

EVENT KIT

2023-2024



GRUPE **TOP** GROUP
RESTO



PER PERSON
FESTIVE
MENU
- 3 COURSES -

APPETIZER OPTIONS
SALMON GRAVLAX
On blinis with mullet caviar

SOUP
Butternut squash, parsley oil,
crispy goat cheese ravioli

MAIN COURSE OPTIONS
BANGERS & MASH
Pork sausages, mustard sauce, creamy
mashed potatoes and seasonal vegetables

STEAK FRITES
New York steak (10oz), served with
seasonal vegetables, choice of fries
and whiskey and pepper sauce

FISH'N'CHIPS
Duo of fish in our classic batter,
tartar sauce, and fries

BEEF WELLINGTON +10
Beef tenderloin, mushroom duxelles,
prosciutto, and puff pastry. Served with
seasonal vegetables, truffle oil mashed
potatoes and red wine and rosemary sauce

***VEGETARIAN:** Halloumi, creamy butter and cashew
sauce, basmati rice, grilled naan bread, and raita

DESSERT
SOFT CHOCOLATE CAKE
Butter scotch caramel sauce, whipped
cream and red berries

***GLUTEN-FREE:** Mixed berries salad
with light custard sauce

PER PERSON
LONDON
INSPIRED
- 4 COURSES -

MISE EN BOUCHE
COD FISH'N'CHIPS
Tartar sauce

APPETIZER OPTIONS
CHEF'S SALAD
Lettuce, cucumber, cherry tomatoes, carrots,
green onions, sun-dried tomato and oregano vinaigrette

SOUP
Butternut squash, parsley oil,
crispy goat cheese ravioli

MAIN COURSE OPTIONS
PORK MEDALLION
Pork tenderloin wrapped in smoked bacon,
port sauce, broccolis in brown butter,
creamy truffle macaroni

MANHATTAN
Grilled beef striploin with fine herbs,
creamy cognac sauce, gratin potatoes,
green beans almondine, red wine reduction

BOSTON COD
Roasted cod in butter, mascarpone and
chorizo risotto, asparagus tips, Brussels
sprouts petals, white wine sauce

BEEF WELLINGTON +10
Beef tenderloin, mushroom duxelles,
prosciutto, and puff pastry. Served with
seasonal vegetables, truffle oil mashed
potatoes and red wine and rosemary sauce

***VEGETARIAN:** Truffle and mascarpone risotto, wild mushrooms,
asparagus, arugula, parmesan shavings, white wine emulsion

DESSERT
SOFT CHOCOLATE CAKE
Butter scotch caramel sauce, whipped
cream and red berries

***GLUTEN-FREE:** Mixed berries salad
with light custard sauce

TASTING MENU

- COCKTAIL RECEPTION -

TAO CHICKEN 36\$/dz.

Homemade tao sauce, sesame, green onions

LONDON POUTINE 36\$/dz.

Fries, cheese curds, London Jack poutine sauce, green onions

CLASSIC FISH'N'CHIPS 36\$/dz.

Canadian cod in beer batter, tartar sauce, lemon

SPICY FISH'N'CHIPS 36\$/dz.

Walleye in sriracha batter, curry mango mayo

STUFFED ENDIVES 36\$/dz.

Stuffed with walnuts, and blue cheese

HALLOUMI FRIES 40\$/dz.

Jalapeños seasoning, mango chutney

MINI GRILLED-CHEESE 40\$/dz.

Halloumi

AVOCADO SALSA 40\$/dz.

Pico de gallo, corn chips

PIGS IN A BLANKET 40\$/dz.

Honey mustard

RED TUNA TATAKI 45\$/dz.

Marinated vegetables, ponzu sauce, beetroot cream

SALMON TARTARE 45\$/dz.

Crushed won-tons, chives, green onions, chipotle mango & lime sauce, lemon herb cream, pineapple purée

WELLINGTON BEEF TARTARE 45\$/dz.

Beef, prosciutto, mushroom mustard mayonnaise, parmesan, chives, green onions, mushroom duxelles

CHEESECAKE \$36/dz.

Cheesecake fritter, wild berry coulis, and red wine

CHOCOLATE \$36/dz.

Chocolate mousse, melting chocolate pearls

QUEEN ELIZABETH \$36/dz.

Queen Elizabeth cake, maple flake, stout caramel

LEMON \$36/dz.

Fresh lemon topping, pastry cream, graham

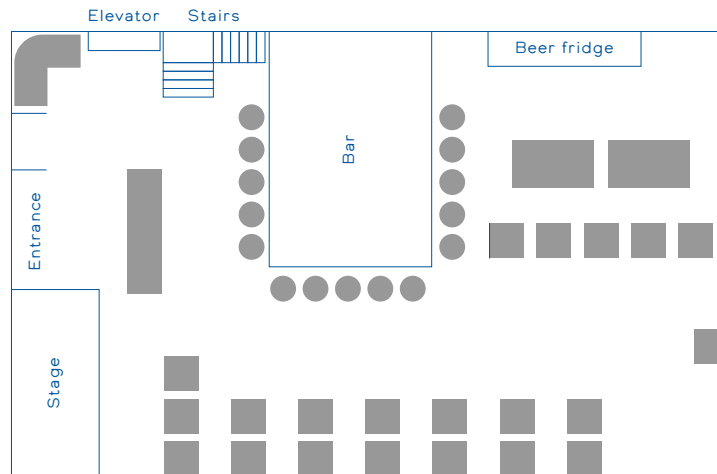
TIRAMISU \$36/dz.

Ladyfinger, espresso, mascarpone cream, cocoa

RASPBERRY \$36/dz.

Raspberry cake, whipped cream raspberry, white chocolate

GROUND FLOOR



CAPACITY

SEATING CAPACITY: 90 people, including the bar

STANDING: 100 people

AVAILABLE EQUIPMENT

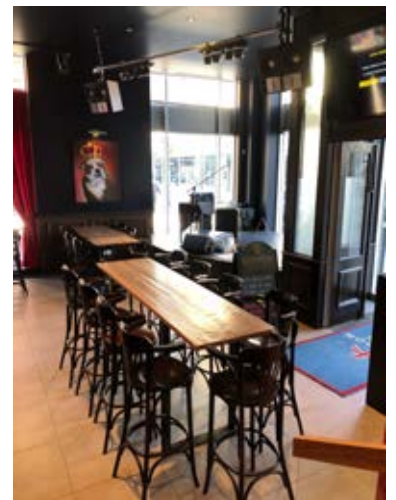
- Full bar
- Complete sound system (microphone, connection for live band or DJ)
- Coat check area
- Convertible benches and tables
- Two televisions (HDMI connection)

RENTAL FEES

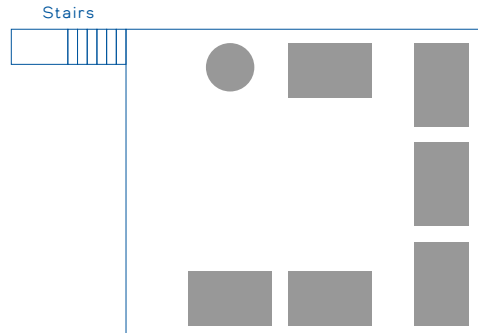
EVENT WITHOUT FOOD: Minimum amount to be determined with the responsible person based on the reservation date and usual and/or previous attendance.

EVENT WITH FOOD: No room rental fees*

***EXCEPTIONS MAY APPLY. IF APPLICABLE, WE WILL ESTABLISH A MINIMUM SPENDING AMOUNT.**



MEZZANINE



CAPACITY

SEATING CAPACITY: 30 people

STANDING: 30 people

AVAILABLE EQUIPMENT

- Convertible benches and tables
- Lounge-style ambiance
- Music volume control

RENTAL FEES

EVENT WITHOUT FOOD: Minimum amount to be determined with the responsible person based on the reservation date and usual and/or previous attendance.

EVENT WITH FOOD: No room rental fees*

***EXCEPTIONS MAY APPLY. IF APPLICABLE, WE WILL ESTABLISH A MINIMUM SPENDING AMOUNT**



KEY POINTS

SET MENU FORMULA: To ensure the smooth running of your event, groups of 20 people or more must communicate their choices and quantities a minimum of 7 days before the event date.

TERMS & CONDITIONS

LONDON JACK
505 ST. JOSEPH EAST STREET, QUEBEC CITY, QUEBEC, G1K 3B7

RESERVATION CONFIRMATION: The group reservation request on the following page does not constitute a confirmation of your event at our establishment. The signed submission serves as confirmation of your event, and it must be signed at least 30 days before the event date.

DEPOSIT: A deposit is required for certain groups upon signing the submission. If we do not request a deposit, we will ask for a credit card number to keep on file. No charges will be made or retained on your card except in case of cancellation or modification of the number of guests.

GUEST COUNT MODIFICATION: Any change in the number of guests must be communicated to the merchant at least 7 days before the event. Please note that a reduction in the number of guests cannot exceed 10% of the initial number after the contract is signed, otherwise, fees will be applied.

CANCELLATION: Event cancellation must be communicated to the merchant in writing.

If a cancellation occurs within...	We will charge on the credit card...
15 days of the event	25% of the food and entertainment amount
7 days of the event	50% of the food and entertainment amount
48h of the event	75% of the food and entertainment amount

DRINK VOUCHERS: Drink vouchers are final sales.

RESPONSABILITY: The client is responsible for any damages to the merchant's property during the event.

EMERGENCY: If the merchant cannot provide the requested services due to unforeseen circumstances, the client will receive a full refund of their deposit. If the cost of raw materials undergoes an increase equal to or greater than 10%, the merchant reserves the right to adjust the invoice amount upwards.

FORM

- GROUP RESERVATION REQUEST -

FIRST NAME, LAST NAME

COMPANY NAME OPTIONAL

PHONE NUMBER

EMAIL ADDRESS

RESERVATION DATE

RESERVATION TIME

NUMBER OF GUESTS

FOOD RESTRICTIONS

None

PREFERRED LOCATION

Ground Floor

Mezzanine

Full Restaurant

MENU SELECTION

Festive Menu (55\$)

London-Inspired Menu (75\$)

Tasting menu

- Tao Chicken QUANTITY _____ DZ (36\$)
- London Poutine QUANTITY _____ DZ (36\$)
- Classic fish'n'chips QUANTITY _____ DZ (36\$)
- Spicy fish'n'chips QUANTITY _____ DZ (36\$)
- Stuffed endives QUANTITY _____ DZ (36\$)
- Halloumi fries QUANTITY _____ DZ (40\$)
- Mini grilled-cheese QUANTITY _____ DZ (40\$)
- Avocado salsa QUANTITY _____ DZ (40\$)
- Pigs in a blanket QUANTITY _____ DZ (40\$)
- Red tuna tataki QUANTITY _____ DZ (45\$)
- Salmon tartare QUANTITY _____ DZ (45\$)
- Wellington beef tartare QUANTITY _____ DZ (45\$)
- Cheesecake QUANTITY _____ DZ (36\$)
- Lemon QUANTITY _____ DZ (36\$)
- Chocolate QUANTITY _____ DZ (36\$)
- Tiramisu QUANTITY _____ DZ (36\$)
- Queen Elizabeth QUANTITY _____ DZ (36\$)
- Raspberry QUANTITY _____ DZ (36\$)

DRINK SELECTION

Classic Vouchers (10\$) QUANTITY _____

Beer on tap, house wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar

Premium Vouchers (13\$) QUANTITY _____

Beer on tap, selected wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar, aperol spritz, margarita, negroni, amaretto sour

Signature Vouchers (16\$) QUANTITY _____

Beer on tap, selected wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar, aperol spritz, margarita, negroni, amaretto sour, 2 of our signature cocktails

None

**Please send your form to the email address emilie.bonesso@toprestogroup.com.
We will be happy to send you a submission to sign to confirm your reservation.**

Looking forward to welcoming you!

*This form does not constitute a confirmation of your event at our establishment

