13,000  
Tuesday–Wednesday: \$15,000  
Thursday: \$17,000  
Friday–Saturday: \$21,000

## WEDDINGS

Wedding celebrations starting at \$24,500

## GROUP LUNCH MENUS

3 courses and more, served family-style or with a choice of dishes\*  
Starting at \$75 per guest, before taxes and 20% service charge

## GROUP DINNER MENUS

5-course tasting menu\*  
Starting at \$135 per guest, before taxes and 20% service charge

## PAYMENT METHODS

Interac, Visa, Mastercard, Amex, Cash



# GETTING HERE BY CAR & NEARBY PARKING OPTIONS



BY BUS:

29: CORNER OF RACHEL & MOLSON  
25: CORNER OF MOLSON & MONT-ROYAL  
97: CORNER OF RACHEL & MOLSON



BY METRO:  
GREEN LINE,  
PRÉFONTAINE STATION



A SIGNATURE CUISINE  
INSPIRED BY THE SEASONS

