



MENU LUXURY SUITES

2024 2025



Centre
Bell





WINNING COMBINATIONS

NOS FORFAITS GAGNANTS

Our team is proud to present your 2024 | 2025 culinary offer.

From small bites to a gourmet feast. Great plays and great events, a great game and mouth-watering food. At Levy, we appreciate winning combinations and strive to make things simple for our guests.

Our executive chef has created the perfect packages by hand-selecting the finest flavours and thoughtful dishes. Designed for enjoyment throughout the event, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of Levy's winning offers.

ALL OUR PACKAGES INCLUDE:

- * Bread and butter
- * Tea, coffee, herbal tea
- * Lime and lemon for your beverages



Vegetarian Options

UNE SAISON HAUTE EN SAVEURS 2024-2025



WARM-UP PACKAGE*

CAESAR SALAD

Caesar dressing, bacon, garlic brioche croutons and parmesan cheese

ASSORTED SANDWICHES AND WRAPS

Wraps with roast chicken, red grapes and spinach
Kaiser with beef, Swiss cheese, pickled horseradish,
mayonnaise and arugula
Mini egg croissants

EMPANADAS, GUACAMOLE AND SALSA

(3) Beef empanadas with fresh tomato salsa and guacamole, lime zest and olive oil

*Available same day

Served for a minimum of 8 people. \$64/Person pre-order.

\$71/Person if ordered less than 72 hours in advance. Please note that prices do not include taxes, and a 15% administration fee will be added.



UNE SAISON HAUTE EN SAVEURS 2024-2025



Centre
Bell




MEDITERRANEAN PACKAGE



SELECTION OF ANTIPASTI TO SHARE
Bocconcini, pesto, hummus, tapenades, pepperettes and marinated grilled vegetables

MORTADELLA AND PISTACHIO FLATBREAD
Wood-fired flatbread, mortadella, Fior di latte, basil, pistachios and spicy honey

VEAL POLPETTES
Veal meatballs, mixed spices, basil leaves, braised in homemade tomato sauce

 **NEW YORK-STYLE RAVIOLI**
Ravioli stuffed with ricotta and pecorino, confit tomatoes and homemade tomato sauce

BRAISED OSSO BUCO WITH BRANDY AND MUSHROOM SAUCE
Veal osso buco, cremini mushrooms, grilled broccolinis with garlic, radicchio and cream sauce

Served for a minimum of 8 people. \$90/Person pre-order.
Please note that prices do not include taxes, and a 15% administration fee will be added.



 Vegetarian Options

UNE SAISON HAUTE EN SAVEURS 2024-2025



FAN'S FAVORITE PACKAGE*



SOURDOUGH BREAD

Herbs, garlic, green onions, and grated parmesan



KALE SALAD WITH DILL PICKLES

Dill croutons, feta, kale, radicchio, cauliflower and leaf lettuce with dill ranch dressing



BEET SALAD

Roasted beets, blueberries, arugula served with a yogurt, citrus and horseradish dressing



OUR BBQ RIBS

Braised in-house for 18 hours

GREEK CHICKEN BROCHETTES

Potato wedges, oregano, Kalamata olives, lemon and tzatziki



*Available same day

Served for a minimum of 8 people.

\$88/Person pre-order.

\$97/Person if ordered less than 72 hours in advance.

Please note that prices do not include taxes, and a 15% administration fee will be added.



UNE SAISON HAUTE EN SAVEURS 2024-2025



HABITANT'S PACKAGE

SELECTION OF ANTIPASTI TO SHARE

Bocconcini, pesto, hummus, tapenades, pepperettes and marinated grilled vegetables



MARINATED MUSHROOM SALAD

Mixed marinated mushrooms, grilled asparagus, fried onions and Pacific Rock cheese



ROASTED CARROT SALAD

Carrots, fennel, zaatar served on hummus with a herb and cardamom vinaigrette

ST-HENRI ARCTIC CHAR

Steamed Arctic Char, kale, quinoa, eggplant, zucchinis and tomatoes, pickled white onion

QUEBEC SURF AND TURF

Quebec beef shoulder filet, lobster in sauce, garlic mashed potatoes and roasted cauliflower

Served for a minimum of 8 people. \$139/Person pre-order.

Please note that prices do not include taxes, and a 15% administration fee will be added.



UNE SAISON HAUTE EN SAVEURS 2024-2025



DISCOVER OR ADD TO YOUR PACKAGE

| À LA CARTE MENU |

Start the season on the right foot with our Levy signature dishes. Our philosophy here at Levy is passionate food and enthusiast service. Discover an elaborate menu with selected superb recipes with the freshest ingredients.

With infinite options and exquisite flavors, your experience in our luxury suites will be unique from appetizers to desserts! .



UNE SAISON HAUTE EN SAVEURS 2024-2025



APPETIZERS

COLD STARTERS



ASSORTMENT OF CRUDITES* \$9.25

Hummus and dips

SHRIMP PLATTER (40)* \$140

Cocktail sauce with horseradish

MORTADELLA AND PISTACHIO FLATBREAD (SERVES 6) \$24.75

Flat bread baked in a wood-fired oven, mortadella, For di latte, basil, pistachios and spicy honey

SELECTION OF ANTIPASTI TO SHARE* \$19.75

Bocconcini, pesto, hummus, tapenades, peperettes and marinated grilled vegetables

CHEESE PLATTER* \$29.50

Selection of fine cheeses, crackers, chutney and dried fruits

SMOKED SALMON PLATTER \$32.50

Atlantic smoked salmon, capers, fennel salad and dill

SUSHI PLATTER \$31.00

Makis, nigiris, soy, pickled ginger, wasabi and spicy mayonnaise



*Available the same day

Prices are per person and are served for a minimum of 6 people.

Please note that prices do not include taxes, and an administration

15% administration fee will be added. A 10% surcharge will be added to available items ordered within 72 hours of the event, subject to availability.



Vegetarian Options

UNE SAISON HAUTE EN SAVEURS 2024-2025



Centre
Bell

evenko



TO START

HOT APPETIZERS

SOURDOUGH BREAD* \$26.00

Herbs, garlic, green shallots and grated parmesan cheese

VEAL POLPETTES* \$25.00

San Marzano tomatoes and fresh basil

CHICKEN WINGS, LOUISIANA SPICES* \$25.00

Centre Bell sauces

HOT ARTICHOKE AND SPINACH DIP (SERVES 6) \$28.00

Grilled focaccia and nachos

EMPANADAS, GUACAMOLE AND SALSA \$25.00

(3) Beef empanadas, fresh tomato salsa and guacamole with lime zest and olive oil

SANDWICHES

LOBSTER MINI-BURGER (3) \$35.00

Sambal mayonnaise, Martin's bread, iceberg lettuce and chips

ROAST CHICKEN WRAPS (3)* \$18.75

Roasted chicken, red grapes and spinach wraps

VEGETARIAN WRAPS (3)* \$15.00

Grilled vegetables wraps

BEEF KAISER, SWISS CHEESE \$25.00

Kaiser with beef, Swiss cheese, pickled horseradish, mayonnaise and arugula

MINI EGG CROISSANTS (3) \$17.00

Egg sandwich croissants

*Available the same day

Prices are per person and are served for a minimum of 6 people. Please note that prices do not include taxes, and an administration 15% administration fee will be added. A 10% surcharge will be added to available items ordered within 72 hours of the event, subject to availability.

 Vegetarian
Options

UNE SAISON HAUTE EN SAVEURS 2024-2025



Centre
Bell

evenko



SALADS

CAESAR SALAD* \$19.00

Caesar dressing, bacon, garlic brioche croutons and parmesan



KALE SALAD WITH DILL PICKLES* \$12.00

Dill croutons, feta cheese, kale, radicchio, cauliflower with dill ranch dressing



BEET SALAD* \$15.00

Roasted beets, blueberries, arugula served with a yogurt, citrus and horseradish vinaigrette



MARINATED MUSHROOM SALAD \$19.00

Mixed marinated mushrooms, grilled asparagus, fried onions and Pacific Rock cheese



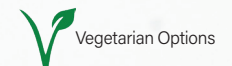
ROASTED CARROT SALAD \$13.00

Carrots, fennel, zaatar served on hummus with a herb and cardamom vinaigrette



*Available the same day

Prices are per person and are served for a minimum of 6 people. Please note that prices do not include taxes, and an administration 15% administration fee will be added. A 10% surcharge will be added to available items ordered within 72 hours of the event, subject to availability.




UNE SAISON HAUTE EN SAVEURS 2024-2025



MAINS

 **VEGAN POWER BOWL* \$52.00**
Fried tempeh, brown rice, pickled vegetables, soybeans, hummus, spicy vegan mayo

 **NEW YORK-STYLE RAVIOLI* \$29.00**
Ravioli stuffed with ricotta and pecorino, confit vine ripped tomatoes and homemade tomato sauce

BRAISED OSSO BUCO WITH BRANDY AND MUSHROOM SAUCE \$28.00
Veal osso buco, cremini mushrooms, garlic-grilled broccolini, radicchio and cream sauce

OUR BBQ SPARERIBS* \$36.50
Braised in house for 18 hours

GREEK-STYLE CHICKEN BROCHETTES* \$36.50
Potato wedges, oregano, Kalamata olives, lemon and tzatziki

ST-HENRI ARCTIC CHAR \$49.00
Steamed Arctic Char, kale, quinoa, eggplant, zucchinis and tomatoes, pickled white onion

QUEBEC SURF AND TURF \$73.00
Quebec beef shoulder filet, lobster in sauce, garlic mashed potatoes and roasted cauliflower

TOMAHAWKS (2) \$67.50
Two AAA beef tomahawks served with red wine sauce, garlic confit mashed potatoes and roasted vegetables



***Available the same day**
Prices are per person and are served for a minimum of 6 people. Please note that prices do not include taxes, and an administration 15% administration fee will be added. A 10% surcharge will be added to available items ordered within 72 hours of the event, subject to availability.



 Vegetarian Options

UNE SAISON HAUTE EN SAVEURS 2024-2025



Centre
Bell

evenko

IL
LOGE

LITTLE FAN'S PACKAGE*

✓ **ASSORTMENT OF CRUDITES**
Hummus and dips

✓ **FRIED MACARONI AND CHEESE BALLS**
Salsa sauce

ASSORTED HAM AND EGG SANDWICHES
Served with chips

ASSORTED CAKE POPS
Chocolate, vanilla and red velvet

*Served for a minimum of 8 people.
\$42/Person pre-order. \$46 per person if ordered less than 72 hours in advance.
Please note that prices do not include taxes, and a 15% administration fee will be added.



UNE SAISON HAUTE EN SAVEURS 2024-2025





OUR ACTION STATIONS

Carving station:

For red meat lovers. We offer you a carving station for top-quality cuts of meat served with all the necessary condiments.

PRIME RIB **\$1800**

Garnishes and sauces

FILET MIGNON **\$1800**

Garnishes and sauces

RACK OF LAMB **\$1500**

Garnishes and sauces

OYSTER SHUCKER:

A FRESH OYSTER STATION JUST FOR YOU

Our oyster shuckers add a touch of glamour and refinement to your events. **\$1500**

SUSHI CHEF:

YOUR VERY OWN SUSHI CHEF WILL PREPARE A VARIETY

of sushi made with fresh and delicious ingredients for your guests to enjoy. **\$2000**

MIXOLOGIST:

A MIXOLOGIST SETS UP IN THE SUITE AND OFFERS YOU

4 different signature cocktails in front of you. **\$1600**

Please note that prices do not include taxes, and a 15% administration fee will be added.

*Must be ordered 72 hours in advance.

**Cancellation within 72 hours will incur a 100% cancellation fee.

UNE SAISON HAUTE EN SAVEURS 2024-2025



Centre
Bell



DESSERTS

DULCE DE LECHE CHEESECAKE

\$125 | (\$138 less than 72 hours in advance)

RED VELVET CAKE WITH GREEK YOGURT

\$125 | (\$138 less than 72 hours in advance)

COLOSSAL 6 LAYERS CARROT CAKE

\$145 | (\$159 less than 72 hours in advance)

PARADISE CHOCOLATE CAKE

\$122 | (\$134 less than 72 hours in advance)

KEY LIME PIE

\$125 | (\$138 less than 72 hours in advance)

PECAN PIE

\$125 | (\$138 less than 72 hours in advance)

SWEET BITES PLATTER

\$16/pers | (\$18 less than 72 hours in advance)

FRESH FRUITS PLATTER

\$16/pers | (\$18 less than 72 hours in advance)

COOKIES AND CUPCAKES WITH YOUR LOGO!

This year, we're offering you the chance to treat your guests with cookies and cupcakes featuring your company's logo to complete the meal while showcasing your corporate image.

\$120/DZ

Please note that prices do not include taxes, and a 15% administration fee will be added.

*Must be ordered 72 hours in advance.

**Cancellation within 72 hours will incur a 100% cancellation fee.



UNE SAISON HAUTE EN SAVEURS 2024-2025



SWEETS & DESSERTS

FROM OUR FAMOUS DESSERT CART

You will know when our famous dessert cart will be close to your suite. Simply listen to the « ooohs » and « aaahhs » of your neighbors anticipating sampling our famous cakes or decadent sweets. The dessert carts roll out 15 minutes after puck drop. Let yourself indulge!

PRICES AVAILABLE DAY OFF AND PER PORTION

SIGNATURE DESSERTS

Colossal 6 Layers Carrot Cake, Red Velvet and Greek Yogurt Cake, Old Fashioned Chocolate Cake and Key Lime Pie

GOURMET COOKIES

Red Velvet stuffed with white chocolate ganache, caramelized bananas

NOSTALGIC SWEETS

Gummi Bears®, jellybeans, Smarties®, candy skewers, old-fashioned lollipops

DARK CHOCOLATE SHOOTER

Bailey's® Irish Cream, Sortilège® Maple Whiskey, Cream Sortilège®, Tia Maria®, Amaretto®, 10-year-old Port wine

PERSONALIZED DESSERTS

We will provide you with personalized and decorated cakes for your next party: birthdays, special moments, graduations, etc. The cake and candles will be delivered to your suite at a specific time. We would appreciate 72H notice for this service.



Please note that prices do not include taxes, and that 15% administration fee will be added.

UNE SAISON HAUTE EN SAVEURS 2024-2025



Centre
Bell

